



# N8700-R

Drop-In Curved Individually Controlled Heated Electric Food Wells

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

# N8700-R:

Drop-In Curved Individually Controlled Heated Electric Food Wells

## Models

- N8744-R Heated food wells, fits two standard 12" x 20" pans
- N8759-R Heated food wells, fits three standard 12"x 20" pans
- N8776-R Heated food wells, fits four standard 12"x 20" pans
- N8794-R Heated food wells, fits five standard 12"x 20" pans



N8794-R

## Standard Features

- Top is constructed of 18-gauge stainless steel
- Flush mounted die stamped drawn 12" x 20" individual 20-gauge wells
- Wells depressed slightly into the top to hold in condensation
- Standard 1/2" stainless steel drain(s)
- Non-marring press fit top gasket
- Must be hard wired in the field
- Wet and dry operation
- 11.87" x 19.87" single hot food wells are manifolded together standard to one main gate valve
- Unit shall be insulated on all sides with 1" of fiberglass and bottom to have 2" of fiberfrax blanket insulation
- Individual infinite temperature controls standard

wired to one main control panel with 4' of conduit and wire. Field install control panel at location

- Galvanized exterior body
- One year parts and 90 day labor standard warranty

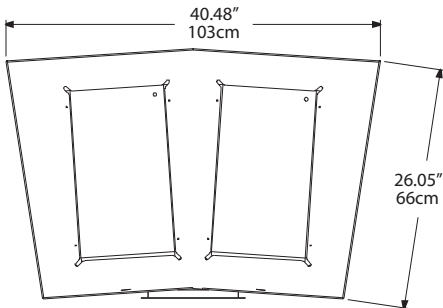
## Options & Accessories

- Adapter plates and bars
- Flexishield® food shields, single or dual service
- Omit drains and manifold
- 220 volt, 50 cycle electrical system\*
- Energy saving power well (ESP)\*

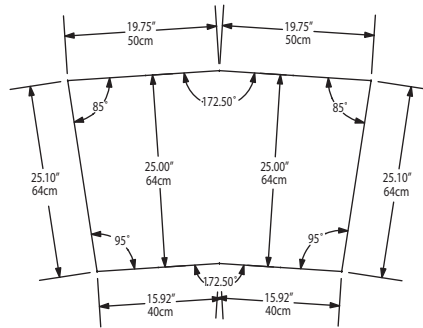
\* Inclusion of this option will alter electrical specifications of the unit



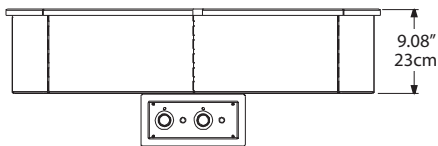
## N8744-R



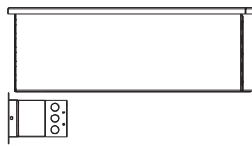
N8744-R Plan View



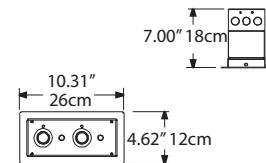
N8744-R Cutout Dimensions



N8744-R Elevation View



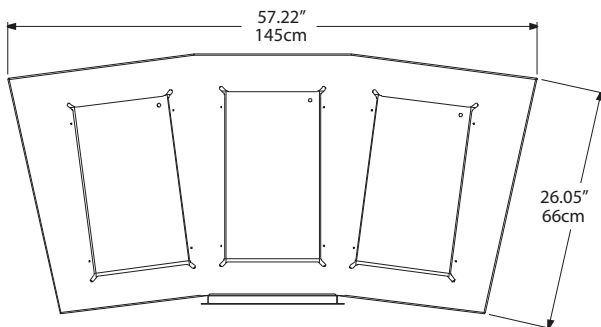
N8744-R Side View



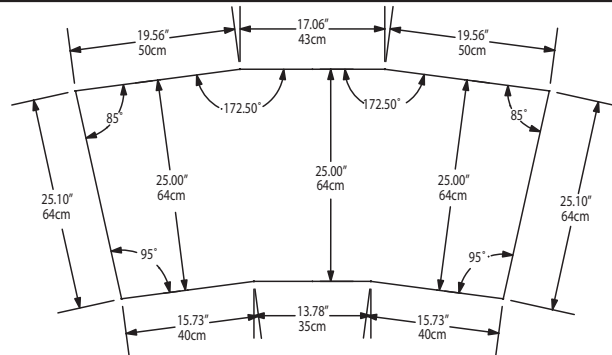
N8744-R Remote Control Cutout Dimensions

