

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

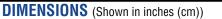
- **5IPF40** Vollrath Induction-ready pan, full-size 4" (10.2 cm) deep
- **5IPF25** Vollrath Induction-ready pan, full-size 2½" (6.4 cm) deep
- **5IPH40** Vollrath Induction-ready pan, half-size 4" (10.2 cm) deep
- 5IPH25 Vollrath Induction-ready pan, half-size 2½" (6.4 cm) deep

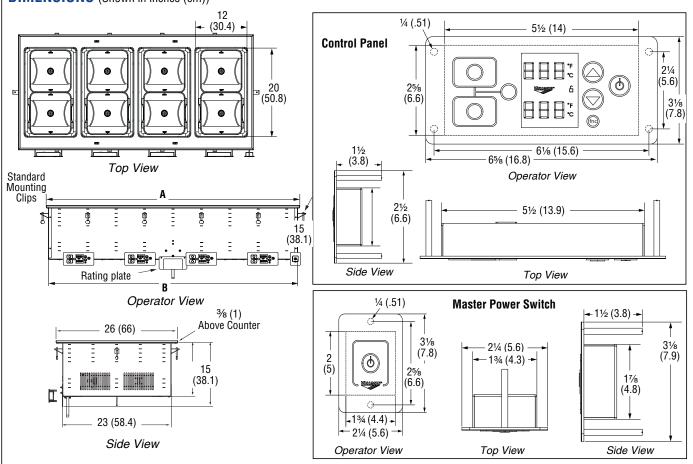


www.vollrath.com

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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 ¹ ⁄ ₄ (206.4)	80 ¹ ⁄ ₄ (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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