

Diagram

Individually Controlled Heated Food Wells

CART & KIOSK MODELS: SH Heated Serving Carts Without Heated Understorage & SHC Hot & Ice Cooled Serving Carts

CONCEPT MODELS: DC-H Heated Serving Counters & DCRU-H Radial Heated Serving Counters

DROP-IN MODELS: N8700D, N8700DESP, N8700-R & N8700N Series Individually Controlled Heated Food Wells

E-CHEF™ MODELS: EHEI Hot Food Tables

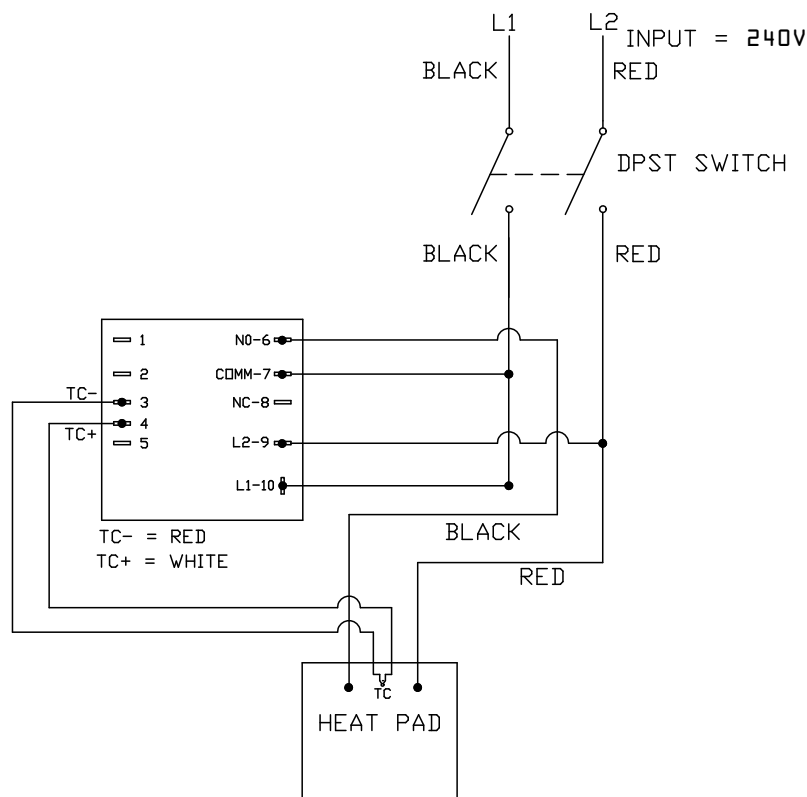
F14 SERIES MODELS: F14EI Electric Hot Food Tables With Individual Wells

SHELLEYBASIC® MODELS: SE(S)-H Heated Counters

SHELLEYGLAS® MODELS: KH Heated Serving Counters Without Heated Understorage & KHC Hot & Ice Cooled Serving Counters

SHELLEYSTEEL® MODELS: SLT4 & SH Heated Serving Counters Without Heated Understorage & SHC Hot & Ice Cooled Serving Counters

