

1135 N.W. 159th DRIVE, MIAMI, FLORIDA 33169 TEL.: (305) 625-2451 TOLL FREE (800) 762-7565 FAX: (305) 623-0475

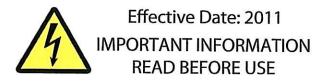
FROST TOP - WF SERIES

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.



DROP-IN FROST TOP REFRIGERATED, SELF-CONTAINED OR REMOTE



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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

THE SERIAL AND MODEL# CAN BE FOUND ON THE CONDENSING UNIT ENCLOSURE
- SEE OPERATORS SIDE CONTROL PANEL. WHEN CALLING ATLAS FOR PARTS AND
SERVICE ALWAYS HAVE THIS INFORMATION AVAILABLE.

SERIAL #	
MODEL #:	
INSTALLATION DATE:	



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Project:	3
Item No.:	
Quantity:	Accessed to the second

DROP-IN SERVING EQUIPMENT



FROST TOP

Refrigerated, Self-Contained

□ WF-2

□ WF-3

□ WF-4 □ WF-5

□WF-6

SPECIFICATIONS

TOP: Constructed of 14 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.

FROST TOP: Constructed of 14 gauge, type 304 stainless steel, one piece construction, all welded, ground and polished to a uniform finish. The top is formed to stand 1" above the counter top and is provided with a 1/2" full perimeter gutter to collect condensation; a 1" I.P.S. drain is provided. The frost top has copper tubing firmly soldered to the exterior bottom.

INSULATION: The pan is fully insulated with high density fiberglass and polystyrene, 1-1/2" thick, and enclosed with an 18 gauge galvanized steel outer case.

REFRIGERATION SYSTEM: The compressor housing shall be fabricated from 14 gauge galvanized steel and bolted to the base of the unit. A fully self-contained condensing unit is provided with a hermetically sealed compressor. The system is fully charged with CFC free refrigerant and ready to operate.

NOTE: Proper ventilation must be provided in counter.

ELECTRICAL: The unit will be wired for 15 amps., 120 volt, single phase operation with an on/off switch and pilot light. A 6' long 3-wire cord and plug (NEMA 5-15P) will be provided.

Specifications subject to change without notice.

STANDARD FEATURES

- "Quick" frost top, stands 1" above counter for attractive display - ideal for pre-plated cold food
- Fully insulated for maximum efficiency and energy savings
- Factory applied gasket makes installation a snap and seals units to the counter top, thus eliminating seepage
- 1-Year Parts & Labor Warranty
- NSF Certified and UL Recognized

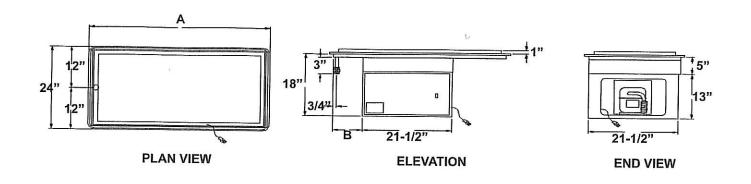
ACCESSORIES

- 5YW 5-Year Compressor Warranty
- WFFT Flush recessed top for frost top units
- RS Remote on/off switch for counter mounting
- * RDVE Rear Drain Valve Extension
- * 220 Volt 50 Cycle Compressor



* Units with these accessories are not currently UL listed.

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MODEL	"A"	"B"	FROST TOP SIZE	ELECTRICAL CHARACTERISTICS	CUT-OUT REQUIRED	SHIP WT. (LBS.)
WF-2	29-3/4"	6"	19-1/2" X 25-1/4"	3.9amps 120V -	22-1/4" X 28"	171
	(75.5cm)	(15.2cm)	(49.5 X 64.1cm)	1/5HP	(56.5 X 71.1cm)	(77.6kg)
WF-3	43-1/2"	7"	19-1/2" X 39"	6.8amps 120V -	22-1/4" X 41-3/4"	207
	(110.4cm)	(17.7cm)	(49.5 X 99cm)	1/4HP	(56.5 X 106cm)	(93.9kg)
WF-4	57-1/4"	7"	19-1/2" X 52-3/4"	9.8amps 120V -	22-1/4" X 55-1/2"	236
	(145.4cm)	(17.7cm)	(49.5 X 133.9cm)	1/3HP	(56.5 X 140.9cm)	(107kg)
WF-5	71"	7"	19-1/2" X 66-1/2"	9.8amps 120V -	22-1/4" X 69-1/4"	263
	(180.3cm)	(17.7cm)	(49.5 X 168.9cm)	1/3HP	(56.5 X 175.8cm)	(119.3kg)
WF-6	84-3/4"	7"	19-1/2" X 80-1/4"	10.7amps 120V -	22-1/4" X 83"	328
	(215.2cm)	(17.7cm)	(49.5 X 203.8cm)	1/2HP	(56.5 X 210.8cm)	(148.8kg)

