

EverestInnovation

We propel the refrigeration and foodservice industry forward.

In a world of fast appliances, we promise years of service.





The Industry's Longest Warranty Coverage



CHEF BASES

Redefining Heat Defense and Warp Resistance



Contact us for more information.

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The Shifting Kitchen Landscape

Commercial kitchens expect **versatile equipment** that saves time and space.

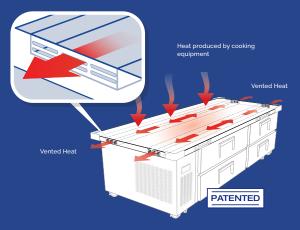
User demand for refrigeration that **excels in high-heat environments** is growing.

The Mighty **Chef Base**

A multifunctional platform that seamlessly connects cooking and refrigeration operations.

As a dedicated cooking base, it accommodates hot cooking equipment while refrigerating ingredients.





Dual Air Chambers and Vents

- Air Chambers create a barrier between heat generated by cooking equipment and refrigerated contents.
- Vents allow heat to escape from the Chef Base, preventing the build up of excess heat.
- Without trapped heat, the worktop does not warp and refrigerated contents stay fresh.

High-Heat Insulation

Techmat insulation rated up to **500°F** efficiently counters heat from mounted cooking

equipment.

This insulation not only regulates cabinet temperature but also reinforces the Chef Base's longevity.



Safety Grips and Guards

Safety grips enable users to **effortlessly move** and **maneuver** the Chef Base.

Safety guards prevent mounted cooking equipment from sliding off the worktop, ensuring a **safe cooking environment**.





Worktop, Gaskets and Caster Brackets

- Heavy-duty, 16-gauge worktop is built to withstand rigorous use.
- ♦ Heat-resistant gaskets endure high temperatures.
- Reinforced caster brackets support the weight of mounted cooking equipment.



Blizzard R290 Slide-Out Cooling Cartridge



30-minute replacement without brazing.



Maintenance-free, extends unit lifespan.



Energy-efficient, uses natural refrigerant.

