



# ATLAS METAL

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

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

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

## MODULAR UNITS INF SERIES



### HOT/COLD UNIT

Hot or Cold Service  
(For Hot Mode)

Water Must Be Used

- INFHC-2
- INFHC-3
- INFHC-4
- INFHC-5
- INFHC-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 are 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.

**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

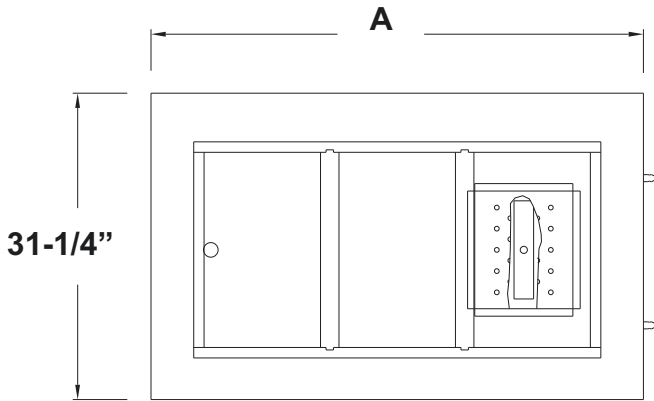
- Dual Temp. - a hot serving unit becomes a refrigerated cold pan at the flip of a switch
- Fully insulated for maximum efficiency and energy savings
- Self-contained refrigeration system - just plug it in and turn it on
- Positive self-locking device - keeps tops level and equipment in place
- Fully mobile - each unit is provided with 5" dia. swivel casters, two with brakes
- US - Undershef, 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

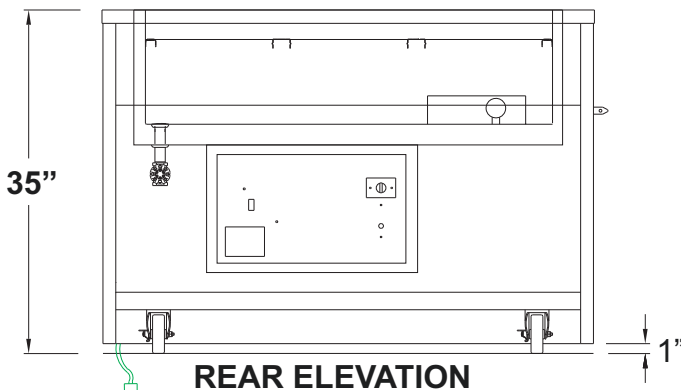
- TS - Tray Slide, 12" wide, S/S, solid, ribbed, fold-down
- SH - Work Shelf, 8" wide, S/S, fold-down
- CB - Work Shelf, 8" wide, hardwood maple, fold-down
- CR - Work Shelf, 8" wide, Richlite, fold-down
- ES - End Shelf, 16" wide, S/S, fold-down
- CBE - End Shelf, 16" wide, hardwood maple, fold-down
- EPA - End Panel, aluminum w/ plastic laminate (each)
- RPS - Rear Sliding Doors, removable
- HD - Hinged Doors, S/S
- DL - Door Locks (set)(for RPS or HD)
- Sneeze Guards - various styles available (see sneeze guard section of catalog)
- 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
- REM-COMP - Remote Compressor on base of unit w/ louvered S/S compartment & remote on/off switch in apron
- RSHP - Remote Switches for counter mounting
- 5YW - 5-Year Compressor Warranty
- Stainless Steel Adapter Plates and Adapter Bars (pgs. DI-51 - DI-52)
- CP - Cover Plate with handles, S/S
- 2060-1 - Condensate Evaporator
- RDVE - Rear Drain Valve Extension
- \*220 Volt - 50 Cycle Compressor
- Solid SurfaceTop

\* Units with these accessories are not currently UL listed.

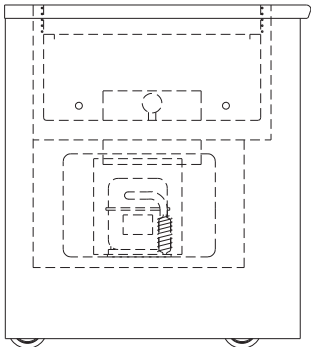
INF-21



**PLAN VIEW**



**REAR ELEVATION**



**END VIEW**

MODEL	"A"	PAN SIZE	ELECTRICAL CHARACTERISTICS		NEMA CONFIGURATION	SHIP WT. (lbs.)
			HOT OPERATION	HOT OPERATION		
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	6.0 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	6.0 amps. - 120V - 1/4 HP	L5-30P L-14-30P L-14-30P	370 (167.8kg)
INFHC-4	64" (162.56cm)	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	7.8 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 X 30.48cm)	19.3 amps. - 4KW - 208V 16.7 amps. - 4KW - 240V	10.7 amps. - 120V - 1/2 HP	L14-30P L-14-30P	475 (215.5kg)
INFHC-6	91-1/2" (231.14cm)	19-7/8" X 80-5/8" X 12-1/4" (48.26 X 203.2 X 30.48cm)	19.3 amps. - 4KW - 208V 16.7 amps. - 4KW - 240V	10.7 amps. - 120V - 1/2 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.