

Equipment 2009-2010



VOLLRATH®

Setting
the Standard™

MILESTONE



Setting the standard for over 134 years.

For over 134 years, Vollrath® has been a leader in the design and manufacturing of world-class foodservice products. From concept to delivery, Vollrath has made a commitment to innovation and durability.

That commitment is evident in our wide range of equipment lines, countertop equipment, utility carts, foodservice line-ups and merchandisers. And we're expanding.

In the last five years we've upgraded classics like Signature Server®. We've added whole new categories: Custom serving lines, merchandising carts and kiosks, Cayenne® heatstrips, induction ranges and breath guards. We've achieved equipment sales larger than most NAFEM companies. And nearly 100% of our Countertop and Mobile equipment is produced in the United States.

From kitchen and serving equipment to custom-built kiosks and stations, Vollrath sets the standard.



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Vollrath Manufacturing Locations:

Sheboygan, WI 650,000 SQ/FT
Canandaigua, NY 60,000 SQ/FT
Menomonee Falls, WI 70,000 SQ/FT
Kewaunee, WI (Lakeside) 154,000 SQ/FT
Kewaunee, WI (West) 52,000 SQ/FT



www.vollrathco.com

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the Standard™*

The Vollrath Company, L.L.C. Headquarters

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Vollrath of Canada, Co.

Canada Customer Service: 800-695-8560
Canada Fax: 800-752-5620

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What our customers are saying.



"From concept to completion, Vollrath provided innovative concepts, creative solutions, and outstanding quality and performance. The Vollrath team understood our customers and helped design our operations to meet our customers' needs and expectations. We are very delighted with the results."

Scott Hoffland
DIRECTOR, RESTAURANT OPERATIONS
UNIVERSITY OF WISCONSIN-MILWAUKEE

Complete, in-house design and fabrication.



Look for the Earth symbol at the front of each product section. Our "Green" Facts highlight those products that represent the best environmental choices. See page S-i & S-ii for more detail.

Discover what's **new** for 2009-2010.

For Smallwares New Products — see page S-v & S-vi.



Signature Server® 2.0 Mobile Equipment

Pages E9-24



Cayenne® Heated Shelves

Page E6-3 & E6-4



Cayenne® Warmers & Rethermalizers Matrix

Page E6-12



World-Wide Induction Ranges

Page E7-7



ServeWell® Induction Workstations

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Modular Carts & Kiosks

Pages E9-31 to E9-40



Progressive and Retro Breath Guards

Page E9-56 & E9-57



Mobile Breath Guards

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Short Side Modular Drop-Ins

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Buffet Induction Table

Pages E9-24

If you can dream it, Vollrath® can build it.



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the Standard™

Vollrath carts, kiosks and serving lines are the choice of thousands of foodservice establishments every year. Vollrath designs and delivers exceptional equipment to top colleges and universities, K-12, healthcare providers, corporate headquarters, casinos, and hospitality. No other manufacturer provides the breadth of line for every budget, always offering the quality and merchandising expertise to make that foodservice location successful. See our photo gallery at www.vollrathco.com, and create your own foodservice masterpiece!





Photo Gallery
view more photo samples
online at vollrathco.com



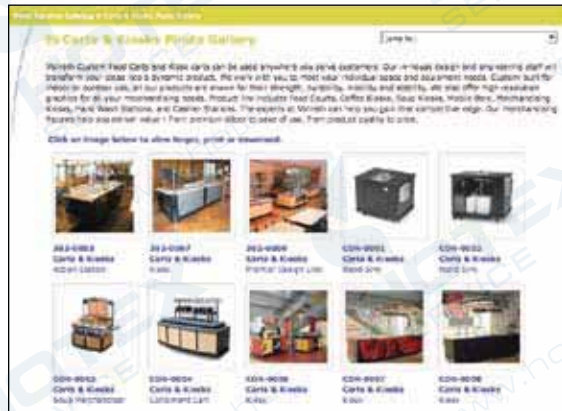
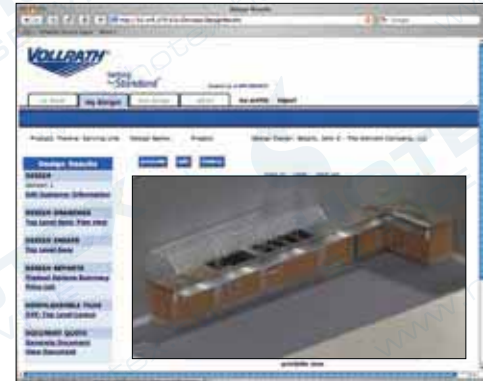
Access these on-line tools to get started, or work directly with one of Vollrath's designers.

Vollrath's Concept™ Equipment Configurator

Create a custom line-up with quotes and drawings in minutes!

- Design individual serving line units or complete line-ups
- Choose from hundreds of equipment options
- A wide variety of material and color options are available
- Created for use by foodservice dealers, consultants, and designers
- Outputs drawing packages in PDF or DWG file formats
- Outputs quotes with line item detail
- Log onto www.vollrathco.com and click on Concept to register today!

Concept is a trademark of Configure One, LLC.



Vollrath Photo Gallery

Nothing inspires and better helps to identify your equipment needs than seeing real-world examples. Visit our online Photo Gallery to view dozens of installations and renderings to help get your concept started.

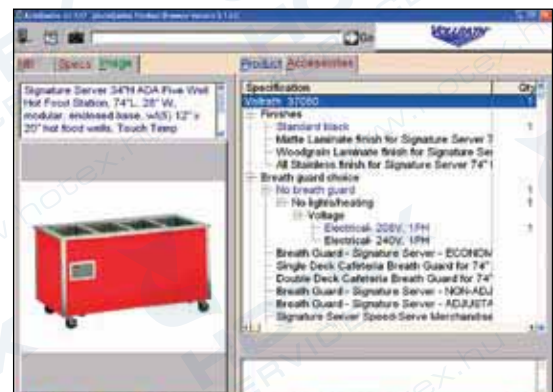


AutoQuotes Equipment Specifier



AutoQuotes is a full-featured electronic catalog for foodservice equipment and supplies, complete with Vollrath full-color images and detailed spec sheets.

- For more information, visit www.aqnet.com



Memberships and Affiliations



■ Heating and Warming

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Symbol Legend

 Denotes NSF certified items	 Denotes Agion™ antimicrobial
 Denotes items manufactured at one of our US manufacturing facilities	
    Denotes product approvals by the respective organizations	
  Denotes items with Limited Lifetime Warranty	
 Denotes new item – one of over 650 being introduced in this catalog	
 Induction	 Electric
	 Gas

Dishwasher Safe – Products constructed entirely of 18-8 stainless steel or plastic

2009-2010 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.

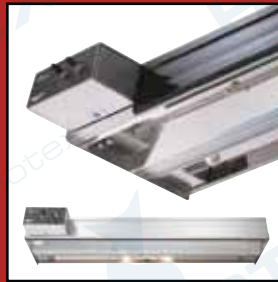


Heating & Warming



Cayenne® Heated Shelves

Vollrath Sets the Standard with the industry's first multi-zone Heated Shelf allowing up to a 33% energy savings during off peak times. The full unit can be used during peak times and a 1/3 or 2/3 zone can be used during off peak times to save energy.



Cayenne® Heat Strips

Insure the satisfaction of your customers with a larger "food Safe" zone to hold more food at safe and proper serving temperatures.



Cayenne® Warmers & Rethermalizers

Vollrath Cayenne warmers, rethermalizers and merchandisers offer the largest variety to efficiently, safely and attractively handle all your hot food needs.

Vollrath "Green" Facts for Heating and Warming:



Cayenne® Heat Strips increase warming area for a 33% larger "Food Safe" zone. This allows operators to order lower-wattage elements and use less energy.

The Cayenne® Heat Shelf features two heat zones and thermostatic controls that allow for more efficient operation and reduce energy usage.

Vollrath warmers using our exclusive thermoset well and direct contact heating system combine to provide up to 25% energy savings over traditional heating systems.

For more details on Vollrath's green products, visit www.vollrathco.com/green

For warranty and replacement parts information, please visit www.vollrathco.com

Heating and Warming

The Vollrath Company, LLC

Cayenne® Heated Shelves



new



- 33% to 66% energy savings during off peak times by only heating the zone which is needed
- Thermostatically controlled unit maintains even and accurate temperature
- Stainless steel outer construction provides years of dependable service
- Smooth top with welded corners provides an easy to clean surface free from grease and dirt traps
- Aluminum core provides even heat distribution
- Durable rope-style heating element for even heating and longer life



Why heat this...

Exclusive Energy Saving Design



Peak Times

(Uses front & back zones)



When you only need this?

Off Peak Times

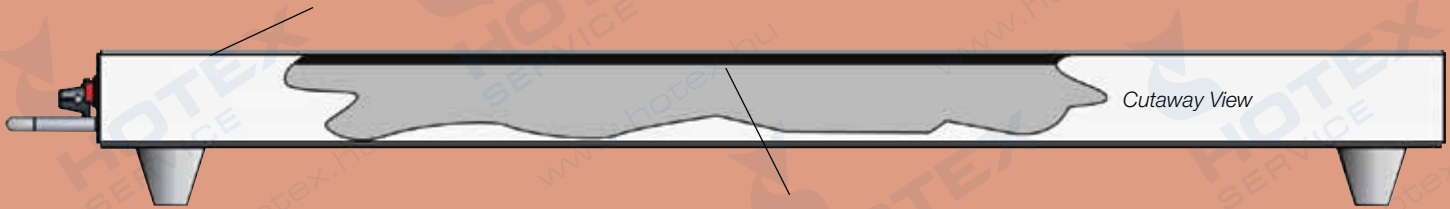
(Uses front zone only)



Cayenne® Heated Shelves – The Best of Both Worlds!



Stainless steel top provides years of service

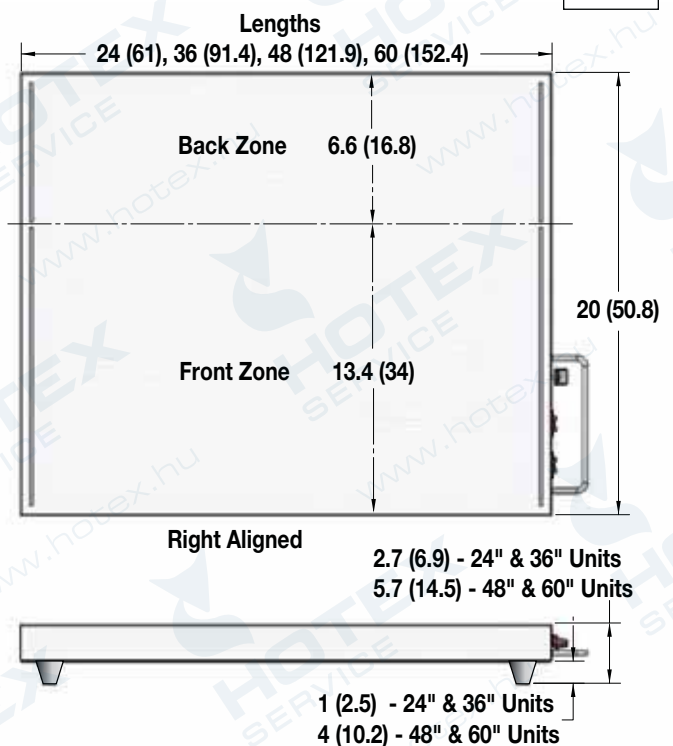
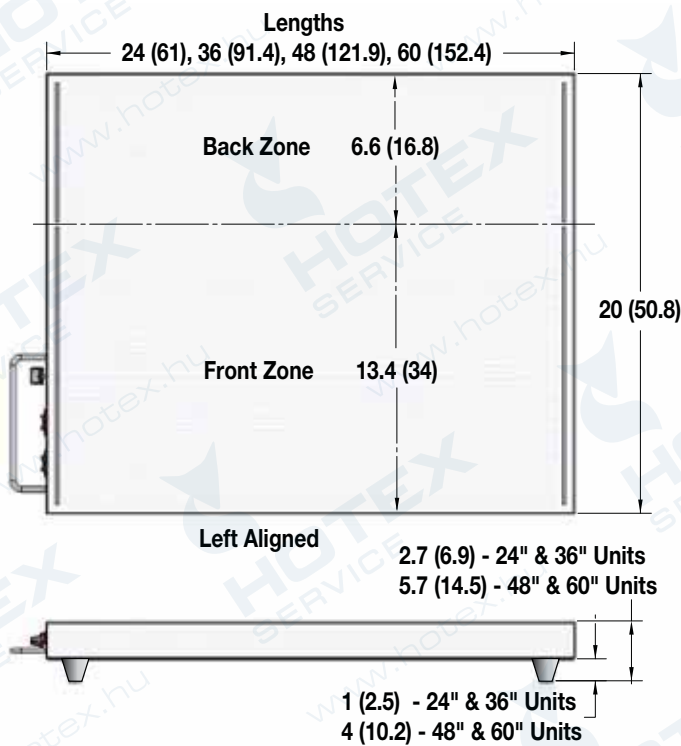
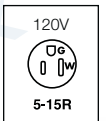


Cutaway View

Aluminum core provides even heat distribution

Approximate Dimensions - Shown in inches (cm)

Receptacle



Left Aligned Items ①

ITEM	LENGTH IN (CM)	VOLTAGE	WATTS	AMPS	PLUG	CASE LOT
7277024	24 (61)	120V	350	2.9	5-15	1
7277036	36 (91.4)	120V	535	4.5	5-15	1
7277048	48 (121.9)	120V	720	6.0	5-15	1
7277060	60 (152.4)	120V	905	7.5	5-15	1

① Stocked Items

Right Aligned Items ②

ITEM	LENGTH IN (CM)	VOLTAGE	WATTS	AMPS	PLUG	CASE LOT
7277124	24 (61)	120V	350	2.9	5-15	1
7277136	36 (91.4)	120V	535	4.5	5-15	1
7277148	48 (121.9)	120V	720	6.0	5-15	1
7277160	60 (152.4)	120V	905	7.5	5-15	1

② 3 Day Lead Time

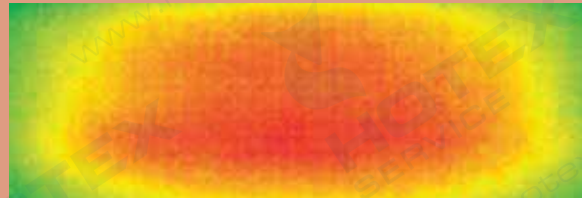
Cayenne® Heat & Light Strips

Light Strips see.....E6-11
 Cord and Plug see....E6-6
 Hard Wired seeE6-7
 Flange Mount see.....E6-9

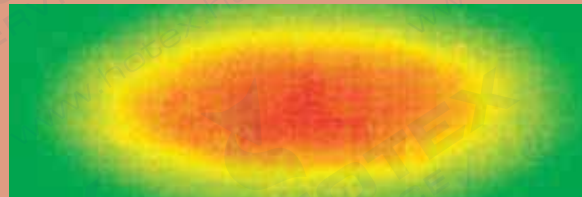
Cayenne® Heat Strips

Maintaining even heat at your food holding station is critical to food quality and safety. Vollrath's new line of Cayenne® Heat Strips incorporates a unique heating design that disperses heat more evenly over the entire food holding area.

