

Project:

Item Number:

Quantity:

# 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

ltem No.	Description
FC-6IH-01120	One Well, 120V
FC-6IH-01208	One Well, 208-240V
FC-6IH-02120	Two Well, 120V
FC-6IH-02208	Two Well, 208-240V
FC-6IH-03120	Three Well, 120V
FC-6IH-03208	Three Well, 208-240V
FC-6IH-04208	Four Well, 208-240V
FC-6IH-05208	Five Well, 208-240V
FC-6IH-06208	Six Well, 208-240V

#### FEATURES

- Eliminates the need for water, which reduces maintenance during operation.
- 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, 21/2" (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 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 retrofit.
- 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).
- **Optional** To replace drip free flange with flat flange, add "FF" to item number.

### ACCESSORIES

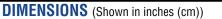
- **5IPF40** Vollrath Induction-ready pan, full-size 4" (10.2 cm) deep
- **5IPF25** Vollrath Induction-ready pan, full-size 2½" (6.4 cm) deep
- **5IPH40** Vollrath Induction-ready pan, half-size 4" (10.2 cm) deep
- 5IPH25 Vollrath Induction-ready pan, half-size 2½" (6.4 cm) deep

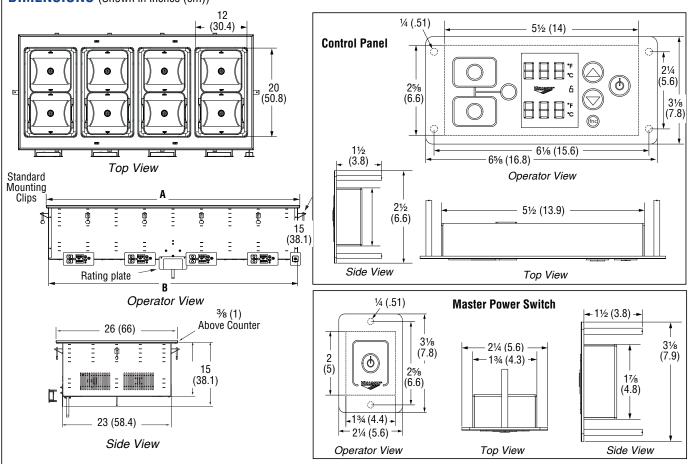


www.vollrath.com

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# MODULAR INDUCTION DRY WELL HOT DROP-INS





### **SPECIFICATIONS**

		Dimensions IN (CM)		Electrical					Straight Blade			
			idth							Receptacles		
Item Numbers	No. of Wells	(A) Overall	(B) Drop-in	Cutout	Voltage	Amps	Total Watts	Hz	Plug	120V	208-240	
FC-6IH-01120	One	One	15	14	14¼ x 25¼	120	6.6	800	60	NEMA 5-15P		
FC-6IH-01208		(38.1)	(35.6)	(36.2 x 64.1)	208-240	3.3	000	00	NEMA 6-15P	NEMA	NEMA	
FC-6IH-02120	Two	Тмо	281⁄4	271⁄4	27½ x 25¼	120	13.2	1590	60	NEMA 5-20P	<u>5-15R</u>	6-15R 208-240
FC-6IH-02208		(71.8)	(69.2)	(69.9 x 64.1)	208-240	6.6	1390	00	NEMA 6-15P	120V	□G	
FC-6IH-03120	Three	Three 41½	411⁄2 401⁄2	40¾ x 25¼	120	19.8	2380	60	NEMA 5-30P			
FC-6IH-03208		(	(105.4)	(102.8)	(103.5 x 64.1)	208-240	9.9	2300	00	NEMA 6-15P	NEMA 5-20R	NEMA 6-20R
FC-6IH-04208	Four	54¾ (139)	53¾ (136.5)	54 x 25¼ (137.2 x 64.1)	208-240	13.2	3180	60	NEMA 6-20P	120V	208-240	
FC-6IH-05208	Five	68 (172.7)	67 (170.2)	67¼ x 25¼ (170.8 x 64.1)	208-240	16.5	3980	60	NEMA 6-30P	CG CW		
FC-6IH-06208	Six	81 <sup>1</sup> ⁄ <sub>4</sub> (206.4)	80 <sup>1</sup> ⁄ <sub>4</sub> (203.8)	80½ x 25¼ (204.5 x 64.1)	208-240	19.8	4760	60	NEMA 6-30P	NEMA	NEMA	
Notice: This equinm	ont requires	a decidente	l alactrical	eireuit						5-30R	6-30R	

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.



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