

# Drop Ins

**8100-EF, N8000, N8000N, N8000-R, N8100B,  
N8100-BR, N8100-FA, N8200, N8200G, N8200-ST,  
N8600, N8700-D, N8700-DESP, N8700-R, N8800**

## Original Instructions Installation, Operation and Maintenance Manual

This manual is updated as new information and models are released. Visit our website for the latest manual.



## Safety Notices

### **Warning**

Read this manual thoroughly before operating, installing or performing maintenance on the equipment. Failure to follow instructions in this manual can cause property damage, injury or death.

### **DANGER**

Keep power cord AWAY from HEATED surfaces. DO NOT immerse power cord or plug in water. DO NOT let power cord hang over edge of table or counter.

### **DANGER**

Do not lift the condensing unit by the refrigerant tubing or other components. These features will not support the condensing unit weight. Injury and unit damage may occur!

### **DANGER**

Do not install or operate equipment that has been misused, abused, neglected, damaged, or altered/modified from that of original manufactured specifications.

### **DANGER**

All utility connections and fixtures must be maintained in accordance with Local and national codes.

### **Warning**

This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision concerning use of the appliance by a person responsible for their safety. Do not allow children to play with this appliance.

### **Warning**

Do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other appliance. Never use flammable oil soaked cloths or combustible cleaning solutions, for cleaning.

### **Warning**

Authorized Service Representatives are obligated to follow industry standard safety procedures, including, but not limited to, local/national regulations for disconnection / lock out / tag out procedures for all utilities including electric, gas, water and steam.

### **Warning**

This product contains chemicals known to the State of California to cause cancer and/or birth defects or other reproductive harm. Operation, installation, and servicing of this product could expose you to airborne particles of glasswool or ceramic fibers, crystalline silica, and/or carbon monoxide. Inhalation of airborne particles of glasswool or ceramic fibers is known to the State of California to cause cancer. Inhalation of carbon monoxide is known to the State of California to cause birth defects or other reproductive harm.

### **Warning**

Do not use electrical appliances or accessories other than those supplied by the manufacturer.

### **Warning**

Use caution when handling metal surface edges of all equipment.

### **Warning**

DO NOT touch refrigeration lines inside units; some may exceed temperatures of 200°F (93.3°C).

### **Note**

Proper installation, care and maintenance are essential for maximum performance and trouble-free operation of your equipment. Visit our website [www.mtwkitchencare.com](http://www.mtwkitchencare.com) for manual updates, translations, or contact information for service agents in your area.

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# Section 1

## General Information

### Model Numbers

<b>8100-EF Series</b>		
<b>LiquiTec® Eutetic Fluid Refrigerated Cold Pans - R404A</b>		
8118-EF	8132-EF	8145-EF
8159-EF	8172-EF	8186-EF
<b>8100-EF-E Export Series</b>		
<b>LiquiTec® Eutetic Fluid Refrigerated Cold Pans - R404A</b>		
8118-EF-E	8132-EF-E	8145-EF-E
8159-EF-E	8172-EF-E	8186-EF-E
<b>8100-EFN Series</b>		
<b>LiquiTec® Slim Line Eutetic Fluid Refrigerated Cold Pans - R404A</b>		
8148-EFN	8169-EFN	8191-EFN
<b>8100-EFN-E Export Series</b>		
<b>LiquiTec® Slim Line Eutetic Fluid Refrigerated Cold Pans - R404A</b>		
8148-EFN-E	8169-EFN-E	8191-EFN-E
<b>N8000 Series</b>		
<b>Ice Cooled Cold Pans</b>		
N8018	N8030	N8043
N8056	N8069	N8081
<b>N8000N Series</b>		
<b>Narrow Ice Cooled Cold Pans</b>		
N8046N	N8068N	
<b>N8000-R Series</b>		
<b>Curved Ice Cooled Cold Pans</b>		
N8044-R	N8059-R	N8076-R
N8094-R		
<b>N8100B Series</b>		
<b>Self-Contained Mechanically Cooled Pans - R404A</b>		
N8118B	N8130B	N8143B
N8156B	N8169B	N8181B
<b>N8100B-E Export Series</b>		
<b>Self-Contained Mechanically Cooled Pans - R404A</b>		
N8118B-E	N8130B-E	N8143B-E
<b>N8100B-E Export Series</b>		
<b>Self-Contained Mechanically Cooled Pans - R134A</b>		
N8156B-E	N8169B-E	
<b>N8100BR Series</b>		
<b>Curved Self-Contained Mechanically Cooled Pans - R404A</b>		
N8144-BR	N8159-BR	N8176-BR
N8194-BR		
<b>N8100-FA Series</b>		
<b>Forced Air Drop-In Mechanically Cooled Cold Pans - R404A</b>		
N8131-FA	N8144-FA	N8157-FA
N8169-FA	N8182-FA	
<b>N8100NB Series</b>		
<b>Self-Contained Mechanically Cooled Pans Narrow Style - R404A</b>		
N8146NB	N8168NB	
<b>N8100NB-E Export Series</b>		
<b>Self-Contained Mechanically Cooled Pans Narrow Style - R404A</b>		
N8146NB-E	N8168NB-E	

<b>N8200 Series</b>		
<b>Self-Contained Frost Tops - R404A</b>		
N8231	N8245	N8259
N8273	N8287	
<b>N8200-E Export Series</b>		
<b>Self-Contained Frost Tops - R404A</b>		
N8231-E	N8245-E	N8259-E
N8273-E	N8287-E	
<b>N8200G Series</b>		
<b>Self-Contained Granite Cold Slabs</b>		
N8231G	N8245G	N8259G
N8273G		
<b>N8200G-E Export Series</b>		
<b>Self-Contained Granite Cold Slabs - R404A</b>		
N8231G-E	N8245G-E	N8259G-E
<b>N8200-ST Series</b>		
<b>Self-Contained Frost Tops - R404A</b>		
N8230-ST	N8240-ST	N8256-ST
N8258-ST	N8275-ST	
<b>N8600 Series</b>		
<b>Self Contained Combination Hot/Cold Food Wells - R404A</b>		
N8630	N8643	N8656
N8669	N8681	
<b>N8700D Series</b>		
<b>Individually Controlled Heated Food Wells</b>		
N8717-D	N8731-D	N8745-D
N8759-D	N8773-D	N8787-D
<b>N8700D-E Export Series</b>		
<b>Individually Controlled Heated Food Wells</b>		
N8717-D-E	N8731-D-E	N8745-D-E
N8759-D-E	N8773-D-E	N8787-D-E
<b>N8700DESP Series</b>		
<b>Individually Controlled Energy Savings Heated Food Wells</b>		
N8717-DESP	N8731-DESP	N8745-DESP
N8759-DESP	N8773-DESP	N8787-DESP
<b>N8700-D-ESP-E Export Series</b>		
<b>Individually Controlled Energy Savings Heated Food Wells</b>		
N8717-D-ESP-E	N8731-D-ESP-E	N8745-D-ESP-E
N8759-D-ESP-E	N8773-D-ESP-E	N8787-D-ESP-E
<b>N8700N Series</b>		
<b>Individually Controlled Heated Narrow Food Wells</b>		
N8746ND	N8768N	N8768ND
<b>N8700-R Series</b>		
<b>Curved Individually Controlled Heated Food Wells</b>		
N8744-R	N8759-R	N8776-R
N8794-R		
<b>N8800 Series</b>		
<b>Single Tank Electric Hot Food Wells</b>		
N8831	N8845	N8859
N8873	N8887	
<b>N8800-E Export Series</b>		
<b>Single Tank Electric Hot Food Wells</b>		
N8831-E	N8845-E	N8859-E
N8873-E	N8887-E	

## Serial Number Location

The serial number is listed on the serial tag. If applicable it will also list the refrigerant used and the amount of charge.

- The serial tag on self-contained refrigerated units is located near the condensing unit.
- The serial tag on ice cooled units and remote refrigerated units is on the outside bottom of the food well.
- On hot food pans and hot/cold combination pans, the serial tag is located on the back of the control raceway or remote panel.

**Always have the serial number of your unit available when calling for parts or service.**


## Warranty Information

- Register your product for warranty,
  - Verify warranty information,
  - View and download a copy of your warranty,
- at [www.delfield.com/warranty](http://www.delfield.com/warranty)



## Regulatory Certifications

### DOMESTIC MODELS



All domestic models are certified by:

-  National Sanitation Foundation (NSF)

All domestic electrical models are certified by:




-  Underwriters Laboratories (UL)
-  Underwriters Laboratories of Canada (cUL)

Domestic N8700DESP models are also certified by:

-  Technical Inspection Association
-  European Conformity

### EXPORT MODELS

All export models are certified by:

-  National Sanitation Foundation (NSF)
-  Technical Inspection Association
-  European Conformity

## Section 2

### Installation

#### **DANGER**

Installation must comply with all applicable fire and health codes in your jurisdiction.

#### **DANGER**

Use appropriate safety equipment during installation and servicing.

#### **Warning**

Remove all removable panels before lifting and installing.

#### **Warning**

If a refrigerated base does not have a condensate evaporator supplied, you must connect the condensate line to a suitable drain. Otherwise, water will collect on the floor, causing a potentially hazardous situation.

#### **Warning**

Moisture collecting from improper drainage can create a slippery surface on the floor and a hazard to employees. It is the owner's responsibility to provide a container or outlet for drainage.

#### **Warning**

Do not damage the refrigeration circuit when installing, maintaining or servicing the unit.

#### **Warning**

This equipment must be positioned so that the plug is accessible unless other means for disconnection from the power supply (e.g., circuit breaker or disconnect switch) is provided.

#### **Warning**

Adequate means must be provided to limit the movement of this appliance without depending on or transmitting stress to the electrical conduit.

#### **Warning**

To avoid instability the installation area must be capable of supporting the combined weight of the equipment and product. Additionally the equipment must be level side to side and front to back.

#### **Warning**

This equipment is intended for indoor use only. Do not install or operate this equipment in outdoor areas.

#### **Caution**

The units with LiquiTec technology cold pans contain a non-toxic eutectic fluid within a sealed inner liner. This fluid may leak if the tank is punctured so care must be taken when uncrating and setting in place. The eutectic fluid is non-toxic and may be flushed down a disposal drain. Units with a Eutectic Fluid Cold Pan require the same precautions. The fluid is NOT refillable and loss of fluid due to a puncture would cause irreparable damage. If the LiquiTec unit cold pans leak, immediately call the Delfield service department directly at 1-800-733-8821 not your local service agent.

#### **Caution**

Do not position the air intake vent near steam or heat exhaust of another appliance.

## Location

The location selected for the equipment must meet the following criteria. If any of these criteria are not met, select another location.

- Units are intended for indoor use only.
- The location MUST be level, stable and capable of supporting the weight of the equipment.
- The location MUST be free from and clear of combustible materials.
- Equipment MUST be level both front to back and side to side.
- Position the equipment so it will not tip or slide.
- Recommended air temperature is 41° - 86°F (5° - 30°C).
- Proper air supply for ventilation is REQUIRED AND CRITICAL for safe and efficient operation. Refer to Clearance Requirements chart on page 12.
- Do not obstruct the flow of ventilation air. Make sure the air vents of the equipment are not blocked.
- Do not install the equipment directly over a drain. Steam rising up out of the drain will adversely affect operation, air circulation, and damage electrical / electronic components.

## Weight Of Equipment

Model	Ship Weight
<b>8100-EF Series</b>	
8118-EF	169lbs (77kg)
8132-EF	215lbs (98kg)
8145-EF	265lbs (120kg)
8159-EF	285lbs (130kg)
8172-EF	295lbs (134kg)
8186-EF	394lbs (179kg)
<b>8100-EF-E Export Series</b>	
8118-EF-E	169lbs (77kg)
8132-EF-E	215lbs (98kg)
8145-EF-E	265lbs (120kg)
8159-EF-E	285lbs (130kg)
8172-EF-E	295lbs (134kg)
8186-EF-E	394lbs (179kg)
<b>8100-EFN Series</b>	
8148-EFN	235lbs (107kg)
8169-EFN	285lbs (130kg)
8191-EFN	295lbs (134kg)
<b>8100-EFN-E Export Series</b>	
8148-EFN-E	235lbs (107kg)
8169-EFN-E	285lbs (130kg)
8191-EFN-E	295lbs (134kg)
<b>N8000 Series</b>	
N8018	38lbs (17kg)
N8030	84lbs (38kg)
N8043	110lbs (50kg)
N8056	139lbs (63kg)
N8069	160lbs (73kg)
N8081	197lbs (89kg)
<b>N8000N Series</b>	
N8046N	100lbs (45kg)
N8068N	120lbs (55kg)
<b>N8000-R Series</b>	
N8044-R	100lbs (45kg)
N8059-R	118lbs (53kg)
N8076-R	145lbs (65kg)
N8094-R	164lbs (74kg)
<b>N8100B Series</b>	
N8118B	100lbs (45kg)
N8130B	140lbs (64kg)
N8143B	173lbs (78kg)
N8156B	205lbs (93kg)
N8169B	225lbs (102kg)
N8181B	258lbs (117kg)
<b>N8100B-E Export Series - R404A</b>	
N8118B-E	100lbs (45kg)
N8130B-E	140lbs (64kg)
N8143B-E	173lbs (78kg)
<b>N8100B-E Export Series - R134A</b>	
N8156B-E	205lbs (93kg)
N8169B-E	225lbs (102kg)
<b>N8100BR Series</b>	
N8144-BR	161lbs (72kg)
N8159-BR	184lbs (83kg)
N8176-BR	233lbs (105kg)
N8194-BR	243lbs (109kg)



Model	Ship Weight
<b>N8100-FA Series</b>	
N8131-FA	168lbs (76kg)
N8144-FA	175lbs (79kg)
N8157-FA	225lbs (102kg)
N8169-FA	235lbs (107kg)
N8182-FA	406lbs (184kg)
<b>N8100NB Series</b>	
N8146NB	175lbs (80kg)
N8168NB	240lbs (109kg)
<b>N8100NB-E Export Series</b>	
N8146NB-E	175lbs (80kg)
N8168NB-E	240lbs (109kg)
<b>N8200 Series</b>	
N8231	142lbs (64kg)
N8245	168lbs (76kg)
N8259	193lbs (88kg)
N8273	209lbs (95kg)
N8287	239lbs (108kg)
<b>N8200-E Export Series</b>	
N8231-E	142lbs (64kg)
N8245-E	168lbs (76kg)
N8259-E	193lbs (88kg)
N8273-E	209lbs (95kg)
N8287-E	239lbs (108kg)
<b>N8200G Series</b>	
N8231G	219lbs (99kg)
N8245G	284lbs (129kg)
N8259G	338lbs (153kg)
N8273G	425lbs (193kg)
<b>N8200G-E Export Series</b>	
N8231G-E	219lbs (99kg)
N8245G-E	284lbs (129kg)
N8259G-E	338lbs (153kg)
<b>N8200-ST Series</b>	
N8230-ST	142lbs (64kg)
N8240-ST	168lbs (76kg)
N8256-ST	193lbs (88kg)
N8258-ST	209lbs (95kg)
N8275-ST	239lbs (108kg)
<b>N8600 Series</b>	
N8630	164lbs (74kg)
N8643	198lbs (90kg)
N8656	233lbs (106kg)
N8669	266lbs (121kg)
N8681	301lbs (137kg)
<b>N8700D Series</b>	
N8717-D	41lbs (19kg)
N8731-D	99lbs (45kg)
N8745-D	134lbs (61kg)
N8759-D	166lbs (75kg)
N8773-D	186lbs (84kg)
N8787-D	236lbs (107kg)
<b>N8700D-E Export Series</b>	
N8717-D-E	41lbs (19kg)
N8731-D-E	99lbs (45kg)
N8745-D-E	134lbs (61kg)
N8759-D-E	166lbs (75kg)
N8773-D-E	186lbs (84kg)
N8787-D-E	236lbs (107kg)

