



# N8700N

Narrow Drop-In Individually Controlled Electric Food Wells

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

## Models

- N8746N Two food wells without drains
- N8768N Three food wells without drains
- N8746ND Two food wells with drains
- N8768ND Three food wells with drains



Model N8746N  
(Pans by others)

## Standard Features

- Top is constructed of 18-gauge stainless steel
- Flush mounted die stamped drawn 12" x 20" individual 20-gauge wells
- Wells to be depressed slightly into the top to hold in condensation
- Standard 1/2" stainless steel drain(s)
- Non-marring press fit top gasket is supplied standard
- Must be hard wired in the field
- Wet and dry operation
- 11.87" x 19.87" individual hot food wells
- Models with drains 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
- One year parts and 90 day labor standard warranty

## Options & Accessories

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

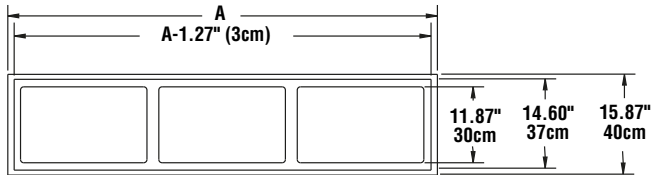
## Specifications

Top shall be one-piece 18-gauge stainless steel, with 0.63" overhang around perimeter and die stamped 19.87" x 11.87" (50.5cm x 30cm) openings with depressed edges. Formed well below each opening shall be 6.25" (16cm) deep. Each well shall have an individual infinite control and 1000 watt heating element attached to bottom of well. 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 1.00" (2.5cm) blanket insulation.

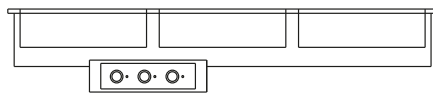
Unit shall have all individual controls wired to a control panel for mounting in counter or at a remote location; 4' (1.2 m) length of wiring and conduit are provided. Unit shall have a three-wire electrical junction box to allow hard-wiring at installation.

Models with drains are manifolded together standard to one main gate valve.

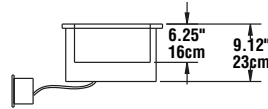




Typical Plan View



Typical Elevation View

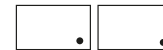


Typical End View

#### Plan View

##### Optional Drain Location

##### 2 Pan Units



##### 3 Pan Units



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

#### Specifications

| Model          | Dimension A      | Counter Cutout Dimensions (DxL) | Control Panel Cutout Dimensions | # Of Food Wells | V/Hz/Ph      | Amps | Ship Weight |
|----------------|------------------|---------------------------------|---------------------------------|-----------------|--------------|------|-------------|
| <b>N8746N</b>  | 45.61"<br>116 cm | 15" X 44.61"<br>38cm X 113cm    | 4.62" X 10.31"<br>12cm x 26cm   | 2               | 120/60/1     | 17.0 | 100lbs/46kg |
| <b>N8768N</b>  | 67.48"<br>172 cm | 15" X 66.48"<br>38cm X 169cm    | 4.62" X 14.50"<br>12cm x 37cm   | 3               | 208-230/60/1 | 16.0 | 130lbs/59kg |
| <b>N8746ND</b> | 45.61"<br>116 cm | 15" X 44.61"<br>38cm X 113cm    | 4.62" X 10.31"<br>12cm x 26cm   | 2               | 120/60/1     | 17.0 | 100lbs/46kg |
| <b>N8768ND</b> | 67.48"<br>172 cm | 15" X 66.48"<br>38cm X 169cm    | 4.62" X 14.50"<br>12cm x 37cm   | 3               | 208-230/60/1 | 16.0 | 130lbs/59kg |

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