

## ATLAS METAL

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Project:	
Item No.:	
Quantity:	

#### **MODULAR UNITS BL SERIES**



# **HOT FOOD UNIT**

Electrically Heated, Individual Controls with 1" Offset Top (Drain and Manifold Optional)

- BLII-Z-O I
□BLH-3-OT
□BLH-4-OT
□BLH-5-OT

□BLH-6-OT

#### SPECIFICATIONS

**TOP**: Constructed of 16 gauge, type 304 stainless steel, die-formed, welded, ground and polished to a uniform finish, with 1" offset top. The top includes a rolled front edge.

BODY: Frame construction shall be of hi-tensile aluminum square tubing, 1-1/4", with 3-3/4" extruded, vertical radius corners on the front. Frame sections are all welded construction, ground and polished to a uniform finish. Body is complete with front and end panels of .050 aluminum, and an 8-5/8" rear apron of .090 aluminum, all covered with plastic laminate. Owner to specify laminate selection. A cam-lock locking system is included with each unit to align and retain cart positioning when two or more units are joined.

HOT FOOD PANS: Individual 12" x 20" x 6" deep hot food wells are built into the top, fabricated of 18 gauge stainless steel, one piece construction, all welded, ground and polished to a uniform finish. 1" offset top will accommodate 18" x 26" bun pans. All corners are coved with a minimum 1/4" radius. Each well is provided with an 850 watt heating element. The pans are fully insulated with high density fiberglass insulation, 1" thick on all sides, 2" thick on the bottom and enclosed with a 22 gauge galvanized steel outer case.

**ELECTRICAL**: The unit is provided with 850 watt heating elements, pre-wired to individual thermostat controls, with a pilot light for each well. A 6' long, 3-wire cord and plug is provided, extending from the control box located under the unit, on operator's left. Bottom of outer case can be removed for access to electrical components.

CASTERS: N.S.F. approved, 5" diameter, non-marking rubber tired, swivel plate casters with grease fittings. Both casters on operator's side have toe activated brakes.

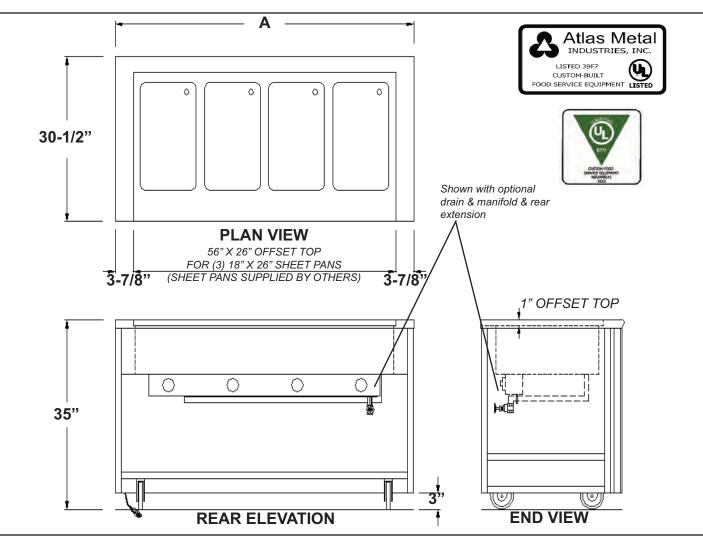
Specifications subject to change without notice.

### STANDARD FEATURES

- Fully insulated to retain heat individual, thermostatically controlled 12" x 20" hot food wells
- Front and End skirts with recessed casters
- Cam-Lock locking device keeps tops level and equipment in place
- Fully mobile each unit is provided with 5" dia. swivel casters, two with brakes
- Available in a wide range of plastic laminate panels, polyurethane enamel & powder coated frames and panels to blend with any
- Total versatility available in a variety of lengths
- Wet or dry operation
- 1-Year Parts & Labor Warranty
- UL Listed

