



SERVING THE FOOD INDUSTRY SINCE 1951

Chef Base Cooler with 2 Drawers 48" 8.5 cuft. 115V/60/1 cETLus ETL Sanitation

ITEM: 50112
MODEL: RE-CN-0048-C



The refrigerated chef base enables efficient production in tight spaces

Provides a convenient and compact solution for storing cold foods and ingredients where they are needed.

Able to be placed right under countertop cookers for convenient access.

FEATURES:

- 1.75" thick stainless steel top provides a sturdy surface to work, or to place countertop cookers with a max weight capacity of 617 lb.
- Two drawers provide ample storage space for cold ingredients.
- Removable magnetic drawer gaskets allow easy maintenance and cleaning
- 4" casters allow the unit to be easily moved for cleaning

Telephone: 1-800-465-0234

Fax: (905) 607-0234

Email: sales@omcan.com

Website: www.omcan.com



Authorized Dealer

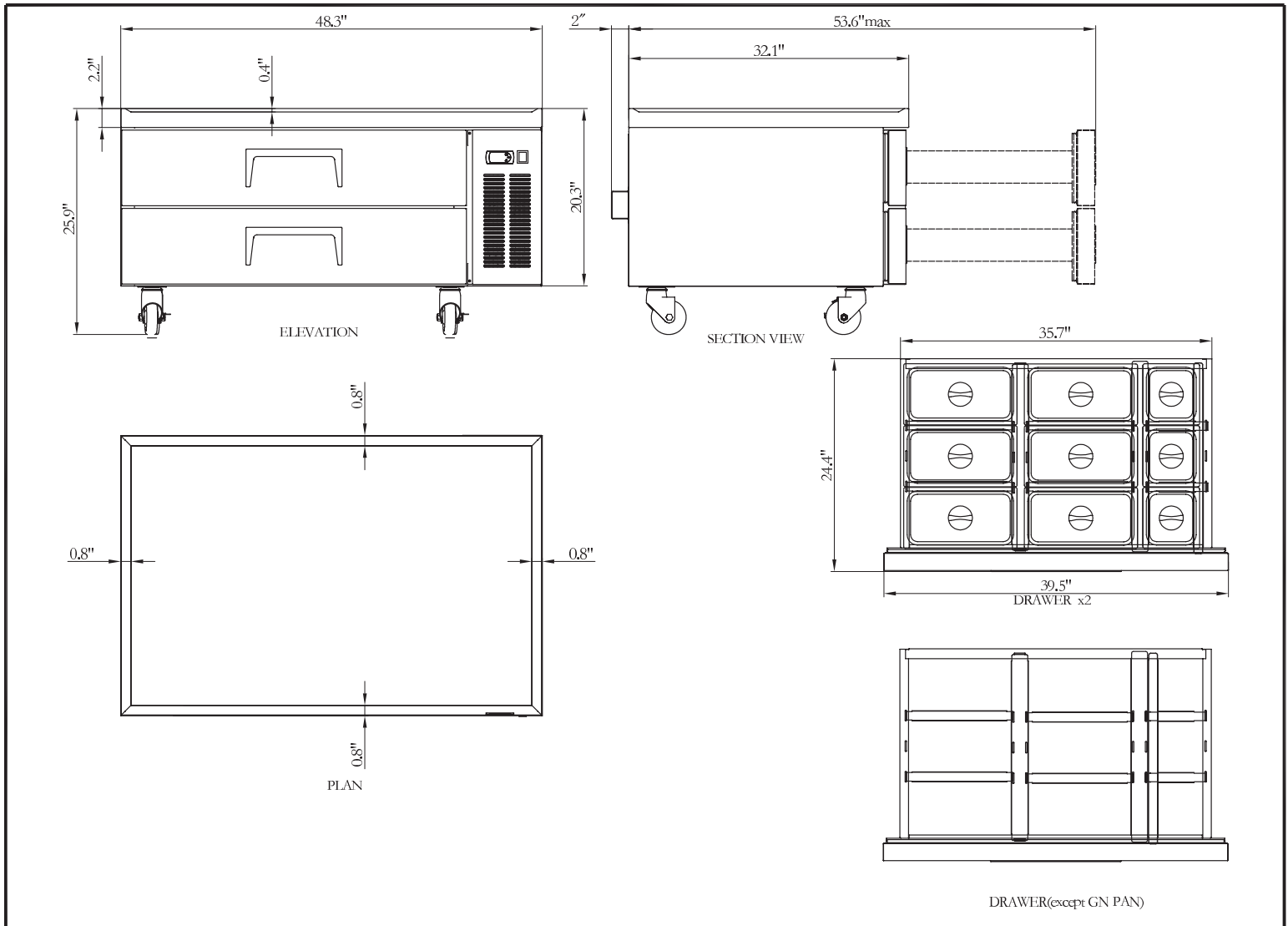
(Version 2024.07)

Page 1 / 3

TECHNICAL SPECIFICATION	
Item	50112
Model	RE-CN-0048-C
Capacity	8.5 cu. ft. (240L)
Maximum Load	88 lbs. (40 kg)
Number of Drawers	2
Number of Casters	4
Power	343 W
Amps	4.32 A
Electrical	115V / 60Hz / 1Ph
Temperature Controller	Digital
Temperature Range	0.5-4.4°C (33 to 40°F)
Refrigerant	R290
Insulation Material	Cyclopentane
Defrosting	Automatic
Cooling System	Forced Air
Interior Dimensions (WDH)	36.6" x 22.5" x 15.7" (930 x 572 x 400 mm)
Net Weight	202.4 lbs. (91 kg)
Net Dimensions (WDH)	48" x 32" x 26" (1228 x 816 x 658 mm)
Gross Weight	257.4 lbs. (116 kg)
Gross Dimensions (WDH)	51" x 34.6" x 28.3" (1294 x 880 x 720 mm)

BMAD System (Low maintenance high performance). Dimensions rounded up to the nearest inch or millimeter. Specifications subject to change without notice.

TECHNICAL DRAWING



BMAD System (Low maintenance high performance). Dimensions rounded up to the nearest inch or millimeter. Specifications subject to change without notice.