Model	Ship Weight
<b>N8700DESP Series</b>	
N8717-DESP	41lbs (19kg)
N8731-DESP	99lbs (45kg)
N8745-DESP	134lbs (61kg)
N8759-DESP	166lbs (75kg)
N8773-DESP	186lbs (84kg)
N8787-DESP	236lbs (107kg)
<b>N8700-D-ESP-E Export Series</b>	
N8717-D-ESP-E	41lbs (19kg)
N8731-D-ESP-E	99lbs (45kg)
N8745-D-ESP-E	134lbs (61kg)
N8759-D-ESP-E	166lbs (75kg)
N8773-D-ESP-E	186lbs (84kg)
N8787-D-ESP-E	236lbs (107kg)
<b>N8700N Series</b>	
N8746ND	100lbs (45kg)
N8768N	130lbs (59kg)
N8768ND	130lbs (59kg)
<b>N8700-R Series</b>	
N8744-R	99lbs (45kg)
N8759-R	134lbs (61kg)
N8776-R	166lbs (75kg)
N8794-R	186lbs (84kg)
<b>N8800 Series</b>	
N8831	100lbs (45kg)
N8845	136lbs (62kg)
N8859	158lbs (72kg)
N8873	195lbs (88kg)
N8887	224lbs (102kg)
<b>N8800-E Export Series</b>	
N8831-E	100lbs (45kg)
N8845-E	136lbs (62kg)
N8859-E	158lbs (72kg)
N8873-E	195lbs (88kg)
N8887-E	224lbs (102kg)

## Dimensions

Model	Length	Depth	Height	12x20 Pans
<b>8100-EF Series</b>				
8118-EF	18.20" (46cm)	26" (66cm)	23.25" (59cm)	1
8132-EF	31.76" (81cm)	26" (66cm)	23.25" (59cm)	2
8145-EF	45.32" (115cm)	26" (66cm)	23.25" (59cm)	3
8159-EF	58.88" (150cm)	26" (66cm)	23.25" (59cm)	4
8172-EF	72.44" (184cm)	26" (66cm)	23.25" (59cm)	5
8186-EF	86" (218cm)	26" (66cm)	23.25" (59cm)	6
<b>8100-EF-E Export Series</b>				
8118-EF-E	18.20" (46cm)	26" (66cm)	23.25" (59cm)	1
8132-EF-E	31.76" (81cm)	26" (66cm)	23.25" (59cm)	2
8145-EF-E	45.32" (115cm)	26" (66cm)	23.25" (59cm)	3
8159-EF-E	58.88" (150cm)	26" (66cm)	23.25" (59cm)	4
8172-EF-E	72.44" (184cm)	26" (66cm)	23.25" (59cm)	5
8186-EF-E	86" (218cm)	26" (66cm)	23.25" (59cm)	6
<b>8100-EFN Series</b>				
8148-EFN	47.66" (121cm)	18" (46cm)	23.25" (59cm)	2
8169-EFN	69.22" (176cm)	18" (46cm)	23.25" (59cm)	3
8191-EFN	90.78" (231cm)	18" (46cm)	23.25" (59cm)	4
<b>8100-EFN-E Export Series</b>				
8148-EFN-E	47.66" (121cm)	18" (46cm)	23.25" (59cm)	2
8169-EFN-E	69.22" (176cm)	18" (46cm)	23.25" (59cm)	3
8191-EFN-E	90.78" (231cm)	18" (46cm)	23.25" (59cm)	4
<b>N8000 Series</b>				
N8018	18" (46cm)	26" (66cm)	10.75" (27cm)	1
N8030	30.75" (78cm)	26" (66cm)	10.75" (27cm)	2
N8043	43.5" (110cm)	26" (66cm)	10.75" (27cm)	3
N8056	56.25" (143cm)	26" (66cm)	10.75" (27cm)	4
N8069	69" (175cm)	26" (66cm)	10.75" (27cm)	5
N8081	81.75" (208cm)	26" (66cm)	10.75" (27cm)	6

Model	Length	Depth	Height	12x20 Pans
<b>N8000N Series</b>				
N8046N	46.75" (119cm)	18" (46cm)	10.75" (27cm)	2
N8068N	67.5" (171cm)	18" (46cm)	10.75" (27cm)	3
<b>N8000-R Series</b>				
N8044-R	40.48" (103cm)	26.05" (66cm)	10.77" (27cm)	2
N8059-R	57.22" (145cm)	26.05" (66cm)	10.77" (27cm)	3
N8076-R	73.68" (187cm)	26.05" (66cm)	10.77" (27cm)	4
N8094-R	89.89" (228cm)	26.05" (66cm)	10.77" (27cm)	5
<b>N8100B Series</b>				
N8118B	18" (46cm)	26" (66cm)	21.87" (56cm)	1
N8130B	30.75" (78cm)	26" (66cm)	21.87" (56cm)	2
N8143B	43.5" (110cm)	26" (66cm)	21.87" (56cm)	3
N8156B	56.25" (143cm)	26" (66cm)	21.87" (56cm)	4
N8169B	69" (175cm)	26" (66cm)	21.87" (56cm)	5
N8181B	81.75" (208cm)	26" (66cm)	21.87" (56cm)	6
<b>N8100B-E Export Series - R404A</b>				
N8118B-E	18" (46cm)	26" (66cm)	21.87" (56cm)	1
N8130B-E	30.75" (78cm)	26" (66cm)	21.87" (56cm)	2
N8143B-E	43.5" (110cm)	26" (66cm)	21.87" (56cm)	3
<b>N8100B-E Export Series - R134A</b>				
N8156B-E	56.25" (143cm)	26" (66cm)	21.87" (56cm)	4
N8169B-E	69" (175cm)	26" (66cm)	21.87" (56cm)	5
<b>N8100BR Series</b>				
N8144-BR	40.43" (103cm)	26.05" (66cm)	21.81" (55cm)	2
N8159-BR	57.22" (145cm)	26.05" (66cm)	21.81" (55cm)	3
N8176-BR	73.68" (187cm)	26.05" (66cm)	21.81" (55cm)	4
N8194-BR	89.86" (228cm)	26.05" (66cm)	21.81" (55cm)	5
<b>N8100-FA Series</b>				
N8131-FA	31.25" (79cm)	26.67" (68cm)	26.62" (68cm)	2
N8144-FA	44" (112cm)	26.67" (68cm)	26.62" (68cm)	3
N8157-FA	56.75" (144cm)	26.67" (68cm)	26.62" (68cm)	4
N8169-FA	69.5" (177cm)	26.67" (68cm)	28.62" (73cm)	5
N8182-FA	82.25" (209cm)	26.67" (68cm)	28.62" (73cm)	6

Model	Length	Depth	Height	12x20 Pans
<b>N8100NB Series</b>				
N8146NB	46.75" (119cm)	18" (46cm)	21.81" (55cm)	2
N8168NB	67.5" (171cm)	18" (46cm)	21.81" (55cm)	3
<b>N8100NB-E Export Series</b>				
N8146NB-E	46.75" (119cm)	18" (46cm)	21.81" (55cm)	2
N8168NB-E	67.5" (171cm)	18" (46cm)	21.81" (55cm)	3
<b>N8200 Series</b>				
N8231	31.75" (81cm)	26" (66cm)	15.75" (40cm)	NA
N8245	45.63" (116cm)	26" (66cm)	15.75" (40cm)	NA
N8259	59.5" (151cm)	26" (66cm)	15.75" (40cm)	NA
N8273	73.38" (186cm)	26" (66cm)	15.75" (40cm)	NA
N8287	87.25" (222cm)	26" (66cm)	15.75" (40cm)	NA
<b>N8200-E Export Series</b>				
N8231-E	31.75" (81cm)	26" (66cm)	15.75" (40cm)	NA
N8245-E	45.63" (116cm)	26" (66cm)	15.75" (40cm)	NA
N8259-E	59.5" (151cm)	26" (66cm)	15.75" (40cm)	NA
N8273-E	73.38" (186cm)	26" (66cm)	15.75" (40cm)	NA
N8287-E	87.25" (222cm)	26" (66cm)	15.75" (40cm)	NA
<b>N8200G Series</b>				
N8231G	31.75" (81cm)	25.87" (66cm)	19" (48cm)	NA
N8245G	45.63" (116cm)	25.87" (66cm)	19" (48cm)	NA
N8259G	59.5" (151cm)	25.87" (66cm)	19" (48cm)	NA
N8273G	73.38" (186cm)	25.87" (66cm)	19" (48cm)	NA
<b>N8200G-E Export Series</b>				
N8231G-E	31.75" (81cm)	25.87" (66cm)	19" (48cm)	NA
N8245G-E	45.63" (116cm)	25.87" (66cm)	19" (48cm)	NA
N8259G-E	59.5" (151cm)	25.87" (66cm)	19" (48cm)	NA
<b>N8200-ST Series</b>				
N8230-ST	29.60" (75cm)	22" (56cm)	15.70" (40cm)	NA
N8240-ST	39.70" (101cm)	29.60" (75cm)	15.70" (40cm)	NA
N8256-ST	55.60" (141cm)	22" (56cm)	15.70" (40cm)	NA
N8258-ST	57.60" (146cm)	29.60" (75cm)	15.70" (40cm)	NA
N8275-ST	75.50" (192cm)	29.60" (75cm)	15.70" (40cm)	NA

Model	Length	Depth	Height	12x20 Pans
<b>N8600 Series</b>				
N8630	30.75" (78cm)	26" (66cm)	23.75" (60cm)	2
N8643	43.5" (110cm)	26" (66cm)	23.75" (60cm)	3
N8656	56.25" (143cm)	26" (66cm)	23.75" (60cm)	4
N8669	69" (175cm)	26" (66cm)	23.75" (60cm)	5
N8681	81.75" (208cm)	26" (66cm)	23.75" (60cm)	6
<b>N8700D Series</b>				
N8717-D	17.88" (45cm)	26" (66cm)	9.5" (24cm)*	1
N8731-D	31.75" (81cm)	26" (66cm)	9.5" (24cm)*	2
N8745-D	45.63" (116cm)	26" (66cm)	9.5" (24cm)*	3
N8759-D	59.5" (151cm)	26" (66cm)	9.5" (24cm)*	4
N8773-D	73.38" (186cm)	26" (66cm)	9.5" (24cm)*	5
N8787-D	87.25" (222cm)	26" (66cm)	9.5" (24cm)*	6
*14" Overall height including drain connection				
<b>N8700D-E Export Series</b>				
N8717-D-E	17.88" (45cm)	26" (66cm)	9.5" (24cm)*	1
N8731-D-E	31.75" (81cm)	26" (66cm)	9.5" (24cm)*	2
N8745-D-E	45.63" (116cm)	26" (66cm)	9.5" (24cm)*	3
N8759-D-E	59.5" (151cm)	26" (66cm)	9.5" (24cm)*	4
N8773-D-E	73.38" (186cm)	26" (66cm)	9.5" (24cm)*	5
N8787-D-E	87.25" (222cm)	26" (66cm)	9.5" (24cm)*	6
*14" Overall height including drain connection				
<b>N8700DESP Series</b>				
N8717-DESP	17.89" (45cm)	26" (66cm)	9.5" (24cm)*	1
N8731-DESP	31.76" (81cm)	26" (66cm)	9.5" (24cm)*	2
N8745-DESP	45.63" (116cm)	26" (66cm)	9.5" (24cm)*	3
N8759-DESP	59.50" (151cm)	26" (66cm)	9.5" (24cm)*	4
N8773-DESP	73.37" (186cm)	26" (66cm)	9.5" (24cm)*	5
N8787-DESP	87.24" (222cm)	26" (66cm)	9.5" (24cm)*	6
*14" Overall height including drain connection				

Model	Length	Depth	Height	12x20 Pans
<b>N8700-D-ESP-E Export Series</b>				
N8717-D-ESP-E	17.89" (45cm)	26" (66cm)	9.5" (24cm)*	1
N8731-D-ESP-E	31.76" (81cm)	26" (66cm)	9.5" (24cm)*	2
N8745-D-ESP-E	45.63" (116cm)	26" (66cm)	9.5" (24cm)*	3
N8759-D-ESP-E	59.50" (151cm)	26" (66cm)	9.5" (24cm)*	4
N8773-D-ESP-E	73.37" (186cm)	26" (66cm)	9.5" (24cm)*	5
N8787-D-ESP-E	87.24" (222cm)	26" (66cm)	9.5" (24cm)*	6
*14" Overall height including drain connection				
<b>N8700N Series</b>				
N8746ND	45.61" (116cm)	15.87" (40cm)	9.5" (24cm)*	2
N8768N	67.48" (172cm)	15.87" (40cm)	9.5" (24cm)*	3
N8768ND	67.48" (172cm)	15.87" (40cm)	9.5" (24cm)*	3
<b>N8700-R Series</b>				
N8744-R	40.48" (103cm)	26.05" (66cm)	9.5" (24cm)*	2
N8759-R	57.22" (145cm)	26.05" (66cm)	9.5" (24cm)*	3
N8776-R	73.68" (187cm)	26" (66cm)	9.5" (24cm)*	4
N8794-R	89.80" (228cm)	25.91" (66cm)	9.5" (24cm)*	5
*14" Overall height including drain connection				
<b>N8800 Series</b>				
N8831	31.75" (81cm)	26" (66cm)	11" (28cm)	2
N8845	45.63" (116cm)	26" (66cm)	11" (28cm)	3
N8859	59.5" (151cm)	26" (66cm)	11" (28cm)	4
N8873	73.38" (186cm)	26" (66cm)	11" (28cm)	5
N8887	87.25" (222cm)	26" (66cm)	11" (28cm)	6
<b>N8800-E Export Series</b>				
N8831-E	31.75" (81cm)	26" (66cm)	11" (28cm)	2
N8845-E	45.63" (116cm)	26" (66cm)	11" (28cm)	3
N8859-E	59.5" (151cm)	26" (66cm)	11" (289cm)	4
N8873-E	73.38" (186cm)	26" (66cm)	11" (289cm)	5
N8887-E	87.25" (222cm)	26" (66cm)	11" (28cm)	6

## Clearance Requirements

### DANGER

Minimum clearance requirements are the same for noncombustible locations as for combustible locations. The flooring under the appliance must be made of a noncombustible material.

