



ATLAS METAL

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

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TOLL FREE 800.762.7565

FAX 305.623.0475

WWW.ATLASFOODSERV.COM

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WCM/WCMD C/WCML/WCMDCL & WCMHP 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 COLD PAN
REFRIGERATED STANDARD DEPTH,
FULL DEPTH, SIDE COILS & SLIM-LINE
SELF CONTAINED OR REMOTE



DROP-IN HOT/COLD PAN
DUAL SERVICE HOT OR COLD
(HOT MODE-WATER MUST BE USED)



Effective Date: 04/24
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 DAMAGE TO THE EQUIPMENT, NOTIFY THE CARRIER. NOTIFICATION MUST BE MADE VERBALLY AND IN WRITING.
4. REQUEST AN INSPECTION BY 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: _____
Item No.: _____
Quantity: _____

DROP-IN SERVING EQUIPMENT



WCM-2

COLD PAN

Refrigerated
4-5/8" Standard Depth
Self-Contained

- ☐ WCM-1
- ☐ WCM-2
- ☐ WCM-3
- ☐ WCM-4
- ☐ WCM-5
- ☐ WCM-6

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. 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. The liner has copper tubing firmly soldered to the exterior bottom. 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, 1-1/2" thick on the bottom and enclosed with a 22 gauge galvanized steel outer case.

REFRIGERATION SYSTEM: The compressor housing shall be fabricated from 14 gauge galvanized and bolted to the base of the unit. A fully self-contained condensing unit is provided with a hermetically sealed compressor and a thermostat control. 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, with an on/off thermostat switch and pilot light. A 6' long, 3-wire cord and plug (NEMA 5-15P) will be provided.

Specifications subject to change without notice.

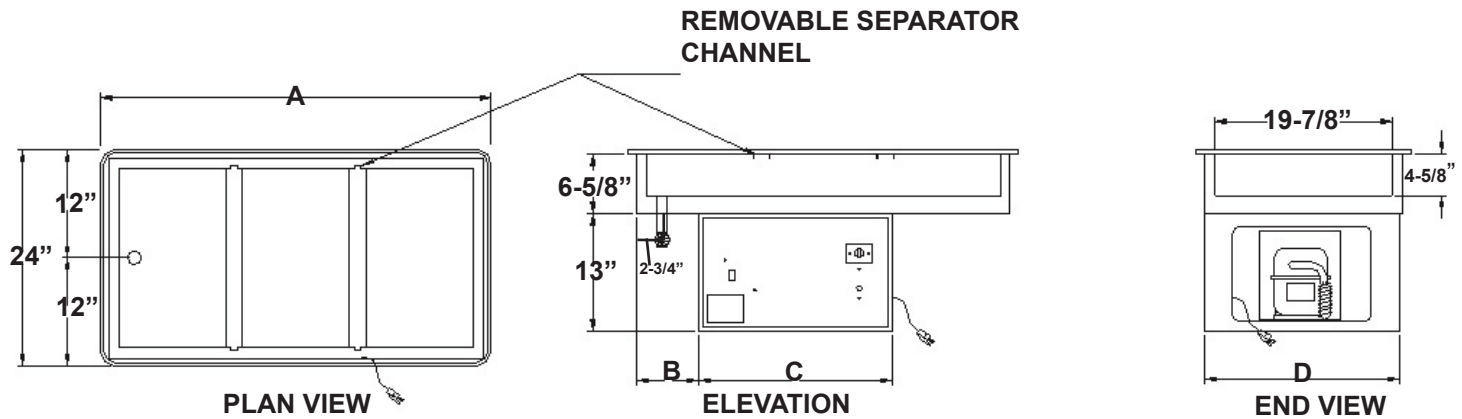
STANDARD FEATURES

- 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
- Accommodates standard 12" X 20" 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(non NSF-7); UL Listed

ACCESSORIES

- **5YW** - 5-Year Compressor Warranty
- **WFB** - Stainless steel perforated false bottom
- Stainless Steel adapter bars (pg DI-51-52)
- Stainless Steel adapter plates (pg DI-51-52)
- **CP** - Cover Plate with handles, S/S
- **2060-1** - Condensate Evaporator
- **RS** - Remote on/off switch for counter mounting
- **RDVE** - Rear Drain Valve Extension
- * **220 Volt - 50 Cycle** Compressor

These units have not been performance tested for use with potentially hazardous foods, and must be used with ice.



*Drain Location on 16" Dimension

MODEL	PAN OPENINGS	PAN SIZE	"A"	"B"	"C"	"D"	CUT-OUT REQUIRED	ELECTRICAL CHARACTERISTICS	SHIP WT. (LBS.)
*WCM-1	1	19-7/8" X 11-3/4" X 4-5/8" (50.4 X 29.8 X 11.7cm)	16" (40.6cm)	3-7/8" (9.8cm)	18" (45.7cm)	13-3/4" (34.9cm)	22-1/4" X 14-1/4" (56.5 X 36.1cm)	4.2 amps. - 120V - 1/5HP	116 (52.6kg)
WCM-2	2	19-7/8" X 25-1/2" X 4-5/8" (50.4 X 64.7 X 11.7cm)	29-3/4" (75.2cm)	5-5/8" (15.2cm)	21-1/2" (54.6cm)	21-5/8" (54.9cm)	22-1/4" X 28" (56.5 X 71.1cm)	4.2 amps. - 120V - 1/5HP	164 (74.4kg)
WCM-3	3	19-7/8" X 39-1/4" X 4-5/8" (50.4 X 99.6 X 11.7cm)	43-1/2" (110.4cm)	7" (17.7cm)	21-1/2" (54.6cm)	21-5/8" (54.9cm)	22-1/4" X 41-3/4" (56.5 X 106cm)	4.2 amps. - 120V - 1/5HP	198 (89.8kg)
WCM-4	4	19-7/8" X 53" X 4-5/8" (50.4 X 134.6 X 11.7cm)	57-1/4" (145.4cm)	7" (17.7cm)	21-1/2" (54.6cm)	21-5/8" (54.9cm)	22-1/4" X 55-1/2" (56.5 X 140.9cm)	6.2 amps. - 120V - 1/4HP	226 (102.5kg)
WCM-5	5	19-7/8" X 66-3/4" X 4-5/8" (50.4 X 169.5 X 11.7cm)	71" (180.3cm)	7" (17.7cm)	21-1/2" (54.6cm)	21-5/8" (54.9cm)	22-1/4" X 69-1/4" (56.5 X 175.8cm)	6.5 amps. - 120V - 1/3HP	262 (118.8kg)
WCM-6	6	19-7/8" X 80-1/2" X 4-5/8" (50.4 X 204.4 X 11.7cm)	84-3/4" (215.2cm)	7" (17.7cm)	21-1/2" (54.6cm)	21-5/8" (54.9cm)	22-1/4" X 83" (56.5 X 210.8cm)	6.5 amps. - 120V - 1/3HP	316 (143.3kg)

REMOTE REFRIGERATION MODEL	LESS COMP. SHIP WT. (LBS.)
WCMX-1	74 (33.5kg)
WCMX-2	120 (54.4kg)
WCMX-3	153 (69.3kg)
WCMX-4	168 (76.2kg)
WCMX-5	209 (94.8kg)
WCMX-6	264 (119.7kg)

REFRIGERATION CHART							
MODEL	HP	REF.	OZ.	LOW PSIG.	HIGH PSIG.	BTU M10 90A	OPERATING TEMP
WCM-1	1/5	R513A	9.5	8	175	450	32 TO 40 F
WCM-2	1/5	R513A	10	8	175	450	32 TO 40 F
WCM-3	1/5	R513A	12	8	175	450	32 TO 40 F
WCM-4	1/4	R513A	12.5	8	175	720	32 TO 40 F
WCM-5	1/3	R513A	13	8	175	850	32 TO 40 F
WCM-6	1/3	R513A	13.5	8	175	850	32 TO 40 F

REFRIGERATED COLD PAN WITHOUT COMPRESSOR REQUIRED:

SOLENOID PACKAGE, LOOSE: SOLENOID VALVE, SOLENOID COIL & COOPER FITTING

SOLENOID PACKAGE, FACTORY INSTALLED: SOLENOID BOX, SOLENOID VALVE, COIL & COOPER FITTING

****ORDERS NOT FINAL UNTIL REFRIGERANT APPROVED****

COMPRESSORS FOR REMOTE INSTALLATIONS

2029-1M7 - 1/5 HP for WCMX-1, 2, & 3

2029-2M7 - 1/4 HP for WCMX-4

2029-4M7 - 1/3 HP for WCMX-5 & 6

*** UNIT'S PERFORMANCE TESTED WITH LISTED REFRIGERANTS IN THE CHART ABOVE. PERFORMANCE MAY VARY WITH ALTERNATE REFRIGERANTS.***

NOTEWCM-X
REQUIRED A SOLENOID
PACKAGE

Atlas Metal Industries • 1135 NW 159th Dr. Miami, FL 33169 • (800) 762-7565 Fax: (305) 623-0475 • atlasfoodserv.com



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Project: _____
Item No.: _____
Quantity: _____

DROP-IN SERVING EQUIPMENT



WCMD-C-3

COLD PAN

Refrigerated
with Side Coils
Self-Contained

- ☐ WCMD-C-1
- ☐ WCMD-C-2
- ☐ WCMD-C-3
- ☐ WCMD-C-4
- ☐ WCMD-C-5
- ☐ WCMD-C-6

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. 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 coved with a minimum 1/4" radius. **The liner has copper tubing firmly soldered to the exterior bottom and all sides.** A 3/4" dia. drain with strainer, 4" PVC nipple, and valve is provided.

