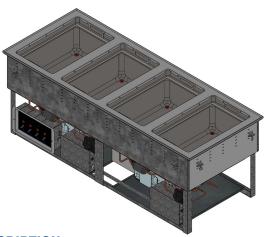


Project:

**Item Number:** 

Quantity:

# FOUR-WELL HOT/COLD MODULAR DROP-INS



# **DESCRIPTION**

Wells in this top-mount modular drop-in operate independently in hot or cold mode. In cold operation, the wells meet NSF 7 performance standards. In hot operation, the wells meets NSF 4 performance standards only when using moist heat. Operation with water is required for even heating of the food product.

Manual or automatic manifolds hold or drain water in hot and cold cycles.

**Note:** Modular drop-in orders cannot be canceled or returned.

# **AGENCY LISTINGS**





Wells pass NSF 4 and NSF 7 performance testing for open top hot food holding and refrigerated buffet units. They are listed under NSF/ANSI 169 for special purpose food equipment and devices.

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

### ITEMS

Item No.DescriptionFC-6HC-04208-ADAuto Manifold Drain, 120/208-240VFC-6HC-04208Manual Manifold Drain, 120/208-240V

## **FEATURES**

- · Top flange and wells are 300 series stainless steel
- Uses R513A, a non-flammable low Global Warming Potential (GWP) refrigerant
- · Each well is wrapped with refrigeration coils for maximum cooling
- 625 Watt rope heater is attached to the bottom of each well
- High-density polyurethane foam insulation surrounds the exterior of the wells, providing efficient performance and energy savings
- A 2" (5.3 cm) stepped recess below the top of the well creates a cold air blanket over the top of the food to maintain NSF compliance
- Stainless steel control panel with individual control and power indicator light for each well (blue for cold and red for hot)
- Control panel has 4ft. (1.2 m) tethered connection for flexible mounting locations
- . Thermostatic hot control for each well
- Standard ¾" integral drain with flexible manifold tubing (does not include a master shut off)
- 6 ft. (1.8 m) cord and plug. Does not require hard wiring.
- · Accepts full size and fractional pans up to 6" 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. Additional four years on compressor. For full warranty details, please refer to www.Vollrath.com.

#### **ACCESSORIES**

□ 4358100-2 Control Panel Mounting Frame: Control Panel Mounting Frame: Control box requires 3¹¹/₁₅" (9.4 cm) in depth plus 1" (2.5 cm) clearance. Mounting frame projects the control box out 1¹¹/₃₅" (4.3 cm), reducing required space to 2" (5.1 cm) in depth plus 1" (2.5 cm) clearance.

### **CLEARANCE AND ENVIRONMENT REQUIREMENTS**

- Requires 1½ (3.8 CM) minimum clearance bellow the unit
- Requires a minimum of 160 square inches for fresh air intake and a minimum of 160 square inches for exhaust. See back page.
- Requires access to the mechanicals from the customer and operator sides.
- Indoor use only. Room temperatures and HVAC can effect performance temperatures.

Approvals	Date						



The Vollrath Company, L.L.C.

1236 North 18th Street Sheboygan, WI 53081-3201 U.S.A. Main Tel: 800.624.2051 or 920.457.4851 Main Fax: 800.752.5620 or 920.459.6573 Customer Service: 800.628.0830

Canada Customer Service: 800.695.8560

Technical Services techservicereps@vollrathco.com Induction Products: 800.825.6036 Countertop Warming Products: 800.354.1970 All Other Products: 800.628.0832

#### FOUR-WELL HOT/COLD MODULAR DROP-INS **DIMENSIONS** (Shown in inches (cm)) \_ ¾ (1) Rise above 65% (166.7 countertop 2115/1 (55.7) Controls must be 243/8 mounted (61.9)on operator side for proper Top View 131/8 orientation (33.3)with wells 63% (161) 11/2 (3.8)Operator Side View Minimum 26 (66) clearance **VENTING REQUIREMENTS** required Alternate Alternate Customer supplied louvers must be installed in surrounding cabinet to ensure adequate ventilation. Two intake and two Preferred discharge louvers are required. Preferred Preferred louver location is the short ends of the cabinet. (63.7)Side View Required Alternate Operator Side Bottom of cabinet 14% (37.5) **Control Panel** 7<sup>7</sup>/<sub>8</sub> (20) 1 (2.5) Minimum Space Required $\bigcirc$ 0 9 0 0 0 0 0 $\bigcirc$ 0 311/16 (9.4)Front View Side View

# **SPECIFICATIONS**

### Straight Blade Receptacle

	Cutout Dimensions			ns					Peak			
Item No.	Drain	Drop-in*	Control**		Weight LB (Kg)		-	Comp.	Heat of Rejection (BTUH)		Watts Per Well	Plug
FC-6HC-04208	Manual	-						. ,		, ,		
FC-6HC-04208-AD	Auto	64% x 25¼ (164.7 x 64.1)	7 x 13½ (17.8 x 34.3)	8 x 10 (20.3 x 25.4)	324 (147)	120/ 208-240	12.8	Two 1/5	5600 Cold 8500 Hot	R513A (2 x 10 oz.)	625	NEMA 14-20P



NOTICE: Vollrath drop-ins are made to order and cannot be returned. It is the responsibility of the installer to ensure cut-outs on new installations are correct, or retrofit installation dimensions match up with Vollrath product dimensions. Vollrath will not guarantee that our models retrofit with specific competitive models (as competitive specifications can change without notice). We recommend countertop cut-outs be made after receipt of the Vollrath drop-in, to ensure proper fit prior to cutting into countertop materials.

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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Well cutout must have a 7/8" (2.2 cm) corner radius.

<sup>\*\*</sup> Control cutout must have a %" (9.5 mm) corner radius.