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Project:  
Item Number:  
Quantity:

Modular Drop-in: One Well Hot/Cold Top and Bottom Mount

The Vollrath Company, L.L.C.

**MODULAR DROP-IN: ONE WELL HOT/COLD TOP AND BOTTOM MOUNT**



Modular Drop-In: Hot/Cold Top-Mount Well

**DESCRIPTION**

The modular drop-in can operate either hot or cold and is available in both top-mount and bottom-mount configurations. In cold operation, the well meets NSF 7 performance standards. In hot operation, the well meets NSF 4 performance standards only when using moist heat. Operation with water is required for even heating of the food product.

Automatic drain system is standard. Water is held in hot operation and drains in cold operation.

**NOTE:** Modular drop-in orders cannot be canceled or returned.

**Agency Listings**



Wells pass NSF 4 and NSF 7 performance testing for open top hot food holding and refrigerated buffet units. They are listed under NSF/ANSI 169 for special purpose food equipment and devices.

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

**ITEMS**

Item No.	Description
3667101D	Top Mount, 120V (US/Canada)
3667102D	Top Mount, 120/208-240V (US/Canada)
3667101U	Bottom Mount, 120V (US/Canada)
3667102U	Bottom Mount, 120/208-240V (US/Canada)

**FEATURES**

- Top flange and wells are 300 Series Stainless Steel
- Each well is wrapped with refrigeration coils for maximum cooling
- 625 Watt rope heater is attached to the bottom of each well
- High-density polyurethane foam insulation surrounds the exterior of the wells, providing efficient performance and energy savings
- A 3" (7.6 cm) stepped cold wall recess below the top of the well to create a cold air blanket over the top of the food to maintain NSF compliance
- Stainless steel control panel with individual controls and power indicator light for each well (blue for cold and red for hot)
- Control panel has 4' tethered connection for flexible mounting locations
- Thermostatic hot control for each well
- Standard 3/4" integral drain with flexible manifold tubing (drop-in does not include a master shut off)
- Drop-in includes a 6 ft. (1.5 m) cord and plug. Drop-in does NOT require hard wiring
- Accepts full size and fractional pans up to 6" 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. Additional four years on compressor. For full warranty details, please refer to [www.Vollrath.com](http://www.Vollrath.com).

**CLEARANCE AND ENVIRONMENT REQUIREMENTS**

- Requires a minimum of 80 square inches for fresh air intake and a minimum of 80 square inches for exhaust. See back page.
- Requires access to the mechanicals from the customer and operator sides.
- Indoor use only. Room temperatures and HVAC can effect performance temperatures.

Approvals	Date



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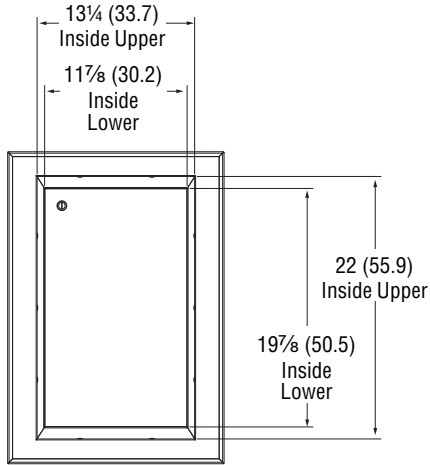
1236 North 18th Street  
Sheboygan, WI 53081-3201 U.S.A.  
Main Tel: 800.624.2051 or 920.457.4851  
Main Fax: 800.752.5620 or 920.459.6573  
Customer Service: 800.628.0830  
Canada Customer Service: 800.695.8560

Technical Services  
[techservicereps@vollrathco.com](mailto:techservicereps@vollrathco.com)  
Induction Products: 800.825.6036  
Countertop Warming Products: 800.354.1970  
All Other Products: 800.628.0832

