

ATLAS METAL

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Project:	
Item No.:	
Quantity:	

DROP-IN SERVING EQUIPMENT



HOT/COLD PAN

Dual Temp.
Hot or Cold Service
(For Hot Mode)
Water Must Be Used

	_				
W	C	M	-H	IP-	-3

□WCM-HP-2

□WCM-HP-4

□WCM-HP-5

□WCM-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 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 coved with a minimum 1/4" radius. The liner has copper tubing firmly soldered to the exterior 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** <u>must</u> be submerged in water to operate properly.

REFRIGERATION SYSTEM: The compressor housing shall be fabricated from 14 gauge galvanized 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 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
- NSF Certified; UL Listed

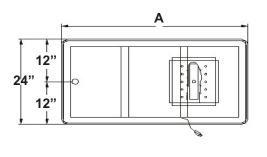
ACCESSORIES

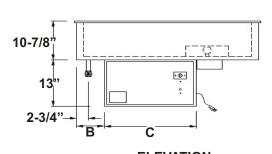
- **5YW** 5-Year Compressor Warranty
- Stainless Steel adapter bars (pg DI-51-52)
- Stainless Steel adapter plates (pg DI-51-52)
- CP Cover Plate with handles, S/S
- RSHP Remote Switch for counter mounting
- RDVE Rear Drain Valve Extension
- AF Automatic water fill
- * 220 Volt 50 Cycle Compressor

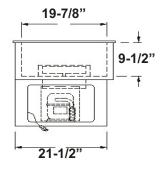
^{*}Please see Operation & Installation Manual for ALL operation and maintenance details.











ELEVATION

END VIEW

MODEL	"A"	PAN SIZE	ELECTRICAL CH	NEMA CONFIGURA-	SHIP WT.	
WIODEL	^		HOT OPERATION	COLD OPERATION	TION	(LBS.)
WCM-HP-2	29-3/4" (75.5cm)	19-7/8" X 25-1/2" X 9-1/2" (50.4 X 64.7 X 24.1cm)	16.7 amps 2KW - 120V	2.4 amps 120V - 1/5 HP	L5-30P	189 (85.7kg)
WCM-HP-3	43-1/2" (110.4cm)	19-7/8" X 39-1/4" X 9-1/2" (50.4 X 99.6 X 24.1cm)	16.7 amps 2KW - 120V	2.4 amps 120V - 1/5 HP	L5-30P	219 (99.3kg)
WCM-HP-4	57-1/4" (145.4cm)	19-7/8" X 53" X 9-1/2" (50.4 X 134.6 X 24.1cm)	14.4 amps 3KW - 208V 12.5 amps 3KW - 240V	7.5 amps 120V - 1/4 HP 7.5 amps 120V - 1/4 HP	L14-30P L14-30P	255 (115.7kg)
WCM-HP-5	71" (180.3cm)	19-7/8" X 66-3/4" X 9-1/2" (50.4 X 169.5 X 24.1cm)	19.3 amps 4KW - 208V 16.7 amps 4KW - 240V	9.8 amps 120V - 1/3 HP 9.8 amps 120V - 1/3 HP	L14-30P L14-30P	268 (121.6kg)
WCM-HP-6	84-3/4" (215.2cm)	19-7/8" X 80-1/2" X 9-1/2" (50.4 X 204.4 X 24.1cm)	19.3 amps 4KW - 208V 16.7 amps 4KW - 240V	9.8 amps 120V - 1/3 HP 9.8 amps 120V - 1/3 HP	L14-30P L14-30P	336 (152.4kg)

^{*} Units are wired to prevent simultaneous operation in the hot and cold mode. Numeral following the model letters denotes the 12" x 20" pan capacity.

COUNTER CUT-OUT REQUIRED			
2	23-1/4" X 28-3/4" (59 X 73cm)		
3	23-1/4" X 42-1/2" (59 X 107.9cm)		
4	23-1/4" X 56-1/4" (59 X 142.8cm)		
5	23-1/4" X 70" (59 X 177.8cm)		
6	23-1/4" X 83-3/4" (59 X 212.7cm)		

	В	С
WCM-HP-2	4-3/8"	14"
VVCIVI-HF-2	(11cm)	(35.5cm)
WCM-HP-3	6-1/2"	21-1/2"
WCIVI-HP-3	(16.5cm)	(54.6cm)
WCM-HP-4	6-1/2"	21-1/2"
WCIVI-HP-4	(16.5cm)	(54.6cm)
WCM-HP-5	6-1/2"	21-1/2"
VVCIVI-I IF-3	(16.5cm)	(54.6cm)
WCM-HP-6	6-1/2"	21-1/2"
VV OIVI-I II -0	(16.5cm)	(54.6cm)

REMOTE REFRIGERATION MODEL	LESS COMP. SHIP WT. (LBS.)	
WCM-HPX-2	148 (67.1kg)	
WCM-HPX-3	178 (80.7kg)	
WCM-HPX-4	208 (94.3kg)	
WCM-HPX-5	222 (100.7kg)	
WCM-HPX-6	290 (131.5kg)	

WCM-HPX - HOT/COLD PAN WITHOUT COMPRESSOR

Units include Hot/Cold Pan, Thermostat, Cap Tube & Drier (for hook up in field by others) COMPRESSORS FOR REMOTE INSTALLATIONS

2029-07JP - 1/5 HP for WCM-HPX-2, & 3 **2029-17JP** - 1/4 HP for WCM-HPX-4 **2029-27JB** - 1/3 HP for WCM-HPX-5 & 6

RSHP - Remote Control Panel is required to operate unit.