



8100-EF

Drop-In Self-Contained LiquiTec™ Refrigerated Cold Pans

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

8100-EF: Drop-In Self-Contained LiquiTec™ Refrigerated Cold Pans

Models

- 8118-EF One 12" x 20" pan capacity
- 8132-EF Two 12" x 20" pan capacity
- 8145-EF Three 12" x 20" pan capacity
- 8159-EF Four 12" x 20" pan capacity
- 8172-EF Five 12" x 20" pan capacity
- 8186-EF Six 12" x 20" pan capacity



8132-EF

Standard Features

- 18-gauge stainless steel top construction
- 2BF stainless steel liner wrapped and spot clipped with refrigeration lines; thermal transfer compound is applied for superior cooling
- Flush mounted die stamped drawn 12" x 20" individual 20-gauge wells
- Wells to be depressed slightly into the top to hold condensation
- Standard 1/2" stainless steel drains with manifold
- High density environmentally friendly, Kyoto Protocol Compliant, Non ODP (Ozone Depletion Potential), Non GWP (Global Warming Potential) polyurethane foam insulation throughout unit
- Galvanized exterior body
- Thermostatic temperature control and expansion valve standard
- Non-marring press fit top gasket
- Condensing unit is suspended below on a 16-gauge galvanized frame
- Environmentally friendly HFC-404A refrigerant
- 8' cord and plug
- Stainless steel louver for field installation
- One year parts and 90 day labor standard warranty

Options & Accessories

- Single or double service flip-up sneezeguards
- Relocate compressor
- Remote refrigeration (specify refrigerant)
- Drain valve

Specifications

LiquiTec™ Cold Pans with Eutectic Fluid technology allows food in food pans to be flush with top of counter. Cold pan meets NSF standard 7; and can be dropped into Delfield Mark 7, Shelleyglas® or Shelleysteel™ counters or existing counters.

Top: is one-piece 18-gauge stainless steel, with 0.62" (1.6cm) overhang around perimeter and die stamped 19.87" x 11.87" (50cm x 30cm) openings with depressed edges. Formed well below each opening is 6.25" (16cm) deep with 0.5" (1.3cm) stainless steel drain and copper manifold. Each well, flush with the top, for flush mount pans to accommodate 12" x 20" (30cm x 51cm) pans 4" (10cm) or 6" (15cm) deep supplied by others. Product temperatures of 33°F (1°C) to 41°F (5°C) are maintained at 86°F (30°C) ambient room temperature, meeting NSF 7 requirements.

