



ATLAS METAL

1135 N.W. 159th DRIVE, MIAMI, FLORIDA 33169

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WWW.ATLASFOODSERV.COM

SALES@ATLASFOODSERV.COM

HEATED BASE-HB SERIES

Service and Installation Manual

Please read this manual completely before attempting to install or operate this equipment!
Notify carrier of damage! Inspect all components immediately. See page 2.



HEATED BASE-HB SERIES
ELECTRICALLY HEATED
UNDER-COUNTER



Effective Date: 2019
IMPORTANT INFORMATION
READ BEFORE USE

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RECEIVING AND INSPECTING THE EQUIPMENT

1. VISUALLY INSPECT THE SHIPPING CRATE. DAMAGE SHOULD BE NOTED AND REPORTED TO THE DELIVERING CARRIER.
2. IF DAMAGED, OPEN AND INSPECT CONTENTS WITH CARRIER.
3. IF CRATE IS NOT DAMAGED AND THERE IS CONCEALED DAMAGE TO THE EQUIPMENT, NOTIFY THE CARRIER. NOTIFICATION MUST BE MADE VERBALLY AND IN WRITING.
4. REQUEST AN INSPECTION BY THE SHIPPING COMPANY FOR THE DAMAGED EQUIPMENT WITHIN 10 DAYS FROM RECEIPT OF THE EQUIPMENT
5. FREIGHT CARRIERS CAN SUPPLY THE NECESSARY FORMS ON REQUEST.
6. SAVE ALL CRATING MATERIALS UNTIL INSPECTION HAS BEEN MADE OR WAIVED.

SERIAL NUMBER LOCATION

THE SERIAL AND MODEL# CAN BE FOUND ON THE OPERATORS CONTROL PANEL. WHEN CALLING ATLAS FOR PARTS AND SERVICE ALWAYS HAVE THIS INFORMATION AVAILABLE.

SERIAL #: _____

MODEL #: _____

INSTALLATION DATE: _____



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Project: _____
Item No.: _____
Quantity: _____

SLIDE-IN SERVING EQUIPMENT



HB-3

HEATED BASE

Electrically Heated
Under Counter

- ☐ HB-3
- ☐ HB-4
- ☐ HB-5

SPECIFICATIONS

BODY: Double wall constructed with 20 gauge, type 304 stainless steel interior liner, with coved corners. Exterior wall is 22 gauge galvanized steel, with an 18 gauge stainless steel facia. The body is filled with 1" of high density fiberglass insulation on all sides. Interior of the body is provided with a removable slide assembly to accommodate 12" X 20" pans.

