



Atlas Metal

INDUSTRIES, INC.

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Project: _____

Item No.: _____

Quantity: _____

DROP-IN SERVING EQUIPMENT



WHGP-1

CARVING STATION

☐ WHGP-1

☐ WHGP-2

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.

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 in WHGP-2 only.**

INSULATION: 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.

PERFORATED ADAPTER: The liner is fitted with a perforated adapter plate with four-prong meat holder and ladle opening. Directly beneath the adapter plate is a sloped gravity pan to hold the meat juices for basting or gravy. The adapter and pan are removable for cleaning.

ELECTRICAL: All heating elements are 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 operation only.

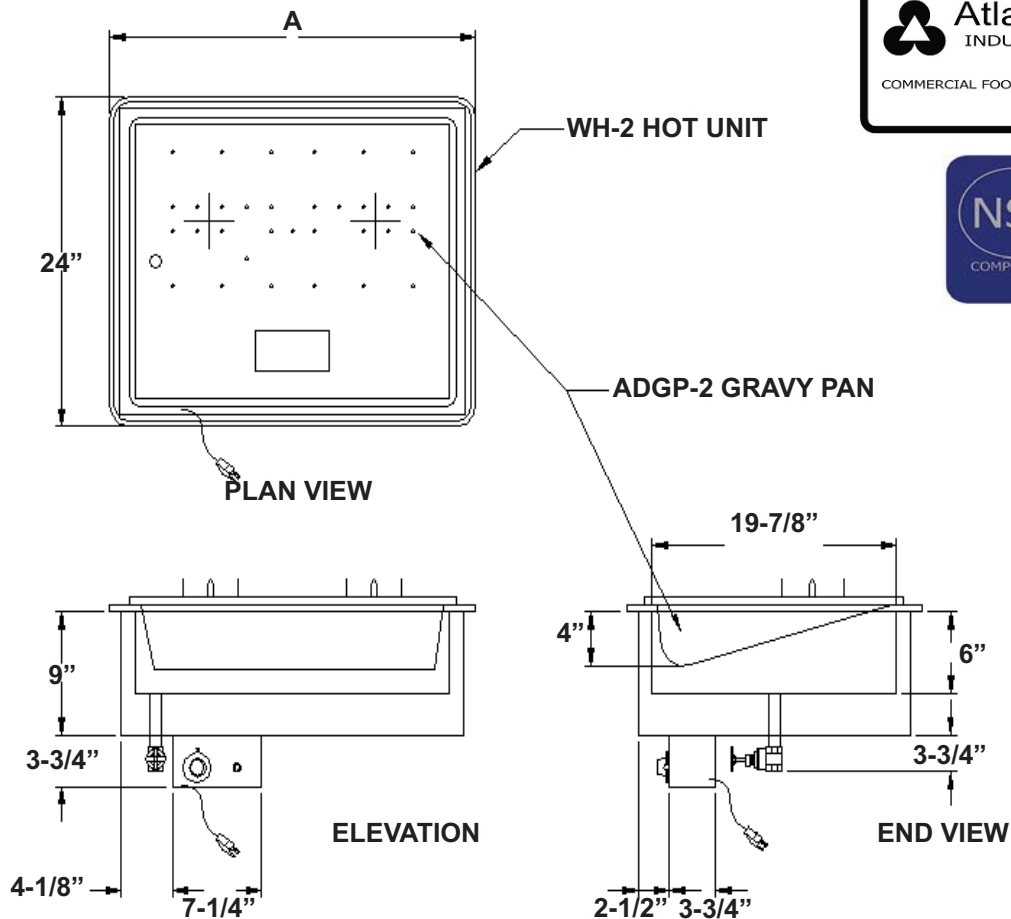
Specifications subject to change without notice.

STANDARD FEATURES

- Fully insulated to retain heat - protects fixtures and saves energy
- Thermostatically controlled
- Factory applied gasket - makes installation a snap and seals units to the counter top, thus eliminating seepage
- Comes complete with au-jus pan and perforated stainless top with meat prongs
- 1-Year Parts & Labor Warranty
- NSF Certified; UL Recognized

ACCESSORIES

- **D-1** - Individual Drain and Valve for **WHGP-1 only**
- **RDVE** - Rear Drain Valve Extension (1) required
- **RT-1** - Remote Thermostat for counter installation, 24" long
- **RTL-1** - Remote Thermostat for counter installation, 50" long
- **MS** - Master on/off switch
- **AF** - Automatic water fill



MODEL	"A"	PAN SIZE	COUNTER CUT-OUT (REQUIRED) W X L	CONTROL PANEL CUT-OUT (IF REQUIRED)	SHIP WT. LBS
WHGP-1	16" (40.6cm)	19-7/8" X 11-3/4" X 6" (50.4 X 29.8 X 15.2cm)	22-1/4" X 14-1/4" (56.5 X 36.1cm)	4-1/2" X 6-1/4" (11.4 X 15.8cm)	74 (33.5kg)
WHGP-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)	4-1/2" X 6-1/4" (11.4 X 15.8cm)	116 (52.6kg)

MODEL	WATTAGE	VOLTAGE/KW/AMPS	NEMA # PLUG
WHGP-1	1000WATT	120V - 1.0KW - 8.3amps	5-15P
		208V - 1.0KW - 4.8amps	6-15P
		240V - 1.0KW - 4.2amps	6-15P
WHGP-2	850WATT	120V - 1.7KW - 14.2amps	5-20P
		208V - 1.7KW - 8.2amps	6-15P
		240V - 1.7KW - 7.1amps	6-15P
	1000WATT	120V - 2.0KW - 16.7amps	5-30P
		208V - 2.0KW - 9.6amps	6-15P
		240V - 2.0KW - 8.3amps	6-15P