

VOLLRATH FC-6HC-01120-AD Hot/Cold Well Modular Drop-ins



# VOLLRATH FC-6HC-01120-AD Hot/Cold Well Modular Drop-ins Instruction Manual

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**VOLLRATH FC-6HC-01120-AD Hot/Cold Well Modular Drop-ins**



## Product Information

### Specifications:

- Model Numbers: FC-6HC-01120-AD, FC-6HC-01208-AD, FC-6HC-02120,FC-6HC-02120-AD, FC-6HC-02208, FC-6HC-02208-AD, FC-6HC-03120,FC-6HC-03120-AD, FC-6HC-03208, FC-6HC-03208-AD, FC-6HC-04208,FC-6HC-04208-AD
- Wells Drain: 1 Auto, Manual 2 Auto, Manual Auto Manual 3 Auto Manual Auto 4 Manual Auto
- Voltage: 120, 120/208-240
- Part Number: 351818-1 ml 4/30/20

## Product Usage Instructions

### Installation:

Refer to the included installation instructions and the specification sheet which can be found on [Vollrath.com](http://Vollrath.com).

### Before First Use:

Before using this equipment it must be cleaned and dried thoroughly.

### Controls:

- A Selector Switch(es): UP Hot mode, Middle Off, Down Cold mode.
- Cold Mode Indicator Light: Illuminates when the equipment is in cold mode.
- Hot Mode Indicator Light: Illuminates when the equipment is in hot mode.
- Temperature Control Dial: Used to adjust the temperature of the well in Hot mode.

### Operation:

**WARNING:** Electrical Shock Hazard – Keep water and other liquids from entering the inside of the unit. Do not

overflow pans or trays.

**NOTICE:** For best performance, prevent drafts or room air currents from flowing over the food pans.

**Cold Mode:**

1. Pre-chill the Well by flipping the selector switch down.
2. Allow the equipment to run for approximately 60 minutes. Tip:
3. For best performance when using ice, run the equipment for approximately 2 hours before adding ice to help the ice remain solid.

Hot/Cold Well Modular Drop-ins  
(NSF7 Cold Food Holding and NSF4 Hot Food Holding)

## **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**

Warning is used to indicate the presence of a hazard that will or can cause severe personal injury or death.

### **CAUTION**

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:** Notice is used to note information that is important but not hazard-related.

To reduce risk of injury or damage to the equipment

- Use only grounded electrical outlets matching the nameplate-rated voltage.
- Do not use an extension cord with this equipment. Do not plug this equipment into a power strip or multi-outlet power cord.
- Keep equipment and power cord away from open flames, electric burners or excessive heat.
- Do not operate if equipment is damaged or is malfunctioning in any way.
- Use this equipment only in a flat, level position.
- Do not operate the hot well without water.
- Do not use food pans deeper than 6" (15.2 cm).
- Do not place any hot items on the top surface.

## **FUNCTION AND PURPOSE**

This equipment is intended to keep food at proper serving temperatures.

It is intended for use in locations with an ambient temperature below 86 °F (30 °C). Using it locations with warmer temperatures will take the equipment out of NSF compliance. Modifying refrigeration parameters may void the warranty.

Hot food stations are not intended to cook raw food or to reheat prepared food. Cold food stations are not intended to cool or chill food. Food must be prepared and placed in food stations at proper serving temperatures.

Refrigerated cold stations are best used for holding periods up to four hours. For best performance, stainless steel

containers are recommended.

This equipment is not intended for household, industrial or laboratory use.

