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Project:

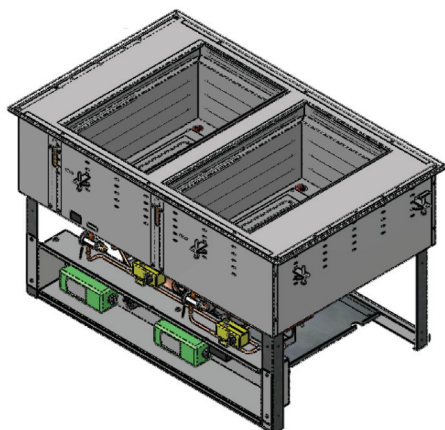
Item Number:

Quantity:

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

The Vollrath Company, L.L.C.

MODULAR DROP-IN: TWO WELL HOT/COLD TOP-MOUNT



Modular Drop-In: Two Well Hot/Cold

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 meet 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

Item No.	Description
3667201DA	Auto Manifold Drain, 120V (US/Canada)
3667202DA	Auto Manifold Drain, 120/208-240V (US/Canada)
3667201D	Manual Manifold Drain, 120V (US/Canada)
3667202D	Manual Manifold Drain, 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 2" (5.1 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.

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.

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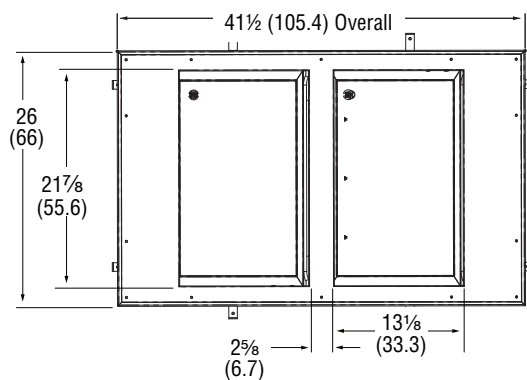
1236 North 18th Street
Sheboygan, WI 53081-3201 U.S.A.
Main Tel: 800.624.2051 or 920.457.4851
Main Fax: 800.752.5620 or 920.459.6573
Customer Service: 800.628.0830
Canada Customer Service: 800.695.8560

Technical Services

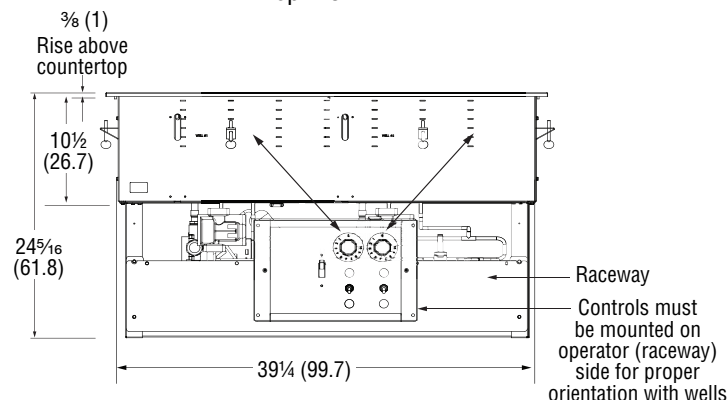
techservicereps@vollrathco.com
Induction Products: 800.825.6036
Countertop Warming Products: 800.354.1970
All Other Products: 800.628.0832

MODULAR DROP-IN: TWO WELL HOT/COLD TOP-MOUNT

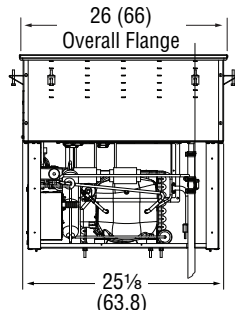
DIMENSIONS (Shown in inches (cm))



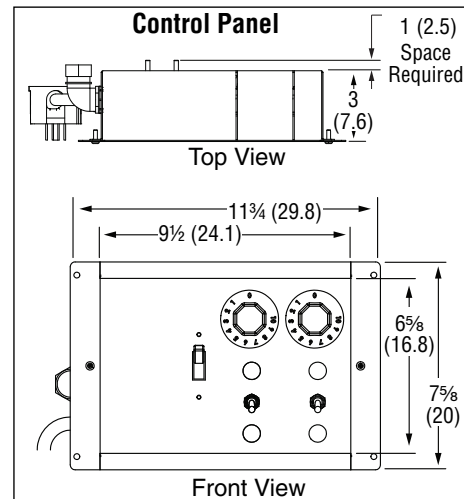
Top View



Operator (Raceway) Side View

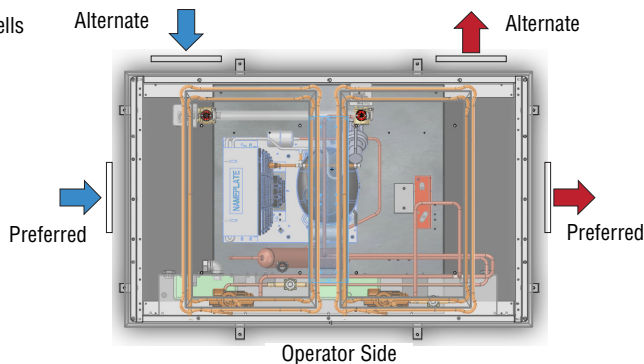


Side View



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.

VENTING REQUIREMENTS



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

SPECIFICATIONS

Item No.	Drain	Cutout Dimensions			Weight LB (Kg)	Voltage	Max Amp Draw	Comp. (HP)	Peak Heat of Rejection (BTUH)	Refrig. (Charge)	Watts Per Well	Plug		
		Drop-in*	Control**	Louvers										
3667201D	Manual	40¾ x 25¼ (103.5 x 64.1)	7 x 10½ (17.8 x 26.7)	8 x 10 (20.3 x 25.4)	185 (83.9)	120	11.2	1/4	1500	R404A (20 oz.)	625	NEMA 5-15P		
3667201DA	Auto					120/ 208-240	8.6					NEMA 14-20P		
3667202D	Manual											120/ 208-240	8.6	NEMA 14-20P
3667202DA	Auto													NEMA 14-20P

* 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).

Straight Blade Receptacles

120V	120-240V
NEMA 5-15R	NEMA 14-20R

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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