

Two Drawer, One Bay, ChefBase GN 1/1 Fridge

Range: ProSpec
SKOPE ID: P1CR1-L3
Dimensions: 925 mm (W) × 815 mm (D) × 610 mm (H)
Gross Volume: 147 L

Project: _____

Item #: _____



A ChefBase two 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 holding 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 two 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.



Warranty



Natural Refrigerant



GEMS



ChillGuard



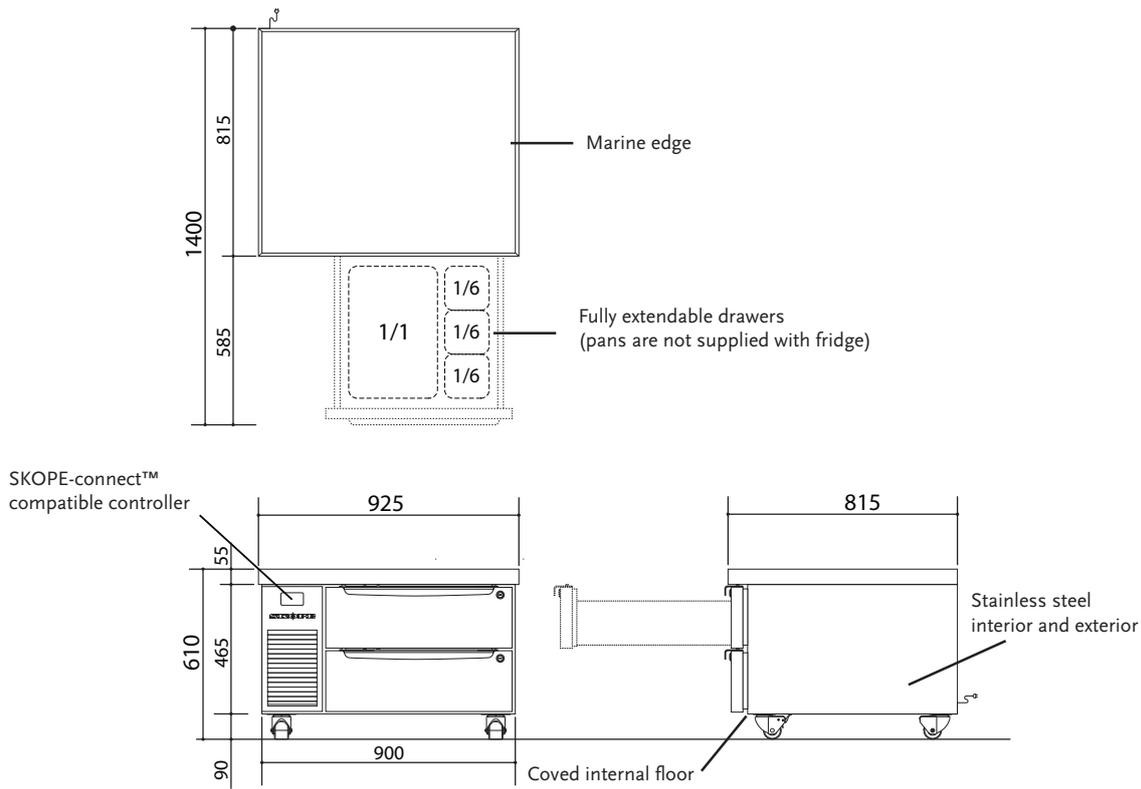
304 Stainless Steel



GN-compatible



SKOPE-connect



Cabinet

Type	ChefBase		
Finish	304 AISI stainless steel		
Insulation	Type	PU foam	
	Thickness (mm)	50	
	Blowing Agent	Cyclo-iso pentane (C5H10/C5H12)	
Drawers	Lock	barrel lock	
	Width (mm)	465	Depth (mm) 505
Gastronorm	Size 1/1		
Lighting*	None		

Dimensions†

	External	Internal	Packed
Width (mm)	925	595	TBC
Depth (mm)	815	650	TBC
Height (mm)	610 (standard castors)	380	TBC
	665 to 705 (legs) 520 (plinth mount)		
Weight (kg)	93 [TBC]		TBC
Gross Volume (L)	147		
Footprint (m²)	0.75		

Ventilation (mm)

Top	Not required	Sides	100 mm left side only	Rear	Not required
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Dimensional Tolerances

† 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

Performance

Product Temperature Range (°C)	1 to 4 (adjustable* from -2 to +15)	
Maximum Ambient Temperature (°C)	40	
Sound Level (dB(A))	Standard	TBC
	Hush Mode*	TBC

Greenhouse and Energy Minimum Standards (GEMS)

Star Rating	TBC	
Product Temperature Class	5M1 (-1 to 5°C)	
Total Energy Consumption	TBC kWh/24 h	
Annual Running Costs	\$TBC (@ \$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)	2.0	

Refrigeration

Controller	SCS Connect (SKOPE-connect™ compatible)			
System Type	Split System			
Cartridge Weight (kg)	30			
Refrigerant/Charge	R290/TBC g			
Nominal Capacity (W)	TBC			
Heat Rejection (W)	Average	TBC	Peak	TBC
Defrost Type	TBC			
Drainage	No plumbing required			

* Accessible via the free SKOPE-connect™ app.



PG11.CBR.1.D2
on the SKOPE website