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ATLAS METAL

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

Project: \_ Item No.: \_ Quantity: \_

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#### MODULAR UNITS INF SERIES



# HOT/COLD UNIT Hot or Cold Service (For Hot Mode) Water Must Be Used

INI	FHC	;-2
INI	FHC	-3
INI	FHC	-4
INI	FHC	-5
INI	FHC	-6

### **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 fron 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.

**FOOD PAN**: The cart includes a RM-HP series built-in hot/cold pan installed in the top. Constructed of 18 gauge, type 304 stainless steel, with a raised perimeter bead and solid vinyl gasket. The pan is fully insulated with high density polystyrene, 1-3/8" thick on all sides, 1-1/2" thick on the bottom and enclosed with a 22 gauge galvanized steel outer case. The interior liner is fabricated with 1/4" radius coved corners. The liner has copper tubing firmly soldered to the exterior bottom and sides. A 3/4" dia. drain with strainer, 4" brass nipple and valve is provided. Separator channels to hold 12" x 20" food pans are included.

**HEATING ELEMENT**: An immersion type heating element is provided in the bottom of the pan along with a perforated, stainless steel sheath cover. A thermostat control is included. For safety, the element will operate only when fully submerged in water and will cut-off automatically if operated in a dry condition. A cut-off reset switch is provided.

**REFRIGERATION SYSTEM**: The compressor housing shall be fabricated from formed 14 gauge galvanized and bolted to the base of the unit. A fully self-contained condensing unit is provided with a hermetically sealed compressor and a thermostat control. The system is fully charged with CFC free refrigerant and ready to operate.

**ELECTRICAL**: The unit is pre-wired with a hot/cold selector switch that prevents dual operation, including the required thermostat controls and pilot lights. The unit is provided with a 6' long, 3-wire cord and a twist lock plug.

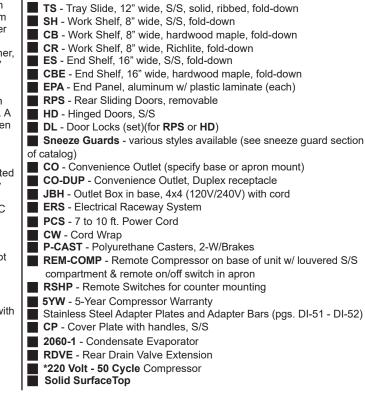
**CASTERS**: The casters shall be 4" diameter, non-marking rubber tired, swivel type with ball bearings in both swivel and axle raceways, provided with grease fittings. Both casters on operator's side have toe activated brakes.

Specifications subject to change without notice.

## **STANDARD FEATURES**

- Dual Temp. a hot serving unit becomes a refrigerated cold pan at the flip of a switch
- Fully insulated for maximum efficiency and energy savings
- Self-contained refrigeration system just plug it in and turn it on
  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
- US Undershelf, S/S, removable
- Versatile available in a wide range of sizes and a wide variety of finishes and colors
- 1-Year Parts & Labor Warranty
- NSF Approved, UL Listed

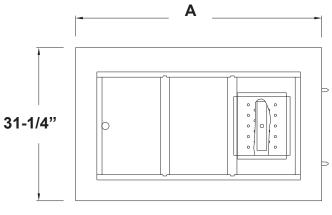
### **ACCESSORIES**



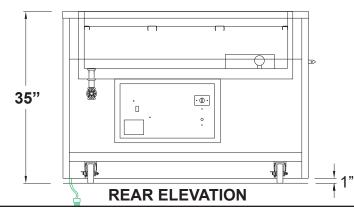
\* Units with these accessories are <u>not</u> currently UL listed.

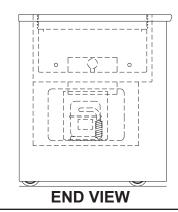






**PLAN VIEW** 





MODEL	"A" PAN SIZE	ELECTRICAL CHARACTERISTICS				
		PAN SIZE	HOT OPERATION	HOT OPERATION	NEMA CONFIGURATION	SHIP WT. (lbs.)
INFHC-2	36-1/2" (91.44cm)	19-7/8" X 25-5/8" X 12-1/4" (48.26 X 63.5 X 30.48cm)	16.7 amps 2KW - 120V 14.5 amps 3KW - 208V 12.5 amps 3KW - 240V	6.2 amps 120V - 1/4 HP	L5-30P L-14-30P L-14-30P	300 (136.07kg)
INFHC-3	50-1/4" (127cm)	19-7/8" X 39-3/8" X 12-1/4" (48.26 X 91.44 X 30.48cm)	16.7 amps 2KW - 120V 14.5 amps 3KW - 208V 12.5 amps 3KW - 240V	6.2 amps 120V - 1/4 HP	L5-30P L-14-30P L-14-30P	370 (167.8kg)
INFHC-4		19-7/8" X 53-1/8" X 12-1/4" (48.26 X 134.6 X 30.48cm)	14.4 amps 3KW - 208V 12.5 amps 3KW - 240V 19.3 amps 4KW - 208V 16.7 amps 4KW - 240V	6.5 amps 120V - 1/3 HP	L14-30P L-14-30P L-14-30P L-14-30P	430 (195kg)
INFHC-5	77-3/4" (195.58cm)	19-7/8" X 66-7/8" X 12-1/4" (48.26 X 167.6 X30.48cm)	19.3 amps 4KW - 208V 16.7 amps 4KW - 240V	10.7 amps 120V - 3/4 HP	L14-30P L-14-30P	475 (215.5kg)
INFHC-6	91-1/2" (231.14cm)	19-7/8" X 80-5/8" X12-1/4" (48.26 X 203.2 X 30.48cm)	19.3 amps 4KW - 208V 16.7 amps 4KW - 240V	10.7 amps 120V - 3/4 HP	L14-30P L-14-30P	565 (256.3kg)

\* Units are wired to prevent simultaneous operation in the hot and cold mode. Numeral following the model letters denotes the 12" X 20" pan capacity. Atlas Metal Industries • 1135 NW 159th Dr. Miami, FL 33169 • (800) 762-7565 Fax: (305) 623-0475 • atlasfoodserv.com