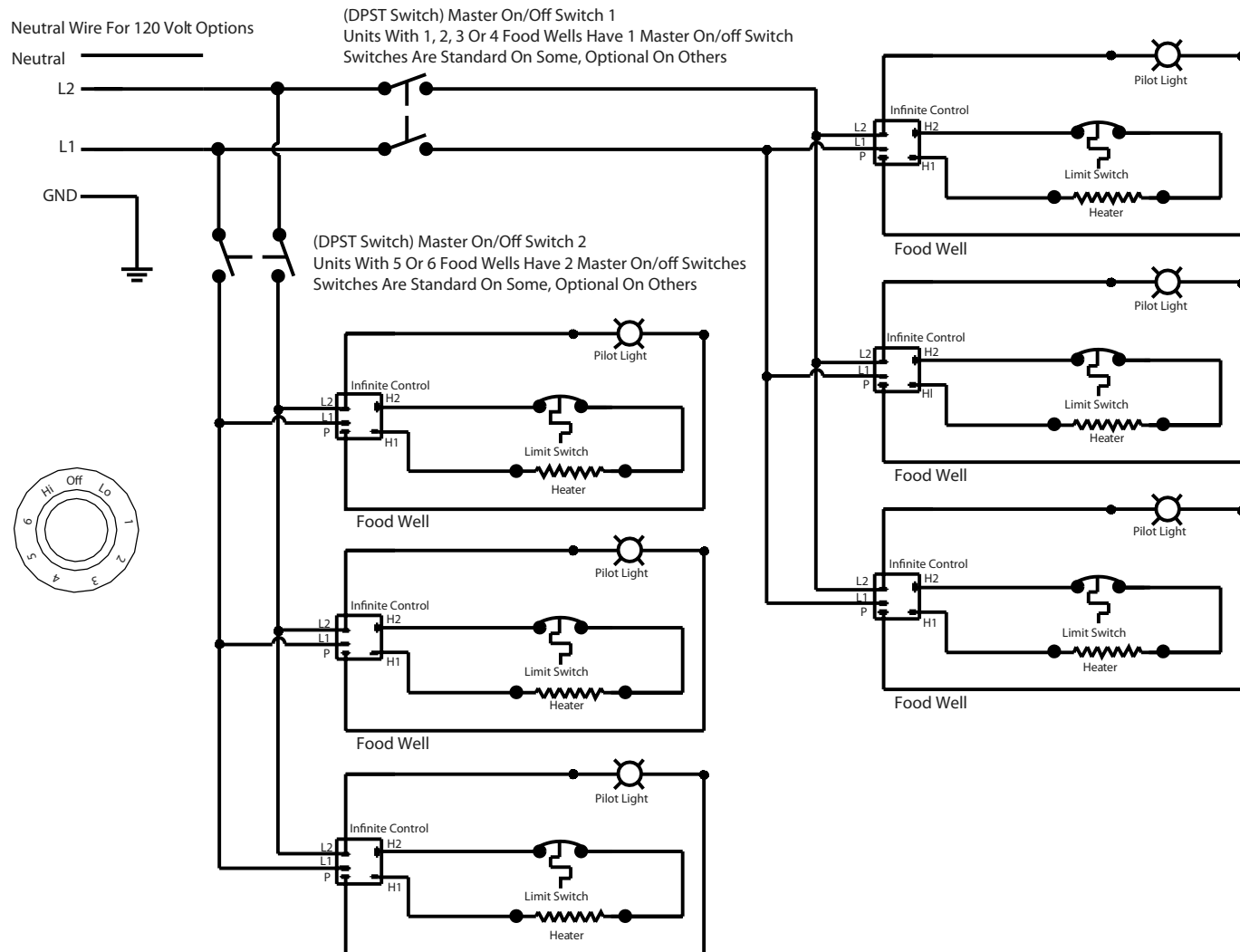
Models with Energy Savings Power (ESP)/Low Watt Heating Elements



Service Notes

- The temperature probes are mounted directly to the heat pad and can only be tested with a meter that can read type J thermocouples. When testing the probe read the temperature of the hot food well.
- When replacing the well not to apply pressure directly to the pad.
- Heater Resistance: 240 Volt Heaters Min 109.20 ~ Max 120.80

Models with 120, 208-230, or 120/208-230 Voltage, 60 Cycle, 1 Phase
(excluding energy savings power (ESP)/low watt heating element models)

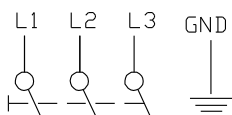


Amperes In Line Wires			
# of Food Wells	120V 1 Phase	208V 1 Phase	230V 1 Phase
1	10.0	5.0	5.5
2	20.0	10.0	11.0
3	30.0	15.0	16.0
4	40.0	20.0	22.0
5		24.0	27.0
6		29.0	32.0

