ITEM NO. _____
PROJECT _____
LOCATION _____
DATE _____ QTY. _____

ADVANTEDGE™ NLCB SERIES
Chef Bases

MODELS

- ❑ NLCB36
- ❑ NLCB48
- ❑ NLCB53
- ❑ NLCB60
- ❑ NLCB72
- ❑ NLCB84
- ❑ NLCB96

NLCB84

FEATURES

CONSTRUCTION

- Designed to accommodate countertop cooking equipment
- Stainless steel top, front, sides and top
- Stainless steel interior
- Galvanized steel back and bottom
- Foamed-in-place with low ODP polyurethane insulation
- Wall thickness: 1.75"
- Top thickness: 2"
- Full marine drip guard to prevent spills from dripping over the edge (not applicable on NLCB36)
- Exterior digital thermometer
- 4" diameter casters
- Heavy-duty ergonomic handles

DRAWERS

- Stainless steel frames
- Supported on stainless steel telescoping drawer slides with stainless steel roller bearing wheels
- Drawer slides withstand maximum of 200 lbs. per drawer without deflection
- Upper and lower drawers accommodate 4" deep 12" x 20" pans
- Heavy-duty pan adapter bars supplied for full-size pans
- Pans not included
- Snap-in type vinyl magnetic gasket attached to each drawer for positive seal

REFRIGERATION

- Self-contained forced air refrigeration system metered by capillary tube
- Automatic condensate evaporator
- High humidity evaporator coils are coated to resist corrosion
- Removable front thermometer panel and grille for easy access to slide-out refrigeration system
- Refrigerant: R290
- Temperature range: 34° to 38°F (1° to 3°C)

WARRANTY

- Standard limited three year parts and labor
- Additional two year coverage on compressor part

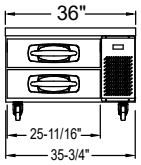
OPTIONS

- ❑ 6" leg kit
- ❑ Full size stainless steel pans (4" x 20-3/4"x 12-3/4", 14 quart)
- ❑ Horizontal pan dividers (to accommodate 1/3 & 1/6 size pans)

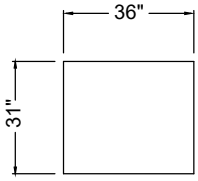
TECHNICAL SPECIFICATIONS

Models	NLCB36	NLCB48	NLCB53	NLCB60	NLCB72	NLCB84	NLCB96
Crated Weight (lbs) (kg)	181 (82)	220 (100)	231 (105)	243 (110)	309 (140)	348 (158)	384 (174)
Crated Height (in) (mm)	27 (686)	27 (686)	27 (686)	27 (686)	27 (686)	27 (686)	27 (686)
Crated Width (in) (mm)	38 (965)	50 (1270)	55 (1397)	62 (1575)	74 (1880)	87 (2210)	99 (2515)
Crated Depth (in) (mm)	35 (889)	35 (889)	35 (889)	35 (889)	35 (889)	35 (889)	35 (889)
Interior Height (in) (mm)	16-1/2 (419)	16-1/2 (419)	16-1/2 (419)	16-1/2 (419)	16-1/2 (419)	16-1/2 (419)	16-1/2 (419)
Interior Width (in) (mm)	22-1/4 (565)	34-1/4 (870)	39-3/4 (1010)	39-3/4 (1010)	57-1/2 (1461)	70-1/2 (1791)	83-1/2 (2121)
Interior Depth (in) (mm)	21-3/4 (552)	21-3/4 (552)	21-3/4 (552)	21-3/4 (552)	21-3/4 (552)	21-3/4 (552)	21-3/4 (552)
Overall Height (in) (mm)	25-1/2 (648)	25-1/2 (648)	25-1/2 (648)	25-1/2 (648)	25-1/2 (648)	25-1/2 (648)	25-1/2 (648)
Overall Width (in) (mm)	36 (914)	48 (1219)	53 (1346)	60 (1524)	72 (1829)	84 (2134)	96-1/16 (2440)
Overall Depth (in) (mm)	31 (787)	31 (787)	31 (787)	31 (787)	31 (787)	31 (787)	31 (787)
Gross Cubage (CuFt) (L)	5.7 (161)	8.6 (244)	9.8 (277)	9.8 (277)	14.3 (405)	17.2 (487)	21.4 (606)
Full Size Pan Capacity*	2	4	6	6	8	10	12
Number of Drawers	2	2	2	2	4	4	4
Number of Casters	4	4	4	4	6	6	6
Total Weight/Load Capacity (lbs) (kg)	1040 (468)	1040 (468)	1040 (468)	1040 (468)	1560 (702)	1560 (702)	1560 (702)
Condensing Unit Size	1/5 HP	1/5 HP	1/5 HP	1/5 HP	1/5 HP	3/8 HP	3/8 HP
Refrigerant	R290	R290	R290	R290	R290	R290	R290
Electrical Characteristics	115/60/1	115/60/1	115/60/1	115/60/1	115/60/1	115/60/1	115/60/1
NEMA Plug Configuration	5-15P	5-15P	5-15P	5-15P	5-15P	5-15P	5-15P
Total Amp Draw	3.0	3.0	3.0	3.0	3.0	3.5	3.5

