



# 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

## **COLD PAN REFRIGERATED AIR FLOW SYSTEM WCM-BT 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.



DROP-IN COLD PAN  
REFRIGERATED, AIR FLOW SYSTEM  
SELF-CONTAINED WITH DEFROST SYSTEM



Effective Date:04/2024  
**IMPORTANT INFORMATION**  
READ BEFORE USE

# CONTENTS

---

RECEIVING & INSPECTING EQUIPMENT.....	1
SERIAL AND MODEL# LOCATION.....	1
SPECIFICATIONS FEATURES AND ACCESSORIES.....	2
ELECTRICAL CHARACTERISTICS AND CUT-OUT REQUIREMENTS.....	3
INSTALLATION, OPERATION AND S/S MAINTENANCE.....	4
THERMOSTAT SETTINGS, ELECTRICAL & REFRIGERATION CHART.....	5
PARTS LIST.....	6
REMOTE INSTALLATION.....	7
TROUBLE SHOOTING GUIDE.....	8
ELECTRICAL SCHEMATICS.....	9
LIMITED WARRANTY.....	10
WARRANTY INFORMATION.....	11-12

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



# 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



### COLD PAN

Refrigerated  
Air Flow System  
Self-Contained with  
Defrost System

- WCM-BT-3
- WCM-BT-4
- WCM-BT-5
- WCM-BT-6

WCM-BT-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.

**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 a thermostat control. The system is also provided with a forced air evaporator for even temperature throughout the pan that drains into a condensate evaporator pre-wired in the unit. Automatic defrost system is provided. 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

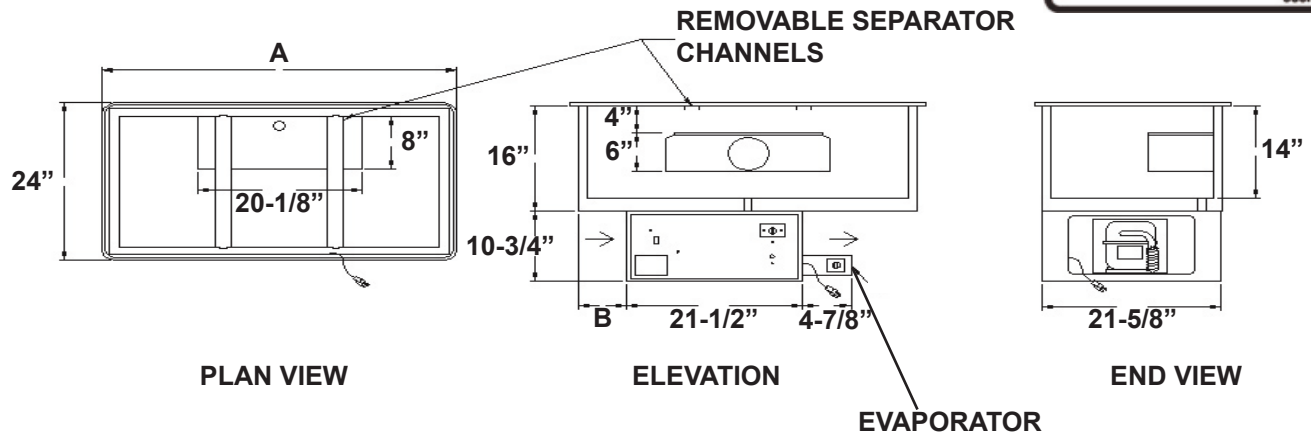
- Forced air evaporator blower system for maximum efficiency in cooling - more consistent food product temperature
- Automatic Defrost System
- Fully insulated for maximum efficiency and energy savings
- Factory applied gasket - makes installation a snap and seals units to the counter top, thus eliminating 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
- 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
- **RS** - Remote on/off switch for counter mounting
- \* **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"	CUT-OUT REQUIRED	ELECTRICAL CHARACTERISTICS	SHIP WT. (LBS.)
WCM-BT-3	3	19-7/8" X 39-1/4" X 14" (50.4 X 99.6 X 35.5cm)	43-1/2" (110.4cm)	6" (15.24cm)	22-1/4" X 41-3/4" (56.5 X 106cm)	6.2 amps. - 120V - 1/4HP	228 (103.4kg)
WCM-BT-4	4	19-7/8" X 53" X 14" (50.4 X 134.6 X 35.5cm)	57-1/4" (145.4cm)	4-1/8" (10.5cm)	22-1/4" X 55-1/2" (56.5 X 140.9cm)	6.5 amps. - 120V - 1/3HP	268 (121.5kg)
WCM-BT-5	5	19-7/8" X 66-3/4" X 14" (50.4 X 169.5 X 35.5cm)	71" (180.3cm)	7" (17.78cm)	22-1/4" X 69-1/4" (56.5 X 175.8cm)	6.5 amps. - 120V - 1/3HP	311 (141.1kg)
WCM-BT-6	6	19-7/8" X 80-1/2" X 14" (50.4 X 204.4 X 35.5cm)	84-3/4" (215.2cm)	7" (17.78cm)	22-1/4" X 83" (56.5 X 210.8cm)	6.5 amps. - 120V - 1/3HP	345 (156.4kg)

