



ATLAS METAL

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Project: _____

Item No.: _____

Quantity: _____

MODULAR UNITS INF SERIES



HOT FOOD UNIT

Electrically Heated

Individual Controls

Optional Drain & Manifold

INFIH-OT-2

INFIH-OT-3

INFIH-OT-4

INFIH-OT-5

INFIH-OT-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 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. 1" offset top will accommodate 18" x 26" bun pans. 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 covered 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

ELECTRICAL: The unit is provided with 850 watt heating elements, pre-wired to individual thermostat controls, with a pilot light for each well. A 6' long, 3-wire cord and plug is provided, extending from the control box located under the unit, on operator's left. Bottom of outer case can be removed for access to electrical components.

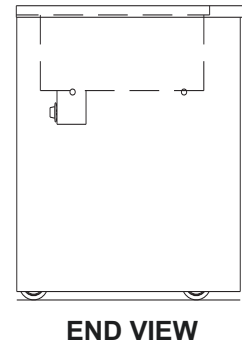
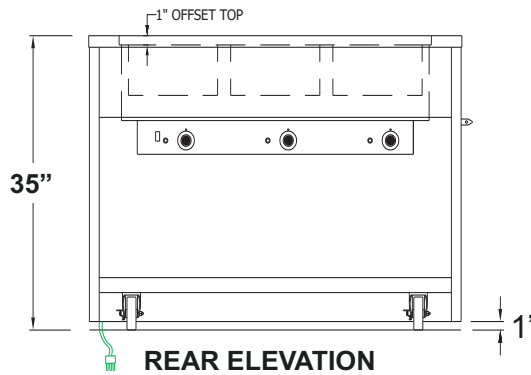
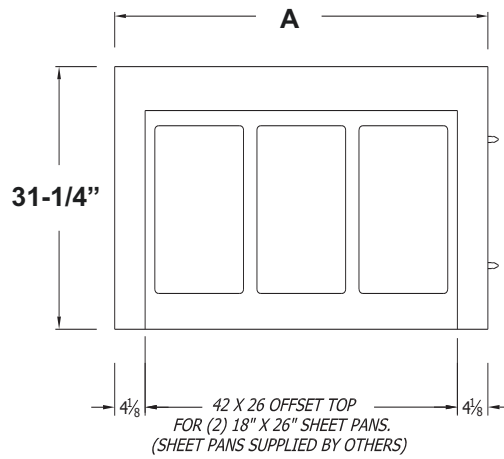
CASTERS: The casters shall be 4" diameter, non-marking rubber tired, swivel type with ball bearings in both swivel and axle raceways, provided with grease fittings. Both casters on operator's side have toe activated brakes. *Specifications subject to change without notice.*

STANDARD FEATURES

- Fully insulated to retain heat - individual, thermostatically controlled 12" x 20" hot food wells
- Positive self-locking device - keeps tops level and equipment in place
- Fully mobile - each unit is provided with 4" dia. swivel casters, two with brakes
- Versatile - available in a wide range of sizes and a wide variety of finishes and colors
- **US** - Undershelf, S/S, removable
- Wet or Dry Operation
- 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
- **PP** - Painted Panels, urethane, in lieu of laminate
- **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)
- **RC** - Round Cutout
- **CO** - Convenience Outlet (specify base or apron mount)
- **CO-DUP** - Convenience Outlet, Duplex receptacle
- **ERS** - Electrical Raceway System
- **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
- **D** - Individual Drain and Valve for each well (3/4" dia. drain)
- **DM** - Individual Drain for each well with manifold to single valve
- **DMV** - Individual Drain with valve for each well with manifold to single valve
- **DME** - Individual drain for each well with manifold to single valve w/ rear ext.
- **RDVE** - Rear Drain valve extension for **DM** & **DMV** (1) required
- **AMC** - Apron mounted remote controls
- **MS** - Master on/off switch
- **AF** - Automatic water fill
- **Solid Surface Top**



Electrical Characteristics

MODEL	WATTAGE	VOLTAGE/KW/AMPS	NEMA # PLUG
INFIH-OT-2	850WATT	120V - 1.7KW - 14.2	5-20P
		208V - 1.7KW - 8.2	6-15P
		240V - 1.7KW - 7.1	6-15P
	1000WATT	120V - 2.0KW - 16.7	6-30P
		208V - 2.0KW - 9.6	6-15P
		240V - 2.0KW - 8.3	6-15P
INFIH-OT-3	850WATT	120V - 2.55KW - 21.3	5-30P
		208V - 2.55KW - 12.3	L6-20P
		240V - 2.55KW - 10.6	6-15P
	1000WATT	120V - 3.0KW - 25.0	5-50P
		208V - 3.0KW - 14.4	L6-20P
		240V - 3.0KW - 12.5	L6-20P
INFIH-OT-4	850WATT	208V - 3.4KW - 16.4	L6-30P
		240V - 3.4KW - 14.2	L6-20P
			1000WATT
240V - 4.0KW - 16.7	L6-30P		
INFIH-OT-5	850WATT		
		240V - 4.25KW - 17.7	L6-30P
			1000WATT
240V - 5.0KW - 20.8	L6-30P		
INFIH-OT-6	850WATT		
		240V - 5.1KW - 21.3	L6-30P
			1000WATT
240V - 6.0KW - 25.0	6-50P		

MODEL	"A"	FOOD WELLS	SHIP WT. (LBS)
INFIH-OT-2	36-1/2" (92cm)	2	294 (133.3kg)
INFIH-OT-3	50-1/4" (127cm)	3	300 (136kg)
INFIH-OT-4	64" (161.9cm)	4	342 (155kg)
INFIH-OT-5	77-3/4" (196.8cm)	5	396 (180kg)
INFIH-OT-6	91-1/2" (231.7cm)	6	444 (201.3kg)