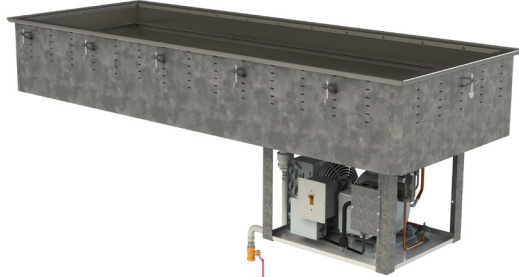


Project:

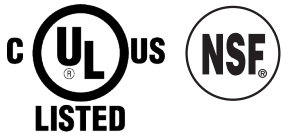
Item Number:

Quantity:

NSF7 REFRIGERATED COLD-PAN DROP-INS



AGENCY LISTINGS



Units meet NSF7 performance testing for open-top, refrigerated buffet units.

WARRANTY

All models shown come with Vollrath's standard warranty against defects in materials and workmanship with an additional four years on the compressor. For full warranty details, please refer to vollrathfoodservice.com.

CLEARANCE AND ENVIRONMENT

- Zero clearance installation on all sides and 3" (7.6 cm) clearance from the condenser air inlet and outlet.
- Follow all regulations, warnings, and cautionary guidance specific to products that utilize R290 refrigerant.
- This unit is made for indoor use only in ambient temperatures below 86 °F (30 °C). Warmer temperatures will take unit out of NSF compliance and could void the warranty.
- Requires at least 80 square inches for both fresh-air intake and exhaust. See back page for details.
- Use with adapter bars and/or templates.
- Prevent drafts and room air currents from disturbing the curtain of cold air immediately above the food pans.

Approvals	Date

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

ITEMS

Item	Description	False-Bottom (Perforated) *reduces well depth by 1" (2.5 cm)
FC-4CP-01120-N	1-Pan	70100
FC-4CP-02120-N	2-Pan	36913-2
FC-4CP-03120-N	3-Pan	36914-2
FC-4CP-04120-N	4-Pan	36915-2
FC-4CP-05120-N	5-Pan	36916-2
FC-4CP-06120-N	6-Pan	98855-2

Modular drop-in orders cannot be canceled or returned.

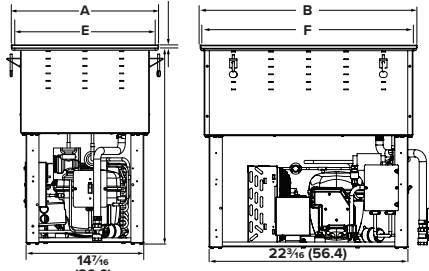
FEATURES & BENEFITS

- Flange, fabricated well, and optional false bottoms are 300-series stainless steel.
- Units utilize R290 refrigerant, which has a lower GWP (Global Warming Potential) than many previously-used refrigerants.
- Units are designed for top-mount installation.
- Under-drip-edge gasket is included.
- Standard mounting clips are included for easy installation on counters up to 3" (7.6 cm) thick.
- Flat work surface around opening provides level prep space.
- A full-perimeter drip edge contains spills and condensation within the stainless steel countertop area of the drop-in.
- A 3" (7.6cm) recess lowers the food pan below the work surface to minimize the impact of ambient air.
- Deep well accommodates standard 12" x 20" x 6" max depth (30.5 x 50.8 x 15.2 cm) pans when used with adapter bars.
- 1" (2.5 cm) integral drain is standard.
- Refrigeration coils surround the exterior side walls of well for maximum cooling.
- The inner well assembly is insulated with foamed-in-place polyurethane insulation for efficiency and performance.
- Condensing unit is suspended below well.
- Exterior housing is 20-gauge galvanized steel.
- Remote on/off switch with 4 ft. (1.2 m) cord, can be mounted to any cabinet side.
- 6 ft (1.5 m) cord with plug is included.
- Drip-free flange can be replaced with flat flange by adding "FF" to item number.

