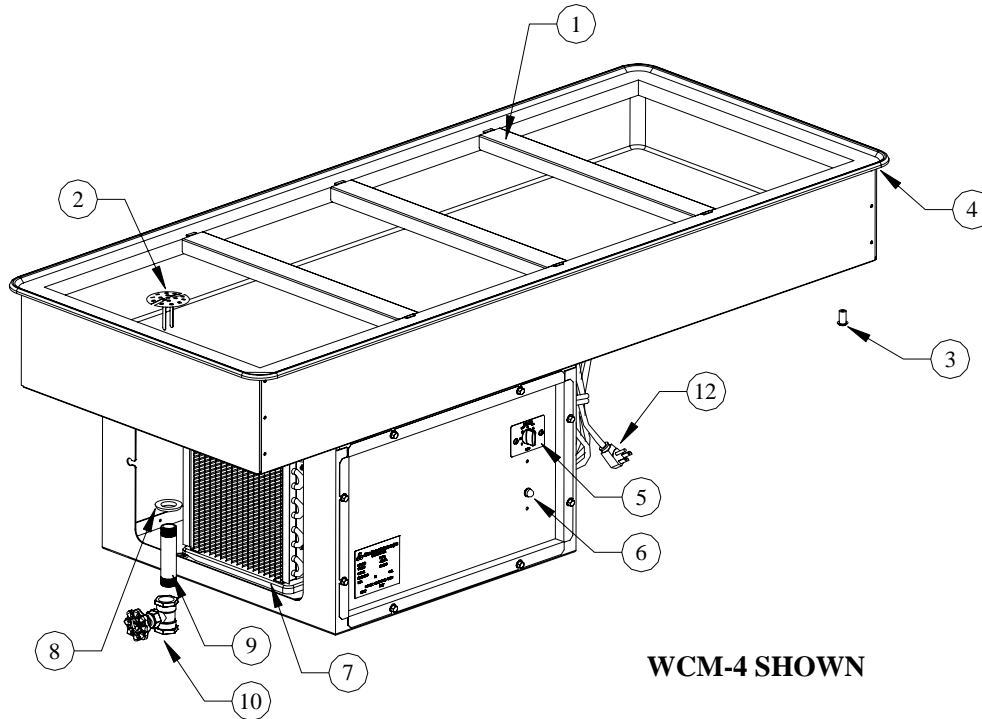


Atlas Metal
INDUSTRIES, INC.

Subsidiary of Mercury Aircraft, Inc.

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PARTS LIST FOR MECHANICAL COLD PANS WCM/WCMD/WCMDC/WCML/WCMDL & WCMDCL SERIES



WCM-4 SHOWN

ITEM NUMBER	PART NUMBER	DESCRIPTION
1	S80103-0	Separator Channel (WCM & WCMD)
1	S85008-0	Separator Channel (WCML & WCMDL)
2	86-3202	Perforated Snap- In Drain
3	7020-0	Nylon Spacer
4	7002-0+Model #	Vinyl Bead Gasket
5	2044-0	Thermostat
6	1099-0	Pilot Light
7	2029-0	1/5 H.P. Compressor (WCM-WCMD-WCMDC-1-2-3-WCML-WCMDL-WCMDCL-2-3)
7	2029-1	1/4 H.P. Compressor (WCM-WCMD-WCMDC-WCMDL-WCMDCL-4)
7	2029-2	1/3 H.P. Compressor (WCM-WCMD-WCMDC-5-6)
8	49-1028	Grommet
9	30-3130	3/4 " x 4" PVC Nipple
10	3016-2	Stop Valve
11	7041-0	Power Cord Bushing (Not Shown)
12	1003-0	Power Cord
13	2025	Drier (Not Shown)
14	2026	0.042 Cap Tube for 1/4, 1/3 & 1/2 Compressor (Not Shown)
15	2027	0.031 Cap Tube for 1/5 Compressor only (Not Shown)
16	600008	Thermostat Knob

MECHANICAL COLD PANS

WCM/WCMD/WCMDC/WCML/WCMDL & WCMDCL 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 SIZE
WCM/ WCMD & WCMDC-1	22 1/4 X 14 1/4
WCM/ WCMD & WCMDC-2	22 1/4 X 28
WCM/ WCMD & WCMDC-3	22 1/4 X 41 3/4
WCM/ WCMD & WCMDC-4	22 1/4 X 55 1/2
WCM/ WCMD & WCMDC-5	22 1/4 X 69 1/4
WCM/ WCMD & WCMDC-6	22 1/4 X 83
WCML/ WCMDL & WCMDCL-2	14 1/4 X 44 1/4
WCML/ WCMDL & WCMDCL-3	14 1/4 X 66
WCML/ WCMDL & WCMDCL-4	14 1/4 X 87 3/4

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. The thermostat has an off position and numbers from 1 through 7, (number 7 is the coldest). The unit should be turned off every day after use and turned on one hour before serving.

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.**
CLEAN CONDENSER COIL REGULARLY.