



ATLAS METAL

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Project: _____
Item No.: _____
Quantity: _____

SLIM-LINE DROP-IN SERVING EQUIPMENT



WIHL-2

SLIM-LINE HOT PAN

Electrically Heated
Individual Controls

☐ WIHL-2

☐ WIHL-3

☐ WIHL-4

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.

HOT FOOD WELLS: Individual hot food wells 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. Each well is provided with an 850 watt heating element.

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 an individual thermostat control and pilot light for each well. All heating elements and controls are pre-wired, and 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.

Specifications subject to change without notice.

STANDARD FEATURES

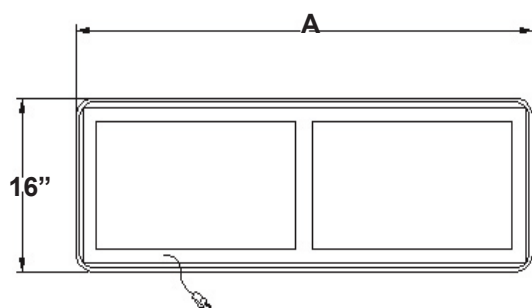
- Slim line configuration - it can install in counters only 16" wide
- Fully insulated to retain heat - protects fixtures and saves energy
- Individual thermostat controls - the operator can control the temperature of each well separately
- Factory applied gasket - makes installation a snap and seals units to the counter top, thus eliminating seepage
- Accommodates standard 12" X 20" pans, 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

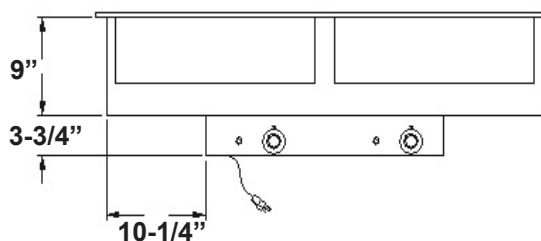
- Stainless steel adapter bars (pg DI-51-52)
- Stainless steel adapter plates (pg DI-51-52)
- **CPL** - Cover Plate with handles, S/S
- **D** - Individual Drain and Valve for each well (3/4" dia. drain)
- **DM** - Individual Drain for each well with manifold to single valve
- **DMV** - Individual Drain with valve for each well with manifold to single valve
- **DME** - Individual drain for each well with manifold to single valve w/ rear extension
- **RDVE** - Rear Extension for **D**, **DM**, **DMV** & **DME** (1) required
- **RT** - Remote Thermostats for counter installation, 36" long
- **RTL** - Remote Thermostats for counter installation, 72" long
- **MS** - Master on/off switch
- **AF** - Automatic water fill (NOTE: **DM** required for water fill)

*Please see Operation & Installation Manual for ALL operation and maintenance details.

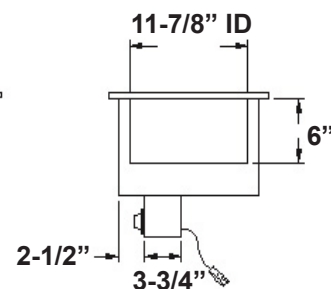
DI-5



PLAN VIEW



ELEVATION



END VIEW

Electrical Characteristics

MODEL	WATTAGE	VOLTAGE/KW/AMPS	NEMA # PLUG
WIHL-2	850WATT	120V - 1.7KW - 14.2	5-20P
		208V - 1.7KW - 8.2	6-15P
		240V - 1.7 KW - 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
WIHL-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
WIHL-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

MODEL	"A"	COUNTER CUT-OUT (REQUIRED) W X L	CONTROL PANEL CUT-OUT (IF REQUIRED)	SHIP WT. (LBS.)
WIHL-2	46" (116.8cm)	14-1/4" X 44-1/4" (36.8 X 113.6cm)	4-1/2" X 12-1/4" (11.4 X 31.1cm)	118 (53.5kg)
WIHL-3	67-3/4" (172cm)	14-1/4" X 66" (36.8 X 167.6cm)	4-1/2" X 26" (11.4 X 66cm)	176 (79.8kg)
WIHL-4	89-1/2" (227.3cm)	14-1/4" X 87-3/4" (36.8 X 222.8cm)	4-1/2" X 39-3/4" (11.4 X 100.9cm)	210 (95.2kg)

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