

Chef Bases

ECB Series

Reference Model: ECB82-86D4

The Chefbase series is equipped with innovative features that protect from heat-induced distortion of the work top surface caused by prolonged exposure to mounted cooking equipment. Unique only to Everest, dual air chambers, exhaust vents and additional insulation material diffuse and redirect heat away from the work top preserving its structural integrity.

1: Digital Control

Multi-function with easy to read LED display.



2: Heavy Duty Worktop**

16-gauge stainless steel reinforced by unique heat protection features will never warp under normal use.

3: Extra Worktop Insulation

High grade material withstands extreme temperature of up to 500°F and provides an added layer of protection to keep the cabinet cold.

4: Safety Grips

Provide secure maneuverability for the unit.

5: Safety Corner Guards

Keep mounted cooking equipment from sliding off the worktop.

6: Recessed Door Handle

Heavy duty with high traction surface

7: Air Chamber and Vents

Innovative feature that channels heat produced by cooking equipment away from the unit. It prevents heat-induced warping of the worktop, helps keep the cabinet cold and reduces overall energy costs.



● Exterior ○ Interior



Blizzard R290 Condensing Unit

Side mounted, self-contained, fully detachable and 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.

Audible Overheat Protection Alarm

Keeps compressor and condenser coil from overheating.

Self-Maintaining Condensate Pan

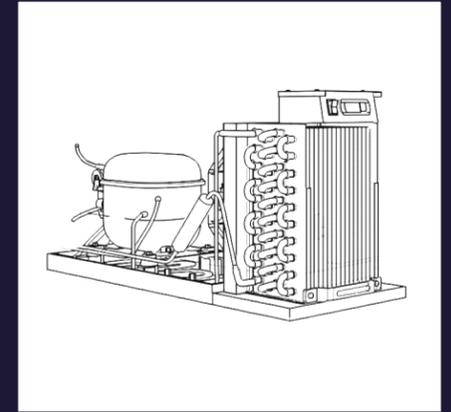
Energy efficient and requires no external drains or electric heaters.

ECM Evaporator Fan Motor

Electronically Commutated. Achieves rapid cooling with less energy.

ECM Condenser Fan Motor

Reversible and Electronically Commutated. Cools down compressor and supports condenser coil cleaning.



8: Heat Resistant Gaskets

Will never melt from exposure to cooking equipment during normal application.

9: Heavy Duty Drawer Slides

14-gauge stainless steel brackets and low-friction rollers withstand intense drawer use.

10: Full Length Air Duct

Ensures optimal distribution of cold air.

11: Reinforced Caster Brackets

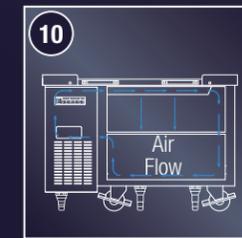
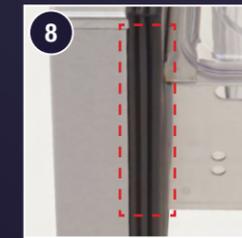
Made from 12-gauge sheet metal to fully support the added weight of mounted cooking equipment.

12: Heavy Duty Swivel Casters

Standard 5" with locks on front set. Optional 3" swivel caster or height-adjustable leg replacements also available.

