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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.

Modular drop-in orders cannot be canceled or returned.

ITEMS

- 3667101D 1 Well Top Mount, 120V (US/Canada)**
- 3667102D 1 Well Top Mount, 120/208-240V (US/Canada)**
- 3667101U 1 Well Bottom Mount, 120V (US/Canada)**
- 3667102U 1 Well Bottom Mount, 120/208-240V (US/Canada)**

FEATURES

- Top is 18-gauge 300 series stainless steel, with a flat work surface around the opening
- Die stamped full-perimeter drip edge contains spills and condensation within the stainless steel countertop of the drop-in
- Seamless well is 18-gauge 300 series stainless steel
- Exterior housing is 18-gauge galvanized steel
- Refrigeration coils surround the exterior side walls of the well for maximum cooling
- 625 Watt rope heater is attached to the bottom of well
- High-density polyurethane foam insulation surrounds the exterior of the wells, providing efficient performance and energy savings
- A 3" (7.62 cm) recess lowers the food pan below the work surface to minimize the impact of ambient air.
- Hot/Cold operation toggle switch with lighted indicator
- Thermostatic hot control
- Factory set cold control
- Condensing unit suspended below well
- ¾" (1.9 cm) integral drain is standard
- Unit comes with 6 ft. (1.5 m) cord and plug and does not require hard wiring
- 4 ft. (1.2 m) flexible control cord
- Positioning clips are provided to center drop-in within the cutout

WARRANTY

All models shown come with Vollrath's standard warranty against defects in materials and workmanship. Four year warranty on compressor. For full warranty details, please refer to www.Vollrath.com.

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 for current product specifications.

Approvals	Date



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www.vollrath.com

The Vollrath Company, L.L.C.

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Main Fax: 800.752.5620 or 920.459.6573
Customer Service: 800.628.0830
Canada Customer Service: 800.695.8560

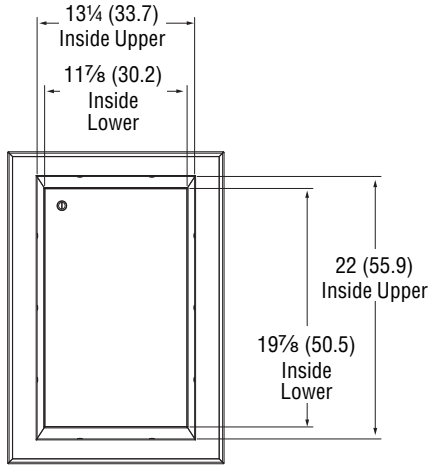
Technical Services

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

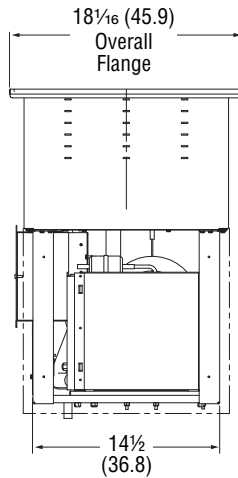
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DIMENSIONS (Shown in inches (cm))

