



**3646510 Modular  
Drop-In Round  
Food Warmer**



# VOLLRATH 3646510 Modular Drop In Round Food Warmer Instruction Manual

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**VOLLRATH 3646510 Modular Drop-In Round Food Warmer**



## Specifications

- **Model:** Modular Drop-In Round Food Warmer
- **Available Sizes:** 4-1/8 qt, 7-1/4 qt, 11 qt
- **Control Type:** Infinite or Thermostatic Control
- **Voltage Options:** 120V, 208-240V
- **Wattage:** 480, 480-960
- **Plug Types:** 5-15P, 6-15P

## Product Usage Instructions

### Safety Precautions

- 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.
- Do not operate without water.
- 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 cords away from open flames, electric burners, or excessive heat.
- Do not operate unattended.
- 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.

### Function and Purpose

- This unit is intended to hold containers of hot food at the proper serving temperature.
- It is not designed to cook raw food or reheat prepared food. Before using the equipment, ensure it is cleaned and dried thoroughly.
- This equipment is not intended for household, industrial, or laboratory use.

## **Unpacking the Equipment and Initial Setup**

Upon receiving the equipment, carefully unpack it and ensure all parts are included. Follow these steps for initial setup.

1. Place the drop-in round well in the designated space.
2. Ensure the appropriate voltage and plug type for your setup.
3. If using a thermostatic control model, set the desired temperature according to your food requirements.
4. Connect the equipment to a grounded electrical outlet.
5. Add water to the well as per the manufacturer's instructions.
6. Turn on the equipment and allow it to heat up to the desired temperature.

## **Frequently Asked Questions**

**Q: Can I use this food warmer to cook raw food?**

**A:** No, this equipment is designed to hold hot food at serving temperature and not for cooking raw food.

**Q: Can I clean the equipment with steel wool?**

**A:** No, do not clean the equipment with steel wool as it may damage the surface. Refer to the cleaning instructions in the manual for proper maintenance.

**Q: What should I do if the equipment malfunctions?**

**A:** Do not operate the equipment if it has been damaged or is malfunctioning. Contact qualified personnel for repair or maintenance.

## **Description**

| Item                    | Description        | Control              | Size      | Voltage  | Watts   | Plug  |
|-------------------------|--------------------|----------------------|-----------|----------|---------|-------|
| 36460                   | Drop-In Round Well | Infinite Control     | 4-1/8 qt. | 120V     | 480     | 5-15P |
| 36461                   | Drop-In Round Well | Infinite Control     | 4-1/8 qt. | 208-240V | 480-640 | 6-15P |
| <a href="#">36462</a>   | Drop-In Round Well | Infinite Control     | 7-1/4 qt. | 120V     | 720     | 5-15P |
| <a href="#">36463</a>   | Drop-In Round Well | Infinite Control     | 7-1/4 qt. | 208-240V | 720-960 | 6-15P |
| <a href="#">36464</a>   | Drop-In Round Well | Infinite Control     | 11 qt.    | 120V     | 720     | 5-15P |
| <a href="#">36465</a>   | Drop-In Round Well | Infinite Control     | 11 qt.    | 208-240V | 720-960 | 6-15P |
| 3646010                 | Drop-In Round Well | Thermostatic Control | 4-1/8 qt. | 120V     | 480     | 5-15P |
| 3646110                 | Drop-In Round Well | Thermostatic Control | 4-1/8 qt. | 208-240V | 480-640 | 6-15P |
| <a href="#">3646210</a> | Drop-In Round Well | Thermostatic Control | 7-1/4 qt. | 120V     | 720     | 5-15P |
| <a href="#">3646310</a> | Drop-In Round Well | Thermostatic Control | 7-1/4 qt. | 208-240V | 720-960 | 6-15P |
| <a href="#">3646410</a> | Drop-In Round Well | Thermostatic Control | 11 qt.    | 120V     | 720     | 5-15P |
| <a href="#">3646510</a> | Drop-In Round Well | Thermostatic Control | 11 qt.    | 208-240V | 720-960 | 6-15P |

- 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** 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** 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** 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 the 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.
- Do not operate without water.
- 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 cords away from open flames, electric burners, or excessive heat.
- Do not operate unattended.
- 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.

## Function and Purpose

- This unit is intended to hold containers of hot food at the proper serving temperature.
- This unit is not designed or intended to cook raw food or reheat prepared food.
- 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.
- Have the unit installed only by qualified service personnel. The cutout opening in the counter must be under the chart below. All openings must be within 1/8" of the stated dimension.
  - Use the watertight gasket provided to seal between the counter and unit to prevent water from leaking into control areas.

| Model/Size  | Cut-out Opening   |
|-------------|-------------------|
| 4-1/8 Quart | 8-1/4" Diameter   |
| 7-1/2 Quart | 10-9/16" Diameter |
| 11 Quart    | 12-1/4" Diameter  |
| Control Box | 5-7/8" x 12-1/4"  |

- **NOTE** All cutout openings must be within 1/8" of the listed opening sizes.
- Place the watertight gasket over the cut-out and center the well.
- Tighten the thumbscrews slowly and in an alternating pattern to evenly compress the gasket. The gasket should

create a 1/8" (3 mm) gap between the well and the mounting surface.

