




## **VOLLRATH FC Series Refrigerated and Non-Refrigerated Cold Pan and Frost Top Drop-ins Instruction Manual**

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**Operator's Manual**

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## Refrigerated and Non-Refrigerated Cold Pan and Frost Top Drop-ins

### Refrigerated Pans



**NSF**

<a href="#">FC-4C-01120-N</a>	One Pan
<a href="#">FC-4C-02120-N</a>	Two Pan
<a href="#">FC-4C-03120-N</a>	Three Pan
<a href="#">FC-4C-04120-N</a>	Four Pan
<a href="#">FC-4C-05120-N</a>	Five Pan
<a href="#">FC-4C-06120-N</a>	Six Pan



## Standard

<a href="#">FC-4C-01120-R</a>	One Pan
<a href="#">FC-4C-02120-R</a>	Two Pan
<a href="#">FC-4C-03120-R</a>	Three Pan
<a href="#">FC-4C-04120-R</a>	Four Pan
<a href="#">FC-4C-05120-R</a>	Five Pan
<a href="#">FC-4C-06120-R</a>	Six Pan

## Short Side Refrigerated Pans



## NSF

<a href="#">FC-4CS-02120-N</a>	Two Pan
<a href="#">FC-4CS-03120-N</a>	Three Pan
<a href="#">FC-4CS-04120-N</a>	Four Pan



**Standard**

<a href="#"><u>FC-4CS-02120-R</u></a>	Two Pan
<a href="#"><u>FC-4CS-03120-R</u></a>	Three Pan
<a href="#"><u>FC-4CS-04120-R</u></a>	Four Pan

**Non-Refrigerated Pans**



**Standard**

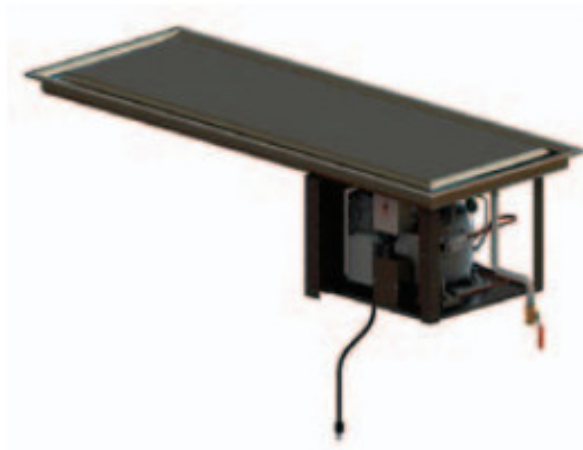
<a href="#"><u>36491</u></a>	One Pan
<a href="#"><u>36450</u></a>	Two Pan
<a href="#"><u>36451</u></a>	Three Pan
<a href="#"><u>36452</u></a>	Four Pan
<a href="#"><u>36453</u></a>	Five Pan
<a href="#"><u>36454</u></a>	Six Pan



## Short Side

<a href="#">36654</a>	Two Pan
<a href="#">36657</a>	Three Pan
<a href="#">36660</a>	Four Pan

## Refrigerated Frost Tops



## Frost Top

<a href="#">FC-4C-02120-F</a>	Two Pan
<a href="#">FC-4C-03120-F</a>	Three Pan
<a href="#">FC-4C-04120-F</a>	Four Pan
<a href="#">FC-4C-05120-F</a>	Five Pan
<a href="#">FC-4C-06120-F</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**

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:**

- 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 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.

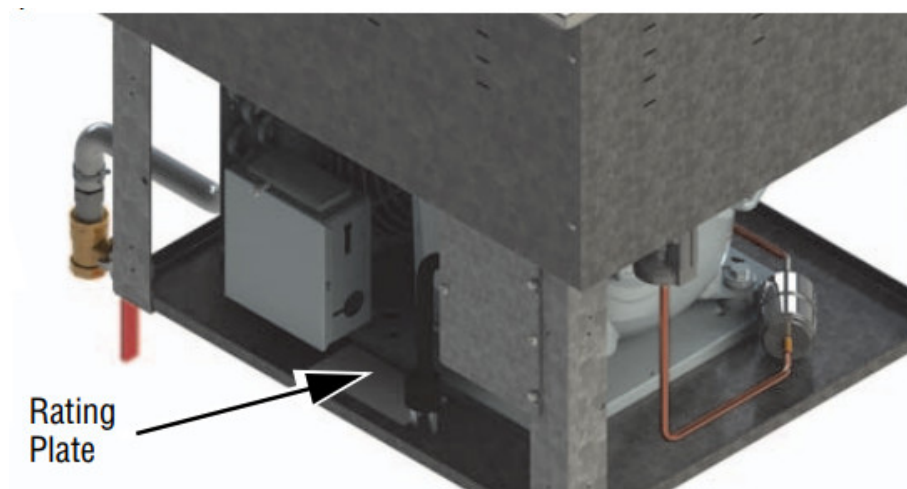
## FUNCTION AND PURPOSE

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 of time. 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

