



Outperform every day.™

# Coming Summer 2018

**Project:**

**Item Number:**

**Quantity:**

Modular Induction Dry Well Hot Drop-Ins

The Vollrath Company, L.L.C.

## MODULAR INDUCTION DRY WELL HOT DROP-INS



### ITEMS

Item No.	Description
FC-6IH-01120	One Well, 120V
FC-6IH-01208	One Well, 208-240V
FC-6IH-02120	Two Well, 120V
FC-6IH-02208	Two Well, 208-240V
FC-6IH-03120	Three Well, 120V
FC-6IH-03208	Three Well, 208-240V
FC-6IH-04208	Four Well, 208-240V
FC-6IH-05208	Five Well, 208-240V
FC-6IH-06208	Six Well, 208-240V

### FEATURES

- Eliminates the need for water, which reduces maintenance during operation.
- Eliminates the need for drain installation.
- Induction technology provides more efficient and effective temperature control, resulting in less food waste and better food consistency.
- Temperature control 140°- 190°F (60°- 88°C) and three power levels (low, medium, high).
- Individual power and heat control for each well.
- Accommodates full-size and half-size Vollrath induction-ready pans, 2 ½" (6.4 cm) or 4" (10.2 cm) deep.
- Two induction capsules per well creates two warming zones per well.
- Zones can operate independently or be synced.
- Different depth pans can be used in each zone.
- Stainless steel well and top flange blend seamlessly with other commercial food service equipment.
- No drains. Sealed-well design prevents leaks from spilling into cabinet/base.
- Master power button comes standard on two through six well drop-ins to quickly turn all wells on/off with a single push.
- Vollrath induction-ready pans required.
- Includes gasket for under flange.
- Includes standard mounting clips for use on counters up to 3" (7.6 cm) thick for easy installation.
- Same cutout dimensions as other Vollrath modular hot-drop-ins for easy retro-fit.
- Includes 6' (1.8 m) cord with plug. Does not require hard-wiring.
- Control panel cable: 55" (1.4 meters) cable.
- Master power button to control panel cable: 11" (28 cm).

### DESCRIPTION

Vollrath's modular induction dry well drop-ins use induction technology to deliver superior hot food holding and precise temperature control in a waterless well.

### SHORT DESCRIPTION

Modular induction, dry well hot drop-in, individual well controls, two heat zones per well, master power switch, temperature (°F and °C) and three power levels, flange and full-size wells are 300 series stainless steel, cord with plug, mounting clips.

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

### 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](http://www.Vollrath.com).

### CLEARANCE AND ENVIRONMENT REQUIREMENTS

- Drop-in requires: 2" (5.1 cm) of clear space on the long and short sides, and 6" (15.2 cm) below, measured from the bottom of the rating plate. See Operator View drawing on back page for details.
- Requires unrestricted intake and exhaust air ventilation for proper operation of the controls. The maximum intake temperature must not exceed 110°F (43.3°C). Temperatures are measured in ambient air while all appliances are in operation.
- Indoor use only. Room temperature and HVAC can effect performance temperatures.

### Agency Listings



Due to continued product improvement, please consult [www.vollrath.com](http://www.vollrath.com) for current product specifications.

### ACCESSORIES

- 5IPF40** Vollrath Induction-ready pan, full-size 4" (10.2 cm) deep
- 5IPF25** Vollrath Induction-ready pan, full-size 2 ½" (6.4 cm) deep
- 5IPH40** Vollrath Induction-ready pan, half-size 4" (10.2 cm) deep
- 5IPH25** Vollrath Induction-ready pan, half-size 2 ½" (6.4 cm) deep

