



# ATLAS METAL

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

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WWW.ATLASFOODSERV.COM

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## RM/RMX/RML & RM-HP 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  
3" RECESSED TOP  
REFRIGERATED SIDE COILS  
SELF-CONTAINED OR REMOTE



DROP-IN HOT/COLD PAN  
3" RECESSED TOP  
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

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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

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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



RM-4

**COLD PAN**  
(3" Recessed Top)  
Refrigerated  
with Side Coils  
Self-Contained

- ☐ RM-1
- ☐ RM-2
- ☐ RM-3
- ☐ RM-4
- ☐ RM-5
- ☐ RM-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, 3" down from the top, to hold the pan rails and a full set of removable separator channels in place.

**LINER:** The inner liner shall be 18 gauge, type 304 stainless steel with a 3" recessed top, 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 top 3" on 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" thick on all sides, 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 digital electronic thermostat/thermometer. The system is fully charged with CFC free refrigerant and ready to operate.

**NOTE:** Proper ventilation must be provided in the 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

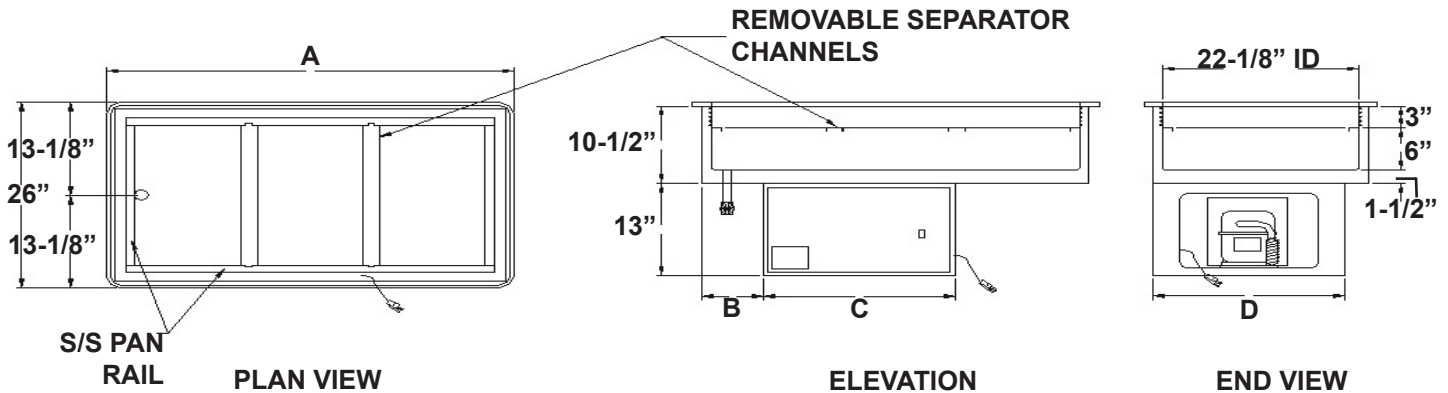
- Refrigerated copper tubing, within the 3" recess, around all sides - meets your toughest health department standards
- Fully insulated for maximum efficiency and energy savings
- Factory applied gasket - makes installation a snap and seals units to the counter top, thus eliminating seepage
- Accommodates standard 12" X 20" pans with the use of separator channel(s) and pan rails, or fractional size pans with the use of optional adapter bars
- 1-Year Parts & Labor Warranty
- NSF Certified; 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

\*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.)
RM-1	1	19-7/8" X 11-7/8" X 9" (50.4 X 30.1 X 22.8cm)	18-1/8" (46.3cm)	6" (15.2cm)	18" (45.7cm)	13-3/4" (34.9cm)	24-1/2" X 16-1/2" (62.2 X 41.9cm)	4.2 amps. - 120V - 1/5HP	148 (67.1kg)
RM-2	2	19-7/8" X 25-5/8" X 9" (50.4 X 65 X 22.8cm)	31-3/4" (81.2cm)	7" (17.7cm)	21-1/2" (54.6cm)	21-5/8" (54.9cm)	24-1/2" X 30-1/4" (62.2 X 76.8cm)	6.2 amps. - 120V - 1/4HP	203 (92kg)
RM-3	3	19-7/8" X 39-3/8" X 9" (50.4 X 99.9 X 22.8cm)	45-1/2" (116.2cm)	7" (17.7cm)	21-1/2" (54.6cm)	21-5/8" (54.9cm)	24-1/2" X 44" (62.2 X 111.7cm)	6.2 amps. - 120V - 1/4HP	244 (110.6kg)
RM-4	4	19-7/8" X 53-1/8" X 9" (50.4 X 134.9 X 22.8cm)	59-1/8" (151.1cm)	7" (17.7cm)	21-1/2" (54.6cm)	21-5/8" (54.9cm)	24-1/2" X 57-3/4" (62.2 X 146.6cm)	6.5 amps. - 120V - 1/3HP	274 (124.3kg)
RM-5	5	19-7/8" X 66-7/8" X 9" (50.4 X 169.8 X 22.8cm)	73" (186cm)	7" (17.7cm)	21-1/2" (54.6cm)	21-5/8" (54.9cm)	24-1/2" X 71-1/2" (62.2 X 181.6cm)	10.7 amps. - 120V - 1/2HP	341 (154.6kg)
RM-6	6	19-7/8" X 80-5/8" X 9" (50.4 X 204.7 X 22.8cm)	86-3/4" (220.9cm)	7" (17.7cm)	21-1/2" (54.6cm)	21-5/8" (54.9cm)	24-1/2" X 85-1/4" (62.2 X 216.5cm)	10.7 amps. - 120V - 1/2HP	389 (176.4kg)

REMOTE REFRIGERATION MODEL	RMX LESS COMP. WT. (LBS.)
RMX-1	85 (38.5kg)
RMX-2	140 (63.5kg)
RMX-3	185 (83.9kg)
RMX-4	215 (97.5kg)
RMX-5	240 (108.8kg)
RMX-6	300 (136kg)

REFRIGERATION CHART							
MODEL	HP	REF.	OZ.	LOW PSIG.	HIGH PSIG.	BTU M10 90A	TEMPERATURE SETTING / DIFFERENTIAL
RM-1	1/5	R513A	12	8	175	450	18 OFF / 8DIFF (26 ON)
RM-2	1/4	R448A	17	30	275	624	15 OFF / 6DIFF (21 ON)
RM-3	1/4	R448A	19	30	275	624	15 OFF / 6DIFF (21 ON)
RM-4	1/3	R448A	22	35	300	865	18 OFF / 8DIFF (26 ON)
RM-5	3/4	R448A	27	35	300	N/A	18 OFF / 8DIFF (26 ON)
RM-6	3/4	R448A	30	15	275	N/A	-2 OFF / 7 DIFF (5 ON)

#### 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

#### COMPRESSORS FOR REMOTE INSTALLATIONS

**2029-1M7** - 1/5 HP for RMX-1  
**2029-11M6** - 1/4 HP for RMX-2 & 3  
**2029-16M6** - 3/4 HP for RMX-4  
**2029-13M6** - 3/4 HP for RMX-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



RML-2

## SLIM-LINE COLD PAN

(3" Recessed Top)

Refrigerated with Side Coils

Self-Contained

☐ RML-2

☐ RML-3

☐ RML-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, 3" down from the top, to hold the pan rails and a full set of removable separator channels in place.

**LINER:** The inner liner shall be 18 gauge, type 304 stainless steel with 3" recessed top, 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 top 3" on 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" thick on all sides, 2" thick on the bottom and enclosed with a 22 gauge galvanized steel outer case.

