

**REFRIGERATOR MANUFACTURER**  
**Turbo air**  
 more durable, efficient, beautiful

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Project:	
Model #:	
Item #:	
Available W/H:	Qty:
Approval:	
AIA #:	SIS #:
CSI Section 11400	

## Chef Base Refrigerator

*Chef Bases  
 Super Deluxe Series*

### Patented Self-Cleaning Condenser



This product is equipped with a fine mesh filter to the front of the condenser to catch dust, and a rotating brush that moves up and down daily to remove excess buildup outward and away.

**Model : TCBE-60SDR-N**



### ≡ FEATURES & BENEFITS ≡

#### ■ Self-Cleaning Condenser

The accumulation of dust in the condenser can cause the failure or breakdown of refrigerators. Refrigerators run normally until they reach a certain level of accumulation. At some point, when they are over the limit, their performance drops quickly resulting in damage to, or disposal of the stored products inside. The Self-Cleaning Condenser device keeps the condenser clean and prevents system failure by automatically brushing daily.

#### ■ Hydrocarbon refrigerants (R-290)

With innovative and eco-friendly technology, Turbo Air brings you hydrocarbon refrigerators designed to meet DOE's Energy Conservation Standards in 2017 and to use EPA's SNAP Program approved HC refrigerants. Hydrocarbon refrigerants do not deplete the ozone layer and have very low contribution to global warming (ODP-0, GWP-3).

#### ■ Strong body and durable construction

Built with heavy duty 16 ga. stainless steel, Chef Base top is manufactured of one-piece reinforced stainless steel to ensure durability.

#### ■ Digital temperature display on front panel

#### ■ Each drawer accommodates up to 6" deep three (3) full size pans (drawer pans not included)

#### ■ Top is insulated to eliminate heat transfer to the interior of cabinet

#### ■ Countertops

TCBE-36SDR-N/48/52SDR-N supports up to 788 pounds of equipment. TCBE-72/82SDR-N supports up to 1,192 pounds of equipment. TCBE-96SDR-N supports up to 1,435 pounds of equipment.

#### ■ Durable stainless steel drawers

#### ■ Side mount compressor unit

Compressors positioned on the side of the units makes servicing our units easy. Our front air intake feature also allows this model to be highly efficient in narrow spaces.

#### ■ High-density polyurethane insulation

The entire cabinet structure and solid doors are foamed-in-place using high density, CFC free polyurethane insulation.

#### ■ Refrigerator holds 33°F ~ 38°F for the best in food preservation

**NATURAL Refrigerant**




Model	Drawers	CU./FT.	Countertop Weight Capacity (lbs.)	HP	AMPS	Crated Weight (lbs.)	L x D x H † (inches)
TCBE-60SDR-N	2	9.72	788	1/4+	5.1	324	60 x 32 1/8 x 20 1/4

# Chef Base Refrigerator

Chef Bases  
Super Deluxe Series

## Model : TCBE-60SDR-N

ELECTRICAL DATA	
Voltage	115/60/1
Plug Type	 NEMA 5-15P
Full Load Amperes	3.4
Compressor HP	1/4+
Cord Length (ft.)	9
Refrigerant	R-290
DIMENSIONAL DATA	
Ext. Length Overall (in.)	60 (1525mm)
Ext. Depth Overall (in.)*	32 (815mm)
Ext. Height Overall (in.)†	20 1/4 (513mm)
# of Drawers	2
Net Capacity (cu. ft.)	9.72
Net Weight (lbs.)	241
Gross Weight (lbs.)	324

Design and specifications subject to change without notice.

Actual shipping weight may differ due to extra packing materials for product protection.

\* Depth does not include 1-1/4" for rear spacers.

† Height does not include 5-1/4" for caster height.

- **WARRANTY : 5 Year Parts and Labor Warranty  
7 Year Compressor Warranty**

### STANDARD FEATURES

- Anti-corrosion coated evaporator
- Self-contained system
- 4" dia. swivel casters

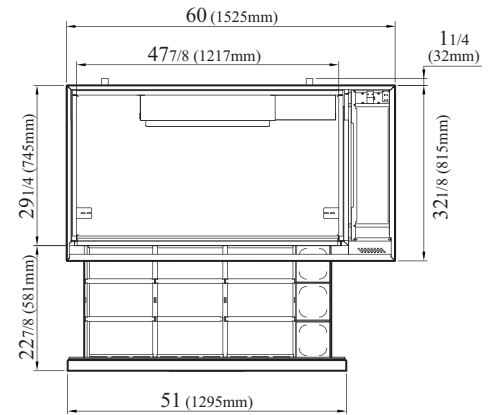
### OPTIONAL ACCESSORIES

- 4" plate caster: 13PO40GB8206TY (w/ brake), 13PO40GB8206YY (non-brake)
- M6-1.0 x 20mm bolt: TI-22536
- 6" stainless steel leg: 30221M0600

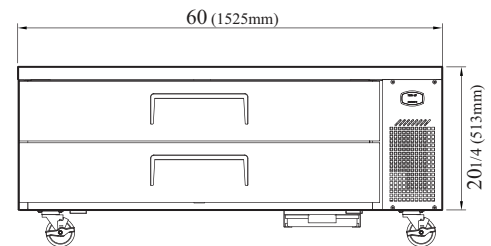
## PLAN VIEW

(unit : inch)

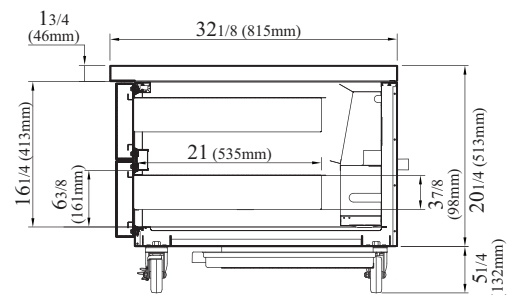
\* Each drawer accommodates up to 6" deep full size pans (drawer pans not included)



TOP VIEW



FRONT VIEW



SIDE VIEW

Ver.20260212



- Turbo Air: 800-627-0032
- Bake Tech Innovation: 800-500-3519
- Warranty: 800-381-7770
- AC: 888-900-1002