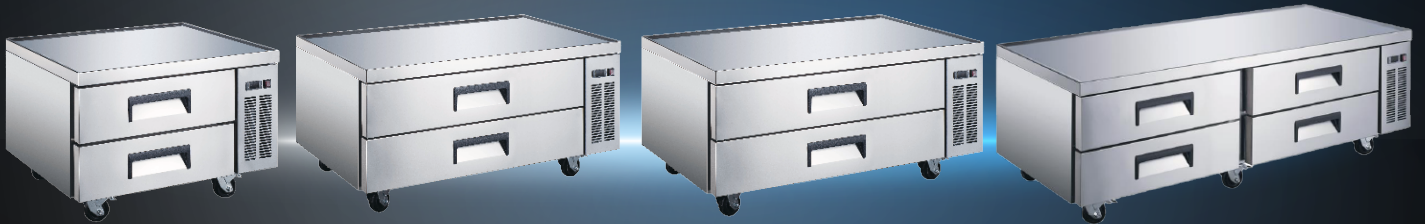




CHEF BASE REFRIGERATED DRAWER BENCH



XCB SERIES

XCB-36/XCB-48/XCB-60/XCB-72

KEY FEATURES



Reinforced Top Surface

Engineered to hold heavy-duty commercial cooking equipment directly on top, maximising kitchen space without compromising stability.



Flexible GN Pan Storage

Each drawer is designed for 1/3, or 1/6 GN pans up to 100mm deep, allowing chefs to customise storage for different ingredients.



Seamless Gaxmax Ecosystem Integration

Engineered to connect and work flawlessly with our Gaxmax equipment, creating a unified and efficient workflow.



Energy Efficiency

60mm thick polyurethane insulation for superior thermal performance. Utilizes environmentally friendly R290 refrigerant for a reduced carbon footprint and enhanced workplace safety.

DETAILS

The XCB series chef base refrigerated drawer benches are purpose-built to support heavy-duty cooking equipment while providing reliable under-bench refrigerated storage. With a reinforced top surface, these units allow seamless integration with GasMax or other commercial cooking appliances, optimising kitchen workflow and saving valuable space. Drawers are configured for GN pans in multiple layouts, giving chefs flexible storage for ingredients right at the cook line.

Constructed from stainless steel inside and out, the XCB series combines durability with easy cleaning. Features include fan-forced evaporator cooling, digital temperature controls, and removable magnetic drawer gaskets for low-maintenance hygiene. Heavy-duty castors with front brakes ensure stability and mobility, while Austrian Fullterer runners guarantee smooth, long-lasting drawer performance.



ENERGY RATING
THE MORE STARS
THE MORE SAVINGS



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Smooth Drawer Performance

High-quality Austrian Fullerer runners ensure effortless, reliable operation under load for busy kitchens.



Heavy-Duty Construction

45mm-thick stainless steel top rated for loads up to 280kg.



Hygienic Construction

Built with durable, food-grade stainless steel for superior cleanliness, corrosion resistance, and long-term reliability.



Fan-Forced Cooling

Reliable airflow for even internal temperatures.



Removable Magnetic Gaskets

Simplifies cleaning and replacement.



High-Ambient Performance

Certified for stable operation in extreme ambient temperatures, ideal for Australian climates.



45mm-Thick Reinforced Stainless Steel Worktop

Digital Controller

Stainless Steel Construction

Removable Magnetic Drawer Gaskets

Heavy-Duty Castors With Brakes



It features seamless integration with GasMax equipment, allowing for optimised space utilisation.

Note: Excludes the benchtop machine pictured on the countertop.

