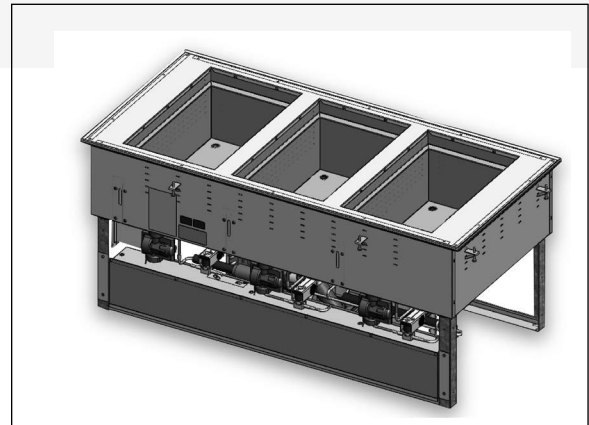
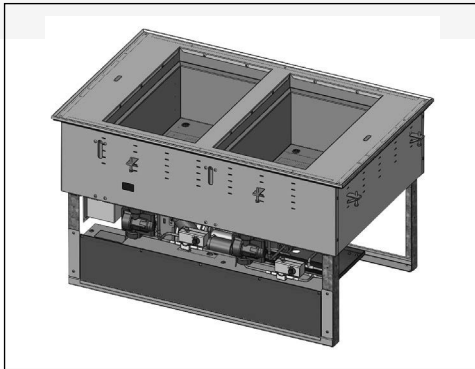


Operator's Manual

2 WELL AND 3 WELL HOT/COLD DROP-IN (NSF7 Cold Food Holding and NSF4 hot Food Holding)



Item	Description	Heater Watts (per well)	HP (R404 Compressor)	Max Amps Draw	Voltage	Plug
3667201D	2 Well Hot/Cold Drop-in	625W	1/4 hp	11.2	120V	5-15P
3667202D	2 Well Hot/Cold Drop-in	625W	1/4 hp	8.6	120/208-240V	14-20P
3667201DA	2 Well Hot/Cold Drop-in	625W	1/4 hp	11.2	120V	5-20P
3667202DA	2 Well Hot/Cold Drop-in	625W	1/4 hp	8.6	120/208-240V	14-20P
3667301D	3 Well Hot/Cold Drop-in	625W	1/4 hp	16.0	120V	5-15P
3667302D	3 Well Hot/Cold Drop-in	625W	1/4 hp	11.2	120/208-240V	14-20P
3667301DA	3 Well Hot/Cold Drop-in	625W	1/4 hp	16.0	120V	5-20P
3667302DA	3 Well Hot/Cold Drop-in	625W	1/4 hp	11.2	120/208-240V	14-20P

Thank you for purchasing this Vollrath equipment. Before operating the equipment, read and familiarize yourself with the following operating and safety instructions. **SAVE THESE INSTRUCTIONS FOR FUTURE REFERENCE.** Save the original box and packaging. Use this packaging to ship the equipment if repairs are needed.

SAFETY PRECAUTIONS

To ensure safe operation, read the following statements and understand their meaning. Please read carefully.

WARNING

Warning is used to indicate the presence of a hazard that *can* cause severe personal injury, death, or substantial property damage if the warning is ignored.

CAUTION

Caution is used to indicate the presence of a hazard that *will or can* cause *minor* personal injury or property damage if the caution is ignored.

NOTE

Note is used to notify people of installation, operation, or maintenance information that is important but not hazard-related.

For Your Safety!

These precautions should be followed at all times. Failure to follow these precautions could result in injury to yourself and others.

To reduce risk of injury or damage to the equipment:

- Use only grounded electrical outlets matching the nameplate rated voltage.
- Have the equipment installed by qualified personnel.
- Do not use an extension cord with this equipment. Do not plug this equipment into a power strip or multi-outlet power cord.
- Unit should only be used in a flat, level position.
- Do not spray controls or outside of equipment with liquids or cleaning agents.
- Do not clean the equipment with steel wool.
- Keep equipment and power cord away from open flames, electric burners or excessive heat.
- Do not use food pans deeper than 4" (10 cm).
- Do not operate equipment in public areas and/or around children.
- Do not operate if equipment has been damaged or is malfunctioning in any way.
- Do not operate hot well without water.