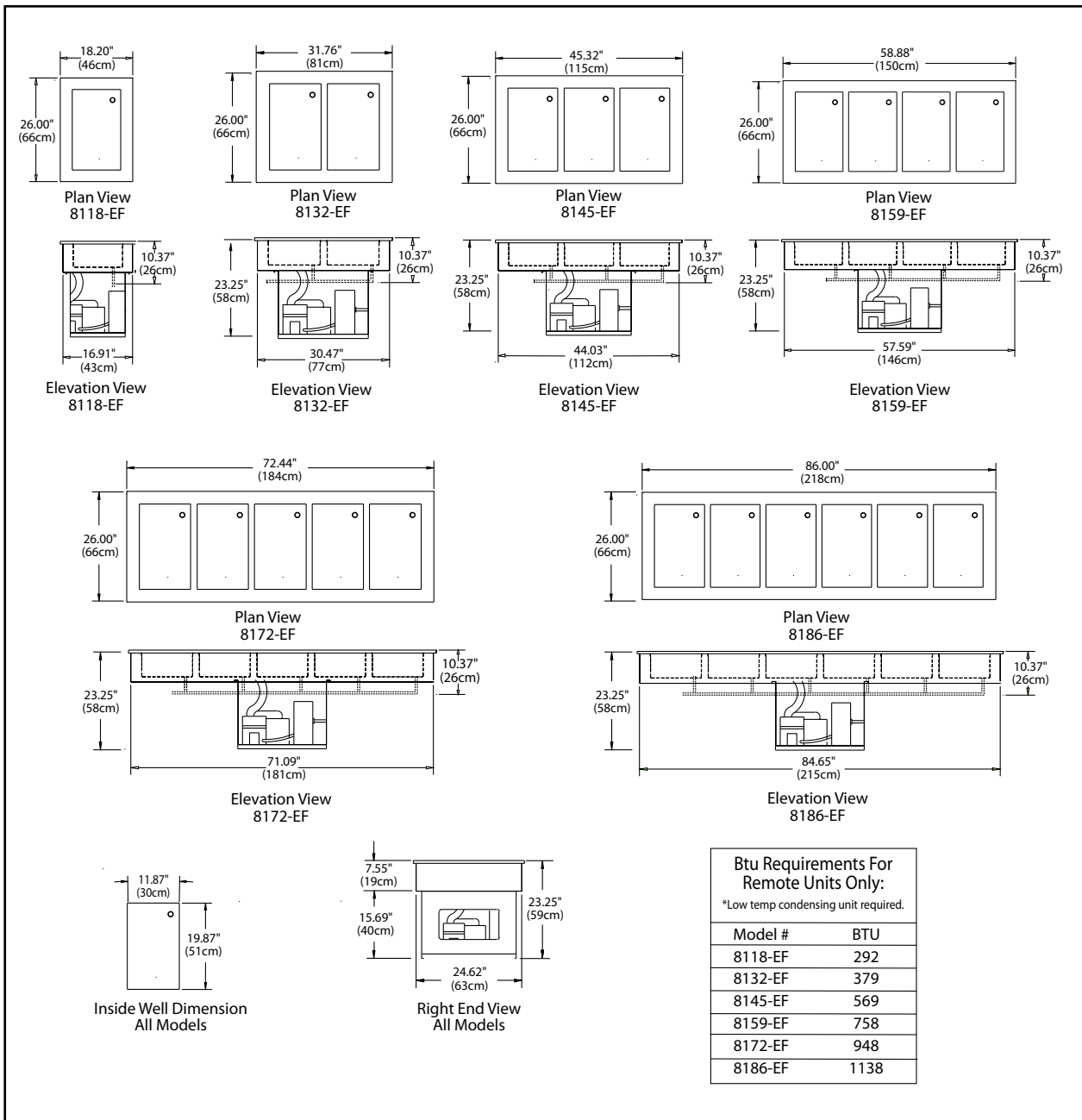
Sides and bottom: are insulated with high-density environmentally friendly, Kyoto Protocol Compliant, Non ODP (Ozone Depletion Potential), Non GWP (Global Warming Potential) closed-cell polyurethane. Exterior housing is 24-gauge galvanized steel.

Refrigeration: system uses HFC-404A refrigerant. Eutectic fluid is used as the heat transfer medium. Condensing unit is suspended below the cold pan on a 16-gauge steel frame. Temperature control is supplied with an ON/OFF switch. Unit is supplied with expansion valve.

A stainless steel louver is provided for field installation; cutout dimension is 11" x 22" (28cm x 56cm). A second opening 11" x 22" (28cm x 56cm) at the rear of the cabinet should be provided at installation to allow for proper air circulation.

Electrical system is 115V/60Hz/1Ph with NEMA 5-15P plug. Units have a toggle ON/OFF switch.





Specifications

Model	Counter Cutout Dimensions	12"x20" Pan Capacity	V/Hz/Ph	Amps	H.P.	Nema Plug	Ship Weight
8118-EF	17.00" X 25.00" (43cm X 64cm)	1	115/60/1	7.0	1/4	5-15P	180lbs/82kg
8132-EF	30.75" x 25.00" (78cm x 64cm)	2	115/60/1	7.0	1/4	5-15P	225lbs/103kg
8145-EF	44.25" x 25.00" (112cm x 64cm)	3	115/60/1	7.0	1/4	5-15P	235lbs/107kg
8159-EF	57.87" x 25.00" (147cm x 64cm)	4	115/60/1	7.0	1/4	5-15P	285lbs/130kg
8172-EF	71.50" x 25.00" (182cm x 64cm)	5	115/60/1	7.0	1/4	5-15P	295lbs/134kg
8186-EF	85.00" x 25.00" (216cm x 64cm)	6	115/60/1	7.0	1/4	5-15P	306lbs/139kg

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