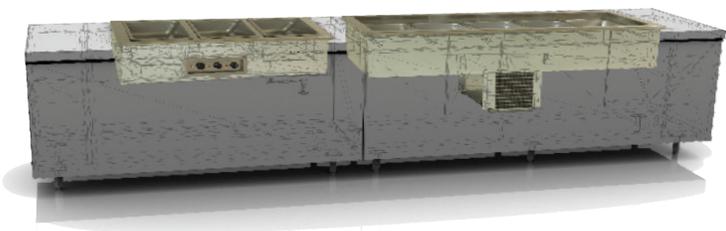


Drop-Ins

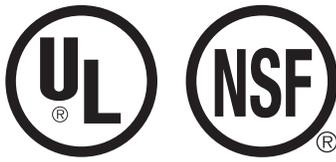
Wide Offering, Exceptional Performance



Fresh Solutions, Fit for You

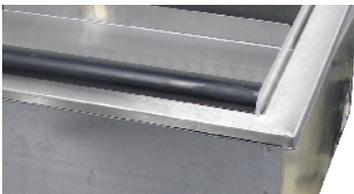
Drop-In product solutions

Delfield's large variety of drop-in products is the best on the market. All models are ready for quick shipment or can be customized with available options to suit your needs. Whether for planned projects or unforeseen replacement needs, Delfield is ready to provide a solution. Each model can be ordered as individual component or as part of EcoMark® Fabrication, Concepts or Shelley Serving Systems.



Safety and Sanitation:

UL and NSF - All Delfield Drop-in products are UL approved and NSF certified. Which means you can count on safe, consistent construction and performance every time.



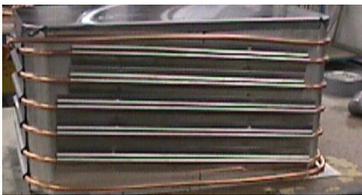
Convenience:

Delfield Drop-in products are easy to install into any new or existing counter. A press fit flange gasket comes pre-installed making the units ready to drop-in immediately.



Quality:

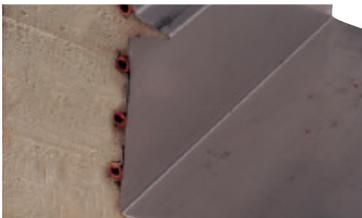
Delfield Drop-in products have an unmatched level of quality. The units are reliably built by the best in the industry and come standard with a 90-day labor and 1-year parts warranty.



Construction:

Delfield Drop-in products are constructed with stainless steel tops and interiors. Cold units are insulated with high-density polyurethane foam and hot units are insulated with fiberglass.

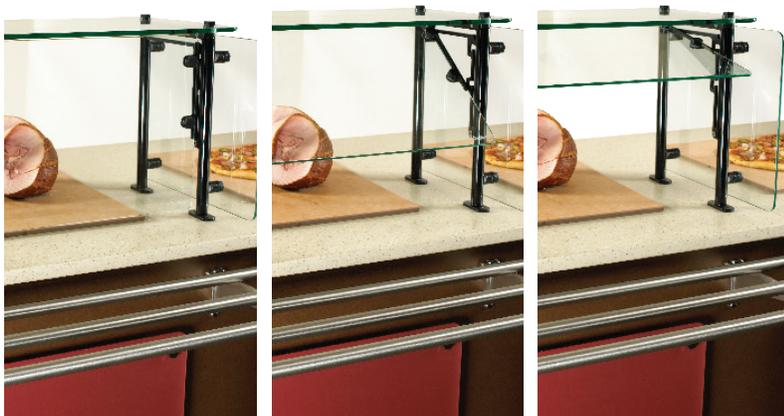
Refrigeration lines are secured to the liner with stainless steel spot clips and thermal transfer compound is applied to improve heat transferred cool the food product better.



Options

Drop-in units can be customized to suit your needs! Everything from custom counter protectors to custom pan sizes are available. Let us know what your requirements are and we'll provide the solution.