Item No.	Wells	Drain	Voltage
<a href="#">FC-6HC-01120-AD</a>	1	Auto	120
<a href="#">FC-6HC-01208-AD</a>			120/ 208-240
<a href="#">FC-6HC-02120</a>	2	Manual	120
<a href="#">FC-6HC-02120-AD</a>		Auto	
<a href="#">FC-6HC-02208</a>		Manual	120/ 208-240
<a href="#">FC-6HC-02208-AD</a>		Auto	
<a href="#">FC-6HC-03120</a>	3	Manual	120
<a href="#">FC-6HC-03120-AD</a>		Auto	
<a href="#">FC-6HC-03208</a>		Manual	120/ 208-240
<a href="#">FC-6HC-03208-AD</a>		Auto	
<a href="#">FC-6HC-04208</a>	4	Manual	208-240
<a href="#">FC-6HC-04208-AD</a>		Auto	

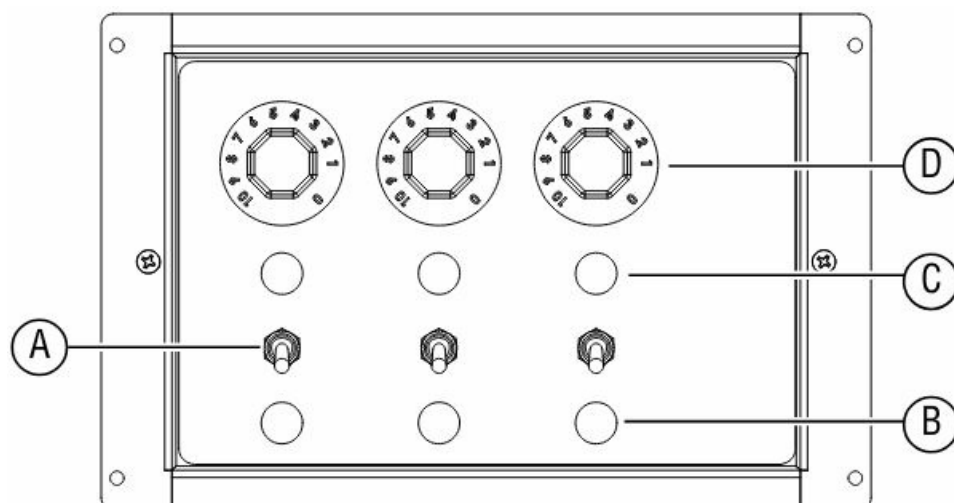
## INSTALLATION

Refer to the included installation instructions and the specification sheet which can be found on Vollrath.com

## BEFORE FIRST USE

Before using this equipment it must be cleaned and dried thoroughly.

## CONTROLS



**A:** Selector Switch(es). One per well.

**UP**



Hot mode. Auto-drain closes.

**Middle**



Off. Auto-drain closes.

**Down**



Cold mode. Auto-drain opens.

**B:** Cold Mode Indicator Light. Illuminates when the equipment is in cold mode.

**C:** Hot Mode Indicator Light. Illuminates when the equipment is in hot mode

**D:** Temperature Control Dial. (Hot mode only). Used to adjust the temperature of the well.

## OPERATION

### WARNING

Electrical Shock Hazard

Keep water and other liquids from entering the inside of the unit. Do not over fill pans or trays. Liquid could contact the electrical components and cause a short circuit or an electrical shock.

### NOTICE:

- For best performance, prevent drafts or room air currents from flowing over the food pans.
- Drain the water in the well(s) before switching from hot mode to cold mode.
- Do not use food pans deeper than 6" (15.2 cm).
- Do not place any hot items on the top surface.

### Cold Mode

#### Pre-chill the Well



1. Flip the selector switch down. 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
  - Auto drain models: this will open the drain to allow any water in the well to drain.
  - Manual drain models: remove the drain plug to allow any water to drain.
2. Allow the equipment to run for approximately 60 minutes.

**Tip:** When using ice, for best performance run the equipment for approximately 2 hours before adding ice. This will help the ice remain solid.

### Hold Cold Food

1. Place containers of properly chilled food into the pre-chilled well.

**NOTICE:** Do NOT mound the food in the pans or elevate the food pans. This will remove the protection provided by the blanket of cold air and nullify NSF compliance.