#### ACCESSORIES

- **TS** Tray Slide, 12" wide, S/S, solid, ribbed, fold-down **SL** Tray Slide, 11-1/4" wide, S/S, 2-rail, fold-down
- SLT Tray Slide, 11-1/4" wide, S/S, 3-rail, fold-down
- SLF Tray Slide, 11-1/4" wide, plastic laminate w/ S/S runners, fold-down
- SH Work Shelf, 8" wide, S/S, flat, fold-down CB Work Shelf, 8" wide, hardwood maple, fold-down
  - CR Work Shelf, 8" wide, Richlite, fold-down
  - ES End Shelf, 18" wide, S/S, fold-down
  - CBE End Shelf, 16" wide, hardwood maple, fold-down
    - **REVERSA PANEL Front**
  - **REVERSA PANEL** Ends (set)
  - **BLSF** S/S Front Panel
  - BLSE S/S End Panel (each)
  - PP Painted Panels, polyurethane enamel, in lieu of laminate
  - USB Bottom Shelf, S/S, removable
  - USMB Undershelves, S/S, middle & bottom
  - RPS Rear Sliding Doors, removable, w/ laminate
  - HD Hinged Doors, S/S, w/ plastic laminate
  - DL Door Locks (set)
  - Sneeze Guards various styles available (see sneeze guard section of catalog)
- RC Round Cutout
- **CO** Convenience Outlet (specify base or apron mount)
- CO-DUP Convenience Outlet, Duplex receptacle
- JBH Outlet Box in base, 4x4 (120V/240V) with cord
- ERS Electrical Raceway System
- PCS 7 to 10 ft. Power Cord
- CW Cord Wrap
- P-CAST Polyurethane Casters, 2-W/Brakes
- SL-BL Legs with adjustable feet, in lieu of casters
- Adapter Plates and Adapter Bars (pg DI-51 DI-52)
- CP Cover Plate with handles, S/S
- **D** Individual Drain and Valve for each well (3/4" dia. drain)
- **DM** Individual Drain for each well with manifold to single valve
- DME Individual Drain for each well with manifold to single valve w/ rear extension
- DMV Individual Drain with valve for each well with manifold to single valve
- RDVE Rear Drain valve extension (1) required (for D & DMV
- AMC Apron mounted remote controls
- MS Master on/off switch
- AF Automatic water fill



#### **Electrical Characteristics**

MODEL	WATTAGE	VOLTAGE/KW/AMPS	NEMA# PLUG
BLH-2-OT	850WATT	120V - 1.7KW - 14.2 208V - 1.7KW - 8.2	5-20P 6-15P
	1000WATT	240V - 1.7KW - 7.1 120V - 2.0KW - 16.7 208V - 2.0KW - 9.6 240V - 2.0KW - 8.3	6-15P 5-30P 6-15P 6-15P
BLH-3-OT	850WATT	120V - 2.55KW - 21.3 208V - 2.55KW - 12.3 240V - 2.55KW - 10.6	L5-30P L6-20P 6-15P
	1000WATT	120V - 3.0KW - 25.0 208V - 3.0KW - 14.4 240V - 3.0KW -12.5	L5-30P L6-20P L6-20P
BLH-4-OT	850WATT	208V - 3.4KW - 16.4 240V - 3.4KW - 14.2	L6-30P L6-20P
	1000WATT	208V - 4.0KW - 19.2 240V - 4.0KW - 16.7	L6-30P L6-30P
BLH-5-OT	850WATT	208V - 4.25KW - 20.4 240V - 4.25KW - 17.7	L6-30P L6-30P
	1000WATT	208V - 5.0KW - 24.0 240V - 5.0KW - 20.8	L6-30P L6-30P
BLH-6-OT	850WATT	208V - 5.1KW - 24.5 240V - 5.1KW - 21.3	6-50P L6-30P
	1000WATT	208V - 6.0KW - 28.8 240V - 6.0KW - 25.0	6-50P 6-50P

MODEL	"A"	FOOD WELLS	SHIP WT. (LBS)
BLH-2-OT	36-1/4" (92cm)	2	245 (111.1kg)
BLH-3-OT	50" (127cm)	3	245 (111.1kg)
BLH-4-OT	63-3/4" (161.9cm)	4	285 (129.2kg)
BLH-5-OT	77-1/2" (196.8cm)	5	330 (149.6kg)
BLH-6-OT	91-1/4" (231.7cm)	6	370 (167.8kg)

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