NVH hot food service merchandisers provide wet or dry heat to maximize product integrity. A single front glass offers seamless front viewing. Vertical glass minimizes the reflection and glare of ambient lighting.

Features & Benefits
- Dual overhead heat lamps over each food well maintain even heat distribution.
- Protected incandescent canopy lamps enhance product illumination.
- 22-1/2" clear sliding rear doors for easy access to interior.
- Individual thermostatically controlled food wells hold temperature and expand merchandising flexibility. Food wells may be operated wet or dry.
- Complete stainless steel interior for ease of sanitation and proper heat distribution.
- 7-3/4" full length stainless steel wrap shelf.
- Ample room for the display of dry-goods on the case top provides opportunity for impulse sales of related products.

Options
- Automatic water level control system ensures proper water levels during wet operation.
- Full compliment of food pans are available.
- Full length, hinged poly-wrap shelf.
- Isolated ground convenience outlet.

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>NVH4</td>
<td>48-1/4&quot;</td>
<td>Fixed Vertical Front Glass with Three Hot Food Wells</td>
<td>N/A*</td>
</tr>
<tr>
<td>NVH6</td>
<td>72-1/4&quot;</td>
<td>Fixed Vertical Front Glass with Five Hot Food Wells</td>
<td>N/A*</td>
</tr>
<tr>
<td>NVH8</td>
<td>96-3/8&quot;</td>
<td>Fixed Vertical Front Glass with Seven Hot Food Wells</td>
<td>N/A*</td>
</tr>
</tbody>
</table>

* Due to the variability of individual food tray capacities, overall merchandiser cubic capacity cannot accurately be determined.

Optional Accessories
- Hinged poly-wrap shelf provides a collapsible work and prep area for your service personnel.
- A full compliment of food pans are available to meet all of your merchandising and service needs.