

<b>To:</b> Sodexo School Services K-12 Joe Brown	<b>Project:</b> Waldo Middle School (Serving line) Vollrath 3 56 Jackson St Aurora, IL 60505	<b>From:</b> Hubert Co. Staci Hagen 9555 Dry Fork Road Harrison, OH 45030-1994 513.367.8600 513-438-5824 (Contact)
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Item	Qty	Description	Sell	Sell Total
1	2 ea	<b>4-SERIES, SERVING SYSTEM</b> Vollrath Model No. 30029-1 50" x 30" x 36"H Cashier  * Stainless Steel Unibody Construction * 5" Swivel Casters (2 Locking) * No Skirting * Laminated Base (All Exterior Sides) with Stainless Steel Corner Guard & Trim Strips (Standard Grade Laminates Only. Request pricing on Specialty Laminate.) * Open Storage (Bag In Box Style/Open with Floor) * Add Mid Shelf to Storage Area * 14 Gauge Stainless Steel Countertop * 18 Gauge Stainless Steel V Rib Tray Slide (CUSTOMER SIDE) * No Equipment * Built in Black Cash Drawer * No Breath Guard * Grommet with Outlet Below * Line Locks * Filler Panels	\$9,174.00	\$18,348.00
			<b>ITEM TOTAL:</b>	<b>\$18,348.00</b>
2	2 ea	<b>4-SERIES, SERVING SYSTEM</b> Vollrath Model No. 30029-2 84" x 30" x 36"H Hot Serving Counter  * Stainless Steel Unibody Construction * 5" Swivel Casters (2 Locking) * No Skirting * Laminated Base (All Exterior Sides) with Stainless Steel Corner Guard & Trim Strips (Standard Grade Laminates Only. Request pricing on Specialty Laminate.) * Open Storage (Bag In Box Style/Open with Floor) * Add Mid Shelf to Storage Area	\$22,260.00	\$44,520.00

Item	Qty	Description	Sell	Sell Total
		<ul style="list-style-type: none"> <li>* 14 Gauge Stainless Steel Countertop</li> <li>* 18 Gauge Stainless Steel Plate Rest (OPERATOR SIDE)</li> <li>* 18 Gauge Stainless Steel V Rib Tray Slide (CUSTOMER SIDE)</li> </ul>		
		MITERED		
		<ul style="list-style-type: none"> <li>* Hot Equipment Installed in Counter</li> <li>* Velocity Cafeteria Adjustable Breath Guard</li> <li>* Heat with Light in Breath Guard</li> <li>* Single Point Electrical Connection - FINAL PLUG TBD</li> <li>* Line Locks</li> <li>* Filler Panels</li> </ul>		
	2 ea	3640670 Hot Food Well Unit, Drop-In, electric, (4) 12" x 20" individual 20 gauge stainless steel insulated wells, 54-3/4"W x 26"D x 21-1/2"H (overall), wet operation only, individual thermostatic controls mounted in panel with cord, power indicator light, drip-free flange, 1" copper manifold drain with individual well shutoffs & manifold shutoff, 18 gauge stainless steel top, 18 gauge galvanized exterior housing, includes positioning clips, 2500 watts, 120v/60/1-ph, 20.8 amps, cord with NEMA 5-30P, NSF, cULus, Made in USA (54"W x 25-1/4"D cutout size, requires 7/8" corner radius) (Refer to vollrathfoodservice.com for full warranty policy)	\$3,685.54	\$7,371.08
	2 ea	Drip Free Flange, std		
		<b>ITEM TOTAL:</b>		<b>\$51,891.08</b>
3	2 ea	<b>4-SERIES, SERVING SYSTEM</b> Vollrath Model No. 30029-3 30" x 30" x 36"H Corner <ul style="list-style-type: none"> <li>* Stainless Steel Unibody Construction</li> <li>* 5" Swivel Casters (2 Locking)</li> <li>* No Skirting</li> <li>* Laminated Base (All Exterior Sides) with Stainless Steel Corner Guard &amp; Trim Strips (Standard Grade Laminates Only. Request pricing on Specialty Laminate.)</li> <li>* No Storage</li> <li>* 14 Gauge Stainless Steel Countertop</li> <li>* No Tray Slides or Plate Rests</li> <li>* No Equipment</li> <li>* No Breath Guard</li> <li>* No Electrical Service</li> <li>* Line Locks</li> <li>* Filler Panels</li> </ul>	\$4,008.00	\$8,016.00
		<b>ITEM TOTAL:</b>		<b>\$8,016.00</b>
4	2 ea	<b>4-SERIES, SERVING SYSTEM</b> Vollrath Model No. 30029-4 61" x 30" x 36"H Cold Serving Counter	\$17,362.80	\$34,725.60

