



REFRIGERATED CHEF BASE

ISM-FR6D

STANDARD FEATURES

6 drawers GN 1/1 · on castors

- ✓ A 650 mm working height built to carry countertop cooking equipment, so chilled proteins, garnishes and sauces sit directly under the griddle, chargrill or fryer that uses them.
- ✓ Six drawers taking GN 1/1 pans, in three columns of two, give 255 L of organised cold storage reached by pulling a drawer rather than bending into a cabinet.
- ✓ Ventilated cooling holds -2 °C to +8 °C with automatic defrost and keeps that range at 40 °C ambient, the conditions of a busy hot line.
- ✓ Electronic thermostat with digital display and main switch; the refrigeration unit slides out on rails for servicing, and the evaporator is anti-corrosion treated.
- ✓ Stainless steel inside and out with 50 mm polyurethane insulation, on Ø100 mm castors with a braked front pair, so the base rolls out for cleaning behind the line.



PRODUCT SPECIFICATIONS

Dimensions	179.5 x 70 x 65 cm
Temperature	-2 °C to +8 °C
Volume	255 L
Drawers	6 × GN 1/1 (3 × 2)
Power	280 W
Refrigerant	R600a
Energy source	230 V / 50 Hz, single phase

TECHNICAL DRAWINGS

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