

KHCR-B

Mobile Self-Contained Hot/Cold Combination Counters

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

KHCR-B: Mobile Self-Contained Hot/Cold Combination Counters

Models

- | | | | |
|--------------|------------------------------------|--------------|------------------------------------|
| • KHCR-50-B | 1 hot well, 26" x 21.62" cold pan | • KHCR-96-B | 1 hot well, 65" x 21.62" cold pan |
| • KHCR-60-B | 1 hot well, 26" x 21.62" cold pan | • KH2CR-96-B | 2 hot wells, 52" x 21.62" cold pan |
| • KHCR-74-B | 1 hot well, 39" x 21.62" cold pan | • KH3CR-96-B | 3 hot wells, 39" x 21.62" cold pan |
| • KH2CR-74-B | 2 hot wells, 26" x 21.62" cold pan | • KH4CR-96-B | 4 hot wells, 26" x 21.62" cold pan |



KH2CR-74-B

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
- 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
- Single hot food wells standard with 1/2" stainless steel drain(s) manifolded together to one main gate valve
- Cold pan is 7" deep constructed of stainless steel, equipped with a 1" drain with valve
- Environmentally friendly HFC-404A refrigerant
- One year parts and 90 day labor standard warranty

Options & Accessories

- Tray slides and work shelves
- Composite fold-down cutting board
- Line-up interlock device
- Glass front counter protector
- Food shields
- Stainless steel overself
- Incandescent light fixtures*
- LED light fixtures*
- Radiant or bullet style heat lamps*
- Open understorage with shelf
- 120V/60Hz/1ø, 15 amp convenience outlet with 10 amp breaker*
- Stainless steel trim strips
- Molded fiberglass trim strips
- Adjustable stainless steel legs
- Adjustable height casters
- Adapter bars (specify length)
- Energy saving power well (ESP)*

* Inclusion of these options will alter the electrical specifications of the unit

Specifications

Exterior body is seamless, one piece molded fiberglass, having smooth exterior surfaces and 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 has one to four electrically heated, recessed, die-stamped stainless steel hot food warmers. Each warmer accommodates a 12.75" x 20.75" x 6" (32cm x 53cm x 15cm) deep 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. Each heated food warmer is individually equipped with a heating 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 grounded plug for 115 volt or 208/230 volt, 60 Hertz, single phase electrical service.

The refrigerated cold pan is 7" (18cm) deep and constructed of stainless steel. The cold pan is separated from the exterior top by a thermal break. Copper refrigeration tubing is attached to the sides and bottom of the cold pan and is fully insulated with foamed in place environmentally friendly, Kyoto Protocol Compliant, Non ODP

