



Outperform every day.™

Project:
Item Number:
Quantity:

NSF7 REFRIGERATED COLD PAN DROP-IN



DESCRIPTION

Vollrath's NSF7 Refrigerated Cold Pans hold pre-chilled food at proper serving temperature.

Refrigerated cold drop-ins are best used for holding periods up to 4 hours. For best performance, stainless steel containers are recommended.

Modular drop-in orders cannot be canceled or returned.

False Bottom Options

Optional perforated false bottom is nominal 1" (2.5 cm) high and constructed of 18-gauge 300 series stainless steel. False bottom will reduce well depth by 1 inch.

False Bottom Item No.	Fits Drop-In Item No.
<input type="checkbox"/> 70100	36456
<input type="checkbox"/> 36913-2	36429
<input type="checkbox"/> 36914-2	36430
<input type="checkbox"/> 36915-2	36434
<input type="checkbox"/> 36916-2	36436
<input type="checkbox"/> 98855-2	36438

Agency Listings



Meet NSF7 performance testing for open top refrigerated buffet units

Due to continued product improvement, please consult www.vollrath.com for current product specifications.

ITEMS

Item No.	Description	Item No.	Description
36456	One Pan	36434	Four Pan
36429	Two Pan	36436	Five Pan
36430	Three Pan	36438	Six Pan

FEATURES

- Top is 18-gauge stainless steel with seamless well
- Molded breaker gasket fitted under drip edge
- Flat work surface around opening
- A full-perimeter drip edge contains spills and condensation within the stainless steel countertop area of the drop-in
- A 3" (7.6 cm) recess lowers the food pan below the work surface to minimize the impact of ambient air
- The deep well is designed to accommodate standard 12" x 20" (30.5 x 50.8 cm) pans with adaptor bars
- 1" (2.5 cm) integral drain
- Refrigeration coils surround the exterior side walls of well for maximum cooling
- High-density polyurethane foam insulation surrounds the exterior of the well to provide the most efficient performance and energy savings
- Condensing unit suspended below well
- Temperature control on compressor
- Exterior housing is 18-gauge galvanized steel
- 6 ft. (183 cm) cord with plug, does not require hard wiring
- On/Off switch is mounted on side of compressor housing
- Positioning clips provided to center drop-in within cutout
- Designed for top-mount installation Refrigerant is R134A to meet federal standards

WARRANTY

All models shown come with Vollrath's standard warranty against defects in materials and workmanship. For full warranty details, please refer to www.Vollrath.com.

CLEARANCE REQUIREMENTS

- Zero clearance installation on all sides
- For best performance, prevent drafts and room air currents from disturbing the curtain of cold air immediately above the food pans
- 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.
- See back page for ventilation requirements

Approvals	Date



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www.vollrath.com

The Vollrath Company, L.L.C.

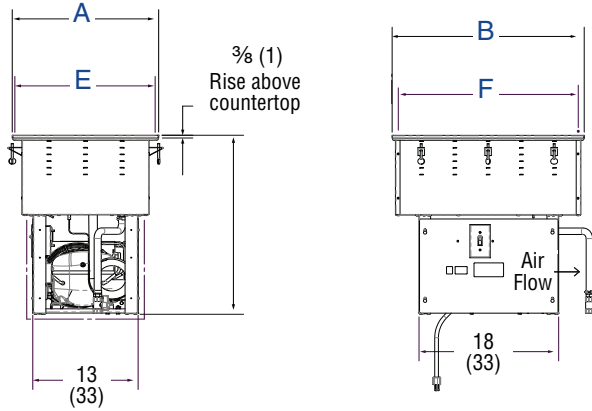
1236 North 18th Street
Sheboygan, WI 53081-3201 U.S.A.
Main Tel: 800.624.2051 or 920.457.4851
Main Fax: 800.752.5620 or 920.459.6573
Customer Service: 800.628.0830
Canada Customer Service: 800.695.8560