13: Leg Stabilizers*

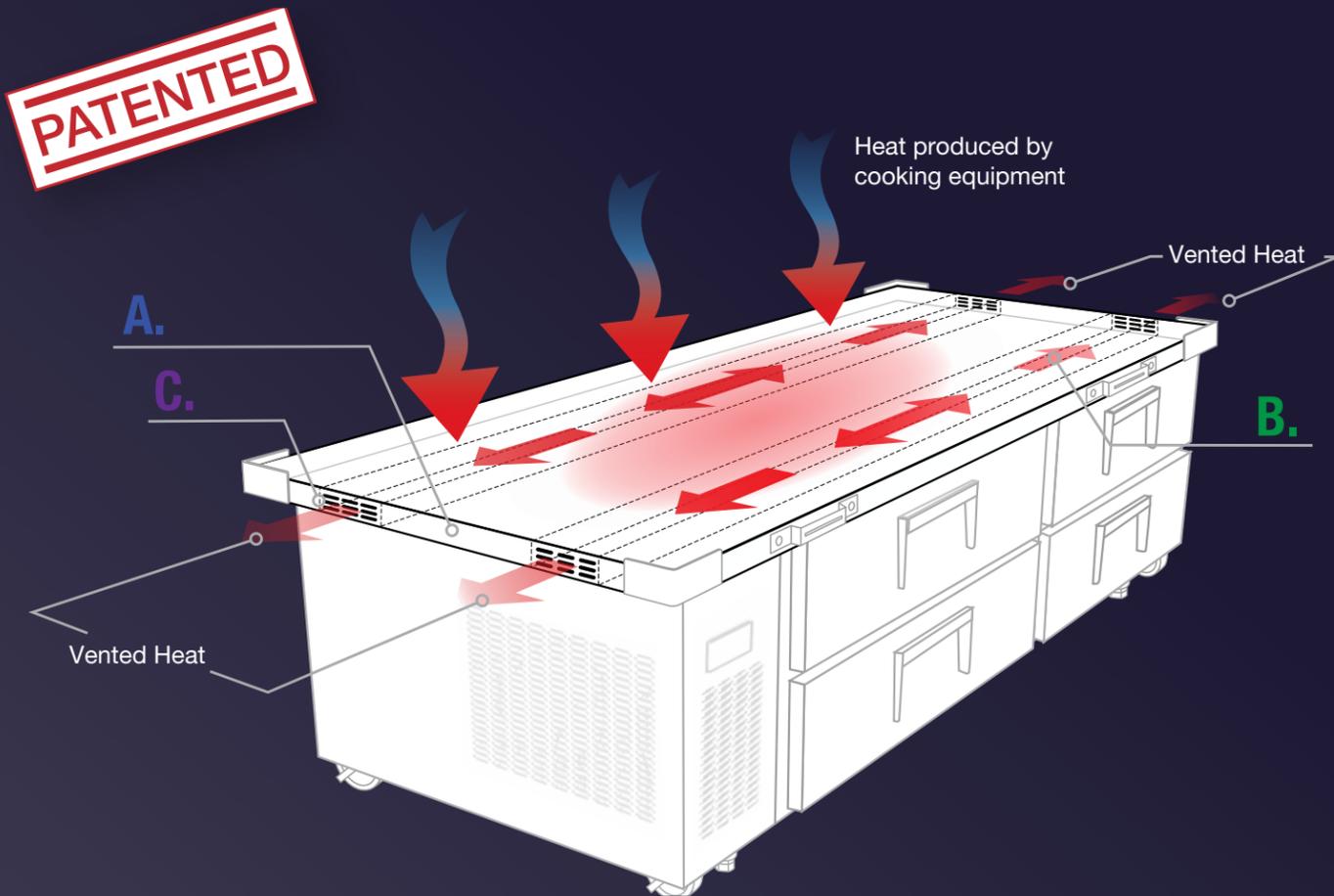
Adjustable stainless steel clad ABS leg provides extra stability when opening doors.



**A minimum clearance of 6" is required between the cooking equipment's heating element and the chefbase worktop. *Applies to select models.

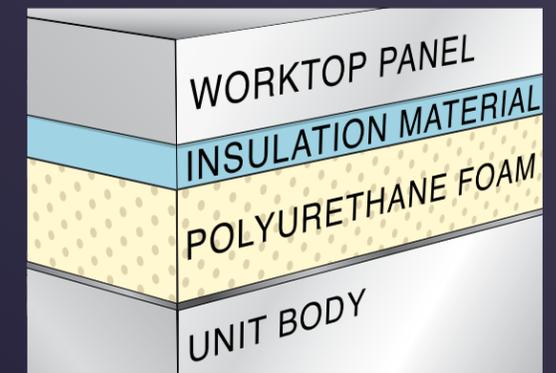
Heat Defense & Anti-Warp Features for Chef Bases

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.



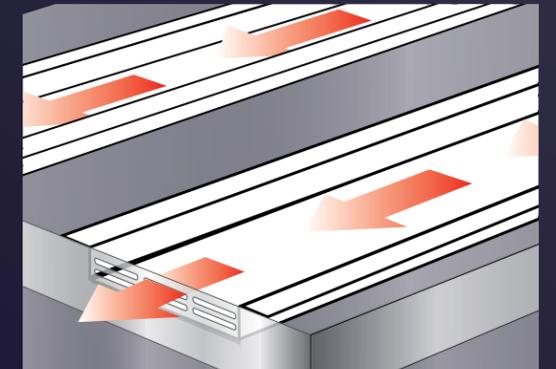
A. Covered High Heat Insulation

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.

