

**Project: Item Number:** 

Quantity:

# 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.

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

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

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	200-240					
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 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** 

Outperform every day."

www.vollrath.com

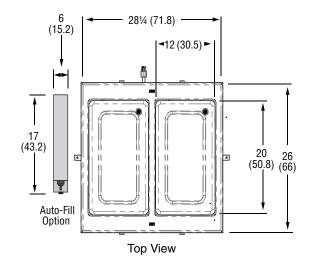
The Vollrath Company, L.L.C.

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

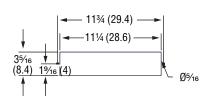
Customer Service: 800.628.0830 Canada Customer Service: 800.695.8560 **Technical Services** techservicereps@vollrathco.com Induction Products: 800.825.6036 Countertop Warming Products: 800.354.1970 All Other Products: 800.628.0832

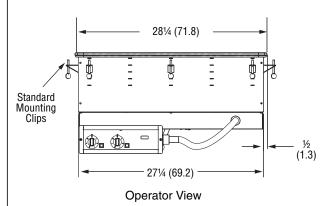
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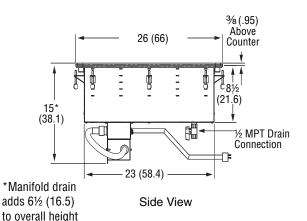
# **DIMENSIONS** (Shown in inches (cm))



#### **Control Panel Cutout**







## **ELECTRICAL SPECIFICATIONS**

Standard	Manifold	Manifold w/	Control	Cutout Dimension IN (CM)	Voltage	Amps	Plug				
1000 Watts Per Well											
3639901	3639951	3639961	Infinite	27½ x 25¼ (69.9 x 64.1)	120	16.7	NEMA				
3639911	3639971	3639981	Thermostatic				5-30P				
3640001	3640051	3640061	Infinite		208-240	7.2-8.3	NEMA				
3640011	3640071	3640081	Thermostatic				6-15P				
625 Watts Per Well											
36399	3639950	3639960	Infinite	27½ x 25¼ (69.9 x 64.1)	120	10.4	NEMA				
3639910	3639970	3639980	Thermostatic				5-15P				
36400	3640050	3640060	Infinite		208	4.5	NEMA 6-15P				
3640010	3640070	3640080	Thermostatic								
36472	3647250	3647260	Infinite		240	5.2					
3647210	3647270	3647280	Thermostatic								
Note:	•	•	•		•						

### **Straight Blade Receptacles**







NOTICE: Do NOT modify the cord or plug on the drop-in. Modifying any component may damage the drop-in or cause injury, and will void the warranty.

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



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