

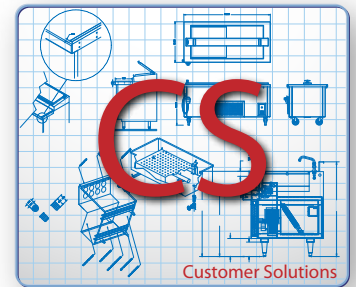


Mark 7 Custom Fabrication



Chef Counters , Production Centers, Serving Systems

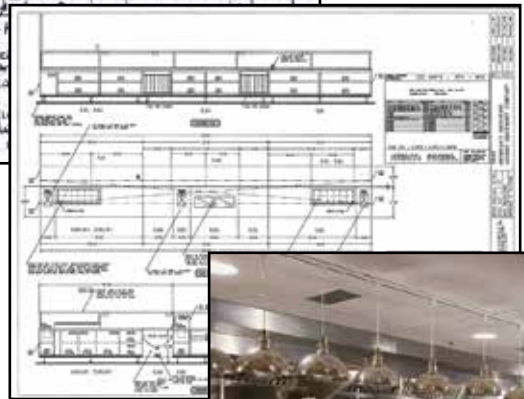
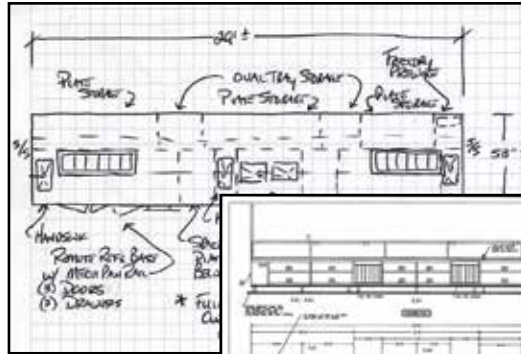
Whatever you can imagine, Delfield can create. Just as no two menus are the same, no two kitchens operate exactly alike. With years of design experience and integration capabilities, let Delfield help you deliver the most efficient solution for your kitchen.



Modular, integrated, custom solutions

Delfield's Mark7 Custom Fabrication offers customer solutions utilizing standard modular base designs, proven construction methods and nearly endless options and accessories. Whether designing a chef counter for the heart of your kitchen, a specialized production center or a high end serving system, Mark7 Custom Fabrication is the right choice.

Mark7 Custom Fabrication also works seamlessly with a large variety of Welbilt brand partners to create innovative and efficient production centers specifically suited to your operation. Heating, holding and cooking solutions offered from Welbilt brands such as Merco®, Lincoln, Garland®, Merrychef®, Cleveland and Frymaster® can be integrated for a total solution.



Proven Construction

All Delfield solutions incorporate best-in-class manufacturing principles. Our attention to detail and quality workmanship make Delfield equipment better. Designed and built to work for a long time in the challenging foodservice facility environment.

Quality

- Best-in-class design and manufacturing principles and quality workmanship
- Each custom line-up is fully pre-assembled to ensure an exact match to your specifications

Safety

- NSF certified construction and performance
- Delfield knows that proper sanitation and temperature management is critical in foodservice for safety as well as product quality
- Delfield employs state-licensed journeyman and master electricians
- Designed and built to CE standards as required

Heavy-Duty Fabrication

- Mark7 Custom Fabrication is standard with 16-gauge tops and heavy-duty top bracing that is welded and installed with adhesive for incredible strength and sound deadening
- Base modules and accessories are combined into the top assemblies and further strengthened together with 14-gauge leg rails and additional bracing as required per design
- Designed and built to last.

Superior Refrigeration Systems

- Space saving mullion style evaporator coils distribute the air evenly throughout the base cabinets to maximize performance while improving overall energy consumption
- Adaptive defrost logic is built into the temperature controls for on demand defrost only when the unit needs it and hot gas defrost systems are utilized to further conserve energy
- All temperature controls are located outside of the refrigeration environments to improve efficiency and reliability



Efficient Base Design

- Refrigerated bases are constructed to be efficient and durable
- High-density polyurethane foam is injected as a two-part liquid to ensure all gaps are filled and properly insulated as well as adding overall strength to the units
- ABS base fronts are utilized as a thermal break around door openings to prevent condensation and ice build-up
- ABS interior sides and door fronts improve the overall insulation of the base and provide molded accommodations for shelves and door gaskets
- Stainless steel interior backs and bottoms allow flexibility with overall unit lengths



Expert Cold Pan Design

- Mark7 cold pans and prep tables utilize expertly designed mechanically cooled wrapped cold wall construction
- Secure refrigeration lines ensure maximum contact and efficiency
- Integral "V" stamped pan rests are formed directly into the cold pan interior walls to eliminate any loose clips or thumbscrews while improving cleanability
- Delfield offers an array of cold pan designs to suit your needs; ice cooled, forced-air, and patented LiquiTec® designs.



