



ATLAS METAL

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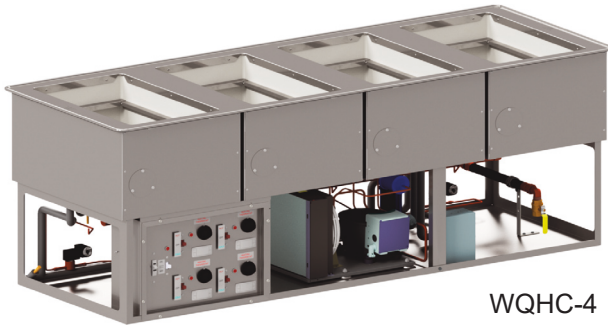
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Project: _____
Item No.: _____
Quantity: _____

DROP-IN SERVING EQUIPMENT



WQHC-4

HOT/COLD PAN

(3" Recessed Top)

Dual Temp.

Hot or Cold Service

- ☐ WQHC-1
- ☐ WQHC-2
- ☐ WQHC-3
- ☐ WQHC-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. 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 covered 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: Each pan is fully insulated with high density fiberglass, 1-1/2" thick on all sides, 2" thick on the bottom and enclosed with 22 gauge galvanized steel outer case.

HEATING ELEMENT: Individual wells 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. Each well is provided with an 850 watt heating element.

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. The unit is provided with a 6' long, 3-wire cord and a twist lock plug.

Specifications subject to change without notice.

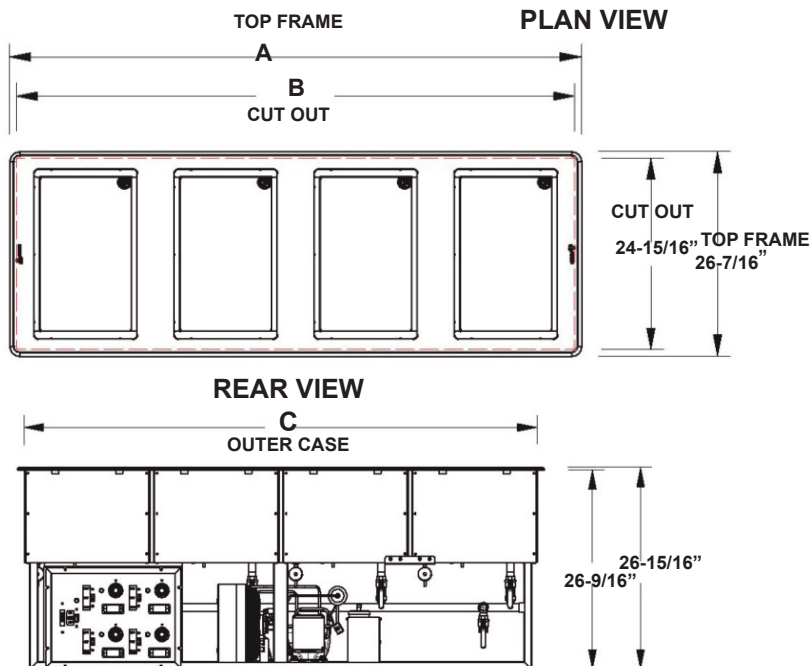
STANDARD FEATURES

- **Dual Temp:-** each pan is individually controlled. Unit can serve as a hot serving pan or a refrigerated pan. Serving operation can be mixed & matched.
- **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
- **1-Year Parts & Labor Warranty**
- **RDVE - Rear Drain Valve Extension**

ACCESSORIES

- **5YW - 5-Year Compressor Warranty**
- **Stainless Steel adapter plates** (pgs. DI-51-52)
- **CP - Cover Plate with handles, S/S**

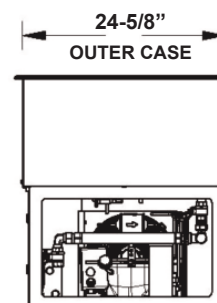
***Please see Operation & Installation Manual for ALL operation and maintenance details.**



OVERALL DIMENSIONS

UNIT	A	B	C
WQHC-1	19-5/8"	17-15/16"	17-13/16"
WQHC-2	37-7/8"	36-1/16"	35-7/8"
WQHC-3	56"	54-1/4"	54"
WQHC-4	74-1/8"	72-9/16"	72-1/8"

SIDE VIEW



MODEL	"A"	PAN SIZE	ELECTRICAL CHARACTERISTICS		NEMA CONFIGURATION	SHIP WT. (LBS.)
			HOT OPERATION	COLD OPERATION		
WQHC-1	19-5/8" (48.26cm)	(1)19-7/8" X 11-7/8" X 9" (50.4cm X 30.16cm X 22.86cm)	7.4 amps. - 0.85KW - 120V 4.1 amps. - 0.85KW - 208V 3.5 amps. - 0.85KW - 240V	4.2 amps - 1/4HP - 120V	5-15P L14-20P I 14-20P	
WQHC-2	37-7/8" (96.20cm)	(2)19-7/8" X 11-7/8" X 9" (50.4cm X 30.16cm X 22.86cm)	14 amps. - 1.7KW - 120V 8.2 amps. - 1.7KW - 208V 7.1 amps. - 1.7KW - 240V	6.2 amps - 1/4HP - 120V	5-20P L14-20P I 14-20P	
WQHC-3	56" (142.24cm)	(3)19-7/8" X 11-7/8" X 9" (50.4cm X 30.16cm X 22.86cm)	21.3 amps. - 2.55KW - 120V 12.3 amps. - 2.55KW - 208V 10.6 amps. - 2.55KW - 240V	6.5 amps - 1/3HP - 120V	L5-30P L14-20P I 14-20P	
WQHC-4	74-1/8" (188.27cm)	(4)19-7/8" X 11-7/8" X 9" (50.4cm X 30.16cm X 22.86cm)	16.3 amps. - 3.4KW - 208V 14.2 amps. - 3.4KW - 240V	10.7 amps - 3/4.HP - 120V	L14-30P L14-20P	

*Units are wired to prevent simultaneous operation in the hot and cold mode.

PAN OPENINGS	COUNTER CUT-OUT REQUIRED	"C"
1	24-15/16 X 17-15/16" (60.96 X 43.18 cm)	17-13/16" (43.18cm)
2	24-15/16 X 36-1/16" (60.96 X 91.44 cm)	36" (91.44cm)
3	24-15/16 X 54-1/4" (60.96 X 137.16cm)	54-3/4" (139.7cm)
4	24-15/16 X 72-9/16" (60.96 X 182.88cm)	72-5/16" (182.88cm)