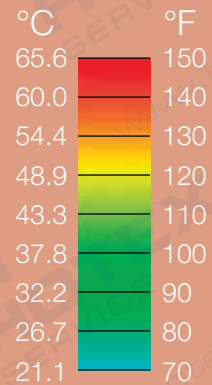
- Heat end to end—minimizing the 6" to 9" cold zones found in other models
- 33% larger "food safe" zone allows you to hold more food at safe, consistent temperatures



Cayenne® Heat Strip Model



Competitor's Model



**33%
Larger
"Food Safe"
Zone**

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

Fixed or remote controls allow installation flexibility for your operation—available with infinite or toggle switch

Unique heating design offers even heat dispersion for more effective warming

Sheathed style element for dependability and longer life

Optional Kool-Touch thermoplastic trim dramatically reduces fascia temperature for safer operation and enhances visual appearance

Cayenne® Light Strips also available

Recessed dovetail provides strength and allows for easy installation of decorative trim

Structurally engineered aluminum heater housing offers maximum strength with minimal weight

Anodized aluminum heat reflector generates more even heat over food holding area

Patent pending reflector assembly is field-adjustable allowing operator to direct heat pattern where needed

Quick service access to element with removal of only two screws

Toggle controls come standard with boots for cool-to-touch switches

Infinite Control

Centered **Left** **Right**

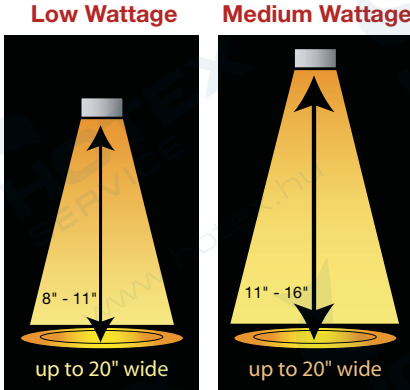
Cayenne® Heat Strips with Pre-installed Cord and Plug

See features and benefits on E6-5

- 1) Select wattage
- 2) Select length and lights
- 3) Select accessories



Supplied with toggle switch control.



Note: Low value is UL's required distance to non-combustible surface. High value is maximum height to retain food quality under ideal conditions.

Note: Wattage recommendations are based on enclosed pass-throughs as required by UL. Individual performance may vary based on the conditions of each individual environment.

Cayenne® Ordering Notes

Note: All heat strips are custom ordered and therefore cannot be cancelled or returned per Vollrath Terms & Conditions.



LENGTH	LOW WATTAGE				MEDIUM WATTAGE			
	CALROD WATTAGE	WITHOUT LIGHTS ITEM NO.	WITH LIGHTS ITEM NO.*	PLUG TYPE	CALROD WATTAGE	WITHOUT LIGHTS ITEM NO.	WITH LIGHTS ITEM NO.*	PLUG TYPE
18" (47.7cm)	300	72671019	72671119	5-15P	415	72672019	72672119	5-15P
24" (60.9 cm)	400	72674019	72674119	5-15P	550	72675019	72675119	5-15P
30" (76.2 cm)	510	72677019	72677119	5-15P	690	72678019	72678119	5-15P
36" (91.4 cm)	610	72680019	72680119	5-15P	825	72681019	72681119	5-15P
42" (106.6 cm)	720	72683019	72683119	5-15P	965	72684019	72684119	5-15P
48" (121.9 cm)	820	72686019	72686119	5-15P	1100	72687019	72687119	5-15P
54" (137.1 cm)	925	72689019	72689119	5-15P	1240	72690019	72690119	5-20P
60" (152.4 cm)	1025	72692019	72692119	5-15P	1380	72693019	72693119	5-20P

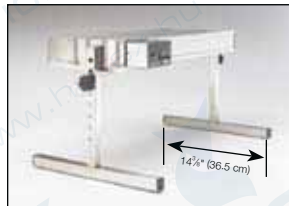
*See page E6-11 for lighted section amp draw and bulb quantity supplied.

Accessories

Select desired accessories



Stainless Steel C Legs



Stainless Steel T Legs

LEG STYLE	ITEM NUMBER	FOR USE WITH
C-LEG 9" (22.8 CM)	4450609	Low Wattage Units
C-LEG 13" (33.0 CM)	4450613	Medium Wattage Units
T-Leg Adjustable 8" to 15" (22.8 to 38.1 cm)	44504	Low or Medium Wattage Units

Note: UL requires all cord and plug heat strips, from all manufacturers be mounted on legs.
All heat strips are custom ordered and therefore cannot be cancelled or returned per Vollrath Terms & Conditions.

Kool-Touch® Trim

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

Teflon®-Coated Shatterproof Light Bulbs

UNIT LENGTH	NUMBER OF 40 WATT SHATTERPROOF BULBS SHIPPED WITH UNIT	TOTAL AMP (120V)
18" - 30"	2	.7
36" - 48"	4	1.4
54" - 60"	6	2.1



Note: Additional Bulbs - Item 23236 Case Lot 4

Cayenne® Hard Wired Heat Strips

See features and benefits on E6-5

To build item number:

- 1) Select wattage - (**low, medium or high**)
- 2) Then select length to find base number
- 3) Add voltage and control suffixes to end of item number

On-board Toggle:
Supplied with 6" leads.



On-board toggle shown

Complete Ordering Catalog Number Example

72723	32	6
60" Medium Wattage Hard Wired	208V Dual with lights	Remote Toggle

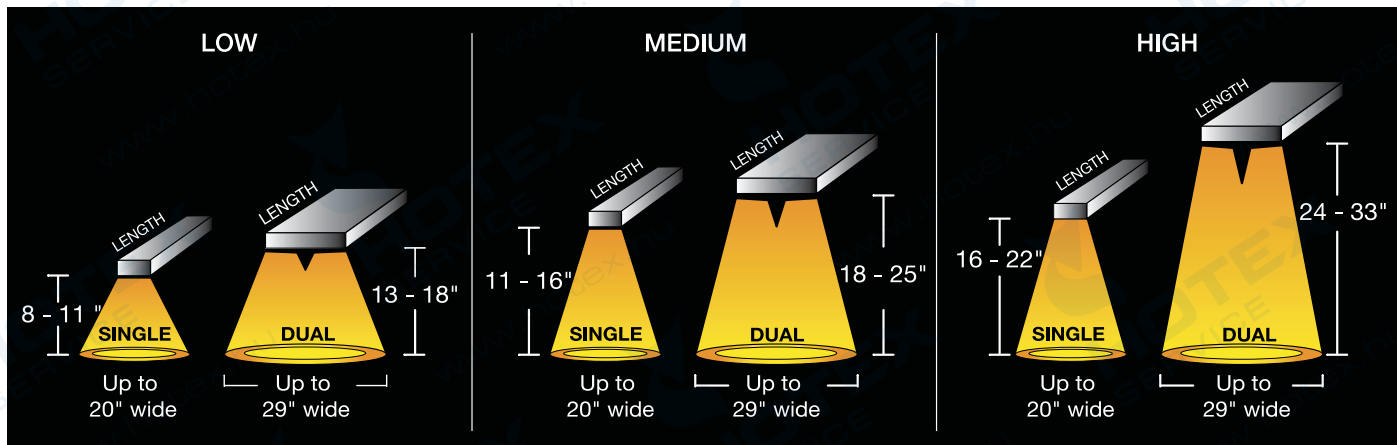
Cayenne® Ordering Notes

Note: All heat strips are custom ordered and therefore cannot be cancelled or returned per Vollrath Terms & Conditions.



Note: Wattage recommendations are based on enclosed pass-throughs as required by UL. Individual performance may vary based on the conditions of each individual environment.

Select wattage and single or dual



Note: Low value is UL's required distance to non-combustible surface - see page E6-11 for additional UL required clearances. High value is maximum height to retain food quality under ideal conditions.

Low Wattage - Hard Wired

Select length and base number

LENGTH	CALROD-WATTAGE		BASE NUMBER
	SINGLE	DUAL	
18"	300	600	72701
24"	400	800	72704
30"	510	1020	72707
36"	610	1220	72710
42"	720	1440	72713
48"	820	1640	72716
54"	925	1850	72719
60"	1025	2050	72722
66"	1120	2240	72725
72"	1230	2460	72728
84"	1440	2880	72731
96"	1640	3280	72734
108"	1850	3700	72737
120"	2050	4100	72740
132"	2240	4480	72743
144"	2460	4920	72746

Add voltage suffix

	WITHOUT LIGHTS			WITH LIGHTS ^①			
	120V SUFFIX	208V SUFFIX	240V SUFFIX	120V SUFFIX	208V/120V SUFFIX	240V/120V SUFFIX	
SINGLE	01	02	03	SINGLE	11	12	13
DUAL	21	22	23	DUAL	31	32	33

Add control suffix

CONTROL ^②	SUFFIX NO.
ONBOARD TOGGLE	9
REMOTE TOGGLE ^③	6
REMOTE INFINITE SWITCH ^③	7
NO CONTROL ^③ (OEM APPLICATIONS)	5

Note: All heat strips are custom ordered and therefore cannot be cancelled or returned per Vollrath Terms & Conditions.

^①See page E6-10 for lighted section amp draw and bulb quantity supplied.

^②Controls cannot be retro fitted.
^③Adds additional length to overall unit - refer to spec sheet.

Medium Wattage - Hard Wired

Select length and base number

LENGTH	CALROD-WATTAGE		BASE NUMBER
	SINGLE	DUAL	
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
96"	2200	4400	72735
108"	2480	4960	72738
120"	2760	5520	72741
132"	3030	6060	72744
144"	3320	6640	72747

Add voltage suffix

	WITHOUT LIGHTS			WITH LIGHTS ^①			
	120V SUFFIX	208V SUFFIX	240V SUFFIX	120V SUFFIX	208V/120V SUFFIX	240V/120V SUFFIX	
SINGLE	01	02	03	SINGLE	11	12	13
DUAL	21	22	23	DUAL	31	32	33

Add control suffix

CONTROL ^②	SUFFIX NO.
ONBOARD TOGGLE	9
REMOTE TOGGLE ^③	6
REMOTE INFINITE SWITCH ^③	7
OEM CONTROL ^③	5

①See page E6-11 for lighted section amp draw and bulb quantity supplied.

②Controls cannot be retro fitted.
③Adds additional length to overall unit - refer to spec sheet.

High Wattage - Hard Wired

Select length and base number

LENGTH	CALROD-WATTAGE		BASE NUMBER
	SINGLE	DUAL	
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
96"	2870	5740	72736
108"	3230	6460	72739
120"	3600	7200	72742
132"	3960	7920	72745
144"	4320	8640	72748

Add voltage suffix

	WITHOUT LIGHTS			WITH LIGHTS ^①			
	120V SUFFIX	208V SUFFIX	240V SUFFIX	120V SUFFIX	208V/120V SUFFIX	240V/120V SUFFIX	
SINGLE	01	02	03	SINGLE	11	12	13
DUAL	21	22	23	DUAL	31	32	33

Add control suffix

CONTROL ^②	SUFFIX NO.
REMOTE TOGGLE ^③	6
REMOTE INFINITE SWITCH ^③	7
OEM CONTROL ^③	5

Note: 66" to 144" length units are not available in 120V.

①See page E6-11 for lighted section amp draw and bulb quantity supplied.

②Controls cannot be retro fitted.
③Adds additional length to overall unit - refer to spec sheet.

Accessories for Hard Wired Units

Kool-Touch[®] Trim

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

For Teflon[®]-Coated Shatterproof Light Bulb ordering information, please see table on page E6-10.

Note: All heat strips are custom ordered and therefore cannot be cancelled or returned per Vollrath Terms & Conditions.

Hard Wired Mounting Options

Top Surface



Center



Note: Dual units require two sets

BRACKET STYLE	ITEM NO.	CASE LOT	
Top surface mount (2 per set)	1" (2.54 cm)	44545	2
	2" (5.08 cm)	44546	2
Center mount	1" (2.54 cm)	44140	1
	2" (5.08cm)	44145	1

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

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.