### DANGER

Risk of fire/shock. All minimum clearances must be maintained. Do not obstruct vents or openings.

#### Heated & Combination Hot/Cold Food Wells Bottom & Side Clearance

3" (76mm)

#### Cooled Pans, Frost Tops & Granite Cold Slabs Clearance

0" (0cm)

- Keep the vents clean and free of obstruction.

## Cutout Installation Dimensions

Model	Counter Cutout Dimensions	Control Panel Cutout Dimensions
<b>8100-EF Series</b>		
8118-EF	17" x 25" (43cm x 64cm)	NA
8132-EF	30.75" x 25" (78cm x 64cm)	NA
8145-EF	44.25" x 25" (112cm x 64cm)	NA
8159-EF	57.87" x 25" (147cm x 64cm)	NA
8172-EF	71.5" x 25" (182cm x 64cm)	NA
8186-EF	85" x 25" (216cm x 64cm)	NA
<b>8100-EF-E Export Series</b>		
8118-EF-E	17" x 25" (43cm x 64cm)	NA
8132-EF-E	30.75" x 25" (78cm x 64cm)	NA
8145-EF-E	44.25" x 25" (112cm x 64cm)	NA
8159-EF-E	57.87" x 25" (147cm x 64cm)	NA
8172-EF-E	71.5" x 25" (182cm x 64cm)	NA
8186-EF-E	85" x 25" (216cm x 64cm)	NA
<b>8100-EFN Series</b>		
8148-EFN	46.88" x 17.25" (119cm x 44cm)	NA
8169-EFN	68.5" x 17.25" (174cm x 44cm)	NA
8191-EFN	90" x 17.25" (229cm x 44cm)	NA
<b>8100-EFN-E Export Series</b>		
8148-EFN-E	46.88" x 17.25" (119cm x 44cm)	NA
8169-EFN-E	68.5" x 17.25" (174cm x 44cm)	NA
8191-EFN-E	90" x 17.25" (229cm x 44cm)	NA
<b>N8000 Series</b>		
N8018	17" x 25" (43cm x 64cm)	NA
N8030	29.75" x 25" (76cm x 64cm)	NA
N8043	42.5" x 25" (108cm x 64cm)	NA
N8056	55.25" x 25" (140cm x 64cm)	NA
N8069	68" x 25" (173cm x 64cm)	NA
N8081	80.75" x 25" (205cm x 64cm)	NA

Model	Counter Cutout Dimensions	Control Panel Cutout Dimensions
<b>N8000N Series</b>		
N8046N	45.75" x 17" (116cm x 43cm)	NA
N8068N	66.50" x 17" (169cm x 43cm)	NA
<b>N8000-R Series</b>		
N8044-R	See drawing on page 16	NA
N8059-R	See drawing on page 16	NA
N8076-R	See drawing on page 16	NA
N8094-R	See drawing on page 16	NA
<b>N8100B Series</b>		
N8118B	17" X 25" (43cm x 64cm)	NA
N8130B	29.75" x 25" (76cm x 64cm)	NA
N8143B	42.50" X 25" (108cm x 64cm)	NA
N8156B	55.25" x 25" (140cm x 64cm)	NA
N8169B	68" X 25" (173cm x 64cm)	NA
N8181B	80.75" x 25" (205cm x 64cm)	NA
<b>N8100B-E Export Series - R404A</b>		
N8118B-E	17" X 25" (43cm x 64cm)	NA
N8130B-E	29.75" x 25" (76cm x 64cm)	NA
N8143B-E	42.50" X 25" (108cm x 64cm)	NA
<b>N8100B-E Export Series - R134A</b>		
N8156B-E	55.25" x 25" (140cm x 64cm)	NA
N8169B-E	68" X 25" (173cm x 64cm)	NA
<b>N8100-FA Series</b>		
N8144-BR	See drawing on page 16	NA
N8159-BR	See drawing on page 16	NA
N8176-BR	See drawing on page 16	NA
N8194-BR	See drawing on page 16	NA

Model	Counter Cutout Dimensions	Control Panel Cutout Dimensions
<b>N8100BR Series</b>		
N8131-FA	30.25" x 25.5" (77cm x 65cm)	NA
N8144-FA	43" x 25.5" (109cm x 65cm)	NA
N8157-FA	55.75" x 25.5" (142cm x 65cm)	NA
N8169-FA	68.5" x 25.5" (174cm x 65cm)	NA
N8182-FA	81.25" x 25.5" (206cm x 65cm)	NA
<b>N8100NB Series</b>		
N8146NB	45.75" x 17" (116cm x 43cm)	NA
N8168NB	66.5" x 17" (169cm x 43cm)	NA
<b>N8100NB-E Export Series</b>		
N8146NB-E	45.75" x 17" (116cm x 43cm)	NA
N8168NB-E	66.5" x 17" (169cm x 43cm)	NA
<b>N8200 Series</b>		
N8231	30.75" x 25" (78cm x 64cm)	NA
N8245	44.63" x 25" (113cm x 64cm)	NA
N8259	58.50" x 25" (149cm x 64cm)	NA
N8273	72.38" x 25" (184cm x 64cm)	NA
N8287	86.25" x 25" (219cm x 64cm)	NA
<b>N8200-E Export Series</b>		
N8231-E	30.75" x 25" (78cm x 64cm)	NA
N8245-E	44.63" x 25" (113cm x 64cm)	NA
N8259-E	58.50" x 25" (149cm x 64cm)	NA
N8273-E	72.38" x 25" (184cm x 64cm)	NA
N8287-E	86.25" x 25" (219cm x 64cm)	NA
<b>N8200G Series</b>		
N8231G	30.75" x 25" (78cm x 64cm)	NA
N8245G	44.63" x 25" (113cm x 64cm)	NA
N8259G	58.5" x 25" (149cm x 64cm)	NA
N8273G	72.38" x 25" (184cm x 64cm)	NA

Model	Counter Cutout Dimensions	Control Panel Cutout Dimensions
<b>N8200G-E Export Series</b>		
N8231G-E	30.75" x 25" (78cm x 64cm)	NA
N8245G-E	44.63" x 25" (113cm x 64cm)	NA
N8259G-E	58.5" x 25" (149cm x 64cm)	NA
<b>N8200-ST Series</b>		
N8230-ST	28.60" x 21.10" (73cm x 54cm)	NA
N8240-ST	38.65" x 28.75" (98cm x 73cm)	NA
N8256-ST	54.60" x 21.10" (139cm x 54cm)	NA
N8258-ST	56.60" x 28.75" (144cm x 73cm)	NA
N8275-ST	74.50" x 28.75" (189cm x 73cm)	NA
<b>N8600 Series</b>		
N8630	29.75" x 25" (76cm x 64cm)	12.25" x 4.25" x 7" (31cm x 11cm x 18cm)
N8643	42.50" x 25" (108cm x 64cm)	12.25" x 4.25" x 7" (31cm x 11cm x 18cm)
N8656	55.25" x 25" (140cm x 64cm)	12.25" x 4.25" x 7" (31cm x 11cm x 18cm)
N8669	68" x 25" (173cm x 64cm)	12.25" x 4.25" x 7" (31cm x 11cm x 18cm)
N8681	80.75" x 25" (205cm x 64cm)	12.25" x 4.25" x 7" (31cm x 11cm x 18cm)
<b>N8700D Series</b>		
N8717-D	16.88" x 25" (43cm x 64cm)	7" x 4.62" x 7" (18cm x 12cm x 18cm)
N8731-D	30.75" x 25" (78cm x 64cm)	10.31" x 4.62" x 7" (26cm x 12cm x 18cm)
N8745-D	44.62" x 25" (113cm x 64cm)	14.5" x 4.62" x 7" (37cm x 12cm x 18cm)
N8759-D	58.5" x 25" (149cm x 64cm)	18.69" x 4.62" x 7" (47cm x 12cm x 18cm)
N8773-D	72.37" x 25" (184cm x 64cm)	22.88" x 4.62" x 7" (58cm x 12cm x 18cm)
N8787-D	86.25" x 25" (219cm x 64cm)	27" x 4.62" x 7" (69cm x 12cm x 18cm)
<b>N8700D-E Export Series</b>		
N8717-D-E	16.88" x 25" (43cm x 64cm)	7" x 4.62" x 7" (18cm x 12cm x 18cm)
N8731-D-E	30.75" x 25" (78cm x 64cm)	10.31" x 4.62" x 7" (26cm x 12cm x 18cm)
N8745-D-E	44.62" x 25" (113cm x 64cm)	14.5" x 4.62" x 7" (37cm x 12cm x 18cm)
N8759-D-E	58.5" x 25" (149cm x 64cm)	18.69" x 4.62" x 7" (47cm x 12cm x 18cm)
N8773-D-E	72.37" x 25" (184cm x 64cm)	22.88" x 4.62" x 7" (58cm x 12cm x 18cm)
N8787-D-E	86.25" x 25" (219cm x 64cm)	27" x 4.62" x 7" (69cm x 12cm x 18cm)

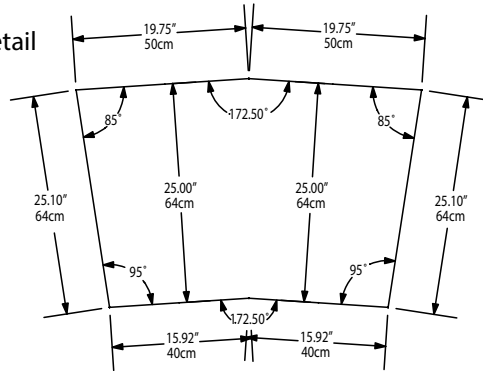
Model	Counter Cutout Dimensions	Control Panel Cutout Dimensions
<b>N8700DESP Series</b>		
N8717-DESP	16.87" X 25" (43cm x 64cm)	5" x 6.88" x 7.50" (13cm x 17cm x 19cm)
N8731-DESP	30.75" x 25" (78cm x 64cm)	5" x 11.88" x 7.50" (13cm x 30cm x 19cm)
N8745-DESP	44.62" x 25" (113cm x 64cm)	5" x 17.38" x 7.50" (13cm x 44cm x 19cm)
N8759-DESP	58.50" x 25" (149cm x 64cm)	5" x 22.88" x 7.50" (13cm x 58cm x 19cm)
N8773-DESP	72.37" x 25" (184cm x 64cm)	5" x 28.38" x 7.50" (13cm x 72cm x 19cm)
N8787-DESP	86.25" x 25" (219cm x 64cm)	5" x 33.88" x 7.50" (13cm x 86cm x 19cm)
<b>N8700-D-ESP-E Export Series</b>		
N8717-D-ESP-E	16.87" X 25" (43cm x 64cm)	5" x 6.88" x 7.50" (13cm x 17cm x 19cm)
N8731-D-ESP-E	30.75" x 25" (78cm x 64cm)	5" x 11.88" x 7.50" (13cm x 30cm x 19cm)
N8745-D-ESP-E	44.62" x 25" (113cm x 64cm)	5" x 17.38" x 7.50" (13cm x 44cm x 19cm)
N8759-D-ESP-E	58.50" x 25" (149cm x 64cm)	5" x 22.88" x 7.50" (13cm x 58cm x 19cm)
N8773-D-ESP-E	72.37" x 25" (184cm x 64cm)	5" x 28.38" x 7.50" (13cm x 72cm x 19cm)
N8787-D-ESP-E	86.25" x 25" (219cm x 64cm)	5" x 33.88" x 7.50" (13cm x 86cm x 19cm)
<b>N8700N Series</b>		
N8746ND	44.62" x 15.0" (113cm x 38cm)	10.31" x 4.62" x 7" (26cm x 12cm x 18cm)
N8768N	66.50" x 15.0" (169cm x 38cm)	14.50" x 4.62" x 7" (37cm x 12cm x 18cm)
N8768ND	66.50" x 15.0" (169cm x 38cm)	14.50" x 4.62" x 7" (37cm x 12cm x 18cm)
<b>N8700-R Series</b>		
N8744-R	See drawing on page 16	10.31" x 4.62" x 7" (26cm x 12cm x 18cm)
N8759-R	See drawing on page 16	14.5" x 4.62" x 7" (37cm x 12cm x 18cm)
N8776-R	See drawing on page 16	18.69" x 4.62" x 7" (47cm x 12cm x 18cm)
N8794-R	See drawing on page 16	22.88" x 4.62" x 7" (58cm x 12cm x 18cm)
<b>N8800 Series</b>		
N8831	30.75" X 25" (78cm x 64cm)	12.25" x 4.25" x 7" (31cm x 11cm x 18cm)
N8845	44.63" x 25" (113cm x 64cm)	12.25" x 4.25" x 7" (31cm x 11cm x 18cm)
N8859	58.5" x 25" (149cm x 64cm)	12.25" x 4.25" x 7" (31cm x 11cm x 18cm)
N8873	72.38" x 25" (184cm x 64cm)	12.25" x 4.25" x 7" (31cm x 11cm x 18cm)
N8887	86.25" x 25" (219cm x 64cm)	12.25" x 4.25" x 7" (31cm x 11cm x 18cm)

Model	Counter Cutout Dimensions	Control Panel Cutout Dimensions
<b>N8800-E Export Series</b>		
N8831-E	30.75" X 25" (78cm x 64cm)	12.25" x 4.25" x 7" (31cm x 11cm x 18cm)
N8845-E	44.63" x 25" (113cm x 64cm)	12.25" x 4.25" x 7" (31cm x 11cm x 18cm)
N8859-E	58.5" x 25" (149cm x 64cm)	12.25" x 4.25" x 7" (31cm x 11cm x 18cm)
N8873-E	72.38" x 25" (184cm x 64cm)	12.25" x 4.25" x 7" (31cm x 11cm x 18cm)
N8887-E	86.25" x 25" (219cm x 64cm)	12.25" x 4.25" x 7" (31cm x 11cm x 18cm)

