

KHC-NU

Mobile Hot and Cold Combination Counters

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

Models

- KHC-50-NU One hot well, 26" x 21.62" cold pan
- KHC-60-NU One hot well, 26" x 21.62" cold pan
- KHC-74-NU One hot well, 39" x 21.62" cold pan
- KH2C-74-NU Two hot wells, 26" x 21.62" cold pan
- KHC-96-NU One hot well, 65" x 21.62" cold pan
- KH2C-96-NU Two hot wells, 52" x 21.62" cold pan
- KH3C-96-NU Three hot wells, 39" x 21.62" cold pan
- KH4C-96-NU Four hot wells, 26" x 21.62" cold pan



KH2C-74-NU

Standard Features

- One piece, molded fiberglass pylon (base), fully rounded corners, permanent color
- All corners and center sides reinforced with galvanized bracing, laminated into the fiberglass
- 14-gauge tops
- Standard on 5" polyurethane swivel casters
- Easy to use stainless steel interlock system is standard on base and tray slides
- A maximum 10' long cord and plug
- Enclosed bases
- Top has one to four electrically heated, recessed die-stamped stainless steel hot food warmers.
- Each warmer accommodates a 12" x 20" x 6" pan (pans supplied by others)
- All body cutouts reinforced with 14-gauge channel supports
- Insulated ice pan is 7" deep and constructed of 22-gauge stainless steel. Perforated false bottom, and drain with valve is standard
- Environmentally friendly, Kyoto Protocol Compliant, Non ODP (Ozone Depletion Potential), Non GWP (Global Warming

Potential) polyurethane insulation keeps energy costs low

- One year parts and 90 day labor standard warranty

Options & Accessories

- Tray slides and work shelf shelves
- Line-up interlock device
- Food shields
- Stainless steel overshelf
- Incandescent light fixtures*
- Radiant or bullet style heat lamps*
- Open understorage with shelf
- 120V/60Hz/1Ø, 10 amp convenience outlet with breaker*
- Drains from food wells, plumbed to common valve
- Molded fiberglass trim strips
- 6" (15cm) high adjustable stainless steel legs in lieu of casters
- Adjustable height casters
- 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 one to four 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.

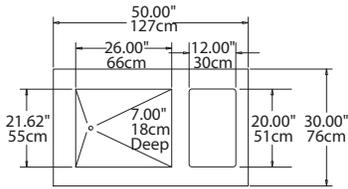
Heated food warmers are constructed of die-stamped stainless steel. Each Heated food warmer is individually equipped with a heated element rated at 1000 watts for 120 volt or 208/230 volt, 60 hertz, single phase service and wired to an adjustable control switch and indicator light in the control panel. Heated food warmers are interwired to a 3 or 4-wire, grounded plug for 120 volt or 208/230 volt, 60 hertz, single phase electrical service. The maximum cord length is 10'. Unit has on/off switch mounted on the exterior.

Insulated ice pan is 7" (18cm) deep and constructed of 22-gauge stainless steel. A removable, perforated false bottom 1" (2.5cm) high, constructed of stainless steel is supplied. The ice pan is separated from the exterior top by a concealed breaker strip and fully insulated with foamed-in-place environmentally friendly, Kyoto Protocol Compliant, Non ODP (Ozone Depletion Potential), Non GWP (Global Warming Potential) polyurethane insulation. Ice pan is equipped with a drain valve located at the bottom of the unit.

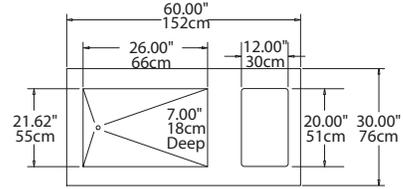
Casters: Unit is mounted on 5" (13cm) diameter swivel casters with non-marking polyurethane tires and plate brakes. Overall height of caster assembly is 6.00" (15cm).

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.

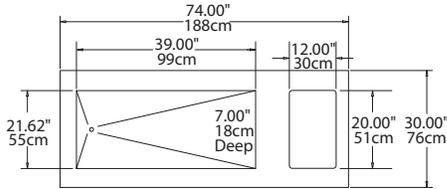




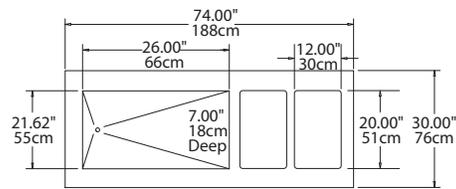
Plan View KHC-50-NU



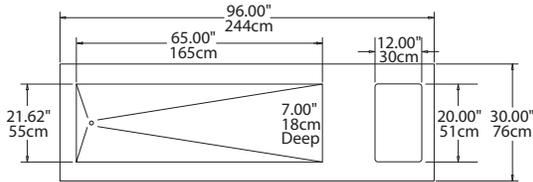
Plan View KHC-60-NU



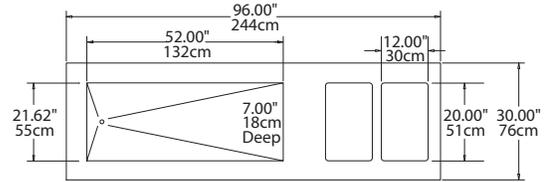
Plan View KHC-74-NU



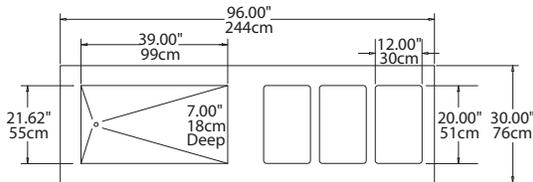
Plan View KH2C-74-NU



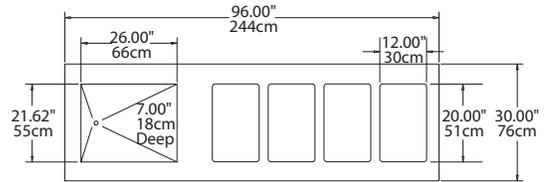
Plan View KHC-96-NU



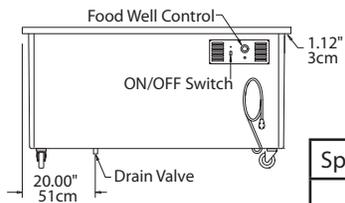
Plan View KH2C-96-NU



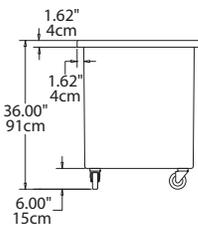
Plan View KH3C-96-NU



Plan View KH42C-96-NU



Typical Elevation View
All Models



Right End View
All Models

Specifications

Model	V/60Hz/1Ph	NEMA Plug	Amp	Optional ESP Amps (500 watt per well, 208-230V & plug change)	Ship Weight (LBS/KG)
KHC-50-NU	120	5-15P	9.0	2.4/2.7	300/136
KHC-60-NU	120	5-15P	9.0	2.4/2.7	350/159
KHC-74-NU	120	5-15P	9.0	2.4/2.7	400/181
KH2C-74-NU	120/208-230	14-20P	11.0	4.8/5.4	410/186
KHC-96-NU	120	5-15P	9.0	2.4/2.7	425/193
KH2C-96-NU	120/208-230	14-20P	11.0	4.8/5.4	430/195
KH3C-96-NU	120/208-230	14-20P	16.0	7.2/8.1	450/204
KH4C-96-NU	120/208-230	14-30P	22.0	9.6/10.8	460/209

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