



ATLAS METAL

1135 N.W. 159th DRIVE, MIAMI, FLORIDA 33169

TEL 305.625.2451

TOLL FREE 800.762.7565

FAX 305.623.0475

CAH SERIES

Service and Installation Manual

Please read this manual completely before attempting to install or operate this equipment! Notify carrier of damage! Inspect all components immediately. See page 1.



Effective Date: 2023
IMPORTANT INFORMATION
READ BEFORE USE

CONTENTS

| | |
|---|-------|
| RECEIVING & INSPECTING EQUIPMENT..... | 1 |
| SERIAL AND MODEL# LOCATION..... | 1 |
| CAH SPECIFICATIONS, FEATURES, AND ACCESSORIES..... | 2 |
| ELECTRICAL CHARACTERISTICS AND CUT OUT REQUIREMENTS..... | 3 |
| WH SPECIFICATIONS, FEATURES, AND ACCESSORIES..... | 4 |
| ELECTRICAL CHARACTERISTICS AND CUT OUT REQUIREMENTS..... | 5 |
| INSTALLATION, OPERATION AND S/S MAINTENANCE..... | 6-7 |
| REMOTE CONTROL INSTALLATION..... | 8 |
| PART LISTS..... | 9 |
| AUTOMATIC WATER FILL INSTALLATION, OPERATION & PARTS DIAGRAM..... | 10-13 |
| TROUBLESHOOTING..... | 14 |
| ELECTRICAL SCHEMATICS 120V..... | 15 |
| ELECTRICAL SCHEMATICS 208V-240V..... | 16 |
| LIMITED WARRANTY..... | 17 |
| WARRANTY INFORMATION..... | 18-19 |

RECEIVING AND INSPECTING THE EQUIPMENT

1. VISUALLY INSPECT THE SHIPPING CRATE. DAMAGE SHOULD BE NOTED AND REPORTED TO THE DELIVERING CARRIER.
2. IF DAMAGED, OPEN AND INSPECT CONTENTS WITH CARRIER.
3. IF CRATE IS NOT DAMAGED AND THERE IS CONCEALED DAMAGE TO THE EQUIPMENT, NOTIFY THE CARRIER. NOTIFICATION MUST BE MADE VERBALLY AND IN WRITING.
4. REQUEST AN INSPECTION BY THE SHIPPING COMPANY FOR THE DAMAGED EQUIPMENT WITHIN 10 DAYS FROM RECEIPT OF THE EQUIPMENT
5. FREIGHT CARRIERS CAN SUPPLY THE NECESSARY FORMS ON REQUEST.
6. SAVE ALL CRATING MATERIALS UNTIL INSPECTION HAS BEEN MADE OR WAIVED.

SERIAL NUMBER LOCATION

THE SERIAL AND MODEL# CAN BE FOUND ON THE OPERATORS CONTROL PANEL. WHEN CALLING ATLAS FOR PARTS AND SERVICE ALWAYS HAVE THIS INFORMATION AVAILABLE.

SERIAL #: _____

MODEL #: _____

INSTALLATION DATE: _____



ATLAS METAL

1135 N.W. 159th DRIVE, MIAMI, FLORIDA 33169

TEL 305.625.2451

TOLL FREE 800.762.7565

FAX 305.623.0475

WWW.ATLASFOODSERV.COM

SALES@ATLASFOODSERV.COM

Project:

Item No.:

Quantity:



CAH-4 SHOWN WITH ACCESSORIES

MODULAR UNITS CA SERIES

HOT FOOD UNIT Electrically Heated Single Control

- CAH-2
- CAH-3
- CAH-4
- CAH-5
- CAH-6

SPECIFICATIONS

TOP: Constructed of 16 gauge, type 304 stainless steel, die-formed, welded, ground and polished. Top is provided with an opening to receive the appropriately sized drop-in unit. An integral locking device shall be provided to align and retain cart positioning when two or more carts are joined.

BODY: Frame construction shall be of hi-tensile aluminum square tubing, 1-1/4" x 1-1/4". Frame sections are welded construction, ground and polished to a uniform finish. Body is complete with front panel and 7" rear apron of plastic laminate on .063 aluminum. Owner to specify finish.

HOT FOOD PAN: The cart includes a WH series drop-in hot pan, bain marie style, installed in the top. Constructed of 18 gauge, type 304 stainless steel, with raised perimeter bead and solid vinyl gasket. 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. The interior liner is fabricated with 1/4" radius coved corners. A 3/4" dia. drain with strainer, 4" brass nipple and valve is provided. Embossed mounting lugs are provided, along the inner surface of top, to hold the removable separator channel(s) in place. Separator channel(s) to hold 12"x20" food pans are included.

ELECTRICAL: The unit is provided with 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 the operator's left. Bottom of outer case can be removed for access to electrical components. Available in single phase power only.

CASTERS: The casters shall be 5" 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.

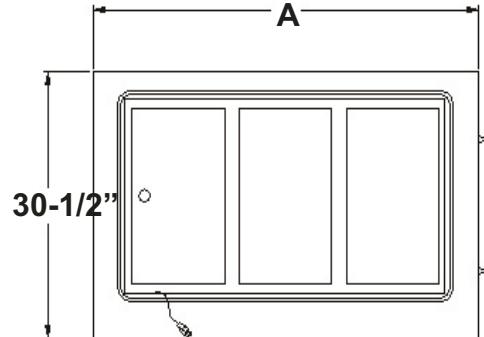
Specifications subject to change without notice.

STANDARD FEATURES

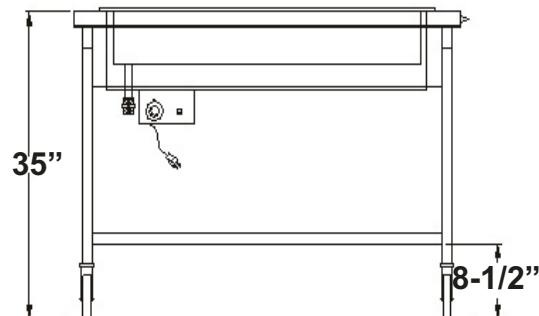
- Fully insulated to retain heat - open, bain marie construction with single thermostat control
- Positive self-locking device - keeps tops level and equipment in place
- Fully mobile - each unit is provided with 5" dia. swivel casters, two with brakes
- Versatile - available in a wide range of sizes and a wide variety of finishes and colors
- Wet or Dry Operation
- 1-Year Parts & Labor Warranty
- UL Listed

