



# ATLAS METAL

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

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

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

## DROP-IN SERVING EQUIPMENT



WH-3

### HOT PAN

### Electrically Heated Single Control

- WH-2
- WH-3
- WH-4
- WH-5
- WH-6

#### SPECIFICATIONS

**TOP:** Constructed of 18 gauge, type 304 stainless steel, die stamped flange 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 of the top to hold the 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 covered with a minimum 1/4" radius. A 3/4" dia. drain, with strainer, brass nipple, and valve is provided.

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

**ELECTRICAL:** The unit is provided with individual 850 watt heating elements, pre-wired to a single thermostat control with a pilot light. 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. Available for single phase power only.

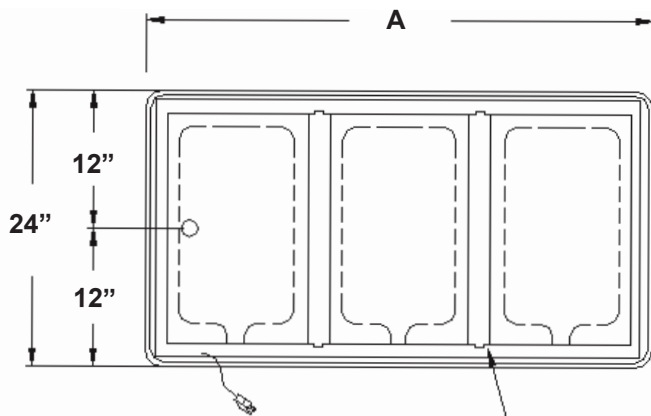
*Specifications subject to change without notice.*

#### STANDARD FEATURES

- Fully insulated to retain heat - protects fixtures and saves energy
- Open Bain Marie construction
- Thermostatically controlled
- 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), or fractional size pans with the use of optional adapter bars
- Wet or Dry Operation
- 1-Year Parts & Labor Warranty
- UL Listed, ETL Listed

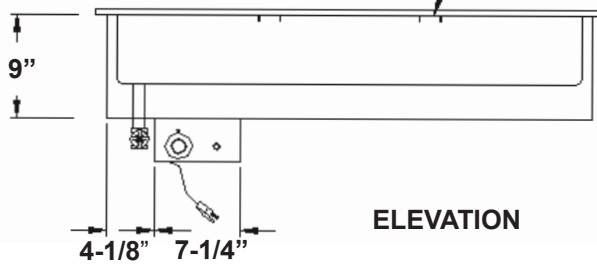
#### ACCESSORIES

- Stainless steel adapter bars (pgs. DI-51-52)
- Stainless steel adapter plates (pgs. DI-51-52)
- CP - Cover Plate with handles, S/S
- RDVE - Rear Drain Valve Extension (1) required
- RT-1 - Remote Thermostat for counter installation, 36" long
- RTL-1 - Remote Thermostat for counter installation, 72" long
- MS - Master on/off switch
- AF - Automatic water fill

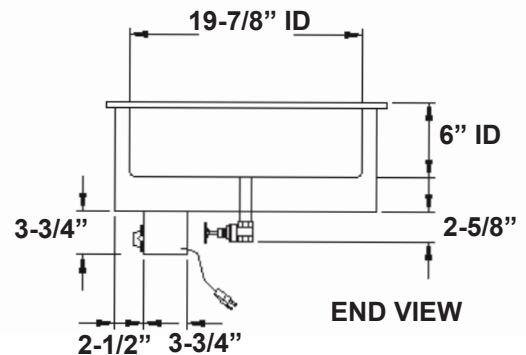


PLAN VIEW

REMOVABLE SEPARATOR CHANNEL



ELEVATION



END VIEW



CONFORMS TO  
NSF/ANSI STD 4  
NSF/ANSI STD 2

**Electrical Characteristics**

MODEL	WATTAGE	VOLTAGE/KW/AMPS	NEMA # PLUG
WH-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
WH-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
WH-4	850WATT	208V - 3.4KW - 16.4	L6-30P
		240V - 3.4KW - 14.2	L6-20P
			1000WATT
240V - 4.0KW - 16.7	L6-30P		
WH-5	850WATT		
		240V - 4.25KW - 17.7	L6-30P
			1000WATT
240V - 5.0KW - 20.8	L6-30P		
WH-6	850WATT		
		240V - 5.1KW - 21.3	L6-30P
			1000WATT
240V - 6.0KW - 25.0	6-50P		

MODEL	"A"	PAN SIZE	COUNTER CUT-OUT (REQUIRED) W X L	SHIP WT. (LBS.)
WH-2	29-3/4" (75.5cm)	19-7/8" X 25-1/2" X 6" (50.4 X 64.7 X 15.2cm)	22-1/4" X 28" (56.5 X 71.1cm)	116 (52.6kg)
WH-3	43-1/2" (110.4cm)	19-7/8" X 39-1/4" X 6" (50.4 X 99.6 X 15.2cm)	22-1/4" X 41-3/4" (56.5 X 106cm)	148 (67.1kg)
WH-4	57-1/4" (145.4cm)	19-7/8" X 53" X 6" (50.4 X 134.6 X 15.2cm)	22-1/4" X 55-1/2" (56.5 X 140cm)	174 (78.9kg)
WH-5	71" (180.3cm)	19-7/8" X 66-3/4" X 6" (50.4 X 169.5 X 15.2cm)	22-1/4" X 69-1/4" (56.5 X 175.8cm)	210 (95.3kg)
WH-6	84-3/4" (215.2cm)	19-7/8" X 80-1/2" X 6" (50.4 X 204.4 X 15.2cm)	22-1/4" X 83" (56.5 X 210.8cm)	227 (102.9kg)

Note: Numeral following the model letters denotes the 12X20 pan capacity