



**ATLAS METAL**

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Project: \_\_\_\_\_

Item No.: \_\_\_\_\_

Quantity: \_\_\_\_\_

**MODULAR UNITS BL SERIES**



BLH-4-H SHOWN W/ ACCESSORIES

**HOT FOOD UNIT**

Electrically Heated,  
with Heated Base  
(Drain and Manifold  
Optional)

**BLH-3-H**

**BLH-4-H**

**BLH-5-H**

**SPECIFICATIONS**

**TOP:** Constructed of 16 gauge, type 304 stainless steel, die-formed, welded, ground and polished to a uniform finish. 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 .063 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. All corners are covered 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.

**HEATED BASE:** Constructed of 20 gauge, type 304 stainless steel interior with coved corners and an 18 gauge stainless steel fascia. There is 1" of high density fiberglass insulation provided. The interior is provided with a removable pan slide rack assembly to accommodate 12" x 20" pans. Doors are stainless steel, double wall constructed, fully insulated, provided with edge mounted chrome plated hinges, a slam action latch, and a moisture proof gasket. A dial thermometer is included.

**ELECTRICAL:** The unit is provided with 850 watt heating elements, pre-wired to individual thermostat controls, with a pilot light for each thermostat. A 6' long, 3-wire cord and plug is provided, extending from the control box centered under the unit.

**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.

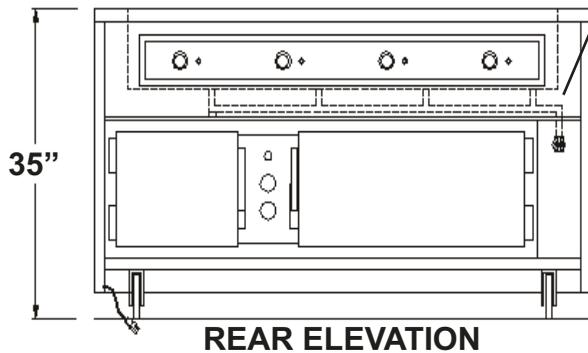
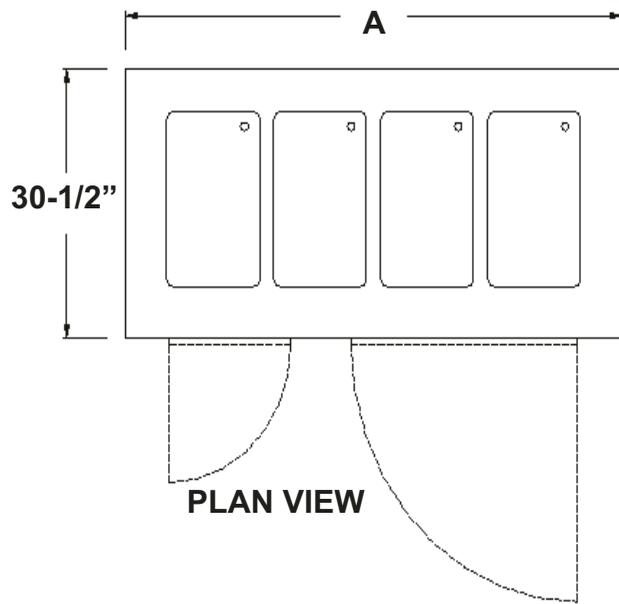
*Specifications subject to change without notice.*

**ACCESSORIES**

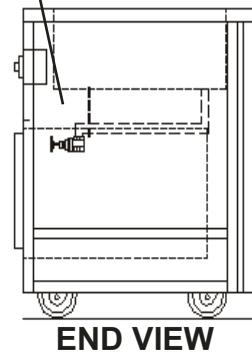
- **TS** - Tray Slide, 12" wide, S/S, solid, ribbed, fold-down
- **SL** - Tray Slide, 11-1/4" wide, S/S, 2-rail, fold-down
- **SLT** - Tray Slide, 11-1/4" wide, S/S, 3-rail, fold-down
- **SLF** - Tray Slide, 11-1/4" wide, plastic laminate w/ S/S runners, fold-down
- **SH** - Work Shelf, 8" wide, S/S, 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
- Slam Action Latch with Lock
- **Sneeze Guards** - various styles available (see sneeze guard section of catalog)
- **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
- **DME** - Individual Drain for each well with manifold to single valve w/ rear extension
- **MS** - Master on/off switch

**STANDARD FEATURES**

- Fully insulated to retain heat - individual, thermostatically controlled 12" x 20" hot food wells
- Heated base section - provides back-up storage directly on the serving line
- 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 decor
- Total versatility - available in a variety of lengths
- Wet or Dry Operation
- 1-Year Parts & Labor Warranty
- UL Listed



Shown with optional  
drain & manifold &  
rear extension



MODEL	WATTAGE	VOLTAGE/KW/AMPS	NEMA # PLUG
BLH-3-H	850 WATTS	208V - 3.40KW - 16.4 240V - 3.40KW - 14.1	L6-30P L6-20P
	1000 WATTS	208V - 3.40KW - 19.2 240V - 3.40KW - 16.6	L6-30P L6-30P
BLH-4-H	850 WATTS	208V - 4.25KW - 20.4 240V - 4.25KW - 17.7	L6-30P L6-30P
	1000 WATTS	208V - 4.25KW - 24.0 240V - 4.25KW - 20.8	L6-30P L6-30P
BLH-5-H	850 WATTS	208V - 5.10KW - 24.5 240V - 5.10KW - 21.2	6-50P 6-50P
	1000 WATTS	208V - 5.10KW - 28.8 240V - 5.10KW - 25.0	6-50P 6-50P

MODEL	"A"	FOOD WELLS	SHIP WT. (LBS.)
BLH-3-H	50" (127cm)	3	385 (174.6kg)
BLH-4-H	63-3/4" (161.9cm)	4	480 (217.7kg)
BLH-5-H	77-1/2" (196.8cm)	5	570 (258.5kg)