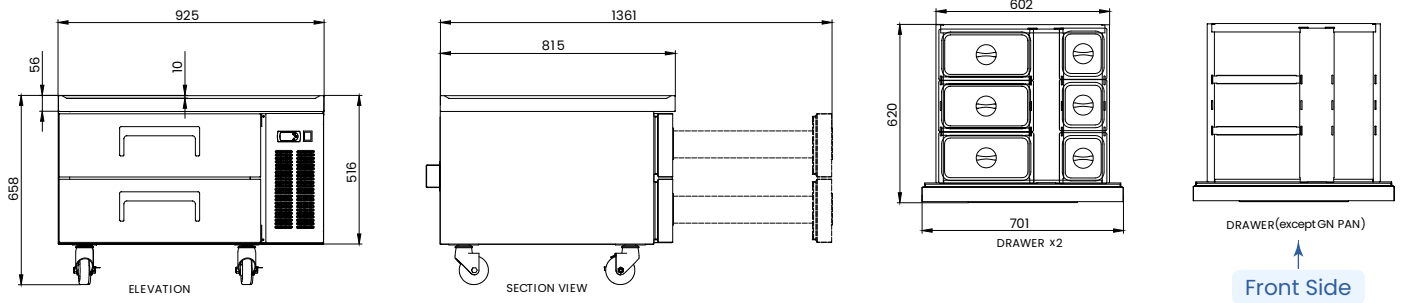


Raised Edge Top & Removable Magnetic Drawer Gaskets (GN pan is required for using this unit)