- Additional adaptor bars or plates
- Single and double service sneezeguards
- Custom counter protectors
- Remote refrigeration or relocate the compressor
- Add/omit drains, manifolds and valves
- Custom sizes
- 220V/50C electrical
- Mullion fan assembly
- Extended warranties



Flexishield™ Food Shields

Delfield's new food shield line is designed to protect without getting in the way. The mostly glass design keeps food safe while enhancing the merchandising effect allowing your customers to get full view of what's important, the food! The new FlexiShield™ models give maximum menu and serving flexibility by allowing adjustment to three different glass positions. With several additional double and single tier, double and single service, sneeze guard and full front models also available to meet your needs.

Drop-In Products



■ N8100BP - Mechanically Cooled Cold Pans

Delfield's standard cold pans are built to suit your needs. Superb operation and construction combine to give you what you need, safe product temperatures.

- Integral "V" shaped pan rest: no thumb screws or clips
- Insulated with high density polyurethane foam
- Pre-installed press fit flange gasket for easy installation
- Adapter bars for 12"x20" pans included
- Radial versions available for curved applications
- Eco Friendly GreenGenius R290 refrigeration system



■ N8000 - Ice Cooled Cold Pans

- Integral "V" shaped pan rest: no thumb screws or clips
- Insulated with high density polyurethane foam
- Pre-installed press fit flange gasket for easy installation
- Adapter bars for 12"x20" pans included
- 1" drain provided
- Perforated false bottom is standard
- Radial versions available for curved applications



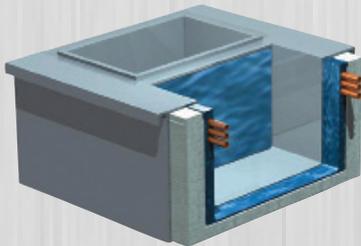
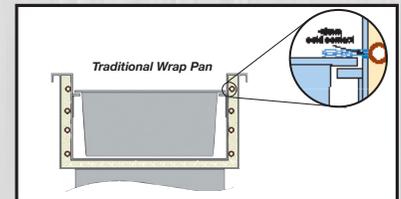
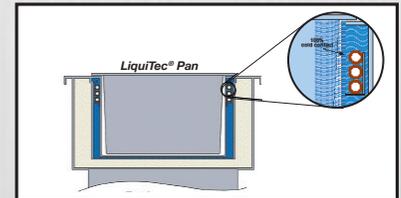
■ 8100-EFP - LiquiTec® Cold Pans

LiquiTec® is better than the average cold pan!

Traditional cold pans are inefficient due to lack of contact between the refrigeration lines and the interior liner side. LiquiTec® takes what is usually on about 1/16" contact per wrap and magnifies it to 100% contact on all 5 sides of the interior liner. An eutectic fluid is used to completely surround the interior liner of the pan. The fluid is harmless and sealed in by a stainless steel exterior liner. The result is improved cooling ability that allows the unit to have flush mount pans and still maintain NSF-7 certified temperatures.

Better Merchandising, Better Ergonomics, Better Labor Efficiency

- Stainless steel louver provided
- Insulated with high density polyurethane foam
- Pre-installed press fit flange gasket for easy installation
- Adapter bars for 12"x20" pans included
- 1" drain provided
- Eco Friendly GreenGenius R290 refrigeration system



■ **N8100-FAP - Forced-Air Cold Pans**

The N8100-FA cold pans are ideal for merchandising your product. The flush mount air-screen design keeps your product cool and in view of your customers.

- Merchandise product in flush mount pans
- Air screen over pans for NSF-7 certified temperatures
- Air curtain assembly is easily removable without tools for cleaning
- Insulated with high density polyurethane foam
- Pre-installed pres fit flange gasket for easy installation
- 1" drain provided
- Eco Friendly GreenGenius R290 refrigeration system
- Stainless steel louver is provided
- Adapter bars for 12"x20" pans included



■ **N8200GP - Granite Cold Slab**

Delfield frost tops are ideal for product presentation while maintaining product temperatures. Whether the granite or stainless steel tops are desired, these units will help merchandise your quick turn products.