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

REFRIGERATION SYSTEM: The compressor housing shall be fabricated from 14 gauge galvanized and bolted to the base of the unit. A fully self-contained condensing unit is provided with a hermetically sealed compressor and a thermostat control. 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 thermostat 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

- Accommodates your deepest pan or insert - 9-3/4" deep
- Refrigerated copper tubing around the bottom and all sides - meets your toughest health department standards
- 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
- Accommodates standard 12" X 20" 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(non NSF-7); UL Listed

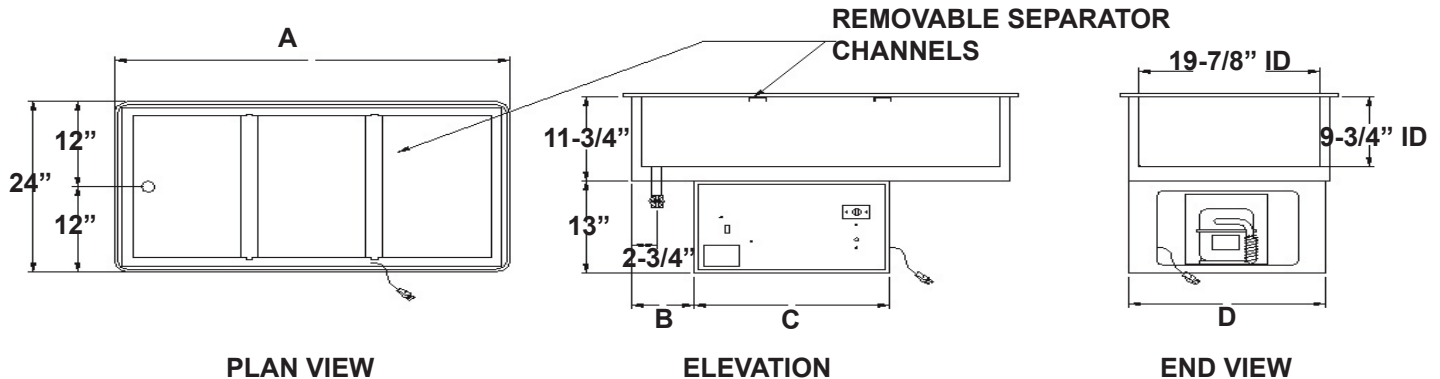
ACCESSORIES

- **5YW** - 5-Year Compressor Warranty
- **WFB** - Stainless steel perforated false bottom
- Stainless Steel adapter bars (pg DI-51-52)
- Stainless Steel adapter plates (pg DI-51-52)
- **CP** - Cover Plate with handles, S/S
- **2060-1** - Condensate Evaporator
- **RS** - Remote on/off switch for counter mounting
- **RDVE** - Rear Drain Valve Extension
- *** 220 Volt - 50 Cycle** Compressor

These units have not been performance tested for use with potentially hazardous foods, and must be used with ice.

*Please see Operation & Installation Manual for ALL operation and maintenance details.

* Units with these accessories are not currently UL listed.



* Drain Location on 16" Dimension

MODEL	PAN OPENINGS	PAN SIZE	"A"	"B"	"C"	"D"	CUT-OUT REQUIRED	ELECTRICAL CHARACTERISTICS	SHIP WT. (LBS.)
*WCMD-C-1	1	19-7/8" X 11-3/4" X 9-3/4" (50.4 X 29.8 X 24.7cm)	16" (40.6cm)	3-7/8" (9.8cm)	18" (45.7cm)	13-3/4" (34.9cm)	22-1/4" X 14-1/4" (56.5 X 36.1cm)	4.2 amps. - 120V - 1/5HP	144 (65.3kg)
WCMD-C-2	2	19-7/8" X 25-1/2" X 9-3/4" (50.4 X 64.7 X 24.7cm)	29-3/4" (75.2cm)	5-5/8" (15.2cm)	21-1/2" (54.6cm)	21-5/8" (54.9cm)	22-1/4" X 28" (56.5 X 71.1cm)	4.2 amps. - 120V - 1/5HP	184 (83.4kg)
WCMD-C-3	3	19-7/8" X 39-1/4" X 9-3/4" (50.4 X 99.6 X 24.7cm)	43-1/2" (110.4cm)	7" (17.7cm)	21-1/2" (54.6cm)	21-5/8" (54.9cm)	22-1/4" X 41-3/4" (56.5 X 106cm)	4.2 amps. - 120V - 1/5HP	212 (96.1kg)
WCMD-C-4	4	19-7/8" X 53" X 9-3/4" (50.4 X 134.6 X 24.7cm)	57-1/4" (145.4cm)	7" (17.7cm)	21-1/2" (54.6cm)	21-5/8" (54.9cm)	22-1/4" X 55-1/2" (56.5 X 140.9cm)	6.2 amps. - 120V - 1/4HP	242 (109.7kg)
WCMD-C-5	5	19-7/8" X 66-3/4" X 9-3/4" (50.4 X 169.5 X 24.7cm)	71" (180.3cm)	7" (17.7cm)	21-1/2" (54.6cm)	21-5/8" (54.9cm)	22-1/4" X 69-1/4" (56.5 X 175.8cm)	6.5 amps. - 120V - 1/3HP	278 (126kg)
WCMD-C-6	6	19-7/8" X 80-1/2" X 9-3/4" (50.4 X 204.4 X 24.7cm)	84-3/4" (215.2cm)	7" (17.7cm)	21-1/2" (54.6cm)	21-5/8" (54.9cm)	22-1/4" X 83" (56.5 X 210.8cm)	6.5 amps. - 120V - 1/3HP	336 (152.4kg)

REMOTE REFRIGERATION MODEL	LESS COMP. SHIP WT. (LBS.)
WCMD-C-X-1	92 (41.7kg)
WCMD-C-X-2	143 (64.8kg)
WCMD-C-X-3	171 (77.5kg)
WCMD-C-X-4	184 (83.4kg)
WCMD-C-X-5	225 (102kg)
WCMD-C-X-6	290 (131.5kg)

REFRIGERATION CHART							
MODEL	HP	REF.	OZ.	LOW PSIG.	HIGH PSIG.	BTU M10 90A	OPERATING TEMP
WCMD-C-1	1/5	R513A	9.5	8	175	450	32 TO 40 F
WCMD-C-2	1/5	R513A	10	8	175	450	32 TO 40 F
WCMD-C-3	1/5	R513A	12	8	175	450	32 TO 40 F
WCMD-C-4	1/4	R513A	12.5	8	175	720	32 TO 40 F
WCMD-C-5	1/3	R513A	13	8	175	850	32 TO 40 F
WCMD-C-6	1/3	R513A	13.5	8	175	850	32 TO 40 F

REFRIGERATED COLD PAN WITHOUT COMPRESSOR REQUIRED:

SOLENOID PACKAGE, LOOSE: SOLENOID VALVE, SOLENOID COIL & COOPER FITTING

SOLENOID PACKAGE, FACTORY INSTALLED: SOLENOID BOX, SOLENOID VALVE, COIL & COOPER FITTING

ORDERS NOT FINAL UNTIL REFRIGERANT APPROVED

NOTEWCMD-C-X
REQUIRED A SOLENOID
PACKAGE

COMPRESSORS FOR REMOTE INSTALLATIONS

2029-1M7 - 1/5 HP for WCMD-C-X-1, 2, & 3

2029-2M7 - 1/4 HP for WCMD-C-X-4

2029-4M7 - 1/3 HP for WCMD-C-X-5 & 6

*** UNIT'S PERFORMANCE TESTED WITH LISTED REFRIGERANTS IN THE CHART ABOVE. PERFORMANCE MAY VARY WITH ALTERNATE REFRIGERANTS.***



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Project: _____
Item No.: _____
Quantity: _____

SLIM-LINE DROP-IN SERVING EQUIPMENT



WCML-2

SLIM-LINE COLD PAN

Refrigerated
Self-Contained
4-5/8" Standard Depth

- ☐ WCML-2
- ☐ WCML-3
- ☐ WCML-4

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. Embossed mounting lugs are provided along the inner surface of the top to hold a full set of 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 coved with a minimum 1/4" radius. The liner has copper tubing firmly soldered to the exterior bottom. 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, 1-1/2" thick on the bottom and enclosed with a 22 gauge galvanized steel outer case.

REFRIGERATION SYSTEM: The compressor housing shall be fabricated from 14 gauge galvanized and bolted to the base of the unit. A fully self-contained condensing unit is provided, with a hermetically sealed compressor and a thermostat control. 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 thermostat 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

- Slim-line configuration - it can install in counters only 16" wide
- 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.
- Accommodates standard 12"x20" 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(non NSF-7); UL Listed

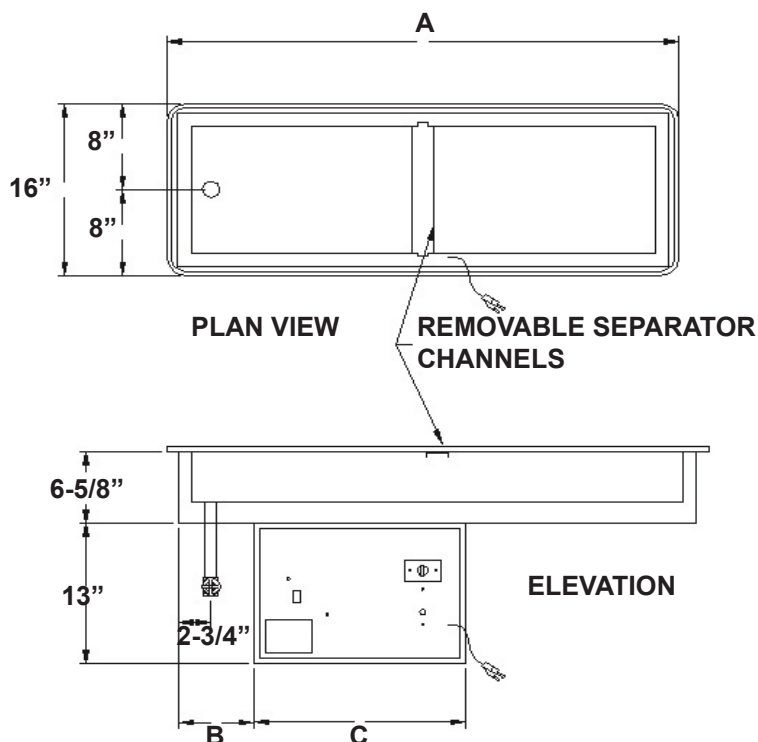
ACCESSORIES

- **5YW** - 5-Year Compressor Warranty
- **WFBL** - Stainless steel perforated false bottom
- Stainless Steel adapter bars (pg DI-51-52)
- Stainless Steel adapter plates (pg DI-51-52)
- **CPL** - Cover Plate with handles, S/S
- **2060-1** - Condensate Evaporator
- **RS** - Remote on/off switch for counter mounting
- **RDVE** - Rear Drain Valve Extension
- *** 220 Volt - 50 Cycle** Compressor

These units have not been performance tested for use with potentially hazardous foods, and must be used with ice.