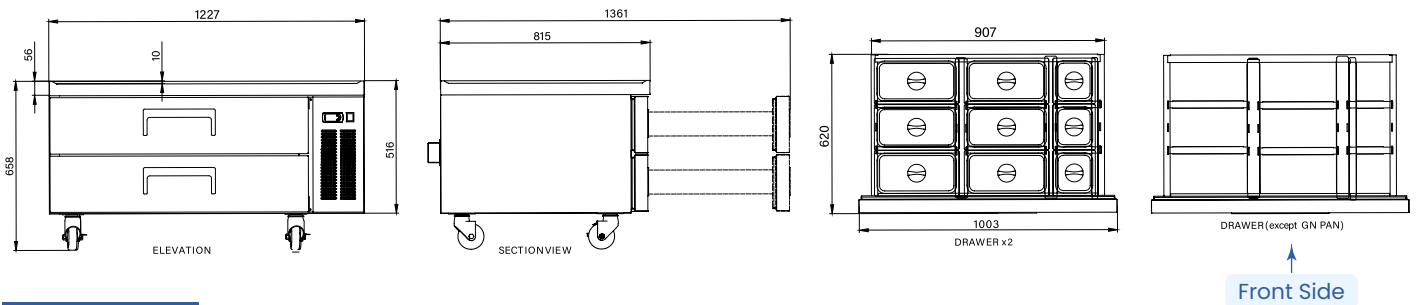
XCB SERIES



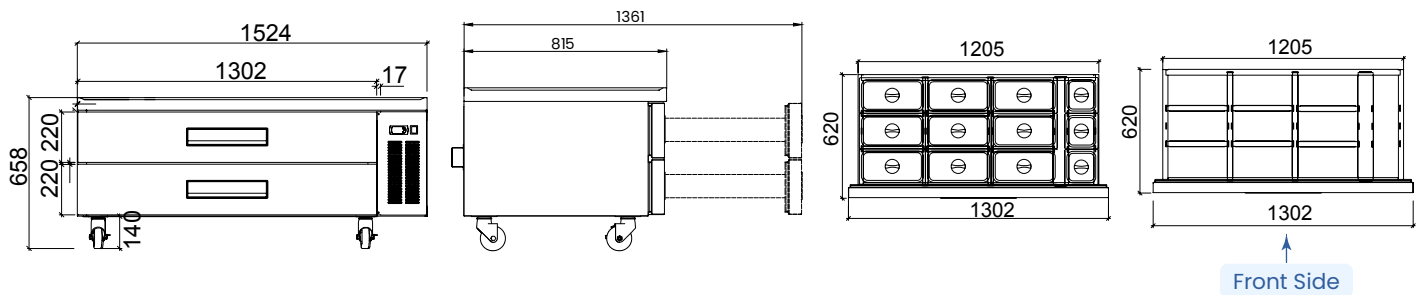
XCB-36



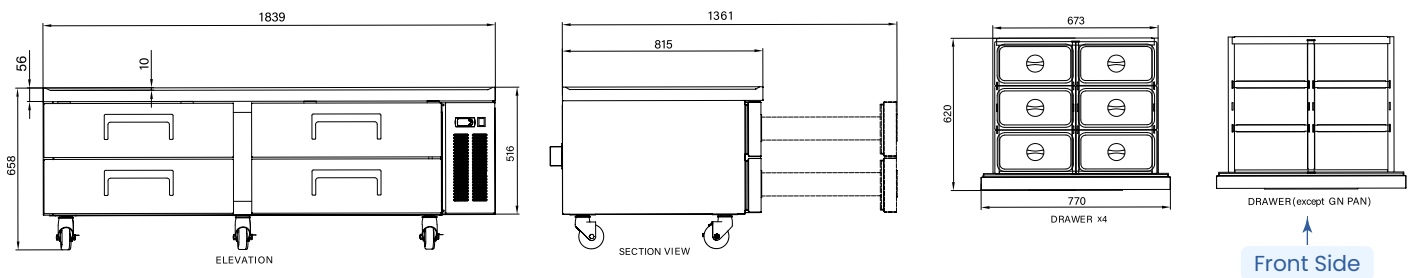
XCB-48



XCB-60



XCB-72



Code	Gross Capacity (L)	Net Capacity (L)	GN Pans	Number of GN Pans	Drawers	Dimensions (WxDxH mm)	Weight (kg)	Temp. Range °C	Ambient °C /RH%	Power (W/A)
XCB-36	184	162	1/3	6	2	925x815x658	79	-1 to +5	32/65	360/10
			1/6	6						
XCB-48	263	240	1/3	12	2	1227x815x658	92	-1 to +5	32/65	396/10
			1/6	6						
XCB-60	360	310	1/3	18	2	1524x815x658	105	-1 to +5	32/65	500/10
			1/6	6						
XCB-72	450	385	1/3	24	4	1839x815x658	125	-1 to +5	32/65	660/10

To ensure we continuously offer the best possible products, we reserve the right to modify specifications without any obligation for equipment previously or subsequently sold.



CHEF BASE REFRIGERATED DRAWER BENCH

XCB SERIES

XCB-36/XCB-48/XCB-60/XCB-72



ENERGY RATING
THE MORE STARS
THE MORE SAVINGS



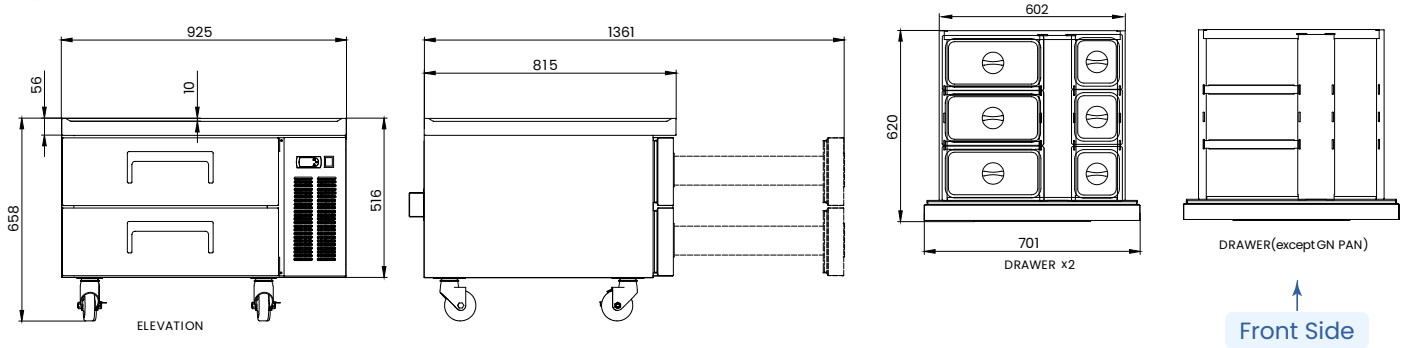
CHEF BASE REFRIGERATED DRAWER BENCH



XCB-36



Integrating a refrigerated chef base designed for GasMax equipment brings strategic advantages that enhance your kitchen's functionality and efficiency. Key benefits include seamless integration with GasMax units, optimised space use, higher productivity, streamlined workflow, and improved energy efficiency.



FEATURES AND FUNCTIONS

Cooling System	Fan Forced Cooling
Energy Consumption	3.241 kWh/24h
Exterior & Interior of the Cabinet	Inside Body AISI430 Outer Body AISI201
Ergonomic Design	Raised edge top & removable magnetic drawer gaskets, Air auto-defrost and self evaporative, Heavy-duty castors with front-wheel brakes, Water tray 0.75L, User-friendly digital controls.
Durable Door Profile	Recessed AISI201 stainless steel door frame & handle, Austrian Fullterer door runners for smooth.
Drawer	2 Drawers, Depth: 530mm, Compatible with gastronomy, (GN pan is required for using this unit).
Pan	Drawers support are designed to accommodate 1/3 and 1/6 GN pan, 6 total, Height: 100mm, Pan (sold separately) in various configurations.
Ventilation (mm)	Top/Sides: 50mm, Rear: No requirement

TECHNICAL DESCRIPTION

Power Cord	10Amp plug and lead
Power Cord Length	3m (2.3m outside cabinet)
Power Supply	240V/50Hz, 360W
Rated Current	2.4A
Compressor Cooling Capacity(W)	300

To ensure we continuously offer the best possible products, we reserve the right to modify specifications without any obligation for equipment previously or subsequently sold.