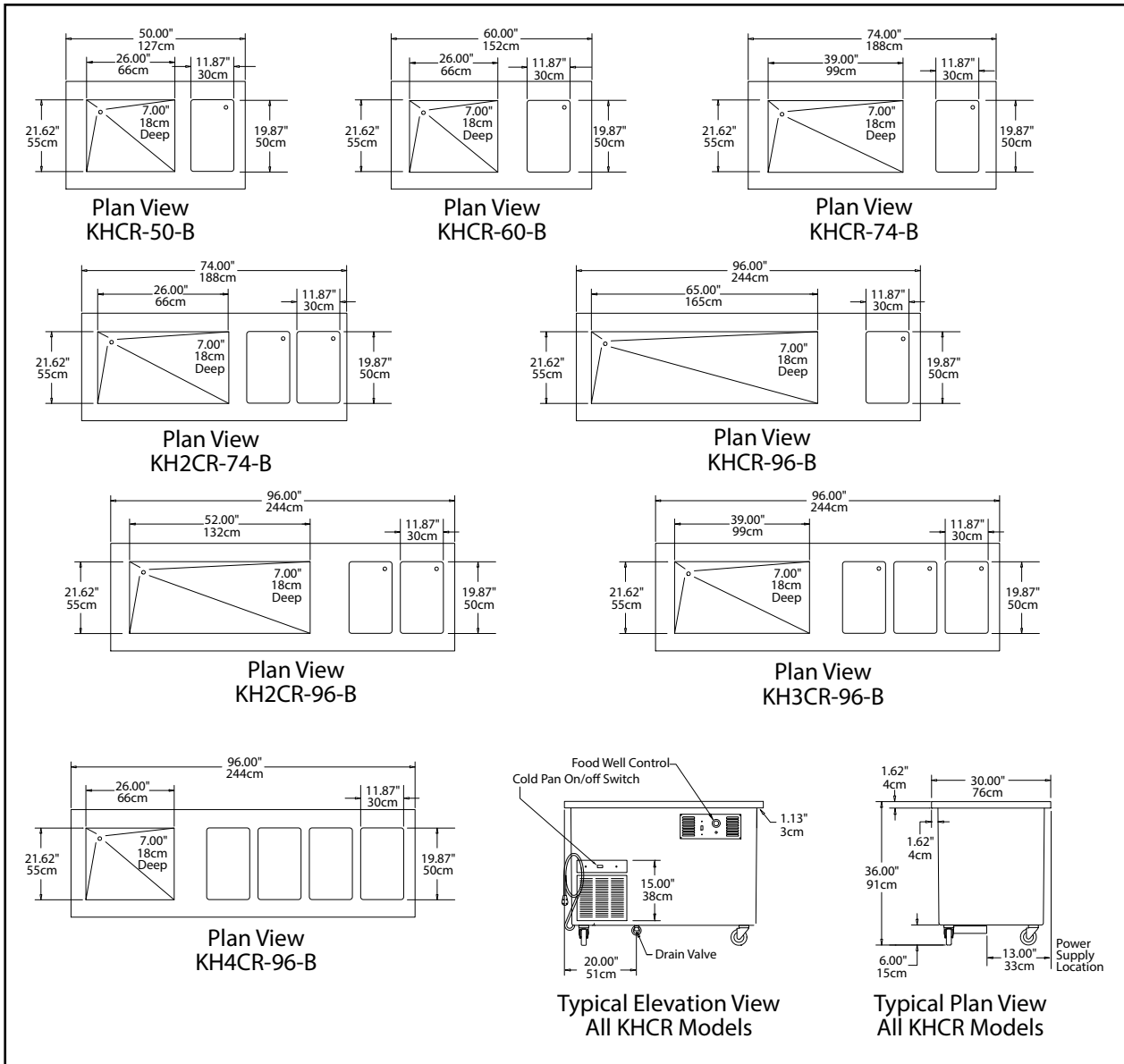
(Ozone Depletion Potential), Non GWP (Global Warming Potential) polyurethane insulation. Cold pan is equipped with a 1" (2.5cm) I.P.S. drain with a drain valve located at the bottom of the unit. Temperatures of 33°F (1°C) to 41°F (5°C) are maintained with pans recessed 2" (5cm) at 86°F ambient room temperature. Pans rest on a stainless steel bracket. (Pans by others)

Refrigeration system uses HFC-404A refrigerant and has a self-contained 115 volt, 60 Hertz, single phase hermetically sealed condensing unit with adjustable cold pan temperature control. Unit is wired with a 3-wire, grounded, maximum 10' (3m) cord and plug. Unit has an on/off switch for the cold pan mounted on the exterior.

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. ESP wells standard without drains. Optional drains available.





Specifications

Model	Voltage (60 Hz/ 1Ø)	H.P.	Nema Plug	Amperage	Optional ESP Amps (500 watt per well, 208-230V & plug change)	Ship Weight lbs/kg
KHCR-50-B	120	1/4	5-20P	16.0	9.4/9.7	475/216
KHCR-60-B	120	1/4	5-20P	16.0	9.4/9.7	575/261
KHCR-74-B	120	1/4	5-20P	16.0	9.4/9.7	688/312
KH2CR-74-B	120/208-230	1/4	14-30P	18.0	11.8/12.4	690/313
KHCR-96-B	120	1/4	5-20P	16.0	9.4/9.7	730/331
KH2CR-96-B	120/208-230	1/4	14-30P	18.0	11.8/12.4	740/336
KH3CR-96-B	120/208-230	1/4	14-30P	23.0	14.2/15.1	750/340
KH4CR-96-B	120/208-230	1/4	14-50P	29.0	16.6/17.8	760/ 345

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