Cayenne® Flange Mount Heat Strips

See features and benefits on E6-5

To build item number:

- 1) Select wattage - **(low, medium or high)**
- 2) Then select length to find base number
- 3) Add voltage, control and leg suffixes to end of item number

Lead configuration:

Supplied with lead wires and conduit through legs and an additional 18" lead wire encased in 12" of flexible conduit at bottom of leg.



Leg Height represents the distance from the bottom of the heat strip to the work surface.

Complete Ordering Catalog Number Example

72923	32	6	8
60" Medium Wattage Flange Mount	208V Dual with lights	Remote Toggle	24" Direct Mount Legs

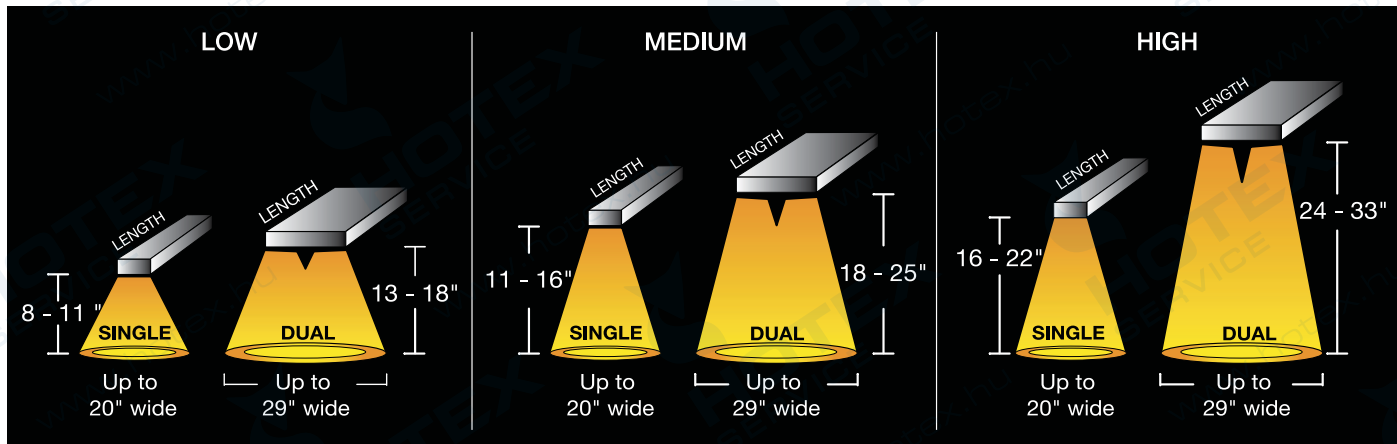
Cayenne® Ordering Notes

Note: All heat strips are custom ordered and therefore cannot be cancelled or returned per Vollrath Terms & Conditions.



Note: Wattage recommendations are based on enclosed pass-throughs as required by UL. Individual performance may vary based on the conditions of each individual environment.

Select wattage and single or dual



Note: Low value is UL's required distance to non-combustible surface - see page E6-6 for additional UL required clearances. High value is maximum height to retain food quality under ideal conditions.

Low Wattage - Flange Mount

Select length and base number

LENGTH	CALROD-WATTAGE		BASE NUMBER
	SINGLE	DUAL	
18"	300	600	72901
24"	400	800	72904
30"	510	1020	72907
36"	610	1220	72910
42"	720	1440	72913
48"	820	1640	72916
54"	925	1850	72919
60"	1025	2050	72922
66"	1120	2240	72925
72"	1230	2460	72928

Add voltage suffix

	WITHOUT LIGHTS			WITH LIGHTS ^①		
	120V SUFFIX	208V SUFFIX	240V SUFFIX	120V SUFFIX	208V/120V SUFFIX	240V/120V SUFFIX
SINGLE	01	02	03	11	12	13
DUAL	21	22	23	31	32	33

Add control suffix

CONTROL ^②	SUFFIX NO.
ONBOARD TOGGLE	9
REMOTE TOGGLE	6
REMOTE INFINITE SWITCH	7
NO CONTROL (OEM APPLICATIONS)	5

Add leg suffix^③

LEG HEIGHT	SUFFIX NO.
8" (20.3 cm)	0
10" (25.4 cm)	1
12" (30.3 cm)	2
14" (35.5 cm)	3
16" (40.6 cm)	4
18" (45.7 cm)	5

^③Dual Flange Mount heat strips are shipped with two sets of legs.

Note: All heat strips are custom ordered and therefore cannot be cancelled or returned per Vollrath Terms & Conditions.

^①See page E6-11 for lighted section amp draw and bulb quantity supplied.

^②Controls cannot be retro fitted.

Medium Wattage - Flange Mount

Select length and base number

LENGTH	CALROD-WATTAGE		BASE NUMBER
	SINGLE	DUAL	
18"	415	830	72902
24"	550	1100	72905
30"	690	1380	72908
36"	825	1650	72911
42"	965	1930	72914
48"	1100	2200	72917
54"	1240	2480	72920
60"	1380	2760	72923
66"	1515	3030	72926
72"	1660	3320	72929

Add voltage suffix

	WITHOUT LIGHTS			WITH LIGHTS ^①			
	120V SUFFIX	208V SUFFIX	240V SUFFIX	120V SUFFIX	208V/120V SUFFIX	240V/120V SUFFIX	
SINGLE	01	02	03	SINGLE	11	12	13
DUAL	21	22	23	DUAL	31	32	33

Add control suffix

CONTROL ^②	SUFFIX NO.
ONBOARD TOGGLE	9
REMOTE TOGGLE	6
REMOTE INFINITE SWITCH	7
OEM CONTROL	5

Add leg suffix^③

LEG HEIGHT	SUFFIX NO.
12" (30.3 cm)	2
14" (35.5 cm)	3
16" (40.6 cm)	4
18" (45.7 cm)	5
20" (50.8 cm)	6
22" (55.8 cm)	7
24" (60.9 cm)	8

^③Dual Flange Mount heat strips are shipped with two sets of legs.

^①See below for lighted section amp draw and bulb quantity supplied.

^②Controls cannot be retro fitted.

High Wattage - Flange Mount

Select length and base number

LENGTH	CALROD-WATTAGE		BASE NUMBER
	SINGLE	DUAL	
18"	540	1080	72903
24"	720	1440	72906
30"	900	1800	72909
36"	1080	2160	72912
42"	1260	2520	72915
48"	1435	2870	72918
54"	1615	3230	72921
60"	1800	3600	72924
66"	1980	3960	72927
72"	2160	4320	72930

Add voltage suffix

	WITHOUT LIGHTS			WITH LIGHTS ^①			
	120V SUFFIX	208V SUFFIX	240V SUFFIX	120V SUFFIX	208V/120V SUFFIX	240V/120V SUFFIX	
SINGLE	01	02	03	SINGLE	11	12	13
DUAL	21	22	23	DUAL	31	32	33

Add control suffix

CONTROL ^②	SUFFIX NO.
REMOTE TOGGLE	6
REMOTE INFINITE SWITCH	7
OEM CONTROL	5

Add leg suffix^③

LEG HEIGHT	SUFFIX NO.
16" (40.6 cm)	4
18" (45.7 cm)	5
20" (50.8 cm)	6
22" (55.8 cm)	7
24" (60.9 cm)	8
26" (66.0 cm)	9

^③Dual Flange Mount heat strips are shipped with two sets of legs.

Note: 66" and 72" length units are not available in 120V.

^①See below for lighted section amp draw and bulb quantity supplied.

^②Controls cannot be retro fitted.

Accessories

Kool-Touch[®] Trim for All Styles

- Offers a low cost method to help prevent costly burns by incidental contact with heat strip side surface
- Enhances the visual appearance of the heat strips or light strips
- Field retrofitable



Kool-Touch[®] Trim

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

Note: All heat strips are custom ordered and therefore cannot be cancelled or returned per Vollrath Terms & Conditions.

Teflon[®]-Coated Shatterproof Light Bulbs



Note: Replacement Bulbs – Item 23236 Case Lot 4

UNIT LENGTH	NUMBER OF 40 WATT SHATTERPROOF BULBS	TOTAL AMP (120V)
18" - 30"	2	.7
36" - 48"	4	1.4
54" - 72"	6	2.1
84" - 108"	8	2.8
120" - 144"	12	4.2

Cayenne® Light Strips

Cayenne® Light Strips are to be used to illuminate food serving display areas or food preparation areas.

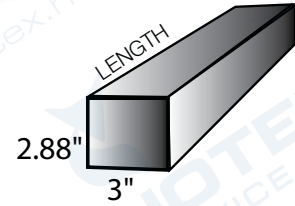


- Structurally engineered aluminum housing offers maximum strength with minimal weight
- Standard polished stainless steel light reflector directs maximum light to the display area
- Includes shatterproof bulbs — available in either **40 watt standard** or **60 watt display** styles
- 120V, single-phase
- Includes on-board toggle switch controls — located on the operator's left
- 6" (15.24 cm) pigtail leads — located on the server's left
- Recessed dovetail channel allows for installation of optional Kool-Touch decorative trim
- Replacement bulbs available (**Item 23236 - 40W Standard / Item 23026 - 60W Display**)
- Includes chain mounting tabs and a set of 1" top mounting brackets
- One-year parts and labor warranty



Light Strip

40 Watt Standard Bulb



LENGTH	40 WATT STANDARD BULBS			40 WATT STANDARD SOCKETS AND BULBS WITH EXTRA BULBS		
	MODEL NO.	TOTAL NO. OF BULBS	AMP DRAW	MODEL NO.	TOTAL NO. OF BULBS	AMP DRAW
18" (47.7cm)	7286000	2	0.7	n/a	n/a	n/a
24" (60.9 cm)	7286100	2	0.7	n/a	n/a	n/a
30" (76.2 cm)	7286200	2	0.7	7286201	4	1.4
36" (91.4 cm)	7286300	4	1.4	7286301	6	2
42" (106.6 cm)	7286400	4	1.4	7286401	6	2
48" (121.9 cm)	7286500	4	1.4	7286501	8	2.7
54" (137.1 cm)	7286600	6	2	7286601	8	2.7
60" (152.4 cm)	7286700	6	2	7286701	10	3.4
66" (167.6 cm)	7286800	6	2	7286801	10	3.4
72" (182.8 cm)	7286900	6	2	7286901	10	3.4

Light Strip

60 Watt Display Bulb



LENGTH	60 WATT DISPLAY BULBS			60 WATT DISPLAY SOCKETS AND BULBS WITH EXTRA BULBS		
	MODEL NO.	TOTAL NO. OF BULBS	AMP DRAW	MODEL NO.	TOTAL NO. OF BULBS	AMP DRAW
18" (47.7cm)	7286002	2	1	n/a	n/a	n/a
24" (60.9 cm)	7286102	2	1	n/a	n/a	n/a
30" (76.2 cm)	7286202	2	1	7286203	4	2
36" (91.4 cm)	7286302	4	2	7286303	6	3
42" (106.6 cm)	7286402	4	2	7286403	6	3
48" (121.9 cm)	7286502	4	2	7286503	8	4
54" (137.1 cm)	7286602	6	3	7286603	8	4
60" (152.4 cm)	7286702	6	3	7286703	10	5
66" (167.6 cm)	7286802	6	3	7286803	10	5
72" (182.8 cm)	7286902	6	3	7286903	10	5

Note: All heat strips are custom ordered and therefore cannot be cancelled or returned per Vollrath Terms & Conditions.

Accessories

Kool-Touch® Trim for All Styles

- Offers a low cost method to help prevent costly burns by incidental contact with heat strip side surface
- Enhances the visual appearance of the heat strips or light strips
- Field retrofittable

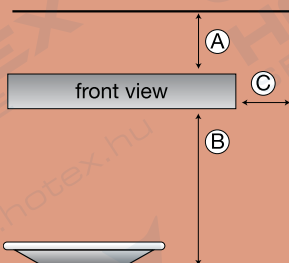
Note: Please see page E6-6 for ordering information

Additional Mounting Options

Center mount 1" (2.54 cm)
ITEM NUMBER 44140
Case Lot 1



Mounting Clearances for Cayenne® Hard Wired and Flange Mount Heat Strips



MINIMUM CLEARANCES	SINGLE NON-COMBUSTIBLE SURFACE	SINGLE COMBUSTIBLE SURFACE	DUAL NON-COMBUSTIBLE SURFACE	DUAL COMBUSTIBLE SURFACE
Ⓐ Top of strip to surface above (minimum)	1" (2.5 cm)	2" (5.1 cm)	1" (2.5 cm)	2" (5.1 cm)
Ⓑ Bottom of strip to surface below	low wattage	8" (20.3 cm)	13" (33.0 cm)	16" (40.6 cm)
	medium wattage	11" (27.9 cm)	13" (33.0 cm)	18" (45.7 cm)
	high wattage	16" (40.6 cm)	16" (40.6 cm)	24" (60.9 cm)
Ⓒ Side of strip to adjacent surface (minimum)	1" (2.5 cm)	5" (12.7 cm)	1" (2.5 cm)	5" (12.7 cm)

Setback from front opening on pass through application: maximum of 8" (20.3 cm)



new



We have rebranded our entire line of heating and warming equipment for operators to easily identify the highest performance line of countertop warmers, heat strips and heated shelves on the market. Each product category is designed with energy efficiency in mind and you can be assured when using any Cayenne® product that "The Heat is On" when you need and where you need it.

