



Concepts™ Serving Systems

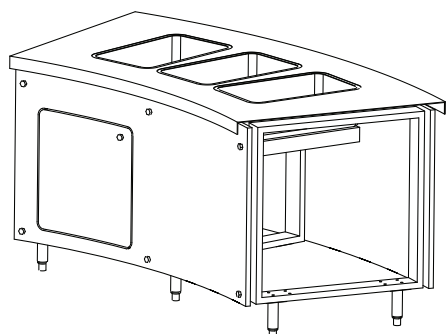
Radial Heated Serving Counter

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

Concepts™ Serving Systems: Radial Heated Serving Counter

Models

- DCRU-H225 Radial heated serving counter, fits two standard 12"x20" pans
- DCRU-H332 Radial heated serving counter, fits three standard 12"x20" pans
- DCRU-H440 Radial heated serving counter, fits four standard 12"x20" pans



DCRU-H332

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 mounted behind access door
- One year parts and labor standard warranty

Options & Accessories

- 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
- Mechanical access doors
- Casters (stand alone units only)
- Kickplates (units with legs only)
- Adapter plates and bars
- Tray slides
- Omit drains
- Fill faucet
- 220V/50 cycle electrical system*
- * Inclusion of this option will alter electrical specifications of the unit

Specifications

Exterior body is constructed of 0.75" Luan 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.

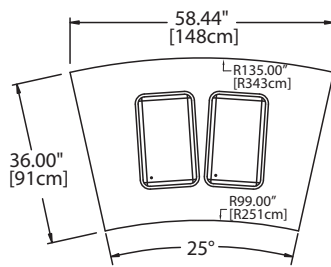
Interior base bottom is constructed of 16 gauge galvanized steel. Vertical base support braces are 14 gauge galvanized steel.

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

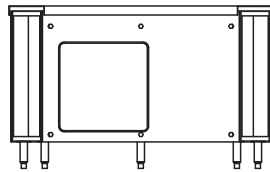
drain valve located behind the hinged access door.

Legs: Bases mounted on 6.12" adjustable legs.

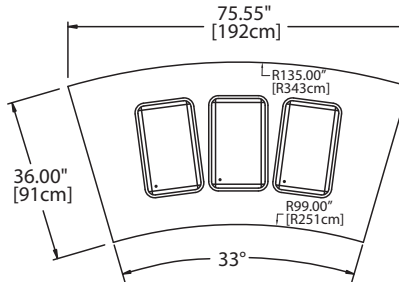




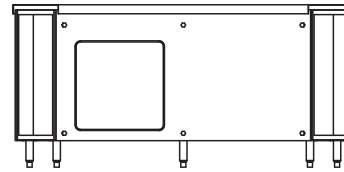
DCRU-H225 Plan View



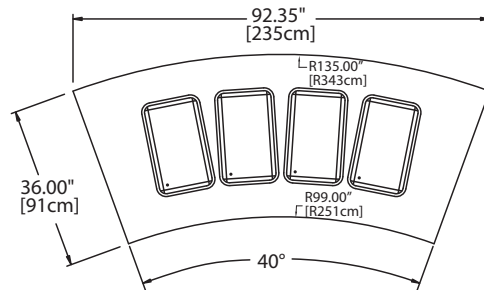
DCRU-H225 Elevation View



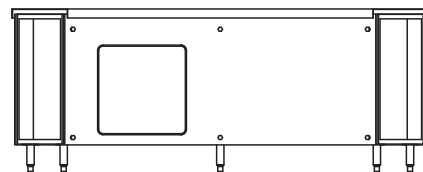
DCRU-H332 Plan View



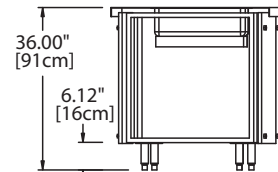
DCRU-H332 Elevation View



DCRU-H440 Plan View



DCRU-H440 Elevation View



All Models Right Side View

Specifications

Model	Length	Depth	Height	Watts	# of 12"x20" Pans Held	V/Hz/Ph	Amps	Ship Weight
DCRU-H225	58.44"	36.00"	36.00"	2000	2	115/60/1	16.6	369lbs/167kg
DCRU-H332	75.55"	36.00"	36.00"	3000/4000	3	208-230/60/1	15.0/16.0	485lbs/220kg
DCRU-H440	92.35"	36.00"	36.00"	4000/4800	4	208-230/60/1	20.0/22.0	601lbs/273kg

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