



ATLAS METAL

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

TEL 305.625.2451

TOLL FREE 800.762.7565

FAX 305.623.0475

WWW.ATLASFOODSERV.COM

SALES@ATLASFOODSERV.COM

Project: _____

Item No.: _____

Quantity: _____

MODULAR UNITS INF SERIES



HOT FOOD UNIT

Electrically Heated
with Heated Base

Optional Drain & Manifold

INFHB-3

INFHB-4

INFHB-5

SPECIFICATIONS

TOP: Constructed of 16 gauge, type 304 stainless steel, die-formed, welded, ground and polished. The top is provided with an opening to receive the appropriately sized drop-in unit.

BODY: Frame construction shall be of hi-tensile stainless steel square tubing, 1-1/4" x 1-1/4". Frame sections are welded construction, ground and polished to a uniform finish. Body & panel is constructed from 18 gauge stainless steel with 1/16" thick plastic laminate front & ends. rear aprons is constructed from 16 gauge stainless steel with 1/16" thick plastic laminate finish. Owner to specify finish. An integral locking device shall be provided to align and retain cart positioning when two or more carts are joined.

HOT FOOD PAN: The cart includes a WIH series built-in hot pan installed in the top. Constructed of 18 gauge, type 304 stainless steel, with a raised perimeter bead and solid vinyl gasket. Individual 12" x 20" hot food wells are provided, fabricated of 18 gauge stainless steel, one piece construction, all welded, ground and polished to a uniform finish. All corners are coved with a minimum 1/4" radius. The pan is 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: HB Series: Constructed of 20 gauge, type 304 stainless steel interior with coved corners and an 18 gauge stainless steel fascia. The cart body forms the exterior walls and there is 1" of high density fiberglass insulation provided. The interior is provided with a removable slide assembly to accommodate 12" x 20" pans. Doors are stainless steel, double wall constructed, fully insulated and 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 located under the unit, on operator's left.

CASTERS: The casters shall be 4" diameter, non-marking rubber tired, swivel type with ball bearings in both swivel and axle raceways, provided with grease fittings. Both casters on operator's side have toe activated brakes.

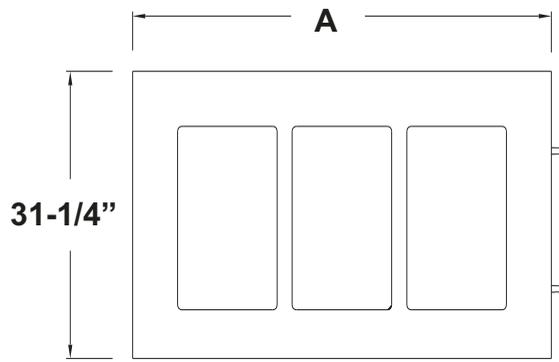
Specifications subject to change without notice.

STANDARD FEATURES

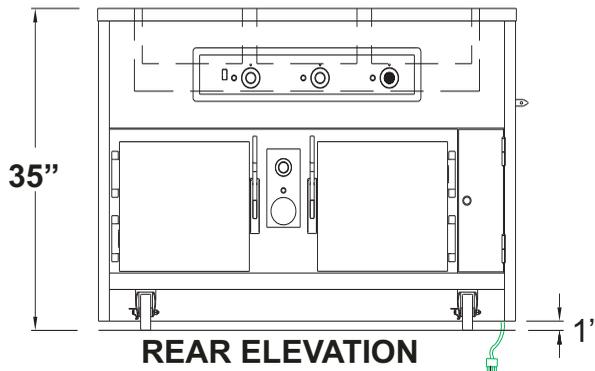
- Individual, thermostatically controlled 12" x 20" hot food wells - fully insulated to retain heat
- Heated base section - provides back-up storage directly on the serving line
- Positive self locking device - keeps tops level and equipment in place
- Fully mobile - each unit is provided with 5" dia. swivel casters, two with brakes
- Versatile - available in three convenient sizes and a wide variety of finishes and colors
- 1-Year Parts & Labor Warranty
- UL Listed

ACCESSORIES

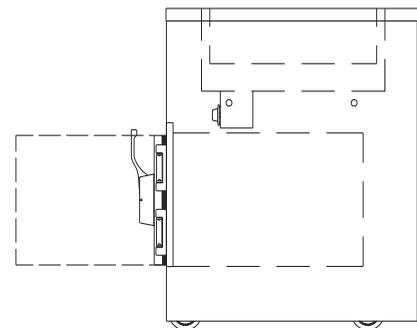
- **TS** - Tray Slide, 12" wide, S/S, solid, ribbed, fold-down
- **SH** - Work Shelf, 8" wide, S/S, fold down
- **CB** - Work Shelf, 8" wide, hardwood maple, fold down
- **CR** - Work Shelf, 8" wide, Richlite, fold down
- **ES** - End Shelf, 16" wide, S/S, fold down
- **CBE** - End Shelf, 16" wide, hardwood maple, fold down
- 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
- Stainless Steel Adapter Plates & Adapter Bars (pgs. DI-51 - DI-52)
- **CP** - Cover Plate with handles, S/S
- **DME** - Individual drain for each well with manifold to single valve with rear extension
- **MS** - Master on/off switch
- **Solid SurfaceTop**



PLAN VIEW



REAR ELEVATION



END VIEW

MODEL	WATTAGE	VOLTAGE/KW/AMPS	NEMA # PLUG
INFHB-3	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
INFHB-4	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
INFHB-5	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.)
INFHB-3	50-1/4" (127cm)	3	502 (228kg)
INFHB-4	64" (161.9cm)	4	624 (283kg)
INFHB-5	77-3/4" (196.8cm)	5	742 (336.5kg)