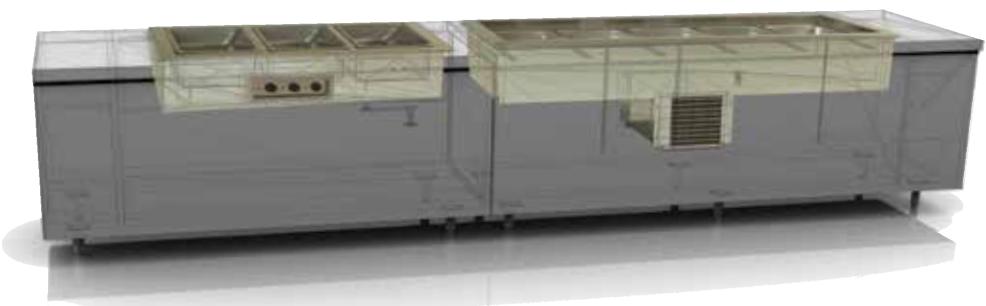
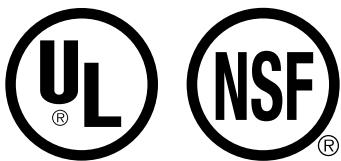


Drop-Ins
Wide offering
Exceptional Performance



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 Mark7 Custom 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.

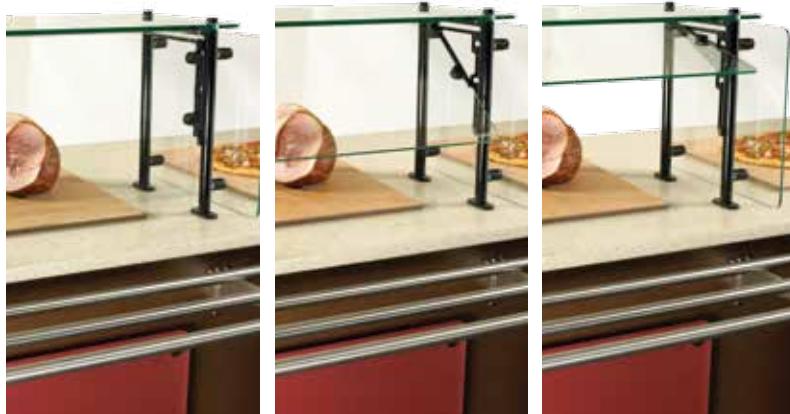
Refrigeration lines are secured to the liner with stainless steel spot clips and thermal transfer compound is applied to improve heat transferred cool the food product better.



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.

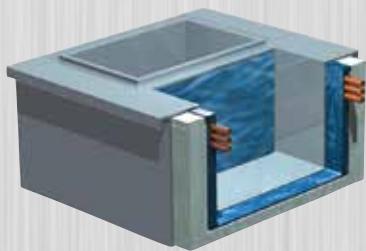
- Additional adaptor bars or plates
- Single and double service sneezeguards
- Custom counter protectors
- Remote refrigeration or relocate the compressor
- Add/omit drains, manifolds and valves
- Custom sizes
- 220V/50C electrical
- Mullion fan assembly
- Extended warranties



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



■ N8100B - 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

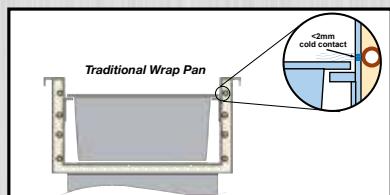
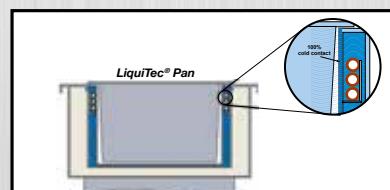
■ N8000 - Ice Cooled Cold Pans

- 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-EF - 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

N8100-FA - 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
- HFC-404A refrigerant
- Stainless steel louver is provided
- Adapter bars for 12"x20" pans included



N8200G - 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
- HFC-404a refrigerant



N8200 - 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
- HFC-404a refrigerant
- On/Off switch



N8200-ST - 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





■ **N8600 - 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)
- HFC-404A refrigerant
- 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



