

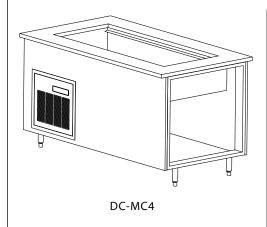
Concepts[™] Serving Systems

Self-Contained Mechanically Cooled Serving Counter

Project
Item
Quantity
CSI Section 11400
Approved
Date

Models

DC-MC2 Self-contained mechanically cooled serving counter, fits two standard 12"x20" pans DC-MC3 Self-contained mechanically cooled serving counter, fits three standard 12"x20" pans DC-MC4 Self-contained mechanically cooled serving counter, fits four standard 12"x20" pans DC-MC5 Self-contained mechanically cooled serving counter, fits five standard 12"x20" pans DC-MC6 Self-contained mechanically cooled serving counter, fits six standard 12"x20" pans



Standard Features

- NSF-7 certified performance
- Heavy duty stainless steel top
- Reinforced stainless steel front and rear removable panels
- Heavy duty base support structure
- Standard on 6" legs
- Integral V-stamp pan rest
- Must be fixed hard wired
- High density foamed environmentally friendly, Kyoto Protocol Compliant, Non ODP (Ozone Depletion Potential), Non GWP (Global Warming Potential) polyurethane keeps energy costs
- Environmentally friendly R-404A refrigerant
- Thermostat for temperature control
- 36" work height
- One year parts and labor standard warranty

Options & Accessories

- Custom lengths available per inch
- 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
- Refrigerated base inserts
- Heated base inserts
- Dry storage base inserts
- Mechanical access doors
- Casters (stand alone units only) Kickplates (units with legs only)
- Adapter plates and bars
- Remote
- refrigeration refrigerant)
- Tray slides
- 34" work height
- 220V/50 cycle*
- Inclusion of this option will alter electrical specifications of the unit

Specifications

Exterior body is constructed of 0.75" Melamine 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

The refrigerated cold pan is 9" (23cm) deep and constructed of stainless steel. The cold pan is separated from the exterior top by a thermal break. Copper refrigeration tubing is attached to the sides and bottom of the cold pan and is fully insulated with foamed in place environmentally friendly. Kyoto Protocol Compliant, Non ODP (Ozone Depletion Potential), Non GWP (Global Warming Potential) polyurethane insulation, Cold pan

is equipped with a 1" (2.5cm) I.P.S. drain plumbed to the drain valve located behind the hinged louvered door. Temperatures of 33°F (1°C) to 41°F (5°C) are maintained with page recessed 3" (7.6cm) at 86°F ambient room temperature. Pans by others.

Refrigeration system uses R-404A refrigerant and has a selfcontained 115 volt, 60 Hertz, single phase hermetically sealed condensing unit with adjustable cold pan pressure control.

Leas: Bases mounted on 6.12" adjustable leas.



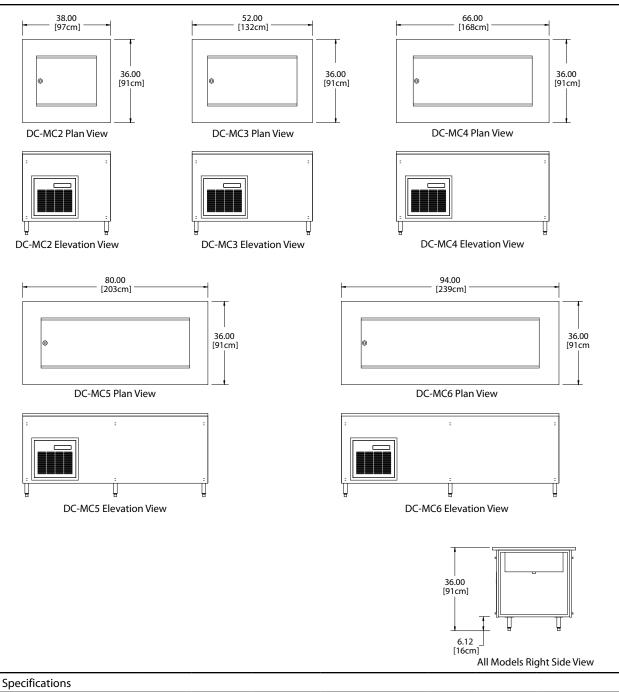












specifications									
Model	Length	Depth	Height	# of 12"x20" Pans Held	H.P.	V/Hz/Ph	Amps	BTU Load	Ship Weight
DC-MC2	38.00"	36.00"	36.00"	2	1/4	115/60/1	7.5	379	323lbs/147kg
DC-MC3	52.00"	36.00"	36.00"	3	1/4	115/60/1	7.5	569	442lbs/200kg
DC-MC4	66.00"	36.00"	36.00"	4	1/4	115/60/1	7.5	758	561lbs/254kg
DC-MC5	80.00"	36.00"	36.00"	5	1/4	115/60/1	7.5	948	680lbs/308kg
DC-MC6	94.00"	36.00"	36.00"	6	1/3	115/60/1	8.0	1138	799lbs/362kg

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

