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ENGLISH

Operator's Manual

FORCED AIR COLD PAN DROP-INS



Item	Description	Dimensions	HP	Refrigerant	Voltage	Hz	Amps	Plug
		(L x W x H) IN (CM)						
FAC-3	3 Pan Forced Air Cold Drop-in	40-3/4 x 26 x 28-5/8 (105.4 x 66 x 72.7)	1/3	R404A, 14 Oz.	120	60	6	5-15P

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. 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.

These precautions should be followed at all times. Failure to follow these precautions could result in injury to yourself and others.

- 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.
- Unit should only be used in a flat, level position.
- Keep equipment and power cord away from open flames, electric burners or excessive heat.
- Do not operate if equipment has been damaged or is malfunctioning in any way.

FUNCTION AND PURPOSE

This unit is intended to hold containers of pre-chilled cold food at the proper serving temperature. This unit is not intended to cool hot food or cool any food not properly chilled before being placed in the unit. This equipment is not intended for household, industrial or laboratory use.

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.

UNPACKING THE EQUIPMENT

When no longer needed, dispose of all packaging and materials in an environmentally responsible manner.

1. Remove all packing material and tape, as well as any protective plastic from the equipment.
2. Clean any glue residue from the plastic or tape.
3. Thoroughly wash the well and components before using. Refer to the Cleaning procedure in this manual.

INSTALLATION

Drop-in wells must be installed by qualified service personnel.

DROP-IN

Clearance Requirements

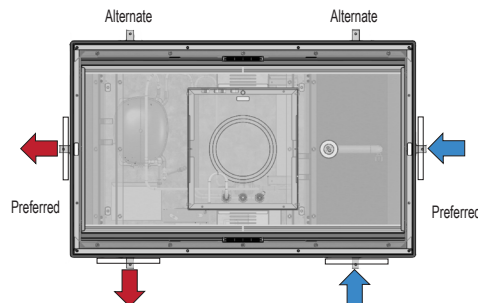
- Requires minimum 34" (86.4 cm) high countertop
- Zero clearance on all sides
- For best performance, prevent drafts and room air currents from disturbing the curtain of cold air immediately above the food pans.

Venting Requirements

The drop-ins must have adequate ventilation. Minimum requirements are listed in the table below.

Drop-in	Number of cutouts		Size
	Intake	Discharge	
Three- Pan	1	1	8" x 10" (20.3 x 25.4 cm)

The preferred location for the venting cutouts/louvers is on the short ends of the cabinet. If the short ends are not available, the long sides can be used. See drawing below. When the long sides are used, Vollrath recommends using a fan to assist air movement.



Drop-in Cutout Dimensions

Drop-in cutouts must have a corner radius of 7/8".

Drop-in	Cutout Dimension
Three Pan	40-3/4" x 25-1/4" (103.5 x 64.1 cm)

Seal the Flange

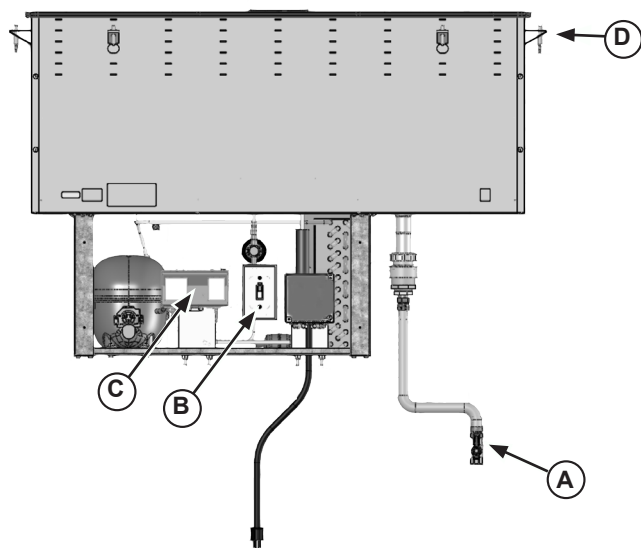
1. Place the water-tight gasket over the cut-out.
2. Center the drop-in well in the cutout opening.
3. Tighten the thumbscrews of the mounting clips in an alternating pattern to evenly compress the gasket. The gasket should create an even gap between the well and mounting surface.

ON/OFF SWITCH

Mount the control switch on the cabinet.

- Cutout Dimension: 2" x 3" (5.1 x 7.6 cm)
- Cord Length: 4 ft. (121.9 cm)

FEATURES AND CONTROLS



- (A) **Drain Valve** - Drains water from the pan
- (B) **ON/OFF Switch** - Switches the equipment power ON or OFF
- (C) **Dual Pressure Control** - The high pressure side safety cuts out at a discharge pressure of 420-450 PSIG with auto reset. The low pressure side controls the compressor as follows: Cut-In @ 77-79 PSIG, Cut-Out @ 17-19 PSIG.
- (D) **Mounting Clip** - Secures the unit to the mounting surface

OPERATION

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

NOTICE: The unit operates on the principle of positive fan pressure developed by the unit cooler fan located in the well. To ensure the cold air vents discharge the necessary flow of cold air over the food:

- Use all internal well components provided: drop sides, false bottom, false bottom support brackets and adapter bar support brackets.
- Adapter bars and/or templates must be used to eliminate air gaps between and around food pans.
- The drain valve must be kept closed.
- For best performance, prevent drafts and room air currents from disturbing the curtain of cold air immediately above the food pans.