FUNCTION AND PURPOSE

This unit is intended and designed to keep food at proper serving temperatures. This unit is made for use in an ambient temperature below 86 °F (30 °C). Using in warmer temperatures will take unit out of NSF compliance. Modifying refrigeration parameters may void the warranty.

Hot food stations are not intended or designed to cook raw food or to reheat prepared food. Cold food stations are not intended or designed to cool or chill food. Food must be prepared and placed in food stations at proper serving temperatures. Refrigerated cold stations are best used for holding periods up to four hours. For best performance, stainless steel containers are recommended.

Before using this equipment it must be cleaned and dried thoroughly.

This equipment is not intended for household, industrial or laboratory use.

UNPACKING THE EQUIPMENT AND INITIAL SETUP

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

1. Remove all packing material and tape, as well as any protective plastic from the equipment.
2. Clean any glue residue left over from the plastic or tape.
3. This unit must be installed on a dedicated electrical circuit in accordance with local codes.

NOTE

These refrigerated models must be provided with adequate ventilation. The minimum requirement is two openings the equivalent of 200 square inches (1290 cm²) each for air intake and air exhaust. The best location for the ventilation louvers are located on the short sides of the cabinet. If not, use a small fan to assist in cabinet ventilation.

Have the unit installed only by qualified service personnel. The cutout opening in counter must be in accordance with the chart below.

Model	Standard Cut-out Opening
2 Well Unit	25-1/4" x 40-3/4"
3 Well Unit	25-1/4" x 54"
2 Well Unit Control Box	7-1/8" x 11"
3 Well Unit Control Box	7-1/8" x 13-1/2"

NOTE

All cutout openings must be within 1/8" of listed opening sizes and have a corner radius of 7/8".

Place a bead of silicone sealer rated at a minimum of 450 °F (232 °C) around the well flange to prevent water from leaking into control areas.

FEATURES AND CONTROLS

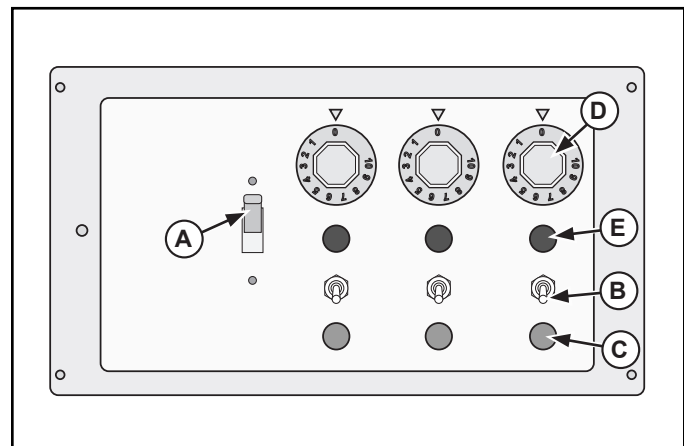


Figure 1. Controls.

- A ON/OFF SWITCH.** Switches the equipment power "ON" or "OFF".
- B MODE SELECTOR SWITCH.** The down position switches the refrigeration mode. The up position switches the heating mode. The center position switches to a neutral mode.

- C REFRIGERATION INDICATOR LIGHT.** Illuminates when the unit is in the refrigeration mode.
- D TEMPERATURE CONTROL dial (Hot Mode Only).** Used to set or adjust the hot temperature of the well. 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.
- E HEATING INDICATOR LIGHT.** Illuminates when the unit is in the heating mode.

OPERATION

	WARNING
	Burn Hazard. Do not touch heating surfaces, liquid, or food while unit is heating or operating.
Hot food, steam and liquids can burn skin. Allow the hot liquid, spillage pans and trays to cool before handling. Use gloves, mitts or pot holders if it is necessary to handle hot pans.	

