



## VALPRO COMMERCIAL REFRIGERATION

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PROJECT:

MODEL #:

ITEM #:

QTY:

AVAILABLE W/H:

APPROVAL:

# 38" Refrigerated Chef Base

MODEL: **VPCB-38**

Valpro chef bases provide a two-in-one design featuring a rugged construction worktop equipment stand and convenient refrigerated draws below. Our heavy-duty stainless steel top with full perimeter marine edge has an internal ceramic fabric heat shield layer over foam for enhanced interior cabinet insulation. Our all stainless steel full extension draws have heavy duty telescopic cartridge system and accept various pan configurations without the need for a rail system due to their full draw design with draw bottom. Our chef base will provide many years of worry free service and deliver cost saving eco-friendly energy efficiency utilizing natural R290 hydrocarbon refrigerant. All Valpro products are manufactured under strict ISO9001 standards for quality assurance, and to consistently deliver to our customers products that satisfy all expectations. All our products are operated, extensively monitored, and undergo rigorous inspection prior to packaging and shipping.



**WARRANTY**  
**2 YEAR Parts & Labor**  
**5 YEAR Compressor**

\* Compressor warranty 2 year parts & labor / 3 additional year warranty compressor part only

## FEATURES

- Thick-gauge stainless steel construction (top, front, sides, and framework)
- 304 Stainless steel floor with aluminum interior walls
- Two full extension draws, heavy-duty Fuller cartridge drawer slides permit full draw extension
- Complete draws with draw bottoms accommodate pans (not included) without requiring a rail system
- Raised marine edge cabinet top, 1" perimeter, contains spills while providing a flat stable surface
- High density foamed in-place CFC and HCFC free polyurethane insulation
- Snap-in magnetic door gaskets removable and replaceable without tools for ease of cleaning
- High efficiency anti-corrosion coated evaporator
- Front accessible condensing unit for easy cleaning
- Electronically commutated (ECM) fan motors achieve rapid cooling with less energy consumption
- Front mounted electronic thermostat digitally controlled temperature system maintains optimum temperature with easily viewed LED display
- Auto defrost and auto evaporation of condensation water
- Four 4" casters (front locking) make it easy to maneuver and clean underneath
- Energy verified and ETL sanitary certified to NSF Standard 7



Model:  
**VPCB-38**

# 38" Refrigerated Chef Base

Two Refrigerated Draws

## Technical Data

### Dimensional Data

Exterior Dimensions	38"W x 31.9"D x 26"H
Top - Flat Surface Area	36"W x 29.9"D
Draw Dimensions (ea.)	18.8"W x 25.8"D x 4.1"H
Net Storage Capacity	5.14 Cu Ft (146 L)
Crate Weight	205 lbs.
Shipping Dimensions	39.2"W x 32.9"D x 27.8"H

### Refrigeration Data

Temperature Range	33°F to 41°F
Refrigerant	R-290
Refrigerating System	Capillary Tube
Temperature Controller	Digital
Horsepower	1/3

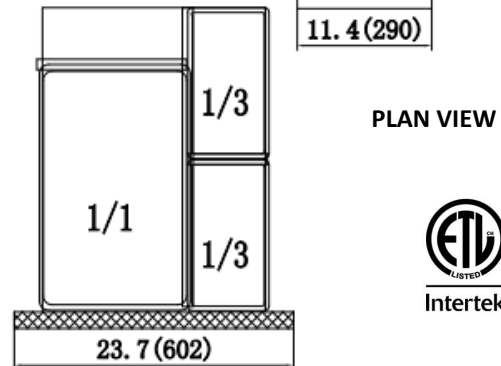
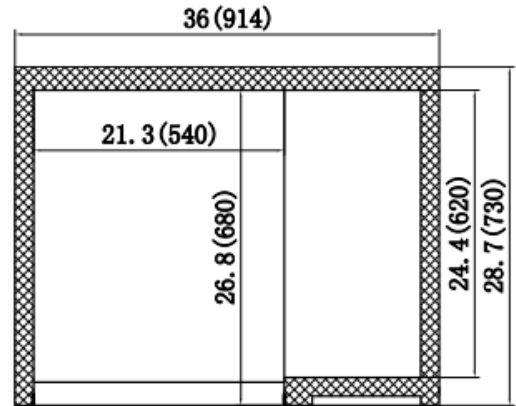
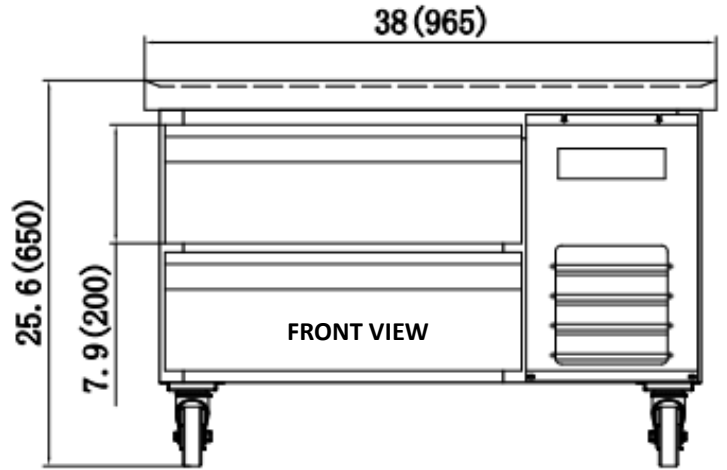
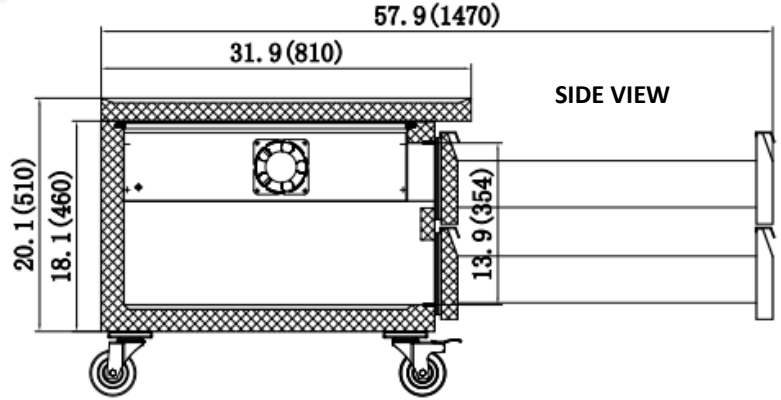
### Construction Data

Exterior Material	430 Series Stainless Steel
Interior Floor Material	304 Series Stainless Steel
Interior Wall Material	Aluminum
Insulation	Foamed in Place Polyurethane
Number of Draws	2 Heavy Duty Stainless Steel

### Electrical Data

Amps	1.5
Voltage/Frequency/Phase	115V/60Hz/1
Plug Type	NEMA 5-15P
Electrical Cord Length	8 ft.

\*PANS NOT INCLUDED / DRAWS CANNOT ACCOMMODATE 6" DEEP PANS



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