



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

ADVANTEDGE™ NLSP SERIES

Sandwich/Salad Prep Tables

MODELS

- NLSP27-8 NLSP60-16
 NLSP36-10 NLSP72-18
 NLSP48-12



NLSP60-16



Standard drop-in section:

- Fans force cold air into this enclosed area keeping stored food items consistently cold
- A stainless steel divider prevents food spillage into the storage area beneath
- Accommodates 6" deep pans (4" standard)

OPTIONS

- 6" legs in lieu of casters (legs shipped loose)
- 4" casters in lieu of 6" casters (casters shipped loose)
- Additional shelves
- Single or double overshef



FEATURES

CONSTRUCTION

- Stainless steel interior and exterior
- Foamed-in-place with low ODP polyurethane insulation
- Standard 9-1/2" deep reversible cutting board
- Insulated top lid
- Wall thickness: 2.0"
- 6" overall height casters
- Adjustable heavy-duty shelves
- Field reversible door on MBSP27-8
- 1/6 size pans included in all models
- Locking adapter bars hold pans in place

DOORS

- Self-closing
- Standard door swing configuration:
 - 1-door models: hinged right
 - 2-door models: left hinged left, right hinged right
 - 3-door models: left hinged left, middle hinged left, right hinged right
- Door width:
 - MBSP27-8: 27³/₈"
 - MBSP36-10: 18"
 - MBSP48-12: 24"
 - MBSP60-16: 30"
 - MBSP72-18: 24"

REFRIGERATION

- Self-contained forced air refrigeration system
- Coated evaporator coil
- Condensate is collected and automatically evaporated from an energy efficient vaporizer
- Refrigerant: R290
- Temperature range: 34° to 38°F (1° to 3°C) for storage area; 33° to 41°F (1° to 5°C) for refrigerated pan well

WARRANTY

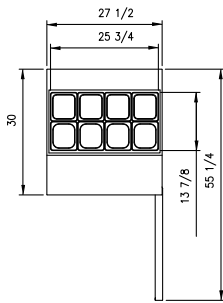
- Standard limited three year parts and labor
- Additional two year coverage on compressor part



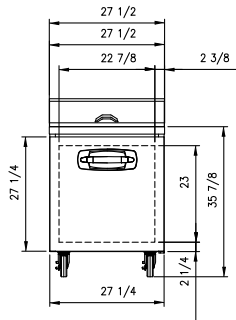
ADVANTEDGE™ NLSP SERIES
SANDWICH/SALAD PREP TABLES

TECHNICAL SPECIFICATIONS

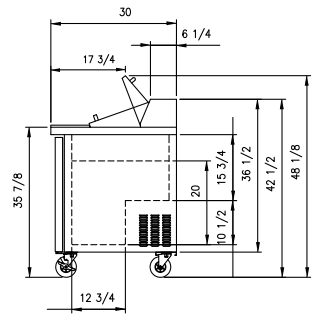
Models	NLSP27-8	NLSP36-10	NLSP48-12	NLSP60-16	NLSP72-18
Crated Weight (lbs) (kg)	165 (75)	203 (92)	251 (114)	278 (126)	326 (148)
Crated Height (in) (mm)	44-3/8 (1127)	44-3/8 (1127)	44-3/8 (1127)	44-3/8 (1127)	44-3/8 (1127)
Crated Width (in) (mm)	30-1/8 (765)	38 (965)	51-1/4 (1302)	63 (1600)	74-3/8 (1889)
Crated Depth (in) (mm)	33-1/2 (851)	33-1/2 (851)	33-1/2 (851)	33-1/2 (851)	33-1/2 (851)
Interior Height (in) (mm)	20 (508)	20 (508)	20 (508)	20 (508)	20 (508)
Interior Width (in) (mm)	23-5/8 (600)	32-1/2 (826)	44-5/8 (1113)	56-5/8 (1438)	68-5/8 (1743)
Interior Depth (in) (mm)	22 (559)	22 (559)	22 (559)	22 (559)	22 (559)
Overall Height (in) (mm)	42-1/2 (1080)	42-1/2 (1080)	42-1/2 (1080)	42-1/2 (1080)	42-1/2 (1080)
Overall Width (in) (mm)	27-1/2 (699)	36-3/8 (924)	48-1/4 (1226)	60-3/8 (1534)	72-3/8 (1838)
Overall Depth (in) (mm)	30 (762)	30 (762)	30 (762)	30 (762)	30 (762)
Gross Cubage (CuFt) (L)	6.7 (190)	9.1 (258)	12.5 (354)	15.9 (450)	19.2 (544)
Number of 1/6 Pans	8	10	12	16	18
Number of Shelves	1	2	2	2	3
Shelf Area (SqFt) (Sqm)	3.6 (0.33)	5 (0.46)	6.8 (0.63)	8.6 (0.80)	10.5 (0.98)
Number of Casters	4	4	4	4	4
Condensing Unit Size	1/5 HP	1/5 HP	1/5 HP	1/5 HP	1/5 HP
Refrigerant	R290	R290	R290	R290	R290
Electrical Characteristics	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
Total Amp Draw	3.5	3.5	3.5	3.5	3.5



