

VOLLRATH FC-4C-03120-R Refrigerated and Non-Refrigerated Cold Pan and Frost Top Drop-Ins



# VOLLRATH FC-4C-03120-R Refrigerated and Non-Refrigerated Cold Pan and Frost Top Drop Ins Instruction Manual

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**VOLLRATH FC-4C-03120-R Refrigerated and Non-Refrigerated Cold Pan and Frost Top Drop-Ins**



## Specifications

- **Product:** Refrigerated and Non-Refrigerated Cold Pan and Frost Top Drop-ins
- **Models Available:** Various sizes and configurations including one to six pans
- **Features:** Cold pans for holding pre-chilled food, frost tops for short-term chilling of plated food and beverages
- **Material:** Stainless steel recommended for best performance
- **Intended Use:** Commercial food service

## Product Usage Instructions

### Safety Precautions

- **Warning:** Indicates presence of hazard causing severe personal injury or death.
- **Caution:** Indicates presence of hazard causing minor or major personal injury if ignored.
- **Notice:** Contains important non-hazard information. Function and Purpose
- Cold pans are for holding pre-chilled food at proper serving temperature.
- Frost tops are for short-term chilling of plated food and beverages.
- Avoid direct contact with food on frost tops and do not use them for chilling hot food.

### Features and Controls

- **Record Serial Number:** Find the serial number near the power cord. Record it for future reference.
- **Mounting clip, On/off switch, Drain valve:** Control features of the equipment.

### Before First Use

- **Cleaning:** Thoroughly clean and dry the equipment before first use. Refer to the Cleaning section in the manual for instructions.

## **Operation**

- **Cleaning Warning:** Avoid water and liquids entering the unit to prevent electrical shock. Do not overfill pans or trays to prevent liquid contact with electrical components.

## **FAQ**

### **Q: Can I use the frost tops for direct contact with food?**

**A:** No, frost tops are not intended for direct contact with food. Use stainless steel containers for best results.

### **Q: What is the intended use of this equipment?**

**A:** This equipment is designed for commercial food service purposes and is not recommended for household, industrial, or laboratory use.

### **Q: Where can I find the electrical specifications for the equipment?**

**A:** Refer to the specification sheet on [Vollrath.com](http://Vollrath.com) for detailed electrical specifications.

## **PARTS**

### **Refrigerated and Non-Refrigerated Cold Pans and frost-top drop-ins**

Refrigerated Pans		Short Side Refrigerated Pans		Non-Refrigerated Pans		Refrigerated Frost Tops			
 NSF		 NSF		 Standard		 Frost Top			
<a href="#">FC-4C-011 20-N</a>	One Pan	<a href="#">FC-4CS-021 20-N</a>	Two Pan	<a href="#">36491</a>	One Pan	<a href="#">FC-4C-021 20-F</a>	Two Pan		
<a href="#">FC-4C-021 20-N</a>	Two Pan	<a href="#">FC-4CS-031 20-N</a>	Three Pan	<a href="#">36450</a>	Two Pan	<a href="#">FC-4C-031 20-F</a>	Three Pan		
<a href="#">FC-4C-031 20-N</a>	Three Pan	<a href="#">FC-4CS-041 20-N</a>	Four Pan	<a href="#">36451</a>	Three Pan	<a href="#">FC-4C-041 20-F</a>	Four Pan		
<a href="#">FC-4C-041 20-N</a>	Four Pan			<a href="#">36452</a>	Four Pan	<a href="#">FC-4C-051 20-F</a>	Five Pan		
<a href="#">FC-4C-051 20-N</a>	Five Pan			<a href="#">36453</a>	Five Pan	<a href="#">FC-4C-061 20-F</a>	Six Pan		
<a href="#">FC-4C-061 20-N</a>	Six Pan			<a href="#">36454</a>	Six Pan				
 Standard		 Standard		 Short Side					
<a href="#">FC-4C-011 20-R</a>	One Pan	<a href="#">FC-4CS-021 20-R</a>	Two Pan	<a href="#">36654</a>	Two Pan				
<a href="#">FC-4C-021 20-R</a>	Two Pan	<a href="#">FC-4CS-031 20-R</a>	Three Pan	<a href="#">36657</a>	Three Pan				
<a href="#">FC-4C-031 20-R</a>	Three Pan	<a href="#">FC-4CS-041 20-R</a>	Four Pan	<a href="#">36660</a>	Four Pan				
<a href="#">FC-4C-041 20-R</a>	Four Pan								
<a href="#">FC-4C-051 20-R</a>	Five Pan								
<a href="#">FC-4C-061 20-R</a>	Six Pan								

Thank you for purchasing this Vollrath equipment. Before operating the equipment, read and familiarize yourself with the following operating and safety instructions. SAVE THESE INSTRUCTIONS FOR FUTURE REFERENCE.