*Please see Operation & Installation Manual for ALL operation and maintenance details.

* Units with these accessories are not currently UL listed.



MODEL	PAN OPENINGS	PAN SIZE	"A"	"B"	"C"	"D"	CUT-OUT REQUIRED	ELECTRICAL CHARACTERISTICS	SHIP WT. (LBS.)
WCML-2	2	11-7/8" X 41-3/4" X 4-5/8" (30.1 X 106 X 11.7cm)	46" (116.8cm)	6-3/8" (16.1cm)	18" (45.7cm)	13-3/4" (34.9cm)	14-1/4" x 44-1/4" (36.1 X 112.3cm)	4.2 amps. - 120V - 1/5HP	166 (75.3kg)
WCML-3	3	11-7/8" X 63-1/2" X 4-5/8" (30.1 X 161.2 X 11.7cm)	67-3/4" (172cm)	6-3/8" (16.1cm)	18" (45.7cm)	13-3/4" (34.9cm)	14-1/4" X 66" (36.1 X 167.6cm)	4.2 amps. - 120V - 1/5HP	222 (100.7kg)
WCML-4	4	11-7/8" X 85-1/4" X 4-5/8" (30.1 X 216.5 X 11.7cm)	89-1/2" (227.3cm)	6-3/4" (17.1cm)	21-3/4" (53.34cm)	13-7/8" (33.02cm)	14-1/4" X 87-3/4" (36.1 X 222.8cm)	6.2 amps. - 120V - 1/4HP	257 (116.5kg)

MODEL	LESS COMP. SHIP WT. (LBS.)
WCMLX-2	106 (48kg)
WCMLX-3	167 (75.7kg)
WCMLX-4	210 (95.2kg)

REFRIGERATION CHART							
MODEL	HP	REF.	OZ.	LOW PSIG.	HIGH PSIG.	450BTU M10 90A	OPERATING TEMP
WCML-2	1/5	R513A	12	7	175	450	32 TO 40 F
WCML-3	1/5	R513A	12	7	175	450	32 TO 40 F
WCML-4	1/4	R513A	13	8	175	720	32 TO 40 F

REFRIGERATED COLD PAN WITHOUT COMPRESSOR REQUIRED:

SOLENOID PACKAGE, LOOSE: SOLENOID VALVE, SOLENOID COIL & COOPER FITTING

SOLENOID PACKAGE, FACTORY INSTALLED: SOLENOID BOX, SOLENOID VALVE, COIL & COOPER FITTING

****ORDERS NOT FINAL UNTIL REFRIGERANT APPROVED****

COMPRESSORS FOR REMOTE INSTALLATIONS

2029-1M7 - 1/5 HP for WCMLX-2, & 3

2029-2M7 - 1/4 HP for WCMLX-4

*** UNIT'S PERFORMANCE TESTED WITH LISTED REFRIGERANTS IN THE CHART ABOVE. PERFORMANCE MAY VARY WITH ALTERNATE REFRIGERANTS.***

NOTEWCML-X
REQUIRED A SOLENOID
PACKAGE



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Project: _____
Item No.: _____
Quantity: _____

SLIM-LINE DROP-IN SERVING EQUIPMENT



WCMDCL-2

SLIM-LINE COLD PAN

Refrigerated
Self-Contained
9-3/4" Full Depth

- ☐ WCMDCL-2
- ☐ WCMDCL-3
- ☐ WCMDCL-4

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. Embossed mounting lugs are provided along the inner surface of the top to hold a full set of 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. The liner has copper tubing firmly soldered to the exterior **BOTTOM AND ALL SIDES**. 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, 1-1/2" thick on the bottom and enclosed with a 22 gauge galvanized steel outer case.

REFRIGERATION SYSTEM: The compressor housing shall be fabricated from 14 gauge galvanized angles and bolted to the base of the unit. A fully self-contained condensing unit is provided, with a hermetically sealed compressor and a thermostat control. 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 thermostat 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

- Slim-line configuration - it can install in counters only 16" wide
- Accommodates your deepest pan or insert - 9-3/4" deep
- The unit have refrigerated copper tubing around all sides and base - meets your toughest health department standards
- 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
- Accommodates standard 12" X 20" 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(non NSF-7); UL Listed

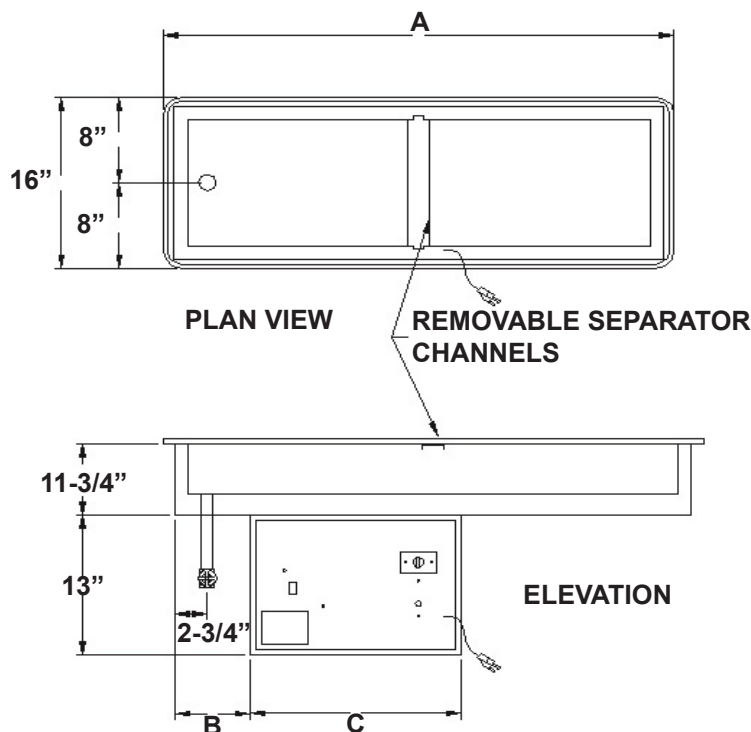
ACCESSORIES

- **5YW** - 5-Year Compressor Warranty
- **WFBL** - Stainless steel perforated false bottom
- Stainless Steel adapter bars (pg DI-51-52)
- Stainless Steel adapter plates (pg DI-51-52)
- **CPL** - Cover Plate with handles, S/S
- **2060-1** - Condensate Evaporator
- **RS** - Remote on/off switch for counter mounting
- **RDVE** - Rear Drain Valve Extension
- * **220 Volt - 50 Cycle** Compressor

These units have not been performance tested for use with potentially hazardous foods, and must be used with ice.

*Please see Operation & Installation Manual for ALL operation and maintenance details.

* Units with these accessories are not currently UL listed.



MODEL	PAN OPENINGS	PAN SIZE	"A"	"B"	"C"	"D"	CUT-OUT REQUIRED	ELECTRICAL CHARACTERISTICS	SHIP WT. (LBS.)
WCMDCL-2	2	11-7/8" X 41-3/4" X 9-3/4" (30.1 X 106 X 24.7cm)	46" (116.8cm)	6-3/8" (16.1cm)	18" (45.7cm)	13-3/4" (34.9cm)	14-1/4" x 44-1/4" (36.1 X 112.3cm)	4.2 amps. - 120V - 1/5HP	179 (81.1kg)
WCMDCL-3	3	11-7/8" X 63-1/2" X 9-3/4" (30.1 X 161.2 X 24.7cm)	67-3/4" (172cm)	6-3/8" (16.1cm)	18" (45.7cm)	13-3/4" (34.9cm)	14-1/4" X 66" (36.1 X 167.6cm)	4.2 amps. - 120V - 1/5HP	232 (105.2kg)
WCMDCL-4	4	11-7/8" X 85-1/4" X 9-3/4" (30.1 X 216.5 X 24.7cm)	89-1/2" (227.3cm)	6-3/4" (17.1cm)	21-3/4" (53.34cm)	13-7/8" (33.02cm)	14-1/4" X 87-3/4" (36.1 X 222.8cm)	4.2 amps. - 120V - 1/4HP	278 (126kg)

REMOTE REFRIGERATION MODEL	LESS COMP. SHIP WT. (LBS.)
WCMDCLX-2	138 (62.6kg)
WCMDCLX-3	148 (67.1kg)
WCMDCLX-4	231 (104.8kg)

REFRIGERATION CHART							
MODEL	HP	REF.	OZ.	LOW PSIG.	HIGH PSIG.	450BTU M10 90A	OPERATING TEMP
WCMDCL-2	1/5	R513A	12	7	175	450	32 TO 40 F
WCMDCL-3	1/5	R513A	12	7	175	450	32 TO 40 F
WCMDCL-4	1/4	R513A	13	8	175	720	32 TO 40 F

REFRIGERATED COLD PAN WITHOUT COMPRESSOR REQUIRED:

SOLENOID PACKAGE, LOOSE: SOLENOID VALVE, SOLENOID COIL & COOPER FITTING

SOLENOID PACKAGE, FACTORY INSTALLED: SOLENOID BOX, SOLENOID VALVE, COIL & COOPER FITTING

****ORDERS NOT FINAL UNTIL REFRIGERANT APPROVED****

COMPRESSORS FOR REMOTE INSTALLATIONS

2029-1M7 - 1/5 HP for WCMDCLX-2, & 3

2029-2M7 - 1/4 HP for WCMDCLX-4

*** UNIT'S PERFORMANCE TESTED WITH LISTED REFRIGERANTS IN THE CHART ABOVE. PERFORMANCE MAY VARY WITH ALTERNATE REFRIGERANTS.***

NOTEWCMDCLX
REQUIRED A SOLENOID
PACKAGE

Atlas Metal Industries • 1135 NW 159th Dr. Miami, FL 33169 • (800) 762-7565 Fax: (305) 623-0475 • atlasfoodserv.com

MECHANICAL COLD PANS

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

This unit should be turned on one hour before serving and turned off after completing the serving period. The thermostat has an off position and numbers from 1 through 7, (number 7 is the coldest). **Note: The unit should not operate 24/7.**

