



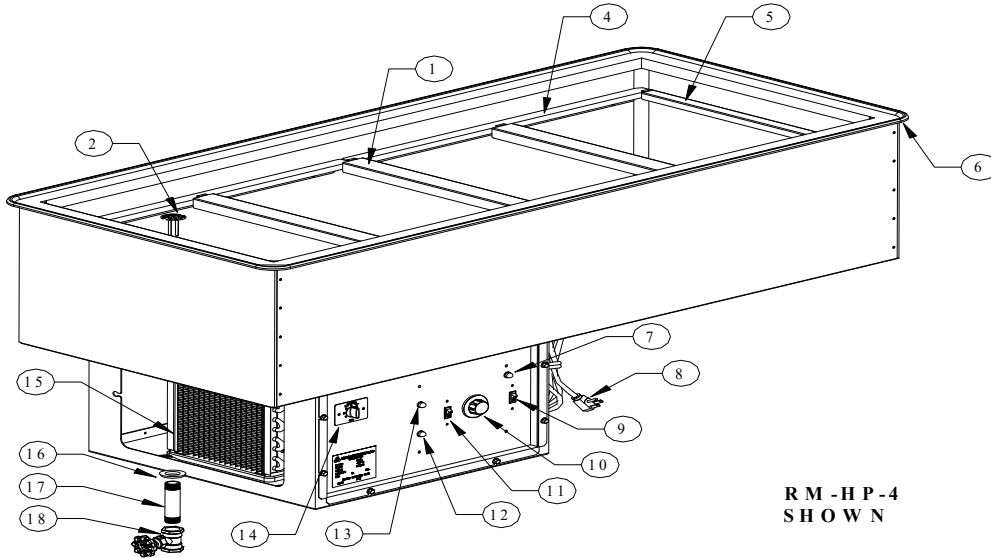
**ATLAS METAL**

Subsidiary of Mercury Aircraft, Inc.

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## PARTS LIST HOT OR COLD COMBINATION UNIT RM-HP SERIES



**RM-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	1100	Master & Heating Pilot Light (Red)
6	1004-3	12/3 S.O. Power Cord ( 2, 3)
	1004-5	10/3 Power Cord ( 4,5,6)
7 & 11	12-202	Master Switch PS30AC2-I
8	22-1402	Heating Thermostat
9	112-1252	Manual Control P&S 1228
10	112-1102	Cooling Pilot Light (Blue)
12	2044-0	Cooling Thermostat
13	2029-0	1/5 H.P. Compressor (RMHP-1)
	2029-56JL	1/4 H.P. Compressor (RMHP-2 & 3)
	2029-67JP	1/3 H.P. Compressor (RMHP-4)
	2029-76ZL	1/2 H.P. Compressor (RMHP-5 & 6)
14	49-1028	Grommet
15	3006-2	3/4 " x 4" Brass Nipple
16	3016-1	Brass Stop Valve
17	22-99	Safety Switch (Not Shown)
18	2025-0	Drier (Not Shown)
19	S80609	Thermostat Cover w/Wire Nuts
20	2027-0	0.031 Cap Tube for 1/5 Compressor only (Not Shown)

ITEM NUMBER	PART NUMBER	DESCRIPTION
21	1118-1101	15 amp breaker RMHP-2-6 (Not Shown)
22	111-1069	Heating Elem. 120V 2000W
	111-1062	Heating Elem. 208V 3000W
	111-1063	Heating Elem. 208V 4000W
	111-1060	Heating Elem. 240V 3000W
23	111-1061	Heating Elem. 240V 4000W
	2691-3	30 Amps. 120/250 Volt Plug RMHP-4, 5, 6 (Not Shown)
	12-256	30 Amps. 120 Volt Plug; RMHP-2, 3 (Not Shown)
25	494-53	1/8 expansion valve ( RMHP 2 & 3)
26	494-54	1/4 expansion valve ( RMHP 4,5 & 6)
27	112-1103	Low water level pilot light ( amber)

HOT OR REFRIGERATED

# COLD PAN RM-HP SERIES

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## 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 stop valve to be connected for draining.

“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.

	<b>CUT-OUT SIZE</b>
RM-HP-2	24 1/2 X 30 1/4
RM-HP-3	24 1/2 X 44
RM-HP-4	24 1/2 X 57 3/4
RM-HP-5	24 1/2 X 71 1/2
RM-HP-6	24 1/2 X 85 1/4

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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 be provided, approximately 18” x 18” of free air for intake and exhaust, at opposite ends of the counter, and a minimum clearance of 14” at the top, 24” at the back and 10” at each side of the enclosure.

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.

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## 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 or above the water fill line). “**WARNING**”: **HEATING ELEMENT 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. Failure to do so will void warranty.
- 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.
- \*Unit is not intended to operate 24/7.

### COOL TO HEAT

Follow same steps shown for heat cycle.

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## 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.