

TWO WELL HOT MODULES



DESCRIPTION

Vollrath's two-well drop-ins keep hot foods at proper serving temperatures. They are designed for top-mount installation and do not require hard-wiring

SHORT DESCRIPTION

Two-well hot-drop-in, flange and full-size wells, 300 series stainless steel, standard or manifold drains, insulated on all non-exposed sides, cord with plug, stainless steel remote control panel, mounting clips.

Note: Orders for drop-ins cannot be canceled or returned.

Note: Drop-in meets NSF4 performance standards only when using moist heat. Operation with water is required for even heating of the food product.

Project: Item Number: Quantity:

Item Numbers			Description	
Standard	Manifold	Manifold w/ Auto-Fill	Control	Voltage
1000 Watts Per Well				
3639901	3639951	3639961	Infinite	120
3639911	3639971	3639981	Thermostatic	
3640001	3640051	3640061	Infinite	208-240
3640011	3640071	3640081	Thermostatic	
625 Watts Per Well				
36399	3639950	3639960	Infinite	120
3639910	3639970	3639980	Thermostatic	
36400	3640050	3640060	Infinite	208
3640010	3640070	3640080	Thermostatic	
36472	3647250	3647260	Infinite	240
3647210	3647270	3647280	Thermostatic	

FEATURES

- Top flange and drawn well are 300 series stainless steel
- Include gasket for under drip edge
- Standard drain is $\frac{1}{2}$ " (1.3 cm) with individual well ball valves
- Manifold drain is 1" (2.5 cm) copper tubing with master manifold shut off
- Insulated on all sides, including between each well
- Includes 6' (1.8 m) cord with plug. Does not require hard-wiring
- Stainless steel control panel with individual controls and power indicator light for each well
- Control panel has 4' (121.9 cm) tethered connection for flexible mounting locations
- Includes standard mounting clips for use on counters up to 3" (7.6 cm) thick for easy installation
- Accepts full-size and fractional pans up to 6" (15.2 cm) deep
- Adapter bars are recommended when using fractional pans

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.

ACCESSORIES

□ Sheet pan adapter available. Item No. 19186.

CLEARANCE AND ENVIRONMENT REQUIREMENTS

- Zero-clearance installation
- Indoor use only. Room temperature and HVAC can effect performance temperatures

Approvals

Date



Agency Listings

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



www.vollrath.com

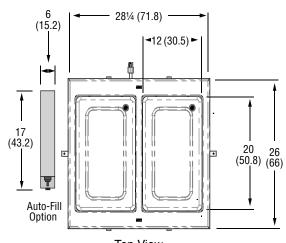
The Volirath Company, L.L.C. 1236 North 18th Street Sheboygan, WI 53081-3201 U.S.A. Main Tel: 800.624.2051 or 920.457.4851 Main Fax: 800.752.5620 or 920.459.6573 Customer Service: 800.628.0830 Canada Customer Service: 800.695.8560

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

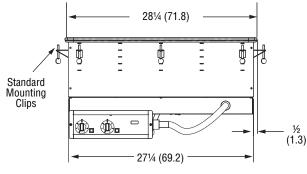
The Vollrath Company, L.L.C

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DIMENSIONS (Shown in inches (cm))



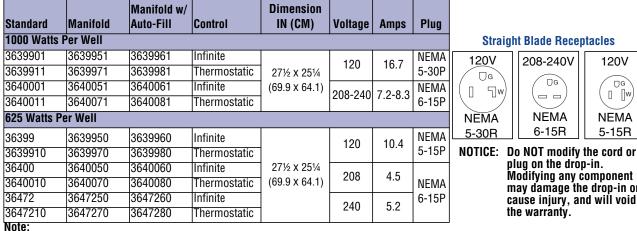
Top View



Operator View

Controls must be mounted on operator (raceway) side for proper orientation with wells.

ELECTRICAL SPECIFICATIONS



Note: Cutout must have a 7/8" (2.2 cm) corner radius.



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Cutout

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

Form Number L35506

Straight Blade Receptacles

208-240V

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NEMA

6-15R

the warranty.

plug on the drop-in. Modifying any component

may damage the drop-in or

cause injury, and will void

120V

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