



N8600

Drop-In Self-Contained Hot & Cold Combination Pan

Project _____
 Item _____
 Quantity _____
 CSI Section 11400
 Approved _____
 Date _____

N8600: Drop-In Self-Contained Hot & Cold Combination Pan

Models

- N8630 30" hot & cold combination pan drop-in
- N8643 43" hot & cold combination pan drop-in
- N8656 56" hot & cold combination pan drop-in
- N8669 69" hot & cold combination pan drop-in
- N8681 81" hot & cold combination pan drop-in



N8630

Standard Features

- NSF-4 and NSF-7 certified for hot and cold operation
- Stainless steel immersion heaters with stainless steel perforated covers
- Remote control panel with 3-way hot/cold/off power switch and thermostat for hot operation
- Thermostat for cold operation located next to condensing unit
- Adjustable pan support for flush mounted hot operation or 2" recessed cold operation
- 1" stainless steel drain with screen
- Stainless steel louver provided
- High density environmentally friendly, Kyoto Protocol compliant, Non ODP (Ozone Depletion Potential), Non GWP (Global Warming Potential) polyurethane foam throughout
- Push-in flange gasket is standard
- Adaptor bars for 12"x20" pans provided
- Environmentally friendly HFC-404A refrigerant
- Standard 90 day labor and one year parts warranty

Options & Accessories

- Additional adaptor bars or plates
- Relocate compressor
- Remote refrigeration*
- Automatic water fill
- 220V/50C electrical*
- 3-phase electrical*
- Counter protectors
- Extended warranty

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

Specifications

Top: Top is constructed of one-piece stainless steel.

Interior: Interior liner is constructed of stainless steel with a 1" (2.5cm) drain. Adjustable stainless steel pan rest for flush mount heating or 2" (5cm) recessed cooling to accommodate up to 6" (15cm) deep 12"x20" pans, supplied by others. Stainless steel immersion heater(s) installed in bottom for wet only heating operation.

Exterior: Exterior body is constructed of galvanized steel with high density environmentally friendly, Kyoto Protocol compliant, Non ODP (Ozone Depletion Potential), Non GWP (Global Warming Potential) polyurethane insulation throughout.

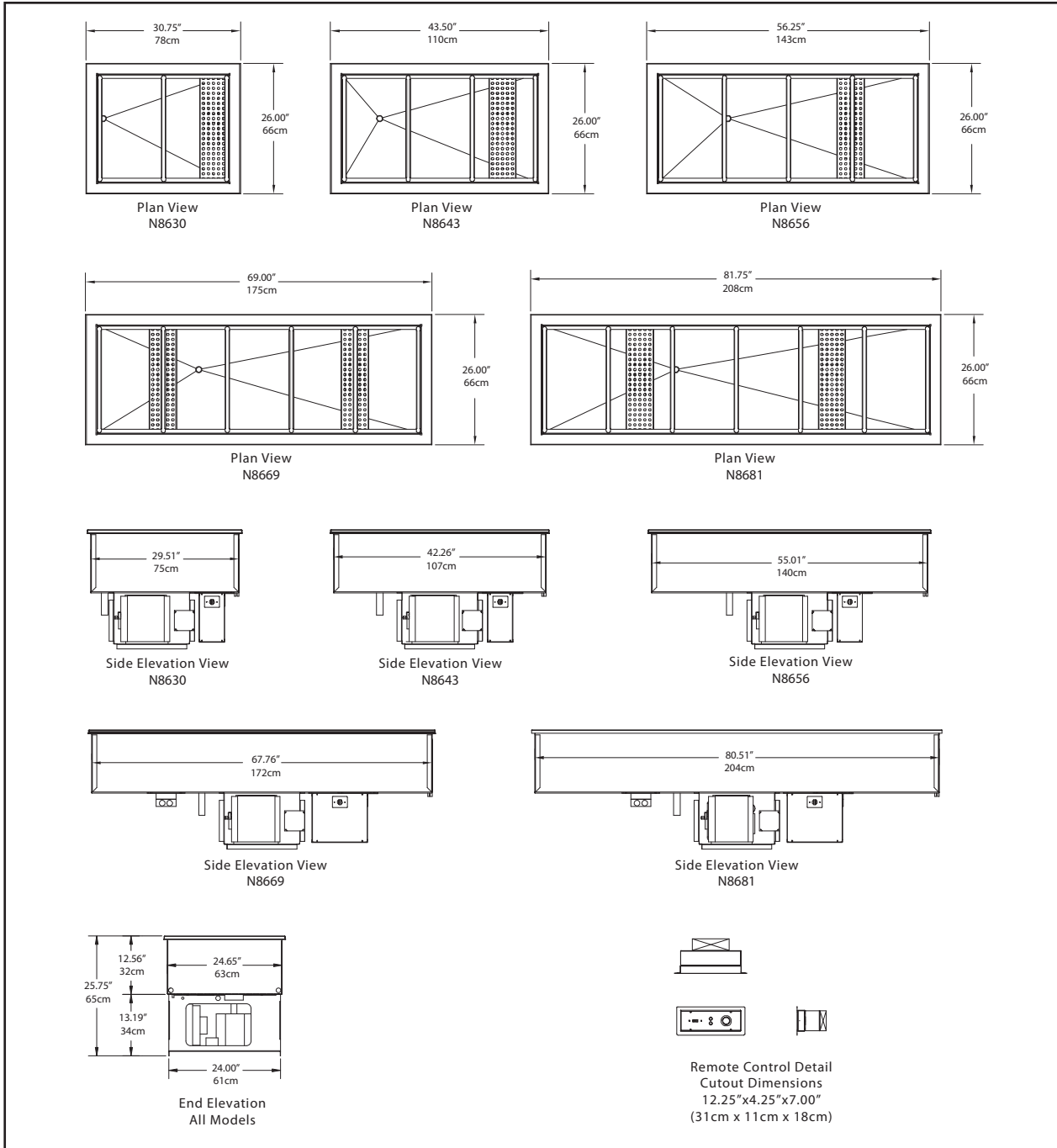
Refrigeration: Condensing unit is suspended on a galvanized steel frame. Environmentally friendly HFC-404A refrigerant is utilized. Temperature controlled by thermostat located next to condensing unit.

Operation: Remote control panel contains 3-way Hot/Cold/Off power switch and thermostat for heated operation. As a safety feature, the food well immersion heater includes a high limit safety switch. If the heater gets too hot the safety

switch will trip, turn the heater off and illuminate a control panel pilot light.

Electrical: All units must be hard wired at installation.




Specifications

Model	Cutout Dimensions	Volts/Hertz/Phase	Amps	H.P.	Ship Weight
N8630	29.75" X 25.00" (76cmX64cm)	120/60/1	25.0	1/4	164lbs/74kg
N8643	42.50" X 25.00" (108cmX64cm)	120-240/60/1	21.0	1/4	198lbs/90kg
N8656	55.25" X 25.00" (140cmX64cm)	120-240/60/1	21.0	1/4	233lbs/106kg
N8669	68.00" X 25.00" (173cmX64cm)	120-240/60/1	42.0	1/4	266lbs/121kg
N8681	80.75" X 25.00" (205cmX64cm)	120-240/60/1	42.0	1/3	301lbs/137kg

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