



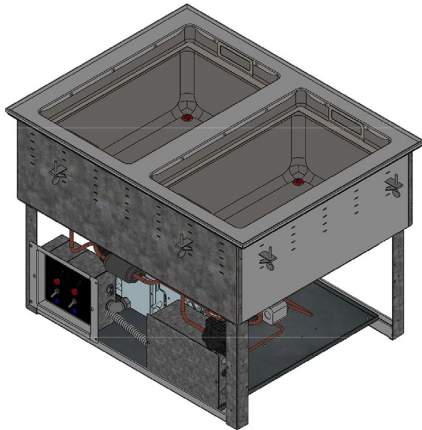
Project:

Item Number:

Quantity:

TWO-WELL HOT/COLD MODULAR DROP-INS

TWO-WELL HOT/COLD MODULAR DROP-INS



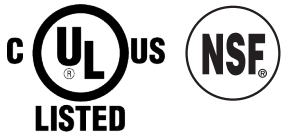
ITEMS

Item	Description
FC-6HC-02120-AD	Auto Manifold Drain, 120V
FC-6HC-02208-AD	Auto Manifold Drain, 120/208-240V
FC-6HC-02120	Manual Manifold Drain, 120V
FC-6HC-02208	Manual Manifold Drain, 120/208-240V

FEATURES & BENEFITS

- Top flange, well, and control panel are 18-gauge, 300-series stainless steel.
- R513A refrigerant is non-flammable and has low-global-warming-potential (GWP).
- Control panel includes 4 ft. (1.2 m) connection for flexible mounting options and red and blue power indicator lights.
- Well is wrapped with refrigeration coils for maximum cooling.
- Standard mounting clips are included for easy installation on counters up to 3" (7.6 cm) thick.
- The inner well assembly is insulated with foamed-in-place polyurethane insulation for efficiency and performance.
- A 2" (7.6 cm) stepped, cold-wall recess creates a cold air blanket over the top of the food to maintain NSF compliance.
- Thermostatic hot control effectively regulated temperature.
- Well accepts full-size and fractional food pans up to 6" (15.2 cm) deep; use adapter bars with fractional pans.
- Drip-free flange can be replaced with flat flange by adding "FF" to item number.
- 3/4"(1.9 cm) integral drain is standard (no master shut off).
- 6 ft (1.5 m) cord with plug is included.

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.

WARRANTY

All models shown come with Vollrath's standard warranty against defects in materials and workmanship, with an additional four years on the compressor. For full warranty details, please refer to vollrathfoodservice.com.

CLEARANCE AND ENVIRONMENT

- Zero clearance installation on all sides and 3" (7.6 cm) clearance from the condenser air inlet and outlet.
- This unit is made for indoor use only in ambient temperatures below 86 °F (30 °C). Warmer temperatures or modifying refrigeration parameters will take unit out of NSF compliance and could void the warranty.
- Requires at least 80 square inches for both fresh-air intake and exhaust. See back page for details.
- Mechanicals must be accessible from both long sides.
- Prevent drafts and room air currents from disturbing the curtain of cold air immediately above the food pans.
- Water is required during hot operation for even heating, and automatically drains during cold operation.

