

|                 |            |
|-----------------|------------|
| PROJECT:        |            |
| MODEL # :       |            |
| ITEM # :        | QTY :      |
| AVAILABLE W/H : | APPROVAL : |

## Chef Bases



BACB36-HC



BACB74M-HC



BACB48-HC



BACB86M-HC



BACB53M-HC



BACB96M-HC

## STANDARD FEATURES

### Cabinet construction

- Stainless steel cabinet construction  
Stainless steel interior and exterior (galvanized steel back & bottom).
- High density foamed in place polyurethane insulation – Environmentally safe.
- Designed to accommodate countertop cooking equipment
- Unit accommodates 4" and 6" deep food pans. Pans not included
- Heavy duty top panel
- Four (4) 4" diameter swivel casters with front brakes standard.

### Refrigeration

- Hydrocarbon refrigerants (R-290) – increases energy efficiency by up to 25% compared to using HFC refrigerants. It is safer for the environment and does not cause ozone depletion.

- Front breathing, side mounted compressor unit. Compressor configuration allows unit to be efficient in narrow spaces and be serviced without being moved.
- Epoxy coated evaporator reduces potential corrosion
- Innovative hot gas frame heating system reduces condensation and increases energy efficiency.
- Refrigerators have a temperature range between 33°F ~ 39°F
- Automatic defrosting
- Removeable front thermometer panel and grille for easy access to slide out refrigeration system

### Drawers

- Supported on stainless steel telescoping drawer slides with stainless steel roller bearing wheels
- Drawer slides withstand maximum of 200 lbs. per drawer without deflection

- Upper and lower drawers accommodate 4" deep 12" x 20" pans
- Heavy-duty pan adapter bars supplied for full-size pans (Pans not included)
- Durable gasket with easy replacement
- Lifetime guaranteed heavy duty all metal door handles. (Ni-Cr Plated)

### Standard

- NSF/ANSI Standard 7 compliant

### Connection

- 9 ft long flexible three wire cord with molded plug

### Optional Features & Accessories

- 6" Legs available

### WARRANTY

3 Years Parts and Labor  
 5 Years on Compressor in USA

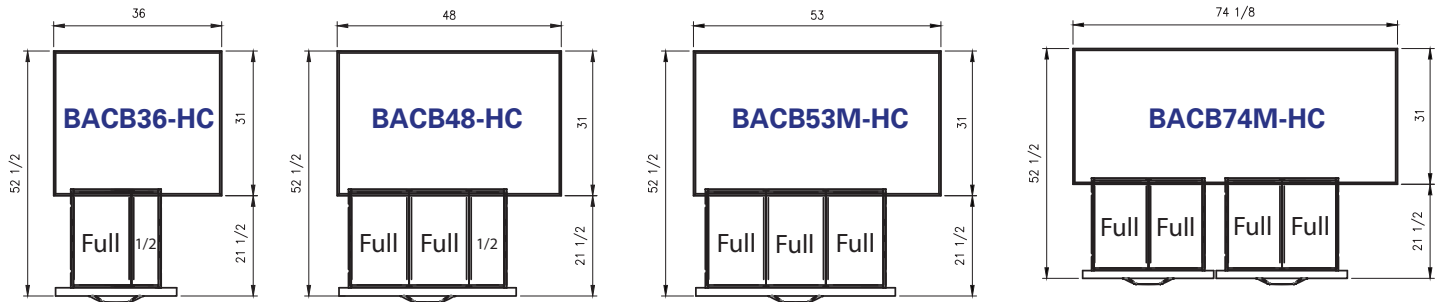
### APPROVALS:

