



Atlas Metal

INDUSTRIES, INC.

A subsidiary of Mercury Aircraft, Inc

1135 N.W. 159th DRIVE, MIAMI, FLORIDA 33169

TEL.: (305) 625-2451 TOLL FREE (800) 762-7565 FAX: (305) 623-0475

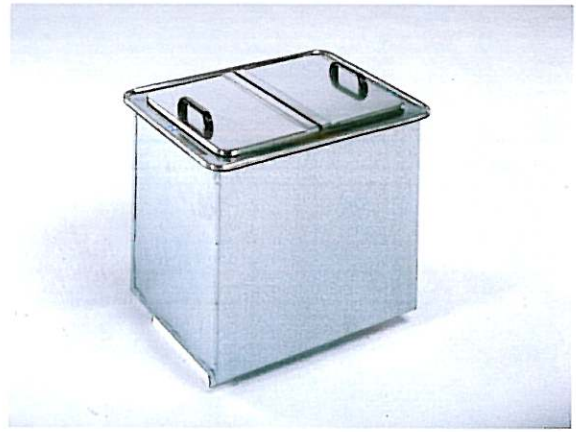
WIC/WICD/WICL/WICDL & WB/WSB Series

Service and Installation Manual

Please read this manual completely before attempting to install or operate this equipment!
Notify carrier of damage! Inspect all components immediately. See page 2.



WIC-ICED COLD PAN
4-5/8" STANDARD DEPTH



WB-ICE CHEST
NON-MECHANICAL



WICD-ICED COLD PAN
9-3/4" FULL DEPTH



WSB-WATER STATION
NON-MECHANICAL
WITH ICE CHEST



Effective Date: 2011
IMPORTANT INFORMATION
READ BEFORE USE

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RECEIVING AND INSPECTING THE EQUIPMENT

1. VISUALLY INSPECT THE SHIPPING CRATE. DAMAGE SHOULD BE NOTED AND REPORTED TO THE DELIVERING CARRIER.
2. IF DAMAGED, OPEN AND INSPECT CONTENTS WITH CARRIER.
3. IF CRATE IS NOT DAMAGED AND THERE IS CONCEALED DAMAGED TO THE EQUIPMENT NOTIFY THE CARRIER. NOTIFICATION MUST BE MADE VERBALLY AND WRITTEN FORM.
4. REQUEST AN INSPECTION BY THE THE SHIPPING COMPANY FOR THE DAMAGED EQUIPMENT WITHIN 10 DAYS FROM RECEIPT OF THE EQUIPMENT.
5. FREIGHT CARRIERS CAN SUPPLY THE NECESSARY FORMS ON REQUEST.
6. SAVE ALL CRATING MATERIALS UNTIL INSPECTION HAS BEEN MADE OR WAIVED.

SERIAL NUMBER LOCATION

MODEL# CAN BE FOUND ON THE UNIT OUTER ENCLOSURE
- WHEN CALLING ATLAS FOR PARTS AND SERVICE ALWAYS HAVE THIS INFORMATION AVAILABLE.

MODEL # _____

INSTALLATION DATE: _____



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Web Page: www.atlasfoodserv.com E-Mail: sales@atlasfoodserv.com

Project: _____

Item No.: _____

Quantity: _____

DROP-IN SERVING EQUIPMENT



WIC-3

COLD PAN

Iced Cold Pan
4-5/8" Standard Depth

WIC-1

WIC-2

WIC-3

WIC-4

WIC-5

WIC-6

WICD-1

WICD-2

WICD-3

WICD-4

WICD-5

WICD-6



WICD-3

COLD PAN

Iced Cold Pan
9-3/4" Full Depth

SPECIFICATIONS

TOP: Constructed of 18 gauge, type 304 stainless steel, die stamped with a raised perimeter bead. There shall 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 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. A 3/4" dia. drain with strainer, 4" PVC nipple, and valve is provided.

INSULATION: The pan is fully insulated with high density polystyrene, 1" thick on all sides, 2" thick on the bottom, and enclosed with a 22 gauge galvanized steel outer case.

