



Outperform every day.™

The Vollrath Company, L.L.C.
1236 North 18th Street
Sheboygan, WI 53081-3201

Main Tel: 920-457-4851
Fax: 920-803-4694

Customer Service: 888-317-1118
Credit: 920-459-5387
Technical Services: 888-317-1118
Technical Services Fax: 920-803-4694

VOLLRATH.com

©2018 The Vollrath Company L.L.C. | An ISO 9001 Certified Company | Form No. L36064-18 (English) REV 5/18 | Printed in U.S.A.

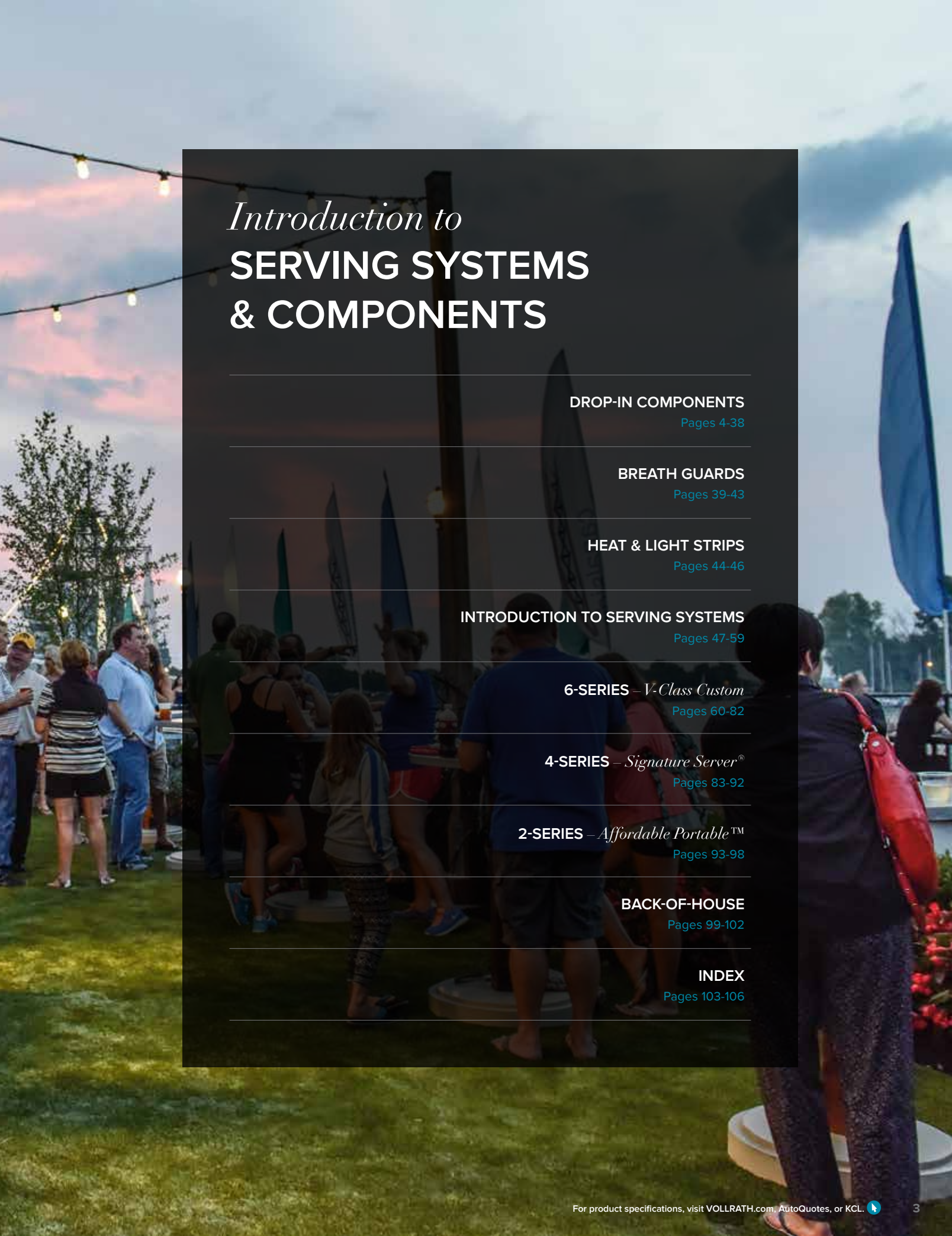
VOLLRATH® SERVING SYSTEMS & COMPONENTS

SERVING SYSTEMS & COMPONENTS





In the heart of Buffalo, New York, lies Canalside, a place for live music and seasonal events where great food and drink is paramount. While food vendors rotate frequently, the beer and wine kiosks are a constant and have had recorded sales that paid for the cost of the kiosk in one day.



Introduction to **SERVING SYSTEMS & COMPONENTS**

DROP-IN COMPONENTS

[Pages 4-38](#)

BREATH GUARDS

[Pages 39-43](#)

HEAT & LIGHT STRIPS

[Pages 44-46](#)

INTRODUCTION TO SERVING SYSTEMS

[Pages 47-59](#)

6-SERIES – *V-Class Custom*

[Pages 60-82](#)

4-SERIES – *Signature Server®*

[Pages 83-92](#)

2-SERIES – *Affordable Portable™*

[Pages 93-98](#)

BACK-OF-HOUSE

[Pages 99-102](#)

INDEX

[Pages 103-106](#)

DROP-IN COMPONENTS

We know creating a custom design involves a lot of decisions – and it can be time consuming to get approval from your whole team. We'll help you through every step of the process.

On the pages that follow, you'll find a selection of components that can be used to build your ideal serving system. Take a look, and then give us a call. We're ready to make something functional and beautiful.



How to Shop

DROP-IN COMPONENTS



INDUCTION DROP-INS

[Pages 6-11](#)

Induction drop-ins heat food quickly and keep it hot without water. There's no filling, no refilling, and no scaling. They start up immediately and allow you to set a precise temperature or choose a power level. No water, no steam, no drain, no hassle.

MODULAR INDUCTION DRY WELL DROP-INS [Pages 6-9](#)

ROUND INDUCTION DRY WELL DROP-INS [Pages 10-11](#)



HOT DROP-INS

[Pages 14-20](#)

Available in a wide range of container sizes and shapes, our hot drop-ins maintain the freshness and quality of the food.

FABRICATOR WELLS [Page 12-13, 15](#)

HOT DROP-INS [Page 14](#)

MODULAR HOT DROP-INS [Pages 12, 16-18](#)



COLD DROP-INS

[Pages 21-24](#)

Available in a wide range of container sizes and shapes, our cold drop-ins maintain the freshness and quality of the food.

NON-REFRIGERATED DROP-INS [Page 21](#)

REFRIGERATED DROP-INS [Page 22](#)

NSF REFRIGERATED DROP-INS [Pages 23-24](#)

REFRIGERATED FROST TOPS [Page 24](#)



COMBINATION HOT/COLD DROP-INS

[Page 25](#)

Available in a wide range of container sizes and shapes, our hot/cold drop-in wells can change from a cold salad bar to a hot buffet – or a combination – with the flip of a switch.



INDUCTION RANGES

[Pages 26-28](#)

With options for light use/warming as well as heavy-duty use, our drop-in induction ranges offer precise dial control. Their streamlined appearance can enhance your serving equipment's look while adding convenient functionality.



DISPLAY CASES

[Page 29](#)

From self-service to drop-in, well-merchandised food sells better. Give your foods the attention they deserve while keeping them at the right temperature with our display cases and cabinets. They feature digitally controlled thermostats and dual fans to ensure even temperature control. Available in both self-serve and operator-serve styles.



SINKS

[Pages 30-33](#)

Constructed of 20- or 22-gauge stainless steel, our sinks are built to withstand the tough demands of your kitchen.



LID & CUP DISPENSERS

[Pages 34-38](#)

Maximize limited space and keep operations tidy at busy self-serve stations with the LidSaver™ 2 dispenser and a full line of straw, condiment, tissue, napkin, and a variety of other dispensers.

MODULAR INDUCTION DRY WELL DROP-INS

Discover A SMARTER WAY TO SERVE

Look inside the Modular Induction Dry Well Drop-In System from Vollrath and discover a smarter way to serve. Inspired by our proven induction soup well and range performance, the Vollrath Dry Well Drop-In System uses induction technology to deliver optimal hot food holding and precise temperature control in a waterless well. Offering unmatched flexibility, the Dry Well System features the option of as little as one or as many as six wells. See how smarter thinking results in better serving.



ROBUST THERMISTOR

Provides intelligent control and a durable, easy-to-clean design.

ALTERNATING MAGNETIC FIELD

Induction technology creates a safer, more controlled warming system.

RETRACTABLE NYLON RISERS

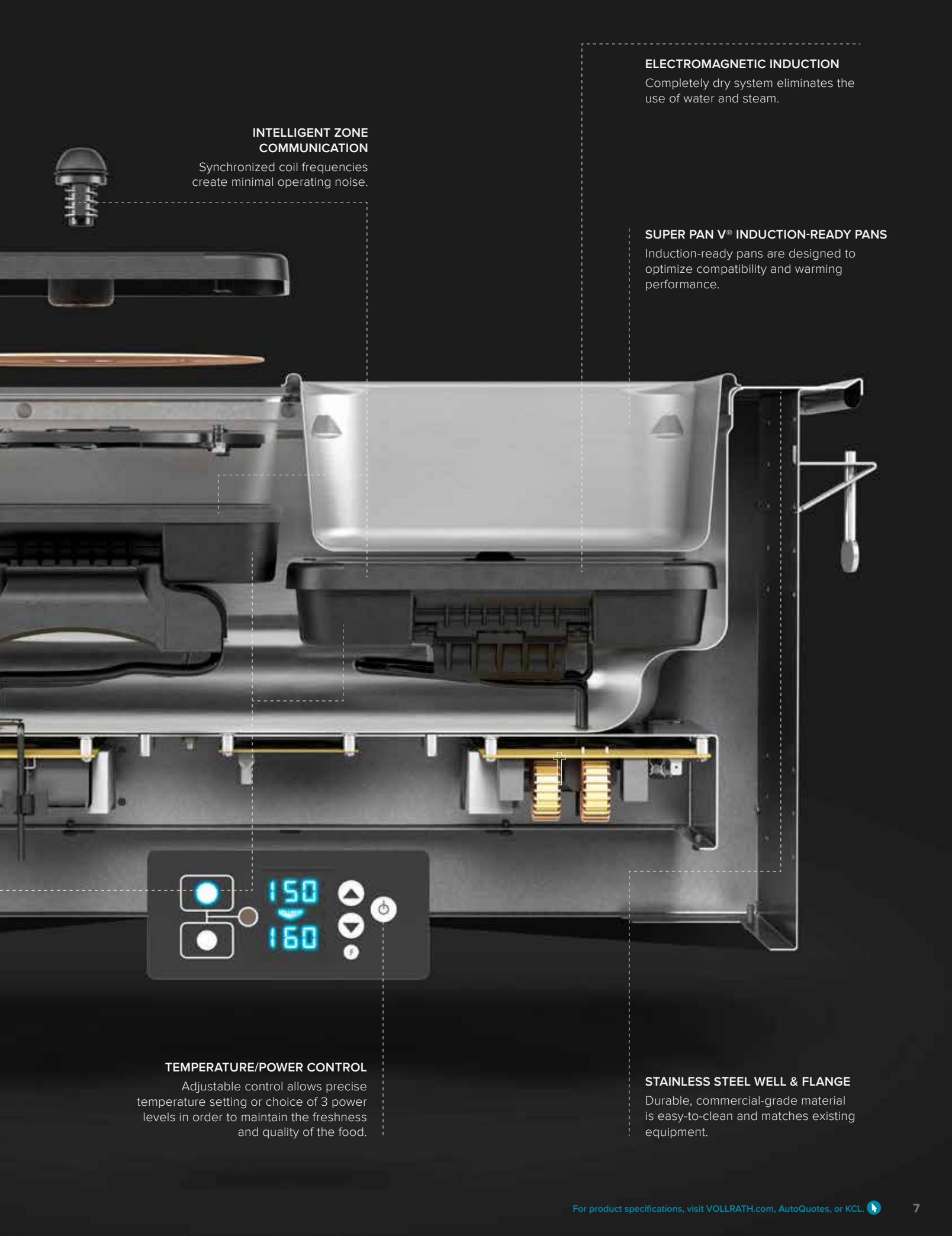
Easily adjustable risers accommodate 2.5" and 4" pan depths.

ACCESS & SERVICEABILITY

Power electronics located outside of well for easier maintenance.

DUAL INDUCTION

Two independent heating zones per well provide flexibility.



**INTELLIGENT ZONE
COMMUNICATION**

Synchronized coil frequencies
create minimal operating noise.

ELECTROMAGNETIC INDUCTION

Completely dry system eliminates the
use of water and steam.

SUPER PAN V® INDUCTION-READY PANS

Induction-ready pans are designed to
optimize compatibility and warming
performance.

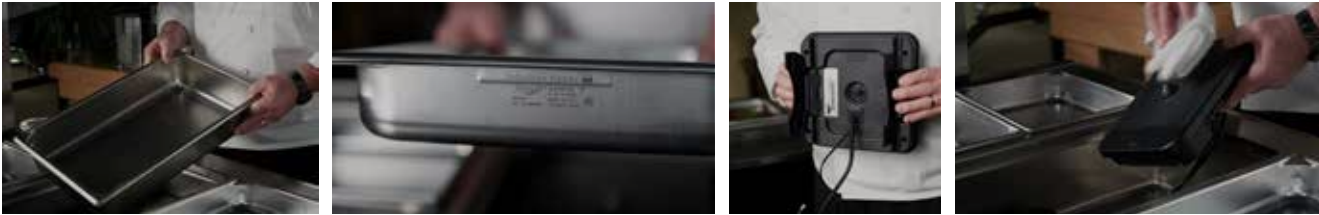
TEMPERATURE/POWER CONTROL

Adjustable control allows precise
temperature setting or choice of 3 power
levels in order to maintain the freshness
and quality of the food.

STAINLESS STEEL WELL & FLANGE

Durable, commercial-grade material
is easy-to-clean and matches existing
equipment.

Features & Benefits

   	 PRECISE TEMPERATURE CONTROL Two induction zones per well with adjustable temperature control.	 SAFER OPERATION No hot steam, hot water, or hot flanges.	 INCREASED EFFICIENCY 2.9 times more energy efficient than steam warming systems.	 INDIVIDUAL SYNCED CONTROLS More precision and control to maintain freshness and quality.
	 STAINLESS STEEL WELL & FLANGE Durable, commercial-grade material is easy to clean and matches existing equipment.	 CORD & PLUG INSTALLATION Effortless installation with no hard wiring required.	 ACCESS & SERVICEABILITY Power electronics located outside of well for easier maintenance.	 FLEXIBLE INSTALLATION Installation in all counter-top types up to 3" thick and available in 1-6 wells.
	INDUCTION TECHNOLOGY Eliminates water, steam, drains, and hassle.	PAIRED PERFORMANCE Super Pan V® Induction-Ready Pans are the only pans designed for use with the Vollrath Induction Dry Well Drop-Ins. Together they provide optimized compatibility and warming performance.		
	INDUCTION TECHNOLOGY Eliminates water, steam, drains, and hassle.			

PAIRED PERFORMANCE

Super Pan V® Induction-Ready Pans are the only pans designed for use with the Vollrath Induction Dry Well Drop-Ins. Together they provide optimized compatibility and warming performance.



 **Request an energy savings consultation,**
visit VOLLRATH.com/servesmarter

NEW

Modular Induction Dry Well Drop-Ins



ITEM #	DESCRIPTION	OVERALL DIMENSIONS IN (CM)	VOLTAGE	AMPS	TOTAL WATTS	HZ	PLUG
FC-6IH-01120	1-well induction dry well drop-in	15 x 26 (38.1 x 66)	120	6.6	800	60	NEMA 5-15P
FC-6IH-01208	1-well induction dry well drop-in	15 x 26 (38.1 x 66)	208-240	3.3	800	60	NEMA 6-15P
FC-6IH-02120	2-well induction dry well drop-in	28 x 26 (71.8 x 66)	120	13.2	1,590	60	NEMA 5-20P
FC-6IH-02208	2-well induction dry well drop-in	28 x 26 (71.8 x 66)	208-240	6.6	1,590	60	NEMA 6-15P
FC-6IH-03120	3-well induction dry well drop-in	41 x 26 (105.4 x 66)	120	19.8	2,380	60	NEMA 5-30P
FC-6IH-03208	3-well induction dry well drop-in	41 x 26 (105.4 x 66)	208-240	9.9	2,380	60	NEMA 6-15P
FC-6IH-04208	4-well induction dry well drop-in	54 x 26 (139 x 66)	208-240	13.2	3,180	60	NEMA 6-20P
FC-6IH-05208	5-well induction dry well drop-in	68 x 26 (172.7 x 66)	208-240	16.5	3,980	60	NEMA 6-30P
FC-6IH-06208	6-well induction dry well drop-in	81 x 26 (206.4 x 66)	208-240	19.8	4,760	60	NEMA 6-30P

NEW

Super Pan V® Induction-Ready Pans

- The only pan paired to work with Vollrath Induction Dry Well Drop-Ins
- Constructed of 22-gauge, induction-optimized stainless steel
- Pour corners designed to resist dents and dings in the toughest kitchen environments
- Smooth curves and natural finish for a show-stopping look
- Easy-to-clean functionality means Super Pan V® pans will present your food beautifully over a long time
- NSF listed



5IPF25



5IPF40



5IPH25



5IPH40

ITEM #	DESCRIPTION	CAPACITY QT (L)	DIMENSIONS IN (MM)	SOLID COVER	SLOTTED COVER	FALSE BOTTOM	CASE LOT
5IPF25	Full-size 2½ (6.4 cm) deep	9.3 (8.8)	20¾ x 12¾ (527 x 324)	77250	75210*	20000	6
5IPF40	Full-size 4 (10.2 cm) deep	14 (13.3)	20¾ x 12¾ (527 x 324)	77250	75210*	20000	6
5IPH25	Half-size 2½ (6.4 cm) deep	4.3 (4.1)	10¾ x 12¾ (264 x 324)	75120	75220*	20000	6
5IPH40	Half-size 4 (10.2 cm) deep	6.7 (6.3)	10¾ x 12¾ (264 x 324)	75120	75220*	20000	6

*Slotted covers are not NSF

ROUND INDUCTION DRY WELL DROP-INS

ELIMINATE WATER, NO FILLING AND REFILLING, NO SCALING, NO WATER ON COUNTERS, NO MANIFOLDS OR DRAINS

3-D induction coils act like steam, but without the water

INCREASE FOOD YIELD, MINIMIZE FOOD WASTE

3-thermistor temperature sensing on the food
inset stops soups and foods from burning

REDUCE ENERGY COSTS WITH LOW AMP DRAW

250W warmers are 120V and 2.1 amps;
800W rethermalizers are 120V and 6.7 amps

EASY AND SECURE TEMPERATURE CONTROL

Precise 1° temperature settings on induction soup rethermalizers

FAST RETHERMALIZING TIMES

Fast, efficient induction takes 50-60 minutes to
rethermalize foods vs. 1½ hours in most other units

MAINTAIN CONTROL OVER TEMPERATURE SETTINGS

Unique hold feature locks the temperature in place

KEEP SOUPS PROPERLY STIRRED

Stir indicator measures temperature
differences and reminds operators to stir

EASY TO USE

Bright LED display with easy-to-use controls

IMMEDIATE START-UP, NO PRE-HEATING

Induction heats the inset directly without
a steam bath, which requires a pre-heat



CERTIFICATIONS



*International models only

AWARDS



NACUFS IICE INDUSTRY
INNOVATION AND CREATIVE
EXCELLENCE AWARD



Round Induction Drop-Ins

- Includes mounting hardware
- No manifolds or drains
- Ships with induction-ready inset and hinged cover



Round Induction Rethernalizers also available as countertop models



ITEM #	DESCRIPTION	DIMENSIONS IN (CM)	DROP-IN MAX WIDTH	WELL DEPTH	VOLTAGE	WATTS	AMPS	PLUG
74701DW	7 qt induction warmer	11 $\frac{1}{8}$ x 12 $\frac{5}{8}$ (30.3 x 31.3)	10 $\frac{7}{8}$ (26.5)	6 $\frac{7}{8}$ (17.6)	120	250	2.1	5-15P
74701D	7 qt induction rethermalizer	11 $\frac{1}{8}$ x 13 $\frac{1}{2}$ (30.3 x 34.2)	10 $\frac{7}{8}$ (26.5)	6 $\frac{7}{8}$ (17.6)	120	800	6.7	5-15P
741101DW	11 qt induction warmer	13 $\frac{1}{8}$ x 13 $\frac{1}{2}$ (35.3 x 34.2)	12 $\frac{7}{8}$ (31.2)	6 $\frac{7}{8}$ (17.6)	120	250	2.1	5-15P
741101D	11 qt induction rethermalizer	13 $\frac{1}{8}$ x 13 $\frac{1}{2}$ (35.3 x 34.2)	12 $\frac{7}{8}$ (31.2)	6 $\frac{7}{8}$ (17.6)	120	800	6.7	5-15P



For 7 qt International models with 220-240V, change the **fifth** digit to "2" for Schuko, "3" for UK, "4" for China, or "5" for Australia (e.g., Schuko 7470110 to 7470210)
For 11 qt International models with 220-240V, change the **sixth** digit to "2" for Schuko, "3" for UK, "4" for China, or "5" for Australia (e.g., Schuko 74110110 to 74110210)

Round Induction Drop-In Accessories

CONTEMPORARY HINGED INSET LIDS

- Welded handle is permanently attached and stays secured to cover
- No friction-fit tabs to lose
- Handle serves as kickstand, keeping cover open for easy access to food
- Design of handle dissipates heat, keeping it cooler to the touch
- Large opening for easy access
- Fits most 7-quart or 11-quart insets



47493

88184



47488

HINGED COVER

- Welded clips on stationary side of cover hold it securely in place
- Kool-Touch® phenolic knob handle
- Slot for ladles or spoons when cover is closed
- Easy one-hand operation

STAINLESS STEEL DÉCORATIVE RINGS

- Easy to install
- Durable 22-gauge stainless steel
- Provides an upscale, aesthetically pleasing look



47491

ITEM #	DESCRIPTION	STANDARD COVER ITEM #	NEW CONTEMPORARY HINGED LID #
88184	7 $\frac{1}{4}$ qt induction inset	47488	47493
88204	11 qt induction inset	47400	47494
88184NS	7 $\frac{1}{4}$ qt induction inset	47488	47493
88204NS	11 qt induction inset	47400	47494
47491	7 $\frac{1}{4}$ qt stainless steel ring		
47492	11 qt stainless steel ring		

DROP-INS OVERVIEW



THE INDUSTRY'S MOST COMPLETE LINE OF HOT DROP-IN TECHNOLOGY

With six specially designed hot well solutions, Vollrath features the most extensive range of hot well technology in the industry. So no matter what your serving application calls for, Vollrath can fit your needs with the configuration and fabricator components to keep your food fresh and flavorful.

- Extensive range of configurations – from single well to six wells
- Available in both standard and short side layout
- Professionally display and serve hot and cold food
- Single cord and plug for simple installation
- Intuitive controls for effortless operation
- Diverse collection of fabricator components

	PRICE LEVEL	WATER REQUIRED	DRAIN REQUIRED	OPERATION SAFETY	ENERGY EFFICIENCY	EASE OF USE	PRECISION OF TEMPERATURE
FABRICATOR WELLS							
	\$	✓	✓	★★★★	★★★★	★★★★	★★
THERMOSET DROP-IN WARMERS							
	\$	✓	✓	★★★★	★★★★	★★★★	★★
MODULAR STEAM HOT WELLS							
	\$\$	✓	✓	★★★★	★★★★	★★★★	★★
MODULAR STEAM WELLS WITH MARINE GRADE WELLS							
	\$\$\$	✓	✓	★★★★	★★★★	★★★★	★★
MODULAR DRY HOT WELLS							
	\$\$	—	—	★★★★	★★★★	★★★★	★★
MODULAR INDUCTION DRY HOT WELLS							
	\$\$\$\$	—	—	★★★★★★	★★★★★★	★★★★★	★★★★★



HEAT ZONE
FLEXIBILITY

PAN CONFIGURATION
FLEXIBILITY

EASE OF
INSTALLATION

ELEMENT
CONCEALMENT

CORROSION
RESISTANCE

WARRANTY

OF WELL
OPTIONS

★★★★

★★★★★

★★★★★

★★★★★

★★★

1 YEAR

1 WELL

★★★★

★★★★★

★★★★★

★★★★★

★★★★★

1 YEAR

1 WELL

★★★★

★★★★★

★★★★★

★★★★★

★★★

1 YEAR

6 (1 -6 WELLS)

★★★★

★★★★★

★★★★★

★★★★★

★★★★★

2 YEAR

6 (1 -6 WELLS)

★★★★

★★★★★

★★★★★

★★

★★★★

1 YEAR

6 (1 -6 WELLS)

★★★★★

★★★★

★★★★★

★★★★★

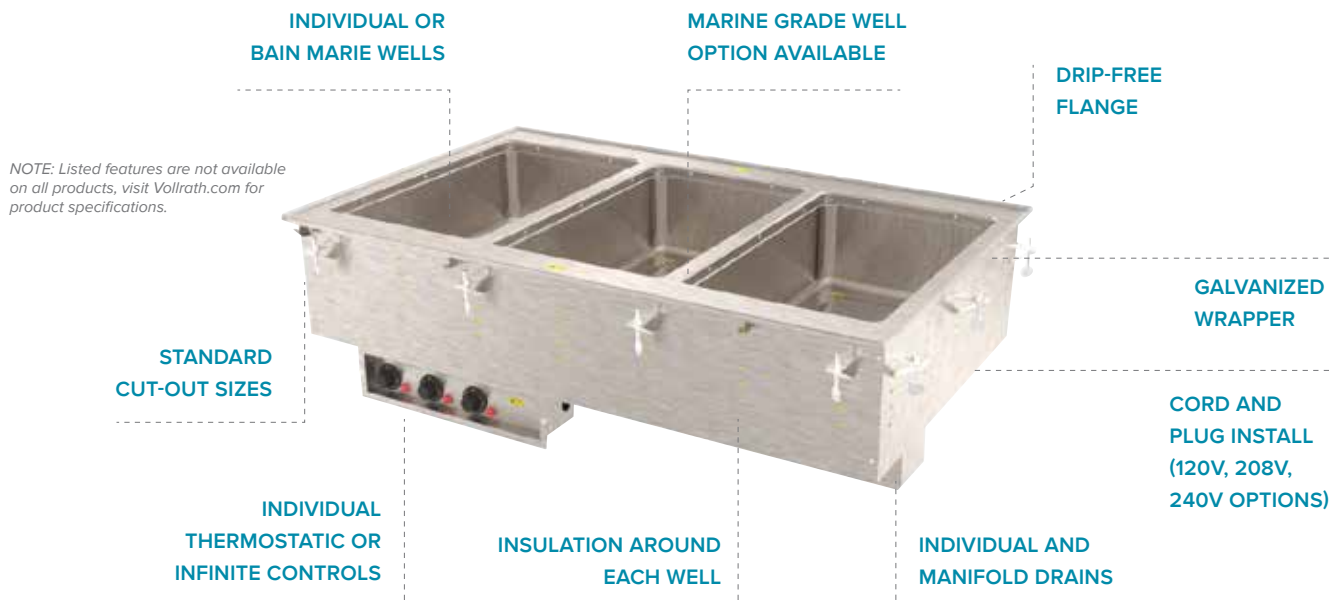
★★★★

1 YEAR

6 (1 -6 WELLS)

HOT DROP-INS

FOR PRODUCT SPECIFICATIONS AND
ORDER DETAILS, VISIT VOLLRATH.COM



NEW Modular Dry Hot Drop-Ins

- Zero clearance installation – no trim rings required for installation in non-metallic countertops
- Waterless – no need to manage water and drainage
- Accommodates pans up to 6 inches in depth
- Choice of infinite or thermostatic controls
- Cord and plug installation
- Open-element design
- Standard one-year warranty



ITEM #	DESCRIPTION	CONTROL TYPE	VOLTAGE
FC-4DH-01120-I	1-well hot dry drop-in	Infinite	120
FC-4DH-01208-I	1-well hot dry drop-in	Infinite	208-240
FC-4DH-01120-T	1-well hot dry drop-in	Thermostatic	120
FC-4DH-01208-T	1-well hot dry drop-in	Thermostatic	208-240
FC-4DH-02120-I	2-well hot dry drop-in	Infinite	120
FC-4DH-02208-I	2-well hot dry drop-in	Infinite	208-240
FC-4DH-02120-T	2-well hot dry drop-in	Thermostatic	120
FC-4DH-02208-T	2-well hot dry drop-in	Thermostatic	208-240
FC-4DH-03120-I	3-well hot dry drop-in	Infinite	120
FC-4DH-03120-I	3-well hot dry drop-in	Infinite	208-240
FC-4DH-03120-T	3-well hot dry drop-in	Thermostatic	120
FC-4DH-03208-T	3-well hot dry drop-in	Thermostatic	208-240
FC-4DH-04208-I	4-well hot dry drop-in	Infinite	208-240
FC-4DH-04208-T	4-well hot dry drop-in	Thermostatic	208-240
FC-4DH-05208-I	5-well hot dry drop-in	Infinite	208-240
FC-4DH-05208-T	5-well hot dry drop-in	Thermostatic	208-240
FC-4DH-06208-I	6-well hot dry drop-in	Infinite	208-240
FC-4DH-06208-T	6-well hot dry drop-in	Thermostatic	208-240

Note: Modular Drop-Ins cannot be canceled or returned

Top-Mount Fabricator Well

- Designed for top-mount installation and requires hard wiring
- High-density glass fiber insulation allows use of 1000W elements
- Zero clearance for flexibility in installation
- Available for 120V, 208-240V power
- Beveled edge for easy cleaning
- Thermostatic control
- 4-foot flexible control cable
- Hard-wired input power connections
- Recommend using up to 4" (10.2 cm) deep pans – full and fractional sizes



ITEM #	OVERALL DIMENSIONS IN (CM)	WATTS	VOLTAGE	AMPS
36368	15 x 23 (38.1 x 58.4)	1000	120	8.3
36369	15 x 23 (38.1 x 58.4)	750-1000	208-240	3.6-4.2

With 3/8" (2.2 cm) corner radius Note: Modular Drop-Ins cannot be canceled or returned

Bottom-Mount Fabricator Well

- Designed for bottom-mount installation and requires hard wiring
- Beveled edge for easy cleaning
- Thermostatic control
- Deep drawn well is 20-gauge 18-8 stainless steel
- Meets NSF performance standards
- Allows use of full-size and fractional pans up to 6" (15.2 cm) deep while still providing moist heat



ITEM #	WELL*	OVERALL DIMENSIONS IN (CM)	REMOTE CONTROL LEADS IN (CM)	WATTS	VOLTAGE	AMPS
36352	I	14 ³ / ₂ X 22 ¹ / ₂ (35.8 X 56.2)	36 (91.4)	1000	120	8.3
36353	I	14 ³ / ₂ X 22 ¹ / ₂ (35.8 X 56.2)	72 (182.9)	1000	120	8.3
36354	I	14 ³ / ₂ X 22 ¹ / ₂ (35.8 X 56.2)	36 (91.4)	1000	208-240	3.6-4.2
36355	I	14 ³ / ₂ X 22 ¹ / ₂ (35.8 X 56.2)	72 (182.9)	1000	208-240	3.6-4.2
36356	V	14 ³ / ₂ X 22 ¹ / ₂ (35.8 X 56.2)	36 (91.4)	1000	120	8.3
36360	V	14 ³ / ₂ X 22 ¹ / ₂ (35.8 X 56.2)	72 (182.9)	1000	120	8.3
36358	V	14 ³ / ₂ X 22 ¹ / ₂ (35.8 X 56.2)	36 (91.4)	1000	208-240	3.6-4.2
36359	V	14 ³ / ₂ X 22 ¹ / ₂ (35.8 X 56.2)	72 (182.9)	1000	208-240	3.6-4.2

*I = Industry and V = Vollrath wells Note: Modular Drop-Ins cannot be canceled or returned

Cayenne® Drop-In Warmers

- Thermoset Fiber-Reinforced Resin Well – self-insulating for maximum energy efficiency
- 6-foot cord and plug or hard wired
- Top mounts
- Low-water indicator light eliminates guesswork
- Drain models allow for easy cleaning
- Recommend using up to 4" (10.2 cm) deep pans – full and fractional sizes