**REFRIGERATION SYSTEM:** The compressor housing shall be fabricated from formed 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 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

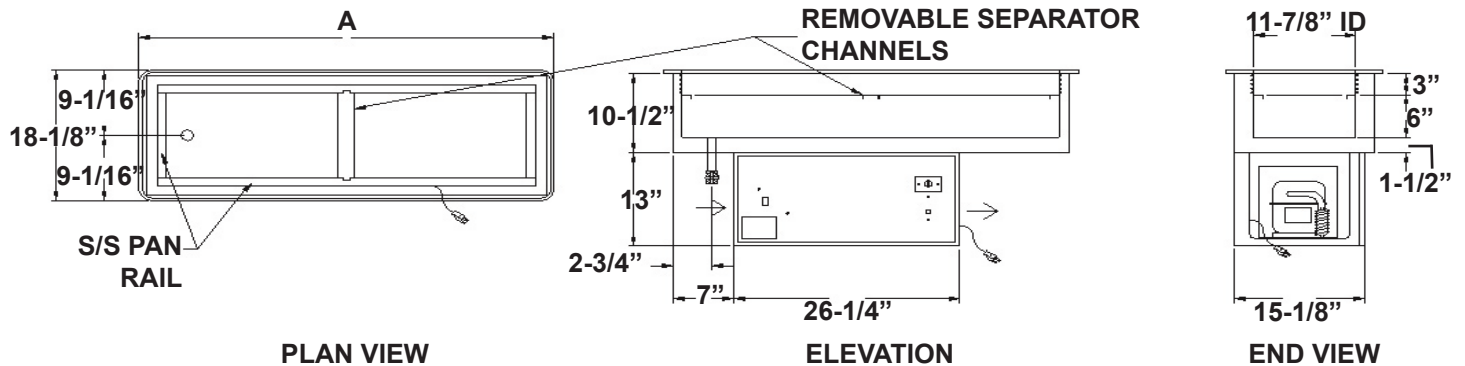
- Slim-line configuration - it can install in counters only 19-1/4" wide
- Fully insulated for maximum efficiency and energy savings
- Factory applied gasket - makes installation a snap and seals units to the counter top, thus eliminating seepage
- Accommodates standard 12" X 20" pans with the use of separator channel(s) and pan rails, or fractional size pans with the use of optional adapter bars
- 1-Year Parts & Labor Warranty
- NSF Certified; UL Listed

### ACCESSORIES

- **5YW** - 5-Year Compressor Warranty
- **WFBL** - Stainless steel perforated false bottom
- Stainless Steel adapter bars (pgs. DI-51-52)
- Stainless Steel adapter plates (pgs. 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

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

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



MODEL	PAN OPENING	PAN SIZE	"A"	CUT-OUT REQUIRED	ELECTRICAL CHARACTERISTICS	SHIP WT. (LBS.)
RML-2	2	11-7/8" X 41-3/4" X 9" (30.1 X 106 X 22.8cm)	48-1/8" (122.2cm)	16-1/2" X 46-1/2" (41.9 X 118.1cm)	6.2 amps. - 120V - 1/4 HP	216 (98kg)
RML-3	3	11-7/8" X 63-1/2" X 9" (30.1 X 161.2 X 22.8cm)	69-7/8" (177.4cm)	16-1/2" X 68-1/4" (41.9 X 173.3cm)	6.2 amps. - 120V - 1/4 HP	264 (119.7kg)
RML-4	4	11-7/8" X 85-1/4" X 9" (30.1 X 216.5 X 22.8cm)	91-3/4" (233cm)	16-1/2" X 90" (41.9 X 228.6cm)	6.5 amps. - 120V - 1/3 HP	304 (137.9kg)

REFRIGERATION CHART							
MODEL	HP	REF.	OZ.	LOW PSIG.	HIGH PSIG.	BTU M10 90A	TEMPERATURE SETTING / DIFFERENTIAL
RML-2	1/4	R448A	15	30	250	624	OFF 6 / ON 14 (8DIF)
RML-3	1/4	R448A	19	30	250	624	OFF 6 / ON 14 (8DIF)
RML-4	1/3	R448A	20	30	250	865	OFF 6 / ON 14 (8DIF)

#### 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

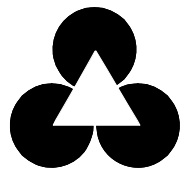
\*\*\*\*ORDERS NOT FINAL UNTIL REFRIGERANT APPROVED\*\*\*\*

#### COMPRESSORS FOR REMOTE INSTALLATIONS

**2029-11M6** - 1/4 HP for RMLX-2 & 3

**2029-16M6** - 3/4 HP for RMLX-4

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



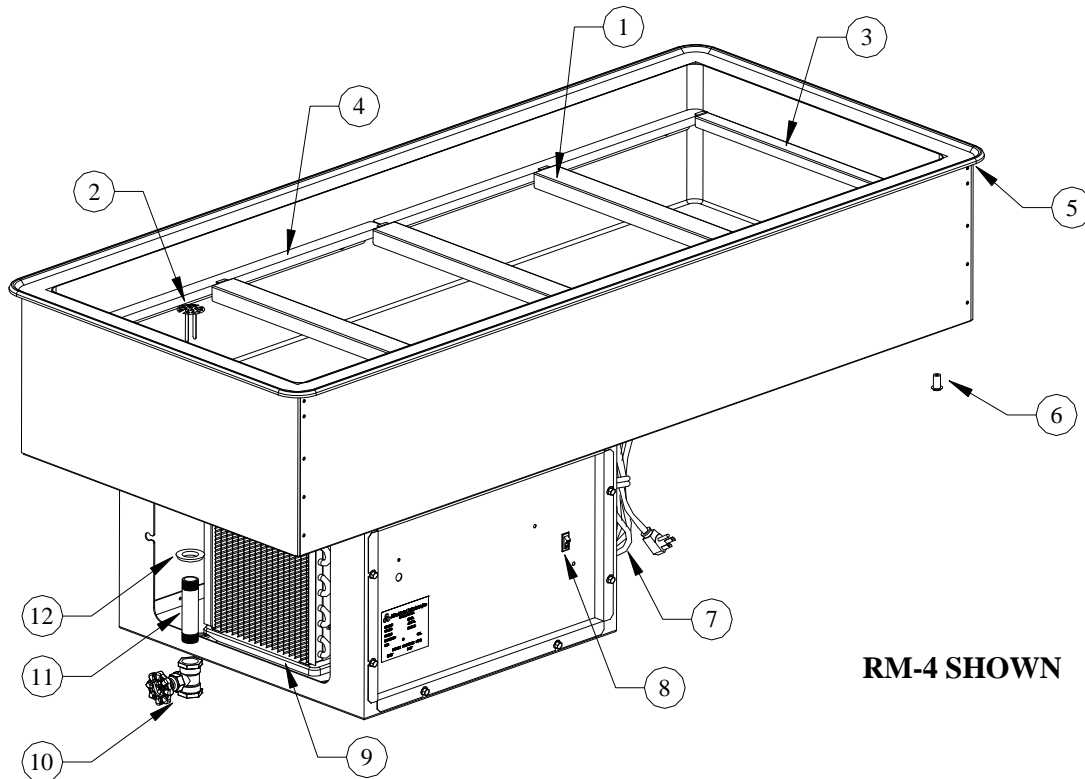
Atlas Metal  
INDUSTRIES, INC.

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](mailto:sales@atlasfoodserv.com)

## PARTS LIST FOR RECESSED MECHANICAL COLD PANS RM & RML SERIES



RM-4 SHOWN

ITEM NUMBER	PART NUMBER	DESCRIPTION
1	S80103-000	Separator Channel (RM)
	S85008-000	Separator Channel (RML)
2	86-3202	Perforated Snap- In Drain
3	S83432-000	Pan Rail End RM'S (2 Req'd)
	S83442-000	Pan Rail Ends for RM-1, RML, (2 Req'd)
4	S83438-000	Pan Rail Sides for RM-1 (2 Req'd)
	83440-000	Pan Rail Sides for RM-2 (2 Req'd)
		Pan Rail Sides for RM-4 (4 Req'd)
		Pan Rail Sides for RM-6 (6 Req'd)
	S83439-000	Pan Rail Sides for RM-3 (2 Req'd)
	S83441-000	Pan Rail Sides for RM-5 (4 Req'd)
	S83443-000	<b>Pan Rail Sides for RML Only</b>
		Pan Rail Sides for RML-2 (4 Req'd)
		Pan Rail Sides for RML-3 (6 Req'd)
		Pan Rail Sides for RML-4 (8 Req'd)

ITEM NUMBER	PART NUMBER	DESCRIPTION
5	7002-0+Model #	Vinyl Bead Gasket
6	7020-0	Nylon Spacer
7	1003-0 1002-7	Power Cord with Plug RM-1,2,3,4 Power Cord with Plug RM-5,6
8	1069-1	Switch with Light
9	2029-1M7	1/5 H.P. Compressor
	2029-11M6	1/4 H.P. Compressor
	2029-16M6	3/4 H.P. Compressor
	2029-13M6	3/4 H.P. Compressor
10	3016-2	Stop Valve
11	30-3130	PVC Nipple
12	49-1028	Grommet
13	22-1397	Thermostat (Not Shown)
14	2024-2	Drier (Not Shown))
15	2027-0	0.031 Cap Tube (for 1/5 H.P) Comp. (Not Shown)
16	494-54(not shown)	1/4 Expansion Valve RM-4-5-6
17	494-53(not shown)	1/8 Expansion Valve RM-2-3

# RECESSED MECHANICAL COLD PANS

## RM & RML SERIES

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### 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
RM-1	24 1/2 X 16 1/2
RM-2	24 1/2 X 30 1/4
RM-3	24 1/2 X 44
RM-4	24 1/2 X 57 3/4
RM-5	24 1/2 X 71 1/2
RM-6	24 1/2 X 85 1/4
RML-2	16 1/2 X 46 1/2
RML-3	16 1/2 X 68 1/4
RML-4	16 1/2 X 90

---

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. Also the counter must have an opening of approximately 24" x 14" to access the compressor for maintenance. Then the compressor can be reached by removing four (4) screws from the control and rear panels.