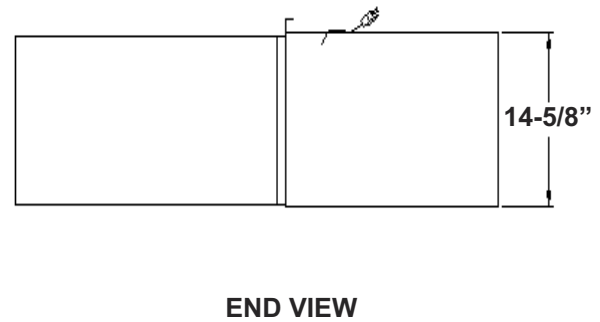
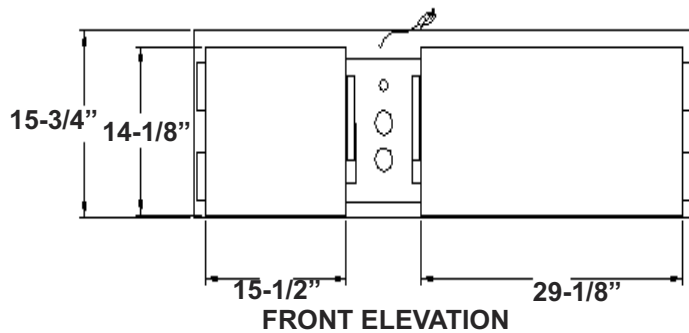
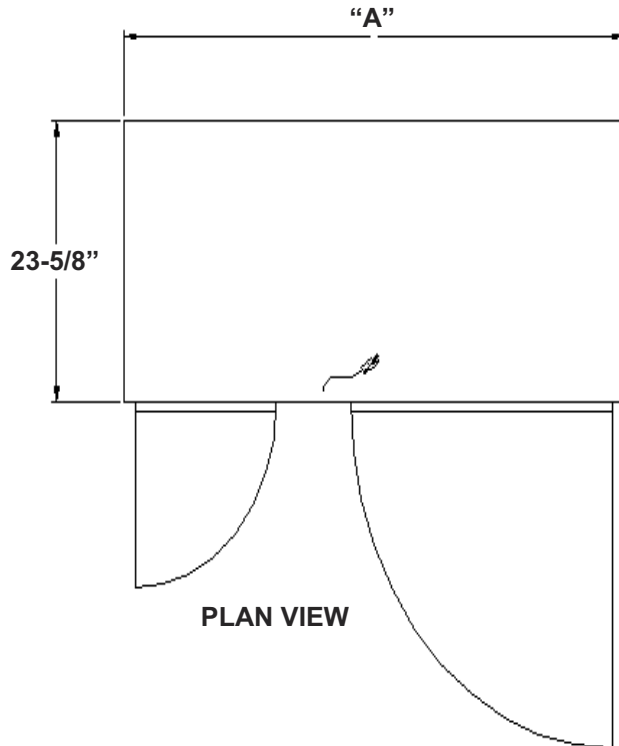
DOORS: Doors are double wall constructed of 18 gauge, type 304 stainless steel, fully insulated with high density fiberglass, and provided with edge mounted, chrome plated hinges and a slam action latch. Doors are complete with a moisture-proof gasket.

ELECTRICAL: The unit is provided with an 850 watt element, pre-wired to an on/off thermostat switch and pilot light. The unit is wired for 15 amp., 120 volt, single phase operation, with a 6' long, 3-wire cord and plug (NEMA 5-15P).

Specifications subject to change without notice.

STANDARD FEATURES

- Slides into your counter - puts heated storage where you need it
- Fully insulated for maximum efficiency
- Slide assembly for standard 12" x 20" pans
- Electrically heated - thermostat control
- 1-Year Parts & Labor Warranty
- UL Listed



MODEL	"A"	STORAGE CAPACITY 12" X 20" PANS	CUT-OUT REQUIRED	ELECTRICAL CHARACTERISTICS	SHIP WT. (LBS.)
HB-3	41-7/8" (106cm)	8	15-3/4" X 41-7/8" (40 X 106cm)	850 W - 7.1 amps. 120V	190 (86.1kg)
HB-4	55-5/8" (140.9cm)	12	15-3/4" X 55-5/8" (40 X 140.9cm)	850 W - 7.1 amps. 120V	265 (120.2kg)
HB-5	69-3/8" (175.8cm)	16	15-3/4" X 69-3/8" (40 X 175.8cm)	850 W - 7.1 amps. 120V	312 (141.5kg)

SLIDE- IN HEATED BASE

HB SERIES

OPERATION

The unit is ready to operate as soon as it is plugged in and turned on. The thermostat has an off position and numbers from #1 through #10 (number 10 is the highest setting).

The unit is supplied with a power cord and NEMA plug. Refer to the data plate for the amperage and voltage information. Use a licensed electrician when installing power source.

MAINTENANCE

NEVER CLEAN PANS WITH A CHLORIDE, ALL-PURPOSE, BLEACH, ACIDIC, VINEGAR BASED PRODUCTS. CHLORIDES OR IMPROPER CLEANING COULD SCAR, MARK AND/OR CORRODE PANS. DO NOT USE STEEL WOOL OR ABRASIVE PRODUCTS TO CLEAN. USE SOAPY WARM WATER, RINSE THOROUGHLY TO REMOVE ALL RESIDUES. FAILURE TO MEET THESE CONDITIONS WILL VOID WARRANTY.

IMPORTANT

Depending on the environment, usage, and maintenance of the unit, periodic review and reapplication of silicon of the wells may be recommended. This is to ensure the unit is adequately sealed to prohibit steam or moisture intrusion from usage.

