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## **REFRIGERATED BASE-RB 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 1.



REFRIGERATED BASE-RB SERIES SELF-CONTAINED SOLID TOP, UNDER-COUNTER



Effective Date: 4/24 IMPORTANT INFORMATION READ BEFORE USE

## CONTENTS

| RECEIVING & INSPECTING EQUIPMENT.1SERIAL AND MODEL# LOCATION.1SPECIFICATIONS FEATURES AND ACCESSORIES.2ELECTRICAL CHARACTERISTICS AND CUT-OUT REQUIREMENTS.3OPERATION AND S/S MAINTENANCE.4THERMOSTAT SETTINGS, ELECTRICAL & REFRIGERATION CHART.5PARTS LIST.6TROUBLE SHOOTING GUIDE.7ELECTRICAL SCHEMATICS.8LIMITED WARRANTY.9WARRANTY INFORMATION.10                                   |   |    |
|--|---|----|
| SPECIFICATIONS FEATURES AND ACCESSORIES.       2         ELECTRICAL CHARACTERISTICS AND CUT-OUT REQUIREMENTS.       3         OPERATION AND S/S MAINTENANCE.       4         THERMOSTAT SETTINGS, ELECTRICAL & REFRIGERATION CHART.       5         PARTS LIST.       6         TROUBLE SHOOTING GUIDE.       7         ELECTRICAL SCHEMATICS.       8         LIMITED WARRANTY.       9 | RECEIVING & INSPECTING EQUIPMENT                      | 1  |
| ELECTRICAL CHARACTERISTICS AND CUT-OUT REQUIREMENTS  | SERIAL AND MODEL# LOCATION                            | 1  |
| OPERATION AND S/S MAINTENANCE  | SPECIFICATIONS FEATURES AND ACCESSORIES               | 2  |
| THERMOSTAT SETTINGS, ELECTRICAL & REFRIGERATION CHART  | ELECTRICAL CHARACTERISTICS AND CUT-OUT REQUIREMENTS   | 3  |
| PARTS LIST   | OPERATION AND S/S MAINTENANCE                         | 4  |
| TROUBLE SHOOTING GUIDE   | THERMOSTAT SETTINGS, ELECTRICAL & REFRIGERATION CHART | 5  |
| ELECTRICAL SCHEMATICS  | PARTS LIST  | 6  |
| LIMITED WARRANTY   | TROUBLE SHOOTING GUIDE                                | 7  |
|  | ELECTRICAL SCHEMATICS                                 | 8  |
| WARRANTY INFORMATION   | LIMITED WARRANTY                                      | 9  |
|  | WARRANTY INFORMATION                                  | 10 |

## **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 INSIDE THE COMPRESSOR HOUSING ENCLOSURE. WHEN CALLING ATLAS FOR PARTS AND SERVICE ALWAYS HAVE THIS INFORMATION AVAILABLE.

SERIAL #:\_\_\_\_\_

MODEL #:\_\_\_\_\_\_
INSTALLATION DATE: \_\_\_\_\_



TOLL FREE 800.762.7565 FAX 305.623.0475

RB-4

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

| Project:  |  |
|-----------|--|
| Item No.: |  |
| Quantity: |  |

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SLIDE-IN SERVING EQUIPMEN

## REFRIGERATED BASE Self-Contained Solid Top,

**Under-Counter** 

| RB-4 |
|------|
| RB-5 |

SPECIFICATIONS

**BODY**: Double wall constructed with a 20 gauge, type 304 stainless steel interior liner, with coved corners. Exterior wall is 22 gauge galvanized steel, with an 18 gauge stainless steel facia. The body is filled with 1" of high density polystyrene insulation on all sides. The interior of the body is provided with a removable slide assembly to accommodate 12" x 20" pans. A 2-1/2" dial thermometer is mounted in the fascia.

**DOORS**: Doors are double wall constructed of 18 gauge, type 304 stainless steel, fully insulated with high density polyurethane and provided with edge mounted, chrome plated hinges and a slam action latch. Doors are complete with a moisture-proof gasket.

**REFRIGERATION SYSTEM:** The compressor housing is integral with the body of the unit and provided with a removable, louvered access panel. A fully self-contained condensing unit is provided, with a hermetically sealed compressor and a thermostat control. The system is also provided with a forced air evaporator, for even temperature throughout the base, which drains into a condensate evaporator, pre-wired in the unit. The system is fully charged with CFC free refrigerant and ready to operate, factory set, between 35 and 45 degrees.

NOTE: Proper ventilation must be provided in counter

ELECTRICAL: The unit will be wired for 15 amp., 120 volt, single phase operation. A 6' long, 3-wire cord and plug (NEMA 5-15P) will be provided.