F5 - Serview Display Cases

The F5 Serview 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
- See-thru back, mirrored back and pass-thru models available
- Interior light with exterior mounted 3 position On/Off/Motion switch



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 |
|-------------------------------------|----------------|--|-----------------|---------------------------------|----------------|---------------------------------------|--------------|
| N8118B | 17" X 25" | 8118-EF | 17" X 25" | N8230-ST | 28.60"x 21.10" | N8768N | 66.5" X 15" |
| N8130B | 29.75 X25" | 8132-EF | 30.75" X 25" | N8240-ST | 38.65"x 28.75" | N8746ND | 44.62" X 15" |
| N8143B | 42.50 X 25" | 8145-EF | 44.25" X 25" | N8256-ST | 54.60"x 21.10" | N8768ND | 66.5" X 15" |
| N8156B | 55.25 X 25" | 8159-EF | 57.87" X 25" | N8258-ST | 56.60"x 28.75" | Single Tank Heated Food Well | |
| N8169B | 68" X 25" | 8172-EF | 71.5" X 25" | N8275-ST | 74.50"x 28.75" | N8831 | 30.75" X 25" |
| N8181B | 80.75" X 25" | 8186-EF | 85" X 25" | Combination Hot/Cold Food Well | | N8845 | 44.63" X 25" |
| Mechanically Cooled Narrow Cold Pan | Cutout Size | LiquiTec Mechanically Cooled Narrow Cold Pan | Cutout Size | Individually Heated Food Wells | | N8859 | 58.5" X 25" |
| N8146NB | 45.75" X 17" | 8148-EFN | 46.88" X 17.25" | Ice Cream Freezers with S/S Lid | | N8873 | 72.38" X 25" |
| N8168NB | 66.5" 17" | 8169-EFN | 68.5" X 17.25" | 200/300 Ice & Water Stations | | N8887 | 86.25" X 25" |
| Ice Cooled Cold Pan | Cutout Size | Granite Frost Top | | See specs for details | | F5 Display Cases | |
| N8018 | 17" X 25" | N8191-EFN | 90" X 17.25" | See specs for details | | ShelleyMatic | |
| N8030 | 29.75 X25" | Stainless Steel Frost Top | | See specs for details | | See specs for details | |
| N8043 | 42.50 X 25" | N8231G | 30.75" X 25" | Forced-Air Cold Pan | | Forced-Air Cold Pan | |
| N8056 | 55.25 X 25" | N8245G | 44.63" X 25" | Cutout Size | | Cutout Size | |
| N8069 | 68" X 25" | N8259G | 58.5" X 25" | Cutout Size | | Cutout Size | |
| N8081 | 80.75" X 25" | N8273G | 72.38" X 25" | Cutout Size | | Cutout Size | |
| Ice Cooled Narrow Cold Pan | Cutout Size | Cutout Size | | Cutout Size | | Cutout Size | |
| N8046N | 45.75" X 17" | N8231 | 30.75" X 25" | Cutout Size | | Cutout Size | |
| N8068N | 66.5" 17" | N8245 | 44.63" X 25" | Cutout Size | | Cutout Size | |
| Forced-Air Cold Pan | Cutout Size | Cutout Size | | Cutout Size | | Cutout Size | |
| N8131-FA | 30.25" X 25.5" | N8259 | 58.5" X 25" | Cutout Size | | Cutout Size | |
| N8144-FA | 43" X 25.5" | N8273 | 72.38" X 25" | Cutout Size | | Cutout Size | |
| N8157-FA | 55.75" X 25.5" | N8287 | 86.25" X 25" | Cutout Size | | Cutout Size | |
| N8169-FA | 68.5" X 25.5" | | | Cutout Size | | Cutout Size | |
| N8182-FA | 81.25" X 25.5" | | | Cutout Size | | Cutout Size | |

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™**, **Convotherm®**, **Delfield®**, **fitkitchen™**, **Frymaster®**, **Garland®**, **Kolpak®**, **Lincoln™**, **Manitowoc®** Ice, **Merco®**, **Merrychef®** and **Multiplex®**.

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