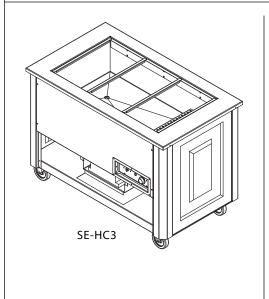
C Shelleybasic ™ by Delfield

SE-HC/SES-HC

Hot/Cold Self-Contained Combination Counters

Models

- SE-HC2 39" Hot/cold self-contained counter
- SE-HC3 50" Hot/cold self-contained counter
- SE-HC4 64" Hot/cold self-contained counter
- SE-HC5 78" Hot/cold self-contained counter
- SE-HC6 92" Hot/cold self-contained counter



Standard Features

- SES-HC models are 30" overall
- Counters are standard with single 8" deep stainless steel food tank (which can be switched from heated to chilled operation with the flip of a switch), condensing unit, drain with valve, cord and plug, and 5" swivel, locking casters
- Stainless steel immersion heaters with stainless
 steel perforated covers
- Hot operation requires water in the well
- 16 gauge stainless steel tops
- Open on the operator's side, furnished with a full bottom stainless steel shelf
- Delfield's exclusive Delrite[™] ABS or laminated modesty panels in front and ends of unit
- Black laminate backs each laminated modesty panel
- Electrical accessories may change listed amperage and plug
- One year parts and 90 day labor standard warranty. Additional warranties available.
- Adapter bars for 12"x20" pans are provided as standard

Options & Accessories

Tray slide

Project _ Item

Quantity _____ CSI Section 11400

Approved Date

- Cutting board
- Work shelf
- Pin alignment
- Food shields
- Overshelf
- Light fixtures
 Heat lamps
- 115/15A outlet
- End shelf
- Legs

Specifications

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

Interior: Well is 8" (20.3cm) deep and creased to a 1" (2.5cm) diameter drain. Unit is provided with adapter bars to allow placement of 12" x 20" (30.5cm x 50.8cm) pans. Adjustable stainless steel pan rest for flush mount heating or 2" recessed cooling to accommodate up to 6" deep 12"x20" pans, supplied by others. Sides are wrapped with refrigeration lines and insulated with 1" (2.5cm) of environmentally friendly, Kyoto Protocol Compliant, Non ODP (Ozone Depletion Potential), Non GWP (Global Warming Potential) polyurethane foam insulation. Unit is equipped with drain, gate valve and garden hose hookup. Stainless steel immersion heater(s) installed in bottom for wet only heating operation. **Exterior Body:** is open frame construction with 16gauge stainless steel corners; 18-gauge stainless steel full bottom shelf and stainless steel C-channel front and sides for optional accent panels.

Condensing Unit: is suspended below the well on a 16-gauge steel frame. Condensing unit uses environmentally friendly HFC-404A refrigerant. Unit has a single temperature control and a three-way toggle switch (hot/off/cold) provided in a control panel. Unit has three-wire electrical junction box mounted to the underside of the unit.

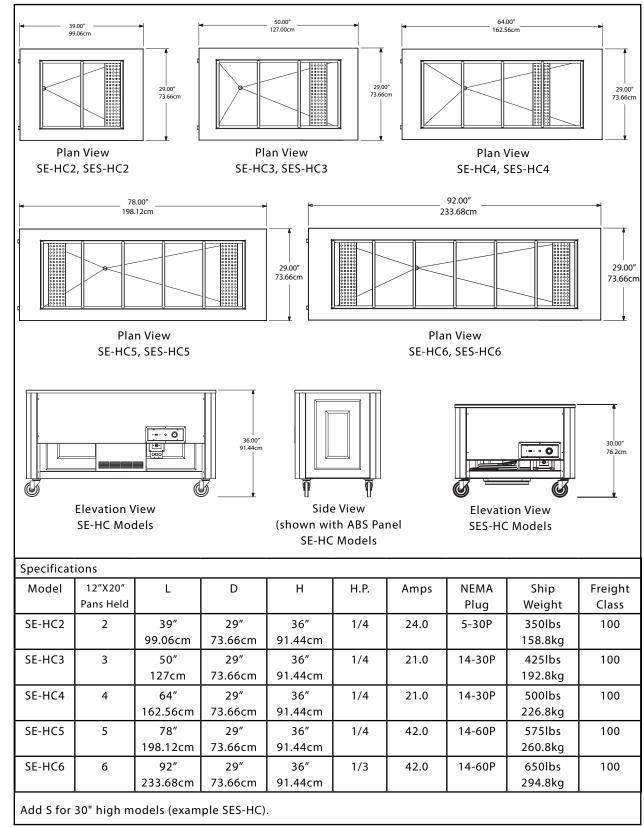
Casters: Units are mounted on 5" (12.7cm) diameter swivel casters with non-marking polyolefin tires and plate brakes. Overall height of caster assembly is 6" (15.2cm).



Phone: 800-733-8948 or 989-773-7981 Fax: 800-669-0619

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

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