



Project:
Item Number:
Quantity:

FORCED AIR COLD PAN DROP-INS



ITEMS

Item No.	Description
FC-4C-03120-FA	3 Pan Forced Air Cold Drop-in
FC-4C-04120-FA	4 Pan Forced Air Cold Drop-in
FC-4C-05120-FA	5 Pan Forced Air Cold Drop-in

FEATURES

- Dual forced air flows across two sides for more even and consistent chilling.
- Uses R513A a non-flammable low global warming potential (GWP) refrigerant.
- On/off switch, with 4ft. (1.2 m) cord, can be mounted to any side of cabinet.
- Shallow recess for more prominent food display.
- Top is 18-gauge 300 series stainless steel, with a flat work surface around the opening and die stamped with full-perimeter drip edge. A molded breaker gasket is fitted under the drip edge.
- Seamless well is 18-gauge 300 series stainless steel.
- Exterior housing is 18-gauge galvanized steel.
- The inner well assembly is insulated with foamed-in-place polyurethane foam insulation.
- Accepts food pans up to 6" (15.2 cm) deep.
- Factory set cold control on compressor provides mini-defrost with every compressor off cycle.
- Condensing unit suspended below well.
- 3/4" (1.9 cm) integral drain is standard.
- Unit comes with 6 ft. (1.5 m) cord and plug and does not require hard wiring.

DESCRIPTION

Vollrath's made-in-the U.S.A Forced Air Drop-ins feature dual forced air that flows across two sides for more even and consistent chilling. A simple to operate On/Off switch can be custom mounted for operator convenience.

Modular drop-in orders cannot be canceled or returned.

WARRANTY

All models shown come with Vollrath's standard warranty against defects in materials and workmanship. Additional four years on compressor. 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.

CLEARANCE AND ENVIRONMENT REQUIREMENTS

- **Countertop:** Minimum 30" (76.2 cm) high
- **Clearance:** Zero clearance installation on all sides and 3" (7.6 cm) clearance from the condenser air inlet and outlet openings.
- This unit is made for use in an ambient temperature below 86 °F (30 °C). Use 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.
- Must be used with adapter bars and/or templates.
- Indoor use only.

For Best Performance

- Prevent drafts and room air currents from disturbing the curtain of cold air immediately above the food pans.
- Limit room relative humidity to 60% maximum to reduce cooling coil frost build-up.

Approvals	Date



www.vollrathfoodservice.com

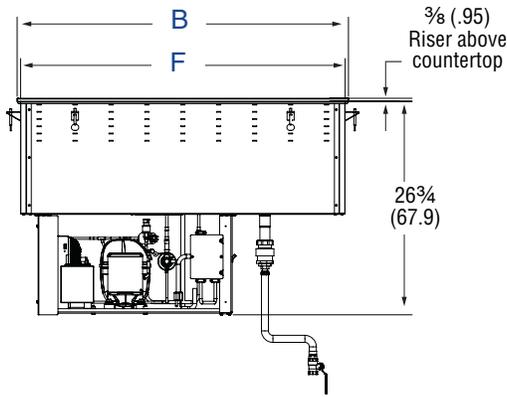
The Vollrath Company, L.L.C.

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

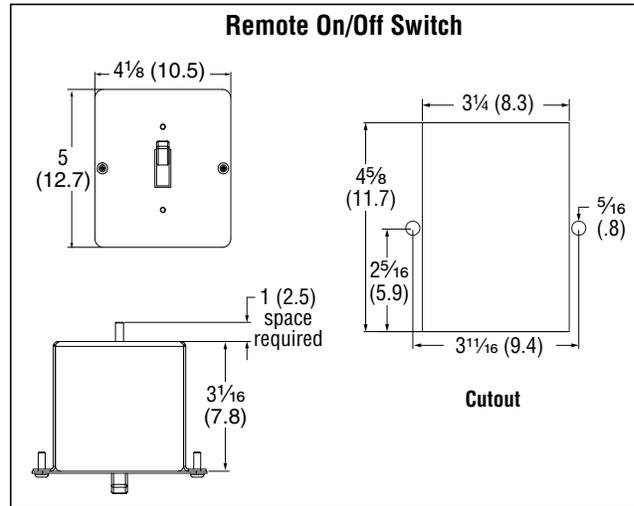
Technical Services
techservicereps@vollrathco.com
 Induction Products: 800.825.6036
 Countertop Warming Products: 800.354.1970
 All Other Products: 800.628.0832

FORCED AIR COLD PAN DROP-INS

DIMENSIONS (Shown in inches (cm))

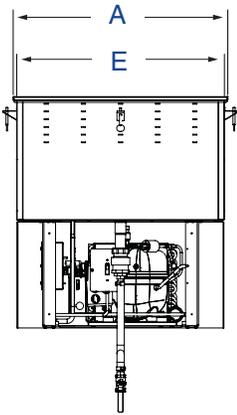


Operator Side View



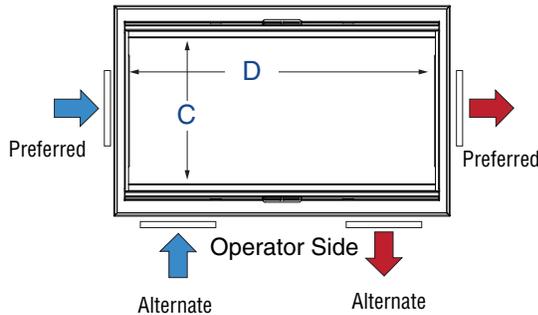
Remote On/Off Switch

Cutout



Side View

VENTING REQUIREMENTS



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

PAN PLACEMENT

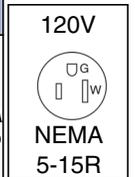


For proper distribution of cold air over the food, the tops of the food pans/containers must be at least 1" (2.5) below the top surface of the unit.

SPECIFICATIONS

Item No.	Pan Size	Dimensions						Louvers	Weight LB (Kg)	Comp. (HP)	Peak Heat of Rejection (BTUH)	Refrig. Charge	Volts	Hz	Amps	Plug
		Overall A	Overall B	Inner C	Inner D	Drop-in Cutout E	Drop-in Cutout F									
FC-4C-03120-FA	Three		41½ (105.4)		37½ (96.2)		40¾ (103.5)	8 x 10 (20.3 x 25.4)	112 (50)	1/3	4800	7 oz.	120	60	8.5	NEMA 5-15P
FC-4C-04120-FA	Four	26 (66)	54¾ (170)	19½/16 (50.6)	50¾ (128.6)	25¼ (64.1)	54 (137.2)		138 (62.6)							
FC-4C-05120-FA	Five		68 (172.7)		63¾ (161)		67¼ (170.8)		165 (74.8)							

Straight Blade Receptacle



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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