**CURVED DROP-IN CUTOUT DETAILS**

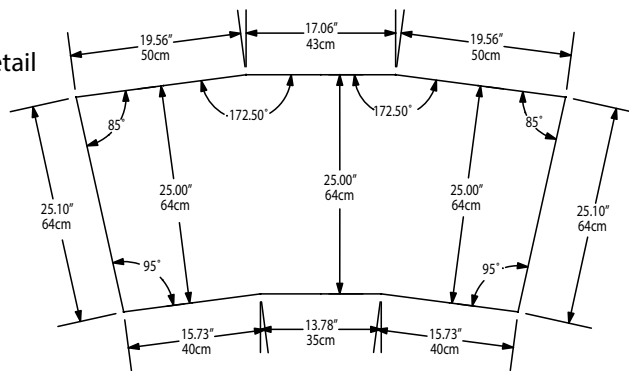
2 pan standard curved drop-in cutout detail for models:

- N8044-R
- N8144-BR
- N8744-R



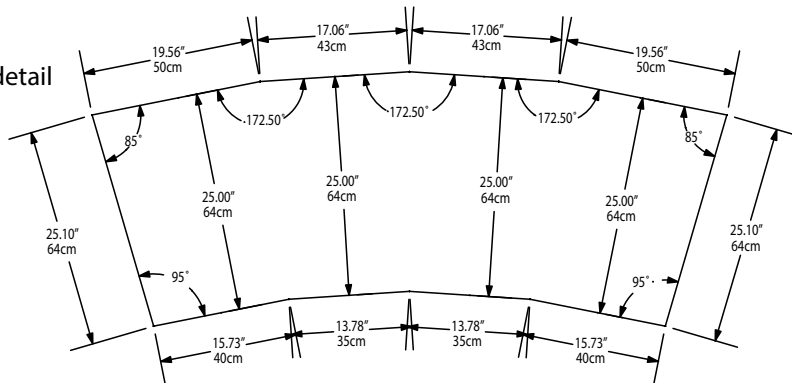
3 pan standard curved drop-in cutout detail for models:

- N8059-R
- N8159-BR
- N8759-R



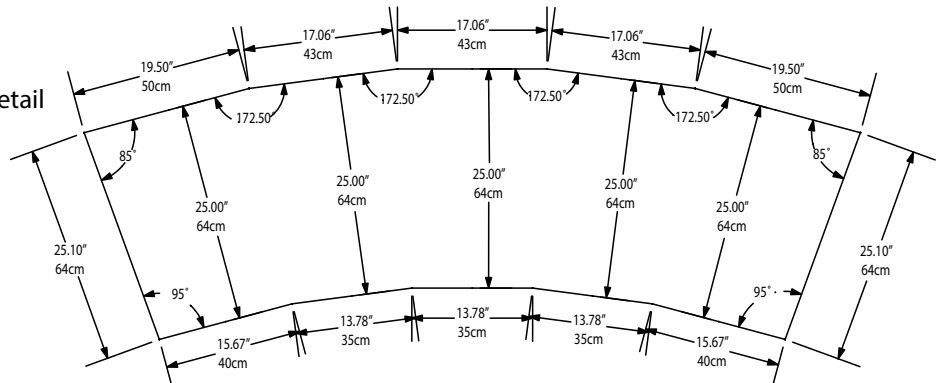
4 pan standard curved drop-in cutout detail for models:

- N8076-R
- N8176-BR
- N8776-R



5 pan standard curved drop-in cutout detail or models:

- N8094-R
- N8194-BR
- N8794-R

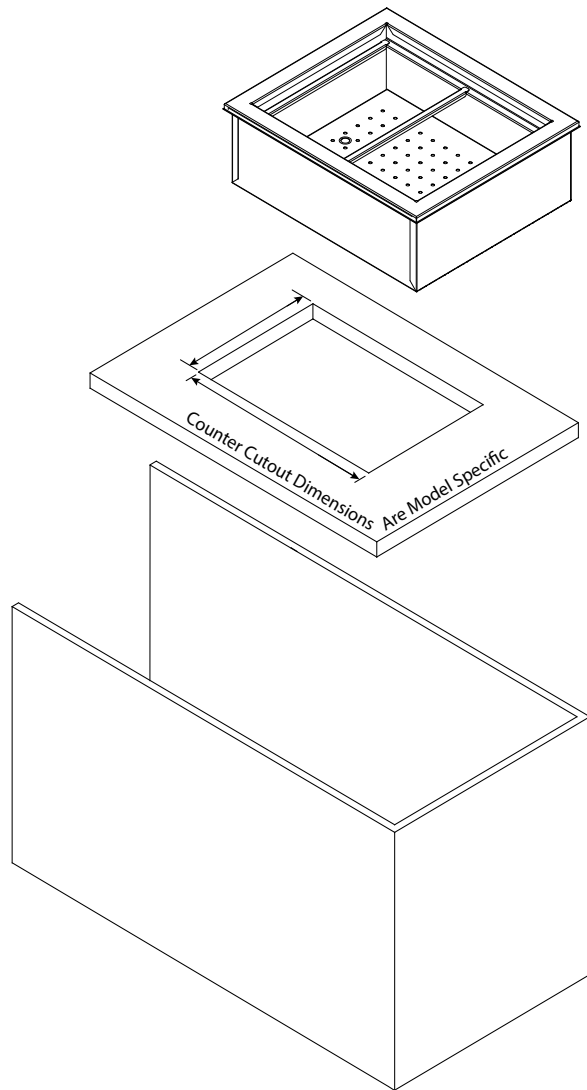




## Drop-In Counter Installation

### ICE COOLED DROP-IN UNITS

**N8000, N8000N, N8000-R**



1. Place the ice cooled drop-in unit through the counter cutout.
2. A gasket is installed in the flange of each unit. The weight of the unit on the gasket forms a seal preventing liquids from seeping into the cut-out opening.
3. The 1" diameter drain on N8000, N8000N, N8000-R models is shipped loose and must be connected during installation.
  - A. Provided 1" (25mm) drain, nut and washer must be field installed to an appropriate container or floor drain following local code requirements. Sinks come standard with 1-1/2" basket strainer assemblies.



- B. Remove/drill foam out of drain hole.



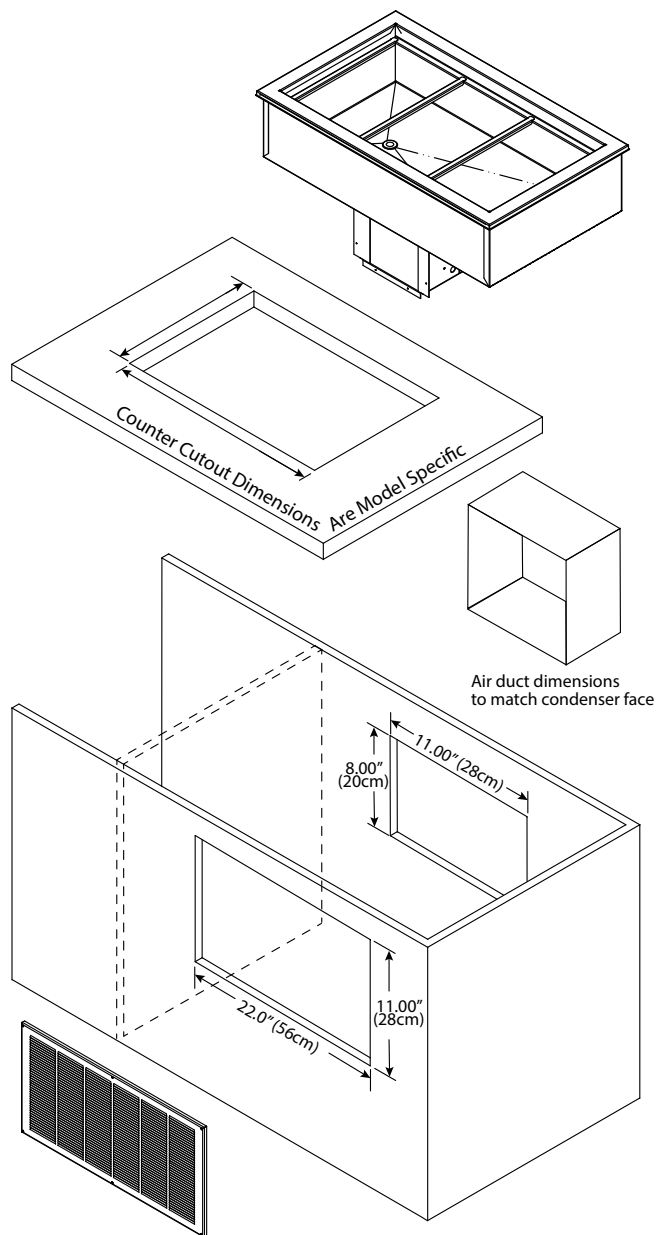
- C. Apply thin ring of plumbers putty around the drain.
- D. From the inside drop the drain into the drain hole.



- E. From the outside secure the drain with the washer and nut.



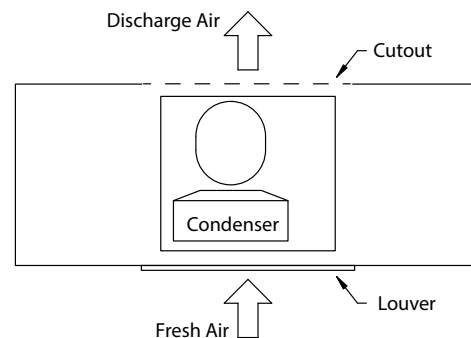
- F. Tighten the nut with channel locks, use a fork to hold the drain in place if necessary.
- G. Clean up excess plumbers putty.

**SELF-CONTAINED REFRIGERATED DROP-IN UNITS****8100-EF(N), N8100B, N8100-BR, N8100NB, N8200, N8200G, N8200-ST**

1. Install partitions between self-contained refrigerated drop-in units and other electrical appliances if they are located in the same cabinet. Partitions must fully extend front to back and top to bottom.
2. Install a GFCI receptacle a minimum of 14" (36cm) up from the cabinet bottom inside the partitions. Run the outlet to a switch. With limited access to the control, a switch will make it easy to turn the unit off for defrost.
3. The unit requires airflow to the compressor. One louver is provided with each unit.

**NOTE:** Any restriction to the proper air flow will void the compressor warranty.

- A 13" x 25" (33 cm x 64 cm) louver is provided by Delfield and must be installed in the counter in front of the condenser. The louver cutout dimension is 22" x 11" (56 cm x 28 cm).
- The rear must have an opening for removal of heated air. The opening must be at least 11" x 8", a total of 88 square inches (28cm x 20cm, a total of 566 square centimeters).



4. Place the condensing unit through the counter cutout.
5. A gasket is installed in the flange of each unit. The weight of the unit on the gasket forms a seal preventing liquids from seeping into the cut-out opening.
6. Plumb to a floor drain.
  - 8100-EF(N) models have a 1/2" ID PVC drain.
  - N8200 and N8200-ST models have a 1/2" OD stainless steel drain. Use clear flexible tubing.
  - N8200G models have a 3/4" drain located on end/center. Use a 3/4" female coupling.

7. The 1" diameter drain on N8100B, N8100-BR and N8100NB models is shipped loose and must be connected during installation.

- A. Provided 1" (25mm) drain, nut and washer must be field installed to an appropriate container or floor drain following local code requirements. Sinks come standard with 1-1/2" basket strainer assemblies.



- B. Remove/drill foam out of drain hole.



- C. Apply thin ring of plumbers putty around the drain.  
D. From the inside drop the drain into the drain hole.

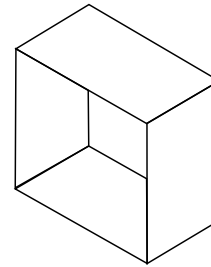


- E. From the outside secure the drain with the washer and nut.

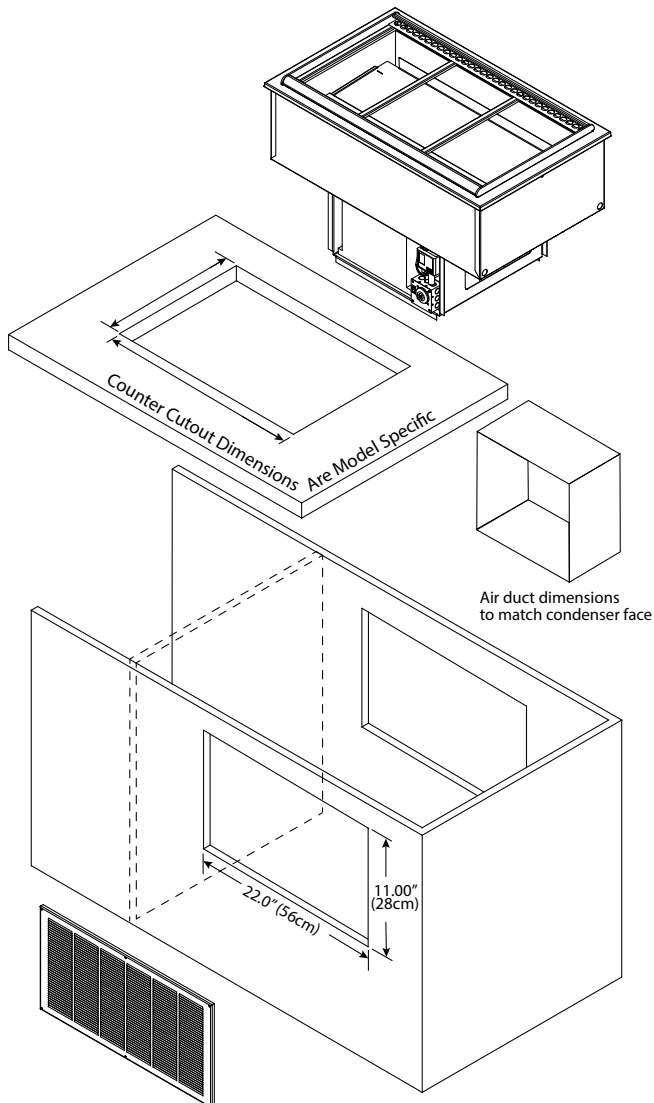


- F. Tighten the nut with channel locks, use a fork to hold the drain in place if necessary.  
G. Clean up excess plumbers putty.

8. Construct an air duct (not provided) connecting the condenser face to the louver. This will prevent recirculation of discharge air.



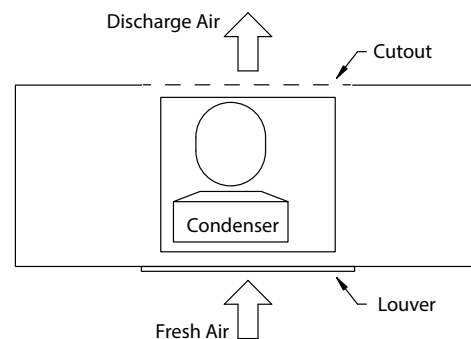
Air duct dimensions  
to match condenser face

**FORCED-AIR REFRIGERATED DROP-IN UNITS****N8100-FA**

1. Install partitions between self-contained refrigerated drop-in units and other electrical appliances if they are located in the same cabinet. Partitions must fully extend front to back and top to bottom.
2. Install a GFCI receptacle a minimum of 14" (36cm) up from the cabinet bottom inside the partitions. Run the outlet to a switch. With limited access to the control, a switch will make it easy to turn the unit off for defrost.
3. The unit requires airflow to the compressor. One louver is provided with each unit.