- "Absolute Black" granite top
- Insulated with high density polyurethane foam
- Drain trough around perimeter of top with 3/4" stainless steel drain
- Stainless steel louver provided
- Eco Friendly GreenGenius R290 refrigeration system



■ **N8200P - Stainless Steel Frost Top**

- 1" raised top with slope to drain trough
- Insulated with high density polyurethane foam
- Drain trough around perimeter of top with 1/2" stainless steel drain
- Stainless steel louver provided
- Pre-installed press fit flange gasket for easy installation
- Eco Friendly GreenGenius R290 refrigeration system
- On/Off switch



■ **N8200-STP - Stainless Steel Sheet Pan Frost Top**

- Full perimeter drain trough with 1/2" s/s drain
- Galvanized exterior body and compressor stand
- On/Off switch to shut down unit
- Stainless steel louver provided
- Non-marring perimeter gasket
- Designed to accommodate your application from 1 to 4 full sizes sheet pans
- Eco Friendly GreenGenius R290 refrigeration system





N8600P - Hot and Cold Combination Pans

At the flip of a switch it's two units in one! The N8600 Hot and Cold Combination models provide the needed functionality of both hot and cold operations without having to add additional space to your operation. The unit may be utilized in different operations throughout the day or week as the menu dictates. When flexibility is a concern, this is the unit for the job.

- 2 units in one, hot and cold operation
- Insulated with high density polyurethane foam
- Pre-installed press fit flange gasket for easy installation
- Flush mount design for hot operation or recess 2" for cold operation
- Single tank well with stainless steel immersion heater(s)
- Eco Friendly GreenGenius R290 refrigeration system
- Remote control box with thermostat for hot operation, indicator light and a 3-way power switch for operation selection
- Thermostat for cold operation is mounted next to the compressor



N8700-D - Individual Well Hot Pans

Delfield offers both individual well and single tank models to suit your operation. Heavy duty construction and easy installation make a nice combination for any counter.

- Flush mount individual 12"x20" wells
- Fiberglass insulation
- 1/2" stainless steel drain with manifold and gate valve
- Preinstalled press fit flange gasket for easy installation
- Remote panel with individual temperature controls for each well
- Utilize for wet or dry operation
- Radial versions available for curved applications



N8700-DESP - Low Watt Individual Well Hot Pans

- Flush mount individual 12"x20" wells
- Fiberglass insulation
- 1/2" stainless steel drain with manifold and gate valve
- Preinstalled press fit flange gasket for easy installation
- Individual digital temperature controls standard wired to one main control panel with 4' of conduit and wire. Field install control panel at location
- Utilize for wet or dry operation (dry operation recommended for increased energy efficiency)



N8800 - Open Well Hot Pans

- Fiberglass insulation
- 1/2" stainless steel drain
- Pre-installed press fit flange gasket for easy installation
- Remote thermostat control for mounting in counter
- Single tank with 12"x20" openings
- Utilize for wet or dry operations



N225P / N227P - Freezers

Delfield's N225P and N227P models make adding ice cream to any menu possible.

- Insulated with high density polyurethane foam
- Pre-installed pres fit flange gasket for easy installation
- Electronic temperature control
- Eco Friendly GreenGenius R290 refrigeration system



F5 - Servview Display Cases

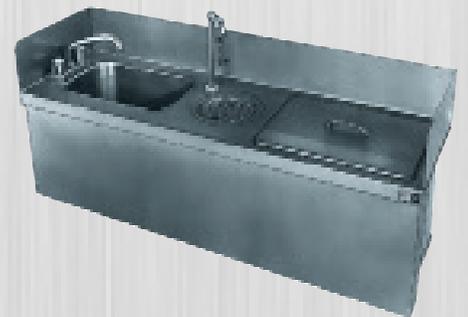
The F5 Servview display case can be used to merchandise everything from drinks to desserts. Whether in the back counter for full service operation or front counter for self-service operation, the product is in your customer's sight.

