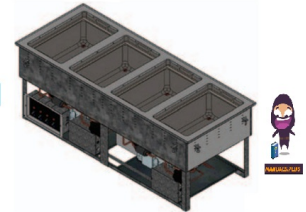




NSF7 Hot Cold Well
Modular Drop-Ins



VOLLRATH NSF7 Hot Cold Well Modular Drop-Ins Instruction Manual

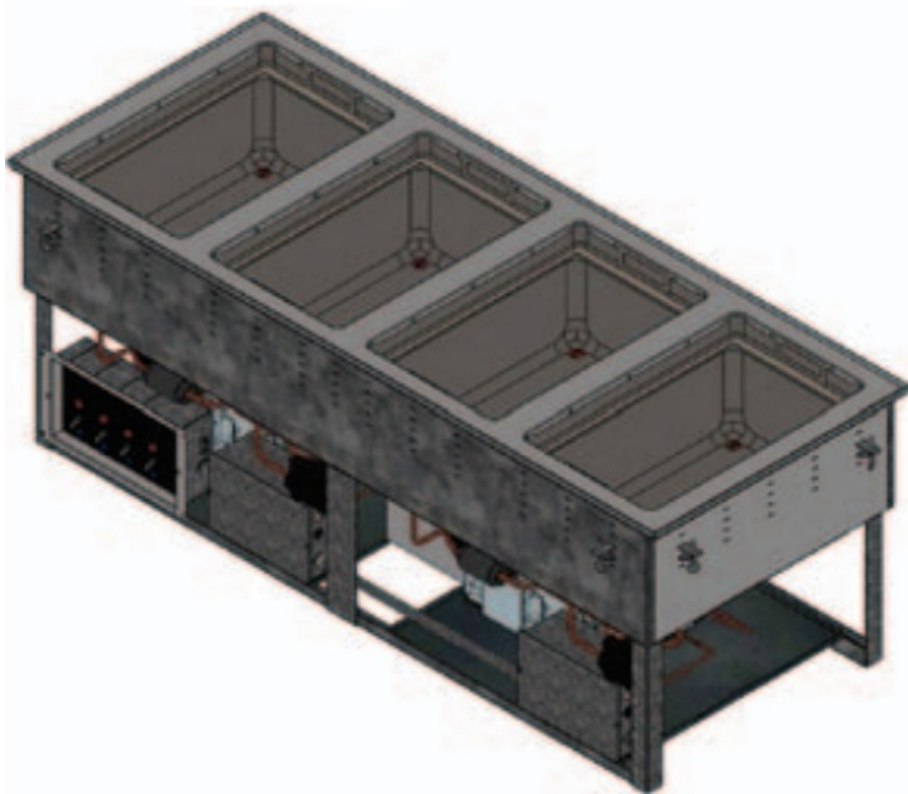
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VOLLRATH NSF7 Hot Cold Well Modular Drop-Ins



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:** Auto/Manual options available
- **Voltage:** 120V, 120/208-240V
- **Part Number:** 351818-1

Product Usage Instructions

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):** UP for Hot mode, Middle for Off, Down for Cold mode
- **B. Cold Mode Indicator Light:** Illuminates in cold mode
- **C. Hot Mode Indicator Light:** Illuminates in hot mode
- **D. Temperature Control Dial (Hot mode only):** Adjusts the temperature of the well

Operation

1. Pre-chill the Well.

1. Flip the selector switch down. Note: The equipment has a bump start feature to protect components.
2. Allow the equipment to run for approximately 60 minutes.
 - **Tip:** For best performance with ice, run the equipment for about 2 hours before adding ice to help it remain solid.

FAQ

Q: Can this equipment be used for cooking or reheating food?

A: No, hot food stations are not intended for cooking raw food or reheating prepared food.

Q: How long can food be held in refrigerated cold stations?

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

OTHER MODELS



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

To reduce the 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 cords 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 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 of 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
FC-6HC-01120-AD	1	Auto	120
FC-6HC-01208-AD			120/ 208-240
FC-6HC-02120	2	Manual	120
FC-6HC-02120-AD		Auto	
FC-6HC-02208		Manual	120/ 208-240
FC-6HC-02208-AD		Auto	
FC-6HC-03120	3	Manual	120
FC-6HC-03120-AD		Auto	
FC-6HC-03208		Manual	120/ 208-240
FC-6HC-03208-AD		Auto	
FC-6HC-04208	4	Manual	120/ 208-240
FC-6HC-04208-AD		Auto	

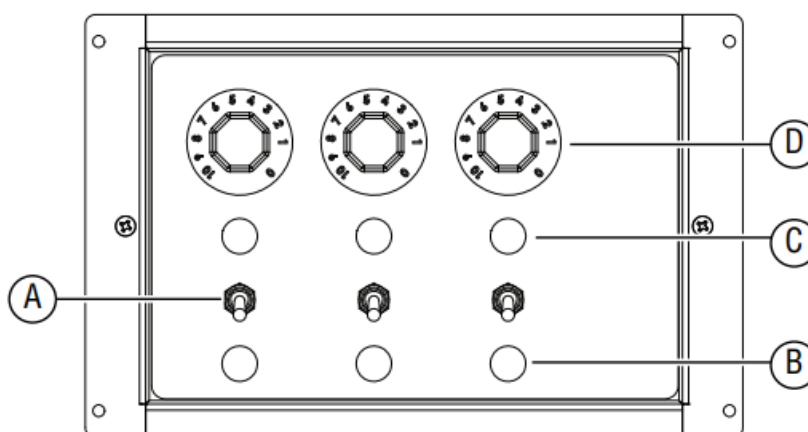
INSTALLATION

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 overfill 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.
- **NOTICE:** Drain the water in the well(s) before switching from hot mode to cold mode.
- **NOTICE:** Do not use food pans deeper than 6" (15.2 cm).
- **NOTICE:** 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 the 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 equipment.
4. Drain the well. <ul style="list-style-type: none"> Auto-drain drop-ins:  Flip the 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 switch 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 equipment.	
7. Thoroughly rinse equipment with water after cleaning.	

TROUBLESHOOTING

Problem	Might be Caused By	Course of Action
The drop-in does not have power.	The equipment is not plugged in.	Plug in the equipment.
	A circuit breaker is tripped.	Reset the circuit breaker.
	Defective circuit or inadequate power supply.	Call a 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 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.
- 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



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.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**
- **Toasters: [800-309-2250](tel:800-309-2250)**
- **All Other Products: 800.628.0832**
- www.vollrathfoodservice.com

Documents / Resources

	<p>VOLLRATH NSF7 Hot Cold Well Modular Drop-Ins [pdf] Instruction Manual NSF7, NSF7 Hot Cold Well Modular Drop-Ins, Hot Cold Well Modular Drop-Ins, Well Modular Dr op-Ins, Modular Drop-Ins, Drop-Ins</p>
	<p>VOLLRATH NSF7 Hot Cold Well Modular Drop-Ins [pdf] Instruction Manual NSF7, NSF7 Hot Cold Well Modular Drop-Ins, Hot Cold Well Modular Drop-Ins, Well Modular Dr op-Ins, Modular Drop-Ins, Drop-Ins</p>

References

- [User Manual](#)

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