Refrigerated Chef Base
FCBR Series

FCBR-52
FCBR-52-60
FCBR-72
FCBR-84
FCBR-96

Item # _____

Standard Features

- Our chef bases are designed with durability and strength that you will not find in any other products in its class.
- All stainless steel interior and exterior construction for a clean & safe food environment. Coved corner floor to meet NSF requirements. Drip resistant “V” marine edge protects against spills.
- Drawers: heavy duty drawer slides, full length recessed drawer handles; accommodate*:
  - FCBR-52 (2) 12” x 20” x 4” / (3)-1/6 th x 4” deep pans per drawer.
  - FCBR-60/96 (3) 12” x 20” x 4” deep pans per drawer.
  - FCBR-72 (2) 12” x 20” x 4” deep pans per drawer.
  - FCBR-84 (3) 12” x 20” on right drawer / (2) 12” x 20” x 4” deep pans on the left drawer.
- Forced air inside to keep products fresher and maintain a constant temperature between 32 °F to 41 °F in refrigeration equipment.
- Enhanced digital controller to keep food quality for longer period of time.
- Side breathing refrigeration system for built-in applications.
- 2” Ecomate CFC-free polyurethane insulation foamed in place for extra strengh and energy efficiency. Environmentally friendly with zero ozone depletion (ODP) and zero global warming potential (GWP).
- Equipment mounted on heavy duty 4” casters.

*Pans sold separately.







Options & Accessories

- 6” adjutable legs.
- 220 volts / 50 cycles / 1 phase

*Conforms to UL & NSF-7 standards

Chef Bases	Model	Drawers	Pans (GN-1/6)	Amps	HP	Volt	NEMA Plug	Cord Length	Cabinet Dimensions W / D / H			Shipping (Wt. Cubes)	
	FCBR-52	2	36	2.5	1/10	115	5-15P	8’	53”	32”	25-3/8”	380	38
	FCBR-52-60	2	36	2.5	1/10	115	5-15P	8’	60”	32”	25-3/8”	410	43
	FCBR-72	4	48	3.0	1/4	115	5-15P	8’	72-1/2”	32”	25-3/8”	515	51
	FCBR-84	4	60	3.0	1/4	115	5-15P	8’	84”	32”	25-3/8”	560	59
	FCBR-96	4	72	3.0	1/4	115	5-15P	8’	96-5/8”	32”	25-3/8”	640	66

* Depth does not include 1” bumper / All specifications are subject to change without notice.

JULY 2021

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FCBR Series

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Specifications

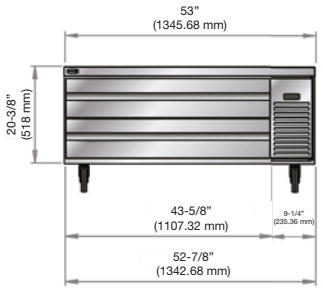
Construction
Heavy duty stainless steel exterior top, front and sides. Galvanized back panel. Interior completely constructed of heavy duty stainless steel with coved corner floor. Drawer is heavy duty stainless steel with heavy duty drawer slides, self closing. Accomodates: FCBR-52 (2) 12" x 20" x 4" / (3)-1/6 th x 4" deep pans per drawer. FCBR-60/96 (3) 12" x 20" x 4" deep pans per drawer. FCBR-72 (2) 12" x 20" x 4" deep pans per drawer. FCBR-84 (3) 12" x 20" on right drawer / (2) 12" x 20" x 4" deep pans on the left drawer. (pans sold separately).
Drawers provided with magnetic door gaskets, removable without tools, self-closing.
Drawers are full extension. Recessed full length handles.
Units come complete with a 2" Ecomate CFC.
Free polyurethane insulation, foamed in place.

Refrigeration System
Self-contained capillary tube system using environmentally friendly (CFC Free) R-290 refrigerant. Side mounted compressor on right side for built-in applications.
Evaporator coil is mounted to interior top panel encased in stainless steel.
Large fan motor and fan blades for better air flow.
Tables are designed to maintain temperatures between 33 ˚F to 38 ˚F in the interior cabinet.
Energy savings digital controllers and thermostats. Automatic defrost, time initiated.

