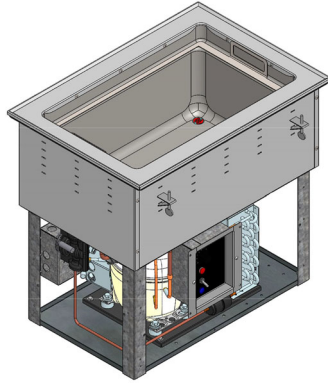




Project:
Item Number:
Quantity:

ONE WELL HOT/COLD MODULAR DROP-INS



DESCRIPTION

The modular drop-in can operate either hot or cold. In cold operation, the well meets NSF 7 performance standards. In hot operation, the well meets NSF 4 performance standards only when using moist heat. Operation with water is required for even heating of the food product. Automatic drain system is standard. Water is held in hot operation and drains in cold operation.

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

ITEMS

Item No.	Description
FC-6HC-01120-AD	Auto drain, 120V
FC-6HC-01208-AD	Auto drain, 120/208-20V

FEATURES

- Top flange and well is 300 series stainless steel
- Uses R513A, a non-flammable low Global Warming Potential (GWP) refrigerant
- The well is wrapped with refrigeration coils for maximum cooling
- 625 Watt rope heater is attached to the bottom of the well
- High-density polyurethane foam insulation surrounds the exterior of the well, providing efficient performance and energy savings
- A 2" (7.6 cm) stepped cold wall 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 controls and power indicator light (blue for cold and red for hot)
- Control panel has 4ft. (1.2 m) tethered connection for flexible mounting locations
- Thermostatic hot control
- Standard 3/4" 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 the compressor. For full warranty details, please refer to | www.Vollrath.com.

CLEARANCE AND ENVIRONMENT REQUIREMENTS

- Requires a minimum of 80 square inches for fresh air intake and a minimum of 80 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.

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.

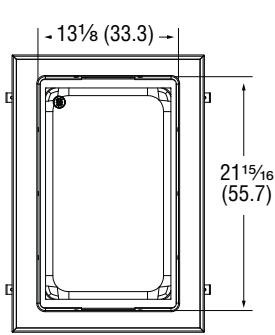
Due to continued product improvement, please consult www.vollrath.com for current product specifications.

Approvals	Date

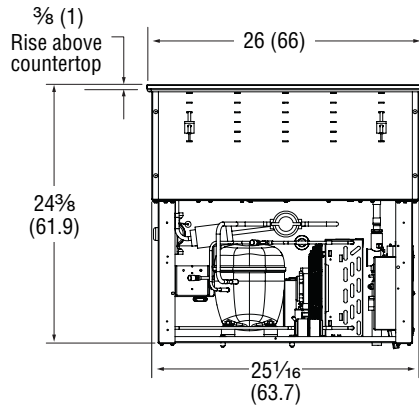


ONE WELL HOT/COLD MODULAR DROP-INS

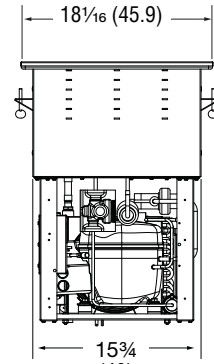
DIMENSIONS (Shown in inches (cm))



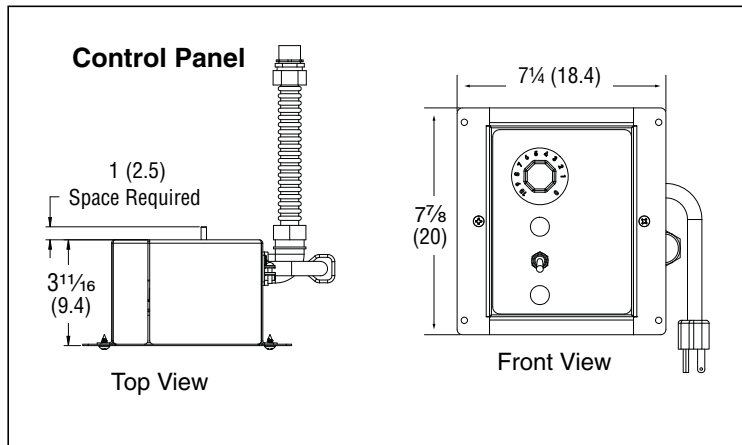
Top View



Front View



Side View

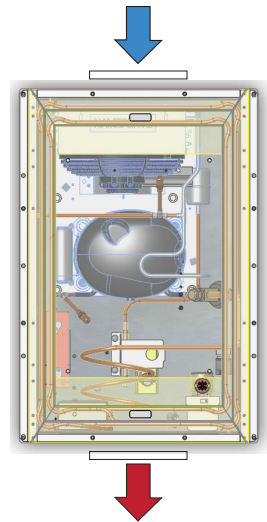


Control Panel

Top View

Front View

VENTING REQUIREMENTS



Customer supplied louvers must be installed in surrounding cabinet to ensure adequate ventilation. One intake and one discharge louver are required.

SPECIFICATIONS

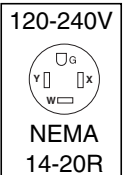
Item No.	Cutout Dimensions			Weight LB (Kg)	Voltage	Max Amp Draw	Comp. (HP)	Peak Heat of Rejection (BTUH)	Refrig. (Charge)	Watts	Plug	Straight Blade Receptacles
	Drop-in*	Control**	Louvers									
FC-6HC-01120-AD	17 ⁵ / ₁₆ x 25 ¹ / ₄ (44 x 64.1)	7 x 6 (17.8 x 15.2)	8 x 10 (20.3 x 25.4)	107 (48.5)	120	5.2	1/5	2800 Cold 2100 Hot	R513A (7.5 oz.)	625	NEMA 5-15P	120V NEMA 5-15R
FC-6HC-01208-AD					120/ 208-240	5.0					NEMA 14-20P	

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

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

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



www.vollrath.com

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Toasters: 800-309-2250
All Other Products: 800.628.0832