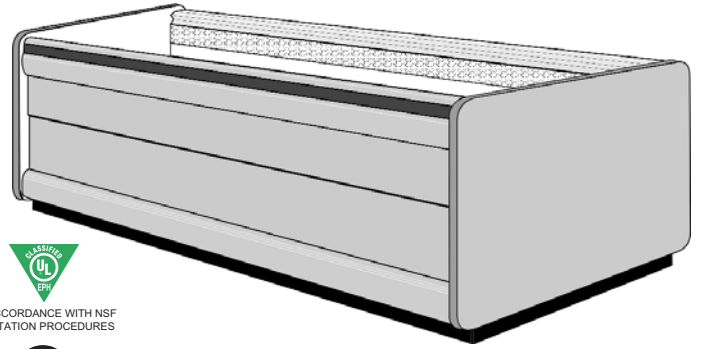


NFX, NFSX, NCSX, NFSGX and NCSGX open-well merchandisers are designed to maximize the merchandising area for frozen food, ice cream or even medium temperature products. Glass front models increase overall product visibility. Add a non-refrigerated superstructure to increase the total merchandising area.



IN ACCORDANCE WITH NSF
SANITATION PROCEDURES



Model NFX8 illustrated

Features & Benefits

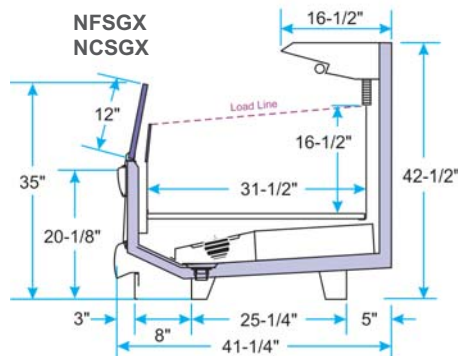
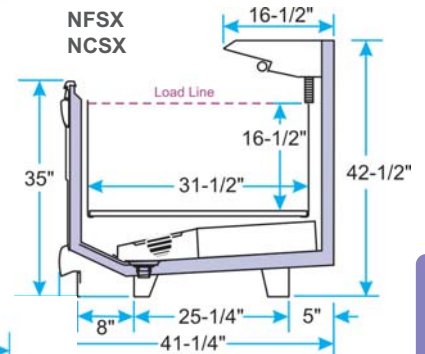
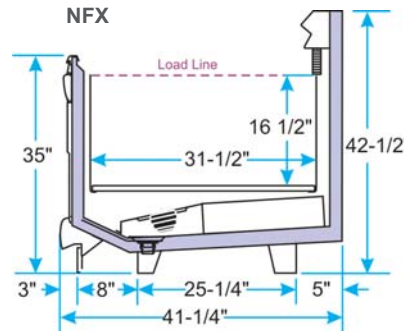
- Energy-efficient copper tube and aluminum fin coils.
- NFSGX & NCSGX models have 6" angled clear front glass that enhances product visibility.
- Solid steel base adds strength and durability.
- Easily removable interior components for quicker cleaning.
- Fan assembly design allows access to coil and drain pan.
- Electric defrost.

Options

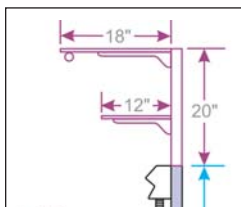
- ECM fan motors for additional energy savings.
- Adjustable white powder-coated display screens enhance product presentation.
- Dual and medium temperature applications are available.
- Lighted or non-lighted superstructure shelving allows additional merchandising options for non-refrigerated products.
- Gas defrost.

Specifications are subject to engineering changes without notice.

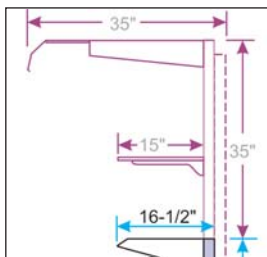
Model	Case Length	Description	Capacity in Cubic Feet
NFX	8' • 12'	Solid Front Open Well Low or Medium Temp, standard coil	29.3 • 43.9
NFSX NCSX	8' • 12'	Solid Front Open Well Low or Medium Temp, standard coi	29.3 • 43.9
NFSGX NCSGX	8' • 12'	Glass Front Open Well Low or Medium Temp, standard coi	25.6 • 38.5



Optional Accessories



DSAL superstructures add an 18" top and 12" shelf with an optional top light which increases the merchandising area for non-refrigerated food or packaged items.



DNS superstructures add a 35" lighted canopy top and a 15" shelf.