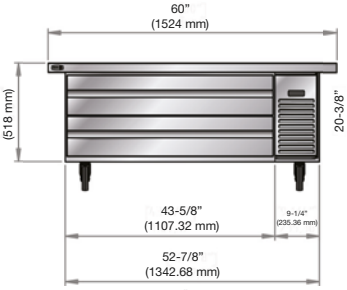
Others
Unit is supplied standard with an 8' cord and plug (Nema 5-15p).

Warranty
3 year parts and labor warranty plus 2 additional year compressor warranty. (Continental U.S.A. & Canada only).

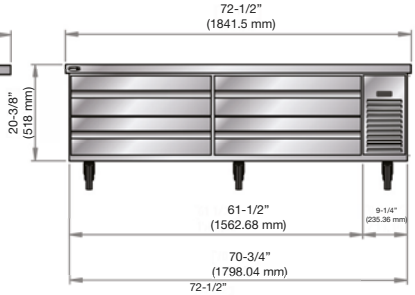
FCBR-52 / Front View



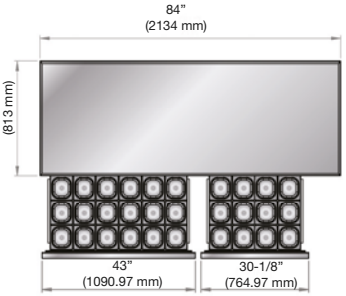
FCBR-60 / Front View



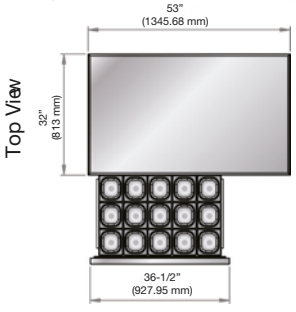
FCBR-72 / Front View

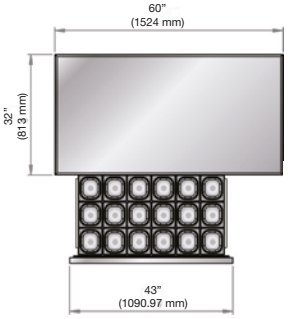


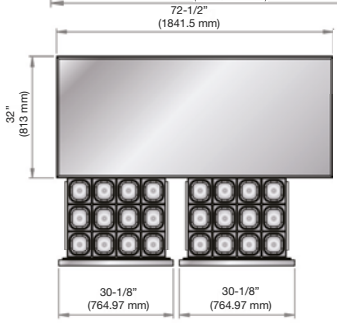
FCBR-84 / Top View



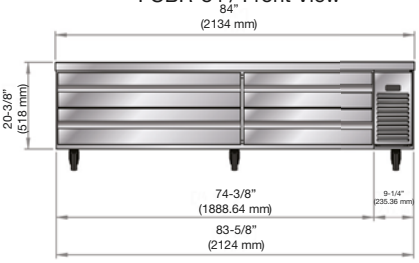
Top View



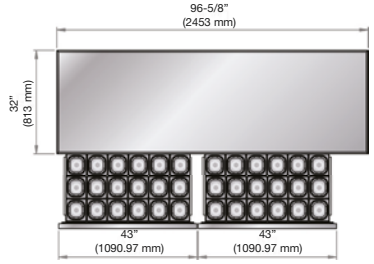




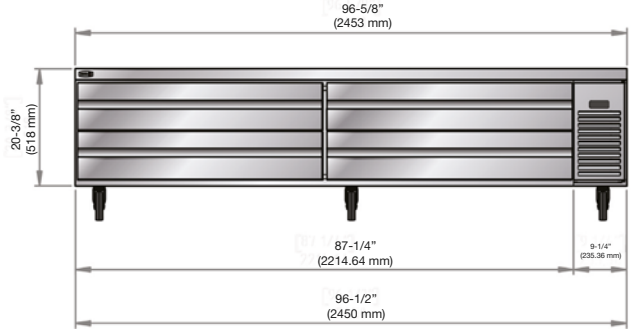
FCBR-84 / Front View



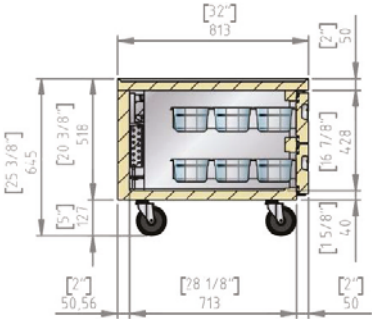
FCBR-96 / Top View



FCBR-96 / Front View



Common Side View



The manufacturer reserves the rights to modify materials and specifications without notice.

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