



 **Shelleybasic**®  
by Delfield

The Delfield Company  
980 S. Isabella Rd.  
Mt. Pleasant, MI 48858  
Phone: 800.733.8948  
or 800.733.8821  
Fax: 800.669.0619  
Web: [www.delfield.com](http://www.delfield.com)

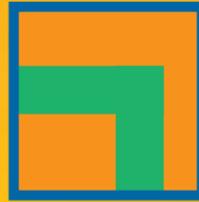
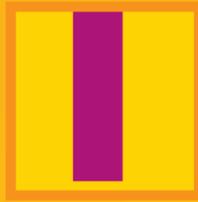
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 **Shelleybasic**®  
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Serving Systems



# Shelleybasic<sup>®</sup>

by Delfield

No more than you need.



No less than Delfield.



Model Number	Description	L	D	H*	Ship Wt.	Fr. Class
<b>SE-U2</b>	Utility, Flat Counter	39"	29"	36"	150	100
<b>SE-U3</b>	Utility, Flat Counter	50"	29"	36"	170	100
<b>SE-U4</b>	Utility, Flat Counter	64"	29"	36"	200	100
<b>SE-U5</b>	Utility, Flat Counter	78"	29"	36"	230	100
<b>SE-U6</b>	Utility, Flat Counter	92"	29"	36"	280	100

Model Number	Description	L	D	H*	Ship Wt.	Fr. Class
<b>SE-CS</b>	Cashier Stand	29"	29"	36"	170	100

Model Number	Description	L	D	H*	Ship Wt.	Fr. Class
<b>SE-TS</b>	Tray Stand	29"	29"	36"	140	100

Model Number	Cabinet Capacity	L	D	H*	Plug	Volts	AMP	HP	Ship Wt.	Fr. Class
<b>SE-ICE1</b>	84 Cups	38"	29"	36"	5-15P	120/60/1	5	1/4	460	100
<b>SE-ICE2</b>	224 Cups	50"	29"	36"	5-15P	120/60/1	5	1/4	505	100

Model Number	L	D	H*	Ship Wt.	Fr. Class
<b>SE-28</b>	29"	29"	29"	110	100
<b>SE-38</b>	39"	29"	29"	160	100

\*For 30"-high models, add "S" suffix to first set of letters. For example: SES-U2



## Mobile Utility Counters



Shelleybasic All-Purpose Counters are the workhorse of your line. They're great for use as preparation or utility tables, or to display such items as baked goods, pre-packaged snacks, sandwiches or condiments.

## Mobile Cashier Counters



Cashier counters come with full stainless steel bottom shelf, and ferruled hole in the top for your electrical needs. Available with optional tray slide, work shelf and locking drawer.

## Mobile Tray Stands



An essential part of any efficient service. Available with optional tray slides, work shelves and silverware cutouts, in either plastic cylinders or pans.

## Ice Cream Counters



Ideal for both cafeteria and concessions, a Shelleybasic ice cream counter goes wherever your appetites take you. Features a self-contained condensing unit and an insulated freezer compartment. Insulated lids can be removed for easy cleaning.

## Corner Units



The cornerstone of a wide variety of configurations. Available with optional silverware cutouts, stainless steel work shelves and tray slides, and locking cash drawers.

## Value Serving Lines Have Never Looked Better

In fact, Shelleybasic offers something quite rare in today's food service industry: a rugged, flexible serving system that looks great in any décor. The Shelleybasic line offers everything you need in serving equipment, backed by Delfield's legendary reputation and styled for the most discriminating tastes.

Whether you're feeding a school district or a country club, Shelleybasic serving equipment can suit you to a tee. It's no more than you need. And no less than Delfield.

## Look Like A Million For A Whole Lot Less

With Shelleybasic you'll discover a styling package that outshines systems costing twice as much. Angled steel corners and bold clean lines provide the dramatic flair to enhance any décor. And the reversible side and front panels give you two color options at no additional cost, so you can switch easily between your playful and serious sides—school colors for game day, wood-grain for the PTA.