NSF7 REFRIGERATED COLD-PAN DROP-INS

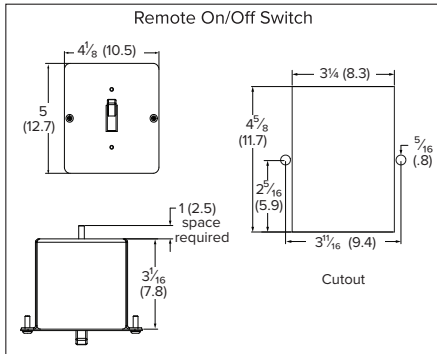
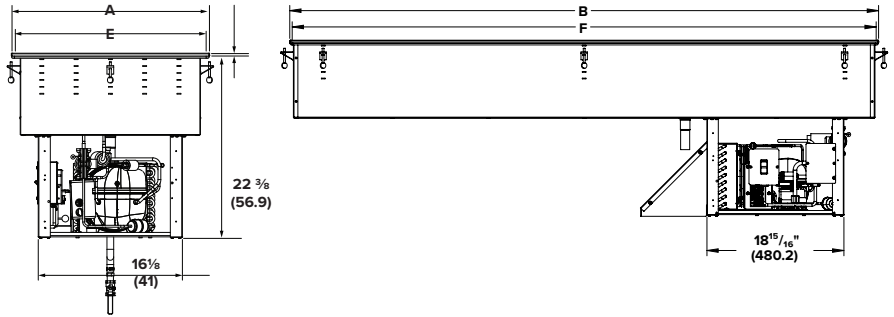
1 Pan

$\frac{3}{8}$ (1)
Rise above
countertop



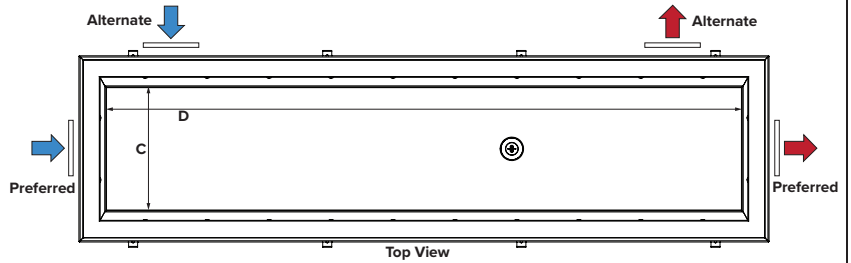
2-6 Pan

$\frac{3}{8}$ (1)
Rise above
countertop



VENTING REQUIREMENTS

Two customer-supplied louvers (one intake & one discharge) must be installed in the cabinet to ensure adequate ventilation; preferred locations are short ends.



SPECIFICATIONS

Item	Pans	Dimensions						Louvers	Weight LB (Kg)	Comp. (HP)	Peak Heat of Rej. (BTUH)	Refrig. Chg. gram	V	Hz	Amps	Plug & Receptacle
		Overall		Inner		Cutout										
		A	B	C	D	E	F									
FC-4CP-01120-N	1	18 (45.7)	26 (66)	12 (30.5)	20 (50.8)	17 ⁵ / ₁₆ (44)	25 ¹ / ₄ (64.1)	8x10 (20.3x 25.4)	101 (45.8)	1/4	2800	55	120	60	3.2	NEMA 5-15P & 5-15R Straight Blade
FC-4CP-02120-N	2		29 (73.6)		24 ⁷ / ₈ (63.2)		28 ¹ / ₄ (71.8)		110 (49.9)							
FC-4CP-03120-N	3		41 ¹ / ₂ (105.4)		37 ⁵ / ₈ (95.6)		40 ³ / ₄ (103.5)		130 (59)							
FC-4CP-04120-N	4	26 (66)	54 ³ / ₄ (139.1)	20 (50.8)	50 ³ / ₈ (128)	24 ¹ / ₄ (64.1)	54 (137.2)		148 (67.1)	1/3	4800	65	5.2			
FC-4CP-05120-N	5		68 (172.7)		63 ¹ / ₈ (160.3)		67 ¹ / ₄ (170.8)		165 (74.8)							
FC-4CP-06120-N	6		81 ¹ / ₄ (206.4)		75 ⁷ / ₈ (192.7)		80 ¹ / ₂ (204.5)		182 (82.6)							

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 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.

VOLLRATH

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: 800.825.6036
Countertop Warming: 800.354.1970
Other Products: 800.628.0832