



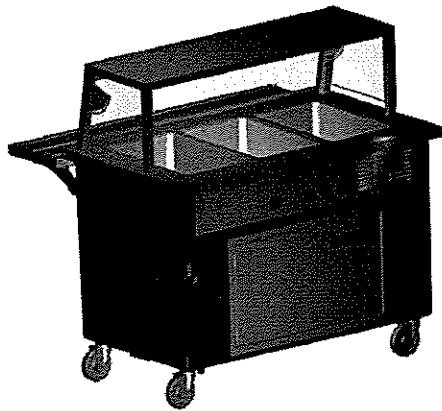
KH & KH-NU

Mobile Heated Serving Counters

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

Models

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



Model KH-3
 Shown with optional tray slide and glass front counter protector

Standard Features

- One piece, molded fiberglass pylon (base), fully rounded corners, permanent color
- All corners and center sides reinforced with bracing, laminated into the fiberglass
- Fire Code rating on fiberglass, laminate, canopy materials
- 14-gauge tops
- 5" diameter polyurethane swivel casters for easy cleaning
- Caster mounting plates laminated into base
- Enclosed bases for sanitation
- A maximum 10' long cord and plug are supplied standard
- KH units have heated under storage compartment, provided with removable pan slides. KH-NU units have enclosed bases with no under storage
- Top has two to six electrically heated die stamped stainless steel hot food warmers. Each warmer accommodates one 12" x 20" x 6" pan
- Single hot food wells standard with 1/2" stainless steel drain(s) manifolded together to one main gate valve
- Choose from 25 standard fiberglass colors, custom colors are also available
- 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
 - Decal packages and bright canopies
 - Tray slides and work shelves
 - Composite fold-down cutting boards
 - Line-up interlock device
 - Food shields
 - Stainless steel overshelf
 - Incandescent light fixtures*
 - LED light fixtures*
 - Radiant or bullet style heat lamps*
 - Open understorage with shelf (KH-NU Series only)
 - 10 amp convenience outlet with breaker*
 - Dry insert with doors
 - Stainless steel trim strips
 - Stainless steel end drop shelf
 - Molded fiberglass trim strips
 - 6" (15.2cm) high adjustable ss legs
 - Adjustable height casters
 - Three-phase electrical*
 - Energy saving power well (ESP)*
- * Inclusion of these options will alter the electrical specifications of unit

Specifications

Exterior Body is seamless, one-piece molded fiberglass, having perfectly smooth exterior surface with all corners fully rounded. The fiberglass reinforced polyester (F.R.P.) is molded with permanent color. Stress points are internally reinforced.

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. Single hot food wells standard with 1/2" stainless steel drain(s) manifolded together to one main gate valve

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 minimum 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" (13cm) diameter swivel casters with non-marking polyolefin tires and plate brakes. Overall height of caster assembly is 6.00" (15cm).

The following applies to KH Series only:

All KH models have a one door heated compartment. Compartment is constructed of 22-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 holds four 12.75" x 20.75" x 2.5" (32cm x 53cm, x 6cm) pans. KH-3, KH-4, KH-5 and KH-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. ESP wells standard without drains. Optional drains available. This option reduces energy usage.



