

SHC-NU

Mobile Hot and Cold Combination Counters

Project _____
 Item _____
 Quantity _____
 CSI Section 11400
 Approved _____
 Date _____

Models

- SHC-50-NU One hot well, 26" x 21.62" cold pan
- SHC-60-NU One hot well, 39" x 21.62" cold pan
- SH2C-62-NU Two hot wells, 26" x 21.62" cold pan
- SHC-74-NU One hot well, 52" x 21.62" cold pan
- SH2C-74-NU Two hot wells, 26" x 21.62" cold pan
- SHC-96-NU One hot well, 65" x 21.62" cold pan
- SH2C-96-NU Two hot wells, 52" x 21.62" cold pan
- SH3C-96-NU Three hot wells, 39" x 21.62" cold pan
- SH4C-96-NU Four hot wells, 26" x 21.62" cold pan



SH2C-74-NU

Standard Features

- 14-gauge stainless steel top
- 18-gauge stainless steel exterior body
- 14-gauge galvanized bottom
- Top has one to four electrically heated, recessed die-stamped stainless steel hot food warmers. Each warmer accommodates a 12" x 20" x 6" pan (pans supplied by others)
- Insulated ice pan is 7" deep and constructed of 22-gauge stainless steel. Perforated false bottom, and drain with valve is standard
- A maximum 10' long cord and plug
- Electrical connections are 60 hertz, single phase
- All exterior panels reinforced with overlapping corners, welded in place
- All body cutouts reinforced with 14-gauge channel supports
- All units are standard on 5" diameter polyurethane swivel casters for easy cleaning
- Easy to use stainless steel interlock system is standard on base and tray slides
- Counter heights available from 28" to 36" in 2" increments
- One year parts and 90 day labor standard warranty

Options & Accessories

- Tray slides and work shelves
- Line-up interlock device
- Food shields
- Decal packages
- Incandescent light fixtures*
- Radiant or bullet style heat lamps*
- Open understorage with shelf
- 120V/60Hz/1Ø, 10 amp convenience outlet with breaker*
- Drains from food wells, plumbed to common valve
- Stainless steel trim strips
- Adjustable height casters
- 6" (15cm) high adjustable stainless steel legs in lieu of casters
- Laminate exterior panels in lieu of stainless steel exterior panels
- Energy saving power well (ESP)*

* Inclusion of these options will alter the electrical specifications of unit

Specifications

Exterior Body is constructed of 18-gauge stainless steel side panels and 14-gauge galvanized bottom. All exterior side panels are reinforced with overlapping corners and are welded in place. All body cutouts are reinforced with 14-gauge channel supports.

Exterior top is constructed of 14-gauge stainless steel, welded, ground and polished into one integral unit. Top is fabricated with square exterior corners. Top has two to four electrically heated, recessed, die-stamped stainless steel hot food warmers. Each warmer accommodates one 12.75" x 20.75" x 6" (32cm x 53cm x 15cm) pan.

