



# Operator's Manual

## Low Profile Heat Strips

	<b>WARNING</b>
<b>Fire, Injury, Death Hazard</b>	
Correct precautions, procedures and regulations for usage must be followed. Operation and safety training is necessary for all users of this equipment.	

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.** Save the original box and packaging. Use this packaging to ship the equipment if repairs are needed.

### 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 that match rating on the nameplate.
- Use equipment in a flat, level position.
- Do not spray controls or outside of equipment with liquids or cleaning agents.
- Keep equipment away from open flames, electric burners or excessive heat.
- Do not operate unattended.
- Do not operate if equipment has been damaged or is malfunctioning in any way.



Item No.	Description	Length	Volts
FC-4SH	Low profile heat strip	18" to 84"	120V or 208V

### FUNCTION AND PURPOSE

These units are intended to be used as a heat source to help maintain food at safe temperatures until served. They are not intended or designed to cook raw food or to reheat prepared food. Food must be prepared and placed in food stations at proper temperatures.

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## CODES AND REQUIREMENTS

### Clearance Requirements

- This unit must be installed in an area that will not be affected by the heat from the unit. Damage to solid surface counter tops or other materials in the heat zone of this product are not covered under warranty.

### Environment Requirements

- Refer to Clearance Requirements table for acceptable spacing around combustible materials.
- Heat strips have been evaluated for use above steam tables.

### Electrical Requirements

- Each unit must be hardwired into a dedicated circuit that matches the rating on the label found on the front of the heat strip.
- Stock wire leads are rated 450°C minimum. Do not replace stock leads with lower temperature wire.
- All wiring between food warmer and control box must be immediately enclosed with suitable enclosure or conduit.

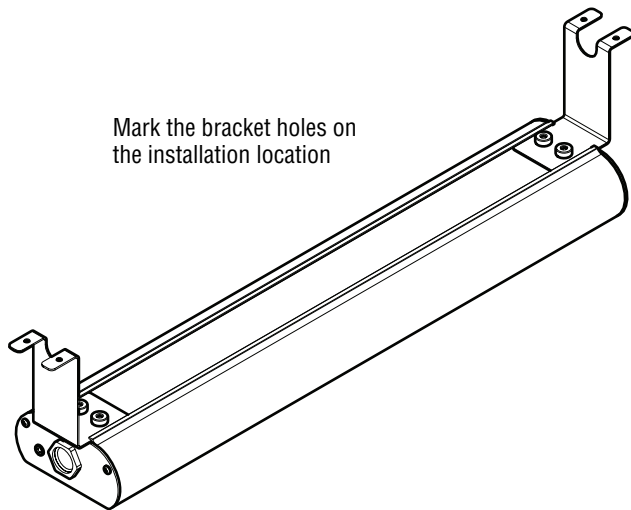
Clearance (Minimum Distances)	Non-Combustible Surface (Uncoated Strip)	Non-Combustible Surface (Coated Strip)	Combustible Surface
Top of strip to surface above	1" (2.5 cm)	2" (5.1 cm)	2" (5.1 cm)
Side of strip to adjacent surface	1" (2.5 cm)	4" (10.2 cm)	5" (12.7 cm)
End of strip to adjacent surface	1" (2.5 cm)	1" (2.5 cm)	4" (10.2 cm)
Bottom of strip to surface below	11" (27.9 cm)	16" (40.6 cm)	18" (45.7 cm)

## UNIT INSTALLATION

### Heat Strip Installation

All units are supplied with 3" mounting brackets. Optional brackets that can be purchased as accessories are 1" (p/n 353028-2) and 2" (p/n 353029-2). An optional lead wire extension kit (p/n 353027-2) can be purchased to extend the 6 foot stock leads an additional 6 feet.

- On the installation location, mark the center mount bracket holes. Make sure the location supports the weight of the unit.

