ITEM #: CHEF BASE  
Quantity: One (1)  
Manufacturer: True Food Service Equipment  
Model No.: TRCB-72  
Pertinent Data: Self-Contained Refrigeration; Mobile  
Utilities Req’d: 120V/1PH; 9.9A  
  
See plans for location and placement of item with reference to adjoining equipment.  
Furnish and set in place per manufacturer’s standard specifications and the following:  
1. Set in place in location as shown on drawings.  
2. Size and configuration as shown on drawings.  
3. Provide two (2) easy glide, fully extendable drawers designed to hold 6” deep pans side-by-side.  
4. Supply drawers with one-piece, snap-in magnetic drawer gaskets.  
5. Equip unit with heavy-duty drawer track with built-in drawer safety clips, designed to hold 250 lb. capacity.  
6. Provide six (6) 4” heavy-duty, non-marking casters, front three (3) with brakes.  
7. Provide stainless steel case back.  
8. Provide reinforced stainless steel work top with drip guard marine edge to support Item #\_\_\_\_\_, Griddle – Counter Top, and Item #\_\_\_\_\_\_, Modular Six Burner Range.  
9. Equip unit with a 4’ restraining cable.  
10. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.