Item	Qty	Description	Sell	Sell Total
		* Stainless Steel Unibody Construction * 5" Swivel Casters (2 Locking) * No Skirting * Laminated Base (All Exterior Sides) with Stainless Steel Corner Guard & Trim Strips (Standard Grade Laminates Only. Request pricing on Specialty Laminate.) * Open Storage (Bag In Box Style/Open with Floor) * Add Mid Shelf to Storage Area * 14 Gauge Stainless Steel Countertop * 18 Gauge Stainless Steel Plate Rest (OPERATOR SIDE) * 18 Gauge Stainless Steel V Rib Tray Slide (CUSTOMER SIDE) MITERED * Cold Equipment Installed in Counter * Velocity Cafeteria Adjustable Breath Guard * Light in Breath Guard * Single Point Electrical Connection - FINAL PLUG TBD * Line Locks * Filler Panels		
2 ea		FC-4C-04120-FA Refrigerated Cold Food Well Unit, drop-in, 4-well, 54-3/4"W x 25-1/4"D x 28-5/8"H, (overall), holds pans up to 7" deep, dual forced air cooled, remote mounted on-off switch, 18/300 series stainless steel top & interior well, galvanized exterior, self-contained refrigeration, 3/4" integral drain, includes positioning clips, 1/3 HP, 120v/60/1-ph, 6.0 amps, NEMA 5-15P, cULus, NSF, Made in USA (contact Vollrath for lead time) (Refer to vollrathfoodservice.com for full warranty policy)	\$7,015.17	\$14,030.34
2 ea		Drip Free Flange, std		
		<b>**LAMINATE COLOR NEEDS TO BE VERIFIED BEFORE ORDERING**</b>		
			<b>ITEM TOTAL:</b>	<b>\$48,755.94</b>
			Merchandise	\$127,011.02
			Freight	\$2,525.00
			Subtotal	\$129,536.02
			Total	\$129,536.02

Prices Good Until: 04/15/2025



Outperform every day.™

**Project:**

**Item Number:**

**Quantity:**

## FOUR WELL HOT MODULES



### DESCRIPTION

Vollrath's four-well drop-ins keep hot foods at proper serving temperatures. They are designed for top-mount installation and do not require hard-wiring.

### SHORT DESCRIPTION

Four-well hot-drop-in, flange and full-size wells, 300 series stainless steel, standard or manifold drains, insulated on all non-exposed sides, cord with plug, stainless steel remote control panel, mounting clips.

**Note:** Orders for drop-ins cannot be canceled or returned.

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

Item Numbers			Description	
Standard	Manifold	Manifold w/ Auto-Fill	Control	Voltage
1000 Watts Per Well				
3640701	3640751	3640761	Infinite	208-240
3640711	3640771	3640781	Thermostatic	
625 Watts Per Well				
36406	3640650	3640660	Infinite	120
3640610	3640670	3640680	Thermostatic	
36407	3640750	3640760	Infinite	208
3640710	3640770	3640780	Thermostatic	
36474	3647450	3647460	Infinite	240
3647410	3647470	3647480	Thermostatic	

### FEATURES

- Top flange and drawn well are 300 series stainless steel
- Include gasket for under drip edge
- Standard drain is ½" (1.3 cm) with individual well ball valves
- Manifold drain is 1" (2.5 cm) copper tubing with master manifold shut off
- Insulated on all sides, including between each well
- Includes 6' (1.8 m) cord with plug. Does not require hard-wiring
- Stainless steel control panel with individual controls and power indicator light for each well
- Control panel has 4' (121.9 cm) tethered connection for flexible mounting locations
- Includes standard mounting clips for use on counters up to 3" (7.6 cm) thick for easy installation
- Accepts full-size and fractional pans up to 6" (15.2 cm) deep
- Adapter bars are recommended when using fractional pans

### WARRANTY

All models shown come with Vollrath's standard warranty against defects in materials and workmanship. For full warranty details, please refer to [www.Vollrath.com](http://www.Vollrath.com).

### ACCESSORIES

- ☐ Sheet pan adapter available. Item No. 19186.

### CLEARANCE AND ENVIRONMENT REQUIREMENTS

- Zero-clearance installation
- Indoor use only. Room temperature and HVAC can effect performance temperatures

### Agency Listings



Due to continued product improvement, please consult [www.vollrath.com](http://www.vollrath.com) for current product specifications.

