

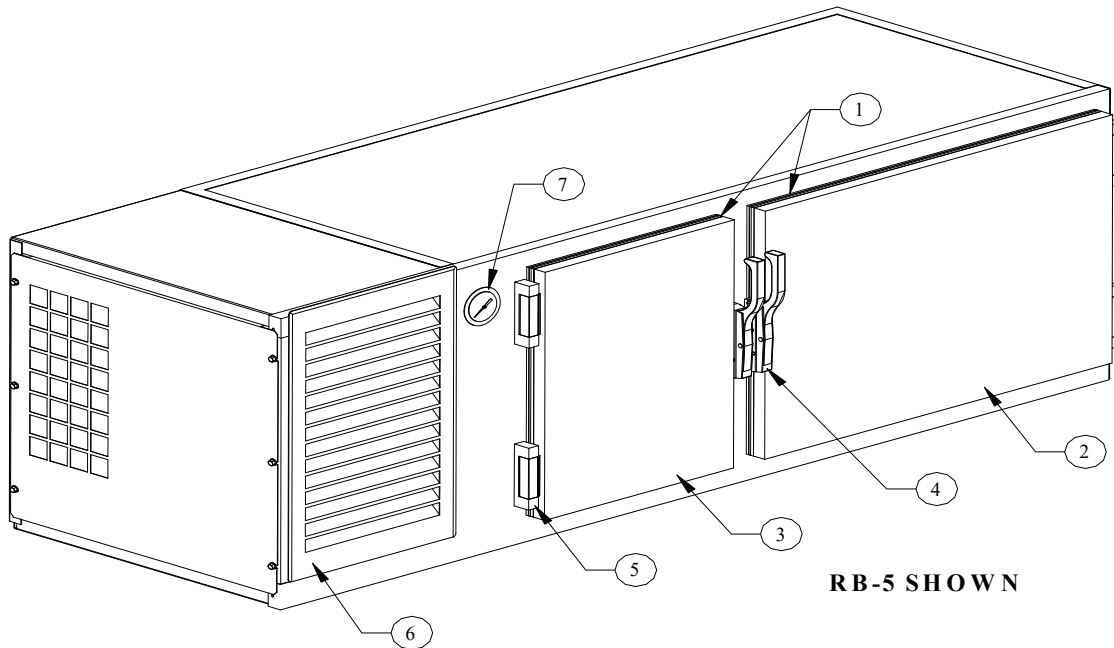


Subsidiary of Mercury Aircraft, Inc.

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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	S90253-4	Door Assembly RB-4 & RB-5
3	S83951-0	Door Assembly RB-5
4	6055-1	Slam Action Latch
	6052-1	Slam Action Latch W/Lock
5	6053-8	Hinge & Cover
6	S84051-0	RB-4 Grill
	S84050-0	RB-5 Grill
7	113-5	Thermometer
8	2060-1	Condensate Water Evap. (Not Shown)
9	1002-0	Power Cord (Not Shown)
10	2006-4	1/4 H.P. Compressor (Not Shown)
11	2119-0	Evaporator Coil RB-5 (Not Shown)
		Evaporator Coil RB-4 (Not Shown)
12	22-1406	Thermostat (Not Shown)
13	2013-0	Fan Motor (Not Shown)
14	2014-5	Fan Blade (Not Shown)
15	S81441-0	Fan Guard (Not Shown)
16	S81419-0	Fan Bracket (Not Shown)
17	1149-0	Wire Harness (Not Shown)
18	S83952-0	Tray Rack (Not Shown)
19	2026-0	0.042 Cap Tube (Not Shown)
20	2025-0	Drier (Not Shown)

# SLIDE- IN REFRIGERATED BASE

## RB SERIES

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

## 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° to 40°. 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 THE UNIT WITH A CHLORIDE BASED PRODUCT. CHLORIDES OR IMPROPER CLEANING COULD SCAR, MARK AND/OR CORRODE METAL. **DO NOT** USE STEEL WOOL OR ABRASIVE PRODUCTS. TO CLEAN USE SOAPY WARM WATER, RINSE THOROUGHLY TO REMOVE ALL RESIDUES. CLEAN CONDENSER COIL REGULARLY. **FAILURE TO MEET THESE CONDITIONS WILL VOID WARRANTY.**