



**Project:** 

**Item Number:** 

Quantity:

# STANDARD REFRIGERATED COLD PAN DROP-INS



#### DESCRIPTION

Vollrath's Standard 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.

| Fa | lse Bottom Item No. | Fits Drop-In Item No. |
|----|---------------------|-----------------------|
|    | 70100               | FC-4C-01120-R         |
|    | 36913-2             | FC-4C-02120-R         |
|    | 36914-2             | FC-4C-03120-R         |
|    | 36915-2             | FC-4C-04120-R         |
|    | 36916-2             | FC-4C-05120-R         |
|    | 98855-2             | FC-4C-06120-R         |

#### 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**





Note: Product has not been performance tested for potentially hazardous foods.

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

## **ITEMS**

| Item No |        | Description | Item No.      | Description |  |  |  |
|---------|--------|-------------|---------------|-------------|--|--|--|
| FC-4C-0 | 1120-R | One Pan     | FC-4C-04120-R | Four Pan    |  |  |  |
| FC-4C-0 | 2120-R | Two Pan     | FC-4C-05120-R | Five Pan    |  |  |  |
| FC-4C-0 | 3120-R | Three Pan   | FC-4C-06120-R | Six Pan     |  |  |  |

## **FEATURES**

- · Flange and fabricated well are 300 series stainless steel.
- Uses R513A, a non-flammable low Global Warming Potential (GWP) refrigerant.
- Designed for top-mount installation.
- · Includes gasket for under 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.
- 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.
- 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 |
|-----------|------|
|           |      |
|           |      |
|           |      |



The Vollrath Company, L.L.C.

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#### STANDARD REFRIGERATED COLD PAN DROP-INS **DIMENSIONS** Shown in inches (cm) One Pan 3/8 (1) **CONTROL BOX** Rise above countertop - 4½ (10.5) <sub>--</sub> 31/4 (8.3) 5 (12.7) 223/8 45/8 (56.9)(11.7)5/<sub>16</sub> (.8) 25/16 (5.9)<sub>□</sub> 1 (2.5) space required 22 3/16 311/16 (9.4) (23.9)(56.4)31/16 Cutout (7.8)Two - Six Pan 3/8 (1) $\blacksquare$ Rise above VENTING REQUIREMENTS countertop В 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. Alternate Alternate 223/8 (56.9)ח Preferred Preferred (41)

# **SPECIFICATIONS**

|                |        | Dimensions |         |        |         |        |              |                   |         | Peak  |                   |          |       |      |               |                              |
|----------------|--------|------------|---------|--------|---------|--------|--------------|-------------------|---------|-------|-------------------|----------|-------|------|---------------|------------------------------|
|                | Pan    | Ov         | erall   | In     | ner     | _      | p-in<br>tout |                   | Weight  | Comp. | Heat of Rejection | Refrig.  |       |      |               | Straight Blade<br>Receptacle |
| Item No.       | Size   | A          | В       | C      | D       | E      | F            | Louvers           | LB (Kg) | (HP)  | (BTUH)            | (Charge) | Volts | Amps | Plug          | 120V                         |
| FC-4C-01120-R  | One    | 15         | 26      | 111//8 | 197/8   | 141/4  | 251/4        |                   | 91      |       |                   | 7 oz     | 120   | 3.5  |               |                              |
| 10-40-01120-N  | Olic   | (38.1)     | (66)    | (30.2) | (50.5)  | (36.2) | (64.1)       |                   | (41.3)  |       |                   |          |       |      |               | (                            |
| FC-4C-02120-R  | Two    |            | 29      |        | 24¾     |        | 281/4        | 0 × 10            | 103     | 1/5   | 2800              |          |       |      |               |                              |
| 10-40-02120-11 |        |            | (73.7)  |        | (62.9)  |        | (71.8)       |                   | (46.7)  | 1/3   | 2000              |          |       |      |               | NEMA                         |
| FC-4C-03120-R  | RThree |            | 41½     |        | 37½     |        | 40¾          |                   | 120     |       |                   |          |       |      |               | 5-15R                        |
| 10-40-03120-11 |        |            | (105.4) |        | (95.3)  |        | [[[[],3,5]]] | 8 x 10<br>(20.3 x | (54.4)  |       |                   |          |       |      | NEMA<br>5-15P |                              |
| FC-4C-04120-R  | Four   | 26         | 54¾     | 197/8  | 501/4   | 251/4  | 54           | (25.4)<br>(4)     | 136     |       |                   |          |       |      |               |                              |
| 10-40-04120-11 | loui   | (66)       | (139.1) | (50.5) | (127.6) | (64.1) | (137.2)      |                   | (61.7)  |       | 4800              |          |       |      |               |                              |
| FC-4C-05120-R  | Five   |            | 68      |        | 63      |        | 671/4        |                   | 155     | 1/3   |                   | 7.5 oz   |       | 7.8  |               |                              |
| 10-40-03120-11 | 1106   |            | (172.7) |        | (160)   |        | (170.8)      |                   | (70.3)  | 1/3   |                   | 1.5 02   |       |      |               |                              |
| FC-4C-06120-R  | Siv    |            | 811/4   |        | 75¾     |        | 80½          |                   | 169     |       |                   | 8 oz     |       |      |               |                              |
| FU-4U-00120-F  | SIX    |            | (206.4) |        | (192.4) |        | (204.5)      |                   | (76.7)  |       |                   | 0 02     |       |      |               |                              |

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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