



Project:
Item Number:
Quantity:

FOUR WELL HOT MODULES



DESCRIPTION

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

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

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

Item Numbers			Description	
Standard	Manifold	Manifold w/ Auto-Fill	Control	Voltage
1000 Watts Per Well				
3640701	3640751	3640761	Infinite	208-240
3640711	3640771	3640781	Thermostatic	
625 Watts Per Well				
36406	3640650	3640660	Infinite	120
3640610	3640670	3640680	Thermostatic	
36407	3640750	3640760	Infinite	208
3640710	3640770	3640780	Thermostatic	
36474	3647450	3647460	Infinite	240
3647410	3647470	3647480	Thermostatic	

FEATURES

- Top flange and drawn well are 300 series stainless steel
- Include gasket for under drip edge
- Standard drain is ½" (1.3 cm) with individual well ball valves
- Manifold drain is 1" (2.5 cm) copper tubing with master manifold shut off
- Insulated on all sides, including between each well
- Includes 6' (1.8 m) cord with plug. Does not require hard-wiring
- Stainless steel control panel with individual controls and power indicator light for each well
- Control panel has 4' (121.9 cm) tethered connection for flexible mounting locations
- Includes standard mounting clips for use on counters up to 3" (7.6 cm) thick for easy installation
- Accepts full-size and fractional pans up to 6" (15.2 cm) 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. For full warranty details, please refer to www.vollrathfoodservice.com.

ACCESSORIES

- Sheet pan adapter available. Item No. 19186.

CLEARANCE AND ENVIRONMENT REQUIREMENTS

- Zero-clearance installation
- Indoor use only. Room temperature and HVAC can effect performance temperatures

Agency Listings

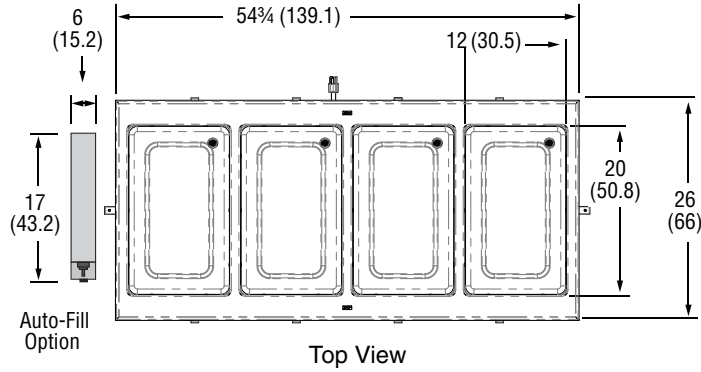


Due to continued product improvement, please consult www.vollrathfoodservice.com for current product specifications.

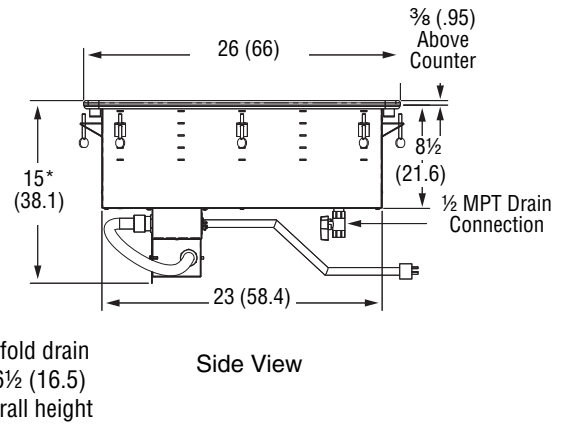
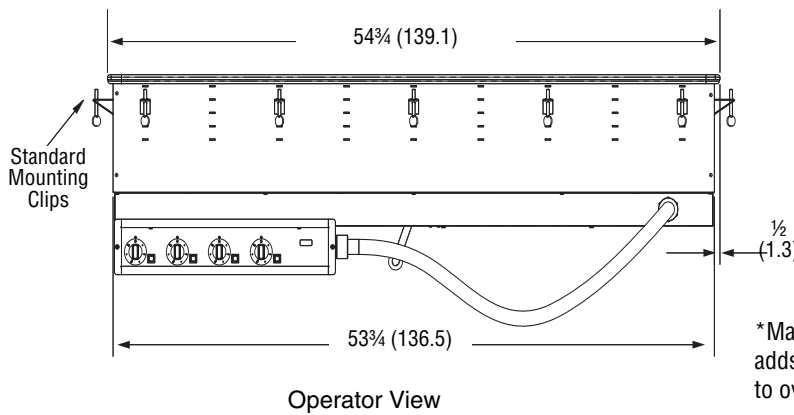
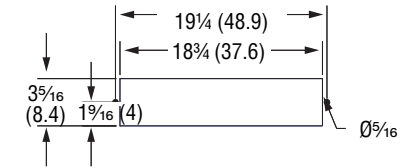
Approvals	Date

FOUR WELL HOT MODULES

DIMENSIONS (Shown in inches (cm))



Control Panel Cutout

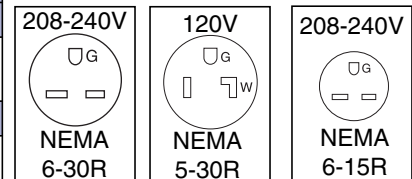


Controls must be mounted on operator (raceway) side for proper orientation with wells.

ELECTRICAL SPECIFICATIONS

Standard	Manifold	Manifold w/ Auto-Fill	Control	Cutout Dimension IN (CM)	Voltage	Amps	Plug
1000 Watts Per Well							
3640701	3640751	3640761	Infinite	54 x 25 1/4 (137.2 x 64.1)	208-240	14.4-16.7	NEMA 6-30P
3640711	3640771	3640781	Thermostatic				
625 Watts Per Well							
36406	3640650	3640660	Infinite	54 x 25 1/4 (137.2 x 64.1)	120	20.8	NEMA 5-30P
3640610	3640670	3640680	Thermostatic				
36407	3640750	3640760	Infinite		208	12.0	NEMA 6-15R
3640710	3640770	3640780	Thermostatic				
36474	3647450	3647460	Infinite				
3647410	3647470	3647480	Thermostatic				

Straight Blade Receptacles



NOTICE: Do NOT modify the cord or plug on the drop-in. Modifying any component may damage the drop-in or cause injury, and will void the warranty.

Note: Cutout must have a 7/8" (2.2 cm) corner radius.



www.vollrathfoodservice.com

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 Countertop Warming Products: 800.354.1970
 All Other Products: 800.628.0832