More Thoughtful Features

- Environmentally safe foaming methods with no Ozone Depletion Potential or Global Warming Potential
- Built-in cold pans, hot wells, ice chests, water stations, etc. are integrated to the top for better merchandising and labor efficiency
- Standard door sizes with easily removable door gaskets for cleaning and replacement
- Mullion coil design allows full depth base storage for sheet pan storage without increasing footprint
- Legs adjust up and down, but also left to right for easy positioning around floor obstacles

World Class Support

- Delfield global parts and service network is unmatched in the industry for coverage and expertise
- Have confidence that Mark7 Custom Fabrication is built to last but if there is an issue, you will receive exceptional after the sale support



Production Centers

From idea, to concept, to design, Delfield's Production Centers can accelerate your culinary success. With years of design experience and integration, Delfield will deliver the most efficient ergonomic system. We can integrate not only Delfield cold and storage units, but also heating and holding units from Cleveland, Lincoln, Merco®, Garland® and Merrychef®.

Pizza Production Center



From dough to pizza perfection, the pizza production center is designed for speed of service while maintaining exceptional quality of production. With the combination Delfield's engineered refrigeration, flow designed fabrication and Lincoln's Accelerated Cooking Technology you are ensured pizza success. It is ergonomically designed to maximize production while maintaining a compact foot print. All adding to the value of your pizza operation, increasing your profits and satisfying your customers.

Integrated Design Solutions

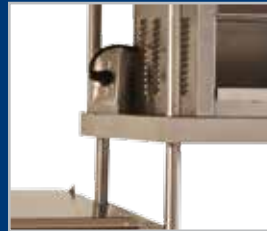
Mark7 Custom Fabrication allows you to choose from any of our patented core technologies like Full Extension Drawer systems, LiquiTec® Cold pans and many more. If that is not enough, add a Welbilt Brand product to integrate Merco Hot food holding, Garland induction or Lincoln Impingers for unlimited possibilities.



Prep rail with LiquiTec® cold pan technology



Built-in, space saving mullion coils provide maximum efficiency



Built in electrical outlets and raceways



Easy to access mechanical sections



Overshelf Storage with ticket rail



Refrigerated backup under storage



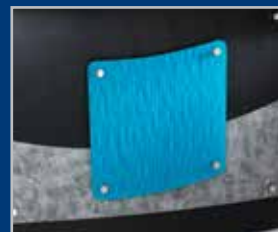
Legs on adjustable leg rails for easy left to right adjustments.



Merco products integration



Solid surface and stone tops for a high end look



Stand-off decor panels



LED Lighting



Custom graphics and signage

Bases

Mark7 Custom Fabrication consists of several standard models that can be integrated with options and accessories to create specific customer solutions. Everything from basic utility storage to several refrigerators, freezers, prep tables, hot food tables, ice cream storage and display cases.



**F14 SERIES:
HOT FOOD TABLES**

- Individual and single tank hot food wells
- Fully featured with drains and fill faucet
- Energy Savings Power low watt wells



**F17 SERIES:
EQUIPMENT STANDS**

- Refrigerators and freezers
- Open shelf and drawer utility storage



**F15 SERIES:
SERVICE DISPLAY CASES**

- Mirrored back, see thru back and pass through display cases
- Display cases that fit perfect in the front or back of the kitchen



**F18 SERIES:
REFRIGERATION**

- Refrigerator and freezer worktables
- Raised rail, salad top and mega top prep tables
- Dual rail configuration available



**F16 SERIES:
UTILITY STORAGE**

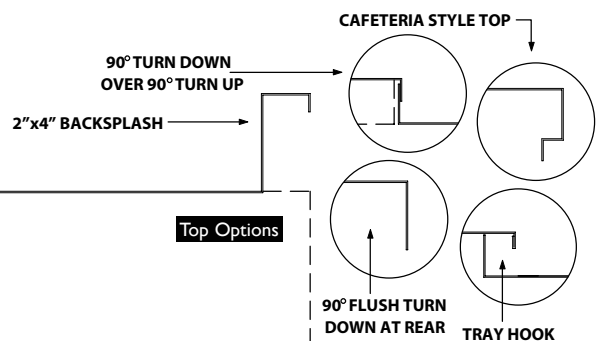
- Open shelf, hinged door, and sliding door utility
- Storage and built Delfield tough