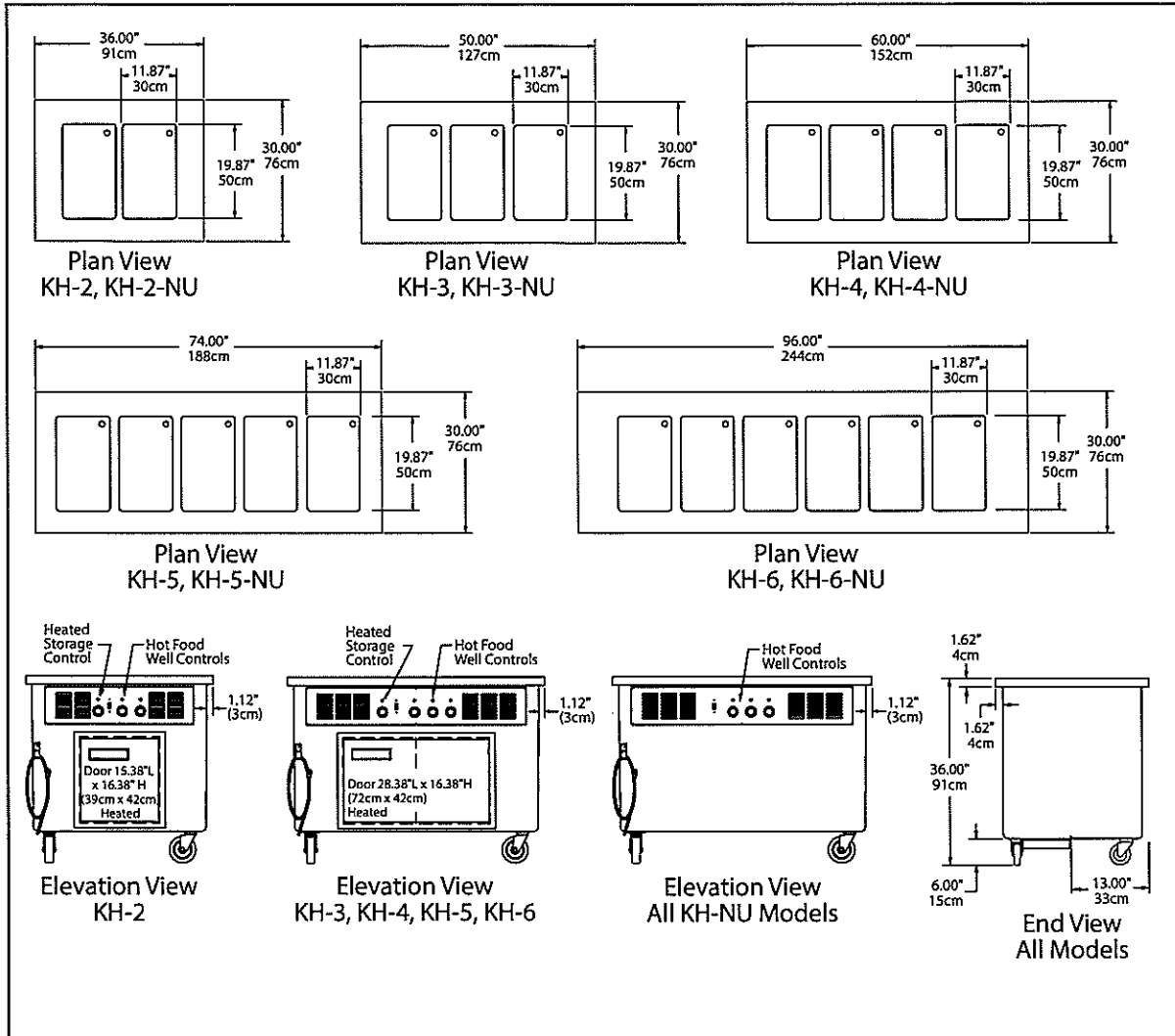
KH & KH-NU: Mobile Heated Serving Counters





Mobile Heated Serving Counters

KH & KH-NU



Specifications

Model	12" X 20" Food Wells	Heated Understorage		Voltage (60Hz/ 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.					
KH-2	2	4	—	120/208-230	14-20P	15.0	8.5/9.1	380/172
KH-3	3	8	4	120/208-230	14-30P	20.0	10.9/11.8	460/209
KH-4	4	8	4	120/208-230	14-50P	26.0	13.3/14.5	550/250
KH-5	5	8	4	120/208-230	14-50P	31.0	15.7/17.2	660/299
KH-6	6	8	4	120/208-230	14-50P	37.0	18.1/19.9	720/327
KH-2-NU	2	—	—	120/208-230	14-20P	11.0	4.8/5.4	225/102
KH-3-NU	3	—	—	120/208-230	14-20P	16.0	7.2/8.1	275/125
KH-4-NU	4	—	—	120/208-230	14-30P	22.0	9.6/10.8	330/150
KH-5-NU	5	—	—	120/208-230	14-50P	28.0	12.0/13.5	420/191
KH-6-NU	6	—	—	120/208-230	14-50P	33.0	14.4/16.2	510/231

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Accessories & Modifications

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B. Stainless steel tray slide

Tray slide shall be 12" (30.5 cm) wide, constructed of 14-gauge stainless steel, with three inverted "V" ridges. Tray slide shall have an alignment and leveling lock for cafeteria line-ups, and shall be mounted on stainless steel fold-down or fixed support brackets.



