

# DROP-IN SERVING EQUIPMENT

---

## HOT PAN Electrically Heated Single Control

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

Quantity \_\_\_\_\_

☐ **WH-2**

☐ **WH-3**

☐ **WH-4**

☐ **WH-5**

☐ **WH-6**



**WH-3 SHOWN**



### DESCRIPTION:

The WH series hot pan is a versatile electrically heated drop-in serving unit that can be used as an open bain marie or with standard 12" x 20" steam table pans. The pan construction enables the unit to be used either wet or dry. Its stainless steel inner liner is free of all obstructions for ease of cleaning.

The pan is fully insulated and provided with a factory applied gasket so that it can be installed in the finest wood fixtures, without marring the counter top. All units are furnished with a 3/4" dia. drain and come in five convenient sizes, to accommodate two to six 12" x 20" steam table pans. Adapter bars are available for fractional size pans.

### 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
- Can be used with standard 12" x 20" pans, or fractional size pans with the use of adapter bars
- NSF certified; UL recognized



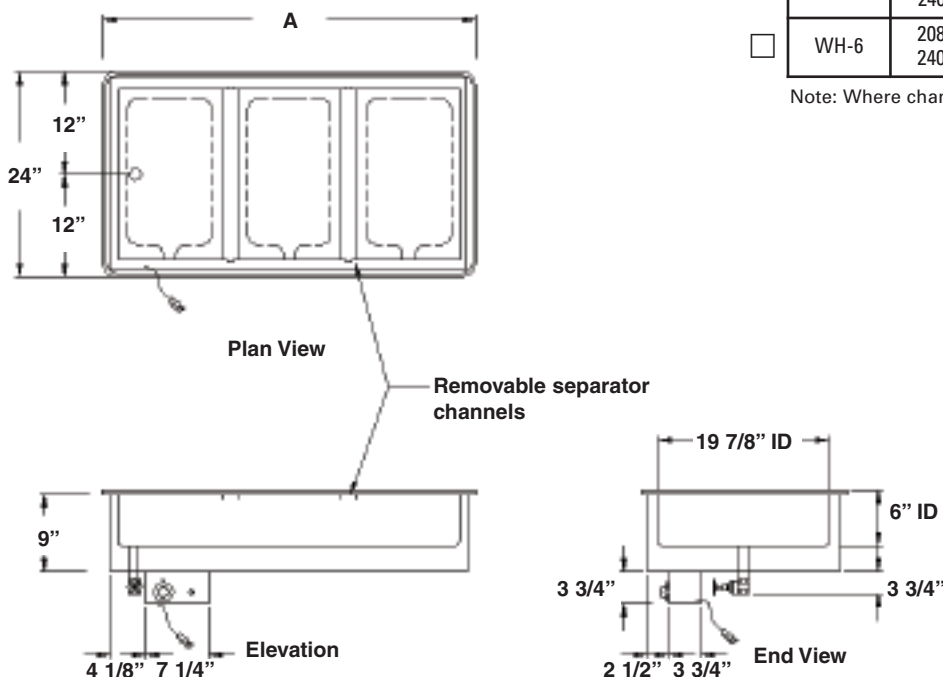
*a subsidiary of Mercury Aircraft*  
1135 NW 159 Dr., Miami, Florida 33169  
Tel: (305) 625-2451 or (800) 762-7565 • Fax: (305) 623-0475

# HOT PAN

## Electrically Heated Single Control

MODEL	"A"	PAN SIZE	CUT-OUT REQUIRED	SHIP WT. (lbs.)
WH-2	29-3/4"	19-7/8" X 25-1/2" X 6	22-1/4" X 28"	62
WH-3	43-1/2"	19-7/8" X 39-1/4" X 6	22-1/4" X 41-3/4"	85
WH-4	57-1/4"	19-7/8" X 53" X 6	22-1/4" X 55-1/2"	110
WH-5	71"	19-7/8" X 66-3/4" X 6	22-1/4" X 69-1/4"	165
WH-6	84-3/4"	19-7/8" X 80-1/2" X 6	22-1/4" X 83"	210

Note: Numeral following the model letters denotes the 12 x 20 pan capacity.



### ELECTRICAL CHARACTERISTICS

MODEL	VOLTAGE/KW/AMPS	NEMA CONFIGURATION
WH-2	120V - 1.7 KW - 14.2 208V - 1.7 KW - 8.2 240V - 1.7 KW - 7.1	5-20P 6-15P 6-15P
WH-3	208V - 2.55 KW - 12.3 240V - 2.55 KW - 10.6	L6-20P 6-15P
WH-4	208V - 3.4 KW - 16.4 240V - 3.4 KW - 14.2	L6-30P L6-20P
WH-5	208V - 4.25 KW - 20.4 240V - 4.25 KW - 17.7	L6-30P L6-30P
WH-6	208V - 5.1 KW - 24.5 240V - 5.1 KW - 21.3	6-50P L6-30P

Note: Where changes in electrical are necessary contact factory.

### 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 of the top to hold the removable adapter bars 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 liner. The entire unit is removable without the use of tools.

**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. Available for single phase power only.

*Specifications subject to change without notice.*

### ACCESSORIES:

- ☐ Stainless steel adapter bars
- ☐ Stainless steel adapter plate - specify openings (see page SS-29)
- ☐ Apron mounted remote controls, **CONTACT FACTORY** for opening sizes
- ☐ \* Rear drain extension
- ☐ \* Remote thermostat
- ☐ Remote switch
- ☐ Automatic water fill

**Note: Units with these accessories \* are not currently UL listed**



a subsidiary of Mercury Aircraft  
1135 NW 159 Dr., Miami, Florida 33169  
Tel: (305) 625-2451 or (800) 762-7565 • Fax: (305) 623-0475