Delfield®

N8000, N8100B, N8100-FA, 8100-EF, N8200, N8200G, N8600, N8700-D, N8800 Drop Ins

Service, Installation and Care Manual

Please read this manual completely before attempting to install or operate this equipment! Notify carrier of damage! Inspect all components immediately. See page 2.

Hot Food Wells, Cold Pans, Frost tops and Hot/Cold Food Wells

CAUTION

IMPORTANT INFORMATION
READ BEFORE USE
PLEASE SAVE THESE INSTRUCTIONS!

Effective Date August 2006

Enodis®

Contents

Serial Number Location

The serial number on self-contained refrigerated units is on the electrical specifications tag located near the condensing unit.

The serial number on remote refrigerated units is on the outside bottom of the food well.

On hot food pans and hot/cold combination pans, the serial number tag is located on the back of the control raceway or remote panel.

The serial number tag also lists the refrigerant used and the amount of charge.

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

This manual covers only standard 8000 series units. If you have a custom designed unit, you should contact our parts/service department for questions.

Receiving and Inspecting the Equipment

Even though most equipment is shipped crated, care should be taken during unloading so the equipment is not damaged while being moved into the building.

1. Visually inspect the exterior of the package and skid or container. Any damage should be noted and reported to the delivering carrier immediately.
2. If damaged, open and inspect the contents with the carrier.
3. In the event that the exterior is not damaged, yet upon opening, there is concealed damage to the equipment notify the carrier. Notification should be made verbally as well as in written form.
4. Request an inspection by the shipping company of the damaged equipment. This should be done within 10 days from receipt of the equipment.
5. Also open the compressor compartment housing and visually inspect the refrigeration package. Be sure lines are secure and base is still intact.
6. Freight carriers can supply the necessary damage forms upon request.
7. Retain all crating material until an inspection has been made or waived.

Uncrating the Equipment

First cut and remove the banding from around the crate. Remove the front of the crate material, use of some tools will be required.

N8000 Series Ice Cooled Cold Pans

MODEL NUMBER	L	D	H	COUNTER CUTOUT DIMENSIONS (D x L)	# OF 12" X 20" PANS HELD	SHIPPING WEIGHT
N8018	18" (45.7cm)	26" (66cm)	10.75 (27.3cm)	17" x 25" (43.2cm x 63.5cm)	1	37 lbs (17 kg)
N8030	30.75" (78.1cm)	26" (66cm)	10.75 (27.3cm)	29.75" x 25" (75.6cm x 63.5cm)	2	100 lbs (45 kg)
N8043	43.5" (110.5cm)	26" (66cm)	10.75 (27.3cm)	42.50" x 25" (107.9cm x 63.5cm)	3	118 lbs (53 kg)
N8056	56.25" (142.9cm)	26" (66cm)	10.75 (27.3cm)	55.25" x 25" (140.3cm x 63.5cm)	4	145 lbs (65 kg)
N8069	69" (175.3cm)	26" (66cm)	10.75 (27.3cm)	68" x 25" (172.7cm x 63.5cm)	5	164 lbs (74 kg)
N8081	81.75" (208cm)	26" (66cm)	10.75 (27.3cm)	80.75" x 25" (205.1cm x 63.5cm)	6	190 lbs (86 kg)

N8000N Series Ice Cooled Cold Pans - narrow line

MODEL NUMBER	L	D	H	COUNTER CUTOUT DIMENSIONS (D x L)	# OF 12" X 20" PANS HELD	SHIPPING WEIGHT
N8046N	46.75" (118.75 cm)	18.0" (45.72cm)	10.75" (27.3cm)	17" x 45.75" (43.18 cm x 116.20 cm)	2	100 lbs (46 kg)
N8068N	67.5" (171.5cm)	18" (45.72cm)	10.75" (27.3cm)	17" x 66.50" (43.18 cm x 168.91 cm)	3	120 lbs (55 kg)

N8100B Series Self-Contained Refrigerated Cold pans (Bloomington Style) Ref. R134A

MODEL NUMBER	*L*	*D*	*H*	*COUNTER CUTOUT DIMENSIONS (D x L)*	*# OF 12" x 20" PANS HELD*	*VOLTAGE HERTZ/PHASE*	*H.P.*	*AMPS*	*BTU LOAD*	*SYS. CAP.*	*SHIPPING WEIGHT*	*REF CHARGE*
N8118B	18" (45.7cm)	26" (66.04cm)	21.87" (55.5cm)	17" X 25" (43.2cm x 63.5cm)	1	115/60/1	1/5	4.0	204	708	103 lbs (46 kg)	8.0oz
N8130B	30.75" (78.1cm)	26" (66.04cm)	21.87" (55.5cm)	29.75" x 25" (75.6cm x 63.5cm)	2	115/60/1	1/5	4.0	379	812	161 lbs (72 kg)	8.0oz
N8143B	43.5" (110.5cm)	26" (66.04cm)	21.87" (55.5cm)	42.50" X 25" (108.58cm x 63.5cm)	3	115/60/1	1/5	4.0	569	889	184 lbs (83 kg)	8.0oz
N8156B	56.25" (142.9cm)	26" (66.04cm)	21.87" (55.5cm)	55.25" x 25" (140.3cm x 63.5cm)	4	115/60/1	1/4	7.0	758	1373	233 lbs (105 kg)	16.0oz
N8169B	69" (175.3cm)	26" (66.04cm)	21.87" (55.5cm)	68" X 25" (172.7cm x 63.5cm)	5	115/60/1	1/4	7.0	948	1469	243 lbs (109 kg)	16.0oz
N8181B	81.75" (208cm)	26" (66.04cm)	21.87" (55.5cm)	80.75" x 25" (205.1cm x 63.5cm)	6	115/60/1	1/3	8.0	1138	1921	260 lbs (117 kg)	12.0 oz

* NEMA plug configuration 5-15P

N8100NB Series Self Contained Refrigerated Cold pans (Bloominton Style Narrow) Ref. R134A

MODEL NUMBER	L	H	D	COUNTER CUTOUT DIMENSIONS (D x L)	# OF 12" x 20" PANS HELD	VOLTAGE HERTZ/PHASE	H.P.	AMPS	BTU LOAD	SYS. CAP.	SHIPPING WEIGHT	REF. CHARGE
N8146NB	46.75" (118.7cm)	18" (45.7cm)	21.81" (55.4cm)	17" X 45.75" (43.2cm x 113.7cm)	2	115/60/1	1/5	4.0	454	680	175 lbs (80 kg)	8.0oz
N8168NB	67.5" (171.5cm)	18" (45.7cm)	21.81" (55.4cm)	17" x 66.5" (43.2cm x 168.9cm)	3	115/60/1	1/5	4.0	676	804	240 lbs (109 kg)	12.0oz

* NEMA plug configuration 5-15P

N8100-FA Series Air Curtain Cold Pans-R404A

MODEL NUMBER	COUNTER CUTOUT DIMENSIONS	LOUVER CUTOUT DIMENSIONS	VOLTZ/HERTZ PHASE	SHIP WEIGHT	H.P.	AMP	BTU	REFRIG. CHARGE
N8131-FA	30.2" x 25.5"	22" (55.8cm) x 11" (27.9cm)	115/60/1	165	1/4	8.0	2154	16.0 oz.
N8144-FA	42.95" x 25.5"	22" (55.8cm) x 11" (27.9cm)	115/60/1	175	1/2	10.0	3142	32.0 oz.
N8157-FA	55.7" x 25.5"	22" (55.8cm) x 11" (27.9cm)	115/60/1	225	1/2	10.0	3806	32.0 oz.
N8169-FA	68.45" x 25.5"	22" (55.8cm) x 11" (27.9cm)	115/60/1	235	3/4	15.0	5545	48.0 oz.
N8182-FA	81.2" x 25.5"	22" (55.8cm) x 11" (27.9cm)	115/60/1	255	3/4	15.0	5545	48.0 oz.

N8200 Series Self-Contained Frost Tops-R404A

MODEL NUMBER	L	D	H	COUNTER CUTOUT DIMENSIONS	VOLTS/HERTZ/ PHASE	H.P.	AMPS	SHIP WEIGHT	REF. CHARGE
N8231	31.75" (80.6cm)	26"(66cm)	15.75" (40cm)	30.75" x 25" (78.1cm x 63.5cm)	115/60/1	1/4	7.0	170 lbs (77 kg)	12.0oz
N8245	45.62" (115.9cm)	26"(66cm)	15.75" (40cm)	44.63" x 25" (113.3cm x 63.5cm)	115/60/1	1/4	7.0	185 lbs (83 kg)	12.0oz
N8259	59.5" (151.1cm)	26"(66cm)	15.75" (40cm)	58.50" x 25" (148.59cm x 63.5cm)	115/60/1	1/4	7.0	213 lbs(96 kg)	12.0oz
N8273	73.37" (186.4cm)	26"(66cm)	15.75" (40cm)	72.38" x 25" (183.84cm x 63.5cm)	115/60/1	1/3	8.0	218 lbs (98 kg)	24.0oz
N8287	87.25" (221.6cm)	26"(66cm)	15.75" (40cm)	86.25" x 25" (219.07cm x 63.5cm)	115/60/1	1/3	8.0	224 lbs (101 kg)	24.0oz

* NEMA plug configuration 5-15P

N8200G Series Self Contained Granite Frost Tops-R404A

MODEL NUMBER	L	D	H	COUNTER CUTOUT DIMENSIONS	VOLTS/HERTZ/ PHASE	H.P.	AMPS	SHIP WEIGHT	REF CHARGE
N8231G	31.75" (80.6cm)	25.87"(65.7cm)	19" (48.3cm)	30.75" X 25" (78.10cm x 63.5cm)	115/60/1	1/4	7.0	219lbs.	12.0 oz
N8245G	45.62" (115.9cm)	25.87"(65.7cm)	19" (48.3cm)	44.63" x 25" (113.36cm x 63.5cm)	115/60/1	1/4	7.0	284lbs.	12.0 oz
N8259G	59.5" (151.1cm)	25.87"(65.7cm)	19" (48.3cm)	58.5" x 25" (148.6cm x 63.5cm)	115/60/1	1/3	8.0	338lbs.	24.0 oz
N8273G	73.37" (186.4cm)	25.87"(65.7cm)	19" (48.3cm)	72.38" x 25" (183.84cm x 63.5cm)	115/60/1	1/2	9.0	425lbs.	32.0 oz.

* NEMA plug configuration 5-15P

N8600 Series Self Contained Combination Hot/Cold Food Wells-R404A

MODEL NUMBER	L	D	H	COUNTER CUTOUT DIMENSIONS	# OF PANS	VOLTS/HERTZ/ PHASE	H.P.	AMPS	SHIP WEIGHT	REF CHARGE
N8630	30.75" (78.1cm)	26"(66cm)	23.75" (60.3cm)	29.75" X 25" (75.5cm x 63.5cm)	2	120/60/1	1/4	24.0	164 lbs (81 kg)	16.0 oz
N8643	43.5" (110.5cm)	26"(66cm)	23.75" (60.3cm)	42.50" x 25" (107.9cm x 63.5cm)	3	120/208 or 120/240	1/4	21.0	198 lbs (95 kg)	16.0 oz
N8656	56.25" (142.9cm)	26"(66cm)	23.75" (60.3cm)	55.25" x 25" (140.3cm x 63.5cm)	4	120/208 or 120/240	1/4	21.0	233 lbs (113 kg)	16.0 oz
N8669	69" (175.3cm)	26"(66cm)	23.75" (60.3cm)	68" x 25" (172.7cm x 63.5cm)	5	120/208 or 120/240	1/4	43.0	266 lbs (102 kg)	24.0 oz
N8681	81.75" (207.6cm)	26"(66cm)	23.75" (60.3cm)	80.75" x 25" (205.1cm x 63.5cm)	6	120/208 or 120/240	1/3	43.0	301 lbs (136 kg)	24.0 oz

N8700D Series Individually Controlled Electric Hot Food Wells

MODEL NUMBER	L	D	H	COUNTER CUTOUT DIMENSIONS	CONTROL PANEL CUTOUT DIMENSIONS	# OF WELLS	VOLTS/HERTZ/ PHASE	AMPS	SHIP WEIGHT
N8717-D	17.88" (45.4cm)	26.00 (66cm)	9.5" (24cm)*	16.88" X 25" (42.87cm x 63.5cm)	4.62" x 7" (11.7cm x 17.8cm)	1	120/60/1	8.3	39 lbs (17 kg)
N8731-D	31.75" (80.6cm)	26.00 (66cm)	9.5" (24cm)*	30.75" x 25" (78.10cm x 63.5cm)	4.62" x 10.31" (11.7cm x 26.2cm)	2	120/60/1	16.7	119 lbs (54 kg)
N8745-D	45.63" (115.9cm)	26.00 (66cm)	9.5" (24cm)*	44.63" x 25" (113.36cm x 63.5cm)	4.62" x 14.5" (11.7cm x 36.8cm)	3	208-230/60/1	14.4/15.9	150 lbs (68 kg)
N8759-D	59.5" (151.1cm)	26.00 (66cm)	9.5" (24cm)*	58.5" x 25" (148.59cm x 63.5cm)	4.62" x 18.69" (11.7cm x 47.5cm)	4	208-230/60/1	19.2/21.3	170 lbs (77 kg)
N8773-D	73.38" (186.4cm)	26.00 (66cm)	9.5" (24cm)*	72.38" x 25" (183.84cm x 63.5cm)	4.62" x 22.88" (11.7cm x 58.1cm)	5	208-230/60/1	24.0/26.6	196 lbs (88 kg)
N8787-D	87.25" (221.4cm)	26.00 (66cm)	9.5" (24cm)*	86.25" x 25" (219.07cm x 63.5cm)	4.62" x 27" (11.7cm x 68.6cm)	6	208-230/60/1	28.8/31.9	232 lbs (104 kg)

