NORLAKE © ICE CREAM FREEZERS



Ice Cream Storage-Dipping Cabinets

- Seamless stainless steel top
- 24 gauge white painted textured exterior galvanized steel cabinet
- Anti-condensate heaters under stainless top cap
- Leveling legs
- Operating temperature: 10°F to -10°F

Ice Cream Topping Cabinets

- Stainless steel exterior
- Stainless steel syrup rail
- Smooth aluminum cabinet and rail interior liners
- 27" and 54" wide models
- 54" available as refrigerator or freezer storage section
- UL, C-UL, UL Sanitation approvals



Ice Cream Hardening & Holding Cabinets



- Stainless steel front anodized aluminum sides and interior
- Epoxy coated shelves
- Standard electronic control
- 27" and 48" wide models
- Temperature range: -37°F to 0°F
- UL, C-UL, NSF approvals





Ice Cream Dipping/Display Merchandisers



- 24 gauge white textured painted galvanized steel interior and exterior
- Stainless steel top and attached superstructure with tempered plate glass viewing window
- Stainless steel serving deck
- Standard profile, low profile glass and curved glass models available
- Operating temperature: 5°F to -5°F
- UL, C-UL, NSF approvals

Angled Ice Cream Merchandisers



- 24 gauge white polyester enamel painted steel interior and exterior
- Stainless steel top serving deck
- Adjustable, white epoxy coated wire shelves
- Self closing field reversible rear door
- Operating temperature: 0°F to -20°F
- UL, C-UL, NSF approvals



Ice Cream Topping/Dipping Cabinets



- 20 gauge seamless stainless steel top
- Anti-condensate heaters under stainless top cap
- Operating temperature: 0°F to -10°F
- Leveling legs
- Floor drain
- UL, C-UL, NSF approvals
- Pumps, jars and spoons not included in base model



NORLAKE

Call Today! 800-955-5253 727 Second Street Hudson, WI 54016 (800) 955-5253 (715) 386-2323 (866) 961-5253 Parts (800) 388-5253 Service (715) 386-6149 Fax www.norlake.com Revision Date: 08/12 Part Number: 144100

Nor-Lake, Incorporated