

Shelley Solution Systems

We're Right in Line with Your Needs

You're not limited by your imagination. And we won't limit your options with Shelley equipment. Dare to dream with Shelley Solutions and create an affordable foodservice line that increases student participation and creates efficient workflow while saving staff time and labor.

Line Up the Possibilities

Room to fill and a range of appetites to satisfy? Add standard specialty units to give variety to the menu and style to the line. Need to move? A mobile unit can serve as an additional foodservice focus outside the cafeteria for special occasions or sporting events. Tight on space? Put both hot and cold units in one base.

Call Today for a Creative Consultation

Delfield can bring our high-quality, versatile equipment in line with your creativity and foodservice expertise. Call today and let's talk about how our value, performance and versatility add up to the best foodservice operation for you.

Create with Quality

Look inside to see how Shelley Mobile Serving Equipment can satisfy your creative needs with versatility, color and an endless variety of themes. And it is an investment that lasts:

- Delfield is committed to customer needs.
- Rugged, long lasting and durable equipment.
- Quality is built in and followed by reliable service.
- Add the pizzazz with canopies, colors, themes and design packages.

DELFIELD®
A Welbilt Brand

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The line that works for you

You can mix and match Delfield components to create the ideal line for your space and changing menu requirements. Shelley Solutions from Delfield offer you a wide range of units engineered to fit together smoothly.

- Heated Serving Counters
- Refrigerated Cold Pan Serving Counters
- Hot/Cold Combination Counters
- Ice Cooled Hot/Cold Combination Counter
- Frost Top Serving Counter
- Ice Pan Serving Counter
- Beverage Counters
- All Purpose Counters
- Milk Counters
- Ice Cream Counters
- Milk and Ice Cream Counters
- Cashier Counter
- Carving Counter
- Tray Stands
- Work Tables

Reach-in Refrigeration:

All your needs at one stop! Delfield's complete line of complimentary refrigeration units is available for your operation – pass throughs, roll-ins, roll throughs, reach-ins, heated and refrigerated units – any configuration to suit your needs.



For actual specifications and dimensions, visit our Web site: www.delfield.com.

WELBILT®

Welbilt offers fully-integrated kitchen systems and our products are backed by KitchenCare® aftermarket parts and service. Welbilt's portfolio of award-winning brands includes **Cleveland™**, **Convotherm®**, **Delfield®**, **fitkitchen™**, **Frymaster®**, **Garland®**, **Kolpak®**, **Lincoln™**, **Manitowoc®** Ice, **Merco®**, **Merrychef®** and **Multiplex®**.

Bringing innovation to the table • welbilt.com

DELFIELD®
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Mobile Serving Solutions:
Shelleysteel® and Shelleyglas®

You Have a Lot on the Line.

Pick Shelley by Delfield for Top-line Quality

Let's face it, kids are rough on your operation. Delfield makes your serving line of rugged materials that stand up to abuse, while offering the attractive, convenient flexibility you need to speed up the serving process, increase participation and compete with other eating options. Delfield understands your challenges and makes the equipment that meets your needs and budget requirements.

Choose Shelley for Safety

Because food safety is always on the line, Delfield has equipment options to help maintain proper NSF2, NSF4 or NSF7 hot or cold temperatures.

Choose Shelley for Versatility

You want equipment with kid-appeal so customize your lineup with Shelley's huge variety of finishes, colors and graphics - all appealing to your toughest critics. Delfield's Shelley line gives you cost-effective interchangeable configurations and merchandising opportunities so you serve up a lively mix, much like a food court atmosphere.

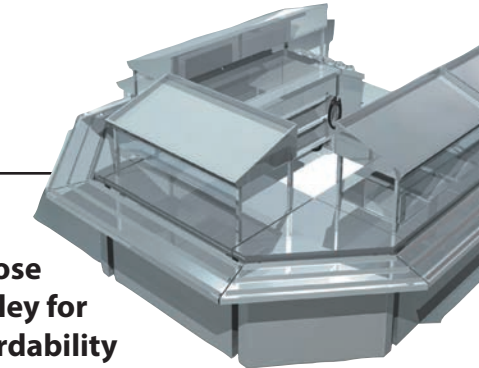


Choose Shelley for Affordability

Bright, well-designed Shelley equipment meets your needs and won't break your budget. Choose standard-size bases and tops then group them for a wide variety of menus, configurations and themes. Save even more: minimize staff time and labor with equipment that is easy to set up, clean and maintain.

When Everything's On The Line - Choose Shelley

Safety. Service. Satisfaction. It's all on the line. That's why you'll choose Shelley by Delfield, with affordable solutions for a foodservice lineup that's durable, versatile and always appeals to your kids - and your budget.



Style and Function

When it comes to great-looking, hard-working equipment, Shelleyglas is at the head of the line! With 25 standard colors, and plenty of designer graphics, you can create the look you want. And because they are fiberglass, our bases are made to last. That's dependable foodservice equipment loaded with eye-appeal.