*14" Overall to drain connection

N8700N Series Individually Controlled Electric Hot Food Wells (with remote control)

MODEL NUMBER	L	D	H	COUNTER CUTOUT DIMENSIONS (DXL)	CONTROL PANEL CUTOUT DIMENSIONS	# OF FOOD WELLS	VOLTAGE HERTZ/PHASE	AMPS	SHIPPING WEIGHT
N8746N	45.61" (116cm)	15.87" (40cm)	9.5" (24cm)	15" X 44.61" (38.1 cm X 113.3 cm)	4.62" X 10.31" (11.7 cm x 26.19 cm)	2	120/60/1	16.7	100 lbs (46 kg)
N8768N	67.48" (172cm)	15.87" (40cm)	9.5" (24cm)	15." X 66.48" (38.1 cm X 169 cm)	4.62" x 14.50" (11.7 cm x 36.83 cm)	3	208-230/60/1	14.4/ 15.9	130 lbs (59 kg)

N8800 Series Single Tank Electric Hot Food Wells (with remote control)

MODEL NUMBER	A	D	H	COUNTER CUTOUT DIMENSIONS	# OF 12" X 20" PANS HELD	VOLTS/HERTZ/ PHASE	AMPS	SHIP WEIGHT
N8831	31.75" (80.6cm)	26" (66cm)	11" (27.9cm)	30.75" X 25" (78.10cm x 63.5cm)	2	120/60/1	16.7	124lbs(56kg)
N8845	45.63" (115.9cm)	26" (66cm)	11" (27.9cm)	44.63" x 25" (113.36cm x 63.5cm)	3	208-230/60/1	14.4/15.9	150lbs(68kg)
N8859	59.5" (151.1cm)	26" (66cm)	11" (27.9cm)	58.5" x 25" (148.59cm x 63.5cm)	4	208-230/60/1	19.2/21.3	189lbs(85kg)
N8873	73.38" (186.4cm)	26" (66cm)	11" (27.9cm)	72.38" x 25" (183.84cm x 63.5cm)	5	208-230/60/1	24.0/26.6	200lbs(91kg)
N8887	87.25 (221.6cm)	26" (66cm)	11" (27.9cm)	86.25" x 25" (219.07cm x 63.5cm)	6	208-230/60/1	28.8/31.3	226lbs(102kg)

8100-EF Series LiquiTec® Cold Pans-R404A

MODEL NUMBER	COUNTER CUTOUT DIMENSIONS	LOUVER CUTOUT DIMENSIONS	VOLTZ/HERTZ PHASE	AMPS	H.P.	REMOTE BTU	SHIP WEIGHT LBS	REFRIG. CHARGE
8118-EF	17.5" x 25.2" (44.45cm x 64cm)	22" x 11"	115/60/1	7.0	1/4	292	200/91	24.0 oz.
8132-EF	31" x 25.2" (78.74cm x 64cm)	22" x 11"	115/60/1	7.0	1/4	379	225/102	24.0 oz.
8145-EF	44.5" x 25.2" (113cm x 64cm)	22" x 11"	115/60/1	7.0	1/4	569	235/107	24.0 oz.
8159-EF	58" x 25.2" (147.3cm x 64cm)	22" x 11"	115/60/1	7.0	1/4	758	285/130	24.0 oz.
8172-EF	71.5" x 25.2" (181.6cm x 64cm)	22" x 11"	115/60/1	7.0	1/4	948	295/134	24.0 oz.
8186-EF	85.2" x 25.2" (216.4cm x 64cm)	22" x 11"	115/60/1	7.0	1/4	1138	306/139	24.0 oz.

SLIM LINE MODELS

MODEL NUMBER	COUNTER CUTOUT DIMENSIONS	LOUVER CUTOUT DIMENSIONS	VOLTZ/HERTZ PHASE	AMPS	H.P.	NEMA PLUG	SHIP WEIGHT LBS/KG	REFRIG. CHARGE
8148-EFN	44.5" x 25.2" (113cm x 64cm)	22" x 11"	115/60/1	7.0	1/4	5-15P	235/107	24.0 oz.
8169-EFN	58" x 25.2" (147.3cm x 64cm)	22" x 11"	115/60/1	7.0	1/4	5-15P	285/130	24.0 oz.
8191-EFN	71.5" x 25.2" (181.6cm x 64cm)	22" x 11"	115/60/1	7.0	1/4	5-15P	295/134	24.0 oz.

Installation N8000, N8000N, N8100B, N8100NB, N8200, N8200G, N8100-FA & 8100-EF Series

Drop In Procedure

These units are intended for indoor use only. A room temperature of not more than 86°F (30°C) is recommended. Reinforce the counter as necessary to provide maximum loading.

Unit requires that the sides and bottom are not any closer than 3" to any combustible material.

The counter cut-out sizes and power requirements are shown on pages 3-5. 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.

Louvers

Self-contained refrigerated units (N8100, N8200 and N8200G Series) require airflow to the compressor. A 13" x 25" louver is (33 cm x63.5 cm) provided by Delfield and must be installed in the counter in front of the condenser. See specifications on page 3 for louver cutout dimensions. The rear must have an opening to permit removal of heated air. The opening must be at least 8" x 11", a total of 88 square inches (20.3 cm x 27.9 cm, a total of 566 square centimeters).

Plumbing

The unit's drain must have an outlet to an appropriate drainage area or container. N8200 series have 1/2" drain and N8200G series have 3/4" drain located on end/center. The 1" diameter drain on N8000, N8100, 8100FA and 8100EF Series units is shipped loose and must be connected during installation.

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.

Some N8000, N8000N, N8100B and N8100NB may have poyethylene insulation in the drain hole. This can easily be cut out without any contact or damage to the units interior insulation or refrigeration lines.

Electrical connection

Refer to the amperage data on pages 3-5, the serial tag or your local code to be sure the unit is connected to the proper power source. A protected circuit of the correct voltage and amperage must be run for connection of the line cord.

Some units have an **"ON/OFF"** switch located behind the louvered panel in the machine compartment. Simply turn the switch to **"ON"** to begin operation.

Some units have an **"OFF"** position on the switch which is located behind the louvered panel in the machine compartment. Simply turn the dial to begin operation.

The unit must be disconnected from the power source whenever performing service or maintenance functions.

Never operate the unit without the louvered panel in place!

Installation N8700D, N8700N, & N8800 Series

Drop In Procedure

These units are intended for indoor use only. Reinforce the counter as necessary to provide maximum loading.

Unit requires that the sides and bottom are not any closer than 3" to any combustible material.

The counter cut-out sizes and power requirements are shown on pages 3-5. 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.

N8700-D Series pans should be installed with the drains at the back, away from the operator's sides. N8700N Series have drains located in the front - operator side.

The controls on N8700-D and N8800 Series units are mounted in a control panel, designed to be installed at a "remote" location. The control panel should be installed so that the indicator light for each control is above the control. N8700 & N8700N Series units have 48" (121.9cm) of conduit and N8800 Series units have 24" (61.0cm) of conduit between the pans and the remote control panel to facilitate this installation.

Plumbing

N8700-D and N8700N Plumbing: Unit is equipped with 1/2" drains, (one per well located in right rear corner 1/2" female N.P.T.) manifold and 1/2" gate valve.
N8800 Plumbing: Well is sloped to a 1.00" female N.P.T. stainless steel drain.

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

Electrical connection

Refer to the amperage data on pages 3-5, the serial tag or your local code to be sure the unit is connected to the proper power source.

The unit must be disconnected from the power source whenever performing service or maintenance functions.

Installation N8600

Drop In Procedure

These units are intended for indoor use only. A room temperature of not more than 86°F (30°C) is recommended. Reinforce the counter as necessary to provide for maximum loading.

Unit requires that the sides and bottom are not any closer than 3" to any combustible material.

The counter cut-out sizes and power requirements are shown on pages 3-5. 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.

The cut-out dimensions for the control box on N8600 Series units is 4.25" x 12.25" (10.8 cm x 31.1 cm).

Louvers

For proper refrigerated operation, N8600 Series units require airflow to the compressor. A 13" x 25" louver is (33.0 cm x 63.5 cm) is provided by Delfield and must be installed in the counter in front of the condenser. See page 3 & 4 for louver cut-out dimensions. The rear must have an opening to permit removal of heated air. The opening must be at least 8" x 11", a total of 88 square inches (20.3 cm x 27.9 cm, a total of 566 square centimeters).

Plumbing

The unit's 1" drain must have an outlet to an appropriate drainage area or container.

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

Electrical connection

Refer to the amperage data on page 3-5, the serial tag or your local code to be sure the unit is connected to the proper power source.

The unit must be disconnected from the power source whenever performing service or maintenance functions.

Never operate the unit without the louvered panel in place!

Operation - N8100N, N8100NB

N8100 Series cold pans are adjusted at the factory to provide satisfactory operation without any further adjustments. However, if it is necessary to adjust the temperature, the control is located in the machine compartment. 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.

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 may be 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.

The temperature control is used to turn the unit on and off as well as control the temperature of the cold pan. The settings range from 1 through 7 (7 being the coldest). To turn the cold pan off, turn the knob to the off position.

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.

Operation -N8100-FA

All Delfield refrigerated models come equipped with 115-volt, 60 cycle, single phase refrigeration units. The refrigeration valves-are open and ready to operate as soon as the power supply cord is plugged into the standard 115-volt, grounded electrical outlet.

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. These controls are field adjustable and do not require a service agent. If you have any questions, feel fre to contact the Delfield Service Department.

NOTE

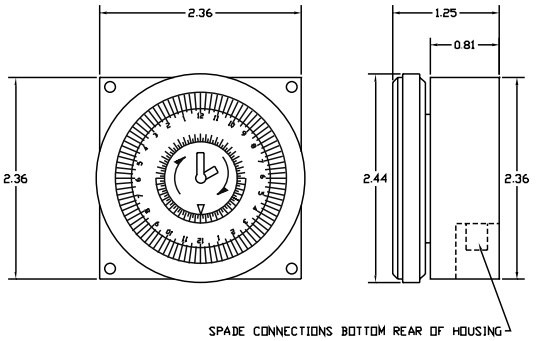
In attempting to adjust the pressure control, you can do damage to the unit by accidentally adjusting the differential. Please make small incremental adjustments if a temperature adjustment is necessary, please contact the service department at Delfield (800) 733-8821 or your local servic agent. Delfield is not responsible for charges incurred while having the pressure control adjusted.

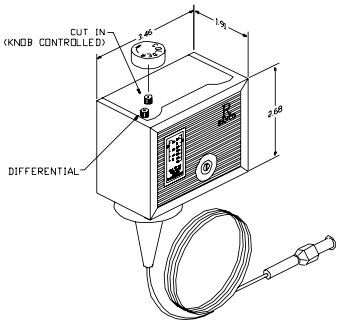
NOTE

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

Every 4 hours for 20 minutes.





17 differential
25 cut-in, 8 cut-out

Operation - N8200, N8200G

N8200 & N8200G Series frost tops are designed to maintain an even layer of frost to pleasantly display product. Once turned on, the compressor will run continuously. The unit should be turned off overnight or when not in use. There is no temperature control on the N8200 series. The ON/OFF switch is the only means available to cycle the unit.

Since it takes some time for the frost to accumulate initially, the unit should be turned on approximately one hour before it is actually 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.

Operation N8700D, N8700N & N8800 Series

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

N8700D, and N8700N Series individually heated hot food units may be operated “wet” (with water in the wells) or “dry”. However, “wet” operation is usually recommended for better performance.

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

Proper water level (approximately two inches) 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.

If the same temperature settings for each well are used everyday, the temperature knobs can be left in their set position and the wells can be turned off by using the ON/OFF switch at the end of the control panel.

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.

Operation N8700D, N8700N & N8800 Series

Wet Operation

Fill the food well with a minimum of 2" 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.

When operating these units "wet," 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.

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.

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.

Dry Operation N8700 Series only

Wet operation is usually much more efficient and is usually 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.

The dry well should never be preheated longer than 15 minutes. Only 6" deep pans should be used with dry food well.

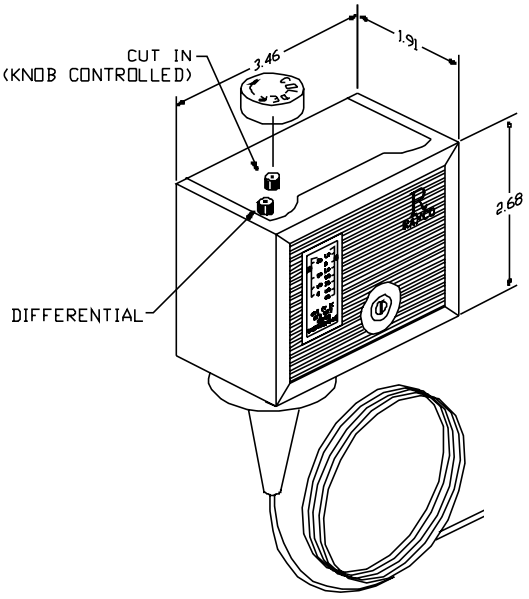
When operated dry, the well bottoms become very hot. Do not allow unprotected skin to contact any well surface.

Operation 8100-EF Series

8100-EF Series cold pans are adjusted at the factory to provide satisfactory operation without any further adjustments. However, if it is necessary to adjust the temperature, the control is located in the machine compartment. Turn the knob clockwise as indicated on the control. Settings are from 1 through 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.

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 may be necessary to maintain overall temperature. Warming of food product can occur very quickly outside of the unit. When loading or rotating the product, avoid leaving food items in a non-refrigerated location for any length of time to prevent warming or spoilage.

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



17 differential
25 cut-in, 8 cut-out

Operation N8600 Hot/Cold Series

Hot Operation

N8600 Series hot and cold combination pans must be operated with water in the well for proper hot operation. Fill well with a minumum of 4" of water. Place function switch in **HOT** position. Turn thermostat dial to highest position and allow unit to warm up. Then reset the thermostat to maintain the desired temperature.