PHYSICAL QUALITIES

Width (mm)	925
Depth (mm)	815
Height (mm)	658
Packing Width (mm)	994
Packing Depth (mm)	886
Packing Height (mm)	725
Net Weight (kg)	85
Net Capacity (L)	162
Gross Capacity (L)	184

PHYSICAL QUALITIES

Max ambient temp/RH	32°C 65%
Climate Class	4
Temperature Range	-1°C to +5°C
Rated kWh/year	1182.6
Refrigerant	R290 (60g)
Energy Efficiency Index (EEI%)	63.30
Star Rating / GEMS Rating	3 (4MI)

SAFETY & STANDARDS: GEMS Certificate; IEC/IECEE CB Scheme;



WARRANTY

2 Years Parts & Labour Plus 2 Years Parts Only Warranty When Products Registered Within 14 Days of Invoice



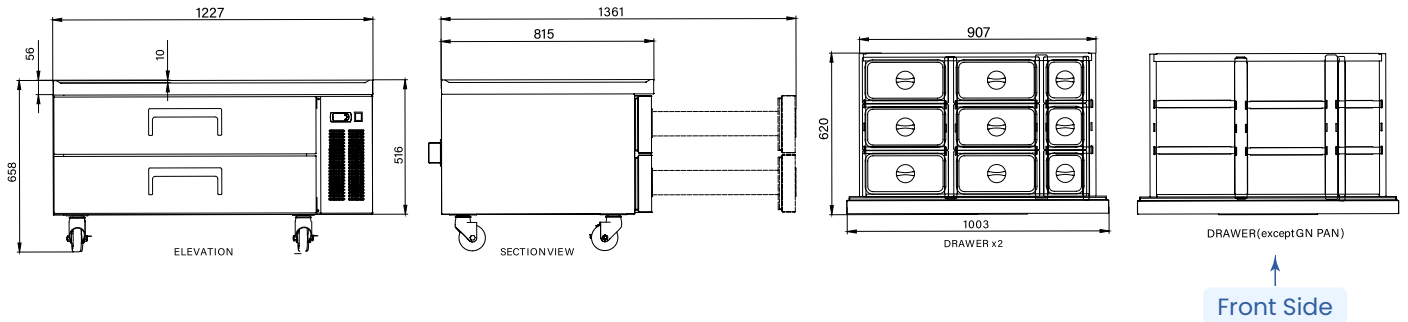
CHEF BASE REFRIGERATED DRAWER BENCH



XCB-48



Integrating a refrigerated chef base designed for GasMax equipment brings strategic advantages that enhance your kitchen's functionality and efficiency. Key benefits include seamless integration with GasMax units, optimised space use, higher productivity, streamlined workflow, and improved energy efficiency.



FEATURES AND FUNCTIONS

Cooling System	Fan Forced Cooling
Energy Consumption	3.679 kWh/24h
Exterior & Interior of the Cabinet	Inside Body AISI430 Outer Body AISI201
Ergonomic Design	Raised edge top & removable magnetic drawer gaskets, Air auto-defrost and self evaporative, Heavy-duty castors with front-wheel brakes, Water tray 0.75L, User-friendly digital controls.
Durable Door Profile	Recessed AISI201 stainless steel door frame & handle, Austrian Fullterer door runners for smooth.
Drawer	2 Drawers, Depth: 530mm, Compatible with gastronomy, (GN pan is required for using this unit).
Pan	Drawers support are designed to accommodate 1/3 and 1/6 GN pan, 12 and 6 total, Height: 100mm, Pan (sold separately) in various configurations.
Ventilation (mm)	Top/Sides: 50mm, Rear: No requirement

TECHNICAL DESCRIPTION

Power Cord	10Amp plug and lead
Power Cord Length	3m (2.3m outside cabinet)
Power Supply	240V/50Hz, 396W
Rated Current	2.4A
Compressor Cooling Capacity(W)	300