- 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 the equipment.

## Features and Controls



Figure 1. Features and Controls.

- **A DRAIN VALVE.** Used to empty water from the well(s).
- **B TEMPERATURE CONTROL dial.** Used to set or adjust the 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.
- **C PILOT light.** Illuminates when the well is in heating mode.
- **D ON/OFF SWITCH (some models).** Switches the equipment power ON or OFF.

## Operation

### WARNING Electrical Shock Hazard.

- Keep water and other liquids from entering the inside of the unit. The liquid inside the unit could cause an electrical shock. Do not damage the 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 the 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.

### WARNING Burn Hazard.

- Do not touch hot food, liquid, or heating surfaces while the equipment is heating or operating.
- Hot surfaces, steam, and food can burn skin. Allow the hot surfaces to cool before handling. Do not drop or spill water onto the cooking surface as it can spray or splatter.

1. Check the drain valve (A) to verify it is in the CLOSED position to prevent water from draining out. The valve is in the CLOSED position when the handle of the valve forms a "T" with the body of the valve.

2. Fill the well to the correct level marks with clean fresh water. The correct level is about 1" (2.5 cm) from the bottom. Always maintain water in the well. Do not overfill. Allowing the well to run dry during operation may reduce the service life of the equipment.
3. Preheat the water in the wells by covering wells with empty food containers or covers. Turn the unit on by setting the heat control (B) to the maximum heat setting or, turn the on/off switch (D) to the ON position and turning the temperature control (B) to the maximum setting. Preheat for 45 minutes.
4. Place a container of hot food products, above 140 °F (60 °C), into preheated equipment.
5. Reduce the 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 the food container and check the water level. Add water if needed.
  - **During operation:**
6. Maintain the water level at or near the water level mark. Periodically (approximately 2 hours) remove the container of food and check the water level. Add hot water if needed.
  - **When finished using the equipment:**
7. Turn the heat control (B) to the "0" setting, turn the power switch (D, some models) to the OFF position, and unplug the unit. When removing hot food containers from the unit use gloves, mitts, or pot holders to protect hands.
8. Allow the unit and water to cool completely before cleaning.

## Cleaning

- To maintain the appearance and increase the service life, clean your equipment daily.
  - **WARNING Burn Hazard.** Do not touch hot food, liquid, or heating surfaces while the equipment is heating or operating.
  - Hot surfaces, steam, and food can burn skin. Allow the hot surfaces to cool before handling. Do not drop or spill water into the cooking surface as it can spray or splatter.
  - **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. Turn the heat control (B) to the "0" setting, turn the power switch (D, some models) to the OFF position, and unplug the unit. When removing hot food containers from the unit use gloves, mitts, or pot holders to protect hands.
  2. When removing hot food containers from the unit use gloves, mitts, or pot holders to protect hands.
  3. Allow the unit and water to cool completely before.
    - **WARNING Electrical Shock Hazard.**
    - Keep water and other liquids from entering the inside of the unit. The liquid inside the unit could cause an electrical shock. Do not damage the power cord.
    - Do not overfill wells, pans or trays. Liquid could contact the electrical components and cause a short circuit or an electrical shock.

- Unplug the 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.
4. Open the drain valve and drain the water. The valve is in the position when the handle of the valve is aligned with the body of the valve.
  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. Close the drain valve. Rotate the valve to the CLOSED position, when the handle of the valve forms a "T" with the body of the valve.

## Troubleshooting Chart

| Problem   | It might be caused by                 | Course of Action   |
|---|---------------------------------------|--|
| The unit does not get to the correct temperature or a high temperature. | Low or incorrect voltage to the unit. | Verify that the voltage rating in the unit matches the source voltage. If not have qualified electrical personnel install the proper source voltage. |
|   | No water or incorrect water level.    | Add water to the correct level.  |

## SERVICE AND REPAIR

- Serviceable parts are available on [Vollrath.com](http://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

### 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 [www.vollrath.com](http://www.vollrath.com).

## Documents / Resources





**[VOLLRATH 3646510 Modular Drop In Round Food Warmer](#)** [pdf] Instruction Manual  
36460, 36461, 36462, 36463, 36464, 36465, 3646010, 3646110, 3646210, 3646310, 3646410, 3646510, 3646510 Modular Drop In Round Food Warmer, 3646510, Modular Drop In Round Food Warmer, Drop In Round Food Warmer, Round Food Warmer, Food Warmer

References

- [Commercial Foodservice & Kitchen Equipment | Vollrath Foodservice](#)
- [Commercial Foodservice & Kitchen Equipment | Vollrath Foodservice](#)
- [User Manual](#)

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