REFRIGERATION CHART

Model	HP	Ref.	Oz.	Low psig	High g. psig.	BTU M10 90A
WF-2	1/5	134A	6	8	150	505
WF-3	1/4	134A	8	8	155	1070
WF-4	1/3	134A	10	8	155	1285
WF-5	1/3	134A	12	8	155	1285
WF-6	1/2	134A	16	8	160	2140

MODEL	WT. LESS COMP. (LBS.)
WFX-2	130 (59kg)
WFX-3	160 (72.6kg)
WFX-4	190 (86.2kg)
WFX-5	217 (98.4kg)
WFX-6	252 (114.3kg)

WFX - REFRIGERATED FROST TOP WITHOUT COMPRESSOR

Units include Refrigerated Frost Top, Thermostat, Cap Tube & Drier (for hook up in field by others)

COMPRESSORS FOR REMOTE INSTALLATIONS

2029 - 1/5 HP for WFX-2 **2029-1 -** 1/4 HP for WFX-3 **2029-2 -** 1/3 HP for WFX-4 & 5 **2001-4 -** 1/2 HP for WFX-6

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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

This unit should be turned on one hour before serving and turned off after completing the serving period. 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. The unit should not operate 24/7.

MAINTENANCE

<u>NEVER</u> CLEAN PANS WITH A CHLORIDE BASED PRODUCT. CHLORIDES OR IMPROPER CLEANING COULD SCAR, MARK AND/OR CORRODE SURFACE. <u>DO NOT</u> USE STEEL WOOL OR ABRASIVE PRODUCTS. TO CLEAN USE SOAPY WARM WATER, RINSE THOROUGHLY TO REMOVE ALL RESIDUES. <u>FAILURE TO MEET THESE CONDITIONS WILL VOID WARRANTY</u>. **CLEAN CONDENSER COIL REGULARLY**.



IMPORTANT INFORMATION PLEASE READ WF-SERIES

FROST TOP OPERATING INSTRUCTIONS

This unit requires proper ventilation for the refrigeration system, which must be provided for during installation. The compressor unit requires regular cleaning to keep the unit free of dust and dirt building up on the condenser coils.

This unit must be placed in an environment with minimal air flow over the stainless steel surface plate. Air currents directly over the frost plate created by ceiling fans, air conditioning vents, doorways and the alike, will prevent the unit from frosting properly, Check first for air currents in the room if frost patterns are not optimal.

This WF unit has been inspected at room temperature for frost plate flatness. During the refrigeration/frosting process, the stainless surface can contract and bow. If there is a layer of frost across the surface area of the plate, the WF unit is operating to specifications and does not require service.

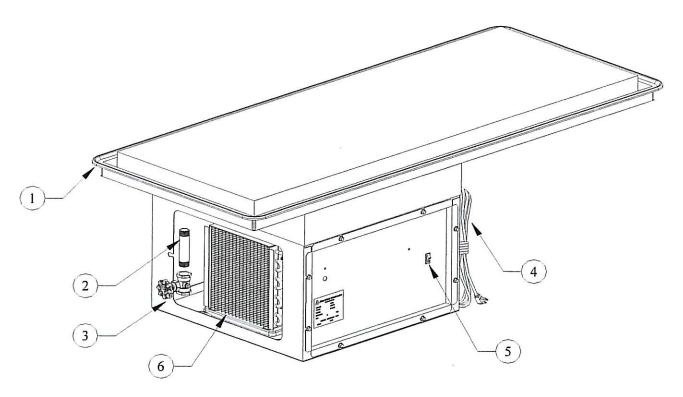
The factory must be contacted to receive authorization to perform in-field service on the WF unit. This must be done prior to the work being done. If service is requested, the factory will ask you to confirm that the checks for air circulation and frost patterns on the stainless plate have been conducted. If the service agency finds the unit to be deficient, the factory will assume responsibility for the cost of the repair. If the factory determines that the WF unit is within the established dimensional and performance standards, the service agency will be instructed to bill you directly.