Cayenne® Warmers and Rethermalizers Product Matrix

MODEL	PAGE # SHOWN	WELL CONFIGURATION (WXL)	WATTAGE	WARMER ONLY	WARMER AND RETHERMALIZER	SELF INSULATING THERMOSET WELL	STAINLESS STEEL WELL	LOW WATER LIGHT	THERMOSTATICALLY CONTROLLED	DRIPLESS EDGE	OPTIONAL LOW WATER BUZZER AVAILABLE	LIGHTED ON/OFF SWITCH	OPTIONAL DRAIN	OFFERED WITH INSETS AND LADLES
1001	E6-17	12x20	700	x		x		x	x	x	x			
2000	E6-16	12x20	1000	x			x		x					
1220	E6-14	12x20	1000		x	x		x	x	x	x	x		
HS Ultra	E6-14	12x20	1440		x	x		x	x	x	x	x		
Nitro	E6-16	12x20	1440		x		x		x					
TSM 27	E6-19	Twin 7qt. Round	700/ea.		x	x		x	x	x				x
HS 7	E6-14	7qt. Round	800		x	x		x	x	x	x			x
HS 11	E6-14	11qt. Round	800		x	x		x	x	x	x			x
T43R 4/3	E6-15	4, 1/3 Pans	1600		x	x		x	x	x	x	x	x	
CM 24	E6-18	Twin 4qt. Round	500/ea.		x				x					
TW 27R	E6-18	Twin 7qt. Round	700/ea.		x	x		x	x	x	x			x
SS4	E6-23	4qt. Round	350	x			①		x					
1776 Colonial Kettle	E6-24	11qt. Round	650	x			①		x	x				x
1777 Colonial Kettle	E6-24	11qt. Round	900		x		①		x	x				x

① Coated Aluminum

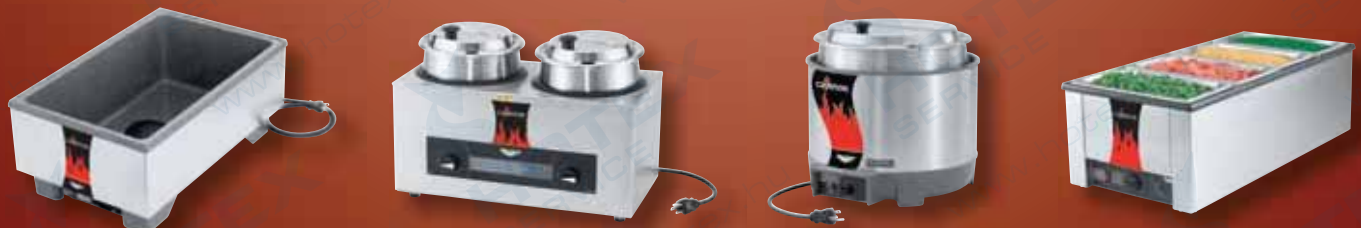
Model 1001 Energy Savings Comparison

Save \$109.00 Per Year!



MODEL	VOLLRATH 71001	BRAND X
Wattage	700	1200
Kilowatts	.7 kw	1.2 kw
Number of Hours in Use/Day	8	8
Adjusted to Reflect Time Actively Consuming Energy (Cycling on 75% of the Time)	6	6
Kilowatts x Hours in Use = Kilowatts Per Day	4.2	7.2
Cost per Kilowatt Hour	10 cents ^②	10 cents ^②
Cost to Operate Food Warmer for 1 Day	.42 cents	.72 cents

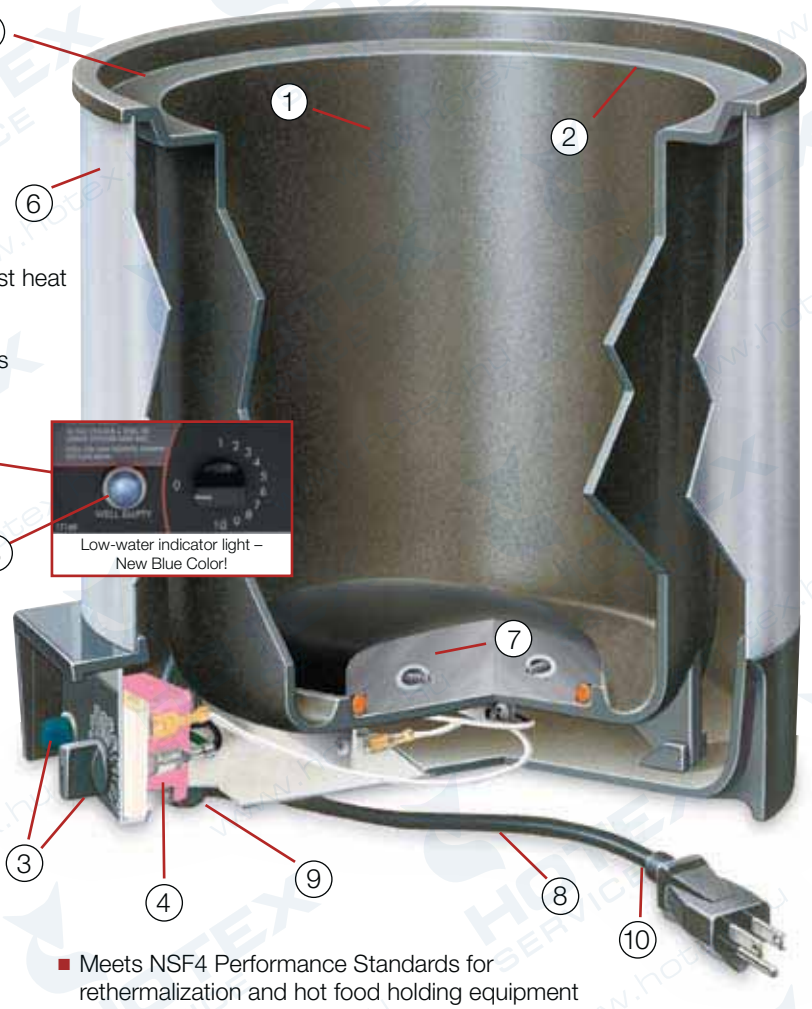
^②Average commercial retail price of electricity = \$0.10/kWh as of September 2008 per U.S. Dept. of Energy – Website: eia.doe.gov



Cayenne® Heat 'N Serve Countertop Food Rethermalizers



- 1 Thermoset Fiber-Reinforced Resin Well
 - Self-insulating
 - Maximum energy efficiency
 - Prevents scale build-up
 - Easy to clean
- 2 Increased Water Capacity
 - Reduce labor costs
 - Improve food quality by maintaining maximum moist heat
- 3 Recessed Controls/Indicator
 - Reduce accidental changes in temperature settings
 - Low-water indicator light eliminates guesswork
- 4 Capillary Tube Thermostat Control
 - Supplies constant temperature
 - Supplies power only when needed for maximum power efficiency
- 5 Wide Dripless Lip
 - Catches and drains moisture back into the well
 - Creates more uniform fit with inset
- 6 Cooler Exterior
 - Meets UL surface temperature standards for operator and customer safety
 - Concentrates heat inside the well, not to the outside surface and rim
- 7 Dome Heater
 - Uses up to 25% less energy
 - Non-stick surface prevents scale build-up for easy cleaning and longer operating life
 - Cast-in heating element for longer service life and greater energy transfer
 - Concentrates energy into the well – producing steam quickly
- 8 Bottom Exit Power Cord
 - Adapts to receptacle location for safe installation
 - Allows for 360° control placement
- 9 Non-skid Feet
 - Helps keep unit from sliding on counter
- 10 Standard cord length of 6' (183 cm) for all Vollrath warmers



NEW FEATURE!



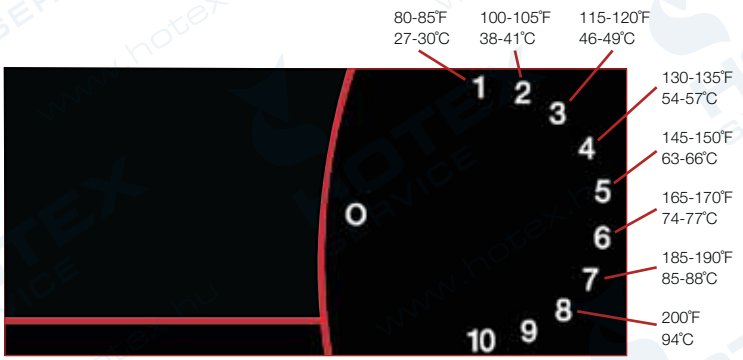
Low-water indicator light – New Blue Color!

- Meets NSF4 Performance Standards for rethermalization and hot food holding equipment

Performance Criteria: Cayenne® Heat 'N Serve Rethermalizers

Designed to take a container of cooked food from a chilled state (below 40° F [4.4° C]) through the HACCP "danger zone" of 165° F (73.9° C) in less than 90 minutes. The performance standard is measured using the NSF mixture chilled to 35° F (1.7° C). The electric unit will raise the temperature of this product above 165° F (73.9° C) in less than 90 minutes. The temperature will be maintained above 150° F (65.6° C) when the food product and inset are used with a standard inset cover, the proper water level is maintained in the well and the food product is stirred regularly.

Cayenne® Heat 'N Serve Approximate Dial Temperature Range

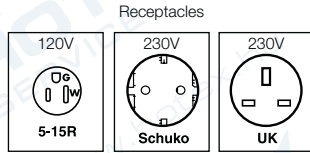


Rethermalizers vs. Warmers

APPLICATION	RETHERMALIZER	WARMER
Retherm Chilled Food	✓	
Hold Heated Food	✓	✓
Meets Appropriate NSF4 Performance Standards	✓	✓

Cayenne® Full-Size Heat 'N Serve Rethermalizers

- Holds up to 4" (10 cm) deep pans — full and fractional sizes
- Must be used with water for maximum energy transfer (**NSF Standard**)
- Low-water indicator light eliminates guesswork
- Lighted on/off switch
- Recessed control knobs
- Pans not included
- See Page E6-23 for accessories



US/Canada Models



ITEM	DESCRIPTION	DIMENSIONS (L X W X H) IN (CM)	WELL DEPTH IN (CM)	VOLTAGE	WATTS	AMPS	PLUG	CASE LOT
72020	Model 1220 full-size rethermalizer	13¾ x 21¾ x 9 (33 x 55 x 23)	6⅝ (16.8)	120 AC	1000	8.3	5-15P	1
72023	Model HS-Ultra full-size rethermalizer	13¾ x 21¾ x 9 (33 x 55 x 23)	6⅝ (16.8)	120 AC	1440	12	5-15P	1

International Models* — available for export only



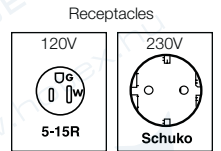
INT'L ITEM	DESCRIPTION	DIMENSIONS (L X W X H) IN (CM)	WELL DEPTH IN (CM)	VOLTAGE	WATTS	AMPS	PLUG	CASE LOT
72630*	Model 1220 full-size rethermalizer	13¾ x 21¾ x 9 (33 x 55 x 23)	6⅝ (16.8)	230 AC	1000	4.3	Schuko	1
72550*	Model 1220 full-size rethermalizer	13¾ x 21¾ x 9 (33 x 55 x 23)	6⅝ (16.8)	230 AC	1000	4.3	UK	1

*CE listed only



Cayenne® Round Heat 'N Serve Rethermalizers

- 7-quart or 11-quart models available
- Low-water indicator light eliminates guesswork
- Recessed control knobs
- Must be used with water for maximum energy transfer (**NSF Standard**)
- See page E6-23 for accessories



US/Canada Models



ITEM	DESCRIPTION	DIMENSIONS (DIAMETER X HEIGHT) IN (CM)	WELL DEPTH IN (CM)	VOLTAGE	WATTS	AMPS	PLUG	CASE LOT
72017	Model HS-7 7 qt (6.6 L) unit only	10⅞ x 9⅝ (26.8 x 24.5)	6¾ (17.1)	120 AC	800	6.7	5-15P	1
72018	Model HS-7 7 qt (6.6 L) package with inset (78184), hinged cover (47488)	10⅞ x 9⅝ (26.8 x 24.5)	6¾ (17.1)	120 AC	800	6.7	5-15P	1
72021	Model HS-11 11 qt (10.4 L) unit only	12⅝ x 9⅝ (32.0 x 24.5)	6¾ (17.1)	120 AC	800	6.7	5-15P	1
72009	Model HS-11 11 qt (10.4 L) package with inset (78204), hinged cover (47490)	12⅝ x 9⅝ (32.0 x 24.5)	6¾ (17.1)	120 AC	800	6.7	5-15P	1
72196	Adaptor ring — Allows use of 7 qt inset with 11 qt Heat 'N Serve			—	—	—	—	1
72221	Adaptor ring — Allows use of 4 qt inset with 7 qt Heat 'N Serve			—	—	—	—	1

International Models — available for export only



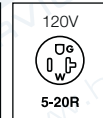
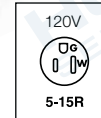
INT'L ITEM	DESCRIPTION	DIMENSIONS (DIAMETER X HEIGHT) IN (CM)	WELL DEPTH IN (CM)	VOLTAGE	WATTS	AMPS	PLUG	CASE LOT
72517	Model HS-7 7 qt (6.6 L) unit only	10⅞ x 9⅝ (26.8 x 24.5)	6¾ (17.1)	230 AC	800	3.5	Schuko	1
72518	Model HS-7 7 qt (6.6 L) package with inset (78184), hinged cover (47488)	10⅞ x 9⅝ (26.8 x 24.5)	6¾ (17.1)	230 AC	800	3.5	Schuko	1
72521	Model HS-11 11 qt (10.4 L) unit only	12⅝ x 9⅝ (32.0 x 24.5)	6¾ (17.1)	230 AC	800	3.5	Schuko	1
72522	Model HS-11 11 qt (10.4 L) package with inset (78204), hinged cover (47490)	12⅝ x 9⅝ (32.0 x 24.5)	6¾ (17.1)	230 AC	800	3.5	Schuko	1

Cayenne® Heat 'N Serve 4/3 Rectangular Rethermalizer



72050

Receptacles



This countertop merchandiser is designed for maximum capacity within a minimum footprint.

