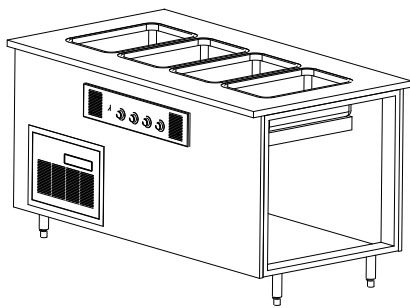


# Concepts® Serving Systems

## Heated Serving Counter

### Models

- DC-H2 Heated serving counter, fits two standard 12"x20" pans
- DC-H3 Heated serving counter, fits three standard 12"x20" pans
- DC-H4 Heated serving counter, fits four standard 12"x20" pans
- DC-H5 Heated serving counter, fits five standard 12"x20" pans
- DC-H6 Heated serving counter, fits six standard 12"x20" pans



DC-H4

### Standard Features

- Flush mount die stamped stainless steel heated food well
- 1/2" stainless steel drains
- Heavy duty stainless steel top
- Reinforced stainless steel front and rear removable panels
- Heavy duty base support structure
- Standard on 6" legs
- Must be hard wired in field
- 11.87" x 19.87" single hot food wells are manifolded together to one main gate valve
- Wet and dry operation
- Individual infinite temperature controls
- 36" work height
- One year parts and labor standard warran

### 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
- Fixed and adjustable height casters (stand alone units only)
- Kickplates (units with legs only)
- Adapter plates and bars
- Tray slides
- Omit drains
- Fill faucet
- 30" and 34" work heights
- Energy saving power well (ESP)\*

\*Inclusion of these options will alter the electrical specifications of 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 steel.

**Heated food warmers** are constructed of die-stamped stainless steel. Heated food warmers are insulated

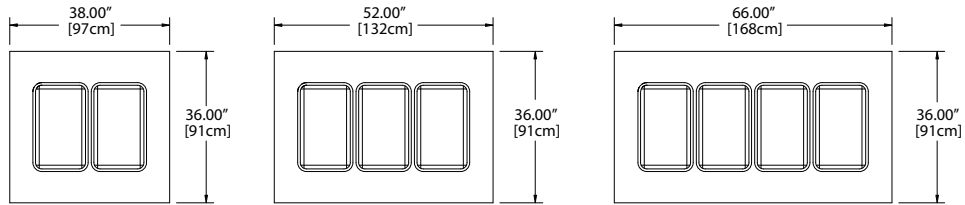
on bottom. Each heated food warmer is individually equipped with a heated element rated at 1000 watts for 120 volt or 208/230 volt, 60 hertz, single phase service and wired to an adjustable control switch and indicator light in the control panel. Warmers are equipped with a 0.5" stainless steel drain plumbed to the drain valve located behind the hinged louvered door.

**Legs:** Bases mounted on 6.12" adjustable legs.

**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. This option reduces energy usage.



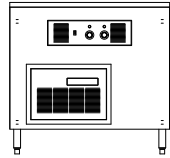
Concepts® Serving Systems: Heated Serving Counter



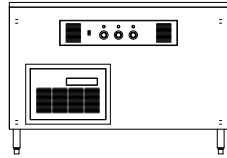
DC-H2 Plan View

DC-H3 Plan View

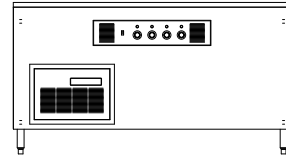
DC-H4 Plan View



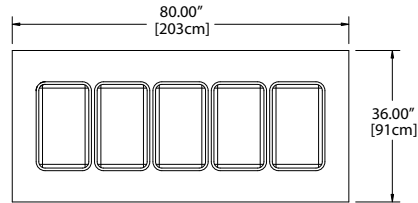
DC-H2 Elevation View



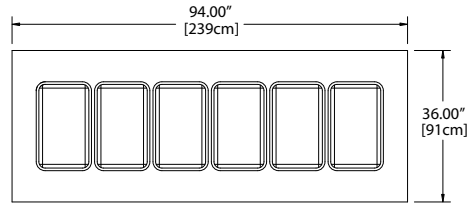
DC-H3 Elevation View



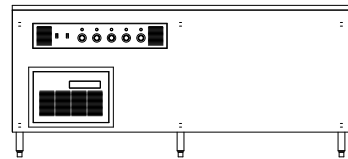
DC-H4 Elevation View



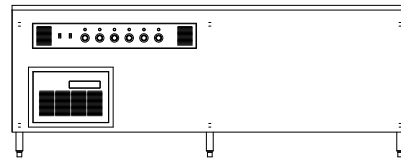
DC-H5 Plan View



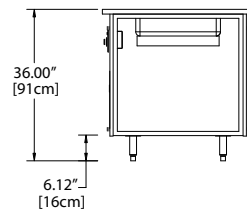
DC-H6 Plan View



DC-H5 Elevation View



DC-H6 Elevation View



All Models Right Side View

**INSTALLATION NOTE:**

Refrigeration system is designed so that air will flow under the unit, through the compressor area and out the front of the unit. Any restriction to this air flow path will void the warranties.

**PLEASE NOTE:**

Air flow through the louver on the back of the unit is not necessary for operation, however, any air which passes through the louver is beneficial.

Specifications						
Model	Watts	# of 12"x20" Pans Held	V/Hz/Ph	Amps	Optional ESP Amps (500 watt per well, 208-230V)	Ship Weight
DC-H2	2000	2	115/60/1	16.6	4.8/5.4	228lbs/103kg
DC-H3	3000/4000	3	208-230/60/1	15.0/16.0	7.2/8.1	312lbs/142kg
DC-H4	4000/4800	4	208-230/60/1	20.0/22.0	9.6/10.8	396lbs/180kg
DC-H5	5000/6000	5	208-230/60/1	24.0/27.0	12.0/13.5	480lbs/218kg
DC-H6	6000/7200	6	208-230/60/1	29.0/32.0	14.4/16.2	564lbs/256kg

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