

CHEF BASES (TWO DRAWER)

Side Mounted Condensing Unit

EUL - Series



Chef Bases



▲ EUL36D2



▲ EUL48D2



▲ EUL52D2



▲ EUL52-60D2

Cabinet Construction

- Heavy duty stainless steel interior / exterior with rounded corners for a hazard-free workspace.
- Galvanized steel bottom and rear.
- 2.5" thick high density polyurethane insulation.
- 16-gauge stainless steel worktop is built with unique air chamber and vents that channel heat produced by mounted cooking equipment away from the unit. Additional layer of high grade insulation material withstands extreme heat. These features prevent the worktop from heat-induced warping, keep the cabinet cold and reduce overall energy costs.
- Thick gauge stainless steel corner guards keep mounted cooking equipment from sliding off the worktop.
- Heavy duty stainless steel grips provide secure maneuverability for the unit.
- 12-gauge metal caster brackets support additional weight of mounted cooking equipment.
- Four 5" swivel casters with locks on front set. Two front leg stabilizers standard for all models.

Recommended Operating Conditions

- A minimum clearance of 6" is required between the cooking equipment's heating element and the chefbase worktop.

Temperature Control

- Multi-function digital controller with easy to read LED display.
- Factory preset temperature, 2°C.
- Audible overheat protection alarm for compressor and condenser coil.

Options

- 3" swivel casters with locks.
- 3.5" – 6" height-adjustable and interchangeable legs.

Refrigeration System

- Side mounted, self-contained and fully detachable Blizzard R290 condensing unit uses environmentally friendly, EPA-compliant R290 refrigerant with zero (0) Ozone Depletion Potential (ODP) and three (3) Global Warming Potential (GWP). Blizzard R290 is easily replaceable and requires no on-site brazing.
- Electronically commutated (ECM) fan motors achieve rapid cooling with less energy consumption.
- Full-length air duct system ensures optimal circulation of cold air.
- Time-initiated and temperature-terminated auto defrost cycle for seamless operation.
- Large capacity, corrosion-resistant condenser and evaporator coils.
- Self-maintaining, energy-efficient condensate drain pan requires no external drains or electric heaters.
- High performance, auto-reverse condenser fan motor supports compressor ventilation and condenser coil cleaning. Refer to owner's manual for full maintenance instructions.
- Pressure relief devices allow smooth access to cabinet interior when re-opening drawers.
- Pre-wired and ready to plug, 240V/50Hz/1Ph, 10Amp Australian Plug

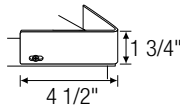
Drawers

- Heavy duty stainless steel interior / exterior.
- 2.5" thick high density polyurethane insulation.
- Thick gauge, stainless steel drawer frames with low-friction ball bearings.
- Snap-in, heat resistant, magnetic drawer gaskets make cleaning and replacement an easy process.
- High strength, recessed drawer handles.
- NSF certified polycarbonate 4" deep pans (refer to the website for pan configurations).



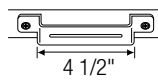
Dimensions

Side View



Corner Guards

Durable stainless steel corner guards mounted on the top surface prevent cooking equipment from accidentally sliding off the unit.



Stainless Steel Grips

Heavy duty stainless steel top surface grips for easy and safe maneuverability of the unit.

