

ATLAS METAL

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

TEL 305.625.245 I TOLL FREE 800.762.7565 WWW.ATLASFOODSERV.COM SALES@

62.7565 FAX 305.623.0475 SALES@ATLASFOODSERV.COM

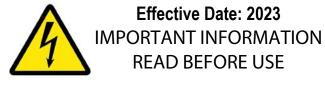
FROST TOP - WF/WFX SERIES

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 FROST TOP REFRIGERATED, SELF-CONTAINED OR REMOTE



CONTENTS

RECEIVING & INSPECTING EQUIPMENT	1
SERIAL AND MODEL # LOCATION	1
WF SPECIFICATIONS, FEATURES AND ACCESSORIES	2
ELECTRICAL CHARACTERISTICS AND CUT-OUT REQUIREMEMENTS AND REFRIGERATION CHART	3
INSTALLATION, OPERATION AND S/S MAINTENANCE	4
IMPORTANT INFORMATION-PLEASE READ OPERATING INSTRUCTION	5
PARTS LIST	6
Trouble shooting guide	7
ELECTRICAL SCHEMATICS	8
LIMITED WARRANTY	9
WARRANTY INFORMATION10	0-11

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 ENCL CALLING ATLAS FOR PARTS AND SERVICE. ALWAYS HAVE THIS INFORMATIO	
5ERIAL #:	
MODEL #:	_
NSTALLATION 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



FROST TOP

Refrigerated, Self-Contained

	W	F-	-3
	W	F-	4
	W	F-	-5
	W	F.	-6

□ WF-2

SPECIFICATIONS

TOP: Constructed of 14 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.

FROST TOP: Constructed of 14 gauge, type 304 stainless steel, one piece construction, all welded, ground and polished to a uniform finish. The top is formed to stand 1" above the counter top and is provided with a 1/2" full perimeter gutter to collect condensation; a 1" I.P.S. drain is provided. The frost top has copper tubing firmly soldered to the exterior bottom.

INSULATION: The pan is fully insulated with high density fiberglass and polystyrene, 1-1/2" thick, and enclosed with an 18 gauge galvanized steel outer case.

REFRIGERATION SYSTEM: The compressor housing shall be fabricated from 14 gauge galvanized steel and bolted to the base of the unit. A fully self-contained condensing unit is provided with a hermetically sealed compressor. 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.

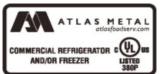
STANDARD FEATURES

- "Quick" frost top, stands 1" above counter for attractive display - ideal for pre-plated cold food
- 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
- 1-Year Parts & Labor Warranty
- NSF Certified and UL Listed

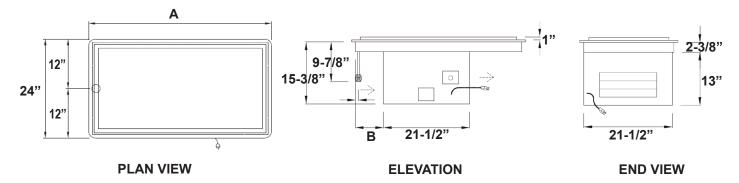
ACCESSORIES

- **5YW** 5-Year Compressor Warranty
- WFFT Flush recessed top for frost top units
- **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.







MODEL	FROST TOP SIZE	"A"	"B"	CUT-OUT REQUIRED	ELECTRICAL CHARACTERISTICS	SHIP WT. (LBS.)
WF-2	19-1/2" X 25-1/4" (49.5 X 64.1cm)	29-3/4" (75.5cm)	6" (15.2cm)	22-1/4" X 28" (56.5 X 71.1cm)	3.9amps 120V - 1/5HP	171 (77.6kg)
WF-3	19-1/2" X 39" (49.5 X 99cm)	43-1/2" (110.4cm)	7" (17.7cm)	22-1/4" X 41-3/4" (56.5 X 106cm)	6.8amps 120V - 1/4HP	207 (93.9kg)
WF-4	19-1/2" X 52-3/4" (49.5 X 133.9cm)	l	7" (17.7cm)	22-1/4" X 55-1/2" (56.5 X 140.9cm)	9.8amps 120V - 1/3HP	236 (107kg)
WF-5	19-1/2" X 66-1/2" (49.5 X 168.9cm)	1	7" (17.7cm)	22-1/4" X 69-1/4" (56.5 X 175.8cm)	10.7amps 120V - 1/2HP	263 (119.3kg)
WF-6	19-1/2" X 80-1/4" (49.5 X 203.8cm)		7" (17.7cm)	22-1/4" X 83" (56.5 X 210.8cm)	10.7amps 120V - 1/2HP	328 (148.8kg)

