



ITEM NO. \_\_\_\_\_  
PROJECT \_\_\_\_\_  
LOCATION \_\_\_\_\_  
DATE \_\_\_\_\_ QTY. \_\_\_\_\_

## ADVANTEDGE™ NLU SERIES

### Undercounter/Worktable Refrigerators & Freezers

#### REFRIGERATORS FREEZERS

- |                                 |                                 |
|---------------------------------|---------------------------------|
| <input type="checkbox"/> NLUR27 | <input type="checkbox"/> NLUF27 |
| <input type="checkbox"/> NLUR36 | <input type="checkbox"/> NLUF48 |
| <input type="checkbox"/> NLUR48 | <input type="checkbox"/> NLUF60 |
| <input type="checkbox"/> NLUR60 |                                 |
| <input type="checkbox"/> NLUR72 |                                 |



NLUR60/NLUF60



#### FEATURES

##### CONSTRUCTION

- Stainless steel interior and exterior
- Foamed-in-place with low ODP polyurethane insulation
- Wall thickness: 2"
- 6" overall height casters
- Adjustable heavy-duty shelves, one per door

##### DOORS

- Self-closing with heavy-duty recessed pocket handle
- Standard door swing configuration:
  - 1-door models: hinged right
  - 2-door models: left hinged left, right hinged right
  - 3-door model: left hinged left, middle door hinged left, right door hinged right
- Field reversible doors on NLUR27 & NLUF27 models
- Door width:
  - NLUR/NLUF27: 27-3/8"
  - NLUR36: 18"
  - NLUR/NLUF48: 24"
  - NLUR/NLUF60: 30"
  - NLUR72: 24"

##### REFRIGERATION

- Self-contained forced air capillary tube refrigeration system
- The condensate is collected and automatically evaporated from an energy efficient vaporizer
- Refrigerant: R290
- Temperature range:
  - Refrigerators: 34° to 38°F (1° to 3°C)
  - Freezers: -10° to 0°F (-23° to -17°C)

##### WARRANTY

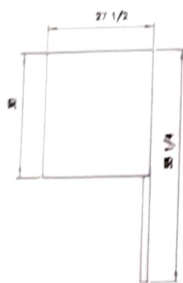
- Standard limited three year parts and labor
- Additional two year coverage on compressor part

#### OPTIONS

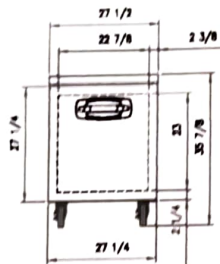
- ☐ 6" legs in lieu of casters (legs shipped loose)
- ☐ 4" casters in lieu of 6" casters (casters shipped loose)
- ☐ Additional shelves
- ☐ Single or double overshef