*International models only



ITEM #	DESCRIPTION	DIMENSIONS (L X W X H) IN (CM)	VOLTAGE	WATTS	AMPS	PLUG
US MODELS**						
72105	Model 3001D drop-in warmer with drain, unit-mounted control	21 3/4 x 13 3/4 x 9 (55 x 33 x 23)	120 AC	700	5.8	5-15P
72107	Model 3002D drop-in warmer with drain, front-mounted control panel with flexible conduit control panel cutout dimensions: 5" x 3 1/2" (12.7 x 8.9 cm), <i>no low-water indicator light</i>	21 3/4 x 13 3/4 x 9 (55 x 33 x 23)	120 AC	700	5.8	Hard Wire
72109*	Model TD43R-DI 4/3 thermoset drop-in warmer with integral drain, front-mounted control panel with flexible conduit control panel dimensions: 5 5/8" x 5 1/2" (14.3 x 14 cm)	28 3/4 x 13 3/4 x 13 1/8 (73 x 34.9 x 33.2)	120 AC	1600	13.3	5-15P
72112****	Model TD43R-DI 4/3 thermoset drop-in warmer with integral drain, front-mounted control panel with flexible conduit control panel dimensions: 5 5/8" x 5 1/2" (14.3 x 14 cm)	28 3/4 x 13 3/4 x 13 1/8 (73 x 34.9 x 33.2)	240 AC	1600	7.7	6-15P
CANADA MODELS — AVAILABLE FOR CANADA ONLY**						
72111	Model TD43R-DI 4/3 thermoset drop-in warmer with integral drain, front-mounted control panel with flexible conduit Control Panel Dimensions: 5 5/8" x 5 1/2" (14.3 x 14 cm)	28 3/4 x 13 3/4 x 13 1/8 (73 x 34.9 x 33.2)	120 AC	1600	13.3	5-20P
INTERNATIONAL MODELS — AVAILABLE FOR EXPORT ONLY***						
72610	Model 3001 drop-in warmer	21 3/4 x 13 3/4 x 9 (55 x 33 x 23)	230 AC	700	3.0	Schuko
72560	Model 3001D drop-in warmer with drain	21 3/4 x 13 3/4 x 9 (55 x 33 x 23)	230 AC	700	3.0	UK

*5-foot cord and plug

**cULus Certified

***CE Certified

****US and Canadian Model

Note: Modular drop-ins cannot be canceled or returned

Cayenne® Model 2001 Drop-In Warmer

- Stainless steel 6 1/2" (16.6 cm) deep well
- Stainless steel exterior for longer life
- Instant drop-in without permanent wiring, plumbing, or installation costs
- Positioning pins hold unit in place
- 6' cord and plug – no wiring required
- Meets NSF4 performance standards
- Recommend using up to 4" (10.2 cm) deep pans – full and fractional sizes



ITEM #	DIMENSIONS (L X W X H): IN (CM)	VOLTAGE	WATTS	AMPS	PLUG
72001	24 x 15 x 8 5/8 (61 x 38.1 x 21.9)	120 AC	1000	8.3	5-15P

Note: Modular drop-ins cannot be canceled or returned

Round Modular Hot Drop-Ins

- 6-foot (183 cm) power cord and 4-foot (122 cm) control cord
- Double-wall construction
- Deep-drawn stainless wells
- High-density glass fiber insulation
- ¾" (1.9 cm) drain with ball valve shut-off
- Well height: 7⅞" (19.5 cm)



Mounting brackets standard



INFINITE CONTROL ITEM #	THERMOSTATIC CONTROL ITEM #	HOLDS INSET SIZE	DIAMETER OVER FLANGE IN (CM)	WELL OUTER DIAMETER IN (CM)	WATTS	VOLTAGE	AMPS	PLUG
36462	3646210	7¼ qt (6.9 L)	11⅞ (28.4)	10⅞ (26.2)	720	120	6	5-15P
36464	3646410	11 qt (10.5 L)	12⅞ (32.5)	12 (30.5)	720	120	6	5-15P
36463	3646310	7¼ qt (6.9 L)	11⅞ (28.4)	10⅞ (26.2)	720-960	208-240	3.5-4	6-15P
36465	3646510	11 qt (10.5 L)	12⅞ (32.5)	12 (30.5)	720-960	208-240	3.5-4	6-15P

Note: Modular Drop-Ins cannot be canceled or returned

Bain Marie Hot Drop-Ins

- Open design allows for use of templates
- Thermostat controls temperature accurately and maintains steam for safe food warming
- Well depth: 6⅝" (16.8 cm)



DESCRIPTION	WATTS	120V ITEM #	AMPS	PLUG	208V ITEM #	AMPS	PLUG	240V ITEM #	AMPS	PLUG	OVERALL DIMENSIONS IN (CM)	INTERIOR LENGTH IN (CM)
2-pan	1250	36500	10.4	5-15P	36501208	6	6-15P	36501240	5.2	6-15P	29 x 26 (73.7 x 66)	24¾ (62.9)
3-pan	1875	36502	15.6	5-20P	36503208	9	6-15P	36503240	7.8	6-15P	41½ x 26 (105.4 x 66)	37½ (95.3)
4-pan	2500	—	—	—	36504208	12	6-20P	36504240	10.4	6-15P	54¾ x 26 (139.1 x 66)	50¼ (127.6)
5-pan	3125	—	—	—	36505208	15	6-20P	36505240	13	6-20P	68 x 26 (172.7 x 66)	63 (160)
6-pan	3750	—	—	—	36506208	18	6-30P	36506240	15.6	6-20P	81¼ x 26 (206.4 x 66)	75¾ (192.4)

With ⅞" (2.2 cm) corner radius Designed for warming food pans only – not for use as a rethermalizing water vessel

Note: Modular Drop-Ins cannot be canceled or returned

NEW Hot Drop-Ins with Marine-Grade Well Option

- TWO-YEAR WARRANTY
- CORROSION RESISTANCE
- ADD "HD" SUFFIX TO ITEM NUMBER

- LOOK FOR THE LOGO:

2

TWO YEAR
WARRANTY
MARINE-GRADE WELL

Short Side Hot Drop-Ins

- Short side drop-ins turn full-size pans sideways for a more narrow presentation and easy reach
- Ideal for when you pull food forward or are tight on counter space depth
- NEW: add "HD" to item number for marine-grade well



For Refrigerated Short Side Drop-Ins, see page 22

1000W STANDARD DRAIN	MANIFOLD DRAIN	MANIFOLD WITH AUTOFILL	VOLTAGE	AMPS	PLUG	CONTROL
2-WELL						
36646	3664620	3664630	208-240	7.2 - 8.3	6-15P	Thermostatic
36647	3664720	3664730	208-240	7.2 - 8.3	6-15P	Infinite
3-WELL						
36648	3664820	3664830	208-240	10.8 - 12.5	6-20P	Thermostatic
36649	3664920	3664930	208-240	10.8 - 12.5	6-20P	Infinite
4-WELL						
36650	3665020	3665030	208-240	14.4 - 16.7	6-30P	Thermostatic
36651	3665120	3665130	208-240	14.4 - 16.7	6-30P	Infinite

625W STANDARD DRAIN	MANIFOLD DRAIN	MANIFOLD WITH AUTOFILL	VOLTAGE	AMPS	PLUG	CONTROL
2-WELL						
36640	3664020	3664030	120	10.4	5-15P	Thermostatic
36641	3664120	3664130	120	10.4	5-15P	Infinite
3-WELL						
36642	3664220	3664230	120	15.6	5-20P	Thermostatic
36643	3664320	3664330	120	15.6	5-20P	Infinite
4-WELL						
36644	3664420	3664430	120	20.8	5-30P	Thermostatic
36645	3664520	3664530	120	20.8	5-30P	Infinite

With 7/8" (2.2 cm) corner radius Note: Modular Drop-Ins cannot be canceled or returned
Note: HD wells have 2-year warranty

1-Well Hot Drop-Ins

- Overall dimensions: 15" x 26" (38 x 66 cm)
- NEW: add "HD" to item number for marine-grade well



1000W STANDARD DRAIN	MANIFOLD WITH AUTOFILL	VOLTAGE	AMPS	PLUG	CONTROL
3646601	3646661	120	8.3	5-15P	Infinite
3646611	3646681	120	8.3	5-15P	Thermostatic
3646701	3646761	208-240	3.6 - 4.2	6-15P	Infinite
3646711	3646781	208-240	3.6 - 4.2	6-15P	Thermostatic

Note: Modular Drop-Ins cannot be canceled or returned
Note: HD wells have 2-year warranty

625W STANDARD DRAIN	MANIFOLD WITH AUTOFILL	VOLTAGE	AMPS	PLUG	CONTROL
36466	3646660	120	5.2	5-15P	Infinite
3646610	3646680	120	5.2	5-15P	Thermostatic
36467	3646760	208	3.0	6-15P	Infinite
3646710	3646780	208	3.0	6-15P	Thermostatic
36471	3647160	240	2.6	6-15P	Infinite
3647110	3647180	240	2.6	6-15P	Thermostatic

2-Well Hot Drop-Ins

- Overall dimensions: 28¼" x 26" (71.8 x 66 cm)
- NEW: add "HD" to item number for marine-grade well



1000W STANDARD DRAIN	MANIFOLD DRAIN	MANIFOLD WITH AUTOFILL	VOLTAGE	AMPS	PLUG	CONTROL
3639901	3639951	3639961	120	16.7	5-30P	Infinite
3639911	3639971	3639981	120	16.7	5-30P	Thermostatic
3640001	3640051	3640061	208-240	7.2 - 8.3	6-15P	Infinite
3640011	3640071	3640081	208-240	7.2 - 8.3	6-15P	Thermostatic

Note: Modular Drop-Ins cannot be canceled or returned
Note: HD wells have 2-year warranty

625W STANDARD DRAIN	MANIFOLD DRAIN	MANIFOLD WITH AUTOFILL	VOLTAGE	AMPS	PLUG	CONTROL
36399	3639950	3639960	120	10.4	5-15P	Infinite
3639910	3639970	3639980	120	10.4	5-15P	Thermostatic
36400	3640050	3640060	208	6.0	6-15P	Infinite
3640010	3640070	3640080	208	6.0	6-15P	Thermostatic
36472	3647250	3647260	240	5.2	6-15P	Infinite
3647210	3647270	3647280	240	5.2	6-15P	Thermostatic

3-Well Hot Drop-Ins

- Overall dimensions: 41½" x 26" (105.4 x 66 cm)
- NEW: add "HD" to item number for marine-grade well



1000W STANDARD DRAIN	MANIFOLD DRAIN	MANIFOLD WITH AUTOFILL	VOLTAGE	AMPS	PLUG	CONTROL
3640401	3640451	3640461	120	25	5-50P	Infinite
3640411	3640471	3640481	120	25	5-50P	Thermostatic
3640501	3640551	3640561	208-240	10.8 - 12.5	6-20P	Infinite
3640511	3640571	3640581	208-240	10.8 - 12.5	6-20P	Thermostatic

Note: HD wells have 2-year warranty
Note: Modular Drop-Ins cannot be canceled or returned

625W STANDARD DRAIN	MANIFOLD DRAIN	MANIFOLD WITH AUTOFILL	VOLTAGE	AMPS	PLUG	CONTROL
36404	3640450	3640460	120	15.6	5-20P	Infinite
3640410	3640470	3640480	120	15.6	5-20P	Thermostatic
36405	3640550	3640560	208	9.0	6-15P	Infinite
3640510	3640570	3640580	208	9.0	6-15P	Thermostatic
36473	3647350	3647360	240	7.8	6-15P	Infinite
3647310	3647370	3647380	240	7.8	6-15P	Thermostatic

4-Well Hot Drop-Ins

- Overall dimensions: 54¾" x 26" (139.1 x 66 cm)
- NEW: add "HD" to item number for marine-grade well



1000W STANDARD DRAIN	MANIFOLD DRAIN	MANIFOLD WITH AUTOFILL	VOLTAGE	AMPS	PLUG	CONTROL
3640701	3640751	3640761	208-240	14.4 - 16.7	6-30P	Infinite
3640711	3640771	3640781	208-240	14.4 - 16.7	6-30P	Thermostatic

Note: HD wells have 2-year warranty

Note: Modular Drop-Ins cannot be canceled or returned

625W STANDARD DRAIN	MANIFOLD DRAIN	MANIFOLD WITH AUTOFILL	VOLTAGE	AMPS	PLUG	CONTROL
36406	3640650	3640660	120	20.8	5-30P	Infinite
3640610	3640670	3640680	120	20.8	5-30P	Thermostatic
36407	3640750	3640760	208	12.0	6-15P	Infinite
3640710	3640770	3640780	208	12.0	6-15P	Thermostatic
36474	3647450	3647460	240	10.4	6-15P	Infinite
3647410	3647470	3647480	240	10.4	6-15P	Thermostatic

5-Well Hot Drop-Ins

- Overall dimensions: 68" x 26" (172.7 x 66 cm)
- NEW: add "HD" to item number for marine-grade well



1000W STANDARD DRAIN	MANIFOLD DRAIN	MANIFOLD WITH AUTOFILL	VOLTAGE	AMPS	PLUG	CONTROL
3640801	3640851	3640861	208-240	18 - 20.8	6-30P	Infinite
3640811	3640871	3640881	208-240	18 - 20.8	6-30P	Thermostatic

Note: HD wells have 2-year warranty

Note: Modular Drop-Ins cannot be canceled or returned

625W STANDARD DRAIN	MANIFOLD DRAIN	MANIFOLD WITH AUTOFILL	VOLTAGE	AMPS	PLUG	CONTROL
36408	3640850	3640860	208	15.0	6-20P	Infinite
3640810	3640870	3640880	208	15.0	6-20P	Thermostatic
36475	3647550	3647560	240	13.0	6-20P	Infinite
3647510	3647570	3647580	240	13.0	6-20P	Thermostatic

6-Well Hot Drop-Ins

- Overall dimensions: 81¼" x 26" (206.4 x 66 cm)
- NEW: add "HD" to item number for marine-grade well



1000W STANDARD DRAIN	MANIFOLD DRAIN	MANIFOLD WITH AUTOFILL	VOLTAGE	AMPS	PLUG	CONTROL
3640901	3640951	3640961	208-240	21.6 - 25	6-50P	Infinite
3640911	3640971	3640981	208-240	21.6 - 25	6-50P	Thermostatic

Note: HD wells have 2-year warranty

Note: Modular Drop-Ins cannot be canceled or returned

625W STANDARD DRAIN	MANIFOLD DRAIN	MANIFOLD WITH AUTOFILL	VOLTAGE	AMPS	PLUG	CONTROL
36409	3640950	3640960	208	18.0	6-30P	Infinite
3640910	3640970	3640980	208	18.0	6-30P	Thermostatic
36476	3647650	3647660	240	15.6	6-20P	Infinite
3647610	3647670	3647680	240	15.6	6-20P	Thermostatic

COLD DROP-INS

FOR PRODUCT SPECIFICATIONS, VISIT
VOLLRATH.COM, AUTOQUOTES, OR KCL



COLD DROP-IN MODELS:
CHOICE OF NSF 7, FORCED
AIR, STANDARD WELL, OR
FROST TOP DESIGNS

**RECESSED SHOULDER
FOR NSF 7 MODELS**

DRIP-FREE FLANGE

*NOTE: Listed features
are not available on all
products. Visit VOLLRATH.com
for product specifications.*

**THICK POLYURETHANE
FOAM INSULATION**

**SELF-CONTAINED
COMPRESSOR
(5-YEAR WARRANTY)**

**1" (2.3 CM) INTEGRATED
DRAIN STANDARD**

CORD AND PLUG (120V)



Non-Refrigerated Short Side Cold Pans

- 18-8 stainless steel construction
- 8" (20.3 cm) deep well
- Thick polyurethane foam insulation
- Full-perimeter drip edge contains spills and condensation
- 1" (2.5 cm) integrated drain standard
- Narrow space-saving design
- Sized for standard steam table pan sizes
- Drain plug included



ITEM #	PANS	OVERALL DIMENSIONS IN (CM)
36654	Two	45 ⁵ / ₈ x 18 (115.4 x 45.79)
36657	Three	66 ⁷ / ₈ x 18 (170 x 45.79)
36660	Four	88 ¹ / ₄ x 18 (224.2 x 45.79)

Note: Modular Drop-Ins cannot be canceled or returned

Non-Refrigerated Cold Pans

- 18-8 stainless steel construction
- 8" (20.3 cm) deep well
- Thick polyurethane foam insulation
- Full-perimeter drip edge contains spills and condensation
- 1" (2.5 cm) integrated drain standard
- Drain plug included



ITEM #	DESCRIPTION	OVERALL DIMENSIONS IN (CM)	INTERIOR LENGTH IN (CM)
36491	1-pan	15 x 26 (38.1 x 66)	12 (30.5)
36450	2-pan	29 x 26 (73.7 x 66)	24¾ (62.9)
36451	3-pan	41½ x 26 (105.4 x 66)	37½ (95.3)
36452	4-pan	54¾ x 26 (139.1 x 66)	50¾ (127.6)
36453	5-pan	68 x 26 (172.7 x 66)	63 (160)
36454	6-pan	81¼ x 26 (206.4 x 66)	75¾ (192.4)

Note: Modular Drop-Ins cannot be canceled or returned

Refrigerated Short Side Drop-Ins

- Thick polyurethane foam insulation
- Display well 6⅝" (16.8 cm) deep
- Drain plug included
- Cold drop-ins are best used for holding periods of up to 4 hours – for best performance, stainless steel containers are recommended



Standard Refrigerated Model Shown - NSF 7 Units Feature Recessed Shoulders



ITEM #	DESCRIPTION	OVERALL DIMENSIONS (L X W X H) IN (CM)	INTERIOR LENGTH IN (CM)	DISPLAY AREA IN (CM)	COMPRESSOR	VOLTAGE	AMPS	PLUG
REFRIGERATED SHORT SIDE DROP-INS								
36652	Two-pan	45⅞ x 18⅞ x 22⅞ (115.4 x 45.9 x 58)	40¾ (103.5)	40¾ x 11⅞ (103.5 x 30.2)	½ hp	120	3.8	5-15P
36655	Three-pan	66⅞ x 18⅞ x 22⅞ (170 x 45.9 x 58)	61½ (156.2)	61½ x 11⅞ (156.2 x 30.2)	¼ hp	120	4.9	5-15P
36658	Four-pan	88⅞ x 18⅞ x 22⅞ (224.3 x 45.9 x 58)	82¼ (209)	82¼ x 11⅞ (209 x 30.2)	¼ hp	120	4.9	5-15P
NSF7 REFRIGERATED SHORT SIDE DROP-INS								
36653	Two-pan	45⅞ x 18⅞ x 22⅞ (115.4 x 45.9 x 58)	40¾ (103.5)	40¾ x 11⅞ (103.5 x 30.2)	¼ hp	120	4.9	5-15P
36656	Three-pan	66⅞ x 18⅞ x 22⅞ (170 x 45.9 x 58)	61½ (156.2)	61½ x 11⅞ (156.2 x 30.2)	¼ hp	120	4.9	5-15P
36659	Four-pan	88⅞ x 18⅞ x 22⅞ (224.3 x 45.9 x 58)	82¼ (209)	82¼ x 11⅞ (209 x 30.2)	½ hp	120	4.9	5-15P

Note: Modular Drop-Ins cannot be canceled or returned

Standard Refrigerated Cold Pan

- 8" (20.3 cm) deep well
- Thick polyurethane foam insulation
- Drain plug included
- Cold drop-ins are best used for holding periods up to 4 hours — for best performance, stainless steel containers are recommended



STANDARD ITEM #	REMOTE ITEM #**	DESCRIPTION	OVERALL DIMENSIONS IN (CM)	INTERIOR LENGTH IN (CM)	COMPRESSOR	VOLTAGE	AMPS	PLUG
36490	36490R	One-pan	15 x 26 (38.1 x 66)	12 (30.5)	1/8 hp	120	3.8	5-15P
36441	36441R	Two-pan	29 x 26 (73.7 x 66)	24 3/4 (62.9)	1/8 hp	120	3.8	5-15P
36442	36442R	Three-pan	41 1/2 x 26 (105.4 x 66)	37 1/2 (95.3)	1/8 hp	120	3.8	5-15P
36444	36444R	Four-pan	54 3/4 x 26 (139.1 x 66)	50 1/4 (127.6)	1/4 hp	120	4.9	5-15P
36446	36446R	Five-pan	68 x 26 (172.7 x 66)	63 (160)	1/4 hp	120	4.9	5-15P
36448	36448R	Six-pan	81 1/4 x 26 (206.4 x 66)	75 3/4 (192.4)	1/2 hp	120	7.2	5-20P

Accessories available for remote installation. Remote units available but not shown; please reference spec sheet. Remote units do not include compressor.
Note: Modular Drop-Ins cannot be canceled or returned

NEW NSF 7 Forced Air Cold Drop-Ins

- Low-velocity air flow for even temperature
- Dual-sided airflow and intake for consistent chilling
- 1" recess to bring food closer to customer
- Must use templates and/or adapter bars
- Best performance with stainless steel pans



STANDARD ITEM #	DESCRIPTION	OVERALL DIMENSIONS IN (CM)	INTERIOR LENGTH IN (CM)	COMPRESSOR	VOLTAGE	AMPS	PLUG
FAC-3	3-pan forced air Cold Drop-In	41 1/2 x 26 (105.4 x 66)	40 3/4 (103.5)	1/8 hp	120	6	5-15P
FAC-4	4-pan forced air Cold Drop-In	54 3/4 x 26 (139.1 x 66)	54 (137.2)	1/8 hp	120	6	5-15P
FAC-5	5-pan forced air Cold Drop-In	68 x 26 (172.7 x 66)	67 1/4 (170.8)	1/2 hp	120	9	5-15P

Note: Modular Drop-Ins cannot be canceled or returned

NSF 7 Refrigerated Cold Pans

- Shoulder is recessed 3" (7.6 cm)
- NSF 7 listed
- Display well 6 $\frac{5}{8}$ " (16.8 cm) deep
- Drain plug included



STANDARD ITEM #	REMOTE ITEM #*	DESCRIPTION	OVERALL DIMENSIONS IN (CM)	INTERIOR LENGTH IN (CM)	COMPRESSOR	VOLTAGE	AMPS	PLUG
36456	36456R	One-pan	18 x 26 (45.7 x 66)	12 (30.5)	$\frac{1}{8}$ hp	120	3.8	5-15P
36429	36429R	Two-pan	29 x 26 (73.7 x 66)	24 $\frac{3}{4}$ (62.9)	$\frac{1}{4}$ hp	120	4.9	5-15P
36430	36430R	Three-pan	41 $\frac{1}{2}$ x 26 (105.4 x 66)	37 $\frac{1}{2}$ (95.3)	$\frac{1}{4}$ hp	120	4.9	5-15P
36434	36434R	Four-pan	54 $\frac{3}{4}$ x 26 (139.1 x 66)	50 $\frac{1}{4}$ (127.6)	$\frac{1}{2}$ hp	120	7.2	5-20P
36436	36436R	Five-pan	68 x 26 (172.7 x 66)	63 (160)	$\frac{1}{2}$ hp	120	11.0	5-20P
36438	36438R	Six-pan	81 $\frac{1}{4}$ x 26 (206.4 x 66)	75 $\frac{3}{4}$ (192.4)	$\frac{1}{2}$ hp	120	11.0	5-20P

Note: Modular Drop-Ins cannot be canceled or returned

*Remote units available but not shown; please reference spec sheet. Remote units do not include compressor

Refrigerated Frost Tops

- Recessed drip flange with integral drain for cleaner operation
- Display area flush with counter surface



ITEM #	DESCRIPTION	OVERALL DIMENSIONS IN (CM)	DISPLAY AREA LENGTH IN (CM)	COMPRESSOR	VOLTAGE	AMPS	PLUG
36419	Two-pan	28 $\frac{1}{4}$ x 26 (71.8 x 66)	22 $\frac{1}{4}$ (56.5)	$\frac{1}{4}$ hp	120	4.9	5-15P
36420	Three-pan	41 $\frac{1}{2}$ x 26 (105.4 x 66)	35 $\frac{1}{2}$ (90.2)	$\frac{1}{2}$ hp	120	5.9	5-15P
36424	Four-pan	54 $\frac{3}{4}$ x 26 (139.1 x 66)	48 $\frac{3}{4}$ (123.8)	$\frac{1}{2}$ hp	120	5.9	5-15P
36426	Five-pan	68 x 26 (172.7 x 66)	62 (157.5)	$\frac{1}{2}$ hp	120	12.9	5-20P
36428	Six-pan	81 $\frac{1}{4}$ x 26 (206.4 x 66)	75 $\frac{1}{4}$ (191.1)	$\frac{1}{2}$ hp	120	12.9	5-20P

Note: Modular Drop-Ins cannot be canceled or returned

COMBINATION HOT/COLD DROP-INS

FOR PRODUCT SPECIFICATIONS AND
ORDER DETAILS, VISIT VOLLRATH.COM



Hot/Cold Drop-In

- Versatile hot/cold drop-in unit gives you the ultimate in convenient serving options
- Controls wells individually for daypart flexibility
- Allows change from a cold salad bar to hot buffet or a hot/cold combination bar with the flip of a switch
- Wells pass NSF 4 and NSF 7 performance testing for open-top hot food holding and refrigerated buffet units; listed under NSF/ANSI 169 for special-purpose food equipment and devices
- Ships with cord and plug – no hard wiring needed



ITEM #	DESCRIPTION	OVERALL DIMENSIONS IN (CM)	VOLTAGE	AMPS	PLUG
3667101D	1-well drop-in	18 $\frac{1}{8}$ x 26 (45.9 x 66)	120	6	5-15P
3667102D	1-well drop-in	18 $\frac{1}{8}$ x 26 (45.9 x 66)	120/208-240	6	14-20P
3667101U	1-well drop-in, bottom mount	16 $\frac{7}{8}$ x 25 $\frac{1}{2}$ (42.9 x 63.8)	120	6	5-15P
3667102U	1-well drop-in, bottom mount	16 $\frac{7}{8}$ x 25 $\frac{1}{2}$ (42.9 x 63.8)	120/208-240	6	14-20P
3667201D	2-well drop-in	41 $\frac{1}{2}$ x 26 (105.4 x 66)	120	11.2	5-15P
3667201DA	2-well drop-in, auto manifold drain	41 $\frac{1}{2}$ x 26 (105.4 x 66)	120	11.2	5-15P
3667202D	2-well drop-in	41 $\frac{1}{2}$ x 26 (105.4 x 66)	120/208-240	8.6	14-20P
3667202DA	2-well drop-in, auto manifold drain	41 $\frac{1}{2}$ x 26 (105.4 x 66)	120/208-240	8.6	14-20P
3667301D	3-well drop-in	54 $\frac{3}{4}$ x 26 (139.1 x 66)	120	16	5-20P
3667301DA	3-well drop-in, auto manifold drain	54 $\frac{3}{4}$ x 26 (139.1 x 66)	120	16	5-20P
3667302D	3-well drop-in	54 $\frac{3}{4}$ x 26 (139.1 x 66)	120/208-240	11.2	14-20P
3667302DA	3-well drop-in, auto manifold drain	54 $\frac{3}{4}$ x 26 (139.1 x 66)	120/208-240	11.2	14-20P
3667402D	4-well drop-in	68 x 26 (172.7 x 66)	120/208-240	14	14-20P
3667402DA	4-well drop-in, auto manifold drain	68 x 26 (172.7 x 66)	120/208-240	14	14-20P

Note: Modular Drop-Ins cannot be canceled or returned

INDUCTION RANGE & WARMER DROP-INS

FOR PRODUCT SPECIFICATIONS, VISIT
VOLLRATH.COM, AUTOQUOTES, OR KCL



How to shop INDUCTION RANGES & WARMERS



**INDUCTION
WOK RANGE**



**ULTRA
SERIES**



**PROFESSIONAL
SERIES**



**MIRAGE®
RANGES**



**MIRAGE®
WARMERS**

OUTPUT				
3,000 – 3,500 Maximum Wattage	11,600 Maximum Wattage	2,900 Maximum Wattage	1,440 – 1,800 Maximum Wattage	300 – 700 Maximum Wattage
IDEAL FOR				
Menu items with gas-like performance but the high efficiency of induction in a safe, flameless, easy-to-use electrical application for commercial use.	High-volume, high-speed, and continuous-duty stockpot stations.	Medium volumes and speed, high-speed sautéing and small stockpot and saucepot warming.	Range: A smart choice for light commercial, sauté, and non-continuous small stockpot warming. Preferred by chefs for variety of cooking techniques.	Buffet service, individual product holding, hot food holding
POWER RANGE SETTINGS				
1 to 100, turbo	1 to 100	1 to 100	1 to 100	1 to 5
WARRANTY				
1 year	2 years	2 years	1 year	1 year
CHOSEN BY				
- Casual dining restaurants - Colleges/universities - Culinary schools - Hospitality - Cruise ships - Caterers - Hotels	- High-volume hotels - Large-volume restaurants - Cruise ships - Military - Culinary schools - Top chefs who demand extreme high and low temp control	- Casual dining restaurants - Quick-serve restaurants - Hospitality (front or back of the house) - Cruise ships - Culinary schools - Businesses and institutions	- Hotels - Caterers - Casual restaurants - Quick-serve restaurants - Sub shops and delis - Stadium/arena luxury suites - Businesses and institutions - Pastry chefs	- Caterers - Hotels - Luxury suites - College & university - Supermarkets - Business & industry

IMPORTANT NOTE: Vollrath will guarantee that Vollrath induction-ready products will work with Vollrath induction ranges and warmers, unless otherwise noted. Vollrath induction ranges and warmers are calibrated to work with a wide range of induction-ready products, but we cannot guarantee the quality and material choices of other manufacturers or the performance of our ranges when used with those products.

NEW Induction Wok Range

- High efficiency of induction, with gas-like performance
- 100 power settings for precise cooking control
- Turbo button for immediate, fast heat
- Simple digital power level controls



Stainless steel template for drop-in induction wok range



ITEM #	DESCRIPTION	DIMENSIONS (W X D X H): IN (CM)	VOLTAGE	KW	AMPS
6958301	Countertop induction wok range*	17 x 20 $\frac{1}{2}$ x 8 $\frac{3}{8}$ (43.2 x 51 x 21)	208-240	3-3.5	14.6
58814	Carbon steel wok pan	Pan diameter 14 (35.6) x height 3 $\frac{3}{8}$ (9.9)	—	—	—
69584	Stainless steel template for drop-in induction wok range	22 x 19 x $\frac{3}{4}$ (55.9 x 48.3 x 1.9)	—	—	—

*Ships with carbon steel wok pan

Ultra Series Drop-In Induction Ranges

DESIGNED FOR LARGE-VOLUME AND HEAVY-DUTY USAGE

- 100 power settings for precise cooking control
- Sensitive low-end control for cooking delicate sauces, crèmes, and chocolates
- 90% efficiency versus 40% for gas stoves
- 6' (183 cm) cord and plug – 3' (91.4 cm) remote control cord



TWO YEAR WARRANTY



ITEM #	DESCRIPTION	MAX PAN SIZE IN (CM)	DIMENSIONS (L X W X H) IN (CM)	VOLTAGE	MAX KW	AMPS	PLUG
69505	Drop-In	14 (35.6)	16 $\frac{3}{4}$ x 17 $\frac{1}{2}$ x 4 $\frac{1}{2}$ (42.5 x 44.8 x 11.4)	208/240 AC	3.5	14.6	6-20P
69508	Dual Hob Drop-In Front to Back	12 (30.5)	27 $\frac{1}{2}$ x 17 $\frac{1}{2}$ x 4 $\frac{3}{4}$ (70.8 x 44.1 x 12.1)	208/240 AC	3.5	29.2	6-50P

69505/69508 Control Box Cutout Dimensions: 7 $\frac{1}{4}$ " x 3 $\frac{3}{8}$ " (18.4 x 9.8 cm) – Note: 1 Control Per Hob

Professional Series Drop-In Induction Ranges

DESIGNED FOR SAUTÉ, SAUCE POTS, AND SMALL STOCKPOTS

- 100 settings for precise cooking control – set to power level or temperature setting
- Continuous-duty induction circuitry for non-stop cooking
- Firewall-protected circuitry with oversized fans and 18-gauge heavy-duty 18-8 stainless steel casing
- 1- to 180-minute timer – unit shuts off at end of cycle



TWO YEAR WARRANTY



ITEM #	DESCRIPTION	MAX PAN SIZE IN (CM)	DIMENSIONS (L X W X H) IN (CM)	VOLTAGE	MAX KW	AMPS	PLUG
69521*	Drop-In	14 (35.6)	16 $\frac{1}{2}$ x 17 $\frac{1}{2}$ x 4 $\frac{3}{4}$ (41.9 x 43.2 x 12)	208/240 AC	2.9	12.1	6-20P
69524*	Dual Hob Drop-In Front to Back	12 (30.5)	17 $\frac{1}{2}$ x 27 $\frac{1}{2}$ x 5 $\frac{1}{2}$ (44.1 x 70.8 x 13)	208/240 AC	2.9	24.2	6-30P

*69521 and 69524 Control Box Cutout Dimensions: 7 $\frac{1}{4}$ " x 3 $\frac{3}{8}$ " (18.4 x 9.8 cm)

Mirage® Drop-In Induction Ranges

DESIGNED FOR LIGHT COMMERCIAL SAUTÉ AND WARMING STATIONS

- Cutting-edge dial control with high-speed power and temperature level adjustment – includes 1- to 180-minute timer function
- Bright LED digital readout is easy to see
- Temperature memory – powers up to the last-used temperature setting



*International models only

ITEM #	DESCRIPTION	MAX PAN SIZE IN (CM)	DIMENSIONS (L X W X H) IN (CM)	VOLTAGE	KW	AMPS	PLUG
RANGES							
59501	US	14 (35.6)	14½ x 12½ x 2⅞ (36.8 x 31.8 x 7.3)	120 AC	1.4	12	5-15P
59601	Europe	14 (35.6)	14½ x 12½ x 2⅞ (36.8 x 31.8 x 7.3)	230 AC	1.8	7.8	Schuko
59602	UK	14 (35.6)	14½ x 12½ x 2⅞ (36.8 x 31.8 x 7.3)	230 AC	1.8	7.8	UK
59603	China	14 (35.6)	14½ x 12½ x 2⅞ (36.8 x 31.8 x 7.3)	230 AC	1.8	7.8	China
59605	Australia	14 (35.6)	14½ x 12½ x 2⅞ (36.8 x 31.8 x 7.3)	230 AC	1.8	2.8	AU2-15R
WARMERS*							
5950145	US	14 (35.6)	14½ x 12½ x 2⅞ (36.8 x 31.8 x 7.3)	120 AC	.45	3.8	5-15P
5950170	US	14 (35.6)	14½ x 12½ x 2⅞ (36.8 x 31.8 x 7.3)	120 AC	.7	5.8	5-15P
59641	Europe	14 (35.6)	14½ x 12½ x 2⅞ (36.8 x 31.8 x 7.3)	230 AC	.65	2.8	Schuko
59642	UK	14 (35.6)	14½ x 12½ x 2⅞ (36.8 x 31.8 x 7.3)	230 AC	.65	2.8	UK
59643	China	14 (35.6)	14½ x 12½ x 2⅞ (36.8 x 31.8 x 7.3)	230 AC	.65	2.8	China
59645	Australia	14 (35.6)	14½ x 12½ x 2⅞ (36.8 x 31.8 x 7.3)	230 AC	.65	2.8	AU2-15R

*Warming unit only – not a cooking range



International Models

NEW Mirage® Buffet Induction Warmers

- Fewer cords; Connect up to 3 units together with inter-connect cords
- Subtle, low-profile, attractive design coordinates with any serving setup
- Low wattage to keep food warm during serving
- Tempered, black glass top
- Touch control, 4 power settings
- 16" x 16" warmers available with Linen or Sunburst patterns. Or add your own design / logo – contact your Vollrath sales representative for details.



