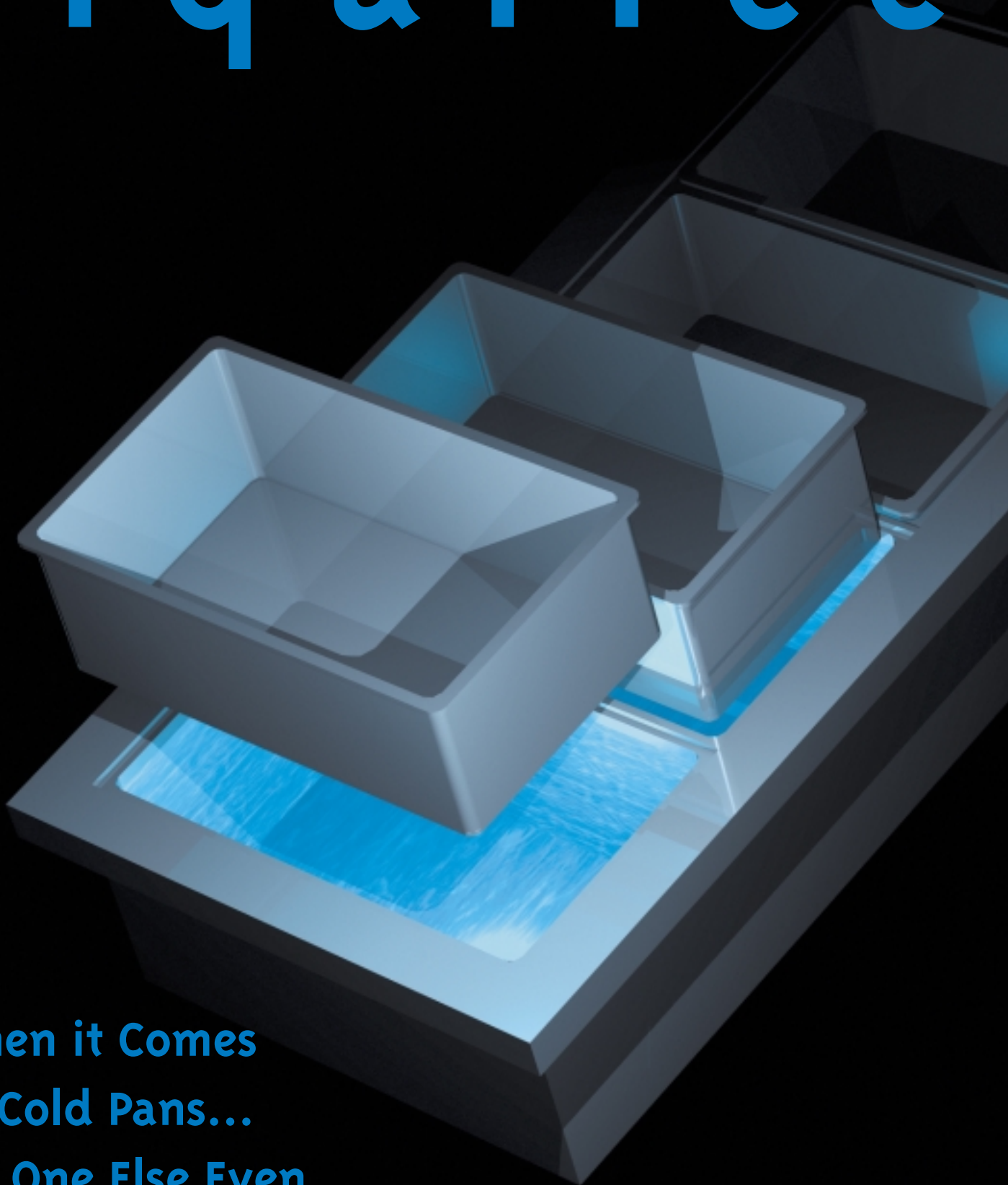


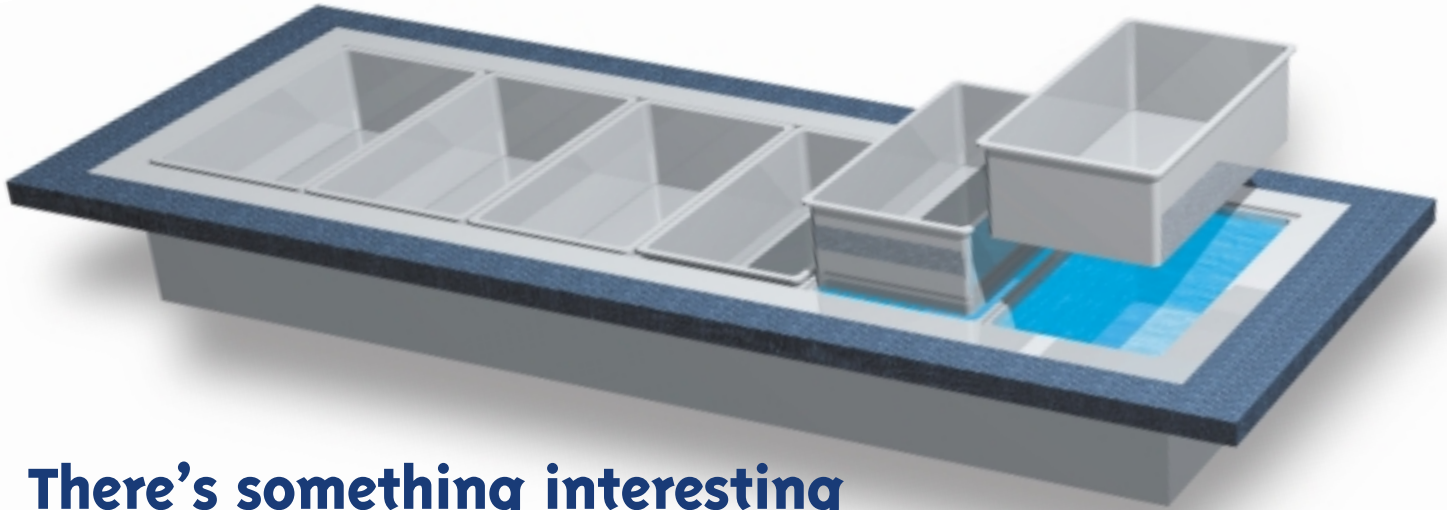
# LiquiTec™



When it Comes  
to Cold Pans...  
No One Else Even  
Scratches the Surface

 **Delfield**

# L i q u i T e c™



## There's something interesting with today's world...

*...people are starting to put credence in the phrase, "It can't be done."  
In a sense, that's fine with us at Delfield because when we prove, "it can be done", it simplifies the designation of who leads and who follows.*

### Reliving Yesterday

For those of you who know refrigeration, you'll remember the 1998 NSF 7 temperature change as a dramatic step forward in food safety. To those of you having to use the new equipment, you'll remember the change as a dramatic step *backwards* in convenience. No longer could pans or food be flush with the countertop, making easy access and prominent food merchandising a thing of the past. And up until now, this has become an expected way of life. Oh sure, there's a few people claiming they've solved this, but as with all things that sound too good to be true...read the fine print. At Delfield, we took this opportunity to prove "it **can** be done". Here's our fine print: **"Introducing new LiquiTec™ cold pans, the only real NSF 7 listed and completely flush with the counter solution available."**

### Why It's Different

Have you ever heard of Eutectic (pronounced U-tek-tic) Fluid? In lay terms, eutectic fluid is a solution that remains a liquid at extremely cold or hot temperatures—just the type of thing R&D engineers love. So what happens when you combine eutectic fluid with conventional mechanical refrigeration? You get Delfield's LiquiTec cold pans with *patented* Eutectic Fluid technology!

