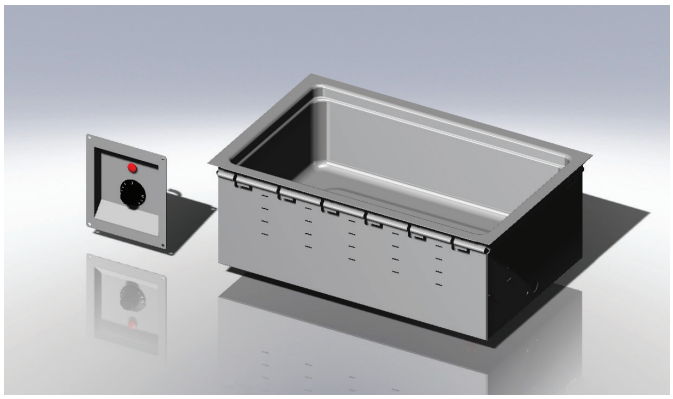
Operator's Manual

Modular Drop-In Bottom-Mount Fabricator Well

Thank you for purchasing this Vollrath® product! Save this manual for reference and the packaging in case shipping is necessary.



Item	Description
36352	Drop-In, Bottom Mount
36353	Drop-In, Bottom Mount
36354	Drop-In, Bottom Mount
36355	Drop-In, Bottom Mount
36356	Drop-In, Bottom Mount
36357	Drop-In, Bottom Mount
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36359	Drop-In, Bottom Mount

SAFETY PRECAUTIONS

To help ensure safe use, please read and fully understand this manual and all safety messages before operation!

⚠ WARNING

Warning indicates a hazardous situation which, if not avoided, could result in death or serious injury.

⚠ CAUTION

Caution indicates a hazardous situation which, if not avoided, could result in minor or moderate injury.

NOTICE: Addresses practices not related to physical injury.

To reduce risk of injury or damage to the unit:

- Have unit installed by qualified personnel in accordance with local codes and ordinances.
- Use unit in a flat, level position.
- Do not operate unit without water.
- Do not use an extension cord, power strip, or multi-outlet power cord.
- Turn unit off and allow unit to cool before cleaning, or moving.
- Do not spray controls or outside of unit with liquid or foam.
- Clean with a non-abrasive cloth or sponge.
- Keep unit and power cord away from open flames, electric burners, or excessive heat.
- Do not operate unit in public areas and/or around children. Unit is not meant for use outside a commercial kitchen environment.
- Always attend and monitor the unit during operation.
- Only operate properly-functioning, undamaged units.

FUNCTION AND PURPOSE

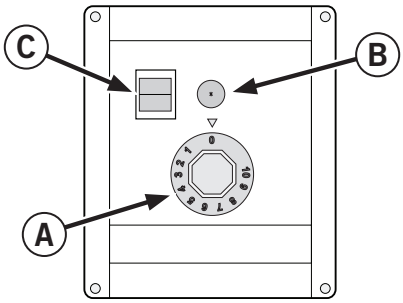
This unit is intended to hold containers of hot food at the proper serving temperature. This unit is intended for indoor use at commercial food service establishments. Unit is not intended or designed to cook raw food or reheat prepared food, nor for household, industrial, or laboratory use.

UNPACKING THE UNIT

When no longer needed, dispose of all packaging and materials in an environmentally-responsible manner.

1. Remove packing material, tape, and protective plastic.
2. Clean any glue residue left over from the plastic or tape.
3. Place the unit in desired location.

FEATURES AND CONTROLS



A. Temperature Control Dial — used to set or adjust the well temperature. The higher the number the higher the temperature, the lower the number the lower the temperature. On models with no On/Off switch, the "0" position is off.

B. Pilot Light — illuminates when the well is heating.

C. Power Switch (some models) — turns the unit on or off.

D. Drain Valve (not shown) — is where water empties from the well.

INSTALLATION

This unit must be installed only by qualified service personnel in accordance with local codes and ordinances.

Sides clearance is 0” (0 mm).

Minimum distance between wells is 1-1/2” (38 mm).

Model Size:

All

Well Opening:

19 ⅞" x 11 ⅞" (50.4 x 30.1 cm)

NOTICE: All cutout openings must be within ⅛" (0.3 cm) of listed opening sizes and have a corner radius of ⅞" (2.2 cm).

