

ATLAS METAL

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Project:	
Item No.:	
Quantity:	

SLIM-LINE DROP-IN SERVING EQUIPMENT



SLIM-LINE COLD PAN

Refrigerated Self-Contained 4-5/8" Standard Depth

	W	C	M	L-	2
	W	C	M	L-	3
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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 bottom. A 3/4" dia. drain with strainer, 4" PVC nipple, and valve is provided.

INSULATION: The pan is fully insulated with high density polystyrene, 1" thick on all sides, 1-1/2" 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 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

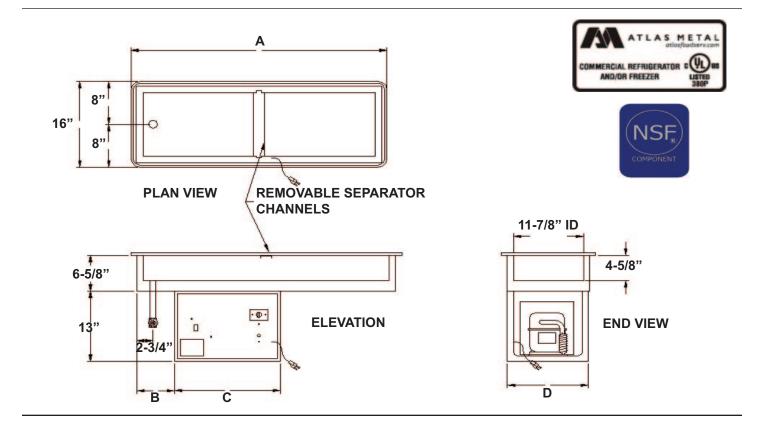
- Slim-line configuration it can install in counters only 16" wide
- Fully insulated for maximum efficiency and energy savings
- Factory applied gasket makes installation a snap and seals units to the counter top, thus eliminating seepage.
- Accommodates standard 12"x20" pans with the use of separator channel(s), or fractional size pans with the use of optional adapter bars
- 1-Year Parts & Labor Warranty
- NSF Certified and UL Listed

ACCESSORIES

- 5YW 5-Year Compressor Warranty
- WFBL Stainless steel perforated false bottom
- Stainless Steel adapter bars (pg DI-51-52)
- Stainless Steel adapter plates (pg DI-51-52)
- CPL Cover Plate with handles, S/S
- 2060-1 Condensate Evaporator
- **RS** Remote on/off switch for counter mounting
- RDVE Rear Drain Valve Extension
- * 220 Volt 50 Cycle Compressor

These units have not been performance tested for use with potentially hazardous foods, and must be used with ice.

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



MODEL	OPEN- ING	"A"	"B"	"C"	"D"	PAN SIZE	ELECTRICAL CHARACTER- ISTICS	CUT-OUT REQUIRED	SHIP WT. (LBS.)
WCML-2	2	46" (116.8cm)	6-3/8" (16.1cm)	18" <i>(45.7cm)</i>	13-3/4" (34.9cm)	11-7/8" X 41-3/4" X 4-5/8" (30.1 X 106 X 11.7cm)		14-1/4" x 44-1/4" (36.1 X 112.3cm)	166 (75.3kg)
WCML-3	3	67-3/4" (172cm)	6-3/8" (16.1cm)	18" <i>(45.7cm)</i>		11-7/8" X 63-1/2" X 4-5/8" (30.1 X 161.2 X 11.7cm)		14-1/4" X 66" (36.1 X 167.6cm)	222 (100.7kg)
WCML-4	4	89-1/2" (227.3cm)	6-3/4" (17.1cm)	21-3/4" (53.34cm)		11-7/8" X 85-1/4" X 4-5/8" (30.1 X 216.5 X 11.7cm)		14-1/4" X 87-3/4" (36.1 X 222.8cm)	257 (116.5kg)

MODEL	LESS COMP. SHIP WT. (LBS.)
WCMLX-2	106 (48kg)
WCMLX-3	167 (75.7kg)
WCMLX-4	210 (95.2kg)

WCMLX - REFRIGERATED COLD PAN WITHOUT COMPRESSOR

Units include Refrigerated Cold Pan, Thermostat, Cap Tube & Drier (for hook up in field by others)

COMPRESSORS FOR REMOTE INSTALLATIONS

2029 - 1/5 HP for WCMLX-2, & 3 **2029-17JP** - 1/4 HP for WCMLX-4

DI-30