NOR-LAKE, INCORPORATED 727 Second Street P.O. Box 248 Hudson, Wisconsin 54016

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AdvantEDGE[™] Refrigerated Chef Base



SPECIFICATIONS FOR: NLCB53, NLCB60, NLCB72, NLCB84, NLCB96

- Finish: Complete stainless steel interior. Stainless steel exterior front, sides and heavy-duty marine edge top. Galvanized bottom and back.
- Insulation: The complete cabinet and drawers are foamed in place with polyurethane insulation
- Electrical: 115 volt, 60 Hz, 1 phase with cord and NEMA 5-15P Plug
- Heavy-duty stainless steel drawers supported on stainless steel telescoping drawer slides Hardware: with stainless steel roller bearing wheels. Drawer slides designed to withstand maximum of 200 lbs per drawer. Full 3/4" marine edge top to prevent spills from flowing over edge. Flat surface top is 1-1/2" less than overall top surface dimension. Heavy-duty 4" casters. Drawers include notched locking pan adapter bars for full-size pans (pans not included).
- Self-contained refrigeration system utilizes R134a refrigerant metered by a capillary tube Refrigeration: system. Automatic condensate evaporator. Interior forced air system with high humidity evaporator coils. Adjustable temperature control. Temperature range 35°F to 40°F. Digital temperature indicator.

Temperature range: 35°F

Warranties: 3 year parts &

labor, 5 year compressor

UL, C-UL and ETL Sanitation

UL, C-UL and ETL Sanitation listed ** Approvals:

STANDARD FEATURES

- Adjustable temperature control
- Automatic condensate evaporator
- Capillary tube system
- Digital temperature indicator
- Full 3/4" marine edge top
- Full size pan adapter bars (pans not included)
- 4" casters consuming 5"
- Stainless steel exterior finish
- Stainless steel interior finish
- *Most options are available one week from receipt of order. Please contact us for specific questions.

**C-UL is Underwriters Laboratories Safety Certification Mark which indicates that UL has tested the equipment to applicable CSA Standards. **UL Sanitation is Underwriters Laboratories Sanitation Mark which indicates that UL has tested the equipment to applicable NSF Standards.

to 40°F

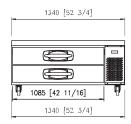
- **OPTIONAL FEATURES*** Stainless steel drawers
 - Legs



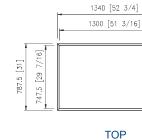
SPECIFICATION

Registered to ISO 9001:2008 File No. 10001816





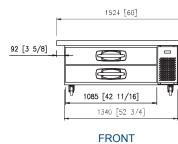
FRONT

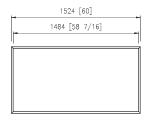


636 [25 1/16] 648 [25 1/2]

NLCB53

787.5 [31] **747.5 [29 7/16]**





NLCB60

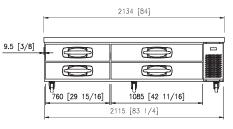
TOP

				SPECIFICATIONS	
Model	NLCB53	NLCB60	NLCB72	NLCB84	NLCB96
Crated Weight (lbs.)	230	250	340	355	390
Interior Height	16-1/2"	16-1/2"	16-1/2"	16-1/2"	16-1/2"
Interior Width	39-3/4"	39-3/4"	57-1/2"	70-1/2"	83-1/2"
Interior Depth	21-3/4"	21-3/4"	21-3/4"	21-3/4"	21-3/4"
Overall Height	25-1/2"	25-1/2"	25-1/2"	25-1/2"	25-1/2"
Overall Width	53"	60"	72"	84"	96-1/16
Overall Depth	31"	31	31"	31"	31"
Gross Cubage (ft.3)	9.8	9.8	14.3	17.2	21.4
Full Size Pan Capacity**	6	6	8	10	12
Number of Drawers	2	2	4	4	4
Number of Casters	4	4	6	6	6
Total Weight / Load Capacity (lbs)	1040	1040	1560	1560	1560
Condensing Unit Size	1/5 HP	1/5 HP	1/5 HP	3/8 HP	3/8 HP
Refrigerant	R-134a	R-134a	R-134a	R-134a	R-134a
Electrical Characteristics	115/60/1	115/60/1	115/60/1	115/60/1	115/60/
Cord and Plug Furnished	Yes	Yes	Yes	Yes	Yes
Nema Plug Configuration	5-15P	5-15P	5-15P	5-15P	5-15P
Total Amp Draw	3.3	3.3	3.3	6.0	6.0

Specifications subject to change without notice.

** Pans not included.





FRONT NLCB96

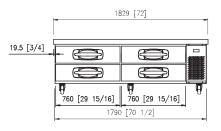






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COMMON SIDE 1829 [72] 1769 [70 7/16] TOP NLCB72



FRONT NLCB72



