

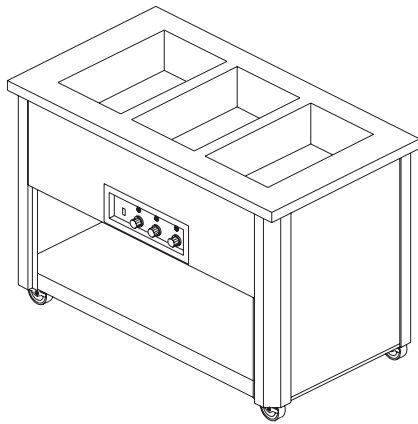
SE-H/SES-H

Mobile Heated Serving Counters

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

Models

- | | | | | | |
|---------|------------------------|----------------|----------|------------------------|----------------|
| • SE-H2 | 36" height, 39" length | 2 pan capacity | • SES-H2 | 30" height, 39" length | 2 pan capacity |
| • SE-H3 | 36" height, 50" length | 3 pan capacity | • SES-H3 | 30" height, 50" length | 3 pan capacity |
| • SE-H4 | 36" height, 64" length | 4 pan capacity | • SES-H4 | 30" height, 64" length | 4 pan capacity |
| • SE-H5 | 36" height, 78" length | 5 pan capacity | • SES-H5 | 30" height, 78" length | 5 pan capacity |
| • SE-H6 | 36" height, 92" length | 6 pan capacity | • SES-H6 | 30" height, 92" length | 6 pan capacity |



SE-H3

Standard Features

- Standard with 12" x 20" x 6" deep stainless steel heated food wells
- Cord and plug
- 5" diameter swivel, locking casters
- 16 gauge stainless steel tops
- Standard with Delfield's exclusive Delrite™ ABS or reversible laminated modesty panels in front and ends of unit
- Black laminate backs each modesty panel (laminated panels only)
- Units are standard with drain and gate valve
- SES-H models are 30" high overall
- SE-H models are 36" high overall
- One year parts and 90 day labor standard warranty

Options & Accessories

- Cutting board
- 8" stainless steel fold-down work shelf
- Interlock device
- Glass front counter protector
- Food shields
- Single or double service buffet shield
- Single or double tier dual display with sneeze guards
- 10" stainless steel overshef
- Two-tier 10" stainless steel overshef
- Light fixture, lights over hot wells will be incandescent due to heat
- Tray slide
- Radiant heat lamp
- 115/15A outlet
- End drop shelf
- Adjustable stainless steel leg
- Sliding doors

Specifications

Exterior Body: Open frame construction with 16-gauge stainless steel corners; 18-gauge stainless steel full bottom shelf and stainless steel C channel front and sides for optional accent panels.

Exterior Top: Constructed of 16-gauge stainless steel, welded, ground and polished into one integral unit. Top is fabricated with square exterior corners.

Heated Food Warmers: 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 maximum 10' (3m) long cord with a grounded plug for 120 volt or 208/230 volt, 60 hertz, single phase electrical service. Unit is equipped with a drain, manifold and gate valve with garden hose hookup.

Castors: Units are mounted on 5" (13cm) diameter swivel casters with non-marking polyolefin tires and plate brakes. Overall height of caster assembly is 6" (15cm).



SE-H/SES-H: Mobile Heated Serving Counters

Specifications

Model	Pan Capacity	V,H,z,Ph	Amps	Nema Plug	Ship Weight lbs/kg
SE-H2, SES-H2	2	120/208-230, 60,1	10.0/11.0	14-20P	215/98
SE-H3, SES-H3	3	120/208-230, 60,1	15.0/16.0	14-20P	265/120
SE-H4, SES-H4	4	120/208-230, 60,1	20.0/22.0	14-30P	320/145
SE-H5, SES-H5	5	120/208-230, 60,1	24.0/27.0	14-50P	410/186
SE-H6, SES-H6	6	120/208-230, 60,1	29.0/32.0	14-50P	500/227

SE-H models are 36" high, SES-H models are 30" high.

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