**TECHNICAL SPECIFICATIONS**

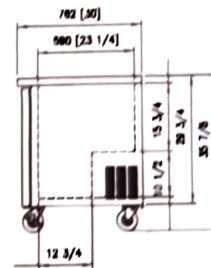
Models	Refrigerators					Freezers		
	NLUR27	NLUR36	NLUR48	NLUR60	NLUR72	NLUF27	NLUF48	NLUF60
Crated Weight (Est) (kg)	143 (65)	181 (82)	227 (103)	254 (115)	295 (134)	152 (69)	238 (108)	276 (125)
Crated Weight (Est) (lb)	31 (914)	36 (914)	36 (914)	36 (914)	36 (914)	36 (914)	36 (914)	36 (914)
Crated Width (in) (mm)	30-1/8 (765)	38 (965)	51-1/4 (1302)	63 (1600)	74-3/8 (1889)	30-1/8 (765)	51-1/4 (1302)	63 (1600)
Crated Height (in) (mm)	33 1/2 (851)	33 1/2 (851)	33 1/2 (851)	33 1/2 (851)	33 1/2 (851)	33 1/2 (851)	33 1/2 (851)	33 1/2 (851)
Interior Height (in) (mm)	26-1/4 (667)	26-1/4 (667)	26-1/4 (667)	26-1/4 (667)	26-1/4 (667)	25-1/2 (648)	25-1/2 (648)	25-1/2 (648)
Interior Width (in) (mm)	31 1/2 (800)	32 1/2 (826)	44 5/8 (1133)	56 5/8 (1438)	68 5/8 (1743)	23 (584)	43 3/4 (1111)	55 7/8 (1419)
Interior Depth (in) (mm)	22 (559)	22 (559)	22 (559)	22 (559)	22 (559)	21-1/2 (546)	21-1/2 (546)	21-1/2 (546)
Overall Width (in) (mm)	27-1/2 (699)	36-3/8 (924)	48-1/4 (1226)	60-3/8 (1534)	72-3/8 (1838)	27-1/2 (699)	48-1/4 (1226)	60-3/8 (1534)
Overall Depth (in) (mm)	30 (762)	30 (762)	30 (762)	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 (543)	6.0 (170)	11.4 (323)	14.6 (413)
Number of Shelves	1	2	2	2	3	1	2	2
Shelf Area (SqFt) (Sqm)	3.6 (0.33)	5.0 (0.46)	6.8 (0.63)	8.6 (0.80)	10.5 (0.93)	3.4 (0.32)	6.5 (0.60)	8.3 (0.77)
Number of Casters	4	4	4	4	4	4	4	4
Condensing Unit Size	1/5 HP	1/5 HP	1/5 HP	1/5 HP	1/5 HP	1/5 HP	1/2 HP	1/2 HP
Refrigerant	R290	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	115/60/1
NEMA Plug Configuration	5-15P	5-15P	5-15P	5-15P	5-15P	5-15P	5-15P	5-15P
Total Amp Draw	3.5	3.5	3.5	3.5	3.5	3.5	7.5	7.5



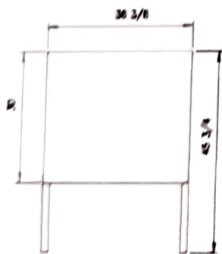
**NLUR27 PLAN VIEW**



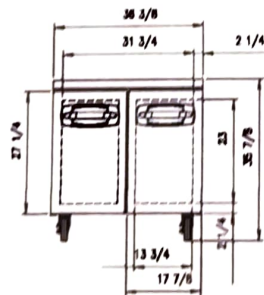
**NLUR27 ELEVATION VIEW**



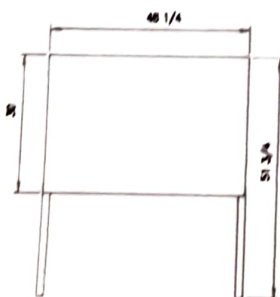
**ALL MODELS  
SIDE VIEW**



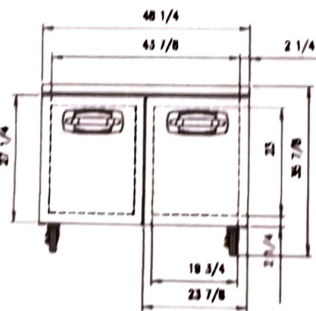
**NLUR36 PLAN VIEW**



**NLUR36 ELEVATION VIEW**



**NLUR48 PLAN VIEW**



**NLUR48 ELEVATION VIEW**

# USER-FRIENDLY DESIGNS



**Two GN Pan Sizes**  
for Versatile Food Storage



**Automatic LED Light**  
for Effortless Food Retrieval



**Smooth Sliding**  
with Buffer Damping System



**360° Swivel Casters**  
for Easy Transport & Floor Cleaning





REF CD21-01 by Wildprep 5.0 (1 Review)

53" 2 Drawer Refrigerated Chef Base

\$1,899.00 ~~\$2,199.00~~

FROM \$171.48/MO WITH shipwiz [Check your purchasing power](#)

Quantity:

1

+

Add to Cart

Buy with



ETL & Sanitation Listed  
[View Listing](#)