Approvals	Date

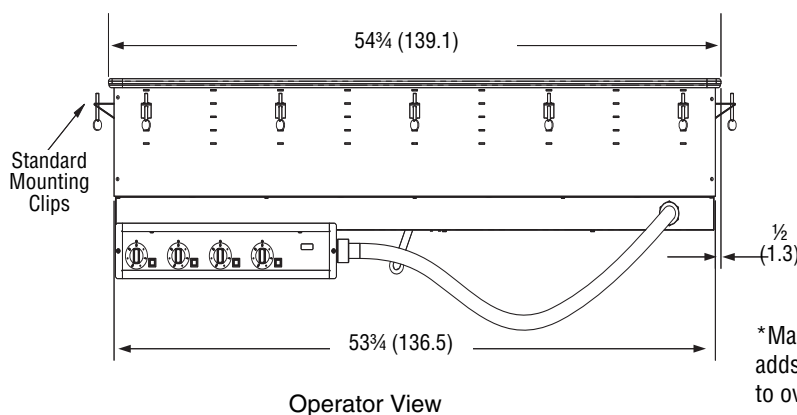
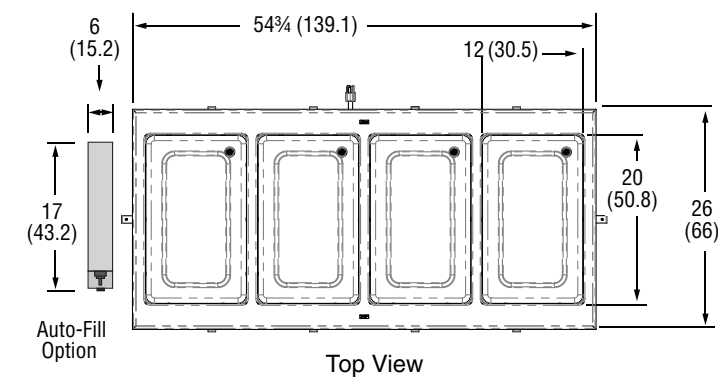
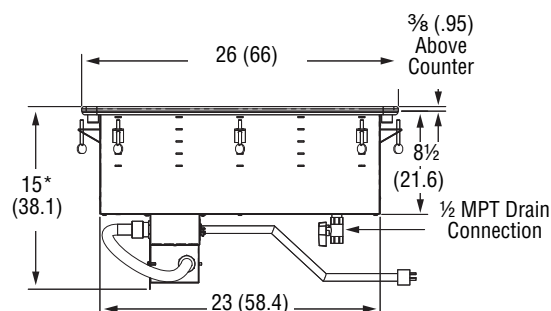
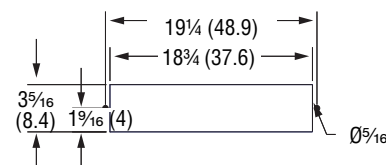


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[www.vollrath.com](http://www.vollrath.com)

The Vollrath Company, L.L.C.  
1236 North 18th Street  
Sheboygan, WI 53081-3201 U.S.A.  
Customer Service: 800.628.0830  
Canada Customer Service: 800.695.8560  
Main Fax: 800.752.5620 or 920.459.6573

Technical Services: 800.628.0832  
Technical Services Fax: 920.459.5462

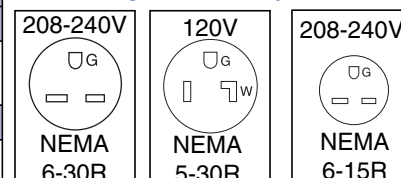
**FOUR WELL HOT MODULES****DIMENSIONS** (Shown in inches (cm))**Control Panel Cutout**

\*Manifold drain adds 6 1/2 (16.5) to overall height

**ELECTRICAL SPECIFICATIONS**

Standard	Manifold	Manifold w/ Auto-Fill	Control	Cutout Dimension IN (CM)	Voltage	Amps	Plug	
1000 Watts Per Well								
3640701	3640751	3640761	Infinite	54 x 25¼ (137.2 x 64.1)	208-240	14.4-16.7	NEMA 6-30P	
3640711	3640771	3640781	Thermostatic					
625 Watts Per Well								
36406	3640650	3640660	Infinite	54 x 25¼ (137.2 x 64.1)	120	20.8	NEMA 5-30P	
3640610	3640670	3640680	Thermostatic					
36407	3640750	3640760	Infinite		208	9.0	NEMA 6-15P	
3640710	3640770	3640780	Thermostatic					
36474	3647450	3647460	Infinite		240	10.4		
3647410	3647470	3647480	Thermostatic					