REFRIGERATION CHART						
MODEL	HP	REF.	OZ.	LOW PSIG.	HIGH PSIG.	BTU M10 90A
WF-2	1/5	R513A	11	8	150	450
WF-3	1/4	R513A	12	8	150	720
WF-4	1/3	R513A	13	8	150	850
WF-5	1/2	R513A	20	8	150	1390
WF-6	1/2	R513A	21	8	150	1390

MODEL	WT. LESS COMP. (LBS.)
WFX-2	130 (59kg)
WFX-3	160 (72.6kg)
WFX-4	190 (86.2kg)
WFX-5	217 (98.4kg)
WFX-6	252 (114.3kg)

NOTEWFX REQUIRED A SOLENOID PACKAGE AND RS, REMOTE CONTROL PANEL

REFRIGERATED COLD PAN WITHOUT COMPRESSOR REQUIRED:

COMPRESSORS FOR REMOTE INSTALLATIONS

SOLENOID PACKAGE, LOOSE: SOLENOID VALVE, SOLENOID COIL & COOPER 2029-1M7 - 1/5 HP for WFX-2 **FITTING**

SOLENOID PACKAGE, FACTORY INSTALLED: SOLENOID BOX, SOLENOID **VALVE, COIL & COOPER FITTING**

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

2029-2M7 - 1/4 HP for WFX-3

2029-4M7 - 1/3 HP for WFX-4

2029-6M7 - 1/2 HP for WFX-5 & 6

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

DI-36 9/23-sc

FROST TOP

WF 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 gate valve to be connected for draining.

MODEL NUMBER	CUT-OUT SIZE
WF-2	22 1/4 X 28
WF-3	22 1/4 X 41 3/4
WF-4	22 1/4 X 55 1/2
WF-5	22 1/4 X 69 1/4
WF-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

This unit should be turned on one hour before serving and turned off after completing the serving period. There is an on/off switch located on the compressor housing. It may take a while for the frost to cover the entire surface (depending on the humidity). The compressor runs continuously to maintain a layer of frost.

The unit should not operate 24/7.

MAINTENANCE

<u>NEVER</u> CLEAN PANS WITH A CHLORIDE BASED PRODUCT. CHLORIDES OR IMPROPER CLEANING COULD SCAR, MARK AND/OR CORRODE SURFACE. <u>DO NOT</u> USE STEEL WOOL OR ABRASIVE PRODUCTS. TO CLEAN USE SOAPY WARM WATER, RINSE THOROUGHLY TO REMOVE ALL RESIDUES. <u>FAILURE TO MEET THESE CONDITIONS WILL VOID WARRANTY</u>. CLEAN CONDENSER COIL REGULARLY.



ATLAS METAL

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

TEL 305.625.2451 TC

TOLL FREE 800.762.7565

FAX 305.623.0475

IMPORTANT INFORMATION PLEASE READ WF-SERIES FROST TOP OPERATING INSTRUCTIONS

The unit requires proper ventilation for the refrigeration system, which must be provided for during installation. The compressor unit required regular cleaning to keep the unit free of dust and dirt building up on the condenser coils.

This unit must be placed in an environment with minimal air flow over the stainless steel surface plate. Air currents directly over the frost plate created by ceiling fans, air conditioning vents, doorways and the alike, will prevent the unit from frosting properly. Check first for air currents in the room if frost patterns are not optimal.