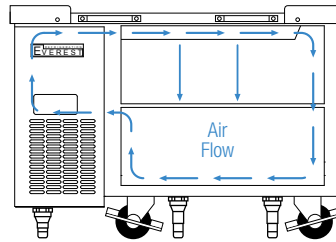
ABS Legs



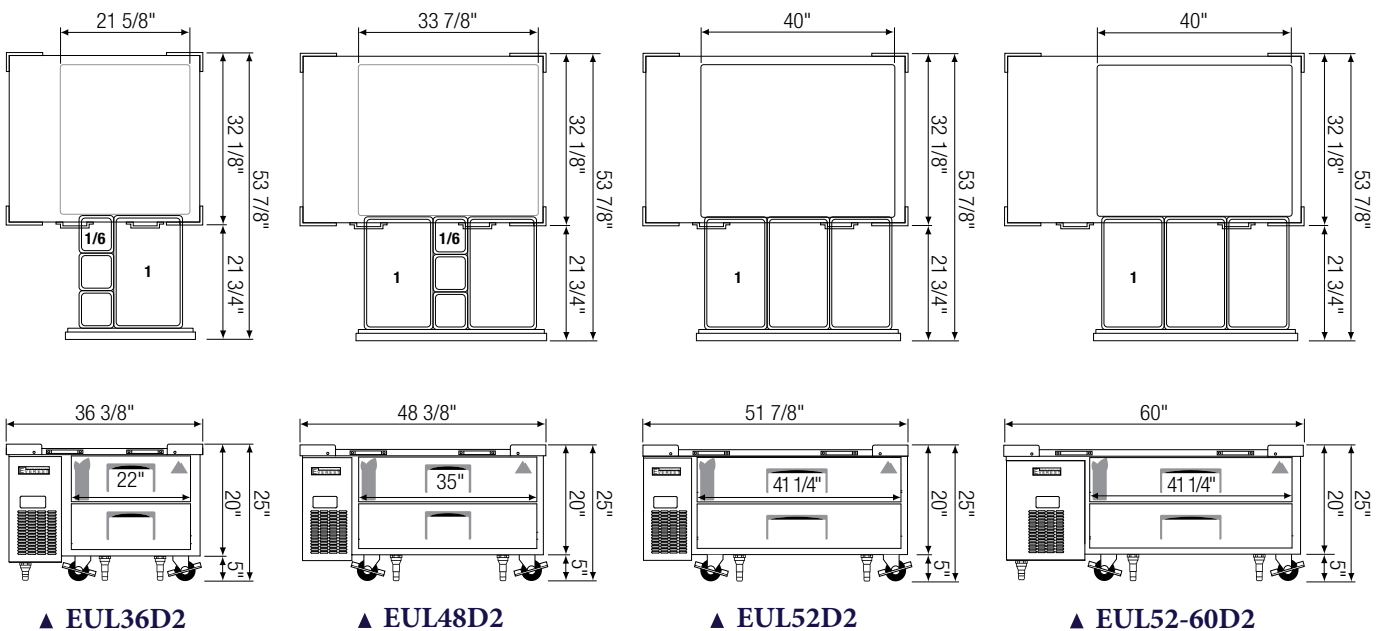
Two additional front adjustable stainless steel clad ABS legs to provide extra stability when opening, closing doors and weight support.

Air Flow

Front view of cabinet interior demonstrates air circulation from left to right.



Equipped with 10Amp Australian Plug



Model	Ref/ Frz/ Dual	# of Drawers	Max. Weight Support Capacity (KG)	HP	Refrigerant	# of Pans	BTU/HR [†]	Power (V-Hz-Ph)	Crated Weight (KG)	Exterior Dimensions (Inches)		
										L	D ^a	H [*]
EUL36D2	Ref	2	325	1/4+	R290	1 x 2 1/6 x 6	1,926	240-50-1	114	906	700	635
EUL48D2	Ref	2	325	1/4+	R290	1 x 4 1/6 x 6	1,926	240-50-1	136	1214	700	635
EUL52D2	Ref	2	325	1/4+	R290	1x6	1,926	240-50-1	145	1484	700	635
EUL52-60D2	Ref	2	325	1/4+	R290	1x6	1,926	240-50-1	155	1815	700	635

*: Height does not include 5" for casters.

†: Based on evaporating temperature of 23°F (-5°C) & condensing temperature of 131°F (55°C).

a: Depth does not include 1" for stainless steel grip.

Ref = Refrigerator

Specifications subject to change without notice.

Product dimensions are for general purposes and not absolute value. Product capacity (▶) is calculated based on standard industry figures. Slight variations may exist. If dimensions and capacity are critical, please contact Austune Refrigeration.

Blizzard R290 replacement is at the sole discretion of Everest Refrigeration.