**Note:** Cutout must have a 7/8" (2.2 cm) corner radius.

**Straight Blade Receptacles**

**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.



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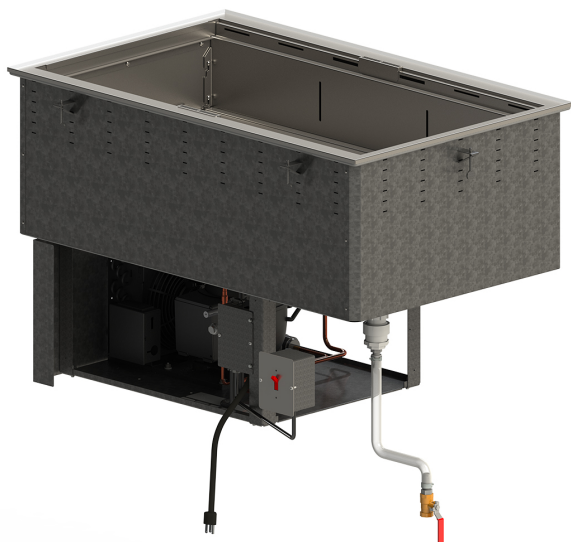


Project:

Item Number:

Quantity:

## FORCED AIR COLD PAN DROP-INS



### DESCRIPTION

Vollrath's made-in-the U.S.A Forced Air Drop-ins feature dual forced air that flows across two sides for more even and consistent chilling. A simple to operate On/Off switch can be custom mounted for operator convenience.

Modular drop-in orders cannot be canceled or returned.

### WARRANTY

All models shown come with Vollrath's standard warranty against defects in materials and workmanship. Additional four years on compressor. For full warranty details, please refer to [www.Vollrath.com](http://www.Vollrath.com).

### AGENCY LISTINGS



Meet NSF7 performance testing for open top refrigerated buffet units

Due to continued product improvement, please consult [www.vollrath.com](http://www.vollrath.com) for current product specifications.

### ITEMS

Item No.	Description
FC-4C-03120-FA	3 Pan Forced Air Cold Drop-in
FC-4C-04120-FA	4 Pan Forced Air Cold Drop-in
FC-4C-05120-FA	5 Pan Forced Air Cold Drop-in

### FEATURES

- Dual forced air flows across two sides for more even and consistent chilling.
- Uses R513A a non-flammable low global warming potential (GWP) refrigerant.
- On/off switch, with 4ft. (1.2 m) cord, can be mounted to any side of cabinet.
- Shallow recess for more prominent food display.
- Top is 18-gauge 300 series stainless steel, with a flat work surface around the opening and die stamped with full-perimeter drip edge. A molded breaker gasket is fitted under the drip edge.
- Seamless well is 18-gauge 300 series stainless steel.
- Exterior housing is 18-gauge galvanized steel.
- The inner well assembly is insulated with foamed-in-place polyurethane foam insulation.
- Accepts food pans up to 6" (15.2 cm) deep.
- Factory set cold control on compressor provides mini-defrost with every compressor off cycle.
- Condensing unit suspended below well.
- 3/4" (1.9 cm) integral drain is standard.
- Unit comes with 6 ft. (1.5 m) cord and plug and does not require hard wiring.

### CLEARANCE AND ENVIRONMENT REQUIREMENTS

- **Countertop:** Minimum 30" (76.2 cm) high
- **Clearance:** Zero clearance installation on all sides and 3" (7.6 cm) clearance from the condenser air inlet and outlet openings.
- This unit is made for use in an ambient temperature below 86 °F (30 °C). Use in warmer temperatures will take unit out of NSF compliance. Modifying refrigeration parameters may void the warranty.
- Requires a minimum of 80 square inches for fresh air intake and a minimum of 80 square inches for exhaust. See back page for details.
- Must be used with adapter bars and/or templates.
- Indoor use only.

### For Best Performance

- Prevent drafts and room air currents from disturbing the curtain of cold air immediately above the food pans.
- Limit room relative humidity to 60% maximum to reduce cooling coil frost build-up.

