

Project:

Item Number:

Quantity:

## TWO-WELL HOT MODULES



### DESCRIPTION

Vollrath® two-well drop-ins keep hot foods at proper serving temperatures. They are designed for top-mount installation and do not require hard-wiring.

These 300 series stainless steel, two-well hot-drop-ins, with flange and full-size wells, come equipped with standard or manifold drains, cord with plug, and stainless steel remote control panel. They are insulated on all non-exposed sides and adjustable mounting clips are included.

**NOTICE:** Orders for drop-ins cannot be canceled or returned.

**NOTICE:** Drop-in meets NSF4 performance standards only when using moist heat. Operation with water is required for even heating of the food product.

### AGENCY LISTINGS



### WARRANTY

All models shown come with a Vollrath® standard warranty against defects in materials and workmanship. For full warranty details, please refer to [vollrathfoodservice.com](http://vollrathfoodservice.com).

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

### ITEMS

Item		Description		
Standard	Manifold	Manifold w/ Auto-Fill	Control	Voltage
1000 Watts Per Well				
3639901	3639951	3639961	Infinite	120
3639911	3639971	3639981	Thermostatic	
3640001	3640051	3640061	Infinite	208–240
3640011	3640071	3640081	Thermostatic	
625 Watts Per Well				
36399	3639950	3639960	Infinite	120
3639910	3639970	3639980	Thermostatic	
36400	3640050	3640060	Infinite	208
3640010	3640070	3640080	Thermostatic	
36472	3647250	3647260	Infinite	240
3647210*	3647270	3647280	Thermostatic	
Accessories		Description		
19186		Sheet Pan Adapter		

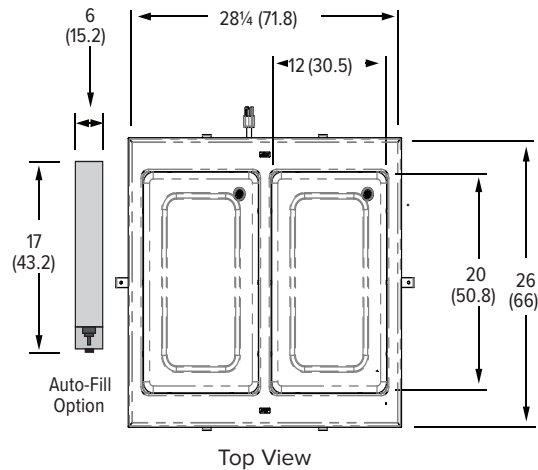
### FEATURES & BENEFITS

- Top flange and drawn well are 300 series stainless steel.
- Gasket for under drip edge is included.
- Standard drain is ½" (1.3 cm) with individual-well ball valves.
- Manifold drain is 1" (2.5 cm) copper tubing with master shut off.
- Unit is insulated on sides and between each well to retain heat.
- Included 6' (1.8 m) cord with plug eliminates need to hard wire.
- Each well has a dedicated control and indicator light.
- 4' (121.9 cm) tethered control cord allows mounting options.
- Included mounting clips work for counters up to 3" (7.6 cm) thick.
- Accepts full-size and fractional pans up to 6" (15.2 cm) deep. Adapter bars are recommended when using fractional pans.

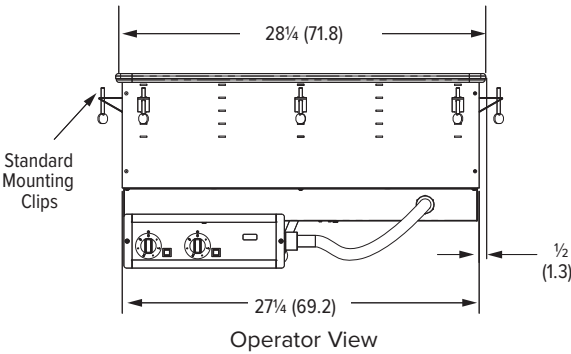
### CLEARANCE & REQUIREMENTS

- Ensure unit is level to avoid damage during operation.
- Clearance is not required.
- Unit is for indoor use only.
- Ambient temperature and HVAC can affect performance.
- To avoid damage, plug the unit into a properly grounded electrical supply that matches the nameplate rating.

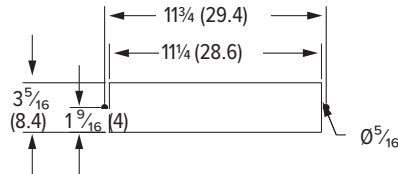
DIMENSIONS shown in inches (cm)



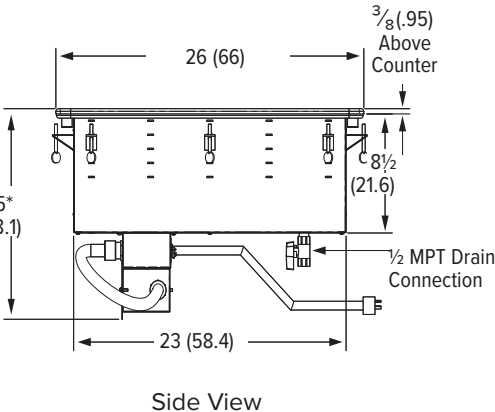
Controls must be mounted on operator (raceway) side for proper orientation with wells.



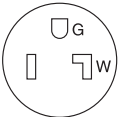
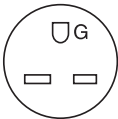

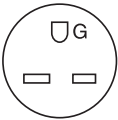
Control Panel Cutout



\*Manifold drain adds 6 1/2 (16.5) to overall height



SPECIFICATIONS

Standard	Manifold	Manifold w/ Auto-Fill	Control	Cutout Dimensions Cutout must have a 7⁄8" (2.2 cm) corner radius.	Volts	Amps	NEMA Plug (P)— Included & Receptacle (R)
3639901	3639951	3639961	Infinite	27½ X 25¼ (69.9 X 64.1)	120	16.7	5-30P 5-30R 
3639911	3639971	3639981	Thermostatic				
3640001	3640051	3640061	Infinite		208–240	7.2–8.3	6-15P 6-15R 
3640011	3640071	3640081	Thermostatic				
625 Watts Per Well							
36399	3639950	3639960	Infinite	27½ X 25¼ (69.9 X 64.1)	120	10.4	5-15P 5-15R 
3639910	3639970	3639980	Thermostatic				
36400	3640050	3640060	Infinite		208	6.0	6-15P 6-15R 
3640010	3640070	6940080	Thermostatic				
36472	3647250	3647260	Infinite		240	5.2	
3647210	3647270	3647280	Thermostatic				



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