- Thermoset fiber reinforced well — self-insulating and maximum energy efficiency
- 33% greater capacity than full-size warmers — holds four 1/3 size pans up to 6" deep
- Low-water indicator light eliminates guesswork
- Capillary tube thermostat for more accurate temperature control
- Two 800 watt elements for rethermalization and faster recovery
- Elements have non-stick surface to prevent scale build-up and reduce cleaning time
- Wide no-drip lip keeps countertop dry and returns condensation to well
- Lighted ON/OFF switch
- Controls and switches recessed on end of base for added safety
- Adaptor bars recommended to reduce evaporation and conserve energy
- Bottom exit cord is 6' (183 cm) long
- Stainless exterior for easy cleaning



72050 with 19188
Adaptor Plate, 78184
Insets and 47488 Covers

Performance Criteria:

Cayenne® Heat 'N Serve Rethermalizers

Designed to take a container of cooked food from a chilled state — below 40° F (4.4° C) through the HACCP "danger zone" of 165° F (73.9° C) in less than 90 minutes. The performance standard is measured using the NSF mixture chilled to 35° F (1.7° C). The electric unit will raise the temperature of this product above 165° F (73.9° C) in less than 90 minutes. The temperature will be maintained above 150° F (65.6° C) when the food product and inset are used with a standard inset cover, the proper water level is maintained in the well and the food product is stirred regularly.



72051

US Models

ITEM	DESCRIPTION	MAXIMUM DIMENSIONS (L X W X H) IN (CM)	VOLTAGE	WATTS	AMPS	PLUG	CASE LOT
72050	Model T43R without drain	28 ³ / ₄ x 13 ³ / ₄ x 9 ³ / ₄ (73 x 34.9 x 24.8)	120 AC	1600	13.3	5-15P	1
72051	Model TD43R with drain	28 ³ / ₄ x 13 ³ / ₄ x 13 ⁹ / ₃₂ (73 x 34.9 x 33.7)	120 AC	1600	13.3	5-15P	1
19188	Adaptor plate with three 8 ³ / ₈ " (21.3 cm) diameter holes for 7 ¹ / ₄ qt round insets (inset item #78184)						1
75012	Adaptor bars, 12 ¹⁵ / ₁₆ " x 1" x 1/4" (32.9 x 2.5 x 0.6 cm)						12

*Pans, insets and adaptor bars sold separately, see pages S1-6, S1-12, S1-16 and S1-18

Canada Models — available for Canada only

CANADA ITEM	DESCRIPTION	MAXIMUM DIMENSIONS (L X W X H) IN (CM)	VOLTAGE	WATTS	AMPS	PLUG	CASE LOT
72055	Model T43R without drain	28 ³ / ₄ x 13 ³ / ₄ x 9 ³ / ₄ (73 x 34.9 x 24.8)	120 AC	1600	13.3	5-20P	1
72056	Model TD43R with drain	28 ³ / ₄ x 13 ³ / ₄ x 13 ⁹ / ₃₂ (73 x 34.9 x 33.7)	120 AC	1600	13.3	5-20P	1
19188	Adaptor plate with three 8 ³ / ₈ " (21.3 cm) diameter holes for 7 ¹ / ₄ qt round insets (inset item #78184)						1
75012	Adaptor bars, 12 ¹⁵ / ₁₆ " x 1" x 1/4" (32.9 x 2.5 x 0.6 cm)						12

*Pans, insets and adaptor bars sold separately, see pages S1-6, S1-12, S1-16 and S1-18

Cayenne® Nitro™ Power Rethermalizer



- 300 series stainless steel well
- High-efficiency 1440-watt element that operates on 15A circuit
- Almost twice the water capacity of other countertop models, reducing need to refill the well as often
- Holds with wet or dry heat — moist heat always recommended for best performance and preserving food quality — **NSF4 listed when using moist heat**
- Recommend using up to 4" (10.2 cm) deep food pans — standard and fractional sizes
- Heavy-duty bulb and capillary thermostat with overtemp protection
- Adjustable 1" (2.5 cm) feet
- 6' (183 cm) cord and plug
- See page E6-23 for a full line of accessories



Performance Criteria: Cayenne® Nitro™ Rethermalizers

Nitro Cookers are designed to take a container of cooked food from a chilled state (below 40° F [4.4° C]) through the HACCP "danger zone" of 165° F (73.9° C) in less than 90 minutes. The performance standard is measured using the NSF mixture chilled to 35° F (1.7° C). The electric unit will raise the temperature of this product above 165° F (73.9° C) in less than 90 minutes. The temperature will be maintained above 150° F (65.6° C) when the food product and pan or inset are used with a standard pan or inset cover, the proper water level is maintained in the well, and the food product is stirred regularly.

Receptacle



ITEM	DESCRIPTION	DIMENSIONS (L X W X H) IN (CM)	VOLTAGE	WATTS	AMPS	PLUG	CASE LOT
72090	Model PC-21, rethermalizer	22 x 14 x 9½ (55.9 x 35.6 x 24.1)	120 AC	1440	12.0	5-15P	1

Cayenne® Model 2000 Warmer



- 300 series stainless steel 6½" (16.6 cm) deep well
- Recommend using up to 4" (10.2 cm) deep food pans — standard and fractional sizes
- Stainless steel exterior for easy cleaning and longer life
- **Meets NSF4 performance standards when using moist heat**



Receptacle



US/Canada Models

ITEM	DESCRIPTION	DIMENSIONS (L X W X H) IN (CM)	VOLTAGE	WATTS	AMPS	PLUG	CASE LOT
72000	Model 2000 warmer, stainless	22 x 14 x 8½ (55.9 x 35.6 x 21.6)	120 AC	1000	8.3	5-15P	1

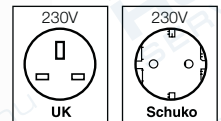
Cayenne® Warmer with Drain



- 300 series brushed stainless steel well
- Stainless exterior for easy cleaning
- Rivetless design looks clean and minimizes food traps
- Wide-range temperature control knob
- On/off indicator light
- Drain valve provides for easy cleanup and prevents accidental opening
- Must be used with water for maximum energy transfer
- Recommend using up to 4" (10.2 cm) deep food pans — standard or fractional sizes



Receptacles



International Models – Available for export only

ITEM	DESCRIPTION	DIMENSIONS (L X W X H) IN (CM)	VOLTAGE	WATTS	AMPS	PLUG	CASE LOT
72958	Warmer with drain	22 x 14 x 10 (55.8 x 35.5 x 25.4)	230 AC	1200	5.2	UK	1
72959	Warmer with drain	22 x 14 x 10 (55.8 x 35.5 x 25.4)	230 AC	1200	5.2	Schuko	1

Cayenne® Model 1001 Warmer



- Thermoset fiber-reinforced resin well — self-insulating and maximum energy efficiency
- Capillary tube thermostat control supplies power only when needed for maximum power efficiency
- Low-water indicator light eliminates guesswork
- Dome heating element uses up to 25% less energy and concentrates energy into the well
- Element's non-stick surface prevents scale build-up for easy cleaning and longer operating life
- Element is cast-in for longer service life and greater energy transfer
- Must be used with water for maximum energy transfer
- Standard black well and brushed stainless exterior
- Wide no-drip lip keeps countertop dry
- Recommend using up to 4" (10.2 cm) deep food pans — standard and fractional sizes
- Overall dimensions: 21¾"L. x 13¾"W. x 9"H. (55 x 33 x 23 cm)
- Bottom exit power cord allows for universal positioning
- 6' (183 cm) cord and plug
- See Page E6-23 for accessories



Lowest Operating Cost Warmer on the Market!

See page E6-12 for details.

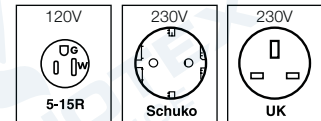
Performance Criteria:

Cayenne® Model 1001 Warmers — Hot Holding

Model 1001 Warmers are designed to hold heated prepared foods at temperatures above the HACCP "danger zone" of 140° F (60° C). The performance standard is measured using the NSF mixture preheated to 160° F (71.1° C). The electric unit will hold the temperature of this product above 150° F (65.6° C). The temperature will be maintained when the food product and inset are used with a standard inset cover, the proper water level is maintained in the well, and the food product is stirred regularly.



US/Canada Models



ITEM	DESCRIPTION	VOLTAGE	WATTS	AMPS	PLUG	CASE LOT
71001	Model 1001 Full-size warmer only	120 AC	700	5.8	5-15P	1
72003	Model 1001 Full-size warmer with black exterior	120 AC	700	5.8	5-15P	1

International Models — available for export only



INT'L ITEM	DESCRIPTION	VOLTAGE	WATTS	AMPS	PLUG	CASE LOT
72620	Model 1001 Full-size warmer only	230 AC	700	3.0	Schuko	1
72553	Model 1001 Full-size warmer only	230 AC	700	3.0	UK	1
72622	Model 1001 Soup package with warmer, adaptor plate, two each of 7 qt (6.6 L) insets, hinged covers, 4 oz (118.3 ml) ladles	230 AC	700	3.0	Schuko	1
Optional Color Selections — Special Order Only						
72625	Model 1001 Warmer with black exterior	230 AC	700	3.0	Schuko	1
72626	Model 1001 Warmer with white exterior	230 AC	700	3.0	Schuko	1

Custom Warmers

Custom warmers are available for your special applications. Contact your Vollrath representative.

Ideal For:

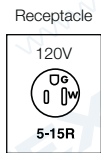
- Universities
- Stadiums
- Conventions/Arenas
- Chains and Lodging



Cayenne® Model CM-24 Twin Well 4-Qt Rethermalizer



- Individual thermostatic controls for merchandising soups with different temperature requirements
- 6' (183 cm) power cord attached on underside of unit for ease of countertop placement
- Coated aluminum wells offer easy cleaning and longer life
- Holds two 4½ qt. insets (Inset item #78164)
- Replaces Vollrath Models TW-665 and TW-24
- Meets NSF4 performance standards
- Stainless exterior for easy cleaning



ITEM	DESCRIPTION	MAXIMUM DIMENSIONS (L X W X H) IN (CM)	VOLTAGE	WATTS	AMPS	PLUG	CASE LOT
72045	Model CM-24 Twin Well 4 qt Rethermalizer	17¼ x 9¼ x 8¾ (43.8 x 23.5 x 22.2)	120 AC	500 per well	9.2	5-15P	1
72040	Model CM-24 Twin Well 4 qt Rethermalizer, package with two insets (78164) and two hinged covers (47486)*	17¼ x 9¼ x 12¼ (43.8 x 23.5 x 31.1)	120 AC	500 per well	9.2	5-15P	1

*Hinged cover is not NSF certified

Cayenne® Model TW-27R Twin Well 7-Quart Rethermalizer



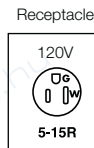
The twin 7-quart rethermalizer was designed to provide optimum serving temperature for two different food products.

- Individual controls allow a wide range of temperature selections
- Low-water indicator light eliminates guesswork
- Control knobs with metal guards to prevent damage or accidental changes
- Thermoset fiber reinforced well — self insulating and maximum energy efficiency
- Cast aluminum non-stick dome element provides maximum energy transfer with minimum power
- Holds two 7¼ qt. insets (Inset #78184)
- Independent timer for each warmer
- Meets NSF4 performance standards
- Stainless exterior for easy cleaning



Convert to 4 qt. with 72221 Adaptor Rings. (Rings, insets and covers sold separately.)

Timer Feature
Timer provides a preheat function. When you set the timer, element will run on high setting. When timer reaches zero, the element is controlled by the adjustable thermostat.



ITEM	DESCRIPTION	MAXIMUM DIMENSIONS (L X W X H) IN (CM)	VOLTAGE	WATTS	AMPS	PLUG	CASE LOT
72028	Model TW-27R Twin Well 7 qt Rethermalizer	23 x 13½ x 11½ (58.4 x 34.3 x 29.2)	120 AC	700 per well	11.7	5-15P	1
72029	Model TW-27R Twin Well 7 qt Rethermalizer package with (2) 7¼ qt. insets (78184), (2) Hinged Kool-Touch® Covers (47488) and (2) 3 oz. Heavy-Duty Ladles (4980322)	23 x 13½ x 11½ (58.4 x 34.3 x 29.2)	120 AC	700 per well	11.7	5-15P	1
72221	Adaptor ring — Allows use of 4 qt inset (78164) with 7 qt twin well merchandiser						2

Cayenne® Twin Well Soup Merchandisers

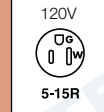


Enhance your soup presentation with these new merchandisers from Vollrath. Select from a variety of styles to match your decor and options such as backboards and canopies.



Ratings: Receptacle

- 120V AC
- 700W per well
- 11.7A
- Plug: 5-15P



Aluminum canopy offers durability while enhancing the presentation

Canopy option offers halogen lamp fixture with two position high/low setting switch for lighting flexibility†

Holds two 7¼ qt. insets

Twin 7 qt. wells with individual controls for merchandising soups with different temperature requirements — allows for improved product quality and menu flexibility

TSM-27 rethermalizing base unit is NSF4 listed for hot holding and rethermalizing previously cooked and chilled food

Powder coated 1" (2.5 cm) square tubular uprights for longer life and easy cleaning

Powder coated carbon steel menu board offers durability while enhancing the presentation

Clear graphic coating ensures longer life

Back panel receptacle for halogen lights offers increased safety

Recessed controls prevent accidental temperature changes and improve merchandising appeal

Low-water indicator light eliminates guesswork

See Page E6-18 for more product information on twin well base

Country Kitchen: 72032-03
(Order insets, covers and ladles* separately).
See page E6-20 through E6-22 for graphic options.