ITEM #	DESCRIPTION		DIMENSIONS: (L x W x H): IN (CM)	VOLTAGE AC	WATTS	AMPS	PLUG
59502DW	Drop-In Decorative	US	16 x 16 x 31/16 (40. x 40.6 x 7.8)	120	300	2.5	NEMA 5-15P
59502DW**	Drop-In Decorative	International	16 x 16 x 31/16 (40. x 40.6 x 7.8)	230	300	1.3	**
59508DW	Drop-In Induction Warmer, Full-Size	US	23 x 16 x 3⅞ (58.4 x 40.6 x 7.8)	120	375	3.15	NEMA 5-15P
59508DW**	Drop-In Induction Warmer, Full-Size	International	23 x 16 x 3⅞ (58.4 x 40.6 x 7.8)	230	375	3.15	**
59503LNDW	Drop-In Decorative, Linen Glass	US	16 x 16 x 3⅞ (40. x 40.6 x 7.8)	120	300	2.5	NEMA 5-15P
59503SBDW	Drop-In Decorative, Sunburst Glass	US	16 x 16 x 3⅞ (40. x 40.6 x 7.8)	120	300	2.5	NEMA 5-15P
59503LNDW02	Drop-In Decorative, Linen Glass	International	16 x 16 x 3⅞ (40. x 40.6 x 7.8)	230	300	1.3	SCHUKO
59503SBDW02	Drop-In Decorative, Sunburst Glass	International	16 x 16 x 3⅞ (40. x 40.6 x 7.8)	230	300	1.3	SCHUKO

**International Models: Add required two-digit suffix to item number – Schuko (02), UK (03), China (04), Australia (05)

Induction Undercounter Warming Kits

- Kits include Mirage® Induction Warmers (Item 5950145) and colored induction-ready templates
- Mount templates in counters and flush-mount the induction warmer underneath it
- Order in Vollrath V-Class Custom or Signature Server® custom serving line equipment or install in your own counters



Black granite kit is shown



ITEM #	DESCRIPTION	COLOR	DIMENSIONS: IN (CM)
5960820	Black ceramic template, 5950145 Induction Warmer		18 x 24 (45.7 x 61)
5960845	Black granite ceramic template, 5950145 Induction Warmer		18 x 24 (45.7 x 61)
5960835	Bisque granite ceramic template, 5950145 Induction Warmer		18 x 24 (45.7 x 61)
5960810	White granite ceramic template, 5950145 Induction Warmer		18 x 24 (45.7 x 61)
5960920	Black ceramic template, 2 each 5950145 Induction Warmer		36 x 24 (91.4 x 61)
5960945	Black granite ceramic template, 2 each 5950145 Induction Warmer		36 x 24 (91.4 x 61)
5960935	Bisque granite ceramic template, 2 each 5950145 Induction Warmer		36 x 24 (91.4 x 61)
5960910	White granite ceramic template, 2 each 5950145 Induction Warmer		36 x 24 (91.4 x 61)

DROP-IN DISPLAY CASES

DROP-IN REFRIGERATED & HEATED DISPLAY CASES

With an attractively designed base, these versatile cases will complement any food item as a drop-in or countertop display piece.



Refrigerated and Heated Display Cases

- Attractively designed base allows display to be used either as a drop-in or as a freestanding countertop unit – use two or more units to create excellent heated/refrigerated merchandising display lineups
- Inside lighting strips located both at the top of the cabinet and underneath the upper shelf create optimum food display throughout cabinet
- Dual fans circulate air throughout unit to ensure even temperature control
- Double-glazed front glass gives added strength and insulation
- Lift-and-remove rear sliding doors for easy display changes and end-of-day cleaning
- Digitally controlled thermostat for precise and consistent settings
- Note: these items must be shipped by truck



ITEM #	MODEL #	DESCRIPTION	OVERALL DIMENSIONS (L X W X H): IN (CM)	HP	VOLTAGE	AMPS	PLUG
REFRIGERATED DISPLAY CABINETS – TEMPERATURE RANGE 36° TO 46°F							
40842	RDE7136	36" Refrigerated display cabinet	21 x 36 x 32½ (53.3 x 91.4 x 82.6)	⅓	120 AC	3.4	5-15P
40843	RDE7148	48" Refrigerated display cabinet	21 x 48 x 32½ (53.3 x 121.9 x 82.6)	¼	120 AC	4.2	5-15P
40844	RDE7160	60" Refrigerated display cabinet	21 x 60 x 32½ (53.3 x 152.4 x 82.6)	¼	120 AC	4.4	5-15P
HEATED DISPLAY CABINETS – TEMPERATURE RANGE 104° TO 158°F				WATTS	VOLTAGE	AMPS	PLUG
40845	HDE7136	36" Heated display cabinet	21 x 36 x 32½ (53.3 x 91.4 x 82.6)	670	120 AC	5.6	5-15P
40846	HDE7148	48" Heated display cabinet	21 x 48 x 32½ (53.3 x 121.9 x 82.6)	710	120 AC	5.9	5-15P
40847	HDE7160	60" Heated display cabinet	21 x 60 x 32½ (53.3 x 152.4 x 82.6)	750	120 AC	6.3	5-15P

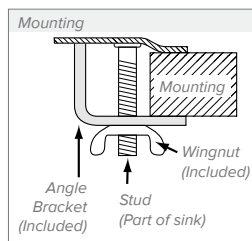


Drop-In Sinks

- Available in heavy-weight 20-gauge and standard-weight 22-gauge
- Type 304 stainless steel
- Self-rimming or flat rim
- One-piece drawn bowl
- Satin-finish bowl with brushed-finish flange



*NSF and CSA apply to sink bowl only

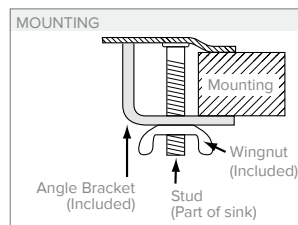


ITEM #	DESCRIPTION	GAUGE	OVERALL DIMENSIONS W x L IN (CM)	BOWL SIZE W x L x D IN (CM)	DRAIN DIA.	CASE LOT
SELF-RIMMING SINKS						
212560*	Single-bowl sink	22	13 x 15¾ (33 x 40.0)	11 x 13¼ x 6 (27.9 x 33.6 x 15.2)	2 (5.1)	1
101-1-1	Single-bowl sink	20	13 x 17 (33 x 43.2)	10 x 14 x 10 (25.4 x 35.6 x 25.4)	3½ (8.9)	1
101-1-2	Single-bowl sink	20	13 x 17 (33 x 43.2)	10 x 14 x 10 (25.4 x 35.6 x 25.4)	2 (5.1)	1
173-1	Single-bowl sink	20	13 x 17 (33 x 43.2)	10 x 14 x 6½ (25.4 x 35.6 x 16.5)	3½ (8.9)	1
229-1	Single-bowl sink	20	22 x 19 (55.9 x 48.3)	16 x 18½ x 6½ (40.6 x 47 x 16.5)	3½ (8.9)	1
102-1-1	Double-bowl sink	20	25 x 17 (63.5 x 43.2)	10 x 14 x 10 (25.4 x 35.6 x 25.4)	3½ (8.9)	4
102-1-2	Double-bowl sink	20	25 x 17 (63.5 x 43.2)	10 x 14 x 10 (25.4 x 35.6 x 25.4)	2 (5.1)	4
FLAT-RIM SINKS						
131-8	Single-bowl sink	22	13 x 10¾ (33 x 27.3)	9¾ x 11¾ x 4 (23.8 x 29.8 x 10.2)	2 (5.1)	6
131-9	Single-bowl sink	22	13 x 10¾ (33 x 27.3)	9¾ x 11¾ x 6½ (23.8 x 29.8 x 16.5)	2 (5.1)	6

*CSA certified

Round Sinks

- Type 304 stainless steel
- Buffed-bead stainless steel
- Self-rimming
- Top or bottom mount
- Positive drain (201250 only)
- 2" drain diameter
- Stud mount
- Mounting brackets included
- Brushed-finish flange
- Satin-finish bowl



ITEM #	DESCRIPTION	GAUGE	OVERALL DIAMETER IN (CM)	BOWL SIZE DIA x D IN (CM)	CASE LOT
201250*	Sink	22	12½ (32.9)	10¾ x 4½ (27.3 x 11.4)	5
201260	Sink with straight sides	20	12¼ (31.1)	10¾ x 5¼ (26.2 x 13.3)	1

*Only 201250 is CSA

Undermount/Welded-In Sinks

- Available in heavy-weight 20-gauge and extra-heavy-weight 18-gauge
- Type 304 stainless steel
- 1" flange
- Satin-finish bowl with brushed-finish flange
- One-piece drawn bowl

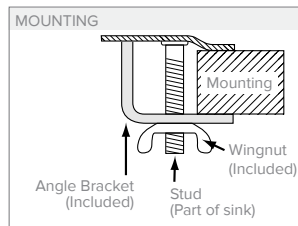


ITEM #	DESCRIPTION	OVERALL DIMENSIONS W X L IN (CM)	BOWL SIZE W x L x D IN (CM)	DRAIN DIA.	CASE LOT
HEAVY-WEIGHT 20-GAUGE					
9101-1	Single-bowl sink	11 x 16 (27.9 x 40.6)	9 x 14 x 10 (22.9 x 35.6 x 25.4)	3½ (8.9)	4
10101-0*	Single-bowl sink	12 x 16 (30.5 x 40.6)	10 x 14 x 10 (25.4 x 35.6 x 25.4)	—	4
10101-1P	Single-bowl sink	12 x 16 (30.5 x 40.6)	10 x 14 x 10 (25.4 x 35.6 x 25.4)	3½ (8.9)	4
12101-1	Single-bowl sink	14 x 16 (35.6 x 40.6)	12 x 14 x 10 (30.5 x 35.6 x 25.4)	3½ (8.9)	2
9102-1	Double-bowl sink	21 x 16 (53.3 x 40.6)	9 x 14 x 10 (22.9 x 35.6 x 25.4)	3½ (8.9)	1
10102-1	Double-bowl sink	23 x 16 (58.4 x 40.6)	10 x 14 x 10 (25.4 x 35.6 x 25.4)	3½ (8.9)	1
12102-1	Double-bowl sink	27 x 16 (68.6 x 40.6)	12 x 14 x 10 (30.5 x 35.6 x 25.4)	3½ (8.9)	1
9103-1	Triple-bowl sink	31 x 16 (78.7 x 40.6)	9 x 14 x 10 (22.9 x 35.6 x 25.4)	3½ (8.9)	1
10103-1	Triple-bowl sink	34 x 16 (86.4 x 40.6)	10 x 14 x 10 (25.4 x 35.6 x 25.4)	3½ (8.9)	1
12103-1	Triple-bowl sink	40 x 16 (101.6 x 40.6)	12 x 14 x 10 (30.5 x 35.6 x 25.4)	3½ (8.9)	1
SUPER-HEAVY-WEIGHT 18-GAUGE					
12121-1	Single-bowl sink	14 x 16 (35.6 x 40.6)	12 x 14 x 12 (30.5 x 35.6 x 30.5)	3½ (8.9)	2
16141-1	Single-bowl sink	18 x 21 (45.7 x 53.3)	16 x 19 x 14 (40.6 x 48.3 x 35.6)	3½ (8.9)	1
12122-1	Double-bowl sink	27 x 16 (68.6 x 40.6)	12 x 14 x 12 (30.5 x 35.6 x 30.5)	3½ (8.9)	1
12123-1	Triple-bowl sink	40 x 16 (101.6 x 40.6)	12 x 14 x 12 (30.5 x 35.6 x 30.5)	3½ (8.9)	1
12123-2	Triple-bowl sink	40 x 16 (101.6 x 40.6)	12 x 14 x 12 (30.5 x 35.6 x 30.5)	2 (5.1)	1

*Solid bowl. No drain.

Vending Cart Sinks

- Standard-weight 22-gauge
- Type 304 stainless steel
- Self-rimming
- Satin-finish bowl with brushed-finish flange
- Stud mounting with mounting brackets included
- 2" drain
- Sound deadening



ITEM #	DESCRIPTION	OVERALL DIMENSIONS W X L IN (CM)	BOWL SIZE W x L x D IN (CM)	CASE LOT
12065-2	Double-bowl sink	17 x 13 (43.2 x 33.0)	6½ x 12½ x 5 (15.6 x 30.8 x 12.7)	1
12065-3	Triple-bowl sink	21 x 13 (53.3 x 33.0)	6½ x 12½ x 5 (15.6 x 30.8 x 12.7)	1

Bar Sinks

- Heavy-weight 20-gauge
- Type 304 stainless steel
- Self-rimming
- Satin finish bowl with brushed-finish flange
- One-piece drawn bowl
- Stud mounting with mounting brackets included
- Positive drain – 3½" diameter
- Optional splash mounted AB1953 lead free compliant faucet – full brass body
- 2 holes on 4" centers



*NSF and CSA apply to sink bowl only

ITEM #	DESCRIPTION	OVERALL DIMENSIONS W x L IN (CM)	BOWL SIZE W x L x D IN (CM)	CASE LOT
155-4	Sink	15 x 15 (38.1 x 38.1)	11 x 10 x 6⅞ (28 x 25.4 x 15.7)	1
1554-C	Sink with strainer	15 x 15 (38.1 x 38.1)	11 x 10 x 6⅞ (28 x 25.4 x 15.7)	1
K1554-C	Sink with strainer and gooseneck faucet	15 x 15 (38.1 x 38.1)	11 x 10 x 6⅞ (28 x 25.4 x 15.7)	1
1551*	Sink for use with electronic mixing faucet (not included)	15 x 15 (38.1 x 38.1)	11 x 10 x 6⅞ (28 x 25.4 x 15.7)	1
173-4-2	Sink	13 x 17 (33 x 43.2)	10 x 11 x 6⅞ (25.4 x 28 x 15.7)	1
1734-C	Sink with strainer	13 x 17 (33 x 43.2)	10 x 11 x 6⅞ (25.4 x 28 x 15.7)	1
K1734-C	Sink with strainer and gooseneck faucet	13 x 17 (33 x 43.2)	10 x 11 x 6⅞ (25.4 x 28 x 15.7)	1

*Has single hole

ACCESSORIES	CASE LOT
2612 Gooseneck faucet, 4" (10.2 cm) centers, 7½" (19.1 cm) high	1
2005 Repair kit for 2612 faucet	1
7400P* Strainer for 3½" (8.9 cm) drains	1

Waste Chutes

- Stainless steel
- Won't chip, break, or corrode and have an easy-to-clean finish
- Strong rounded collar is smooth and provides a positive fit into any countertop



ITEM #	RIM DIMENSIONS DIA x D IN (CM)	CASE LOT
RECTANGULAR WASTE CHUTES		
E6WC02	Sixth size x 2 (5.1) deep	6
E9WC02	Ninth size x 2 (5.1) deep	12
ROUND WASTE CHUTES		
1Y402	4⅞ x 2 (11.6 x 5.1)	12
3Y0502	6⅞ x 2 (16.7 x 5.1)	6
3Y0505	6⅞ x 5 (16.7 x 12.7)	8
8Y802	8⅜ x 2 (22.1 x 5.1)	6
120Y02	11 x 2 (27.9 x 5.1)	6



Wall-Mount Hand Sinks

- Heavy-weight 20-gauge
- Optional Splash Mounted AB1953 Lead Free Compliant Faucet – Full Brass Body
- Type 304 stainless steel
- Brushed-finish flange
- High back splash
- One-piece drawn bowl
- Positive drain – 2" Dia.
- 2 holes on 4" center



*NSF and CSA apply to sink bowl only



ITEM #	DESCRIPTION	OVERALL DIMENSIONS W x L IN (CM)	BOWL SIZE W x L x D IN (CM)	CASE LOT
141-O	Sink	17 x 15 (43.2 x 38.1)	13 ¹ / ₁₆ x 9 ⁹ / ₁₆ x 5 ¹ / ₂ (34.4 x 24.3 x 14)	1
141-OC	Sink with strainer	17 x 15 (43.2 x 38.1)	13 ¹ / ₁₆ x 9 ⁹ / ₁₆ x 5 ¹ / ₂ (34.4 x 24.3 x 14)	1
K1410-C	Sink with strainer and gooseneck faucet	17 x 15 (43.2 x 38.1)	13 ¹ / ₁₆ x 9 ⁹ / ₁₆ x 5 ¹ / ₂ (34.4 x 24.3 x 14)	1
K1410-CP	Sink with strainer, gooseneck faucet, and P-trap	17 x 15 (43.2 x 38.1)	13 ¹ / ₁₆ x 9 ⁹ / ₁₆ x 5 ¹ / ₂ (34.4 x 24.3 x 14)	1
1411*	Sink for use with electronic mixing faucet (not included)	17 x 15 (43.2 x 38.1)	13 ¹ / ₁₆ x 9 ⁹ / ₁₆ x 5 ¹ / ₂ (34.4 x 24.3 x 14)	1
WITH SPLASH GUARD SIDES				
1410-O	Sink with splash guards	17 x 15 (43.2 x 38.1)	13 ¹ / ₁₆ x 9 ⁹ / ₁₆ x 5 ¹ / ₂ (34.4 x 24.3 x 14)	1
1410CS	Sink with splash guards and strainer	17 x 15 (43.2 x 38.1)	13 ¹ / ₁₆ x 9 ⁹ / ₁₆ x 5 ¹ / ₂ (34.4 x 24.3 x 14)	1
K1410CS	Sink with splash guards, strainer, and gooseneck faucet	17 x 15 (43.2 x 38.1)	13 ¹ / ₁₆ x 9 ⁹ / ₁₆ x 5 ¹ / ₂ (34.4 x 24.3 x 14)	1

*1411 has single hole

ACCESSORIES

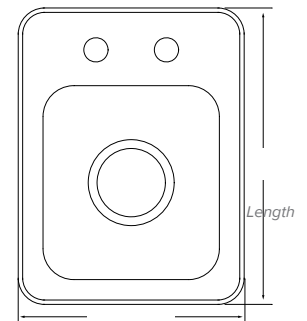
		CASE LOT
2613*	Gooseneck faucet – AB1953 Lead Free Compliant	1
2004*	Repair kit for 2613 faucet	1
7466*	Strainer for 2" (5.1) drain	1
1410T*	4" (10.2) flanged tail piece	24

*Imported item

SINK DIMENSION KEY



Visit VOLLRATH.com for sink specification sheets



PRO_K1410-CP



2613



1410T



7466

Knock Box

- Stainless steel
- Rubber-coated knock bar
- One-sixth size, 4" deep
- Includes attachable rubber feet



ITEM #	RIM DIMENSIONS IN (CM)	CAPACITY QT	CASE LOT
E06064-KB	6 ⁷ / ₈ x 6 ³ / ₈ x 4 (17.2 x 16.2 x 10.2)	1 ⁷ / ₈	1

DISPENSERS & ORGANIZERS

FOR PRODUCT SPECIFICATIONS, VISIT
VOLLRATH.COM, AUTOQUOTES, OR KCL



NEW LidSaver™ 2 Dispensers

"17% of lids stacked in coffee shops are already contaminated" (University of Arizona Study, 2010)

NEW AND IMPROVED

- More stylish and attractive look to fit in with most décors
- Overload protection to prevent lids from getting stuck together

COST SAVINGS

- Fewer wasted lids adds up to more savings

HYGIENIC SOLUTION

- Dispensing system helps eliminate contamination from excess handling
- Keeps operations clean and tidy, addressing major consumer concerns about health and well-being
- Simple-to-use design allows customers to fill beverages and grab a lid using only one hand
- Dispenses soda, coffee, and domed lids from 3¼" - 4¾" (8.3 - 12.1 cm)



Easier loading for lid sleeves with the new door hold-open feature.

ITEM #	DESCRIPTION	DIMENSIONS (L X W X H): IN (CM)	ACCOMMODATES CUPS/LIDS WITH RIM DIAMETER: IN (CM)	CASE LOT
LS02IB-(lid code)	LidSaver™ 2, in-counter with black housing	26 3/8 x 5 3/4 x 6 1/8 (67.1 x 14.7 x 15.5)	3 1/4 - 4 (8.3 x 10.2)	1
LS02PB-(lid code)	LidSaver™ 2, in-counter with black housing	26 3/8 x 5 7/8 x 6 1/2 (67.1 x 15.0 x 16.5)	4 1/16 - 4 3/4 (10.3 x 12.1)	1
LS02IVB-(lid code)	LidSaver™ 2, in-counter with black housing	26 3/8 x 5 3/4 x 6 1/8 (67.1 x 14.7 x 15.5)	3 1/4 - 4 (8.3 x 10.2)	1
LS02PVB-(lid code)	LidSaver™ 2, in-counter with black housing	26 3/8 x 5 7/8 x 6 1/2 (67.1 x 15.0 x 16.5)	4 1/16 - 4 3/4 (10.3 x 12.1)	1
LS02IS18B-(lid code)	LidSaver™ 2, in-counter with black housing	21 3/8 x 5 3/4 x 6 1/8 (67.1 x 14.7 x 15.5)	3 1/4 - 4 (8.3 x 10.2)	1
LS02PS18B-(lid code)	LidSaver™ 2, in-counter with black housing	21 3/8 x 5 7/8 x 6 1/2 (67.1 x 15.0 x 16.5)	4 1/16 - 4 3/4 (10.3 x 12.1)	1

*Additional models and cabinets available at VOLLRATH.com. To complete item number, visit VOLLRATH.com to use the LidSaver™ 2 online configurator.

NEW LidSaver™ 2 Mini

- Same sanitary solution, cost savings, and customer benefits as LidSaver™ 2
- Smaller footprint takes up less valuable counter space
- Stylish presentation fits most décors



LS02MS18B-___(lid code)



ITEM #	DESCRIPTION	DIMENSIONS (W X D X H): IN (CM)	ACCOMMODATES CUPS/LIDS WITH RIM DIAMETER: IN (CM)	CASE LOT
LS02MS18B-(lid code)*	LidSaver™ 2 Mini in-counter, horizontal mount. 18" (45.7 cm) L tube, 8 1/16" (20.5 cm) diameter housing: Cut out 4 1/8"	4 15/16 W x 5 5/8 H (12.5 x 14.3)	1 3/4 - 3 1/4 (4.4 x 8.3) Diameter, with a max height of 1 1/8 (4.8)	1
LS02MVS18B-(lid code)*	LidSaver™ 2 Mini in-counter, vertical mount. 18" (45.7 cm) L tube, 8 1/16" (20.5 cm) diameter housing: Cut out 4 1/8" (10.5)	4 15/16 W x 5 5/8 H (12.5 x 14.3)	1 3/4 - 3 1/4 (4.4 x 8.3) Diameter, with a max height of 1 1/8 (4.8)	1

*NSF To complete item number, visit VOLLRATH.com to use the LidSaver™ 2 online configurator

Cup Dispensers

- Plastic dispensers
- Molded silicone gasket for easy cup release
- Easy attachable collar
- Durable construction
- 4 gaskets come with each unit



ITEM #	DESCRIPTION	DIMENSIONS (L X W): IN (CM)	ACCOMMODATES CUPS/LIDS WITH RIM DIAMETER: IN (CM)	CASE LOT
INC-80	Gasket-style cup dispenser, 23" (58.4 cm) L	24 3/8 x 6 1/2 (62.2 x 16.5)	2 1/4 - 4 3/4 (5.7 x 12.1)	1
INC-80S18	Gasket-style cup dispenser, 18" (45.7 cm) L	19 1/4 x 6 1/2 (49.5 x 16.5)	2 1/4 - 4 3/4 (5.7 x 12.1)	1

*Additional models and cabinets available at VOLLRATH.com

NEW Stainless Steel Cup Dispensers

- Each unit comes with 2 springs – light spring for foam cups
- Stainless steel grips ensure one-at-a-time dispensing



ITEM #	DESCRIPTION	DIMENSIONS (L X W): IN (CM)	ACCOMMODATES CUPS/LIDS WITH RIM DIAMETER: IN (CM)	CASE LOT
CADJ-1	In-counter adjustable stainless steel cup dispenser, 22"	22 x 5.4 (55.9 x 13.7)	2 1/2 - 3 1/2 (6.4 - 8.9)	1
CADJ-2	In-counter adjustable stainless steel cup dispenser, 22"	22 x 5.4 (55.9 x 13.7)	3 - 3 7/8 (7.6 - 9.8)	1
CADJ-3	In-counter adjustable stainless steel cup dispenser, 22"	22 x 5.4 (55.9 x 13.7)	3 - 4 5/8 (7.6 - 11.7)	1
CADJ-4	In-counter adjustable stainless steel cup dispenser, 22"	22 x 5.4 (55.9 x 13.7)	4 1/2 - 5 1/4 (11.4 - 13.3)	1

*Additional models and cabinets available at VOLLRATH.com

Wall Mount LidSavers™

- Wall mount unit frees up valuable counter space
- Mounting hardware included



ITEM #*	DESCRIPTION	DIMENSIONS (H X W X L): IN (CM)	CASE LOT
C1VW-(lid code)	Wall mount, single cabinet vertical LidSaver	25 1/4 x 6 7/8 x 7 3/4 (24.1 x 60.3 x 17.4)	1
G1VW-(lid code)	Wall mount, single cabinet vertical LidSaver	25 1/4 x 6 7/8 x 7 3/4 (24.1 x 60.3 x 17.4)	1
1VW-A	Wall mount, single cabinet vertical INC-80 cup dispenser	25 1/4 x 6 7/8 x 7 3/4 (24.1 x 60.3 x 17.4)	1

*Not a complete item number – visit online configurator to determine complete item number. LidSavers are lid-specific, and lid manufacturer and part number must be supplied when ordering LidSaver.

watch it on VOLLRATH.com



Watch Chef Rich's product demonstration of the LidSaver™ 2 and learn how to build your own dispenser configuration.



Flush-Mount Dispensers

- Make the most of valuable retail space
- Mounts flush into food counter
- Constructed with virtually indestructible black thermoplastic
- Napkin dispensers – spring-loaded for continuous dispensing



ITEM #	DESCRIPTION	ACCOMMODATES	DIMENSIONS W X H X D: IN (CM)	CUTOUT DIMENSIONS W X H: IN (CM)	CASE LOT
FMN-1	Napkin dispenser, 5"H x 6½" (12.7 x 16.5 cm), folded napkin	90	8½ x 6¼ x 5⅝ (21.6 x 15.9 x 13.7)	7⅝ x 5⅝ (19.2 x 13.5)	1
FMHVN-1	Napkin dispenser, high volume, 3½ x 6½ (8.9 x 15.2 cm), folded napkin	500	7⅝ x 8½ x 19½ (18.1 x 21.6 x 49.5)	6⅝ x 7⅝ (15.7 x 19.3)	1
FMHVN-2	Napkin dispenser, high volume, 3½ x 6½ (8.9 x 15.2 cm), folded napkin	500	5⅝ x 8½ x 19½ (18.1 x 21.6 x 49.5)	4⅝ x 7⅝ (11.9 x 19.3)	1
FMNL-1	1 napkin dispenser and 1 lid holder, horizontal, 5"H x 6½"W (12.7 x 16.5 cm), folded napkin	100	11⅝ x 8 x 7½ (28 x 20.3 x 19.1)	10⅝ x 7⅝ (25.7 x 17.9)	1
FML-1	1-column lid holder, horizontal or vertical	—	6½ x 7¼ x 5⅝ (16.5 x 18.4 x 13.7)	5⅝ x 6⅝ (14.1 x 16.0)	1
FML-2V	2-column lid holder, vertical	—	6½ x 13⅞ x 5⅝ (16.5 x 34.1 x 13.7)	5⅝ x 12⅞ (14.1 x 31.7)	1
FML-3V	3-column lid holder, vertical	—	6½ x 19⅞ x 5⅝ (16.5 x 49.2 x 13.7)	5⅝ x 18⅞ (14.1 x 46.8)	1
FML-4V	4-column lid holder, vertical	—	6½ x 25½ x 5⅝ (16.5 x 64.8 x 13.7)	5⅝ x 24⅞ (14.1 x 62.3)	1
FML-2	2-column lid holder, horizontal	—	11 x 7¼ x 5⅝ (27.9 x 18.4 x 13.7)	10⅝ x 6⅝ (25.5 x 16.0)	1
FML-3	3-column lid holder, horizontal	—	16 x 7¼ x 5⅝ (40.6 x 18.4 x 13.7)	15 ⅞ x 6⅝ (38.2 x 16.0)	1
FML-3VS	3-column lid and 1 straw holder, vertical	—	6½ x 25½ x 13 (16.5 x 64.8 x 33)	5⅝ x 24⅞ (14.1 x 62.3)	1
FML-4VS	4-column lid and 1 straw holder, vertical	—	6½ x 31½ x 13 (16.5 x 80 x 33)	5⅝ x 30⅞ (14.1 x 66.6)	1
FMDL-2V	2-stack dome lid holder, vertical	—	6¾ x 13⅞ x 12 (17.1 x 34 x 20.5)	5⅞ x 12½ (14.1 x 31.7)	1
FMDL-3H	3-stack dome lid holder, horizontal	—	18⅞ x 8¾ x 13¼ (47.3 x 20.8 x 33.7)	18 x 7¼ (45.7 x 18.4)	1
FMDL-3V	3-stack dome lid holder, vertical	—	6¾ x 18½ x 13¼ (17.1 x 47 x 33.7)	5¾ x 17½ (14.9 x 44.5)	1
FMS-1A	Unwrapped, one-at-a-time straw dispenser, 8"	—	10⅝ x 7⅞ x 5⅝ (26.9 x 18.6 x 13.7)	9⅝ x 6⅝ (24.4 x 16.1)	1
FMS-2A	Stir stick dispenser, accommodates up to 6" L	—	8⅝ x 7⅞ x 5¼ (20.6 x 18.7 x 13.3)	7¼ x 6⅝ (18.4 x 16.1)	1
FMS-3	Wrapped straw holder, 8-10" straws	—	6½ x 7¼ x 7½ (16.5 x 18.3 x 19.1)	5⅝ x 6⅝ (14.2 x 16.1)	1
FMS-4	Wrapped straw holder, 10-12" straws	—	6½ x 7¼ x 13 (16.5 x 18.3 x 33)	5⅝ x 6⅝ (14.2 x 16.1)	1
FMS-5	Stir stick holder	—	6½ x 7¼ x 5⅝ (16.5 x 18.3 x 14.9)	5⅝ x 6⅝ (14.2 x 16.1)	1
FMT-1	Waxed tissue dispenser, two-box design	—	8¼ x 8 x 3¼ (21 x 20.3 x 8.9)	7⅞ x 7⅞ (18.5 x 17.9)	1
TT-1	Trash receptacle insert, 6" diameter	—	6 x 7⅞ x 6 (15.2 x 19.4 x 15.2)	6¾ (17.2) dia	1

Trash Receptacle Doors

- Doors mount flush into counter
- Quality imprinted image
- Icon clearly indicates purpose
- MTS-1 units come with a spring for vertical or horizontal flush-mount