ACCESSORIES

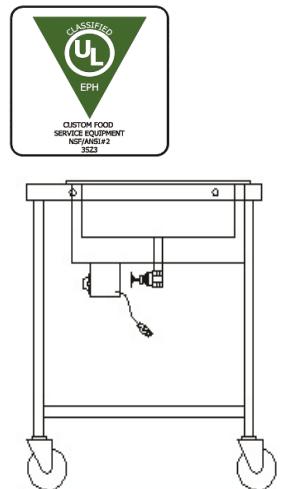
- SL - Tray Slide, 11-1/4" wide, S/S, 2-rail, fold-down
- SLT - Tray Slide, 11-1/4" wide, S/S, 3-rail, fold-down
- SLS - Tray Slide, 11-1/4" wide, S/S solid, ribbed, fold-down
- SLF - Tray Slide, 11-1/4" wide, plastic laminate with S/S runners, fold-down
- SH - Work Shelf, 8" wide, S/S, fold-down
- CB - 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
- EPA - End Panel, aluminum w/ plastic laminate (each)
- S - S/S Front Panel
- EPS - S/S End Panel (each)
- PP - Painted Panels, urethane, in lieu of laminate
- US - Undershelf, S/S, removable
- 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
- 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
- Legs with adjustable feet in lieu of casters
- BSF - Front Skirt with recessed casters
- BSE - End Skirt (each)
- BSR - Rear Skirt
- Stainless Steel Adapter Plates & Adapter Bars (pgs. DI-51 - DI-52)
- CP - Cover Plate with handles, S/S
- AMC - Apron mounted remote control
- MS - Master on/off switch
- AF - Automatic water fill
- RDVE - Rear Drain valve extension (1) required



PLAN VIEW



REAR ELEVATION



END VIEW

Electrical Characteristics

| MODEL | WATTAGE | VOLTAGE/KW/AMPS | NEMA # PLUG | |
|----------|---------------------|----------------------|---------------------|--------|
| CAH-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 |
| CAH-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 |
| CAH-4 | 850WATT | 208V - 3.4KW - 16.4 | L6-30P | |
| | | 240V - 3.4KW - 14.2 | L6-20P | |
| | 1000WATT | 208V - 4.0KW - 19.2 | L6-30P | |
| | | 240V - 4.0KW - 16.7 | L6-30P | |
| CAH-5 | 850WATT | 208V - 4.25KW - 20.4 | L6-30P | |
| | | 240V - 4.25KW - 17.7 | L6-30P | |
| | 1000WATT | 208V - 5.0KW - 24.0 | L6-30P | |
| | | 240V - 5.0KW - 20.8 | L6-30P | |
| CAH-6 | 850WATT | 208V - 5.1KW - 24.5 | 6-50P | |
| | | 240V - 5.1KW - 21.3 | L6-30P | |
| | 1000WATT | 208V - 6.0KW - 28.8 | 6-50P | |
| | | 240V - 6.0KW - 25.0 | 6-50P | |

| MODEL | "A" | FOOD WELLS | SHIP WT. (LBS) |
|-------|-------------------|------------|----------------|
| CAH-2 | 36-1/4" (92cm) | 2 | 145 (65.8kg) |
| CAH-3 | 50" (127cm) | 3 | 185 (83.9kg) |
| CAH-4 | 63-3/4" (161.9cm) | 4 | 225 (102.1kg) |
| CAH-5 | 77-1/2" (196.8cm) | 5 | 265 (120.2kg) |
| CAH-6 | 91-1/4" (231.7cm) | 6 | 320 (145.1kg) |



ATLAS METAL

1135 N.W. 159th DRIVE, MIAMI, FLORIDA 33169

TEL 305.625.2451

TOLL FREE 800.762.7565

FAX 305.623.0475

WWW.ATLASFOODSERV.COM

SALES@ATLASFOODSERV.COM

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 prevent water from entering the system. 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 coved 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.

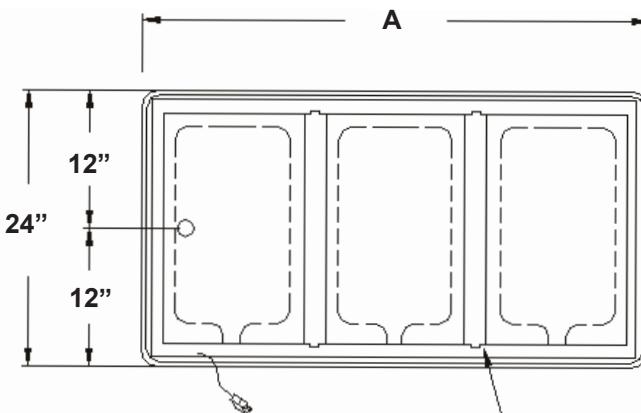
Specifications subject to change without notice.

STANDARD FEATURES

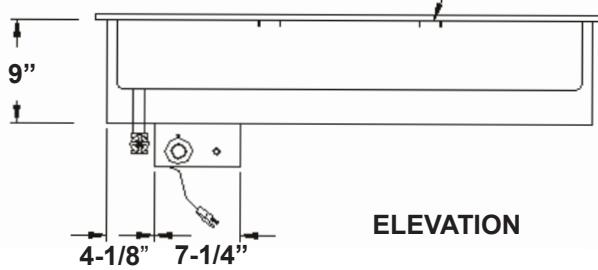
- Fully insulated to retain heat - protects fixtures and saves energy
- Open Bain Marie construction
- Thermostatically controlled
- Factory applied gasket - makes installation a snap and seals units to the counter top, thus eliminating seepage
- Accommodates standard 12" X 20" pans with the use of separator 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



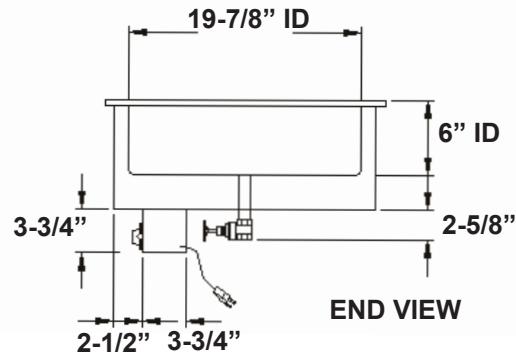
PLAN VIEW



ELEVATION



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



END VIEW

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 | |
| | | 120V - 2.0KW 16.7 | 5-30P | |
| | 1000WATT | 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 | |
| | | 120V - 3.0KW - 25.0 | 5-50P | |
| | 1000WATT | 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 | 208V - 4.0KW - 19.2 | L6-30P | |
| | | 240V - 4.0KW - 16.7 | L6-30P | |
| WH-5 | 850WATT | 208V - 4.25KW - 20.4 | L6-30P | |
| | | 240V - 4.25KW - 17.7 | L6-30P | |
| | 1000WATT | 208V - 5.0KW - 24.0 | L6-30P | |
| | | 240V - 5.0KW - 20.8 | L6-30P | |
| WH-6 | 850WATT | 208V - 5.1KW - 24.5 | 6-50P | |
| | | 240V - 5.1KW - 21.3 | L6-30P | |
| | 1000WATT | 208V - 6.0KW - 28.8 | 6-50P | |
| | | 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

