

Four Drawer, Two Bay, ChefBase GN2/1 Fridge

Range: ProSpec SKOPE ID: P2CR2-L3

Dimensions: 1840 mm (W) \times 815 mm (D) \times 610 mm (H)

Gross Volume: 373 L





A ChefBase four drawer underbench fridge designed for busy kitchens at venues such as restaurants, clubs, pubs, and cafés. The fridge is engineered to safely store food in ambient environments of up to 40°C (climate class 5). With GEMS-certified 5M1 performance, standard storage temperatures range from 1°C to 4°C, or are adjustable via the SKOPE-connect smartphone app for specific food types from -2°C to 15°C. The fridge is made from food-safe 304 AISI stainless steel throughout the interior and exterior. The 610 mm high and 815 mm deep cabinet has a worktop suitable for placing a grill or other similar kitchen equipment, and comes complete with a marine edge. The fridge can be positioned on the supplied castors, on a pre-installed plinth by removing the castors, or fitted with optional legs for a finished working height of 705 mm. The four GN-compatible soft-closing drawers are fitted with ergonomic 3 mm gauge stainless steel handles and built-in barrel locks. The fridge has a built-in, integral refrigeration system with side-mounted condensing unit, and uses R290 natural refrigerant for low energy consumption, low heat discharge and low noise output. It is fully front breathing with no side or rear clearance space required and can be easily removed in line with best practice for safe servicing of flammable refrigerants. A controller that connects to the free SKOPE-connect app to enable you to set temperatures and alerts, monitor temperatures and energy, and more comes included. The fridge is certified to all Australian and New Zealand refrigeration and electrical safety standards.















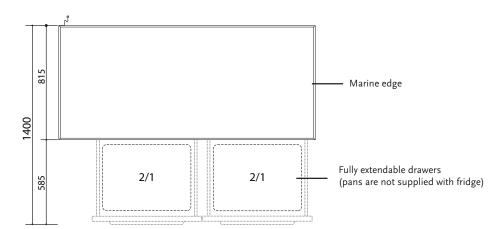
304 Stainless Steel

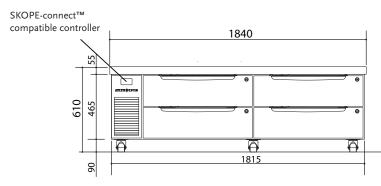


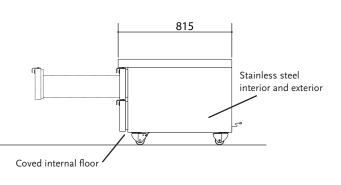












Cabinet

Type	ChefBase				
Finish	304 AISI stainless steel				
	Туре	PU foam			
Insulation	Thickness (mm)	50			
	Blowing Agent	Cyclo-iso pentane (C5H10/C5H12)			
Drawers	Lock	Barrel lock			
	Width (mm) 625	Depth (mm) 505	Height (mm) 100		
Gastronorm	Size	2/1			
Lighting*	None				

Dimensions[†]

	External	Internal	Packed
Width (mm)	1840	1510	1895
Depth (mm)	815	650	880
	610 (standard castors)		
Height (mm)	665 to 705 (legs)	380	690
	520 (plinth mount)		
Weight (kg)	160		175
Gross Volume (L)	373		
Footprint (m ²)	1.5		

Ventilation (mm)

Тор	Not required	Sides	100 mm left side only	Rear	Not required
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Performance

Product Temperature Range (°C)	1 to 4 (adjustable* from 0 to 15)		
Maximum Ambient Temperature (°C)	40		
Cound Lovel (dD(A))	Standard	TBC	
Sound Level (dB(A))	Hush Mode*	TBC	

Greenhouse and Energy Minimum Standards (GEMS)

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Star Rating	3	
Product Temperature Class	5M1 (-1 to 5°C)	
Total Energy Consumption	5.00 kWh/24 h	
Annual Running Costs	\$548 (@ \$0.30/kWh)	

Electrical

Supply	220-240 volts a.c., 50 Hz, single phase supply
Cord	2 m power cord with 3-pin, 10 amp plug
Current Draw (A)	1.8

Refrigeration

Controller	SCS Connect (SKOPE-connect™ compatible)
System Type	Split System
Cartridge Weight (kg)	n.a.
Refrigerant/Charge	R290/100 g
Nominal Capacity (W)	550 (EN12900 MBP)
Heat Rejection (W)	Average 210 Peak 215
Defrost Type	Automatic, off-cycle
Drainage	No plumbing required

Dimensional Tolerances

 \dagger Allow for dimensional tolerances when installing the cabinet(s).

Linear dimensions	Single cabinet	Multiple cabinets At each joint	At each end wall
Less than 1 metre	±5 mm	±5 mm	+15 mm
More than 1 metre	-5 mm to +10 mm	-5 mm to +10 mm	+15 mm

^{*} Accessible via the free SKOPE-connect $^{\!\top\!\!}$ app.



PG21.CBR.2.D4 on the SKOPE website



