

Master-Bilt MBCB60

Master-Bilt MBCB60 Fusion Chef Stand Instruction Manual

Model: MBCB60 (02-72539)

1. INTRODUCTION

This manual provides essential information for the proper installation, operation, and maintenance of your Master-Bilt MBCB60 Fusion Chef Stand. Please read these instructions thoroughly before operating the unit to ensure safe and efficient performance. Retain this manual for future reference.

2. SAFETY INFORMATION

Observe all safety precautions to prevent injury and damage to the unit. This appliance is intended for commercial use only.

- **Electrical Safety:** Ensure the unit is connected to a grounded 115 Volt electrical supply. Do not use extension cords. Disconnect power before any service or cleaning.
- **Ventilation:** Maintain adequate clearance around the refrigeration unit for proper airflow. Blocking vents can lead to overheating and reduced efficiency.
- **Weight Capacity:** Do not exceed the maximum weight capacity of the chef stand top surface. Refer to specifications for details.
- **Flammable Materials:** Do not store flammable or explosive materials inside or near the unit.
- **Moving the Unit:** Use caution when moving the unit, especially on uneven surfaces. Ensure casters are locked once in position.

3. PRODUCT OVERVIEW

The Master-Bilt MBCB60 Fusion Chef Stand is a robust, stainless steel refrigerated base designed for commercial kitchens. It features two spacious drawers for cold storage and a durable top surface suitable for supporting cooking equipment.



This image displays the Master-Bilt MBCB60 Fusion Chef Stand, a stainless steel refrigerated base with two pull-out drawers and four swivel casters for mobility. The refrigeration unit is visible on the right side.

Key Components:

- **Stainless Steel Exterior:** Durable and easy to clean.
- **Refrigerated Drawers:** Two pull-out drawers for organized cold storage.
- **Casters:** Four heavy-duty casters for mobility, with locking mechanisms.
- **Control Panel:** (Typically located near the refrigeration unit) For temperature adjustment and display.
- **Condenser Unit:** Located on the right side, responsible for cooling.

4. SETUP AND INSTALLATION

4.1 Unpacking

1. Carefully remove all packaging materials, including any protective films or tapes.
2. Inspect the unit for any shipping damage. Report any damage immediately to your supplier.

4.2 Placement

- Position the chef stand on a level, sturdy surface capable of supporting its weight plus the weight of any equipment placed on top.
- Ensure adequate ventilation. Maintain a minimum of 4 inches (10 cm) clearance from walls or other equipment on all sides, especially around the condenser unit.
- Avoid direct sunlight or proximity to heat-generating appliances (ovens, fryers) to optimize performance.
- Lock the casters once the unit is in its final position.

4.3 Electrical Connection

- Connect the unit to a dedicated 115 Volt, 60 Hz, single-phase grounded electrical outlet.

- Do not use adapter plugs or extension cords.
- Verify that the power supply matches the requirements listed on the unit's data plate.

4.4 Initial Cleaning

- Before first use, clean the interior and exterior surfaces with a mild soap and water solution. Rinse thoroughly and dry.

5. OPERATING INSTRUCTIONS

5.1 Powering On

1. After connecting to power, the unit will typically power on automatically or require a press of the power button on the control panel.
2. Allow the unit to run for several hours empty to reach the desired temperature before loading with food products.

5.2 Temperature Control

- The digital control panel allows for precise temperature adjustment. Refer to the specific controller's instructions for detailed programming.
- Recommended operating temperature for food safety is typically between 33°F and 41°F (0.5°C and 5°C).

5.3 Loading Drawers

- Load drawers evenly to ensure proper airflow and temperature distribution.
- Do not block internal air vents.
- Ensure drawers are fully closed after each use to maintain temperature and energy efficiency.

6. MAINTENANCE AND CLEANING

Regular maintenance ensures optimal performance and extends the lifespan of your chef stand.