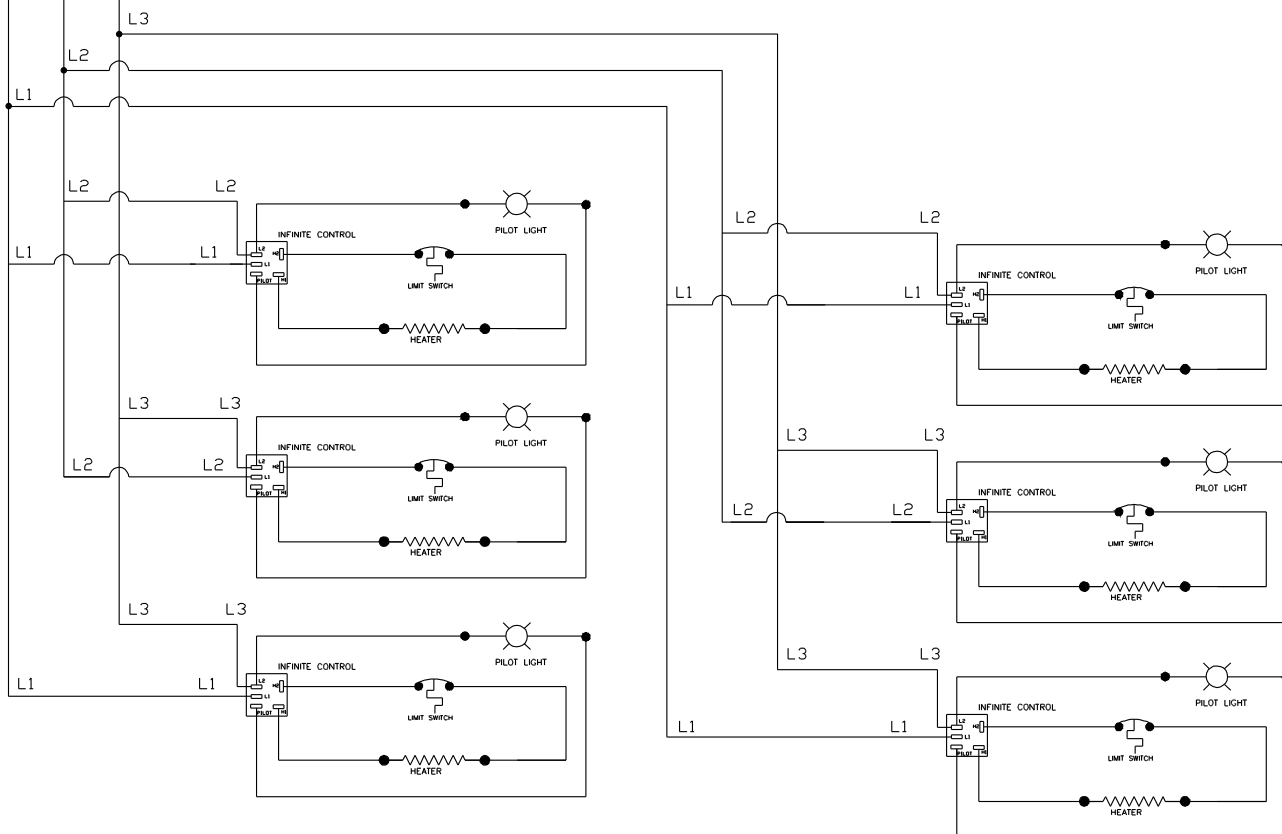
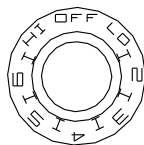
Models with 208-230 Voltage, 60 Cycle, 3 Phase

30A, 3-POLE 3 PHASE

BLACK RED BLUE



NEUTRAL WIRE FOR 120 VOLT OPTIONS
NEUTRAL _____



Amperes In Line Wires			
# of Food Wells	208-230V, 3 Phase		
	Line1	Line2	Line3
2	6.0/7.3	3.0/3.6	3.0/3.6
3	9.0/11.0	9.0/11.0	9.0/11.0
4	9.0/11.0	9.0/11.0	6.0/7.3
5	17.0/20.0	9.0/11.0	9.0/11.0
6	17.0/20.0	17.0/20.0	17.0/20.0

Models with 240 Volt, 50 Cycle, 1 Phase