When operating these units "wet," 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.

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.

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

Follow this procedure:

1) Place the function switch in the **OFF** position and drain off 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 1 hour.

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 will with a minimum of 4" of water.

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" should not be considered normal. Call for service if this happens.

Routine Maintenance

Stainless Steel Care and Cleaning

To prevent discoloration or rust on stainless steel several important steps need to be taken. First, we need to understand the properties of stainless steel. Stainless steel contains 70- 80% iron, which will rust. It also contains 12-30% chromium, which forms an invisible passive film over the steels surface, which acts as a shield against corrosion. As long as the protective layer is intact, the metal is still stainless. If the film is broken or contaminated, outside elements can begin to breakdown the steel and begin to form rust of discoloration. Proper cleaning of stainless steel requires soft cloths or plastic scouring pads.

NEVER USE STEEL PADS, WIRE BRUSHES OR SCRAPERS!

Cleaning solutions need to be alkaline based or non-chloride cleaners. Any cleaner containing chlorides will damage the protective film of the stainless steel. Chlorides are also commonly found in hard water, salts, and household and industrial cleaners. If cleaners containing chlorides are used be sure to rinse repeatedly and dry thoroughly upon completion. Routine cleaning of stainless steel can be done with soap and water. Extreme stains or grease should be cleaned with a non-abrasive cleaner and plastic scrub pad. It is always good to rub with the grain of the steel. There are also stainless steel cleaners available which can restore and preserve the finish of the steels protective layer. Early signs of stainless steel breakdown can consist of small pits and cracks. If this has begun, clean thoroughly and start to apply stainless steel cleaners in attempt to restore the passivity of the steel.

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. Common items include, tomatoes, peppers and other vegetables.

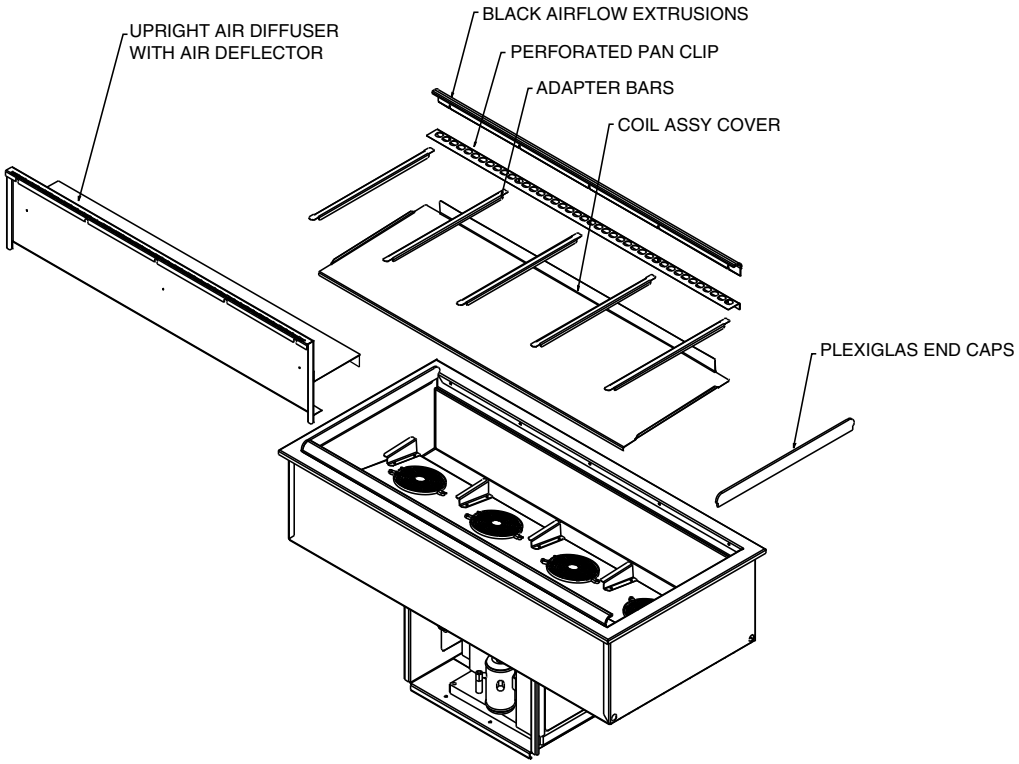
Cleaning the Condenser Coil

The condenser coil requires regular cleaning, recommended is every 90 days. In some instances though you may find that there is a large amount of debris and dust or grease accumulated prior to the 90-day time frame. In these cases the condenser coil should be cleaned every 30 days. If the build up on the coil consists of only light dust and debris the condenser coil can be cleaned with a simple brush, heavier dust build up may require a vacuum or even compressed air to blow through the condenser coil. If heavy grease is present there are de-greasing agents available for refrigeration use and specifically for the condenser coils. The condenser coil may require a spray with the degreasing agent and then blown through with compressed air. Failure to maintain a clean condenser coil can initially cause high temperatures and excessive run times, continuous operation with dirty or clogged condenser coils can result in compressor failures. Neglecting the condenser coil cleaning procedures will void any warranties associated with the compressor or cost to replace the compressor.

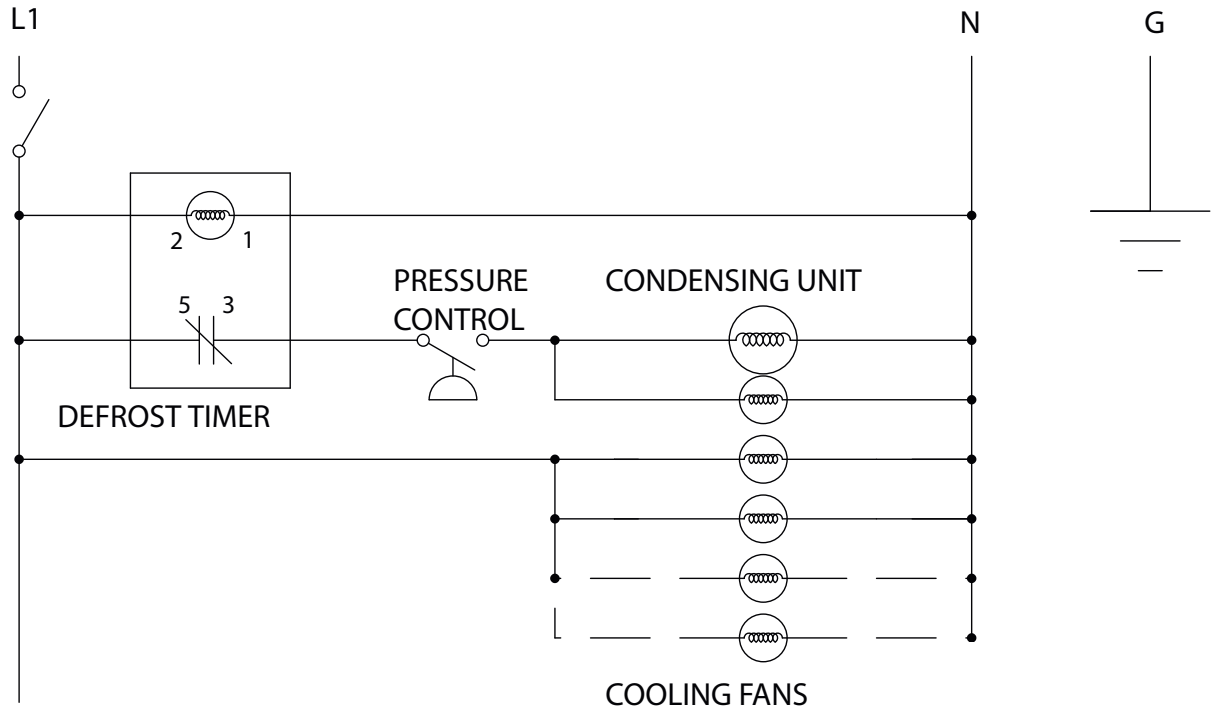
Never use a high-pressure water wash for this cleaning procedure as water can damage the electrical components located near or at the condenser coil.

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 at least every three months. If conditions are such that the condenser is totally blocked in three months, 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.