## Colors



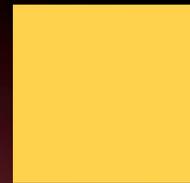
ROYAL



LIME



GRAPE



SUNSHINE



NAVY



MARINE



BLACK



HUNTER



APPLE



BURGUNDY



## Configurations

ABS Panel: (coved panel)



BLACK



LIGHT BLUE

Laminate panels are reversible, black backs each piece.

Model Number	Food Wells	L	D	H*	Plug	AMP	Ship Wt.	Fr. Class
<b>SE-H2</b>	2	39"	29"	36"	14-20P	11	215	100
<b>SE-H3</b>	3	50"	29"	36"	14-20P	16	265	100
<b>SE-H4</b>	4	64"	29"	36"	14-30P	22	320	100
<b>SE-H5</b>	5	78"	29"	36"	14-50P	28	410	100
<b>SE-H6</b>	6	92"	29"	36"	14-50P	32	500	100

Model Number	12 x 20" Pans Held	L	D	H*	Plug	AMP	Volts	H.P.	Ship Wt.	Fr. Class
<b>SE-C2</b>	2	39"	29"	36"	5-15P	7	115	1/4	340	100
<b>SE-C3</b>	3	50"	29"	36"	5-15P	7	115	1/4	415	100
<b>SE-C4</b>	4	64"	29"	36"	5-15P	7	115	1/4	490	100
<b>SE-C5</b>	5	78"	29"	36"	5-15P	7	115	1/4	565	100
<b>SE-C6</b>	6	92"	29"	36"	5-15P	7	115	1/4	640	100

Model Number	12 x 20" Pans Held	L	D	H*	NEMA Plug	AMP	H.P.	Ship Wt.	Fr. Class
<b>SE-HC2</b>	2	39"	29"	36"	5-20P	17	1/5	350	100
<b>SE-HC3</b>	3	50"	29"	36"	5-20P	17	1/5	425	100
<b>SE-HC4</b>	4	64"	29"	36"	14-30P	22	1/4	500	100
<b>SE-HC5</b>	5	78"	29"	36"	14-50P	28	1/4	575	100
<b>SE-HC6</b>	6	92"	29"	36"	14-50P	33	1/3	650	100

Model Number	12 x 20" Pans Held	L	D	H*	Ship Wt.	Fr. Class
<b>SE-I2</b>	2	39"	29"	36"	200	100
<b>SE-I3</b>	3	50"	29"	36"	245	100
<b>SE-I4</b>	4	64"	29"	36"	280	100
<b>SE-I5</b>	5	78"	29"	36"	330	100
<b>SE-I6</b>	6	92"	29"	36"	380	100

Model Number	Description	L	D	H*	Plug	AMP	Volts	H.P.	Ship Wt.	Fr. Class
<b>SE-F2</b>	Frost Top	39"	29"	36"	5-15P	7	115	1/4	370	100
<b>SE-F3</b>	Frost Top	50"	29"	36"	5-15P	7	115	1/4	445	100
<b>SE-F4</b>	Frost Top	64"	29"	36"	5-15P	7	115	1/4	530	100
<b>SE-F5</b>	Frost Top	78"	29"	36"	5-15P	8	115	1/3	600	100
<b>SE-F6</b>	Frost Top	92"	29"	36"	5-15P	9	115	1/3	670	100

\*For 30"-high models, add "S" suffix to first set of letters. For example: SES-H2

## Mobile Heated Serving Counters



Whenever, wherever you need it, this mobile heated serving counter lets you roll out your best. Each food warmer is electrically heated and individually controlled for set-and-forget convenience. The food warmers are made of rugged die-stamped stainless steel and are insulated for better energy efficiency. For easy draining and cleaning, cabinets are equipped with drains, manifold and garden hose hook-ups.

## Mobile Refrigerated Cold Pan Serving Counters



This all-in-one cooling unit makes remote service a breeze. Features a self-contained condensing unit with adjustable temperature control. Stainless steel cold pan is 7" deep and equipped with a 1" I.P.S. drain for easy draining and cleaning. Refrigeration tubing is attached to the sides of the cold pan and fully insulated with foamed-in-place polyurethane for better efficiency.