Specifications subject to change without notice.

STANDARD FEATURES

- Fully insulated to hold ice longer
- Factory applied gasket - makes installation a snap and seals units to the counter top, thus eliminating seepage
- Can be used for ice display, standard 12" x 20" pans with the use of separator channel(s), or fractional size pans with the use of optional adapter bars
- Full Depth
- Accommodates your deepest pans or bowls - 9-3/4" deep
- Can be used for ice display, standard 12" x 20" X 6" pans with the use of separator channel(s), or fractional size pans with the use of optional adapter bars
- 1-Year Parts & Labor Warranty
- NSF Certified

ACCESSORIES

- Stainless Steel adapter bars (pg DI-51-52)
- Stainless Steel adapter plates (pg DI-51-52)
- WFB - Stainless steel perforated false bottom
- CP - Cover Plate with handles, S/S
- * RDVE - Rear Drain Valve Extension



* Units with these accessories are not currently UL listed.

DI-11

ICE COLD PANS

WIC/ WICD / WICL/ AND WICDL 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 stop valve to be connected for draining.

MODEL NUMBER	CUT-OUT OPENING
WIC & WICD-1	22 1/4 X 14 1/4
WIC & WICD-2	22 1/4 X 28
WIC & WICD-3	22 1/4 X 41 3/4
WIC & WICD-4	22 1/4 X 55 1/2
WIC & WICD-5	22 1/4 X 69 1/4
WIC & WICD-6	22 1/4 X 83
WICL & WICDL-2	14 1/4 X 44 1/4
WICL & WICDL-3	14 1/4 X 66
WICL & WICDL-4	14 1/4 X 87 3/4

OPERATION

The unit is ready to operate and should be level for draining purposes.

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.**



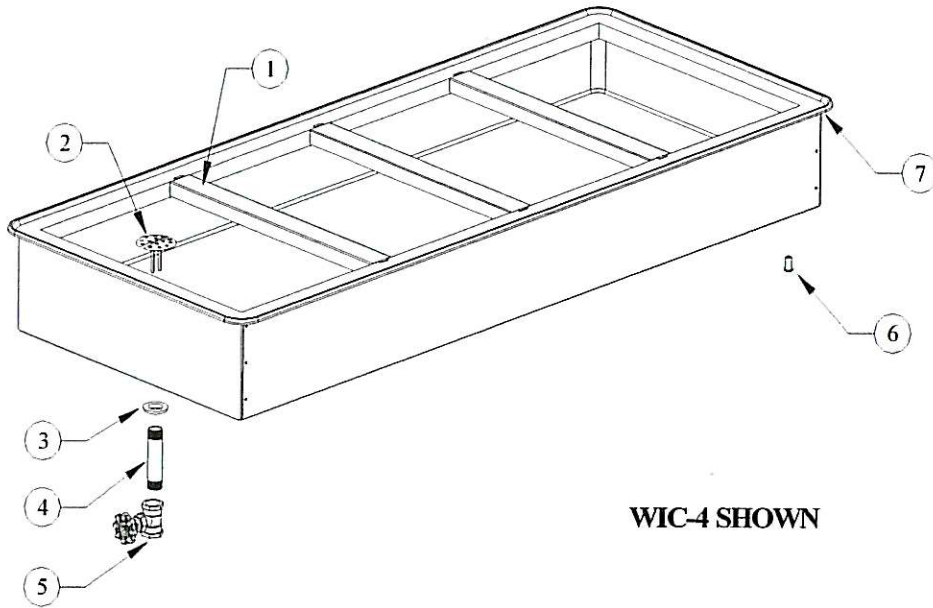
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PARTS LIST FOR ICE COLD PANS
WIC/ WICD / WICL/ AND WICDL SERIES



