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Project:	
Item No.:	
Quantity:	
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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 and rear edge.

BODY: Frame construction shall be of hi-tensile aluminum square tubing, 1-1/4", with 3-3/4" extruded, vertical radius corners on front and rear. Frame sections are all welded construction, ground and polished to a uniform finish. Body is complete with front and end panels of .050 aluminum, and an 8-5/8" rear apron of .090 aluminum. all covered with plastic laminate, with stainless steel sliding rear doors covered in 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 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 ename
& powder coated frames and panels to blend with any decor
Total versatility - available in a variety of lengths
Wet or dry operation
Rear Sliding Doors, S/S, removable, w/ laminate

- 1-Year Parts & Labor Warranty
- UL Listed

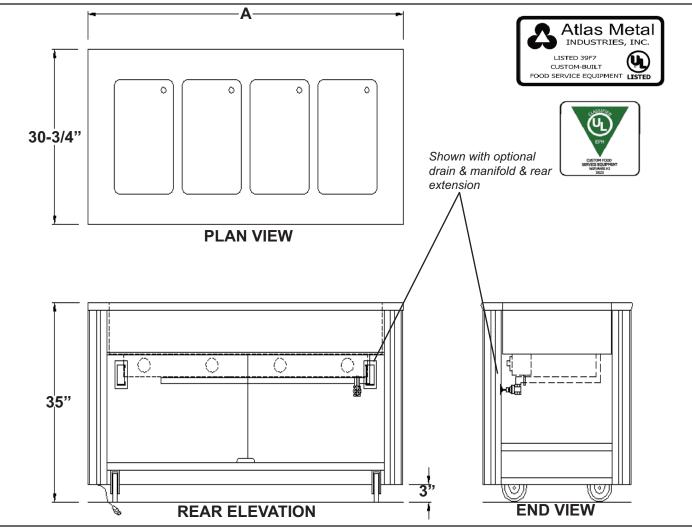
MODULAR UNITS BL SERIES **HOT FOOD** UNIT **Buffet Style** (Drain & Manifold Optional)

BLH-3-BU BLH-4-BU BLH-5-BU □BLH-6-BU

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
		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



Electrical Characteristics

MODEL	WATTAGE	VOLTAGE/KW/AMPS	NEMA # PLUG
		120V - 1.7KW - 14.2	5-20P
BLH-2-BU	850WATT	208V - 1.7KW - 8.2	6-15P
		240V - 1.7KW - 7.1	6-15P
	1000WATT	120V - 2.0KW - 16.7	5-30P
	1000VVAT1	208V - 2.0KW - 9.6	6-15P
		240V - 2.0KW - 8.3	6-15P
BI H-3-BU	850WATT	120V - 2.55KW - 21.3	L5-30P
DLN-3-DU	0000A11	208V - 2.55KW - 12.3	L6-20P
		240V - 2.55KW - 10.6	6-15P
	100014/477	120V - 3.0KW - 25.0	L5-30P
	1000WATT	208V - 3.0KW - 14.4	L6-20P
		240V - 3.0KW -12.5	L6-20P
BLH-4-BU	850WATT	208V - 3.4KW - 16.4	L6-30P
BLN-4-BU	1 TAVUCO	240V - 3.4KW - 14.2	L6-20P
	400014477	208V - 4.0KW - 19.2	L6-30P
	1000WATT	240V - 4.0KW - 16.7	L6-30P
		208V - 4.25KW - 20.4	L6-30P
BLH-5-BU	850WATT	240V - 4.25KW - 17.7	L6-30P
	100014/477	208V - 5.0KW - 24.0	L6-30P
	1000WATT	240V - 5.0KW - 20.8	L6-30P
		208V - 5.1KW - 24.5	6-50P
BLH-6-BU	850WATT	240V - 5.1KW - 21.3	L6-30P
	100014477	208V - 6.0KW - 28.8	6-50P
	1000WATT	240V - 6.0KW - 25.0	6-50P

MODEL	" A "	FOOD WELLS	SHIP WT. (LBS)
BLH-2-BU	36-1/4" (92cm)	2	200 (90.7kg)
BLH-3-BU	50" (127cm)	3	235 (106.5kg)
BLH-4-BU	63-3/4" (161.9cm)	4	275 (124.7kg)
BLH-5-BU	77-1/2" (196.8cm)	5	355 (161kg)
BLH-6-BU	91-1/4" (231.7cm)	6	395 (179.1kg)

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