REMOTE REFRIGERATION MODEL	LESS COMP. SHIP WT. (LBS.)
WCM-BT-X-3	180 (81.6kg)
WCM-BT-X-4	222 (100.6kg)
WCM-BT-X-5	259 (117.4kg)
WCM-BT-X-6	299 (135.6kg)

REFRIGERATION CHART							
MODEL	HP	REF.	OZ.	LOW PSIG.	HIGH PSIG.	BTU M10 90A	OPERATING TEMP
WCM-BT-3	1/4	R513A	9	12	155	720	32 TO 40 F
WCM-BT-4	1/3	R513A	10	12	155	850	32 TO 40 F
WCM-BT-5	1/3	R513A	10	12	155	850	32 TO 40 F
WCM-BT-6	1/3	R513A	10	12	155	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**

**2029-2M7** - 1/4 HP for WCM-BT-X-3  
**2029-4M7** - 1/3 HP for WCM-BT-X-4, 5 & 6

**\*\*\*NOTE\*\*\***WCM-BT-X  
REQUIRED A SOLENOID  
PACKAGE

# REFRIGERATED PAN WITH EVAPORATOR BLOWER & TIMER

## WCMBT 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 the nipple PVC and pipe connected to condensing evaporator.

MODEL NUMBER	CUT-OUT SIZE
WCMBT-3	22 1/4 X 41 3/4
WCMBT-4	22 1/4 X 55 1/2
WCMBT-5	22 1/4 X 69 1/4
WCMBT-6	22 1/4 X 83

The unit should be level for draining purposes. When installing unit in a counter, it is recommended that the operator side of the counter be completely open for air circulation. When this is not possible, such as in an island counter, it is recommended that two grill openings are provided approximately 18" x 18" of free air for intake and exhaust at the opposite ends of the counter.

The unit is supplied with a power cord and NEMA plug. Refer to the data plate on the compressor housing for the amperage and voltage information. Use a licensed electrician when installing power source.

---

### OPERATION

The unit should be turned on one hour before serving and turned off after completing the serving period. If the compressor does not start immediately there is a chance the unit is in a defrost mode. A timer is installed to shut down the compressor for defrosting every 8 hour for 15 minutes. For maximum efficiency, empty food pans or covers must be in the openings until unit is ready for product. Do not block discharge or intake openings inside the unit.

The thermostat has an off position and numbers from #1 through #7 (number 7 is the coldest). The unit should be turned off every day after used. 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.**

## **WCM-BT SERIES**

### **ELECTRONIC THERMOSTAT SETTINGS**

<b>UNIT</b>		<b>S1(DEG.F)</b>		<b>DIFF.(DEGF)</b>
WCM-BT-3		32		40
WCM-BT-4		32		40
WCM-BT-5		32		40
WCM-BT-6		32		40

### **ELECTRICAL & REFRIGERATION CHART**

<b>MODEL</b>	<b>VOLTS</b>	<b>AMPS</b>	<b>WATTS</b>	<b>HP</b>	<b>REF</b>	<b>OZ</b>	<b>LOW PSIG</b>	<b>HIGH PSIG</b>	<b>BTU @ M10 90A</b>
WCM-BT-3	120	6.8		1/4	513A	9	12	155	720
WCM-BT-4	120	9.2		1/3	513A	10	12	155	850
WCM-BT-5	120	9.2		1/3	513A	10	12	155	850
WCM-BT-6	120	9.2		1/3	513A	10	12	155	850



