



# 8100-EFN

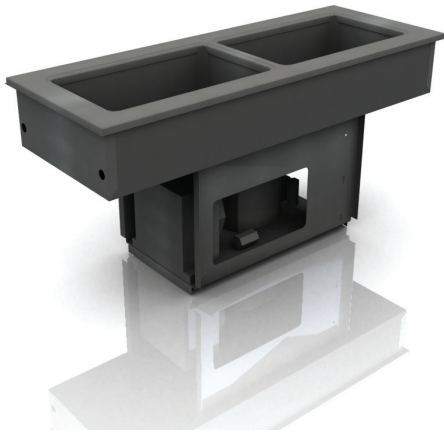
LiquiTec® Narrow Line Drop-In Self-Contained Eutectic Fluid Refrigerated Cold Pans

Project \_\_\_\_\_  
 Item \_\_\_\_\_  
 Quantity \_\_\_\_\_  
 CSI Section 11400  
 Approved \_\_\_\_\_  
 Date \_\_\_\_\_

8100-EFN: LiquiTec® Narrow Line Drop-In Self-Contained Eutectic Fluid Refrigerated Cold Pans

## Models

- 8148-EFN 2-pan narrow LiquiTec® cold pan
- 8169-EFN 3-pan narrow LiquiTec® cold pan
- 8191-EFN 4-pan narrow LiquiTec® cold pan



8148-EFN

## Standard Features

- Stainless steel top construction
- LiquiTec® cold pans with eutectic fluid technology
- Flush mounted 12" x 20" individual stainless steel wells, run left to right
- Standard 1/2" stainless steel drain with manifold
- High density environmentally friendly, Kyoto Protocol Compliant, Non ODP (Ozone Depletion Potential), Non GWP (Global Warming Potential) polyurethane foam insulation throughout unit
- Thermostatic temperature control and expansion valve standard
- Non-marring press fit top gasket
- Environmentally friendly HFC-404A refrigerant
- 8' cord and plug
- Stainless steel louver for field installation
- One year parts and 90 day labor standard warranty

## Options & Accessories

- Single or double service flip-up sneezeguards
- Relocate compressor
- Remote refrigeration (specify refrigerant)
- Drain valve
- 230 volt, 50 hertz electrical connection\*

\* Inclusion of this option will alter electrical specifications of the unit

## Specifications

LiquiTec® Cold Pans with Eutectic Fluid technology allows food in pans to be flush with top of counter. Cold pan meets NSF standard 7; and can be dropped into any Delfield Mark 7, Shelleyglas® or Shelleysteel® counters or existing counters.

**Top** is one-piece stainless steel, with 5/8" (1.59cm) overhang around perimeter and die stamped 19.87" x 11.87" (50cm x 30cm) openings with depressed edges. Formed well below each opening is 6.25" (16cm) deep with 0.5" drain to manifold. Each well, flush with the top, for flush mount pans to accommodate 12" x 20" (30cm x 51cm) pans 4" (10cm) or 6" (15cm) deep supplied by others. Temperatures of 33°F (1°C) to 41°F (5°C) are maintained at 86°F (30°C) ambient room temperature, meeting NSF 7 requirements.