1. Hold unit in place and drill holes through the unit's mounting holes into the mounting surface.
2. Place the bead of silicone sealer rated at a minimum of 450 °F (232 °C) between the countertop and the inside of the well to prevent water from leaking into control areas; also seal mounting holes when using rivets or other fasteners.

OPERATION

⚠ WARNING

Burn Hazard.
Do not touch cookware, heating surface, food, or liquid while heating, nor allow skin to come into close contact with steam.

Allow hot surfaces to cool before handling or cleaning. Do not allow water to contact the cooking surface; splattering or spraying could occur.

⚠ WARNING

Electrical Shock Hazard.
Keep liquids from entering the unit; this could cause a short circuit or electrical shock. Do not spray the unit, cord, plug, or immerse the unit or components in liquid or foam.

NOTICE: Food must be prepared and placed in display cabinets at proper serving temperatures. The United States Public Health Service recommends that hot food be held at a minimum of 140 °F (60 °C) to help prevent bacteria growth. Monitor temperatures closely for food safety.

1. Check the drain valve (A) to verify it is closed. The valve handle should form a “T” with the valve body.
2. Fill the well with clean, hot water to the fill line. Do not over fill. Check water periodically and refill as needed.

NOTICE: Operating the unit with a dry well could cause damage and void the warranty.

3. Preheat water for 45 minutes by covering with empty food containers or covers and turning the unit to the highest temperature setting (10).
4. Place containers of hot food, above 140 °F (60 °C), into well with preheated water.
5. Reduce heat setting to a level that will maintain a safe holding temperature and food quality.
6. Maintain water level during operation. Periodically (approximately every 2 hours) remove food containers, check the water level, and add hot water as needed.
7. When finished using the unit, unplug it, turn the Power Switch to OFF and the Temperature Control Dial to O.
8. Protect hands and remove hot food containers.

When finished using the unit:

9. Turn the heat control (A) to the “0” setting, turn the power switch (C, some models) to the “OFF” position and unplug unit. When removing hot food containers from unit use gloves, mitts or pot holders to protect hands.

CLEANING

⚠ WARNING

Burn Hazard.
Do not touch cookware, heating surface, food, or liquid while heating. Allow unit to cool before moving or cleaning.

To maintain appearance and increase unit life, clean daily.

NOTICE: Do not use caustic cleaning chemicals, steel wool or commercial lime removal products to clean the unit and rinse thoroughly after cleaning.

1. Turn the heat control to 0 to turn the unit off.
2. Protect hands and remove hot food containers.
3. Allow the water and the well to cool completely.
4. Remove the water from the well.
5. Use a damp cloth or sponge dipped in soapy water to clean the inside of the well and the outside of the unit.
6. Thoroughly rinse with water.
7. Close the valve by rotating the handle until it forms a "T" with the body.

TROUBLESHOOTING

Problem	Potential Cause	Course of Action
Unit does not get to correct or high enough temperature.	Unit voltage is low or incorrect.	Verify unit and source voltage match. If not contact Vollrath® Technical Services.
	Water is empty or not at the proper level.	Fill the well with water to the correct level.

SERVICE AND REPAIR

Serviceable parts are available on vollrathfoodservice.com.

To avoid serious injury or damage, never attempt to repair the unit or replace a damaged power cord yourself. Do not send units directly to The Vollrath Company LLC. Please contact Vollrath Technical Services for instructions.

When contacting Vollrath Technical Services, please be ready with the item number, model number (if applicable), serial number, and proof of purchase showing the date the unit was purchased.

WARRANTY STATEMENT FOR THE VOLLRATH CO. L.L.C.

This warranty does not apply to products purchased for personal, family or household use, and The Vollrath Company LLC does not offer a written warranty to purchasers for such uses.

The Vollrath Company LLC warrants the products it manufactures or distributes against defects in materials and workmanship as specifically described in our full warranty statement. In all cases, the warranty runs from the date of the end user's original purchase date found on the receipt. Any damages from improper use, abuse, modification, or damage resulting from improper packaging during return shipment for warranty repair will not be covered under warranty.

For complete warranty information, product registration, and new product announcements, visit vollrathfoodservice.com.

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