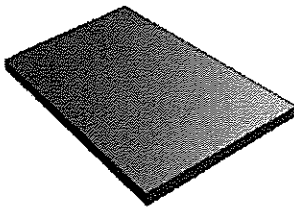
C. Tubular tray slide

Tray slide shall be 9" (22.7 cm) wide, constructed of 1" (2.5 cm) O.D. stainless steel tubing, with capped ends. Tray slide shall be mounted on stainless steel fold-down or fixed support brackets.



E. Fold-down work shelf

Work shelf shall be 10" (25.4 cm) wide, constructed of 18-gauge stainless steel, mounted flush with the top surface of the equipment. Work shelf shall be mounted on stainless steel fold-down support brackets. Alignment and leveling lock is standard.



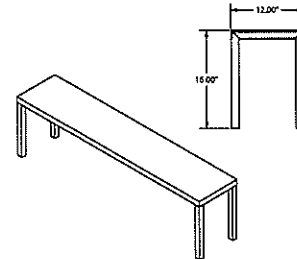
U. Fold-down end shelf

End shelf shall be 14" (30.5 cm) x 30" (76.2 cm), constructed of 18-gauge stainless steel, mounted on either end of the equipment. End shelf shall be mounted on stainless steel fold-down support brackets.



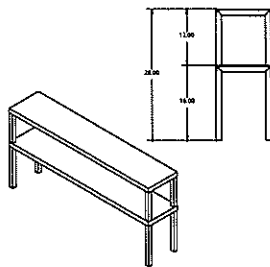
P. Open shelf understorage

Understorage insert for NU models shall be constructed of 18-gauge stainless steel, and shall have a stainless steel shelf.



J. Overshelf

Overshelf shall be 12" (30.5 cm) wide, constructed of 18-gauge stainless steel. Overshelf shall be mounted on 1.25" (3.2 cm) square stainless steel tubing. Height of overshelf shall be specified on original order.



O. Undershelf

Undershelf shall be constructed of 16-gauge stainless steel, mounted between fiberglass pylon base supports on PWT Series equipment only.

V. Adjustable bullet feet

Bullet feet shall be constructed of stainless steel, 6" (15.2 cm) high with adjustable feet. Bullet feet shall replace standard casters where specified.

SG-19. Heated Tops

Heated tops can either be flush or 1" recessed sized for sheet pans. 300 Watt, 120 Volt pad style heater with insulation and galvanized outer body.
 Note: With this option, the top surface will flex and become uneven as the top temperature increases.

J2. Two tier overshelf

Overshelf shall be 12" (30.5cm) wide, constructed of 18-gauge stainless steel. Overshelf shall be mounted on 1.25" (3.2cm) square stainless steel tubing. Height of overshelf shall be specified on original order.

SG8. Heated understorage

Compartment shall have a single door, pan guide brackets and a 890 watt heating element.
 Two sizes: 16.50" x 28.62" or 16.50" x 15.62"

SG20. Refrigerated understorage

Compartment shall have a single door, pan guide brackets, forced air and evaporator coil refrigeration system. 60" or longer base required.
 One size: 18.80" x 36.62"