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.

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Note: see TABLE# 1 for BTU/HR and evaporator temperatures.

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### OPERATION

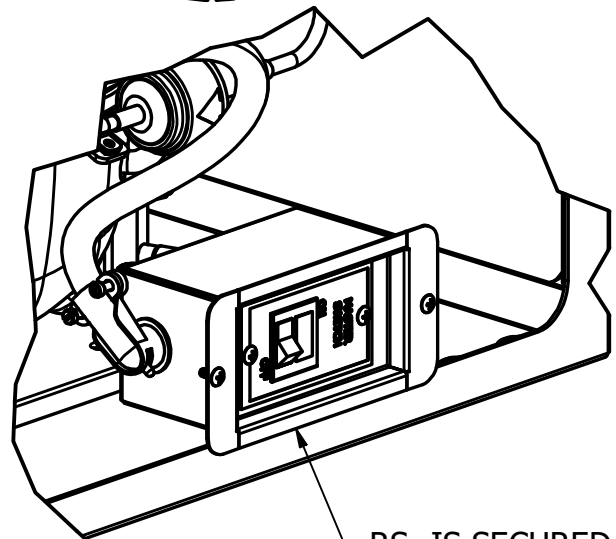
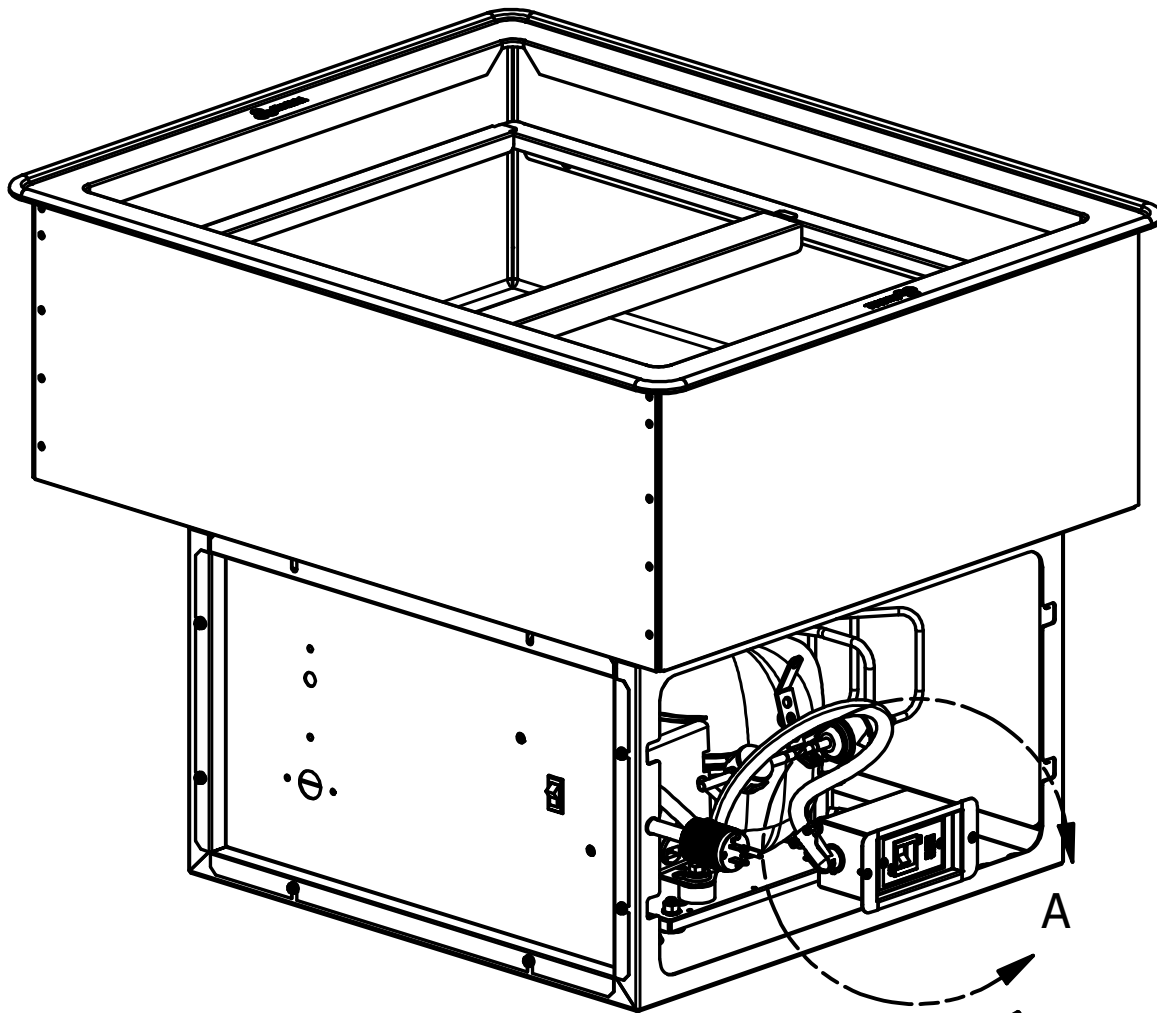
This unit should be turned on one hour before serving and turned off after completing the serving period. The thermostat has been pre-set at the factory.

All food products must be 34-35 degrees when placed in the unit. Food products must be 3 inches below the top of the unit. **Note: The unit should not operate 24/7.**

---

### 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. **FAILURE TO MEET THESE CONDITIONS WILL VOID WARRANTY.**  
**CLEAN CONDENSER COIL REGULARLY.**



DETAIL A  
SCALE 0.30 : 1

*These plans are the exclusive property of Atlas Metal Industries Inc. Any unauthorized use without written consent of Atlas Metal Industries Inc., is strictly prohibited.*



ATLAS METAL

1135 NW 159TH DRIVE MIAMI, FLORIDA 33169

DATE:  
10/18/2021

SIZE:  
A

CUSTOMER:

DRAWN BY:  
oiledg

REFERENCE:

RM WITH REMOTE CONTROL (RS)

CHECKED BY:  
----

P.O. #: ----  
JOB #: ----

DRAWING No.  
-----1-A

SCALE: ----  
SHEET No.1 OF 1





# ATLAS METAL

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Project: \_\_\_\_\_  
Item No.: \_\_\_\_\_  
Quantity: \_\_\_\_\_

## DROP-IN SERVING EQUIPMENT



RM-HP-2

## HOT/COLD PAN

(3" Recessed Top)

Dual Temp.

Hot or Cold Service

(For Hot Mode)

Water Must Be Used

- ☐ RM-HP-1
- ☐ RM-HP-2
- ☐ RM-HP-3
- ☐ RM-HP-4
- ☐ RM-HP-5
- ☐ RM-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, 3" down from the top, to hold the pan rails and 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 top 3" on all 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 galvanized formed 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

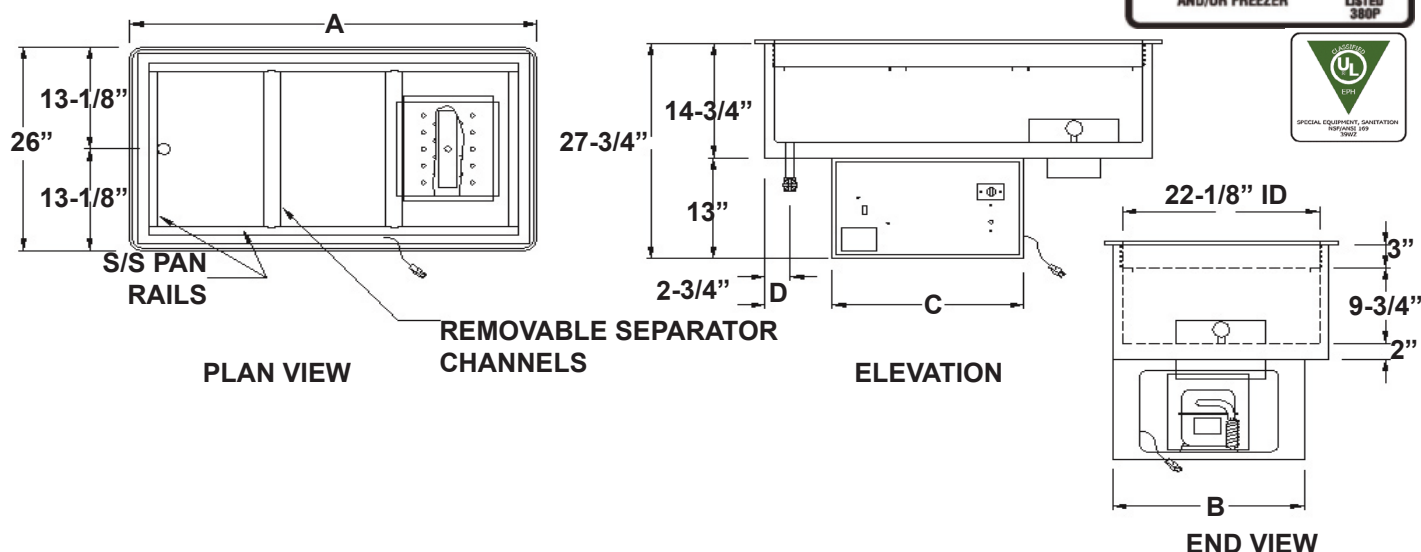
- Dual Temp. - a hot serving unit becomes a refrigerated cold pan at the flip of a switch
- Fully insulated for maximum efficiency and energy savings
- Factory applied gasket - makes installation a snap and seals units to the counter top, thus eliminating seepage
- Accommodates standard 12" X 20" pans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

### ACCESSORIES

- **5YW** - 5-Year Compressor Warranty
- Stainless Steel adapter bars (pgs. DI-51-52)
- Stainless Steel adapter plates (pgs. 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.