1. Verify the drain valve is CLOSED. The valve is in the CLOSED position when the handle of the valve forms a "T" with the body of the valve.
2. Plug the equipment into a properly grounded electrical supply matching the nameplate rating.

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.

3. Turn the power switch to the "ON" position. This unit does not have an adjustable temperature setting. Allow the unit to run for approximately 30 minutes.

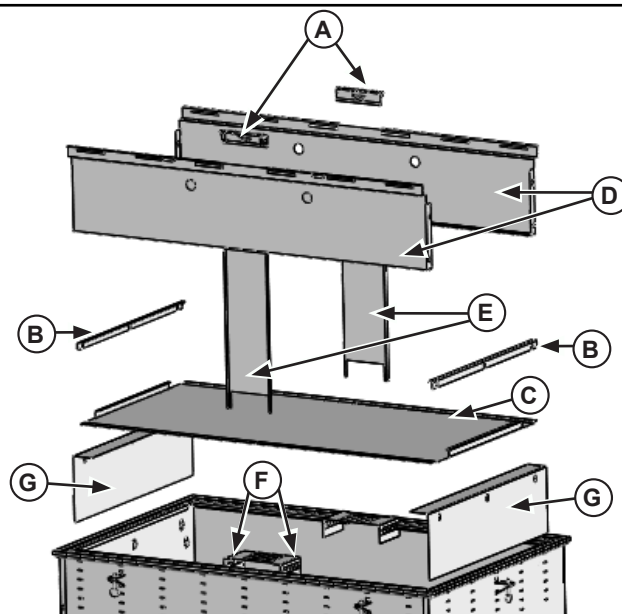
NOTICE: Do NOT use ice in the well.

4. Place containers of properly chilled food into the pre-chilled unit.
5. Regularly check the food temperature.
6. When finished using the unit, turn the power switch to the "OFF" position.
7. Remove the food containers.
8. Open the drain valve and drain the water. The valve is in the OPEN position when the handle of the valve is aligned with the body of the valve.
9. Close the drain valve. Rotate the valve to the CLOSED position, when the handle of the valve forms a "T" with the body of the valve.

CLEANING

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

	WARNING Electrical Shock Hazard. Prevent water and other liquids from entering the inside of the unit. Liquid inside the unit could cause an electrical shock.
	Do not spray equipment with water or cleaning products.



- (A) Air intake caps
- (B) Adapter bar support brackets
- (C) False bottom
- (D) Drop sides
- (E) Air intake channels
- (F) Air mixing boxes
- (G) False bottom support brackets

CLEANING PROCEDURE

1. Turn the power switch to the "OFF" position.
2. Remove the food containers, adapter bars and/or templates.
3. Open the drain valve and drain the water. The valve is in the OPEN position when the handle of the valve is aligned with the body of the valve.
4. Remove the two air intake caps.
5. Use a flathead screwdriver to loosen the screws on the adapter bar support brackets. Remove the brackets.
6. Remove the false bottom.
7. Use a flathead screwdriver to dis-assemble and remove the two drop sides.

8. Remove the two air intake channels.
9. Lift and remove the two air mixing boxes.
10. Use a flathead screwdriver to loosen the screws on each false bottom support bracket. Remove the brackets.
11. Use a damp cloth or sponge dipped in soapy water to clean the components and the inside of the well.

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

12. Thoroughly rinse the equipment with water after cleaning.
13. Reassemble the components.
14. Close the drain valve. Rotate the valve to the CLOSED position, when the handle of the valve forms a "T" with the body of the valve.

TROUBLESHOOTING CHART

Problem	It might be caused by	Course of Action
Unit does not chill correctly.	Unit is not connected to an electrical outlet.	Plug cord into an electrical outlet.
	Internal well components not installed.	Use all internal well components provided: drop sides, false bottom, false bottom support brackets and adapter bar support brackets.
	Adapter bars and/or templates not in use.	Use adapter plates and/or templates.
	Drafts and room air currents disturbing the curtain of cold air immediately above the food pans.	Eliminate drafts and room air currents.
	Compressor is not functioning correctly.	Contact Vollrath Technical Services.

SERVICE AND REPAIR

There are no user serviceable parts within this appliance. 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 Service from the list below.

VOLLRATH Technical Service • 1-800-628-0832 • Email: techservicereps@vollrathco.com

When contacting Vollrath Technical Service, 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 for a period of one year, except 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.



www.vollrath.com

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