UNIT ASSEMBLY- N8100-FA

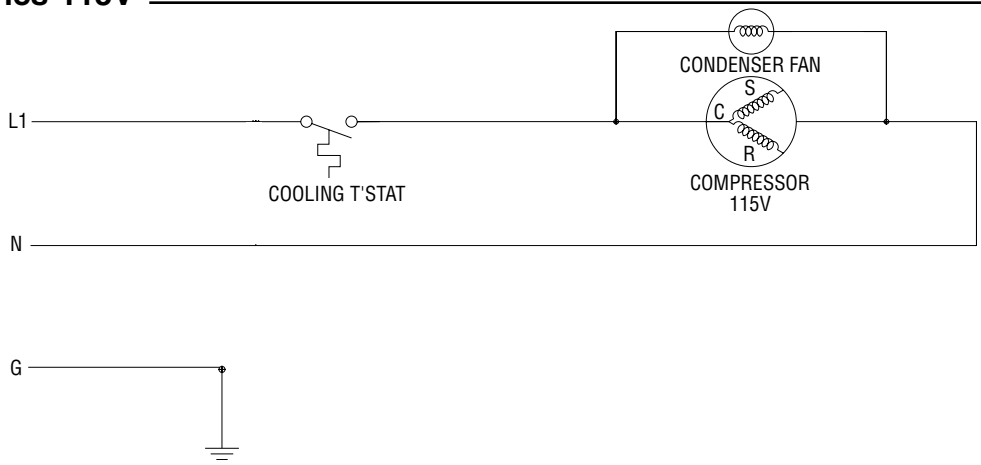


WIRING DIAGRAM 115V N8100FA

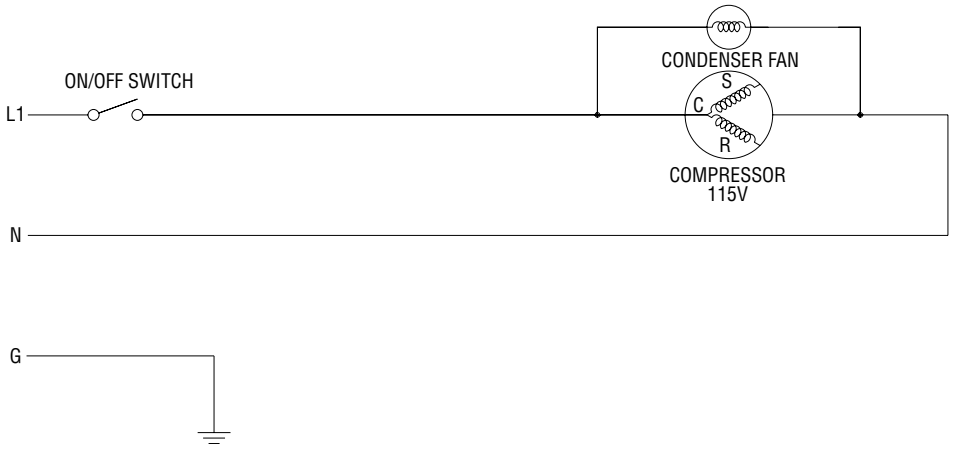


Wiring Diagram - N8100B, N8100NB, N8200 & N8200G

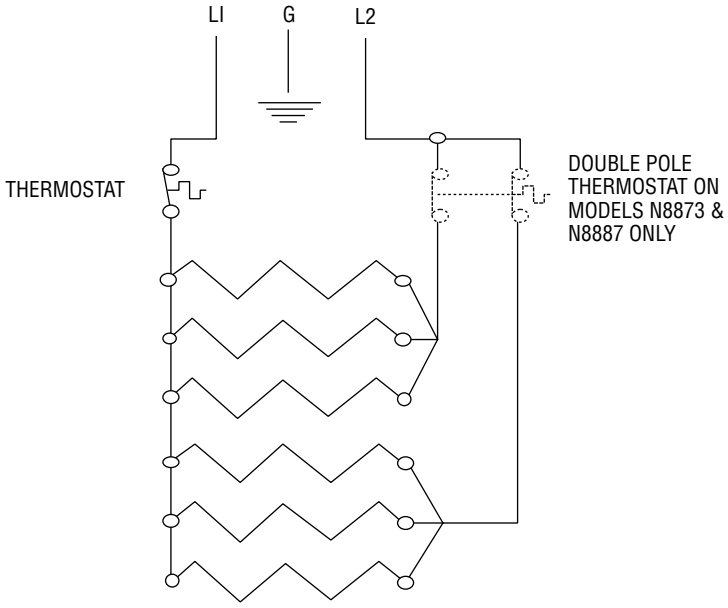
N8100B Series-115V



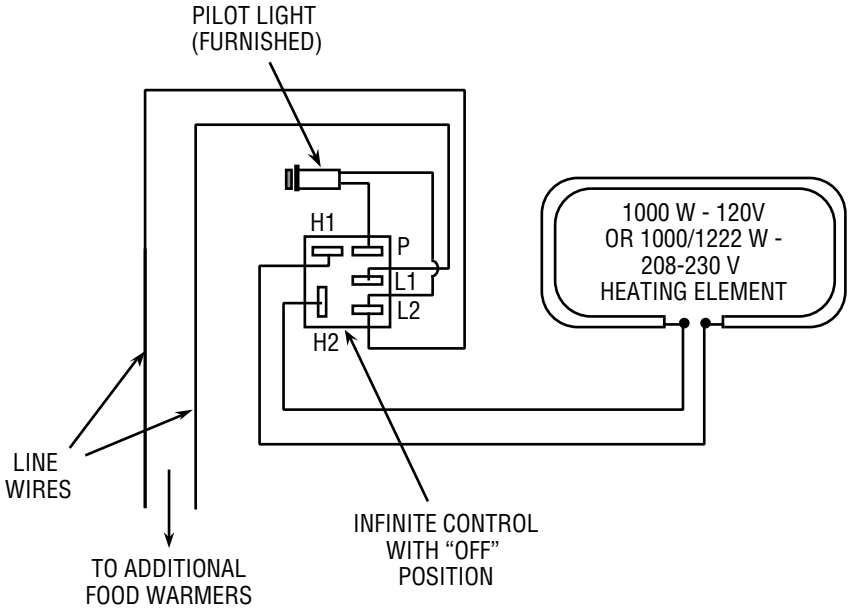
N8200 & N8200G Series- 115V



Wiring Diagram - N8800 - 208/230V

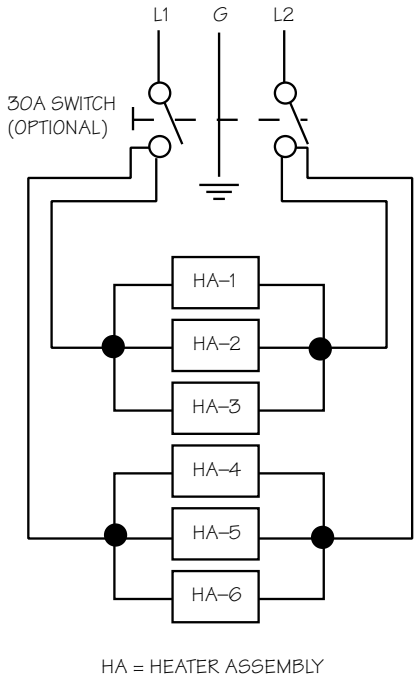


Wiring Diagram - N8700-D & N8700N



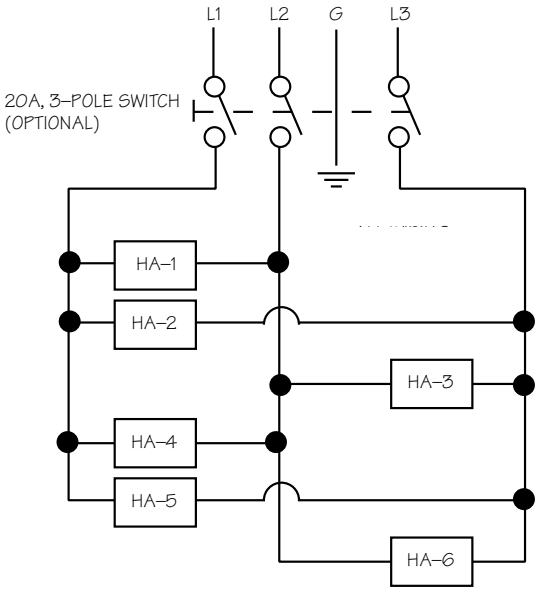
AMPERES IN LINE WIRES

# OF WARMERS	120V, 1 PHASE	208V, 1 PHASE	230V, 1 PHASE	208-230V, 3 PHASE L1	L2	L3
1	8.3	4.8	5.3			
2	16.7	9.6	10.6			
3	25	14.4	15.9	14.4/15.9	14.4/15.9	14.4/15.9
4	33.3	19.2	21.3	19.2/21.3	19.2/21.3	14.4/15.9
5		24	26.6	24/26.1	19.2/21.3	19.2/21.3
6		28.8	31.3	28.8/31.3	28.8/31.3	28.8/31.3



