The Vollrath Company, L.L.C



Coming Summer 2018

Project: Item Number:

Quantity:

MODULAR INDUCTION DRY WELL HOT DROP-INS



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.

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 for current product specifications.

ITEMS

Item No.	Description
FC-6IH-01120	One Well, 120V
FC-6IH-01208	One Well, 208-240V
FC-6IH-02120	Two Well, 120V
FC-61H-02208	Two Well, 208-240V
FC-6IH-03120	Three Well, 120V
FC-61H-03208	Three Well, 208-240V
FC-61H-04208	Four Well, 208-240V
FC-61H-05208	Five Well, 208-240V
FC-61H-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).

ACCESSORIES

5IPF40 Vollrath Induction-ready pan, full-size 4" (10.2 cm) deep
51PF25 Vollrath Induction-ready pan, full-size 2 ½" (6.4 cm) deep
51PH40 Vollrath Induction-ready pan, half-size 4" (10.2 cm) deep
5IPH25 Vollrath Induction-ready pan, half-size 2 ½" (6.4 cm) deep

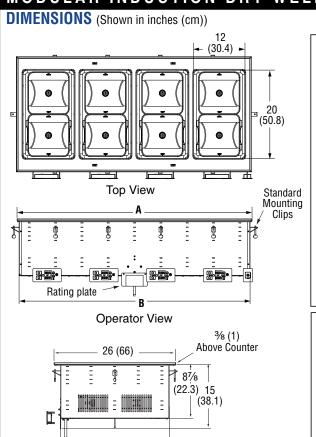
Approvals	Date			

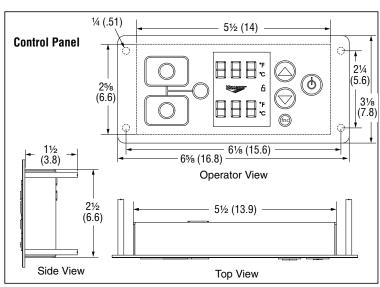


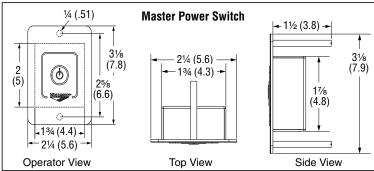
www.vollrath.com

Technical Services: 800.628.0832 Technical Services Fax: 920.459.5462

MODULAR INDUCTION DRY WELL HOT DROP-INS







SPECIFICATIONS

23 (58.4)

Side View

	Dimensi			ons IN (CM)		Electrical			
		Width							
Itam Numbara	No of	(A)	(B)	0.11			T.1.134.11.		DI
Item Numbers	Wells	Overall	Drop-in	Cutout	Voltage	Amps	Total Watts	Hz	Plug
FC-6IH-01120	One	15 (38.1)	14 (35.6)	14¼ x 25¼ (36.2 x 64.1)	120	6.6	800	60	NEMA 5-15P
EO CILL 04000					208-240	3.3			NEMA
FC-6IH-01208									6-15P
FC-6IH-02120	Two	28½ (71.8)	27½ (69.2)	27½ x 25¼ (69.9 x 64.1)	120	13.2	1590	60	NEMA
FU-01H-0212U									5-20P
FC-6IH-02208					208-240	6.6			NEMA
10-0111-02200									6-15P
FC-6IH-03120	Three	41½ (105.4)	40½ (102.8)	40¾ x 25¼ (103.5 x 64.1)	120 19.8	19.8	2380	60	NEMA
10 0111 00120						10.0			5-30P
FC-6IH-03208					208-240	9.9			NEMA
									6-15P
FC-6IH-04208	Four	543/4	53¾	54 x 251/4	208-240	13.2	3180	60	NEMA
		(139)	(136.5)	(137.2 x 64.1)					6-20P
FC-6IH-05208	5208 Five	68	67	671/4 x 251/4	208-240	16.5	3980	60	NEMA
		(172.7)	(170.2)	(170.8 x 64.1)					6-30P
FC-61H-06208	Six	811/4	801/4	80½ x 25¼	1 208-240 1	19.8	4760	60	NEMA
		(206.4)	(203.8)	(204.5 x 64.1)					6-30P

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.

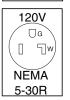
Straight Blade Receptacles















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Canada Customer Service: 800.695.8560 Main Fax: 800.752.5620 or 920.459.6573 Technical Services: 800.628.0832 Technical Services Fax: 920.459.5462

Outperform every day.