Technical Services
techservicereps@vollrathco.com
Induction Products: 800.825.6036
Countertop Warming Products: 800.354.1970
All Other Products: 800.628.0832

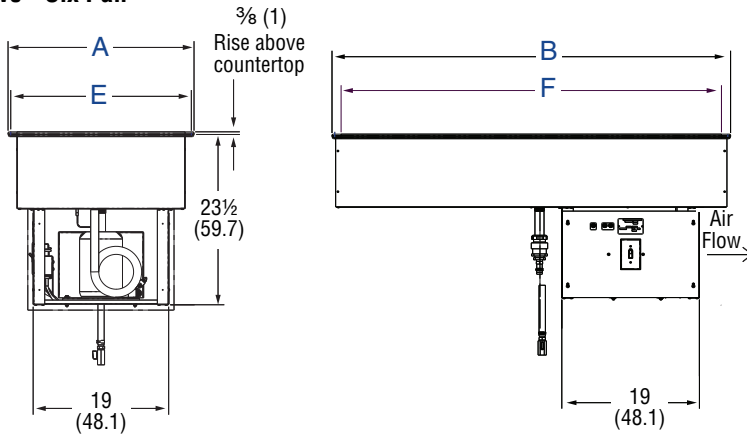
NSF7 REFRIGERATED COLD PAN DROP-IN

DIMENSIONS (Inches (cm))

One Pan



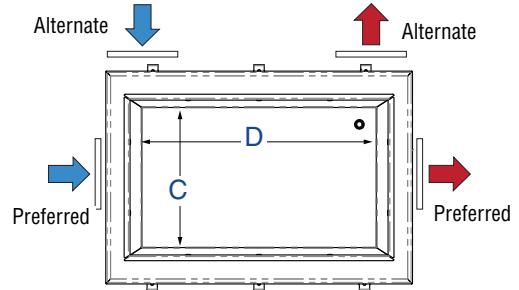
Two - Six Pan



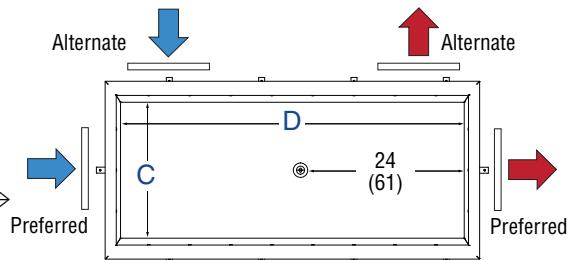
VENTING REQUIREMENTS

Customer supplied louvers must be installed in surrounding cabinet to ensure adequate ventilation. One intake and one discharge louver are required. Preferred louver location is the short ends of the cabinet.

One and Two Pan



Three - Six Pan

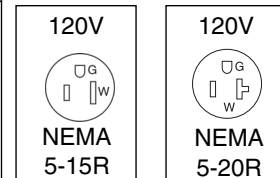


SPECIFICATIONS

Item No.	Pan Size	Overall		Inner (Lower)		Cutout*		Compressor (HP)	Voltage	Amps	Plug
		A	B	C	D	E	F				
36456	One	18 1/16 (45.9)	26 (66)	11 7/8 (30.2)	19 7/8 (50.5)	17 9/16 (44)	25 1/4 (64.1)	1/5	120	3.8	NEMA 5-15P
36429	Two		29 (73.6)		24 3/4 (62.9)		28 1/4 (71.8)	1/4		4.9	
36430	Three		41 1/2 (105.4)	19 7/8 (50.5)	37 1/2 (95.3)		40 3/4 (103.5)				
36434	Four	26 (66)	54 3/4 (139.1)		50 1/4 (127.6)	25 1/4 (64.1)	54 (137.2)	1/3		7.2	
36436	Five		68 (172.7)		63 (160)		67 1/4 (170.8)	1/2		11	NEMA 5-20P
36438	Six		81 1/4 (206.4)		75 3/4 (192.4)		80 1/2 (204.5)				

*Opening cutout must have a 7/8" (2.2 cm) corner radius.

Receptacles



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