

MODULAR INDUCTION DRY-WELL HOT DROP-INS



DESCRIPTION

Vollrath's modular induction dry well drop-ins use advanced induction technology to deliver superior hot food holding and precise temperature control in a waterless format, featuring individual well controls with two heat zones per well, a master power switch, temperature settings in °F and °C with three power levels, and durable 300 series stainless steel flange and full-size wells—complete with a cord and plug and mounting clips for easy installation.

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.

CLEARANCE AND REQUIREMENT

- 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.

NOTICE: Use only Vollrath induction-ready insets; failure to do so may damage equipment, and voids the warranty.

AGENCY LISTINGS



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

ITEMS

Item	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

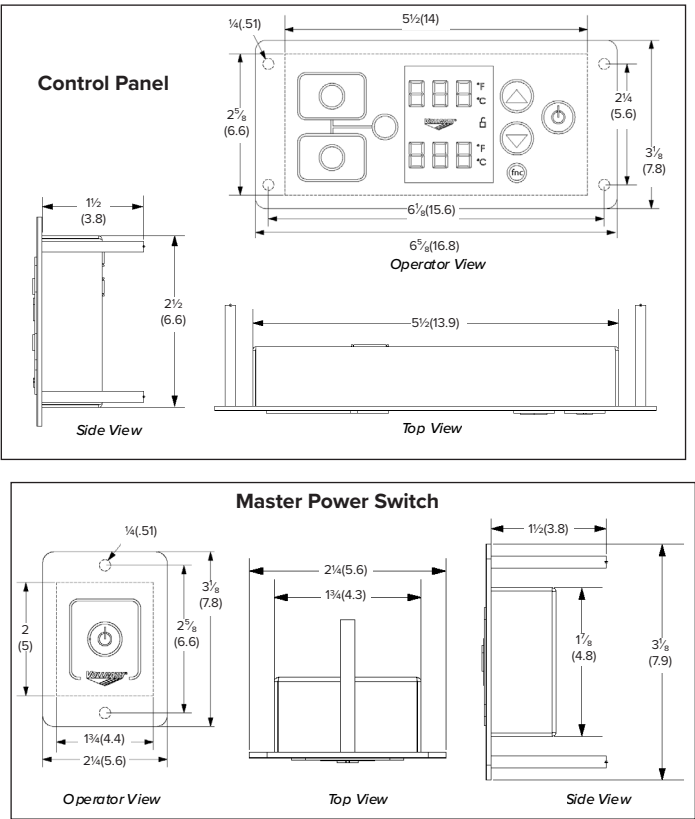
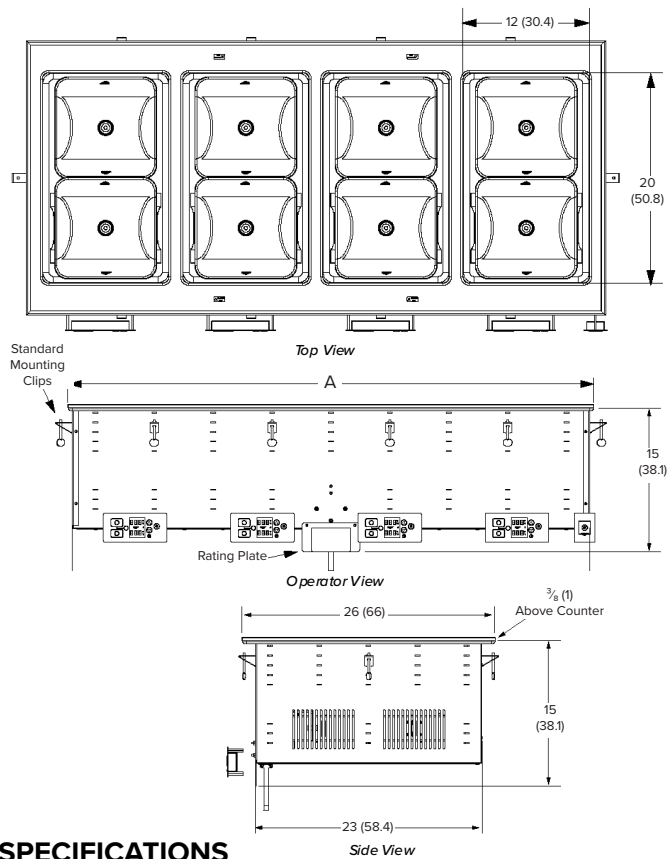
Accessories	Description
5IPF40	Vollrath Induction-ready pan, full-size 4" (10.2 cm) deep
5IPF25	Vollrath Induction-ready pan, full-size 2 ½" (6.4 cm) deep
5IPH40	Vollrath Induction-ready pan, half-size 4" (10.2 cm) deep
5IPH25	Vollrath Induction-ready pan, half-size 2 ½" (6.4 cm) deep

FEATURES & BENEFITS

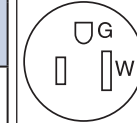
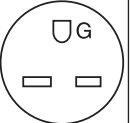
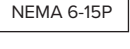
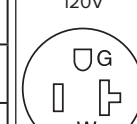
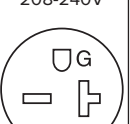
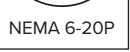
- Eliminates the need for water, which reduces maintenance during operation.
- Induction technology provides more efficient and effective temperature control, resulting in less food waste and better food consistency.
- Temperature control 140°- 190°F (60°- 88°C) and three power levels (low, medium, high).
- Individual power and heat control for each well.
- Accommodates full-size and half-size Vollrath induction-ready pans, 2½" (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.

MODULAR INDUCTION DRY-WELL HOT DROP-INS

DIMENSIONS inches (cm)



SPECIFICATIONS

Item #	# of Wells	Dimensions in (cm)				Electrical					Straight Blade Receptacles	
		Width		Cutout		Voltage	Amps	Total Watts	HZ	Plug	120V 	208-240V 
		(A) Overall	(B) Drop-in	Unit	Control Panel							
FC-6IH-01120	One	15(38.1)	14 (35.6)	14¼ x 25¼ (36.2 x 64.1)	5.5 x 2.36 (14 x 5.9)	120	6.6	800	60	NEMA 5-15P		
FC-6IH-01208						208-240	3.3			NEMA 6-15P		
FC-6IH-02120	Two	28 ¼ (71.8)	27 ¼ (69.2)	27½ x 25¼ (69.9 x 64.1)		120	13.2	1590	60	NEMA 5-20P		
FC-6IH-02208						208-240	6.6			NEMA 6-15P		
FC-6IH-03120	Three	41 ½ (105.4)	40 ½ (102.8)	40¾ x2 5¼ (103.5 x 64.1)		120	19.8	2380	60	NEMA 5-30P		
FC-6IH-03208						208-240	9.9			NEMA 6-15P		
FC-6IH-04208	Four	54 ¾ (139)	53 ¾ (136.5)	54 x 25¼ (137.2 x 64.1)		208-240	13.2	3180	60	NEMA 6-20P		
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		
FC-6IH-06208	Six	81 ¼ (203.8)	80 ¼ (203.8)	80½ x 25¼ (204.5 x 64.1)		208-240	19.8	4760	60	NEMA 6-30P		

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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