Specifications subject to change without notice.

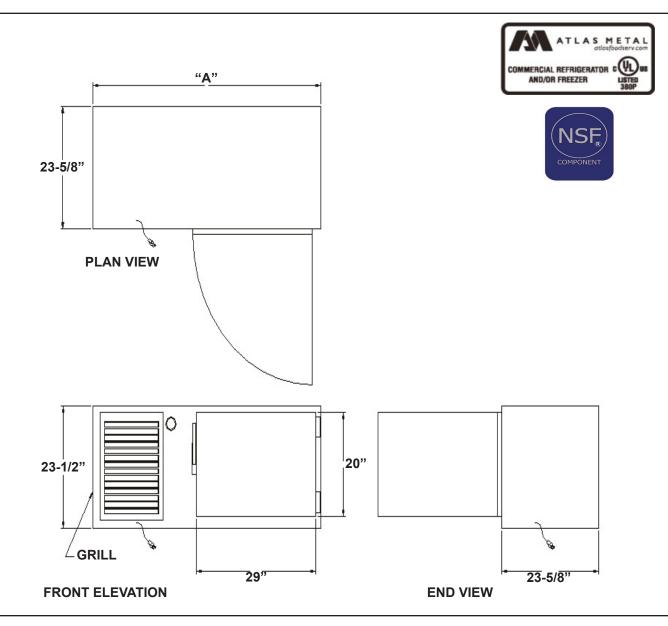
#### **STANDARD FEATURES**

- Slides into your counter puts refrigeration where you need it
- Fully insulated for maximum efficiency
- Slide assembly for standard 12" x 20" pans
- Self-contained refrigeration
- 1-Year Parts & Labor Warranty
- NSF Certified and UL Listed

#### ACCESSORIES

**5YW** - 5-Year Compressor Warranty

18" x 26" Pan Rack (available on RB-4 only)



| MODEL | CUT-OUT<br>REQUIRED                   | " <b>A</b> " | STORAGE CAPACITY<br>12" X 20" PANS | ELECTRICAL<br>CHARACTERISTICS | SHIP WT.<br>(LBS.) |
|-------|---------------------------------------|--------------|------------------------------------|-------------------------------|--------------------|
| RB-4  | 23-5/8" X 55-5/8"<br>(59.6 X 140.9cm) |              | 10 Pans - 1 Door -<br>8 cu. ft.    | 6.9 amps 120V<br>1/4 HP       | 270<br>(122.4kg)   |
| RB-5  | 23-5/8" X 69-1/2"<br>(59.6 X 175.8cm) |              | 15 Pans - 2 Doors -<br>10 cu. ft.  | 6.9 amps 120V<br>1/4 HP       | 340<br>(154.2kg)   |

|       | REFRIGERATION CHART |       |     |              |               |                |                                       |  |  |
|-------|---------------------|-------|-----|--------------|---------------|----------------|---------------------------------------|--|--|
| MODEL | HP                  | REF.  | OZ. | LOW<br>PSIG. | HIGH<br>PSIG. | BTU<br>M10 90A | TEMPERATURE<br>SETTING / DIFFERENTIAL |  |  |
| RB-4  | 1/4                 | R513A | 8   | 12           | 160           | 2940           | 32 OFF / 8DIFF                        |  |  |
| RB-5  | 1/4                 | R513A | 9   | 12           | 160           | 2940           | 32 OFF / 6DIFF                        |  |  |

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

## **SLIDE- IN REFRIGERATED BASE**

#### **RB SERIES**

| MODEL | STORAGE<br>CAPACITY 12 " X 20" PANS | CUT-OUT<br>REQUIRED |
|-------|-------------------------------------|---------------------|
| RB-4  | 10 Pans- 1 Door<br>8 cu. ft.        | 23 5/8" X 55 5/8"   |
| RB-5  | 15 Pans- 2 Doors<br>10 cu. ft.      | 23 5/8" X 69 1/2"   |

#### **OPERATION**

The unit is ready to operate as soon as it is plugged in and turned on. The thermostat has an off position and numbers from #1 through #7 (number 7 is the coldest). The unit has been pre-tested and set for proper operation with the thermostat set for  $35^{\circ}$  to  $40^{\circ}$ . Do not block air discharge openings inside the base of the unit. A timer is installed in the system to shut the compressor off every 4 hours (approximately 15 minutes) to eliminate ice build up on the evaporator coil.