## SAFETY PRECAUTIONS

- To ensure safe operation, read the following statements and understand their meaning. This manual contains safety precautions which are explained below. Please read carefully.
- **Warning** is used to indicate the presence of a hazard that will or can cause severe personal injury or death.
- **Caution** is used to indicate the presence of a hazard that will or can cause minor or major personal injury if the caution is ignored.
- **Notice** is used to note information that is important but not hazard-related.

### To reduce the risk of injury or damage to the equipment:

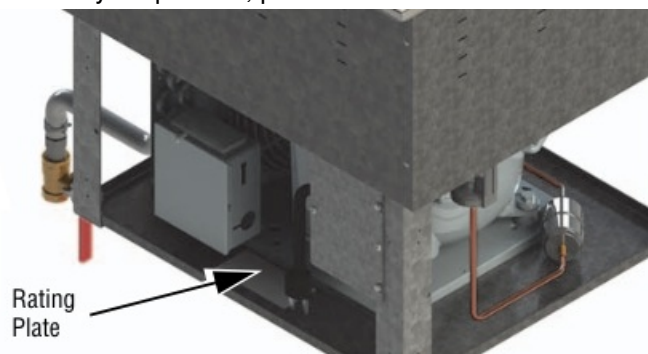
- This equipment must be installed by a qualified person.
- Use only grounded electrical outlets that match the rated voltage on the nameplate.
- **NOTICE:** Do NOT modify the cord or plug on the drop-in. Modifying any component may damage the drop-in or cause injury, and will void the warranty.
- See the specification sheet on [Vollrath.com](http://Vollrath.com) for electrical specifications.
- Do not use an extension cord with this equipment. Do not plug this equipment into a power strip or multi-outlet power cord.
- This equipment should only be used in a flat, level position.
- Keep the equipment and power cord away from open flames, electric burners, or excessive heat.
- Do not operate equipment if it is damaged or malfunctioning.
- Do not operate unattended.

## FUNCTION AND PURPOSE

- Cold pans are intended to hold containers of pre-chilled cold food at the proper serving temperature for service. Frost tops are intended to hold plated, pre-chilled food and beverages for short periods.
- Frost tops are not intended for direct contact with food. This equipment is not intended to chill hot food. For best performance, stainless steel containers are recommended.
- This equipment is not intended for household, industrial, or laboratory use.

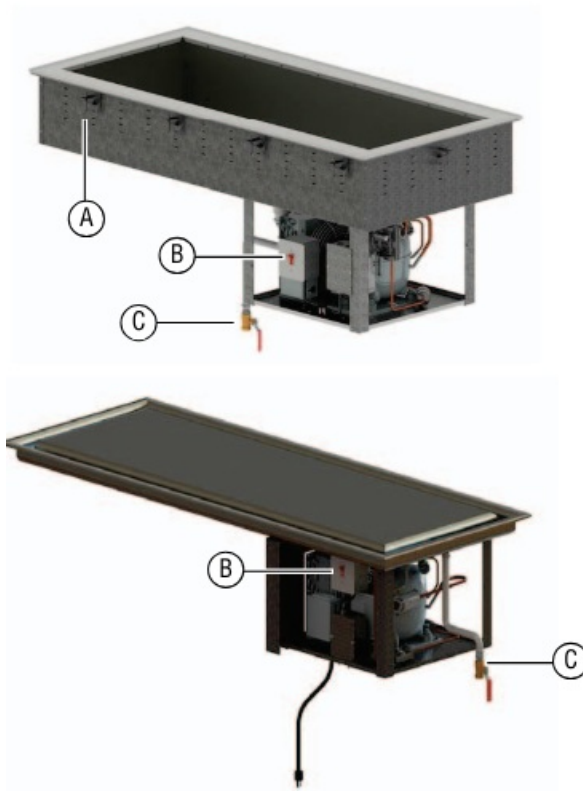
## RECORD YOUR SERIAL NUMBER

The serial number for this equipment can be found on the rating plate located below the well, near the power cord. To aid in future communication about your product, please record the serial number in the space below.

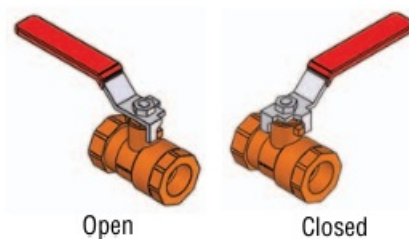


Serial Number

## FEATURES AND CONTROLS



- **A** Mounting clip
- **B** On/off switch
- **C** Drain valve



## BEFORE FIRST USE

Before using this equipment it must be cleaned and dried thoroughly. See the Cleaning section in this manual.

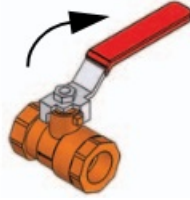
## OPERATION

### **WARNING Electrical Shock Hazard**

- Keep water and other liquids from entering the inside of the unit. Do not overfill pans or trays. Liquid could contact the electrical components and cause a short circuit or an electrical shock.
- **NOTICE:** Using a voltage other than the nameplate-rated voltage will cause damage to the unit. Incorrect voltage, modification to the power cord, or electrical components can damage the unit and will void the warranty.

