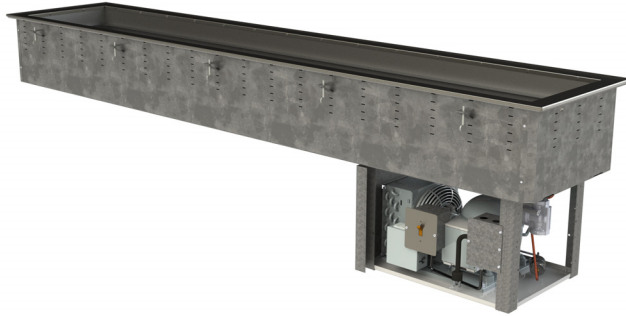




Project:
Item Number:
Quantity:

NSF7 REFRIGERATED SHORT SIDE COLD PAN DROP-IN



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.

DESCRIPTION

Rails

Item No.	Long Rail	Short Side
FC-4CS-02120-NS	352266-2	352279-2
FC-4CS-03120-NS	352267-2	352279-2
FC-4CS-04120-NS	352268-2	352279-2

The rail part numbers are for individual rails. Each unit requires two long rails and two short rails.

False Bottom (Item No. 70100)

Optional perforated false bottom is nominal 1/2" (1.3 cm) high and constructed of 18-gauge 300 series stainless steel. False bottom will reduce well depth by 1 inch (2.5 cm). One false bottom per pan.

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.

ITEMS

Item No.	Description
FC-4CS-02120-NS	Two Pan Short Side
FC-4CS-03120-NS	Three Pan Short Side
FC-4CS-04120-NS	Four Pan Short Side

FEATURES

- Straight wall design promotes even and consistent cooling across the well for improved cold food holding.
- Flange and fabricated well are 300 series stainless steel.
- Use 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 up to 6" (15.2 cm) deep.
- 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.
- Removable Pan Rails.
- **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 3" (7.6 cm) clearance from the condenser air inlet and outlet openings.
- 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.



www.vollrath.com

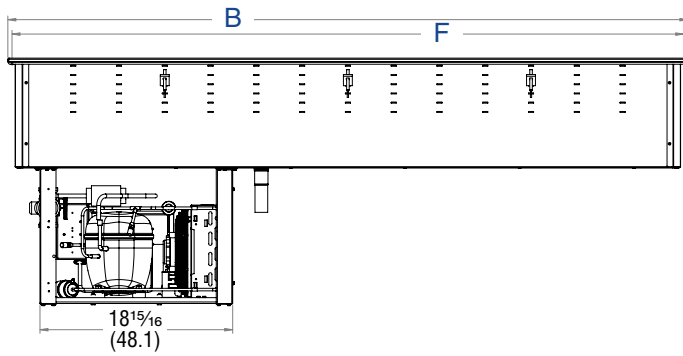
The Vollrath Company, L.L.C.

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

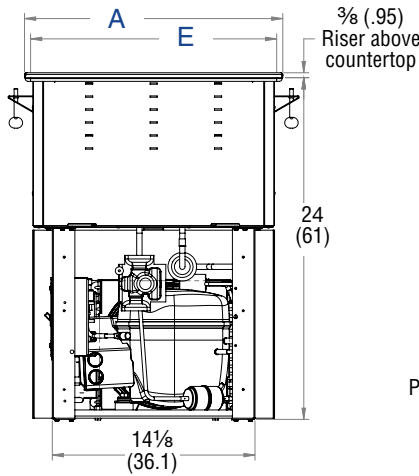
Technical Services
techservicereps@vollrathco.com
 Induction Products: 800.825.6036
 Countertop Warming Products: 800.354.1970
 All Other Products: 800.628.0832

NSF7 REFRIGERATED SHORT SIDE COLD PAN DROP-IN

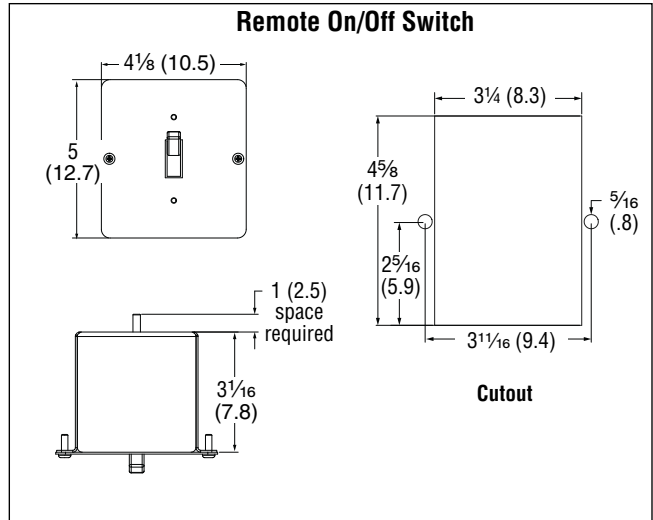
DIMENSIONS Shown in Inches (cm)



Front View



Side View

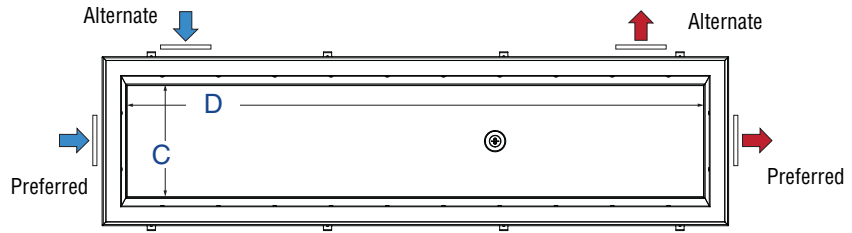


Remote On/Off Switch

Cutout

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.

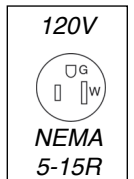


Top View

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-NS	Two		45 ⁷ / ₁₆ (115.4)		40 ⁷ / ₈ (103.8)		44 ¹¹ / ₁₆ (113.5)	8 x 10	112 (50)	1/5	2800	6 oz	120	60	7.2	NEMA 5-15P
FC-4CS-03120-NS	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)			7 oz				
FC-4CS-04120-NS	Four		88 ¹ / ₄ (224.2)		82 ³ / ₈ (209.2)		87 ⁹ / ₁₆ (222.4)		165 (74.8)			1/3				

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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