



Atlas Metal

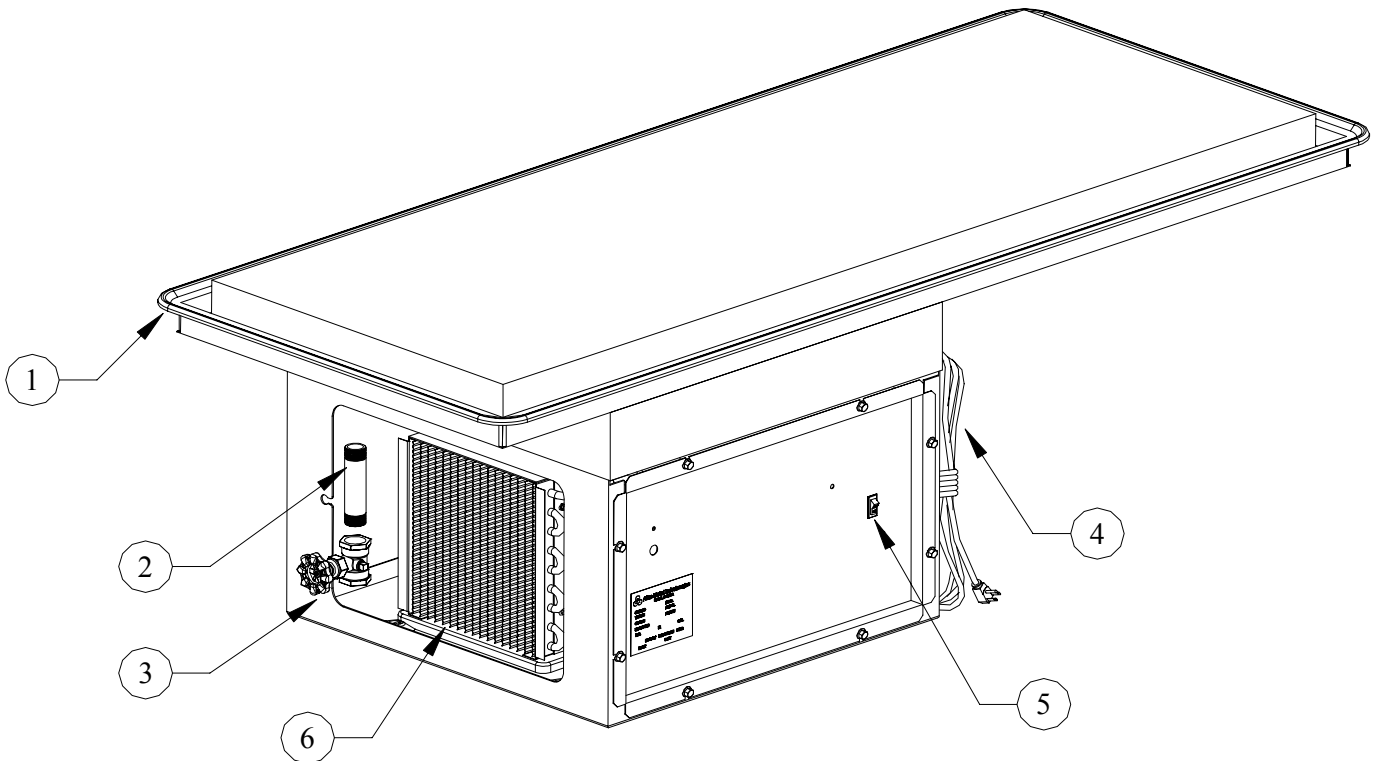
INDUSTRIES, INC.

Subsidiary of Mercury Aircraft, Inc.

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PARTS LIST FROST TOP WF SERIES



WF-4 SHOWN

ITEM NUMBER	PART NUMBER	DESCRIPTION
1	7002-0+Model #	Vinyl Bead Gasket (Not Shown)
2	30-3130	3/4" x 4 PVC Nipple
3	3016-2	Stop Valve
4	1003-0	Power Cord with Plug.
5	1069-1	14 Amps. Toggle Switch
6	2029-0	1/5 H.P. Compressor (WF-2).
	2029-1	1/4 H.P. Compressor (WF-3).
	2029-2	1/3 H.P. Compressor (WF-4 & 5).
	2001-4	1/2 H.P. Compressor (WF-6).
7	2027-0	0.031 Cap Tube for 1/5 Compressor Only. (Not Shown)
8	2026-0	0.042 Cap Tube for 1/4, 1/3 & 1/2 Compressor. (Not Shown)
9	2025-0	Drier

FROST TOP

WF 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).

Note: Units are supplied with a nipple and gate valve to be connected for draining.

MODEL NUMBER	CUT-OUT SIZE
WF-2	22 1/4 X 28
WF-3	22 1/4 X 41 3/4
WF-4	22 1/4 X 55 1/2
WF-5	22 1/4 X 69 1/4
WF-6	22 1/4 X 83

The unit should be level for draining purposes. When installing unit in a counter, it is recommended that the operator side of the counter be completely open for air circulation. When this is not possible, such as in an island counter, it is recommended that two grill openings are provided approximately 18" x 18" of free air for intake and exhaust at the opposite ends of the counter.

The unit is supplied with a power cord and NEMA plug. Refer to the data plate on the compressor housing for the amperage and voltage information. Use a licensed electrician when installing power source.

OPERATION

The unit is ready to operate as soon as it is plugged in. There is an on/off switch located on the compressor housing. It may take a while for the frost to cover the entire surface (depending on the humidity). The compressor runs continuously to maintain a layer of frost.

MAINTENANCE

NEVER CLEAN PANS WITH A CHLORIDE BASED PRODUCT. CHLORIDES OR IMPROPER CLEANING COULD SCAR, MARK AND/OR CORRODE SURFACE. **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.**
CLEAN CONDENSER COIL REGULARLY.