

## SHCR-BP

Mobile Self-Contained  
Hot/Cold Pan Serving Counters

SHCR-BP

### Models

- |              |                                    |              |                                    |
|--------------|------------------------------------|--------------|------------------------------------|
| • SHCR-50-B  | 1 hot well, 26" x 21.62" cold pan  | • SHCR-96-B  | 1 hot well, 65" x 21.62" cold pan  |
| • SHCR-60-B  | 1 hot well, 39" x 21.62" cold pan  | • SH2CR-96-B | 2 hot wells, 52" x 21.62" cold pan |
| • SH2CR-62-B | 2 hot wells, 26" x 21.62" cold pan | • SH3CR-96-B | 3 hot wells, 39" x 21.62" cold pan |
| • SHCR-74-B  | 1 hot well, 52" x 21.62" cold pan  | • SH4CR-96-B | 4 hot wells, 26" x 21.62" cold pan |
| • SH2CR-74-B | 2 hot wells, 26" x 21.62" cold pan |              |                                    |



SH2CR-74-BP

### Standard Features

- 14-gauge stainless steel top
- 18-gauge stainless steel exterior body
- 14-gauge galvanized bottom
- Standard with 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)
- A maximum 10' long cord and plug
- All exterior panels reinforced with overlapping corners, welded in place
- All body cutouts reinforced with 14-gauge channel supports
- 5" diameter polyurethane swivel casters for easy cleaning
- Easy to use stainless steel interlock system is standard on base and tray slides
- Single hot food wells standard with 1/2" stainless steel drain(s) manifolded together to one main gate valve
- The refrigerated cold pan is 7" deep constructed of stainless steel. Cold pan is equipped with a 1" drain with valve
- Meets NSF requirements with 2" recessed pans
- Environmentally friendly R290 refrigerant
- Two years part and labor, seven year compressor 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 and bullet style heat lamps\*
- Open understorage with shelf
- 120V/60Hz/1Ø, 15 amp convenience outlet with 10 amp breaker\*
- Stainless steel trim strips
- Stainless steel end drop shelf
- Adjustable height casters
- Adjustable stainless steel legs
- Adapter bars (specify length)
- Laminate exterior panels
- Cord Hook
- Energy saving power well (ESP)\*

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

### Specifications

**Exterior body** is constructed of 18-gauge stainless steel side panels and 14-gauge galvanized bottom. All exterior side panels are reinforced with overlapping corners and are welded in place. All body cutouts are reinforced with 14-gauge galvanized channel supports.