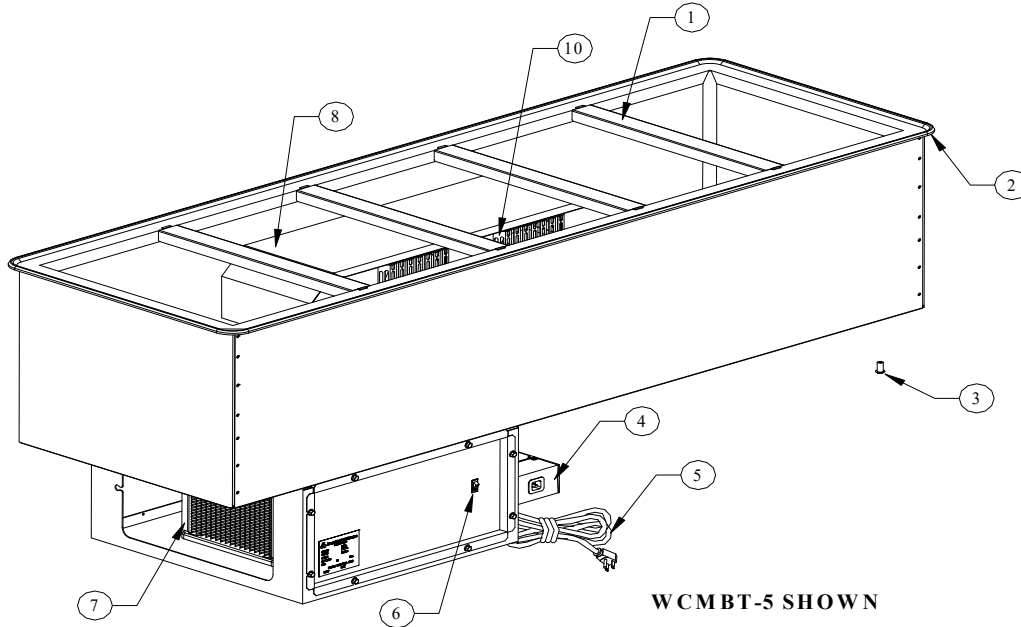
**ATLAS METAL**

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](mailto:sales@atlasfoodserv.com)

## PARTS LIST REFRIGERATED PAN WITH BLOWER & TIMER

### WCMBT SERIES



ITEM NUMBER	PART NUMBER	DESCRIPTION
1	S80103-000	Separator Channel
2	7002-0+Model	Vinyl Bead Gasket
3	7020	Nylon Spacer
4	2060-1	Condensing Water Evaporator
5	1003-0	Power Cord with Plug
6	1069-1	Switch with Light
7	2029-2M7	1/4 H.P. Compressor WCMBT-3
	2029-27JL	1/3 H.P. Compressor WCMBT-4, 5, 6
8	S11855-000	Blower Housing Assembly WCMBT-3
	S81857-000	Blower Housing Assembly WCMBT-4, 5, 6
9	2014-5	Fan Blade (Not Shown)
10	S81443-000	Fan Guard
11	2013	Fan Motor (Not Shown)
12	S11857-000	Drain Pan WCMBT-3 (Not Shown)
13	S81862-000	Drain Pan WCMBT-4, 5, 6 (Not Shown)
12	2119-3	Evaporator Coil WCMBT-3 (Not Shown)
	2119-1	Evaporator Coil WCMBT-4, 5, 6 (Not Shown)
13	22-1399	Defrost Thermostat (Not Shown)
14	20-3010	Timer (Not shown)
15	111-1080	Heating Element WCMBT-3 (Not Shown)
	111-1071	Heating Element WCMBT-4, 5, 6 (Not Shown)
16	2026	0.042 Cap Tube (Not Shown)
17	1150	Harness (Not Shown)
18	600021	Drier (Not Shown)
19	2044	Thermostat (Not Shown)

## REFRIGERATED PAN WITH EVAPORATOR



# ATLAS METAL

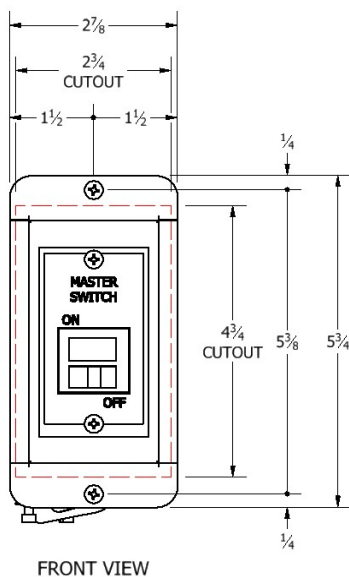
Subsidiary of Mercury Aircraft, Inc.

