



Outperform every day.™

**Project:**

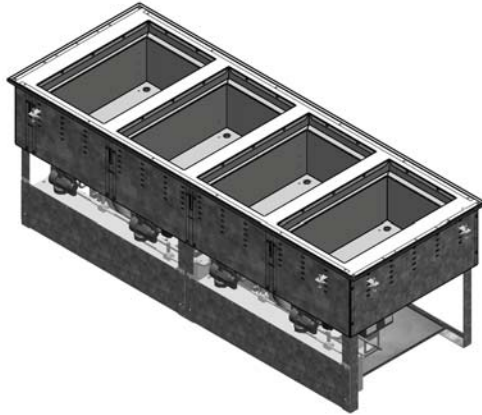
**Item Number:**

**Quantity:**

Modular Drop-in: Four Well Hot/Cold Top Mount

The Vollrath Company, L.L.C.

**MODULAR DROP-IN: FOUR WELL HOT/COLD TOP MOUNT**



Modular Drop-In: Hot/Cold Four Well

**DESCRIPTION**

Wells in this top-mount modular drop-in operate independently in hot or cold mode. In cold operation, the wells meet NSF 7 performance standards. In hot operation, the wells meets NSF 4 performance standards only when using moist heat. Operation with water is required for even heating of the food product.

Manual or automatic manifolds hold or drain water in hot and cold cycles.

Modular drop-in orders cannot be canceled or returned.

**ITEMS**

**3667402DA 4 Well, Auto Manifold Drain, 120/208-240V (US/Canada)**

**3667402D 4 Well, Manual Manifold Drain, 120/208-240V (US/Canada)**

**FEATURES**

- Each well is individually controlled, enabling each well to independently operate in hot or cold mode.
- 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 each well 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 2" (5.1 cm) recess lowers the food pans 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 on compressor
- Condensing units suspended below well
- 3/4" (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](http://www.Vollrath.com).

**ACCESSORIES**

- 43581-2 Control Panel Mounting Frame: Control box requires 3" (7.6 cm) in depth plus 1" (2.5 cm) clearance. Mounting frame projects the control box out 1" (2.5 cm), reducing required space to 2" (5.1 cm) in depth plus 1" (2.5 cm) clearance.

**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.

Approvals	Date



Outperform every day.™

[www.vollrath.com](http://www.vollrath.com)