**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

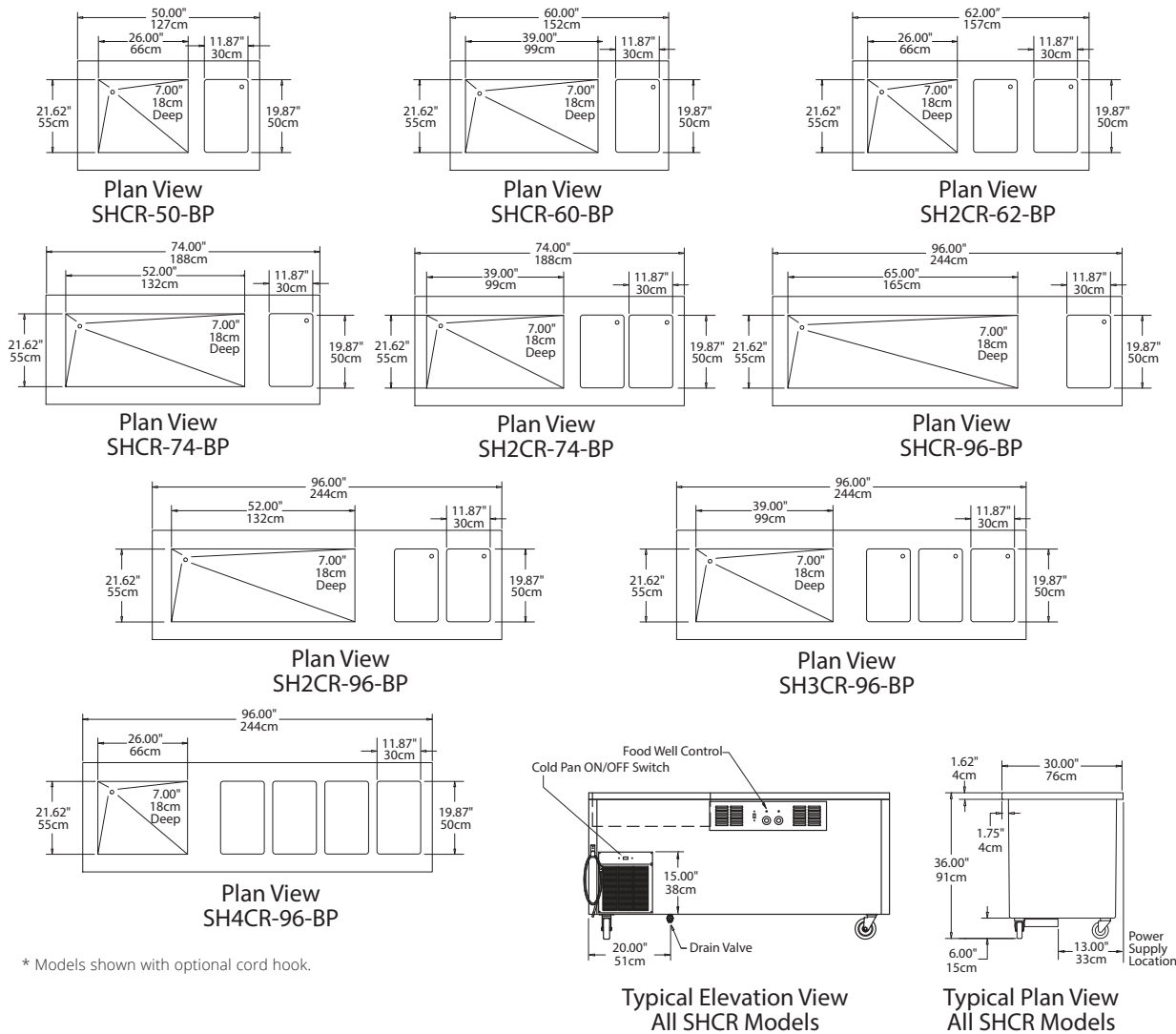
with foamed in place environmentally friendly, Kyoto Protocol Compliant, Non ODP (Ozone Depletion Potential), Non GWP (Global Warming Potential) polyurethane insulation. Cold pan is equipped with a 1" (2.5cm) I.P.S. drain with a drain valve located at the bottom of the unit. Temperatures of 33°F (1°C) 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 R290 and has a self-contained 115 volt, 60 Hertz, single phase hermetically sealed condensing unit with electronic 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.

**Castors:** 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)	Amp	H.P.	BTU Load @ 86F	BTU System Capacity @ 86F	Nema Plug	Optional ESP Amps (500 watt per well, 208- 230V & plug change)	Ship Weight	"DOE kWh/d (base only)"
SHCR-50-BP	120	10.7	1/5	405	883	5-15P	4.8/5.1	475/216	n/a
SHCR-60-BP	120	10.7	1/5	608	1020	5-15P	4.8/5.1	575/261	n/a
SH2CR-62-BP	120/208-230	12.8	1/5	608	1020	14-20P	7.2/7.8	575/261	n/a
SHCR-74-BP	120	12	1/4	810	1356	5-15P	6.1/6.4	688/312	n/a
SH2CR-74-BP	120/208-230	12.8	1/5	608	1020	14-20P	7.2/7.8	690/313	n/a
SHCR-96-BP	120	12	1/4	1013	1489	5-15P	4.8/5.1	730/331	n/a
SH2CR-96-BP	120/208-230	14.1	1/4	810	1356	14-20P	8.5/9.1	740/336	n/a
SH3CR-96-BP	120/208-230	18	1/5	608	1020	14-30P	9.6/10.5	750/340	n/a
SH4CR-96-BP	120/208-230	23.2	1/5	405	883	14-30P	12/13.2	760/345	n/a

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