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

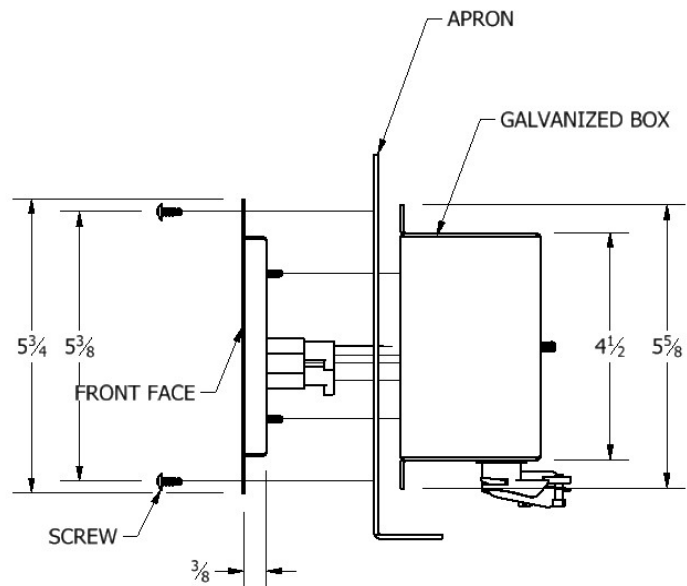
PHONE (305) 625-2451, (800) 762-7565, FAX (305) 623-0475, E-mail: [sales@atlasfoodserv.com](mailto:sales@atlasfoodserv.com)

## COLD UNITS-REMOTE INSTALLATION

### Cut-Out dimensions



FRONT VIEW

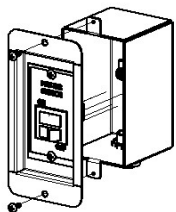


SIDE VIEW

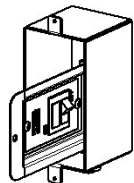
## INSTALLATION OF THE REMOTE CONTROL COLD UNITS

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

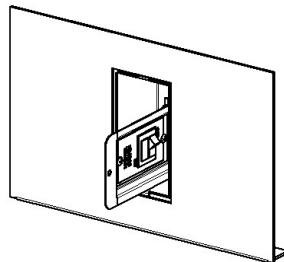
- 1) Remove screws from front of control panel.
- 2) Placed control panel inside of the box.
- 3) Mount the galvanized box behind the apron.
- 4) Mount S/S front plate to the Cut-Out in apron.
- 5) Add the screws to the front panel.



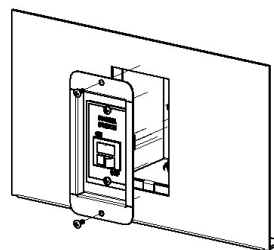
STEP-1 VIEW



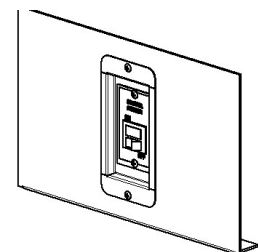
STEP-2 VIEW



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.





