

KH & KH-NU

Mobile Heated Serving Counters

Project
Item
Quantity
CSI Section 11400
25.522.00
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 shelfMolded 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.

Casters: 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.



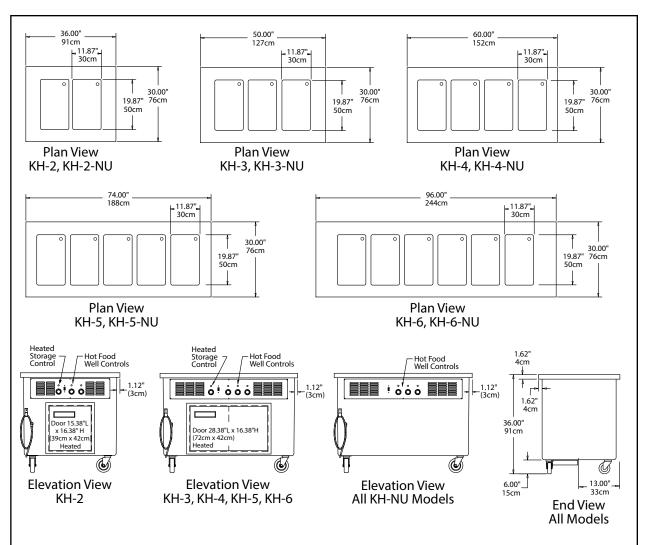












Specifications									
	12" X 20" Food Wells	Heated Understorage		Voltage	Nema		Optional ESP Amps	Ship Weight	
Model		12" X 20" Pan Cap.	18" X 26" Pan Cap.	(60Hz/ 1ø)	Plug	Amps	(500 watt per well, 208- 230V & plug change)	lbs/kg	
KH-2	2	4	_	120/208-230	14-20P	15.0	8.5/9.1	380/172	
KH-3	3	8	4	120/208-230	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	