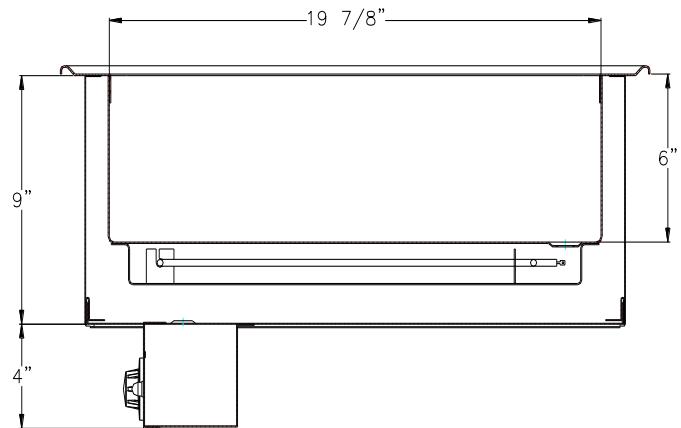
ELECTRICAL HEATED UNITS

WH/ WIH/ WIHD/ WIHD&M/ WIHL AND WIH 1-6 SERIES

INSTALLATION

Provide the correct counter cut-out opening (see chart below) and drop in. The vinyl gasket assures complete seating. A non-toxic silicone seal required between the gasket and counter top. The unit is supplied with a power cord and NEMA plug. Refer to the data plate on the control panel for the amperage and voltage information. Use a licensed electrician when installing power source.

| MODEL NUMBER | CUT-OUT SIZE |
|--------------------------------|-----------------|
| WIH-1/ WIHD-1 * | 22 1/4 X14 1/4 |
| WH-2/ WIH-2/ WIHD-2/ WIH-D&M-2 | 22 1/4 X 28 |
| WH-3/ WIH-3/ WIHD-3/ WIH-D&M-3 | 22 1/4 X 41 3/4 |
| WH-4/ WIH-4/ WIHD-4/ WIH-D&M-4 | 22 1/4 X 55 1/2 |
| WH-5/ WIH-5/ WIHD-5/ WIH-D&M-5 | 22 1/4 X 69 1/4 |
| WH-6/ WIH-6/ WIHD-6/ WIH-D&M-6 | 22 1/4 X 83 |
| | |
| WIHL-2/ WIHL-D-2/ WIHL-D&M-2 | 14 1/4 X 44 1/4 |
| WIHL-3/ WIHL-D-3/ WIHL-D&M-3 | 14 1/4 X 66 |
| WIHL-4/ WIHL-D-4/ WIHL-D&M-4 | 14 1/4 X 87 3/4 |



SIDE SECTIONAL VIEW

* Control box on 14 1/4" side.

OPERATION

During operation the unit must be used with water and the thermostat must be set at position #10
The thermostat dial has an off position and numbers from 1 to 10 (Number 10 is the highest and mandatory setting)

WH & WIH WET (WITH WATER) OPERATION

- 1) Close individual drain valves.
- 2) Fill the unit with water (preferably hot water) until the level assigned.
- 3) Cover the well(s) with a lid, turn the T-Stat to position #10 and wait 45 minutes for the unit to heat up, then you can lower the T-Stat to your desired temp.
- 4) Insert pans with food. Be cautious, unit is hot.
- 5) Check the water level every 2 hours.

WH & WIH DRY (WITHOUT WATER) OPERATION

- 3) Cover the well(s) with a lid, turn the T-Stat to position #10 and wait 15 minutes for the unit to heat up, then you can lower the T-Stat to your desired temp.
- 2) Insert pans with food. Be cautious, unit is hot.

MAINTENANCE

NEVER CLEAN PANS WITH A CHLORIDE, ALL-PURPOSE, BLEACH, ACIDIC, VINEGAR BASED PRODUCTS. CHLORIDES OR IMPROPER CLEANING COULD SCAR, MARK AND/OR CORRODE PANS. DO NOT USE STEEL WOOL OR ABRASIVE PRODUCTS TO CLEAN. USE SOAPY WARM WATER, RINSE THOROUGHLY TO REMOVE ALL RESIDUES. FAILURE TO MEET THESE CONDITIONS WILL VOID WARRANTY.

IMPORTANT

Depending on the environment, usage, and maintenance of the unit, periodic review and reapplication of silicon of the wells may be recommended. This is to ensure the unit is adequately sealed to prohibit steam or moisture intrusion from usage.



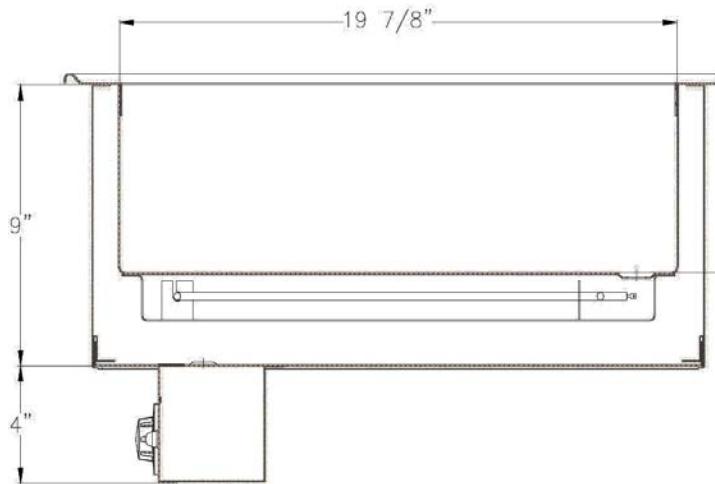
ATLAS METAL

Subsidiary of Mercury Aircraft, Inc.

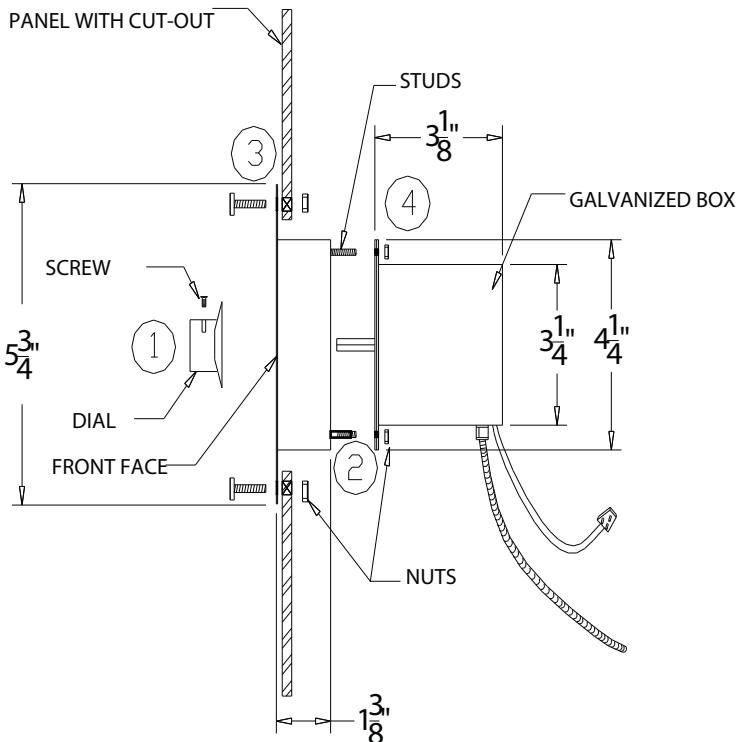
1135 N.W. 159th DR., MIAMI, FL 33169

PHONE (305) 625-2451, (800) 762-7565, FAX (305) 623-0475, E-mail: sales@atlasfoodserv.com

WH/WH STANDARD INSTALLATION



WIH-REMOTE INSTALLATION



SIDE SECTIONAL VIEW

INSTALLATION OF THE REMOTE CONTROL HOT UNITS

Provide the correct Cut-Out opening for the remote control panel (see chart below). Remove control box from the bottom of the unit.