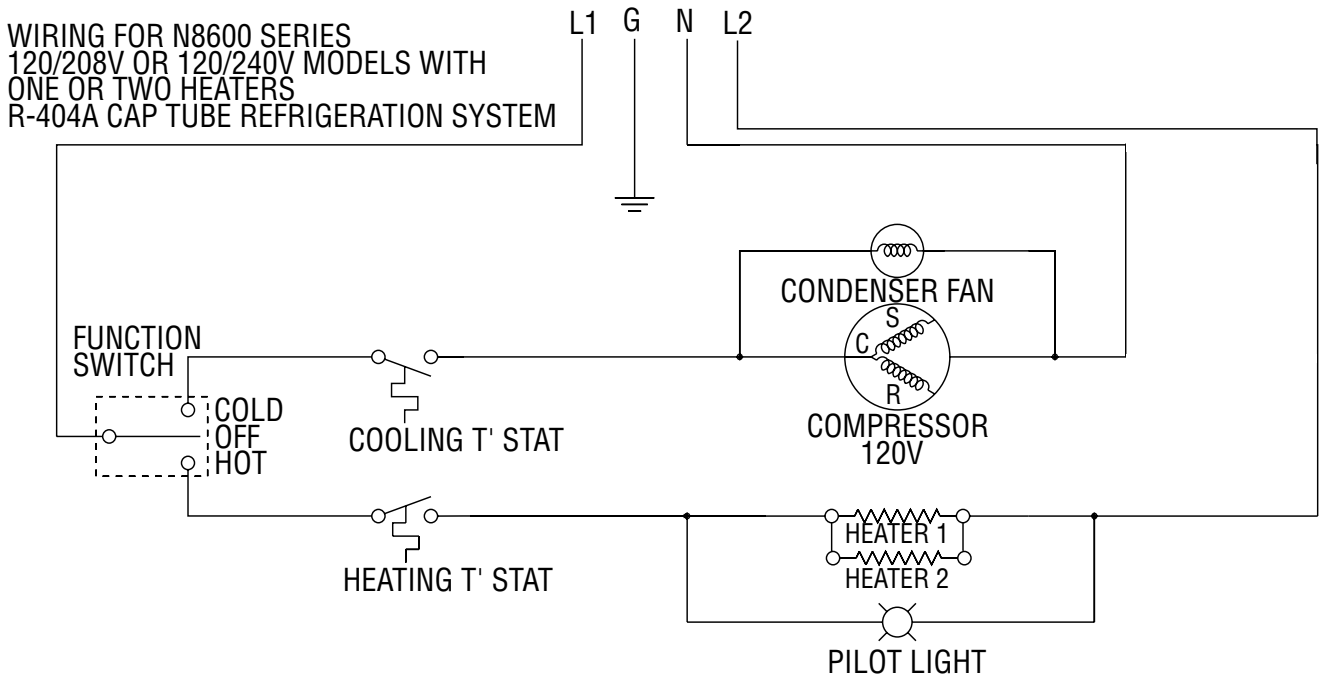
HA = HEATER ASSEMBLY

Single Phase

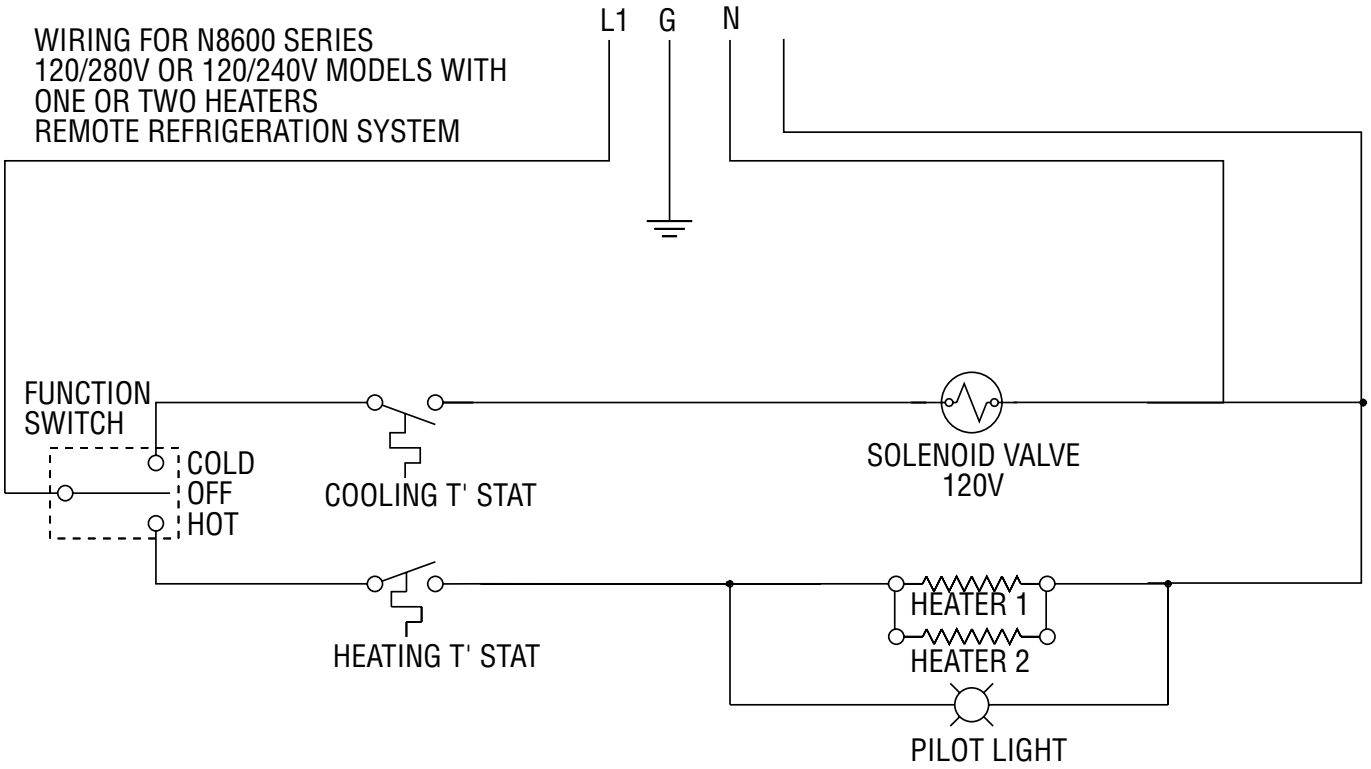


Three Phase

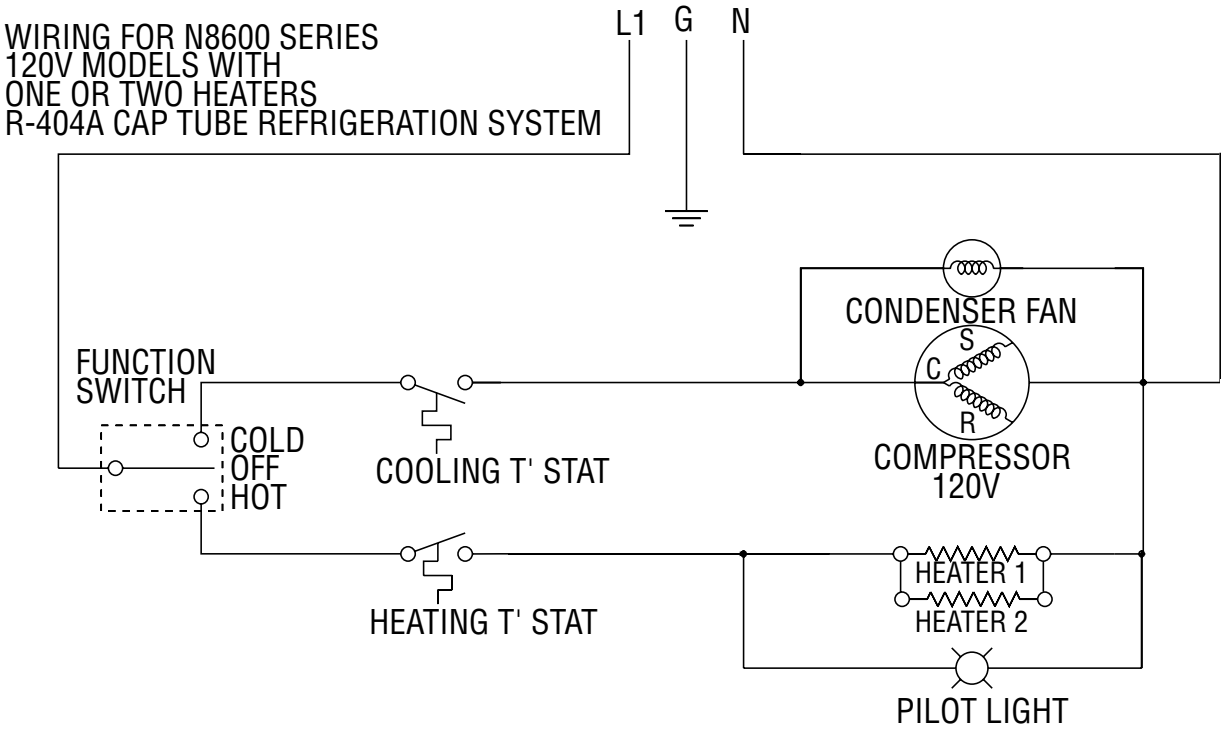
Wiring Diagram - N8600



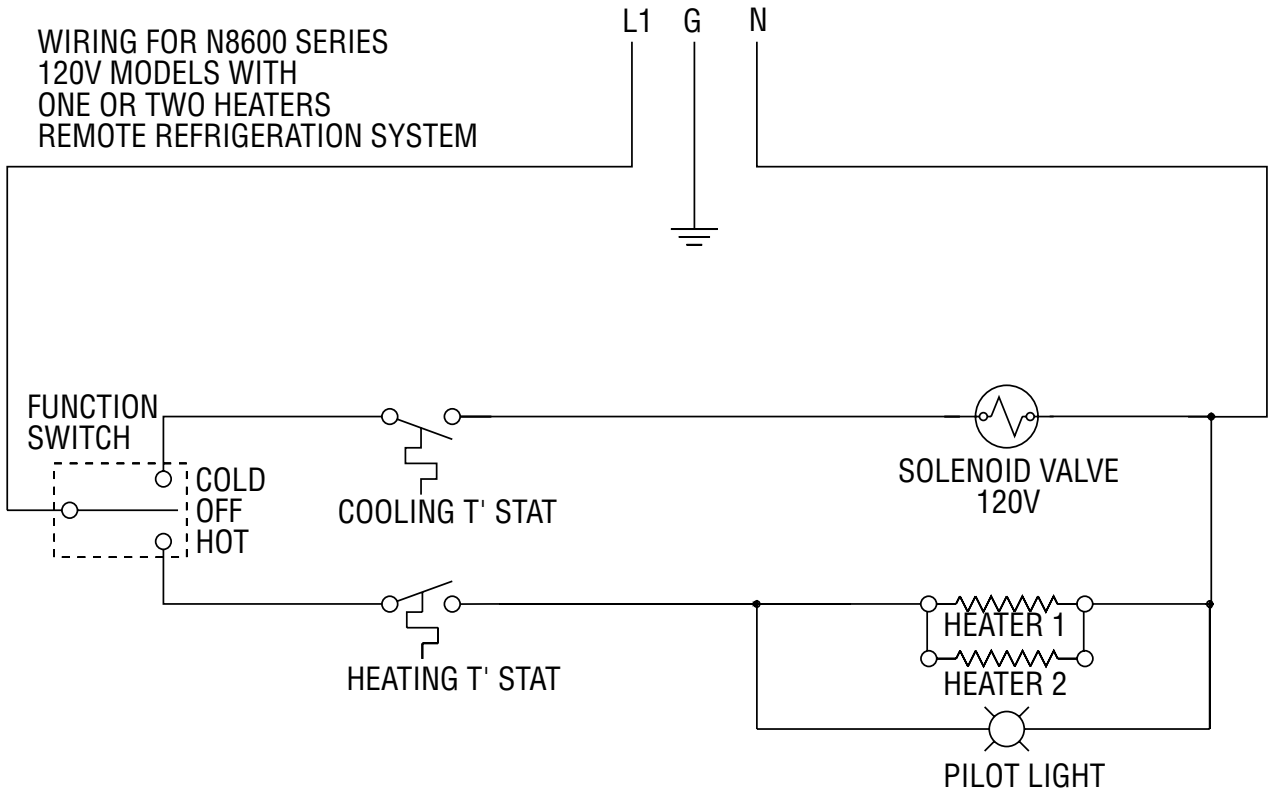
Wiring Diagram - N8600 - REMOTE



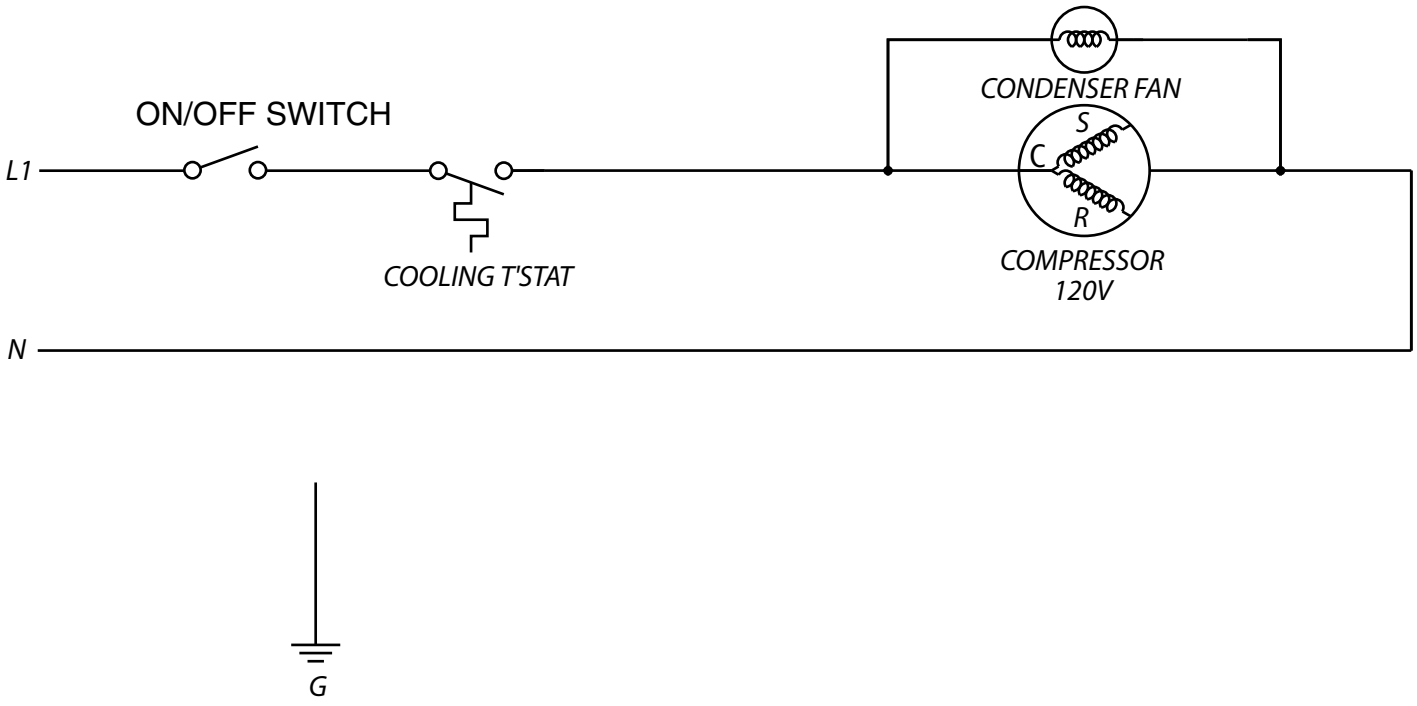
Wiring Diagram - N8600 120V



Wiring Diagram - N8600 - REMOTE 120V



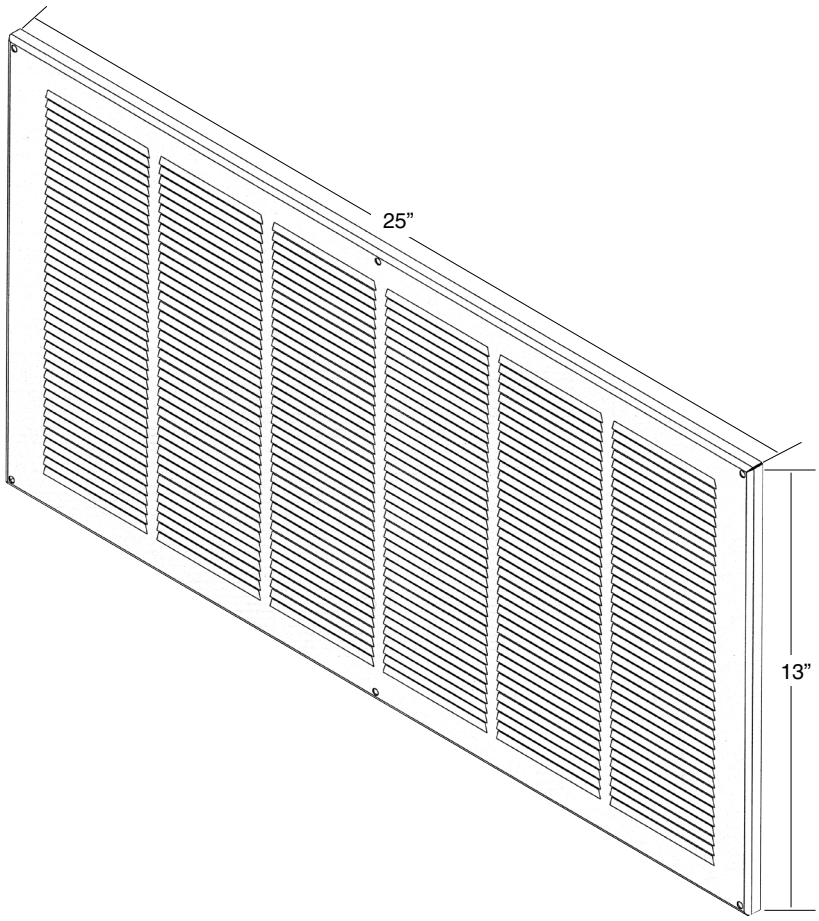
WIRING DIAGRAM - 8100-EF, 8100-EFN



DROP IN LOUVER PANEL

Cutout dimension
12” x 23.5”

Louver part #
359-411-0003



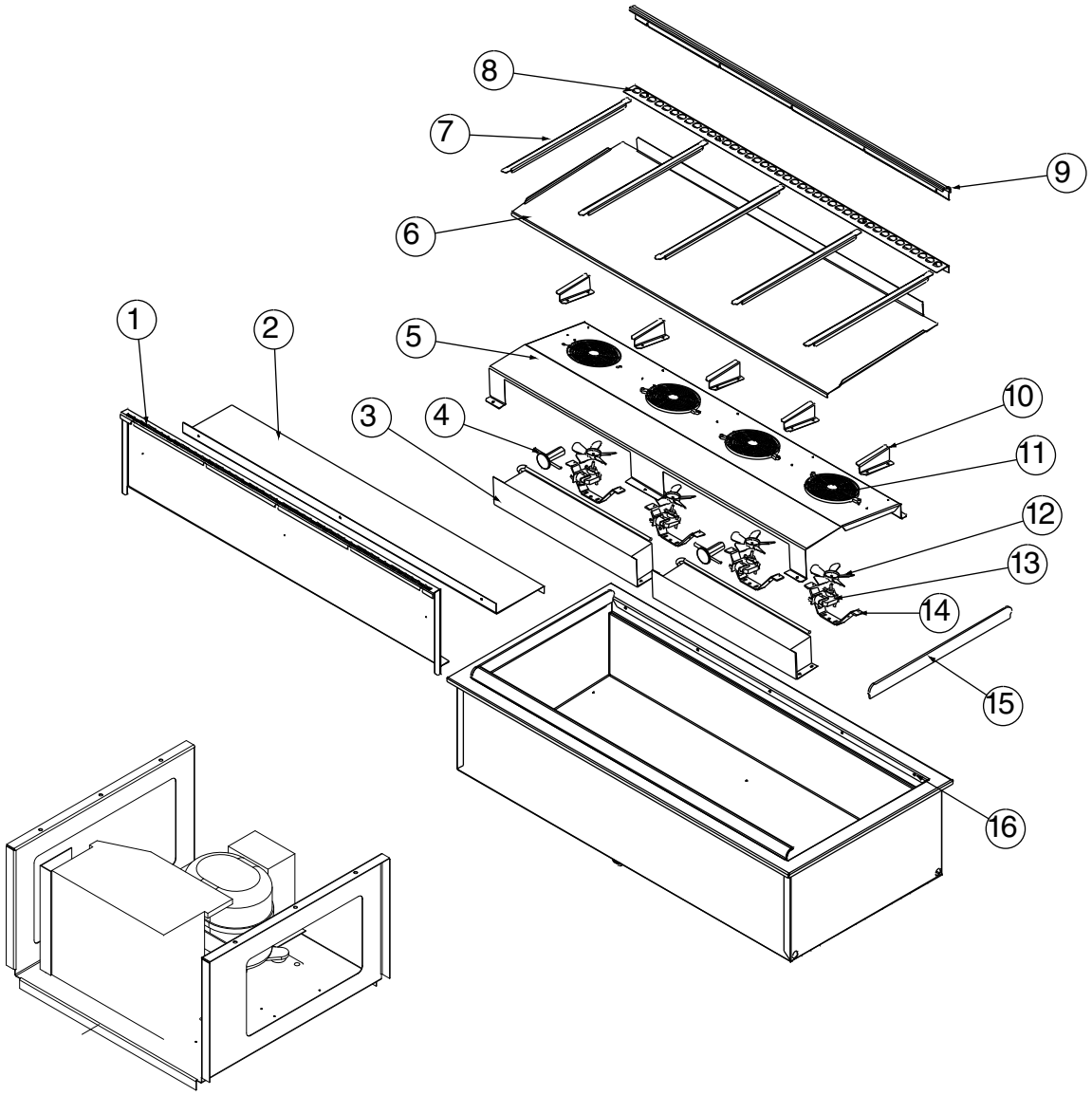
MISC PARTS - 8000 SERIES

Description	Part #
Divider bar, 2” x 20.93”	265-AXE-0000
Trim gasket - sold by foot	1701273
Plastic drain	3234242
Divider bar, 12.75” x .90”	243-ALS-0032
Divider bar 21” x .90”	243-ABO-0001

Cap Tube Chart - R134A Refrigerant

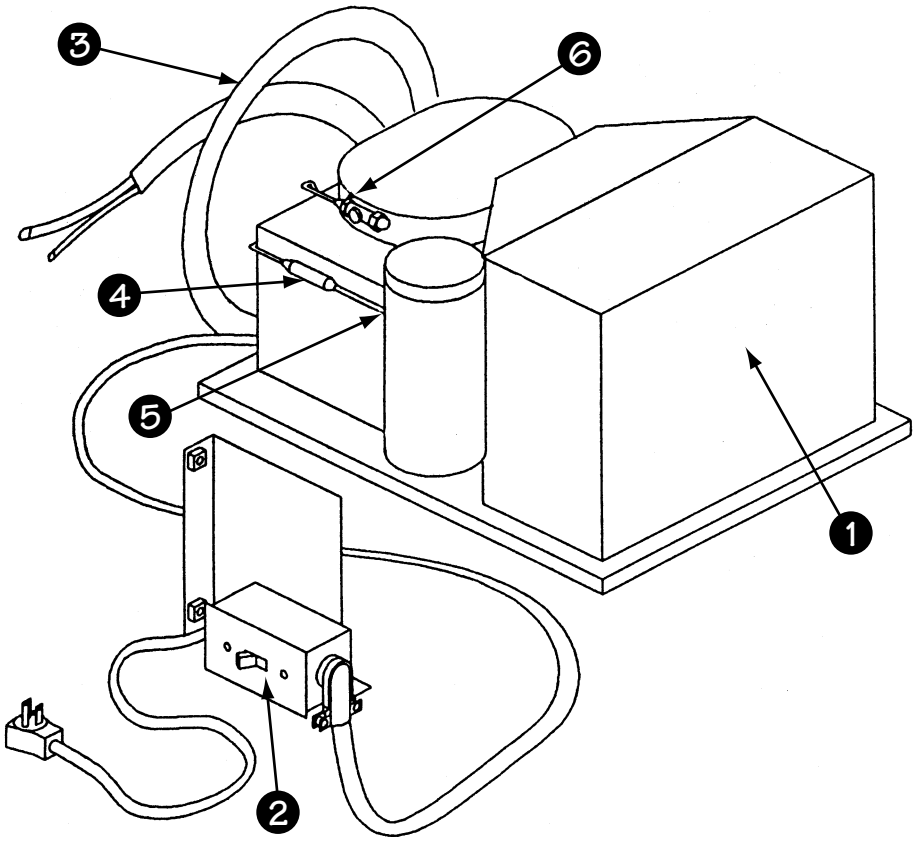
Model Number	Cap Tube Size/Length
N8118B	.036 x 72”
N8130B	.036 x 72”
N8143B	.036 x 72”
N8156B	.042 x 120”
N8168NB	.042 x 120”
N8169B	.042 x 120”
N8181B	.042 x 120”