#### ☒ Quick Shipping

Usually ships in 3 business days

#### ☒ Shipping Method

Common Carrier

#### ☒ Warranty

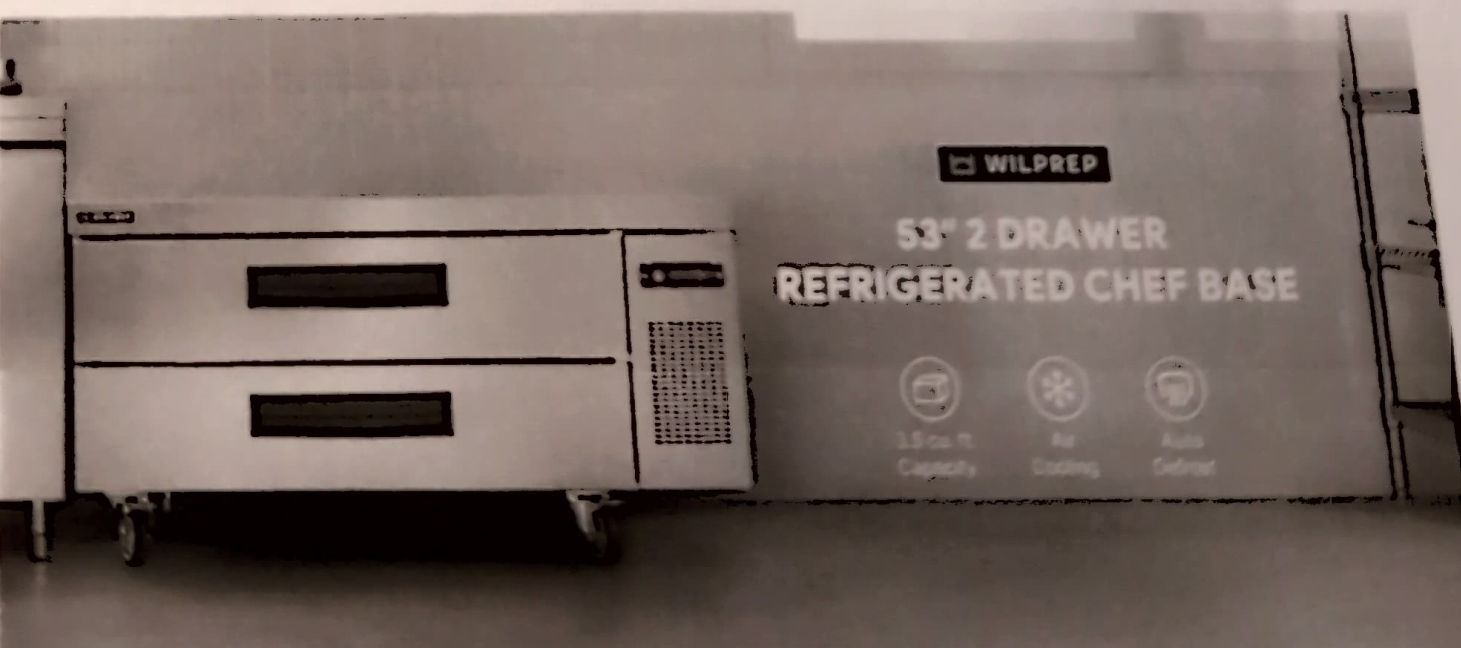
1-Year Warranty

#### ☒ Attention CA Residents

Prop 65 Warning

## About

REF CD21-01





# 14

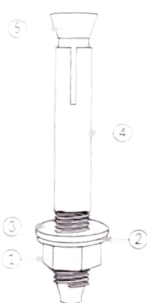
**REGENCY**  
Space Solutions

# Wire Wall Shelving Kit

## Mounting Instructions

### TOOLS SUGGESTED (NOT INCLUDED)

Drill  
Level  
Tape Measure  
3/8" Masonry Drill Bit  
10mm Socket Wrench

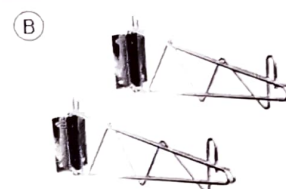
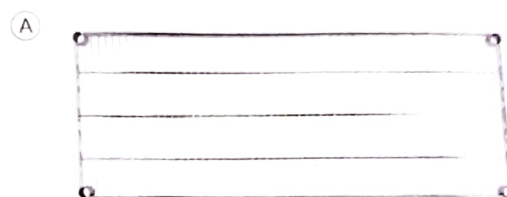