MODEL	PAN OPENINGS	PAN SIZE	"A"	"B"	"C"	"D"	COUNTER CUT-OUT REQUIRED	ELECTRICAL CHARACTERISTICS		SHIP WT. (LBS.)
								HOT OPERATION	COLD OPERATION	
RM-HP-1	1	19-7/8" X 11-7/8" X 9" (50.4 X 30.1 X 22.8cm)	18-1/8" (46.3cm)	18" (45.7cm)	13-3/4" (34.9cm)	1-3/4" (4.4cm)	24-1/2" X 16-1/2" (62.2 X 41.9cm)	16.7 amps. - 2KW - 120V	4.2 amps. - 120V - 1/5 HP	145 (65.8kg)
RM-HP-2	2	19-7/8" X 25-5/8" X 12-1/4" (50.4 X 65.6 X 31.1cm)	31-3/4" (81.2cm)	21-1/2" (54.6cm)	21-1/2" (54.6cm)	7-5/8" (19.3cm)	24-1/2" X 30-1/4" (62.2 X 76.8cm)	16.7 amps. - 2KW - 120V 14.4 amps. - 3KW - 208V 12.5 amps. - 3KW - 240V	6.2 amps. - 120V - 1/4 HP	236 (107kg)
RM-HP-3	3	19-7/8" X 39-3/8" X 12-1/4" (50.4 X 99.9 X 31.1cm)	45-1/2" (116.2cm)	21-1/2" (54.6cm)	21-1/2" (54.6cm)	7-5/8" (19.3cm)	24-1/2" X 44" (62.2 X 111.7cm)	16.7 amps. - 2KW - 120V 14.5 amps. - 3KW - 208V 12.5 amps. - 3KW - 240V	6.2 amps. - 120V - 1/4 HP	267 (121.1kg)
RM-HP-4	4	19-7/8" X 53-1/8" X 12-1/4" (50.4 X 134.1 X 31.1cm)	59-1/8" (151.1cm)	21-1/2" (54.6cm)	21-1/2" (54.6cm)	7-5/8" (19.3cm)	24-1/2" X 57-3/4" (62.2 X 146.6cm)	14.4 amps. - 3KW - 208V 12.5 amps. - 3KW - 240V 19.3 amps. - 4KW - 208V 16.7 amps. - 4KW - 240V	6.5 amps. - 120V - 1/3 HP	305 (138.3kg)
RM-HP-5	5	19-7/8" X 66-7/8" X 12-1/4" (50.4 X 169.8 X 31.1cm)	73" (186cm)	21-1/2" (54.6cm)	21-1/2" (54.6cm)	7-5/8" (19.3cm)	24-1/2" X 71-1/2" (62.2 X 181.6cm)	19.3 amps. - 4KW - 208V 16.7 amps. - 4KW - 240V	10.7 amps. - 120V - 3/4 HP	342 (155.1kg)
RM-HP-6	6	19-7/8" X 80-5/8" X 12-1/4" (50.4 X 204.7 X 31.1cm)	86-3/4" (220.9cm)	21-1/2" (54.6cm)	21-1/2" (54.6cm)	7-5/8" (19.3cm)	24-1/2" X 85-1/4" (62.2 X 216.5cm)	19.3 amps. - 4KW - 208V 16.7 amps. - 4KW - 240V	10.7 amps. - 120V - 3/4 HP	423 (191.8kg)

\*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	TEMPERATURE SETTING / DIFFERENTIAL
RM-HP-1	1/5	R513A	12	6	175	450	8 OFF / 8 DIFF (16 ON)
RM-HP-2	1/4	R448A	17	30	275	624	3 OFF / 8 DIFF (11 ON)
RM-HP-3	1/4	R448A	19	30	275	624	3 OFF / 8 DIFF (11 ON)
RM-HP-4	1/3	R448A	22	30	275	865	3 OFF / 8 DIFF (11 ON)
RM-HP-5	3/4	R448A	27	30	275	N/A	3 OFF / 8 DIFF (11 ON)
RM-HP-6	3/4	R448A	30	30	275	N/A	3 OFF / 8 DIFF (11 ON)

REMOTE REFRIGERATION MODEL	RMHP-X LESS COMP. WT. (LBS.)
RMHP-X-1	101 (45.8kg)
RMHP-X-2	181 (82.10kg)
RMHP-X-3	190 (86.18kg)
RMHP-X-4	228 (103.41kg)
RMHP-X-5	265 (120.20kg)
RMHP-X-6	346 (1kg)

\*\*\*NOTE\*\*\*RMHP-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 RM-HPX-1

2029-11M6 - 1/4 HP for RM-HPX-2 & 3

2029-16M6 - 1/3 HP for RM-HPX-4

2029-13M6 - 1/2 HP for RM-HPX-5 & 6

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

# 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.

“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.

	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

\*IF ORDERED WITH AUTO-FILL PLEASE SEE PAGE 11

#### 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.

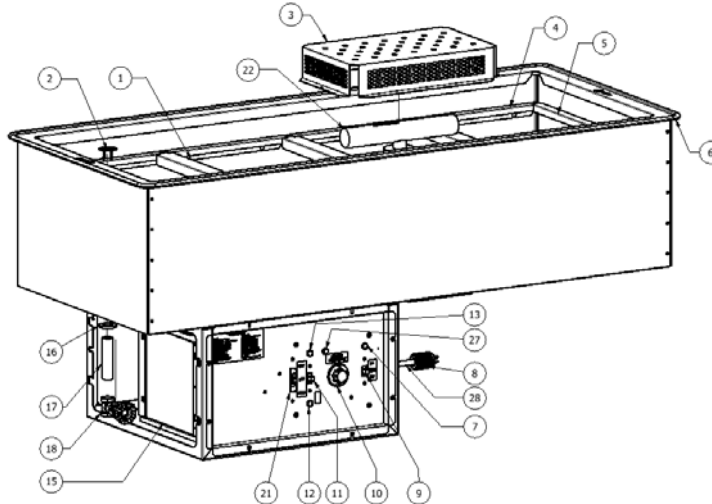


Subsidiary of Mercury Aircraft, Inc.

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## PARTS LIST HOT OR COLD COMBINATION UNIT RM-HP SERIES



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,
	S80607-000	Element Cover (Units 2, 3)
4	S83439-000	Insert side (unit 3)
	S83440-000	Insert side (unit 2,4,6)
	S83441-000	Insert side (unit 5)
5	S83432-000	Insert end (RM-1 side 2-6 end)
6	7002-0+Model #	Vinyl Bead Gasket
7	1100	Master & heating pilot light (red)
8	2691-3	30 AMP 120/250 Volt Plug RMHP-4,5,6 (not shown)
	12-256	30 AMP 120 Volt Plug RMHP-2,3 (not shown)
9	12-202	Master Switch PS30AC2-1
10	22-1402	Heating Thermostat
11	112-1252	Manual Control P&S 1228
12	112-1102	Cooling Pilot Light (Blue)
13	112-1103	Pilot Light (*) Yellow
14	22-1397	Cooling Thermostat
15	2029-1M7	1/5 H.P. Compressor (RMHP-1)
	2029-11M6	1/4 H.P. Compressor (RMHP-2 & 3)
	2029-16M6	1/3 H.P. Compressor (RMHP-4)
	2029-13M6	1/2 H.P. Compressor (RMHP-5 & 6)
16	49-1028	Grommet