SEALANT MAINTENACE LOG		
UNIT:	SERIAL NUMBER:	INSTALLATION DATE:

NOTE: Sealant shall meet the requirements for the zone of intended use and shall only be used as permitted in NSF / ANSI 51.



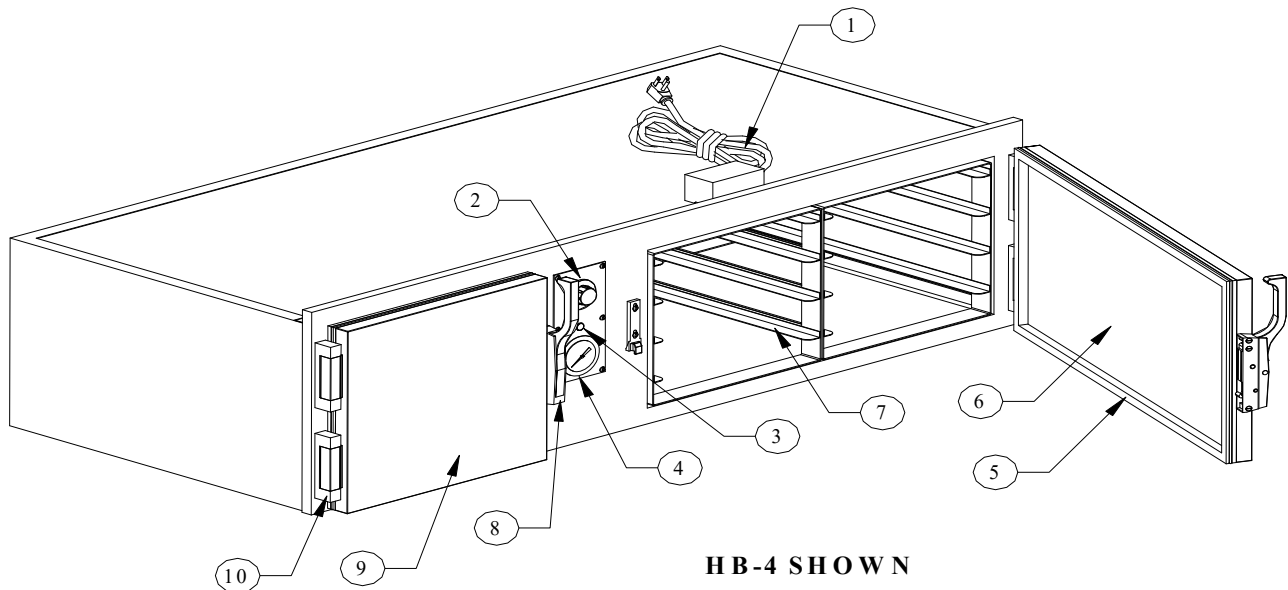
ATLAS METAL

Subsidiary of Mercury Aircraft, Inc.

1135 N.W. 159th DR., MIAMI, FL 33169

PHONE (305) 625-2451, (800) 762-7565, FAX (305) 623-0475, E-mail: sales@atlasfoodserv.com

PARTS LIST ELECTRICAL HEATED BASE HB SERIES



HB-4 SHOWN

ITEM NUMBER	PART NUMBER	DESCRIPTION
1	1001	Power Cord 14/3-15 Amps 240V
	1002	Power Cord 14/3-15 Amps 120V
2	22-1407	Thermostat Dial Knob
3	1099	Pilot Light
4	1105	Thermometer
5	7010-3	#3 Door Gasket
	7013-3	#3 & #5 Door Gasket
6	S83754-004	Door Assembly HB-4 (1x)
		Door Assembly HB -5 (2x)
7	S83753-000	Pan Rack
8	6055-1	Slam Action Latch
	6052-1	Slam Action W/Lock
9	S83754-003	Door Assembly HB-3 (2x)
		Door Assembly HB-4 (1x)
10	6053-8	Hinge & Cover
11	1087	Cord Connector (not Shown)
12	2500	Thermostat (Not Shown)
13	1053	120V/850 Element (not Shown)
	1054	208V/850W Element (not Shown)
	1055	240V/850W Element (Not Shown)