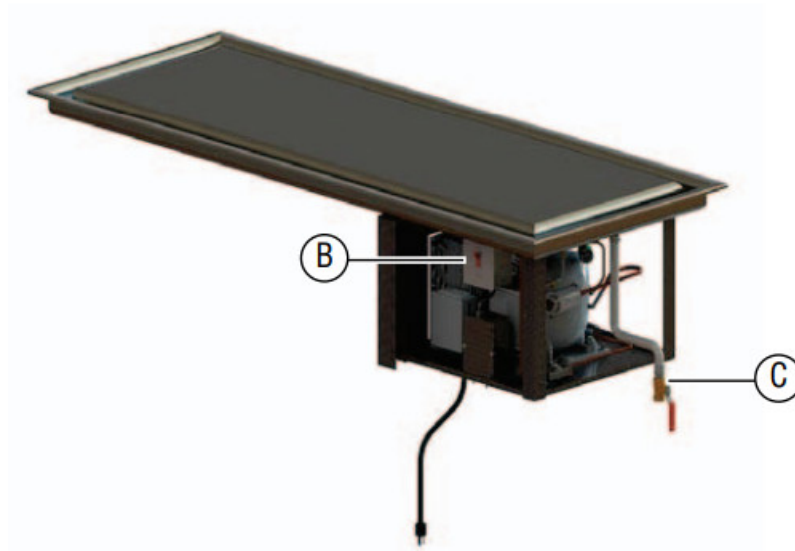
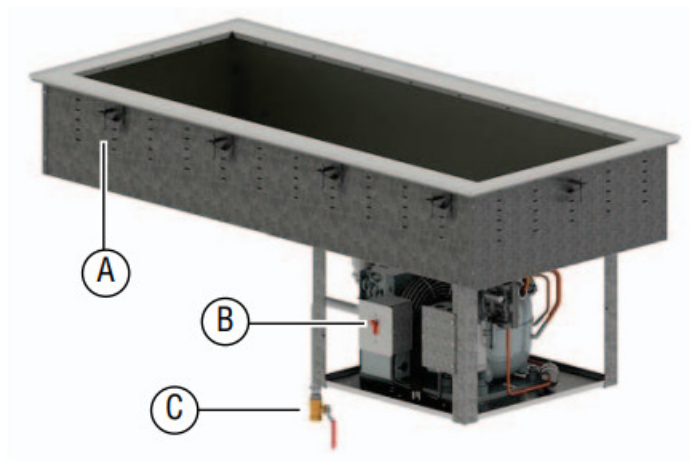
The serial number for this equipment can be found on the rating plate located below the well, near the power cord. To aid in future communication about your product, please record the serial number in the space below.