The unit is supplied with a power cord and NEMA plug. Refer to the data plate located in the compressor compartment for the amperage and voltage information. Use a licensed electrician when installing power source. **Note:** Proper ventilation must be provided in counter.

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#### 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.

#### **RB SERIES**

#### **ELECTRONIC THERMOSTAT SETTINGS**

| UNIT | S1(DEG.F) | DIFF.(DEGF) |
|------|-----------|-------------|
| RB-4 | 32        | 8           |
| RB-5 | 32        | 6           |

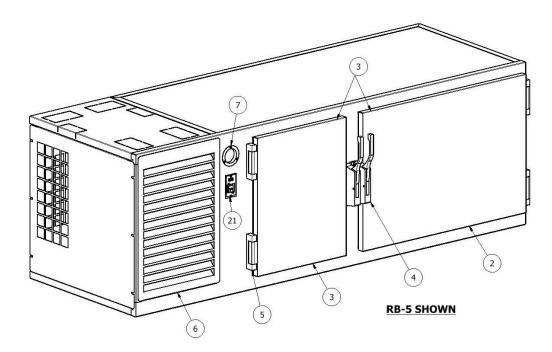
## **ELECTRICAL & REFRIGERATION CHART**

| MODEL | VOLTS | AMPS | WATTS | HP  | REF  | oz | LOW<br>PSIG | HIGH<br>PSIG | BTU @<br>M10<br>90A |
|-------|-------|------|-------|-----|------|----|-------------|--------------|---------------------|
| RB-4  | 120   | 6.9  |       | 1⁄4 | 513A | 8  | 12          | 160          | 2940                |
| RB-5  | 120   | 6.9  |       | 1⁄4 | 513A | 9  | 12          | 160          | 2940                |



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## PARTS LIST REFRIGERATED BASE RB-4, RB-5 SERIES