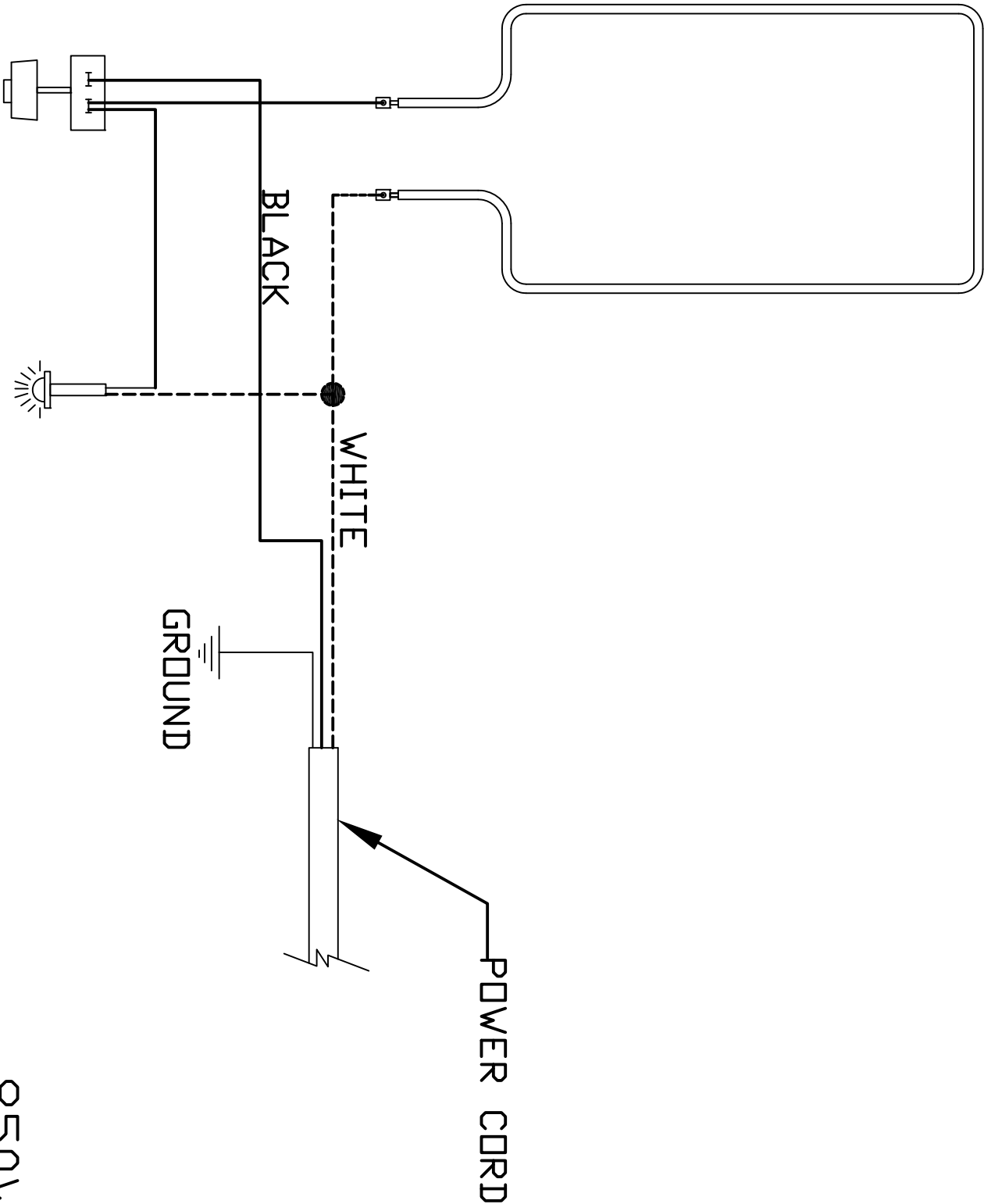
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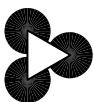
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Electric Hot Food Drop-In Trouble Shooting Guide	
Symptom	Probable Cause
Unit will not heat	Unit not plugged in. No power at receptacle. Thermostat and or switch not in the on position. Call factory for service at 1-800-762-7565
Food products not hot enough.	Thermostat's not turned to the highest setting. Food products not hot enough when placed in unit. Food product not being stirred or rotated. Heat lamp or head strip over the food product is recommended. Call factory for service at 1-800-762-7565.
<p style="text-align: center;">NOTE: Before starting any warranty repair work you must first call the factory for authorization. Failure to do so can make you responsible for repair cost.</p>	



