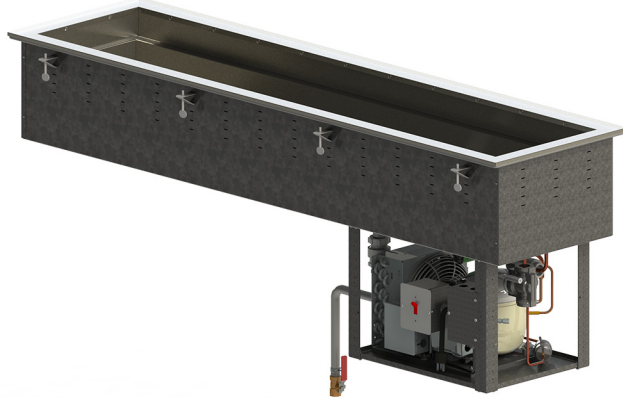




Project:
Item Number:
Quantity:

NSF7 REFRIGERATED SHORT SIDE COLD PAN DROP-IN



ITEMS

| Item No. | Description |
|----------------|-------------|
| FC-4CS-02120-N | Two Pan |
| FC-4CS-03120-N | Three Pan |
| FC-4CS-04120-N | Four 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
- Includes standard mounting clips for use on counters up to 3" (7.6 cm) thick for easy installation
- 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 adaptor 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, does not require hard wiring

DESCRIPTION

Vollrath's NSF7 Refrigerated Short Side Cold Pan Drop-ins hold pre-chilled cold food at proper serving temperature. Food pans can be turned sideways for a more narrow presentation.

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

Note: 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.

| Drop-In Model | False Bottom Model |
|----------------|--------------------|
| FC-4CS-02120-N | 70100 – Quantity 2 |
| FC-4CS-03120-N | 70100 – Quantity 3 |
| FC-4CS-04120-N | 70100 – Quantity 4 |

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



Meets 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

- 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.

| Approvals | Date |
|-----------|------|
| | |



www.vollrath.com

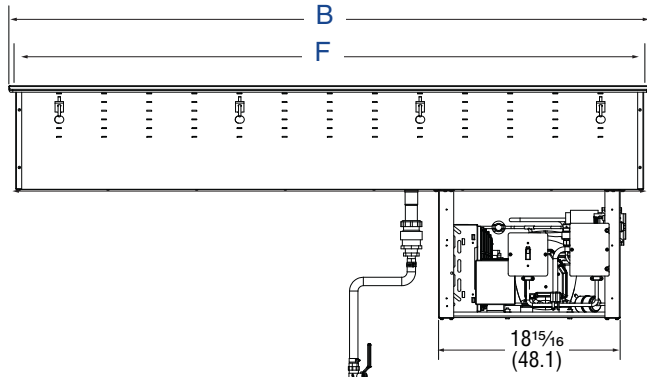
The Vollrath Company, L.L.C.

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

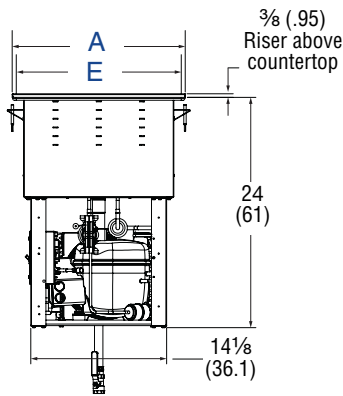
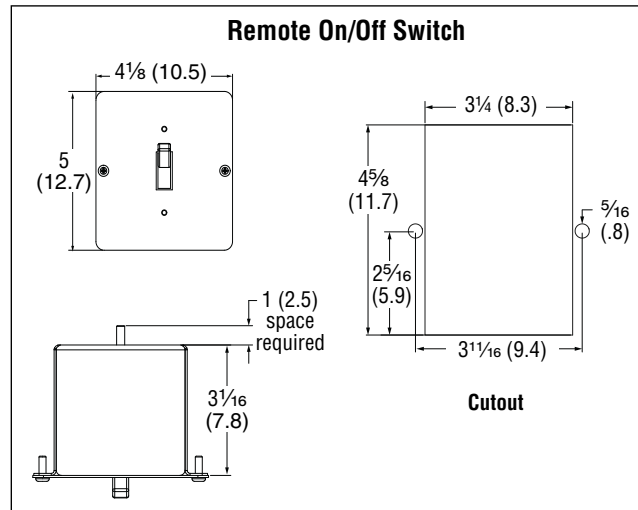
Technical Services
techservicereps@vollrathco.com
 Induction Products: 800.825.6036
 Countertop Warming Products: 800.354.1970
 All Other Products: 800.628.0832

NSF7 REFRIGERATED SHORT SIDE COLD PAN DROP-IN

DIMENSIONS (Shown in Inches (cm))



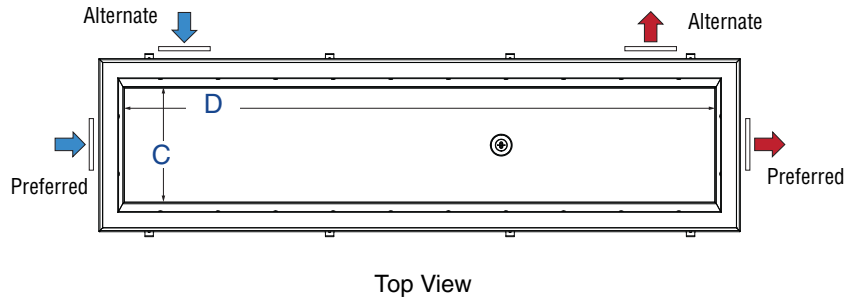
Front View



Side View

VENTING REQUIREMENTS

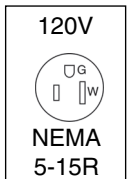
Customer supplied louvers must be installed in surrounding cabinet to ensure adequate ventilation. One intake and one discharge louver are required. Preferred louver location is the short ends of the cabinet.



SPECIFICATIONS

| Item No. | Pan Size | Dimensions | | | | | | Louvers | Weight LB (Kg) | Comp. (HP) | Peak Heat of Rejection (BTUH) | Refrig. Charge | Volts | Hz | Amps | Plug |
|----------------|----------|--------------|--|--------------|---|---|--|------------------|-------------------|---------------|--|-------------------|-------|-----|---------------|------|
| | | Overall | | Inner | | Drop-in Cutout | | | | | | | | | | |
| | | A | B | C | D | E | F | | | | | | | | | |
| FC-4CS-02120-N | Two | | 45 ⁷ / ₁₆ (115.4) | | 40 ⁷ / ₈ (103.8) | | 44 ¹ / ₁₆ (113.5) | 8 x 10 | 112 (50) | | 2800 | | | | | |
| FC-4CS-03120-N | Three | 18 (45.7) | 66 ⁷ / ₈ (170) | 12 (30.5) | 61 ⁵ / ₈ (156.5) | 17 ⁵ / ₁₆ (44) | 66 ¹ / ₈ (168) | (20.3 x 25.4) | 138 (62.6) | 1/5 | 7 oz. | 120 | 60 | 3.5 | NEMA 5-15P | |
| FC-4CS-04120-N | Four | | 88 ¹ / ₄ (224.2) | | 82 ³ / ₈ (209.2) | | 87 ⁹ / ₁₆ (222.4) | | 165 (74.8) | 1/3 | | | | 7.8 | | |

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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