



Concepts™ Serving Systems

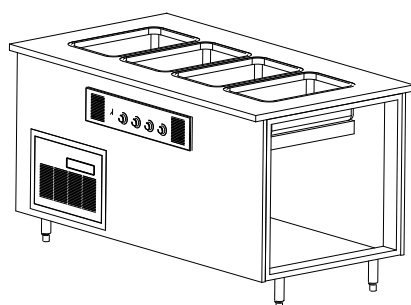
Heated Serving Counter

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

Concepts™ Serving Systems: Heated Serving Counter

Models

- DC-H2 Heated serving counter, fits two standard 12"x20" pans
- DC-H3 Heated serving counter, fits three standard 12"x20" pans
- DC-H4 Heated serving counter, fits four standard 12"x20" pans
- DC-H5 Heated serving counter, fits five standard 12"x20" pans
- DC-H6 Heated serving counter, fits six standard 12"x20" pans



DC-H4

Standard Features

- Flush mount die stamped stainless steel heated food well
- 1/2" stainless steel drains
- Heavy duty stainless steel top
- Reinforced stainless steel front and rear removable panels
- Heavy duty base support structure
- Standard on 6" legs
- Must be hard wired in field
- 11.87" x 19.87" single hot food wells are manifolded together to one main gate valve
- Wet and dry operation
- Individual infinite temperature controls
- 36" work height
- One year parts and labor standard warranty

Options & Accessories

- Custom lengths available per inch
 - Granite, Hanstone and Solid Surface top materials
 - Laminated base panels
 - Finished stainless steel or laminated end panels
 - Décor panels
 - Graphics packages
 - FlexiShield® foodshields
 - Signage with overstructures, lights and heatlamps
 - Refrigerated base inserts
 - Heated base inserts
 - Dry storage base inserts
 - Mechanical access doors
 - Casters (stand alone units only)
 - Kickplates (units with legs only)
 - Adapter plates and bars
 - Tray slides
 - Omit drains
 - Fill faucet
 - 30" and 34" work heights
 - 220V/50 cycle electrical system*
- * Inclusion of this option will alter electrical specifications of the unit

Specifications

Exterior body is constructed of 0.75" Melamine reinforced front and rear panels with 22 gauge stainless steel skin and 1" polyethylene horizontal rib supports. Horizontal brace on rear is constructed of 18 gauge galvanized steel. The exterior ends are unfinished.

Exterior top is constructed of 14 gauge stainless steel. Horizontal top supports on front and rear are constructed with 18 gauge galvanized steel. Top end supports are 12 gauge stainless steel.

Interior base bottom is constructed of 16 gauge galvanized steel. Vertical base support braces are 14 gauge galvanized steel.

Heated food warmers are constructed of die-stamped stainless steel. Heated food warmers are insulated on bottom. 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. Warmers are equipped with a 0.5" stainless steel drain plumbed to the

drain valve located behind the hinged louvered door.

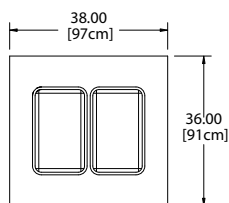
Legs: Bases mounted on 6.12" adjustable legs.



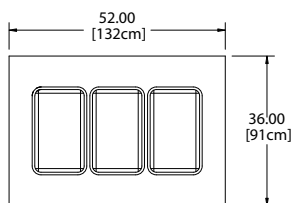


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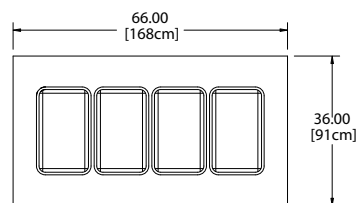
Heated Serving Counter



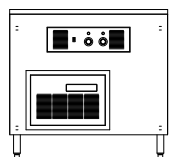
DC-H2 Plan View



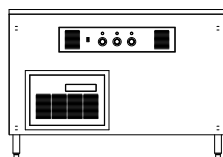
DC-H3 Plan View



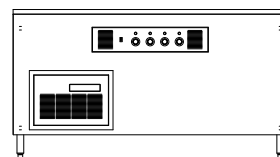
DC-H4 Plan View



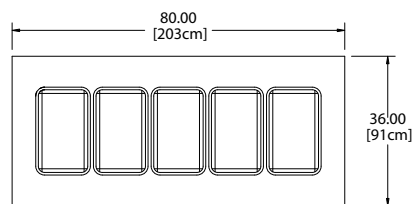
DC-H2 Elevation View



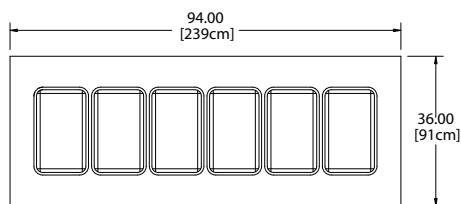
DC-H3 Elevation View



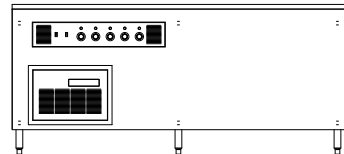
DC-H4 Elevation View



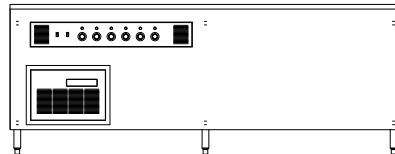
DC-H5 Plan View



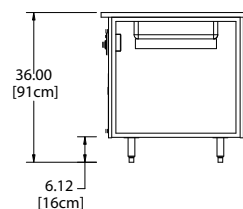
DC-H6 Plan View



DC-H5 Elevation View



DC-H6 Elevation View



All Models Right Side View

Specifications

Model	Length	Depth	Height	Watts	# of 12"x20" Pans Held	V/Hz/Ph	Amps	Ship Weight
DC-H2	38.00"	36.00"	36.00"	2000	2	115/60/1	16.6	228lbs/103kg
DC-H3	52.00"	36.00"	36.00"	3000/4000	3	208-230/60/1	15.0/16.0	312lbs/142kg
DC-H4	66.00"	36.00"	36.00"	4000/4800	4	208-230/60/1	20.0/22.0	396lbs/180kg
DC-H5	80.00"	36.00"	36.00"	5000/6000	5	208-230/60/1	24.0/27.0	480lbs/218kg
DC-H6	94.00"	36.00"	36.00"	6000/7200	6	208-230/60/1	29.0/32.0	564lbs/256kg

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

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