Accessories & Modifications

<p>G. Counter protector</p> <p>Counter protector shall be constructed of 1.25" (3.2 cm) square stainless steel tubing. Top shall be 18-gauge stainless steel. Counter protector shall have a sloped front with removable laminated safety glass, and acrylic panels on ends. Optionally, front may have bonded safety glass with adjustable brackets.</p>	<p>H. Two-tier display case</p> <p>Display case shall be constructed of 1.25" (3.2 cm) square stainless steel tubing. Shelves shall be 0.25" (0.6 cm) thick laminated safety glass. Front shall have bonded safety glass with adjustable brackets. Optionally, shelves may be 18-gauge stainless steel.</p>	<p>HD. Dual-service display case</p> <p>Display case shall have uprights of 1.25" (3.2 cm) square stainless steel tubing; other frame supports shall be 1" (2.5 cm) square stainless steel tubing. Shelves shall be 18-gauge stainless steel or 0.25" (0.6 cm) thick laminated safety glass. Both sides shall have bonded safety glass with adjustable brackets. Both ends shall have acrylic panels. Optionally, shelves may be 18-gauge stainless steel.</p>
<p>I. Three-tier display</p> <p>Display shall be constructed of 1.25" (3.2 cm) square stainless steel tubing. Shelves shall be 0.25" (0.6 cm) laminated safety glass. Front shall have bonded safety glass with adjustable brackets. Ends shall have acrylic panels. Optionally, shelves may be 18-gauge stainless steel.</p>	<p>KS. Single-service sneezeguard</p> <p>Frame shall be constructed of 1.25" (3.2 cm) square stainless steel tubing. Top shall be 18-gauge stainless steel. Sneezeguard shall be constructed of curved acrylic, and flips up for loading of food items. Ends shall be acrylic panels.</p>	<p>KD. Double-service sneezeguard</p> <p>Frame shall be constructed of 1.25" (3.2 cm) square stainless steel tubing. Top shall be 18-gauge stainless steel. Sneezeguards shall be constructed of curved acrylic, and flip up for loading of food items. Ends shall be acrylic panels.</p>
<p>L. Light fixture</p> <p>Housing shall be extruded anodized aluminum, and include bulb cover. Fluorescent light fixtures are used when heat lamps are not included. If heat lamps are used, incandescent lamps are used in lieu of fluorescent.</p>	<p>M. Heat lamp</p> <p>Housing shall be stainless steel. Lamp shall be infrared-style to provide radiant heat.</p>	<p>MB. Bullet heat lamp</p> <p>Housing shall be extruded anodized aluminum. Bulbs shall be 175 watt infrared-style to provide radiant heat. (2) lamps required on 28" to 36" long units; (3) on 50" long units; (4) on 60" long units; (5) on 74" long units; and (6) on 96" long units.</p>

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

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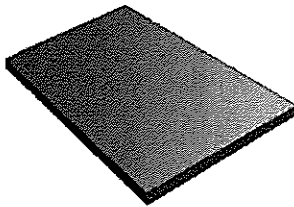
C. Tubular tray slide

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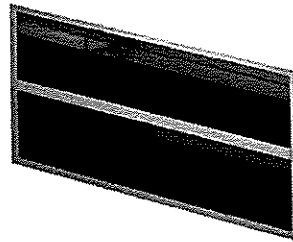
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Work shelf shall be 10" (25.4 cm) wide, constructed of 18-gauge stainless steel, mounted flush with the top surface of the equipment. Work shelf shall be mounted on stainless steel fold-down support brackets. Alignment and leveling lock is standard.



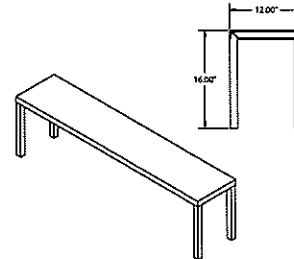
U. Fold-down end shelf

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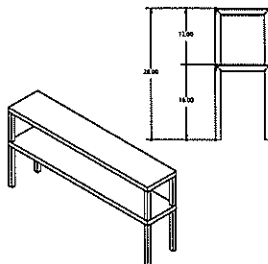
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O. Undershelf

Undershelf shall be constructed of 16-gauge stainless steel, mounted between fiberglass pylon base supports on PWT Series equipment only.

V. Adjustable bullet feet

Bullet feet shall be constructed of stainless steel, 6" (15.2 cm) high with adjustable feet. Bullet feet shall replace standard casters where specified.

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Heated tops can either be flush or 1" recessed sized for sheet pans. 300 Watt, 120 Volt pad style heater with insulation and galvanized outer body.
 Note: With this option, the top surface will flex and become uneven as the top temperature increases.