MAINTENANCE

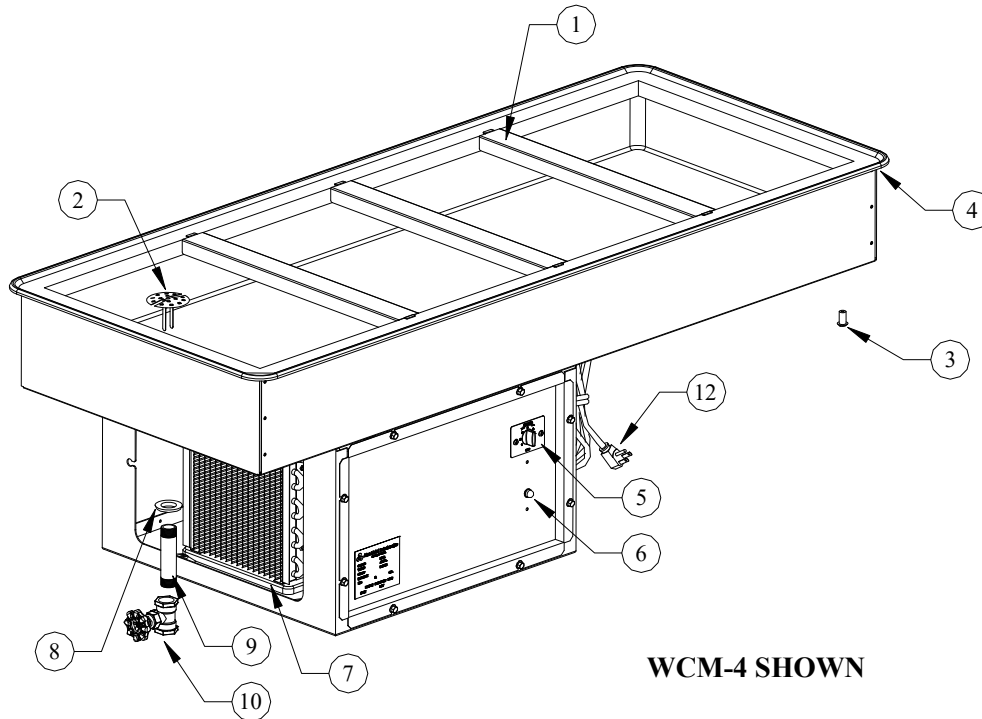
NEVER CLEAN PANS WITH A CHLORIDE, ALL-PURPOSE, BLEACH, ACIDIC, VINEGAR BASED PRODUCTS. CHLORIDES OR IMPROPER CLEANING COULD SCAR, MARK AND/OR CORRODE PANS. DO NOT USE STEEL WOOL OR ABRASIVE PRODUCTS TO CLEAN. USE SOAPY WARM WATER, RINSE THOROUGHLY TO REMOVE ALL RESIDUES. FAILURE TO MEET THESE CONDITIONS WILL VOID WARRANTY.



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



WCM-4 SHOWN

ITEM NUMBER	PART NUMBER	DESCRIPTION
1	S80103-000	Separator Channel (WCM)
1	S85008-000	Separator Channel (WCML &)
2	86-3202	Perforated Snap- In Drain
3	7020	Nylon Spacer
4	7002-0+Model #	Vinyl Bead Gasket
5	2044	Thermostat
6	112-1102	Pilot Light (BLUE)
7	2029-1M7	1/5 H.P. Compressor (WCM-WCMD-WCMDL-1-2-3-WCML-WCMDL-WCMDCL-2-3)
7	2029-2M7	1/4 H.P. Compressor (WCM-WCMD-WCMDL-WCMDCL-4)
7	2029-4M7	1/3 H.P. Compressor (WCM-WCMD-WCMDL-5-6)
8	49-1028	Grommet
9	30-3130	3/4 " x 4" PVC Nipple
10	3016-2	Stop Valve
11	7041	Power Cord Bushing (Not Shown)
12	1003	Power Cord
13	600021	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



ATLAS METAL

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

TEL 305.625.2451

TOLL FREE 800.762.7565

FAX 305.623.0475

WWW.ATLASFOODSERV.COM

SALES@ATLASFOODSERV.COM

Project: _____
Item No.: _____
Quantity: _____

DROP-IN SERVING EQUIPMENT



WCM-HP-3

HOT/COLD PAN

Dual Temp.

Hot or Cold Service

(For Hot Mode)

Water Must Be Used

☐ WCM-HP-2

☐ WCM-HP-3

☐ WCM-HP-4

☐ WCM-HP-5

☐ WCM-HP-6

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. Embossed mounting lugs are provided along the inner surface of the top to hold a full set of 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. The liner has copper tubing firmly soldered to the exterior sides. A 3/4" dia. drain with strainer, 4" copper nipple, and valve is provided.

INSULATION: The pan is fully insulated with high density fiberglass, 1-3/8" thick on all sides, 1-1/2" thick on the bottom and enclosed with a 22 gauge galvanized steel outer case.

HEATING ELEMENT: An immersion type heating element is provided in the bottom of the pan along with a perforated stainless steel sheath cover. A thermostat control is included. **Please note: the element must be submerged in water to operate properly.**

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

NOTE: Proper ventilation must be provided in counter.

ELECTRICAL: The unit is pre-wired with a hot/cold selector switch that prevents dual operation, with the required thermostat controls and pilot light. The unit is provided with a 6' long, 3-wire cord and a twist lock plug.

Specifications subject to change without notice.

STANDARD FEATURES

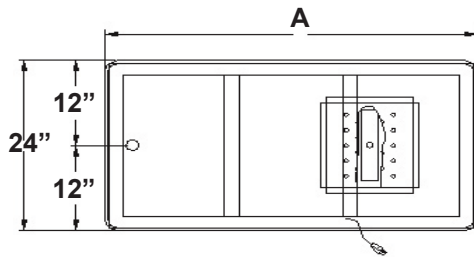
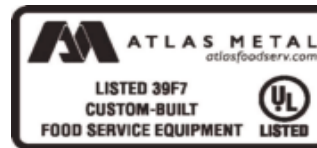
- Dual Temp. - a hot serving unit becomes a refrigerated cold pan at the flip of a switch
- Fully insulated for energy savings
- Factory applied gasket - makes installation a snap and seals units to the counter top, thus eliminating seepage
- Accommodates standard 12" X 20" pans with the use of separator channel(s), or fractional size pans with the use of optional adapter bars.
- 1-Year Parts & Labor Warranty
- NSF Certified(non NSF-7); UL Listed

ACCESSORIES

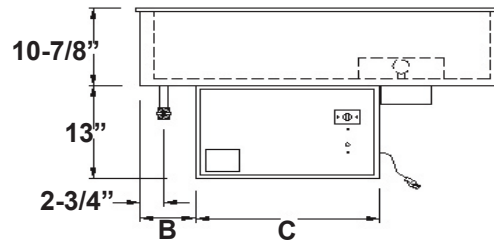
- **5YW** - 5-Year Compressor Warranty
- Stainless Steel adapter bars (pg DI-51-52)
- Stainless Steel adapter plates (pg DI-51-52)
- **CP** - Cover Plate with handles, S/S
- **RSHP** - Remote Switch for counter mounting
- **RDVE** - Rear Drain Valve Extension
- **AF** - Automatic water fill
- *** 220 Volt - 50 Cycle Compressor**

***Please see Operation & Installation Manual for ALL operation and maintenance details.**

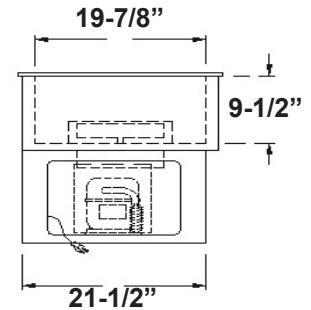
*** Units with these accessories are not currently UL listed.**



PLAN VIEW



ELEVATION



END VIEW

MODEL	PAN OPENINGS	PAN SIZE	"A"	"B"	"C"	COUNTER CUT-OUT REQUIRED	ELECTRICAL CHARACTERISTICS		SHIP WT. (LBS.)
							HOT OPERATION	COLD OPERATION	
WCM-HP-2	2	19-7/8" X 25-1/2" X 9-1/2" (50.4 X 64.7 X 24.1cm)	29-3/4" (75.5cm)	4-3/8" (11cm)	14" (35.5cm)	23-1/4" X 28-3/4" (59 X 73cm)	16.7 amps. - 2KW - 120V	4.2 amps. - 120V - 1/5 HP	189 (85.7kg)
WCM-HP-3	3	19-7/8" X 39-1/4" X 9-1/2" (50.4 X 99.6 X 24.1cm)	43-1/2" (110.4cm)	6-1/2" (16.5cm)	21-1/2" (54.6cm)	23-1/4" X 42-1/2" (59 X 107.9cm)	16.7 amps. - 2KW - 120V	4.2 amps. - 120V - 1/5 HP	219 (99.3kg)
WCM-HP-4	4	19-7/8" X 53" X 9-1/2" (50.4 X 134.6 X 24.1cm)	57-1/4" (145.4cm)	6-1/2" (16.5cm)	21-1/2" (54.6cm)	23-1/4" X 56-1/4" (59 X 142.8cm)	14.4 amps. - 3KW - 208V 12.5 amps. - 3KW - 240V	6.2 amps. - 120V - 1/4 HP 6.2 amps. - 120V - 1/4 HP	255 (115.7kg)
WCM-HP-5	5	19-7/8" X 66-3/4" X 9-1/2" (50.4 X 169.5 X 24.1cm)	71" (180.3cm)	6-1/2" (16.5cm)	21-1/2" (54.6cm)	23-1/4" X 70" (59 X 177.8cm)	19.3 amps. - 4KW - 208V 16.7 amps. - 4KW - 240V	6.5 amps. - 120V - 1/3 HP 6.5 amps. - 120V - 1/3 HP	268 (121.6kg)
WCM-HP-6	6	19-7/8" X 80-1/2" X 9-1/2" (50.4 X 204.4 X 24.1cm)	84-3/4" (215.2cm)	6-1/2" (16.5cm)	21-1/2" (54.6cm)	23-1/4" X 83-3/4" (59 X 212.7cm)	19.3 amps. - 4KW - 208V 16.7 amps. - 4KW - 240V	6.5 amps. - 120V - 1/3 HP 6.5 amps. - 120V - 1/3 HP	336 (152.4kg)

* Units are wired to prevent simultaneous operation in the hot and cold mode.