MT-2



MR-1.5

ITEM #	DESCRIPTION	DIMENSIONS (W X H X D): IN (CM)	CUTOUT DIMS (W X H): IN (CM)	CASE LOT
MT-1	Trash receptacle door, small, vertical flush-mount	10 $\frac{5}{8}$ x 7 $\frac{1}{2}$ x 2 (27 x 19.1 x 5.7)	9 $\frac{1}{8}$ x 6 $\frac{5}{8}$ (24.6 x 16.6)	1
MT-1.5	Trash receptacle door, medium, flush-mount	13 x 7 $\frac{1}{2}$ x 2 (33.7 x 19.1 x 5.7)	12 $\frac{5}{8}$ x 6 $\frac{5}{8}$ (31.2 x 16.6)	1
MTS-1	Trash receptacle door, small with spring for vertical or horizontal flush-mount	10 $\frac{5}{8}$ x 7 $\frac{1}{2}$ x 2 (27 x 19.1 x 5.7)	9 $\frac{1}{8}$ x 6 $\frac{5}{8}$ (24.6 x 16.6)	1
MT-2	Trash receptacle door, large, vertical flush-mount	17 $\frac{5}{8}$ x 7 $\frac{1}{2}$ x 2 (44.8 x 19.1 x 5.7)	16 $\frac{1}{8}$ x 6 $\frac{5}{8}$ (42.3 x 16.6)	1
MR-1.5	Trash receptacle door with "Recycled" logo, medium, vertical flush-mount	13 x 7 $\frac{1}{2}$ x 2 (33.7 x 19.1 x 5.7)	12 $\frac{5}{8}$ x 6 $\frac{5}{8}$ (31.2 x 16.6)	1
MR-2	Trash receptacle door with "Recycled" logo, large, vertical flush-mount	17 $\frac{5}{8}$ x 7 $\frac{1}{2}$ x 2 (44.8 x 19.1 x 5.7)	16 $\frac{1}{8}$ x 6 $\frac{5}{8}$ (42.3 x 16.6)	1

ModuServ® Dispensers

- Mounts flush into counters
- Ultimate flexibility – easy to modify in endless configurations
- Clear faceplate secures components in place
- Components sold separately
- Tough, impact-resistant thermoplastic
- No tools required



MLM-1



MCM-1



MRBM-2



MW-1

ITEM #	DESCRIPTION	DIMENSIONS (W X H X D): IN (CM)	CASE LOT
MRBM-1	ModuServ® receptor box with faceplate, small	10 $\frac{3}{4}$ x 5 $\frac{1}{8}$ x 7 $\frac{1}{2}$ (27.3 x 13.8 x 19.1)	1
MRBM-2	ModuServ® receptor box with faceplate, medium	17 $\frac{3}{4}$ x 5 $\frac{1}{8}$ x 7 $\frac{1}{2}$ (45.1 x 13.8 x 19.1)	1
MRBM-3	ModuServ® receptor box with faceplate, large	22 $\frac{1}{4}$ x 5 $\frac{1}{8}$ x 7 $\frac{1}{2}$ (56.5 x 13.8 x 19.1)	1
MCM-1	ModuServ® condiment divider	1 $\frac{1}{8}$ x 6 x 6 $\frac{3}{8}$ (.3 x 15.3 x 16.2)	1
MLM-1	ModuServ® lid divider	1 $\frac{1}{8}$ x 6 x 6 $\frac{3}{8}$ (.3 x 15.3 x 16.2)	1
MN-2	ModuServ® napkin dispenser, fits 6 $\frac{1}{2}$ " W x 5" H (16.5 x 12.7 cm) folded napkin	8 $\frac{1}{2}$ x 5 x 5 $\frac{1}{8}$ (21.6 x 13.3 x 11.3)	1
MS-2A	ModuServ® stir stick dispenser, bulk stir sticks, fits up to 1/8" diameter x 5 $\frac{1}{2}$ " L (.32 x 14 cm) straw	7 $\frac{1}{8}$ x 6 x 5 $\frac{1}{8}$ (18.1 x 15.3 x 13)	1
MW-1	ModuServ® waxed paper dispenser, midsize	7 $\frac{3}{8}$ x 6 x 5 $\frac{1}{8}$ (18.3 x 15.9 x 13)	1

Bag Dispensers

- Dispenser mounts flush into counter
- Durable ABS construction
- Maximum bag size: 8 3/4" W x 11" L

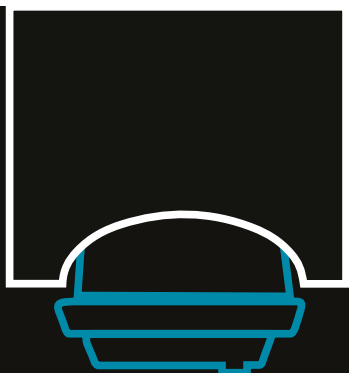


ITEM #	DESCRIPTION	DIMENSIONS W X H: IN (CM)	CUTOUT DIMENSIONS W X H: IN (CM)	CASE LOT
MB-1	Bag dispenser, 2 compartments, flush-mount	10 $\frac{5}{8}$ x 7 $\frac{1}{2}$ (27 x 19)	9 $\frac{1}{8}$ x 6 $\frac{5}{8}$ (24.7 x 16.7)	1

NEW Flush-Mount Dispensers – Straw & Flatware/Condiment



ITEM #	DESCRIPTION	DIMENSIONS (W X D X H) IN (CM)	CUTOUT DIMENSIONS (W X H): IN (CM)	ACCOMMODATES STRAWS: IN (CM)	COLOR
FMS-6	Flush-mount T-shaped wrapped straw dispenser. Holds 200 straws.	10 ⁹ / ₁₆ x 4 ³ / ₁₆ x 7 ⁵ / ₁₆ (26.8 x 12.2 x 18.6)	9 ¹ / ₈ x 5 ³ / ₄ (23.2 x 14.6)	8 L (20.3)	Black ABS plastic
FMS-7	Flush-mount unwrapped straw dispenser. Dispenses one straw at a time. Holds 200 straws.	10 ⁹ / ₁₆ x 4 ¹ / ₂ x 7 ³ / ₈ (26.8 x 11.4 x 18.7)	9 ¹ / ₂ x 6 ¹ / ₈ (24.1 x 15.6)	.230 (.58) to .265 (.67) diameter and 7 ¹ / ₂ - 8 ³ / ₄ (19.1 - 22.2) L	Black ABS plastic
FMF-2	Flush-mount flatware or condiment holder – Comes with 2-#52633	12 ¹ / ₈ x 6 ³ / ₈ x 7 ¹ / ₂ (30.8 x 17.5 x 19.1)	11 ³ / ₈ x 6 ³ / ₄ (28.9 x 17.1)	—	Black ABS plastic
FMF-3	Flush-mount flatware holder – Comes with 3-#52633	17 ⁵ / ₈ x 6 ³ / ₈ x 7 ¹ / ₂ (44.8 x 17.5 x 19.1)	17 x 6 ³ / ₄ (43.18 x 17.1)	—	Black ABS plastic



LIDSAVER™
DISPENSERS ARE
40% CLEANER
AND REDUCE
YEAST & MOLD
COUNTS BY
80%



Learn more at VOLLRATH.com/lidsaver2

BREATH GUARDS

An artful combination of form, function, and food presentation, Vollrath's line of breath guards effectively provide a stylish barrier between the customer and the prepared food in order to prevent potential contamination and maintain a healthy environment for both customers and the foodservice staff.

The Traditional, Contemporary, Progressive, and Low Profile breath guards come with optional accessories such as lights, Vollrath's Cayenne® heat strips, and heat strips with lights to help provide an assortment of solutions to the foodservice professional creating a buffet presentation.





Traditional Style

Note: Breath guards are made to order and cannot be returned



Cafeteria with Top Shelf



Single-Sided Buffet*



Vertical Cafeteria*



Double-Sided Buffet



Single-Sided Buffet with Top Shelf

NSF BREATH GUARDS

Add an "N" to the beginning of the item # to indicate an NSF2-compliant breath guard.

Note: Breath guards are sized to work with Vollrath drop-ins (exception to slim lines; see spec sheet for sizing)

ITEM # OVERALL LENGTH IN (MM)

DOUBLE-SIDED BUFFET

PB89285	34½ (87.6)
PB89286	47 (119.4)
PB89287	60¼ (153)
PB89288	73½ (186.7)
PB89289	86¾ (220.3)

SINGLE-SIDED BUFFET WITH TOP SHELF

PB89280	34½ (87.6)
PB89281	47 (119.4)
PB89282	60¼ (153)
PB89283	73½ (186.7)
PB89284	86¾ (220.3)

SINGLE-SIDED BUFFET

PB89270	34½ (87.6)
PB89271	47 (119.4)
PB89272	60¼ (153)
PB89273	73½ (186.7)
PB89274	86¾ (220.3)

CAFETERIA WITH TOP SHELF

PB89265	34½ (87.6)
PB89266	47 (119.4)
PB89267	60¼ (153)
PB89268	73½ (186.7)
PB89269	86¾ (220.3)

VERTICAL CAFETERIA

PB89260	34½ (87.6)
PB89261	47 (119.4)
PB89262	60¼ (153)
PB89263	73½ (186.7)
PB89264	86¾ (220.3)

*Custom lengths available – contact your Vollrath sales representative.

SUFFIX COLOR

99	Anodized Aluminum
00	Chrome
10	Brass
20	Black Hammer Semi-Gloss
30	Black 80% Gloss
40	White Hammer
50	Copper Vein
60	Silver Vein
70	Black/White
80	Silver Hammertone

Note: All accessories are 120V. Custom sizes and other accessory voltages also available. Contact your Vollrath sales representative for more information.

Colors are all powder coat colors with the exception of "99" (Anodized Aluminum, Stainless Steel).

SUFFIX OPTIONS

66	2-Well Fluorescent Lights
05	2-Well Incandescent Lights
95	2-Well Heat Strips
13	2-Well Heat Strips with Lights
67	3-Well Fluorescent Lights
06	3-Well Incandescent Lights
68	3-Well Heat Strips
01	3-Well Heat Strips with Lights
92	4-Well Fluorescent Lights
07	4-Well Incandescent Lights
97	4-Well Heat Strips
02	4-Well Heat Strips with Lights
93	5-Well Fluorescent Lights
08	5-Well Incandescent Lights
98	5-Well Heat Strips
03	5-Well Heat Strips with Lights
94	6-Well Fluorescent Lights
09	6-Well Incandescent Lights
11	6-Well Heat Strips
04	6-Well Heat Strips with Lights

EXAMPLE OF CONFIGURED ITEM NUMBER

The sample item number below is an NSF Model, 6-Well Cafeteria with Top Shelf in Brushed Stainless Steel with a Heat Strip and Lights mounted on a Laminate or Solid Surface Countertop.



Progressive Style



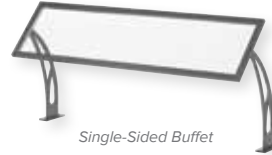
Note: Breath guards are made to order and cannot be returned



Double-Sided Buffet



Single-Sided Buffet with Top Shelf



Single-Sided Buffet



Cafeteria with Top Shelf

NSF BREATH GUARDS

Add an "N" to the beginning of the item # to indicate an NSF2-compliant breath guard.

Note: Breath guards are sized to work with Vollrath drop-ins (exception to slim lines; see spec sheet for sizing)

ITEM # OVERALL LENGTH IN (MM)

DOUBLE-SIDED BUFFET

GB98400	34½ (87.6)
GB98401	47 (119.4)
GB98402	60¼ (153)
GB98403	73½ (186.7)
GB98404	86¾ (220.3)

SINGLE-SIDED BUFFET WITH TOP SHELF

GB98405	34½ (87.6)
GB98406	47 (119.4)
GB98407	60¼ (153)
GB98408	73½ (186.7)
GB98409	86¾ (220.3)

SINGLE-SIDED BUFFET

GB98410	34½ (87.6)
GB98411	47 (119.4)
GB98412	60¼ (153)
GB98413	73½ (186.7)
GB98414	86¾ (220.3)

CAFETERIA WITH TOP SHELF

GB98415	34½ (87.6)
GB98416	47 (119.4)
GB98417	60¼ (153)
GB98418	73½ (186.7)
GB98419	86¾ (220.3)

*Custom lengths available – contact your Vollrath sales representative.

SUFFIX COLOR

99	Standard Gray Hammer
00	Chrome
10	Brass
20	Black Hammer Semi-Gloss
30	Black 80% Gloss
40	White Hammer
50	Copper Vein
60	Silver Vein
70	Black/White
80	Silver Hammertone

Note: All accessories are 120V. Custom sizes and other accessory voltages also available. Contact your Vollrath sales representative for more information.

Colors are all powder coat colors with the exception of "99" (Anodized Aluminum, Stainless Steel).

SUFFIX OPTIONS

25	2-Well Fluorescent Lights
15	2-Well Incandescent Lights
35	2-Well Heat Strips
12	2-Well Heat Strips with Lights
26	3-Well Fluorescent Lights
31	3-Well Incandescent Lights
36	3-Well Heat Strips
41	3-Well Heat Strips with Lights
27	4-Well Fluorescent Lights
32	4-Well Incandescent Lights
37	4-Well Heat Strips
42	4-Well Heat Strips with Lights
28	5-Well Fluorescent Lights
33	5-Well Incandescent Lights
38	5-Well Heat Strips
43	5-Well Heat Strips with Lights
29	6-Well Fluorescent Lights
34	6-Well Incandescent Lights
39	6-Well Heat Strips
44	6-Well Heat Strips with Lights

EXAMPLE OF CONFIGURED ITEM NUMBER

The sample item number below is an NSF Model, 6-Well Cafeteria with Top Shelf in Brushed Stainless Steel with a Heat Strip and Lights mounted on a Laminate or Solid Surface Countertop.



Contemporary Style

Note: Breath guards are made to order and cannot be returned



Single-Sided Buffet



Double-Sided Buffet



Single-Sided Buffet with Top Shelf



Cafeteria with Top Shelf

NSF BREATH GUARDS

Add an "N" to the beginning of the item # to indicate an NSF2-compliant breath guard.

Note: Breath guards are sized to work with Vollrath drop-ins (exception to slim lines; see spec sheet for sizing).

ADJUSTABLE BREATH GUARDS

Contact Vollrath for custom quotes on adjustable breath guards.



ITEM # OVERALL LENGTH IN (MM)

DOUBLE-SIDED BUFFET

CB98663 34½ (87.6)

CB98637 47 (119.4)

CB98638 60¼ (153)

CB98639 73½ (186.7)

CB98640 86¾ (220.3)

SINGLE-SIDED BUFFET WITH TOP SHELF

CB98662 34½ (87.6)

CB98651 47 (119.4)

CB98652 60¼ (153)

CB98653 73½ (186.7)

CB98654 86¾ (220.3)

SINGLE-SIDED BUFFET

CB98661 34½ (87.6)

CB98633 47 (119.4)

CB98634 60¼ (153)

CB98635 73½ (186.7)

CB98636 86¾ (220.3)

CAFETERIA WITH TOP SHELF

CB98660 34½ (87.6)

CB98650 47 (119.4)

CB98626 60¼ (153)

CB98627 73½ (186.7)

CB98628 86¾ (220.3)

SUFFIX COLOR

99 Brushed Stainless Steel

10 Brass

30 Black 80% Gloss

Note: All accessories are 120V. Custom sizes and other accessory voltages also available. Contact your Vollrath sales representative for more information.

Colors are all powder coat colors with the exception of "99" (Anodized Aluminum, Stainless Steel).

SUFFIX OPTIONS

25 2-Well Fluorescent Lights

52 2-Well Heat Strip

57 2-Well Heat Strip with Lights

45 3-Well Fluorescent Lights

53 3-Well Heat Strip

58 3-Well Heat Strip with Lights

14 4-Well Fluorescent Lights

54 4-Well Heat Strip

59 4-Well Heat Strip with Lights

46 5-Well Fluorescent Lights

55 5-Well Heat Strip

90 5-Well Heat Strip with Lights

51 6-Well Fluorescent Lights

56 6-Well Heat Strip

91 6-Well Heat Strip with Lights

EXAMPLE OF CONFIGURED ITEM NUMBER

The sample item number below is an NSF Model, 6-Well Cafeteria with Top Shelf in Brushed Stainless Steel with a Heat Strip and Lights mounted on a Laminate or Solid Surface Countertop.

1 2 3 4
N C B 9 8 6 2 8 9 9 9 1

*Custom lengths available – contact your Vollrath sales representative.

NEW Low-Profile Hinged

- Multi-position hinge allows the glass to pivot up and down or hold securely at any position
- Easier cleaning and access to the product
- Single person can lift and lower the glass panels
- ¼" tempered glass to ensure superior durability as well as clear view of the food
- Lower profile creates a more open viewing area toward the food
- Available on Vollrath Signature Server® and V-Class Custom units
- Mount clean to the counter without the need for a large flange
- Extruded upright aluminum supports include a built-in wiring chase to accommodate lighting and heat options



ITEM #	OVERALL LENGTH IN (MM)	SUFFIX	LENGTH
DOUBLE-SIDED BUFFET		LED LIGHTS	
LP55277	33 (83.8)	66	2-Well or 2-Pan
LP55278	47 (119.4)	67	3-Well or 3-Pan
LP55279	60 (152.4)	92	4-Well or 4-Pan
LP55280	73 (185.4)	93	5-Well or 5-Pan
LP55281	87 (220.9)	94	6-Well or 6-Pan
SINGLE-SIDED BUFFET		CAYENNE HEAT STRIPS	
LP55319	33 (83.8)	95	2-Well or 2-Pan
LP55315	47 (119.4)	68	3-Well or 3-Pan
LP55316	60 (152.4)	97	4-Well or 4-Pan
LP55317	73 (185.4)	98	5-Well or 5-Pan
LP55318	87 (220.9)	11	6-Well or 6-Pan
		CAYENNE HEAT STRIPS W/ LIGHTS	
		13	2-Well or 2-Pan
		01	3-Well or 3-Pan
		02	4-Well or 4-Pan
		03	5-Well or 5-Pan
		04	6-Well or 6-Pan

Adjustable Style Breath Guards

Contact Vollrath for custom quotes on Adjustable Style Breath Guards



HEAT AND LIGHT STRIPS

Keep meals looking and tasting their best.
Warm and illuminate your food with the flexibility and functionality of Vollrath heat and light strips.

Cayenne® Light Strips

CAYENNE® LIGHT STRIPS ILLUMINATE FOOD SERVING DISPLAY AREAS OR FOOD PREPARATION AREAS.

- Structurally engineered aluminum housing offers maximum strength with minimal weight
- Standard polished stainless steel light reflector directs maximum light to the display area
- 120V, single-phase



40 WATT STANDARD BULBS



LENGTH	MODEL #	TOTAL NO. BULBS	AMP DRAW
18" (47.7 cm)	7286000	2	0.7
24" (60.9 cm)	7286100	2	0.7
30" (76.2 cm)	7286200	2	0.7
36" (91.4 cm)	7286300	4	1.4
42" (106.6 cm)	7286400	4	1.4
48" (121.9 cm)	7286500	4	1.4
54" (137.1 cm)	7286600	6	2
60" (152.4 cm)	7286700	6	2
66" (167.6 cm)	7286800	6	2
72" (182.8 cm)	7286900	6	2

60 WATT DISPLAY BULBS



LENGTH	MODEL #	TOTAL NO. BULBS	AMP DRAW
18" (47.7 cm)	7286002	2	1
24" (60.9 cm)	7286102	2	1
30" (76.2 cm)	7286202	2	1
36" (91.4 cm)	7286302	4	2
42" (106.6 cm)	7286402	4	2
48" (121.9 cm)	7286502	4	2
54" (137.1 cm)	7286602	6	3
60" (152.4 cm)	7286702	6	3
66" (167.6 cm)	7286802	6	3
72" (182.8 cm)	7286902	6	3

Note: All light strips are custom ordered and therefore cannot be canceled or returned per Vollrath Terms & Conditions

Cayenne® Hard Wired Heat Strips

FOLLOW THESE STEPS TO BUILD ITEM NUMBER

Note: Heat and Light Strips cannot be canceled or returned



1

CHOOSE WATTAGE AND LENGTH FOR BASE NUMBER

LENGTH	CALROD-WATTAGE SINGLE	DUAL	BASE NUMBER
MEDIUM WATTAGE – HARD WIRED			
18"	415	830	72702
24"	550	1100	72705
30"	690	1380	72708
36"	825	1650	72711
42"	965	1930	72714
48"	1100	2200	72717
54"	1240	2480	72720
60"	1380	2760	72723
66"	1515	3030	72726
72"	1660	3320	72729
84"	1930	3860	72732
HIGH WATTAGE – HARD WIRED			
18"	540	1080	72703
24"	720	1440	72706
30"	900	1800	72709
36"	1080	2160	72712
42"	1260	2520	72715
48"	1435	2870	72718
54"	1615	3230	72721
60"	1800	3600	72724
66"	1980	3960	72727
72"	2160	4320	72730
84"	2520	5040	72733

Note: 66" to 84" length units are not available in 120V.

2

ADD VOLTAGE TO BASE NUMBER

SIZE	120V SUFFIX	208V SUFFIX	240V SUFFIX
WITHOUT LIGHTS			
Single	01	02	03
Dual	21	22	23
WITH LIGHTS			
Single	11	12	13
Dual	31	32	33

See page 79 for lighted section amp draw and bulb quantity supplied

3

ADD CONTROL TO BASE NUMBER

CONTROL AND WIRING BOX MOUNTING LOCATION*		
	END MOUNT WIRING BOX SUFFIX**	FRONT MOUNT WIRING BOX SUFFIX
Onboard Toggle***	—	9
Remote Toggle	6	61
Remote Infinite Switch	7	71
No Control (OEM Applications)	5	51

* Controls cannot be retrofitted
** Adds 2" to overall length of unit – refer to spec sheet
*** On-board toggle not available on high-wattage heat strips – refer to spec sheet

EXAMPLE OF CONFIGURED ITEM NUMBER

The sample item number shown here is a 60" Medium Wattage Hard Wired, 208V Dual with Lights and Remote Toggle.

1

2

3

727233261

33% Larger "Food Safe" Zone

CAYENNE® HEAT STRIP MODEL

Thermal images of heat profile radiating from aluminum surface after 3-hour use – 36" heat strip units from 11" high

°C

°F

65.6

150

60.0

140

54.4

130

48.9

120

43.3

110

37.8

100

32.2

90

26.7

80

21.1

70

CAYENNE® HEAT AND LIGHT STRIPS

See the top 10 reasons to buy a Cayenne Heat Strip at VOLLRATH.com

Light and Heat Strips

- Master on/off switch
- Stainless steel mounting assembly
- Incandescent/infrared accepts standard base incandescent bulbs or heat lamps up to 250W; cone-shaped reflector shields concentrate heat over well
- Clear plastic tube shield for fluorescent lights
- Heat strips cannot be specified for double-shelf cafeteria breath guard
- Access® adjustable breath guards have 9" to 15" (22.9 to 38.1 cm) serving opening height adjustment



DESCRIPTION	ITEM # ENTRÉE UNIT	ITEM # L: 46 IN L: 117 CM	ITEM # L: 60 IN L: 152 CM	ITEM # L: 74 IN L: 188 CM	ITEM # L: 88 IN L: 224 CM
Incandescent/infrared*	36440	36431	36432	36433	98625
Fluorescent*		36421	36422	36423	98622
Heat strip		36401	36402	36403	98623
Heat strip with lights*		36411	36412	36413	98624

*Bulbs and lamps not supplied – order separately.
White 250W Bulb – Item 72242. Red 500W Bulb – Item 72241

Teflon® Coated Shatterproof Light Bulbs

- Replacement bulbs – item 23236, Case Lot 4



UNIT LENGTH	NO. OF 40 WATT BULBS	TOTAL AMP (120V)
18"-30"	2	.7
36"-48"	4	1.4
54"-72"	6	2.1
84"	8	2.8

Kool-Touch® Black Trim



- Prevents burns from contact with side surface
- Enhances the visual appearance of the heat strips or light strips
- Field retrofittable

TRIM LENGTH	ITEM #	CASE LOT	TRIM LENGTH	ITEM #	CASE LOT
18" (47.7cm)	1789718	2	48" (121.9 cm)	1789748	2
24" (60.9 cm)	1789724	2	54" (137.1 cm)	1789754	2
30" (76.2 cm)	1789730	2	60" (152.4 cm)	1789760	2
36" (91.4 cm)	1789736	2	66" (167.6 cm)	1789766	2
42" (106.6 cm)	1789742	2	72" (182.8 cm)	1789772	2

For lengths over 72" (182.8 cm), order trim in two pieces that equal the desired length
Some field trimming required

Hard-Wired Mounting Options



Top Surface



Center

Non-combustible surfaces may use 1" clearance. Combustible surfaces require 2" clearance.

RECOMMENDED NUMBER OF CENTER MOUNT BRACKETS

BRACKET STYLE	ITEM #	CASE LOT	UNIT LENGTH	# OF BRACKETS
Top surface mount (2 per set)	1" (2.54 cm) 44545	2	18" (45.7 cm)	2
	2" (5.08 cm) 44546	2	> 18" (45.7 cm)	3
Center Mount	1" (2.54 cm) 44140	1	> 42" (106.7 cm)	4
	2" (5.08 cm) 44145	1	> 60" (152.4 cm)	5
			> 84" (213.4 cm)	6

Double the recommended number of brackets for dual units

Center Mount brackets are suggested for units over 72" (182.8 cm) in length. They may be used alone or in combination with Top Surface Mount brackets.

SERVING SYSTEMS

Creating a custom serving system design is a time-consuming, collaborative process. Fortunately, Vollrath has the experience and expertise to guide you through every step of the process.

The following pages feature a selection of components to help guide you through the initial steps. Once you get an idea for what you have in mind, give us a call and we'll help you create the system that's right for you.

How to Shop SERVING SYSTEMS

INTRODUCTION TO SERVING SYSTEMS

[Pages 48-49](#)

WHY VOLLRATH?

[Pages 50-51](#)

FULL-SERVICE PROCESS

[Pages 52-55](#)

SERVING TRENDS

[Pages 56-57](#)

SERIES COMPARISON CHART

[Pages 58-59](#)

6-SERIES – *V-Class Custom*

[Pages 60-82](#)

4-SERIES – *Signature Server®*

[Pages 83-92](#)

2-SERIES – *Affordable Portable™*

[Pages 93-98](#)

BACK-OF-HOUSE

[Pages 99-102](#)



Introduction to **SERVING SYSTEMS**

Serving systems are perfect for stadiums, airports, hospitals, K-12 schools, universities, and other locations where you need to serve customers quickly and conveniently.

While we offer turnkey solutions, our serving systems are completely customizable to meet your use and branding requirements. You can choose everything from size and shape to countertop materials and colors. Each piece of equipment comes pre-plumbed and pre-wired, so it will run off a single electrical connection.

The pages that follow show just some of your options. When you're ready to start planning your customized solution, give us a call. Our team collaborates continually across all of our manufacturing facilities to ensure you get exactly what you want.

COMMON SERVING SYSTEM LOCATIONS



Restaurants & Bars



Grocery & Convenience Stores



Business & Industry



Health Care



Education



Travel & Leisure



Cart

Completely self-contained, carts are mobile, modular pieces designed to work alone or together. They can be moved as needed and provide excellent flexibility. Carts are perfect for expanding your foodservice offering or adding auxiliary service. *WHERE TO USE: K-12, colleges, stadiums, arenas, theme parks, hospitals, assisted living, hospitality, and airports.*



Kiosk

Designed for a fixed setting, kiosks are fully enclosed structures or a system of carts/cabinets with larger electrical systems than carts. Kiosks can be secondary foodservice solutions or used on their own. *WHERE TO USE: Malls, airports, theme parks, colleges, hospitals, stadiums, and arenas.*



Serving Line

Designed for either a long, single line or a more modular design, serving lines are an option for buffet or full service. They typically focus on a particular type of food such as a salad bar, hot foods, or cold foods. *WHERE TO USE: K-12, colleges, hospitals, government, military, hotels, assisted living, B & I, and supermarkets.*



Retail Merchandising Unit

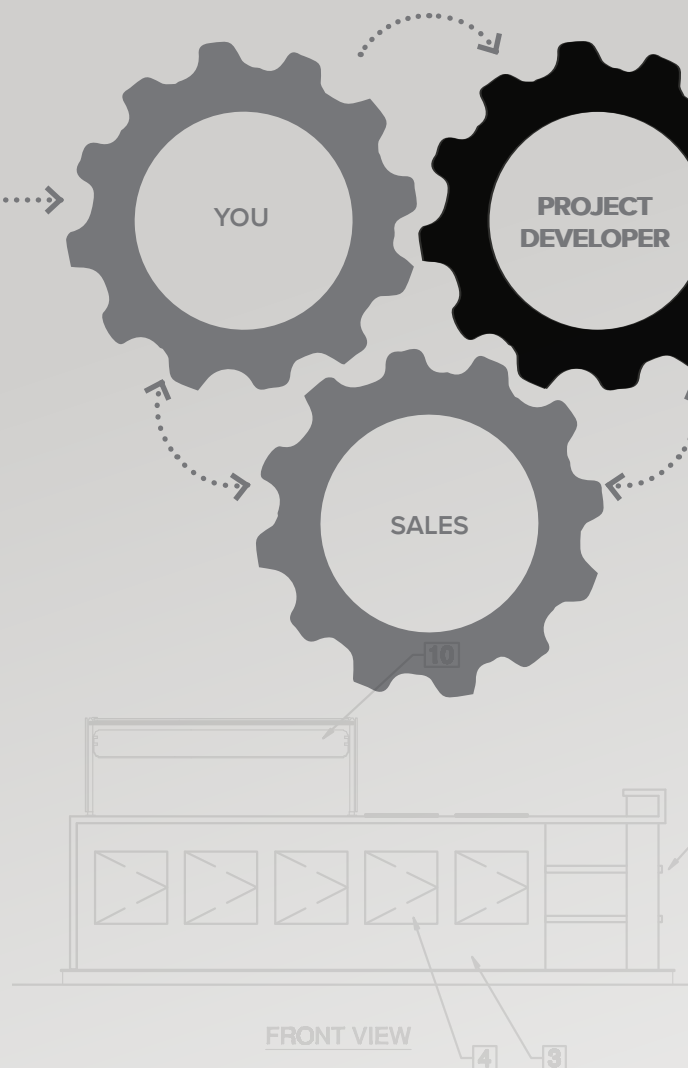
Much larger than kiosks, big buildings typically have their own floor and are approximately 15-20' long and 8-10' deep. They work well for pop-up foodservice as well as merchandise shops and, while designed to be semi-permanent, can be moved with large equipment. *WHERE TO USE: Malls, non-traditional spaces, stadiums, and arenas.*

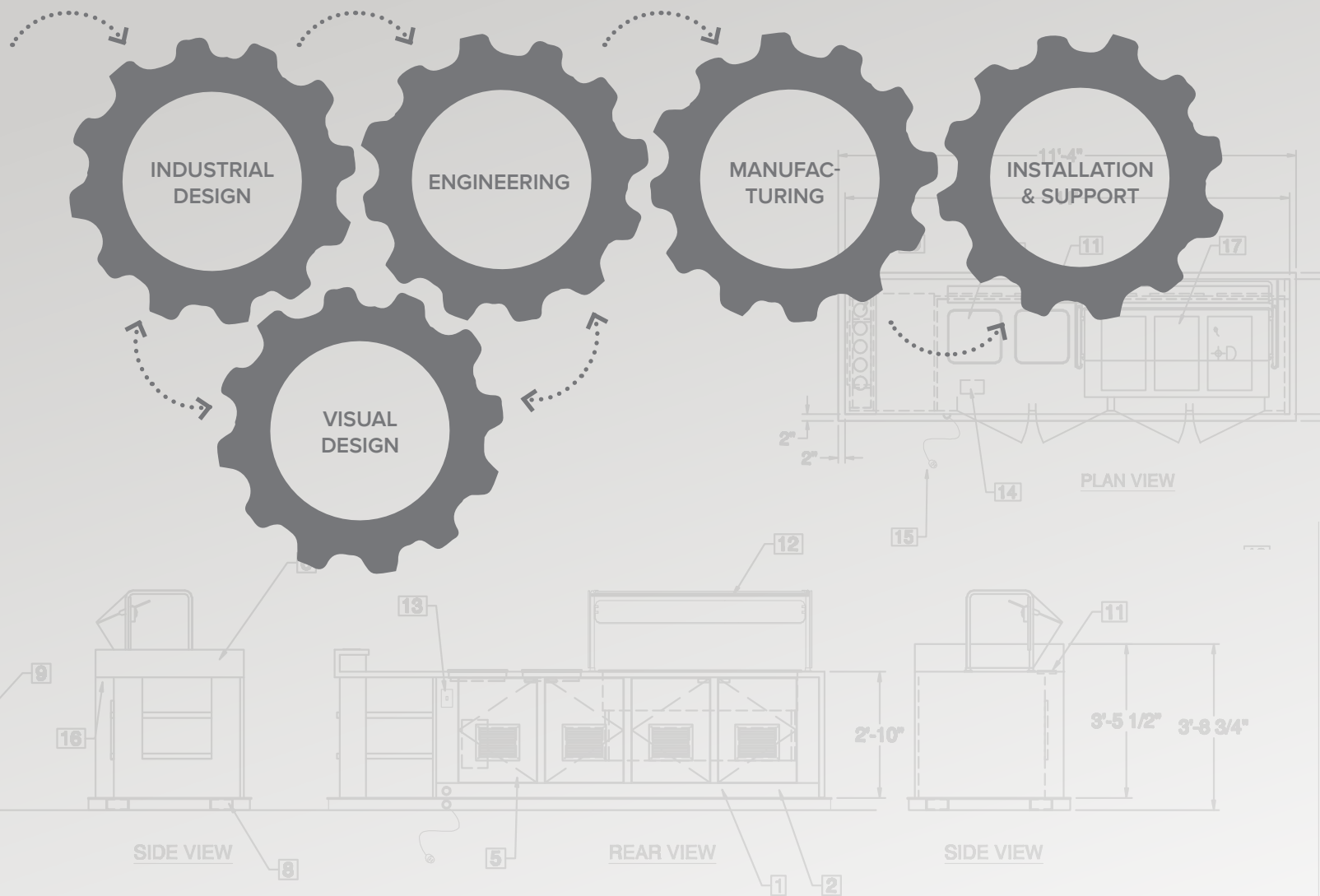
Why VOLLRATH?