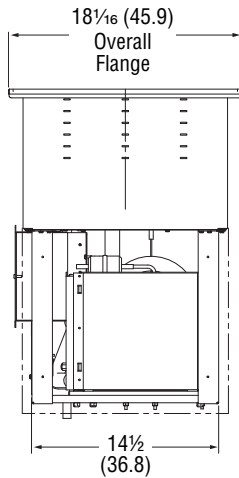
# MODULAR DROP-IN: ONE WELL HOT/COLD TOP AND BOTTOM MOUNT

## DIMENSIONS (Shown in inches (cm))

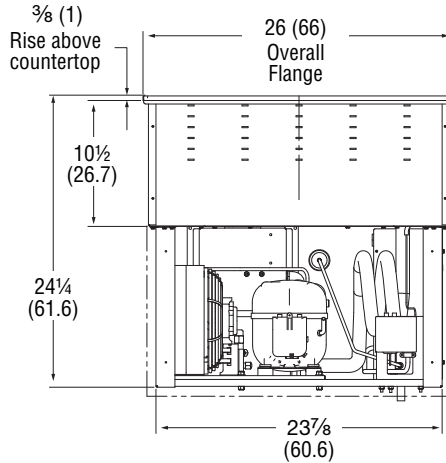
### Top Mount



Top View

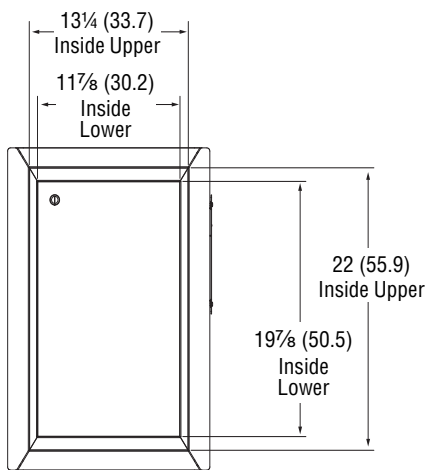


Front View

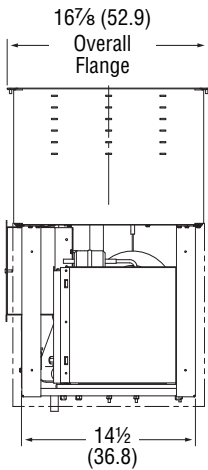


Side View

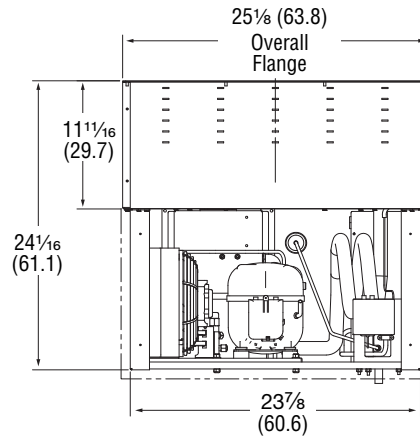
### Bottom Mount



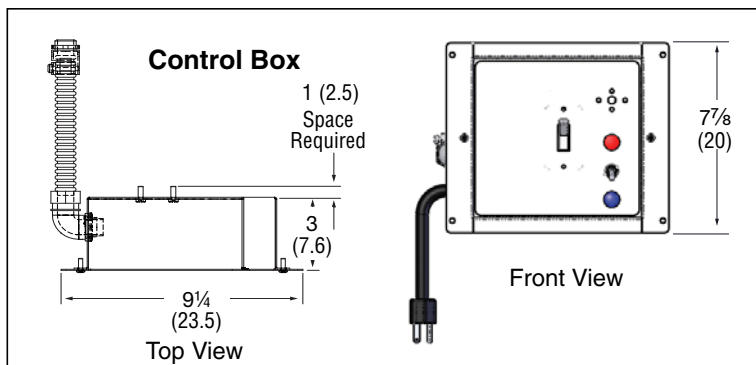
Top View



Front View



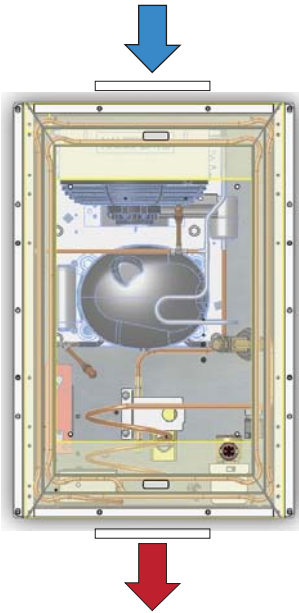
Side View



**NOTE:** Vollrath drop-ins are made to order and cannot be returned. It is the responsibility of the installer to ensure cut-outs on new installations are correct, or retrofit installation dimensions match up with Vollrath product dimensions. Vollrath will not guarantee that our models retrofit with specific competitive models (as competitive specifications can change without notice). We recommend countertop cut-outs be made after receipt of the Vollrath drop-in, to ensure proper fit prior to cutting into countertop materials.

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## VENTING REQUIREMENTS

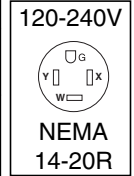
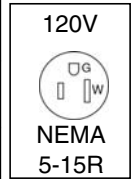


Customer supplied louvers must be installed in surrounding cabinet to ensure adequate ventilation. One intake and one discharge louver are required.

## SPECIFICATIONS

Item No.	Mount	Cutout Dimensions			Weight LB (Kg)	Voltage	Max Amp Draw	Comp. (HP)	Peak Heat of Rejection (BTUH)	Refrig. (Charge)	Watts	Plug
		Drop-in*	Control**	Louvers								
3667101D	Top	17 <sup>5</sup> / <sub>16</sub> x 25 <sup>1</sup> / <sub>4</sub> (44 x 66.1)	7 x 8 (17.8 x 20.3)	8 x 10 (20.3 x 25.4)	107 (48.5)	120	6	1/4	1500	R404A (11 oz.)	625	NEMA 5-15P
3667102D						120/ 208-240						NEMA 14- 20P
3667101U	Bottom	Per customer specification for amount of visible top flange	7 x 8 (17.8 x 20.3)	8 x 10 (20.3 x 25.4)	107 (48.5)	120	6	1/4	1500	R404A (11 oz.)	625	NEMA 5-15P
3667102U						120/ 208-240						NEMA 14- 20P

**Straight Blade  
Receptacles**



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

\*\* Control cutout must have a 3/8" (9.5 mm) corner radius.

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



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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