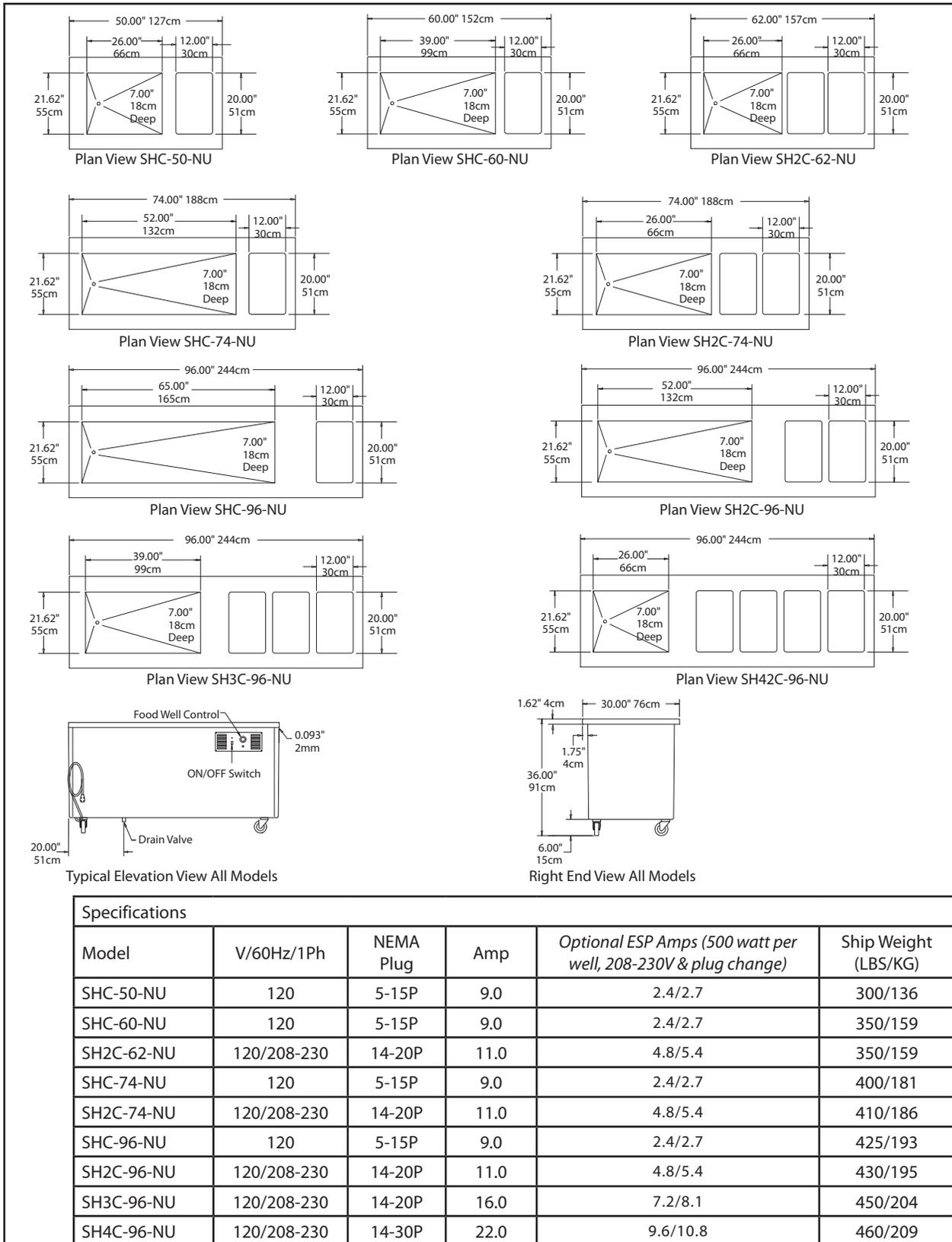
Heated food warmers are constructed of die-stamped stainless steel. Each heated food warmer is individually equipped with a heated element rated at 1000 watts for 120 volt or 208/230 volt, 60 hertz, single phase service and wired to an adjustable control switch and indicator light in the control panel. Heated food warmers are interwired to a 3 or 4-wire, grounded maximum 10' (3m) long cord with a grounded plug for 120 volt or 208/230 volt, 60 hertz, single phase electrical service. Unit has an on/off switch mounted on the exterior.

Insulated ice pan is 7" (18cm) deep and constructed of 22-gauge stainless steel. A removable, perforated false bottom 1" (2.5cm) high, constructed of stainless steel is supplied. The ice pan is separated from the exterior top by a concealed breaker strip and fully insulated with environmentally friendly, Kyoto Protocol Compliant, Non ODP (Ozone Depletion Potential), Non GWP (Global Warming Potential) foamed-in-place polyurethane insulation. Ice pan is equipped with a drain valve located at the bottom of the unit.

Casters: Unit is mounted on 5" (13cm) diameter swivel casters with non-marking polyurethane tires and plate brakes. Overall height of caster assembly is 6.00" (15cm).

Optional Energy Saving Power wells (ESP) are individually equipped with a heated pad on bottom and sides of well rated at 500 watts for 208-230V or 240V. ESP wells provided with individual solid state digital temperature control wired to one main control panel with 4' of conduit and wire. This option reduces energy usage.





Delfield reserves the right to make changes to the design or specifications without prior notice.