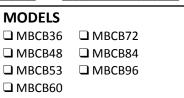
MB	NASTER-BILT® Refrigeration Solutions
TM	Retrigeration Solutions

ITEM NO	
PROJECT	
LOCATION	
DATE	QTY

FUSION™ MBCB SERIES

Chef Bases





☐ Full size stainless steel pans (4" x 20-3/4"x 12-3/4",

☐ Horizontal pan dividers (to accommodate 1/3 & 1/6

MBCB72

OPTIONS

☐ 6" leg kit

14 quart)

size pans)





FEATURES

CONSTRUCTION

- Designed to accommodate countertop cooking equipment
- Stainless steel top, front, sides and top
- Stainless steel interior
- · Galvanized steel back and bottom
- Foamed-in-place with low ODP polyurethane insulation
- Wall thickness: 1.75"
- Top thickness: 2"
- Full marine drip guard to prevent spills from dripping over the edge (not applicable on MBCB36)
- Exterior digital thermometer
- 4" diameter casters
- Heavy-duty ergonomic handles

DRAWERS

- Stainless steel frames
- 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
- Snap-in type vinyl magnetic gasket attached to each drawer for positive seal

REFRIGERATION

- Self-contained forced air refrigeration system metered by capillary tube
- Automatic condensate evaporator
- High humidity evaporator coils are coated to resist corrosion
- Removable front thermometer panel and grille for easy access to slide-out refrigeration system
- Refrigerant: R290
- Temperature range: 34° to 38°F (1° to 3°C)

WARRANTY

- Standard limited three year parts and labor
- Additional two year coverage on compressor part



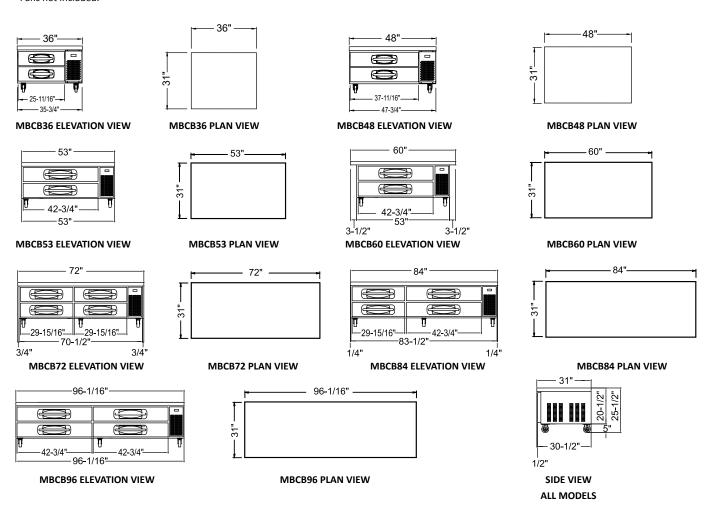
FUSION™ MBCB SERIES

CHEF BASES

TECHNICAL SPECIFICATIONS

Models	МВСВ36	MBCB48	MBCB53	МВСВ60	MBCB72	MBCB84	МВСВ96
Crated Weight (lbs) (kg)	181 (82)	220 (100)	231 (105)	243 (110)	309 (140)	348 (158)	384 (174)
Crated Height (in) (mm)	27 (686)	27 (686)	27 (686)	27 (686)	27 (686)	27 (686)	27 (686)
Crated Width (in) (mm)	38 (965)	50 (1270)	55 (1397)	62 (1575)	74 (1880)	87 (2210)	99 (2515)
Crated Depth (in) (mm)	35 (889)	35 (889)	35 (889)	35 (889)	35 (889)	35 (889)	35 (889)
Interior Height (in) (mm)	16-1/2 (419)	16-1/2 (419)	16-1/2 (419)	16-1/2 (419)	16-1/2 (419)	16-1/2 (419)	16-1/2 (419)
Interior Width (in) (mm)	22-1/4 (565)	34-1/4 (870)	39-3/4 (1010)	39-3/4 (1010)	57-1/2 (1461)	70-1/2 (1791)	83-1/2 (2121)
Interior Depth (in) (mm)	21-3/4 (552)	21-3/4 (552)	21-3/4 (552)	21-3/4 (552)	21-3/4 (552)	21-3/4 (552)	21-3/4 (552)
Overall Height (in) (mm)	25-1/2 (648)	25-1/2 (648)	25-1/2 (648)	25-1/2 (648)	25-1/2 (648)	25-1/2 (648)	25-1/2 (648)
Overall Width (in) (mm)	36 (914)	48 (1219)	53 (1346)	60 (1524)	72 (1829)	84 (2134)	96-1/16 (2440)
Overall Depth (in) (mm)	31 (787)	31 (787)	31 (787)	31 (787)	31 (787)	31 (787)	31 (787)
Gross Cubage (CuFt) (L)	5.7 (161)	8.6 (244)	9.8 (277)	9.8 (277)	14.3 (405)	17.2 (487)	21.4 (606)
Full Size Pan Capacity*	2	4	6	6	8	10	12
Number of Drawers	2	2	2	2	4	4	4
Number of Casters	4	4	4	4	6	6	6
Total Weight/Load Capacity (lbs) (kg)	1040 (468)	1040 (468)	1040 (468)	1040 (468)	1560 (702)	1560 (702)	1560 (702)
Condensing Unit Size	1/5 HP	1/5 HP	1/5 HP	1/5 HP	1/5 HP	3/8 HP	3/8 HP
Refrigerant	R290	R290	R290	R290	R290	R290	R290
Electrical Characteristics	115/60/1	115/60/1	115/60/1	115/60/1	115/60/1	115/60/1	115/60/1
NEMA Plug Configuration	5-15P	5-15P	5-15P	5-15P	5-15P	5-15P	5-15P
Total Amp Draw	3.0	3.0	3.0	3.0	3.0	3.5	3.5

^{*}Pans not included.





FUSION™ MBCB SERIES

CHEF BASES

LISTINGS





HOOKUP

All models via plug in, 9 foot long flexible three wire 14 gauge cord with molded plug.



BID SPECIFICATIONS

Item no. MBCB_	·
Provide	Chef Base(s),
Master-Bilt® mo	del no.
MBCB	

Chef base will feature stainless steel top, front, sides and top. Interior will be stainless steel with galvanized steel back and bottom. Base will be equipped with a full marine drip guard (not applicable on MBCB36), an exterior digital thermometer, and 4"

diameter casters.

Drawers will feature stainless steel frames and will be supported on stainless steel telescoping drawer slides with stainless steel roller bearing wheels. Drawer slides to withstand maximum of 200 lbs. without deflection.

The refrigeration system will be self-contained forced air type. Refrigerant will be R290. The temperature range will be 34° to 38°F (1° to 3°C). System will be equipped with automatic defrost and coated evaporator coils.

Chef base to have standard limited three year limited parts and labor warranty with additional two year coverage on compressor part.

Chef base to be UL, C-UL and ETL Sanitation listed.