

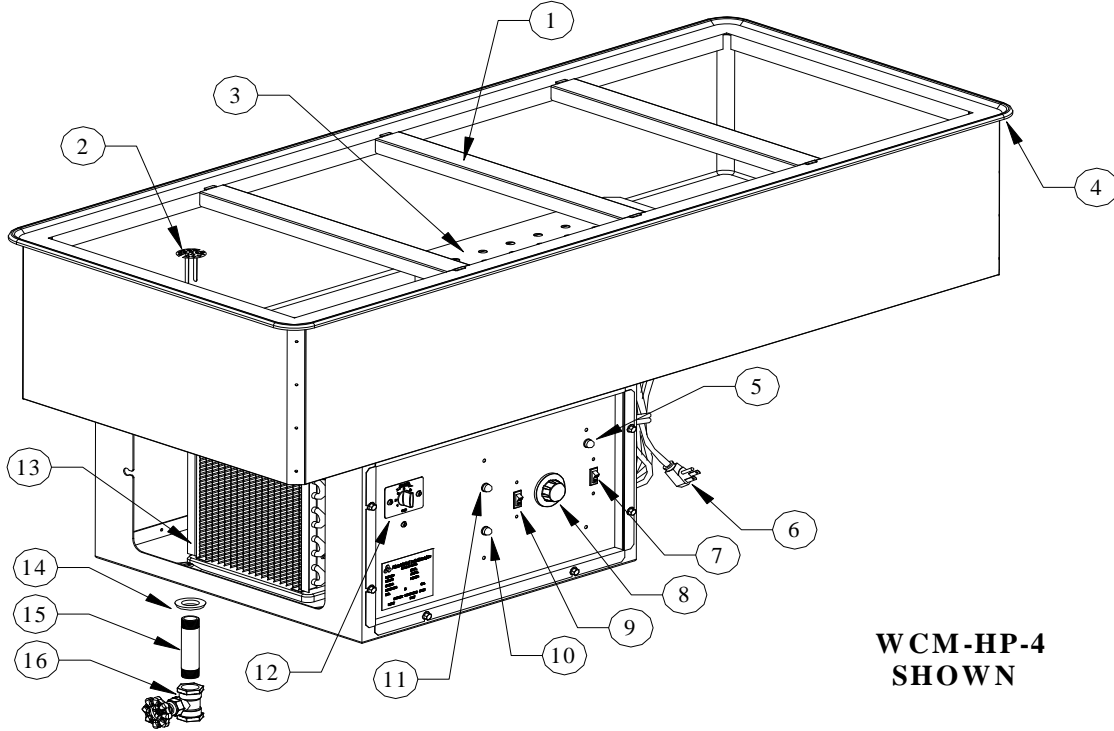
Atlas Metal INDUSTRIES, INC.

Subsidiary of Mercury Aircraft, Inc.

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PARTS LIST HOT OR COLD COMBINATION UNIT WCM-HP SERIES



**WCM-HP-4
SHOWN**

ITEM NUMBER	PART NUMBER	DESCRIPTION
1	S80103-0	Separator Channel
2	86-3202	Perforated Snap-In Drain
3	S80608-0	Element Cover (Units 4, 5, 6)
	S80607-0	Element Cover (Units 2, 3)
4	7002-0+Model #	Vinyl Bead Gasket
5	1099-0	Master Pilot Light (Red)
6	1004-0	12/3 S.O. Power Cord with Plug
	1004-4	10/3 Power Cord with Plug
7	112-1251	Master Switch
8	22-1402	Heating Thermostat
9	112-1252	Selector Switch
10	112-1101	Cooling Pilot Light (Blue)
11	1099-0	Heating Pilot Light (Red)
12	2044-0	Cooling Thermostat
13	2029-0	1/5 H.P. Compressor (WCMHP-2 & 3)
	2029-1	1/4 H.P. Compressor (WCMHP-4)
	2029-2	1/3 H.P. Compressor (WCMHP-5 & 6)
14	49-1028	Grommet
15	3006-2	3/4 " x 4" Brass Nipple
16	3016-1	Brass Stop Valve

ITEM NUMBER	PART NUMBER	DESCRIPTION
17	22-99	Safety Switch (Not Shown)
18	111-1069	Heating Elem. 120V 2000W (WCMHP-2 & 3) (Not Shown)
	111-1062	Heating Elem. 208V 3000W (WCMHP-4) (Not Shown)
	111-1063	Heating Elem. 208V 4000W (WCMHP-5 & 6) (Not Shown)
	111-1060	Heating Elem. 240V 3000W (WCMHP-4) (Not Shown)
	111-1061	Heating Elem. 240V 4000W (WCMHP-5 & 6) (Not Shown)
19	2687-9	20 Amps. 120/250 Volt Plug WCMHP-4, RMHP-4 (Not Shown)
	2691-3	30 Amps. 120/250 Volt Plug; WCMHP-5, 6, RMHP-5, 6 (Not Shown)
	12-256	30 Amps. 120 Volt Plug; WCMHP-2, 3; RMHP-2, 3 (Not Shown)
20	2025-0	Drier (Not Shown)
21	2026-0	0.042 Cap Tube for 1/4, 1/3 & 1/2 Compressor (Not Shown)
22	2027-0	0.031 Cap Tube for 1/5 Compressor only (Not Shown)
23	S80609	Thermostat Cover w/Wire Nuts

HOT OR REFRIGERATED COLD PAN

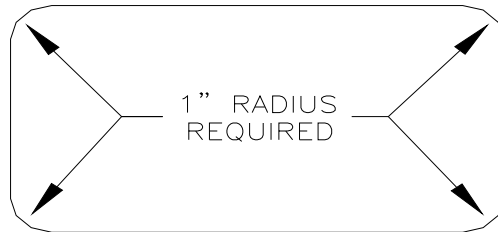
WCM-HP SERIES

INSTALLATION

Provide the correct counter cut-out opening (see chart below, a 1" radius is required for each corner) 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.

MODEL	CUT-OUT SIZE
WCM-HP-2	23 1/4 X 28 3/4
WCM-HP-3	23 1/4 X 42 1/2
WCM-HP-4	23 1/4 X 56 1/4
WCM-HP-5	23 1/4 X 70
WCM-HP-6	23 1/4 X 83 3/4



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 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.

"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.

OPERATION

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 with the water fill line. **"WARNING": Heating element will not heat food properly and 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.
- 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.

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.