2. For best temperature maintenance and food quality, regularly check the food temperature and stir the food.

**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.

### When Finished Using the Equipment



1. Flip the selector switch to the center position to turn off the well.
2. Remove the food containers.

### Hot Mode

#### CAUTION

Burn Hazard

Hot water and steam in the well can burn skin. Use protective gloves, mitts or potholders when removing food containers or covers. Hot food can also cause burns. Handle hot food carefully.

**NOTICE:** Do NOT operate in hot mode without water in the well.

### Pre-heat the Wells

1. Pour clean, fresh water into the bottom of the well to a depth of about 1" (2.5 cm).

**NOTICE:** Always maintain water in the well. Do not over fill.



2. Flip the selector switch up.
3. Cover the well with empty food containers or covers. Turn the heat control to the maximum heat setting. Preheat for 60 minutes.

### Hold Hot Food

1. Place containers of hot food product, above 140 °F (60 °C), into the preheated well.
2. Reduce the heat setting to a level that will maintain a safe holding temperature and maintain food quality.

**NOTICE:** Monitor food temperature closely for food safety. The United States Public Health Service recommends that hot food be held at a minimum of 140 °F (60 °C) to help prevent bacteria growth. Maintain correct water level and temperature setting. Periodically remove food container and check the water level. Add water if needed.

3. Maintain the water level. Approximately every 2 hours, remove the containers of food and check the water level in the well. Add hot water to the well if needed.

### When Finished Using the Equipment



1. Flip the selector switch to the center position to turn off the well.

2. Remove the food containers. Use gloves, mitts or pot holders to protect hands.

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.




CAUTION

Burn Hazard  
Allow equipment to cool before moving or cleaning.

To maintain the appearance and increase the service life, clean your equipment daily.

**NOTICE:** Do not use caustic cleaning chemicals, steel wool,scratching cleansers or commercial lime removal products to clean the equipment.

Well Was Operating In

Hot Mode	Cold Mode
1. Remove the food containers.	
2.  Flip the selector switch to the center position to turn off power to the well.	
3. Allow the equipment and water to cool.	3. Use a damp cloth or sponge dipped in soapy water to clean the inside of the well and the outside of the e quipment.
4. Drain the well.  • Auto-drain drop-ins: Flip selector switch down to open the drain. • Manual drain drop-ins: remove the drain plug.	4. Thoroughly rinse the equipment with clean water.
5.  After the water has drained, flip the selector s witch to the middle position to turn off the well.	
6. Use a damp cloth or sponge dipped in soapy water to clean the inside of the well and the outside of the equip ment.	
7. Thoroughly rinse equipment with water after cleaning.	

TROUBLESHOOTING

Problem	Might be Caused By	Course of Action
The drop-in does not have power.	Equipment is not plugged in.	Plug in the equipment.
	Circuit breaker is tripped.	Reset the circuit breaker.
	Defective circuit or in-adequate power supply.	Call licensed electrician.
The drop-in has power but is not operating.	Unknown.	Contact Vollrath Technical Services.
The wells do not heat or chill correctly.	Drafts or room air currents may be impacting 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 announcement, visit [www.vollrath.com](http://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](mailto:techservicereps@vollrathco.com)

Induction Products: 800.825.6036

Countertop Warming Products: 800.354.1970

Toasters: **800-309-2250**

All Other Products: 800.628.0832

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## FAQ



Can this equipment be used to cook raw food?

No, hot food stations are not intended to cook raw food or to reheat prepared food.

How long can food be held in refrigerated cold stations?

Refrigerated cold stations are best used for holding periods up to four hours.

What type of containers are recommended for best performance?

Stainless steel containers are recommended for best performance.

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## Documents / Resources



[VOLLRATH FC-6HC-01120-AD Hot/Cold Well Modular Drop-ins](#) [pdf] Instruction Manual  
FC-6HC-01120-AD Hot Cold Well Modular Drop-ins, FC-6HC-01120-AD, Hot Cold Well Modular Drop-ins, Modular Drop-ins, Drop-ins, ins

## References

- [User Manual](#)

[Manuals+](#), [Privacy Policy](#)

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