ITEM NUMBER	PART NUMBER	DESCRIPTION
17	1118-0901	3/4" x 4" Brass Nipple
18	3016-11	Brass Ball Valve
21	1118-1101	15 amp breaker RMHP-2-6 (Not Shown)
22	111-1069	Heating Elem. 120V 2000W
	111-1062	Heating Elem. 208V 3000W
	111-1063	Heating Elem. 208V 4000W
	111-1060	Heating Elem. 240V 3000W
	111-1061	Heating Elem. 240V 4000W
25	494-56	1/8 expansion valve ( RMHP 2 & 3)
26	494-55	1/4 expansion valve ( RMHP 4,5 & 6)
27	112-1103	Low water level pilot light ( amber)
28	1004-3	12/3 S.O. Power cord (2,3)
	1004-5	12/4 Power cord (4,5,6)
	22-1407	Dial Knob used on Std & RSHP

HOT OR REFRIGERATED  
COLD PAN  
RM-HP SERIES

# 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



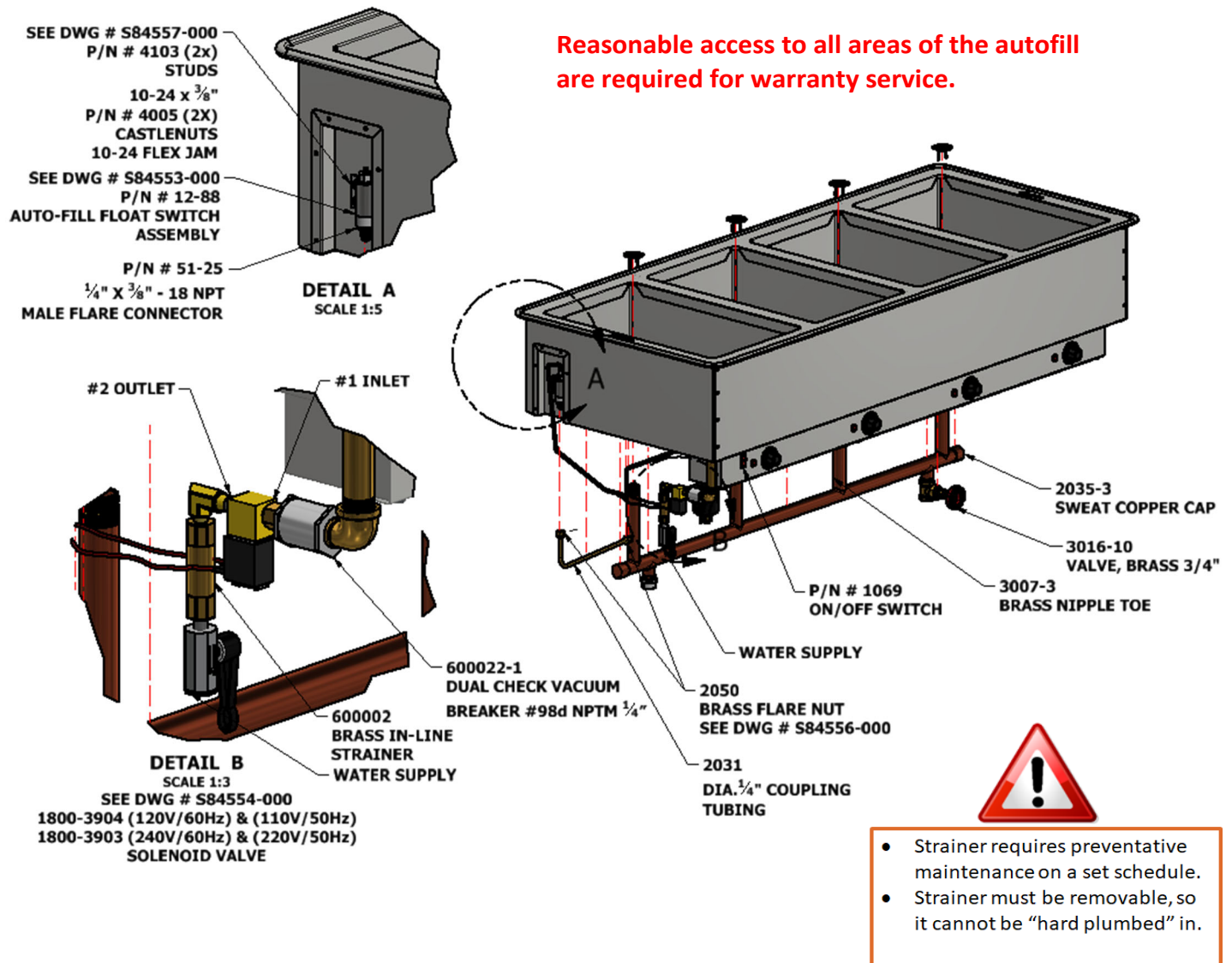
# AUTOMATIC WATER FILL UNITS

**\*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.

When installing the water supply to the unit, the supply lines must be purged to remove particles from damaging the solenoid valve operation. A factory supplied in-line water strainer is installed. Do not remove or relocate the water reservoir.

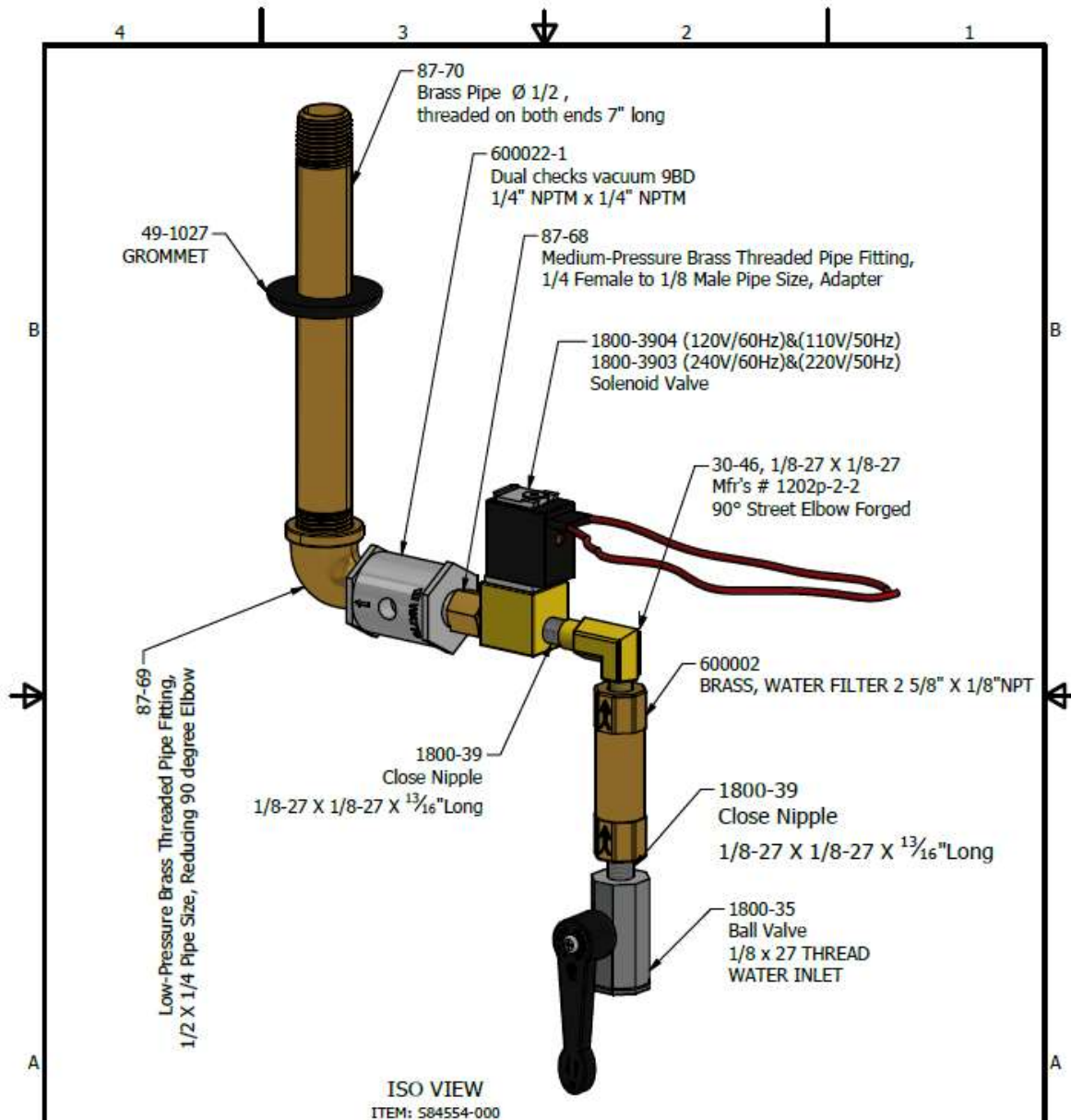
Note - Atlas Metal Industries, Inc. is not responsible for routine maintenance of the strainer or the customer supplied water filter system.