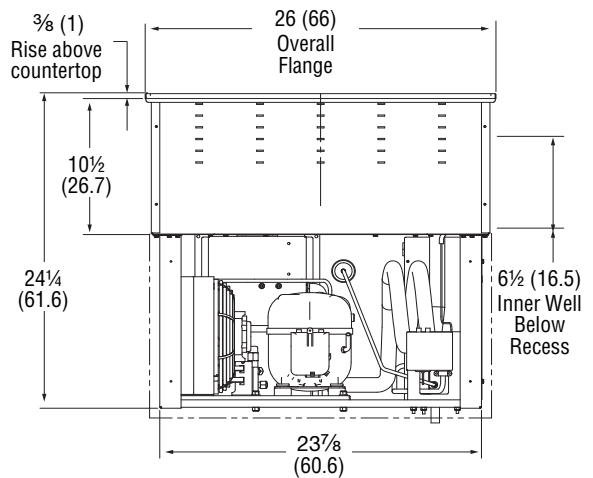
Top Mount



Top View

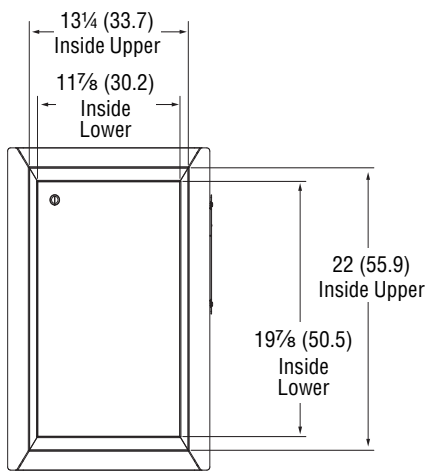


Front View

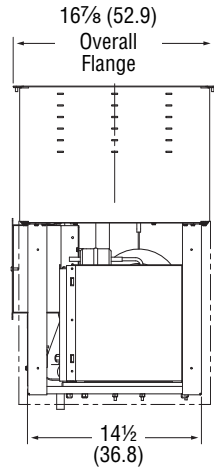


Side View

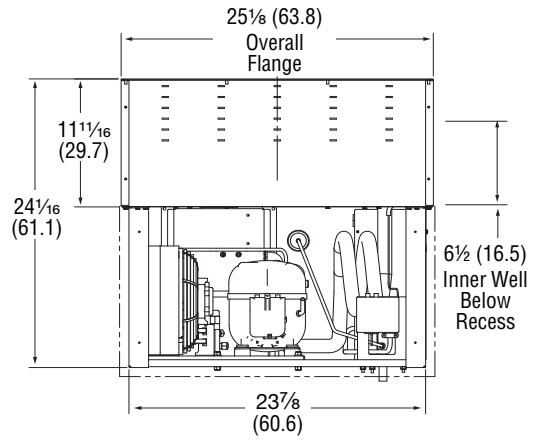
Bottom Mount



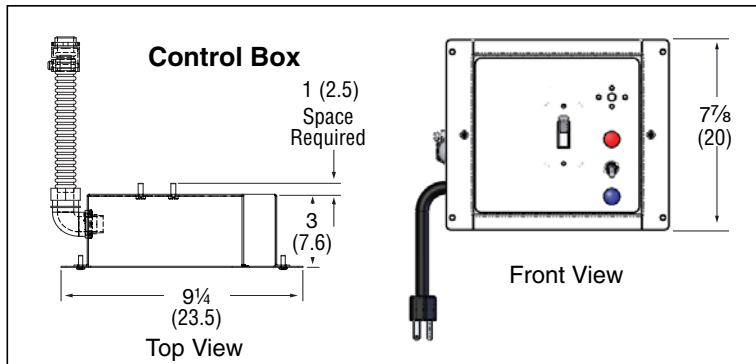
Top View



Front View



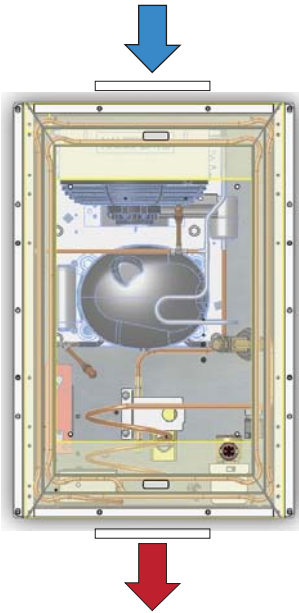
Side View



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

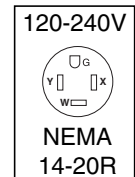
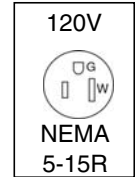


Customer supplied louvers must be installed in surrounding cabinet to ensure adequate ventilation. One intake and one discharge louver are required.

SPECIFICATIONS

Item No.	Mounting	Cutout Dimensions			Compressor (HP)	Voltage	Watts	Max Amp Draw	Plug
		Drop-in*	Control**	Louvers					
3667101D	Top	17 ⁵ / ₁₆ x 25 ¹ / ₄ (44 x 66.1)	7 x 8 (17.8 x 20.3)	8 x 10 (20.3 x 25.4)	1/4	120	625	6	NEMA 5-15P
3667102D						120/208-240			NEMA 14-20P
3667101U	Bottom	Per customer specification for amount of visible top flange				120			NEMA 5-15P
3667102U						120/208-240			NEMA 14-20P

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.



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