

Models

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|--------|---------------------------------------|-----------|-----------------------------------|
| • KH-2 | 2 food wells with heated understorage | • KH-2-NU | 2 food wells without understorage |
| • KH-3 | 3 food wells with heated understorage | • KH-3-NU | 3 food wells without understorage |
| • KH-4 | 4 food wells with heated understorage | • KH-4-NU | 4 food wells without understorage |
| • KH-5 | 5 food wells with heated understorage | • KH-5-NU | 5 food wells without understorage |
| • KH-6 | 6 food wells with heated understorage | • KH-6-NU | 6 food wells without understorage |



Model KH-3
shown with optional tray slide and
glass front counter protector

Standard Features

- One piece, molded fiberglass pylon (base), fully rounded corners, permanent color
- All corners and center sides reinforced with bracing, laminated into the fiberglass
- Full NSF and UL Certification
- Fire Code rating on fiberglass, laminate, canopy materials
- 14-gauge tops
- All units are standard on 5" diameter polyurethane swivel casters for easy cleaning
- Caster mounting plates laminated into base
- Easy to use stainless steel interlock system is optional on base and tray slides
- Enclosed bases for sanitation
- A maximum 10' long cord and plug are supplied standard
- KH units have heated under storage compartment, provided with removable pan slides. KH-NU units have enclosed bases with no under storage
- Electrical connections are 60 hertz, single phase
- Top has two to six electrically heated die stamped stainless steel hot food warmers. Each warmer accommodates one 12" x 20" x 6" pan
- Counter heights available from 28" to 36" in 2" increments
- Choose from 25 standard fiberglass colors, custom colors are also available
- Add eye catching decal packages or bright canopies to create a distinctive look
- Easy access panel for quick replacement of heating element
- Contact Delfield for a Shelleyglas color chart or visit www.delfield.com
- One year parts and 90 day labor standard warranty

Options & Accessories

- 12" (30.5cm) wide stainless steel fold-down tray slide
- 10" (25.4cm) wide three-bar fold-down tray slide
- 10" (25.4cm) wide composite fold-down cutting boards
- 10" (25.4cm) wide stainless steel fold-down work shelf
- Line-up interlock device
- Glass-front counter protector
- Two tier display with glass shelves and sneeze guards
- Dual service two tier display with sneeze guards
- Three tier display with glass shelves and sneeze guards
- 12" (30.5cm) wide 18-gauge stainless steel overself
- Single or double service flip-up sneeze guard
- *Incandescent light fixtures
- *Radiant or bullet style heat lamps
- Open understorage with shelf (KH-NU Series only)
- *120V/60Hz/1ø, 10 amp convenience outlet with breaker
- Drains from food wells, plumbed to common valve
- Single dry insert with doors (KH-NU Series only)
- Double dry insert with doors (KH-NU Series only)
- Stainless steel trim strips
- 14" x 30" (35.6cm x 76.2cm) stainless steel end drop shelf
- Molded fiberglass trim strips
- 6" (15.2cm) high adjustable stainless steel legs in lieu of casters
- Three-phase electrical*
- *Inclusion of these options will alter the electrical specifications of unit.

Specifications

Exterior Body is seamless, one-piece molded fiberglass, having perfectly smooth exterior surface with all corners fully rounded. The fiberglass reinforced polyester (F.R.P.) is molded with permanent color. Stress points are internally reinforced.

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 six electrically heated, recessed, die-stamped stainless steel hot food warmers. Each warmer accommodates one 12.75" x 20.75" x 6" (32.4cm x 52.7cm x 15.2cm) pan.

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. Heated food warmers are interwired to a minimum 10' (3m) long cord with a grounded plug for 120 volt or 208/230 volt, 60 hertz, single phase electrical service.

Casters: Unit is mounted on 5" (12.7cm) diameter swivel casters with non-marking polyolefin tires and plate brakes. Overall height of caster assembly is 6.00" (15.2cm).

The following applies to KH Series only:

All KH models have a one door heated compartment. Compartment is constructed of 22-gauge stainless steel, is insulated with a minimum of 2" (5.1cm) insulation and is provided with removable 16-gauge pan slides. KH-2 comes with a single capacity heated compartment; compartment holds four 12.75" x 20.75" x 2.5" (32.4cm x 52.7cm, x 6.4cm) pans. KH-3, KH-4, KH-5 and KH-6 units come with double capacity (single door) heated compartment with a center partition; compartment holds eight 12.75" x 20.75" x 2.5" (32.4cm x 52.7cm, x 6.4cm) pans. With the center partition removed the double capacity compartment can hold four 18" x 26" (45.7cm x 66cm) sheet pans. The internally mounted heating element is rated at 890 watts, has a louvered protective cover and is wired to a temperature control thermostat and indicator light in the stainless steel control panel. Doors are built with double-wall construction, with gaskets and stainless steel front panel.