	WARNING
	Electrical Shock Hazard. Keep water and other liquids from entering the inside of the unit. Liquid inside the unit could cause an electrical shock. Do not damaged power cord.
Do not over fill wells, pans or trays. Liquid could contact the electrical components and cause a short circuit or an electrical shock. Unplug unit before performing service, draining or removing spillage pans and trays. Do not spray water or cleaning products. Do not use a power cord that has been modified or damaged.	

REFRIGERATED MODE:

NOTE:

When switching from hot mode to refrigerated mode, turn the mode selecting switch to the "OFF" position. Remove the hot food pans. Remove the drain plug or switch to cold mode and drain water from the system. Drain the hot water before beginning refrigerated mode.

- Plug the equipment into a properly grounded electrical supply matching the nameplate rating. Damage to the equipment can occur if incorrect power is supplied to equipment.
- Turn the on/off switch (A) to the "ON" position. Turn the mode selector switch (B) to the down position. This will open the drain valve on models with auto-drains. On units with manual drain plugs, remove the drain plug. Units do not have an adjustable temperature setting. Allow the unit to run for approximately 60 minutes. For the best performance when using ice with this unit, allow unit to run for approximately 2 hours before adding ice. This will help the ice remain solid.

NOTE:

When the selector switch (B) is in the center position or hot position the drain valve will be in the closed position.

- Place containers of properly chilled food into the pre-chilled unit.
- Regularly check the food temperature.

NOTE:

Monitor food temperature closely for food safety. The United States Public Health Service recommends that hot food be held at a maximum of 41 °F (5 °C) to help prevent bacteria growth.

- When finished using the unit turn the mode selector switch (B) to the middle position and turn the on/off (B) to the "OFF" position. Remove the food containers.

HEATING MODE:

- Plug the equipment into a properly grounded electrical supply matching the nameplate rating. Damage to the equipment can occur if incorrect power is supplied to equipment.
- Turn the on/off switch (A) to the "ON" position. Turn the mode selector switch (B) to the up position.
- Fill the well to the correct level with clean fresh water. The correct level is about 1" (2.5 cm) from the bottom. Always maintain water in the well. Do not over fill. Allowing the well to run dry during operation may reduce the service life of the equipment.
- Preheat the water in the wells by covering wells with empty food containers or covers. Turn the heat control (D) to the maximum heat setting. Preheat for 60 minutes.
- Place container of hot food product, above 140 °F (60 °C), into preheated equipment.
- Reduce heat setting to a level that will maintain a safe holding temperature and maintain food quality. See food safety precautionary note.

Food Safety Precautionary Note:

Monitor food temperature closely for food safety. 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. Maintain correct water level and temperature setting. Periodically remove food container and check the water level. Add water if needed.

During operation:

- Maintain water level. Periodically (approximately 2 hours) remove container of food and check the water level. Add hot water if needed.

When finished using the equipment:

- Turn the mode selector switch (B) to the middle position. Turn the on/off switch (A) to the "OFF" position.

NOTE:

When the selector switch (B) is in the center position or hot position the drain valve will be in the closed position.

- When removing hot food containers from unit use gloves, mitts or pot holders to protect hands.

Allow the unit and water to cool completely before cleaning.

- When finished using the unit, remove the food containers.

CLEANING

To maintain the appearance and increase the service life, clean your equipment daily.

NOTE:

Do not use caustic cleaning chemicals, steel wool or commercial lime removal products to clean the equipment. Thoroughly rinse equipment with water after cleaning.

1. When finished using the unit turn the power switch (B) to the "OFF" position. Remove the food containers.

NOTE:

When the selector switch (B) is in the center position or hot position the drain valve will be in the closed position.

2. Using a damp cloth, sponge dipped in soapy water to clean the inside of the well and the outside of the equipment.

TROUBLESHOOTING CHART

Problem	It might be caused by	Course of Action
Unit does not have power.	Unit is not plugged in.	Plug unit in.
	Power switch is in the "OFF" position.	Turn power switch to the "ON" position.
	Circuit breaker is tripped.	Reset the circuit breaker.
	Defective circuit or in-adequate power supply.	Call licensed electrician.
Unit has power but is not operating.	Unknown.	Contact Vollrath Technical Services 800-632-0832.