- 1) Remove black control dial from front of control panel by loosening screws.
- 2) Remove 6/32 fiber nuts from the back of the control box.
- 3) Mount the S/S front plate to the Cut-Out in apron.
- 4) Attach the galvanized box to the S/S front plate.

The unit is ready to be connected to the electrical receptacle. Refer to the data plate on the control panel for the amperage and voltage information. Use a licensed electrician when installing power source.

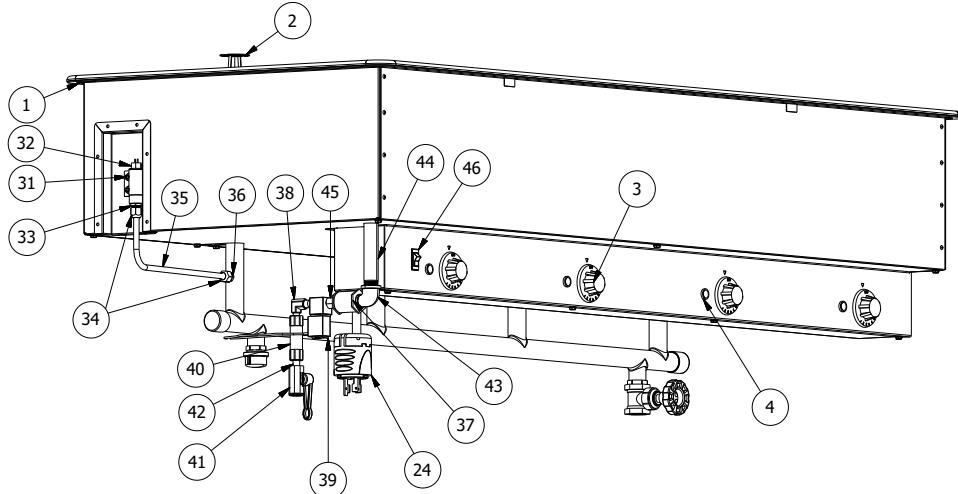
| MODEL | CUT-OUT SIZE |
|-------|----------------|
| 1 | 4 1/2 x 6 1/4 |
| 2 | 4 1/2 x 12 1/4 |
| 3 | 4 1/2 x 26 |
| 4 | 4 1/2 x 39 3/4 |
| 5 | 4 1/2 x 53 1/2 |
| 6 | 4 1/2 x 67 1/4 |

CAUTION: HANDLE CONTROL PANEL & CONDUIT CAREFULLY, THERMOSTAT CAPILLARY TUBE IS VERY FRAGILE, IF BROKEN, HEATING SYSTEM WILL NOT OPERATE.

FAILURE TO MEET THESE CONDITIONS WILL VOID WARRANTY.

1135 N.W. 159th DR., MIAMI, FL 33169
PHONE (305) 625-2451, (800) 762-7565, FAX (305) 623-0475, E-mail: sales@atlasfoodserv.com

PARTS LIST ELECTRICAL HEATED UNITS W/AUTOMATIC WATER FILL WH/ WIHD&M/ WIHLD&M- /WIHD&M- 1-6 SERIES



| ITEM NUMBER | PART NUMBER | DESCRIPTION |
|-------------|----------------|---------------------------------|
| 1 | 7002-0+Model # | Vinyl Bead Gasket |
| 2 | 86-3202 | Perforated Snap in Drain |
| 3 | 1097-2 | Dial |
| 4 | 1100 | Pilot Light |
| 5 | 3007-3 | 3/4" Brass Nipple 7" long |
| 6 | 3016-11 | Brass Gate Valve |
| 7 | 1089-5 | P-136 Terminal (#22 & 18 wire) |
| 8 | 1089-2 | P-151 Terminal (#10 & 12 wire) |
| 9 | 1089-4 | P-144 Terminal (#14 & 16 wire) |
| 10 | 1098 | S Screw Thermostat Mounting 11 |
| | 1096-60 | Remote Thermostat with 48" Bulb |
| 12 | 1096-96 | Remote Thermostat with 72" Bulb |
| 13 | 1012-100 | 12" Nickel Wire |
| 14 | 1014-100 | 14" Nickel Wire |
| 15 | 1096-36 | Thermostat |
| 16 | S81114-000 | Element Holder |
| 17 | SC0099-238 | S/S Element Holder |
| 18 | 1053-HT | 120V-850W Element |
| 19 | 1054-HT | 208V-850W Element |
| 20 | 1055-HT | 240V-850W Element |
| 21 | 1056-HT | 120V-1000W Element |
| 22 | 1057-HT | 240V-1000W Element |
| 23 | 1058-HT | 208V-1000W Element |
| 24 | 1002 | Power Cord 14/3 |
| | 1004 | Power Cord 12/3 |
| | 1004-4 | Power Cord 10/3 |

| ITEM NUMBER | PART NUMBER | DESCRIPTION |
|-------------|-------------|---|
| 25 | 12-228 | Plug 20Amp 240V |
| 26 | 1022 | Plug 30Amp 240V |
| 27 | 12-256 | Plug 30Amp 120V |
| 28 | 1012-101 | #12 Green Wire (Ground) |
| 29 | 1014-101 | #14 Green Wire (Ground) |
| 30 | 1001-1 | 50 Amp Cord & Plug |
| 31 | 48-22 | S/S 10 x 1/2 Screws |
| 32 | S84553 | Reservoir Assembly |
| 33 | 51-25 | 1/4" x 3/8" NPT Male Conn. |
| 34 | 2050 | Brass Flare Nut |
| 35 | 2031 | 1/4" Copper Tubing |
| 36 | 21-23 | 1/4" x 1/4" Brass Union |
| 37 | 600022-1 | Dual check vacuum breaker #98d NPTM 1/4" (BACK FLOW PREVENTION) |
| 38 | 30-46 | 90° Street Elbow |
| 39 | 1800-3904 | Solenoid Valve 120V |
| | 1800-3903 | Solenoid Valve 240V |
| 40 | 600002 | Brass In Line Strainer |
| 41 | 1800-35 | Ball In Valve |
| 42 | 1800-39 | Close Nipple |
| 43 | 87-69 | 90° 1/2" to 1/4 Reducing Elbow Brass |
| 44 | 87-70 | 1/2 dia. Brass Pipe Threaded Both Ends |
| 45 | 87-68 | 1/8" Male to 1/4" female reducer |
| 46 | 1069-1 | Switch |

AUTOMATIC WATER FILL UNITS

WIH, WH AND WCMHP/RMHP SERIES INSTALLATION

A factory supplied in-line water strainer is installed. When installing the water supply to the unit, use flexible or removable tubing to the water inlet, so that access to clean the strainer is available. The supply lines must be purged to remove particles from damaging the solenoid valve operation. Do not remove or relocate the water reservoir. Failure to do so may result in warranty denial. It is recommended the customer supply a primary water filtering system for protection.