With 140 years of experience in foodservice and over 30 specifically in serving systems and with control over all phases of the process, Vollrath understands that each decision you make – from how you'll brand your equipment to which countertop color you prefer – is important. That's why we begin by listening to your goals, your budget, and your preferences.

Our dedicated team of designers, engineers, and manufacturers will work closely with you throughout the process to explore all your options and create a solution that's uniquely yours. From encasing display cases in kiosks to building soup warmers right into serving lines, we've done it all. And we love a challenge.

When you choose Vollrath, you can rest assured knowing we'll be there every step of the way – and, if you choose, you can too. Our team collaborates continually with our manufacturing facilities, so we're able to provide real-time updates and feedback whenever you ask.





Full-Service Process:

DESIGN.

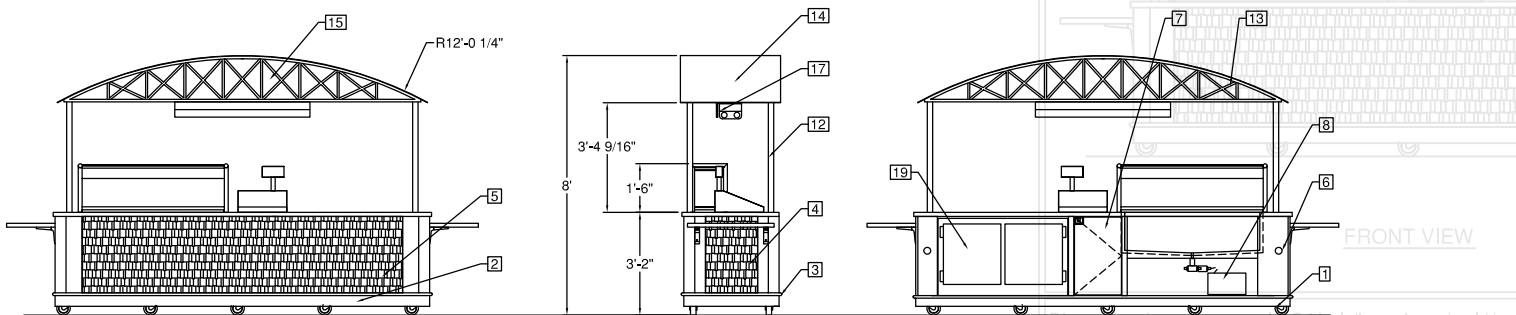
ENGINEER.

MANUFACTURE.



While you'll have an entire team working with you from design and engineering to manufacturing and installation, your project coordinator

will play a key role. Dedicated to you and your project, he or she will help you find a solution that fits your budget, ensure you understand the quote and timeline, and keep you updated at every step of the process. The following six steps will give you a high-level view of what to expect.



NOTES:

- 1) 5" HEAVY DUTY CASTERS LOCKING AT SERVICE
- 2) ACM CONSTRUCTED TOE KICK
- 3) 1" POLY FLOOR/BUMPER MOULDING - BLACK
- 4) ACM CONSTRUCTED CART, PREPAINTED BLACK TEXTURE PLUS FAUX WOOD
- 5) "4 x 4 POST LOOK" WOODEN TRIM
- 6) ACCESS HOLE FOR ADJUSTER PIN
- 7) HEAVY DUTY ACM DOOR WITH LOCKING PAD
- 8) WASTE TANK AND PLUMBING FOR EQUIPMENT
- 9) FOLD DOWN STAINLESS STEEL SHELVE (2x
- 10) STAINLESS STEEL COUNTERTOP WITH BUILT
- 11) BOX-STYLE AGAM BREATHGUARD - POLISHED
- 12) 2" ADJUSTABLE POLES - POLISHED AND C
- 13) CANOPY, 1" x 1" STEEL TUBING, COLOR S
- 14) TRUSSWORK, COLOR BLACK; TRUSSWORK O
- 15) ACM CANOPY ROOF, PP SILVER
- 16) SIGNAGE BY OTHERS

ELECTRICAL:

- 16) GROMMET HOLE WITH OUTLET BELOW
- 17) FLUORESCENT LIGHTING WITH PRISMATIC
- 18) PLUG NEMA# 5-20P

- 19) UNDERCOUNTER REFRIGERATOR, BEVERAGE AIR # UCR48 WITH LOCKS

CUSTOMER SUPPLIED EQUIPMENT:

- 20) AREA FOR POS

Dimensions for reference only. Critical dimensions should be the attention of the sales person. Corsair Display Systems, LLC reserves the right to make changes without notice. CONFIDENTIAL: This document contains information confidential and proprietary to Corsair Display Systems, LLC. This document shall not be reproduced or transferred to other documents without the written consent of Corsair Display Systems, LLC. It is the customer's responsibility to check all applicable codes and local health codes before ordering.

CONSULTATION

Meet with a sales manager to explain your vision, budget, and goals. He or she will openly discuss with you the capabilities of Vollrath, share examples, and start the wheels in motion with a quote request.

RESEARCH

A team of industrial designers and engineers will begin the analysis process – working to understand your operation, the site, and its parameters. They will discuss material options and think through any obstacles that stand in the way of delivering you the best solution within your budget.

MECHANICAL DESIGN

Our team of engineers and industrial designers will provide detailed layouts and two-dimensional CAD drawings of your project. The drawings define the functionality of the unit and include equipment and mechanical requirements as well as the determination of construction materials. Once you approve these drawings, this is our blueprint to work from.

ER SIDE

ACK WITH APPLIED CUSTOM

DLE LATCH

T
)
T-IN ICE WELL (50" W)
ED AND CLEARCOATED
LEARCOATED
ER, WITH 3/4" x 3/4" TUBING
FRONT AREA ONLY

PANELS

[15]

R12'-0 1/4"

[5]

[2]

brought to the
reserves the right
ment contains
systems, LLC. This
uments without the
l entry ways, building

UL APPROVED
BUILT TO NSF
STANDARDS

Global Spectrum
Canalside Buffalo

11' 8" Cold Foods Cart

Proj. Mngr. Qty.

Customer Approval

VISUAL DESIGN

Our designers will provide you with conceptual sketches and three-dimensional renderings of your project. They can work with external designers or can create the designs in-house. From signage to décor choices, vinyl wraps to custom painting, they will ensure your project is uniquely yours and on brand.

EXECUTION

Our manufacturing facilities are just steps from our designers, our engineers, and your project coordinator. We can check in on your unit at every step of the journey – cutting, fabrication, plumbing, electrical, painting, branding, and equipment installation.

SUPPORT

We inspect, clean, and pack each order prior to shipment and even offer on-site installation and training. We protect each unit with a two-year warranty* and provide Vollrath service support.

*V-Class Custom orders only

In-house

MANUFACTURING PROCESS



CUTTING: Engineers program the computer using your approved CAD drawing, and the router cuts all flat-stock material.



FABRICATION: We assemble each unit by hand from the mechanical design blueprints and CAD drawings.



PLUMBING: We install drains, flexible tubing, or hard plumbing for coffee & espresso machines, and hand sinks.



ELECTRICAL: Custom-designed to fit your needs, all foodservice units are UL-certified and have a single-point connection.



STEP 5

PAINT: Our custom paint shop uses automotive-grade paint and can match any solid color.



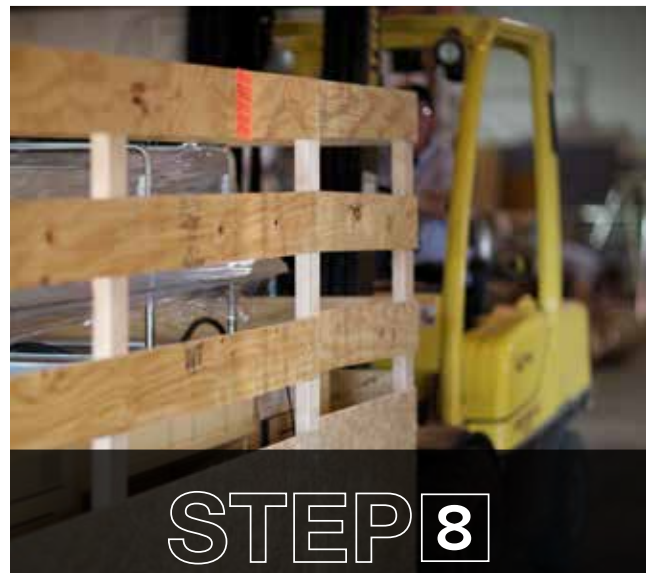
STEP 6

BRANDING: Custom signage, menus, and canopies are printed on high-performance vinyl.



STEP 7

EQUIPMENT: State-of-the-art Vollrath equipment such as breath guards, drop-in units, or induction ranges are integrated as well as any additionally sourced equipment.



STEP 8

SUPPORT: We inspect, clean, and pack each order for shipment and even offer on-site installation and training, as well as a two-year warranty.*

Discover

SERVING TRENDS

We're always on top of the latest trends including reclaimed wood, LED lighting, digital menus, and multiple-material designs. We can achieve all of these looks and help you design a solution that will work today and for years to come. If you have a flexible footprint, we can also explore modular construction ideas.



LED Lighting

LED lighting isn't just eco-friendly; it's also a great way to bring attention to your serving area and highlight food. Choose different light tones to make your hot and cold food look fresh and delicious. *QUICK TIP: LED lighting can help food look more attractive at colleges and supermarkets by highlighting food under the breath guards. Or they can create a unique décor element built into the base or below the counter.*



Modular Design

Make the most of your equipment with modular designs that allow flexibility throughout your day. Choose a single cart that switches easily from a coffee cart to a self-service lunch buffet, for example. Or check out our curved bar design, which works as a single circular bar or six separate bar spaces. *QUICK TIP: Modular designs are great solutions for any location that requires flexibility, including K-12, convention centers, stadiums, hotels, B & I, and arenas.*



Reclaimed Wood

A hot trend that's also environmentally friendly, reclaimed wood is popping up everywhere from homes to retail stores and restaurants. It works great for both indoor and outdoor use, and its textured finish creates a beautiful, natural appearance. If you're interested in exploring reclaimed wood, ask us about the wide variety of finish options and how you can get this look on a budget. *QUICK TIP: Wood is a great way to add warmth and texture to your space; consider using a faux wood décor to create the reclaimed look for a fraction of the cost.*



Multiple-Material Sets

Today's designers are mixing materials and pulling together different colors, finishes, and textures to create rich, inviting looks. *QUICK TIP: Create a unique branded look for any serving system by mixing and matching multiple materials to define specific design elements or highlight certain areas.*



Digital Menus

Update your specials quickly and attract customers with inviting digital menus. We can mount digital displays to canopies and bases. *QUICK TIP: Digital menus installed prominently on any serving system allow you to easily change the offering depending on the time of day or day of the week – giving you the ultimate in flexibility.*

Series COMPARISON



6-Series // V-CLASS CUSTOM

Fully customizable with extensive material options, 6-Series systems are designed, engineered, and manufactured to meet your specific requirements.

Pages 60-82

CUSTOMIZATION

★★★★★ Custom Fabricated

WARRANTY

2 TWO YEAR WARRANTY

2-year parts & labor warranty

COST

\$\$\$

NOTABLE OPTIONS

Custom fabrication of canopies, complete merchandising including: signage and menu boards, integrated plate storage, backlit signage, 3-D graphics, façades, single-point electrical connection

DÉCOR OPTIONS



Hundreds of laminates, veneers, vinyl graphics, custom-matched automotive-grade paint, or 3-D façades graphics

BASE CONSTRUCTION OPTIONS



Aluminum
Composite



Stainless
Steel



Wood



Wood
Composite

COUNTERTOP MATERIAL OPTIONS



Man-Made
Quartz



Acrylic Solid
Surface



Stainless
Steel



Laminate

BREATH GUARDS

Vollrath-branded and all other major breath guard brands, including all lighting and heat options

All units are made to order and cannot be returned or canceled



4-Series // SIGNATURE SERVER®

These modular designs offer size, shape, and material options, but they are not fully customizable.

Pages 83-92



2-Series // AFFORDABLE PORTABLE™

Designed for the budget-conscious organization, 2-Series systems offer a choice of two sizes and seven colors.

Pages 93-98

★★★★ Standard items with modifications

★★ Standard items

1 ONE YEAR WARRANTY

2 TWO YEAR WARRANTY

1-year parts & labor warranty (2-year optional)

1 ONE YEAR WARRANTY

1-year parts & labor warranty

\$\$

\$

Modifications including: storage, countertops with different drop-in combinations, fill faucets

Storage, lighting, breath guards



Vinyl graphics, hundreds of laminate options, or stainless steel



Seven standard colors



Stainless Steel



Wood



Vinyl-Clad Carbon Steel



Acrylic Solid Surface



Stainless Steel



Laminate



Stainless Steel

Available with countertop-mounted breath guards; LED, fluorescent, or incandescent lighting; and heat strips

Standard countertop-mounted buffet and cafeteria-style breath guards only

All units are made to order and cannot be returned or canceled

All units are made to order and cannot be returned or canceled

V-Class Custom **6-SERIES**

HOW TO CONFIGURE // Pages 62-63

CONSTRUCTION MATERIALS // Pages 64-65

DÉCOR MATERIALS // Pages 66-67

COUNTERTOPS // Pages 68-69

EQUIPMENT // Pages 70-71

BREATH GUARDS // Page 72

ELECTRICAL & PLUMBING // Page 73

MERCHANDISING // Pages 74-75

Fully customizable with extensive material options, 6-Series systems are designed, engineered, and manufactured to meet your specific requirements. On the following pages you will learn how to start thinking about the configuration of your unit.



How to Configure

6-SERIES

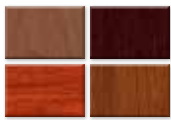
Choose Your Construction Materials

We'll help you determine the best construction materials for your budget, function, and durability needs.

Pages 64-65



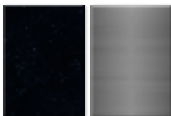
WOOD
COMPOSITE
(WCM)



SOLID
WOOD



STAINLESS
STEEL



ALUMINUM
COMPOSITE
(ACM)



TREND: Modular designs are great solutions for any location that requires flexibility, including K-12, convention centers, stadiums, hotels, B & I, and arenas.



TREND: Create a unique branded look for any serving system by mixing and matching multiple materials to define specific design elements or highlight certain areas.

Determine Décor Color & Texture

Get the flexibility you need for a fully customized look with a wide range of material options.

Pages 66-67



LAMINATE



PAINT



VINYL
GRAPHICS



UNIQUE
DÉCOR



TREND: Wood is a great way to add warmth and texture to your space; consider using a faux wood décor to create the reclaimed look for a fraction of the cost.

Define Your Countertops

Choose from a wide range of countertop options designed to fit your durability requirements and budget.

Pages 68-69



LAMINATE
CHOICES



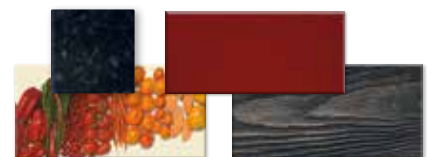
STAINLESS
STEEL



ACRYLIC
SOLID
SURFACE



MAN-MADE
QUARTZ



Select Your Equipment & Breath Guards

Whether it's your equipment or ours, we can install it.

Pages 70-72



INDUCTION WARMERS & RANGES



HOT, COLD & COMBINATION DROP-INS



SINKS



DISPLAY CABINETS



DISPENSING SOLUTIONS



BREATH GUARDS



HEAT STRIPS & LIGHTS

Specify Electrical & Plumbing Needs

Specify what electrical you have on site and if there will be any self-contained plumbing needs.

Page 73



5-15R



6-15R



5-20R



6-20R



14-20R



5-30R



6-30R



14-30R



5-50R



6-50R



14-50R

Establish Your Merchandising

Extend your brand with menus, overhead canopies, and custom graphics.

Pages 74-82



VINYL GRAPHICS



OVERHEAD CANOPIES



CUSTOM MENUS

TREND: LED lighting and digital menus can dramatically set your cart or kiosk apart. LED lighting helps food look more attractive or can be used to create a unique décor element. While digital menus make a large graphic statment and allow you to easily change the offering depending on the time of day or day of the week – giving you the ultimate in flexibility.

How to Configure 6-Series

CONSTRUCTION MATERIALS

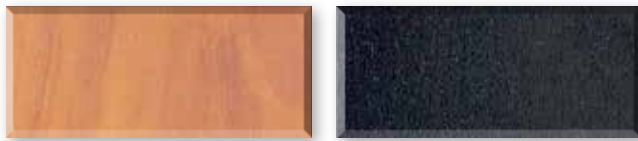


We'll help you determine the best construction materials for your budget, function, and durability needs.

Wood Composite Material (WCM)



- 3/4" thick manufactured wood material with two thin layers of laminate (one per side)



CONSTRUCTION

Standard joining using joints & fasteners

AESTHETICS

Choose from over 25 standard colors including solids and wood grains

COMMON CONFIGURATIONS

- Simple squared-corner cabinetry where little water usage is applicable
- Maximum length of a single cabinet is 96"
- Condiment stations, trash stations, utility stations
- Modular unitized construction – will not appear seamless

LOCATION – Indoor use only

COST – \$

APPLICATION

WCM is the perfect material for simple construction. However, it's not ideal for stations with high-water-usage beverage or steam well stations, as the moisture can penetrate the material and cause swelling and damage.

Solid Wood

- 1 1/4" thick solid maple lumber that can be finished to specification



CONSTRUCTION

Interlocking structures and heavy-duty fasteners

AESTHETICS

- Four standard stain options (plus clear): walnut, dark cherry, medium oak, dark red mahogany
- Choose a custom stain/dye color

COMMON CONFIGURATIONS

- Table-style construction
- Maximum length of a single station without customized legs is 86"
- Induction buffet tables, custom buffet tables, simple display tables
- Unitized construction – will not appear seamless

LOCATION – Indoor use only

COST – \$\$

APPLICATION

While limited in length, solid wood is a strong material that provides a traditional appearance to serving lines. Whether stained, dyed or paired with other wood or construction materials, it can serve as a complementary element. It's important to note that every piece of wood is unique and the finishes will not be an exact match across units.

300 Stainless Steel (SS)

- 300 series, 18-gauge stainless steel



CONSTRUCTION

Unibody or heavy-duty framed construction

AESTHETICS

- Brushed stainless steel finish
- Standard & premium laminates
- Custom vinyl graphic wraps

COMMON CONFIGURATIONS

- Squared-corner cabinetry and slight curves
- Maximum length of a single unit without custom seaming is 116"
- Standard hot and cold food stations, utility stations, cashier stations
- Modular construction – can appear seamless or be individual stations

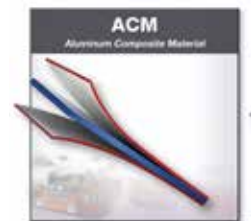
LOCATION – Indoor or outdoor use based on décor/finish selection

COST – \$\$\$

APPLICATION

As an industry favorite, the stainless steel unibody offers flexibility and ability to be formed while maintaining a clean appearance. Whether in the front of the house or in the back of the house, a stainless steel finish can be standardized across several pieces for a uniform appearance.

Aluminum Composite Material (ACM)



- 1/8" thick manufactured architectural-grade material. Two thin layers of aluminum with a polyethylene core.



CONSTRUCTION

Unibody construction

AESTHETICS

- Pre-painted black or silver
- Standard & premium laminates
- Premium veneers
- Premium Chemetal laminates
- Custom vinyl graphic wraps
- Automotive-grade paint
- 3-D façades
- Real wood décor
- Textured faux décor finishes
- Custom décor creation

COMMON CONFIGURATIONS

- Complex-shaped cabinetry with tight radii and various shapes
- Maximum length of a single unit without seaming is 144"
- Custom serving lines
- Modular construction – can appear seamless or be individual stations

LOCATION – Indoor or outdoor use based on décor/finish selection

COST – \$\$\$\$

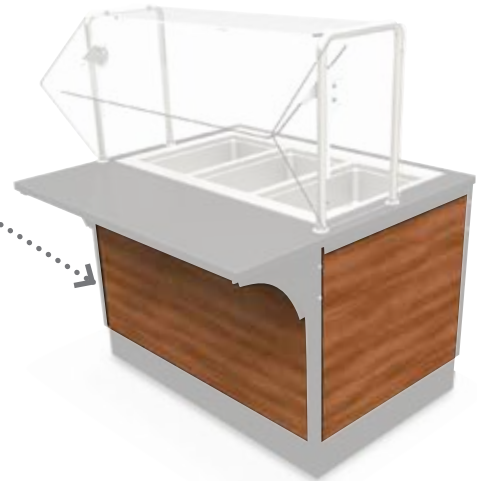
APPLICATION

A unique architectural-grade material typically used as a skin for the exterior of large buildings, ACM can be formed into various shapes and geometrics while maintaining structural strength without the use of internal framing. Compatible with all décors and custom paint, ACM provides ultimate flexibility in regard to design and aesthetics.

How to Configure 6-Series

DÉCOR MATERIALS

With a wide range of material options, you get the flexibility you need for a fully customized look.



LAMINATES

Choose from a variety of manufacturers & colors

Available as solid colors or with textures



PAINT

Custom-match any color

Automotive-grade paint with a variety of finish techniques



VINYL GRAPHICS

UV-protected clear adhesive over laminate

Great way to extend a brand and mix with other décor features



UNIQUE DÉCOR

Faux textured décor, custom metal laminates, stained-wood décor elements, or mix and match for a unique look

Endless design choices

PRICE LEVEL	INDOOR/ OUTDOOR	SCRATCH RESISTANCE	STAIN RESISTANCE	RENEWABLE & REPAIRABLE	NUMBER OF CHOICES	FLEXIBILITY IN DESIGN APPLICATIONS
LAMINATES						
\$ \$	INDOOR	★	★	★	★	★
		★	★		★	★
		★	★			
PAINT						
\$	BOTH	★	★	★	★	★
		★	★	★	★	
		★				
VINYL GRAPHICS						
\$ \$	BOTH	★	★	★	★	★
		★	★		★	★
		★			★	★
UNIQUE DÉCOR						
\$ \$	BOTH	★	★	★	★	★
		★	★	★	★	★
		★		★		★



Discover
**WOOD
TRENDS**
on page 57

With an infinite number of combinations of décor elements from standard laminates to faux textured finishes and real wood, Vollrath can design and build a unit that is as unique as your foodservice operation. Explore VOLLRATH.com to see just a small group of examples that highlight our décor options and how they can work together to create a new destination for your customers.

How to Configure 6-Series

COUNTERTOPS



Get the look you want with a wide range of countertop options designed to fit your durability requirements and budget.



LAMINATES

Choose from a variety of manufacturers and colors

Laminate is applied to a 1½" substrate to create a simple counter



STAINLESS STEEL

Stainless steel countertops are our most durable option and are sure to last

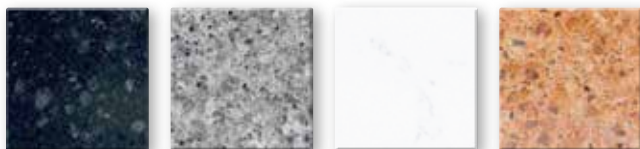
Available in a variety of gauges with several edge detail options



ACRYLIC SOLID SURFACE

Choose from a variety of manufacturers and colors

½" thick acrylic is applied to a 1" substrate with a variety of edge detail options



MAN-MADE QUARTZ

Choose from hundreds of colors from a variety of manufacturers like Formica, WilsonArt, Cambria, and Caesarstone

Available in 2 cm and 3 cm thicknesses with a variety of edge detail options

Special considerations must be made based on equipment choices

PRICE LEVEL	SCRATCH RESISTANCE	STAIN RESISTANCE	HEAT RESISTANCE	SCORCH RESISTANCE	RENEWABLE & REPAIRABLE	SEAMLESS APPEARANCE	NON-POROUS
LAMINATES							
\$	★	★	★	★	★	★	★
	★	★	★			★	★
		★					
STAINLESS STEEL							
\$	★	★	★	★	★	★	★
\$	★	★	★	★	★		★
	★	★	★	★			★
		★	★				★
ACRYLIC SOLID SURFACE							
\$	★	★	★	★	★	★	★
\$	★	★	★		★	★	★
\$	★	★	★		★	★	★
		★			★	★	★
MAN-MADE QUARTZ							
\$	★	★	★	★	★	★	★
\$	★	★	★	★		★	★
\$	★	★	★	★			★
\$	★	★	★	★			★

Endless possibilities & **CUSTOMIZATION**

MANUFACTURERS // We partner with the best in the business to ensure quality and customization



C A M B R I A



caesarstone



Wilsonart



SILESTONE
by COSENTINO



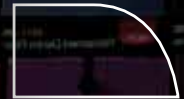
CORIAN
SOLID SURFACES



LG HI-MACS®
Acrylic Solid Surface

ZODIAQ
QUARTZ SURFACES

EDGES // Add modern or traditional lines to your serving unit with your countertop choice



The Vollrath industrial design team and project coordinators can help you choose the right countertop material to best fit your needs. We will help you through the tough decisions to make sure your finished project exceeds your expectations.

How to Configure 6-Series EQUIPMENT



Whether it's your equipment or ours, we can install it – from beer kegs and display cases to popcorn machines and soup warmers. And because we're a single-source manufacturer, we can help you find the equipment you can trust. Below is just some of the equipment we design and manufacture.



**INDUCTION
DROP-INS**
[Pages 6-11](#)

Induction drop-ins heat food quickly and keep it hot without water. There's no filling, no refilling, and no scaling. They start up immediately and allow you to set a precise temperature or choose a power level. No water, no steam, no drain, no hassle.



**HOT
DROP-INS**
[Pages 14-20](#)

Available in a wide range of container sizes and shapes, our hot drop-ins maintain the freshness and quality of the food.



**COLD
DROP-INS**
[Pages 21-24](#)

Available in a wide range of container sizes and shapes, our cold drop-ins maintain the freshness and quality of the food.



**COMBINATION
HOT/COLD
DROP-INS**
[Page 25](#)

Available in a wide range of container sizes and shapes, our hot/cold drop-in wells can change from a cold salad bar to a hot buffet – or a combination – with the flip of a switch.



**INDUCTION
RANGES**
[Pages 26-29](#)

With options for light use/warming as well as heavy-duty use, our drop-in induction ranges offer precise dial control. Their streamlined appearance can enhance your serving equipment's look while adding convenient functionality.



**DISPLAY
CASES**
[Page 29](#)

From self-service to drop-in, well-merchandised food sells better. Give your foods the attention they deserve while keeping them at the right temperature with our display cases and cabinets. They feature digitally controlled thermostats and dual fans to ensure even temperature control. Available in both self-serve and operator-serve styles.



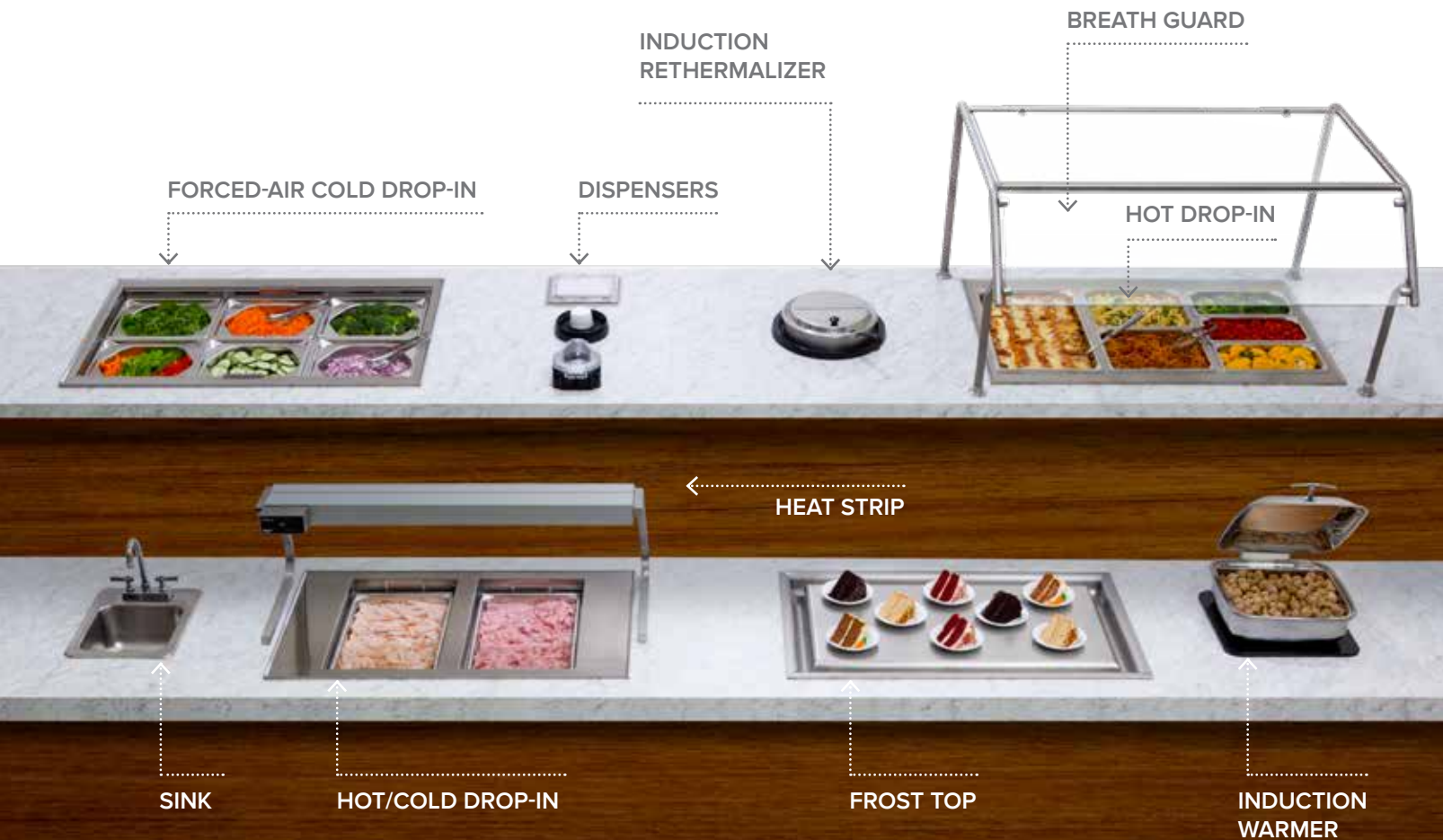
SINKS
[Pages 30-33](#)

Constructed of 20- or 22-gauge stainless steel, our sinks are built to withstand the tough demands of your kitchen.



**LID & CUP
DISPENSERS**
[Pages 34-38](#)

Maximize limited space and keep operations tidy at busy self-serve stations with the LidSaver™ 2 dispenser and a full line of straw, condiment, tissue, napkin, and a variety of other dispensers.



DROP-IN COMPONENTS, BREATH GUARDS, AND HEAT STRIPS

For additional equipment, such as display cases, cold wells, steam wells, frost tops, and LidSaver™ dispensers, turn to page 5 for a directory. For breath guards and heat strips, turn to pages 39-45.



How to Configure 6-Series

BREATH GUARDS

EXAMPLE OF CONFIGURED ITEM NUMBER

The sample item number below is an NSF Model, 6-Well Cafeteria with Top Shelf in Brushed Stainless Steel with a Heat Strip and Lights mounted on a Laminate or Solid Surface Countertop.

1	2	3	4
N C B	9 8 6 2 8	9 9	9 1
style	function & length	color	accessory

1 Choose a Style



TRADITIONAL

Page 40



PROGRESSIVE

Page 41



CONTEMPORARY

Page 42



LOW-PROFILE

Page 43

2 Determine Your Function & Length



DOUBLE-SIDED
BUFFET



SINGLE-SIDED
BUFFET WITH
TOP SHELF



SINGLE-SIDED
BUFFET



CAFETERIA WITH
TOP SHELF



VERTICAL
CAFETERIA

3 Define Your Color Palette



Anodized
Aluminum



Chrome



Brass



Black
Hammer



Black
80% Gloss



White
Hammer



Copper
Vein



Silver
vein



Black
White



Silver
Hammertone

4 Select Your Accessories



LIGHTING OPTIONS:

LED, Fluorescent, Incandescent
Pages 44-46



HEAT STRIPS

Pages 44-46



HEAT STRIPS WITH LIGHTS

Pages 44-46



How to Configure 6-Series **ELECTRICAL**



During the research and development stage, our engineers will determine your electrical needs and work with our on-site electricians to get you up and running easily with UL-listed single-point connections ranging from 15 to 100 AMP 3-phase service.



How to Configure 6-Series **PLUMBING**



Whether a mobile piece of equipment or a fixed serving line, there is a plumbing solution that fits your needs. From self-contained hand washing stations and coffee equipment to a single-point plumbing connection, Vollrath will design a system that fits your needs.