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SG8. Heated understorage

Compartment shall have a single door, pan guide brackets and a 890 watt heating element.
 Two sizes: 16.50" x 28.62" or 16.50" x 15.62"

SG20. Refrigerated understorage

Compartment shall have a single door, pan guide brackets, forced air and evaporator coil refrigeration system. 60" or longer base required.
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by Delfield

Shelleysteel™
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Accessories & Modifications

<p>G. Counter protector</p> <p>Counter protector shall be constructed of 1.25" (3.2 cm) square stainless steel tubing. Top shall be 18-gauge stainless steel. Counter protector shall have a sloped front with removable laminated safety glass, and acrylic panels on ends. Optionally, front may have bonded safety glass with adjustable brackets.</p>	<p>H. Two-tier display case</p> <p>Display case shall be constructed of 1.25" (3.2 cm) square stainless steel tubing. Shelves shall be 0.25" (0.6 cm) thick laminated safety glass. Front shall have bonded safety glass with adjustable brackets. Optionally, shelves may be 18-gauge stainless steel.</p>	<p>HD. Dual-service display case</p> <p>Display case shall have uprights of 1.25" (3.2 cm) square stainless steel tubing; other frame supports shall be 1" (2.5 cm) square stainless steel tubing. Shelves shall be 18-gauge stainless steel or 0.25" (0.6 cm) thick laminated safety glass. Both sides shall have bonded safety glass with adjustable brackets. Both ends shall have acrylic panels. Optionally, shelves may be 18-gauge stainless steel.</p>
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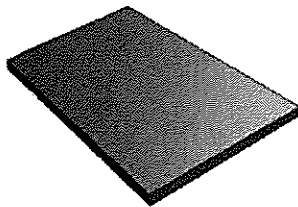
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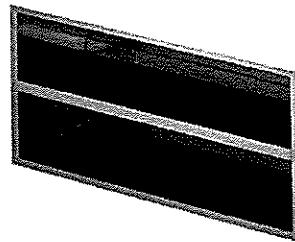
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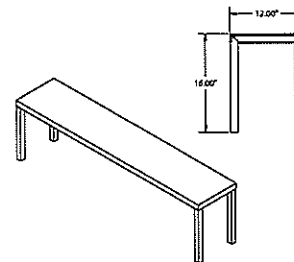
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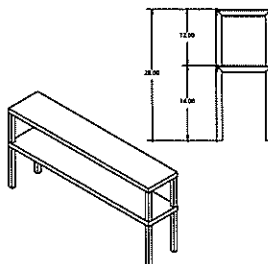
P. Open shelf understorage

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J. Overshelf

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V. Adjustable bullet feet

Bullet feet shall be constructed of stainless steel, 6" (15.2 cm) high with adjustable feet. Bullet feet shall replace standard casters where specified.

SG-19. Heated Tops

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J2. Two tier overshelf

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SG8. Heated understorage

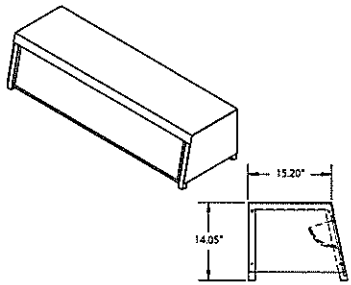
Compartment shall have a single door, pan guide brackets and a 890 watt heating element.
 Two sizes: 16.50" x 28.62" or 16.50" x 15.62"

SG20. Refrigerated understorage

Compartment shall have a single door, pan guide brackets, forced air and evaporator coil refrigeration system. 60" or longer base required.
 One size: 18.80" x 36.62"

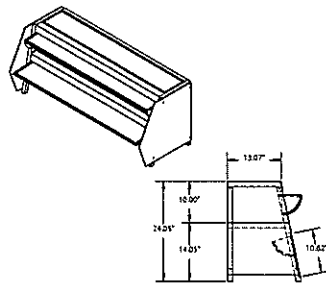


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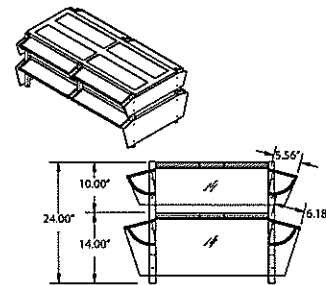
G. Counter protector

Counter protector shall be constructed of 1.25" (3.2 cm) square stainless steel tubing. Top shall be 18-gauge stainless steel. Counter protector shall have a sloped front with removable laminated safety glass, and acrylic panels on ends. Optionally, front may have bonded safety glass with adjustable brackets.