**NOTE:** Any restriction to the proper air flow will void the compressor warranty.

- A 13" x 25" (33 cm x 64 cm) louver is provided by Delfield and must be installed in the counter in front of the condenser. The louver cutout dimension is 22" x 11" (56 cm x 28 cm).
- The rear must have an opening for removal of heated air. The opening must be at least 174in<sup>2</sup> (1123cm<sup>2</sup>).



4. Place the condensing unit through the counter cutout.
5. A gasket is installed in the flange of each unit. The weight of the unit on the gasket forms a seal preventing liquids from seeping into the cut-out opening.

6. The 1" diameter drain on N8100-FA models is shipped loose and must be connected during installation. N8157-FA, N8169-FA and N8182-FA have two 1" drains.

- A. Provided 1" (25mm) drain, nut and washer must be field installed to an appropriate container or floor drain following local code requirements. Sinks come standard with 1-1/2" basket strainer assemblies.



- B. Remove/drill foam out of drain hole.

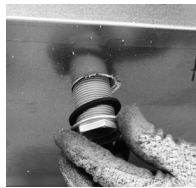


- C. Apply thin ring of plumbers putty around the drain.

- D. From the inside drop the drain into the drain hole.

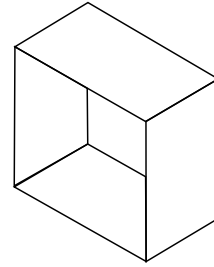


- E. From the outside secure the drain with the washer and nut.

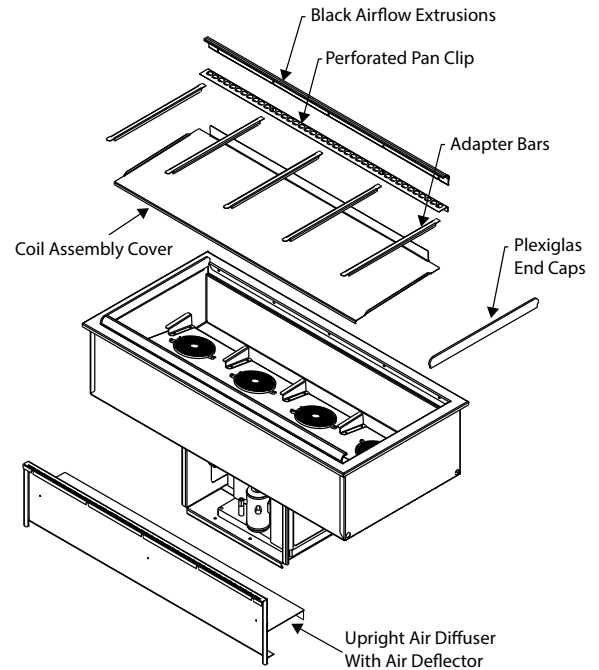


- F. Tighten the nut with channel locks, use a fork to hold the drain in place if necessary.  
G. Clean up excess plumbers putty.

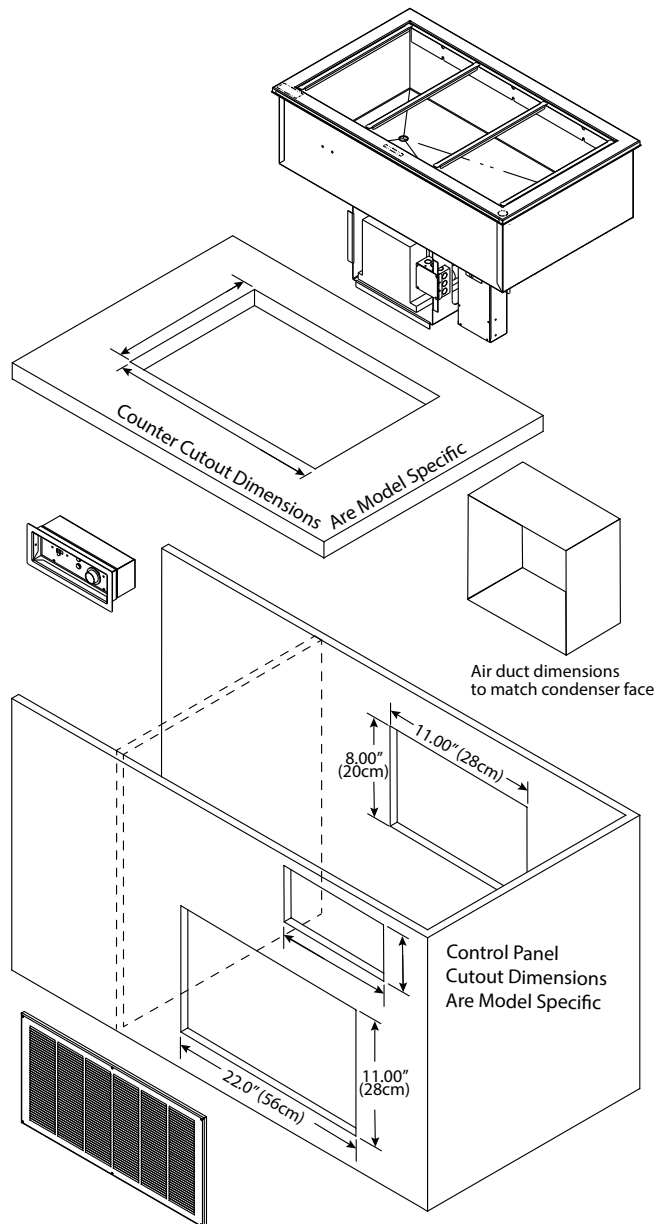
7. Construct an air duct (not provided) connecting the condenser face to the louver. This will prevent recirculation of discharge air.



8. Inside the well, the fan assembly has standoff brackets with tabs. The tabs should be bent up.  
9. Place the coil assembly cover slots over the bracket tabs. This will secure the cover is in the correct location and will not disrupt the air flow.  
10. The upright air diffuser will only fit one way on the drain side.



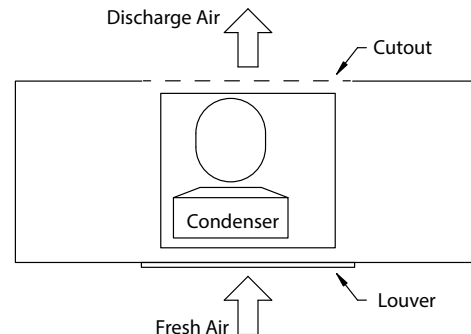
## SELF-CONTAINED COMBO HOT/COLD DROP-IN UNITS N8600



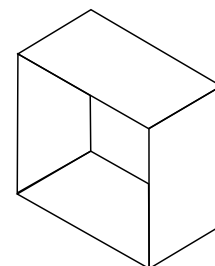
1. Install partitions between self-contained refrigerated drop-in units and other electrical appliances if they are located in the same cabinet. Partitions must fully extend front to back and top to bottom.
2. Install a GFCI receptacle a minimum of 14" (36cm) up from the cabinet bottom inside the partitions.
3. The unit requires airflow to the compressor. One louver is provided with each unit.

NOTE: Any restriction to the proper air flow will void the compressor warranty.

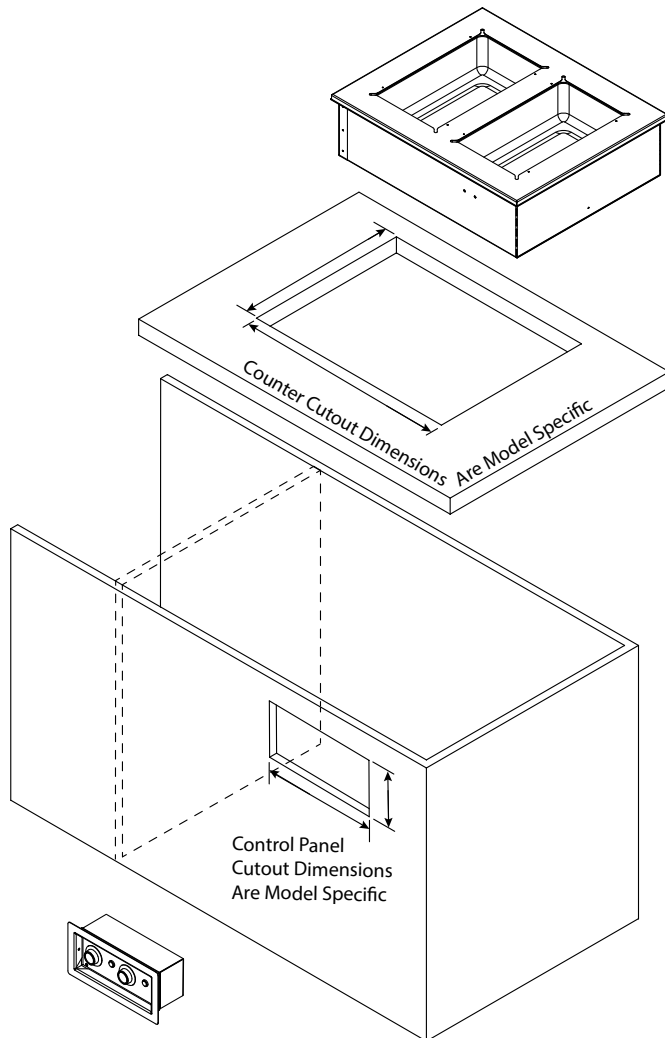
- A 13" x 25" (33 cm x 64 cm) louver is provided by Delfield and must be installed in the counter in front of the condenser. The louver cutout dimension is 22" x 11" (56 cm x 28 cm).
- The rear must have an opening for removal of heated air. The opening must be at least 11" x 8", a total of 88 square inches (28cm x 20cm, a total of 566 square centimeters).



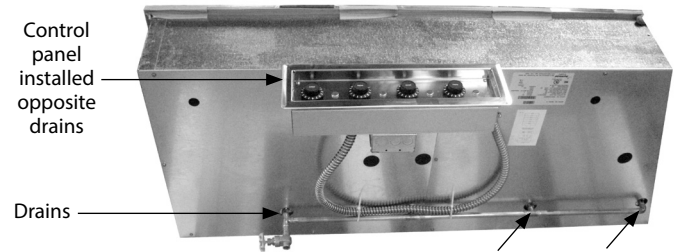
4. Orient the control panel with the indicator light for each control to the right of the control. N8600 series units have 40" (102cm) of conduit.
5. Place the control panel into the cutout from inside the cabinet. Place the collar into the cutout from outside the cabinet. Secure with two screws.
6. Place the condensing unit through the counter cutout.
7. A gasket is installed in the flange of each unit. The weight of the unit on the gasket forms a seal preventing liquids from seeping into the cut-out opening.
8. N8600 wells are sloped to a 1" (25mm) male NPT stainless steel drain. Plumb to a floor drain. Use a 1" female coupling.
9. Construct an air duct (not provided) connecting the condenser face to the louver. This will prevent recirculation of discharge air.



Air duct dimensions to match condenser face

**HOT FOOD WELL DROP-IN UNITS****N8700-D, N8700-DESP, N8700N, N8700-R, N8800**

1. Orient the control panel with the indicator light for each control to the right of the control.
  - N8700 series units have 48" (122cm) of conduit.
  - N8800 Series units have 34" (86cm) of conduit.
2. N8700 control panel is designed to be installed on the side opposite the drains.
  - Installed on the same side as the drains, the control panel will either be upside down or the knobs will control the opposite wells.



Infinite control shown, directions also apply to digital control

3. Place the control panel into the cutout from inside the cabinet. Place the collar into the cutout from outside the cabinet. Secure with two screws.
4. Place the hot food well drop-in unit through the counter cutout.
5. A gasket is installed in the flange of each unit. The weight of the unit on the gasket forms a seal preventing liquids from seeping into the cut-out opening.
6. Plumb to a floor drain.
  - All N8700 series are equipped with 1/2" (13mm) female NPT drains, one per well located right rear corner, manifold to 1/2" (13mm) gate valve.
  - N8800 wells are sloped to a 1" (25mm) male NPT stainless steel drain. Use a 1" female coupling.

## Electrical Service

### **⚠ DANGER**

Check all wiring connections, including factory terminals, before operation. Connections can become loose during shipment and installation.

### **⚠ Warning**

This appliance must be grounded and all field wiring must conform to all applicable local and national codes. Refer to rating plate for proper voltage. It is the responsibility of the end user to provide the disconnect means to satisfy the authority having jurisdiction.

## VOLTAGE

All electrical work, including wire routing and grounding, must conform to local, state and national electrical codes.

The following precautions must be observed:

- The equipment must be grounded.
- A separate fuse/circuit breaker must be provided for each unit.
- A qualified electrician must determine proper wire size dependent upon location, materials used and length of run (minimum circuit ampacity can be used to help select the wire size).
- The maximum allowable voltage variation is  $\pm 10\%$  of the rated voltage at equipment start-up (when the electrical load is highest).
- Check all green ground screws, cables and wire connections to verify they are tight before start-up.

## GROUND FAULT CIRCUIT INTERRUPTER

Ground Fault Circuit Interrupter (GFCI/GFI) protection is a system that shuts down the electric circuit (opens it) when it senses an unexpected loss of power, presumably to ground. Manitowoc does not recommend the use of GFCI/GFI circuit protection to energize our equipment. If code requires the use of a GFCI/GFI then you must follow the local code. The circuit must be dedicated, sized properly and there must be a panel GFCI/GFI breaker. We do not recommend the use of GFCI/GFI outlets to energize our equipment as they are known for more intermittent nuisance trips than panel breakers.

## RATED AMPERAGES, HORSEPOWER, VOLTAGE & POWER CORD CHART

Units with plugs are supplied with approximately 6ft (183cm) cords.

