



3640811H
Modular Drop
In Five
Compartment



VOLLRATH 3640811H Modular Drop In Five Compartment Instruction Manual

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VOLLRATH 3640811H Modular Drop In Five Compartment



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. This manual contains safety precautions which are explained below. Please read carefully.

- **Warning** is used to indicate the presence of a hazard that will or can cause severe personal injury or death.
- **Caution** is used to indicate the presence of a hazard that will or can cause minor or major personal injury if the caution is ignored.
- **NOTICE:** Notice is used to note information that is important but not hazard-related.

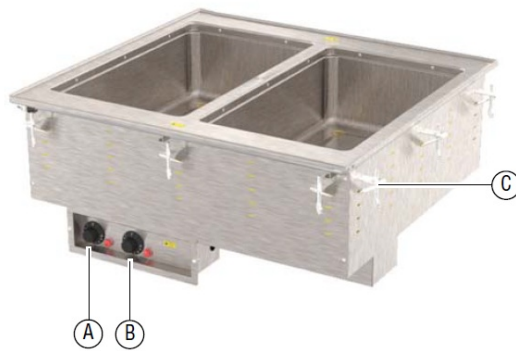
To reduce risk of injury or damage to the equipment:

- This equipment must be installed by a qualified person.
- Use only grounded electrical outlets that match the rated voltage on the nameplate.
- **NOTICE:** Do NOT modify the cord or plug on the drop-in. Modifying any component may damage the drop-in or cause injury, and will void the warranty. See the specification sheet on Vollrath.com for electrical specifications.
- Do not use an extension cord with this equipment. Do not plug this equipment into a power strip or multi-outlet power cord.
- This equipment should only be used in a flat, level position.
- Do not spray the controls or the outside of equipment with liquids or cleaning agents.
- Keep the equipment and power cord away from open flames, electric burners or excessive heat.
- Do not use food pans deeper than 6" (15.2 cm).
- Do not operate equipment if it is damaged or malfunctioning.
- Do not operate unattended.
- Unplug and allow the equipment to cool before cleaning or moving.
- Handle hot water carefully.
- Do not clean this equipment with steel wool.

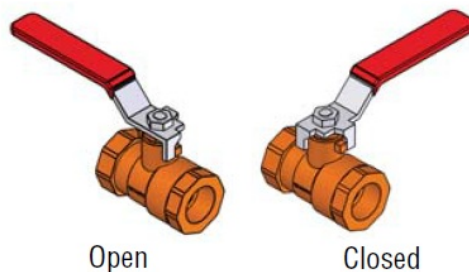
FUNCTION AND PURPOSE

This drop-in is intended and designed to hold containers of food at proper serving temperatures. Hot food stations are not intended or designed to cook raw food or to reheat prepared food. Food must be prepared and placed in food stations at proper serving temperatures. This equipment is not intended for household, industrial or laboratory use.

FEATURES AND CONTROLS



- **A. TEMPERATURE CONTROL.** Used to set or adjust the temperature of the well. The larger the number the higher the temperature, the smaller the number the lower the temperature. The “0” position is off.
- **B. POWER INDICATOR LIGHT.** Illuminates when the well is in the heating mode.
- **C. THUMBSCREW.** Secures the drop-in to the mounting surface.
- **D. DRAIN VALVE (not shown).** Used to empty water from the well(s).



OPERATION

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 over fill pans or trays. Liquid could contact the electrical components and cause a short circuit or an electrical shock.

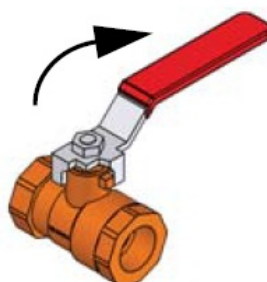
CAUTION: Burn Hazard

Do not touch hot food, liquid or heating surfaces while equipment is heating or operating.

NOTICE: Drop-in meets NSF4 performance standards only when using moist heat. Operation with water is required for even heating of the food product.

NOTICE: Do not use food pans deeper than 6" (15.2 cm).

1. Check the drain valve(s) to verify it is in the closed position to prevent water from draining out.



2. Fill each well with $\frac{3}{8}$ " (1 cm) of clean hot water. Do not over fill.
3. Plug electrical power cord into a outlet that matches the rated voltage on the nameplate.
4. Preheat the water in the wells by covering wells with empty food containers or covers. Turn the temperature

control to the maximum heat setting. Preheat for 60 minutes.