REFRIGERATION CHART							
MODEL	HP	REF.	OZ.	LOW PSIG.	HIGH PSIG.	BTU M10 90A	OPERATING TEMP
WCM-HP-2	1/5	R513A	9	8	175	450	32 TO 40 F
WCM-HP-3	1/5	R513A	10	8	175	450	32 TO 40 F
WCM-HP-4	1/4	R513A	10.5	8	175	720	32 TO 40 F
WCM-HP-5	1/3	R513A	13	8	175	850	32 TO 40 F
WCM-HP-6	1/3	R513A	14.5	8	175	850	32 TO 40 F

REMOTE REFRIGERATION MODEL	LESS COMP. SHIP WT. (LBS.)
WCM-HPX-2	148 (67.1kg)
WCM-HPX-3	178 (80.7kg)
WCM-HPX-4	208 (94.3kg)
WCM-HPX-5	222 (100.7kg)
WCM-HPX-6	290 (131.5kg)

NOTEWCMHP-X
REQUIRED A SOLENOID
PACKAGE AND RSHP -
REMOTE CONTROL PANEL

REFRIGERATED COLD PAN WITHOUT COMPRESSOR REQUIRED:

SOLENOID PACKAGE, LOOSE: SOLENOID VALVE, SOLENOID COIL & COOPER FITTING
SOLENOID PACKAGE, FACTORY INSTALLED: SOLENOID BOX, SOLENOID VALVE, COIL & COOPER FITTING

****ORDERS NOT FINAL UNTIL REFRIGERANT APPROVED****

COMPRESSORS FOR REMOTE INSTALLATIONS

2029-1M7 - 1/5 HP for WCM-HPX-2, & 3
2029-2M7 - 1/4 HP for WCM-HPX-4
2029-4M7 - 1/3 HP for WCM-HPX-5 & 6

*** UNIT'S PERFORMANCE TESTED WITH LISTED REFRIGERANTS IN THE CHART ABOVE. PERFORMANCE MAY VARY WITH ALTERNATE REFRIGERANTS.***

Atlas Metal Industries • 1135 NW 159th Dr. Miami, FL 33169 • (800) 762-7565 Fax: (305) 623-0475 • atlasfoodserv.com

HOT OR REFRIGERATED COLD PAN

WCM-HP SERIES

INSTALLATION

Provide the correct counter cut-out opening (see chart below, a 1" radius is required for each corner) 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
WCM-HP-2	23 1/4 X 28 3/4
WCM-HP-3	23 1/4 X 42 1/2
WCM-HP-4	23 1/4 X 56 1/4
WCM-HP-5	23 1/4 X 70
WCM-HP-6	23 1/4 X 83 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.

"Waste water connections are to conform to the International Plumbing Code 2003, International Code Council (ICC) or the Uniform Plumbing Code 2003, International Association of Plumbing and Mechanical Officials (IAPMO)" or the equivalent.

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 or above the water fill line). **"WARNING": HEATING ELEMENT 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. Failure to do so will void warranty.
- 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
- *Unit is not intended to operate 24/7.

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.

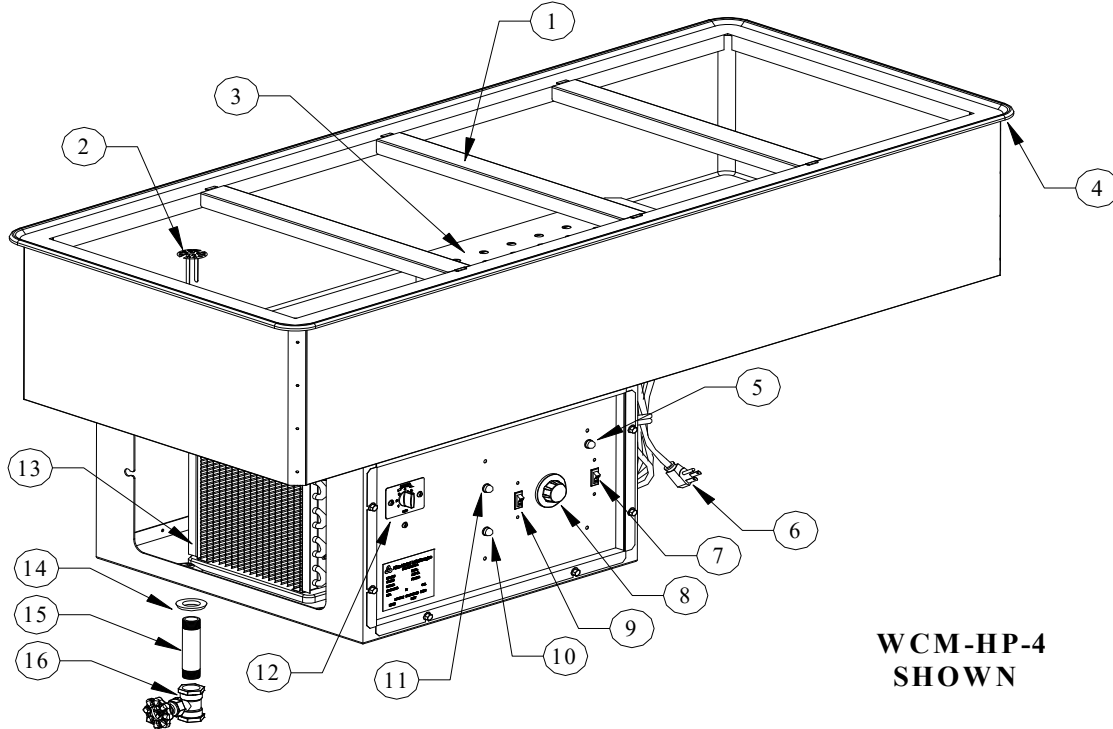
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PHONE (305) 625-2451, (800) 762-7565, FAX (305) 623-0475, E-mail: sales@atlasfoodserv.com

PARTS LIST HOT OR COLD COMBINATION UNIT

WCM-HP SERIES

**WCM-HP-4
SHOWN**

ITEM NUMBER	PART NUMBER	DESCRIPTION
1	S80103-000	Separator Channel
2	86-3202	Perforated Snap-In Drain
3	S80608-000	Element Cover (Units 4, 5, 6)
	S80607-0	Element Cover (Units 2, 3)
4	7002-0+Model #	Vinyl Bead Gasket
5	1100	Master Pilot Light (Red)
6	1004-3	12/3 S.O. Power Cord
	1004-5	10/3 Power Cord
7	12-202	Master Switch PS30AC2-I
8	22-1402	Heating Thermostat
9	112-1252	Manuel Control P&S 1228
10	112-1102	Cooling Pilot Light (Blue)
11	1100	Heating Pilot Light (Red)
12	2044	Cooling Thermostat
13	2029-1M7	1/5 H.P. Compressor (WCMHP- & 3)
	2029-2M7	1/4 H.P. Compressor (WCMHP-4)
	2029-4M7	1/3 H.P. Compressor (WCMHP-5 & 6)
14	49-1028	Grommet
15	118-0901	3/4 " x 4" Brass Nipple
16	3016-11	Brass Stop Valve

ITEM NUMBER	PART NUMBER	DESCRIPTION
17	S86000-052	Safety Switch (Not Shown)
18	111-1069	Heating Elem. 120V 2000W (WCMHP-2 & 3) (Not Shown)
	111-1062	Heating Elem. 208V 3000W (WCMHP-4) (Not Shown)
	111-1063	Heating Elem. 208V 4000W (WCMHP-5 & 6) (Not Shown)
	111-1060	Heating Elem. 240V 3000W (WCMHP-4) (Not Shown)
	111-1061	Heating Elem. 240V 4000W (WCMHP-5 & 6) (Not Shown)
19	2691-3	30 Amps. 120/250 Volt Plug; WCMHP-4, 5, 6, RMHP-4, 5, 6 (Not Shown)
	12-256	30 Amps. 120 Volt Plug; WCMHP-2, 3; RMHP-2, 3 (Not Shown)
20	60021	Drier (Not Shown)
21	2026	0.042 Cap Tube for 1/4, 1/3 & 1/2 Compressor (Not Shown)
22	2027	0.031 Cap Tube for 1/5 Compressor only (Not Shown)
23	S80609 -000	Thermostat Cover w/Wire Nuts
24	112-1103	Amber pilot light (Not Shown)

AUTOMATIC WATER FILL UNITS

WIH, WH AND WCMHP/RMHP SERIES

INSTALLATION

A factory supplied in-line water strainer is installed. When installing the water supply to the unit, use flexible or removable tubing to the water inlet, so that access to clean the strainer is available. The supply lines must be purged to remove particles from damaging the solenoid valve operation. Do not remove or relocate the water reservoir. Failure to do so may result in warranty denial. It is recommended the customer supply a primary water filtering system for protection.

***Note-Atlas Metal Ind. Inc. is not responsible for routine maintenance of the strainer or customer supplied water filter system.**

***Atlas Metal Industries Inc. recommends that all units installed to a water source use our Autofill or any backflow protection of your choice. Please refer to your local code.**

Any attempt to change or modify the Auto Fill system will void the warranty.

OPERATION

HEATING CYCLE

1. Turn master switch to "OFF" position.
2. Close drain valve.
3. Turn master switch to "ON" position.
4. Turn on Auto Fill.
5. Fill unit, preferably with "HOT" water until heating element is completely submerged (water must be level.)

WARNING: HEATING ELEMENT WILL BE DAMAGED IF NOT SUBMERGED AT ALL TIMES DURING HEATING CYCLE!

6. Turn selector switch to "HOT".
7. Select desired setting on heating thermostat dial (1-Warm, 10-Hot).
8. Cover unit with serving pans. Unit will be ready for serving in approximately 30 minutes.

OPERATOR MUST CHECK PERIODICALLY THAT HEATING ELEMENT IS SUBMERGED.

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. The compressor will not turn until stainless liner temperature is at 120 degrees or below.