Model	V, Hz, Ph	Amps	H.P.	Plug
8100-EF Series				
8118-EF	115, 60, 1	7.5	1/4	NEMA 5-15P
8132-EF	115, 60, 1	7.5	1/4	NEMA 5-15P
8145-EF	115, 60, 1	7.5	1/4	NEMA 5-15P
8159-EF	115, 60, 1	7.5	1/4	NEMA 5-15P
8172-EF	115, 60, 1	7.5	1/4	NEMA 5-15P
8186-EF	115, 60, 1	8	1/3	NEMA 5-15P
8100-EF-E Export Series				
8118-EF-E	230-240, 50, 1	2.5 Amps / 600 Watts	1/4	Varies Per Destination
8132-EF-E				
8145-EF-E				
8159-EF-E				
8172-EF-E				
8186-EF-E				
8100-EFN Series				
8148-EFN	115, 60, 1	7.5	1/4	NEMA 5-15P
8169-EFN				
8191-EFN				
8100-EFN-E Export Series				
8148-EFN-E	230-240, 50, 1	2.5 Amps / 600 Watts	1/4	Varies Per Destination
8169-EFN-E				
8191-EFN-E				
N8000 Series - NA				
N8000N Series - NA				
N8000-R Series - NA				
N8100B Series				
N8118B	115, 60, 1	3.7	1/5	NEMA 5-15P
N8130B	115, 60, 1	3.7	1/5	NEMA 5-15P
N8143B	115, 60, 1	3.7	1/5	NEMA 5-15P
N8156B	115, 60, 1	5.6	1/4	NEMA 5-15P
N8169B	115, 60, 1	5.6	1/4	NEMA 5-15P
N8181B	115, 60, 1	7.3	1/3	NEMA 5-15P
N8100B-E Export Series - R404A				
N8118B-E	230-240, 50, 1	1.5 Amps / 360 Watts	1/5	Varies Per Destination
N8130B-E				
N8143B-E				
N8100B-E Export Series - R134A				
N8156B-E	230-240, 50, 1	2.5 Amps / 600 Watts	1/4	Varies Per Destination
N8169B-E				
N8100BR Series				
N8144-BR	115, 60, 1	4.0	1/5	NEMA 5-15P
N8159-BR	115, 60, 1	7.0	1/4	NEMA 5-15P
N8176-BR	115, 60, 1	7.3	1/3	NEMA 5-15P
N8194-BR	115, 60, 1	8.0	1/3	NEMA 5-15P
N8100-FA Series				
N8131-FA	115, 60, 1	7.8	1/4	NEMA 5-15P
N8144-FA	115, 60, 1	9.2	1/2	NEMA 5-15P
N8157-FA	115, 60, 1	9.2	1/2	NEMA 5-15P
N8169-FA	115, 60, 1	14.8	3/4	NEMA 5-20P
N8182-FA	115, 60, 1	14.8	3/4	NEMA 5-20P
N8100NB Series				
N8146NB	115, 60, 1	3.7	1/5	NEMA 5-15P
N8168NB	115, 60, 1	5.6	1/4	NEMA 5-15P



Model	V, Hz, Ph	Amps	H.P.	Plug
<b>N8100NB-E Export Series</b>				
N8146NB-E N8168NB-E	230-240, 50, 1	1.5 Amps / 360 Watts	1/5	Varies Per Destination
<b>N8200 Series</b>				
N8231	115, 60, 1	7.5	1/4	NEMA 5-15P
N8245	115, 60, 1	7.5	1/4	NEMA 5-15P
N8259	115, 60, 1	7.5	1/4	NEMA 5-15P
N8273	115, 60, 1	7.5	1/4	NEMA 5-15P
N8287	115, 60, 1	8.0	1/3	NEMA 5-15P
<b>N8200-E Export Series</b>				
N8231-E	230-240, 50, 1	1.5 Amps / 360 Watts	1/5	Varies Per Destination
N8245-E	230-240, 50, 1	1.5 Amps / 360 Watts	1/5	Varies Per Destination
N8259-E	230-240, 50, 1	2.5 Amps / 600 Watts	1/4	Varies Per Destination
N8273-E	230-240, 50, 1	2.5 Amps / 600 Watts	1/4	Varies Per Destination
N8287-E	230-240, 50, 1	2.8 Amps / 650 Watts	1/3	Varies Per Destination
<b>N8200G Series</b>				
N8231G	115, 60, 1	7.5	1/4	NEMA 5-15P
N8245G	115, 60, 1	7.5	1/4	NEMA 5-15P
N8259G	115, 60, 1	8.0	1/3	NEMA 5-15P
N8273G	115, 60, 1	9.0	1/2	NEMA 5-15P
<b>N8200G-E Export Series</b>				
N8231G-E	230-240, 50, 1	1.5 Amps / 360 Watts	1/5	Varies Per Destination
N8245G-E	230-240, 50, 1	1.5 Amps / 360 Watts	1/5	Varies Per Destination
N8259G-E	230-240, 50, 1	2.8 Amps / 672 Watts	1/3	Varies Per Destination
<b>N8200-ST Series</b>				
N8230-ST N8240-ST N8256-ST N8258-ST N8275-ST	115, 60, 1	7.5	1/4	NEMA 5-15P
<b>N8600 Series</b>				
N8630	120, 60, 1	24.0	1/4	Hard Wire
N8643	120/240, 60, 1	21.0	1/4	Hard Wire
N8656	120/240, 60, 1	21.0	1/4	Hard Wire
N8669	120/240, 60, 1	43.0	1/4	Hard Wire
N8681	120/240, 60, 1	43.0	1/3	Hard Wire
<b>N8700D Series</b>				
N8717-D	120, 60, 1	8.3	NA	Hard Wire
N8731-D	120, 60, 1	16.6	NA	Hard Wire
N8745-D	208-230, 60, 1	15.0/16.0	NA	Hard Wire
N8759-D	208-230, 60, 1	20.0/22.0	NA	Hard Wire
N8773-D	208-230, 60, 1	24.0/27.0	NA	Hard Wire
N8787-D	208-230, 60, 1	29.0/32.0	NA	Hard Wire

Model	V, Hz, Ph	Amps	H.P.	Plug
<b>N8700D-E Export Series</b>				
N8717-D-E	240, 50, 1	6.0 Amps / 1450 Watts	NA	Hard Wire
N8731-D-E	240, 50, 1	12.1 Amps / 2900 Watts	NA	Hard Wire
N8745-D-E	240, 50, 1	18.1 Amps / 4350 Watts	NA	Hard Wire
N8759-D-E	240, 50, 1	24.2 Amps / 5800 Watts	NA	Hard Wire
N8773-D-E	240, 50, 1	30.2 Amps / 7250 Watts	NA	Hard Wire
N8787-D-E	240, 50, 1	36.3 Amps / 8700 Watts	NA	Hard Wire
<b>N8700DESP Series</b>				
N8717-DESP	208-230, 60, 1	2.4/2.7	NA	Hard Wire
N8731-DESP	208-230, 60, 1	4.8/5.4	NA	Hard Wire
N8745-DESP	208-230, 60, 1	7.2/8.1	NA	Hard Wire
N8759-DESP	208-230, 60, 1	9.6/10.8	NA	Hard Wire
N8773-DESP	208-230, 60, 1	12.0/13.5	NA	Hard Wire
N8787-DESP	208-230, 60, 1	14.4/16.2	NA	Hard Wire
<b>N8700-D-ESP-E Export Series</b>				
N8717-D-ESP-E	240, 50, 1	2.1 Amps / 500 Watts	NA	Hard Wire
N8731-D-ESP-E	240, 50, 1	4.2 Amps / 1000 Watts	NA	Hard Wire
N8745-D-ESP-E	240, 50, 1	6.3 Amps / 1500 Watts	NA	Hard Wire
N8759-D-ESP-E	240, 50, 1	8.4 Amps / 2000 Watts	NA	Hard Wire
N8773-D-ESP-E	240, 50, 1	10.5 Amps / 2500 Watts	NA	Hard Wire
N8787-D-ESP-E	240, 50, 1	12.6 Amps / 3000 Watts	NA	Hard Wire
<b>N8700N Series</b>				
N8746ND	120, 60, 1	17.0	NA	Hard Wire
N8768N	208-230, 60, 1	15.0/16.0	NA	Hard Wire
N8768ND	208-230, 60, 1	15.0/16.0	NA	Hard Wire
<b>N8700-R Series</b>				
N8744-R	120, 60, 1	16.6	NA	Hard Wire
N8759-R	208-230, 60, 1	15.0/16.0	NA	Hard Wire
N8776-R	208-230, 60, 1	20.0/22.0	NA	Hard Wire
N8794-R	208-230, 60, 1	24.0/27.0	NA	Hard Wire
<b>N8800 Series</b>				
N8831	120, 60, 1	17.0	NA	Hard Wire
N8845	208-230, 60, 1	15.0/16.0	NA	Hard Wire
N8859	208-230, 60, 1	20.0/22.0	NA	Hard Wire
N8873	208-230, 60, 1	24.0/27.0	NA	Hard Wire
N8887	208-230, 60, 1	29.0/32.0	NA	Hard Wire
<b>N8800-E Export Series</b>				
N8831-E	240, 50, 1	12.1 Amps / 2900 Watts	NA	Hard Wire
N8845-E	240, 50, 1	18.1 Amps / 4350 Watts	NA	Hard Wire
N8859-E	240, 50, 1	24.2 Amps / 5800 Watts	NA	Hard Wire
N8873-E	240, 50, 1	30.2 Amps / 7250 Watts	NA	Hard Wire
N8887-E	240, 50, 1	36.3 Amps / 8700 Watts	NA	Hard Wire

## Refrigeration

Temperature Class for all Export units is N.

Model	BTU Load	Evap BTU/TD/ TEMP	Sys Cap	Refrig. Charge
<b>8100-EF Series</b>				
8118-EF	204	19/50°/-15°	928	24.0oz
8132-EF	379	26/42°/-7°	1112	24.0oz
8145-EF	569	35/36°/-1°	1259	24.0oz
8159-EF	758	43/32°/3°	1373	24.0oz
8172-EF	948	51/29°/6°	1469	24.0oz
8186-EF	1138	59/26°/9°	1529	24.0oz
<b>8100-EF-E Export Series</b>				
8118-EF-E	204	19/50°/-15°	928	454g
8132-EF-E	379	26/42°/-7°	1112	454g
8145-EF-E	569	35/36°/-1°	1259	454g
8159-EF-E	758	43/32°/3°	1373	454g
8172-EF-E	948	51/29°/6°	1469	454g
8186-EF-E	1138	59/26°/9°	1529	454g
<b>8100-EFN Series</b>				
8148-EFN	379	26/42°/-7°	1112	24.0oz
8169-EFN	569	35/36°/-1°	1259	24.0oz
8191-EFN	758	43/32°/13°	1373	24.0oz
<b>8100-EFN-E Export Series</b>				
8148-EFN-E	379	26/42°/-7°	1112	454g
8169-EFN-E	569	35/36°/-1°	1259	454g
8191-EFN-E	758	43/32°/13°	1373	454g
<b>N8000 Series NA</b>				
<b>N8000N Series - NA</b>				
<b>N8000-R Series - NA</b>				
<b>N8100B Series</b>				
N8118B	204	19/38°/-3°	1010	6.0oz
N8130B	379	26/31°/4°	1298	7.5oz
N8143B	569	35/26°/9°	1298	9.2oz
N8156B	758	43/32°/3°	1961	6.5oz
N8169B	948	51/29°/6°	2088	6.5oz
N8181B	1138	59/32°/3°	2088	7.5oz
<b>N8100B-E Export Series - R404A</b>				
N8118B-E	204	19/38°/-3°	708	454g
N8130B-E	379	26/31°/4°	812	454g
N8143B-E	569	35/26°/9°	889	454g
<b>N8100B-E Export Series - R134A</b>				
N8156B-E	758	43/32°/3°	1373	454g
N8169B-E	948	51/29°/6°	1469	454g
<b>N8100BR Series</b>				
N8144-BR	379	26/31°/4°	812	9.4oz
N8159-BR	569	35/26°/9°	889	6.5oz
N8176-BR	758	43/32°/3°	1373	7.5oz
N8194-BR	948	51/29°/6°	1469	7.9oz
<b>N8100-FA Series</b>				
N8131-FA	1339	140/15°/20°	2154	16.0oz
N8144-FA	2035	140/22°/13°	3142	32.0oz
N8157-FA	2731	280/14°/21°	3806	32.0oz
N8169-FA	3374	280/20°/15°	5545	48.0oz
N8182-FA	4070	280/20°/15°	5545	48.0oz
<b>N8100NB Series</b>				
N8146NB	454	17/40°/-5°	680	7.9oz
N8168NB	676	26/31°/4°	804	6.5oz
<b>N8100NB-E Export Series</b>				
N8146NB-E	454	17/40°/-5°	680	454g
N8168NB-E	676	26/31°/4°	804	454g

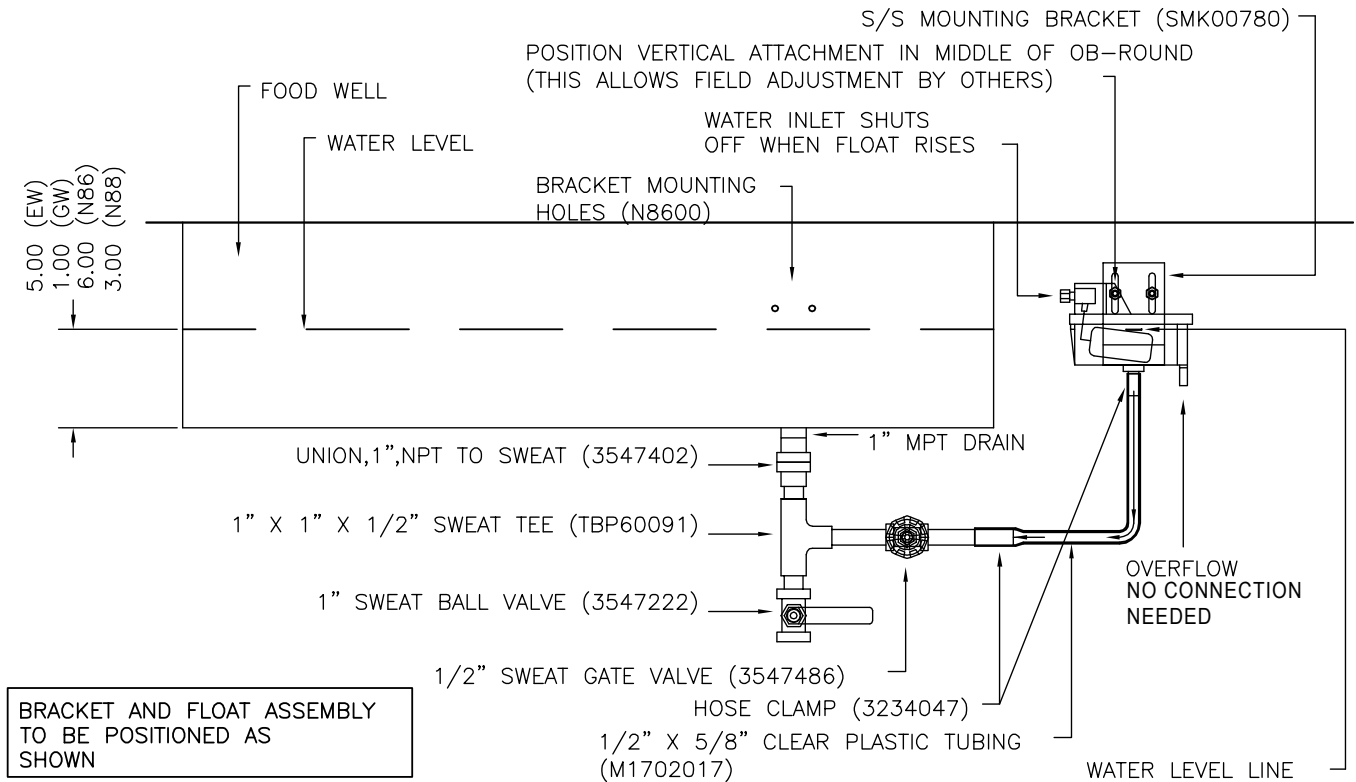
Model	BTU Load	Evap BTU/TD/ TEMP	Sys Cap	Refrig. Charge
<b>N8200 Series</b>				
N8231	379	26/42°/-7°	1112	24.0oz
N8245	569	35/36°/-1°	1259	24.0oz
N8259	758	43/32°/3°	1373	24.0oz
N8273	948	51/29°/6°	1469	24.0oz
N8287	1138	59/30°/5°	1787	24.0oz
<b>N8200-E Export Series</b>				
N8231-E	379	26/42°/-7°	1112	454g
N8245-E	569	35/36°/-1°	1259	454g
N8259-E	758	43/32°/3°	1373	454g
N8273-E	948	51/29°/6°	1469	454g
N8287-E	1138	59/30°/5°	1787	454g
<b>N8200G Series</b>				
N8231G	379	26/42°/-7°	1112	16.0oz
N8245G	569	35/36°/-1°	1259	16.0oz
N8259G	758	43/37°/-2°	1572	24.0oz
N8273G	948	51/43°/-8°	2183	32.0oz
<b>N8200G-E Export Series</b>				
N8231G-E	379	26/42°/-7°	1112	454g
N8245G-E	569	35/36°/-1°	1259	454g
N8259G-E	758	43/37°/-2°	1572	454g
<b>N8200-ST Series</b>				
N8230-ST	332	26/44°/-9°	1128	16.0oz
N8240-ST	559	35/37°/-2°	1295	16.0oz
N8256-ST	624	39/35°/0°	1359	16.0oz
N8258-ST	870	44/33°/2°	1422	16.0oz
N8275-ST	1140	53/29°/6°	1520	16.0oz
<b>N8600 Series</b>				
N8630	379	26/42°/-7°	1112	16.0oz
N8643	569	35/36°/-1°	1259	16.0oz
N8656	758	43/32°/3°	1373	16.0oz
N8669	948	51/29°/6°	1469	16.0oz
N8681	1138	59/30°/5°	1787	24.0oz
<b>N8700D Series - NA</b>				
<b>N8700D-E Export Series - NA</b>				
<b>N8700DESP Series - NA</b>				
<b>N8700-D-ESP-E Export Series - NA</b>				
<b>N8700N Series - NA</b>				
<b>N8700-R Series - NA</b>				
<b>N8800 Series - NA</b>				
<b>N8800-E Export Series</b>				