***Note-Atlas Metal Ind. Inc. is not responsible for routine maintenance of the strainer or customer supplied water filter system.**

***Atlas Metal Industries Inc. recommends that all units installed to a water source use our Autofill or any backflow protection of your choice. Please refer to your local code.**

Any attempt to change or modify the Auto Fill system will void the warranty.

OPERATION

| | |
|--|---|
| <p>HEATING CYCLE</p> <ol style="list-style-type: none">1. Turn master switch to “OFF” position.2. Close drain valve.3. Turn master switch to “ON” position.4. Turn on Auto Fill.5. Fill unit, preferably with “HOT” water until heating element is completely submerged (water must be level.) <p>WARNING: HEATING ELEMENT WILL BE DAMAGED IF NOT SUBMERGED AT ALL TIMES DURING HEATING CYCLE!</p> <ol style="list-style-type: none">6. Turn selector switch to “HOT”.7. Select desired setting on heating thermostat dial (1-Warm, 10-Hot).8. Cover unit with serving pans. Unit will be ready for serving in approximately 30 minutes. <p>OPERATOR MUST CHECK PERIODICALLY THAT HEATING ELEMENT IS SUBMERGED.</p> | <p>HEATING TO COOLING</p> <ol style="list-style-type: none">1. Turn master switch to “OFF” position2. Remove serving pans.3. Drain hot water completely.4. Turn selector switch to “COLD”.5. Turn master switch to “ON”. <p>CAUTION: Unit is equipped with a safety device. The compressor will not turn until stainless liner temperature is at 120 degrees or below.</p> <ol style="list-style-type: none">6. For WCM-HP Select desire cooling thermostat setting (1-Cool, 7-Coldest). For RM-HP, no setup necessary; Unit ships with factory temperature controls complete.7. Cover unit with serving pans. Unit will cool down and be ready for serving in approximately 30 minutes <p>*Unit is not intended to operate 24/7.</p> |
| <p>COOL TO HEAT</p> <p>Follow same steps shown for heat cycle</p> | |

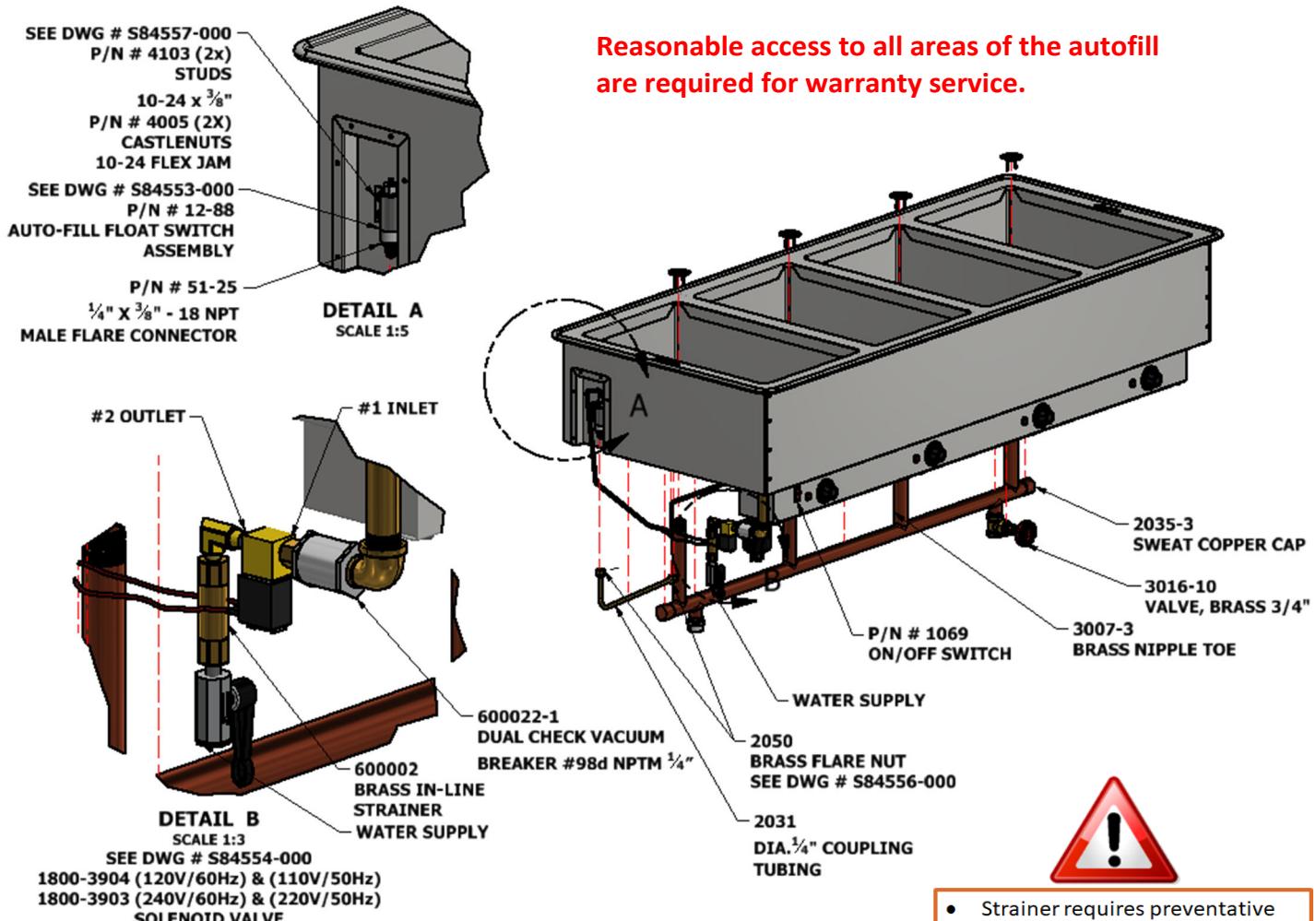
AUTOMATIC WATER FILL UNITS

***Note** - Factory water depth settings for A/F units are 3/8" from the bottom of the liner and for WCM-HP and RM-HP, water depth should be 4" from the bottom of the liner.

DO NOT manually add water to Auto-fill units above water level mark, damage and leakage to the Automatic sensor could result. As the water evaporates the pans will fill automatically.

If the orange warning light turns on, please turn off the unit and check that the autofill is working properly.

It is recommended that the Auto Fill be in the off position when not in use.



Note - Atlas Metal highly recommend the installation of a water filtration kit or "whole house" water filtration system to ensure warranty coverage.

Atlas Metal Industries, Inc. is not responsible for routine maintenance of the strainer, or the customer supplied water filter system.



TEL 305.423.2451 TOLL FREE 800.762.7565 WWW.ATLASPOODSERV.COM FAX 305.422.0477

ATLAS METAL

1135 N.W. 159th DRIVE, MIAMI, FLORIDA 33169



The Automatic Water Fill contains sensitive components. Atlas Metal recommends the following to safeguard your water fill.

Components:

- Float Switch
- **Solenoid Valve**
- Back-Flow Prevention Valve (required by NSF)

Atlas Metal requires the installation of a water filtration kit or “whole house” water filtration system to ensure warranty coverage. Maintenance issues resulting in hindering the proper function of the equipment will be the responsibility of the end user.