SERVICE AND REPAIR

There are no user serviceable parts within this appliance. To avoid serious injury or damage, never attempt to repair the equipment or replace a damaged power cord yourself. Do not send equipment directly to the Vollrath Company. Please contact the qualified professional repair service listed below.

VOLLRATH Technical Service • 1-800-628-0832

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

The Vollrath Company LLC warrants the products it manufactures and distributes against defects in materials and workmanship for a period of one year, except as specifically provided below. The warranty runs 12 months from the date of original installation. (End user receipt)

1. Refrigeration compressors – The warranty period is 5 years.
2. Refrigerated Display Cases (RDE) compressors the warranty is 3 years.
3. Replacement parts – The warranty period is 90 days.
4. Aluminum Fry pans are 90 days.
5. EverTite™ Riveting System – The warranty covers loose rivets only, lifetime to original purchaser.
6. Cayenne® Heat Strips – The warranty period is 1 year plus an additional 1 year period on heating element parts only.
7. Ultra, Ultra Fajita, Mirage® Pro and Professional Induction Ranges – The warranty period is 2 years.
8. Mirage®, Mirage® Cadet, Mirage® Fajita and Commercial Induction ranges - The warranty period is 1 year.
9. ServeWell® Induction Workstations – The warranty period is 1 year on the workstation table and 2 years on induction hobs.
10. Slicers – The warranty period is 10 years on gears and 5 years on belts.
11. Mixers – The warranty period is 2 yrs parts, 1 yr. labor and belts are 5 years.
12. Vollrath – Redco products – The warranty period is 2 years.
13. Optio / Arkadia product lines – The warranty period is 90 days.
14. All non-stick products (i.e. fry pans and surfaces) are 90 days for the non stick surfaces.
15. All TRAEX® product warranty (with the exception of T-REX™) is 1 year.
16. T-REX™ product by TRAEX® is lifetime warranty.

All products in the Jacob's Pride® collection, including the following, have a lifetime warranty:

- NSF Certified One-Piece Dishers
- NSF Certified Spoodle® Utensils
- NSF Certified Heavy-Duty Spoons with Ergonomic Handle
- NSF Certified Heavy-Duty Basting Spoons
- Heavy duty Turners with Ergonomic handle
- One-Piece Tongs*
- Heavy-Duty One-Piece Ladles*
- Nylon Handle Whips
- One-Piece Skimmers
- Tribute®, Intrigue®, and Classic Select® Cookware*

*Jacob's Pride® warranty does not cover Kool-Touch®, non stick coatings and silicone handles.

Items sold having no warranty:

- Meat Grinder Knives
- Light Bulbs in Convection Ovens, Hot Food Merchandiser and displays, Heat Lamps, and Heat Strips
- Oven Door Seals
- Oven Door Glass, Breath Guard Glass
- Hot Food Merchandisers / Display Case Glass
- Calibration and set up of gas equipment
- Manual Slicer / Dicer blades (table top food prep) – Redco and Vollrath

THIS WARRANTY IS IN LIEU OF ANY OTHER WARRANTIES, EXPRESS OR IMPLIED, INCLUDING ANY IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE

As The Vollrath Company LLC's only responsibility and the purchaser's only remedy, for any breach of warranty, The Vollrath Company LLC will repair or, at its option, replace the defective product or part without charge, except as otherwise provided below:

