

N8600P

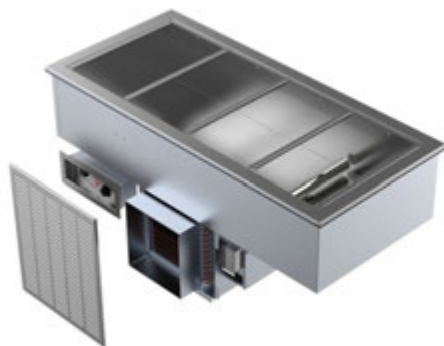
Drop-In Self-Contained Hot & Cold Combination Pan

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

N8600P: Drop-In Self-Contained Hot & Cold Combination Pan

Models

- N8630P 30" hot & cold combination pan drop-in
- N8643P 43" hot & cold combination pan drop-in
- N8656P 56" hot & cold combination pan drop-in
- N8669P 69" hot & cold combination pan drop-in
- N8681P 81" hot & cold combination pan drop-in



N8656P

Standard Features

- NSF-4 and NSF-7 certified for hot and cold operation
- Stainless steel immersion heaters
- Remote control panel with 3-way hot/cold/off power switch and thermostat for hot operation
- Electronic temperature control
- 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 R290 refrigerant
- 1 year parts and labor warranty standard parts warranty
- Additional adaptor bars or plates

Options & Accessories

- Relocate compressor
- Automatic water fill
- 3-phase electrical*
- Counter protectors

* 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 R290 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.

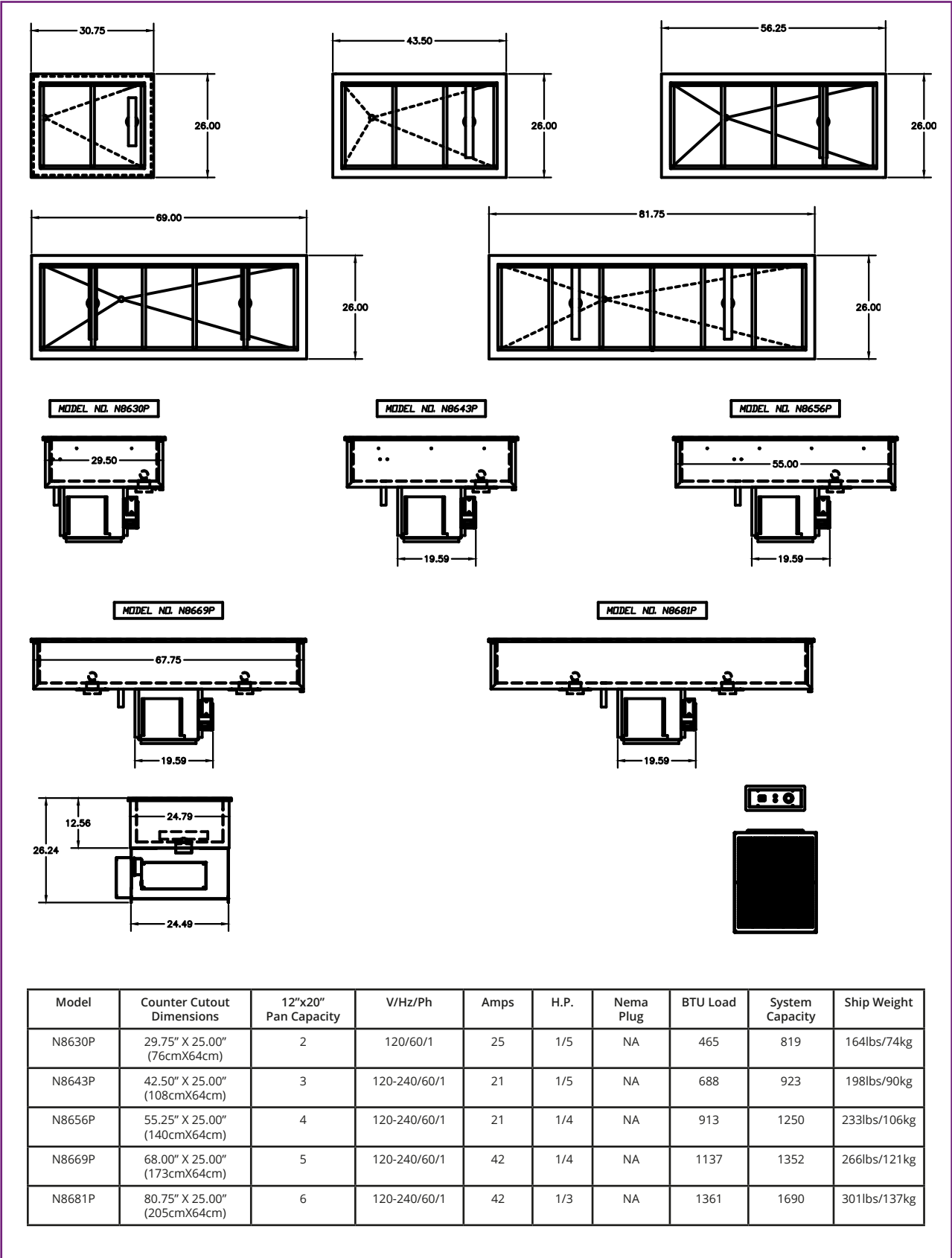
Electrical: All units must be hard wired at installation.

Louver and cutout dimensions 20"x23.5"



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Model	Counter Cutout Dimensions	12"x20" Pan Capacity	V/Hz/Ph	Amps	H.P.	Nema Plug	BTU Load	System Capacity	Ship Weight
N8630P	29.75" X 25.00" (76cmX64cm)	2	120/60/1	25	1/5	NA	465	819	164lbs/74kg
N8643P	42.50" X 25.00" (108cmX64cm)	3	120-240/60/1	21	1/5	NA	688	923	198lbs/90kg
N8656P	55.25" X 25.00" (140cmX64cm)	4	120-240/60/1	21	1/4	NA	913	1250	233lbs/106kg
N8669P	68.00" X 25.00" (173cmX64cm)	5	120-240/60/1	42	1/4	NA	1137	1352	266lbs/121kg
N8681P	80.75" X 25.00" (205cmX64cm)	6	120-240/60/1	42	1/3	NA	1361	1690	301lbs/137kg

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