

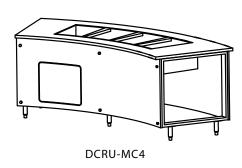
Concepts[™] Serving Systems

Radial Self-Contained Mechanically Cooled Serving Counter

Project
Item
Quantity
CSI Section 11400
Approved
Date

Models

- DCRU-MC2 Radial self-contained mechanically cooled serving counter, fits two standard 12"x20" pans
- DCRU-MC3 Radial self-contained mechanically cooled serving counter, fits three standard 12"x20" pans
- DCRU-MC4 Radial self-contained mechanically cooled serving counter, fits four standard 12"x20" pans
- DCRU-MC5 Radial self-contained mechanically cooled serving counter, fits five 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
- · Stainless steel pan clip
- 1" drain
- · Must be fixed hard wired
- High density foamed in place environmentally friendly, Kyoto Protocol Compliant, Non ODP (Ozone Depletion Potential), Non GWP (Global Warming Potential) polyurethane keeps energy costs low
- Environmentally friendly R404A refrigerant
- Thermostat for temperature control
- 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
- Remote refrigeration (specify refrigerant)
- Tray slides
- 220V/50 cycle*
- * 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.

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 access door. Temperatures of 33°F (1°C) to 41°F (5°C) are maintained with pans recessed 3" (7.6cm) at 86°F ambient room temperature. Pans by others.

Refrigeration system uses R404A refrigerant and has a self-contained 115 volt, 60 Hertz, single phase hermetically sealed condensing unit with adjustable cold pan pressure control.

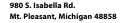
Legs: Bases mounted on 6.12" adjustable legs.









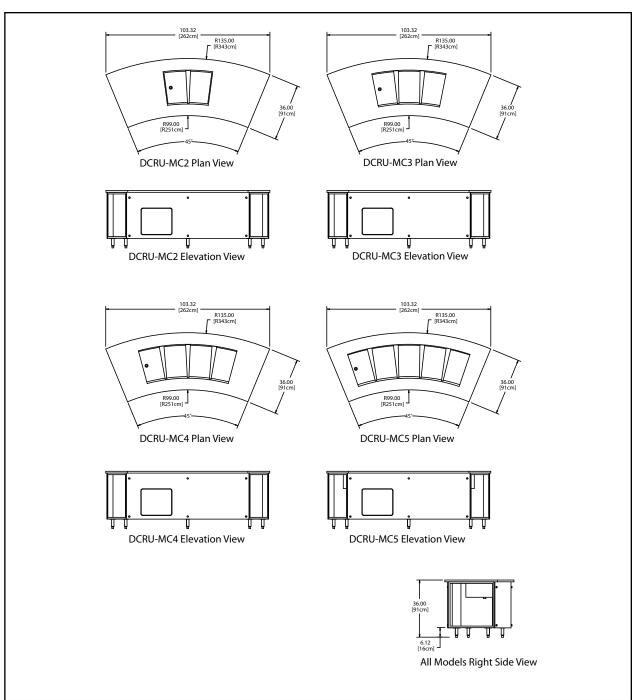


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Specifications									
Model	Length	Depth	Height	# of 12"x20" Pans Held	H.P.	V/Hz/Ph	Amps	BTU Load	Ship Weight
DCRU-MC2	103.32"	36.00"	36.00"	2	1/4	115/60/1	7.5	379	604lbs/274kg
DCRU-MC3	103.32"	36.00"	36.00"	3	1/4	115/60/1	7.5	569	644lbs/292kg
DCRU-MC4	103.32"	36.00"	36.00"	4	1/4	115/60/1	7.5	758	684lbs/310kg
DCRU-MC5	103.32"	36.00"	36.00"	5	1/4	115/60/1	7.5	948	724lbs/328kg

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

