N2P and N2PS merchandisers for bulk or critical temperature produce can be used as wall-lined displays or as back-to-back island displays. These versatile semi-vertical merchandisers can accept up to 2 levels of shelving to enhance the display of all types of produce. Meat and deli products can also be merchandised from this model.

**Features & Benefits**
- Energy-efficient copper tube and aluminum fin coils.
- One row of energy efficient T8 canopy lights with electronic ballasts provide appealing product illumination. (N2P)
- Telescoping white powder-coated display screens enhance product presentation.
- Solid steel base adds strength and durability.
- Easily removable front and rear ducts enhance ease of sanitation.
- Fan assembly design allows access to coil and drain pan.
- Off-cycle defrost.
- 18" top shelf adds merchandising flexibility. (N2P)

**Options**
- ECM fan motors for additional energy savings.
- Energy-efficient T8 shelf lighting with remote electronic ballasts.
- Multiple-depth shelving alternatives.
- 3 or 6 position shelf brackets for varied shelf display angles.
- Electric or gas defrost for meat or deli applications.

Specifications are subject to engineering changes without notice.

<table>
<thead>
<tr>
<th>Model</th>
<th>Case Length</th>
<th>Description</th>
<th>Capacity in Cubic Feet*</th>
</tr>
</thead>
<tbody>
<tr>
<td>N2P</td>
<td>6’ * 8’ * 12’</td>
<td>Semi-Vertical 3-Deck Produce, Meat or Deli, std coil</td>
<td>23.0 * 30.7 * 46.1</td>
</tr>
<tr>
<td>N2PS</td>
<td>6’ * 8’ * 12’</td>
<td>Semi-Vertical 3-Deck w/ Short Top, Produce, Meat or Deli, std coil</td>
<td>23.0 * 30.7 * 46.1</td>
</tr>
</tbody>
</table>

* Cubic capacity is based on one row of 15" shelves and one row of 18" shelves.

**Optional Accessories**
- Multiple depth shelving adds display versatility for bulk and critical temp produce. Meat and deli products can also be merchandised from this model.
- 3 or 6 position shelf brackets provide the desired shelf angle for optimum product viewing.