### PARTS

- (A) 1 - Regency Shelf
- (B) 2 - Regency Wall Brackets
- (C) (8) - Sleeve Anchor Sets

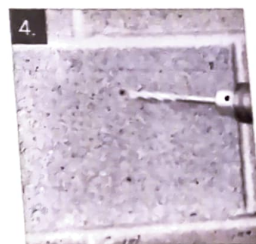
### SLEEVE ANCHOR ASSEMBLY

- (1) (8) - Hex Nuts
- (2) (8) - Lock Washers
- (3) (8) - Flat Washers
- (4) (8) - Sleeve Anchors
- (5) (8) - Threaded Bolts



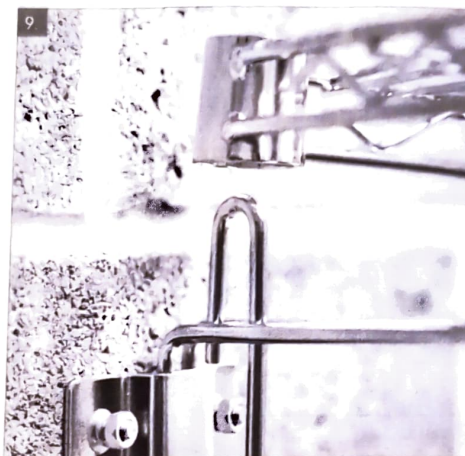
## Mounting Instructions

1. Lay out all parts to ensure all are included and undamaged.
2. Determine shelf placement and note desired height.
3. Place the first wall bracket at the desired height on the wall. Level the bracket and mark the mounting holes.
4. Drill a hole at least 1 5/8" deep in the center of each mark using a 3/8" masonry drill bit.  
**NOTE:** Avoid drilling the hole into the mortar joints of the wall if the wall is a block wall.
5. Insert the threaded bolt into the bottom of the sleeve anchor as shown. Push the anchor into the drilled mounting hole. Repeat for all four holes.  
**NOTE:** The threaded portion of the bolt should be sticking out of the mounting hole.



**Mounting Instructions (continued)**

6. Place the mounting bracket (with the loops facing up) over each threaded bolt and then install a flat washer, lock washer, and hex nut over each bolt in that order. Use a 10 mm wrench to ensure the hex nuts are tightened so that the mounting bracket is flush with the wall.
7. Use a tape measure and level to determine where to install the second mounting bracket based on shelf size.
8. Repeat Steps 3 - 6 for the second mounting bracket.
9. Once both brackets are secure, install the shelf by inserting the corners over each of the loops on the mounting brackets.
10. Test shelf weight and ensure shelf is level. Installation is complete.





Project \_\_\_\_\_

Item 465C1436KE5 Quantity \_\_\_\_\_

Approval \_\_\_\_\_ Date \_\_\_\_\_

# 14

## Steelton 14" x 36" NSF Chrome 5-Shelf Kit with 72" Posts

Item #465C1436KE5

### Special Features

- High-quality, commercial-grade construction
- (5) 14" x 36" shelves accommodate up to 300 lb. each
- (4) 72" stationary knock-down posts ship unassembled with shelves to reduce freight cost
- Easy to assemble and install in your kitchen or storage area
- Wire design promotes proper air flow around stored products

### Technical Data

Length	35 7/16 Inches
Width	13 25/32 Inches
Height	72 Inches
Nominal Length	36 Inches
Nominal Width	14 Inches
Nominal Height	72 Inches
Assembly Options	Assembly Required
Capacity	1500 lb.
Capacity (per Shelf)	300 lb.
Casters	Without Casters