How to Configure 6-Series **MERCHANDISING**

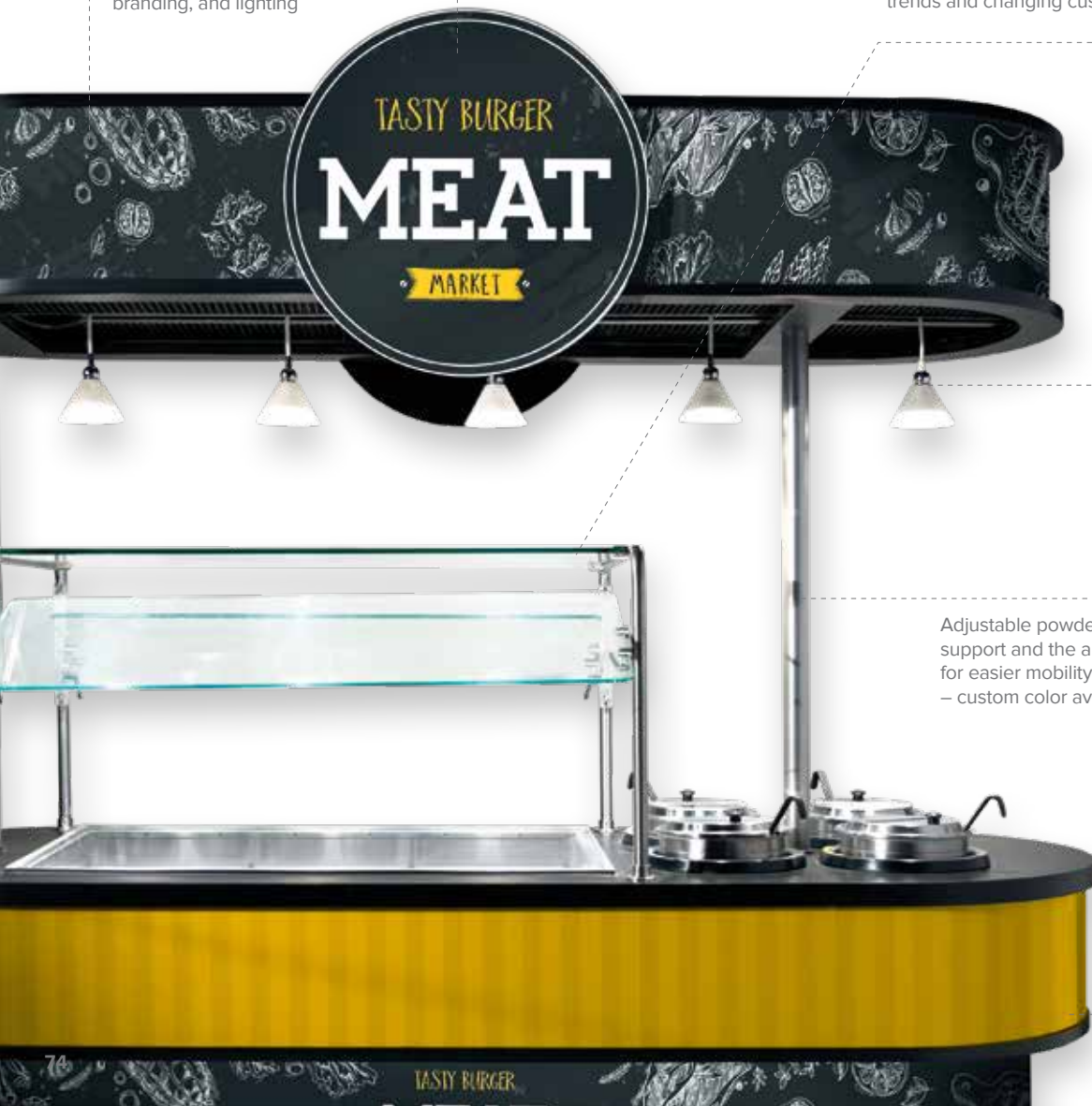
No matter how you choose to enhance your serving system, we have got you covered. Our visual design team has been trusted with upholding some of the biggest brands in retail, food and beverage, and professional sports. We can work within your creative guidelines or help you develop a new look for your business.



Lightweight, sturdy, and attractive canopy design for signage, overhead branding, and lighting

Custom signage provides a top-to-bottom merchandising kiosk package for branding, menus, promotions, etc.

Utilize flexible equipment and breath guards to give the ability to adapt to new trends and changing customer tastes



Canopy-mounted LED lighting provides practicality and focus for enhanced product merchandising and display

Adjustable powder-coated poles provide ample support and the ability to reduce overall height for easier mobility and relocation as necessary – custom color available

Choose from a variety of base décor materials and application methods to complete your merchandised kiosk



Whether it's working with a professional baseball team, a major fast-food chain, or a brand-new start-up restaurant, our in-house graphic design team knows how important your brand is. Using the most up-to-date software and graphic design techniques, we can extend your brand onto any of our serving systems.

How to Configure 6-Series

COMMON CONFIGURATIONS

Start with one of these common configurations. Then customize your look and features with our extensive 6-Series material and equipment options.

Mobile Bars: Curved and Straight Style

- Standard black or silver (specify)
- Matching toe kick
- Heavy-duty casters
- Open storage
- Built-in polyform speed rails
- Polyform work and service counters

Includes:
Vollrath 90082 full-size pan
(qty. 1 for 5', qty. 2 for 8')

Vollrath 93100 full-size pan cover
(qty. 1 for 5', qty. 2 for 8')

Vollrath 70100 full-size pan false bottom
(qty. 1 for 5', qty. 2 for 8')



98744-5



98744-5



Back view – 98744-5 shown with optional stainless steel speed rail

ITEM #	DESCRIPTION	DIMENSIONS: IN (CM) (L X W X H)
75683	5' Curved bar	60 x 33½ x 44 (152.4 x 85 x 112)
75685	8' Curved bar	94 x 45½ x 44 (238 x 115.6 x 112)
98744-5	5' Straight style bar package	61½ x 32¾ x 45 (156.2 x 83.2 x 114.3)

Cashier/Merchandising Station

- Standard carts are available in black or silver
- Black toe kick
- Open storage (server side)



Back view – Item 75679 shown with modular options



Item 75679 shown with modular options

ITEM #	DESCRIPTION	DIMENSIONS: IN (CM) (L X W X H)
75679	Cashier/merchandising station	32 x 36 x 34 (81.3 x 91.5 x 86.4)

Merchandising & Coffee Carts

- Standard carts are available in black or silver
- Black toe kick
- Open storage (server side)
- Heavy-duty casters
- Polyform or laminate countertop (laminate color must be specified)



ITEM #	DESCRIPTION	DIMENSIONS: IN (CM) (L X W X H)
75674	6' Merchandising cart	72 x 32 x 38 (182.9 x 81.3 x 96.5)
75690	8' Merchandising cart	96 x 32 x 38 (243.8 x 81.3 x 96.5)
75675	10' Merchandising cart	120 x 32 x 38 (304.8 x 81.3 x 96.5)
75680	6' Coffee cart	72 x 32 x 38 (182.9 x 81.3 x 96.5)
75681	8' Coffee cart	96 x 32 x 38 (243.8 x 81.3 x 96.5)
75682	10' Coffee cart	120 x 32 x 38 (304.8 x 81.3 x 96.5)

Custom Condiment Cart

- Standard carts are available in black or silver
- Black toe kick
- Heavy-duty casters
- Open storage (front)
- Polyform countertop
- Includes (5) - 78730 Vollrath 3½ qt Bain Marie



ITEM #	DESCRIPTION	DIMENSIONS: IN (CM) (L X W X H)
75670	Standard condiment cart	43 x 28 x 35 (109 x 71 x 89)

Standard Hand Sink Cart

- Standard carts are available in black or silver
- Black toe kick
- Heavy-duty casters
- Polyform countertop
- Heavy-duty paddle latch door
- Permanent counter-mounted water system including 5 gallon fresh water tank, 7½ gallon wastewater tank, ½ gallon water heater, pump, and plumbing
- Choice of single, double, or triple bay sink
- Matching backsplash
- 120V, 20 amp cord/plug, NEMA 5-20P



75671

ITEM #	DESCRIPTION	DIMENSIONS: IN (CM) (L X W X H)
75671	Single bay hand sink cart	30 x 30 x 46 (76.2 x 76.2 x 116.8)
75672	Double bay hand sink cart	42 x 30 x 46 (106.7 x 76.2 x 116.8)
75673	Triple bay hand sink cart	42 x 30 x 46 (106.7 x 76.2 x 116.8)

Soup Merchandiser Carts

- Standard black or silver (specify)
- Matching toe kick
- Heavy-duty casters
- Polyform countertop
- Raised polyform front shelf (cup rest area)
- Raised back shelf
- 75677 (30") includes (1) Vollrath 72028 soup rethermalizer and accessory kit
- 75676 (48") includes (2) Vollrath 72028 soup rethermalizers and accessory kits



Item 75705 shown
with modular options



Item 75676 shown with
modular options

ITEM #	DESCRIPTION	DIMENSIONS: IN (CM) (L X W X H)
SOUP MERCHANDISER CARTS		
75678W*	Economy soup merchandiser	34 x 34 x 31½ (86 x 86 x 80)
75677	30" Deluxe soup merchandiser	30 x 34 x 71 (76 x 86 x 180)
75676	48" Deluxe soup merchandiser	48 x 34 x 71 (122 x 86 x 180)
HALF ROUND MERCHANDISER		
75682	10' Coffee cart	120 x 32 x 38 (304.8 x 81.3 x 96.5)

Beverage/Utility Cart

- Standard carts are available in black or silver
- Indoor cart base with heavy-duty casters
- Polyform or laminate countertop (laminate color must be specified)
- Heavy-duty paddle latch doors or raised panel doors
- No electrical service



75728, front, shown
with modular options

ITEM #	DESCRIPTION	DIMENSIONS: IN (CM) (L X W X H)
75728	6' Beverage cart	72 x 32 x 34 (182.9 x 81.3 x 86.4)
75729	8' Beverage cart	96 x 32 x 34 (243.8 x 81.3 x 86.4)
75730	10' Beverage cart	120 x 32 x 34 (304.8 x 81.4 x 86.4)

Garbage Can Storage

- Wood composite material construction
- Choice of 42 color options – visit VOLLRATH.com for a color chart
- Indoor cabinet construction
- Trash chute swing door & can access door
- Laminated countertop or polyform
- Includes garbage can



75726 with optional laminate

ITEM #	DESCRIPTION	DIMENSIONS: IN (CM) (L X W X H)
75726	WCM garbage can storage	23 x 23 x 47 (58.4 x 58.4 x 119.4)
76999	Trash receptacle liner for garbage can storage	–

Common Configurations



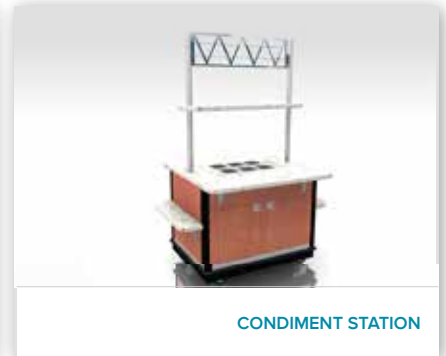
For product specifications and order details, visit VOLLRATH.com/6seriescarts



BAR STATION



GRILL CART WITH CASHIER STATIONS



CONDIMENT STATION



SERVING LINE



HOT FOOD CART



HOT/COLD SERVING LINE



HOT FOOD CART, GRILL CART & CONDIMENT STATION



COFFEE KIOSK



POPCORN KIOSK

DOWNDRAFT VENT MODULES

TAKE YOUR COOKING ANYWHERE

Elevate your guest dining experience to a whole new level with this award-winning mobile induction cooking station. With integrated downdraft venting, fire containment, and fire suppression, it sets the stage for unique, fresh, front-of-the-house cooking possibilities whenever and wherever you want it.



Downdraft Vent Module

- Meets industry requirements for equipment and fire safety
- Ideal for made-to-order pasta, stir fry, omelets, and dessert stations
- UL710B certified downdraft venting system
- V-Class: Stainless steel tubular frame construction
- V-Class: Stainless steel toe kick (field assembly required)
- Signature Server®: Reinforced 18-gauge 400-series stainless steel unibody
- 6 ft. power cord



ITEM #	DESCRIPTION	PLUG
V-CLASS CUSTOM BASE WITH CURVED FOOD GUARD		
69718C-1-VCL	1 Hob, operator left, 18"-high food guard	5-15P
69718C-1-VCR	1 Hob, operator right, 18"-high food guard	5-15P
69718C-2-VC	2 Hobs, 18"-high food guard	5-30P
69722C-1-VCL	1 Hob, operator left, 22"-high food guard	5-15P
69722C-1-VCR	1 Hob, operator right, 22"-high food guard	5-15P
69722C-2-VC	2 Hobs, 22"-high food guard	5-30P
SIGNATURE SERVER BASE WITH CURVED FOOD GUARD		
69718C-1-SL	1 Hob, operator left, 18"-high food guard	5-15P
69718C-1-SR	1 Hob, operator right, 18"-high food guard	5-15P
69718C-2-S	2 Hobs, 18"-high food guard	5-30P
69722C-1-SL	1 Hob, operator left, 22"-high food guard	5-15P
69722C-1-SR	1 Hob, operator right, 22"-high food guard	5-15P
69722C-2-S	2 Hobs, 22"-high food guard	5-30P



watch it on VOLRATH.com/DVM6



FAQs

- When I receive my DVM, is it ready to use?
- How does it work?
- Does this system require make-up air?
- Do the filters come with the system?
- What are the options available?
- What are the product specifications?
- Are these approved for my area?
- Can I purchase just the components and put them into fabricated equipment?



INDUCTION BUFFET TABLES



Shown with custom options; base skirting, breath guard, and drop-in equipment

Induction Buffet Table

- Solid maple construction, available in 5 finishes
- Available in 60" lengths with 3 induction hob stations, or 76" with 4 induction hob stations
- Features Vollrath 5950145 induction warmers, mounted undercounter for seamless look, 5-level controls on front face of table
- Durable ceramic glass-imprinted counter – elegant black granite
- Made to order – allow 6 weeks' lead time
- Use Miramar® Cookware and Intrigue® Induction Chafers for an incredible presentation
- Overall height: 34" (86.4 cm) or 36" (91.4 cm) with or without casters



7552284

AVAILABLE STANDARD STAIN FINISHES

-  (0) Clear Maple
-  (1) Standard Walnut
-  (2) Dark Cherry
-  (3) Medium Oak
-  (4) Dark Red Mahogany

ITEM #	DESCRIPTION	DIMENSIONS (L X W): IN (CM)	CASTERS	PLUG	COLOR
7552280	3-Mirage model 5950145 450W undercounter induction warmers	60 x 30 (152.4 x 76.2)	Yes	5-20P	Clear Maple
7552281	3-Mirage model 5950145 450W undercounter induction warmers	60 x 30 (152.4 x 76.2)	Yes	5-20P	Standard Walnut
7552282	3-Mirage model 5950145 450W undercounter induction warmers	60 x 30 (152.4 x 76.2)	Yes	5-20P	Dark Cherry
7552283	3-Mirage model 5950145 450W undercounter induction warmers	60 x 30 (152.4 x 76.2)	Yes	5-20P	Medium Oak
7552284	3-Mirage model 5950145 450W undercounter induction warmers	60 x 30 (152.4 x 76.2)	Yes	5-20P	Dark Red Mahogany
7552380	4-Mirage model 5950145 450W undercounter induction warmers	76 x 30 (193 x 76.2)	Yes	5-20P	Clear Maple
7552381	4-Mirage model 5950145 450W undercounter induction warmers	76 x 30 (193 x 76.2)	Yes	5-20P	Standard Walnut
7552382	4-Mirage model 5950145 450W undercounter induction warmers	76 x 30 (193 x 76.2)	Yes	5-20P	Dark Cherry
7552383	4-Mirage model 5950145 450W undercounter induction warmers	76 x 30 (193 x 76.2)	Yes	5-20P	Medium Oak
7552384	4-Mirage model 5950145 450W undercounter induction warmers	76 x 30 (193 x 76.2)	Yes	5-20P	Dark Red Mahogany
75522	Custom buffet table with induction warmer	60 x 30 (152.4 x 76.2)	Your Choice	Your Choice	—
75523	Custom buffet table with induction warmer	76 x 30 (193 x 76.2)	Your Choice	Your Choice	—
75524	Custom buffet table without induction warmer	60 x 30 (152.4 x 76.2)	Your Choice	—	—
75525	Custom buffet table without induction warmer	76 x 30 (193 x 76.2)	Your Choice	—	—

Made to order – please allow 6 weeks' lead time. Configure your own custom tables using model numbers 75522, 75523, 75524, 75525 in Auto Quotes. Note: Induction buffet table orders cannot be returned or canceled.

Signature Server[®]

4-SERIES

HOW TO CONFIGURE // Pages 84-85

BASE CONFIGURATION // Pages 86-87

COLOR AND TEXTURE // Page 88

COUNTERTOPS // Page 88

BREATH GUARDS // Pages 89-90

ELECTRICAL // Page 91

ACCESSORIES // Pages 91-92

4-Series modular designs have several sizes, shapes, and material options but are not fully customizable. On the following pages you will learn whether a 4-Series Signature Server has the components to fit your business's needs.



How to Configure 4-SERIES

Choose Your Base Configuration

Choose from one of our curved, rectangular, or standard stainless steel unibody bases.

Pages 86-87



CURVED BASES

- Hot
- Cold
- Utility



RECTANGULAR BASES

- Hot
- Bain Marie
- Cold
- Utility
- Beverage Counter
- Corner Station
- Entrée Cart
- Frost Top
- Cashier Station
- Tray/Flatware Cart
- Milk Station



TREND: Modular designs are great solutions for any location that requires flexibility, including K-12, convention centers, stadiums, hotels, B & I, and arenas.



TREND: Create a unique branded look for any serving system by mixing and matching multiple materials to define specific design elements or highlight certain areas.

Determine Color & Texture

Choose vinyl graphics, stainless steel, or one of our laminate options.

Page 88



LAMINATE CHOICES



VINYL GRAPHICS



STAINLESS STEEL*

*Not available on curved bases

Visit the following websites to select from a wide variety of laminates & textures:

www.formica.com www.nevamar.com
www.pionite.com www.wilsonart.com

Define Your Countertops

Choose your countertop material – laminate, stainless steel, or acrylic solid surface.

Page 88



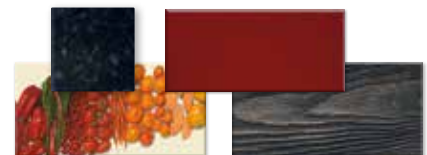
STAINLESS STEEL



ACRYLIC SOLID SURFACE



LAMINATE CHOICES

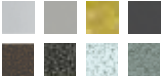


Select Your Breath Guard

We can install any breath guard you choose.

Pages 89-90

	DOUBLE-SIDED BUFFET
	SINGLE-SIDED BUFFET WITH SHELF
	SINGLE-SIDED BUFFET
	CAFETERIA WITH TOP SHELF
	VERTICAL CAFETERIA
	ADJUSTABLE STYLE BREATH GUARDS
	HEAT STRIPS & LIGHTS



FINISH CHOICES

Specify Electrical Needs

Specify what type of electrical system you have.

Page 91

 5-15R	 6-15R	
 5-20R	 6-20R	 14-20R
 5-30R	 6-30R	 14-30R
 5-50R	 6-50R	 14-50R

Add Your Accessories

Consider these accessories and add-ons for your 4-Series cart.

Pages 91-92

	PLATE RESTS
	TRAY SLIDES
	CUTTING BOARDS
	END SHELVES
	SHELF OPTIONS
	STORAGE MODULES
	STATIONARY LEGS

Choosing Your BASE CONFIGURATION

Curved Bases



Rectangular Bases



ITEM #	DESCRIPTION	OVERALL DIMENSIONS L X W: IN (CM)
97330	3-well hot – base	81 x 36 (206 x 91)
97340	4-well hot – base	97 x 38 (246 x 97)
97350	5-well hot – base	107 x 40 (272 x 102)
97347	3-well hot bain marie	81 x 36 (206 x 91)
97357	4-well hot bain marie	97 x 38 (246 x 97)
97367	5-well hot bain marie	107 x 40 (272 x 102)
97346	3-pan NSF7 cold base	81 x 36 (206 x 91)
97366	4-pan NSF7 cold base	97 x 38 (246 x 97)
97376	5-pan NSF7 cold base	107 x 40 (272 x 102)
97345	3-pan std-ref. base	81 x 36 (206 x 91)
97365	4-pan std-ref. base	97 x 38 (246 x 97)
97375	5-pan std-ref. base	107 x 40 (272 x 102)
97343	3-pan non-ref. base	81 x 36 (206 x 91)
97360	4-pan non-ref. base	97 x 38 (246 x 97)
97370	5-pan non-ref. base	107 x 40 (272 x 102)
97391	81" utility – base	81 x 36 (206 x 91)
97392	97" utility – base	97 x 38 (246 x 97)
97393	107" utility – base	107 x 40 (272 x 102)
97312	81" frost top – base	81 x 36 (206 x 91)
97313	97" frost top – base	97 x 38 (246 x 97)
97314	107" frost top – base	107 x 40 (272 x 102)

ITEM #	DESCRIPTION	DIMENSIONS L X W: IN (CM)
97030	3-well hot – base	48 x 32 (122 x 81)
97040	4-well hot – base	62 x 32 (157 x 81)
97050	5-well hot – base	76 x 32 (193 x 81)
97060	6-well hot – base	90 x 32 (229 x 81)
97047	3-well hot bain marie – base	48 x 32 (122 x 81)
97057	4-well hot bain marie – base	62 x 32 (157 x 81)
97067	5-well hot bain marie – base	76 x 32 (193 x 81)
97077	6-well hot bain marie – base	90 x 32 (229 x 81)
97046	3-pan NSF7 cold – base	48 x 32 (122 x 81)
97066	4-pan NSF7 cold – base	62 x 32 (157 x 81)
97076	5-pan NSF7 cold – base	76 x 32 (193 x 81)
97086	6-pan NSF7 cold – base	90 x 32 (229 x 81)
97043	3-pan std-ref. – base	48 x 32 (122 x 81)
97061	4-pan std-ref. – base	62 x 32 (157 x 81)
97070	5-pan std-ref. – base	76 x 32 (193 x 81)
97080	6-pan std-ref. – base	90 x 32 (229 x 81)
97045	3-pan non-ref. – base	48 x 32 (122 x 81)
97065	4-pan non-ref. – base	62 x 32 (157 x 81)
97075	5-pan non-ref. – base	76 x 32 (193 x 81)
97084	6-pan non-ref. – base	90 x 32 (229 x 81)
97220	32" utility – base	32 x 32 (81 x 81)
97221	48" utility – base	48 x 32 (122 x 81)
97222	62" utility – base	62 x 32 (157 x 81)
97223	76" utility – base	76 x 32 (193 x 81)
97233	90" utility – base	90 x 32 (229 x 81)
97025	48" beverage – base	48 x 32 (122 x 81)
97026	62" beverage – base	62 x 32 (157 x 81)
97027	76" beverage – base	76 x 32 (193 x 81)
97212	48" frost top – base	48 x 32 (122 x 81)
97013	62" frost top – base	62 x 32 (157 x 81)
97014	76" frost top – base	76 x 32 (193 x 81)
97216	90" frost top – base	90 x 32 (229 x 81)
97085	Corner station	32 x 32 (81 x 81)
97215	Cashier station	32 x 32 (81 x 81)

Rectangular Bases with Integrated Equipment (stainless tops only)



Hot Food Bases with Touch-Temp® Panel



Bain Marie Hot Station



NSF7 Cold Stations



Cold Food Stations



Hot/Cold Food Stations



Beverage Counters



Frost Top Stations



Utility Stations



Milk Stations



Tray and Flatware Cart



Universal Corner Station



Entrée Cart



Cashier Station

ITEM	DESCRIPTION	DIMENSIONS L X W: IN (CM)	NSF LISTED	UL LISTED	ITEM # H:34" (86 CM)	ITEM # H:30" (76 CM)	ITEM # H:27" (69 CM)
Hot food base with touch-temp panel	3-well	46 x 28 (117 x 71)	NSF	UL	37030	36130	36230
Hot food base with touch-temp panel	4-well	60 x 28 (152 x 71)	NSF	UL	37040	36140	36240
Hot food base with touch-temp panel	5-well	74 x 28 (188 x 71)	NSF	UL	37050	36150	36250
Hot food base with touch-temp panel	6-well	88 x 28 (224 x 71)	NSF	UL	98888	—	—
Bain marie hot station	3-well	46 x 28 (117 x 71)	—	UL	37047	36447	36347
Bain marie hot station	4-well	60 x 28 (152 x 71)	—	UL	37057	36457	36357
Bain marie hot station	5-well	74 x 28 (188 x 71)	—	UL	37067	36468	36367
Bain marie hot station	6-well	88 x 28 (224 x 71)	—	UL	37077	3647700	36377
Cold station	NSF7 refrigerated	46 x 28 (117 x 71)	NSF	UL	37046	36146	—
Cold station	NSF7 refrigerated	60 x 28 (152 x 71)	NSF	UL	37066	36166	—
Cold station	NSF7 refrigerated	74 x 28 (188 x 71)	NSF	UL	37076	36176	—
Cold station	NSF7 refrigerated	88 x 28 (224 x 71)	NSF	UL	98710	—	—
Cold station	Refrigerated	46 x 28 (117 x 71)	—	UL	37045	36145	36245
Cold station	Refrigerated	60 x 28 (152 x 71)	—	UL	37065	36165	36265
Cold station	Refrigerated	74 x 28 (188 x 71)	—	UL	37075	36175	36275
Cold station	Refrigerated	88 x 28 (224 x 71)	—	UL	98708	—	—
Cold station	Non-refrigerated	46 x 28 (117 x 71)	NSF	—	37043	36143	36243
Cold station	Non-refrigerated	60 x 28 (152 x 71)	NSF	—	37060	36160	36260
Cold station	Non-refrigerated	74 x 28 (188 x 71)	NSF	—	37070	36170	36270
Cold station	Non-refrigerated	88 x 28 (224 x 71)	NSF	—	98707	—	—
Hot/cold food station	Refrigerated	74 x 28 (188 x 71)	NSF	UL	37095	36195	36295
Hot/cold food station	Non-refrigerated	74 x 28 (188 x 71)	NSF	UL	37091	36191	36291
Utility station	Utility station	28 x 28 (71 x 71)	NSF	UL	37020	36120	36220
Utility station	Utility station	46 x 28 (117 x 71)	NSF	UL	37021	36121	36221
Utility station	Utility station	60 x 28 (152 x 71)	NSF	UL	37022	36122	36222
Utility station	Utility station	74 x 28 (188 x 71)	NSF	UL	37023	36123	36223
Utility station	Utility station	88 x 28 (224 x 71)	NSF	UL	98711	—	—
Beverage counter	Beverage counter	46 x 28 (117 x 71)	NSF	—	37025	36125	—
Beverage counter	Beverage counter	60 x 28 (152 x 71)	NSF	—	37026	36126	—
Beverage counter	Beverage counter	74 x 28 (188 x 71)	NSF	—	37027	36127	—
Universal corner station	Corner station	28 x 28 (71 x 71)	NSF	UL	37085	36185	36285
Entrée cart	Entrée cart	46 x 28 (117 x 71)	NSF	—	37080	—	—
Frost top station	Frost top	46 x 28 (117 x 71)	—	UL	37012	36112	36212
Frost top station	Frost top	60 x 28 (152 x 71)	—	UL	37013	36113	36213
Frost top station	Frost top	74 x 28 (188 x 71)	—	UL	37014	36114	36214
Frost top station	Frost top	88 x 28 (224 x 71)	—	UL	36115	36117	36116
Cashier station	Cashier station	28 x 28 (71 x 71)	NSF	UL	37015	—	—
Tray and flatware cart	Tray and flatware cart	38 x 22½ (96.5 x 57.2)	NSF	—	99305	—	—
Milk station	Milk station	60 x 28 (152 x 71)	NSF	UL	37001	—	—
Milk station	Milk station	74 x 28 (188 x 71)	NSF	UL	37002	—	—

Determining Your COLOR & TEXTURE



Color and Texture Options

- All 4-Series base units come standard with 18-gauge stainless steel countertops and black laminate bases
- Endless optional-color laminates and vinyl veneer chips are available through local building supply vendors
- Formica®, Nevamar®, Pionite®, and Wilsonart® laminate finishes, among others
- Units can be ordered with all stainless steel construction
- Contemporary textured countertop and plate rest available on stainless steel construction



Visit the following websites to select from a wide variety of laminates and textures: formica.com, wilsonart.com, pionite.com, nevamar.com

MATTE LAMINATE ITEM #	WOODGRAIN ITEM #	STAINLESS ITEM #	TEXTURED STAINLESS ITEM #	DESCRIPTION
36680	36687	36693		Corner station and 46"-48" (177-122 cm) units
36681	36688	36694		60"-62" (152-157 cm) units
36682	36689	36695		74"-76" (188-193 cm) units
98835	98835	98836		88"-90" (224-229 cm) units
36683	36690	36696		28"-32" (71-81 cm) utility and entrée cart
36685	36691	36697		Cashier station
36686	36692	—		Tray and flatware
—	—	—	98616	Crescent textured countertop
—	—	—	98617	Crescent textured plate rest (each)

Choose from one of our four standard graphic packages or create your own for a custom look.



Defining Your COUNTERTOPS



STAINLESS STEEL



LAMINATE



ACRYLIC SOLID SURFACE

- Get the look you want with a wide range of countertop options designed to fit your durability requirements and budget.
- We will help you through the tough decisions to make sure your finished project exceeds your expectations.

Selecting Your BREATH GUARD

Choose A Style



TRADITIONAL
Page 40



PROGRESSIVE
Page 41



CONTEMPORARY
Page 42



LOW-PROFILE
Page 43

Determine Your Function



**DOUBLE-
SIDED BUFFET**



**SINGLE-SIDED
BUFFET W/
TOP SHELF**



**SINGLE-
SIDED BUFFET**



**CAFETERIA W/
TOP SHELF**



**VERTICAL
CAFETERIA**

Select Your Accessories



**FLOURESCENT
LIGHTS**
Pages 44-46



**INCANDESCENT
LIGHTS**
Pages 44-46



HEAT STRIPS
Pages 44-46



**HEAT STRIPS
WITH LIGHTS**
Pages 44-46



For full spec sheets,
visit VOLLRATH.com

Adjustable Style Breath Guards

Contact Vollrath for custom quotes on
Adjustable Style Breath Guards



Breath Guards for Stainless Steel Counters Only

- Stainless steel construction
- ¼" (.6 cm) acrylic breath guard panels
- Cafeteria guards have 300 series stainless steel top shelf, and double-shelf model has adjustable front breath guard panels with middle acrylic shelf
- Access® adjustable breath guards have 9" to 15" (22.9 to 38.1 cm) serving opening height adjustment



Single-Shelf Cafeteria



Double-Shelf Cafeteria



Economy Buffet



Access® Buffet

DESCRIPTION	ITEM # L: 28 IN L: 71 CM	ITEM # L: 46 IN L: 117 CM	ITEM # L: 60 IN L: 152 CM	ITEM # L: 74 IN L: 188 CM	ITEM # L: 88 IN L: 224 CM
CLASSIC CAFETERIA BREATH GUARDS					
Single-shelf cafeteria	37310	37311	37312	37313	9861006
NSF2 single-shelf cafeteria	N37310	N37311	N37312	N37313	N9861006
Double-shelf cafeteria	37320	37321	37322	37323	9861707
CLASSIC ECONOMY BUFFET BREATH GUARDS					
Buffet breath guard	36300	36301	36302	36303	98607
NSF2 buffet breath guard	N36300	N36301	N36302	N36303	N98607
ACCESS® BREATH GUARDS					
Access® buffet, adjustable*	36339	36343	36363	36373	—
NSF2 Access® buffet, adjustable*	N36339	N36343	N36363	N36373	—
Access® buffet, non-adjustable	36337	36341	36361	36371	9860206
NSF2 Access® buffet, non-adjustable	N36337	N36341	N36361	N36371	N9860206

Note: To order stand-alone breath guards, add "RPL" to end of item number.

Light and Heat Strips



- Master on/off switch
- Stainless steel mounting assembly
- Incandescent/infrared accepts standard base incandescent bulbs or heat lamps up to 250W; cone-shaped reflector shields concentrate heat over well
- Clear plastic tube shield for fluorescent lights
- Heat strips cannot be specified for double-shelf cafeteria breath guard
- Access® adjustable breath guards have 9" to 15" (22.9 to 38.1 cm) serving opening height adjustment

DESCRIPTION	ITEM # ENTRÉE UNIT	ITEM # L: 46 IN L: 117 CM	ITEM # L: 60 IN L: 152 CM	ITEM # L: 74 IN L: 188 CM	ITEM # L: 88 IN L: 224 CM
Incandescent/infrared*	36440	36431	36432	36433	98625
Fluorescent*		36421	36422	36423	98622
Heat strip		36401	36402	36403	98623
Heat strip with lights*		36411	36412	36413	98624

*Bulbs and lamps not supplied – order separately.