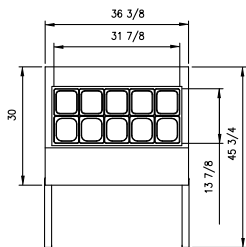
NLSP27-8 PLAN VIEW



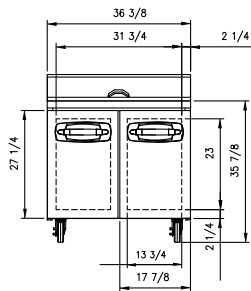
NLSP27-8 ELEVATION VIEW



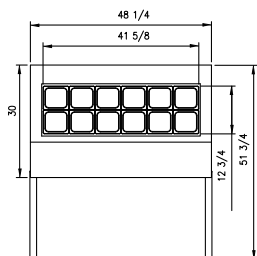
ALL MODELS
SIDE VIEW



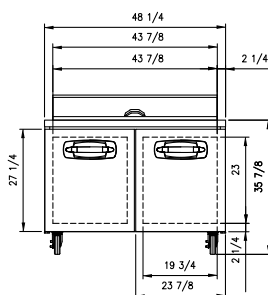
NLSP36-10 PLAN VIEW



NLSP36-10 ELEVATION VIEW



NLSP48-12 PLAN VIEW

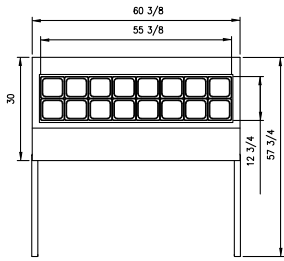


NLSP48-12 ELEVATION VIEW

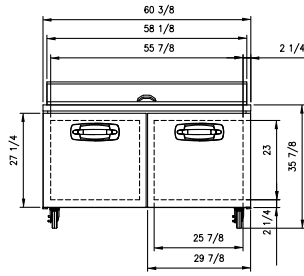


ADVANTEDGE™ NLSP SERIES
SANDWICH/SALAD PREP TABLES

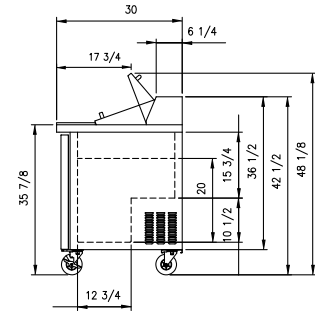
TECHNICAL SPECIFICATIONS



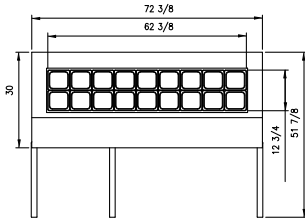
NLSP60-16 PLAN VIEW



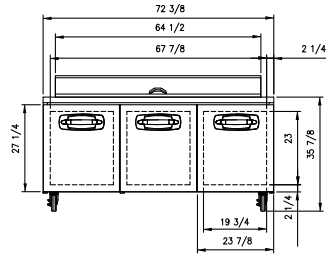
NLSP60-16 ELEVATION VIEW



**ALL MODELS
SIDE VIEW**

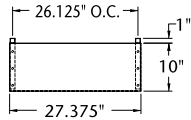


NLSP72-18 PLAN VIEW

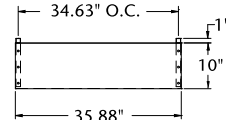


NLSP72-18 ELEVATION VIEW

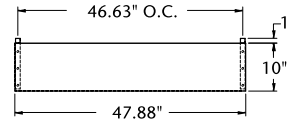
OPTIONAL OVERSHELF SPECIFICATIONS



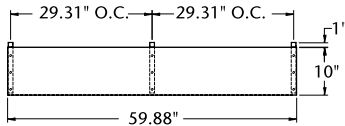
**PLAN VIEW
NLSP27-8, NLSMP27-12**



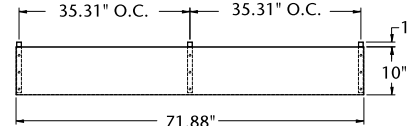
**PLAN VIEW
NLSMP36-10, NLSMP36-15**



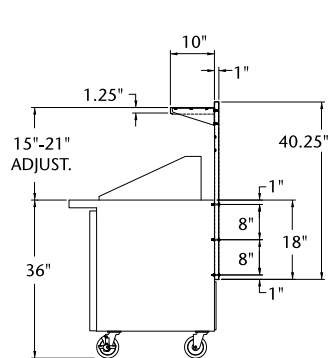
**PLAN VIEW
NLSMP48-12, NLSMP48-18**



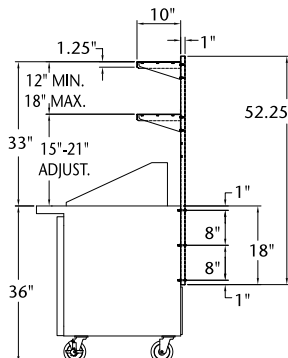
**PLAN VIEW
NLSMP60-16, NLSMP60-24**



**PLAN VIEW
NLSMP72-18, NLSMP72-30**



**SINGLE SHELF
SIDE VIEW**



**DOUBLE SHELF
SIDE VIEW**



ADVANTEDGE™ NLSP SERIES SANDWICH/SALAD PREP TABLES

LISTINGS



HOOKUP

All models via plug in, 9 foot long flexible three wire 14/3 cord with molded plug.



BID SPECIFICATIONS

Item no. NLSP _____.

Provide _____ Sandwich/Salad Prep Table(s), Norlake model no. NLSP _____.

Prep table will feature stainless steel construction on interior and exterior and will be equipped with locking adapter bars allowing mixed sized pans.

Prep table will also feature an

enclosed drop-in section to keep food items consistently cold. This section will contain a stainless steel divider to prevent food spillage into the storage area beneath. Section will accommodate up to 6" deep pans (4" standard).

The refrigeration system will be bottom mounted and self-contained. Refrigerant will be R290.

The temperature range will be 34° to 38°F (1° to 3°C) for storage area; 33° to 41°F (1° to 5°C) for refrigerated pan well.

Prep table to have standard limited three year parts and labor with additional two year coverage on compressor part.

Prep table will be UL & C-UL listed and ETL Sanitation classified.

**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.**