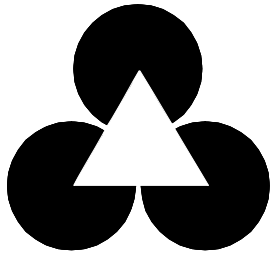
850W 120V

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ATLAS METAL INDUSTRIES, INC.
1135 NW 159TH DRIVE
MIAMI, FLORIDA 33169

REVISION CHANGES		DATE:	H.B.ELECTRICAL SCHEMATIC	
DATE:	DESCRIPTION:	9-10-08	DRAWN BY:	120V 850WATTS
9-10-08	ON CAD		MHA	
			CHECKED BY:	DRAWING NO.
			N. SANZ	HB-3-4-5 ELECT.SCHEMATIC
			SCALE	3/4"=1'
			SHEET NO.	1 of 1



Atlas Metal

INDUSTRIES, INC.

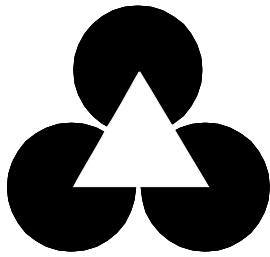
LIMITED WARRANTY

Atlas Metal Industries, Inc. warrants to the Purchaser of this product that the same shall be free from defects in the workmanship and material for a period of one year from the date of original installation of the equipment, but not to exceed eighteen (18) months after date of shipment from factory. During this period of time Atlas Metal Industries, Inc. will replace all defective parts and will pay for authorized replacement labor. Replacement and installation of such parts and labor shall be provided only upon prior written authority of Atlas Metal Industries, Inc.

The Refrigeration warranty is for a twenty (20) month time period and includes supplying the compressor at a no charge basis provided the damage to the compressor was not caused by the customer or end user. Authorized replacement labor will be paid for a period of one year from date of installation. Freight costs for defective unit to and from Atlas Metal Industries, Inc. are not included, and all defective parts must be returned to the factory freight prepaid for evaluation. **ALL WARRANTY LABOR MUST BE AUTHORIZED BY ATLAS METAL INDUSTRIES, INC. PRIOR TO THE ACTUAL WORK BEING DONE.** This warranty does not apply to any equipment or any part thereof, which has been subjected to shipping damage, improper voltage, alteration, abuse or misuses, and does not cover loss of food, other products, or damage to property due to mechanical or electrical malfunction.

THERE ARE NO WARRANTIES WHICH EXTEND BEYOND THE DESCRIPTION OF THE FACE HEREOF. SELLER DISCLAIMS ANY IMPLIED WARRANTY OF MERCHANTABILITY OF THE GOODS OR THE FITNESS OF THE GOODS FOR ANY PURPOSE AND BUYER AGREES THAT THE GOODS ARE SOLD "AS IS."

THIRD PARTY EQUIPMENT : THIRD PARTY EQUIPMENT IS COVERED THROUGH THE LIMITED WARRANTY DESIGNATED BY THE ORIGINAL EQUIPMENT MANUFACTURER (OEM). WARRANTY COVERAGE AND/OR PARTS & LABOR MAY BE LIMITED TO THE EXTENT OF STATED LIMITED WARRANTY. SUBJECT TO ATLAS METAL DISCRETION.



Atlas Metal
INDUSTRIES, INC.

WARRANTY INFORMATION

In order to have your invoice approved for payment by the factory, please note the following:

An authorization number must be obtained from the factory prior to performing any warranty service.

Atlas Metal will not approve excessive labor due to poor access to the unit being serviced. If design does not allow reasonable access, contact the factory.

All travel time that exceeds 100 miles round trip must be authorized by the factory.

**Thank You:
Warranty service Dept.**