White 250W Bulb – Item 72242. Red 500W Bulb – Item 72241

Classic Speed-Serve Options

- Angled serving shelves
- 1" (2.5 cm) stainless steel tubing
- Frame welded at each seam



Baskets not included

ITEM #	DESCRIPTION
36392	46" (117 cm) two-shelf
36393	60" (162 cm) two-shelf
36394	74" (188 cm) two-shelf
36395	88" (224 cm) two-shelf
36396	46" (117 cm) single-shelf with lights
36397	60" (162 cm) single-shelf with lights
36398	74" (188 cm) single-shelf with lights
36390	88" (224 cm) single-shelf with lights

Specifying Your ELECTRICAL NEEDS

Receptacle Configurations

 5-15R	 5-20R	 5-30R	 5-50R
 6-15R	 6-20R	 6-30R	 6-50R
	 14-20R	 14-30R	 14-50R

Adding Your ACCESSORIES

False Bottoms

- 300 series stainless steel
- Maintains ice longer
- 1" (2.5 cm) above well bottom
- Perforated for easy draining



ITEM #	DESCRIPTION
36913-2	Perforated false bottom, combination hot/cold food station
36914-2	Perforated false bottom, 46" (116.8 cm) cold food station
36915-2	Perforated false bottom, 60" (152.4 cm) cold food station
36916-2	Perforated false bottom, 74" (188 cm) cold food station
98855-5	Perforated false bottom, 88" (224 cm) cold food station

Storage Modules

- 300 series stainless steel
- Available with 34" (86.4 cm) high bases only
- With or without doors; key lock for sliding doors standard
- Opening height of module is: 16½" (42 cm)
- Depth: 25½" (64.8 cm)
- Sizing may vary based on unit size and modifications



DESCRIPTION	WIDTH IN (CM)	ITEM# W/ DOORS	ITEM# W/O DOORS
Fits 3-well hot, 60" (152.4 cm) cold, 46" (116.8 cm) beverage	24 (61)	36930	36931
Fits 4-well hot, 46" (116.8 cm) utility, 74" (188 cm) cold, 60" (152.4 cm) beverage	36 (91.4)	36936	36937
Fits 5-well hot, 60" (152.4 cm) utility, 74" (188 cm) beverage	50 (127)	36938	36939
Fits 6-well hot, 74" (188 cm) utility station	64 (162.6)	36940	36941
Fits 88" (224 cm) utility station	64 (162.6)	36938-2	36939-2

Plate Rest



- Overall width: 7" (17.8 cm)
- Locking tabs on ends
- Removable without tools for easy transport
- Fold-down mounting kit
- Add 4" (10.16 cm) to width of unit in folded position



DESCRIPTION	ITEM # L: 28 IN L: 71 CM	ITEM # L: 46 IN L: 117 CM	ITEM # L: 60 IN L: 152 CM	ITEM # L: 74 IN L: 188 CM	ITEM # L: 88 IN L: 224 CM
Plate rest with mounting kit	37511	37512	37513	37514	98829

ITEM #	DESCRIPTION
37509	Corner station plate rest – inside corner
37510	Corner station plate rest – outside corner

Bag in Box



- Stainless or galvanized shelf options
- Stainless steel door frame
- Open storage without doors provides easy access
- 16 $\frac{3}{8}$ "H x 24 $\frac{3}{8}$ "D (Width varies based on unit and internal clearance; opening varies based on equipment)

STAINLESS ITEM #	GALVANIZED ITEM #	LENGTH IN (CM)	CASE LOT
36981	36982	46 (116.8)	1
36983	36984	60 (152.4)	1
36985	36986	74 (188)	1
98790	—	88 (224)	1

Note: Signature Server® equipment orders cannot be canceled or returned.

End Shelf

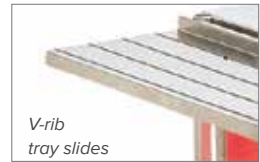


- 300 series stainless steel
- 40 lb (18.2 kg) capacity
- Fold-down mounting kit
- Add 4 $\frac{1}{2}$ " (11.4 cm) to length of unit in folded position
- Not recommended for attachment to entrée cart, cashier station, or 28" (71 cm) utility station

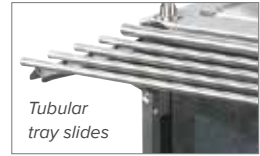


ITEM #	DESCRIPTION
37570	18-gauge end shelf – 18" x 28" (46 x 71 cm)

Tray Slides



V-rib
tray slides



Tubular
tray slides

- 300 series stainless steel
- Width: 12" (30.5 cm)
- Tray surface width: 11 $\frac{1}{2}$ " (29 cm)
- Removable for easy transport
- Fold-down mounting kit
- Four inverted "V" ribs on surface of V-rib models



DESCRIPTION	ITEM # L: 28 IN L: 71 CM	ITEM # L: 46 IN L: 117 CM	ITEM # L: 60 IN L: 152 CM	ITEM # L: 74 IN L: 188 CM	ITEM # L: 88 IN L: 224 CM
18-gauge V-rib tray	37521	37522	37523	37524	98831
14-gauge V-rib slides	NA	270280114-2	270290114-2	270300114-2	270310114-2
Tubular tray slides	9882001	9882003	9882004	9882005	9882006

ITEM #	DESCRIPTION
37519	Corner station V-rib tray slide — inside corner
37520	Corner station V-rib tray slide — outside corner
9882007	Corner station tubular tray slide — inside corner
9882008	Corner station tubular tray slide — outside corner

Stationary Legs



- Stainless steel
- Adjustable for leveling

ITEM #	DESCRIPTION
36921	Adjustable 4"-5"
2897451-2	4" leg
2897452-2	6" leg

Cutting Board



- Fold-down mounting brackets
- Overall width: 8" (20.3 cm)
- Maple hardwood or polyethylene construction
- Adds 4" (10.2 cm) to width of unit when folded



DESCRIPTION	ITEM # L: 46 IN L: 117 CM	ITEM # L: 60 IN L: 152 CM	ITEM # L: 74 IN L: 188 CM	ITEM # L: 88 IN L: 224 CM
Wood	37551	37552	37553	98851
Poly	37561	37562	37563	98852

Note: Signature Server® equipment orders cannot be canceled or returned

Affordable Portable™

2-SERIES

HOT FOOD STATIONS DELUXE // Page 95

REFRIGERATED COLD FOOD STATIONS // Page 95

HOT FOOD STATIONS // Page 96

COLD FOOD STATIONS // Page 96

UTILITY STATIONS // Page 97

CASHIER STATION // Page 97

ACCESSORIES // Page 98

The 2-Series Affordable Portable™ system is designed for the budget-conscious organization. What is lacking in customization is made up for in functionality – with the 2-Series you can choose with confidence that your hot, cold, or utility station will deliver.

How to Shop 2-SERIES

Choose Your Color



GRANITE



WALNUT
WOODGRAIN



BLACK



CHERRY
WOODGRAIN



BRUSHED
ALUMINUM



AMERICAN
NATURAL



WHITE

Determine Your Station Function



HOT
Page 95-96



COLD
Page 95-96



UTILITY
Page 97

Select Your Breath Guard



BUFFET
Page 40



CAFETERIA
Page 40

Select Your Storage Option



NONE



OPEN
STORAGE



STORAGE
WITH DOOR

Determine Your Electrical Plug Specifications

ELECTRICAL PLUG SPECIFICATIONS FOR
DELUXE HOT UNITS (THERMOSET WELLS)

ELECTRICAL SERVICE (A)			ELECTRICAL SERVICE (A)		
AMPS	RECEPTACLE		AMPS	RECEPTACLE	
120V WITHOUT LIGHTS			120V WITH LIGHTS		
3-well	12	5-15R	15	18.3	5-30R
4-well	16	5-20R	20	24.3	5-50R
208-240V WITHOUT LIGHTS			120/208-240V WITH LIGHTS		
3-well	8.7 - 10	6-15R	15	12.9 - 14.2	14-20R
4-well	11.5 - 13.3	6-20R	20	15 - 16.3	14-30R

ELECTRICAL PLUG SPECIFICATIONS FOR
STANDARD HOT UNITS (SPILLAGE PANS)

ELECTRICAL SERVICE (A)			ELECTRICAL SERVICE (A)			
AMPS	RECEPTACLE		AMPS	RECEPTACLE		
120V WITHOUT LIGHTS			120V WITH LIGHTS			
3-well	13.1	5-20R	20	19.4	5-30R	30
4-well	17.5	5-30R	30	25.8	5-50R	50
208-240V WITHOUT LIGHTS			120/208-240V WITH LIGHTS			
3-well	8.8	6-15R	15	13	14-20R	20
4-well	11.7	6-15R	15	15.9	14-20R	20

2-Series Hot Food Stations Deluxe

- Stainless steel work surface
- Vinyl clad carbon steel base
- Choice of cafeteria or buffet breath guards
- Choose from 7 standard colors
- 24" unit depth, sealed thermostet well with 480 W direct contact heating element
- 120V or 208-240V options
- No spillage pans
- Thermostatic controls
- NSF 2 breath guards



DESCRIPTION	DIMENSIONS (L X H) IN (CM)	WALNUT WOODGRAIN	CHERRY WOODGRAIN	AMERICAN NATURAL	BRUSHED ALUMINUM	GRANITE	BLACK	WHITE
3-WELL HOT FOOD STATION – 120V								
Solid base**	46 X 35 (117 X 89)	T38935	T38767	T38727N	T38727A	T38727	T38707	T38727W
Solid w/lights+	46 X 35 (117 X 89)	T3893546	T3876746	T3872746N	T3872746A	T3872746	T3870746	T3872746W
Open storage**	46 X 35 (117 X 89)	T38936	T38768	T38728N	T38728A	T38728	T38708	T38728W
Open w/lights+	46 X 35 (117 X 89)	T3893646	T3876846	T3872846N	T3872846A	T3872846	T3870846	T3872846W
Storage w/door**	46 X 35 (117 X 89)	T38937	T38769	T38729N	T38729A	T38729	T38709	T38729W
Storage w/door, w/lights+	46 X 35 (117 X 89)	T3893746	T3876946	T3872946N	T3872946A	T3872946	T3870946	T3872946W
Cafeteria unit***	46 X 35 (117 X 89)	T39935	T39767	T39727N	T39727A	T39727	T39707	T39727W
Cafeteria unit w/open storage***	46 X 35 (117 X 89)	T39936	T39768	T39728N	T39728A	T39728	T39708	T39728W
Cafeteria unit w/storage door***	46 X 35 (117 X 89)	T39937	T39769	T39729N	T39729A	T39729	T39709	T39729W
4-WELL HOT FOOD STATION – 120V								
Solid base**	60 X 35 (152 X 89)	T38945	T38770	T38730N	T38730A	T38730	T38710	T38730W
Solid w/lights+	60 X 35 (152 X 89)	T3894560	T3877060	T3873060N	T3873060A	T3873060	T3871060	T3873060W
Open storage**	60 X 35 (152 X 89)	T38946	T38771	T38731N	T38731A	T38731	T38711	T38731W
Open w/lights+	60 X 35 (152 X 89)	T3894660	T3877160	T3873160N	T3873160A	T3873160	T3871160	T3873160W
Storage w/door**	60 X 35 (152 X 89)	T38947	T38772	T38732N	T38732A	T38732	T38712	T38732W
Storage w/door, w/lights+	60 X 35 (152 X 89)	T3894760	T3877260	T3873260N	T3873260A	T3873260	T3871260	T3873260W
Cafeteria unit***	60 X 35 (152 X 89)	T39945	T39770	T39730N	T39730A	T39730	T39710	T39730W
Cafeteria unit w/open storage***	60 X 35 (152 X 89)	T39948	T39771	T39731N	T39731A	T39731	T39711	T39731W
Cafeteria unit w/storage door***	60 X 35 (152 X 89)	T39947	T39772	T39732N	T39732A	T39732	T39712	T39732W

* Overall depth with breath guard: 39½" (100 cm)

*** Includes cafeteria breath guard with acrylic panel

** For 208-240V without lights, add 2 to the model number

+ For 120/208-240V units with lights, add 4 to the model number



2-Series Refrigerated Cold Food Stations

- Stainless Steel Work Surface
- Vinyl Clad Carbon Steel Base
- Choice of Cafeteria or Buffet Breath Guards
- Choose from 7 standard colors
- 24" Unit Depth, Standard mechanically cooled well
- Foamed in Place Polyurethane foam insulation
- 120 Volt
- 1" Drain, NSF2 Breath Guards



DESCRIPTION	DIMENSIONS (L X H) IN (CM)	WALNUT WOODGRAIN	CHERRY WOODGRAIN	AMERICAN NATURAL	BRUSHED ALUMINUM	GRANITE	BLACK	WHITE
46" COLD FOOD STATION BASE – 120V								
Solid base	46 X 35 (117 X 89)	R38950	R38773	R38733N	R38733A	R38733	R38713	R38733W
Solid w/lights	46 X 35 (117 X 89)	R3895046	R3877346	R3873346N	R3873346A	R3873346	R3871346	R3873346W
Open storage	46 X 35 (117 X 89)	R38951	R38774	R38734N	R38734A	R38734	R38714	R38734W
Open w/lights	46 X 35 (117 X 89)	R3895146	R3877446	R3873446N	R3873446A	R3873446	R3871446	R3873446W
Storage w/door	46 X 35 (117 X 89)	R38952	R38775	R38735N	R38735A	R38735	R38715	R38735W
Storage w/door, w/lights	46 X 35 (117 X 89)	R3895246	R3877546	R3873546N	R3873546A	R3873546	R3871546	R3873546W
Cafeteria unit**	46 X 35 (117 X 89)	R39950	R39773	R39733N	R39733A	R39733	R39713	R39733W
Cafeteria unit w/open storage**	46 X 35 (117 X 89)	R39951	R39774	R39734N	R39734A	R39734	R39714	R39734W
Cafeteria unit w/storage door**	46 X 35 (117 X 89)	R39952	R39775	R39735N	R39735A	R39735	R39715	R39735W
60" COLD FOOD STATION BASE – 120V								
Solid base	60 X 35 (152 X 89)	R38960	R38776	R38736N	R38736A	R38736	R38716	R38736W
Solid w/lights	60 X 35 (152 X 89)	R3896060	R3877660	R3873660N	R3873660A	R3873660	R3871660	R3873660W
Open storage	60 X 35 (152 X 89)	R38961	R38777	R38737N	R38737A	R38737	R38717	R38737W
Open w/lights	60 X 35 (152 X 89)	R3896160	R3877760	R3873760N	R3873760A	R3873760	R3871760	R3873760W
Storage w/door	60 X 35 (152 X 89)	R38962	R38778	R38738N	R38738A	R38738	R38718	R38738W
Storage w/door, w/lights	60 X 35 (152 X 89)	R3896260	R3877860	R3873860N	R3873860A	R3873860	R3871860	R3873860W
Cafeteria unit**	60 X 35 (152 X 89)	R39959	R39776	R39736N	R39736A	R39736	R39716	R39736W
Cafeteria unit w/open storage**	60 X 35 (152 X 89)	R39961	R39777	R39737N	R39737A	R39737	R39717	R39737W
Cafeteria unit w/storage door**	60 X 35 (152 X 89)	R39962	R39778	–	R39738A	R39738	R39718	R39738W

Note: 2-Series equipment orders cannot be canceled or returned

Overall depth with breath guard: 39½" (100 cm)

**Includes cafeteria breath guard with acrylic panel

For product specifications, visit VOLLRATH.com, AutoQuotes.com, or KCL.com

2-Series Hot Food Stations

- Stainless steel work surface
- Vinyl clad carbon steel base
- Choice of cafeteria or buffet breath guards
- Choose from 7 standard colors
- 24" unit depth, spillage pans required
- 120V or 208-240V options
- No spillage pans
- Infinite controls
- Non-NSF 2 breath guards



DESCRIPTION	DIMENSIONS (L X H) IN (CM)	WALNUT WOODGRAIN	CHERRY WOODGRAIN	AMERICAN NATURAL	BRUSHED ALUMINUM	GRANITE	BLACK	WHITE
3-WELL HOT FOOD STATION – 120V								
Solid base*	46 X 35 (117 X 89)	38935	38767	38727N	38727A	38727	38707	38727W
Solid w/lights+	46 X 35 (117 X 89)	3893546	3876746	3872746N	3872746A	3872746	3870746	3872746W
Open storage*	46 X 35 (117 X 89)	38936	38768	38728N	38728A	38728	38708	38728W
Open w/lights+	46 X 35 (117 X 89)	3893646	3876846	3872846N	3872846A	3872846	3870846	3872846W
Storage w/door*	46 X 35 (117 X 89)	38937	38769	38729N	38729A	38729	38709	38729W
Storage w/door, w/lights+	46 X 35 (117 X 89)	3893746	3876946	3872946N	3872946A	3872946	3870946	3872946W
Cafeteria unit**	46 X 35 (117 X 89)	39935	39767	39727N	39727A	39727	39707	39727W
Cafeteria unit w/open storage**	46 X 35 (117 X 89)	39936	39768	39728N	39728A	39728	39708	39728W
Cafeteria unit w/storage door**	46 X 35 (117 X 89)	39937	39769	39729N	39729A	39729	39709	39729W
4-WELL HOT FOOD STATION – 120V								
Solid base*	60 X 35 (152 X 89)	38945	38770	38730N	38730A	38730	38710	38730W
Solid w/lights+	60 X 35 (152 X 89)	3894560	3877060	3873060N	3873060A	3873060	3871060	3873060W
Open storage*	60 X 35 (152 X 89)	38946	38771	38731N	38731A	38731	38711	38731W
Open w/lights+	60 X 35 (152 X 89)	3894660	3877160	3873160N	3873160A	3873160	3871160	3873160W
Storage w/door*	60 X 35 (152 X 89)	38947	38772	38732N	38732A	38732	38712	38732W
Storage w/door, w/lights+	60 X 35 (152 X 89)	3894760	3877260	3873260N	3873260A	3873260	3871260	3873260W
Cafeteria unit**	60 X 35 (152 X 89)	39945	39770	39730N	39730A	39730	39710	39730W
Cafeteria unit w/open storage**	60 X 35 (152 X 89)	39948	39771	39731N	39731A	39731	39711	39731W
Cafeteria unit w/storage door**	60 X 35 (152 X 89)	39947	39772	39732N	39732A	39732	39712	39732W

*For 208-240V without lights, add 2 to the model number

**Includes cafeteria breath guard with acrylic panel

+For 120/208-240V units with lights, add 4 to the model number

2-Series Cold Food Stations

- Stainless steel work surface
- Vinyl clad carbon steel base
- Choice of cafeteria or buffet breath guards
- Choose from 7 standard colors
- 24" unit depth, spillage pans required
- 120V or 208-240V options
- No spillage pans
- Infinite controls
- Non-NSF 2 breath guards



DESCRIPTION	DIMENSIONS (L X H) IN (CM)	WALNUT WOODGRAIN	CHERRY WOODGRAIN	AMERICAN NATURAL	BRUSHED ALUMINUM	GRANITE	BLACK	WHITE
46" COLD FOOD STATION BASE – 120V								
Solid base	46 X 35 (117 X 89)	38950	38773	38733N	38733A	38733	38713	38733W
Solid w/lights	46 X 35 (117 X 89)	3895046	3877346	3873346N	3873346A	3873346	3871346	3873346W
Open storage	46 X 35 (117 X 89)	38951	38774	38734N	38734A	38734	38714	38734W
Open w/lights	46 X 35 (117 X 89)	3895146	3877446	3873446N	3873446A	3873446	3871446	3873446W
Storage w/door	46 X 35 (117 X 89)	38952	38775	38735N	38735A	38735	38715	38735W
Storage w/door, w/lights	46 X 35 (117 X 89)	3895246	3877546	3873546N	3873546A	3873546	3871546	3873546W
Cafeteria unit**	46 X 35 (117 X 89)	39950	39773	39733N	39733A	39733	39713	39733W
Cafeteria unit w/open storage**	46 X 35 (117 X 89)	39951	39774	39734N	39734A	39734	39714	39734W
Cafeteria unit w/storage door**	46 X 35 (117 X 89)	39952	39775	39735N	39735A	39735	39715	39735W
60" COLD FOOD STATION BASE – 120V								
Solid base	60 X 35 (152 X 89)	38960	38776	38736N	38736A	38736	38716	38736W
Solid w/lights	60 X 35 (152 X 89)	3896060	3877660	3873660N	3873660A	3873660	3871660	3873660W
Open storage	60 X 35 (152 X 89)	38961	38777	38737N	38737A	38737	38717	38737W
Open w/lights	60 X 35 (152 X 89)	3896160	3877760	3873760N	3873760A	3873760	3871760	3873760W
Storage w/door	60 X 35 (152 X 89)	38962	38778	38738N	38738A	38738	38718	38738W
Storage w/door, w/lights	60 X 35 (152 X 89)	3896260	3877860	3873860N	3873860A	3873860	3871860	3873860W
Cafeteria unit**	60 X 35 (152 X 89)	39959	39776	39736N	39736A	39736	39716	39736W
Cafeteria unit w/open storage**	60 X 35 (152 X 89)	39961	39777	39737N	39737A	39737	39717	39737W
Cafeteria unit w/storage door**	60 X 35 (152 X 89)	39962	39778	39738N	39738A	39738	39718	39738W

Note: 2-Series equipment orders cannot be canceled or returned

Overall depth with breath guard: 39½" (100 cm)

**Includes cafeteria breath guard with acrylic panel

2-Series Utility Stations

- Stainless steel work surface
- Vinyl clad carbon steel base
- Choice of cafeteria or buffet breath guards
- Choose from 7 standard colors
- 24" unit depth, ideal for dispensers or countertop equipment



DESCRIPTION	DIMENSIONS (L X H) IN (CM)	WALNUT WOODGRAIN	CHERRY WOODGRAIN	AMERICAN NATURAL	BRUSHED ALUMINUM	GRANITE	BLACK	WHITE
46" UTILITY STATION – 120V								
Solid base	46 X 35 (117 X 89)	38926	38761	38701N	38701A	38701	38701	38701W
Solid w/lights	46 X 35 (117 X 89)	3892646	3876146	3870146N	3870146A	3870146	3870146	3870146W
Open storage	46 X 35 (117 X 89)	38927	38762	38702N	38702A	38702	38702	38702W
Open w/lights	46 X 35 (117 X 89)	3892746	3876246	3870246N	3870246A	3870246	3870246	3870246W
Storage w/door	46 X 35 (117 X 89)	38928	38763	38703N	38703A	38703	38703	38703W
Storage w/door, w/lights	46 X 35 (117 X 89)	3892846	3876346	3870346N	3870346A	3870346	3870346	3870346W
Cafeteria unit**	46 X 35 (117 X 89)	39926	39761	39701N	39701A	39701	39701	39701W
Cafeteria unit w/open storage**	46 X 35 (117 X 89)	39927	39762	39702N	39702A	39702	39702	39702W
Cafeteria unit w/storage door**	46 X 35 (117 X 89)	39928	39763	39703N	39703A	39703	39703	39703W
60" UTILITY STATION – 120V								
Solid base	60 X 35 (152 X 89)	38930	38764	38724N	38724A	38724	38704	38724W
Solid w/lights	60 X 35 (152 X 89)	3893060	3876460	3872460N	3872460A	3872460	3870460	3872460W
Open storage	60 X 35 (152 X 89)	38931	38765	38725N	38725A	38725	38705	38725W
Open w/lights	60 X 35 (152 X 89)	3893160	3876560	3872560N	3872560A	3872560	3870560	3872560W
Storage w/door	60 X 35 (152 X 89)	38932	38766	38726N	38726A	38726	38706	38726W
Storage w/door, w/lights	60 X 35 (152 X 89)	3893260	3876660	3872660N	3872660A	3872660	3870660	3872660W
Cafeteria unit**	60 X 35 (152 X 89)	39930	39764	39724N	39724A	39724	39704	39724W
Cafeteria unit w/open storage**	60 X 35 (152 X 89)	39931	39765	39725N	39725A	39725	39705	39725W
Cafeteria unit w/storage door**	60 X 35 (152 X 89)	39932	39766	39726N	39726A	39726	39706	39726W

Overall depth with breath guard: 39½" (100 cm)

**Includes cafeteria breath guard with acrylic panel

Cashier Station

- Stainless steel work surface
- Vinyl clad carbon steel base
- Choice of cafeteria or buffet breath guards
- Choose from 7 standard colors
- 24" unit depth, cash drawer not available
- Open base with bottom shelf



COLOR	DIMENSIONS (L X H): IN (CM)	ITEM #
CASHIER STATION		
Black	24 x 35 (60.9 x 89)	38700
White	24 x 35 (60.9 x 89)	38720W
Granite	24 x 35 (60.9 x 89)	38720
Walnut Woodgrain	24 x 35 (60.9 x 89)	38905
Cherry Woodgrain	24 x 35 (60.9 x 89)	38760
American Natural	24 x 35 (60.9 x 89)	38720N
Brushed Aluminum	24 x 35 (60.9 x 89)	38720A

Spillage Pans

- Stainless steel or aluminum
- Accepts standard-size pans
- Suitable for bulk storage
- Can use with adaptor plates or insets



99765

99780

ITEM #	DESCRIPTION	DIMENSIONS (L X W X D): IN (CM)	CASE LOT
99765	Standard edge S/S	19.8 x 11.9 x 6.4 (50.3 x 30.2 x 16.3)	1
99780	Dripless S/S	19.8 x 11.9 x 6.6 (50.3 x 30.2 x 16.8)	1
99785	Aluminum	19.9 x 11.9 x 6.4 (50.5 x 30.2 x 16.3)	1

Plate Rests

- 18-gauge stainless steel
- Designed for 2-Series only
- Surface width: 7" (17.8 cm)
- Removable



ITEM #	DESCRIPTION	CASE LOT
38992*	24" (61 cm) plate rest with mounting kit	1
38993*	46" (117 cm) plate rest with mounting kit	1
38994*	60" (152 cm) plate rest with mounting kit	1

*Add NF in front of the item number for non-folding model

Tray Slides and Cutting Boards

- Polyethylene cutting boards
- 18-gauge 300 series stainless tray slide
- Fold-down mounting brackets
- Cutting boards add 4" (10.2 cm) and tray slides add 5½" (14 cm) to width of unit in folded position



TRAY SLIDE	CUTTING BOARD	DESCRIPTION	CASE LOT
39924*	39824*	Fits 24" (61 cm)	1
39946*	39846*	Fits 46" (117 cm)	1
39960*	39860*	Fits 60" (152 cm)	1

Note: Affordable Portable™ equipment orders cannot be canceled or returned
 *Add NF in front of the item number for non-folding model

ServeWell®

BACK-OF-HOUSE

HOT FOOD TABLES // Page 100

COLD FOOD TABLES // Page 101

STREAMLINED HOT FOOD TABLES // Page 101

FOOD TABLE ACCESSORIES // Page 102



Hot Food Tables*

- Thermoset wells cannot pit or rust
- Use standard adaptor plates and insets for serving flexibility
- 38099: Optional Caster Set has four 4" (10.2 cm) swivel wheels – two with brakes
- Recommended for use with up to 4" (10.2 cm) deep full- or fractional-size pans; well depth is 6¼"



ITEM #	DESCRIPTION	DIMENSIONS: IN (CM)	VOLTS**	WATTS PER WELL	WATTS TOTAL	ELECTRICAL SERVICE (A)	AMPS	PLUG
700W/120V								
38102	2-well hot food table	32 x 32 x 34 (81.3 x 81 x 86)	120V	700	1400	15	11.7	5-15P
38103	3-well hot food table	46 x 32 x 34 (116.8 x 81 x 86)	120V	700	2100	30	17.5	5-30P
38104	4-well hot food table	61¼ x 32 x 34 (155.6 x 81 x 86)	120V	700	2800	30	23.3	5-30P
38105	5-well hot food table	76 x 32 x 34 (193 x 81 x 86)	120V	700	3500	50	29.2	5-50P
480W/120V								
38002	2-well hot food table	32 x 32 x 34 (81.3 x 81 x 86)	120V	480	960	15	8	5-15P
38003	3-well hot food table	46 x 32 x 34 (116.8 x 81 x 86)	120V	480	1440	15	12	5-15P
38004	4-well hot food table	61¼ x 32 x 34 (155.6 x 81 x 86)	120V	480	1920	20	16	5-20P
38005	5-well hot food table	76 x 32 x 34 (193 x 81 x 86)	120V	480	2400	30	20	5-30P
600-800W/208-240V								
38116	2-well hot food table	32 x 32 x 34 (81.3 x 81 x 86)	208-240V	600-800	1200-1600	15	6.7	6-15P
38117	3-well hot food table	46 x 32 x 34 (116.8 x 81 x 86)	208-240V	600-800	1800-2400	15	10	6-15P
38118	4-well hot food table	61¼ x 32 x 34 (155.6 x 81 x 86)	208-240V	600-800	2400-3200	20	13.3	6-20P
38119	5-well hot food table	76 x 32 x 34 (193 x 81 x 86)	208-240V	600-800	3000-4000	30	16.6	6-30P

*Dedicated circuit may be required for higher currents **Single phase only Note: ServeWell® Hot Food Table orders cannot be canceled or returned



DIRECT-CONTACT HEATING SYSTEM: No Vents = High Efficiency

With a heating element in direct contact with the water and Vollrath's exclusive thermoset fiber-reinforced resin well, little heat is lost and the need for vents is eliminated



Cold Food Tables

- Stainless steel body, shelf, and legs
- Stainless steel 6" (15.2 cm) ice well with drain
- Accommodates full- and fractional-size steam table pans



ITEM #	DESCRIPTION	WELL LENGTH: IN (CM)
38012	Two-pan cold food table	24¾ (63)
38013	Three-pan cold food table	37½ (95)
38014	Four-pan cold food table	50¼ (128)
38015	Five-pan cold food table	63 (160)

Note: ServeWell® Cold Table orders cannot be canceled or returned



Streamlined Hot Food Tables

- Designed to hold heated prepared foods at temperatures above the HACCP "danger zone" of 140°F (60°C)
- Accept full-size or fractional-size pans to 4" (10.2 cm) deep and can be used with standard adaptor plates and insets for serving flexibility
- Thermoset fiber-reinforced resin wells are self-insulating for maximum energy efficiency – will not rust or pit
- Thermostatic heat controls
- Low-water indicator light – eliminates guesswork
- Dome heating elements – use up to 25% less energy and concentrate energy into the wells
- Nonstick surface on heating elements helps reduce scale buildup for easy cleaning and longer operating life
- 10 ft (3 m) power cord bottom-mounted
- Standard adjustable stationary legs or optional caster set
- Shipped knocked down
- Optional casters – 38099
- Optional cutting board



ITEM #	DESCRIPTION	DIMENSIONS: IN (CM)	VOLTS**	WATTS PER WELL	WATTS TOTAL	ELECTRICAL SERVICE (A)	AMPS	PLUG
480W/120V								
38203	3-well	46 x 29½ x 34 (116.8 x 74.9 x 86)	120V	480	1440	15	12	5-15P
38204	4-well	61¼ x 29½ x 34 (155.6 x 74.9 x 86)	120V	480	1920	20	16	5-20P
38205	5-well	76 x 29½ x 34 (193 x 74.9 x 86)	120V	480	2400	30	20	5-30P
700W/120V								
38213	3-well	46 x 29½ x 34 (116.8 x 74.9 x 86)	120V	700	2100	30	17.5	5-30P
38214	4-well	61¼ x 29½ x 34 (155.6 x 74.9 x 86)	120V	700	2800	30	23.3	5-30P
38215	5-well	76 x 29½ x 34 (193 x 74.9 x 86)	120V	700	3500	50	29.2	5-50P
600-800W/208-240V								
38217	3-well	46 x 29½ x 34 (116.8 x 74.9 x 86)	208-240V	600-800	1800-2400	15	10	6-15P
38218	4-well	61¼ x 29½ x 34 (155.6 x 74.9 x 86)	208-240V	600-800	2400-3200	20	13.3	6-20P
38219	5-well	76 x 29½ x 34 (193 x 74.9 x 86)	208-240V	600-800	3000-4000	30	16.6	6-30P
OPTIONAL CUTTING BOARDS								
2342901	Cutting board	46½ x 6¼ (118.1 x 15.875)	—	—	—	—	—	—
2343101	Cutting board	61¼ x 6¼ (155.6 x 15.875)	—	—	—	—	—	—
2343201	Cutting board	76 x 6¼ (193 x 15.875)	—	—	—	—	—	—
OPTIONAL CASTER SET								
38099	Caster set, 4" (10.2 cm) swivel wheels, two with brakes	—	—	—	—	—	—	—

Dedicated circuit may be required for higher currents

**Single phase only

Note: ServeWell® Hot Food Table orders cannot be canceled or returned

Food Table Accessories



WORK/SINGLE OVERSHELF WITHOUT ACRYLIC PANEL*

ITEM #	DIMENSIONS (L X W X H): IN (CM)
38042	32 x 10 x 13 (81.3 x 25.4 x 33)
38043	46 x 10 x 13 (116.8 x 25.4 x 33)
38044	61¼ x 10 x 13 (155.6 x 25.4 x 33)
38045	76 x 10 x 13 (193 x 25.4 x 33)

DOUBLE-DECK OVERSHELF WITHOUT ACRYLIC PANEL*

ITEM #	DIMENSIONS (L X W X H): IN (CM)
38032	32 x 10 x 26 (81.3 x 25.4 x 66)
38033	46 x 10 x 26 (116.8 x 25.4 x 66)
38034	61¼ x 10 x 26 (155.6 x 25.4 x 66)
38035	76 x 10 x 26 (193 x 25.4 x 66)

*For units only with 4 guide holes per side

SINGLE-DECK CAFETERIA GUARDS WITH ACRYLIC PANEL*

ITEM #	DIMENSIONS (L X W X H): IN (CM)
38052	32 x 10 x 13 (81.3 x 25.4 x 33)
38053	46 x 10 x 13 (116.8 x 25.4 x 33)
38054	61¼ x 10 x 13 (155.6 x 25.4 x 33)
38055	76 x 10 x 13 (193 x 25.4 x 33)

OPTIONAL CUSTOMER SIDE POLY CUTTING BOARDS WITH MOUNTING KIT* **

ITEM #	DIMENSIONS (L X W X H): IN (CM)
38072	32 x 8 x 1 (81.3 x 20.3 x 2.5)
38073	46 x 8 x 1 (116.8 x 20.3 x 2.5)
38074	61¼ x 8 x 1 (155.6 x 20.3 x 2.5)
38075	76 x 8 x 1 (193 x 20.3 x 2.5)

**Replacement part

BUFFET BREATH GUARDS*

ITEM #	DIMENSIONS (L X W X H): IN (CM)
38062	32 x 35½ x 23½ (81.3 x 89.8 x 59.7)
38063	46 x 35½ x 23½ (116.8 x 89.8 x 59.7)
38064	61¼ x 35½ x 23½ (155.6 x 89.8 x 59.7)
38065	76 x 35½ x 23½ (193 x 89.8 x 59.7)

PLATE RESTS

ITEM #	DIMENSIONS (L X W X H): IN (CM)
38092	32 x 8 x 1 (81.3 x 20.3 x 2.5)
38093	46 x 8 x 1 (116.8 x 20.3 x 2.5)
38094	61¼ x 8 x 1 (155.6 x 20.3 x 2.5)
38095	76 x 8 x 1 (193 x 20.3 x 2.5)

CASTER SETS

ITEM #	DESCRIPTION
38099	4" caster set, two w/brakes
3809934	4" caster set, two w/brakes, ADA HT

How to Use

APPENDIX

Alphabetical Index

Products are listed in alphabetical order. When searching, look for broad product categories followed by details. For example, if you're searching for a utility cart, look under "Carts, Utility."