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

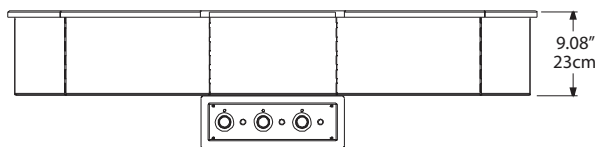
## N8759-R



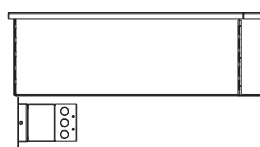
N8759-R Plan View



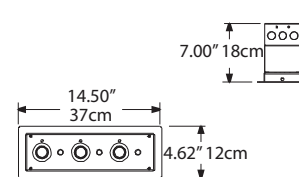
N8759-R Cutout Dimensions



N8759-R Elevation View



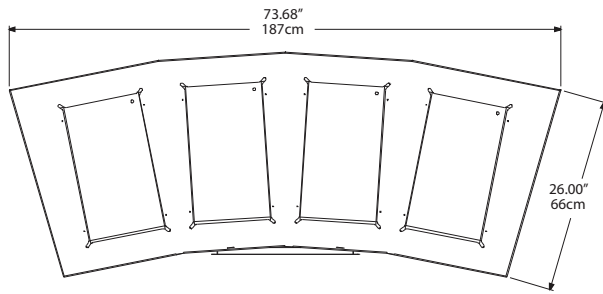
N8759-R Side View



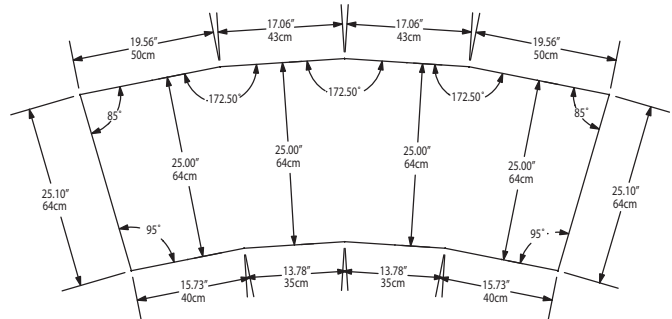
N8759-R Remote Control Cutout Dimensions

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

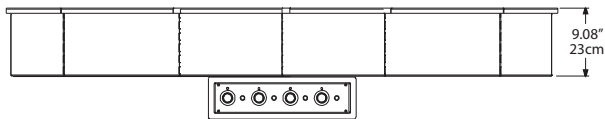
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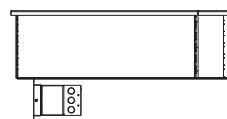
N8776-R Plan View



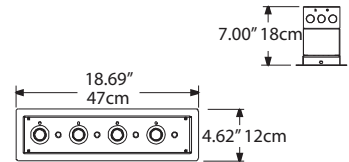
N8776-R Cutout Dimensions



N8776-R Elevation View



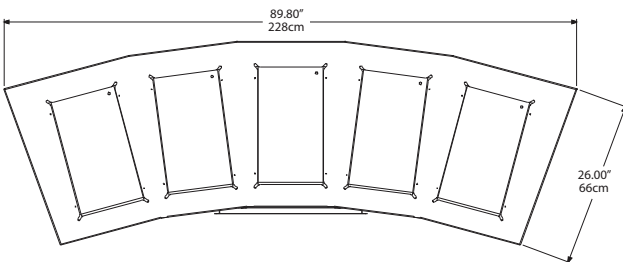
N8776-R Side View



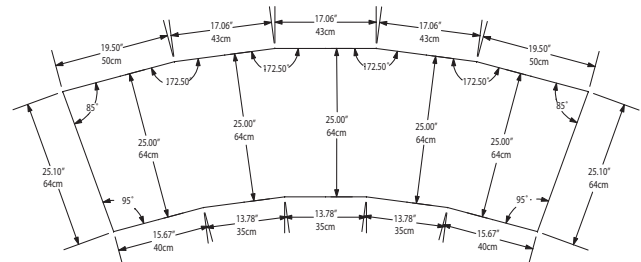
N8776-R Remote Control Cutout Dimensions

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

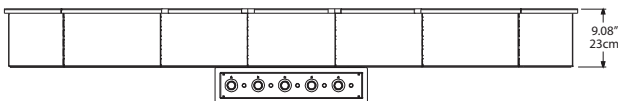
## N8794-R



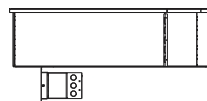
N8794-R Plan View



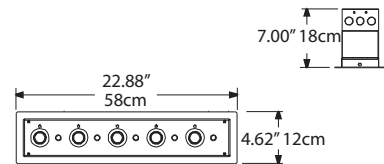
N8794-R Cutout Dimensions



N8794-R Elevation View



N8794-R Side View



N8794-R Remote Control Cutout Dimensions

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



# N8700-R

Drop-In Curved Individually Controlled Heated Electric Food Wells

## Specifications

Top shall be one-piece 18-gauge stainless steel, with die-stamped 19.87" x 11.87" (50.5cm x 30.2cm) openings with depressed edges. Formed well below each opening shall be 6.25" (15.9cm) deep. Each well shall have an individual temperature control and 1000 watt heating element attached to bottom of well. Each well shall be equipped with a .5" female N.P.T. drain located in right rear corner. All drains manifold to a .5" gate valve at the left. Exterior housing shall be 20-gauge galvanized steel. Unit shall be insulated on sides and between wells with 1.00" (2.5cm) fiberglass; bottom shall have 2.00" (5.1cm) blanket insulation.

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

Optional Energy Saving Power wells (ESP) are individually equipped with a heated pad on bottom and sides of well rated at 500 watts for 208-230V or 240V. ESP wells provided with individual solid state digital temperature control wired to one main control panel with 4' of conduit and wire. This option reduces energy usage.

## Specifications

Model	# Of 12"x 20" Pans Held	Volts/Hertz/Phase	Watts	Amps	Optional ESP Amps (500 watt per well, 208-230V)	Ship Weight
N8744-R	2	120/60/1	2000	16.6	4.8/5.4	99lbs/45kg
N8759-R	3	208-230/60/1	3000/4000	15.0/16.0	7.2/8.1	134lbs/61kg
N8776-R	4	208-230/60/1	4000/4800	20.0/22.0	9.6/10.8	166lbs/75kg
N8794-R	5	208-230/60/1	5000/6000	24.0/27.0	12.0/13.5	186lbs/84kg

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

