



ATLAS METAL

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Project: _____

Item No.: _____

Quantity: _____

MODULAR UNITS BL SERIES



BLH-4 SHOWN W/ ACCESSORIES

HOT FOOD UNIT

Electrically Heated,
Individual Controls
(Drain and Manifold
Optional)

- BLH-2
- BLH-3
- BLH-4
- BLH-5
- BLH-6

SPECIFICATIONS

TOP: Constructed of 16 gauge, type 304 stainless steel, die-formed, welded, ground and polished to a uniform finish. The top includes a rolled front edge.

BODY: Frame construction shall be of hi-tensile aluminum square tubing, 1-1/4", with 3-3/4" extruded, vertical radius corners on the front. Frame sections are all welded construction, ground and polished to a uniform finish. Body is complete with front and end panels of .063 aluminum, and an 8-5/8" rear apron of .090 aluminum, all covered with plastic laminate. Owner to specify laminate selection. A cam-lock locking system is included with each unit to align and retain cart positioning when two or more units are joined.

HOT FOOD PANS: Individual 12" x 20" x 6" deep hot food wells are built into the top, 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. Each well is provided with an 850 watt heating element. The pans are 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: N.S.F. approved, 5" diameter, non-marking rubber tired, swivel plate casters with grease fittings. Both casters on operator's side have toe activated brakes.

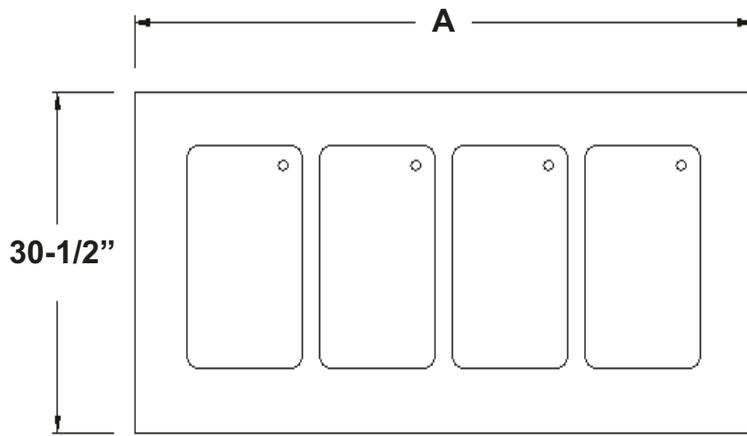
Specifications subject to change without notice.

STANDARD FEATURES

- Fully insulated to retain heat - individual, thermostatically controlled 12" x 20" hot food wells
- Front and End Skirts with recessed casters
- Cam-Lock locking device - keeps tops level and equipment in place
- Fully mobile - each unit is provided with 5" dia. swivel casters, two with brakes
- Available in a wide range of plastic laminate panels, polyurethane enamel & powder coated frames and panels to blend with any decor
- Total versatility - available in a variety of lengths
- Wet or Dry Operation
- 1-Year Parts & Labor Warranty
- UL Listed