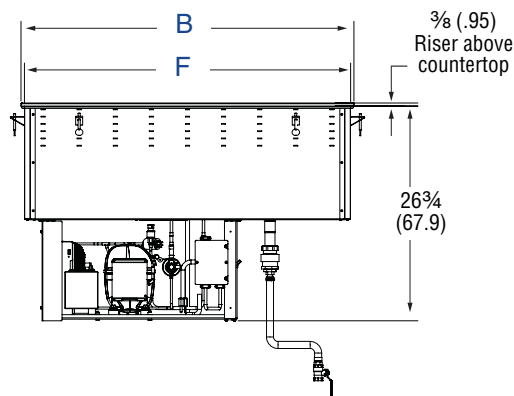
Approvals	Date



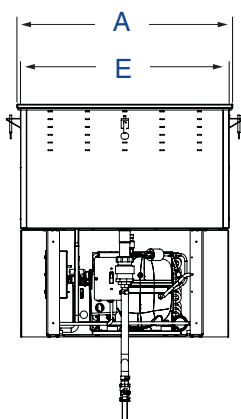
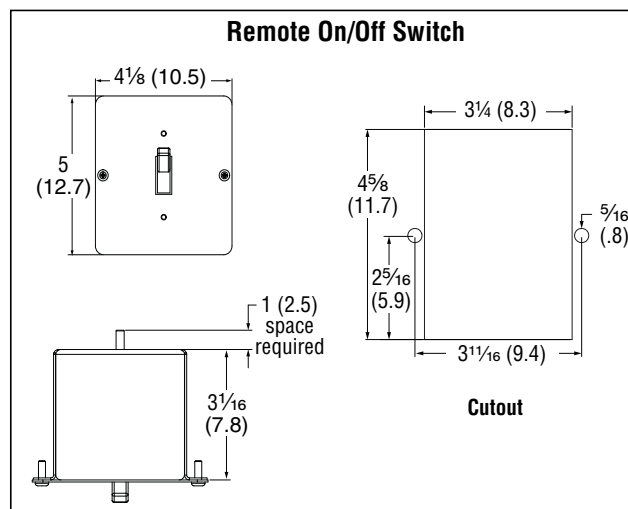
[www.vollrathfoodservice.com](http://www.vollrathfoodservice.com)

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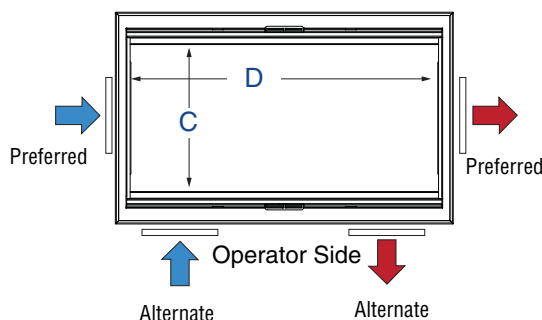
Technical Services  
[techservicereps@vollrathco.com](mailto:techservicereps@vollrathco.com)  
 Induction Products: 800.825.6036  
 Countertop Warming Products: 800.354.1970  
 All Other Products: 800.628.0832

**FORCED AIR COLD PAN DROP-INS****DIMENSIONS** (Shown in inches (cm))

Operator Side View



Side View

**VENTING REQUIREMENTS**

Customer supplied louvers must be installed in the surrounding cabinet to ensure adequate ventilation. One intake and one discharge louver are required. The preferred louver location is the short ends of the cabinet.

**PAN PLACEMENT**

For proper distribution of cold air over the food, the tops of the food pans/containers must be at least 1" (2.5) below the top surface of the unit.

**SPECIFICATIONS**

Item No.	Pan Size	Dimensions						Louvers	Weight LB (Kg)	Comp. (HP)	Peak Heat of Rejection (BTUH)	Refrig. Charge	Volts	Hz	Amps	Plug
		Overall		Inner		Drop-in Cutout										
		A	B	C	D	E	F									
FC-4C-03120-FA	Three	26 (66)	41½ (105.4)	19⅝ <sub>16</sub> (50.6)	37⅞ (96.2)	25¼ (64.1)	40¾ (103.5)	8 x 10 (20.3 x 25.4)	112 (50)	1/3	4800	7 oz.	120	60	8.5	NEMA 5-15P
FC-4C-04120-FA	Four		54¾ (170)		50⅝ (128.6)		54 (137.2)		138 (62.6)							
FC-4C-05120-FA	Five		68 (172.7)		63⅞ (161)		67¼ (170.8)		165 (74.8)						5/8	

**Straight  
Blade  
Receptacle**

120V



NEMA  
5-15R

**NOTICE:** Vollrath drop-ins are made to order and cannot be returned. It is the responsibility of the installer to ensure cut-outs on new installations are correct, or retrofit installation dimensions match up with Vollrath product dimensions. Vollrath will not guarantee that our models retrofit with specific competitive models (as competitive specifications can change without notice). We recommend countertop cut-outs be made after receipt of the Vollrath drop-in to ensure proper fit prior to cutting into countertop materials.

**NOTICE:** Do NOT modify the cord or plug. Modification may damage the drop-in or cause injury, and will void the warranty.



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