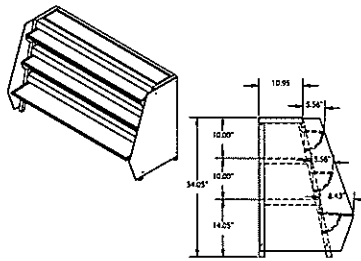
H. Two-tier display case

Display case shall be constructed of 1.25" (3.2 cm) square stainless steel tubing. Shelves shall be 0.25" (0.6 cm) thick laminated safety glass. Front shall have bonded safety glass with adjustable brackets. Optionally, shelves may be 18-gauge stainless steel.



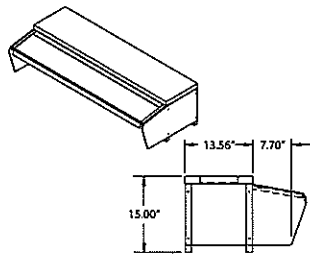
HD. Dual-service display case

Display case shall have uprights of 1.25" (3.2 cm) square stainless steel tubing; other frame supports shall be 1" (2.5 cm) square stainless steel tubing. Shelves shall be 18-gauge stainless steel or 0.25" (0.6 cm) thick laminated safety glass. Both sides shall have bonded safety glass with adjustable brackets. Both ends shall have acrylic panels. Optionally, shelves may be 18-gauge stainless steel.



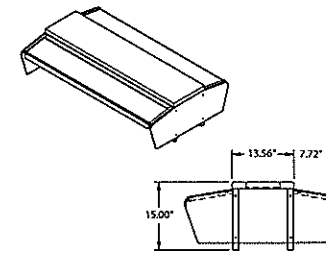
I. Three-tier display

Display shall be constructed of 1.25" (3.2 cm) square stainless steel tubing. Shelves shall be 0.25" (0.6 cm) laminated safety glass. Front shall have bonded safety glass with adjustable brackets. Ends shall have acrylic panels. Optionally, shelves may be 18-gauge stainless steel.



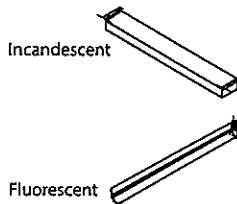
KS. Single-service sneeze guard

Frame shall be constructed of 1.25" (3.2 cm) square stainless steel tubing. Top shall be 18-gauge stainless steel. Sneeze guard shall be constructed of curved acrylic, and flips up for loading of food items. Ends shall be acrylic panels.



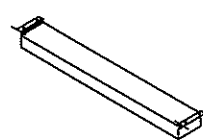
KD. Double-service sneeze guard

Frame shall be constructed of 1.25" (3.2 cm) square stainless steel tubing. Top shall be 18-gauge stainless steel. Sneeze guards shall be constructed of curved acrylic, and flip up for loading of food items. Ends shall be acrylic panels.



L. Light fixture

Housing shall be extruded anodized aluminum, and include bulb cover. Fluorescent light fixtures are used when heat lamps are not included. If heat lamps are used, incandescent lamps are used in lieu of fluorescent.



M. Heat lamp

Housing shall be stainless steel. Lamp shall be infrared-style to provide radiant heat.



MB. Bullet heat lamp

Housing shall be extruded anodized aluminum. Bulbs shall be 175 watt infrared-style to provide radiant heat. (2) lamps required on 28" to 36" long units; (3) on 50" long units; (4) on 60" long units; (5) on 74" long units; and (6) on 96" long units.

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

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