## Optional Auto Fill Installation

- Option is a loose parts kit. Installation requires a plumber.

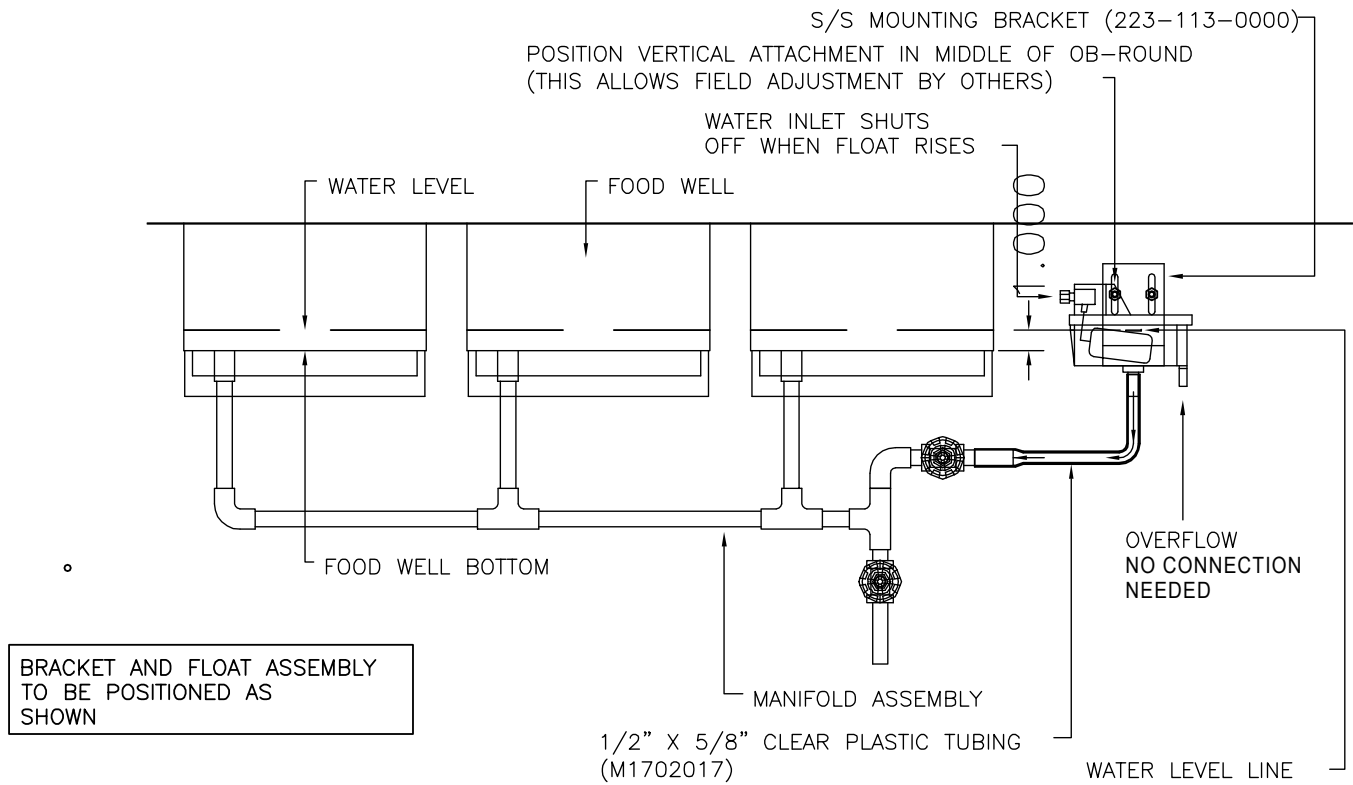
### APPLICABLE TO N8600 & N8800 MODELS

1. Locate mounting holes on outside operator drop-in body and mount float and bracket using thumb screws.
2. Install drain plumbing as shown.
3. Connect clear plastic tubing to 1/2" copper stub and connect to the float. Use hose clamps to secure.
4. Connect fill line to 1/4" compression fitting.
5. Loosen thumb screws to achieve desired water level.



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## Section 3

### Operation

#### **DANGER**

The on-site supervisor is responsible for ensuring that operators are made aware of the inherent dangers of operating this equipment.

#### **DANGER**

Do not operate any appliance with a damaged cord or plug. All repairs must be performed by a qualified service company.

#### **DANGER**

Never stand on the unit! They are not designed to hold the weight of an adult, and may collapse or tip if misused in this manner.

#### **Warning**

Do not contact moving parts.

#### **Warning**

All covers and access panels must be in place and properly secured, before operating this equipment.

#### **Warning**

Damp or wet hands may stick to cold surfaces.

#### **Warning**

Never use sharp objects or tools to remove ice or frost. Do not use mechanical devices or other means to accelerate the defrosting process.

#### **Warning**

Do not block the supply and return air grills or the air space around the air grills. Keep plastic wrappings, paper, labels, etc. from being airborne and lodging in the grills. Failure to keep the air grills clear will result in unsatisfactory operation of the system.

#### **Caution**

Units with pans should be operated with pans in place. Operating the unit without all pans in place will lower efficiency and may damage the unit.

### Product Quality in Cold Pans

#### **Warning**

The operator of this equipment is solely responsible for ensuring safe holding temperature levels for all food items. Failure to do so could result in unsafe food products for customers.

These units are not designed to cool warm food products. Items should be placed in the unit pre-cooled at least to the desired holding temperature, if not slightly colder. In some applications, a gradual warming of product may occur, particularly at the exposed top of the product. Stirring or rotation of the product is necessary to maintain overall temperature.

Warming of food product can occur very quickly outside of the unit. When loading or rotating product, avoid leaving food items in a non-refrigerated location for any length of time to prevent warming or spoilage. To ensure product quality product must be rotated every four hours.

## 8100-EF(N) Series Operation

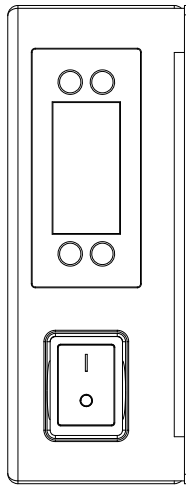
### Note

The cold pan is not intended to be used with ice.

There is a switch on the compressor housing front to turn the 8100-EF units on and off. The unit must be turned off when not in use or overnight for defrosting and cleaning.

8100-EF Series LiquiTec® Eutetic fluid cold pans are adjusted at the factory to provide proper operation without any further adjustments.

The temperature control is located on the condensing housing.



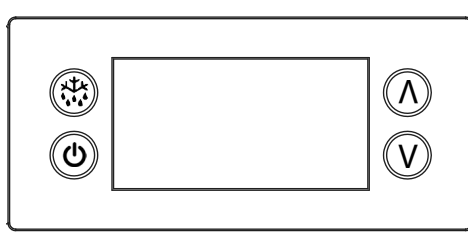
**Power Switch & Temperature Control**

1. At initial start-up or anytime power is disconnected, then reconnected to the unit, the control will go into normal cooling mode.
2. The temperature control will cycle the compressor and condenser fan motor to maintain proper temperature.

### Notice

Temperature displayed is for refrigeration set point purposes only. Display does not reflect air or product temps in unit.

## TEMPERATURE CONTROL & DISPLAY



### Operation / Indication

Status	Displayed	🔊	Comments
Normal (°C)	Temp. [°C]		Unit depends on setting (parameters in control)
Normal (°F)	Temp. [°F]		
Show set-point	Temp.		
Sensor 1 defect	E01 🚨	X	Air sensor
Sensor 2 defect	E02 🚨	X	Coil sensor
Sensor 3 defect	E03 🚨	X	Open
Sensor 4 defect	E04 🚨	X	Open
High temperature alarm	Hi 🚨	X	Automatically switching at 2 sec rate
Low temperature alarm	Lo 🚨	X	
Line voltage too high	uHi 🚨	X	
Line voltage too low	uLi 🚨	X	
Control calls for cooling for more than 24 hours straight	LEA 🚨	X	Time includes defrost. Error will go away if the control cycles off the compressor or if the power is shut off. If error is on a cold pan it could be related to a high ambient temperature or not shutting the rail off nightly.

### Press upper or lower right button.

- Display show actual set-point (blinking).
  - If buttons untouched for 3 seconds returns to normal.
- Increase set-point by pressing upper button. Max value depends on parameters in control.
- Decrease set-point by pressing lower button. Min value depends on parameters in control.
  - If buttons untouched for 3 seconds returns to normal and stores new set-point.

### Press lower left button for 5 seconds.

- Unit goes into stand-by mode.
  - The display will read Off, then a period.
- Press the lower left button again for 5 seconds.
  - The display will read On.
  - The unit will then start up in normal cooling mode.

### Temperature Alarm

The alarm will sound and flash HI or LO 90 minutes after the unit has reached its alarm temperature point or after any power interruption if the temperature is above or below the alarm set points.

### CHANGING DISPLAY FROM FAHRENHEIT TO CELSIUS ON ERC112 CONTROL

1. Simultaneously hold the up and down arrows for 5 seconds to access menu for password protected parameters.



2. Screen should temporarily flash **PAS** and then move to a numeric screen.



3. Scroll to **187** using the up/down arrows and push the stand-by button (lower left button) to enter.



4. Scroll to **dis** using the up/down arrows and push the stand-by button (lower left button) to enter into the display menu.



5. Scroll to **CFu** using the up/down arrows and push the stand-by button (lower left button) to enter the display unit menu.



6. **-F** should be displayed indicating Fahrenheit. Use the down arrow to change it to **-C** for Celsius and hit the stand-by button (lower left button) to enter the change.



7. Push the defrost button (upper left button) to move out of the display unit menu.



8. Push the defrost button (upper left button) to move out of the display menu and back to the normal display.

NOTE: For steps 7 and 8, display will return back to normal display after 30 seconds of inactivity.



## N8100B, N8100-BR & N8100NB Operation

The temperature control is used to turn the unit on and off as well as control the temperature of the cold pan. The control is located in the machine compartment. To turn the cold pan off, turn the knob to the off position. The unit must be turned off when not in use or overnight for defrosting and cleaning.

If the cold pan is to be used with ice, it is recommended that the optional perforated bottoms be used. These will allow ice to melt properly.

These mechanically cooled cold pans are adjusted at the factory to provide proper operation. However, if it is necessary to adjust the temperature, turn the knob clockwise as indicated on the control. Settings are from 1 thru 7 (7 being the coldest).

- Adjustments should be made gradually.
- Several small adjustments will be more effective than one large adjustment.
- It may take an hour or longer to realize the temperature change depending on the application and location of the unit.

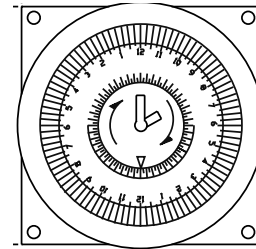
## N8100-FA Operation

There is a switch on the compressor housing front to turn the N8100-FA units on and off. The unit must be turned off when not in use or overnight for defrosting and cleaning.

NOTE: Food in the N8100-FA pans should not be loaded in such a way as to interfere with the air curtain flowing over the cold pans.

### Defrost Timer

The recommended defrost timer setting is every 2 hours for 15 minutes.



### Pressure Control

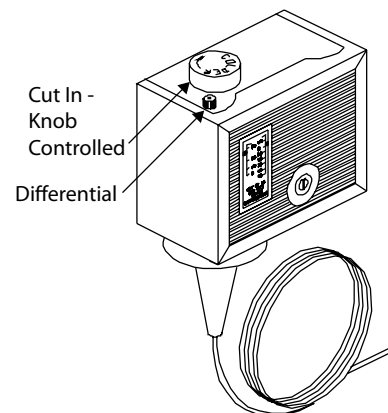
The temperature is controlled by an adjustable pressure control located in the machine compartment and adjustable control has the word COLDER near the knob, with an arrow to indicate the adjustment direction. This control is field adjustable and does not require a service agent. If you have any questions, call an authorized service agent.

In attempting to adjust the pressure control, you can do damage to the unit by accidentally adjusting the differential.

NOTE: Delfield is not responsible for charges incurred while adjusting the pressure control.