Approvals	Date



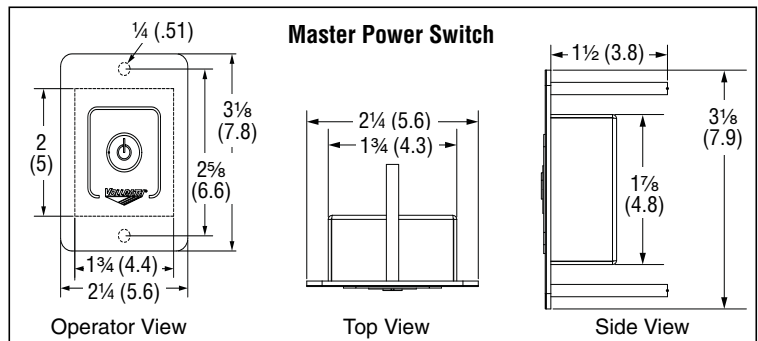
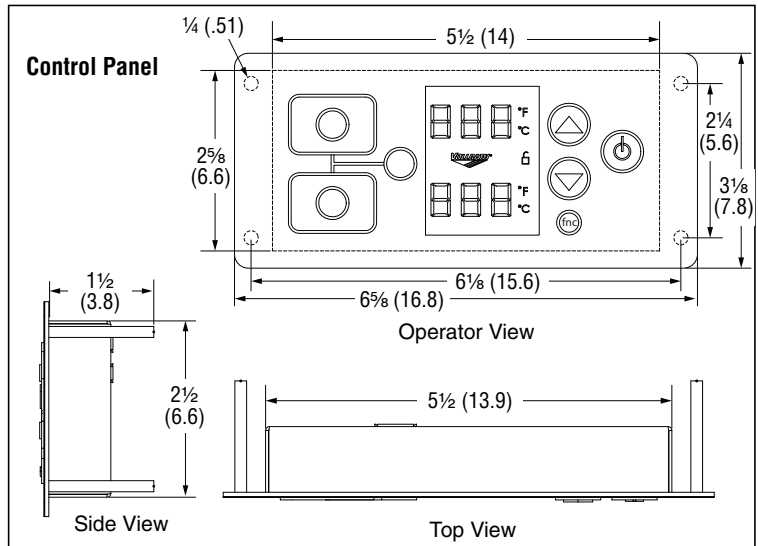
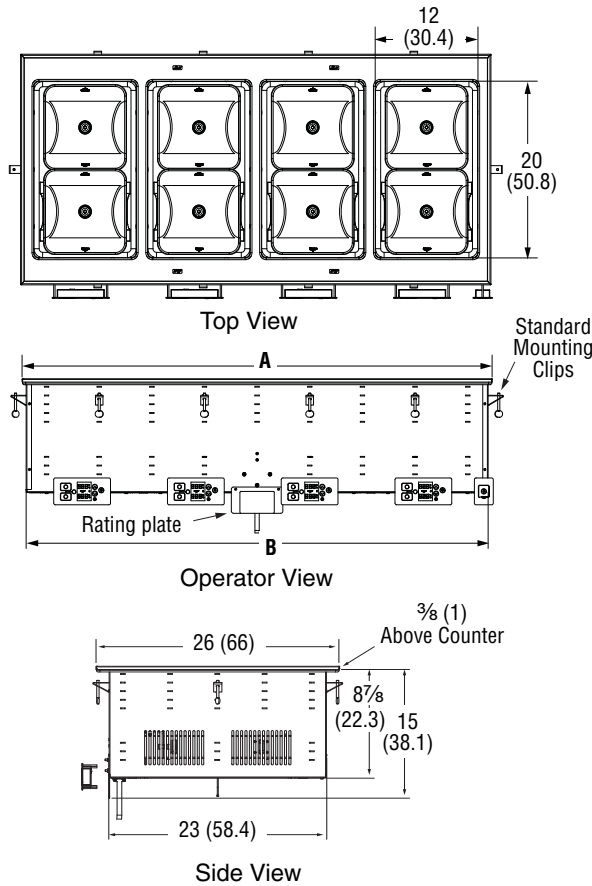
Outperform every day.™  
[www.vollrath.com](http://www.vollrath.com)

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**MODULAR INDUCTION DRY WELL HOT DROP-INS**

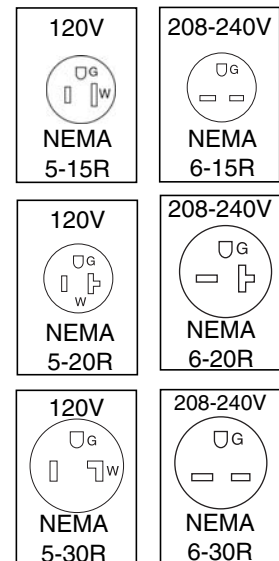
**DIMENSIONS** (Shown in inches (cm))



**SPECIFICATIONS**

Item Numbers	No of Wells	Dimensions IN (CM)			Electrical				
		(A) Overall	(B) Drop-in	Cutout	Voltage	Amps	Total Watts	Hz	Plug
FC-6IH-01120	One	15 (38.1)	14 (35.6)	14 1/4 x 25 1/4 (36.2 x 64.1)	120	6.6	800	60	NEMA 5-15P
FC-6IH-01208					208-240	3.3			NEMA 6-15P
FC-6IH-02120	Two	28 3/4 (71.8)	27 1/4 (69.2)	27 1/2 x 25 1/4 (69.9 x 64.1)	120	13.2	1590	60	NEMA 5-20P
FC-6IH-02208					208-240	6.6			NEMA 6-15P
FC-6IH-03120	Three	41 1/2 (105.4)	40 1/2 (102.8)	40 3/4 x 25 1/4 (103.5 x 64.1)	120	19.8	2380	60	NEMA 5-30P
FC-6IH-03208					208-240	9.9			NEMA 6-15P
FC-6IH-04208	Four	54 3/4 (139)	53 3/4 (136.5)	54 x 25 1/4 (137.2 x 64.1)	208-240	13.2	3180	60	NEMA 6-20P
FC-6IH-05208	Five	68 (172.7)	67 (170.2)	67 1/4 x 25 1/4 (170.8 x 64.1)	208-240	16.5	3980	60	NEMA 6-30P
FC-6IH-06208	Six	81 1/4 (206.4)	80 1/4 (203.8)	80 1/2 x 25 1/4 (204.5 x 64.1)	208-240	19.8	4760	60	NEMA 6-30P

**Straight Blade Receptacles**



Notice: This equipment requires a dedicated electrical circuit.

Notice: Do NOT modify the cord or plug on the drop-in. Modification may damage the drop-in or cause injury, and will void the warranty.



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