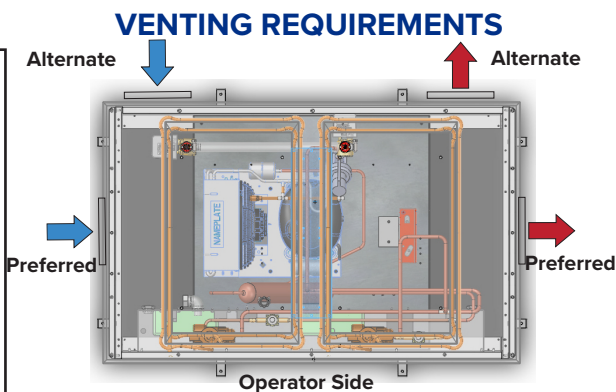
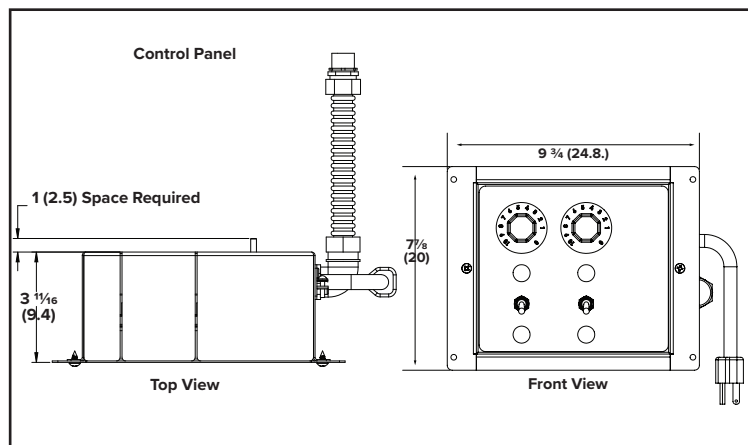
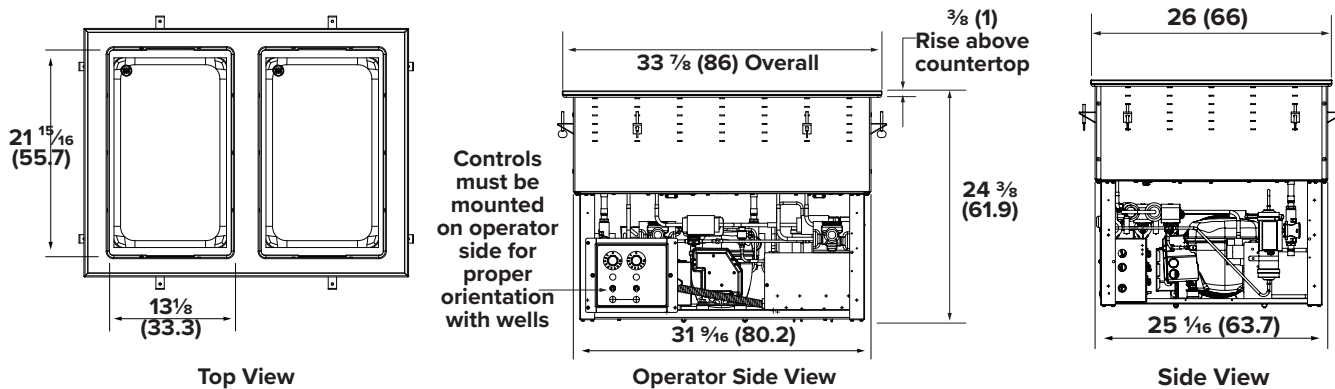
Approvals	Date

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

The Vollrath Company, L.L.C.

TWO-WELL HOT/COLD MODULAR DROP-INS

DIMENSIONS — Shown in inches (cm)



Two customer-supplied louvers (one intake & one discharge) must be installed in the cabinet to ensure adequate ventilation; preferred locations are short ends.

SPECIFICATIONS

Item	Drain	Cutout Dimensions			Weight LB (Kg)	Comp. (HP)	Peak Heat of Rej. (BTUH)	Refrig. Chg. oz	Watts	Max Amp Draw	V	Plug	Straight Blade Recept-acles
		Drop-In*	Control**	Louvers									
FC-6HC-02120***	Manual	33 1/16 x 25 1/4 (84 x 64.1)	7 x 8 1/2 (17.8 x 21.6)	8 x 10 (20.3 x 25.4)	185 (83.9)	1/5	2800 Cold 4300 Hot	10	625	10.3	120	NEMA 5-15P	
FC-6HC-02120-AD***	Auto												
FC-6HC-02208***	Manual									7.5	120/ 208-240	NEMA 14-20P	
FC-6HC-02208-AD***	Auto												

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

**Control cutout must have a 3/8" (9.5 cm) corner radius.

***Add "FF" to item number to replace drip-free flange with flat flange.

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 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. Modification may damage the drop-in or cause injury, and will void the warranty.



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