# ATLAS METAL

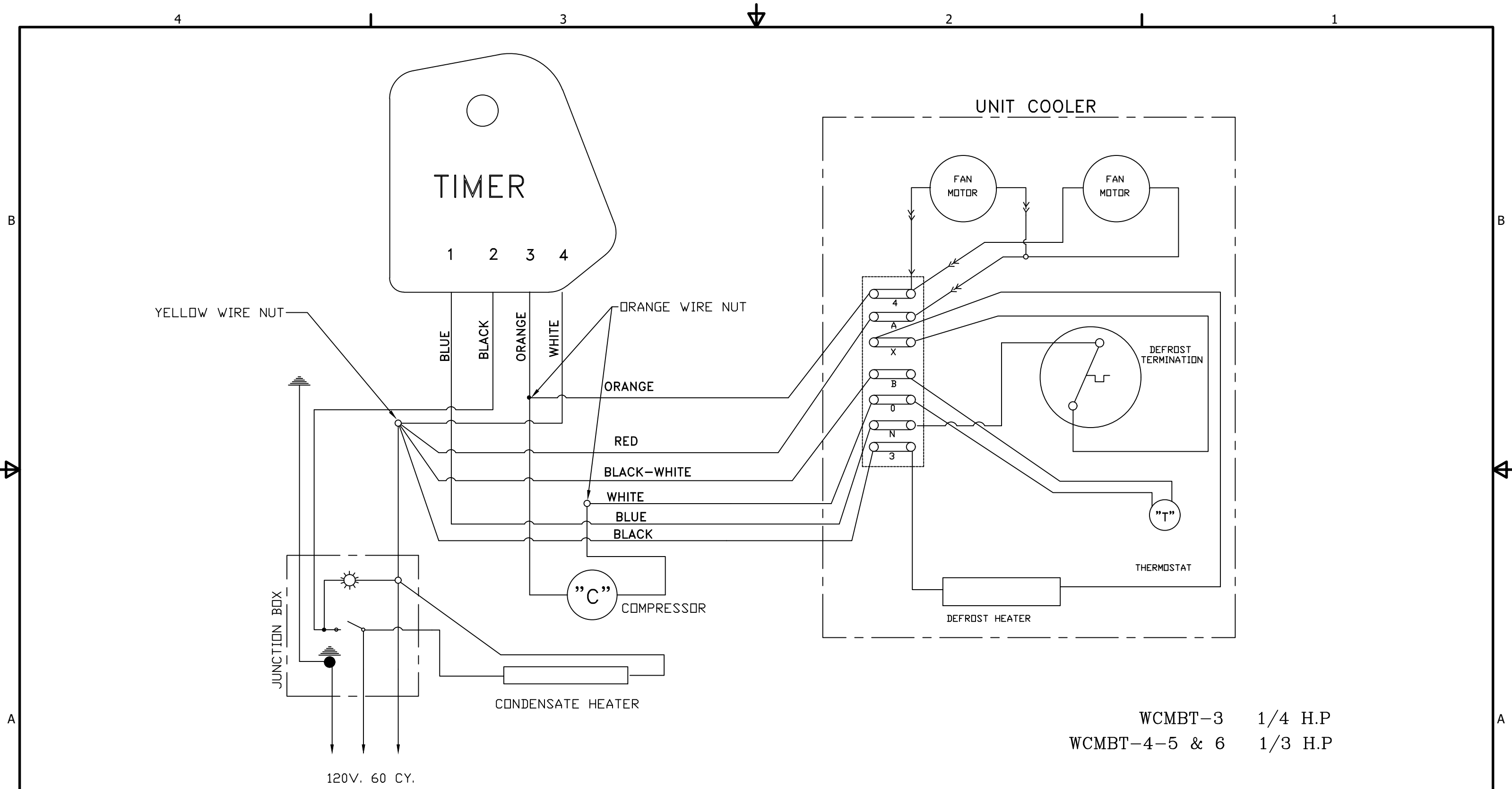
*Subsidiary of Mercury Aircraft, Inc.*

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

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

## Refrigerated Drop-In Trouble Shooting Guide

<b>Symptom</b>	<b>Probable Cause</b>
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.
Condenser runs but short cycles	Call factory for service at 1-800-762-7565
	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
Food product not cold enough.	<b>NOTE: WF series runs constantly.</b>
	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



WCMBT-3    1/4 H.P  
 WCMBT-4-5 & 6    1/3 H.P

REVISION HISTORY			
REV	DESCRIPTION	DATE	BY
1	ON CAD	9-17-08	MHA
2			
3			
4			
5			

*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.*



DATE: 09.17.08	SIZE: B	CUSTOMER: WCMBT ELECTRICAL SCHEMATIC	
DRAWN BY: MHA		REFERENCE: WCMBT 3-4-5-6	
CHECKED BY: NS	P.O. #: -----	DRAWING No. -----	SCALE: 3/4" = 1'-0"
	JOB #: -----		SHEET No. 1 OF 1



**A T L A S M E T A L**

## **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.**



**A T L A S M E T A L**

## **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.