

## SE-H/SES-H

### Mobile Heated Serving Counters

#### Short Form Specifications

**Exterior Body:** Open frame construction with 16-gauge stainless steel corners: 18-gauge stainless steel full bottom shelf and stainless steel C channel front and sides for optional accent panels.

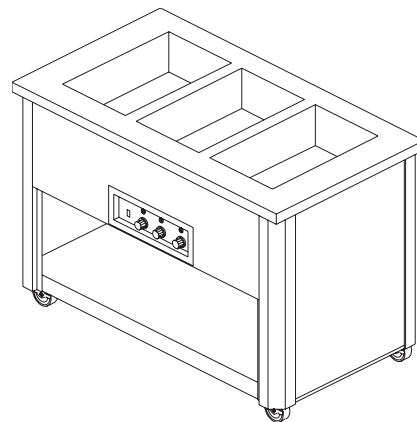
**Exterior Top:** Constructed of 16-gauge stainless steel, welded, ground and polished into one integral unit. Top is fabricated with square exterior corners.

**Heated Food Warmers:** 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 maximum 10' (3m) long cord with a grounded plug for 120 volt or 208/230 volt, 60 hertz, single phase electrical service. Unit is equipped with a drain, manifold and gate valve with garden hose hookup.

**Casters:** Units are mounted on 5" (12.7cm) diameter swivel casters with non-marking polyolefin tires and plate brakes. Overall height of caster assembly is 6" (15.2cm).

#### Optional Accessories and Modifications

<b>SE-A</b>	10" stainless steel fold-down tray slide
<b>SE-D</b>	8" polyethylene fold-down cutting board
<b>SE-E</b>	8" stainless steel fold-down work shelf
<b>SE-F</b>	Interlock device
<b>SE-GF</b>	Counter protector with full Plexiglas front
<b>SE-HF</b>	Two tier display with full Plexiglas front on each tier
<b>SE-GS</b>	Counter protector with short Plexiglas front (for self service)
<b>SE-HS</b>	Two tier display with short Plexiglas front on each tier (for self service)
<b>SE-KS</b>	Single service buffet shield
<b>SE-KD</b>	Double service buffet shield
<b>SE-GD</b>	Single tier dual display with sneeze guards
<b>SE-HD</b>	Double tier dual display with sneeze guards
<b>SE-J</b>	10" stainless steel overshelf
<b>SE-J2</b>	Two-tier 10" stainless steel overshelf
<b>SE-LI</b>	Light fixture (per tier)
<b>SE-M</b>	Radiant heat lamp with on/off switch
<b>SE-Q</b>	115/15A outlet
<b>SE-U</b>	14"x29" stainless steel end drop shelf
<b>SE-V</b>	Adjustable stainless steel leg
<b>SE-SL</b>	Sliding doors

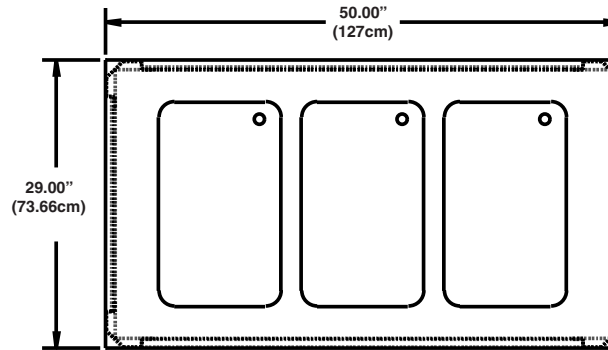


SE-H3

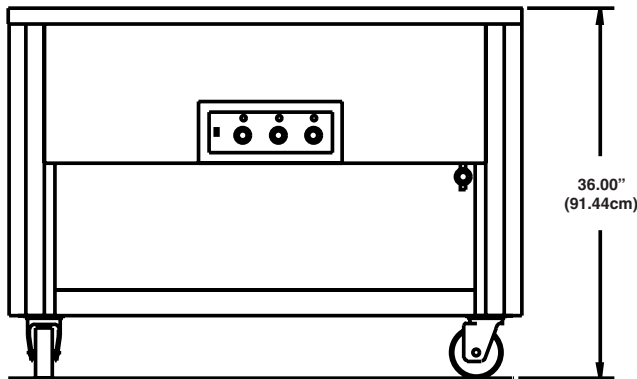


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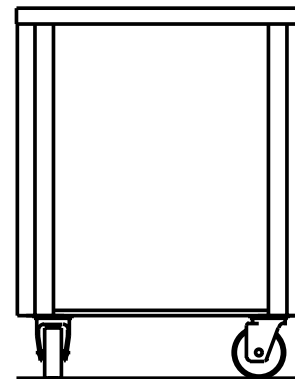
## Mobile Heated Serving Counters



**PLAN VIEW**



**ELEVATION VIEW**



**END VIEW**

### Mechanical Data - Standard Unit

MODEL NUMBER	Description	L	D	H	NEMA PLUG	VOLTS	AMP	SHIP WT	FRT. CLASS
<b>Heated Counters</b>									
SE-H2	2 food wells	39"	29"	36"	14-20P	120/208-230	10.0/11.0	215	100
SE-H3	3 food wells	50"	29"	36"	14-20P	120/208-230	15.0/16.0	265	100
SE-H4	4 food wells	64"	29"	36"	14-30P	120/208-230	20.0/22.0	320	100
SE-H5	5 food wells	78"	29"	36"	14-50P	120/208-230	24.0/27.0	410	100
SE-H6	6 food wells	92"	29"	36"	14-50P	120/208-230	29.0/32.0	500	100

Add S for 30" high models. (example SES-H)



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