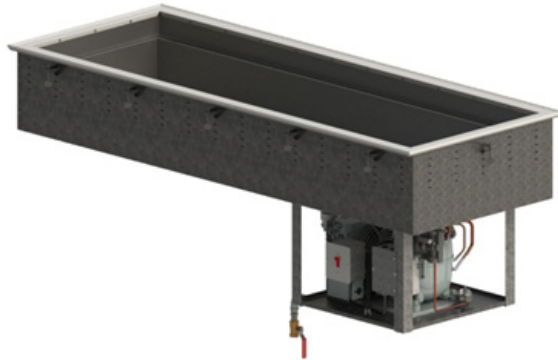




Project:
Item Number:
Quantity:

NSF7 REFRIGERATED COLD PAN DROP-IN



DESCRIPTION

Vollrath's NSF7 Refrigerated Cold Pans hold pre-chilled food at proper serving temperature.

Refrigerated cold drop-ins are best used for holding periods up to 4 hours. For best performance, stainless steel containers are recommended.

Note: Modular drop-in orders cannot be canceled or returned.

False Bottom Options

Optional perforated false bottom is nominal 1" (2.5 cm) high and constructed of 18-gauge 300 series stainless steel. False bottom will reduce well depth by 1 inch.

False Bottom Item No.	Fits Drop-In Item No.
<input type="checkbox"/> 70100	FC-4C-01120-N
<input type="checkbox"/> 36913-2	FC-4C-02120-N
<input type="checkbox"/> 36914-2	FC-4C-03120-N
<input type="checkbox"/> 36915-2	FC-4C-04120-N
<input type="checkbox"/> 36916-2	FC-4C-05120-N
<input type="checkbox"/> 98855-2	FC-4C-06120-N

WARRANTY

All models shown come with Vollrath's standard warranty against defects in materials and workmanship. For full warranty details, please refer to www.Vollrath.com.

AGENCY LISTINGS



Meet NSF7 performance testing for open top refrigerated buffet units

Due to continued product improvement, please consult www.vollrath.com for current product specifications.

ITEMS

Item No.	Description	Item No.	Description
FC-4C-01120-N	One Pan	FC-4C-04120-N	Four Pan
FC-4C-02120-N	Two Pan	FC-4C-05120-N	Five Pan
FC-4C-03120-N	Three Pan	FC-4C-06120-N	Six Pan

FEATURES

- Flange and fabricated well are 300-series steel.
- Uses R513A, a non-flammable low Global Warming Potential (GWP) refrigerant.
- Designed for top-mount installation.
- Includes gasket for drip edge.
- Flat work surface around opening.
- A full-perimeter drip edge contains spills and condensation within the stainless steel countertop area of the drop-in.
- A 3" (7.6 cm) recess lowers the food pan below the work surface to minimize the impact of ambient air.
- The deep well is designed to accommodate standard 12" X 20" (30.5 X 50.8 cm) pans with adapter bars.
- 1" (2.5 cm) integral drain.
- Refrigeration coils surround the exterior side walls of well for maximum cooling.
- High-density polyurethane foam insulation surrounds the exterior of the well to provide the most efficient performance and energy savings.
- Condensing unit suspended below well.
- Exterior housing is 20-gauge galvanized steel.
- Remote On/Off switch with 4 ft. (122 cm) cord.
- 6 ft. (183 cm) cord with plug dose not require hard wiring.
- **Optional** To replace drip free flange with flat flange, add "FF" to item number.

CLEARANCE AND ENVIRONMENT REQUIREMENTS

- Zero clearance installation on all sides.
- Indoor use only. Room temperatures and HVAC can effect performance temperatures.
- For best performance, prevent drafts and room air currents from disturbing the curtain of cold air immediately above the food pans.
- This unit is made for use in an ambient temperature below 86 °F (30 °C). Using in warmer temperatures will take unit out of NSF compliance. Modifying refrigeration parameters may void the warranty.
- Requires a minimum of 80 square inches for fresh air intake and a minimum of 80 square inches for exhaust. See back page for details.
- See back page for ventilation requirements.

Approvals	Date



www.vollrathfoodservice.com

The Vollrath Company, L.L.C.

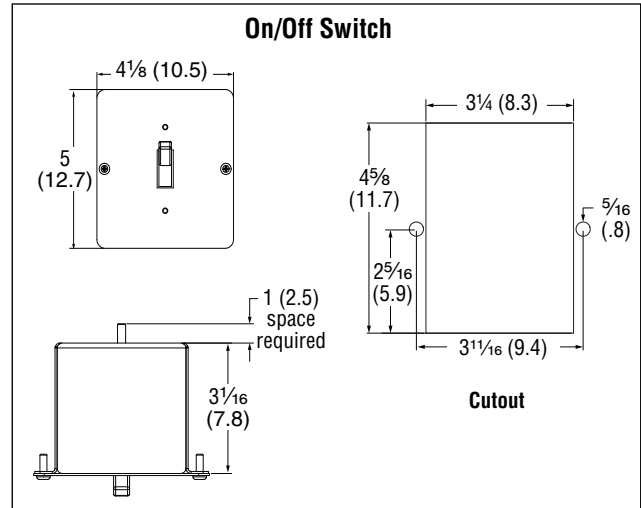
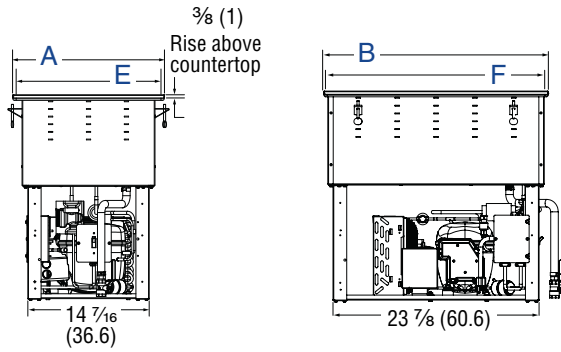
1236 North 18th Street
 Sheboygan, WI 53081-3201 U.S.A.
 Main Tel: 800.624.2051 or 920.457.4851
 Main Fax: 800.752.5620 or 920.459.6573
 Customer Service: 800.628.0830
 Canada Customer Service: 800.695.8560