REPLACEMENT PARTS- N8100-FA



	DESCRIPTION	N8131-FA 2-PAN	N8144-FA 3-PAN	N8157-FA 4-PAN	N8169-FA 5-PAN	N8182-FA 6-PAN
1	UPRIGHT DIFFUSER	226-0V3-0030	226-0V3-0031	226-0V3-0032	226-0V3-0033	226-0V3-0034
2	AIR DEFLECTOR	226-A9L-0030	226-A9L-0031	226-A9L-0032	226-A9L-0033	226-A9L-0034
3	COIL	3516238	3516238	3516238	3516238	3516238
4	EXPANSION VALVE	3516273	3516273	3516273	3516273	3516273
5	BOTTOM AIR DIFFUSER	226-0V0-0030	226-0V0-0031	226-0V0-0032	226-0V0-0033	226-0V0-0034
6	COIL ASSY COVER	226-0V1-0030	226-0V1-0031	226-0V1-0032	226-0V1-0033	226-0V1-0034
7	ADAPTER BAR	243-AB0-0001	243-AB0-0001	243-AB0-0001	243-AB0-0001	243-AB0-0001
8	PERFORATED PAN CLIP	270-0V5-0030	270-0V5-0031	270-0V5-0032	270-0V5-0033	270-0V5-0034
9	BLACK AIRFLOW EXTRUSION	316-991-0030	316-991-0031	316-991-0032	316-991-0033	316-991-0034
10	COVER SUPPORT BRACKET	226-0V2-0000	226-0V2-0000	226-0V2-0000	226-0V2-0000	226-0V2-0000
11	FAN COVER	3516173	3516173	3516173	3516173	3516173
12	FAN BLADE	3516172	3516172	3516172	3516172	3516172
13	FAN MOTOR	2162691	2162691	2162691	2162691	2162691
14	FAN BRACKET	031-264-0000	031-264-0000	031-264-0000	031-264-0000	031-264-0000
15	PLEXIGLAS END CAP	091-0XL-0000	091-0XL-0000	091-0XL-0000	091-0XL-0000	091-0XL-0000
16	S/S THUMB SCREW	9321541	9321541	9321541	9321541	9321541
	Cond. Unit	3526745	3526731	3526731	3526702	3526702
	Timer	2194345	2194345	2194345	2194345	2194345
	Pressure Control	2193927	2193927	2193927	2193927	2193927

Condensing Unit Assembly - N8200 & N8200G 1/4 h.p., 1/3 h.p. & 1/2 h.p.



1/4 HORSE POWER

R-404a, Low
Used on N8231, N8245, N8259,N8231G, N8245G

Key	Qty	Delfield Part #	Description
1	1	3526716	condensing unit, 1/4 h.p., low, R-404a, NB
2	1	000-AWP-0000	switch, assembly, with bracket, 8200
3	1	0360325	heat exchanger assembly, condensing unit
4	1	3516101	dryer, filter, .25” dia.in/out
7	2	2190010	nut, wire
	1	2183348	Cord/plug assy
	1	2194099	Switch 15 amp

1/3 HORSE POWER

R-404a, Low
Used on N8273, N8287, N8259G

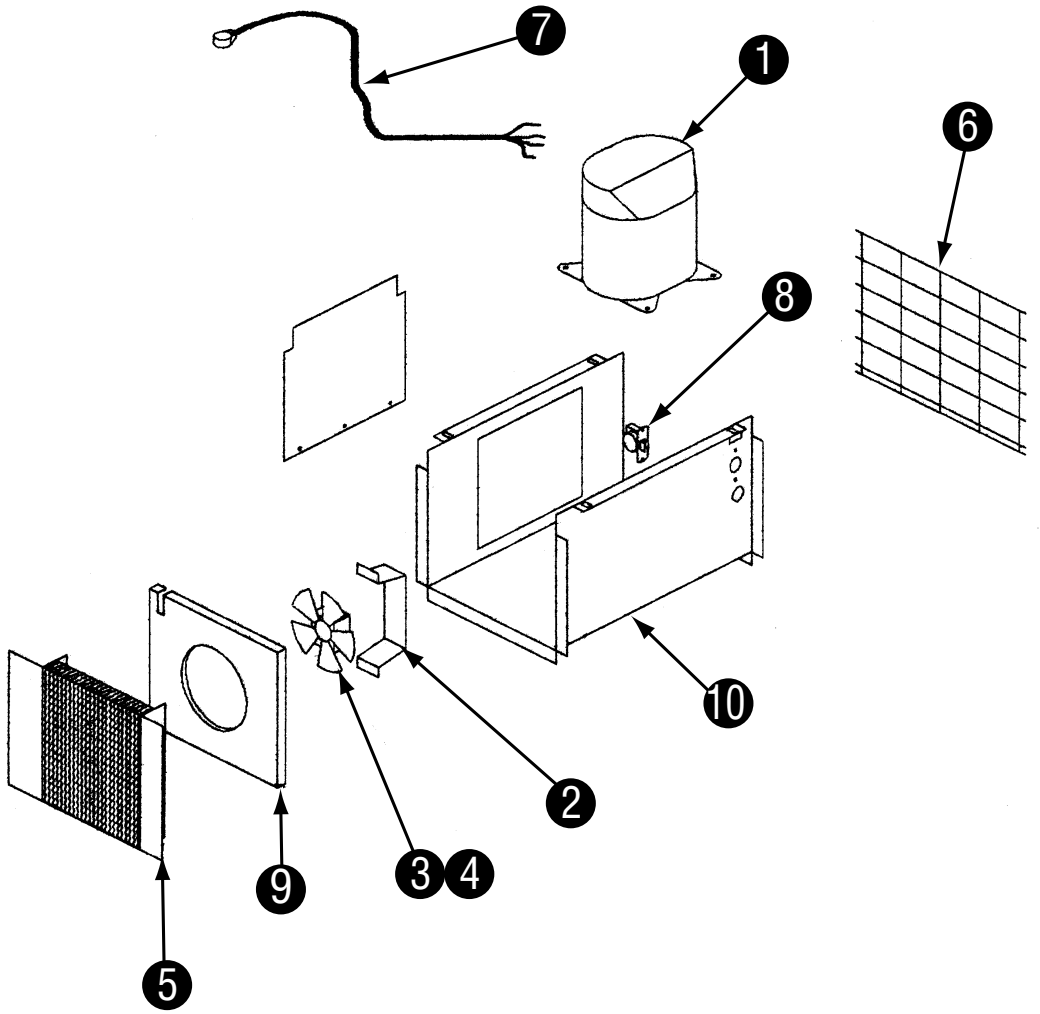
Key	Qty	Delfield Part #	Description
1	1	3526710	condensing unit, 1/3 h.p., low, R-404a, NB
2	1	000-AWP-0000	switch, assembly, with bracket, 8200
3	1	0360325	heat exchanger assembly, condensing unit
4	1	3516101	dryer, filter, .25” dia.in/out
7	2	2190010	nut, wire
	1	2183348	Cord/plug assy
	1	2194099	Switch 15 amp

1/2 HORSE POWER

R-404a, Low
Used on N8273G

Key	Qty	Delfield Part #	Description
1	1	3526711	condensing unit, 1/2 h.p., low, R-404a, NB
2	1	000-AWP-0000	switch, assembly, with bracket, 8200
3	1	0360325	heat exchanger assembly, condensing unit
4	1	3516101	dryer, filter, .25” dia.in/out
7	2	2190010	nut, wire
	1	2183348	Cord/plug assy
	1	2194099	Switch 15 amp

Narrow Base Condensing Unit Assembly - N8100B & N8100NB 1/5 h.p.

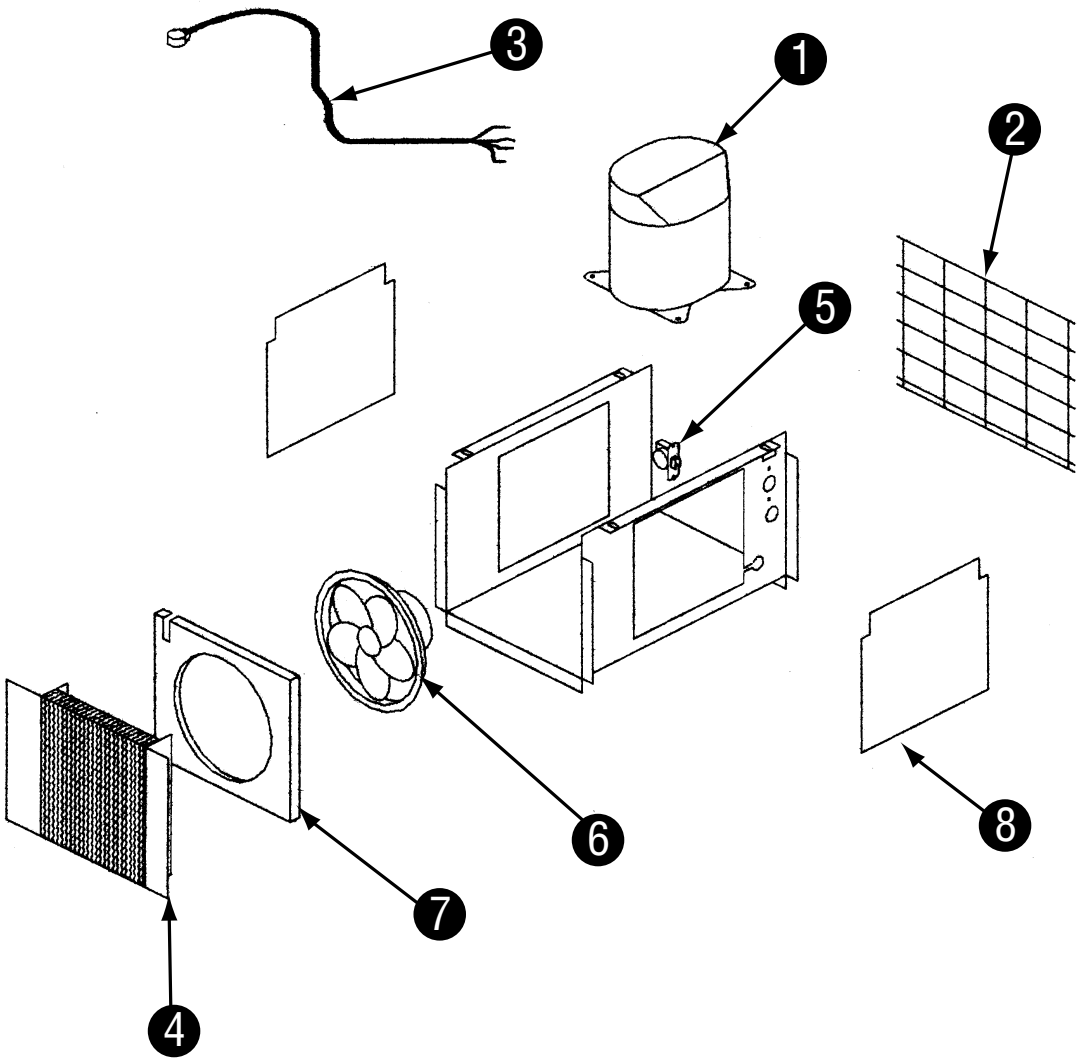


1/5 HORSE POWER

R-134a, Low
Used on N8118B, N8130B, N8143B, N8146NB, N8168NB

Key	Qty	Delfield Part #	Description
1	1	3526694	compressor, 1/5 h.p.,115v/60hz
2	1	031-264-0000	bracket, fan motor, blower coil
3	1	3516172	blade, fan, 5.56, CCW, Lexan, clear
4	1	2162691	motor, fan, 115v, 50/60, UPPCO/bay
5	1	3516067	coil, condenser, 9 x 10, R-134a, 8100
6	1	3977986	guard, wire, fan, condenser unit, 8100
7	1	2183300	harness, wire, power cord, 8100
8	1	3516047	thermostat
9	1	026-ANM-0030	fan baffle
10	1	024-ADB-0040	compressor stand

Narrow Base Condensing Unit Assembly - N8100B 1/4 h.p.

