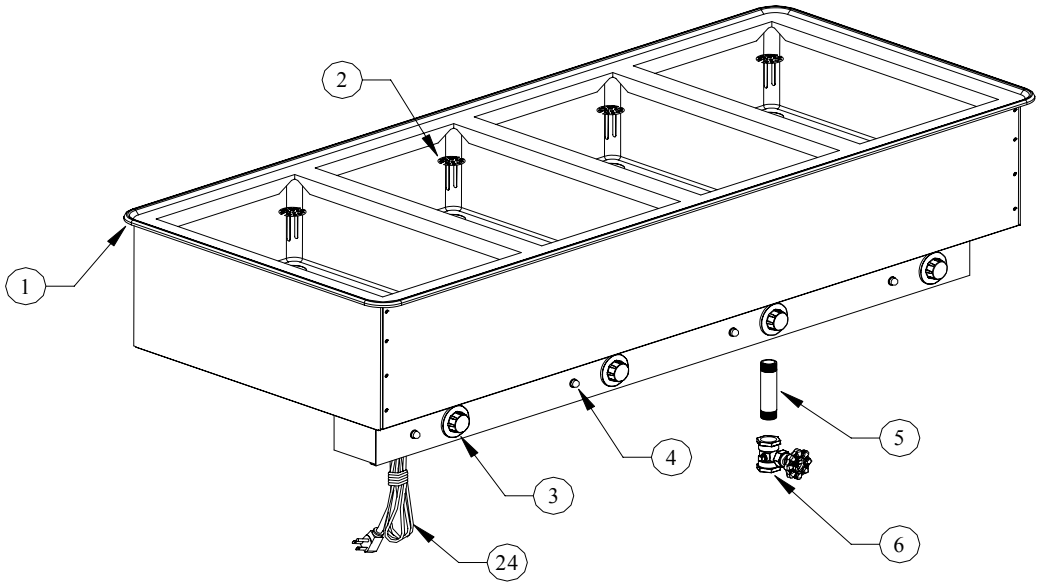
Atlas Metal
INDUSTRIES, INC.
Subsidiary of Mercury Aircraft, Inc.

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PARTS LIST ELECTRICAL HEATED UNITS
WH/ WIH/ WIHD/ WIHD&M/ WIHL AND WIH 17-67 SERIES



WIHD-4 SHOWN

ITEM NUMBER	PART NUMBER	DESCRIPTION
1	7002-0+Model #	Vinyl Bead Gasket
2	86-3202	Perforated Snap in Drain
3	1097-0	Dial
4	1099-0	Pilot Light
5	3006-2	3/4" Brass Nipple
6	3016-1	Brass Gate Valve
7	1088-0	P-136 Terminal (#22 & 18 wire)
8	1089-0	P-151 Terminal (#10 & 12 wire)
9	1090-0	P-144 Terminal (#14 & 16 wire)
10	1098-0	S Screw Thermostat Mounting
11	2500-0	Remote Thermostat
12	1014-4	14" Nickel Wire
13	1012-3	12" Nickel Wire
14	1096-0	Thermostat
15	2500-5	Remote Thermostat with 72” Bulb
16	S81113-1	Element Holder

ITEM NUMBER	PART NUMBER	DESCRIPTION
17	SC0099-238	S/S Element Holder
18	1053-0	120V-850W Element
19	1054-0	208V-850W Element
20	1055-0	240V-850W Element
21	1056-0	120V-1000W Element
22	1057-0	240V-1000W Element
23	1058-0	208V-1000W Element
24	1002-0	Power Cord 14/3
	1004-0	Power Cord 12/3
	1004-4	Power Cord 10/3
25	12-228	Plug 20Amp 240V
26	1022-0	Plug 30Amp 240V
27	12-256	Plug 30Amp 120V
28	1014-7	#12 Green Wire (Ground)
29	1014-8	#14 Green Wire (Ground)
30	1001-1	50 Amp Cord & Plug

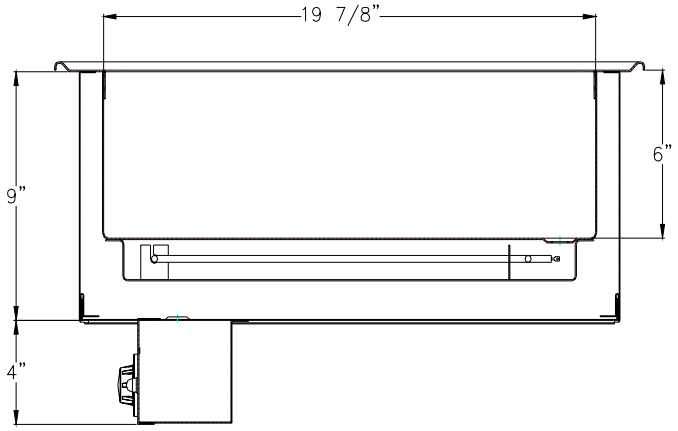
ELECTRICAL HEATED UNITS

WH/ WIH/ WIHD/ WIHD&M/ WIHL AND WIH 17-67 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 may be used between the gasket and counter top (not required). 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
WIH-17/ WIHD-17/ WIH-D&M-17 *	29 3/8 X 14 1/4
WIH-27/ WIHD-27/ WIH-D&M-27	29 3/8 X 28
WIH-37/ WIHD-37/ WIH-D&M-37	29 3/8 X 41 1/4
WIH-47/ WIHD-47/ WIH-D&M-47	29 3/8 X 55 1/2
WIH-57/ WIHD-57/ WIH-D&M-57	29 3/8 X 69 1/4
WIH-67/ WIHD-67/ WIH-D&M-67	29 3/8 X 83



SIDE SECTIONAL VIEW

* Control box on 14 1/4" side.

OPERATION

The unit can be used wet or dry, however the use of water is recommended. When using wet, 1 to 2 inches of water in pan is sufficient see water level line, in S/S liner. The thermostat dial has an off position and numbers from 1 to 10. (Number 10 is the highest setting).

MAINTENANCE

NEVER CLEAN PANS WITH A CHLORIDE BASED PRODUCT. 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**.