

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

Models

- | | | | |
|--------|---------------------------------------|-----------|-----------------------------------|
| • SH-2 | 2 food wells with heated understorage | • SH-2-NU | 2 food wells without understorage |
| • SH-3 | 3 food wells with heated understorage | • SH-3-NU | 3 food wells without understorage |
| • SH-4 | 4 food wells with heated understorage | • SH-4-NU | 4 food wells without understorage |
| • SH-5 | 5 food wells with heated understorage | • SH-5-NU | 5 food wells without understorage |
| • SH-6 | 6 food wells with heated understorage | • SH-6-NU | 6 food wells without understorage |



SH-3-NU
shown with option A and G

Standard Features

- 14-gauge stainless steel top
- 18-gauge stainless steel exterior body
- 14-gauge galvanized bottom
- SH units have heated under storage compartment, provided with removable pan slides. SH-NU units have enclosed bases with no under storage
- A maximum 10' long cord and plug are supplied standard
- Electrical connections are 60 hertz, single phase
- Top has two to six electrically heated, recessed die stamped stainless steel hot food warmers. Each warmer accommodates one 12" x 20" x 6" pan
- 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
- Counter heights available from 28" to 36" in 2" increments
- Easy access panel for quick replacement of heating element
- One year parts and 90 day labor standard warranty

Options & Accessories

- Tray slides and work shelves
- Line-up interlock device
- Food shields
- Decal packages
- 12" (30.5cm) wide 18-gauge stainless steel overself
- *Incandescent light fixtures
- Laminate door panel insert (SC Series only)
- *Radiant or bullet style heat lamps
- Open understorage with shelf (SC-NU Series only)
- *120V/60Hz/1Ph, 10 amp convenience outlet with breaker
- Drains from food wells, plumbed to common valve
- Single dry insert with door (SH-NU units only)
- Double dry insert with doors (SH-NU units only)
- Stainless steel trim strips
- 14" x 30" (35.6cm x 76.2cm) stainless steel end drop shelf
- 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 galvanized 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 six 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.

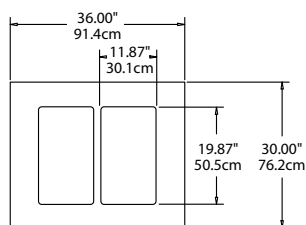
Heated food warmers are constructed of die-stamped stainless steel. Heated food warmers are insulated on bottom. Each heated food warmer is individually equipped with a heated element rated at 1000 watts for 120 volt or 208/230 volt, 60 hertz, single phase service and wired to an adjustable control switch 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.

Castors: Unit is mounted on 5" (12.7cm) diameter swivel casters with non-marking polyurethane tires and plate brakes. Overall height of caster assembly is 6.12" (15.5cm).

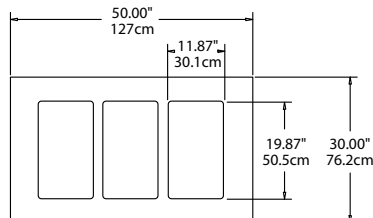
The following applies to SH Series only.

All SH models have a one door heated compartment. Compartment is constructed of 18-gauge stainless steel, is insulated with a minimum of 2" (5.1cm) insulation and is provided with removable 16-gauge pan slides. KH-2 comes with a single capacity heated compartment; compartment that holds four 12.75" x 20.75" x 2.5" (32.4cm x 52.7cm, x 6.4cm) pans. SH-3, SH-4, SH-5 and SH-6 units come with double capacity (single door) heated compartment with a center partition; compartment holds eight 12.75" x 20.75" x 2.5" (32.4cm x 52.7cm, x 6.4cm) pans. With the center partition removed the double capacity compartment can hold four 18" x 26" (45.7cm x 66cm) sheet pans. The internally mounted heating element is rated at 890 watts, has a louvered protective cover and is wired to a temperature control thermostat and indicator light in the stainless steel control panel. Doors are built with double-wall construction, with gaskets and stainless steel front panel.