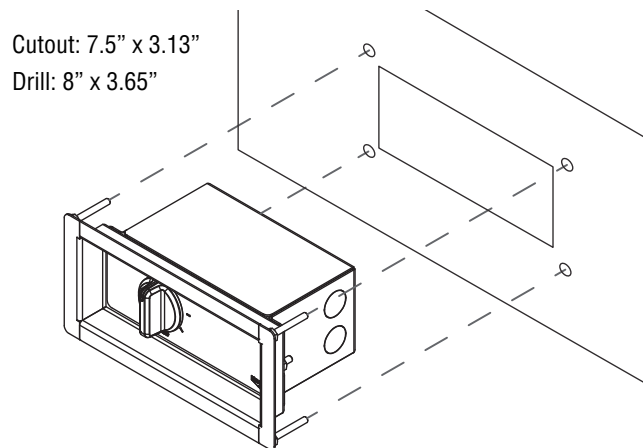


- Secure the top mount brackets to the mounting holes using lock washers and screws. Repeat on the other end.
- Mount the brackets and unit to a suitable surface using holes and suitable hardware.
- For most effective heating performance, mount the bottom of the heat strip approximately 16 inches above the countertop. Refer to the Clearance Requirements section for full range of acceptable mounting heights.


### Control Box Installation


Mount the remote control box in the cabinet or structure where the heat strip is installed.


- Cut a 7.50" wide x 3.13" high rectangular cutout to provide clearance for the box.
- Drill four 1/4" mounting holes spaced 8" wide by 3.65" high centered around the cutout.
- Insert the control box into the mounting holes and secure it using the provided lock nuts.



## OPERATION

	<p><b>CAUTION</b></p> <p><b>Burn Hazard</b> Do not touch hot food, liquid or heating surfaces while equipment is heating or operating.</p>
<p>Hot surfaces, steam and food can burn skin. Allow the hot surfaces to cool before handling. Do not drop or spill water onto the cooking surface as it can spray or splatter.</p>	

	<p><b>WARNING</b></p> <p><b>Fire Hazard</b> Do not install unit too close to combustible material. Do not place combustible material directly under or on top of unit. Refer to the Clearance Requirements on page 2 for proper spacing around combustible materials.</p>
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	<p><b>WARNING</b></p> <p><b>Electrical Shock Hazard</b> Keep water and other liquids from entering the inside of the unit. Liquid inside the unit could cause an electrical shock. Unit must be installed by qualified personnel in accordance with all local and national ordinances and must comply with UL COA.</p>
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**NOTICE:** Certain containers, such as foam or plastic, may melt if left in the heat zone. Also, food may begin to dry if left in the heat zone for an extended time.

1. Make sure there are no combustible materials in contact or near the food-warming unit.
2. Turn the heat switch to the "ON" position or set the INFINITE HEAT CONTROL to the desired setting. Allow the unit to preheat for approximately 15 minutes before placing food in the heat zone.

3. Place food items to be kept warm in the heat zone. Regularly check the food temperature. Adjust controls as necessary.

**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 when needed.

4. When not in use, turn the heat switch to the "OFF" position or rotate the INFINITE HEAT CONTROL to the zero (0) position.




Toggle Control



Infinite Heat Control

## CLEANING

	<p><b>CAUTION</b></p> <p><b>Burn Hazard</b> Allow equipment to cool before moving or cleaning.</p>
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	<p><b>WARNING</b></p> <p><b>Electrical Shock Hazard</b> Keep water and other liquids from entering the inside of the unit. Liquid inside the unit could cause an electrical shock.</p>
<p>Do not spray the unit or controls with water or cleaning products.</p>	

1. Turn the power switch or the INFINITE HEAT CONTROL to the "OFF" position. Allow the unit to completely cool.
2. Wipe the unit exterior with a clean damp cloth.
3. Do not use abrasive materials, scratching cleansers or a scouring pad to clean the unit. These can damage the finish.
4. Thoroughly wipe off any mild soap or chemical cleaners. Residue could corrode the surface of the unit.

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## TROUBLESHOOTING

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Problem	Might be Caused By	Course of Action
Unit is switched "ON" but there is no heat.	No power to the unit.	Check that there is power to the outlet. Reset circuit breaker if necessary.
	Defective switch.	Replace the switch.
	Wiring or heating element problem.	Check that all wires are good. Check that the element connection is good. Check element and replace if necessary.
The unit is on, but low heat.	Unit is mounted too high above the heating zone.	Re-mount unit lower, placing heat closer to heating zone. See the Unit Installation Clearances chart on page 2.
	Excess cold air circulation around heating zone or unit.	Restrict or redirect air movement away from heating zone or unit.
	Incorrect power supply (low).	Check that the power supply matching the nameplate rated voltage.
Control switches burn out after a short time.	Control box is mounted too close to the heated zone below the heat strip.	Make sure control box is mounted far enough away from the heated zone. Maximum ambient control box temperature should not exceed 104°F (40°C).

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## SERVICE AND REPAIR

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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.

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

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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).

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