# 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:		DRAWN BY: oiledg		DATE: 10/19/2016	
CATEGORY:	TOLERANCES	CHECKED BY: ----		DESCRIPTION: ASSEMBLY, COMPLETE AUTO-FILL	
AUTOFILL				SIZE: A	PART NUMBER: 584554-000
BREAK ALL SHARP CORNERS. PART TO BE FREE OF BURRS.	XXX DECIMAL $\pm$ 0.015 ANGULARITY $\pm$ 1° UNLESS SPECIFIED ON DRAWING	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.		SHEET No. 2 OF 2	SCALE: ----
UNLESS OTHERWISE SPECIFIED, ALL DIMENSIONS ARE IN INCHES					

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

Revised 09.24



# ATLAS METAL

*Subsidiary of Mercury Aircraft, Inc.*

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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 <b>NOTE: WF series runs constantly.</b>
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

## RM, RML, & RM-HP

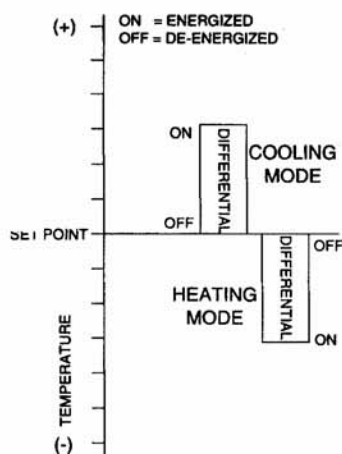
### ELECTRONIC THERMOSTAT SETTINGS

UNIT	S1(DEG.F)	DIFF.(DEG.F)
RM-1	18	8
RM-2 & 3	15	6
RM-4 & 5	18	8
RM-6	-2	7
RML-2 to 4	6	14
RMHP-1	8	8
RMHP-2 to 6	8	8

### ELECTRICAL REFRIGERATION CHART

Model	Volts	Amps	Watts	HP	Ref.	Oz.	Low PSIG.	High PSIG.	BTU @ M10 90A
RM-1	120	3		1/5	513	12	8	175	450
RM-2	120	6		1/4	513	17	30	275	624
RM-3	120	6		1/4	513	19	30	275	624
RM-4	120	7.8		1/3	513	22	35	300	865
RM-5	120	10.7		3/4	513	27	35	300	N/A
RM-6	120	10.7		3/4	513	30	15	275	N/A
RML-2	120	6.2		1/4	448	15	30	250	624
RML-3	120	6.2		1/4	448	19	30	250	624
RML-4	120	6.5		1/3	448	20	30	250	865
RMHP-1	120(120)	3.0(16.7)	2000	1/5	513	12	6	175	450
RMHP-2	120(120)	6.0(16.7)	2000	1/4	448	17	30	275	624
RMHP-2	120(208)	6.0(14.5)	3000	1/4	448	17	30	275	624
RMHP-2	120(240)	6.0(12.5)	3000	1/4	448	17	30	275	624
RMHP-3	120(120)	6.0(16.7)	2000	1/4	448	17	30	275	624
RMHP-3	120(208)	6.00(14.5)	3000	1/4	448	17	30	275	624
RMHP-3	120(240)	6.0(12.5)	3000	1/4	448	17	30	275	624
RMHP-4	120(208)	7.8(14.5)	3000	1/3	448	22	30	275	865
RMHP-4	120(240)	7.8(12.5)	3000	1/3	448	22	30	275	865
RMHP-4	120(208)	7.8(19.3)	4000	1/3	448	22	30	275	865
RMHP-4	120(240)	7.8(16.7)	4000	1/3	448	22	30	275	865
RMHP-5	120(208)	10.7(19.3)	4000	3/4	448	19	30	275	N/A
RMHP-5	120(240)	10.7(16.7)	4000	3/4	448	22	30	275	N/A
RMHP-6	120(208)	10.7(19.3)	4000	3/4	448	27	30	275	N/A
RMHP-6	120(240)	10.7(16.7)	4000	3/4	448	30	30	275	N/A





**Figure 1: Setpoint and Differential Settings.** Diagram indicates relay on and off points in either the heating or cooling modes.

### Programming Steps and Display

The ETC can be programmed in four simple steps using the LCD display and the three keys on the face of the control.

- Step 1- To start programming, press the **SET** key once to access the Fahrenheit/Celsius mode. The display will show the current status, either **F** for degrees Fahrenheit or **C** for degrees Celsius. Then press either the up or down arrow key to toggle between the **F** or **C** designation.
- Step 2- Press the **SET** key again to access the setpoint. The LCD will display the current setpoint and the **S1** annunciator will be blinking on and off to indicate that the control is in the setpoint mode. Then press either the up key to increase or the down key to decrease the setpoint to the desired temperature.
- Step 3- Press the **SET** key again to access the differential. The LCD will display the current differential and the **DIF 1** annunciator will be blinking on and off to indicate that the control is in the differential mode. Then press either the up key to increase or the down key to decrease the differential to the desired setting.
- Step 4- Press the **SET** key again to access the cooling or heating mode. The LCD will display the current mode, either **C1** for cooling or **H1** for heating. Then press either the up or down key to toggle between the **C1** or **H1** designation. Press the **SET** key once more and programming is complete.

Step	Annunciator	Description	Display
1	F or C	Fahrenheit or Celsius Scale	
2	S1 (blinking)	Setpoint Temperature	
3	DIF 1 (blinking)	Differential Temperature	
4	C1/H1	Cooling or Heating Mode	

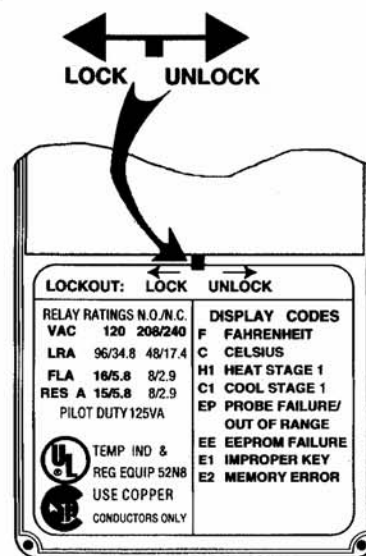
**NOTE:** The ETC will automatically end programming if no keys are depressed for a period of thirty seconds. Any settings that have been input to the control will be accepted at that point.

All control settings are retained in non-volatile memory if power to ETC is interrupted for any reason. Re-programming is not necessary after power outages or disconnects unless different control settings are required.

### Lockout Switch

The ETC is provided with a lockout switch to prevent tampering by unauthorized personnel. When placed in the **LOCK** position, the keypad is disabled and no changes to the settings can be made. When placed in the **UNLOCK** position, the keypad will function normally.

To access the lockout switch, disconnect the power supply and open the control. The switch is located on the inside cover about 2 inches above the bottom. (see Figure 2). To disable the keypad, slide the switch to the left **LOCK** position. To enable the keypad, slide the switch to the right **UNLOCK** position. All ETC controls are shipped with this switch in the **UNLOCK** position.



**Figure 2: Lockout Switch**

## TROUBLESHOOTING ERROR MESSAGES

### Display Messages

- E1** - Appears when either the up or down key is pressed when not in the programming mode.  
**To correct:** If the E1 message appears even when no keys are being pressed, replace the control.
- E2** - Appears if the control settings are not properly stored in memory.  
**To correct:** Check all settings and correct if necessary.
- EP** - Appears when the probe is open, shorted or sensing a temperature that is out of range.  
**To correct:** Check to see if the sensed temperature is out of range. If not, check for probe damage by comparing it to a known ambient temperature between -30°F and 220°F. Replace the probe if necessary.
- EE** - Appears if the EEPROM data has been corrupted.  
**To correct:** This condition cannot be field repaired. Replace the control.
- CL** - Appears if calibration mode has been entered.  
**To correct:** Remove power to the control for at least five seconds. Reapply power. If the **CL** message still appears, replace the control.



