

LPD combination merchandisers have a deep self-service front and an open service-deck for food preparation and service. Optional service and storage components can be added to the top and rear to customize the merchandiser to meet almost any need.

Model LPD with optional 12" sneeze guard shown.



IN ACCORDANCE WITH NSF SANITATION PROCEDURES



**Features & Benefits**

- Energy-efficient copper tube and aluminum fin coils .
- Single row of energy-efficient T8 canopy lights for increased product illumination.
- White powder coated steel deck trays are durable and attractive.
- Removable fan assembly allows access to coil and drain pan.
- Solid steel base rails provide strength and durability.
- Off-cycle defrost.

**Options**

- ECM fan motors for additional energy savings.
- Up to two rows of energy-efficient T8 lighted shelves with 3 or 6 position shelf brackets.
- 12" sneeze guard glass, curved plexiglas or plexiglas dome sneeze guards.
- Top heat lamps for hot food display and serving.
- Refrigerated condiment wells with stainless steel pans.
- Rear-attached options include; drop-leaf shelving, rear sink, label dispenser, pizza round rack, refrigerated or non-refrigerated storage cabinets.

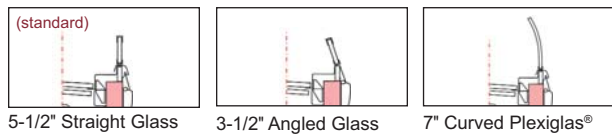
Specifications are subject to engineering changes without notice.

Model	Case Length	Description	Capacity in Cubic Feet*
LPD	4' • 6' • 8' • 12'	Glass front, prepared foods service/self-service, standard coil	11.1 • 16.6 • 22.2 • 33.3

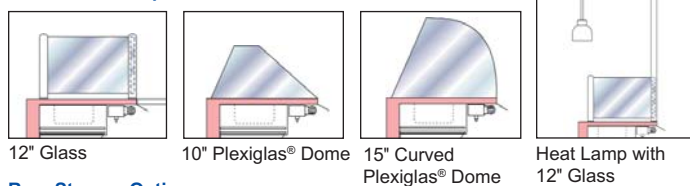
\* Cubic capacity is based on one row of 15" selves and one row of 20" shelves.

**Optional Accessories**

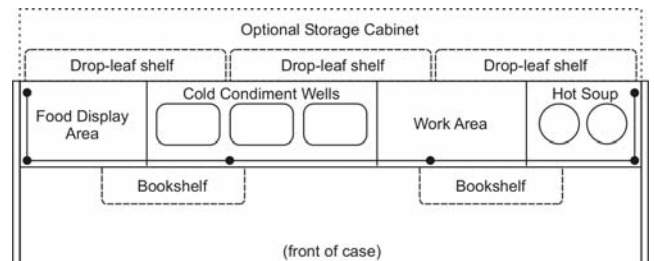
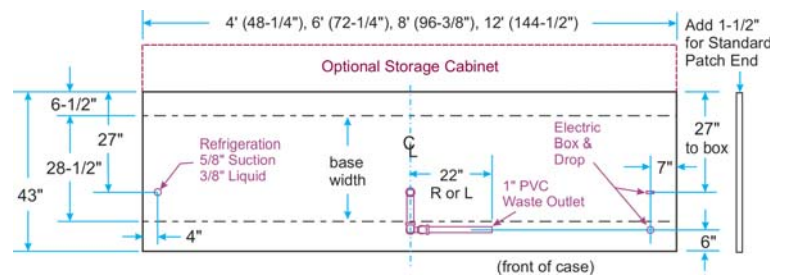
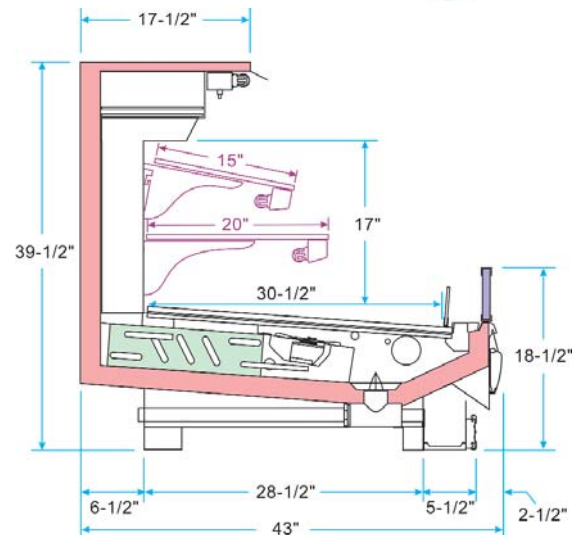
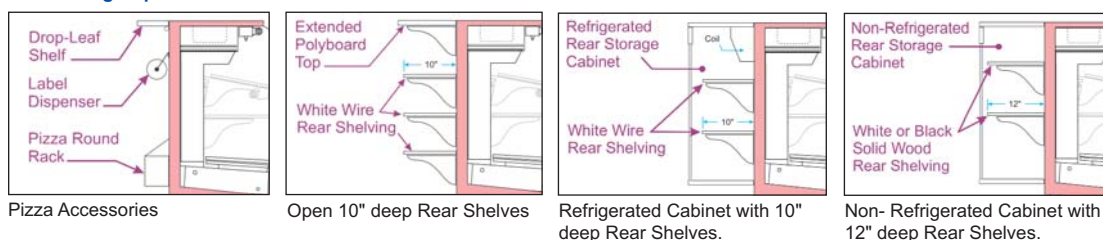
**Front Glass Options**



**Sneeze Guard Options**



**Rear Storage Options**



(Sample of an optional food preparation configuration)