

P	roject:
It	em Number:
)uantity:

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
5IPH40 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			



The Vollrath Company, L.L.C. 1236 North 18th Street Sheboygan, WI 53081-3201 U.S.A. Customer Service: 800.628.0830 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

MODULAR INDUCTION DRY WELL HOT DROP-INS **DIMENSIONS** (Shown in inches (cm)) 12 1/4 (.51) (30.4) -5½ (14) **Control Panel** 21/4 (5.6) (P 25/8 (6.6) (50.8)31/8 (7.8) 61/8 (15.6) 65% (16.8) (3.8)Top View Operator View Standard Mounting Clips 21/2 5½ (13.9) (6.6)15 (38.1)Side View Rating plate Top View Operator View 1/4 (.51) **Master Power Switch** 3/8 (1) 1½ (3.8) → Above Counter 26 (66) 31/8 31/8 21/4 (5.6) (7.8)(7.9)2 (5) 1¾ (4.3) (b) 15 25/8 (38.1)11/8 (6.6)(4.8)**-1**3⁄4 (4.4) **-**23 (58.4) 21/4 (5.6) Side View Operator View Top View Side View

SPECIFICATIONS

		Dimensions IN (CM)			Electrical					
		Width								
Itom Numbere	No of	(A)	(B)	0	Valtana		Tatal Watta		Dive	
Item Numbers	Wells	Overall	Drop-in	Cutout	Voltage	Amps	Total Watts	Hz	Plug	
FC-6IH-01120		15 (38.1)	14 (35.6)	14¼ x 25¼ (36.2 x 64.1)	120	6.6	- 800	60	NEMA 5-15P	
FC CIII 01000	One				208-240	3.3			NEMA	
FC-6IH-01208									6-15P	
FC-6IH-02120		2120		2011 2011 120 1	13.2			NEMA		
10-0111-02120	Two	281/4	271/4	27½ x 25¼	120	13.2	1590	60	5-20P	
FC-6IH-02208	1 000	(71.8)	(69.2)	(69.9 x 64.1)	208-240	6.6	1000	00	NEMA	
10-0111-02200					200-240	0.0			6-15P	
FC-6IH-03120						120	19.8			NEMA
10 0111 00120	Three	411/2	401/2	40¾ x 25¼	120	10.0	2380	60	5-30P	
FC-6IH-03208		(105.4)	(102.8)	(103.5 x 64.1)	208-240	9.9	2000		NEMA	
10 0111 00200	200								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)	200 2 10 1011				6-20P	
FC-6IH-05208	Five	68	67	671/4 x 251/4	208-240 1	16.5	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	208-240	19.8	4760	60	NEMA	
. 5 5111 55255	OIX	(206.4)	(203.8)	(204.5 x 64.1)	200 210		1700		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.

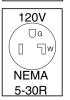
Straight Blade Receptacles















The Vollrath Company, L.L.C. 1236 North 18th Street

Sheboygan, WI 53081-3201 U.S.A. Customer Service: 800.628.0830 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