6. For WCM-HP Select desired cooling thermostat setting (1-Cool, 7-Coldest). For RM-HP, no setup necessary; Unit ships with factory temperature controls complete.
7. Cover unit with serving pans. Unit will cool down and be ready for serving in approximately 30 minutes

***Unit is not intended to operate 24/7.**

COOL TO HEAT

Follow same steps shown for heat cycle

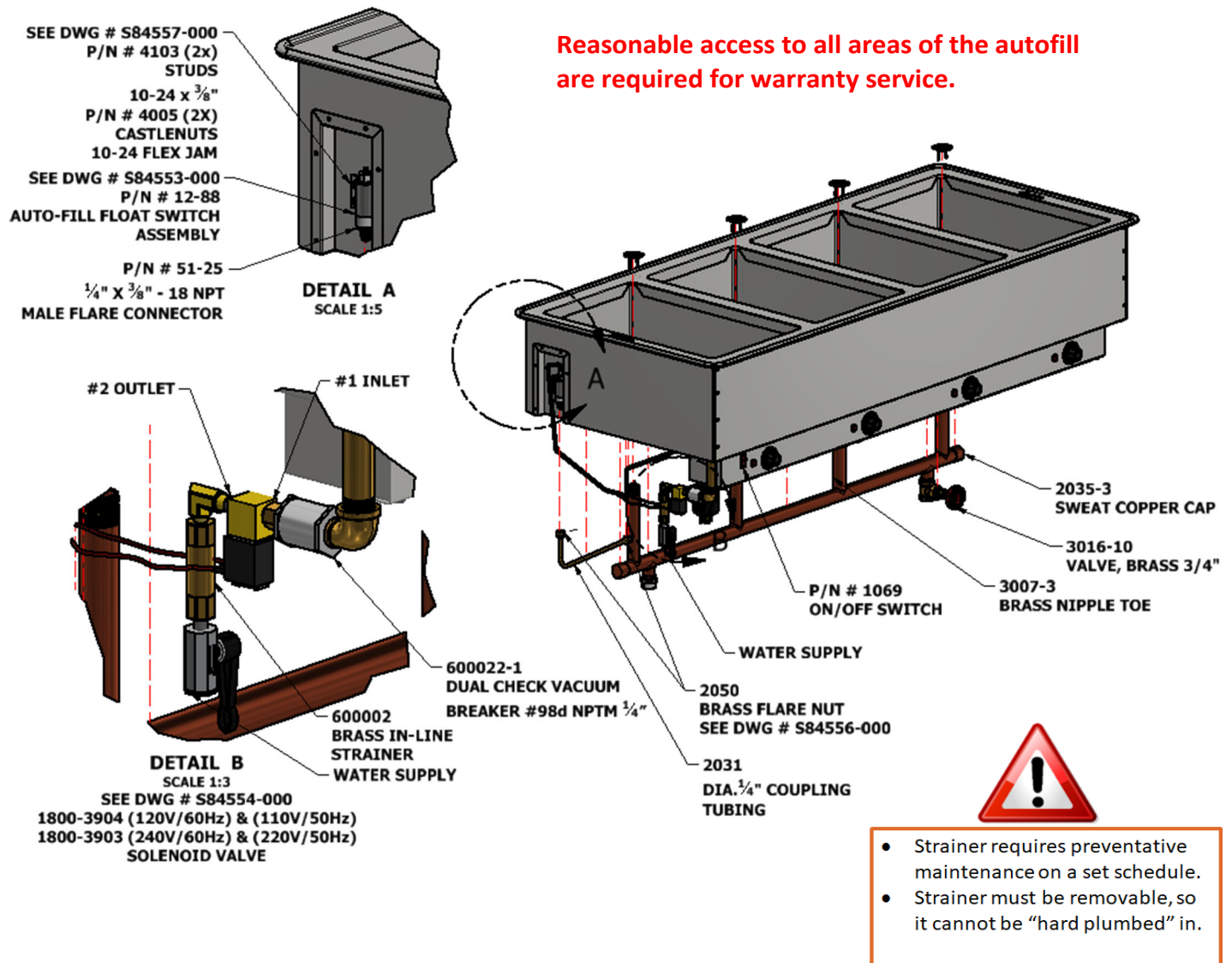
AUTOMATIC WATER FILL UNITS

***Note** - Factory water depth settings for A/F units are 3/8" from the bottom of the liner and for WCM-HP and RM-HP, water depth should be 4" from the bottom of the liner.

DO NOT manually add water to Auto-fill units above water level mark, damage and leakage to the Automatic sensor could result. As the water evaporates the pans will fill automatically.

If the orange warning light turns on, please turn off the unit and check that the autofill is working properly.

It is recommended that the Auto Fill be in the off position when not in use.



Note - Atlas Metal highly recommend the installation of a water filtration kit or "whole house" water filtration system to ensure warranty coverage.

Atlas Metal Industries, Inc. is not responsible for routine maintenance of the strainer, or the customer supplied water filter system.



The Automatic Water Fill contains sensitive components. Atlas Metal recommends the following to safeguard your water fill.

Components:

- Float Switch
- Solenoid Valve
- Back-Flow Prevention Valve (required by NSF)

Atlas Metal requires the installation of a water filtration kit or “whole house” water filtration system to ensure warranty coverage. Maintenance issues resulting in hindering the proper function of the equipment will be the responsibility of the end user.

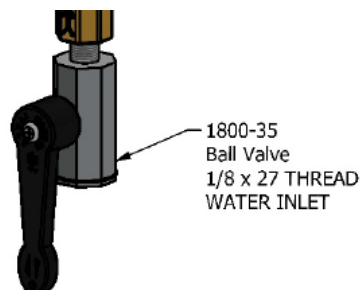
Without such system, the unit is susceptible to hard water contaminants. Contaminants such as calcium and magnesium, and/or other mineral particles can build up in the Automatic Water Fill. These contaminants can build up in the Float Switch and Back-Flow Prevention Valve and may prevent them from closing completely during operation. This may lead to a water leak.

If such scenario occurs, the components must be replaced for peak operation.



FAILURE TO FOLLOW THE FOLLOWING INSTRUCTIONS MAY VOID YOUR WARRANTY

1. **When installing the water supply, NEVER hard pipe installs to the water inlet.** A factory supplied in-line water strainer is installed after the water-inlet valve. Use a flexible or removable tubing to the water inlet that is easily accessible and removable to maintain the strainer.
2. The **supply lines should be purged often** to remove particles from damaging the solenoid valve operation.
3. The **strainer should be cleaned often** to avoid sediment build up that can prohibit AutoFill operations.
4. **Do NOT manipulate the AutoFill.** The AutoFill is arranged, installed, and preset from the factory to meet optimal operations and conditions. Manipulating the AutoFill can cause the unit to fail, leak, and void your warranty.



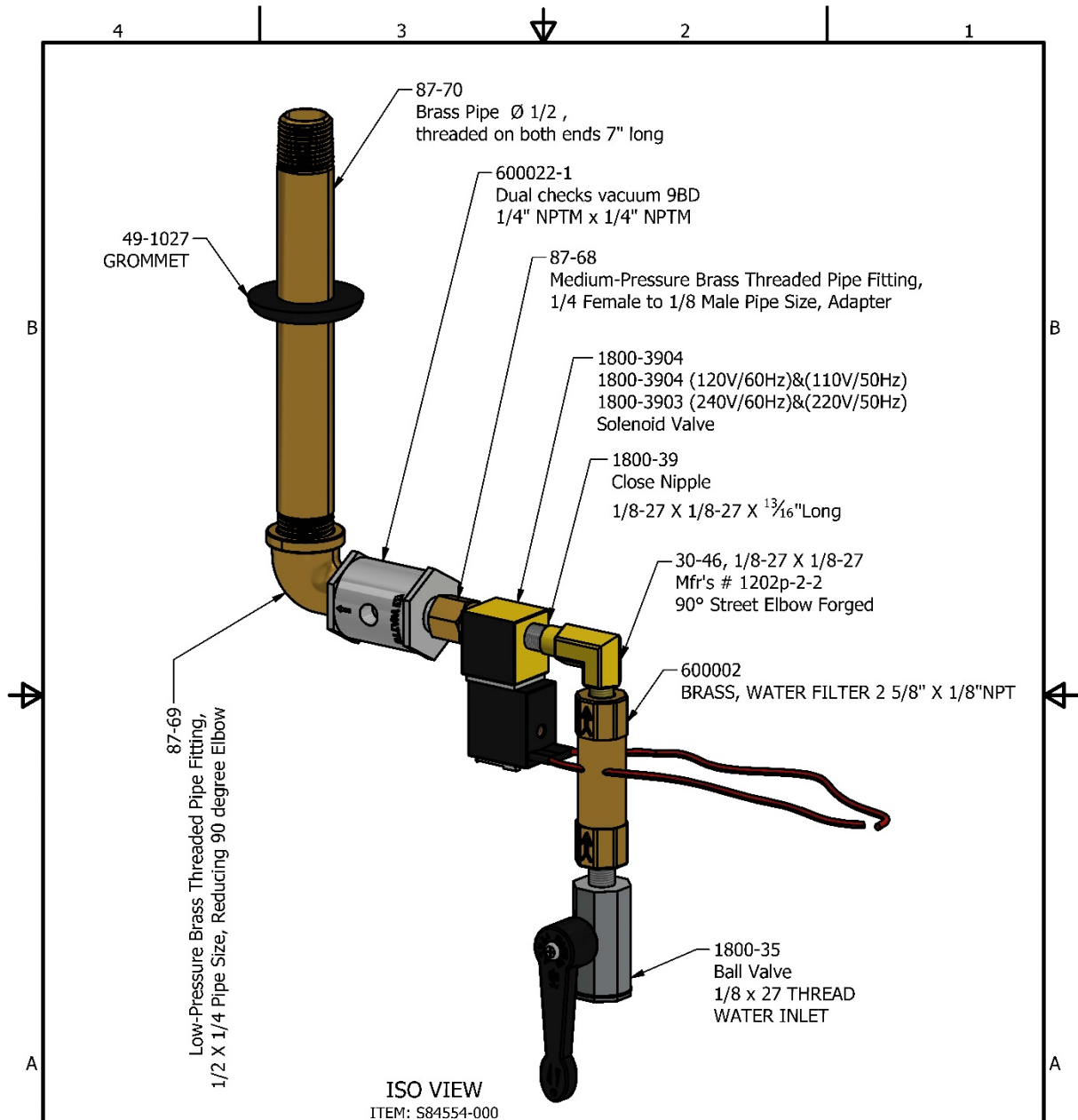
Note - Atlas Metal Industries, Inc. is not responsible for routine maintenance of the strainer or the customer supplied water filter system.