Soup Merchandisers

DESCRIPTION	LADLES ITEM	TUSCAN ITEM	COUNTRY KITCHEN ITEM	WHITE BOWL ITEM	SEASIDE ITEM	HOMESTYLE ITEM	VARIETY ITEM	DIMENSIONS (L X W X H) IN (CM)
TSM-27 Base Unit, Menu Board, Canopy with Light	7203201	7203202	7203203	7203204	7203205	7203206	7203207	24 ⁹ / ₁₆ x 14 ⁹ / ₁₆ x 47 ³¹ / ₃₂ (62.4 x 36.9 x 121.8)
TSM-27 Base Unit with Menu Board	7203101	7203102	7203103	7203104	7203105	7203106	7203107	24 ⁹ / ₁₆ x 14 ⁹ / ₁₆ x 33 ¹ / ₈ (62.4 x 36.9 x 84.2)
TSM-27 Base Unit only	7203001	7203002	7203003	7203004	7203005	7203006	7203007	24 ⁹ / ₁₆ x 14 ⁹ / ₁₆ x 11 ⁹ / ₁₆ (62.4 x 36.9 x 29.3)

Accessories

ITEM	DESCRIPTION	CASE LOT
17794	Set of magnetic (9) preprinted cards and (6) blank cards, 4" x 2" (10.2 x 5 cm) each — for use with dry erase marker	1
72231	Accessory Kit: includes (2) 7¼ qt. insets (78184), (2) hinged Kool-Touch® covers (47488), and (2) 3 oz. Heavy Duty ladles (4980322)	1
72221	Adaptor ring allows use of 4 qt. inset (78164) with 7 qt. twin well merchandiser	1

*See page S1-20 for information on insets and covers and page S3-13 for information on ladles
†Replacement bulb: 35W, 120V, Type T4

Cayenne® Full-Size Merchandisers

Introducing a versatile unit that adapts to any menu offering.

new

Durable ACM (aluminum composite material) menuboard

Quality stainless steel adaptor plate, insets, hinged covers and ladles offer a complete quality presentation

Low-water indicator light eliminates guesswork



High resolution graphics for merchandising brand name or food type

Knob attachment of Menu Board for easy removal for cleaning

Base is full-size rethermalizer with lighted on/off switch and recessed knobs. See page 6-14 for full product details



Homestyle: 720201106
See page E6-22 for our Custom Graphics Program



Base is easily converted to hold 4 qt, 7 qt or full-size pans

Seaside: 720201105 base with Menu Board and 4 qt. Accessory Pack

To determine complete item number, add 2 digit graphics suffix to base item number. (See graphic options on page E6-21).
Example: 720200001 – Base only with Ladles Graphics

DESCRIPTION	DIMENSIONS (W X L X H) IN (CM)	US/CANADA BASE ITEM – PLUG	INTERNATIONAL BASE ITEM – PLUG	ADD GRAPHIC SUFFIX
1220 Base Unit	18¼ x 26 x 11 (46.4 x 66 x 27.9)	7202000 – 5-15P	7263000 – SCHUKO 7255000 – UK	
1220 Base with 4 qt. Accessory Pack	18½ x 26¼ x 13¾ (46.4 x 66.7 x 35)	7202010 – 5-15P	7263010 – SCHUKO 7255010 – UK	01 - Ladles 02 - Tuscan
1220 Base with 7 qt. Accessory Pack	18½ x 26¼ x 13¾ (46.4 x 66.7 x 35)	7202020 – 5-15P	7263020 – SCHUKO 7255020 – UK	03 - Country Kitchen
1220 Base with Menu Board	18½ x 26¼ x 25½ (46.4 x 66.7 x 64.8)	7202001 – 5-15P	7263001 – SCHUKO 7255001 – UK	04 - White Bowl 05 - Seaside
1220 Base with Menu Board with 4 qt. Accessory pack	18½ x 26¼ x 25½ (46.4 x 66.7 x 64.8)	7202011 – 5-15P	7263011 – SCHUKO 7255011 – UK	06 - Homestyle
1220 Base with Menu Board with 7 qt. Accessory Pack	18½ x 26¼ x 25½ (46.4 x 66.7 x 64.8)	7202021 – 5-15P	7263021 – SCHUKO 7255021 – UK	07 - Variety

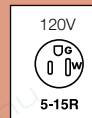
Accessory Pack includes

FULL SIZES	4 QT	7 QT
Adaptor Plate	(1) 72228	(1) 19192
Insets	(3) 78164	(2) 78184
Hinged Cover*	(3) 47486	(2) 47488
3 oz. Ladles	(3) 4980320	(2) 4980320

*Hinged cover is not NSF certified

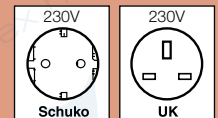
Ratings:

- 120V AC
- 1000W per well
- 8.3A
- Plug: 5-15P



Ratings:

- 230V AC
- 1000W per well
- 4.3A
- Plug: Schuko/UK



Heating and Warming

The Vollrath Company, LLC

Choose the style and configuration that enhances your decor!

Cayenne® Twin Well Soup Merchandisers

Tuscan: 7203202
(Order insets, covers and ladles separately)



Ladles: 7203101



White Bowl: 7203104
(Order insets, covers and ladles separately)

Country Kitchen: 7203003

Cayenne® Full-Size Merchandisers



Country Kitchen: 72020103 Base with Menu Board and 7 qt. Accessory Pack



Seaside: 720201105
Base with Menu Board and 4 qt. Accessory Pack



Homestyle: 720201006 Base with 4 qt. Accessory Pack

For ordering information, see pages E6-19 and E6-20

Graphic Options for Cayenne® Twin Well & Full-Size Merchandisers

To determine complete item number, add 2 digit graphics suffix to base item number.
Example: 720200001 – Base only with Ladles Graphics.



Ladles (01)



Tuscan (02)



Country Kitchen (03)



White Bowl (04)



Seaside (05)



Homestyle (06)



Variety (07)

vollrathco.com

Vollrath Cayenne® Soup Merchandiser Custom Graphics Program

Available Cayenne® Merchandisers:

- 72030, 72031, 72032 TSM 27 Twin Well 7 qt. Merchandisers
- 72020 Full Size Warmers

Artwork

- Customer is supplied with die line drawing of chosen merchandiser
- Customer will supply Vollrath with graphics sized to merchandiser
 - Graphic format—Adobe illustrator or EPS PC format
 - Additional charge if graphics are not properly sized or provided in required format
 - For more information, contact your Vollrath Sales Representative

Lead Times

- 20 working days

Warranty

- Unit is guaranteed per standard Vollrath equipment warranty
- Graphics are not warranted against improper handling

10 piece minimum order

NOTE: Custom Merchandisers cannot be cancelled or returned



Item 3702803
Order insets, covers and ladles separately

Soup Kiosks



Enhance your soup presentation with Vollrath's Soup Kiosk!

- Stainless steel base with black laminate for extra durability
- Includes soup merchandiser base, menu board and canopy with light
- Storage can be located on front or back for ease of access
- Hinged door with lock for secure storage
- Heavy-duty stainless countertop for durability
- Self-leveling dispensers for disposable cups or bowls allow easy self-service
- Six inch deep pan for holding napkins or disposable spoons
- Sized to hold Vollrath Soup Merchandisers for effective point of sale marketing
- Single cord and plug for added safety
- 4" locking casters for increased stability
- Compact size minimizes space requirements
- Dimensions: 34"L x 28"W x 78"H (86.4 x 71.1 x 198.1 cm)



DESCRIPTION	LADLES ITEM	TUSCAN ITEM	COUNTRY KITCHEN ITEM	WHITE BOWL ITEM	SEASIDE ITEM	HOMESTYLE ITEM	VARIETY ITEM	CASE LOT
Kiosk Base Unit includes Model TSM-27, Menu Board, Canopy with Light	3702801	3702802	3702803	3702804	3702805	3702806	3702807	1
Kiosk Base Unit only	3702800 - Sold separately, 34"L x 28"W x 34"H (86.4 x 71.1 x 86.4 cm)							1
Accessory kit	72231 - includes (2) 7¼ qt. insets (78184), (2) hinged Kool-Touch® covers (47488), and (2) 3 oz. Heavy Duty ladles (4980322)							1

NOTE: Custom equipment orders cannot be cancelled or returned

Model SS-4 Warmer

- Coated aluminum well
- Holds 4½ quart (3.9 L) insets
- Holds No. 10 cans
- Ideal for ice cream toppings and nacho cheese sauce
- 350W, 3.0A
- Meets NSF4 performance standards



72425



Receptacle

120V



5-15P

ITEM	DESCRIPTION	MAXIMUM DIMENSIONS (DIAMETER X H) IN (CM)	PLUG	CASE LOT
72425	SS-4 warmer only	8¾ x 7⅞ (22.2 x 20)	5-15P	1
72430	SS-4 with inset (78164), cover (78160), and hinge (72222)		5-15P	1

Serving Soup?

Vollrath offers a variety of options to keep and warm soups.



Additional Accessories*

Adaptor Rings



Adaptor Bars



Adaptor Plates



Stainless Steel Insets & Covers

Assorted Covers



*See pages S1-16 to S1-21 and S1-24 for more information.

Flip-Top Cover Hinge



- Patented flip hinge
- Fits 4 qt (3.8 L), 7 qt (6.6 L), and 11 qt (10.4 L) insets and covers
- Dishwasher safe
- Includes hinge, clip-lip, springlock assembly and black knob — inset and cover not included



ITEM	DESCRIPTION	CASE LOT
72222	Flip top cover hinge	1

Hinged Inset Covers

- Mirror-finished stainless steel
- 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

47488



47490

ITEM	DIAMETER IN (CM)	HEIGHT IN (CM)	FITS	CASE LOT
47486	7½ (19.0)	7⅞ (2.2)	78164	6
47488	9⅝ (24.4)	1⅝ (2.4)	46063, 77070, 78184	6
47490	11⅞ (29.1)	1⅝ (2.4)	77110, 78204	6

Cayenne® Colonial Kettles™

Vollrath's Cayenne® Colonial Kettle™ warmers and rethermalizers are designed to increase soup sales at any location.

- Durable cast four-leg design is more stable
- Low profile allows easy access
- Epoxy-coated cast aluminum body
- Recessed controls prevent accidental temperature setting changes
- Uses shouldered vegetable insets that are easier and safer to transport than bain maries
- Comes complete with inset, slotted cover with hinge
- Bottom exit power cord for universal counter placement

**New Color Finish –
Burnt Copper!**



US/Canada Models



ITEM	DESCRIPTION	DIMENSIONS (DIAMETER X H) IN (CM)	VOLTAGE	WATTS	AMPS	PLUG	CASE LOT
Model 1776-11 Colonial Kettle™ 11 qt Warmer Package With 11 qt (10.4 L) Inset, Cover With Hinge, Soup Cards, and Soup'r Clip							
72165	Black warmer	15¾ x 11½ (40.0 x 29.2)	120 AC	650	5.5	5-15P	1
72166	Burnt copper warmer	15¾ x 11½ (40.0 x 29.2)	120 AC	650	5.5	5-15P	1
Model 1776-7 Colonial Kettle™ 7 qt Warmer Package With 7 qt (6.6 L) Inset, Cover With Hinge, Adaptor Ring, Soup Cards, and Soup'r Clip							
72170	Black warmer	15¾ x 11½ (40.0 X 29.2)	120 AC	650	5.5	5-15P	1
72171	Burnt copper warmer	15¾ x 11½ (40.0 x 29.2)	120 AC	650	5.5	5-15P	1
Model 1777-11 Colonial Kettle™ 11 qt Rethermalizer Package With 11 qt (10.4 L) Inset, Cover With Hinge, Soup Cards, and Soup'r Clip							
72175	Black rethermalizer	15¾ x 11½ (40.0 x 29.2)	120 AC	900	7.5	5-15P	1
72176	Burnt copper rethermalizer	15¾ x 11½ (40.0 x 29.2)	120 AC	900	7.5	5-15P	1
Model 1777-7 Colonial Kettle™ 7 qt Rethermalizer Package With 7 qt (6.6 L) Inset, Cover With Hinge, Adaptor Ring, Soup Cards, and Soup'r Clip							
72180	Black rethermalizer	15¾ x 11½ (40.0 x 29.2)	120 AC	900	7.5	5-15P	1
72181	Burnt copper rethermalizer	15¾ x 11½ (40.0 x 29.2)	120 AC	900	7.5	5-15P	1

International Models — available for export only



INT'L ITEM	DESCRIPTION	DIMENSIONS (DIAMETER X H) IN (CM)	VOLTAGE	WATTS	AMPS	PLUG	CASE LOT
Model 1776-11 Colonial Kettle™ 11 qt Warmer Package With 11 qt (10.4 L) Inset, Cover With Hinge, Soup Cards, and Soup'r Clip							
72459	Black warmer	15¾ x 11½ (40.0 x 29.2)	230 AC	600	2.6	Schuko	1
72542	Black warmer	15¾ x 11½ (40.0 x 29.2)	230 AC	600	2.6	UK	1
Model 1776-7 Colonial Kettle™ 7 qt Warmer Package With 7 qt (6.6 L) Inset, Cover With Hinge, Adaptor Ring, Soup Cards, and Soup'r Clip							
72511	Black warmer	15¾ x 11½ (40.0 X 29.2)	230 AC	600	2.6	Schuko	1
Model 1777-11 Colonial Kettle™ 11 qt Rethermalizer Package With 11 qt (10.4 L) Inset, Cover With Hinge, Soup Cards, and Soup'r Clip							
72462	Black rethermalizer	15¾ x 11½ (40.0 x 29.2)	230 AC	900	4.0	Schuko	1
Model 1777-7 Colonial Kettle™ 11 qt Rethermalizer Package With 7 qt (6.6 L) Inset, Cover With Hinge, Adaptor Ring, Soup Cards, and Soup'r Clip							
72543	Black rethermalizer	15¾ x 11½ (40.0 x 29.2)	230 AC	900	4.0	UK	1

Replacement Parts

ITEM	DESCRIPTION
72185	Black top ring for 7 qt (6.6 L) inset
72190	Black top ring for 11 qt (10.4 L) inset
44367	Copper top ring for 11 qt (10.4 L) inset
72196	11 qt (10.4 L) to 7 qt (6.6 L) adaptor ring
72195	Cover hinge for kettle only, includes hinge, clip lip and black knob

ITEM	DESCRIPTION
78184	7¼ qt (6.9 L) inset
78204	11 qt (10.4 L) inset
72204	7¼ qt (6.9 L) slotted cover
72206	11 qt (10.4 L) slotted cover

Cayenne® Drop-In Warmers



Thermoset Fiber-Reinforced Resin Well — self-insulating for maximum energy efficiency

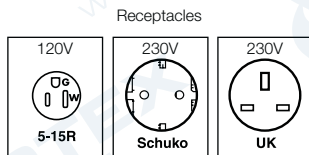
- 6-foot cord and plug
- Top mounts
- Low-water indicator light eliminates guesswork
- Drain models allow for easy cleaning
- Recommend using up to 4" (10.2 cm) deep pans — full and fractional sizes



72105



72107



Receptacles

Drop-Ins

See pages E9-44 to E9-49 for Vollrath's full line of Drop-Ins.