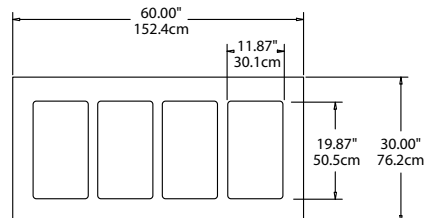




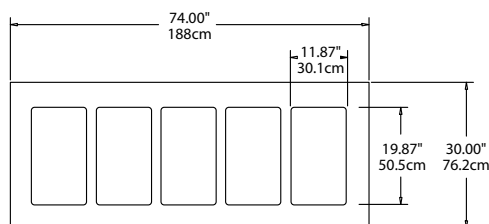
Plan View
SH-2, SH-2-NU



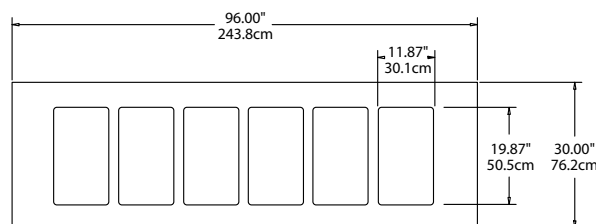
Plan View
SH-3, SH-3-NU



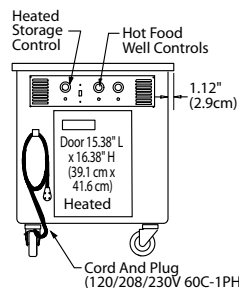
Plan View
SH-4, SH-4-NU



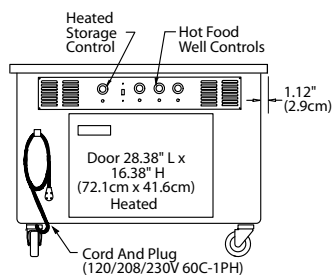
Plan View
SH-5, SH-5-NU



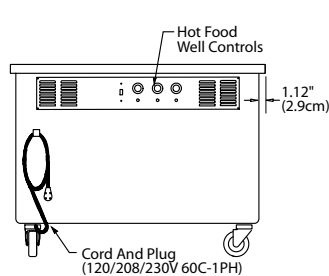
Plan View
SH-6, SH-6-NU



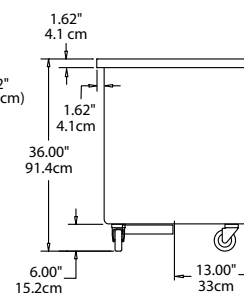
Elevation View
SH-2



Elevation View
SH-3, SH-4, SH-5, SH-6



Elevation View
All SH-NU Models



End View
All Models

*Optional drains must be specified if required.

| KH Specifications | | | | | |
|-------------------|--------------------|--------------------|------|-----------|--------------|
| Model | 12" X 20" Pan Cap. | 18" X 26" Pan Cap. | Amps | Nema Plug | Ship Weight |
| SH-2 | 4 | — | 15.0 | 14-20P | 380lbs/172kg |
| SH-3 | 8 | 4 | 20.0 | 14-30P | 460lbs/209kg |
| SH-4 | 8 | 4 | 26.0 | 14-50P | 550lbs/250kg |
| SH-5 | 8 | 4 | 31.0 | 14-50P | 660lbs/299kg |
| SH-6 | 8 | 4 | 37.0 | 14-50P | 720lbs/327kg |

| KH-NU Specifications | | | |
|----------------------|------|-----------|--------------|
| Model | Amps | Nema Plug | Ship Weight |
| SH-2-NU | 11.0 | 14-20P | 225lbs/102kg |
| SH-3-NU | 16.0 | 14-20P | 275lbs/125kg |
| SH-4-NU | 22.0 | 14-30P | 330lbs/150kg |
| SH-5-NU | 28.0 | 14-50P | 420lbs/191kg |
| SH-6-NU | 32.0 | 14-50P | 510lbs/231kg |

All SH & SH-NU units use a 120/208-230 Voltage, 60 Hertz, single phase electrical system.

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