NLBR bakery service merchandisers provide forced air, lower-coil cooling that maximizes product integrity. The NLBN is a non-refrigerated version. The front curved glass is designed to maximize product viewing, while the glass lift system allows easy front access for stocking and merchandising of baked goods.

**Features & Benefits**
- Energy-efficient copper tube and aluminum fin coils. (NLBR)
- Two rows of T8 top lights for increased product illumination.
- Patented counter-weighted mechanical hinges allow easy lifting of front glass.
- 26-1/2” clear sliding rear doors for easy access to interior.
- Easily removable interior components for quicker cleaning.
- Pipe leg base and removable kickplate facilitate cleaning under the case.
- Off-cycle defrost.

**Options**
- Glass windows on patch end panels.
- ECM fan motors for additional energy savings.
- 18” or 26” lighted glass or wire screen shelving.

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>NLBR</td>
<td>59” x 77”</td>
<td>Refrigerated Lift Curved Front Glass, standard coil</td>
<td>20.9 • 27.3</td>
</tr>
<tr>
<td>NLBN</td>
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<td>Non-Refrigerated Lift Curved Front Glass, standard coil</td>
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</tr>
</tbody>
</table>

* Cubic capacity is based on three rows of 26” shelves.

**Optional Accessories**
Lighted shelving enhances product presentation and maximizes merchandising space.