6.1 Daily Cleaning

- Wipe down interior and exterior stainless steel surfaces with a soft cloth and mild, non-abrasive cleaner.
- Clean drawer gaskets to ensure a tight seal.

6.2 Monthly Cleaning (or as needed)

- **Condenser Coil:** Disconnect power. Carefully clean the condenser coil using a brush or vacuum cleaner to remove dust and debris. A dirty coil reduces efficiency and can lead to compressor failure.
- **Drain Pan:** Inspect and clean the drain pan to prevent blockages and odors.

7. TROUBLESHOOTING

Before contacting service, review these common issues and solutions.

Problem	Possible Cause	Solution
---------	----------------	----------

Problem	Possible Cause	Solution
Unit not cooling	Power supply issue Dirty condenser coil Door/drawer not sealed Thermostat setting	Check power connection and circuit breaker Clean condenser coil Ensure drawers are fully closed; check gaskets Adjust thermostat to lower setting
Excessive noise	Loose components Fan obstruction Unit not level	Inspect for loose parts and tighten Check fan for obstructions Level the unit using caster adjustments
Water on floor	Clogged drain line Excessive humidity	Clear drain line Ensure drawers are closed; reduce ambient humidity if possible

8. SPECIFICATIONS

Feature	Detail
Model	MBCB60 (02-72539)
Brand	Master-Bilt
Product Dimensions (W x D x H)	60 x 31 x 25.5 inches
Item Weight	250 Pounds
Capacity	9.8 Cubic Feet
Electrical Requirements	115 Volts
Material	Stainless Steel
Installation Type	Freestanding

9. WARRANTY AND SUPPORT

For warranty information, technical support, or service inquiries, please contact Master-Bilt customer service or your authorized dealer. Keep your purchase receipt and model number (MBCB60) readily available when contacting support.

Master-Bilt Contact Information: Refer to the official Master-Bilt website or product documentation for the most current contact details.



[Master-Bilt Refrigeration Products: Just The Facts - Product Guide](#)

Explore Master-Bilt's comprehensive range of commercial refrigeration solutions, including display merchandisers, walk-in coolers and freezers, and advanced refrigeration systems. This guide provides essential product facts and specifications.



[Master-Bilt Split-Pak A2L Remote Refrigeration Systems: Features, Specifications, and Model Guides](#)

Explore the Master-Bilt Split-Pak A2L™ Remote Refrigeration Systems, engineered for efficiency, easy setup, and performance in high-temperature environments. This document details condensing units, evaporator coils, LogiTemp electronic controller systems, and model number guides.



[Master-Bilt Back Bar Refrigeration: Installation, Operation, and Maintenance Guide](#)

Comprehensive guide for installing, operating, and maintaining Master-Bilt Back Bar Refrigeration units (BB Series). Includes inspection, installation steps, operation details, maintenance procedures, troubleshooting tips, detailed specifications, and parts lists for both Glass Door and Solid Door models BB59, BB59G, BB69, BB69G, BB79, BB79G, BB95, BB95G.



[Master-Bilt IM-23GB Ice Merchandiser: Installation and Operations Manual](#)

This comprehensive manual guides users through the installation, operation, and servicing of the Master-Bilt IM-23GB Ice Merchandiser, equipped with the TLY 25 Controller. It covers safety, operation, maintenance, troubleshooting, and parts.



[Master-Bilt BILT2SPEC™ Custom Walk-In Coolers & Freezers Specifications](#)

Detailed specifications for Master-Bilt BILT2SPEC™ custom walk-in coolers and freezers, covering standard features, options, approvals, construction, insulation, finishes, doors, installation, maintenance, warranties, and quality assurance for architects and consultants.



[Master-Bilt Capsule Pak ECO™ and Capsule Pak™ Remote Refrigeration Systems](#)

An overview of Master-Bilt's Capsule Pak ECO™ self-contained and Capsule Pak™ remote refrigeration systems, detailing their features, benefits, and technical specifications for easy installation and efficient operation in commercial refrigeration applications.