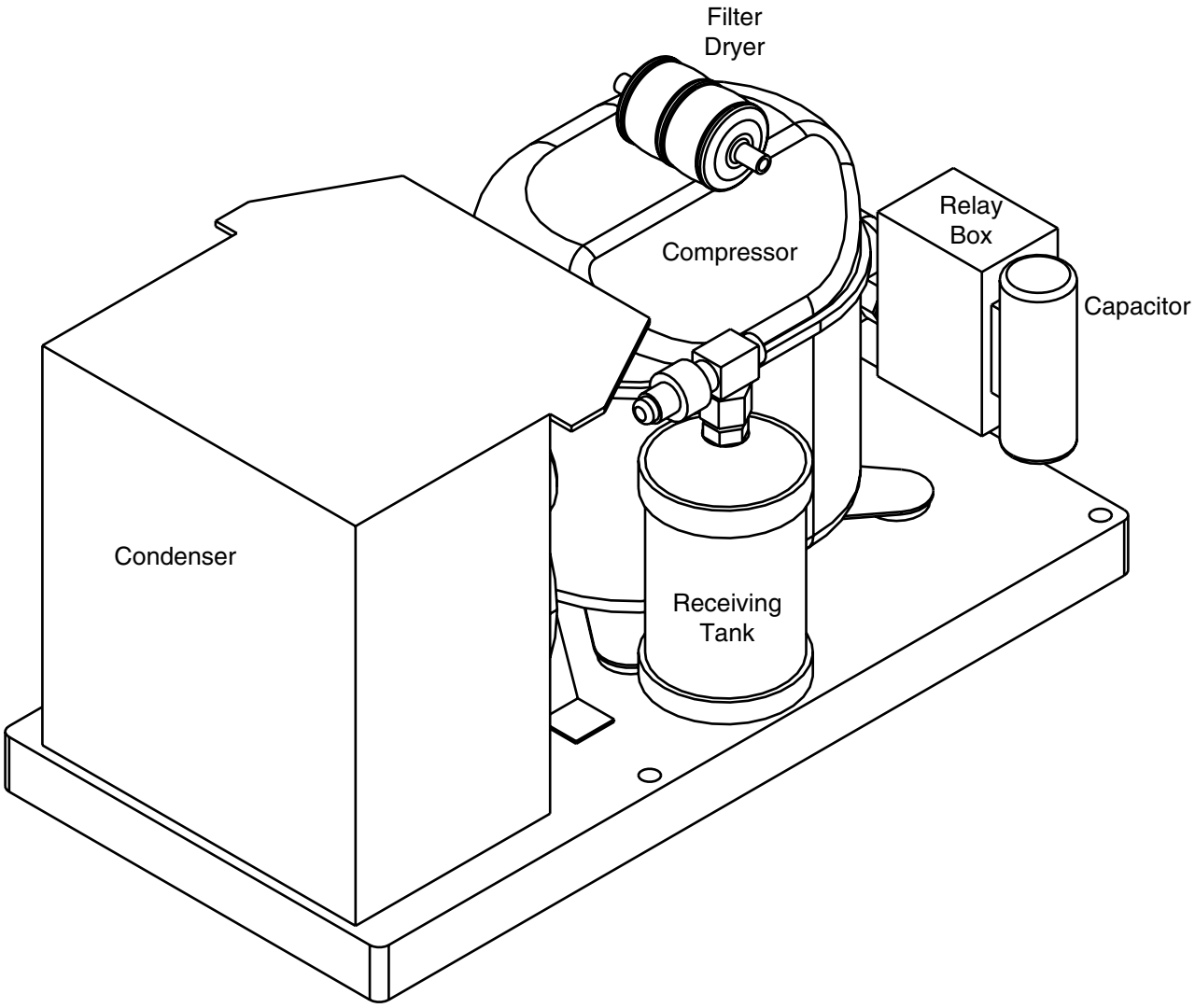


1/4 HORSE POWER

R-134a, Low
Used on N8156B, N8169B

Key	Qty	Delfield Part #	Description
1	1	3526695	compressor, 1/4 h.p.,115v/60hz
2	1	3977986	guard, wire, fan, condenser unit, N8100
3	1	2183300	harness, wire, power cord, N8100
4	1	3516067	coil, condenser, 9 x 10, R-134a, N8100
5	1	3516047	thermostat
6	1	2194013	fan assembly, condenser, 8” blade
7	1	026-ANM-0033	baffle, fan, 1/4 h.p. condensing unit
8	2	028-ANK-0030	cover, access, compressor standard, N8100

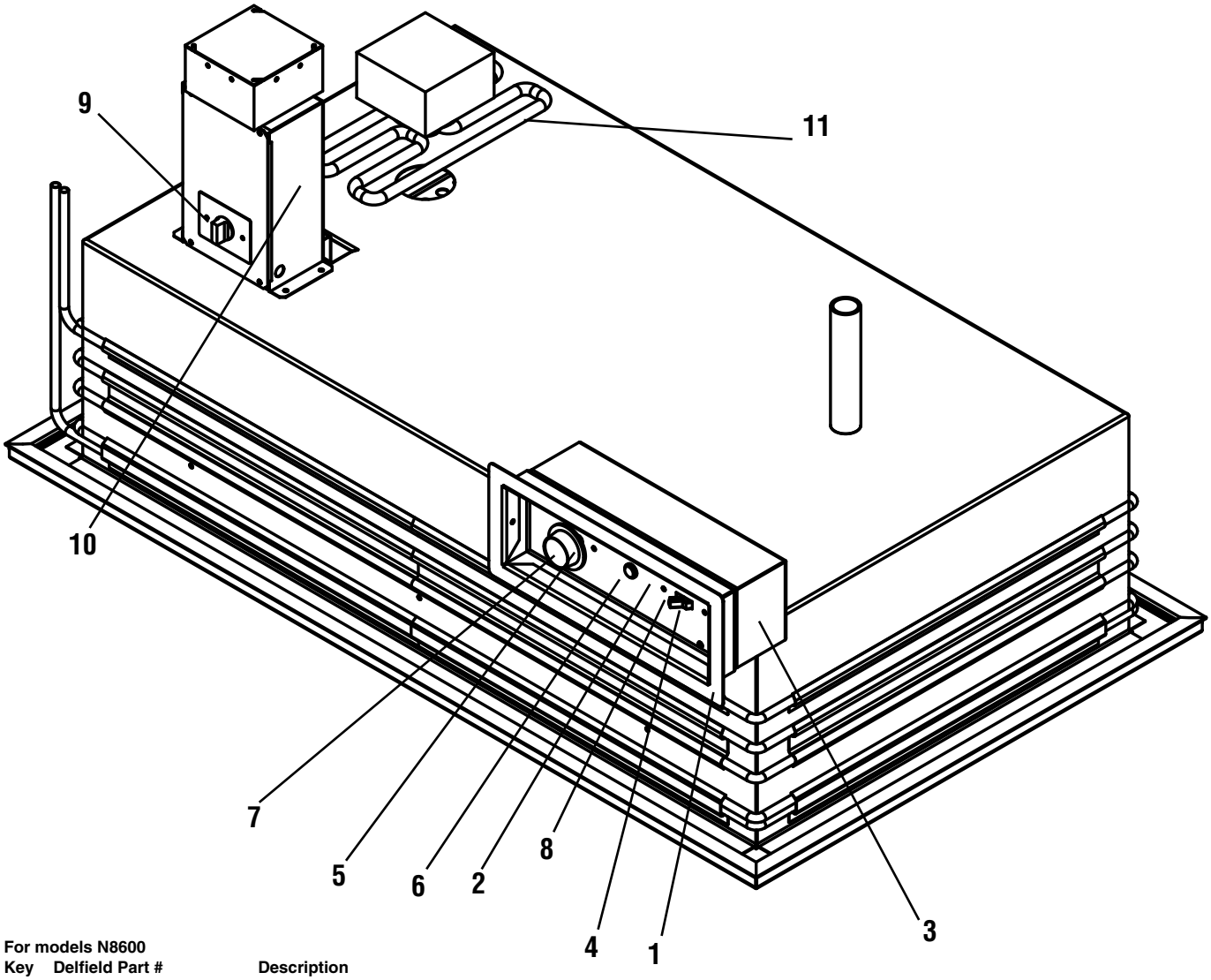
CONDENSING UNIT ASSEMBLY 8100-EF, 8100-EFN Series



Used on 8100-EF & 8100-EFN

3526716	**Condensing Unit 1/4 115/60 R404A**
3516101	**Dryer, Filter, 1/4 ODF Low**
2194231	**Thermostat**
2194099	**On/off switch**

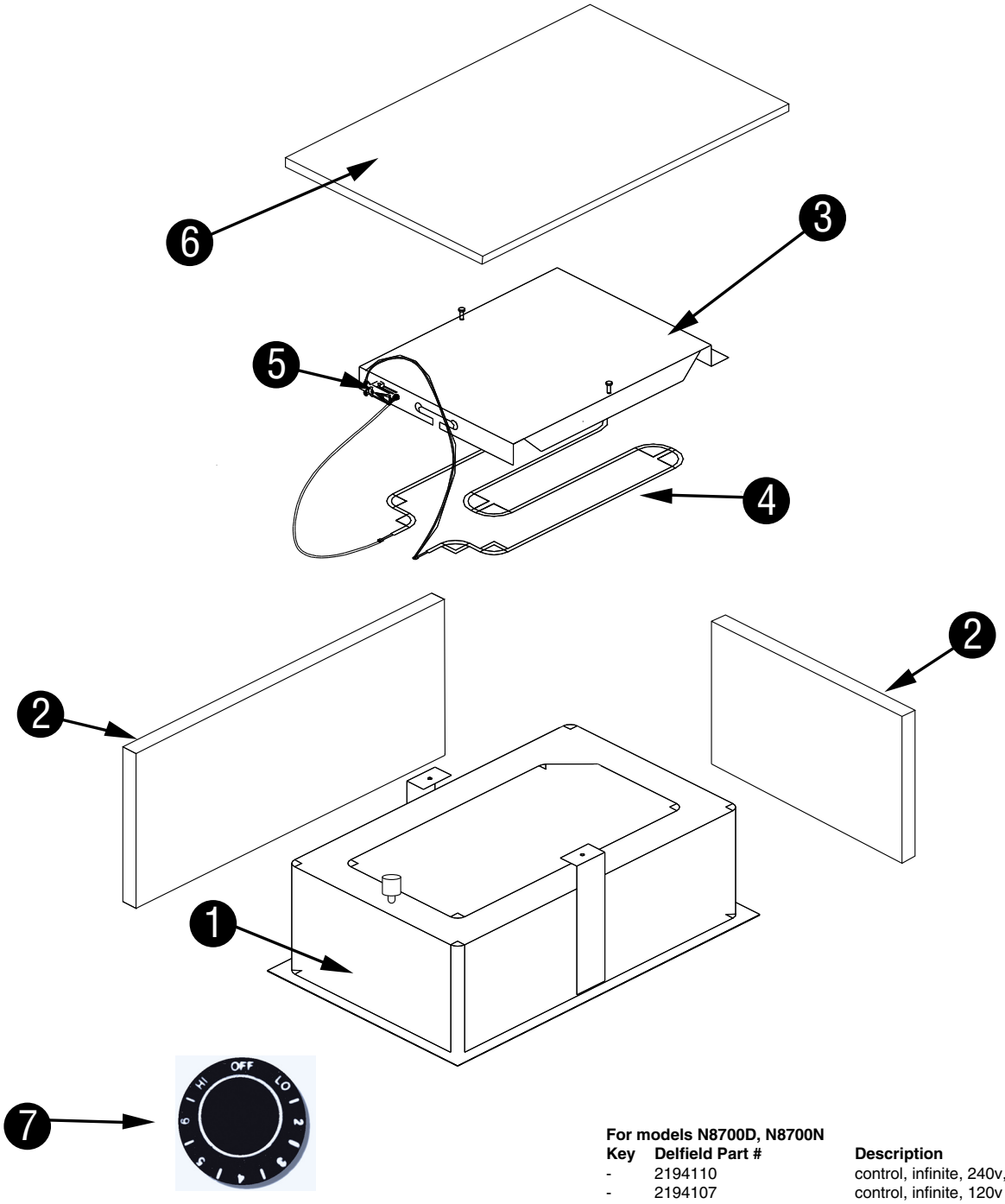
Food Well Assembly With Thermostat control - N8600



For models N8600

Key	Delfield Part #	Description
1	265-ANQ-003D	FRONT,COLLAR,MTG,8600
2	265-ANS-0001	COVER,CTRL BOX,8700 SERIES
3	026-AO6-0041	BOX,CTRL,GALV,8600 SERIES
4	2193979	SWITCH, 3 POSITION, 30AMP
5	2194012	THERMOSTAT, ELECTRIC
6	2194190	LIGHT, PILOT, 125V, RED
7	3234556	KNOB, THERMOSTAT CONTROL
8	9291234	LABEL, “HOT/OFF/COLD”
9	3516047	TEMPERATURE CONTROL
10	2194185	CONTACTOR RELAY 30 AMP 120V
11	2194942	IMMERSION HEATER 240V 1PH 5KW