Please visit our website for more information
<http://www.austunecommercial.com/>

CHEF BASES (FOUR DRAWER)

Side Mounted Condensing Unit

EUL - Series



▲ EUL72D4



▲ EUL82D4



▲ EUL82-84D4



▲ EUL82-86D4



▲ EUL96D4



Cabinet Construction

- Heavy duty stainless steel interior / exterior with rounded corners for a hazard-free workspace.
- Galvanized steel bottom and rear.
- 2.5" thick high density polyurethane insulation.
- 16-gauge stainless steel worktop is built with unique air chamber and vents that channel heat produced by mounted cooking equipment away from the unit. Additional layer of high grade insulation material withstands extreme heat. These features prevent the worktop from heat-induced warping, keep the cabinet cold and reduce overall energy costs.
- Thick gauge stainless steel corner guards keep mounted cooking equipment from sliding off the worktop.
- Heavy duty stainless steel grips provide secure maneuverability for the unit.
- 12-gauge metal caster brackets support additional weight of mounted cooking equipment.
- Six 5" swivel casters with locks on front set. Three front leg stabilizers standard for all models.

Temperature Control

- Multi-function digital controller with easy to read LED display.
- Factory preset temperature, 2°C.
- Audible overheat protection alarm for compressor and condenser coil.

Recommended Operating Conditions

- A minimum clearance of 6" is required between the cooking equipment's heating element and the Chef Base worktop.

Options

- 3" swivel casters with locks.
- 3.5" – 6" height-adjustable and interchangeable legs.

Refrigeration System

- Side mounted, self-contained and fully detachable Blizzard R290 condensing unit uses environmentally friendly, EPA-compliant R290 refrigerant with zero (0) Ozone Depletion Potential (ODP) and three (3) Global Warming Potential (GWP). Blizzard R290 is easily replaceable and requires no on-site brazing.
- Electronically commutated (ECM) fan motors achieve rapid cooling with less energy consumption.
- Full-length air duct system ensures optimal circulation of cold air.
- Time-initiated and temperature-terminated auto defrost cycle for seamless operation.
- Large capacity, corrosion-resistant condenser and evaporator coils.
- Self-maintaining, energy-efficient condensate drain pan requires no external drains or electric heaters.
- High performance, auto-reverse condenser fan motor supports compressor ventilation and condenser coil cleaning. Refer to owner's manual for full maintenance instructions.
- Pressure relief devices allow smooth access to cabinet interior when re-opening drawers.
- Pre-wired and ready to plug, 240V/50Hz/1Ph, 10Amp Australian Plug

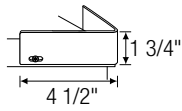
Drawers

- Heavy duty stainless steel interior / exterior.
- 2.5" thick high density polyurethane insulation.
- Thick gauge, stainless steel drawer frames with low-friction ball bearings.
- Snap-in, heat resistant, magnetic drawer gaskets make cleaning and replacement an easy process.
- High strength, recessed drawer handles.
- NSF certified polycarbonate 4" deep pans (refer to the website for pan configurations).



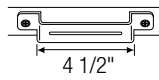
Dimensions

Side View



Corner Guards

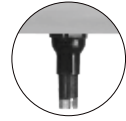
Durable stainless steel corner guards mounted on the top surface prevent cooking equipment from accidentally sliding off the unit.



Stainless Steel Grips

Heavy duty stainless steel top surface grips for easy and safe maneuverability of the unit.

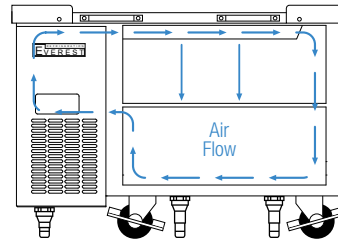
ABS Legs



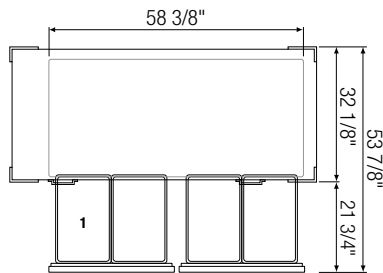
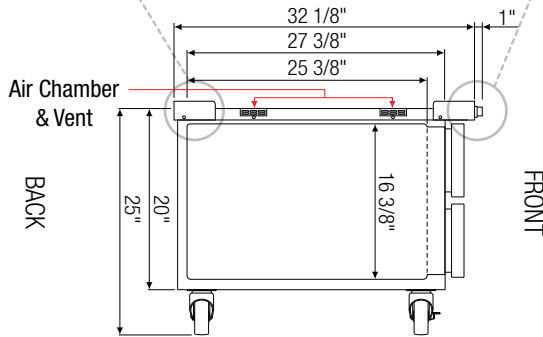
Two additional front adjustable stainless steel clad ABS legs to provide extra stability when opening, closing doors and weight support.

