



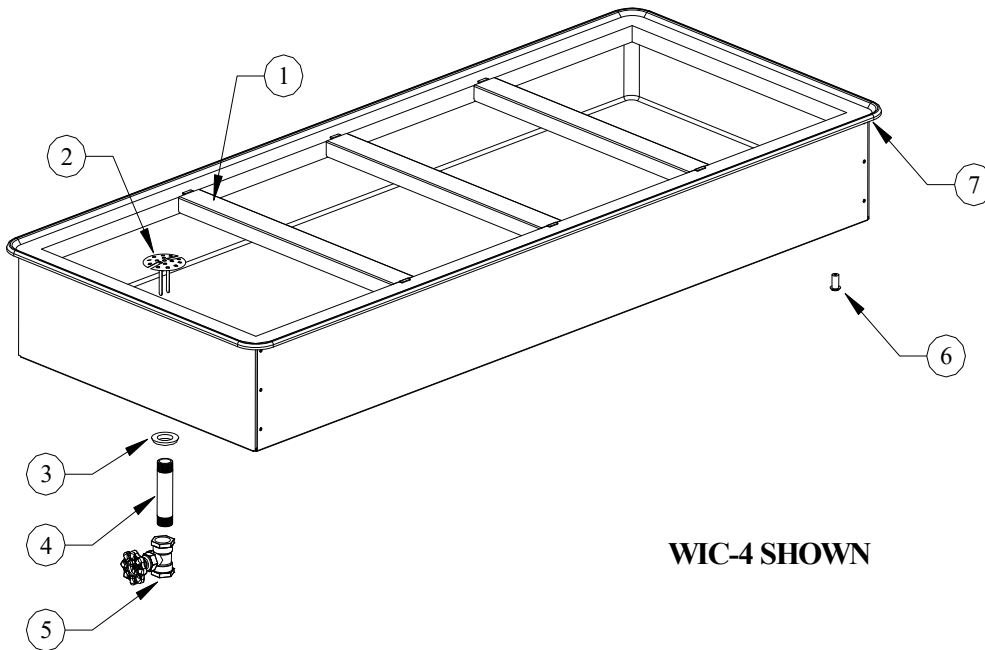
**ATLAS METAL**

Subsidiary of Mercury Aircraft, Inc.

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**PARTS LIST FOR ICE COLD PANS**  
**WIC/ WICD / WICL/ AND WICDL SERIES**



**WIC-4 SHOWN**

ITEM NUMBER	PART NUMBER	DESCRIPTION
1	S80103-0	Separator Channel (WIC, WICD)
1	S85008-0	Separator Channel (WICL, WICDL)
2	86-3202	Perforated Snap in Drain
3	49-1028	Grommet
4	30-3130	3/4 X 4 PVC Nipple
5	3016-2	Stop Valve
6	7020-0	Nylon Spacer
7	7002-0+Model #	Vinyl Bead Gasket

# ICE COLD PANS

## WIC/ WICD / WICL/ AND WICDL 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.

MODEL NUMBER	CUT-OUT OPENING
WIC & WICD-1	22 1/4 X 14 1/4
WIC & WICD-2	22 1/4 X 28
WIC & WICD-3	22 1/4 X 41 3/4
WIC & WICD-4	22 1/4 X 55 1/2
WIC & WICD-5	22 1/4 X 69 1/4
WIC & WICD-6	22 1/4 X 83
WICL & WICDL-2	14 1/4 X 44 1/4
WICL & WICDL-3	14 1/4 X 66
WICL & WICDL-4	14 1/4 X 87 3/4

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### OPERATION

The unit is ready to operate and should be level for draining purposes.

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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. **FAILURE TO MEET THESE CONDITIONS WILL VOID WARRANTY.**