



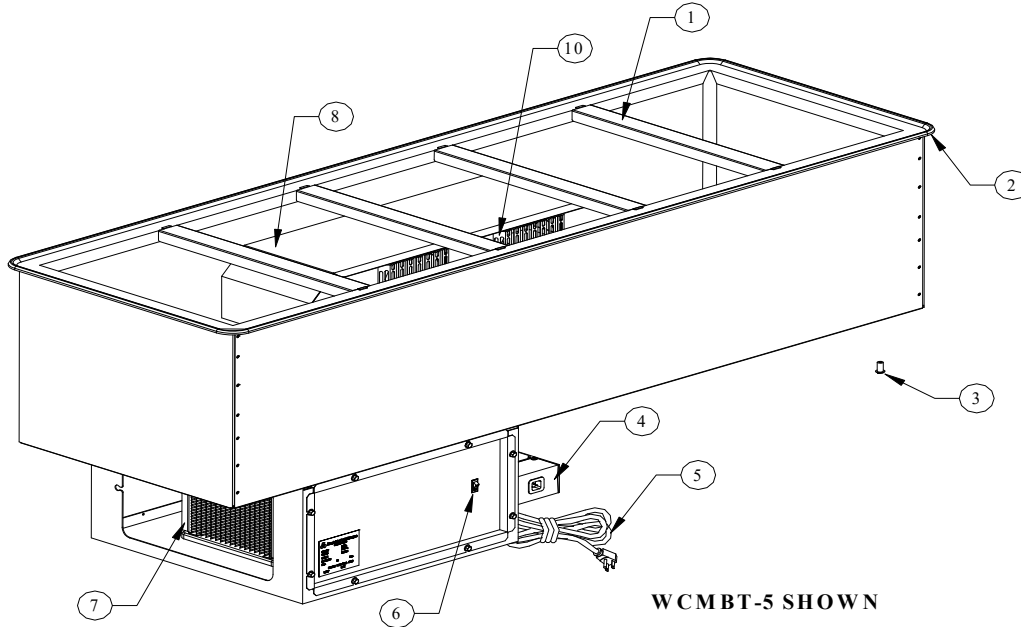
ATLAS METAL

Subsidiary of Mercury Aircraft, Inc.

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PARTS LIST REFRIGERATED PAN WITH BLOWER & TIMER

WCMBT SERIES



ITEM NUMBER	PART NUMBER	DESCRIPTION
1	S80103-0	Separator Channel
2	7002-0+Model	Vinyl Bead Gasket
3	7020-0	Nylon Spacer
4	2060-1	Condensing Water Evaporator
5	1003-0	Power Cord with Plug
6	1069-1	Switch with Light
7	2029-1	1/4 H.P. Compressor WCMBT-3
	2029-2	1/3 H.P. Compressor WCMBT-4, 5, 6
8	S11855-0	Blower Housing Assembly WCMBT-3
	S81857-0	Blower Housing Assembly WCMBT-4, 5, 6
9	2014-5	Fan Blade (Not Shown)
10	S81443-0	Fan Guard
11	2013-0	Fan Motor (Not Shown)
12	S11857-0	Drain Pan WCMBT-3 (Not Shown)
13	S81862-0	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	0.042 Cap Tube (Not Shown)
17	1150	Harness (Not Shown)
18	2025-0	Drier (Not Shown)
19	2044-0	Thermostat (Not Shown)

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.