

Atlas Metal INDUSTRIES, INC.

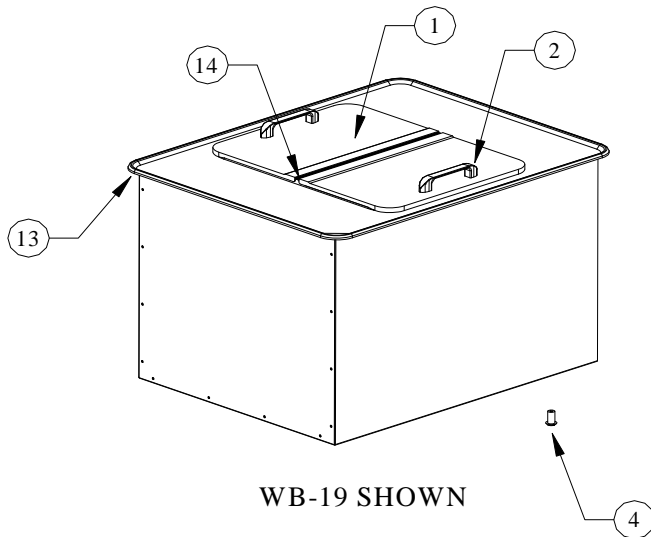
Subsidiary of Mercury Aircraft, Inc.

1135 N.W. 159th DR., MIAMI, FL 33169

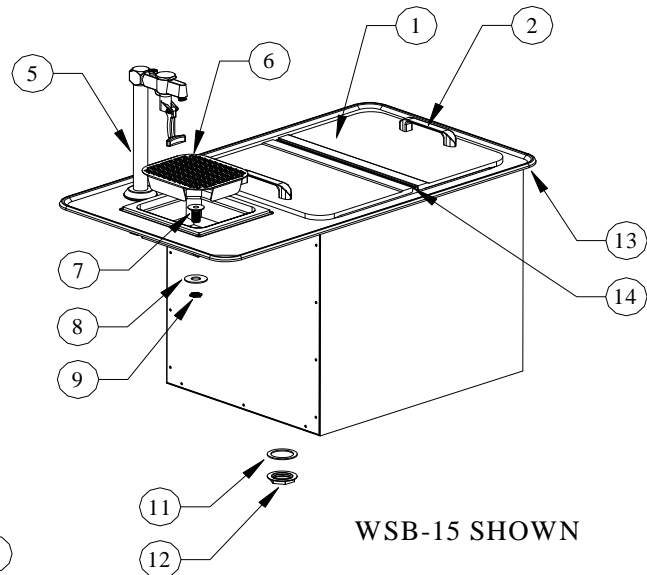
PHONE (305) 625-2451, (800) 762-7565, FAX (305) 623-0475, E-mail: sales@atlasfoodserv.com

PARTS LIST ICE CHEST & WATER STATIONS WB & WSB SERIES

WB SERIES



WSB SERIES



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)

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.**