# ATLAS METAL

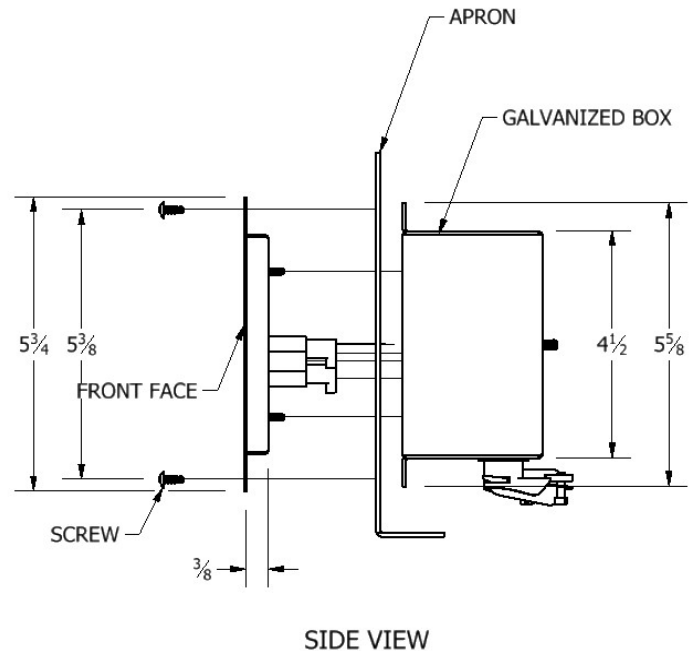
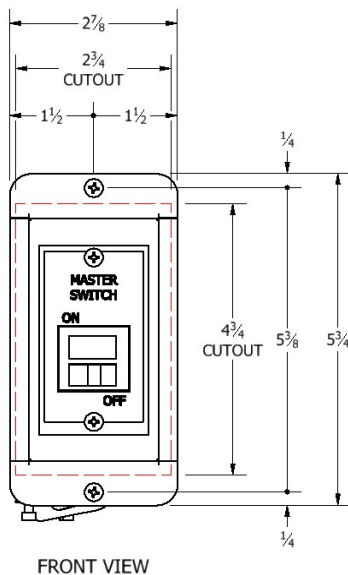
Subsidiary of Mercury Aircraft, Inc.

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

## COLD UNITS-REMOTE INSTALLATION

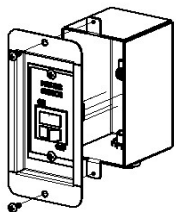
### Cut-Out dimensions



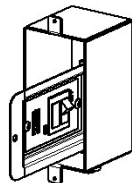
## INSTALLATION OF THE REMOTE CONTROL COLD UNITS

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

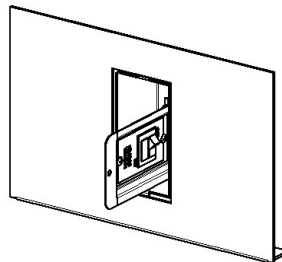
- 1) Remove screws from front of control panel.
- 2) Place control panel inside of the box.
- 3) Mount the galvanized box behind the apron.
- 4) Mount S/S front plate to the Cut-Out in apron.
- 5) Add the screws to the front panel.



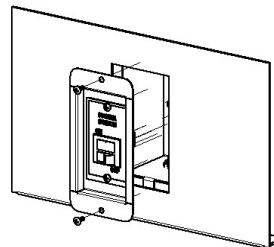
STEP-1 VIEW



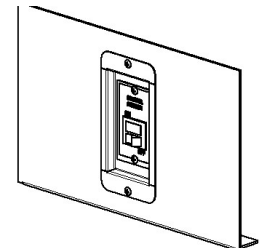
STEP-2 VIEW



STEP-3 VIEW



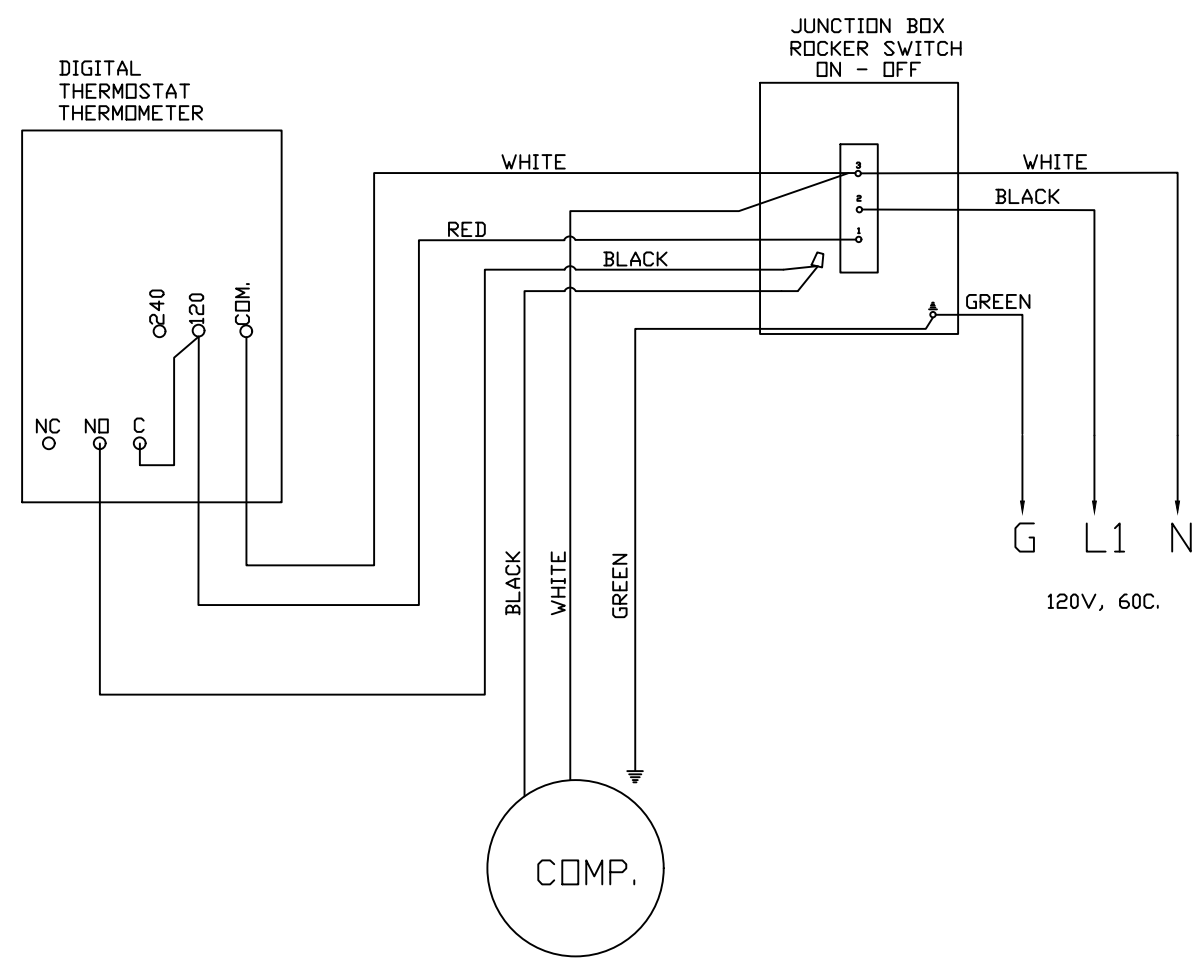
STEP-4 VIEW



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.

RM 1-2-3-4-5-6 ELECTRIC HOOK UP




RM-1-----1/5H.P.  
RM-2-3-----1/4H.P.  
RM-4-----1/3H.P.  
RM-5-6-----1/2H.P.

