

Project:

Item Number:

Quantity:

MODEL DHFL500 DROP-IN HALF-SIZE WARMER



DESCRIPTION

Vollrath® Model DHFL500 Drop-In Half-Size Warmer is designed to keep preheated food at proper serving temperatures. Top-mount installation in an all-metal counter and cabinet creates a simple-to-use and clean unit that can accommodate half-size-long, fourth-size, and sixth-size pans up to 6" deep.

PERFORMANCE CRITERIA

Use pans with covers, keep the water filled to the proper level, and stir food regularly to hold heated, prepared foods above the HACCP "danger zone" of 140 °F (60 °C).

AGENCY LISTINGS



WARRANTY

All models shown come with a Vollrath® standard warranty against defects in materials and workmanship. For full warranty details, please refer to vollrathfoodservice.com.

FEATURES & BENEFITS

- Stainless steel well and flange are durable and easy to clean.
- Remote-control box and 3' lead wires allow mounting options.
- Indicator light notifies users when water is needed.
- Unit meets NSF4 Performance Standards for hot-food holding.
- Versatile units accept half-size-long, fourth size, and sixth-size pans up to 6" (15.2 cm).
- Infinite control dial provides flexible heating options.

Due to continued product improvement, please consult vollrathfoodservice.com for current product specifications.

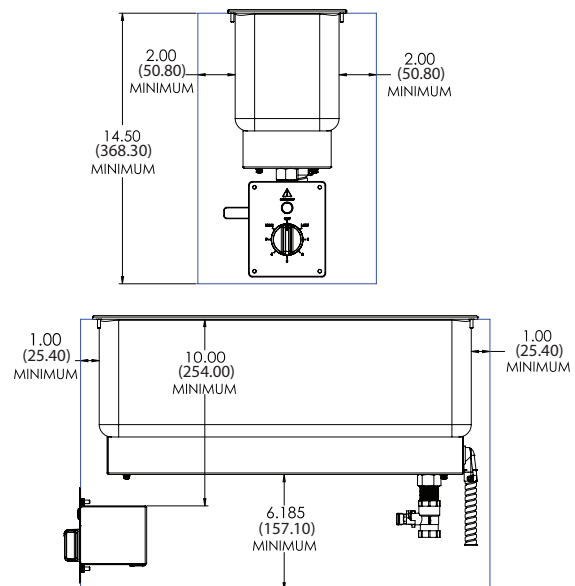
ITEMS

Item	Description
FC-4H-HLF120	Drop-In Half-Size Warmer

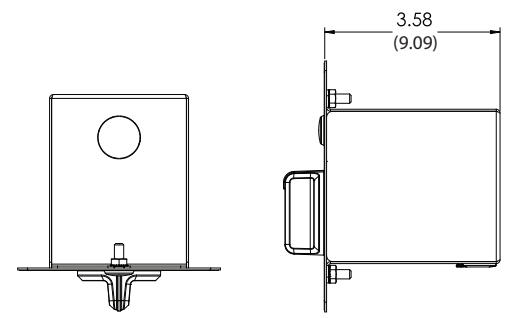
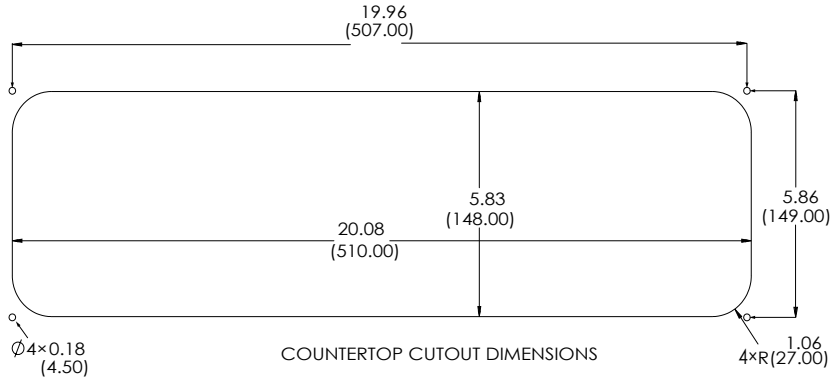
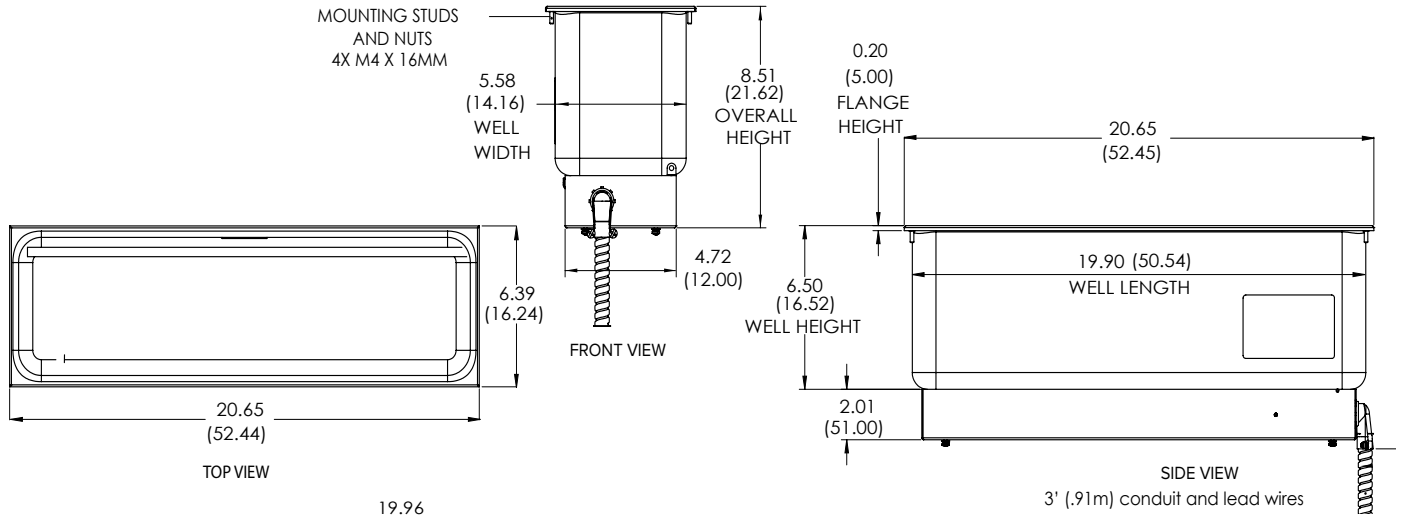
INSTALLATION INSTRUCTIONS