### **Pre-Chill Refrigerated Equipment**

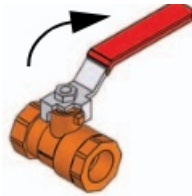
1. Close the drain valve. The valve is Closed when the handle of the valve forms a "T" with the body of the valve



2. Plug the electrical power cord into an outlet that matches the rated voltage on the nameplate.
3. Turn the power switch to the ON position.
  - **Note:** This equipment features a bump start, which starts the compressor in stages to protect the components.
  - When the equipment is switched ON, the compressor will cycle on and off three times. After the third cycle, the equipment should function as normal.
4. Allow the equipment to operate for 30 minutes to chill before adding pans of chilled food. If using ice, for best performance allow the equipment to run for 2 hours before adding ice.

### Non-Refrigerated Equipment

1. Close the drain valve. The valve is Closed when the handle of the valve forms a "T" with the body of the valve



2. Place ice into the pan. For best performance allow the pan to chill for 1 hour before using.

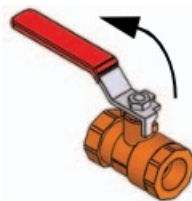
### Hold Chilled Food

1. Place containers of properly chilled food into the pre-chilled pan.
  - **NOTICE:** Monitor food temperature closely for food safety. The United States Public Health Service recommends that cold food be held at a maximum of 41 °F (5 °C) to help prevent bacteria growth.

## CLEANING

### WARNING Electrical Shock Hazard

- Do not spray water or cleaning products. Liquid could contact the electrical components and cause a short circuit or an electrical shock.
  - **NOTICE:** Do not use caustic cleaning chemicals, steel wool, or commercial lime removal products to clean the equipment.
  - To maintain the appearance and increase the service life, clean your equipment daily.
1. Position the power switch to the OFF position.
  2. Open the drain valve to drain any water.



3. Use a damp cloth or sponge dipped in soapy water to clean the inside of the well and the outside of the equipment.
4. Thoroughly rinse the equipment with clean water.

## TROUBLESHOOTING

Problem	Might be Caused By	Course of Action
Equipment does not get cold enough.	Low or incorrect voltage to the unit.	Verify that the voltage rating on the drop-in matches the source voltage. If not, have a licensed electrician install the proper source voltage.
	There may be a problem with the compressor.	Contact Vollrath Technical Services.
The wells do not heat or chill correctly.	Drafts or room air currents may be impacting the performance of the equipment.	For best performance, prevent drafts or room air currents from flowing over the food pans.

## SERVICE AND REPAIR

- Serviceable parts are available on [Vollrath.com](http://Vollrath.com).
- To avoid serious injury or damage, never attempt to repair the unit or replace a damaged power cord yourself. Do not send units directly to The Vollrath Company LLC. Please contact Vollrath Technical Services for instructions.
- When contacting Vollrath Technical Services, please be ready with the item number, model number (if applicable), serial number, and proof of purchase showing the date the unit was purchased.

## WARRANTY STATEMENT FOR THE VOLLRATH CO. L.L.C.

- This warranty does not apply to products purchased for personal, family, or household use, and The Vollrath Company LLC does not offer a written warranty to purchasers for such uses.
- The Vollrath Company LLC warrants the products it manufactures or distributes against defects in materials and workmanship as specifically described in our full warranty statement. In all cases, the warranty runs from the date of the end user's original purchase date found on the receipt. Any damages from improper use, abuse, modification, or damage resulting from improper packaging during return shipment for warranty repair will not be covered under warranty.
- For complete warranty information, product registration, and new product announcements, visit




[www.vollrathfoodservice.com](http://www.vollrathfoodservice.com).

- [www.vollrathfoodservice.com](http://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](mailto:techservicereps@vollrathco.com)
  - **Induction Products:** 800.825.6036 Countertop Warming Products: 800.354.1970 Toasters: [800-309-2250](tel:800-309-2250)
  - **All Other Products:** 800.628.0832
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## Documents / Resources

	<p><a href="#">VOLLRATH FC-4C-03120-R Refrigerated and Non-Refrigerated Cold Pan and Frost Top Drop Ins</a> [pdf] Instruction Manual</p> <p>FC-4C-03120-R, FC-4C-02120-R, FC-4C-01120-R, FC-4C-03120-R Refrigerated and Non-Refrigerated Cold Pan and Frost Top Drop Ins, FC-4C-03120-R, Refrigerated and Non-Refrigerated Cold Pan and Frost Top Drop Ins, Refrigerated Cold Pan and Frost Top Drop Ins, Cold Pan and Frost Top Drop Ins, Frost Top Drop Ins, Top Drop Ins, Drop Ins</p>
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## References

- [Commercial Foodservice & Kitchen Equipment | Vollrath Foodservice](#)
- [Commercial Foodservice & Kitchen Equipment | Vollrath Foodservice](#)
- [Commercial Foodservice & Kitchen Equipment | Vollrath Foodservice](#)
- [User Manual](#)

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