US Models



ITEM	DESCRIPTION	CUTOUT DIMENSIONS IN (CM)	DIMENSIONS (L X W X H) IN (CM)	VOLTAGE	WATTS	AMPS	PLUG	CASE LOT
72105	Model 3001D drop-in warmer with drain, unit mounted control	12 ⁷ / ₈ x 20 ⁷ / ₈ (32.7 x 53)	21 ³ / ₄ x 13 ³ / ₄ x 9 (55 x 33 x 23)	120 AC	700	5.8	5-15P	1
72107	Model 3002D drop-in warmer with drain, remote control panel with flexible conduit. Control Panel Cutout Dimensions: 5" x 3 ¹ / ₂ " (12.7 x 8.9 cm)	13 ³ / ₁₆ x 21 ³ / ₁₆ (33.5 x 53.8)	21 ³ / ₄ x 13 ³ / ₄ x 9 (55 x 33 x 23)	120 AC	700	5.8	Hard Wire	1

International Models — available for export only



INT'L ITEM	DESCRIPTION	DIMENSIONS (L X W X H) IN (CM)	VOLTAGE	WATTS	AMPS	PLUG	CASE LOT
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	1
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	1

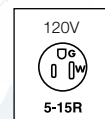
Cayenne® Model 2001 Drop-In Warmer



- Stainless steel 6¹/₂" (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
- Six foot cord and plug — no wiring required
- Recommend using up to 4" (10.2 cm) deep pans — full and fractional sizes
- 120V, 1000W, 8.3A
- Meets NSF4 performance standards



Receptacle



ITEM	CUTOUT DIMENSIONS IN (CM)	DIMENSIONS (L X W X H) IN (CM)	PLUG	CASE LOT
72001	23 ⁹ / ₁₆ x 14 ⁷ / ₁₆ (75.1 x 36.7)	24 x 15 x 8 ⁵ / ₈ (61 x 38.1 x 21.9)	5-15P	1

Soup Well Modular Drop-Ins

- 6' (183 cm) power cord and 4' (122 cm) remote control cord
- Double wall construction
- Deep drawn stainless wells
- High-density fiberglass insulation for zero clearance
- 3/4" (1.9 cm) drain with ball valve shut-off
- Mounting brackets standard
- Well height: 7 1/16" (19.5 cm)
- Autofill accessory available (Item 26806) — see page E8-42 for more information
- NSF4 listed



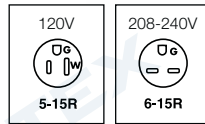
Mounting brackets for multiple counter thicknesses.

Drop-Ins

See pages E9-44 to E9-49 for Vollrath's full line of Drop-Ins.



Receptacles



INFINITE CONTROL ITEM	THERMOSTATIC CONTROL ITEM	HOLDS INSET SIZE	DIAMETER OVER FLANGE IN (CM)	DIAMETER CUTOUT IN (CM)	WELL OUTER DIAMETER IN (CM)	WATTS	VOLTAGE	AMPS	PLUG	CASE LOT
36460	3646010	4 1/8 Qt. (3.9 L)	8 13/16 (22.4)	8 1/4 (21)	8 (20.3)	480	120	4	5-15P	1
36462	3646210	7 1/4 Qt. (6.9 L)	11 9/16 (28.4)	10 9/16 (26.8)	10 5/16 (26.2)	720	120	6	5-15P	1
36464	3646410	11 Qt. (10.5 L)	12 13/16 (32.5)	12 1/4 (31.1)	12 (30.5)	720	120	6	5-15P	1
36461	3646110	4 1/8 Qt. (3.9 L)	8 13/16 (22.4)	8 1/4 (21)	8 (20.3)	480-640	208-240	2.3-2.7	6-15P	1
36463	3646310	7 1/4 Qt. (6.9 L)	11 9/16 (28.4)	10 9/16 (26.8)	10 5/16 (26.2)	720-960	208-240	3.5-4	6-15P	1
36465	3646510	11 Qt. (10.5 L)	12 13/16 (32.5)	12 1/4 (31.1)	12 (30.5)	720-960	208-240	3.5-4	6-15P	1

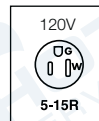
Cayenne® OHC-500 Heat Lamp

- Stainless hood directs heat evenly over 12" x 20" (30.5 x 50.8 cm) area
- Chrome-plated legs and uprights
- Adjustable height lamp assembly — minimum 12 1/2" to 20 1/2" (31.8 to 52 cm) above counter
- Cord mounted on/off switch
- Wide base assembly will hold standard 12" x 20" (30.5 x 50.8 cm) pan or Vollrath 71001 warmer
- Shatterproof whitebulbs standard
- Non-skid feet for firm placement on countertop
- 120V, 500W, 4.2A
- Pan not included



Shown with pan 30026

Receptacle



ITEM	DESCRIPTION	MAXIMUM DIMENSIONS (L X W X H) IN (CM)	PLUG	CASE LOT
71500	OHC-500 heat lamp — white bulbs	19 x 14 x 28 3/4 (48.3 x 35.6 x 73)	5-15P	1
72500	OHC-500 heat lamp — red bulbs	19 x 14 x 28 3/4 (48.3 x 35.6 x 73)	5-15P	1
ACCESSORIES				
72242	White infrared bulb, 250W, 120V		—	12
72241	Red infrared bulb, 250W, 120V		—	12

Stainless Steel Food Carriers



- Stainless steel
- Double-wall seamless construction
- Polyurethane foam insulation on sides, top and bottom
- Removable door gasket
- Holds two 6" (15 cm), three 4" (10 cm) or four 2 1/2" (6.4 cm) pans
- Insulated doors
- Stainless steel hinges and latches
- Top mount coated handles for easy transport
- Heated model maintains 165°F (74°C)



22019



22006

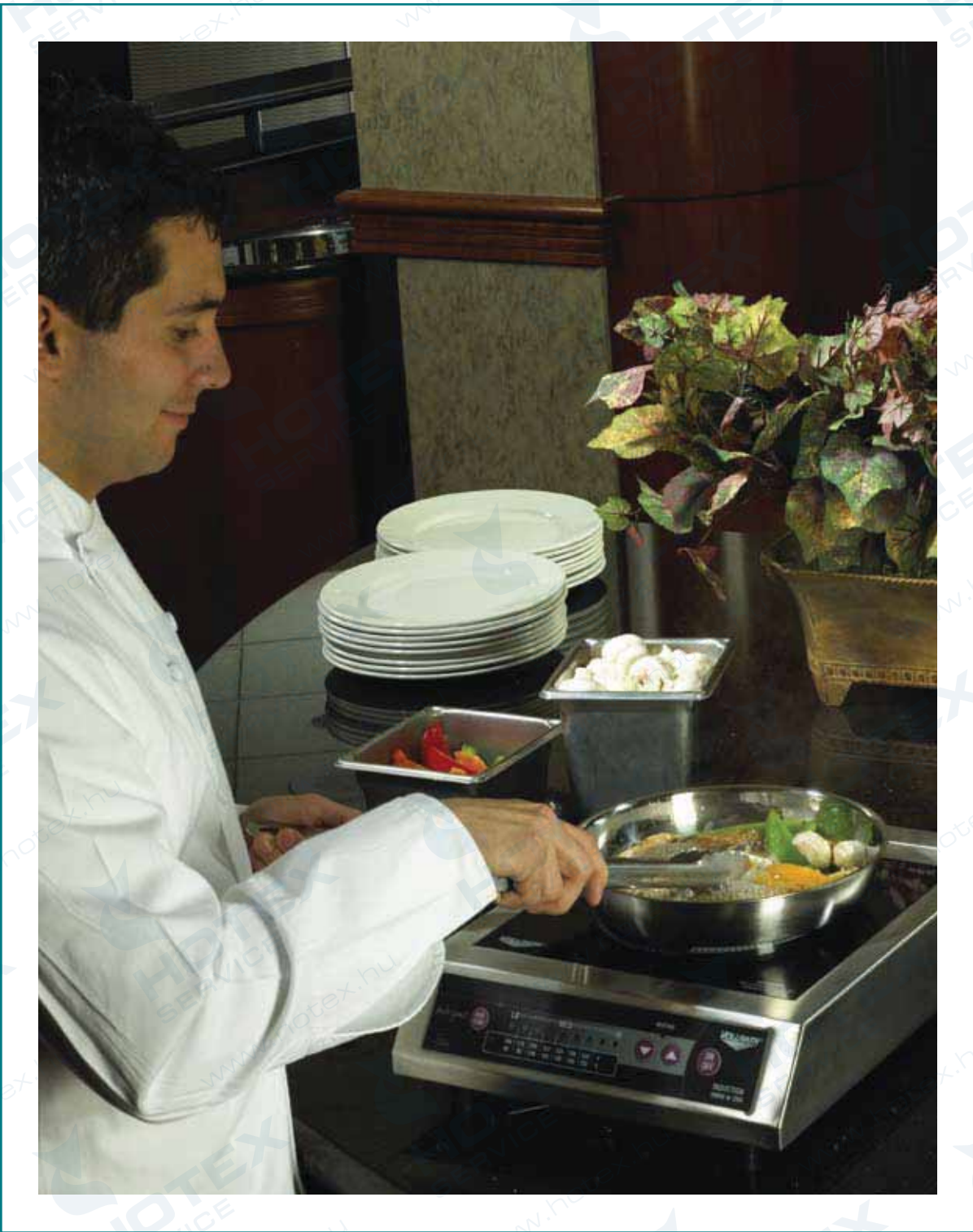
ITEM	DESCRIPTION	OVERALL DIMENSIONS (W X D X H) IN (CM)	CASE LOT
22017	Unheated NSF Certified	14 7/8 x 27 x 16 1/4 (37.8 x 41.3 x 68.6)	1
22019	Heated, 120V, 150W	14 7/8 x 27 x 16 1/4 (37.8 x 41.3 x 68.6)	1

Sheet Pan Rack

- Welded stainless steel



ITEM	DESCRIPTION	DIMENSIONS (L X W X H): IN (CM)	CASE LOT
22006	Half size, fits 22017 and 22019 pan carrier	20 5/8 x 12 x 12 1/16 (52.4 x 30.5 x 32.9)	1



Induction Ranges



Mirage® Induction Ranges

Low-profile, 360-degree styling is ideal for demonstration cooking.



World-Wide Induction Ranges

Multi-voltage, multi-wattage units with UL/CUL, NSF and CE listings. Cooking has never been easier, faster or safer than with Vollrath's Induction Ranges.

Vollrath "Green" Facts for Induction Ranges:



Induction Ranges uses cutting-edge technology provided efficiencies of 90% or more. Approximately 40% more efficient than electric or gas ranges.

Induction conserves energy use in HVAC by dramatically decreasing the amount of waste heat that is lost into the surrounding room.

For more details on Vollrath's green products, visit www.vollrathco.com/green

Induction Ranges

Induction Cooking —

- Expand your menu items
- Lower costs and improve production
- Cook anywhere without open flame

New Mirage® Series – see Page E7-5



3 Years in a Row!

Gas Cooking vs. Induction Cooking

Wasted Energy Goes Right Up the Vent!

- Higher Costs
- Longer Cooking Times
- Higher risk for burns



650° F



<86.3° F

Heat Faster with No Wasted Energy!

- First to Boil
- Cooler Kitchen
- Extremely Safe Cooking



Source: Infrared Heat Escape Comparison Test Conducted by Electric Foodservice Council, 11/2005

How Does Induction Cooking Work?

