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Anytime, Anywhere

Our Cold Plates Have the Competition Melting

If you're using dry ice, you may be melting down your profits. Nelson vending cabinets with cold plates are a chip above the rest. Guaranteed to give you a minimum of a 12 hour day in 90 degree temperatures, Nelson cabinets are convenient, economical, dependable and can be built for ice cream, soda, Italian ices, ice slush, or combinations such as ice cream and soda. Let your sales rise with the heat, because nothing should be melting-especially your product.

Best Deals on the Internet and the great for the beginning ice cream vending business. The least expensive way to start an ice cream business. As an business owner there will be things to worry about, but with a Nelson cold plate freezer, your ice cream won't be one of them. We at Nelson do not simply modify store cabinets; our vending cabinets are built from the ground up to provide the extra performance you need in the delivery/vending business.

The operation of the cold plate vending freezer is quite simple. Plug the unit in at night (generally a standard 115 volt outlet) and freeze the cold plates overnight. In the morning (or 10-12 hours later) the freezer is ready to operate and hold temperatures of zero degrees for up to 12 hours without an electric source or dry ice.

Other temperatures may be used for specific applications, such as +6 degrees F. for dipping ice cream, +12 degrees F. for scooping Italian ices, +25 degrees F. for soft frozen slush and +40 degrees F. for refrigerated items.



Advantages over dry ice:

- *Lower operating costs
- *Less product loss
- *Convenient

Advantages over Generators:

- *Reliability—5 year limited warranty on cold plates, insulation and rust-through
- * Fewer repairs
- *Less downtime—generally run at night when outdoor temperatures are cooler
- *Less Heat—eliminates exhaust heat of an operating freezer or waste heat from a generator

Additional Features:

- Poured Urethane Walls**—minimum 3" on sides, 3.5" on bottom, 40% more than conventional equipment.
- Oversized Compressors** for fast pull down.
- Built-in Dole Coldplates**
- Safe-edged Stainless Steel Tops**— All corners welded and polished. No raw edges, ever!
- Stainless Front & End Construction**
- Safety Kit** for securing freezer to floor
- Heavy Duty Outdoor Power Cord**
- 5-Year Limited Warranty** on cabinet construction.
- 1-Year Limited Warranty** on compressor.