PHYSICAL QUALITIES

Width (mm)	1227
Depth (mm)	815
Height (mm)	658
Packing Width (mm)	1294
Packing Depth (mm)	886
Packing Height (mm)	725
Net Weight (kg)	92
Net Capacity (L)	240
Gross Capacity (L)	263

PHYSICAL QUALITIES

Max ambient temp/RH	32°C 65%
Climate Class	4
Temperature Range	-1°C to +5°C
Rated kWh/year	1343.2
Refrigerant	R290 (60g)
Energy Efficiency Index (EEI%)	69.85
Star Rating / GEMS Rating	3 (4MI)

SAFETY & STANDARDS: GEMS Certificate; IEC/IECEE CB Scheme;



To ensure we continuously offer the best possible products, we reserve the right to modify specifications without any obligation for equipment previously or subsequently sold.

WARRANTY

2 Years Parts & Labour Plus 2 Years Parts Only Warranty
When Products Registered Within 14 Days of Invoice



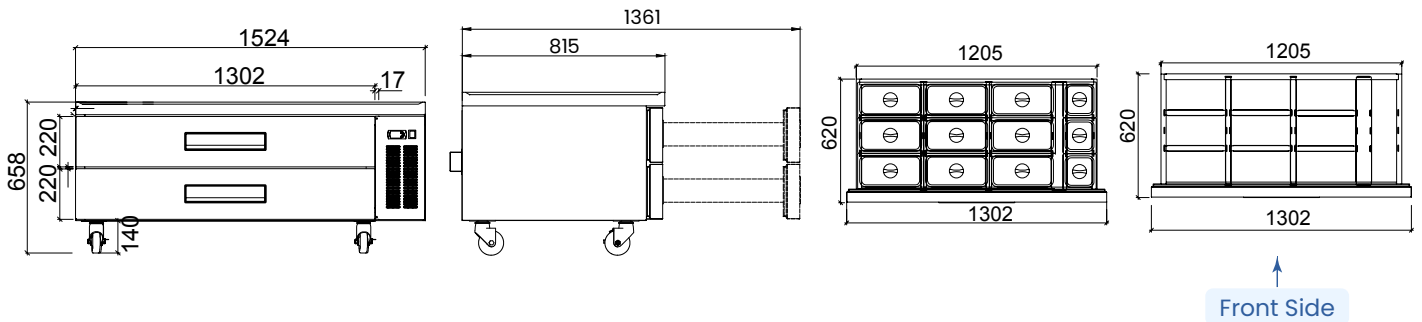
CHEF BASE REFRIGERATED DRAWER BENCH



XCB-60



Integrating a refrigerated chef base designed for GasMax equipment brings strategic advantages that enhance your kitchen's functionality and efficiency. Key benefits include seamless integration with GasMax units, optimised space use, higher productivity, streamlined workflow, and improved energy efficiency.



FEATURES AND FUNCTIONS

Cooling System	Fan Forced Cooling
Energy Consumption	4.596 kWh/24h
Exterior & Interior of the Cabinet	Inside Body AISI430 Outer Body AISI201
Ergonomic Design	Raised edge top & removable magnetic drawer gaskets, Air auto-defrost and self evaporative, Heavy-duty castors with front-wheel brakes, Water tray 0.75L, User-friendly digital controls.
Durable Door Profile	Recessed AISI201 stainless steel door frame & handle, Austrian Fullterer door runners for smooth.
Drawer	2 Drawers, Depth: 530mm, Compatible with gastronomy, (GN pan is required for using this unit).
Pan	Drawers support are designed to accommodate 1/3 and 1/6 GN pan, 18 and 6 total, Height: 100mm, Pan (sold separately) in various configurations.
Ventilation (mm)	Top/Sides: 50mm, Rear: No requirement

TECHNICAL DESCRIPTION

Power Cord	10Amp plug and lead
Power Cord Length	3m (2.3m outside cabinet)
Power Supply	240V/50Hz, 500W
Rated Current	2.6A
Compressor Cooling Capacity(W)	300

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PHYSICAL QUALITIES

Width (mm)	1524
Depth (mm)	815
Height (mm)	658
Packing Width (mm)	1590
Packing Depth (mm)	886
Packing Height (mm)	725
Net Weight (kg)	105
Net Capacity (L)	310
Gross Capacity (L)	360

