

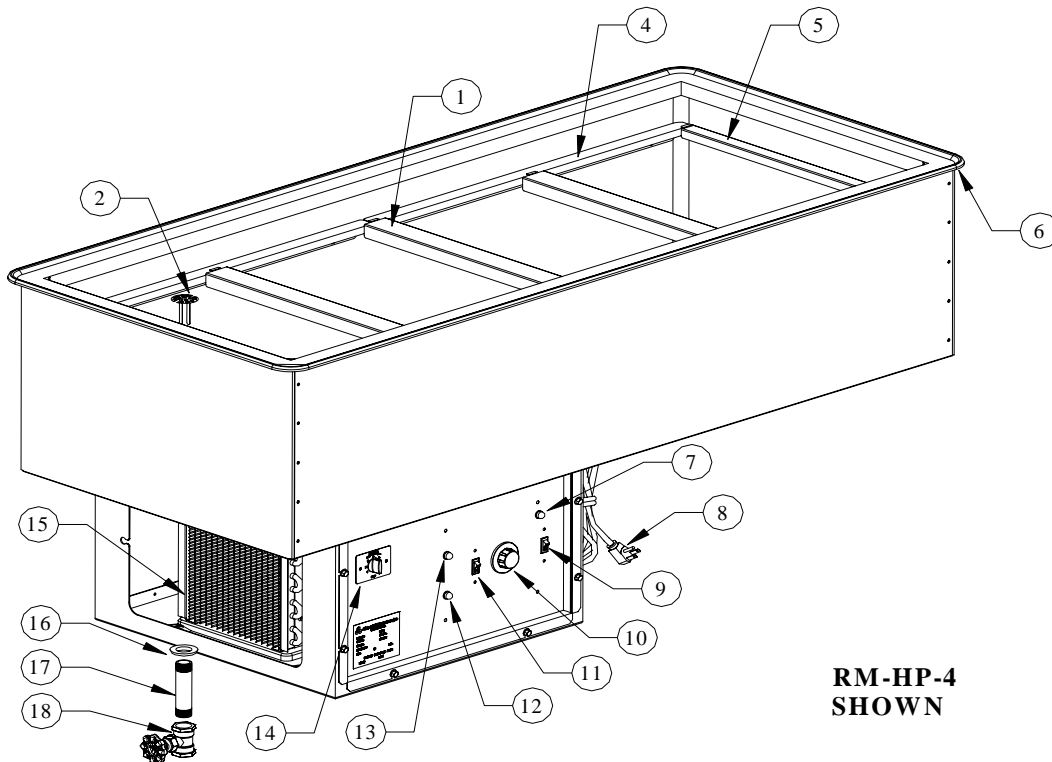
Atlas Metal INDUSTRIES, INC.

Subsidiary of Mercury Aircraft, Inc.

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PARTS LIST HOT OR COLD COMBINATION UNIT RM-HP SERIES



**RM-HP-4
SHOWN**

ITEM NUMBER	PART NUMBER	DESCRIPTION	ITEM NUMBER	PART NUMBER	DESCRIPTION
1	S80103-0	Separator Channel	14	22-1397	Cooling Thermostat
2	86-3202	Perforated Snap-In Drain	15	2029-5	1/4 H.P. Compressor (Units 2, 3)
3	S80608-0	Element Cover (Units 4, 5, 6) (Not Shown)		2029-6	1/3 H.P. Compressor (Unit 4)
	S80607-0	Element Cover (Units 2, 3) (Not Shown)		2029-7	1/2 H.P. Compressor (Units 5, 6)
4	S83440-0	Pan Rail Sides for RMHP-2 (2 Req'd)	16	49-1028	Grommet
		Pan Rail Sides for RMHP-4 (4 Req'd)	17	3006-2	3/4" x 4" Brass Nipple
		Pan Rail Sides for RMHP-6 (6 Req'd)	18	3016-1	Brass Stop Valve
	S83439-0	Pan Rail Sides for RMHP-3 (2 Req'd)	19	22-99	Safety Switch (Not Shown)
5	S83432-0	Pan Rail End (2 Req'd)	20	111-1062	Heating Elem. 208V 3000W (Not Shown)
6	7002-0+Model #	Vinyl Bead Gasket		111-1061	Heating Elem. 240V 4000W (Not Shown)
7	1099-0	Master Pilot Light (Red)		111-1060	Heating Elem. 240V 3000W (Not Shown)
8	1004-0	12/3 S.O. Power Cord with Plug		111-1063	Heating Elem. 208V 4000W (Not Shown)
	1004-4	10/3 Power Cord with Plug		111-1069	Heating Elem. 120V 2000W (Not Shown)
9	112-1251	Master Switch	21	2687-9	20 Amps. 120/250 Volt Plug (Not Shown) RMHP-4, WCMHP-4
10	22-1402	Heating Thermostat		2691-3	30 Amps. 120/250 Volt Plug (Not Shown) RMHP-5, 6; WCMHP-5, 6
11	112-1252	Selector Switch		12-256	30 Amps. 120 Volt Plug (Not Shown) RMHP-2, 3; WCMHP-2, 3
12	112-1101	Cooling Pilot Light (Blue)	22	2025-0	Drier (Not Shown)
13	1099-0	Heating Pilot Light (Red)	23	494-54	1/4 Expansion Valve Unit 5, 6 (Not Shown)
25	S80609-0	Thermostat Cover w/wire nuts	24	494-53	1/8 Expansion Valve Unit 2, 3, 4 (Not Shown)

HOT OR REFRIGERATED COLD PAN

RM-HP 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	CUT-OUT SIZE
RM-HP-2	24 1/2 X 30 1/4
RM-HP-3	24 1/2 X 44
RM-HP-4	24 1/2 X 57 3/4
RM-HP-5	24 1/2 X 71 1/2
RM-HP-6	24 1/2 X 85 1/4

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 be provided, approximately 18" x 18" of free air for intake and exhaust, at opposite ends of the counter, and a minimum clearance of 14" at the top, 24" at the back and 10" at each side of the enclosure.

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

HEATING CYCLE

- 1-Turn master switch to "OFF" position.
- 2-Close drain valve.
- 3-Fill unit, preferably with "HOT" water until heating element is completely submerged (water must be level with the water fill line. **"WARNING": Heating element will not heat food properly and will be damaged if not submerged at all times during heating cycle.** Check water level before heating operation and approximately every 4 hours of continuous operation.
- 4-Turn selector switch to "HOT".
- 5-Turn master switch to "ON".
- 6-Select desired setting on heating thermostat dial (1-Warm, 10-Hot).
- 7-Cover unit with serving pans. Unit will be ready for serving in approximately 30 minutes.

HEATING TO COOLING

- 1-Turn master switch to "OFF" position.
- 2-Remove serving pans.
- 3-Drain hot water completely.
- 4-Turn selector switch to "COLD".
- 5-Turn master switch to "ON".
"CAUTION": Unit is equipped with a safety device. Cold cycle will not energize until the stainless liner temperature is at 120 degrees or below.
- 6-Select desired cooling thermostat setting, (1 cool, 7 coldest).
- 7-Cover unit with serving pans. Unit will cool down and be ready for serving in approximately 30 minutes.

COOL TO HEAT

Follow same steps shown for heat cycle.

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.

CLEAN CONDENSER COIL REGULARLY.

HEATER SHEATH SHOULD BE PERIODICALLY CLEANED OF LIME OR OTHER BUILT-UP MATERIAL TO PREVENT ELEMENT OVER HEATING.

FAILURE TO MEET THESE CONDITIONS WILL VOID WARRANTY.