### Certifications




NSF Listed



#### Technical Data

	<b>Color</b>	Silver
	<b>Features</b>	NSF Listed
	<b>Finish</b>	Chrome
	<b>Material</b>	Metal Wire
	<b>Number of Shelves</b>	5 Shelves
	<b>Shelf Style</b>	Horizontal
	<b>Style</b>	Stationary Vented
	<b>Type</b>	Shelving Kits
	<b>Usage</b>	Dry Environments

 **WARNING:** This product can expose you to chemicals including lead, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information, go to [www.p65warnings.ca.gov](http://www.p65warnings.ca.gov).

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Project: \_\_\_\_\_ Date: \_\_\_\_\_ Approval: \_\_\_\_\_ Qty: \_\_\_\_\_ Item #: 600T3048G

**REGENCY**  
Tables & Sinks

## Regency 30" x 48" 18-Gauge 304 Stainless Steel Commercial Work Table with Galvanized Legs and Undershelf

#600T3048G



### Technical Data

Length	48 inches
Width	30 inches
Height	34 inches
Adjustable Height	Adjustable
Work Surface Height	34 inches
Backsplash	Without Backsplash
Base Style	Undershelf
Features	Customizable Height NSF Listed With Undershelf

### Features

- 18-gauge type 304 stainless steel top offers greater durability and corrosion-resistance than type 430
- Includes a galvanized undershelf and legs
- Features a 30" x 48" work top
- Adjustable feet provide stability
- 500 lb. top shelf weight capacity; 370 lb. undershelf weight capacity

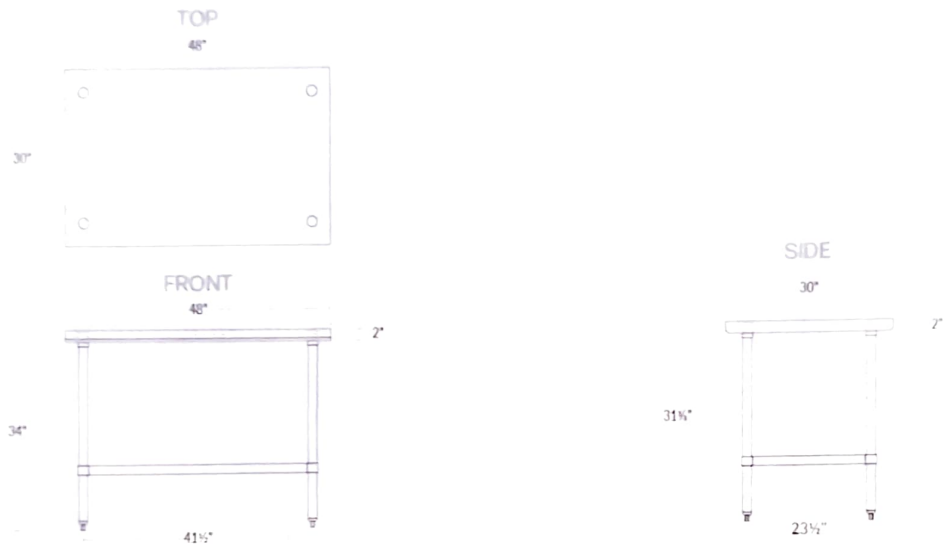
### Certifications



## Technical Data

Gauge	18 Gauge
Leg Construction	Galvanized Steel
Number of Legs	4 Legs
Size	30" x 48"
Stainless Steel Type	Type 304
Table Style	Undershelf
Tabletop Material	Stainless Steel
Top Capacity	500 lb.
Undershelf Capacity	370 lb.
Undershelf Construction	Galvanized Steel
Usage	Light Duty

## Plan View



## Notes & Details

This Regency 30" x 48" stainless steel commercial work table with undershelf provides additional work space in your busy kitchen. Great for prepping entrees, sides, and desserts, it's constructed from 18-gauge, 304 series stainless steel which offers greater durability and corrosion resistance than type 430 stainless steel. It has a smooth, easy-to-clean surface which makes this work table an ideal addition to your establishment. With the ability to hold up to 500 lb. of evenly distributed weight on the top shelf and 370 lb. on the undershelf, this work table provides additional storage options in crowded kitchens or tight work spaces.