- Insulated with high density polyurethane foam
- Electronic temperature control
- Sliding glass doors
- Mirrored back and pass-thru models available
- LED interior light
- Eco Friendly GreenGenius R290 refrigeration system



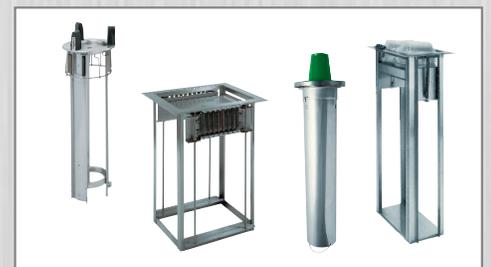
200/300 - Water and Ice Stations

- Glass and pitcher fillers
- Ice chests
- Combination units



Shelleymatic - Dispensers

- Several dish, cup and tray dispenser models available
- Dish dispensers available in heated or non-heated



Technical Specifications

Mechanically Cooled Cold Pan	Cutout Size	LiquiTec Mechanically Cooled Cold Pan	Cutout Size	ST Frost Top	Cutout Size	Individually Heated Narrow Food Wells	Cutout Size	
N8118BP	17" X 25"	8118-EFP	17" X 25"	N8230-STP	28.60" x 21.10"	N8768N	66.5" X 15"	
N8130BP	29.75 X 25"	8132-EFP	30.75" X 25"	N8240-STP	38.65" x 28.75"	N8746ND	44.62" X 15"	
N8143BP	42.50 X 25"	8145-EFP	44.25" X 25"	N8256-STP	54.60" x 21.10"	N8768ND	66.5" X 15"	
N8156BP	55.25 X 25"	8159-EFP	57.87" X 25"	N8258-STP	56.60" x 28.75"	Single Tank Heated Food Well	Cutout Size	
N8169BP	68" X 25"	8172-EFP	71.5" X 25"	N8275-STP	74.50" x 28.75"			N8831
N8181BP	80.75" X 25"	8186-EFP	85" X 25"	Combination Hot/ Cold Food Well	Cutout Size	N8845	44.63" X 25"	
Mechanically Cooled Narrow Cold Pan	Cutout Size	LiquiTec Mechanically Cooled Narrow Cold Pan	Cutout Size			N8630P	29.75 X 25"	N8859
				N8146NBP	45.75" X 17"	N8643P	42.50 X 25"	N8873
N8168NBP	66.5" 17"	8148-EFNP	46.88" X 17.25"	N8656P	55.25 X 25"	N8887	86.25" X 25"	
Ice Cooled Cold Pan	Cutout Size	8169-EFNP	68.5" X 17.25"	N8669P	68" X 25"	Ice Cream Freezers with S/S Lid	Cutout Size	
		N8018	17" X 25"	8191-EFNP	90" X 17.25"			N225P
N8030	29.75 X 25"	Granite Frost Top	Cutout Size	N8681P	80.75" X 25"	N227P	26.62" X 29.62"	
N8043	42.50 X 25"			N8231GP	30.75" X 25"	Individually Heated Food Wells	Cutout Size	200/300 Ice & Water Stations
N8056	55.25 X 25"	N8245GP	44.63" X 25"	N8717-D	16.88" X 25"			
N8069	68" X 25"	N8259GP	58.5" X 25"	N8731-D	30.75" X 25"	F5 Display Cases		Cutout Size
N8081	80.75" X 25"	N8273GP	72.38" X 25"	N8745-D	44.62" X 25"	See specs for details		
Ice Cooled Narrow Cold Pan	Cutout Size	Stainless Steel Frost Top	Cutout Size	N8759-D	58.5" X 25"	ShelleyMatic		Cutout Size
				N8046N	45.75" X 17"	N8773-D	72.37" 25"	See specs for details
N8068N	66.5" 17"	N8231P	30.75" X 25"	N8787-D	86.25" X 25"	See specs for details		
Forced-Air Cold Pan	Cutout Size	N8245P	44.63" X 25"					
		N8259P	58.5" X 25"					
		N8273P	72.38" X 25"					
		N8287P	86.25" X 25"					
		N8131-FAP	30.25" X 25.5"					
N8144-FAP	43" X 25.5"							
N8157-FAP	55.75" X 25.5"							
N8169-FAP	68.5" X 25.5"							
N8182-FAP	81.25" X 25.5"							

If you require any further information please contact your local Delfield or Welbilt Rep. www.delfield.com • www.welbilt.com

Welbilt offers fully-integrated kitchen systems and our products are backed by KitchenCare® aftermarket parts and service. Welbilt's portfolio of award-winning brands includes Cleveland™, Convothem® , Crem® , Delfield®, fitkitchen®, Frymaster®, Garland®, Kolpak®, Lincoln®, Manitowoc®, Merco®, Merrychef® and Multiplex®.

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