Technical Services
techservicereps@vollrathco.com
 Induction Products: 800.825.6036
 Countertop Warming Products: 800.354.1970
 All Other Products: 800.628.0832

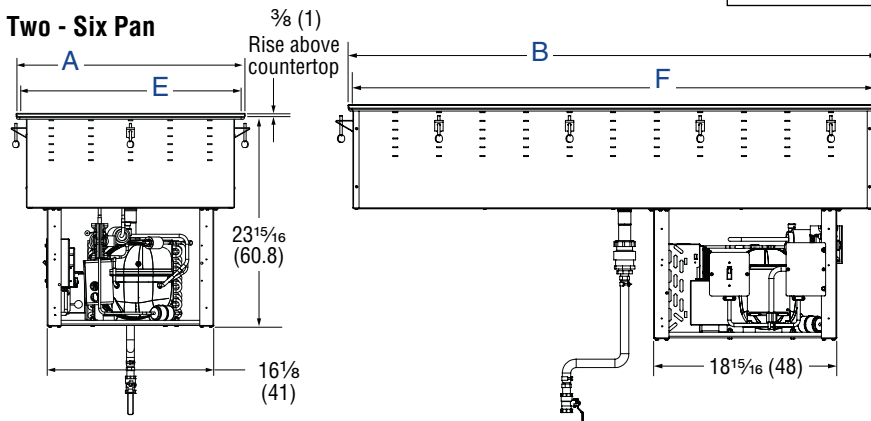
NSF7 REFRIGERATED COLD PAN DROP-IN

DIMENSIONS Inches (cm)

One Pan

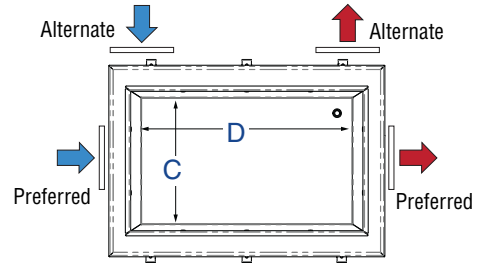


Two - Six Pan



VENTING REQUIREMENTS

Customer supplied louvers must be installed in surrounding cabinet to ensure adequate ventilation. One intake and one discharge louver are required. Preferred louver location is the short ends of the cabinet.



SPECIFICATIONS

Item No.	Pan Size	Dimensions						Louvers	Weight LB (Kg)	Comp. (HP)	Peak Heat of Rejection (BTUH)	Refrig. Charge	Volts	Amps	Plug	Straight Blade Receptacle
		Overall A	Overall B	Well C	Well D	Drop-in Cutout E	Drop-in Cutout F									
FC-4C-01120-N	One	18 (45.7)	26 (66)	12 (30.5)	20 (50.8)	17 9/16 (44)	25 1/4 (64.1)	8 x 10 (20.3 x 25.4)	101 (45.8)	1/5	2800	7 oz	120	3.5	NEMA 5-15P	120V NEMA 5-15R
FC-4C-02120-N	Two		29 (73.6)	20 (50.8)	24 7/8 (63.2)	28 1/4 (71.8)	110 (49.9)									
FC-4C-03120-N	Three		41 1/2 (105.4)		37 5/8 (95.6)	40 3/4 (103.5)	130 (59)									
FC-4C-04120-N	Four	26 (66)	54 3/4 (139.1)	20 (50.8)	50 3/8 (128)	25 1/4 (64.1)	148 (67.1)		1/3	4800	7.5 oz	120	7.8	NEMA 5-15P		
FC-4C-05120-N	Five		68 (172.7)		63 1/8 (160.3)	67 1/4 (170.8)	165 (74.8)									
FC-4C-06120-N	Six		81 1/4 (206.4)		75 7/8 (192.7)	80 1/2 (204.5)	182 (82.6)		8 oz							

NOTICE: Vollrath drop-ins are made to order and cannot be returned. It is the responsibility of the installer to ensure cut-outs on new installations are correct, or retrofit installation dimensions match up with Vollrath product dimensions. Vollrath will not guarantee that our models retrofit with specific competitive models (as competitive specifications can change without notice). We recommend countertop cut-outs be made after receipt of the Vollrath drop-in to ensure proper fit prior to cutting into countertop materials.

NOTICE: Do NOT modify the cord or plug. Modification may damage the drop-in or cause injury, and will void the warranty.



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