The adjustable, galvanized steel undershelf should be placed 6" off of the ground when used in food service applications to comply with food safety regulations. Plus, a height of 34" allows you to create a comfortable work station for your employees. For increased stability, the legs of this work table are 1 5/8" in diameter and are also made of tubular galvanized steel, with plastic feet that are adjustable up to 1" to best fit your needs!

**WARNING:** This product can expose you to chemicals including Lead and Nickel, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information, go to [www.p65warnings.ca.gov](http://www.p65warnings.ca.gov)

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Project: \_\_\_\_\_ Date: \_\_\_\_\_ Approval: \_\_\_\_\_ Qty: \_\_\_\_\_ Item #: 600T1824G

**REGENCY**

Tables & Sinks

**Regency 18" x 24" 18-Gauge 304 Stainless Steel Commercial Work Table with Galvanized Legs and Undershelf**

#600T1824G



**Technical Data**

Length	24 inches
Width	18 inches
Height	34 inches
Adjustable Height	Adjustable
Work Surface Height	34 inches
Backsplash	Without Backsplash
Base Style	Undershelf
Features	Customizable Height NSF Listed With Undershelf

**Features**

- 18-gauge type 304 stainless steel top offers greater durability and corrosion-resistance than type 430
- Galvanized steel undershelf and legs
- Aluminum corner brackets on undershelf
- 350 lb. top shelf weight capacity; 260 lb. undershelf weight capacity
- Adjustable plastic bullet feet

**Certifications**

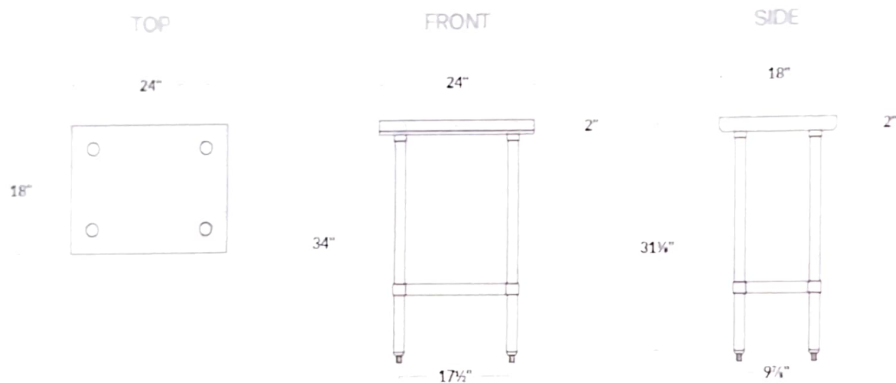




## Technical Data

Gauge	18 Gauge
Leg Construction	Galvanized Steel
Number of Legs	4 Legs
Size	18" x 24"
Stainless Steel Type	Type 304
Table Style	Undershell
Tabletop Material	Stainless Steel
Top Capacity	350 lb
Undershell Capacity	260 lb
Undershell Construction	Galvanized Steel
Usage	Light Duty

## Plan View



## Notes & Details

This stainless steel commercial 18" x 24" work table with undershell is constructed from durable and easy-to-clean 18-gauge type 304 series stainless steel. This durable stainless steel work table offers additional space for preparation or other tasks, providing superior corrosion resistance for a long service life.

This work table's adjustable undershell is constructed from 18-gauge galvanized steel and is secured with set screws for easy assembly. With this undershell, you'll have the storage space you need to store items like cutting boards and small counter equipment within easy reach.

The legs of this work table are 1 5/8" in diameter and are made of tubular galvanized steel. They are equipped with adjustable plastic bullet feet that help level the table on uneven floors. This work table's durable top can hold approximately 350 lb of evenly distributed weight, and the undershell can hold approximately 260 lb.