Subsidiary of Mercury Aircraft, Inc.

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PARTS LIST FROST TOP WF SERIES



WF-4 SHOWN

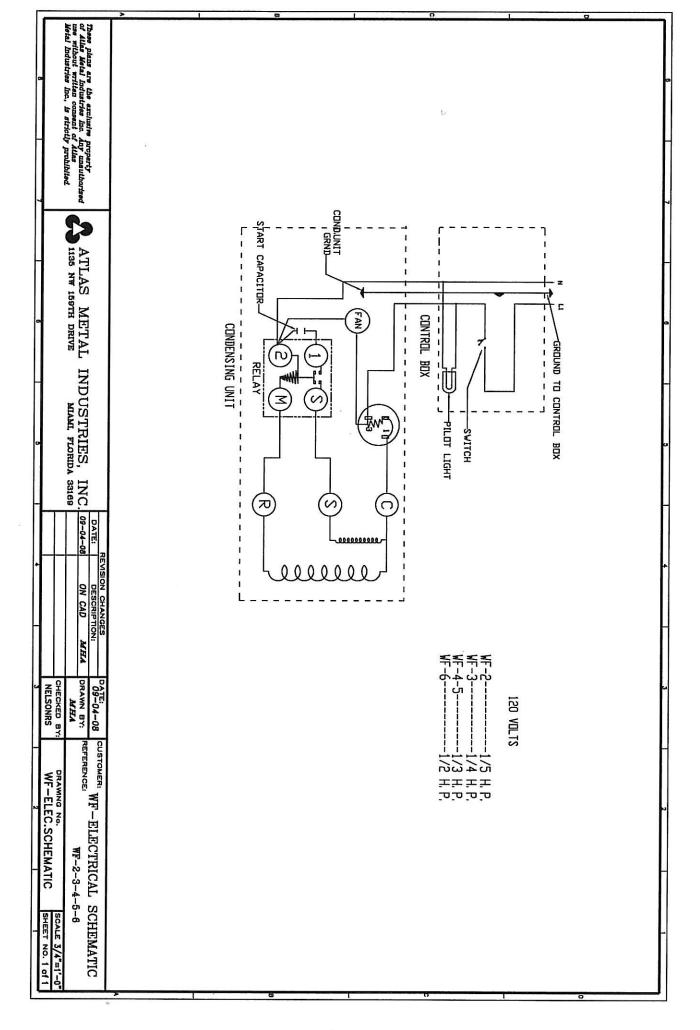
ITEM NUMBER	PART NUMBER	DESCRIPTION	
1	7002-0+Model #	Vinyl Bead Gasket (Not Shown)	
2	30-3130	3/4" x 4 PVC Nipple	
3	3016-2	Stop Valve	
4	1003-0	Power Cord with Plug.	
5	1069-1	14 Amps. Toggle Switch	
	2029-0	1/5 H.P. Compressor (WF-2).	
	2029-1	1/4 H.P. Compressor (WF-3).	
6	2029-2	1/3 H.P. Compressor (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	



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Refrigerated Drop-In Trouble Shooting Guide			
Symptom	Probable Cause		
	Unit not plugged in.		
	No power at receptacle.		
Unit will not run	Thermostat and or switch not in the on position.		
	Unit may be in a defrost cycle (if supplied) wait approximately 20 min.		
	Call factory for service at 1-800-762-7565		
Continue	Condenser coil dirty		
Condenser runs but short cycles	Inadequate ventilation.		
sharr cycles	Call factory for service at 1-800-762-7565		
	Condenser coil dirty.		
Candanaan musa	Inadequate ventilation.		
Condenser runs constantly.	Unit installed in a hot location		
, consumity.	Call factory for service at 1-800-762-7565		
	NOTE: WF series runs constantly.		
	Food product must be chilled to 33-35 deg. when placed in unit.		
Food product not	Air movement over food product.		
cold enough.	Food product not being stirred or rotated.		
	Call factory for service at 1-800-762-7565		





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."



WARRANTY INFORMATION

In order to have your invoice approved for payment by the factory, <u>please note the following</u>
An authorization number <u>must</u> be obtained from the factory prior to performing any warranty service.
Atlas Metal <u>will not approve excessive labor</u> due to poo access to the unit being serviced. If design does <u>not</u> 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.