

ATLAS METAL

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Project:	
Item No.:	
Quantity:	

DROP-IN SERVING EQUIPMENT



HOT/COLD PAN

(3" Recessed Top)
Dual Temp.
Hot or Cold Service
(For Hot Mode)
Water Must Be Used

□ RM-HP-2
□RM-HP-3

□ RM-HP-1

□RM-HP-5

□RM-HP-6

SPECIFICATIONS

TOP: Constructed of 18 gauge, type 304 stainless steel, die stamped with a raised perimeter bead. There shall be a solid vinyl gasket under the beaded edge to form a seal to the counter top, thus preventing seepage or marring of the counter top. Embossed mounting lugs are provided along the inner surface, 3" down from the top, to hold the pan rails and a full set of removable separator channels in place.

LINER: The inner liner shall be 18 gauge, type 304 stainless steel, one piece construction, all welded, ground and polished to a uniform finish. All corners are coved with a minimum 1/4" radius. The liner has copper tubing firmly soldered to the top 3" on all sides. A 3/4" dia. drain with strainer, 4" copper nipple, and valve is provided.

INSULATION: The pan is fully insulated with high density fiberglass, 1-3/8" thick on all sides, 1-1/2" thick on the bottom and enclosed with a 22 gauge galvanized steel outer case.

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. **Please note: the element must be submerged in water to operate properly.**

REFRIGERATION SYSTEM: The compressor housing shall be fabricated from galvanized formed angles 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.

NOTE: Proper ventilation must be provided in counter

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

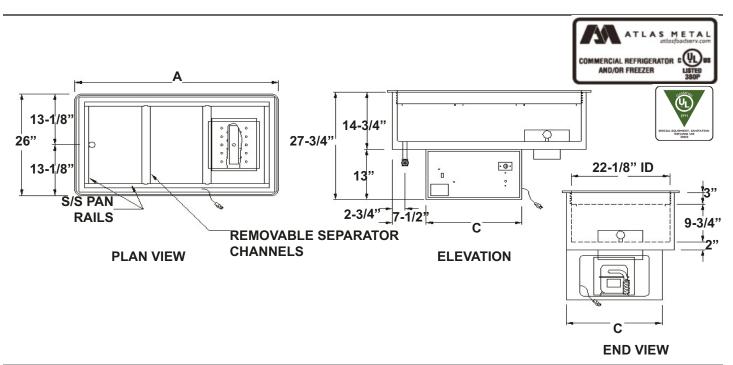
Specifications subject to change without notice.

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
- Factory applied gasket makes installation a snap and seals units to the counter top, thus eliminating seepage
- Accommodates standard 12" X 20" pans with the use of separator channel(s) and pan rails, or fractional size pans with the use of optional adapter bars
- 1-Year Parts & Labor Warranty
- NSF Certified and UL Listed

ACCESSORIES

- **5YW** 5-Year Compressor Warranty
- Stainless Steel adapter bars (pgs. DI-51-52)
- Stainless Steel adapter plates (pgs. DI-51-52)
- CP Cover Plate with handles, S/S
- **RSHP** Remote Switch for counter mounting
- RDVE Rear Drain Valve Extension
- AF Automatic water fill
- * 220 Volt 50 Cycle Compressor



MODEL	"A"	PAN SIZE	ELECTRICAL CHARACTERISTICS		NEMA	SHIP WT.
			HOT OPERATION	COLD OPERATION	CONFIGURA- TION	(LBS.)
RM-HP-1	18-1/8" (46.3cm)	19-7/8" X 11-7/8" X 9" (50.4 X 30.1 X 22.8cm)	16.7 amps 2KW - 120V	3.0 amps 120V - 1/5 HP	L5-30P	145 (65.8kg)
RM-HP-2	31-3/4" (81.2cm)	19-7/8" X 25-5/8" X 12-1/4" (50.4 X 65.6 X 31.1cm)	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	236 (107kg)
RM-HP-3	45-1/2" (116.2cm)	19-7/8" X 39-3/8" X 12-1/4" (50.4 X 99.9 X 31.1cm)	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	267 (121.1kg)
RM-HP-4	59-1/8" (151.1cm)	19-7/8" X 53-1/8" X 12-1/4" (50.4 X 134.1 X 31.1cm)	14.5 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	L-14-30P L-14-30P L-14-30P L-14-30P	305 (138.3kg)
RM-HP-5	73" (186cm)	19-7/8" X 66-7/8" X 12-1/4" (50.4 X 169.8 X 31.1cm)	19.3 amps 4KW - 208V 16.7 amps 4KW - 240V	10.7 amps 120V - 1/2 HP	L-14-30P L-14-30P	342 (155.1kg)
RM-HP-6	86-3/4" (220.9cm)	19-7/8" X 80-5/8" X 12-1/4" (50.4 X 204.7 X 31.1cm)	19.3 amps 4KW - 208V 16.7 amps 4KW - 240V	10.7 amps 120V - 1/2 HP	L-14-30P L-14-30P	423 (191.8kg)

^{*}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.

PAN OPENINGS	COUNTER CUT-OUT REQUIRED	"C"	
	24-1/2" X 16-1/2"	18"	
1	(62.2 X 41.9cm)	(45.7cm)	
2	24-1/2" X 30-1/4"	21-1/2"	
	(62.2 X 76.8cm)	(54.6cm)	
_	24-1/2" X 44"	21-1/2"	
3	(62.2 X 111.7cm)	(54.6cm)	
	24-1/2" X 57-3/4"	21-1/2"	
4	(62.2 X 146.6cm)	(54.6cm)	
	24-1/2" X 71-1/2"	21-1/2"	
5	(62.2 X 181.6cm)	(54.6cm)	
_	24-1/2" X 85-1/4"	21-1/2"	
6	(62.2 X 216.5cm)	(54.6cm)	

RM-HPX - HOT/COLD PAN WITHOUT COMPRESSOR

Units include Hot/Cold Pan, Thermostat, Expansion Valve & Drier (for hook up in field by others)

COMPRESSORS FOR REMOTE INSTALLATIONS

2029-07JP - 1/5 HP for RM-HPX-1 **2029-56JL** - 1/4 HP for RM-HPX-2 & 3 **2029-66JL** - 1/3 HP for RM-HPX-4 **2029-76ZL** - 1/2 HP for RM-HPX-5 & 6

RSHP - Remote Control Panel is required to operate unit.

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