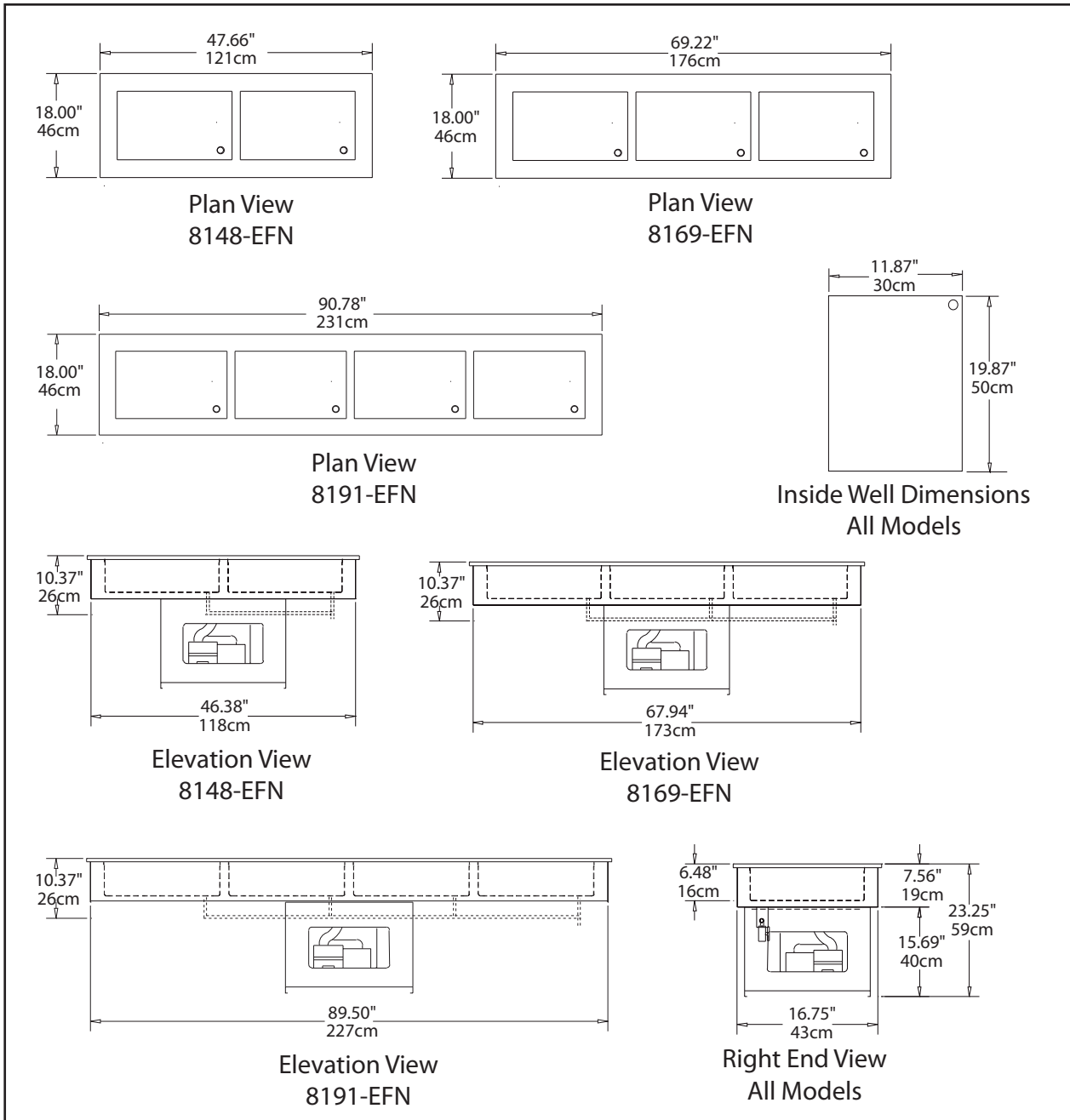
**Sides and bottom** are insulated with high-density closed-cell environmentally friendly, Kyoto Protocol Compliant, Non ODP (Ozone Depletion Potential), Non GWP (Global Warming Potential) polyurethane. Exterior housing is galvanized steel.

**Refrigeration system** uses HFC-404A refrigerant. Eutectic fluid is used as the heat transfer medium. Condensing unit is suspended below the cold pan on a steel frame. Unit is supplied with expansion valve and temperature control.

A stainless steel louver is provided for field installation; cutout dimension is 11" x 22" (28cm x 56cm). A second opening 11" x 22" (28cm x 56cm) at the rear of the cabinet should be provided at installation to allow for proper air circulation.

**Electrical system** is 115V/60Hz/1Ph with NEMA 5-15P plug.





Specifications								
Model	Counter Cutout Dimensions	12" X 20" Pans Held	V/Hz/Ph	Amps	H.P.	BTU Load	NEMA Plug	Ship Weight
8148-EFN	46.88" x 17.25" (119cm x 44cm)	2	115/60/1	7.5	1/4	379	5-15P	235lbs (107kg)
8169-EFN	68.50" x 17.25" (174cm x 44cm)	3	115/60/1	7.5	1/4	569	5-15P	285lbs (130kg)
8191-EFN	90.00" x 17.25" (229cm x 44cm)	4	115/60/1	7.5	1/4	758	5-15P	295lbs (134kg)

Delfield reserves the right to make changes to the design or specifications without prior notice.