Air Flow

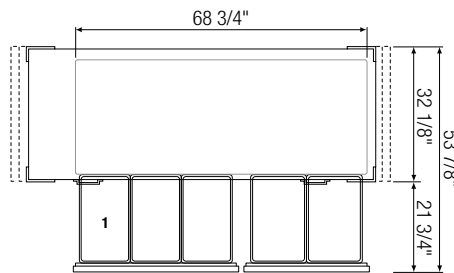
Front view of cabinet interior demonstrates air circulation from left to right.



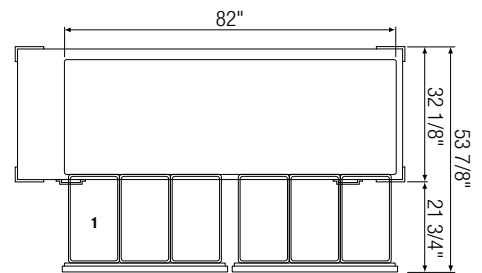
Equipped with 10Amp Australian Plug



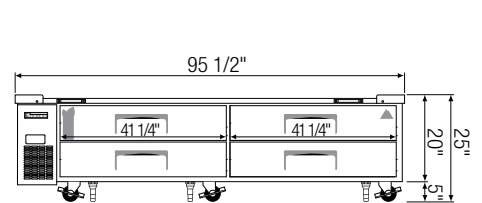
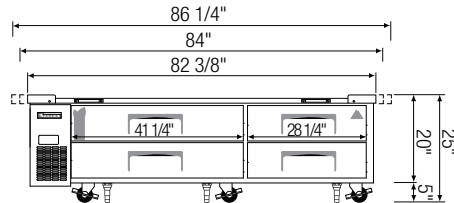
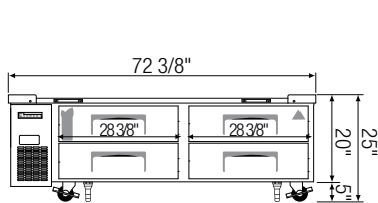
▲ EUL72D4



▲ EUL82D4, EUL82-84D4, EUL82-86D4



▲ EUL96D4



Model	Ref/ Frz/ Dual	# of Drawers	Max. Weight Support Capacity (KG)	HP	Refrigerant	# of Pans	BTU/HR †	Power (V-Hz-Ph)	Crated Weight (KG)	Exterior Dimensions (Inches)		
										L	D ^a	H [*]
EUL72D4	Ref	4	491	1/4+	R290	1 x 8	1,926	240-50-1	190	1838	816	635
EUL82D4	Ref	4	491	1/3	R290	1 x 10	2,311	240-50-1	219	2092	816	635
EUL82-84D4	Ref	4	491	1/3	R290	1 x 10	2,311	240-50-1	221	2134	816	635
EUL82-86D4	Ref	4	491	1/3	R290	1 x 10	2,311	240-50-1	224	2191	816	635
EUL96D4	Ref	4	491	1/3	R290	1 x 12	2,311	240-50-1	257	2426	816	635