Without such system, the unit is susceptible to hard water contaminants. Contaminants such as calcium and magnesium, and/or other mineral particles can build up in the Automatic Water Fill. These contaminants can build up in the Float Switch and Back-Flow Prevention Valve and may prevent them from closing completely during operation. This may lead to a water leak.

If such scenario occurs, the components must be replaced for peak operation.

When installing the water supply to the unit, the supply lines must be purged to remove particles from damaging the solenoid valve operation. A factory supplied in-line water strainer is installed. Do not remove or relocate the water reservoir.

Note - Atlas Metal Industries, Inc. is not responsible for routine maintenance of the strainer or the customer supplied water filter system.

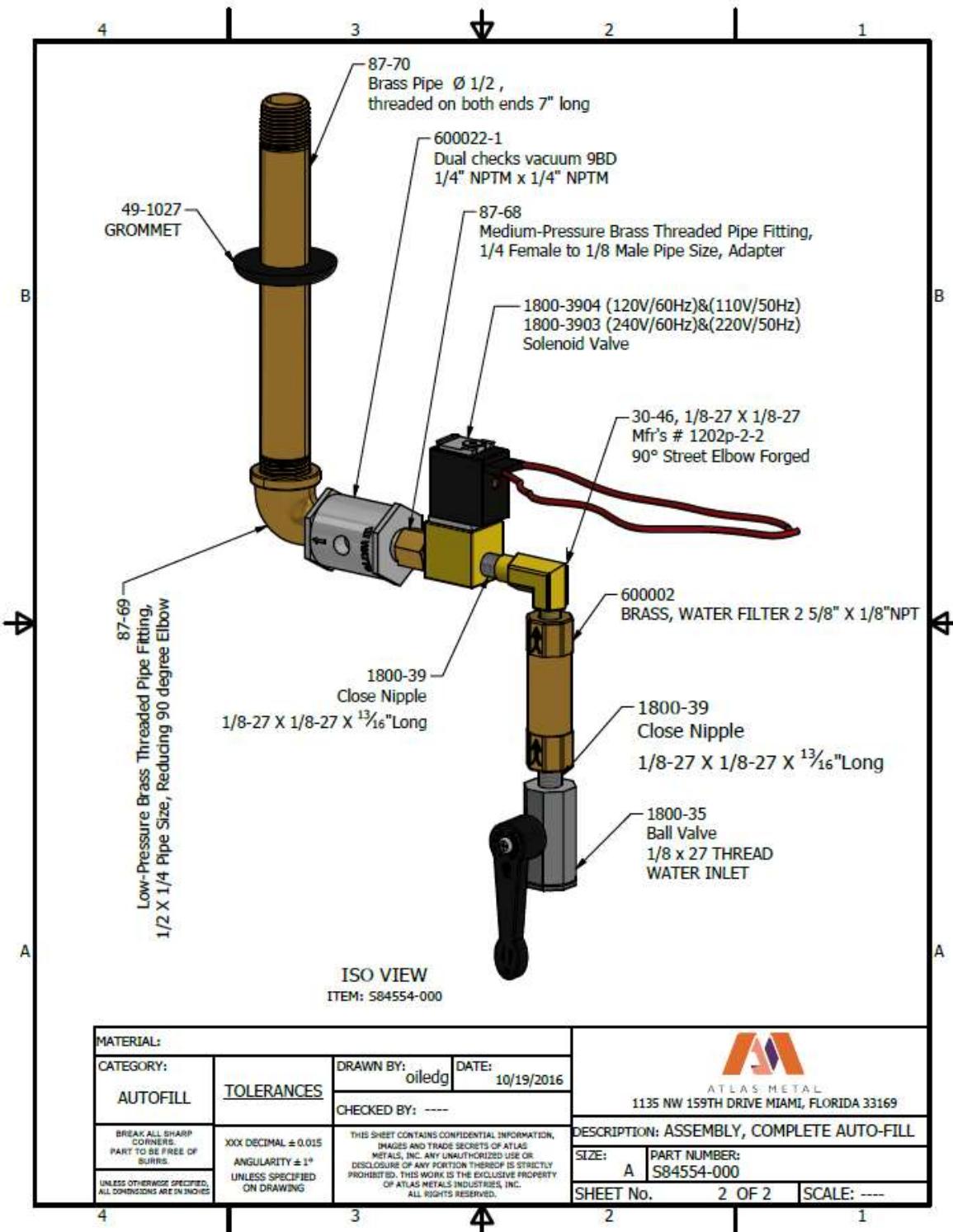
Revised 09.24



ATLAS METAL

1135 N.W. 159th DRIVE, MIAMI, FLORIDA 33169

TEL 305.423.2451 TOLL FREE 800.762.7565 WWW.ATLASMETAL.COM FAX 305.422.0473



Note - Atlas Metal Industries, Inc. is not responsible for routine maintenance of the strainer or the customer supplied water filter system.

Revised 09.24



ATLAS METAL

Subsidiary of Mercury Aircraft, Inc.

1135 N.W. 159th DR., MIAMI, FL 33169

PHONE (305) 625-2451, (800) 762-7565, FAX (305) 623-0475, E-mail: sales@atlasfoodserv.com

Electric Hot Food Drop-In Trouble Shooting Guide

| Symptom | Probable Cause |
|---|--|
| Unit will not heat | Unit not plugged in. No power at receptacle. Thermostat and or switch not in the on position. Call factory for service at 1-800-762-7565 |
| Food products not hot enough. | Thermostat's not turned to the highest setting. Food products not hot enough when placed in unit. Food product not being stirred or rotated. Heat lamp or head strip over the food product is recommended. Call factory for service at 1-800-762-7565. |
| NOTE: Before starting any warranty repair work you must first call the factory for authorization. Failure to do so can make you responsible for repair cost. | |

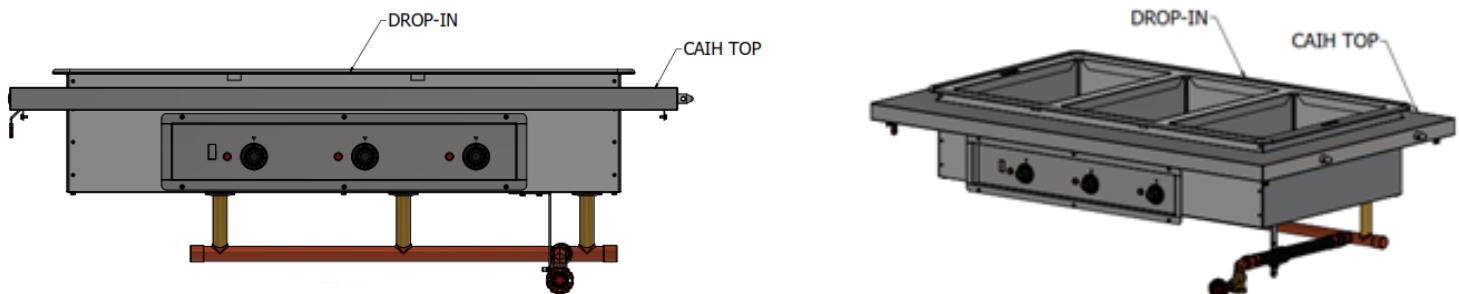
IMPORTANT!!

