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# ADVANTEDGE™ REFRIGERATED CHEF BASE



NLCB72

PROJECT:

ITEM NUMBER:

MODEL NUMBER:

## SPECIFICATIONS FOR: NLCB53, NLCB60, NLCB72, NLCB84, NLCB96

- Finish:** Complete stainless steel interior. Stainless steel exterior front, sides and heavy-duty marine edge top. Galvanized bottom and back.
- Insulation:** The complete cabinet and drawers are foamed in place with polyurethane insulation
- Electrical:** 115 volt, 60 Hz, 1 phase with cord and NEMA 5-15P Plug
- Hardware:** Heavy-duty stainless steel drawers supported on stainless steel telescoping drawer slides with stainless steel roller bearing wheels. Drawer slides designed to withstand maximum of 200 lbs per drawer. Full 3/4" marine edge top to prevent spills from flowing over edge. Flat surface top is 1-1/2" less than overall top surface dimension. Heavy-duty 4" casters. Drawers include notched locking pan adapter bars for full-size pans (pans not included).
- Refrigeration:** Self-contained refrigeration system utilizes R134a refrigerant metered by a capillary tube system. Automatic condensate evaporator. Interior forced air system with high humidity evaporator coils. Adjustable temperature control. Temperature range 35°F to 40°F. Digital temperature indicator.
- Approvals:** UL, C-UL and ETL Sanitation listed \*\*

## STANDARD FEATURES

- Adjustable temperature control
- Automatic condensate evaporator
- Capillary tube system
- Digital temperature indicator
- Full 3/4" marine edge top
- Full size pan adapter bars (pans not included)
- 4" casters consuming 5"
- Stainless steel exterior finish
- Stainless steel interior finish
- Stainless steel drawers
- Temperature range: 35°F to 40°F
- UL, C-UL and ETL Sanitation
- Warranties: 3 year parts & labor, 5 year compressor

## OPTIONAL FEATURES\*

- Legs



Nor-Lake, Inc.  
Registered to ISO 9001:2008  
File No. 10001816

\*Most options are available one week from receipt of order. Please contact us for specific questions.

\*\*C-UL is Underwriters Laboratories Safety Certification Mark which indicates that UL has tested the equipment to applicable CSA Standards.

\*\*UL Sanitation is Underwriters Laboratories Sanitation Mark which indicates that UL has tested the equipment to applicable NSF Standards.

ADVANTEDGE™ REFRIGERATED CHEF BASE

SPECIFICATION  
GUIDE

