



# N8700-D

Drop-In Individually Controlled Heated Electric Food Wells

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

## Models

- N8717-D Individually heated food wells, accommodates one 12" x 20" pan
- N8731-D Individually heated food wells, accommodates two 12"x 20" pans
- N8745-D Individually heated food wells, accommodates three 12"x 20" pans
- N8759-D Individually heated food wells, accommodates four 12"x 20" pans
- N8773-D Individually heated food wells, accommodates five 12"x 20" pans
- N8787-D Individually heated food wells, accommodates six 12"x 20" pans



N8787-D

## Standard Features

- Top is constructed of 18-gauge stainless steel
- Flush mounted die stamped drawn 12" x 20" individual 20-gauge wells
- Wells depressed slightly into the top to hold in condensation
- Standard 1/2" stainless steel drain(s)
- Non-marring press fit top gasket
- Must be hard wired in the field
- Wet and dry operation
- 11.87" x 19.87" single hot food wells are manifolded together standard to one main gate valve
- Unit shall be insulated on all sides with 1" of fiberglass and bottom to have 2" of fiberfrax blanket insulation
- Individual infinite temperature controls standard wired to one main control panel with 4' of conduit and wire. Field install control panel at location
- Galvanized exterior body
- Available for quick shipment
- One year parts and 90 day labor standard warranty

## Options & Accessories

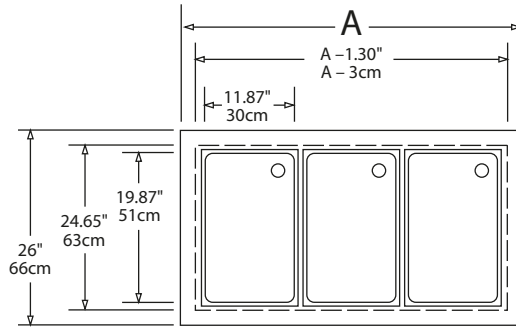
- Adapter plates and bars
  - Single- or double-service flip-up sneezeguards
  - 220 volt, 50 cycle electrical system\*
  - Telescoping covers
  - Omit drains and manifold
- \* Inclusion of this option will alter electrical specifications of the unit

## Specifications

Top shall be one-piece 18-gauge stainless steel, with 0.65" (1.7cm) overhang around perimeter and die-stamped 19.87" x 11.87" (50.5cm x 30.2cm) openings with depressed edges. Formed well below each opening shall be 6.25" (15.9cm) deep. Each well shall have an individual temperature control and 1000 watt heating element attached to bottom of well. Each well shall be equipped with a .5" female N.P.T. drain located in right rear corner. All drains manifold to a .5" gate valve at the left. Exterior housing shall be 20-gauge galvanized steel. Unit shall be insulated on sides and between wells with 1.00" (2.5cm) fiberglass; bottom shall have 2.00" (5.1cm) blanket insulation.

Unit shall have all individual controls wired to a control panel for mounting in counter or at a remote location; 4' (1.2 m) length of wiring and conduit are provided. Unit shall have a three-wire electrical junction box to allow hard-wiring at installation.

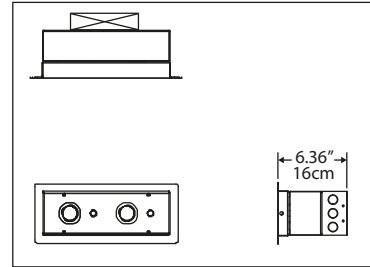




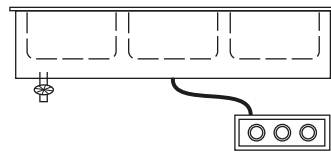
NOTE: Not To Scale

Plan View

Remote Control Detail

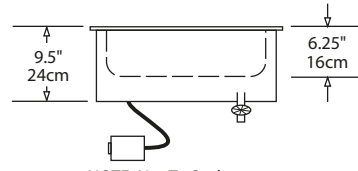


Cutout Dimensions:  
Length varies, see chart below  
Height 4.62" (11.7cm)  
Depth 7.00" (17.8cm)



NOTE: Not To Scale

Elevation View



NOTE: Not To Scale

Right End View

\* 3" clearance is required between outside body of installed drop-in and combustible materials.

\* Optional thermostatic control will require a larger control panel. Contact factory for exact dimensions/details.

#### Specifications

| Model   | A<br>(Length)       | Counter Cutout<br>Dimensions       | Control Panel Cutout<br>Dimensions                | # Of Food<br>Wells | Volts/Hertz<br>/Phase | Amps      | Watts         | Ship<br>Weight    |
|---------|---------------------|------------------------------------|---------------------------------------------------|--------------------|-----------------------|-----------|---------------|-------------------|
| N8717-D | 17.88"<br>(45.4cm)  | 16.88" X 25"<br>(42.8cm x 63.5cm)  | 4.62" x 7" x 7"<br>(11.7cm x 17.8cm x 17.8cm)     | 1                  | 115/60/1              | 8.3       | 1000          | 41lbs<br>(19kg)   |
| N8731-D | 31.75"<br>(80.6cm)  | 30.75" x 25"<br>(78.1cm x 63.5cm)  | 4.62" x 10.31" x 7"<br>(11.7cm x 26.2cm x 17.8cm) | 2                  | 115/60/1              | 16.6      | 2000          | 99lbs<br>(45kg)   |
| N8745-D | 45.63"<br>(115.9cm) | 44.62" x 25"<br>(113.3cm x 63.5cm) | 4.62" x 14.5" x 7"<br>(11.7cm x 36.8cm x 17.8cm)  | 3                  | 208-230/<br>60/1      | 15.0/16.0 | 3000/<br>4000 | 134lbs<br>(61kg)  |
| N8759-D | 59.5"<br>(151.1cm)  | 58.5" x 25"<br>(148.6cm x 63.5cm)  | 4.62" x 18.69" x 7"<br>(11.7cm x 47.5cm x 17.8cm) | 4                  | 208-230/<br>60/1      | 20.0/22.0 | 4000/<br>4800 | 166lbs<br>(75kg)  |
| N8773-D | 73.38"<br>(186.4cm) | 72.37" x 25"<br>(183.8cm x 63.5cm) | 4.62" x 22.88" x 7"<br>(11.7cm x 58.1cm x 17.8cm) | 5                  | 208-230/<br>60/1      | 24.0/27.0 | 5000/<br>6000 | 186lbs<br>(84kg)  |
| N8787-D | 87.25"<br>(221.4cm) | 86.25" x 25"<br>(219.1cm x 63.5cm) | 4.62" x 27" x 7"<br>(11.7cm x 68.6cm x 17.8cm)    | 6                  | 208-230/<br>60/1      | 29.0/32.0 | 6000/<br>7200 | 236lbs<br>(107kg) |

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