NSF-2 & NSF-4 REQUIREMENTS

In accordance with NSF 2 & NSF 4 regulations, for added safety in case of water leaks, all carts on legs with skirts must be sealed to the floor to establish proper sanitary operation. To achieve a good sealing between the unit and the top or floor, silicone sealant * must be used. Allow the sealant to cure as per the manufacturer's instructions, usually around 24 hours.



In accordance with NSF 2 & NSF 4 regulations, there shall be a solid vinyl gasket under the beaded edge to prevent water from entering the system.



* Sealants shall meet the requirements for the zone of intended use and shall only be used as permitted in NSF / ANSI 51.

4

3

2

1

REVISION HISTORY

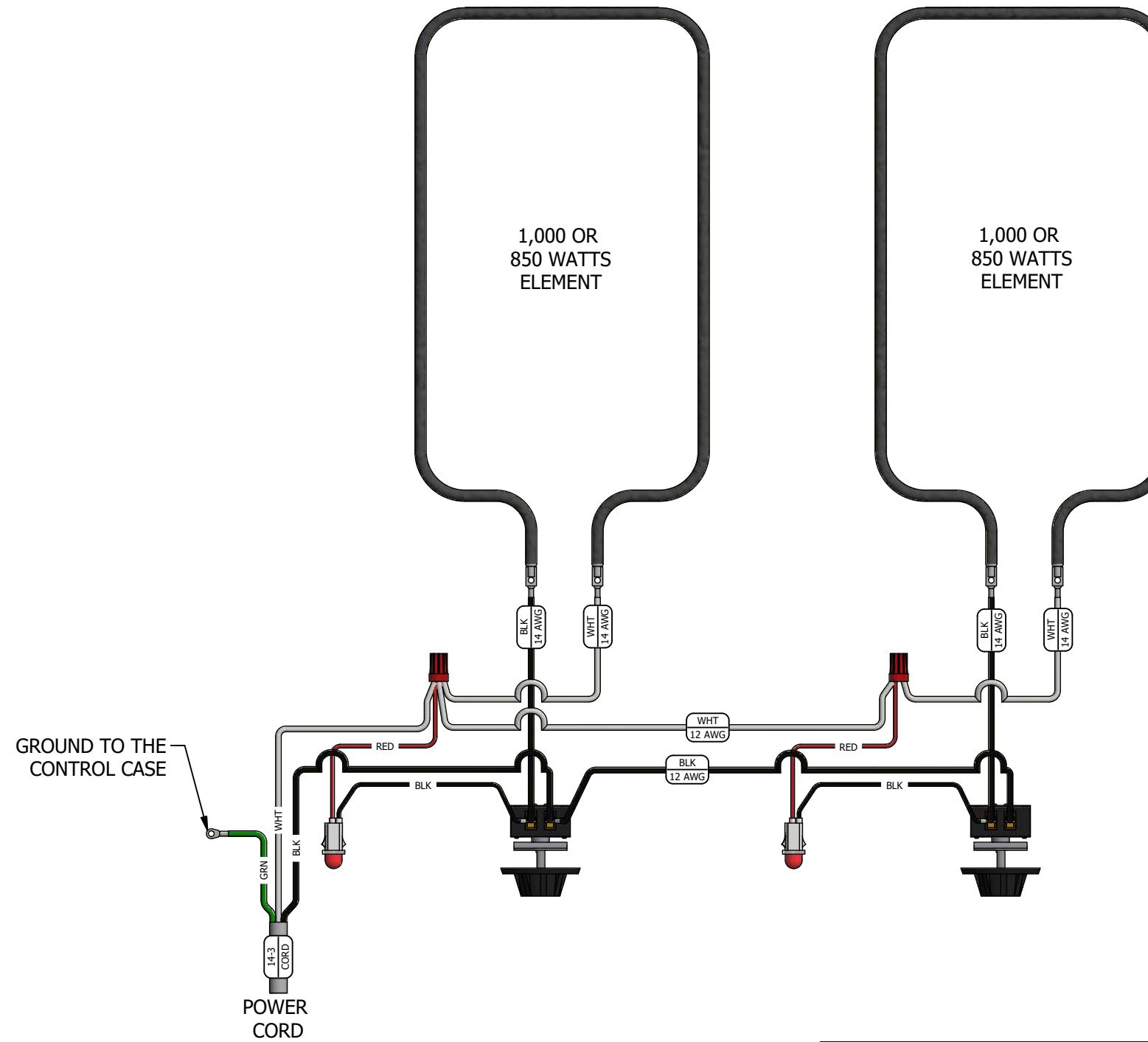
| REV | DESCRIPTION | DATE |
|-----|---------------|-----------|
| 1 | CHANGE LABLES | 2/16/2012 |

B

B

4

4



| | | | | | |
|---|-------------------------|---|--|---|--|
| MATERIAL: | | DRAWN BY: L.AND DATE: 11/30/2010 | | ATLAS METAL 1135 NW 159TH DRIVE MIAMI, FLORIDA 33169 | |
| CATEGORY: WIH | | TOLERANCES | | | |
| BREAK ALL SHARP CORNERS. PART TO BE FREE OF BURRS. | | CHECKED BY: ---- | | | |
| XXX DECIMAL \pm 0.015 | ANGULARITY \pm 1° | UNLESS OTHERWISE SPECIFIED, ALL DIMENSIONS ARE IN INCHES | THIS SHEET CONTAINS CONFIDENTIAL INFORMATION, IMAGES AND TRADE SECRETS OF ATLAS METALS, INC. ANY UNAUTHORIZED USE OR DISCLOSURE OF ANY PORTION THEREOF IS STRICTLY PROHIBITED. THIS WORK IS THE EXCLUSIVE PROPERTY OF ATLAS METALS INDUSTRIES, INC. ALL RIGHTS RESERVED. | | |
| DESCRIPTION: ELECTRICAL SCHEMATIC | | | | | |
| SIZE: B | PART NUMBER: WIH-2 120V | | | | |
| SHEET No. 1 OF 1 SCALE: ---- | | | | 1 | |