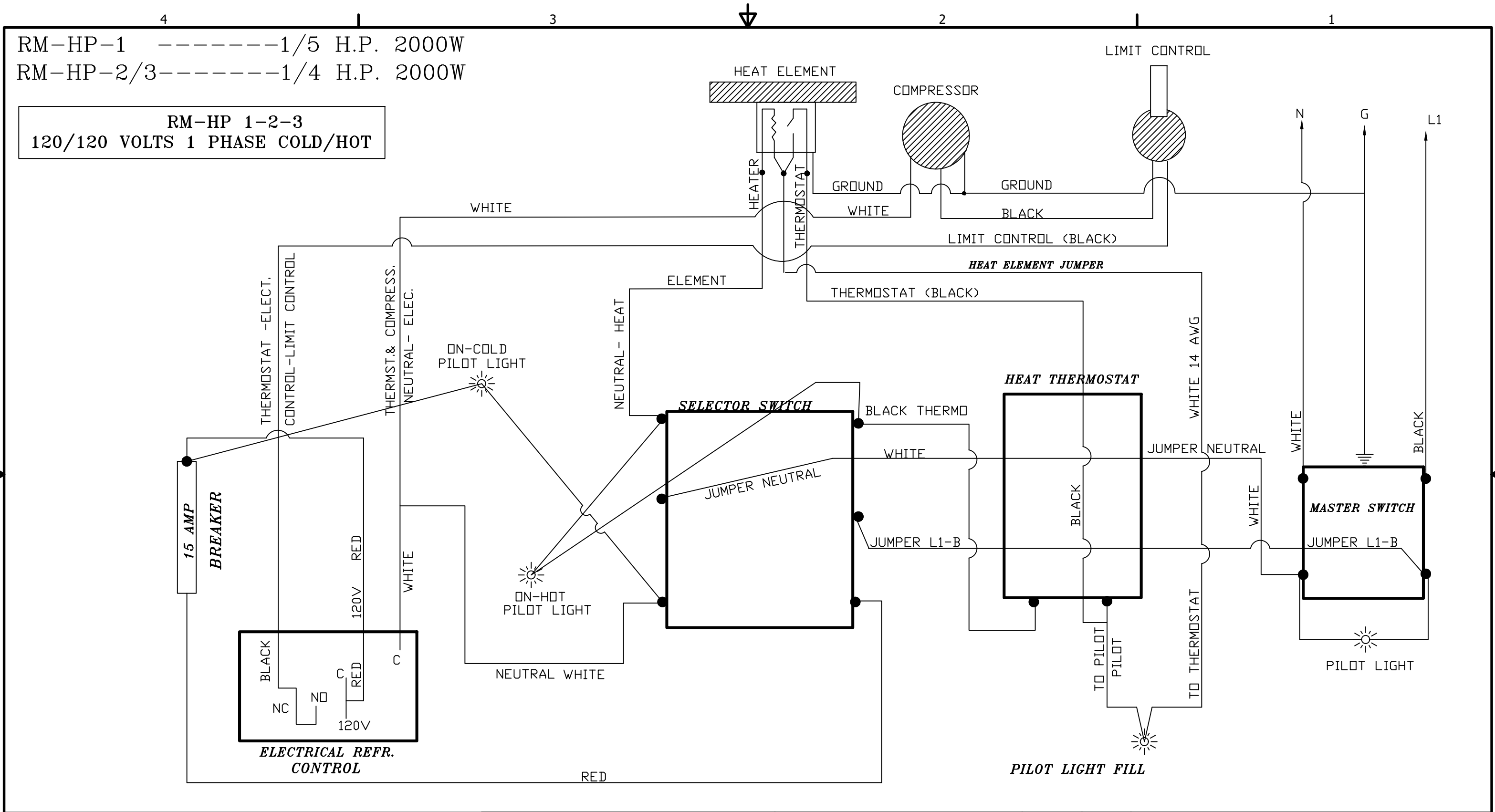
RML-2-3-----1/4H.P.  
RML-4-----1/3H.P.


120V, 60C.

RM-1 WIRE NUT TOGETHER BLACK WIRE  
FROM THERMOSTAT TO BLACK WIRE  
FROM COMPRESSOR IN JUNCTION BOX

RM 1-2-3-4-5-6 FOLLOW DIAGRAM

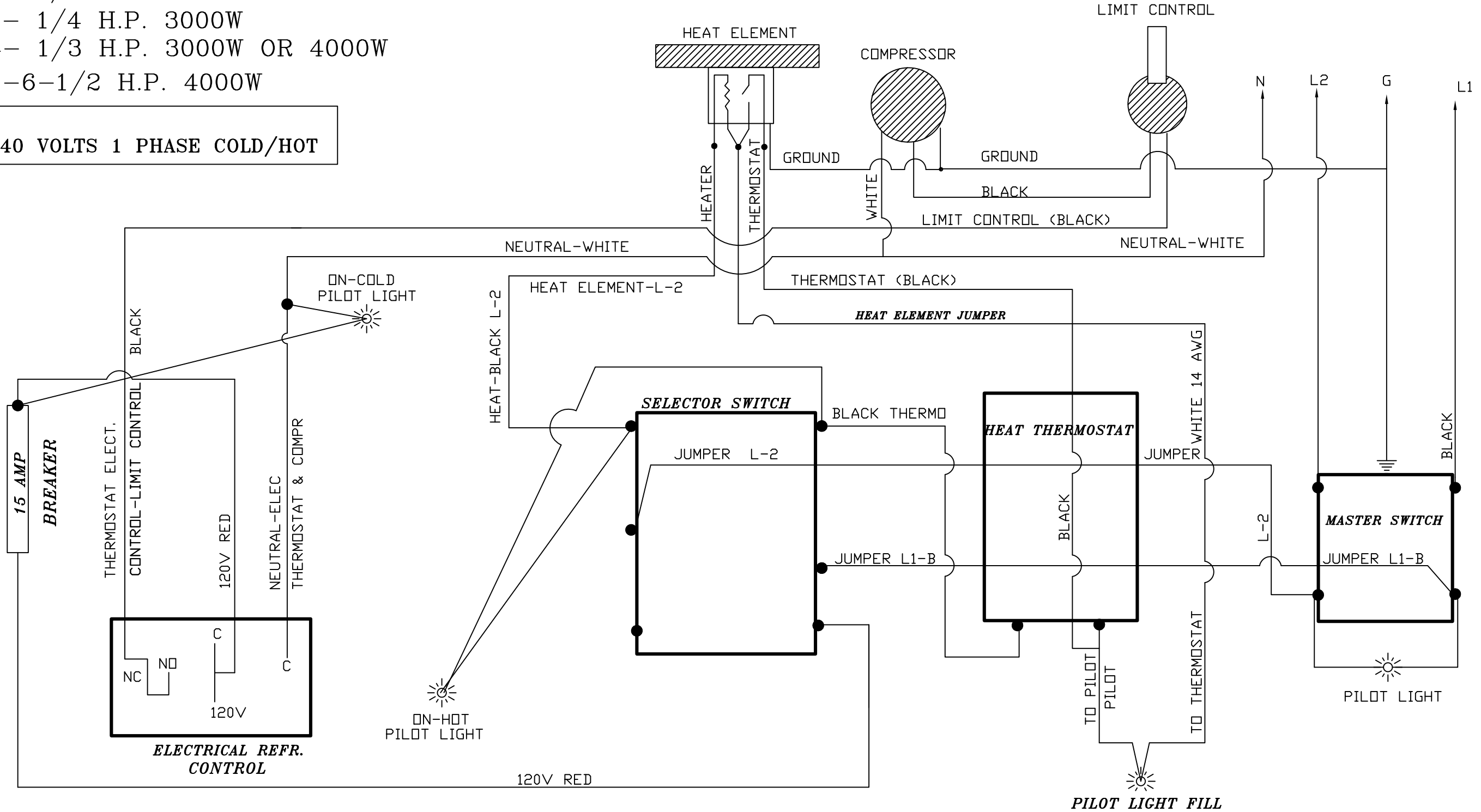
REVISION HISTORY				<p><i>These plans are the exclusive property of Atlas Metal Industries Inc. Any unauthorized use without written consent of Atlas Metal Industries Inc., is strictly prohibited.</i></p>	 <p><b>ATLAS METAL</b> 1135 NW 159TH DRIVE MIAMI, FLORIDA 33169</p>	DATE: 03.28.00	SIZE: B	CUSTOMER: RM 1-2-3-4-5-6 ELECTRICAL SCHEMATIC		
REV	DESCRIPTION	DATE	BY			DRAWN BY: MHA		REFERENCE: 120VOLTS (1) PHASE		
1						CHECKED BY: NS		P.O. #:	-----	DRAWING No.
2								JOB #:	-----	-----
3								SCALE: 3/4" = 1'-0"		
4									SHEET No. 1 OF 1	
5										



REVISION HISTORY				These plans are the exclusive property of Atlas Metal Industries Inc. Any unauthorized use without written consent of Atlas Metal Industries Inc., is strictly prohibited.	 ATLAS METAL 1135 NW 159TH DRIVE MIAMI, FLORIDA 33169	DATE: 12.01.09	SIZE: B	CUSTOMER: ELECTRICAL SCHEMATIC		
REV	DESCRIPTION	DATE	BY			DRAWN BY: MHA		REFERENCE: RM-HP 1-2-3---120/120V		
1	UPDATED	9-2-10	MHA			CHECKED BY: NS		P.O. #:	-----	DRAWING No.
2	(NEW SELECTOR SWITCH)							JOB #:	-----	-----
3	MOVED PILOT LIGHT	6/2/14	DM					SCALE: 3/4" = 1'-0"		
4								SHEET No. 1 OF 1		
5										

RM-HP-2- 1/4 H.P. 3000W  
RM-HP-3- 1/4 H.P. 3000W  
RM-HP-4- 1/3 H.P. 3000W OR 4000W  
RM-HP-5-6-1/2 H.P. 4000W

120/208/240 VOLTS 1 PHASE COLD/HOT



REVISION HISTORY			
REV	DESCRIPTION	DATE	BY
1	UPDATED	8-2-11	DM
2	CHANGED ELEMENT		
3	MOVED PILOT LIGHT	6/2/14	DM
4			
5			

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Metal Industries Inc., is strictly prohibited.



DATE: 08.02.11	SIZE: B	CUSTOMER: ELECTRICAL SCHEMATIC	
DRAWN BY: DM		REFERENCE: RM-HP 2-3-4-5-6 120/208/240V	
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:**

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**An authorization number must be obtained from the factory prior to performing any warranty service.**

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**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.**

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**All travel time that exceeds 100 miles round trip must be authorized by the factory.**

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**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.