### How It Works

The premise of LiquiTec is to completely surround the pan openings with super-cooling Eutectic Fluid—creating the industry's only five-sided cooling effect. Let's compare this to traditional cold pans and see the difference. Traditional cold pans have refrigerated wraps around the perimeter of the cold pan liner, then surrounded by insulation. At best, pans on the end are surrounded on three sides, and those in the center—only two.

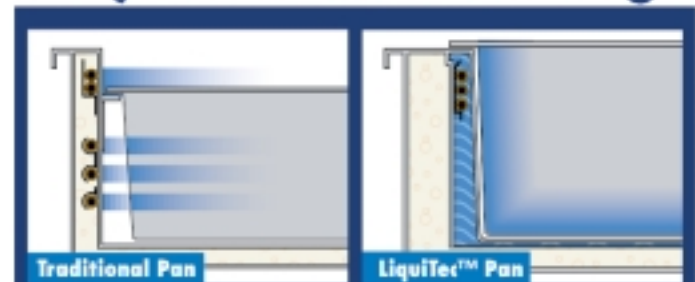
### Why it's Superior

LiquiTec provides up to 10 times (1000%) more surface coverage than conventional cold pans!

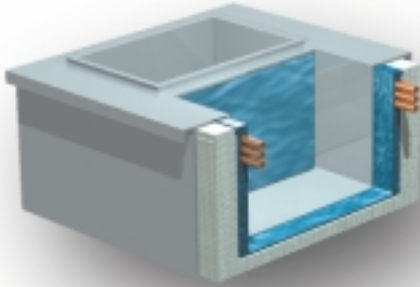
Think about it, you've got just a very small contact point on the typical 3/8" copper line versus the complete coverage of all five sides. This is at the heart of LiquiTec and why both pans AND food can be flush with your countertop. And because there is no moving air over the pan, you don't run the risk of food drying out.

Just as significant, this patented Eutectic Fluid technology is far more efficient than the traditional method. Because the Eutectic Fluid stays cold longer, keeping the surface area cool takes much less energy. Therefore the compressor doesn't have to work as hard to maintain temperatures. This results in staggering energy savings of 30-75% depending on the size of the cold pan. And you can take this to the bank— from \$130 - \$575 per year!