## Hot/Cold Self-Contained Combination Counters



A complete meal service on wheels, this versatile combination counter features rugged construction and its own condensing unit with temperature control and three-way toggle switch. The counter can be hot or cold with the flip of a switch.

## Mobile Ice-Cooled Serving Counters



Mobile, versatile, ideal for just about any cold service application where electricity is not available. Heavy 24-gauge stainless steel ice pans are 7" deep, with a 1" drain plumbed to a drain valve. The ice pans are fully insulated with foamed-in-place polyurethane, to keep food cooler longer. Comes with a removable perforated false bottom made from stainless steel.

## Mobile Self-Contained Frost Top Serving Counters



Our frost top serving counters are great for creating good-looking displays of fruit, salads and desserts. The underside of the frost top is sealed with refrigeration lines and insulated with high-density polyurethane, all enclosed in a galvanized steel jacket. Comes with a self-contained condensing unit with adjustable frost top temperature control.

## Shelleybasic Serving Equipment

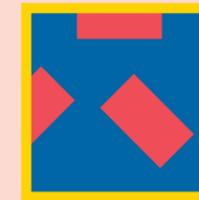
is designed for flexibility. The modular design makes it easy to build the precise configuration you need without custom prices. All units come standard with casters and can be used alone or as part of an interlocking system, so you can change your configuration to suit your changing space, menu, and traffic requirements.

### Fast Line



Great for feeding lots of people fast. For self-serve or served lines, single or double-sided.

### Scatter Systems



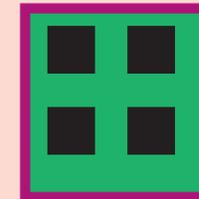
Create a fast, fun "food court" design where diners can identify and grab their favorite foods without standing in line.

### Multi-Line



Multiple straight lines let you set up separate lines for different menu items—specials, à la carte choices—to help smooth the flow of traffic.

### Carts & Kiosks

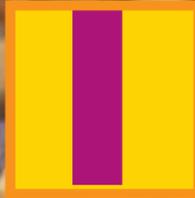


Great for specialty items, specials of the day and promotional locations. Increase your participation and free up congestion on the main serving lines.

### Corner



Allows traffic to flow freely in a smaller area and makes it easier for cafeteria workers to move back and forth between stations.



**Really  
Fast Food**

**Delfield Quality**

## With Delfield's quick-ship program

you can have your whole system shipped in just four weeks. As part of the Delfield family, Shelleybasic now offers Delfield quality, parts, support and service across the entire line.

For years, the Delfield name has been synonymous with quality. Now that tradition extends to the Shelleybasic line. From top to bottom, inside and out, Shelleybasic serving equipment is built to withstand anything your customers can dish out.

**Stainless steel tops** stand up to the

most brutal abuse. They're formed from heavy 16-gauge steel, welded, ground and polished into one seamless unit.

**Rugged exterior** features 16-gauge stainless steel construction and tough melamine or ABS panels. They'll maintain their good looks for years to come.

**Standard oversized casters** make it

easy to take your show on the road. Brakes and non-marking wheels make them ideal for both stationary and mobile applications.

**Delfield Warranty** Shelleybasic by Delfield now offers the confidence of one of the world's premier names in food service. With Shelleybasic serving equipment, you'll have Delfield quality, service and parts, all backed by the strength of the Delfield warranty.

- Fold-down stainless steel tray slides
- Fold-down stainless steel drop shelves
- Fold-down stainless steel work shelves
- Fold-down polyurethane cutting boards
- 1- and 2-tier sneeze guards
- 1- and 2-tier stainless steel overshelves
- Single and double service buffet shields
- Sliding doors
- Radiant heat lamps
- Incandescent or fluorescent light fixtures
- Adjustable stainless steel legs
- Interlocking devices
- 115/15A outlet

**Accessories**