

5. Chef bases

A professional kitchen scene featuring a chef in profile, wearing a white toque and chef's coat. He is focused on his work, with his hands near several stainless steel pots on a gas stove. Bright yellow and orange flames are visible on the right side of the stove. In the background, there are hanging metal spoons and other kitchen equipment. The lighting is warm and focused on the chef.



Chef Bases

Models

IUC-MSG36

IUC-MSG48

IUC-MSG52

IUC-MSG52-60

IUC-MSG72

IUC-MSG96

IUC-MSG110

Description

Chef Bases - 2 Drawers - 2 (12x20") & 6 (1/6")

Pans Chef Bases - 2 Drawers - 4 Pans

Chef Bases - 2 Drawers - 6 Pans

Chef Bases - 2 Drawers - 6 Pans

Chef Bases - 4 Drawers - 8 Pans

Chef Bases - 4 Drawers - 12 Pans

Chef Bases - 6 Drawers - 12 Pans

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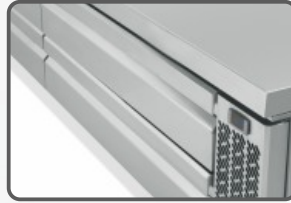
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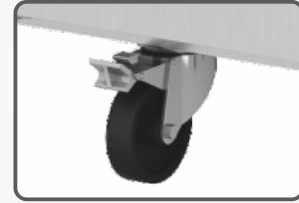
Specifications



Drawers with telescopic guides up to 200 Kg.



Stamped worktop with "V" edge



Casters



MSG36



MSG52-60



MSG72

Exterior

- AISI 304 Stainless Steel top. Drip resistant "V" edge protects against spills
- Front and sides in AISI 430 Stainless Steel
- Flat top option available

Interior

- AISI 430 stainless steel

Insulation

- CFC-Free polyurethane insulation, entire cabinet structure is foamed-in place using a high density polyurethane insulation
- Low GWP & Zero ODP effect

Drawers

- Each drawer accommodates two or three full size 12"x20" pans
- Drawers with full-extension sliding rails for complete opening
- Drawers with integrated handle
- Heavy-duty Stainless Steel drawer slides designed to hold up to 440 Lbs.

Refrigeration

- Temperature regulated by thermostatic control
- Energy-saving non-electric condensate pan
- Evaporator coil coated with anti-corrosion material 100% Polyester
- Forced air refrigeration system
- Front-breathing refrigeration system
- Refrigerant gas R134a


Electrical

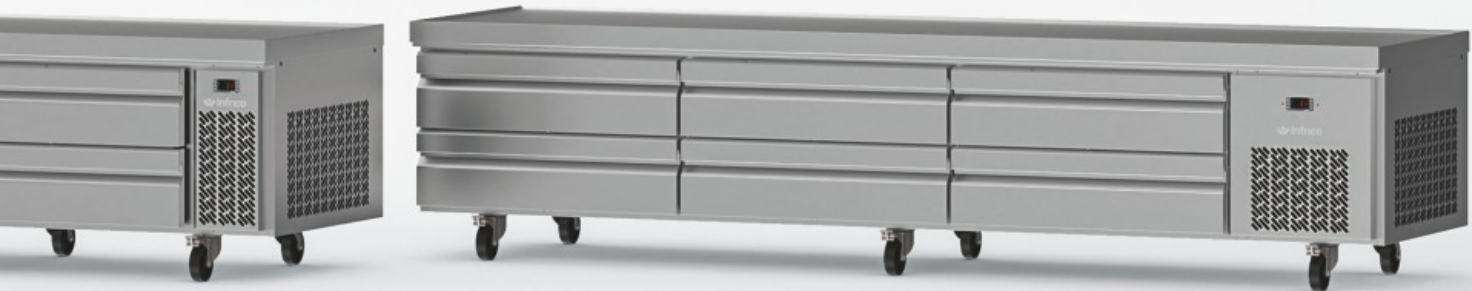
- Cord and NEMA 5-15P plug
- Electrical connection is 115V / 1ph / 60Hz.

Options

- Set of 6" legs, height adjustable from 5" to 8"

HOLDS UP TO
700 LBS
[MSG 36, 48, 52]
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HOLDS UP TO
1000 LBS
[MSG 72, 96, 110]
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MSG110

MSG96

And also

- AISI 304 Stainless steel worktop
- Capacity for 12"x20" fullsize pans
- Front and sides in AISI 430 Stainless Steel
- Drip guard marine edge, standard
- 4" Diameter Casters with Locks on front set



OPTIONS

- Stainless Steel wire shelves
- Additional slide kits

MSG Series

Chef bases

MSG Series

IUC-MSG-96



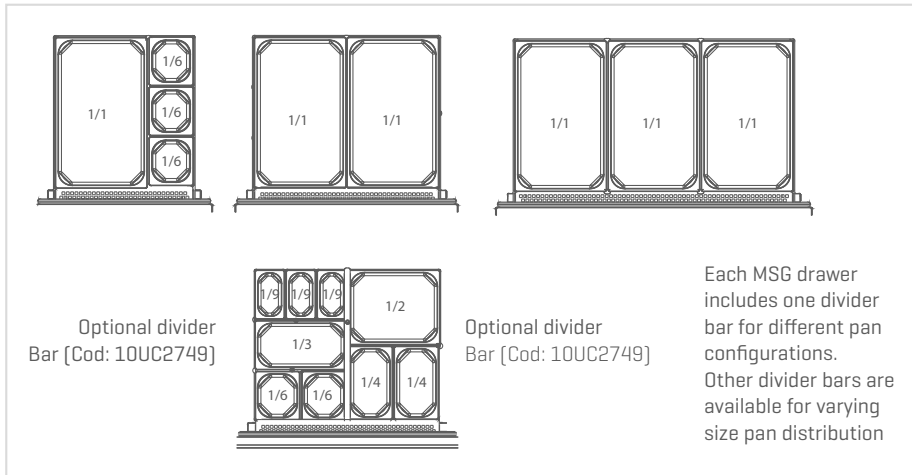
Heavy-duty stainless steel drawer slides designed to hold up to 440 Lbs.



AISI 304 Stainless steel worktop with drip guard marine edge.

MOD.	Overall Dimensions			Doors	(°F)	(ft ³)	(HP)	115V [Amps]	[Lbs]	DOE
IUC-MSG-36	36-5/8	32-1/2	26-1/4	2	33°F/38°F	5.2	1/5	4.8	300	Hydrocarbon R-290
IUC-MSG-48	48-5/8	32-1/2	26-1/4	2	33°F/38°F	6.8	1/5	4.8	390	Hydrocarbon R-290
IUC-MSG-52	53-1/4	32-1/2	26-1/4	2	33°F/38°F	9.9	1/3	6.5	450	Hydrocarbon R-290
IUC-MSG52-60	60	32-1/2	26-1/4	2	33°F/38°F	9.9	1/3	6.5	450	Hydrocarbon R-290
IUC-MSG-72	72-5/8	32-1/2	26-1/4	4	33°F/38°F	14.3	1/3	6.5	560	Hydrocarbon R-290
IUC-MSG-96	97	32-1/2	26-1/4	4	33°F/38°F	20.6	1/3	6.5	750	Hydrocarbon R-290
IUC-MS-110	110-5/8	32-1/2	26-1/4	6	33°F/38°F	22	1/3	6.9	850	Hydrocarbon R-290

Height already includes 5-1/8" for casters



IUC-MSG-52



HOLDS UP TO
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HOLDS UP TO
1000 LBS
 [MSG 72, 96, 110]