### AVAILABLE AT:

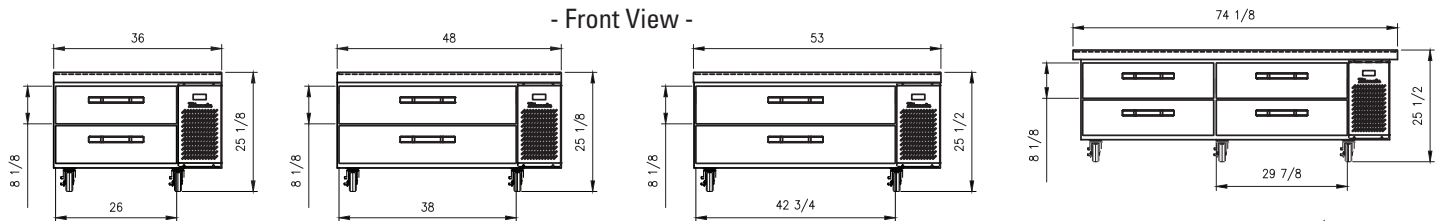
# Chef Bases

## PRODUCT PLAN VIEW

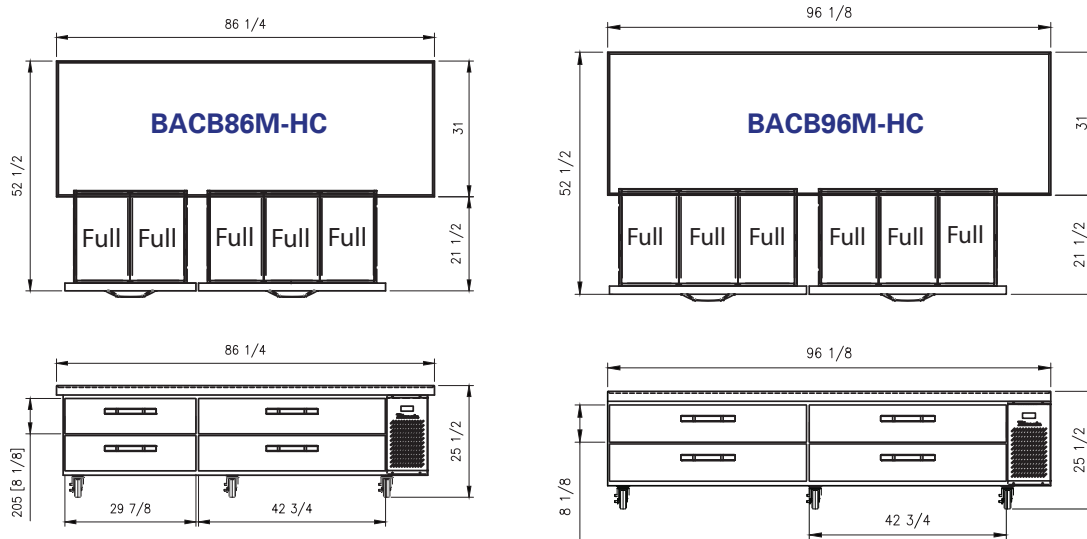
- Top View -



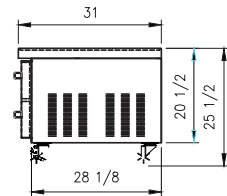
- Front View -



- Front View -



- Side View -



## PRODUCT SPECIFICATION

### Chef Bases

| Model      | Product Description |                   | Refrigerant                      |             | Temperature Range |     | Easy Maintenance        |      |              | Cord Length (ft/m) |             |
|------------|---------------------|-------------------|----------------------------------|-------------|-------------------|-----|-------------------------|------|--------------|--------------------|-------------|
|            | Chef Base           |                   | R-290                            |             | 33°F ~ 39°F       |     | Sliding Condensing Unit |      |              | 9.8ft (3m)         |             |
|            | Drawers             | Capacity (Cu.Ft.) | Cabinet Dimensions (inches / mm) |             |                   | HP  | Voltage                 | Amps | NEMA config. | Weight (lbs / kg)  |             |
|            |                     |                   | L                                | D           | H                 |     |                         |      |              | Net Weight         | Ship Weight |
| BACB36-HC  | 2                   | 5.7               | 36" (914mm)                      | 31" (787mm) | 25 1/8" (648mm)   | 1/4 | 115V / 60Hz             | 3.0  | NEMA 5-15    | 170 (77)           | 181 (82)    |
| BACB48-HC  | 2                   | 8.6               | 48" (1219mm)                     | 31" (787mm) | 25 1/8" (648mm)   | 1/4 | 115V / 60Hz             | 3.0  | NEMA 5-15    | 207 (94)           | 220 (100)   |
| BACB53M-HC | 2                   | 9.8               | 53" (1346mm)                     | 31" (787mm) | 25 1/2" (648mm)   | 1/4 | 115V / 60Hz             | 3.0  | NEMA 5-15    | 220 (100)          | 243 (110)   |
| BACB74M-HC | 4                   | 14.3              | 74 1/8" (1882mm)                 | 31" (787mm) | 25 1/2" (648mm)   | 1/4 | 115V / 60Hz             | 3.0  | NEMA 5-15    | 282 (128)          | 309 (140)   |
| BACB86M-HC | 4                   | 17.2              | 86 1/4" (2191mm)                 | 31" (787mm) | 25 1/2" (648mm)   | 3/8 | 115V / 60Hz             | 3.5  | NEMA 5-15    | 317 (144)          | 348 (158)   |
| BACB96M-HC | 4                   | 21.4              | 96 1/8" (2442mm)                 | 31" (787mm) | 25 1/2" (648mm)   | 3/8 | 115V / 60Hz             | 3.5  | NEMA 5-15    | 342 (155)          | 377 (171)   |

\*BLUE AIR has the right to change specifications without further notice.

**Blueair**  
FOOD SERVICE EQUIPMENT LLC

www.blueairse.com  
info@blueairse.com  
**1.886.677.8500**

223 W. Rosecrans Ave., CA 90248  
T: 310.808.0102 F: 310.808.0242  
9 W. Shelton Terrace #A, Hillside, NJ 07205  
T: 310.808.0102 F: 310.808.0242