Factory settings are:

- 30 psi (207 kPa) differential
- 80 psi (552 kPa) cut-in
- 50 psi (345 kPa) cut-out





**N8200 & N8200-ST Operation**

N8200 and N8200-ST series frost tops are designed to maintain an even layer of frost to pleasantly display product. Once turned on, the compressor will run continuously. There is no temperature control. The ON/OFF switch is the only means available to cycle the unit.

Since it takes time for the frost to accumulate initially, the unit should be turned on approximately one hour before it is required. Product should not be placed on the frost top prior to turning the unit on, because it may freeze to the surface of the unit.

The unit must be turned off when not in use or overnight for defrosting and cleaning.

**Operation N8200G**

N8200G Series granite cold slabs are designed to maintain a low temperature surface for quick turn products such as ice cream. Frost patterns will vary depending on room conditions such as temperature, humidity and airflow. The work zone of the granite surface is considered to be inside a 2.0" (5.1cm) perimeter. Temperatures in the perimeter zone may be higher and again the frost patterns in this area will vary based on room conditions.

Unit is controlled by an on/off switch. Once turned on, the unit will run continuously. There is no temperature control in this unit. Turn the unit on approximately two hours prior to use to allow for ample cool down time. At 75°F ambient temperature the unit will reach operating temperature of 0°F to 20°F in 2 hours.

The unit must be turned off when not in use or overnight for defrosting and cleaning.

## 8600 Hot/Cold Series Operation

### Hot Operation

#### **DANGER**

When operated at the highest temperature setting, the top of the unit will become very hot. Staff and customers using the equipment should be informed about this.

#### **Caution**

Never use anything other than plain water in the wells or tank. Failure to observe this warning may result in personal injury or damage to the unit.

#### **Caution**

Using ice in a hot food well can cause condensation and damage to the well over time.

N8600 Series hot and cold combination pans must be operated with water in the well for proper hot operation. Fill well with a minimum of 4.0" (10.2cm) of water. Place function switch in HOT position to begin heating. Turn thermostat dial to the desired temperature.

To turn unit off, simply move the function switch to OFF position. Drain water and allow unit to cool before cleaning or switching to cold operation.

### Switching From Hot To Cold Operation

1. Place the function switch in the OFF position and drain out hot water.
2. Allow the unit to cool until it can be safely cleaned.
3. When clean up procedures are complete, unit will be ready for cold operation. This takes about one hour.

#### **Caution**

To assure maximum compressor life, do not switch from "hot" to "cold" operation without allowing a cool down period. Never switch from hot to cold operation while hot water remains in the pans. Failure to observe this warning will greatly reduce compressor life and eventually cause premature compressor failure.

### Cold Operation

Simply place the function switch to the COLD position. The compressor controller has been factory set and no temperature adjustment should be necessary.

If the cold pan is to be used with ice, it is recommended that the optional perforated bottoms be used. These will allow ice to melt properly.

### Switching From Cold To Hot Operation

No special procedure is required to switch from the cold to hot operation. Be certain to fill with a minimum of 4.0" of water.

#### **Note**

The unit is designed so that the compressor and the heating elements cannot operate at the same time. Continued operation of the compressor in the hot position is not normal. Call for service if this happens.

The unit must be turned off when not in use or overnight for defrosting and cleaning.

### N8600 Immersion Heater High Limit

As a safety feature, the N8600 food well immersion heater includes a high limit safety switch. If the heater gets too hot the safety switch will trip and turn the heater off. A pilot light on the control panel will illuminate when the safety switch is tripped. To reset the safety switch, first turn OFF the thermostat or Power switch and then determine if low water is the cause. If low water is not the cause, contact service for resolution. If low water is the cause, carefully remove food pans and refill the water. This will allow the immersion heater to cool and the safety switch will automatically reset. The unit must be turned OFF as directed or safety switch will not reset even if water is refilled to proper level. Replace food pans and turn thermostat or Power switch back on.

### N8700-D, N8700N, N8700-R & N8800 Series Operation

These units are designed to hold warm food product between 140°F to 160°F (60°C to 71°C).

N8700-D, N8700N and N8700-R series individually heated hot food units may be operated wet (with water in the wells) or dry. Wet operation is recommended for better performance.

N8800 Series single tank hot food units are designed to be operated wet (with water in the tank) only.

#### Note

Proper water level is approximately 2.0" (5.1cm). It must be maintained to prevent damage to the tank on the N8800 Series units.

After the unit is hard wired to the electrical system, select desired temperature by rotating temperature control. A knob and indicator light are provided for each individual heated food well.

#### First Time Use

Before the unit is used the first time for serving, turn the temperature knob to HI and heat the well for 20 to 30 minutes.

Any residue or dust that adhered to the heater element(s) will be burned off during this initial preheat period.

When serving thick sauces always use the hot food well in wet operation. This provides more uniform temperature for the sauce.

#### Note

Never place food directly in well. Always use pans.

For most efficient operation, keep covered inserts in each well during preheating or when empty.

Always place covers on pans when not serving to prevent food from drying out.

### Wet Operation

#### DANGER

When operated at the highest temperature setting, the top of the unit will become very hot. Staff and customers using the equipment should be informed about this.

#### DANGER

Steam can cause serious burns. Always use some type of protective covering on your hands and arms when removing lids from the unit. Lift the lid in a way that will direct escaping steam away from your face and body.

#### Caution

Never use anything other than plain water in the wells or tank. Failure to observe this warning may result in personal injury or damage to the unit.

#### Caution

Using ice in a hot food well can cause condensation and damage to the well over time.

Fill the food well with a minimum of 2.0" (5.1cm) of water and cover with lid or empty pan. To preheat water, set temperature control at HI. With pans in place, wells will boil water. Food temperature will vary depending on type and amount of product. To minimize steam and water usage, set control at lowest setting that will maintain proper food temperature. To reduce preheating time, use hot water to fill the well.

### Dry Operation N8700 Series only

#### DANGER

When operated dry, the well bottoms become very hot. Do not allow unprotected skin to contact any well surface.

Wet operation is usually much more efficient and is preferred. However, these units may be operated without water with no damage to the unit.

When operated dry, the bottom of the well will discolor. To clean, use a stainless steel cleaner or mild abrasive.

## N8700-DESP Operation

These units are designed to hold warm food product between 140°F to 160°F (60°C to 71°C).

N8700-DESP series individually heated hot food units may be operated wet (with water in the wells) or dry. However, dry operation using 6.0" deep pans produces optimum performance.

A power switch and digital control are provided for each individual heated food well. After the unit is hard wired to the electrical system, turn the power switch ON to energize the control; the digital display will read OFF. Press Set and then use the arrows to select the desired temperature setting (1-10). The new temperature setting is entered 3 seconds after the last button is pressed. When the power switch is used to turn the well OFF and back ON the temperature setting will remain.

### Note

Never place food directly in well. Always use pans.

For most efficient operation, keep covered inserts in each well during preheating or when empty.

Always place covers on pans when not serving to prevent food from drying out.

### Dry Operation

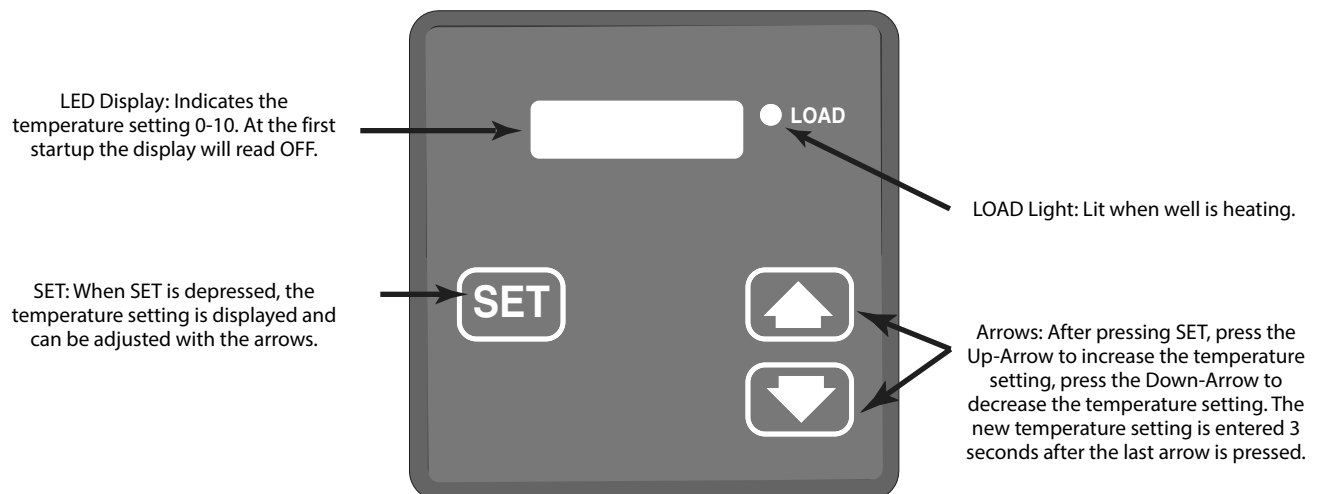
#### ⚠ DANGER

When operated dry, the well bottoms become very hot. Do not allow unprotected skin to contact any well surface.

Dry operation is more efficient and is preferred.

When operated dry, the bottom of the well will discolor. To clean, use a stainless steel cleaner or mild abrasive.

## N8700-DESP Temperature Control Operation



### Wet Operation

#### ⚠ DANGER

When operated at the highest temperature setting, the top of the unit will become very hot. Staff and customers using the equipment should be informed about this.

#### ⚠ DANGER

Steam can cause serious burns. Always use some type of protective covering on your hands and arms when removing lids from the unit. Lift the lid in a way that will direct escaping steam away from your face and body.

#### ⚠ Caution

Never use anything other than plain water in the wells or tank. Failure to observe this warning may result in personal injury or damage to the unit.

#### ⚠ Caution

Using ice in a hot food well can cause condensation and damage to the well over time.

Fill the food well with a minimum of 2" (5cm) of water and cover with lid or empty pan. To preheat water, set temperature control at 3. With pans in place, wells will boil water. Food temperature will vary depending on type and amount of product. To minimize steam and water usage, set control at lowest setting that will maintain proper food temperature. To reduce preheating time, use hot water to fill the well. Preheating time with room temperature water is one hour.

## Section 4

### Maintenance

#### **DANGER**

It is the responsibility of the equipment owner to perform a personal protective equipment hazard assessment to ensure adequate protection during maintenance procedures.

#### **DANGER**

Failure to disconnect the power at the main power supply disconnect could result in serious injury or death. The power switch DOES NOT disconnect all incoming power.

#### **DANGER**

Disconnect electric power at the main power disconnect for all equipment being serviced. Observe correct polarity of incoming line voltage. Incorrect polarity can lead to erratic operation.

#### **Warning**

Never use sharp objects or tools to remove ice or frost. Do not use mechanical devices or other means to accelerate the defrosting process.

### Cleaning and Sanitizing Procedures

#### **Caution**

Maintenance and servicing work other than cleaning as described in this manual must be done by an authorized service personnel.

### GENERAL

#### **Warning**

When using cleaning fluids or chemicals, rubber gloves and eye protection (and/or face shield) must be worn.

You are responsible for maintaining the equipment in accordance with the instructions in this manual. Maintenance procedures are not covered by the warranty.

Maintenance	Daily	Weekly	Monthly	After Prolonged Shutdown	At Start-Up
Exterior	X			X	X
Gasket	X			X	X
N8100-FA Series Drain		X		X	X
Condenser Coil			X	X	X

**EXTERIOR CLEANING****⚠ Warning**

When cleaning the unit, care should be taken to avoid the front power switch and the rear power cord. Keep water and/or cleaning solutions away from these parts.

**⚠ Warning**

Never use a high-pressure water jet for cleaning or hose down or flood the units with water. Do not use power cleaning equipment, steel wool, scrapers or wire brushes on stainless steel or painted surfaces.

**⚠ Caution**

Never use an acid based cleaning solution! Many food products have an acidic content, which can deteriorate the finish. Be sure to clean the stainless steel surfaces of ALL food products.

Clean the area around the unit as often as necessary to maintain cleanliness and efficient operation.

Gaskets require daily cleaning to prevent mold and mildew build up and also to retain the elasticity of the gasket. Gasket cleaning can be done with the use of warm soapy water (no citrus based cleaners). Avoid full strength cleaning products on gaskets as this can cause them to become brittle and crack. Never use sharp tools or knives to scrape or clean the gasket.

Wipe surfaces with a damp cloth rinsed in water to remove dust and dirt from the unit. Always rub with the "grain" of the stainless steel to avoid marring the finish. If a greasy residue persists, use a damp cloth rinsed in a mild dish soap and water solution. Wipe dry with a clean, soft cloth.

Never use steel wool or abrasive pads for cleaning. Never use chlorinated, citrus based or abrasive cleaners.

Stainless steel has a clear coating that is stain resistant and easy to clean. Products containing abrasives will damage the coating and scratch the panels. Daily cleaning may be followed by an application of stainless steel cleaner which will eliminate water spotting and fingerprints. Early signs of stainless steel breakdown are small pits and cracks. If this has begun, clean thoroughly and start to apply stainless steel cleaners in attempt to restore the steel.

**Defrosting**

Refrigerated cold pans should be defrosted daily. Never use sharp objects or tools to clean or scrape ice/frost build up from the refrigerated cold pans. A puncture to the pan could cause irreparable damage to the refrigeration system. Units with a Eutectic Fluid Cold Pan require the same precautions. The fluid is NOT refillable and loss of fluid due to a puncture would cause irreparable damage.

**CLEANING THE CONDENSER COIL**

In order to maintain proper refrigeration performance, the condenser fins must be cleaned of dust, dirt and grease regularly. It is recommended that this be done monthly. If conditions are such that the condenser is totally blocked in a month, the frequency of cleaning should be increased. Clean the condenser with a vacuum cleaner or stiff brush. If extremely dirty, a commercially available condenser cleaner may be required.

Failure to maintain a clean condenser coil can initially cause high temperatures and excessive run times. Continuous operation with a dirty or clogged condenser coil can result in compressor failure. Neglecting the condenser coil cleaning procedures will void any warranties associated with the compressor and cost to replace the compressor.

**N8100-FA SERIES DRAIN MAINTENANCE**

Each N8100-FA unit has a drain located inside the unit that removes the condensation from the evaporator coil and routes it to an external condensate evaporator pan. Each drain can become loose or disconnected during normal use. If you notice water accumulation under the unit, be sure the drain tube is connected to the evaporator drain pan and the end of the drain tube is in the condensate evaporator. The leveling of the unit is important as the units are designed to drain properly when level. Be sure all drain lines are free of obstructions.





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980 SOUTH ISABELLA ROAD, MOUNT PLEASANT, MI 48858

800-733-8821  
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