

# SHC-NU

Mobile Hot and Cold Combination Counters

Project \_\_\_\_\_  
Item \_\_\_\_\_  
Quantity \_\_\_\_\_  
CSI Section 11400  
Approved \_\_\_\_\_  
Date \_\_\_\_\_

SHC-NU: Mobile Hot and Cold Combination Counters

## Models

- SHC-50-NU One hot well, 26" x 21.62" cold pan
- SHC-60-NU One hot well, 26" 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
- SH3C-74-NU Three 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



Model SH2C-60-NU  
shown with option fold-down tray  
slide, fold-down work shelf and flip-up  
sneeze guard

## 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
  - 6" (15.2cm) high adjustable stainless steel legs in lieu of casters
  - Laminate exterior panels in lieu of stainless steel exterior panels
- \* 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" (32.4cm x 52.7cm x 15.2cm) pan.

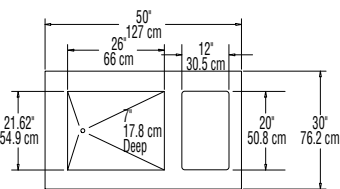
Heated food warmers are constructed of die-stamped stainless steel. Each heated food warmer is individually equipped with a heated element rated at 1000 watts for 120 volt or 208/230 volt, 60 hertz, single phase service and wired to an adjustable control switch and indicator light in the control panel. Heated food warmers are interwired to a 3-wire, grounded minimum 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" (17.8cm) deep and constructed of 22-gauge stainless steel. A removable, perforated false bottom 1" (2.54cm) 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 foamed-in-place polyurethane insulation. Ice pan is equipped with a drain valve located at the bottom of the unit.

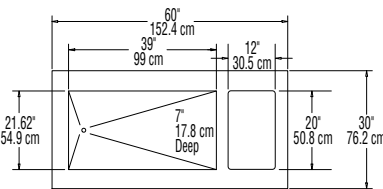
Castors: Unit is mounted on 5" (12.7cm) diameter swivel casters with non-marking polyolefin tires and plate brakes. Overall height of caster assembly is 6.00" (15.2cm).

Note: When lights with heat lamps are used over hot wells, incandescent light fixtures will be used due to heat.

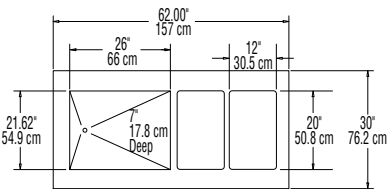




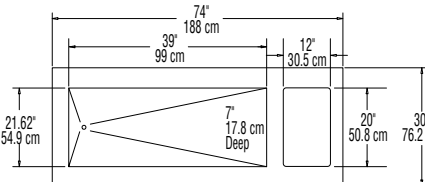
**Plan View SHC-50-NU**



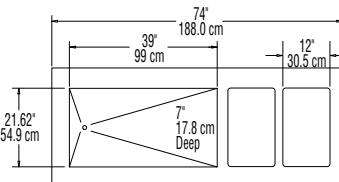
**Plan View SHC-60-NU**



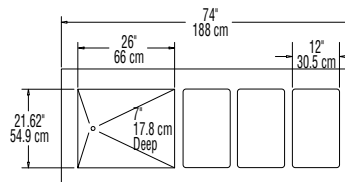
**Plan View SH2C-62-NU**



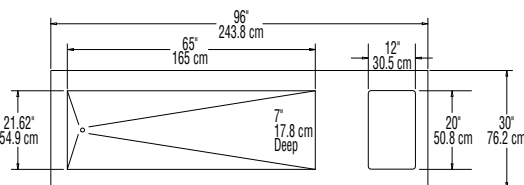
**Plan View SHC-74-NU**



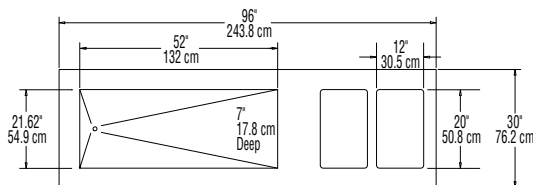
**Plan View SH2C-74-NU**



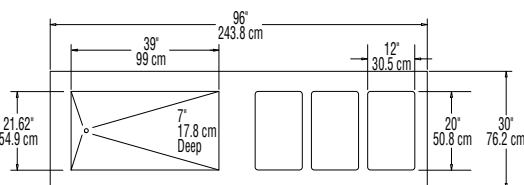
**Plan View SH3C-74-NU**



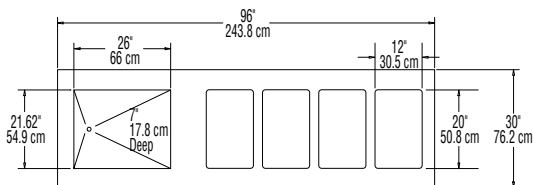
**Plan View SHC-96-NU**



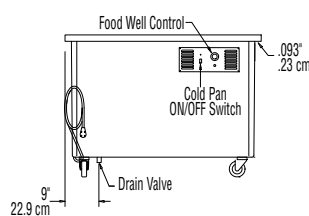
**Plan View SH2C-96-NU**



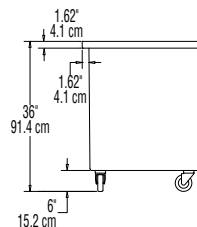
**Plan View SH3C-96-NU**



**Plan View SH42C-96-NU**



**Typical Elevation View  
All Models**



**Right End View  
All Models**

**Specifications**

Model	V/60Hz/1Ph	Amp	NEMA Plug	Ship Weight (LBS/KG)	Model	V/60Hz/1Ph	Amp	NEMA Plug	Ship Weight (LBS/KG)
SHC-50-NU	120	9.0	5-15P	300/136	SH2C-74-NU	120/208-230	11.0	14-20P	410/186
SHC-60-NU	120	9.0	5-15P	350/159	SH2C-96-NU	120/208-230	11.0	14-20P	430/195
SHC-74-NU	120	9.0	5-15P	400/181	SH3C-74-NU	120/208-230	16.0	14-20P	420/191
SHC-96-NU	120	9.0	5-15P	425/193	SH3C-96-NU	120/208-230	16.0	14-20P	450/204
SH2C-62-NU	120/208-230	11.0	14-20P	350/159	SH4C-96-NU	120/208-230	22.0	14-30P	460/209

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