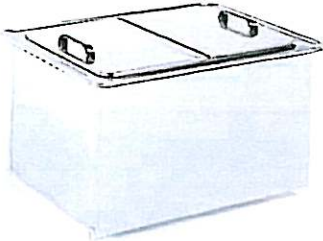
ITEM NUMBER	PART NUMBER	DESCRIPTION
1	S80103-0	Separator Channel (WIC, WICD)
1	S85008-0	Separator Channel (WICL, WICDL)
2	86-3202	Perforated Snap in Drain
3	49-1028	Grommet
4	30-3130	3/4 X 4 PVC Nipple
5	3016-2	Stop Valve
6	7020-0	Nylon Spacer
7	7002-0+Model #	Vinyl Bead Gasket



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Project: _____
 Item No.: _____
 Quantity: _____

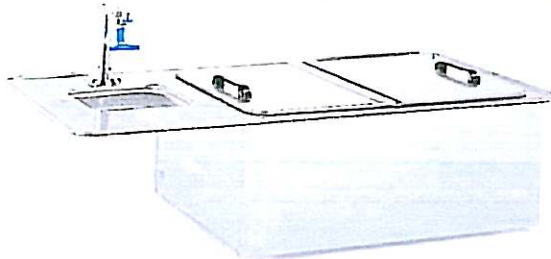
DROP-IN SERVING EQUIPMENT



WB-15

ICE CHEST
 Non-Mechanical

- WB-15
- WB-19



WSB-15

WATER STATION
 Non-Mechanical,
 with Ice Chest

- WSB-15
- WSB-19

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.

ICE CHEST: The inner liner shall be 22 gauge, type 304 stainless. All corners are covered with a minimum 1/4" radius. A 1" dia. threaded drain fitting is provided.

INSULATION: The pan is fully insulated with high density polystyrene, 1" thick on all sides, 1-1/2" thick on the bottom and enclosed with a 24 gauge galvanized steel outer liner.

LID: The ice chest is provided with a S/S double pan, insulated lid with a rubber, self-insulating hinge. The entire lid is removable.

Specifications subject to change without notice.

STANDARD FEATURES

- Fully insulated to hold ice longer
- Removable S/S hinged lid
- Factory applied gasket - makes installation a snap and seals units to the counter top, thus eliminating seepage
- **WATER STATION**
- Chrome plated, lever action glass filler
- Sanitary - provided with a drain trough with anti-splash grate
- 1-Year Parts & Labor Warranty
- NSF Certified

ACCESSORIES

- 3020-2 - Pitcher Filler
- LLD - Lid Locking Device



* Units with these accessories are not currently UL listed.

DI-45

ICE CHEST & WATER STATIONS

WB & WSB 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).

MODEL NUMBER	CUT-OUT SIZE
WB-15	13 1/2 X 17 1/4
WB-19	17 1/4 X 22 1/4
WSB-15	13 1/2 X 25 1/4
WSB-19	17 1/4 X 22 1/4

NOTE: Units are supplied with a 1" I.P.S. Drain to be connected for draining and cleaning purposes.

OPERATION

The unit is ready to operate and should be level for draining purposes.

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.**



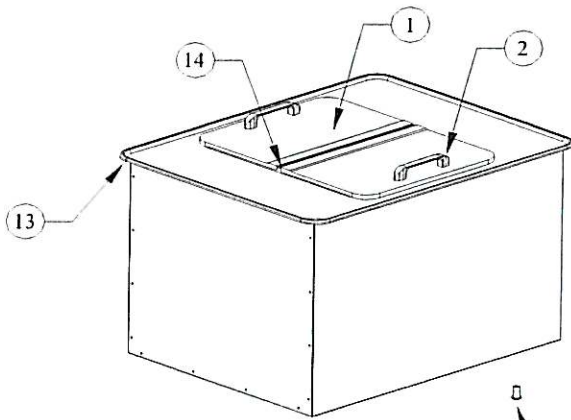
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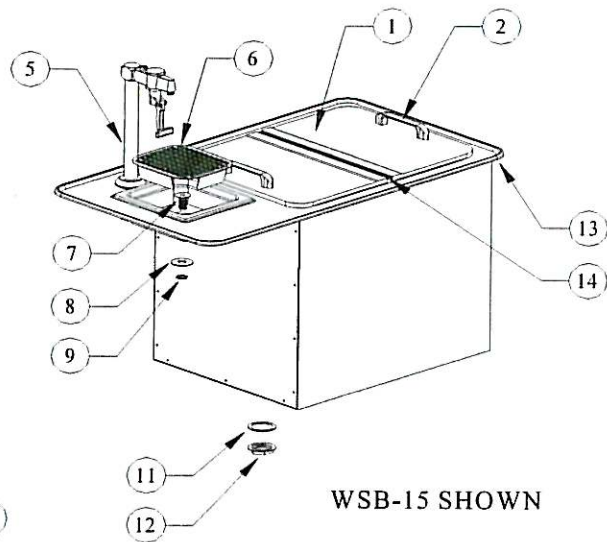
PARTS LIST ICE CHEST & WATER STATIONS WB & WSB SERIES