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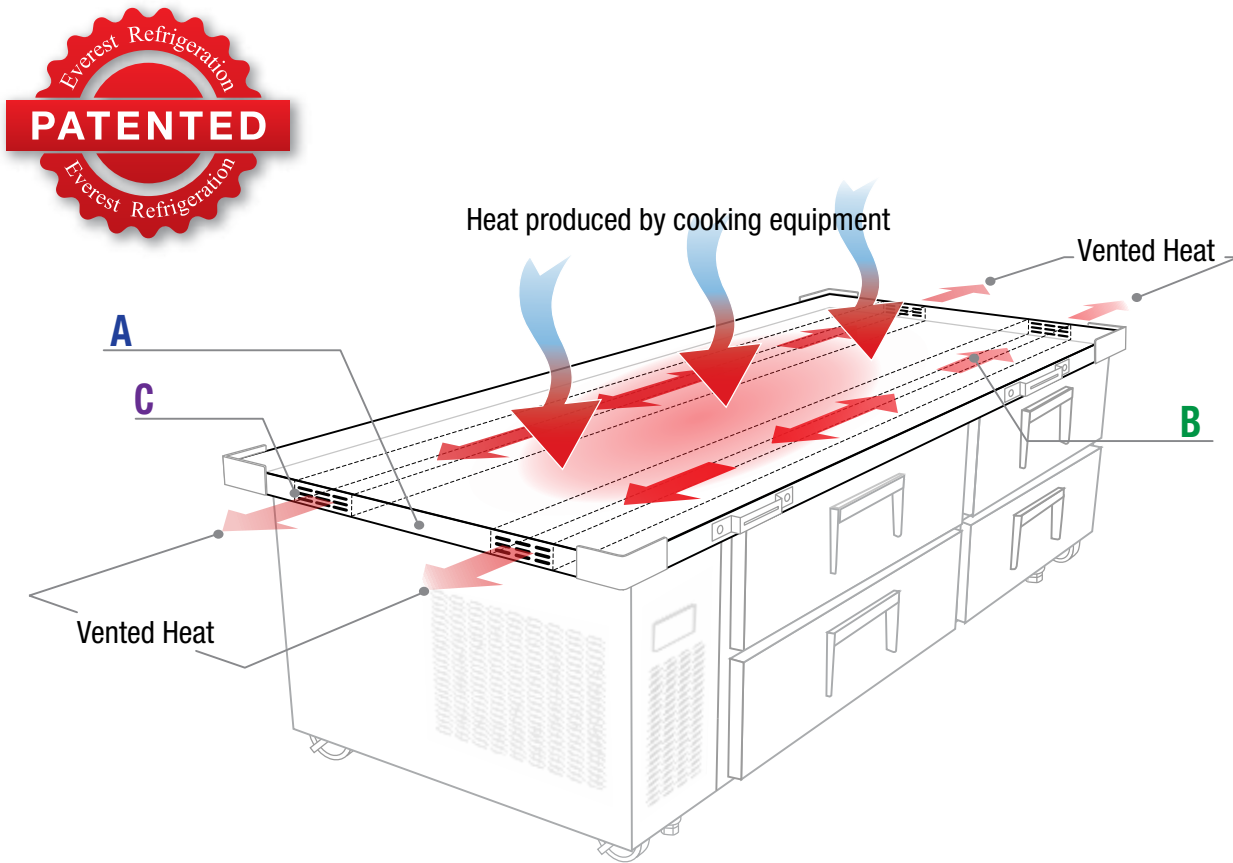


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Standard Features & Benefits

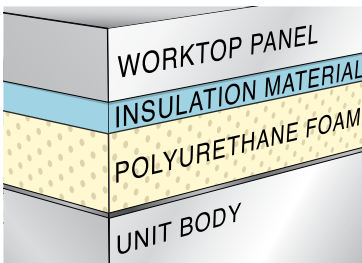
Heat Defense & Anti-Warp Features for Chef Bases

This unique Everest patented system prevents the chefbase worktop from heat-induced warping caused by prolonged exposure and very close proximity to mounted cooking equipment. A combination of high strength 16-gauge stainless steel worktop, extra heat insulation material, dual air chambers and vents not only mitigate but also channel heat away from the chefbase. These heat defense and anti-warp features not only preserve the structural integrity of the chefbase, it also keeps the cabinet cold and effectively reduces overall energy costs.



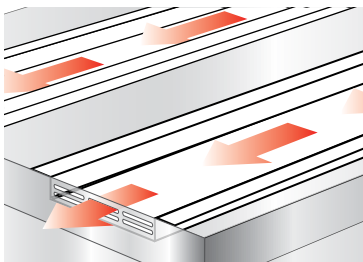
A. Covered High Heat Insulation

In addition to the standard 2.5" thick high density polyurethane insulation, chefbases are also equipped with high heat insulation material that can withstand extreme heat of up to 500°F. Layered between the worktop panel and unit body, it keeps the heat of mounted cooking equipment from reaching the cabinet interior.



B. Dual Air Chambers

Two, 4" wide and 1" deep full length air chambers located directly underneath the worktop allow heat to travel across horizontal channels and exit out of vents. By expelling majority of the heat, the system only needs to mitigate a significantly less amount.



C. Air Vents

Multiple vents located on each side of the dual air chambers allow hot air to escape freely.