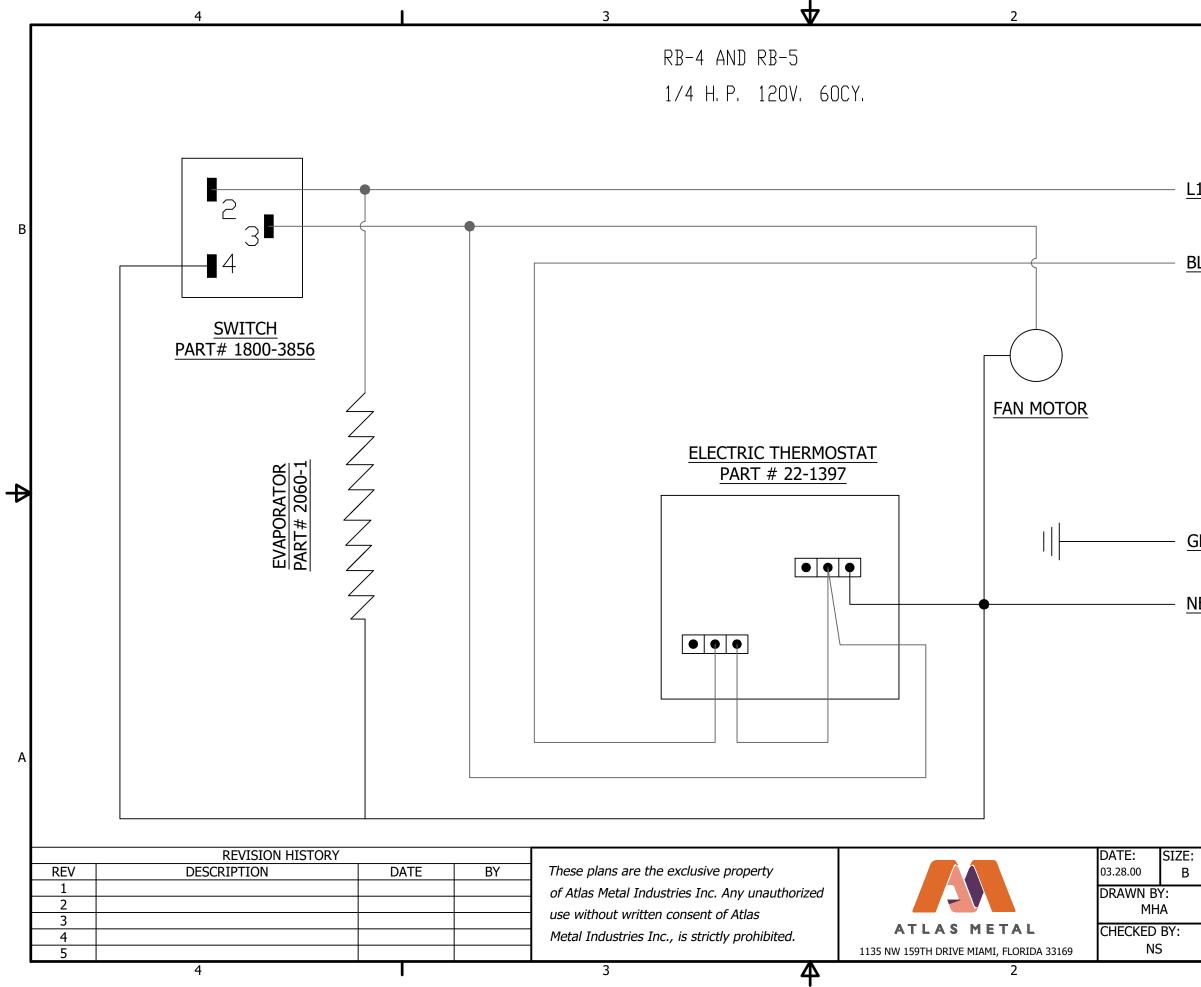
| ITEM | PART        | DESCRIPTION                        |  |
|------|-------------|------------------------------------|--|
|      | 97-105      | RB-4 & RB-5 Large Door Gasket      |  |
|      | 97-107      | RB-5 Small Door Gasket             |  |
| 2    | \$90253-004 | Door Assembly RB-4 & RB-5          |  |
| 3    | \$83951-000 | Door Assembly RB-5                 |  |
| 4    | 6055-1      | Slam Action Latch                  |  |
| 4    | 6052-1      | Slam Action Latch W/Lock           |  |
| 5    | 6053-8      | Hinge & Cover                      |  |
| (    | S84051-000  | RB-4 Grill                         |  |
| 6 –  | \$84050-000 | RB-5 Grill                         |  |
| 7    | 113-5       | Thermometer                        |  |
| 8    | 2060-1      | Condensate Water Evap. (Not Shown) |  |
| 9    | 1002        | Power Cord (Not Shown)             |  |
| 10   | 2006-47JH   | 1/4 H.P. Compressor (Not Shown)    |  |
| 11   | 2110.0      | Evaporator Coil RB-5 (Not Shown)   |  |
| 11   | 2119-0      | Evaporator Coil RB-4 (Not Shown)   |  |
| 12   | 22-1397     | Thermostat (Not Shown)             |  |
| 13   | 2013        | Fan Motor (Not Shown)              |  |
| 14   | 2014-5      | Fan Blade (Not Shown)              |  |
| 15   | S81441-000  | Fan Guard (Not Shown)              |  |
| 16   | S81419-000  | Fan Bracket (Not Shown)            |  |
| 17   | 1149-0      | Wire Harness (Not Shown)           |  |
| 18   | S83952-000  | Tray Rack (Not Shown)              |  |
| 19   | 2026        | 0.042 Cap Tube (Not Shown)         |  |
| 20   | 600021      | Drier (Not Shown)                  |  |
| 21   | 1800-4053   | ON/OFF SWITCH                      |  |



Subsidiary of Mercury Aircraft, Inc.

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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                              |  |  |  |  |  |  |
|   | Condenser coil dirty  |  |  |  |  |  |  |
| Condenser runs but<br>short cycles          | Inadequate ventilation.   |  |  |  |  |  |  |
| short eyeles                                | Call factory for service at 1-800-762-7565                              |  |  |  |  |  |  |
|   | Condenser coil dirty.   |  |  |  |  |  |  |
|   | Inadequate ventilation.   |  |  |  |  |  |  |
| Condenser runs constantly.                  | Unit installed in a hot location  |  |  |  |  |  |  |
| constantry.                                 | 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                              |  |  |  |  |  |  |



#### L1- BLACK POWER

#### **BLACK COMPRESSOR**

#### **GREEN GROUND**

#### NEUTRAL-WHITE

| CUSTOMER: |        |                    |                     |  |  |  |
|-----------|--------|--------------------|---------------------|--|--|--|
|           | RB-4-5 | ELECTRICAL SCHEMA  | TIC                 |  |  |  |
| REFERENC  | E:     |                    |                     |  |  |  |
|           |        | 120VOLTS (1) PHASE |                     |  |  |  |
| P.O. #:   |        | DRAWING No.        | SCALE: 3/4" = 1'-0" |  |  |  |
| JOB #:    |        |                    | SHEET No. 1 OF 1    |  |  |  |
|           |        | 1                  |                     |  |  |  |

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# 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."



# 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 poor 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 <u>must</u> be authorized by the factory.

Thank You: Warranty service Dept.