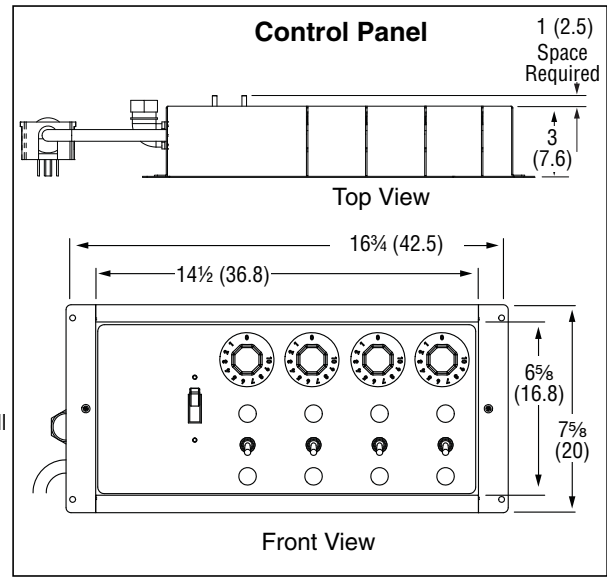
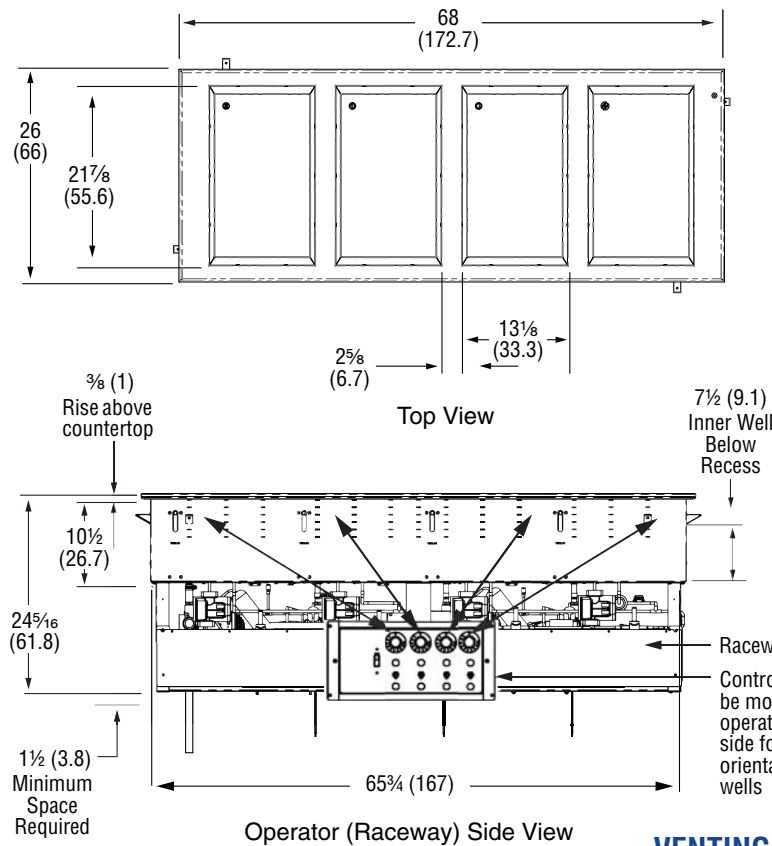
**The Vollrath Company, L.L.C.**

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

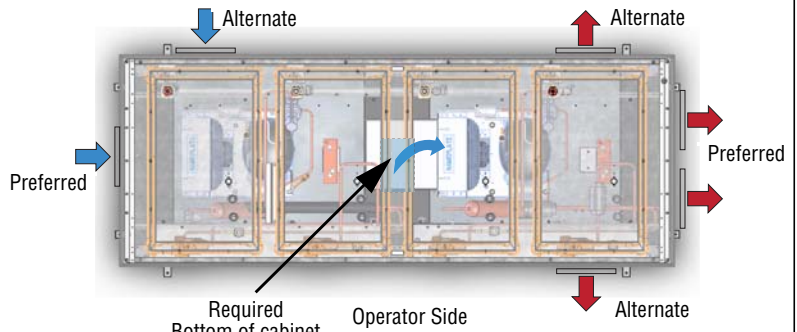
# MODULAR DROP-IN: FOUR WELL HOT/COLD TOP MOUNT

## DIMENSIONS (Shown in inches (cm))



**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.

## VENTING REQUIREMENTS



Customer supplied louvers must be installed in surrounding cabinet to ensure adequate ventilation. Two intake and two discharge louvers are required. Preferred louver location is the short ends of the cabinet.

## SPECIFICATIONS

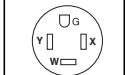
Item	Description	Cutout Dimensions			Compressor (HP)	Voltage	Watts Per Well	Max Amp Draw	Plug
		Drop-in*	Control**	Louvers					
3667402D	Manual Manifold Drain	67 3/4 x 25 1/4	7 x 15 1/2	8 x 10	Two 1/4	120/208-240	625	14	NEMA 14-20P
3667402DA	Automatic Manifold Drain	(170.8 x 64.1)	(17.8 x 39.4)	(20.3 x 25.4)					

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

\*\* Control cutout must have a 3/8" (9.5 mm) corner radius. Included control box frame reduces interior cabinet depth required for control box mounting from 4" (10.1) to 3" (7.6).

### Receptacle

120-240V



NEMA 14-20R



Outperform every day.™

[www.vollrath.com](http://www.vollrath.com)

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