This WF unit has been inspected at room temperature for frost plate flatness. During the refrigeration/frosting process, the stainless surface can contrast and bow. If there is a layer of frost across the surface area of the plate, the WF unit is operating to specification and does not require service.

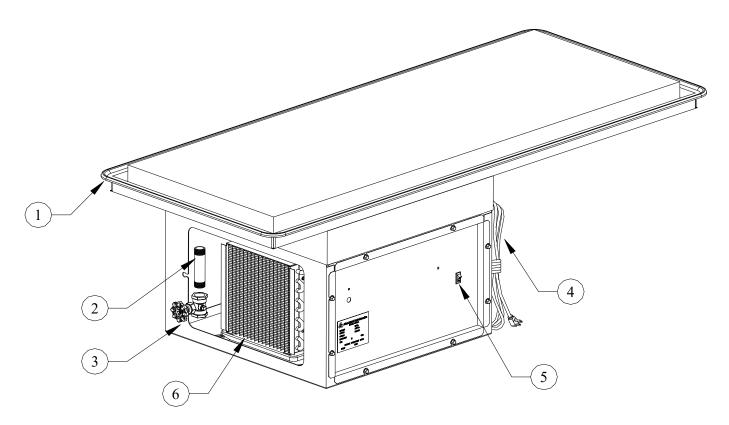
The factory must be contacted to receive authorization to perform in-field service on the WF unit. This must be done prior to the work being done. If service is requested, the factory will ask you to confirm that the checks for air circulation and frost patterns on the stainless plate have been conducted. If the service agency finds the unit to be deficient, the factory will assume responsibility for the cost of the repair. If the factory determines that the WF unit is within the established dimensional and performance standards, the service agency will be instructed to bill you directly.



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

PARTS LIST FROST TOP WF SERIES



WF-4 SHOWN

ITEM NUMBER	PART NUMBER	DESCRIPTION
1	7002-0+MODEL #	Vinyl Bead Gasket (Not Shown)
2	30-3130	3/4" x 4 PVC Nipple
3	3016-13	Stop Valve
4	1003	Power Cord with Plug
5	1069	14 Amps Toggle Switch
	2029-1M7	1/5 H.P. 120V R513A Compressor (WF-2)
	2029-2M7	1/4 H.P. 120V R513A Compressor (WF-3)
6	2029-3M7	1/4 H.P. 220V R513A Compressor (WF-2&3)
	2029-4M7	1/3 H.P. 120V R513A Compressor (WF-4&5)
	2029-6M7	1/2 H.P. Compressor (WF-6)
7	2027-57.6	0.031 CAP TUBE FOR 1/5 57.5
8	2026-63.5	0.042 CAP TUBE FOR 1/4 63.5"
0	2026-73.5	0.042 CAP TUBE FOR 1/3 73.5"
9		0.049 CAP TUBE 1/2 59.75"
10	2027-2-70	0.049 CAP TUBE 1/2 70"
11	2027-2-95	0.049 CAP TUBE 1/2 95"
12	600021	DRIER