## Surface Area Coverage



**LiquiTec Provides**  
**10X MORE**  
**SURFACE**  
**COVERAGE**

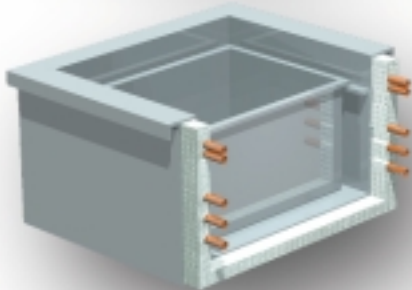


### LiquiTec™ Pan

Pan location: flush with top

Energy efficiency: 48%  
compressor run time

Surface area cooled: 12.99 sq. ft.

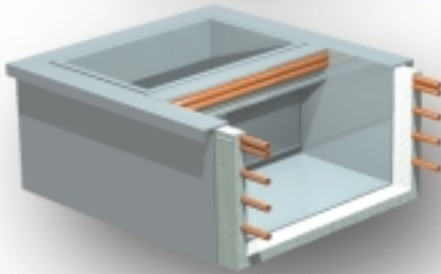


### Traditional Pan

Pan location: 2"-3" recessed

Energy efficiency: 69%  
compressor run time

Surface area cooled: 1.59 sq. ft.



### Mullion Wrap Pan

Pan location: food must be recessed 1" below top of pan

Energy efficiency: 69%  
compressor run time

Surface area cooled: 2.47 sq. ft.

## Don't Labor Over the Lows

Since LiquiTec cold pans are flush with the countertop, accessibility is much improved for both consumers as well as operators. We've even equipped these with drains and manifolds and because there aren't parts to remove, cleaning is reduced to the wipe of a rag. Hard to believe...technology that actually *does* make something easier.

## Let Us Serve You

LiquiTec cold pans are extremely versatile. Available in two-six pan sizes, they can be easily used with Delfield's Mark 7, Shelleyglas®, or Shelleysteel™ counters. They can also be used with custom counters or tables to match any interior design.

**LiquiTec is the first dramatic breakthrough in foodservice refrigeration for decades. This is *not* just another incremental improvement—and it's only available from Delfield.**

# Energy Savings

Three-Pan Unit	Compressor Run Time	Kilowatts Per Hour	Cost Per day*	Cost Per Year
LiquiTec™	48%	0.22	\$0.48	\$175.20
Traditional Cold Wall Wrap	69%	0.56	\$1.21	\$441.65
Forced Air	61%	0.55	\$1.19	\$434.35
Mullion Wrap (2-2/3 pan capacity)	69%	0.95	\$2.05	\$748.25

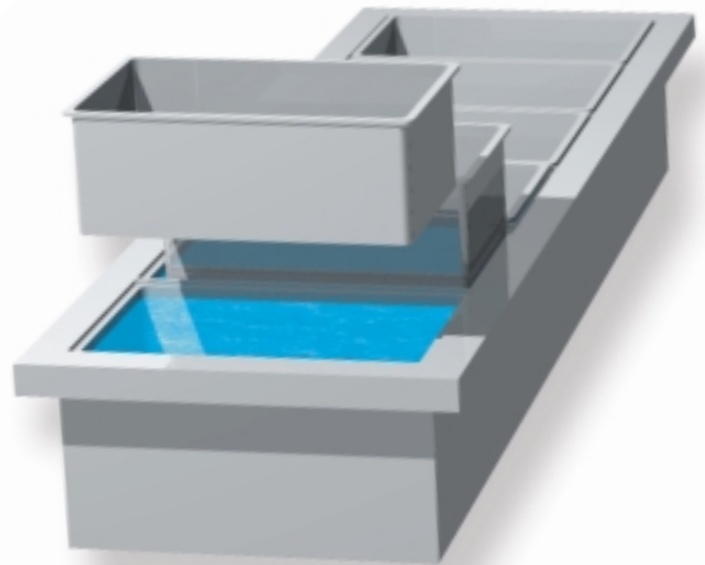
## See the Difference

Energy savings for one year if you used on three-pan LiquiTec cold pan when compared to mullion wrap pan:

**\$573.05**

Energy savings for one year when comparing LiquiTec three-pan unit with traditional cold wall wrapped three-pan unit:

**\$266.45**



\* Based on an average of .09¢ per kilowatt hour

# LiquiTec™

## LiquiTec Specifications

MODEL NUMBER	COUNTER CUTOUT DIMENSIONS	# OF 12" X 20" PANS HELD	VOLTS/HERTZ/ PHASE	AMPS	H.P.	NEMA PLUG	SHIP WEIGHT LBS/KG
<b>8132-EF</b>	31 x 25.2" (78.74cm x 64cm)	2	115/60/1	4.0	1/5	5-15P	225/103
<b>8145-EF</b>	44.5" x 25.2" (113cm x 64cm)	3	115/60/1	4.0	1/5	5-15P	235/107
<b>8159-EF</b>	58" x 25.2" (147.3cm x 64cm)	4	115/60/1	7.0	1/4	5-15P	285/130
<b>8172-EF</b>	71.5" x 25.2" (181.6cm x 64cm)	5	115/60/1	7.0	1/4	5-15P	295/134
<b>8186-EF</b>	85.2" x 25.2" (216.4cm x 64cm)	6	115/60/1	7.0	1/4	5-15P	306/139



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