**WARNING:** This product can expose you to chemicals including Lead and Nickel which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information, go to [www.CCServices.com](http://www.CCServices.com).

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Project \_\_\_\_\_ Date: \_\_\_\_\_ Approval: \_\_\_\_\_ Qty: \_\_\_\_\_ Item #: 600T3060G

## REGENCY

### Regency 30" x 60" 18-Gauge 304 Stainless Steel Commercial Work Table with Galvanized Legs and Undershef

#600T3060G



#### Technical Data

Length	60 Inches
Width	30 Inches
Height	34 Inches
Adjustable Height	Adjustable
Work Surface Height	34 Inches
Backsplash	Without Backsplash
Base Style	Undershef
Features	Customizable Height NSF Listed With Undershef

#### Features

- 18-gauge type 304 stainless steel top offers greater durability and corrosion-resistance than type 430
- Includes a galvanized undershef and legs
- Features a 30" x 60" work top
- Adjustable feet provide stability
- 520 lb. top shelf weight capacity; 390 lb. undershef weight capacity

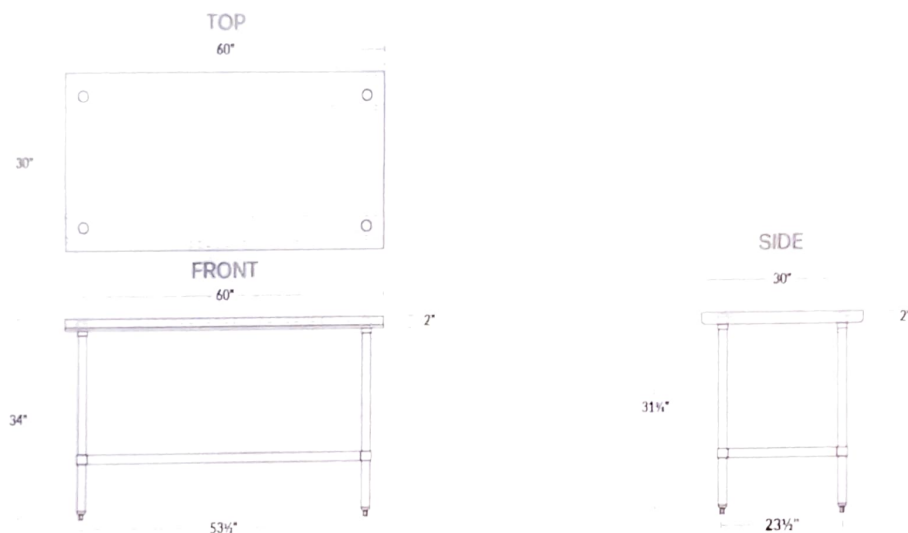
#### Certifications



## Technical Data

Gauge	18 Gauge
Leg Construction	Galvanized Steel
Number of Legs	4 Legs
Size	30" x 60"
Stainless Steel Type	Type 304
Table Style	Undershelf
Tabletop Material	Stainless Steel
Top Capacity	520 lb.
Undershelf Capacity	390 lb.
Undershelf Construction	Galvanized Steel
Usage	Light Duty

## Plan View



## Notes & Details

This Regency 30" x 60" stainless steel commercial work table with undershelf provides additional work space in your busy kitchen. Great for prepping entrees, sides, and desserts, it's constructed from 18-gauge, 304 series stainless steel which offers greater durability and corrosion resistance than type 430 stainless steel. It has a smooth, easy-to-clean surface which makes this work table an ideal addition to your establishment. With the ability to hold up to 520 lb. of evenly distributed weight on the top shelf and 390 lb. on the undershelf, this work table provides additional storage options in crowded kitchens or tight work spaces.

The adjustable, galvanized steel undershelf should be placed 6" off of the ground when used in food service applications to comply with food safety regulations. Plus, a height of 34" allows you to create a comfortable work station for your employees. For increased stability, the legs of this work table are 1 5/8" in diameter and are also made of tubular galvanized steel, with plastic feet that are adjustable up to 1" to best fit your needs!

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