WB SERIES



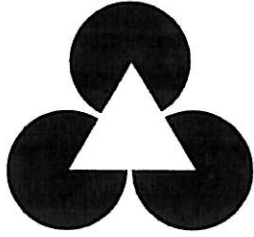
WB-19 SHOWN

WSB SERIES



WSB-15 SHOWN

ITEM NUMBER	PART NUMBER	DESCRIPTION
1	S81854-0	Lid Assembly
2	6043-0	Lid Handle
3	4043-1	Handle Screws (Not Shown)
4	7020-0	Nylon Spacer
5	3020-1	Faucet
6	S81806-0	Strainer
7	3018-0	1/2" Plastic Drain
8	47-102	1/2" Washer
9	2050-2	1/2" Nut
10	3019-0	1" Plastic Drain (Not Shown)
11	3100-0	1" Drain Washer
12	4200-0	1" Drain Nut
13	7002-0+Model #	Vinyl Bead Gasket
14	S81809-0	Plastic Hinge
15	7030-0	Plastic Underlid (Not Shown)
16	3020-2	Picher and glass filler (Not Shown)



Atlas Metal
INDUSTRIES, INC.

LIMITED WARRANTY

Atlas Metal Industries, Inc. warrants to the Purchaser of this product that the same shall be free from defects in the workmanship and material for a period of one year from the date of original installation of the equipment, but not to exceed eighteen (18) months after date of shipment from factory. During this period of time Atlas Metal Industries, Inc. will replace all defective parts and will pay for authorized replacement labor. Replacement and installation of such parts and labor shall be provided only upon prior written authority of Atlas Metal Industries, Inc.

The Refrigeration warranty is for a twenty (20) month time period and includes supplying the compressor at a no charge basis provided the damage to the compressor was not caused by the customer or end user. Authorized replacement labor will be paid for a period of one year from date of installation. Freight costs for defective unit to and from Atlas Metal Industries, Inc. are not included, and all defective parts must be returned to the factory freight prepaid for evaluation. **ALL WARRANTY LABOR MUST BE AUTHORIZED BY ATLAS METAL INDUSTRIES, INC. PRIOR TO THE ACTUAL WORK BEING DONE.** This warranty does not apply to any equipment or any part thereof, which has been subjected to shipping damage, improper voltage, alteration, abuse or misuses, and does not cover loss of food, other products, or damage to property due to mechanical or electrical malfunction.

THERE ARE NO WARRANTIES WHICH EXTEND BEYOND THE DESCRIPTION OF THE FACE HEREOF. SELLER DISCLAIMS ANY IMPLIED WARRANTY OF MERCHANTABILITY OF THE GOODS OR THE FITNESS OF THE GOODS FOR ANY PURPOSE AND BUYER AGREES THAT THE GOODS ARE SOLD "AS IS."



Atlas Metal
INDUSTRIES, INC.

WARRANTY INFORMATION

In order to have your invoice approved for payment by the factory, please note the following:

An authorization number must be obtained from the factory prior to performing any warranty service.

Atlas Metal will not approve excessive labor due to poor access to the unit being serviced. If design does not allow reasonable access, contact the factory.

All travel time that exceeds 100 miles round trip must be authorized by the factory.

**Thank You:
Warranty service Dept.**