Featured Options Available

- Pre-wired breaker panels and outlets
- Counter protectors, overshelves and pot racks
- Heatlamps and Lights
- Tray slides, work shelves, cutting boards and plate shelves
- Sinks and fill faucets
- Plate and cup dispensers
- Cash and utensil drawers
- Tray racks and shelving
- Finished ends

Top styles:

A variety of top styles to accommodate any situation.



Customizations

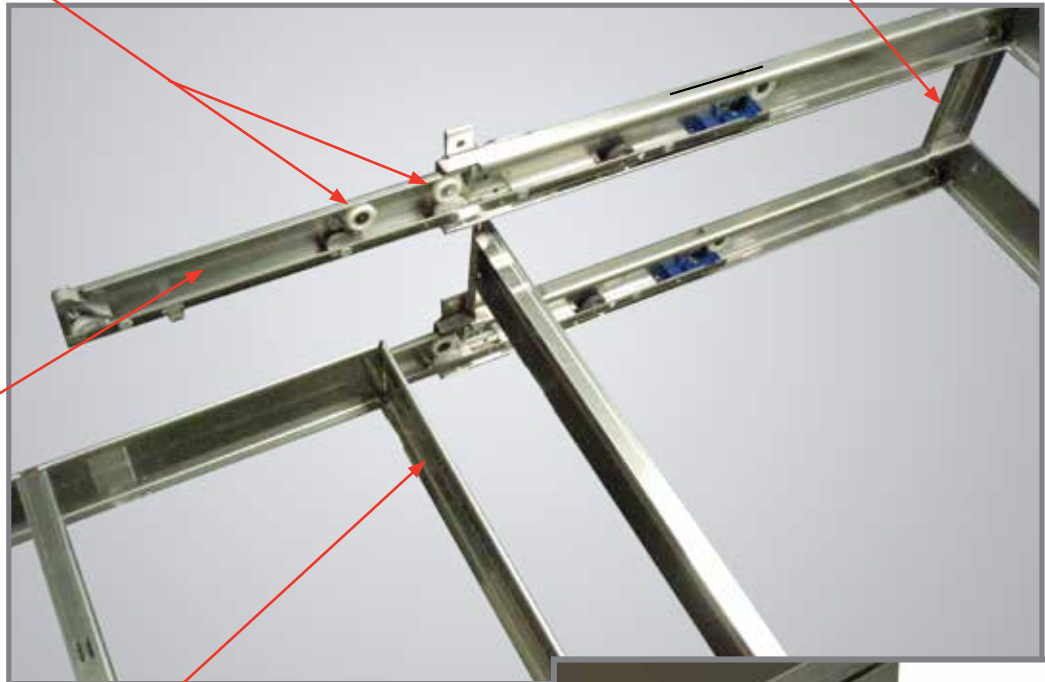
Full Extension Drawer Systems - Delfield's heavy-duty full extension drawer systems are the best in the industry. Drawers fully extend beyond the base to allow pans to be lifted straight up and out without tipping and spilling product. Drawers allow for organized and efficient production in today's busy kitchens.

Self-lubricating Delrin™ rollers eliminate metal to metal contact, no corrosion, no rust and no messy grease to deal with EVER!

Heavy-duty integral stainless steel drawer cage assembly fully welded together for incredible strength

Easily removable drawer tracks for cleaning in dishwasher

Full extension drawers for easy access to pans



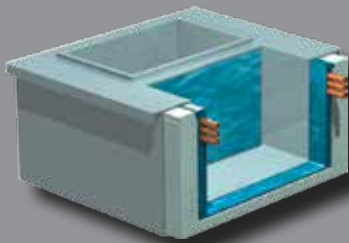
LiquiTec® Cold pans

Better than the average cold pan

Traditional cold pans are inefficient due to lack of contact between the refrigeration lines and the interior liner side. LiquiTec® takes what is usually on about 1/16" contact per wrap and magnifies it to 100% contact on all 5 sides of the interior liner. An eutectic fluid is used to completely surround the interior liner of the pan. The fluid is harmless and sealed in by a stainless steel exterior liner. The result is improved cooling ability that allows the unit to have flush mount pans and still maintain NSF-7 certified temperatures.