ACCESSORIES

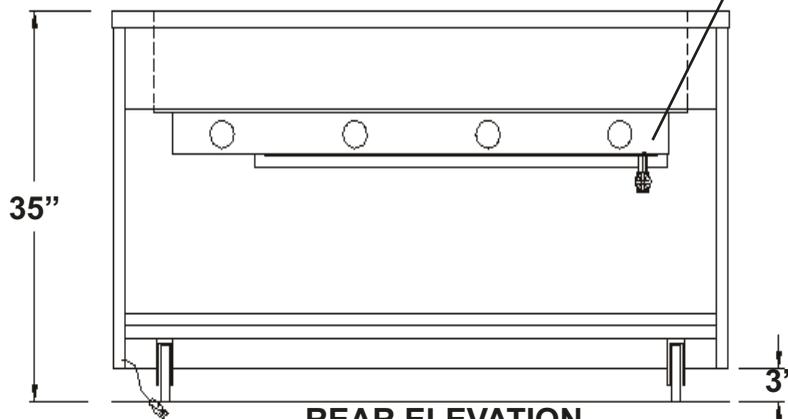
- **TS** - Tray Slide, 12" wide, S/S, solid, ribbed, fold-down
- **SL** - Tray Slide, 11-1/4" wide, S/S, 2-rail, fold-down
- **SLT** - Tray Slide, 11-1/4" wide, S/S, 3-rail, fold-down
- **SLF** - Tray Slide, 11-1/4" wide, plastic laminate w/ S/S runners, fold-down
- **SH** - Work Shelf, 8" wide, S/S, flat, fold-down
- **CB** - Work Shelf, 8" wide, hardwood maple, fold-down
- **CR** - Work Shelf, 8" wide, Richlite, fold-down
- **ES** - End Shelf, 18" wide, S/S, fold-down
- **CBE** - End Shelf, 16" wide, hardwood maple, fold-down
- **REVERSA PANEL** - Front
- **REVERSA PANEL** - Ends (set)
- **BLSF** - S/S Front Panel
- **BLSE** - S/S End Panel (each)
- **PP** - Painted Panels, polyurethane enamel in lieu of laminate
- **USB** - Bottom Shelf, S/S, removable
- **USMB** - Undershelves, S/S, middle & bottom
- **RPS** - Rear Sliding Doors, removable, w/ laminate
- **HD** - Hinged Doors, S/S, w/ plastic laminate
- **DL** - Door Locks (set)
- **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
- **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
- **SL-BL** - Legs with adjustable feet, in lieu of casters
- Adapter Plates and Adapter Bars (pg 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
- **DME** - Individual Drain for each well with manifold to single valve w/ rear extension
- **DMV** - Individual Drain with valve for each well with manifold to single valve
- **RDVE** - Rear Drain valve extension (1) required (for **D** & **DMV** only)
- **AMC** - Apron mounted remote controls
- **MS** - Master on/off switch
- **AF** - Automatic water fill



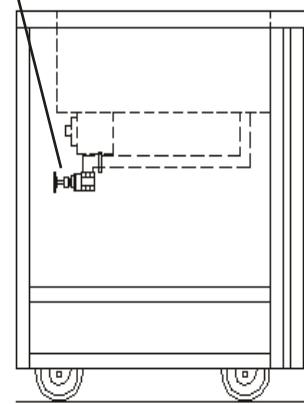
PLAN VIEW



Shown with optional drain & manifold & rear extension



REAR ELEVATION



END VIEW

Electrical Characteristics

MODEL	WATTAGE	VOLTAGE/KW/AMPS	NEMA # PLUG
BLH-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	5-30P
		208V - 2.0KW - 9.6	6-15P
		240V - 2.0KW - 8.3	6-15P
BLH-3	850WATT	120V - 2.55KW - 21.3	L5-30P
		208V - 2.55KW - 12.3	L6-20P
		240V - 2.55KW - 10.6	6-15P
	1000WATT	120V - 3.0KW - 25.0	L5-50P
		208V - 3.0KW - 14.4	L6-20P
		240V - 3.0KW - 12.5	L6-20P
BLH-4	850WATT	208V - 3.4KW - 16.4	L6-30P
		240V - 3.4KW - 14.2	L6-20P
			1000WATT
240V - 4.0KW - 16.7	L6-30P		
BLH-5	850WATT		
		240V - 4.25KW - 17.7	L6-30P
			1000WATT
240V - 5.0KW - 20.8	L6-30P		
BLH-6	850WATT		
		240V - 5.1KW - 21.3	L6-30P
			1000WATT
240V - 6.0KW - 25.0	6-50P		

MODEL	"A"	FOOD WELLS	SHIP WT. (LBS)
BLH-2	36-1/4" (92cm)	2	180 (81.6kg)
BLH-3	50" (127cm)	3	225 (102kg)
BLH-4	63-3/4" (161.9cm)	4	265 (120.2kg)
BLH-5	77-1/2" (196.8cm)	5	310 (140.6kg)
BLH-6	91-1/4" (231.7cm)	6	370 (167.8kg)