

Outperform every day.

Project:

Item Number:

Quantity:

# ONE-WELL MODULAR HOT DROP-INS WITH MARINE GRADE WELL



### DESCRIPTION

Vollrath's One-Well Modular Hot Drop-ins with Marine Grade Well keep hot foods at proper serving temperatures. They are designed for top-mount installation and do not require hard-wiring

### SHORT DESCRIPTION

Single well hot-drop-in, full-size well is marine-grade stainless steel, removable bottom panel, standard or manifold drain, 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.

Item Numbers		Description	
Standard	Manifold Drain		
Drain	w/Auto-Fill	Control	Voltage
1000 Watts Per Well			
3646601HD	3646661HD	Infinite	120
3646611HD	3646681HD	Thermostatic	
3646701HD	3646761HD	Infinite	208- 240
3646711HD	3646781HD	Thermostatic	
625 Watts Per Well			
36466HD	3646660HD	Infinite	120
3646610HD	3646680HD	Thermostatic	
36467HD	3646760HD	Infinite	208
3646710HD	3646780HD	Thermostatic	
36471HD	3647160HD	Infinite	240
3647110HD	3647180HD	Thermostatic	

### **FEATURES**

- Drawn wells are marine grade stainless steel (SAE Type-316).
- Removable panel at the bottom of each well for service access
- 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 two-year 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** 

**Agency Listings** 



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



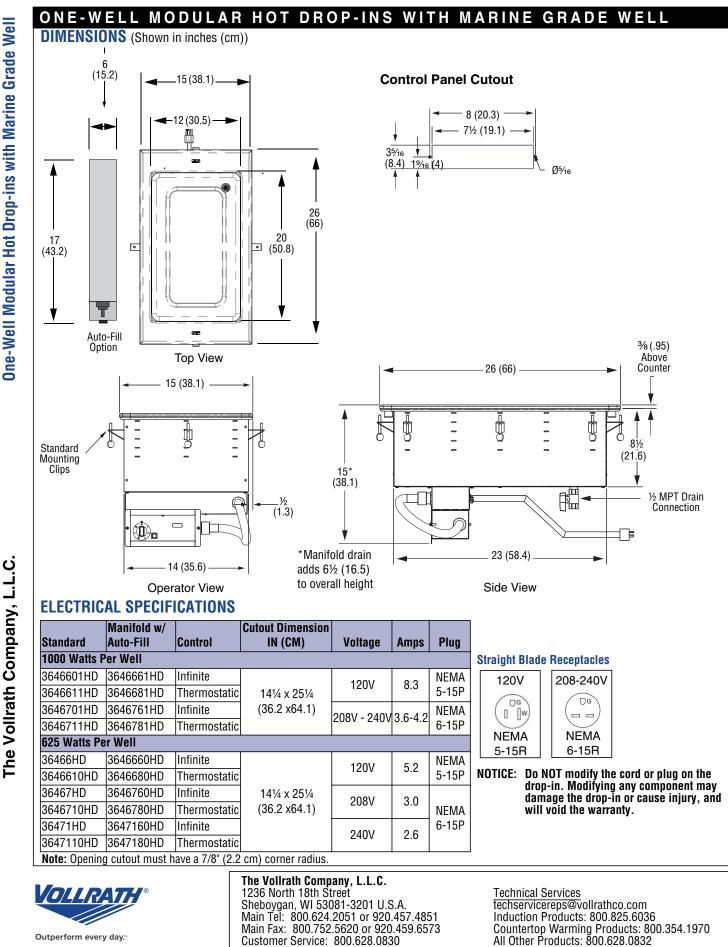
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#### The Vollrath Company, L.L.C. 1236 North 18th Street Sheboygan, WI 53081-3201 U.S.A. Main Tel: 800.624.2051 or 920.457.4851 Main Fax: 800.752.5620 or 920.459.6573 Customer Service: 800.628.0830 Canada Customer Service: 800.695.8560

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

Date



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