General Requirements

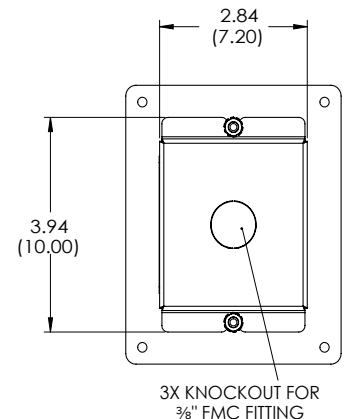
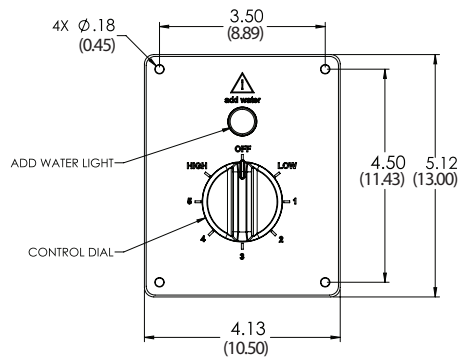
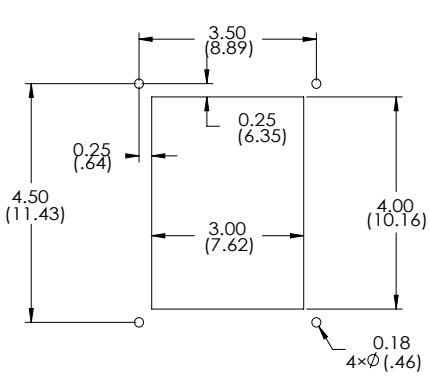
1. Enclosure must be accessible for servicing.
2. This unit must be connected to a circuit that matches the label rating found on the side of the warmer.
3. The warmer must only be used with the provided control box.
4. All wiring between the warmer and the control box must be enclosed immediately in UL-listed conduit or other suitable enclosure that meets state and local codes.
5. Refer to the following diagram for MINIMUM spacing requirements for the warmer and control box, in both combustible and non-combustible enclosures:
 - a. Front of warmer to front wall of enclosure: 1" minimum
 - b. Back of warmer to back wall of enclosure: 1" minimum
 - c. Sides of warmer to side walls of enclosure: 2" minimum
 - d. Bottom of warmer flange (countertop) to bottom of enclosure: 14.5" minimum
 - e. Bottom of warmer flange (countertop) to top of control box: 10" minimum



DIMENSIONS inches (cm)



CABINET CUTOUT—CONTROL



SPECIFICATIONS

Item	Cutout Dimensions Warmer	Cutout Dimensions Control	Minimum Clearance		Volts	Amps	Watts
			Countertop to Floor	Countertop to Top of Control Box			
FC-4H-HLF120	20.08 X 5.83 (510.00 X 148.00)	3.00 X 4.00 (76.20 X 101.60)	14.50 (368.30)	10.00 (254.00)	120	4.2	500



vollrathfoodservice.com

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