4

3

2

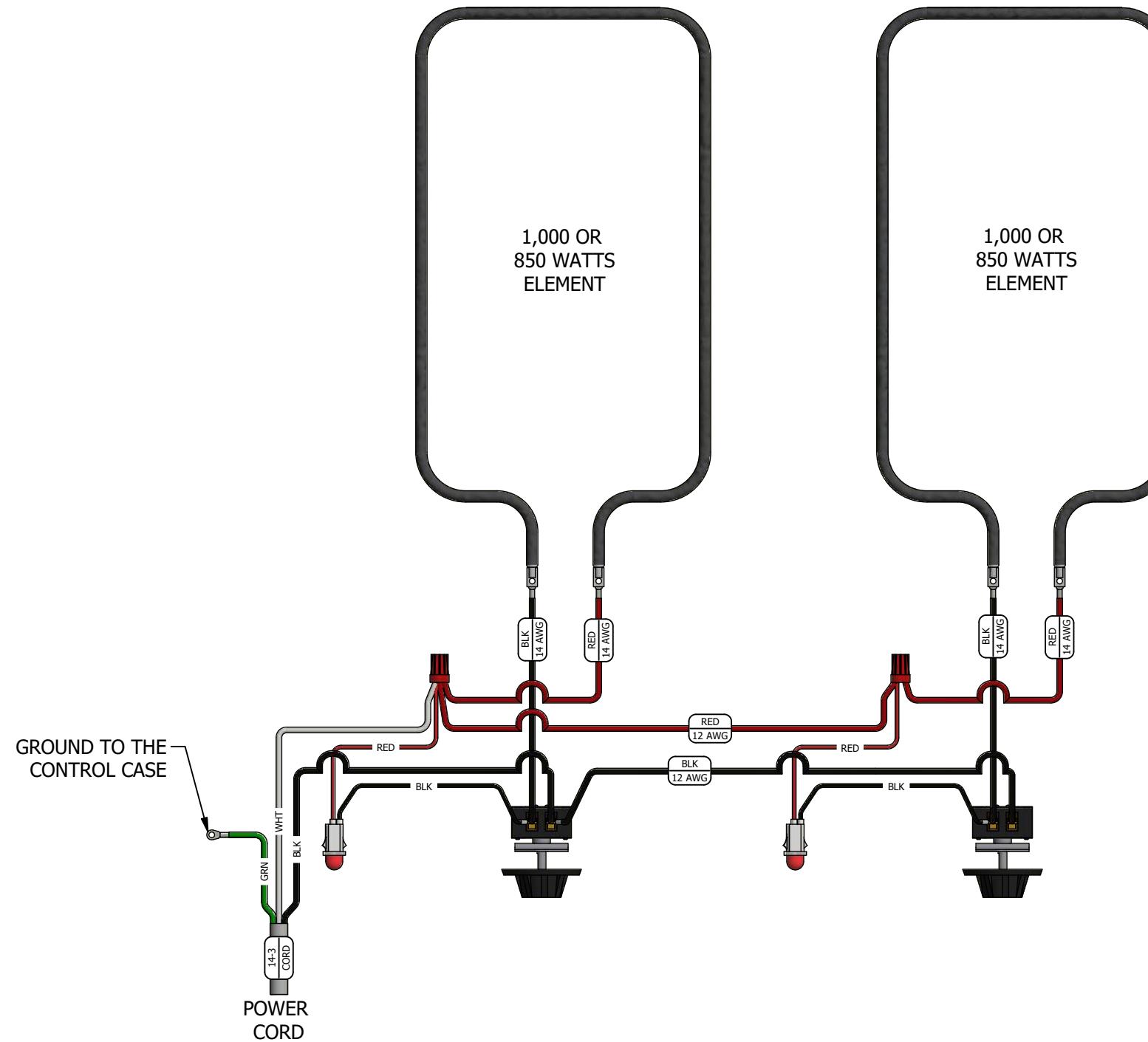
1

REVISION HISTORY

| REV | DESCRIPTION | DATE |
|-----|---------------|-----------|
| 1 | CHANGE LABLES | 2/16/2012 |

B

B



MATERIAL:

CATEGORY:

WIH

TOLERANCES

DRAWN BY:

L.AND

DATE: 11/30/2010

CHECKED BY: ----

XXX DECIMAL \pm 0.015ANGULARITY \pm 1°

UNLESS SPECIFIED ON DRAWING

THIS SHEET CONTAINS CONFIDENTIAL INFORMATION, IMAGES AND TRADE SECRETS OF ATLAS METALS, INC. ANY UNAUTHORIZED USE OR DISCLOSURE OF ANY PORTION THEREOF IS STRICTLY PROHIBITED. THIS WORK IS THE EXCLUSIVE PROPERTY OF ATLAS METALS INDUSTRIES, INC. ALL RIGHTS RESERVED.



1135 NW 159TH DRIVE MIAMI, FLORIDA 33169

DESCRIPTION: ELECTRICAL SCHEMATIC

SIZE: B PART NUMBER:

WIH-2 208-240V

SHEET No. 1 OF 1 SCALE: ----

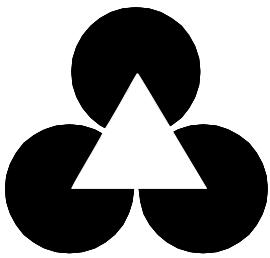
4

3

4

2

1



**Atlas Metal
INDUSTRIES, INC.**

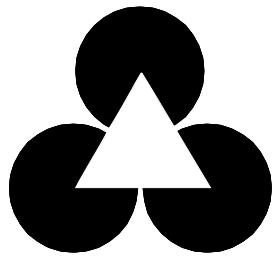
LIMITED WARRANTY

Atlas Metal Industries, Inc. warrants to the Purchaser of this product that the same shall be free from defects in the workmanship and material for a period of one year from the date of original installation of the equipment, but not to exceed eighteen (18) months after date of shipment from factory. During this period of time Atlas Metal Industries, Inc. will replace all defective parts and will pay for authorized replacement labor. Replacement and installation of such parts and labor shall be provided only upon prior written authority of Atlas Metal Industries, Inc.

The Refrigeration warranty is for a twenty (20) month time period and includes supplying the compressor at a no charge basis provided the damage to the compressor was not caused by the customer or end user. Authorized replacement labor will be paid for a period of one year from date of installation. Freight costs for defective unit to and from Atlas Metal Industries, Inc. are not included, and all defective parts must be returned to the factory freight prepaid for evaluation. **ALL WARRANTY LABOR MUST BE AUTHORIZED BY ATLAS METAL INDUSTRIES, INC. PRIOR TO THE ACTUAL WORK BEING DONE.** This warranty does not apply to any equipment or any part thereof, which has been subjected to shipping damage, improper voltage, alteration, abuse or misuses, and does not cover loss of food, other products, or damage to property due to mechanical or electrical malfunction.

THERE ARE NO WARRANTIES WHICH EXTEND BEYOND THE DESCRIPTION OF THE FACE HEREOF. SELLER DISCLAIMS ANY IMPLIED WARRANTY OF MERCHANTABILITY OF THE GOODS OR THE FITNESS OF THE GOODS FOR ANY PURPOSE AND BUYER AGREES THAT THE GOODS ARE SOLD "AS IS."

THIRD PARTY EQUIPMENT : THIRD PARTY EQUIPMENT IS COVERED THROUGH THE LIMITED WARRANTY DESIGNATED BY THE ORIGINAL EQUIPMENT MANUFACTURER (OEM). WARRANTY COVERAGE AND/OR PARTS & LABOR MAY BE LIMITED TO THE EXTENT OF STATED LIMITED WARRANTY. SUBJECT TO ATLAS METAL DISCRETION.



**Atlas Metal
INDUSTRIES, INC.**

WARRANTY INFORMATION

In order to have your invoice approved for payment by the factory, please note the following:

An authorization number must be obtained from the factory prior to performing any warranty service.

Atlas Metal will not approve excessive labor due to poor access to the unit being serviced. If design does not allow reasonable access, contact the factory.

All travel time that exceeds 100 miles round trip must be authorized by the factory.

**Thank You:
Warranty service Dept.**