5. Place containers of hot food, above 140 °F (60 °C), into preheated equipment.
6. Reduce heat setting to a level that will maintain a safe holding temperature and maintain food quality.

NOTICE: 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 in needed.

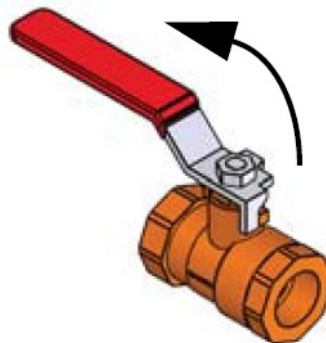
7. Maintain water level during operation. Periodically (approximately every 2 hours) remove the containers of food and check the water level. Add hot water if needed.
8. Use gloves, mitts or pot holders to protect hands when removing hot food containers.

CLEANING

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

NOTICE: 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. Turn the heat control to the "0" setting or turn the power switch (some models) to the OFF position.
2. Unplug the drop-in.
3. Use gloves, mitts or pot holders to protect hands when removing hot food containers.
4. Rotate the drain valve(s) to the open position. Drain the water.



5. Use a damp cloth or sponge dipped in soapy water to clean the inside of the well and the outside of the equipment.
6. Thoroughly rinse equipment with water after cleaning.
7. Rotate the valve to the closed position.

TROUBLESHOOTING

Problem	Might be Caused By	Course of Action
Unit does not get to correct temperature or to a high temperature	Low or incorrect voltage to unit.	Verify that voltage rating in unit matches the source voltage. If not have qualified electrical personal install proper source voltage.
	No water or incorrect water level	Add water to correct level.

ITEM NUMBERS

Bain Marie 3646611HD		3640060	3640460	3640460H D	3647450H D	3647560HD	Short -Sided 3664830HD	
Two Pan	3646711HD	3640080	3640410	3640480H D	3647470H D	3647580H D	Two Well	3664930H D

36500	36466HD	3647260	3640470	3640560HD	3640761HD	Six Well	36646
36501208	3646610HD	3640080	3640480	3640580HD	3640781HD	3640901	3664620
36501240 Bain Marie	36467HD 3646710HD	3639901 3639911HD	36405 3640550	3647360HD 3647380HD	3640660HD 3640680HD	3640911 36409	3664630 36647
Three Pan	36471HD	3640001HD	3640560	Four Well	3640760HD	3640910	3664720
36502	3647110HD	3640011HD	3640510	36406	3640780HD	36476	3664730
36503208	3646661HD	36399HD	3640570	3640650	3647460HD	3647610	36640
36503240	3646681HD	3639910HD	3640580	3640660	3647480HD	3640951	3664020
Bain Marie	3646761HD	36400HD	3640501	3640610	Five Well	3640971	3664030
Four Pan	3646781HD	3640010HD	3640551	3640670	36408	3640950	36641
36504208	3646660HD	36472HD	3640561	3640680	3640850	3640970	3664120
36504240	3646680HD	3647210HD	3640511	36407	3640860	3647650	3664130
Bain Marie	3646760HD	3639951HD	3640571	3640750	3640810	3647670	36646HD

SERVICE AND REPAIR

Serviceable parts are available on Vollrath.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 announcement, visit www.vollrath.com.

The Vollrath Company, L.L.C.

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Sheboygan, WI 53081-3201 U.S.A.
Main Tel: 800.624.2051 or 920.457.4851
Main Fax: 800.752.5620 or 920.459.6573
Customer Service: 800.628.0830
Canada Customer Service: 800.695.8560

Technical Services

techservicereps@vollrathco.com

Induction Products: 800.825.6036

Countertop Warming Products: 800.354.1970

All Other Products: 800.628.0832.

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Part No. 17676-1 ml.

Documents / Resources

	VOLLRATH 3640811H Modular Drop In Five Compartment [pdf] Instruction Manual 3640811H Modular Drop In Five Compartment, 3640811H, Modular Drop In Five Compartment, In Five Compartment, Five Compartment, Compartment
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References

- [User Manual](#)

[Manuals+](#), [Privacy Policy](#)

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