ITEM.....PAGE

2-Series Affordable Portable™	93-98
4-Series Signature Server®	83-92
6-Series V-Class Custom	60-82

A

Accessories, 2-Series	98
Accessories, 4-Series	91-92
Accessories, Induction Dry Well Drop-Ins	9
Accessories, Round Induction Drop-Ins	11
Accessories, Serve Well®, Back of House	102
Affordable Portable™, 2-Series	93-98
Affordable Portable™, 2-Series, Accessories	99
Affordable Portable™, 2-Series, Cashier Station	98
Affordable Portable™, 2-Series, Cold Food Stations	97
Affordable Portable™, 2-Series, Hot Food Stations	97
Affordable Portable™, 2-Series, Hot Food Stations Deluxe	96
Affordable Portable™, 2-Series, Refrigerated Food Station	96
Affordable Portable™, 2-Series, Utility Stations	98

B

Bain Marie Drop-Ins	17
Base Configuration, 4-Series	86-87
Breath Guards	39-43
Breath Guards, 4-Series	89-90
Breath Guards, 6-Series	28-29
Breath Guards, Stainless Steel Counters, 4-Series	90
Buffet Induction Warmer Drop-Ins	28
Buffet Tables, Wood	82

C

Cashier Station, Affordable Portable™, 2-Series	98
Cayenne® Heat & Light Strips	44-46
Classic Speed-Serve Options, 4-Series	90
Cold Drop-Ins	21-24
Cold Food Stations, Affordable Portable™, 2-Series	97
Cold Food Tables, Serve Well®, Back of House	101
Color and Texture Options, 4-Series	88
Components, Drop-In	4-38
Construction Materials, 6-Series	64-65
Countertops, 4-Series	88
Countertops, 6-Series	68-69
Cup Dispensers	35

D

Décor Materials, 6-Series	22-23
Dispensers, Cup	35
Dispensers, In-Counter	34-38
Dispensers, Lid	34-36
Dispensers, LidSaver™	34-36
Dispensers, Napkin	36

Numerical Index

Item numbers starting with "0" shown first. Then numeric index is sorted by the number of digits (or numbers before dash (-) or a letter, if applicable). Asterisk denotes incomplete item number. See page number for details.

ITEM.....PAGE

Dispensers, Straw	38
Display Cabinets, Drop-Ins	29
Drop-Ins, Bain Marie	17
Drop-Ins, Display Cabinets	29
Drop-Ins, Hot	14-20
Drop-Ins, Hot/Cold Combination	25
Drop-Ins, Induction	6-11
Drop-Ins, Non-Refrigerated	22
Drop-Ins, Refrigerated/Cold	21-24
Drop-Ins, Refrigerated Frost Top	24
Drop-Ins, Short Side	18
Drop-Ins, Soup	10-11
Drop-Ins, Warmers	26-29

E

Electrical, 2-Series	94
Electrical, 4-Series	91
Electrical, 6-Series	73
Equipment, 6-Series	70-71

F

Fabricated Wells	15
Food Courts	76-79
Foodservice Carts	76-79

H

Heat and Light Strips	44-46
Heat and Light Strips, 4-Series	90
Heated Display Cabinets	29
Hot/Cold Combination Drop-Ins	25
Hot Drop-Ins	14-20
Hot Food Stations, Affordable Portable™, 2-Series	97
Hot Food Stations Deluxe, Affordable Portable™, 2-Series	96
Hot Food Tables, Serve Well®, Back of House	100
Hot Well Drop-Ins	15, 19-20

I

In-Counter Dispenser	34-38
Induction Drop-Ins, Modular	6-11
Induction Drop-Ins, Ranges/Warmers	26-29

L

Lid Dispensers	34-36
LidSaver™ Dispensers	34-36
Light and Heat Strips	44-46
Light and Heat Strips, 4-Series	90

M

Mobile Food Bars	76-79
Modular Carts and Kiosks	76-79
Modular Drop-Ins	6-7, 14, 17
ModuServ In-Counter Dispenser System	37

ITEM.....PAGE

N

Napkin Dispensers	36
Non-Refrigerated Drop-Ins	22

P

Plumbing, 6-Series	73
--------------------------	----

R

Refrigerated/Cold Drop-Ins	21-24
Refrigerated Food Station, Affordable Portable™, 2-Series	96
Refrigerated Frost Top	24

S

Series Comparison	58-59
Serve Well®, Back of House	99
Serve Well®, Back of House, Accessories	102
Serve Well®, Back of House, Cold Food Tables	101
Serve Well®, Back of House, Hot Food Tables	100
Serve Well®, Back of House, Streamlined Hot Food Tables	101
Serving Lines, Affordable Portable™	93-98
Serving Lines, Signature Server®	83-92
Serving Lines, V-Class Series	60-82
Short Side Drop-Ins	18
Signature Server® 4-Series	83-92
Sinks	30-33
Soup Drop-Ins	10-11
Straw Dispensers	38
Streamlined Hot Food Tables, Serve Well®, Back of House	101

T

Table, Induction Buffet	82
-------------------------------	----

U

Utility Stations, Affordable Portable™, 2-Series	98
--	----

V

V-Class Custom, 6-Series	60-82
--------------------------------	-------

W

Warmer Drop-Ins	26-29
Waste Chutes	32
Waste Receptacle Doors	37
Wood Buffet Tables	82

ITEM.	PAGE	ITEM.	PAGE	ITEM.	PAGE	ITEM.	PAGE	ITEM.	PAGE	ITEM.	PAGE	ITEM.	PAGE
1VW		36125.....	87	36396.....	90	36471.....	19	36982.....	92	37563.....	92	38711.....	96
1VW.....	35	36126.....	87	36397.....	90	36472.....	19	36983.....	92	37570.....	92	38712.....	96
1Y402.....	32	36127.....	87	36398.....	90	36473.....	19	36984.....	92			38713.....	96
3Y0502.....	32	36130.....	87	36399.....	19	36474.....	19	36985.....	92	38002		38714.....	96
3Y0505.....	32	36140.....	87	36400.....	19	36475.....	19	36986.....	92	38002.....	100	38715.....	96
5IPF25.....	9	36143.....	87	36401.....	90	36476.....	20			38003.....	100	38716.....	96
5IPF40.....	9	36145.....	87	36402.....	90	36490.....	21	37001		38004.....	100	38717.....	96
5IPH25.....	9	36146.....	87	36403.....	90	36490R.....	21	37001.....	87	38005.....	100	38718.....	96
5IPH40.....	9	36150.....	87	36404.....	19	36491.....	22	37002.....	87	38012.....	101	38720.....	97
8Y802.....	32	36160.....	87	36405.....	19	36500.....	17	37012.....	87	38013.....	101	38720A.....	97
101-1-1.....	30	36165.....	87	36406.....	19	36502.....	17	37013.....	87	38014.....	101	38720N.....	97
101-1-2.....	30	36166.....	87	36407.....	19	36640.....	18	37014.....	87	38015.....	101	38720W.....	97
102-1-1.....	30	36170.....	87	36408.....	19	36641.....	18	37015.....	87	38032.....	102	38724.....	97
102-1-2.....	30	36175.....	87	36409.....	20	36642.....	18	37020.....	87	38033.....	102	38725.....	97
120Y02.....	32	36176.....	87	36411.....	90	36643.....	18	37021.....	87	38034.....	102	38726.....	97
131-8.....	30	36185.....	87	36412.....	90	36644.....	18	37022.....	87	38035.....	102	38727.....	96
131-9.....	30	36191.....	87	36413.....	90	36645.....	18	37023.....	87	38042.....	102	38728.....	96
141-0.....	33	36195.....	87	36419.....	24	36646.....	18	37025.....	87	38043.....	102	38729.....	96
141-0C.....	33	36212.....	87	36420.....	24	36647.....	18	37026.....	87	38044.....	102	38730.....	96
155-4.....	32	36213.....	87	36421.....	90	36648.....	18	37027.....	87	38045.....	102	38731.....	96
173-1.....	30	36214.....	87	36422.....	90	36649.....	18	37030.....	87	38052.....	102	38732.....	96
173-4-2.....	32	36220.....	87	36423.....	90	36650.....	18	37040.....	87	38053.....	102	38733.....	96
229-1.....	30	36230.....	87	36424.....	24	36651.....	18	37043.....	87	38054.....	102	38734.....	96
1410-0.....	33	36240.....	87	36426.....	24	36652.....	22	37045.....	87	38055.....	102	38735.....	96
1410CS.....	33	36243.....	87	36428.....	24	36653.....	22	37046.....	87	38062.....	102	38736.....	96
1410T.....	33	36245.....	87	36429.....	24	36654.....	21	37047.....	87	38063.....	102	38737.....	96
1411.....	33	36250.....	87	36429R.....	24	36655.....	22	37050.....	87	38064.....	102	38738.....	96
1551.....	32	36260.....	87	36430.....	24	36656.....	22	37057.....	87	38065.....	102	38760.....	97
1554-C.....	32	36265.....	87	36430R.....	24	36657.....	21	37060.....	87	38072.....	102	38761.....	97
1734-C.....	32	36270.....	87	36431.....	90	36658.....	22	37065.....	87	38073.....	102	38762.....	97
2004.....	33	36275.....	87	36432.....	90	36659.....	22	37066.....	87	38074.....	102	38763.....	97
2005.....	32	36285.....	87	36433.....	90	36660.....	21	37067.....	87	38075.....	102	38764.....	97
2612.....	32	36291.....	87	36434.....	24	36680.....	88	37070.....	87	38092.....	102	38765.....	97
2613.....	32	36295.....	87	36434R.....	24	36681.....	88	37075.....	87	38093.....	102	38766.....	97
7400P.....	32	36300.....	90	36436.....	24	36682.....	88	37076.....	87	38094.....	102	38767.....	96
7466.....	33	36301.....	90	36436R.....	24	36683.....	88	37077.....	87	38095.....	102	38768.....	96
9101-1.....	31	36302.....	90	36438.....	24	36685.....	88	37080.....	87	38099.....	101, 102	38769.....	96
9102-1.....	31	36303.....	90	36438R.....	24	36686.....	88	37085.....	87	38102.....	100	38770.....	96
9103-1.....	31	36337.....	90	36440.....	90	36687.....	88	37091.....	87	38103.....	100	38771.....	96
10101-0.....	31	36339.....	90	36441.....	23	36688.....	88	37095.....	87	38104.....	100	38772.....	96
10101-1P.....	31	36341.....	90	36441R.....	23	36689.....	88	37310.....	90	38105.....	100	38773.....	96
10102-1.....	31	36343.....	90	36442.....	23	36690.....	88	37311.....	90	38116.....	100	38774.....	96
10103-1.....	31	36347.....	87	36442R.....	23	36691.....	88	37312.....	90	38117.....	100	38775.....	96
12065-2.....	31	36352.....	15	36444.....	23	36692.....	88	37313.....	90	38118.....	100	38776.....	96
12065-3.....	31	36353.....	15	36444R.....	23	36693.....	88	37320.....	90	38119.....	100	38777.....	96
12101-1.....	31	36354.....	15	36446.....	23	36694.....	88	37321.....	90	38203.....	101	38778.....	96
12102-1.....	31	36355.....	15	36446R.....	23	36695.....	88	37322.....	90	38204.....	101	38905.....	97
12103-1.....	31	36356.....	15	36447.....	87	36696.....	88	37323.....	90	38205.....	101	38926.....	97
12121-1.....	31	36357.....	87	36448.....	23	36697.....	88	37509.....	92	38213.....	101	38927.....	97
12122-1.....	31	36358.....	15	36448R.....	23	36913-2.....	91	37510.....	92	38214.....	101	38928.....	97
12123-1.....	31	36359.....	15	36450.....	22	36914-2.....	91	37511.....	92	38215.....	101	38930.....	97
12123-2.....	31	36360.....	15	36451.....	22	36915-2.....	91	37512.....	92	38217.....	101	38931.....	97
16141-1.....	31	36361.....	90	36452.....	22	36916-2.....	91	37513.....	92	38218.....	101	38932.....	97
		36363.....	90	36453.....	22	36921.....	92	37514.....	92	38219.....	101	38935.....	96
36112		36367.....	87	36454.....	22	36930.....	91	37519.....	92	38700.....	97	38936.....	96
36112.....	87	36368.....	15	36456.....	24	36931.....	91	37520.....	92	38701.....	97	38937.....	96
36113.....	87	36369.....	15	36456R.....	24	36936.....	91	37521.....	92	38702.....	97	38945.....	96
36114.....	87	36371.....	90	36457.....	87	36937.....	91	37522.....	92	38703.....	97	38946.....	96
36115.....	87	36373.....	90	36462.....	17	36938.....	91	37523.....	92	38704.....	97	38947.....	96
36116.....	87	36377.....	87	36463.....	17	36938-2.....	91	37524.....	92	38705.....	97	38950.....	96
36117.....	87	36390.....	90	36464.....	17	36939.....	91	37551.....	92	38706.....	97	38951.....	96
36120.....	87	36392.....	90	36465.....	17	36939-2.....	91	37552.....	92	38707.....	97	38952.....	96
36121.....	87	36393.....	90	36466.....	19	36940.....	91	37553.....	92	38708.....	96	38960.....	96
36122.....	87	36394.....	90	36467.....	19	36941.....	91	37561.....	92	38709.....	96	38961.....	96
36123.....	87	36395.....	90	36468.....	87	36981.....	92	37562.....	92	38710.....	96	38962.....	96

38992.....98	39935.....96	72560.....16	97066.....86	98654.....42	3640080.....19	3646601.....19
38993.....98	39936.....96	72610.....16	97067.....86	98660.....42	3640081.....19	3646610.....19
38994.....98	39937.....96	72702.....45	97070.....86	98661.....42	3640401.....19	3646611.....19
	39945.....96	72703.....45	97075.....86	98662.....42	3640410.....19	3646660.....19
39701	39946.....98	72705.....45	97076.....86	98663.....42	3640411.....19	3646661.....19
39701.....97	39947.....96	72706.....45	97077.....86	98707.....87	3640450.....19	3646680.....19
39702.....97	39948.....96	72708.....45	97080.....86	98708.....87	3640451.....19	3646681.....19
39703.....97	39950.....96	72709.....45	97084.....86	98710.....87	3640460.....19	3646701.....19
39704.....97	39951.....96	72711.....45	97085.....86	98711.....87	3640461.....19	3646710.....19
39705.....97	39952.....96	72712.....45	97086.....86	98790.....92	3640470.....19	3646711.....19
39706.....97	39959.....96	72714.....45	97212.....86	98829.....92	3640471.....19	3646760.....19
39707.....96	39960.....98	72715.....45	97215.....86	98831.....92	3640480.....19	3646761.....19
39708.....96	39961.....96	72717.....45	97216.....86	98835.....88	3640481.....19	3646780.....19
39709.....96	39962.....96	72718.....45	97220.....86	98836.....88	3640501.....19	3646781.....19
39710.....96		72720.....45	97221.....86	98851.....92	3640510.....19	3647110.....19
39711.....96	40842	72721.....45	97222.....86	98852.....92	3640511.....19	3647160.....19
39712.....96	40842.....29	72723.....45	97223.....86	98855-5.....91	3640550.....19	3647180.....19
39713.....96	40843.....29	72724.....45	97233.....86	98888.....87	3640551.....19	3647210.....19
39714.....96	40844.....29	72726.....45	97312.....86	99305.....87	3640560.....19	3647250.....19
39715.....96	40845.....29	72727.....45	97313.....86	99765.....98	3640561.....19	3647260.....19
39716.....96	40846.....29	72729.....45	97314.....86	99780.....98	3640570.....19	3647270.....19
39717.....96	40847.....29	72730.....45	97330.....86	99785.....98	3640571.....19	3647280.....19
39718.....96	44140.....46	72732.....45	97340.....86		3640580.....19	3647310.....19
39724.....97	44145.....46	72733.....45	97343.....86	201250	3640581.....19	3647350.....19
39725.....97	44504.....46	74701D.....11	97345.....86	201250.....30	3640610.....19	3647360.....19
39726.....97	44545.....46	74701DW.....11	97346.....86	201260.....30	3640650.....19	3647370.....19
39727.....96	44546.....46	75522.....82	97347.....86	212560.....30	3640660.....19	3647380.....19
39728.....96	47488.....11	75523.....82	97350.....86	741101D.....11	3640670.....19	3647410.....19
39729.....96	47490.....11	75524.....82	97357.....86	741101DW.....11	3640680.....19	3647450.....19
39730.....96		75525.....82	97360.....86	1789718.....46	3640701.....19	3647460.....19
39731.....96	55278		97365.....86	1789724.....46	3640710.....19	3647470.....19
39732.....96	55278.....43	88184	97366.....86	1789730.....46	3640711.....19	3647480.....19
39733.....96	55279.....43	88184.....11	97367.....86	1789736.....46	3640750.....19	3647510.....19
39734.....96	55280.....43	88204.....11	97370.....86	1789742.....46	3640751.....19	3647550.....19
39735.....96	55281.....43	89260.....40	97375.....86	1789748.....46	3640760.....19	3647560.....19
39736.....96	58814.....27	89265.....40	97376.....86	1789754.....46	3640761.....19	3647570.....19
39737.....96	59501.....28	89270.....40	97391.....86	1789760.....46	3640770.....19	3647580.....19
39738.....96	59502DW.....27	89271.....40	97392.....86	1789766.....46	3640771.....19	3647610.....20
39761.....97	59503LNDW.....28	89280.....40	97393.....86	1789772.....46	3640780.....19	3647650.....20
39762.....97	59503LNDW02.....28	89281.....40	98400.....28	2342901.....101	3640781.....19	3647660.....20
39763.....97	59503SBDW.....28	89282.....40	98401.....41	2343101.....101	3640801.....19	3647670.....20
39764.....97	59503SBDW02.....28	89283.....40	98402.....41	2343201.....101	3640810.....19	3647680.....20
39765.....97	59508DW.....28	89284.....40	98403.....41	2897451-2.....92	3640811.....19	3664020.....18
39766.....97	59601.....28	89285.....40	98404.....41	2897452-2.....92	3640850.....19	3664030.....18
39767.....96	59602.....28	89286.....40	98607.....90		3640851.....20	3664120.....18
39768.....96	59603.....28	89287.....40	98616.....88	3639901	3640860.....20	3664130.....18
39769.....96	59605.....28	89288.....40	98617.....88	3639901.....19	3640861.....20	3664220.....18
39770.....96	59641.....28	89289.....40	98622.....90	3639910.....19	3640870.....20	3664230.....18
39771.....96	59642.....28		98623.....90	3639911.....19	3640871.....20	3664320.....18
39772.....96	59643.....28	97013	98624.....90	3639950.....19	3640880.....20	3664330.....18
39773.....96	59645.....28	97013.....86	98625.....90	3639951.....19	3640881.....20	3664420.....18
39774.....96		97014.....86	98626.....42	3639960.....19	3640901.....20	3664430.....18
39775.....96	69505	97025.....86	98627.....42	3639961.....19	3640910.....20	3664520.....18
39776.....96	69505.....27	97026.....86	98628.....42	3639970.....19	3640911.....20	3664530.....18
39777.....96	69508.....27	97027.....86	98633.....42	3639971.....19	3640950.....20	3664620.....18
39778.....96	69521.....27	97030.....86	98634.....42	3639980.....19	3640951.....20	3664630.....18
39824.....98	69524.....27	97040.....86	98635.....42	3639981.....19	3640960.....20	3664720.....18
39846.....98	69584.....27	97043.....86	98636.....42	3640001.....19	3640961.....20	3664730.....18
39860.....98		97045.....86	98637.....42	3640010.....19	3640970.....20	3664820.....18
39924.....98	72001	97046.....86	98638.....42	3640011.....19	3640971.....20	3664830.....18
39926.....97	72001.....16	97047.....86	98639.....42	3640050.....19	3640980.....20	3664920.....18
39927.....97	72105.....16	97050.....86	98640.....42	3640051.....19	3640981.....20	3664930.....18
39928.....97	72107.....16	97057.....86	98650.....42	3640060.....19	3646210.....17	3665020.....18
39930.....97	72109.....16	97060.....86	98651.....42	3640061.....19	3646310.....17	3665030.....18
39931.....98	72111.....16	97061.....86	98652.....42	3640070.....19	3646410.....17	3665120.....18
39932.....98	72112.....16	97065.....86	98653.....42	3640071.....19	3646510.....17	3665130.....18

3667301DA	25	3893746	96	9882008	92	FC-6IH-01208	9	LP55279	43	PB89274	40	R3873346	95
3667302D	25	3894560	96	36501208	17	FC-6IH-02120	9	LP55280	43	PB89280	40	R3873446	95
3667302DA	25	3894660	96	36501240	17	FC-6IH-02208	9	LP55281	43	PB89281	40	R3873546	95
3667402D	25	3894760	96	36503208	17	FC-6IH-03120	9	LP55315	43	PB89282	40	R3873660	95
3667402DA	25	3895046	96	36503240	17	FC-6IH-03208	9	LP55316	43	PB89283	40	R3873760	95
3809934		3895146	96	36504208	17	FC-6IH-04208	9	LP55317	43	PB89284	40	R3873860	95
3809934	102	3895246	96	36504240	17	FC-6IH-05208	9	LP55318	43	PB89285	40	R3877346	95
3870146	97	3896060	96	36505208	17	FC-6IH-06208	9	LP55319	43	PB89286	40	R3877446	95
3870246	97	3896160	96	36505240	17	FMDL-2V	36	LS02IB	34	PB89287	40	R3877546	95
3870346	97	3896260	96	36506208	17	FMDL-3H	36	LS02IS18B	34	PB89288	40	R3877660	95
3870460	97	5950145		36506240	17	FMDL-3V	36	LS02IVB	34	PB89289	40	R3877760	95
3870560	97	5950145	82	270280114	50	FMF	36	LS02MS18B	34	R		R3877860	95
3870660	97	5950170	82	270290114	50	FMHVN-1	36	LS02MVS18B	34	R38713	95	R3895046	95
3870746	96	5950275	28	C		FMHVN-2	36	LS02PB	34	R38714	95	R3895146	95
3870846	96	5950280	28	CADJ-1	35	FML-1	36	LS02PS18B	34	R38715	95	R3895246	95
3870946	96	5960810	29	CADJ-2	35	FML-2	36	LS02PVB	34	R38716	95	R3896060	95
3871060	96	5960820	29	CADJ-3	35	FML-2V	36	M		R38717	95	R3896160	95
3871160	96	5960835	29	CADJ-4	35	FML-3	36	MB-1	37	R38718	95	R3896260	95
3871260	96	5960845	29	C1VW	35	FML-3V	36	MCM-1	37	R38733	95	RDE7136	29
3871346	96	5960910	29	CB98626	42	FML-3VS	36	MLM-1	37	R38734	95	RDE7148	29
3871446	96	5960920	29	CB98627	42	FML-4V	36	MN-2	37	R38735	95	RDE7160	29
3871546	96	5960935	29	CB98628	42	FML-4VS	36	MR-1.5	37	R38736	95	T	
3871660	96	5960945	29	CB98633	42	FMN-1	36	MR-2	37	R38737	95	T38707	95
3871760	96	6958301		CB98634	42	FMNL-1	36	MRBM-1	37	R38738	95	T38708	95
3871860	96	6958301	27	CB98635	42	FMS	36	MRBM-2	37	R38773	95	T38709	95
3872460	97	7286000		CB98636	42	FMS-1A	36	MRBM-3	37	R38774	95	T38710	95
3872560	97	7286000	44	CB98637	42	FMS-2A	36	MS-2A	37	R38775	95	T38711	95
3872660	97	7286002	44	CB98638	42	FMS-3	36	MT-1	37	R38776	95	T38712	95
3872746	96	7286100	44	CB98639	42	FMS-4	36	MT-1.5	37	R38777	95	T38727	95
3872846	96	7286102	44	CB98640	42	FMS-5	36	MT-2	37	R38778	95	T38727A	95
3872946	96	7286200	44	CB98650	42	FMT-1	36	MW-1	37	R38950	95	T38727N	95
3873060	96	7286202	44	CB98651	42	G		N		R38951	95	T38727W	95
3873160	96	7286300	44	CB98652	42	G1VW	35	N36300	90	R38952	95	T38728	95
3873260	96	7286302	44	CB98653	42	GB98400	41	N36301	90	R38960	95	T38728A	95
3873346	96	7286400	44	CB98654	42	GB98401	41	N36302	90	R38961	95	T38728N	95
3873446	96	7286402	44	CB98660	42	GB98402	41	N36303	90	R38962	95	T38728W	95
3873546	96	7286500	44	CB98661	42	GB98403	41	N36337	90	R39713	95	T38729	95
3873660	96	7286502	44	CB98662	42	GB98404	41	N36339	90	R39714	95	T38729A	95
3873760	96	7286600	44	CB98663	42	GB98405	41	N36341	90	R39715	95	T38729N	95
3873860	96	7286602	44	E		GB98406	41	N36343	90	R39716	95	T38729W	95
3876146	97	7286700	44	E6WC02	32	GB98407	41	N36361	90	R39717	95	T38730	95
3876246	97	7286702	44	E9WC02	32	GB98408	41	N36363	90	R39718	95	T38730A	95
3876346	97	7286800	44	E06064-KB	32	GB98409	41	N36371	90	R39733	95	T38730N	95
3876460	97	7286802	44	F		GB98410	41	N36373	90	R39734	95	T38730W	95
3876560	97	7286900	44	FAC-3	23	GB98411	41	N37310	90	R39735	95	T38731	95
3876660	97	7286902	44	FAC-4	23	GB98412	41	N37311	90	R39736	95	T38731A	95
3876746	96	7552280	82	FAC-5	23	GB98413	41	N37312	90	R39737	95	T38731N	95
3876846	96	7552281	82	FC-4DH-01120-I	14	GB98414	41	N37313	90	R39738	95	T38731W	95
3876946	96	7552282	82	FC-4DH-01208-I	14	GB98415	41	N98607	90	R39773	95	T38732	95
3877060	96	7552283	82	FC-4DH-01120-T	14	GB98416	41	N9860206	90	R39774	95	T38732A	95
3877160	96	7552284	82	FC-4DH-01208-T	14	GB98417	41	N9861006	90	R39775	95	T38732N	95
3877260	96	7552380	82	FC-4DH-02120-I	14	GB98418	41	P		R39776	95	T38732W	95
3877346	96	7552381	82	FC-4DH-02208-I	14	GB98419	41	PB89260	40	R39777	95	T38767	95
3877446	96	7552382	82	FC-4DH-02120-T	14	H		PB89261	40	R39778	95	T38768	95
3877546	96	7552383	82	FC-4DH-02208-T	14	HDE7136	29	PB89262	40	R39950	95	T38769	95
3877660	96	7552384	82	FC-4DH-03120-I	14	HDE7148	29	PB89263	40	R39951	95	T38770	95
3877760	96	9860206		FC-4DH-03120-T	14	HDE7160	29	PB89264	40	R39952	95	T38771	95
3877860	96	9860206	90	FC-4DH-03208-I	14	K		PB89265	40	R39959	95	T38772	95
3892646	97	9861006	90	FC-4DH-03208-T	14	K1410-C	33	PB89266	40	R39961	95	T38935	95
3892746	97	9861707	90	FC-4DH-04208-I	14	K1410-CP	33	PB89267	40	R39962	95	T38936	95
3892846	97	9882001	92	FC-4DH-04208-T	14	K1410CS	33	PB89268	40	R3871346	95	T38937	95
3893060	97	9882003	92	FC-4DH-05208-I	14	K1554-C	32	PB89269	40	R3871446	95	T38945	95
3893160	97	9882004	92	FC-4DH-05208-T	14	K1734-C	32	PB89270	40	R3871546	95	T38946	95
3893260	97	9882005	92	FC-4DH-06208-I	14	L		PB89271	40	R3871660	95	T38947	95
3893546	96	9882006	92	FC-4DH-06208-T	14	LP55277	43	PB89272	40	R3871760	95	T39707	95
3893646	96	9882007	92	FC-6IH-01120	9	LP55278	43	PB89273	40	R3871860	95	T39708	95

T39709.....95	T39729.....95	T39732.....95	T39937.....95	T3872746N.....95	T3873060N.....95	T3876946.....95
T39710.....95	T39729A.....95	T39732A.....95	T39945.....95	T3872746W.....95	T3873060W.....95	T3877060.....95
T39711.....95	T39729N.....95	T39732N.....95	T39947.....95	T3872846.....95	T3873160.....95	T3877160.....95
T39712.....95	T39729W.....95	T39732W.....95	T39948.....95	T3872846A.....95	T3873160A.....95	T3877260.....95
T39727.....95	T39730.....95	T39767.....95	T3870746.....95	T3872846N.....95	T3873160N.....95	T3893546.....95
T39727A.....95	T39730A.....95	T39768.....95	T3870846.....95	T3872846W.....95	T3873160W.....95	T3893646.....95
T39727N.....95	T39730N.....95	T39769.....95	T3870946.....95	T3872946.....95	T3873260.....95	T3893746.....95
T39727W.....95	T39730W.....95	T39770.....95	T3871060.....95	T3872946A.....95	T3873260A.....95	T3894560.....95
T39728.....95	T39731.....95	T39771.....95	T3871160.....95	T3872946N.....95	T3873260N.....95	T3894660.....95
T39728A.....95	T39731A.....95	T39772.....95	T3871260.....95	T3872946W.....95	T3873260W.....95	T3894760.....95
T39728N.....95	T39731N.....95	T39935.....95	T3872746.....95	T3873060.....95	T3876746.....95	TT-1.....36
T39728W.....95	T39731W.....95	T39936.....95	T3872746A.....95	T3873060A.....95	T3876846.....95	

Warranty Policy



TO VIEW OUR COMPLETE WARRANTY POLICY, PLEASE VISIT: VOLLRATH.com/warranty

2018 CATALOG

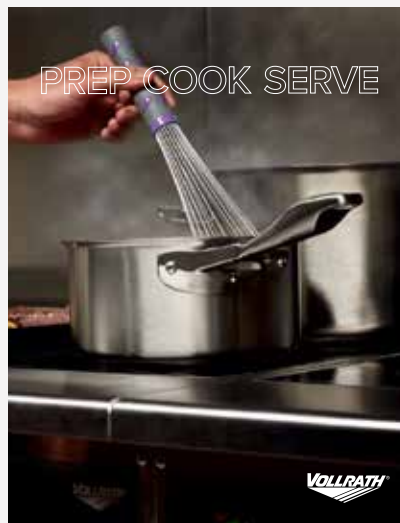
Note: In the interest of continued product improvement, Vollrath reserves the right to change specifications without notice. Prices and availability also subject to change without notice.

Dimensions listed in catalog are approximate and may vary. Contact your Vollrath representative for specific drawing details.

Want more VOLLRATH?

Learn how Vollrath can make your job easier and help maintain the quality of your food at VOLLRATH.com.

To download or request a printed copy of these additional resources, visit VOLLRATH.com/catalogs.



BRAND BOOK



SMALLWARES &
COUNTERTOP EQUIPMENT

Stay Connected & Informed

ASK A QUESTION, GET ASSISTANCE,
REQUEST SUPPORT, OR JUST SAY HELLO.

VOLLRATH.com

VISIT US ON:



Outperform every day.™