PHYSICAL QUALITIES

Max ambient temp/RH	32°C 65%
Climate Class	4
Temperature Range	-1°C to +5°C
Rated kWh/year	1679.0
Refrigerant	R290 (100g)
Energy Efficiency Index (EEI%)	84.90
Star Rating / GEMS Rating	2 (4M1)

SAFETY & STANDARDS: GEMS Certificate; IEC/IECEE CB Scheme;



WARRANTY

2 Years Parts & Labour Plus 2 Years Parts Only Warranty
When Products Registered Within 14 Days of Invoice



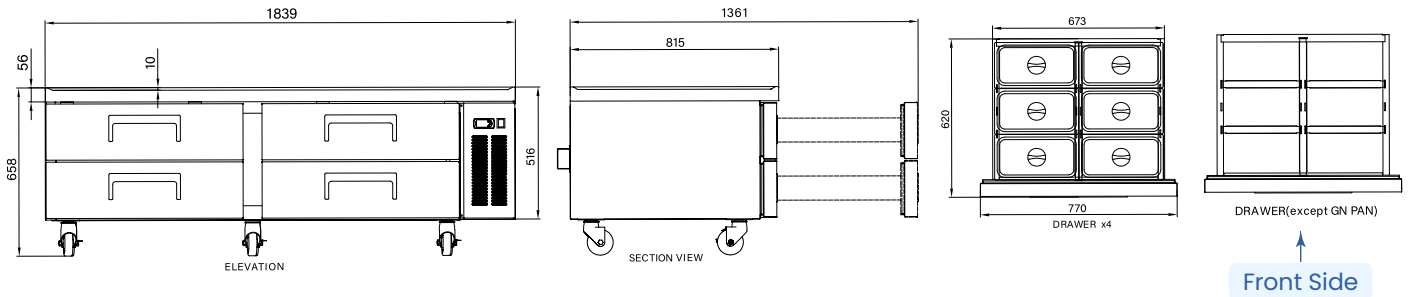
CHEF BASE REFRIGERATED DRAWER BENCH



XCB-72



Integrating a refrigerated chef base designed for GasMax equipment brings strategic advantages that enhance your kitchen's functionality and efficiency. Key benefits include seamless integration with GasMax units, optimised space use, higher productivity, streamlined workflow, and improved energy efficiency.



FEATURES AND FUNCTIONS

Cooling System	Fan Forced Cooling
Energy Consumption	5.132 kWh/24h
Exterior & Interior of the Cabinet	Inside Body AISI430 Outer Body AISI201
Ergonomic Design	Raised edge top & removable magnetic drawer gaskets, Air auto-defrost and self evaporative, Heavy-duty castors with front-wheel brakes, Water tray 0.75L, User-friendly digital controls.
Durable Door Profile	Recessed AISI201 stainless steel door frame & handle, Austrian Fullterer door runners for smooth.
Drawer	4 Drawers, Depth: 530mm, Compatible with gastronomy, (GN pan is required for using this unit).
Pan	Drawers support are designed to accommodate 1/3 GN pan, 24 total, Height: 100mm, Pan (sold separately) in various configurations.
Ventilation (mm)	Top/Sides: 50mm, Rear: No requirement

TECHNICAL DESCRIPTION

Power Cord	10Amp plug and lead
Power Cord Length	3m (2.3m outside cabinet)
Power Supply	240V/50Hz, 660W
Rated Current	3.0A
Compressor Cooling Capacity(W)	390

To ensure we continuously offer the best possible products, we reserve the right to modify specifications without any obligation for equipment previously or subsequently sold.

PHYSICAL QUALITIES

Width (mm)	1839
Depth (mm)	815
Height (mm)	658
Packing Width (mm)	1839
Packing Depth (mm)	886
Packing Height (mm)	725
Net Weight (kg)	125
Net Capacity (L)	385
Gross Capacity (L)	450

PHYSICAL QUALITIES

Max ambient temp/RH	32°C 65%
Climate Class	4
Temperature Range	-1°C to +5°C
Rated kWh/year	1872.45
Refrigerant	R290 (110g)
Energy Efficiency Index (EEI%)	93.20
Star Rating / GEMS Rating	2 (4M1)

SAFETY & STANDARDS: GEMS Certificate; IEC/IECEE CB Scheme; ISO;



WARRANTY
2 Years Parts & Labour Plus 2 Years Parts Only Warranty
When Products Registered Within 14 Days of Invoice