ATLAS METAL

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

TEL 305.623.0451 TOLL FREE 800.762.7565 WWW.ATLASPOODSERV.COM FAX 305.623.0475



MATERIAL:				 ATLAS METAL 1135 NW 159TH DRIVE MIAMI, FLORIDA 33169	
CATEGORY:	<u>TOLERANCES</u>	DRAWN BY: oiledg	DATE: 10/19/2016		
AUTOFILL		CHECKED BY: ----			
BREAK ALL SHARP CORNERS PART TO BE FREE OF BURRS.	XXX DECIMAL ± 0.015	THIS SHEET CONTAINS CONFIDENTIAL INFORMATION, IMAGES AND TRADE SECRETS OF ATLAS METALS, INC. ANY UNAUTHORIZED USE OR DISCLOSURE OF ANY PORTION THEREOF IS STRICTLY PROHIBITED. THIS WORK IS THE EXCLUSIVE PROPERTY OF ATLAS METALS INDUSTRIES, INC. ALL RIGHTS RESERVED.			
UNLESS OTHERWISE SPECIFIED, ALL DIMENSIONS ARE IN INCHES	ANGULARITY ± 1° UNLESS SPECIFIED ON DRAWING			SIZE: A	PART NUMBER: S84554-000
SHEET No. 2 OF 2				SCALE: ----	

Note - Atlas Metal Industries, Inc. is not responsible for routine maintenance of the strainer or the customer supplied water filter system.

Revised 12.23



ATLAS METAL

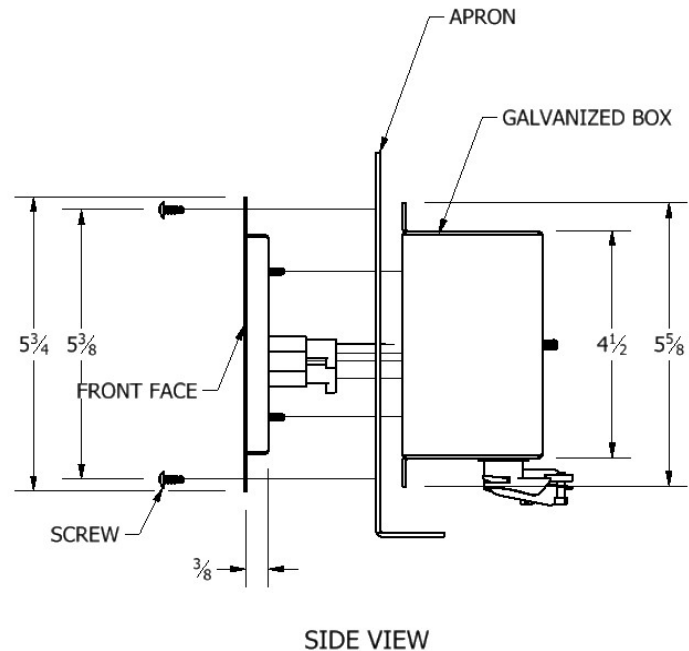
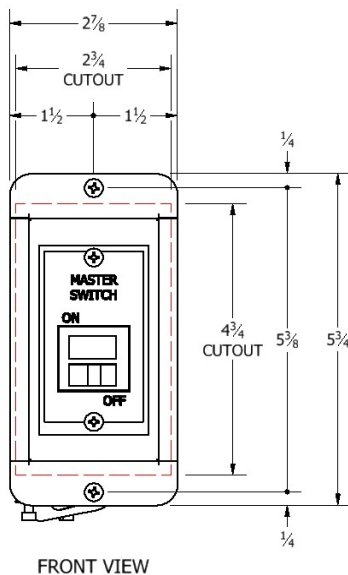
Subsidiary of Mercury Aircraft, Inc.

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

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

COLD UNITS-REMOTE INSTALLATION

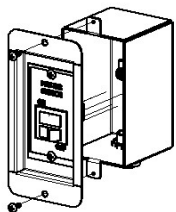
Cut-Out dimensions



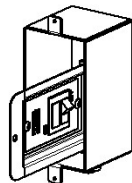
INSTALLATION OF THE REMOTE CONTROL COLD UNITS

Provide the correct Cut-Out opening for the remote control panel (picture above).
Remove control box from the bottom of the unit.

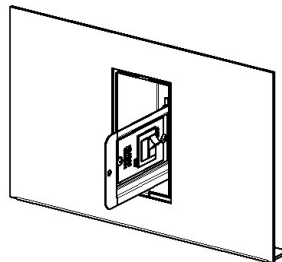
- 1) Remove screws from front of control panel.
- 2) Place control panel inside of the box.
- 3) Mount the galvanized box behind the apron.
- 4) Mount S/S front plate to the Cut-Out in apron.
- 5) Add the screws to the front panel.



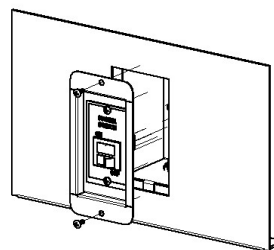
STEP-1 VIEW



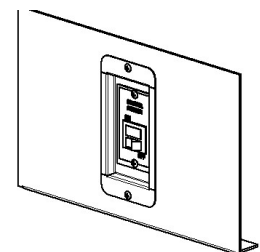
STEP-2 VIEW



STEP-3 VIEW



STEP-4 VIEW



STEP-5 VIEW

The unit is ready to be connected to the electrical receptacle. Refer to the data plate on the control panel for the amperage and voltage information. Use a licensed electrician when installing power source.



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

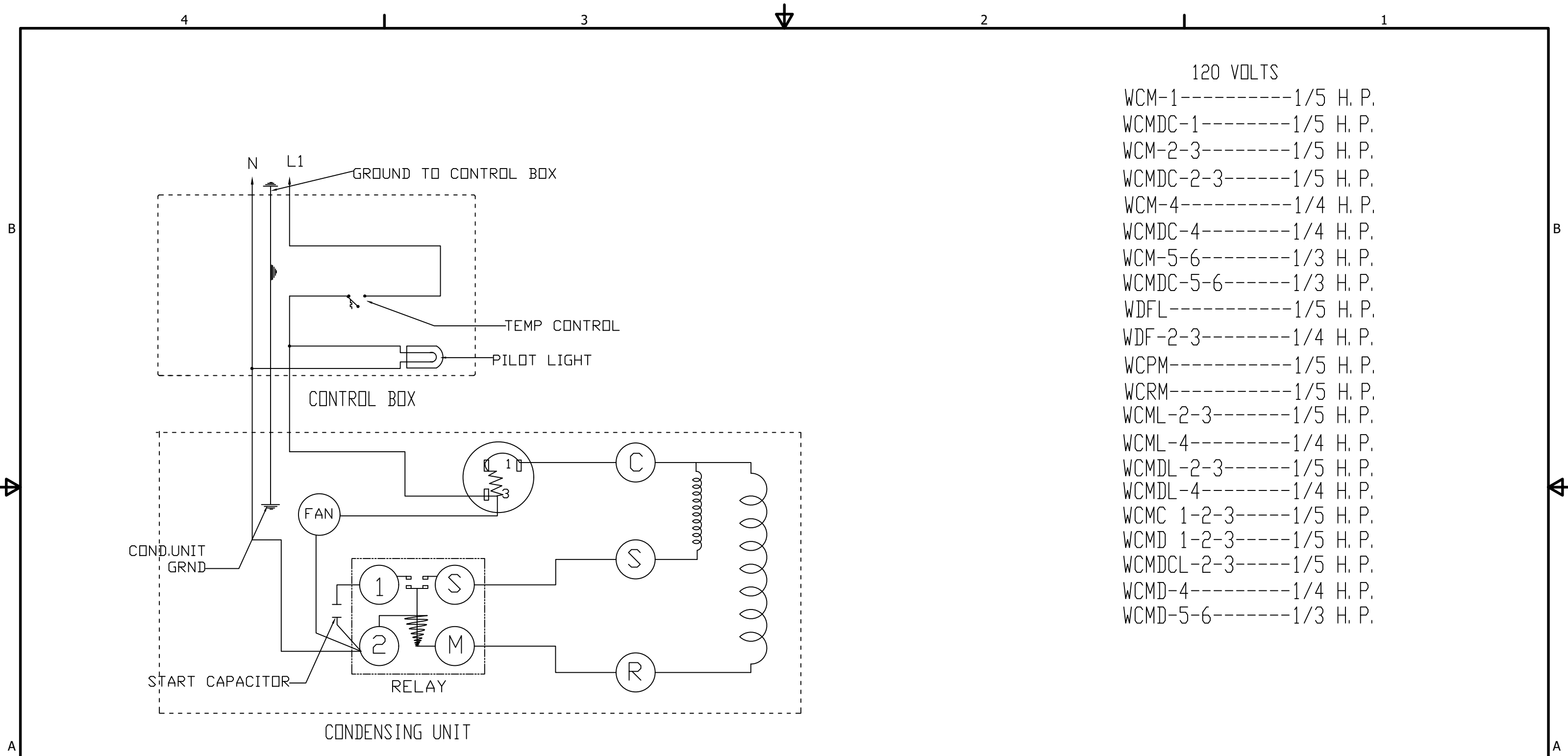
Refrigerated Drop-In Trouble Shooting Guide	
Symptom	Probable Cause
Unit will not run	Unit not plugged in. No power at receptacle. Thermostat and or switch not in the on position. Unit may be in a defrost cycle (if supplied) wait approximately 20 min. Call factory for service at 1-800-762-7565
Condenser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

**WCM, WCMD, WCML, WCMDCL & WCMHP
ELECTRONIC THERMOSTAT SETTINGS**

UNIT		S1(DEG.F)		DIFF.(DEG.F)
WCM-1 to 6		32		40
WCMD-C-2 to 6		32		40
WCML-2 to 4		32		40
WCMDCL-2 to 4		32		40
WCM-HP-2 to 6		32		40

