Shelleysteel™ by Delfield

SH & SH-NU

Mobile Heated Serving Counters

Project _____

Item _____

Quantity _____

CSI Section 11400

Approved _____

Date _____

SH & SH-NU: Mobile Heated Serving Counters

Models

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

SH-3-NU
Shown with optional tray slide and glass front counter protector

Standard Features

- Stainless steel top and 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
- Cord and plug are supplied standard
- 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
- Easy access panel for quick replacement of heating element
- One year parts and 90 day labor standard warranty

Options & Accessories

- Counter heights available from 28" to 36" in 2" increments
- Tray slides and work shelves
- Line-up interlock device
- Food shields
- Decal packages
- Stainless steel overshelf
- Incandescent light fixtures*
- Radiant or bullet style heat lamps*
- 120V/60Hz/1Ph, 10 amp convenience outlet with breaker*
- Drains from food wells, plumbed to common valve
- Dry insert with door(s)
- Stainless steel trim strips
- Stainless steel end drop shelf
- Adjustable height casters
- 6" (15cm) high adjustable stainless steel legs in lieu of casters
- Laminate exterior panels
- Energy saving power well (ESP)*

* *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" (32cm x 53cm x 15cm) 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.

Casters: Unit is mounted on 5" (13cm) diameter swivel casters with non-marking polyurethane tires and plate brakes. Overall height of caster assembly is 6.00" (15cm).

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" (5cm) 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" (32cm x 53cm, x 6cm) 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" (32cm x 53cm, x 6cm) pans. With the center partition removed the double capacity compartment can hold four 18" x 26" (46cm 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.

Optional Energy Saving Power wells (ESP) are individually equipped with a heated pad on bottom and sides of well rated at 500 watts for 208-230V or 240V. ESP wells provided with individual solid state digital temperature control wired to one main control panel with 4' of conduit and wire. Drains standard with manifold to common gate valve. This option reduces energy usage.

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by Delfield

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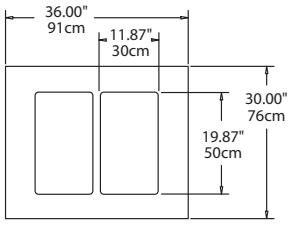
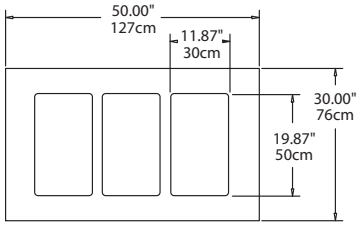
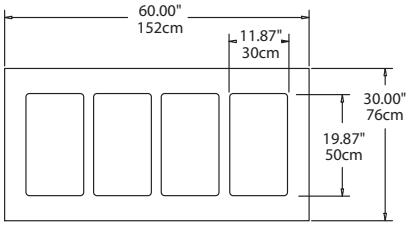


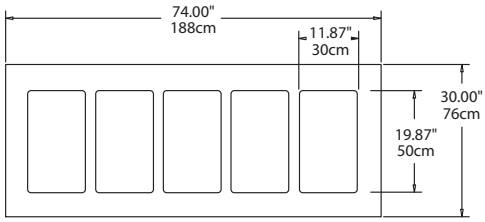
Plan View
SH-2, SH-2-NU



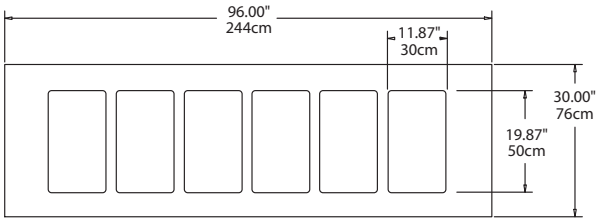
Plan View
SH-3, SH-3-NU



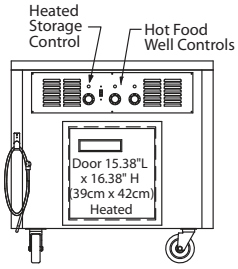
Plan View
SH-4, SH-4-NU



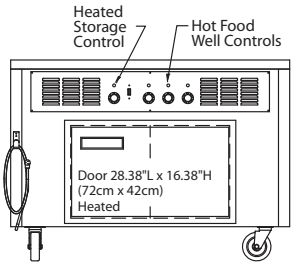
Plan View
SH-5, SH-5-NU



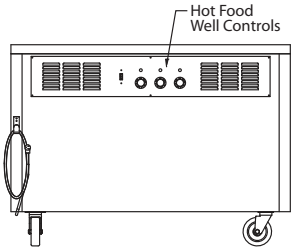
Plan View
SH-6, SH-6-NU



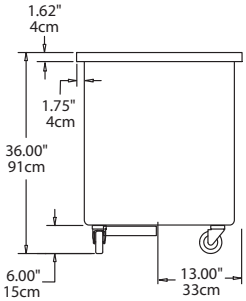
Elevation View
SH-2



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.

Specifications

Model	12" X 20" Food Wells	Heated Understorage		Voltage (60 Hz/ 1ø)	Nema Plug	Amps	*Optional ESP Amps (500 watt per well, 208-230V & plug change)*	Ship Weight lbs/kg
		12" X 20" Pan Cap.	18" X 26" Pan Cap.					
SH-2	2	4	—	120/208-230	14-20P	15.0	8.5/9.1	380/172
SH-3	3	8	4	120/208-230	14-30P	20.0	10.9/11.8	460/209
SH-4	4	8	4	120/208-230	14-50P	26.0	13.3/14.5	550/250
SH-5	5	8	4	120/208-230	14-50P	31.0	15.7/17.2	660/299
SH-6	6	8	4	120/208-230	14-50P	37.0	18.1/19.9	720/327
SH-2-NU	2	—	—	120/208-230	14-20P	11.0	4.8/5.4	225/102
SH-3-NU	3	—	—	120/208-230	14-20P	16.0	7.2/8.1	275/125
SH-4-NU	4	—	—	120/208-230	14-30P	22.0	9.6/10.8	330/150
SH-5-NU	5	—	—	120/208-230	14-50P	28.0	12.0/13.5	420/191
SH-6-NU	6	—	—	120/208-230	14-50P	33.0	14.4/16.2	510/231

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

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