Commercial Chef Bases

BERG's Stainless Steel Chef Bases add versatility to your workspace by providing more room for product storage and doubling as a heavy duty equipment stand all in one. Their cabinet tops are a one piece stainless steel top with a special "V" edge to resist spills. The front, sides and drawers are also constructed of heavy duty stainless steel making them durable and easy to clean. Standard heavy duty casters are included. These models are ETL Listed and backed by a 1 year warranty on parts and labor and a 5 year warranty on the compressor.



This product conforms to UL471, CSA C22.2 and NSF7 standards.

Product Features

- Heavy duty stainless steel top, front and sides
- Stainless steel floor and liner inside the cabinet
- Heavy duty one piece stainless steel top with "V" edge
- R290 refrigerant ensures ideal operating temperatures
- Slide out compressor for easy maintenance
- Removable heavy duty stainless steel drawers, slides and rollers
- Foamed-in-place polyurethane high density cell insulation throughout the entire cabinet
- 4" locking casters for easy moving and cleaning
- 1 year warranty on parts and labor
- 5 year warranty on the compressor

Specifications



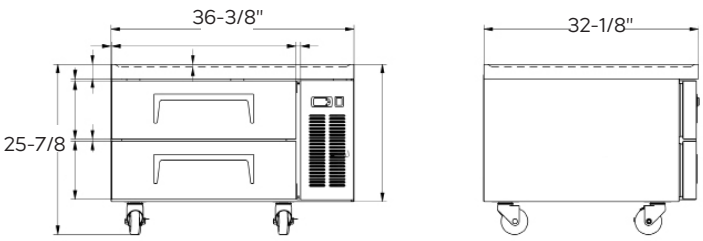




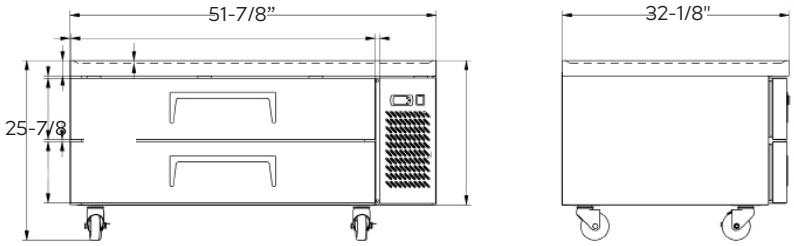
Model Number	USCB-36	USCB-52	USCB-72
Drawers	2	2	4
Food Capacity	2 Full Size Pans	6 Full Size Pans	8 Full Size Pans
Net Volume Cu. Ft.	7 Cu. Ft.	11 Cu. Ft.	16 Cu. Ft.
Overall Dimensions (in)	36-3/8"W x 32-1/8"D x 25-7/8"H	51-7/8"W x 32-1/8"D x 25-7/8"H	72-3/8"W x 32-1/8"D x 25-7/8"H
Interior Dimensions (in)	24.8" x 27.5" x 16.5"	40" x 27.5" x 16.5"	60" x 27.5" x 16.5"
Refrigerant	R290	R290	R290
Horsepower	1/6	1/6	1/5
Voltage/Hertz/Amps	115V/60Hz/1	115V/60Hz/1	115V/60Hz/1
Amps	2.5	3.5	4.7
Top Weight Limit (lbs)	717 lbs	717 lbs	1084 lbs
Gross Weight (lbs)	218 lbs	280 lbs	322 lbs
Shipping Dimensions (in)	39" x 35" x 28"	54.5" x 35" x 28"	75" x 35" x 28"

Plan Views

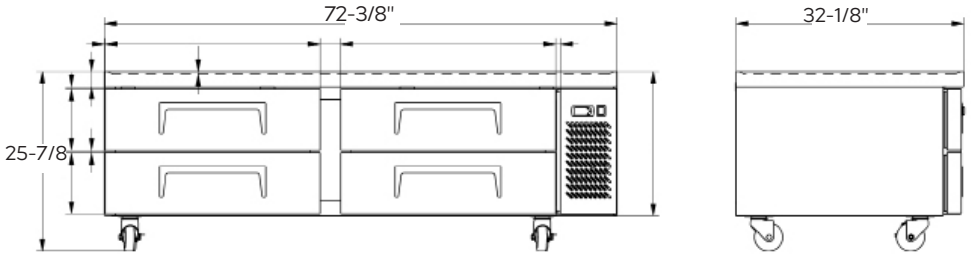
USCB-36



USCB-52



USCB-72



Features

Cooling System

- Refrigeration units use environmentally friendly R290 refrigerant
- Maintain a temperature range of 33°- 41°F
- Condensing unit is located behind front grill and slides out for easy cleaning

Electrical Control

- 115V/60 connection for all models
- 7’ power cord with NEMA 5-15 plug from the back of the unit



Cabinet Construction

- Exterior is constructed of a stainless steel top, front, drawers and sides with an aluminum back.
- Interior is constructed of all stainless steel floor and liner
- Heavy duty one piece stainless steel top has drip resistant “V” edges to protect against spills
- The cabinet is insulated throughout with a foamed-in-place high density cell polyurethane insulation

Drawers

- Full heavy duty construction on the drawers including the facings and liner
- Drawers are removable
- Each drawer has a recessed handle
- Drawers support a wide variety of food pan configurations. Includes one full length removable divider bar for each drawer.

Operating Conditions

- Countertop cooking equipment should be used in conjunction with the manufacture supplied legs. Minimum clearance of 4” required between bottom of cooking equipment heating element and the chef base top. Failure to provide clearance voids manufacturer warranty
- Installation of a heat shield is recommended

Model Features

- Includes heavy duty casters
- NSF-7 compliant for open food product