Durable

Shelleyglas bases are durable, constructed with steel-reinforced molded fiberglass corners. Shelleyglas resists dents better than metal – even when kids kick the bases – boat

and auto testing confirm it. For added strength, steel-reinforced caster mounting plates and raised reinforced bottom are laminated into the base.

Customizable

Shelleyglas by Delfield delivers the customized look to meet your needs. Choose the length and select counter heights from 28 to 36 inches. Then add inserts,

Superior Construction

- Steel reinforced, molded fiberglass
- 14-gauge stainless steel tops
- Riveted top rail with reinforced openings for extra strength
- Easy-to-use, stainless steel, fully retractable interlock system on bases and tray slides
- 5" polyurethane locking casters are standard
- Permanent, molded-in color
- Full fire code rating; UL and NSF ratings



accessories and finishing touches to create an eye-catching line up that gives you years of exceptional service.

Customized and Convenient

- Choice of 25 colors; black, white or custom colors
- Colors are vibrant, deep and shiny
- Surfaces are easy to clean and sanitize
- Bases are mobile and modular for greater versatility
- Available in custom lengths and variable heights
- Standard lengths include 36", 50", 60", 74", 96" and 138"

Shelleyglas is available in an array of standard colors



As easy as 1, 2, 3

Personalize and customize the serving lines using your own ideas or a Shelley theme package. Endless configurations are available – multi-line, fastlane, horseshoe, scatter system, carts and kiosks.



Line up the Possibilities...for sensational variety with Shelley by Delfield Mobile Serving Solutions!

It all adds up . . .

If the kids are tough – Shelley by Delfield is tougher. Built with rugged 14-gauge stainless steel, Delfield equipment is durable, and you make it attractive with lots of options for colors, themes, graphics and customized accessories.

You'll increase participation with interchangeable configurations and merchandising options that help you create an exciting experience, whatever the event or menu.

Delfield's Shelley has a complete line of bases and counters, with hot and cold options, refrigeration and lots more. Delfield makes the equipment that meets your challenges and budget.



Easy-to-use, stainless steel, fully retractable interlock system on bases and tray slides keeps units steady on uneven floors.

Keep flush-mounted pans cool and safe with Delfield's optional patented LiquiTec® cooling. This revolutionary solution combines energy efficiency with consistent NSF 7 cooling. Food stays fresh and safe.



Carts built to your specifications. Add a colorful canopy and logo or graphics package to create the look you want.



Adding a pizza or Italian concept? Customized carts work anywhere – perfect for point-of-purchase sales on the athletic field, in the gym, at special events, or just for afternoon break.



Custom units are easy with Shelley. Pick a theme, a color, a school mascot – anything that stimulates more participation and a kid-friendly atmosphere.

3. Add Pizzazz. Go Wild! Canopies, Graphics, Color Accents, Mascots, Decals, Logos, Display Cases, Themes

Call Delfield today for a creative consultation.



Give patrons menu choices - they pick up and go.

Choose the electrical service that meets your needs – power poles, cord and plug or a single connection jack.



Delfield's exclusive tray slide bracket design has been tested to withstand 200 pounds with no deflection. Perfect when kids lean or sit on the tray slides!



Inserts add versatility. For easy and fast replenishment, select from refrigerated, heated or dry understorage options. Inserts are available in two sizes – for 12x20 pans or 18x26 sheet pans.



Hot food wells are easily serviced through a convenient, removable panel . . . no need to remove the top.



Short on space? A horseshoe layout can help move students through a concentrated area while staff monitors multiple locations with fewer steps.

Create your own branded concept! Add eye catching signage and graphics to really grab your customers attention.

Strength and Versatility

Kids are tough. But Shelleysteel's rugged, welded stainless steel body stands up to everyday abuse. This versatile equipment offers an almost unlimited selection of laminate colors and designs to customize for your needs. Best of all, it's a cost-effective system that's easy to modify over years of use.

Built to Last

Shelleysteel bases have a heavy, 18-gauge stainless steel exterior, reinforced with overlapping 16-gauge corners that are welded in place. The galvanized steel bottom adds extra rigidity and strength. Coved corners protect the laminate from wear and tear and make cleanup easier.

Built to Suit You

Let Delfield create your ideal lineup. Select Shelleysteel bases in a variety of custom lengths, with counter heights from 28 to 36 inches. Add canopies, decal packages and other trim. Then, pick from hundreds of standard laminates – at no extra charge!



Use Your Imagination

- Sleek look with simple, clean lines
- Almost unlimited choice of laminate colors and textures – no extra charge
- Available in custom lengths and variable heights



High Quality Construction

- Bases are mobile and modular for greater versatility
- 14-gauge stainless steel tops
- Easy, soap-and-water-cleanable, durable, stainless steel surfaces
- 18-gauge welded stainless steel body with structural integrity
- 5" polyurethane locking casters are standard
- UL and NSF listed
- Easy-to-use, stainless steel, fully retractable interlock system on bases and tray slides

Call Delfield today for a quote.

Add on the Accessories

Food Shields, Overshelves, Tray slides, Cutting Boards

And even more options available!