## FEATURES

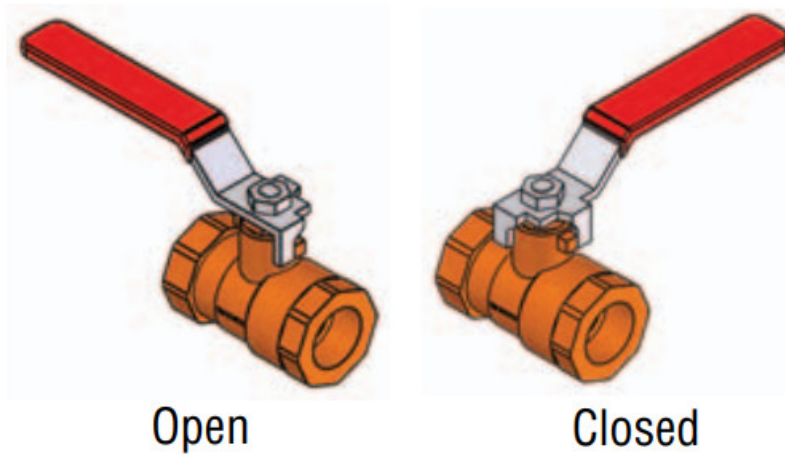


Serial Number

## 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

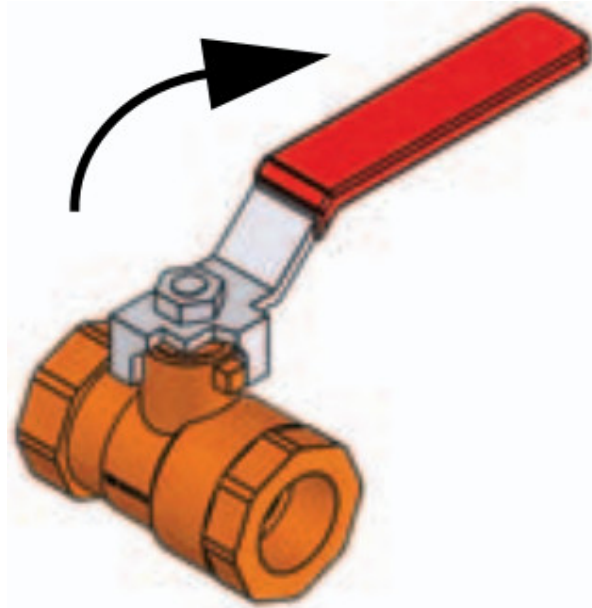
	<p><b>⚠ WARNING</b></p>
	<p><b>Electrical Shock Hazard</b> Keep water and other liquids from entering the inside of the unit. Do not over fill pans or trays. Liquid could contact the electrical components and cause a short circuit or an electrical shock.</p>

**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 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

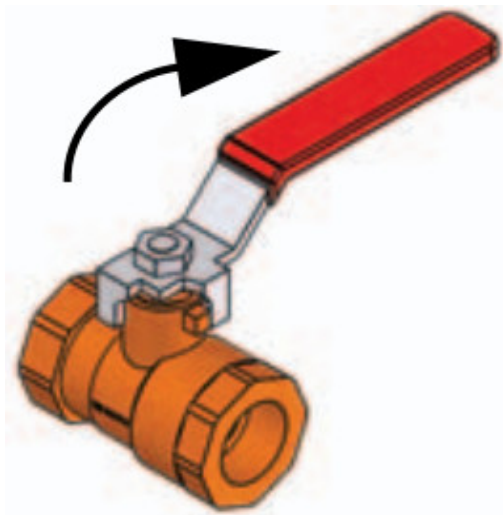


2. Plug electrical power cord into a outlet that matches the rated voltage on the nameplate.
3. Turn the power switch to the ON position. Note: This equipment features a bump start, which starts the compressor in stages to protect the components. When the equipment is switched ON, the compressor will 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.

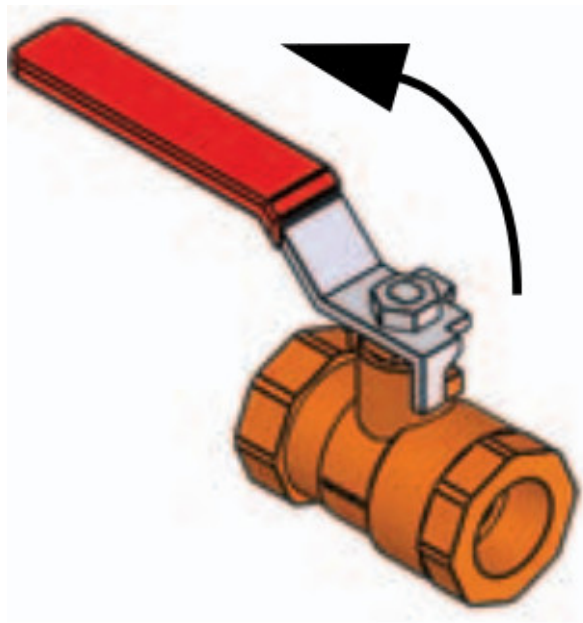
### CLEANING

	<p><b>⚠ WARNING</b></p> <p><b>Electrical Shock Hazard</b> Do not spray water or cleaning products. Liquid could contact the electrical components and cause a short circuit or an electrical shock.</p>
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**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 unit.	Verify that voltage rating on the drop-in matches the source voltage. If not, have a licensed electrician install 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 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.vollrathfoodservice.com](http://www.vollrathfoodservice.com).

**The Vollrath Company, L.L.C.**

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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

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

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**Documents / Resources**

	<p><a href="#">VOLLRATH FC Series Refrigerated and Non-Refrigerated Cold Pan and Frost Top Drop-ins [pdf] Instruction Manual</a></p> <p>FC-4C-01120-N, FC-4C-02120-N, FC-4C-03120-N, FC-4C-04120-N, FC-4C-05120-N, FC-4C-06120-N, FC-4CS-02120-N, FC-4CS-03120-N, FC-4CS-04120-N, FC Series Refrigerated and Non-Refrigerated Cold Pan and Frost Top Drop-ins, FC Series Refrigerated and Non-Refrigerated Cold Pan, Refrigerated and Non-Refrigerated Cold Pan and Frost Top Drop-ins, Refrigerated and Non-Refrigerated Cold Pan, Refrigerated Cold Pan, Non-Refrigerated Cold Pan, Cold Pan, Pan</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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