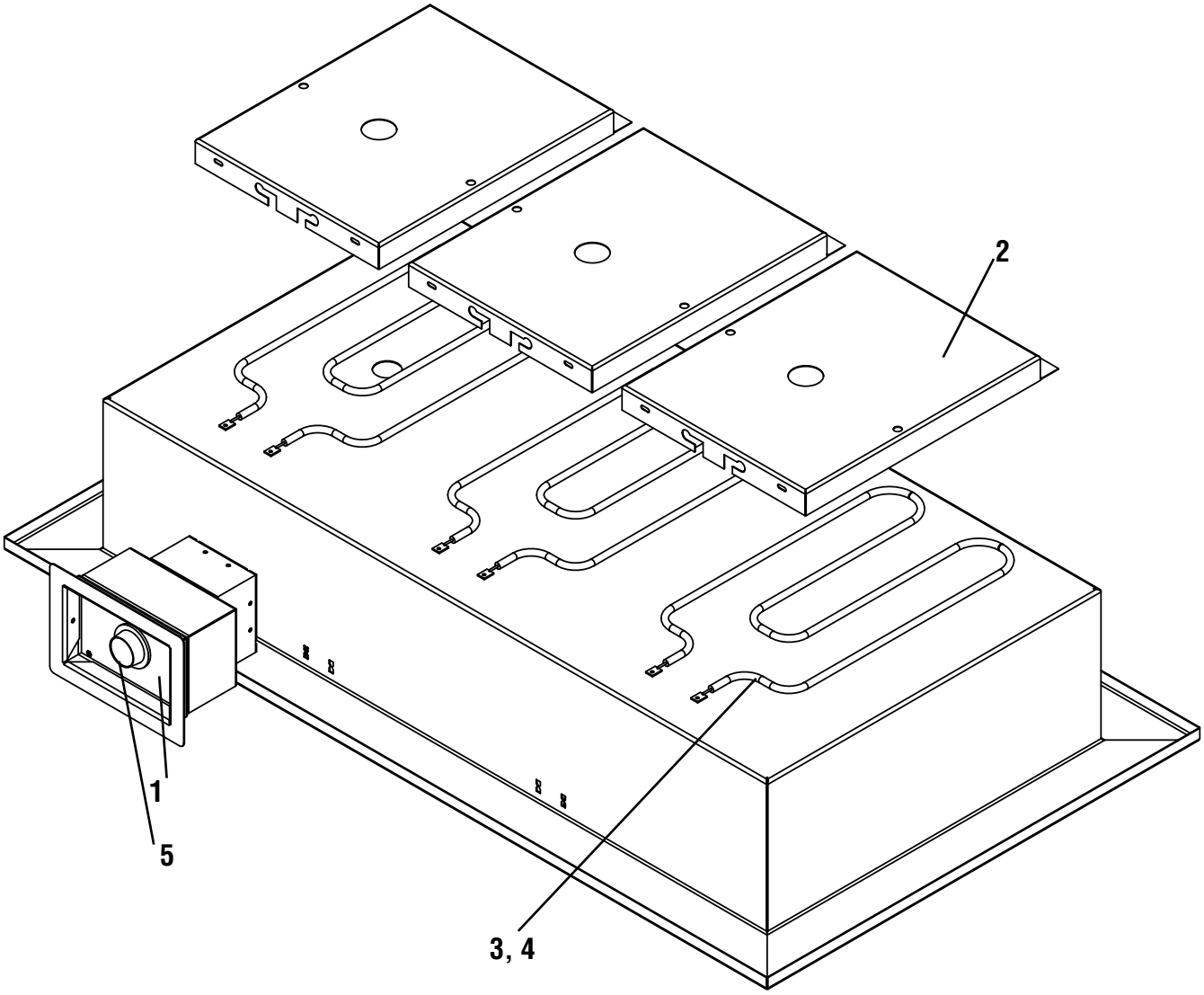
Food Well Assembly With Infinite Control - N8700



For models N8700D, N8700N

Key	Delfield Part #	Description
-	2194110	control, infinite, 240v, 14a
-	2194107	control, infinite, 120v
1	0160009	well, hot food, without drain
1	0160008	well, hot food, with drain
2	3434703	insulation, fiberglass, 9" x 48"
3	3234357	plate, deflector, DFW, with drain
4	2194007	element, heating, 208/230v, 1000/1222w
4	2194006	element, heating, 120v
5	2194335	thermostat, non-adjustable, 480˚F
6	3434664	insulation, blanket, 24" wide
7	3234557	knob, infinite control

Food Well Assembly With Thermostat control



For models N8831, N8859, N8873, N8887

Key	Delfield Part #	Description
1	2193984	thermostat 30A for M# N8873 and N8887
2	3234357	plate, deflector, DFW, with drain
3	2194007	element, heating, 208/230v, 1000/1222w
4	2194006	element, heating, 120v, 1000w
5	3234556	knob, thermostat control

Standard One Year Warranty (One year parts, 90 days labor.)

The Delfield Company ("Delfield") warrants to the Original Purchaser of the Delfield product (herein called the "Unit") that such Unit, and all parts thereof, will be free from defects in material and workmanship under normal use and service for a period of one (1) year from the date of shipment of the Unit to the Original Purchaser **or, if the Original Purchaser returns the warranty card completely filled out including the date of installation within thirty (30) days of receipt of the Unit, one (1) year from the date of installation.** During this one year warranty period, Delfield will repair or replace any defective part or portion there of returned to Delfield by the Original Purchaser which Delfield determines was defective due to faulty material or workmanship. The Original purchaser will pay all labor, crating, freight and related costs incurred in the removal of the Unit of defective component and shipment to Delfield, except that during a period of either ninety (90) days from the date of shipment of the Unit to the Original Purchaser or, if the Original Purchaser returns the warranty card completely filled out including the date of installation within thirty (30) days of receipt of the Unit, ninety (90) days from the date of installation Delfield will pay all related labor costs. Delfield will pay the return costs if the Unit or part thereof was defective.

The term "Original Purchaser" as used herein means that person, firm, association, or corporation for whom the Unit was originally installed.

This warranty does not apply to any Unit or part thereof that has been subjected to misuse, neglect, alteration, or accident, such as accidental damage to the exterior finish, operated contrary to the recommendations specified by Delfield; or repaired or altered by anyone other than Delfield in any way so as to, in Delfield's sole judgement, affect its quality or efficiency. This warranty does not apply to any Unit that has been moved from the location where it was originally installed. This warranty also does not cover the refrigerator drier or the light bulbs used in the Unit. **The warranty is subject to the user's normal maintenance and care responsibility as set forth in the Service and Installation Manual, such as cleaning the condenser coil, and is in lieu of all other obligations of Delfield. Delfield neither assumes, nor authorizes any other person to assume for Delfield, any other liability in connection with Delfield's products.**

Removal or defacement of the original Serial Number or Model Number from any Unit shall be deemed to release Delfield from all obligations hereunder or any other obligations, express or implied.

Parts furnished by suppliers to Delfield are guaranteed by Delfield only to the extent of the original manufacturer's express warranty to Delfield. Failure of the Original Purchaser to receive such manufacturer's express warranty to Delfield. Failure of the Original Purchaser to receive such manufacturers warranty shall in no way create any warranty, expressed or implied, or any other obligation or liability on Delfield's part in respect thereof.

IF THE CUSTOMER IS USING A PART THAT RESULTS IN A VOIDED WARRANTY AND A DELFIELD AUTHORIZED REPRESENTATIVE TRAVELS TO THE INSTALLATION ADDRESS TO PERFORM WARRANTY SERVICE, THE SERVICE REPRESENTATIVE WILL ADVISE CUSTOMER THE WARRANTY IS VOID. SUCH SERVICE CALLS WILL BE BILLED TO CUSTOMER AT THE AUTHORIZED SERVICE CENTER'S THEN APPLICABLE TIME AND MATERIALS RATES. CONSIDER: CUSTOMER MAY INITIATE A SERVICE AGREEMENT WITHOUT PARTS COVERAGE.

If shipment of a replacement part is requested prior to the arrival in the Delfield factory of the part claimed to be defective, the Original Purchaser must accept delivery of the replacement part of a C.O.D. basis, with credit being issued after the part has been received and inspected at Delfield's plant and determined by Delfield to be within this warranty.

Under no condition does this warranty give the Original Purchaser the right to replace the defective Unit with a complete Unit of the same manufacturer or of another make. Unless authorized by Delfield in writing, this warranty does not permit the replacement of any part, including the motor-compressor, to be made with the part of another make or manufacturer.

No claims can be made under this warranty for spoilage of any products for any reason, including system failure.

The installation contractor shall be responsible for building access, entrance and field conditions to insure sufficient clearance to allow any hood(s), vent(s), or Unit(s) if necessary, to be brought into the building. Delfield will not be responsible for structural changes or damages incurred during installation of the Unit or any exhaust system.

Delfield shall not be liable in any manner for any default or delay in performance hereunder caused by or resulting from any contingency beyond Delfield's control, including, but not limited to, war, governmental restrictions or restraints, strike, lockouts, injunctions, fire, flood, acts of nature, short or reduced supply of raw materials, or discontinuance of the parts by the original part manufacturer.

Except as provided in any Additional Four Year Protection Plan, if applicable, and the Service Labor Contract, if applicable, the foregoing is exclusive and in lieu of all other warranties, whether written or oral, express or implied. This warranty supersedes and excludes any prior oral or written representations or warranties. Delfield expressly disclaims any implied warranties of merchantability, fitness for a particular purpose of compliance with any law, treaty, rule or regulation relating to the discharge of substances into the environment. The sole and exclusive remedies of any person relating to the Unit, and the full liability of Delfield for any breach of this warranty, will be as provided in this warranty.

Other than this Delfield Standard One Year Limited Warranty, any applicable Delfield Additional Four Year Protection Plan or applicable Delfield Service Labor Contract, the Original Purchaser agrees and acknowledges that no other warranties are offered or provided in connection with or for the unit or any other part thereof.

In no event will Delfield be liable for special, incidental or consequential damages, or for damages in the nature of penalties.

IF DURING THE WARRANTY PERIOD, CUSTOMER USES A PART FOR THIS DELFIELD EQUIPMENT OTHER THAN AN UNMODIFIED NEW OR RECYCLED PART PURCHASED DIRECTLY FROM DELFIELD OR ANY OF ITS AUTHORIZED SERVICE CENTERS AND/OR THE PART BEING USED IS MODIFIED FROM ITS ORIGINAL CONFIGURATION, THIS WARRANTY WILL BE VOID. FURTHER, DELFIELD AND ITS AFFILIATES WILL NOT BE LIABLE FOR ANY CLAIMS DAMAGES OR EXPENSES INCURRED BY THE CUSTOMER WHICH ARISE DIRECTLY OR INDIRECTLY, IN WHOLE OR IN PART, DUE TO THE INSTALLATION OF ANY MODIFIED PART AND/OR PART RECEIVED FROM AN UNAUTHORIZED SERVICE CENTER. If the warranty becomes void, Customer may purchase from Delfield, if available, a Service Agreement or service at the then current time and materials rate.

For more information on Delfield warranty's log on and check out the service section of our web site at www.delfield.com.

Additional Four Year Protection Plan (for Motor-Compressor only)

Delfield Model#	Serial #	Installation Date

In addition to the Standard One Year Warranty on the Motor-Compressor contained in the above listed Delfield product (the "Unit"), The Delfield Company ("Delfield") also agrees to repair, or exchange with similar or interchangeable parts in design and capacity at Delfield's option, the defective Motor-Compressor contained in the Unit (the "Motor-Compressor), or any part thereof, for the Original Purchaser only, at any time during the four (4) years following the initial one (1) year period commencing on the date of installation for the Original Purchaser. **Failure of the Original Purchaser to register the registration card containing the Original Purchasers name, address, date of installation, model number and serial number of the Unit containing the Motor-Compressor within 30 days from the date of installation shall void this warranty.** This additional warranty is only available if the Motor-Compressor is inoperative due to defects in material or factory workmanship, as determined by Delfield in its sole judgement and discretion. The Original Purchaser shall be responsible for returning the defective Motor-Compressor to Delfield prepaid, F.O.B. at the address shown on the back cover of this manual.

The term "Original Purchaser" as used herein means that person, firm, association, or corporation for whom the Unit was originally installed.

The term "Motor-Compressor" as used herein does not include unit base, air or water cooled condenser, receiver, electrical accessories such as relay, capacitors, refrigerant controls, or condenser fan/motor assembly. This warranty does not cover labor charges incidental to the replacement of parts. This warranty further does not include any equipment to which said condensing unit is connected, such as cooling coils, temperature controls or refrigerant metering devices. This warranty shall be void if the Motor-Compressor, in Delfield's sole judgement, has been subjected to misuse, neglect, alteration or accident, operated contrary to the recommendations specified by the Unit manufacturer, repaired or altered by anyone other than Delfield in any way so as, in Delfield's sole judgment, to affect its quality or efficiency or if the serial number has been altered, defaced or removed. This Warranty does not apply to a Motor-Compressor in any Unit that has been moved from the location where it was originally installed. The addition of methyl chloride to the condensing unit or refrigeration system shall void this warranty.

General Conditions

Delfield shall not be liable in any manner for any default or delay in performance hereunder caused by or resulting from any contingency beyond Delfield's control, including, but not limited to, war, governmental restrictions or restraints, strike, lockouts, injunctions, fire, flood, acts of nature, short or reduced supply of raw materials, or discontinuance of any part or the Motor-Compressor by the unit manufacturer.

Replacement of a defective Motor-Compressor is limited to one (1) Motor-Compressor by us during the four (4) year period. Delfield shall replace the Motor-Compressor at no charge.

This warranty does not give the Original Purchaser of the Motor-Compressor the right to purchase a complete replacement Motor-Compressor of the same make or of another make. It further does not permit the replacement to be made with a Motor-Compressor of another kind unless authorized by Delfield. In the event Delfield authorizes the Original Purchaser to purchase a replacement Motor-Compressor locally, only the wholesale cost of the Motor-Compressor is refundable.

Expressly excluded from this warranty are damages resulting from spoilage of goods.

Except as provided in any applicable Standard One Year Limited Warranty or applicable Service Labor Contract, the foregoing is exclusive and in lieu of all other warranties, whether written or oral, express or implied. This Warranty supersedes and excludes any prior oral or written representations or warranties. Delfield expressly disclaims any implied warranties of merchantability, fitness for a particular purpose or compliance with any law, treaty, rule or regulation relating to the Motor-Compressor, and the full liability of Delfield for any breach of this warranty, will be as provided in this warranty.

Other than any applicable Delfield Standard One year Limited Warranty, this Delfield Additional Four Year Protection Plan and any applicable Delfield Service Labor Contract, the Original Purchaser agrees and acknowledges that no other warranties are offered or provided in connection with or for the Motor-Compressor or any part thereof.

In no event will Delfield be liable for special, incidental or consequential damages, or for damages in the nature of penalties.

Delfield®

Mt. Pleasant, MI

Covington, TN

Thank you for choosing Delfield!

Help is a phone call away. Help our team of professional, courteous customer service reps by having your model number and serial number available at the time of your call (800) 733-8829.

Model: _____ S/N: _____

Installation Date: _____

Enodis STAR CERTIFIED SERVICE AND PARTS

For a list of Delfield's authorized parts depots, visit our website at www.delfield.com.

Delfield®

980 S. Isabella Rd., Mt. Pleasant, MI 48858, U.S.A. • (989) 773-7981 or (800) 733-8829 • Fax (989) 773-3210 • www.delfield.com

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