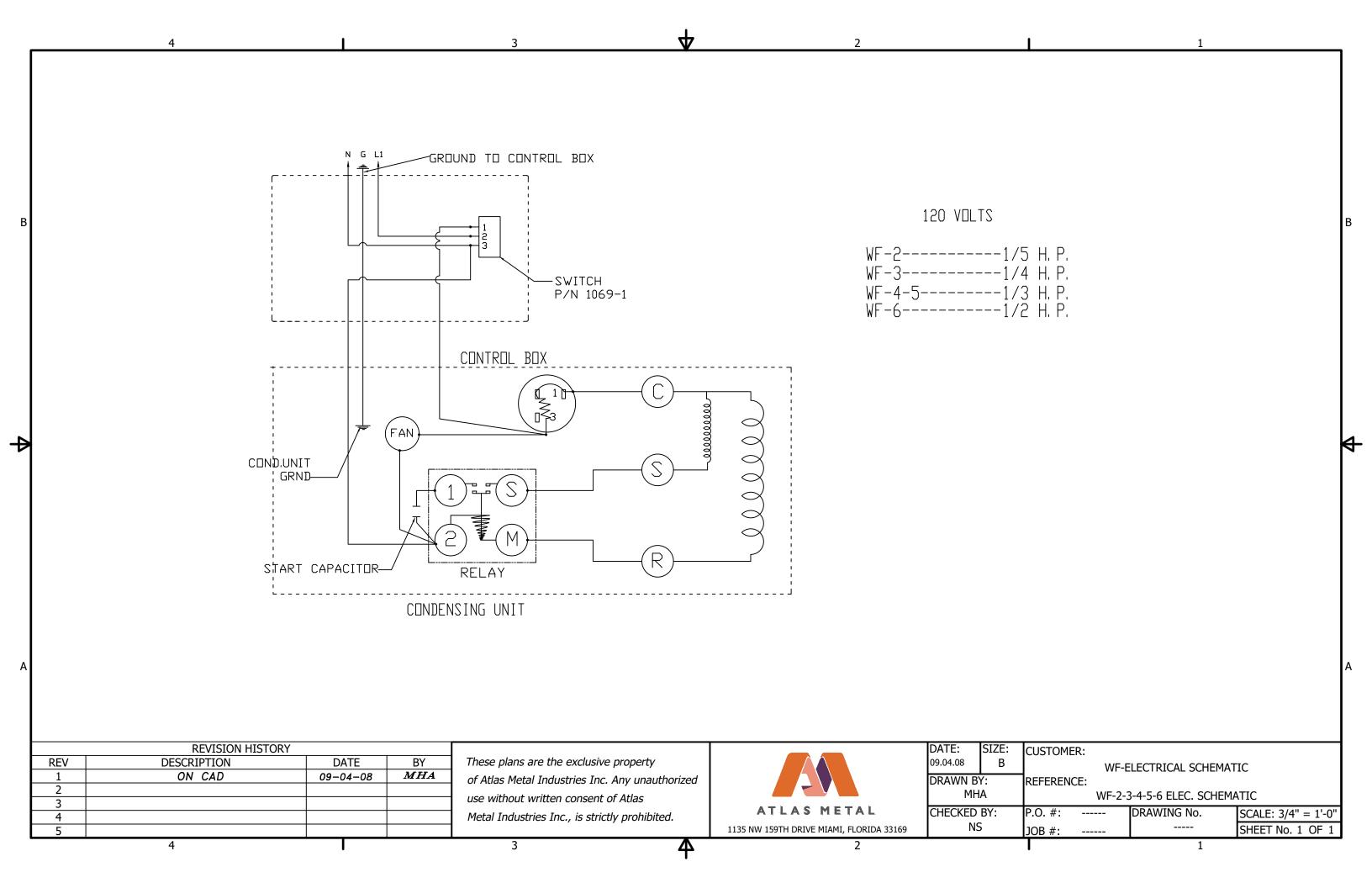
1135 N.W. 159th DR., MIAMI, FL 33169 PHONE (305) 625-2451, (800) 762-7565, FAX (305) 623-0475, E-mail: sales@atlasfoodserv.com

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 short cycles	Inadequate ventilation.
short cycles	Call factory for service at 1-800-762-7565
	Condenser coil dirty.
G 1	Inadequate ventilation.
Condenser runs constantly.	Unit installed in a hot location
constantly.	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.

Food product not being stirred or rotated. Call factory for service at 1-800-762-7565

cold enough.





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, please note the follow			
	uthorization number <u>must</u> be obtained from actory prior to performing any warranty ce.		
access	Metal <u>will not approve excessive labor</u> due to poor to the unit being serviced. If design does <u>not reasonable access, contact the factory.</u>		

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

Thank You: Warranty service Dept.



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.