ELECTRICAL & REFRIGERATION CHART

Model	Volts	Amps	Watts	HP	Ref.	Oz.	Low PSIG.	High PSIG.	BTU @ M10 90A
WCM-1	120	2.4		1/5	513A	9.5	8	175	450
WCM-2	120	3.9		1/5	513A	10	8	175	450
WCM-3	120	3.9		1/5	513A	12	8	175	450
WCM-4	120	6.8		1/4	513A	12.5	8	175	720
WCM-5	120	9.8		1/3	513A	13	8	175	850
WCM-6	120	9.8		1/3	513A	13.5	8	175	850
WCMC-1	120	2.4		1/5	513A	4	7	150	505
WCMC-2	120	3.9		1/5	513A	5	8	155	505
WCMC-3	120	3.9		1/5	513A	6	8	155	505
WCMC-4	120	6.8		1/4	513A	8	10	155	1070
WCMC-5	120	9.8		1/3	513A	10	9	155	1285
WCMC-6	120	9.8		1/3	513A	11	10	155	1285
WCMD-C-1	120	2.4		1/5	513A	9.5	8	175	450
WCMD-C-2	120	3.9		1/5	513A	10	8	175	450
WCMD-C-3	120	3.9		1/5	513A	12	8	175	450
WCMD-C4	120	6.8		1/4	513A	12.5	8	175	720
WCMD-C-5	120	9.8		1/3	513A	13	8	175	850
WCMD-C-6	120	9.8		1/3	513A	13.5	8	175	850
WCML-2	120	3.9		1/5	513A	12	7	175	450
WCML-3	120	3.9		1/5	513A	12	7	175	450
WCML-4	120	6.8		1/4	513A	13	8	175	720
WCMDCL-2	120	3.9		1/5	513A	12	7	175	450
WCMDCL-3	120	3.9		1/5	513A	12	7	175	450
WCMDCL-4	120	6.8		1/4	513A	13	8	175	720
WCM-HP-2	120(120)	16.7(2.4)	2000	1/5	513A	9	8	175	450
WCM-HP-3	120(120)	16.7(2.4)	2000	1/5	513A	10	8	175	450
WCM-HP-4	208(120)	14.4(7.5)	3000	1/4	513A	10.5	8	175	720
WCM-HP-4	240 (120)	12.5(7.5)	3000	1/4	513A	10.5	8	175	720
WCM-HP-5	208 (120)	19.3(9.8)	4000	1/3	513A	13	8	175	850
WCM-HP-5	240(120)	16.7(9.8)	4000	1/3	513A	13	8	175	850
WCM-HP-6	208 (120)	19.3 (9.8)	4000	1/3	513A	14.5	8	175	850
WCM-HP-6	240(120)	16.7 (9.8)	4000	1/3	513A	14.5	8	175	850



- 120 VOLTS
- WCM-1-----1/5 H. P.
 - WCMDC-1-----1/5 H. P.
 - WCM-2-3-----1/5 H. P.
 - WCMDC-2-3-----1/5 H. P.
 - WCM-4-----1/4 H. P.
 - WCMDC-4-----1/4 H. P.
 - WCM-5-6-----1/3 H. P.
 - WCMDC-5-6-----1/3 H. P.
 - WDFL-----1/5 H. P.
 - WDF-2-3-----1/4 H. P.
 - WCPM-----1/5 H. P.
 - WCRM-----1/5 H. P.
 - WCML-2-3-----1/5 H. P.
 - WCML-4-----1/4 H. P.
 - WCMDL-2-3-----1/5 H. P.
 - WCMDL-4-----1/4 H. P.
 - WCMC 1-2-3-----1/5 H. P.
 - WCMD 1-2-3-----1/5 H. P.
 - WCMDCL-2-3-----1/5 H. P.
 - WCMD-4-----1/4 H. P.
 - WCMD-5-6-----1/3 H. P.

REVISION HISTORY			
REV	DESCRIPTION	DATE	BY
1	ON CAD	9-18-09	MHA
2			
3			
4			
5			

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DATE: 09.18.09	SIZE: B	CUSTOMER: WCM-WCMD-WCML-WCMDL-WDF-WDFL	
DRAWN BY: MHA		REFERENCE: 120VOLTS (1) PHASE ELECTRICAL SCHEMATIC	
CHECKED BY: NS		P.O. #: -----	DRAWING No. -----
		JOB #: -----	SCALE: 3/4" = 1'-0"
			SHEET No. 1 OF 1

120/120 VOLTS 1 PHASE COLD/HOT



REV	DESCRIPTION	DATE	BY
1	UPDATED	9-2-10	<i>MHA</i>
2	(NEW SELECTOR SWITCH)		
3			
4			
5			

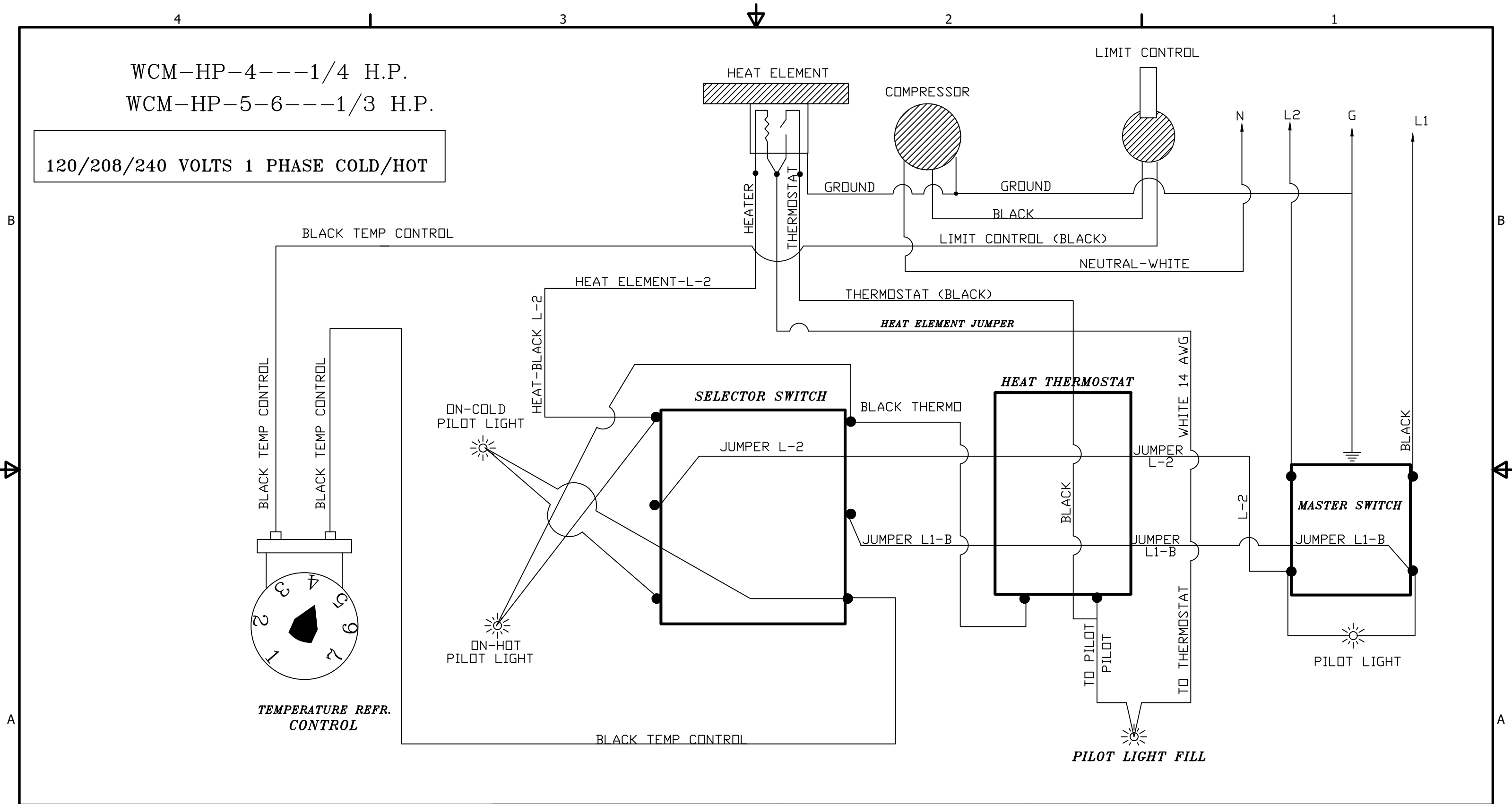
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1135 NW 159TH DRIVE MIAMI, FLORIDA 33169

SCALE: 3/4" = 1'-0"
SHEET No. 1 OF 1

SCALE: 3/4" = 1'-0"
SHEET No. 1 OF 1



REVISION HISTORY			
REV	DESCRIPTION	DATE	BY
1	UPDATED	9-2-10	MHA
2			
3			
4			
5			

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DATE: 12.01.09	SIZE: B	CUSTOMER: ELECTRICAL SCHEMATIC	
DRAWN BY: MHA		REFERENCE: WCM-HP 4-5-6--120/208/240V	
CHECKED BY: NS		P.O. #: -----	DRAWING No. -----
		JOB #: -----	SCALE: 3/4" = 1'-0"
			SHEET No. 1 OF 1



ATLAS METAL

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."



A T L A S M E T A L

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.**



ATLAS METAL

FOR UNITS LESS A COMPRESSOR

The warranty for units less a compressor cover defects in workmanship. It covers service for said defects.

Because of the wide variety of refrigerants, install variables, and location differences, service for units less a compressor does not include installation, or defects resulting from installation.

Atlas is not responsible for customer hook up, installation, refrigeration variances, refrigeration performance, and other issues related to the installation and/or hook up of the sites refrigeration system to the unit less compressor.

Atlas is proud to continue to offer technical phone support free of charge, as well as help coordinate service calls. All service calls, authorizations, and charges must be assumed by the requestor.

Before purchasing a unit less compressor, be sure to have communicated all technical aspects of the details to the Atlas sales team. This includes but not limited to refrigerants, electrical conditions, and dimensions of installation.