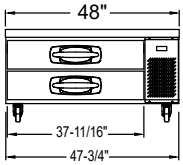
*Pans not included.



NLCB36 ELEVATION VIEW



NLCB36 PLAN VIEW



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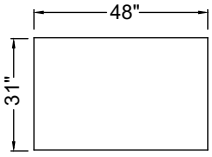
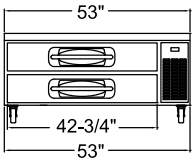


NLCB48 PLAN VIEW



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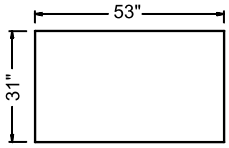
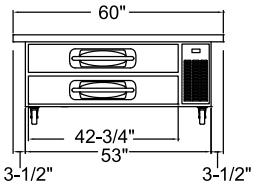
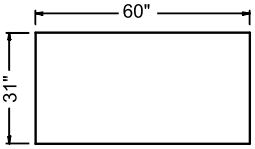


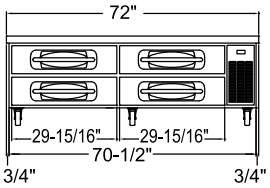
NLCB53 PLAN VIEW



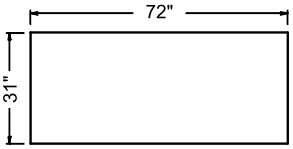
NLCB60 ELEVATION VIEW



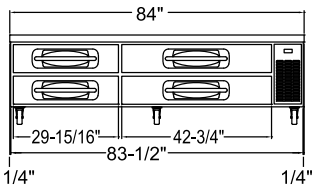
NLCB60 PLAN VIEW



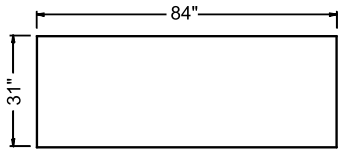
NLCB72 ELEVATION VIEW



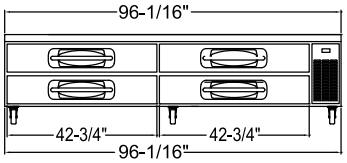
NLCB72 PLAN VIEW



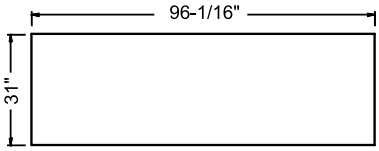
NLCB84 ELEVATION VIEW



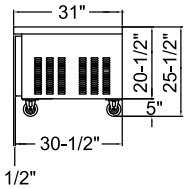
NLCB84 PLAN VIEW



NLCB96 ELEVATION VIEW



NLCB96 PLAN VIEW



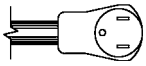
SIDE VIEW
ALL MODELS

LISTINGS

Intertek

HOOKUP

All models via plug in, 9 foot long flexible three wire 14 gauge cord with molded plug.



NEMA 5-15P

BID SPECIFICATIONS

Item no. NLCB_____.

Provide _____Chef Base(s), Norlake model no. NLCB_____.

Chef base will feature stainless steel top, front, sides and top. Interior will be stainless steel with galvanized steel back and bottom. Base will be equipped with a full marine drip guard (not applicable on NLCB36), an exterior digital thermometer, and 4" diameter casters.

Drawers will feature stainless steel frames and will be supported on stainless steel telescoping drawer slides with stainless steel roller bearing wheels. Drawer slides to withstand maximum of 200 lbs. without deflection.

The refrigeration system will be self-contained forced air type. Refrigerant will be R290. The temperature range will be 34° to 38°F (1° to 3°C). System will be equipped with automatic defrost and coated evaporator coils.

Chef base to have standard limited three year limited parts and labor warranty with additional two year coverage on compressor part.

Chef base to be UL, C-UL and ETL Sanitation listed.

NOTE: Cabinet designed for optimum performance in air-conditioned area at 75°F ambient and 55% relative humidity.
All specifications within this publication subject to change without notice.

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