



Bring fresh ingredients right to your cooking area.

The Silver King chef base is a two-in-one design to support countertop equipment with a refrigerated or freezer base. Position essential cooking equipment on top while keeping key ingredients fresh and at your fingertips. The available no-drip marine edge contains splashes and spills for easy cleaning.

- Environmentally friendly R290 refrigerant
- High-efficiency refrigeration system
- Stainless steel exterior with galvanized back and bottom
- Aluminum interior with coved corners and finished edges
- High-strength, full-extension drawers

Functionality plays an important role when purchasing commercial equipment — even more so when space is limited. For efficient, streamlined workstations, a chef base allows you to position key cooking equipment above fresh ingredients to reduce movement throughout the kitchen. Available in refrigerator or freezer, make the most out of your valuable kitchen space with a Silver King chef base.



Heavy-Duty Construction

Designed for the harshest commercial kitchen environments with a stainless steel exterior and galvanized back and bottom, aluminum interior, premium full-extension drawers, and heavy-duty casters.



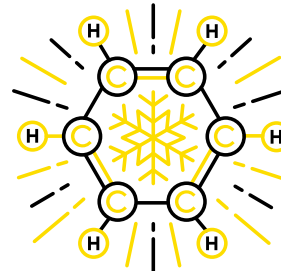
Eco-Friendly Refrigerant

All Silver King equipment features R290 refrigerant, one of the most environmentally friendly choices with a global warming potential (GWP) of 3. R290 is proven safe, readily available and familiar to service teams.



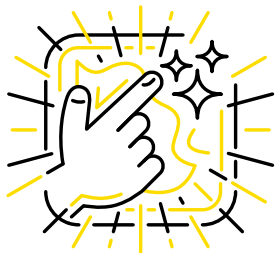
Countertop Surface

Streamline kitchen operations and maximize speed-of-service by placing key cooking equipment like fryers, ovens, or grills on top of the chef base while storing critical ingredients below. Also called a no-drip edge, the marine edge option captures splashes or spills to limit cleanup.



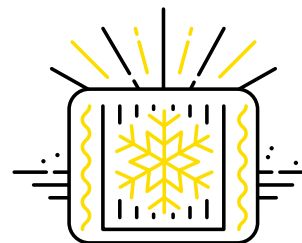
High-Efficiency Refrigeration System

Refrigerator units use forced air circulation to provide a uniform temperature throughout the cabinet. Freezer units additionally utilize automatic defrost, which self-manages ice buildup and evaporates moisture automatically. No unplugging or manual labor required.



Easy to Clean

The aluminum interior, coved corners, finished edges, plus full-extension and easy lift out drawers make cleaning simple.



High-Density Insulation

Foamed-in-place, CFC-free polyurethane insulation keeps cold air in while strengthening the overall unit — improving overall cost savings.

To learn more about **Silver King Chef Bases**, visit silverking.com