- For refrigeration compressors and the second year of the warranty on Cayenne® Heat Strips and mixers, The Vollrath Company LLC will provide the repaired or replacement part only; and the buyer will be responsible for all labor charges incurred in performing the repair or replacement.
- To obtain warranty service, the buyer will be responsible to return to The Vollrath Company LLC any product (other than gas equipment that is permanently installed) weighing less than 110 lbs. or located outside of a 50-mile radius of a certified technician designated by The Vollrath Company LLC to perform warranty repairs. If a Vollrath Technician cannot be contacted check the website for service contact points. (Please refer to the Product Catalogue for weights and sizes of product)
- No remedy will be available for products that have been damaged by accident, carelessness, improper installation, lack of proper setup or supervision when required, neglect, improper use, installation or operation contrary to installation and operating instructions or other causes not arising out of defects in materials or workmanship. At the buyer's request, The Vollrath Company LLC will repair and or replace such products at a reasonable cost.
- No remedy will be available for slicers where blade has not been sharpened (Refer to owner's manual for sharpening instructions)
- No remedy will be available for mixers damaged by changing gears while unit is running or overloading, in either case as determined by a Vollrath Certified Technician
- Warranty work must be authorized in advance by The Vollrath Company LLC. See the operating and safety instructions for each product for detailed warranty claim procedures.
- No remedy will be available for product returned and found to be acceptable to the product specification.
- No remedy will be available under any warranty not registered as required below.

LIMITATION OF LIABILITY:

THE VOLLRATH COMPANY LLC SHALL HAVE NO LIABILITY FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES OF ANY KIND, WHETHER BASED UPON NEGLIGENCE OR OTHER TORT, BREACH OF WARRANTY, OR ANY OTHER THEORY.

WARRANTY PROCEDURE

On all warranty calls, the following process and information is required:

- All warranty claims will start with a call to Vollrath Technical Service support line.(800-354-1970).
- A technical support professional will work to diagnose the issues, and provide the details for the service solution.
- Name and phone number of person calling
- Business name, street address, city, state and zip
- Model and serial number
- Date of purchase and proof of purchase (Receipt)
- Name of dealer where unit was purchased

NOTE: Vollrath will not accept products sent without the proper procedure being followed.

Important:

TO MAKE A CLAIM FOR ANY REMEDY UNDER THIS WARRANTY, YOU MUST REGISTER YOUR WARRANTY.

REGISTER TODAY

ONLINE: Register your warranty on-line now at www.Vollrathco.com

NO WEB ACCESS: If you do not have access to the web, kindly register by completing the warranty registration form and faxing it to The Vollrath Co. LLC office in the country of purchase.

WARRANTY REGISTRATION			
BUSINESS NAME _____			
KEY CONTACT NAME _____		EMAIL _____	
STREET ADDRESS _____			
CITY _____	STATE _____	ZIP CODE _____	
COUNTRY _____	PHONE _____	FAX _____	
MODEL _____		ITEM NUMBER _____	
SERIAL NUMBER	<input type="text"/> <input type="text"/> <input type="text"/> <input type="text"/> - <input type="text"/> <input type="text"/> <input type="text"/> <input type="text"/> <input type="text"/> <input type="text"/> <input type="text"/> <input type="text"/> <input type="text"/> <input type="text"/> <input type="text"/>	<input type="text"/> <input type="text"/> <input type="text"/> <input type="text"/>	
OPERATION TYPE			
<input type="checkbox"/> Limited Service Restaurant	<input type="checkbox"/> Full Service Restaurant	<input type="checkbox"/> Bars and Taverns	<input type="checkbox"/> Supermarket
<input type="checkbox"/> Convenience Store	<input type="checkbox"/> Recreation	<input type="checkbox"/> Hotel/Lodging	<input type="checkbox"/> Airlines
<input type="checkbox"/> Business/Industry	<input type="checkbox"/> Primary/Secondary School	<input type="checkbox"/> Colleges/University	<input type="checkbox"/> Hospitals
<input type="checkbox"/> Long-Term Care	<input type="checkbox"/> Senior Living	<input type="checkbox"/> Military	<input type="checkbox"/> Corrections
REASON FOR SELECTING OUR PRODUCT			
<input type="checkbox"/> Appearance	<input type="checkbox"/> Full Service Restaurant	<input type="checkbox"/> Availability	<input type="checkbox"/> Sellers Recommendation
<input type="checkbox"/> Ease of Operation	<input type="checkbox"/> Versatility of Use	<input type="checkbox"/> Price	<input type="checkbox"/> Brand
WOULD YOU LIKE TO RECEIVE OUR FULL-LINE CATALOG AND REMAIN ON OUR MAILING LIST?			<input type="checkbox"/> Yes <input type="checkbox"/> No



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