





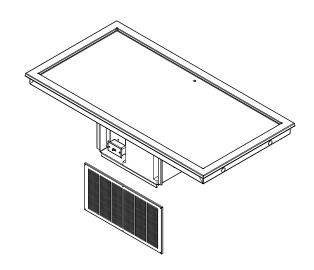
Delfield N8200-ST

Keep your items cool and ready for your customers! Not only is this frost top unit perfect for merchandising, it can also now hold your sheet pans – no need to transfer your product from the pan to the frost top anymore. Perfect for self-service buffets, quick turn items in various locations throughout your application and many other uses.

Various sizes to accommodate your application from 1 to 4 full sizes sheet pans.

STANDARD FEATURES OF N8200-ST

- Polyurethane foam insulation
- On/off switch
- Environmentally friendly HFC-404A refrigerant
- · Stainless steel louver provided
- · Push-in perimeter gasket



Specifications

Model	18"x26" Pans Held	Length	Width	Counter Cutout Dimension	V/Hz/ Ph	H.P.	Amps	Ship Weight
N8230-ST	1 - Long left to right	29.60" (75cm)	22" (56cm)	28.60" x 21.10" (73cm x 54cm)	115/60/1	1/4	7.5	142lbs/64kg
N8240-ST	2 - Tall left to right	39.70" (101cm)	29.60" (75cm)	38.65" x 28.75" (98cm x 73cm)	115/60/1	1/4	7.5	168lbs/76kg
N8256-ST	2 - Long left to right	55.60" (141cm)	22" (56cm)	54.60" x 21.10" (139cm x 54cm)	115/60/1	1/4	7.5	193lbs/88kg
N8258-ST	3 - Tall left to right	57.60" (146cm)	29.60" (75cm)	56.60" x 28.75" (144cm x 73cm)	115/60/1	1/4	7.5	209lbs/95kg
N8275-ST	4 - Tall left to right	75.50" (192cm)	29.60" (75cm)	74.50" x 28.75" (189cm x 73cm)	115/60/1	1/4	7.5	239lbs/108kg



Welbilt offers fully-integrated kitchen systems and our products are backed by KitchenCare® aftermarket parts and service. Welbilt's portfolio of award-winning brands includes Cleveland™, Convotherm®, Delfield®, fitkitchen™, Frymaster®, Garland®, Kolpak®, Lincoln™, Manitowoc®, Merco®, Merrychef® and Multiplex®.

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