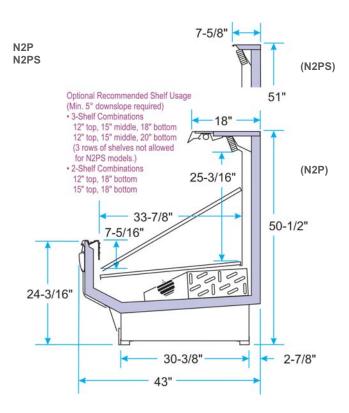
N2P, N2PS





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N2P and N2PS merchandisers for bulk or critical temperature produce can be used as wall-lined displays or as back-to-back island displays. These versatile semi-vertical merchandisers can accept up to 2 levels of shelving to enhance the display of all types of produce. Meat and deli products can also be merchandised from this model.

Features & Benefits

- Energy-efficient copper tube and aluminum fin coils.
- One row of energy efficient T8 canopy lights with electronic ballasts provide appealing product illumination. (N2P)
- Telescoping white powder-coated display screens enhance product presentation.
- · Solid steel base adds strength and durability.
- Easily removable front and rear ducts enhance ease of sanitation.
- Fan assembly design allows access to coil and drain pan.
- Off-cycle defrost.
- 18" top shelf adds merchandising flexibility. (N2P)

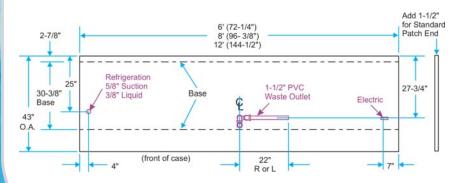
Options

- ECM fan motors for additional energy savings.
- Energy-efficient T8 shelf lighting with remote electronic ballasts.
- Multiple-depth shelving alternatives.
- 3 or 6 position shelf brackets for varied shelf display angles.
- Electric or gas defrost for meat or deli applications.

Specifications are subject to engineering changes without notice.

Model	Case Length	Description	Capacity in Cubic Feet*
N2P	6' • 8' • 12'	Semi-Vertical 3-Deck Produce, Meat or Deli, std coil	23.0 • 30.7 • 46.1
N2PS	6' • 8' • 12'	Semi-Vertical 3-Deck w/ Short Top, Produce, Meat or Deli, std coil	23.0 • 30.7 • 46.1

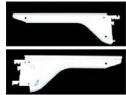
^{*} Cubic capacity is based on one row of 15" shelves and one row of 18" shelves.



Optional Accessories



Multiple depth shelving adds display versatility for bulk and critical temp produce. Meat and deli products can also be merchandised from this model.



3 or 6 position shelf brackets provide the desired shelf angle for optimum product viewing.

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