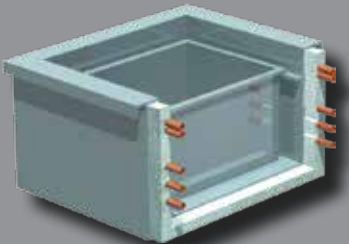
Compare Pan Cooling Methods:



LiquiTec Pan

Pan location: flush with top

Actual contact area cooled: 12.99 sq. ft.



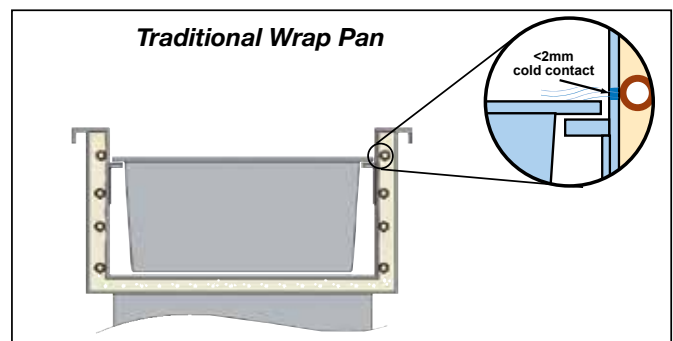
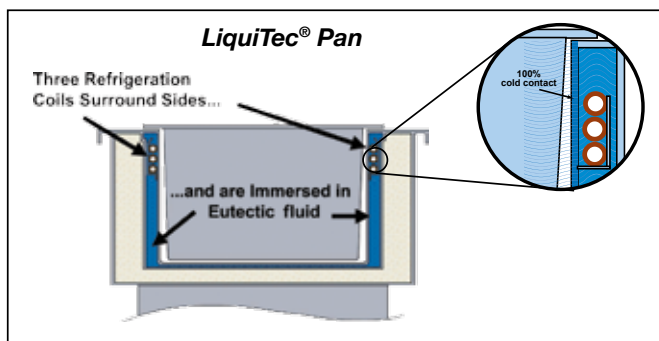
Traditional Pan

Pan location: 2'-3" recessed

Actual contact area cooled: 1.59 sq. ft.

Better Merchandising, Better Ergonomics, Better Labor Efficiency

- Stainless steel louver provided
- Insulated with high density polyurethane foam
- Pre-installed press fit flange gasket for easy installation
- Adapter bars for 12"x20" pans included
- 1" drain provided



ESP: Energy Saving Power Hot Food Well

Low watt, high efficiency food well. Versatile, functional and attractive.
Delfield ESP hot food wells fit your operational needs.



Maintains Temperature

Meets NSF requirements when used wet or dry.

Control

Solid state digital control is reliable and accurate.

1-10 readout

Energy savings

Save up to 77% when used dry (*compared to a 1000 watt unit) and save up to 28% when used wet.

Flexibility:

Drop-in, Shelley, Mark7 and Concepts product availability.
Can be dropped in or built in to virtually any base counter.
1-6 wells available

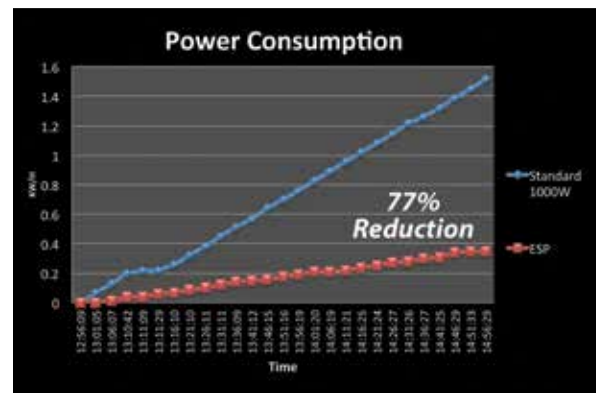
Wattage reduction

Maintain superior performance with 500 watts.

Options

- Fill faucet
- Auto-fill
- 230V, 50Hz 3 phase electrical

*Patent Pending





Welbilt offers fully-integrated kitchen systems and our products are backed by KitchenCare® aftermarket parts and service. Welbilt's portfolio of award-winning brands includes **Cleveland™, Convotherm®, Delfield®, fitkitchenSM, Frymaster®, Garland®, Kolpak®, Lincoln™, Manitowoc® Ice, Merco®, Merrychef® and Multiplex®.**

*Bringing innovation to the table • **welbilt.com***