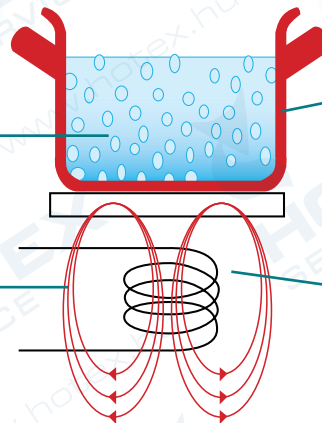


INDUCTION excites the molecules in induction ready materials

START with a magnetic pan (any cookware that attracts a magnet)

MAGNETIC FRICTION generates heat directly to pan

Induction range generates **HIGH FREQUENCY** alternating magnetic field



Vollrath Induction Ranges Set the Standard

FEATURE	BENEFIT
Overheat Protection	Extends life of induction range
Small Article Detection	Will not heat watches or jewelry while in use — only cookware
Pan Auto Detection	Shuts off automatically with 1 minute delay if no pan is present
Empty Pan Shutoff	Senses the heat from a pan without food or water and shuts the unit off before overheating
Safety Auto-Shutoff	Untouched unit will shut off after 3 hours without control interaction
Ceramic Top with Stainless Steel Casing	Durable and easy cleaning
Membrane Digital Display	Durable and easy cleaning

Induction Ranges

Induction Ranges Require Induction-Ready Cookware – see Page S2-7, S2-11 & S4-3

Product Overview:

Vollrath induction ranges have become a standard item in thousands of commercial kitchens. Originally used primarily as an omelet or sauté station, induction has now found its way to high volume serving lines, back of the house stock pot stations, lightning fast reheating stations, and for its precise low end control...pastry applications. Vollrath offers a complete line of induction ranges to satisfy any need. Choose the name that Sets the Standard in the toughest kitchens. Vollrath.

ULTRA SERIES	PROFESSIONAL SERIES	COMMERCIAL SERIES	MIRAGE® SERIES new
			
3,000 - 3,500 WATT Output	2,500 - 2,900 WATT Output	1,440 - 1,800 WATT Output	1,440 - 1,800 WATT Output
Productivity (lbs./hr. cooking) 89 lbs./hr. @ 3,500W (vs. 74 lbs./hr. 30,000 BTU Gas)	Productivity (lbs./hr. cooking) 74 lbs./hr. @ 2,900W (vs. 50 lbs./hr. 20,000 BTU Gas)	Productivity (lbs./hr. cooking) 46 lbs./hr. @ 1,800W (vs. 31 lbs./hr. 12,500 BTU Gas)	Productivity (lbs./hr. cooking) 50 lbs./hr. @ 1,800W (vs. 31 lbs./hr. 12,500 BTU Gas)
Ideal for high volume, high speed, and continuous duty stockpot stations	Ideal for medium volumes and speed, high speed sautéing and small stockpot and saucepot warming	Ideal for light commercial, sauté, non-continuous small stockpot warming	Ideal for light commercial, sauté, non-continuous small stockpot warming
Approx. Top Heating Temperature: 625°F	Approx. Top Heating Temperature: 575°F	Approx. Top Heating Temperature: 525°F	Approx. Top Heating Temperature: 550°F
Efficiency - 92%	Efficiency - 90%	Efficiency - 87%	Efficiency - 90%
Power Range Settings - 100	Power Range Settings - 100 with 1 to 180 minute timer	Power Range Settings - 9	Power Range Settings - 100 with 1 to 180 minute timer
Warranty - 2 Years	Warranty - 2 Years	Warranty - 1 Year	Warranty - 1 Year
Chosen by: * High Volume Hotels * Large Volume Restaurants * Cruise Ships * Military * Culinary Schools * Top Chefs who demand extreme high and low temp control	Chosen by: * Casual Dining Restaurants * Quick Serve Restaurants * Hospitality (front or back of the house) * Cruise Ships * Culinary Schools * Business and Institutions	Chosen by: * Hotels * Caterers * Casual Dining Restaurants * Quick Serve Restaurants * Sub Shops and Delis * Stadium/Arena Luxury Suites * Business and Institutions * Pastry Chefs	Chosen by: * Hotels * Caterers * Casual Dining Restaurants * Quick Serve Restaurants * Sub Shops and Delis * Stadium/Arena Luxury Suites * Business and Institutions * Pastry Chefs

CE Listed Units Available for International Markets – see page E7-7.

Induction Ranges

The Vollrath Company, LLC

Mirage® Induction Ranges

- **Designed for light commercial sauté and warming stations**
- Cutting-edge dial control with high-speed power and temperature level adjustment — includes 1-180 minute timer function
- Bright LED digital readout is easy to see
- Temperature memory — powers up to the last used temperature setting
- Compact and mobile, no maintenance
- Low-profile case provides more natural cooking height
- 360° design looks appealing on both operator and customer sides
- Smart component placement means cord and fans are located under the top case assembly, improving appearance
- Tough stainless steel case with 100% framed ceramic top for durability
- 100% factory bench tested for ultimate quality control
- "Hot" warning display for safety
- Padded carrying bag for safe and convenient transport
- 6' (183 cm) cord and plug

new



1 Year Warranty



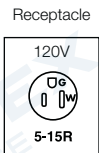
59500



59145



59501/5950145



US Models

ITEM	DESCRIPTION	MAX PAN SIZE IN (CM)	DIMENSIONS (L X W X H) IN (CM)	CUTOUT DIMENSIONS IN (CM)	VOLTAGE	KW	AMPS	PLUG	CASE LOT
59500	Countertop (US Only)	14 (35.6)	14 x 15¼ x 3 (35.6 x 38.7 x 7.6)	—	120 AC	1.8	15	5-15P	1
59501 ^①	Drop-in	14 (35.6)	14½ x 12½ x 2⅞ (36.8 x 31.8 x 7.3)	13⅜ x 11¾ (33.9 x 29.9)	120 AC	1.4	12	5-15P	1
5950145 ^①	Commercial Drop-in Warmer ^②	14 (35.6)	14½ x 12½ x 2⅞ (36.8 x 31.8 x 7.3)	13⅜ x 11¾ (33.9 x 29.9)	120 AC	.45	3.8	5-15P	1
59145	Mirage® Carrying Case, 18½ x 4½ x 16½ (47 x 11.4 x 41.9)								

^①59501 and 5950145 Control Box Cutout Dimensions: 5" x 2⅞" (12.7 x 6.9 cm) ^② Warming unit only – not a cooking range

Canada Model — available for Canada only

ITEM	DESCRIPTION	MAX PAN SIZE IN (CM)	DIMENSIONS (L X W X H) IN (CM)	VOLTAGE	KW	AMPS	PLUG	CASE LOT
59510	Countertop	14 (35.6)	14 x 15¼ x 3 (35.6 x 38.7 x 7.6)	120 AC	1.4	12	5-15P	1

Reduce Energy Costs With Induction



59500

Compared to Butane, Induction:

- Offers more accurate control
- Heats faster and hotter
- Is more durable
- Is **SAFER**



Vollrath Induction Range Energy Consumption

MODEL	KILOWATTS KW	MULTIPLY	LENGTH OF TIME HRS/DAY	MULTIPLY	COST KW/HR*	EQUALS	COST PER DAY	COST PER MONTH	COST PER YEAR
59500	1.8	X	8	X	\$0.10	=	\$1.44	\$43.20	\$518.40

*Electric costs may vary

Butane Energy Consumption

MODEL	FULL TANK CAPACITY	LENGTH OF TIME HRS/DAY	AMOUNT USED	MULTIPLY	COST PER TANK	EQUALS	COST PER DAY	COST PER MONTH	COST PER YEAR
Butane Canister	6 Hrs.	8	1.3	X	\$2.50	=	\$3.25	\$97.50	\$1170.00

Save Over **\$650.00**

Per Year With Induction!

The more you use induction – the more you will save!

Don't Forget Your Induction Ready Cookware!

Tribute® Cookware

See page S2-7 through S2-10.



Intrigue® Professional Cookware

See page S2-11 to S2-13.



Commercial Series Induction Ranges

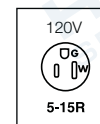


- **Designed for light commercial sauté and warming stations**
- Ideal for presentation cooking, omelet stations or small reheat stations
- Rear bracket protects cord and provides proper ventilation for unit on countertop models
- Nine control settings
- FCC Part 18 Approved; ETL Approval on all models
- Digital display
 - Easy to clean – no knobs to collect food
 - Helps prevent accidental temperature changes
- One year parts and labor warranty
- 6' (183 cm) cord and plug



6950020/6951020

Receptacle



Intrigue™ Induction Chafers!



For more information and product selection see page S4-12

ITEM	DESCRIPTION	MAX PAN SIZE IN (CM)	DIMENSIONS (L X W X H) IN (CM)	VOLTAGE	KW	AMPS	PLUG	CASE LOT
6950020	Countertop, US only	14 (35.6)	16½ x 13⅛ x 4 (41.9 x 32.7 x 10.2)	120 AC	1.8	15	5-15P	1
6951020	Countertop, Canada only	14 (35.6)	16½ x 13⅛ x 4 (41.9 x 32.7 x 10.2)	120 AC	1.4	12	5-15P	1



What our customers are saying...

"As a professional chef, I have the luxury of testing and using a variety of equipment. When making a selection, one of the most important factors I look for is dependability. As a culinary event planner, I make sure we use Vollrath induction ranges for our chef demonstrations. Our presenters give them a high performance rating and find they are very reliable. I look at The Vollrath Company as a trusted partner in this industry."

CHEF MICHAEL TY, CEC, AAC
EXECUTIVE CHEF/EVENT PLANNING
MT CUISINE, LLC



Induction Ranges

The Vollrath Company, LLC

Professional Series Induction Ranges



- Designed for sauté, sauce pots and small stock pots
- 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
- 1-180 minute timer — unit shuts off at end of cycle
- Digital display
 - Easy to clean – no knobs to collect food
 - Helps prevent accidental temperature changes
- "HOT" warning display for safety
- Three-foot remote control cord on drop-in models
- FCC Part 18 Approved;
- Two year parts and labor warranty
- 6' (183 cm) cord and plug



6954301/6954302/6954303



69521

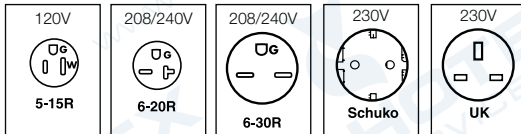


6954701/6954702/6954703



69524

Receptacles



ITEM	DESCRIPTION	MAX PAN SIZE IN (CM)	DIMENSIONS (L X W X H) IN (CM)	CUTOUT DIMENSIONS IN (CM)	VOLTAGE	KW	AMPS	PLUG	CASE LOT
6954301	Countertop	14 (35.6)	16½ x 13⅞ x 4 (41.9 x 32.7 x 10.2)	—	208/240 AC	2.2/2.6	10.8	6-20P	1
69501*	Drop-in	14 (35.6)	13⅜ x 14 ¹³ / ₁₆ x 4 (34 x 37.6 x 10.6)	12 ⁵ / ₈ x 14 ¹ / ₁₆ (32.1 x 35.7)	120 AC	1.4	12	5-15P	1
69520	Countertop	14 (35.6)	15 ⁷ / ₈ x 18½ x 5 ³ / ₄ (40.3 x 47 x 14.6)	—	208/240 AC	2.5 - 2.9	12.1	6-20P	1
69521*	Drop-In	14 (35.6)	16½ x 17 ³ / ₈ x 4 ³ / ₄ (41.9 x 43.2 x 12)	16 ¹ / ₈ x 15 ¹ / ₈ (40.9 x 38.4)	208/240 AC	2.5 - 2.9	12.1	6-20P	1
6954701	Dual Hob Countertop Front to Back	12 (30.5)	15 ⁷ / ₈ x 29 ³ / ₄ x 5 ¹³ / ₁₆ (40.4 x 75.6 x 14.8)	—	208/240 AC	1.6-1.9 per hob	15.8	6-30P	1
69523	Dual Hob Countertop Side by Side	12 (30.5)	26 ³ / ₄ x 17 ¹⁵ / ₁₆ x 5 ³ / ₈ (67.9 x 45.5 x 13.7)	—	208/240 AC	2.5 - 2.9 per hob	24.1	6-30P	1
69524*	Dual Hob Drop-in Front to Back	12 (30.5)	17 ³ / ₈ x 27 ⁷ / ₈ x 5 ¹ / ₈ (44.1 x 70.8 x 13)	26 ³ / ₈ x 15 ⁷ / ₈ (67 x 40.3)	208/240 AC	2.5 - 2.9 per hob	24.1	6-30P	1

*69501, 69521 and 69524 Control Box Cutout Dimensions: 7¼" x 3⅝" (18.4 x 9.8 cm)

International Models – available for export only



ITEM	DESCRIPTION	MAX PAN SIZE IN (CM)	DIMENSIONS (L X W X H) IN (CM)	VOLTAGE	KW	AMPS	PLUG	CASE LOT
6954302 6954303	Single Range	14 (35.6)	16½ x 13⅞ x 4 (41.9 x 32.7 x 10.2)	208/240 AC	2.2-2.6	10.8	SCHUKO UK	1
6954702 6954703	Double Range	12 (30.5)	13 x 27 x 5 (33 x 68.6 x 12.72)	208/240 AC	1.6-1.9 per hob	15.8	SCHUKO UK	1

Ultra Series Induction Ranges



- Designed for large volume and heavy-duty usage
- 100 power settings for precise cooking control
- Controlled high-end temperatures for sauté, stir fry, stock-pot and sauce pot applications
- Sensitive low-end control for cooking delicate sauces, crèmes, and chocolates
- Continuous duty induction circuitry for non-stop cooking
- 92+% efficiency versus 35% for gas stoves
- Double oversized fans for longer life
- Digital display
 - Easy to clean – no knobs to collect food
 - Helps prevent accidental temperature changes
- "HOT" warning display for safety
- Drop-in Cutout Dimensions (L x W):
 - 69505:** 15 $\frac{1}{8}$ " x 16 $\frac{1}{8}$ " (38.4 x 40.9 cm)
 - 69508:** 15 $\frac{7}{8}$ " x 26 $\frac{3}{8}$ " (40.3 x 67 cm)
- FCC Part 18 Approved
- Two year parts and labor warranty
- 6' (183 cm) cord and plug

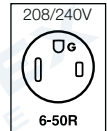
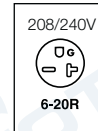


69504



69505

Receptacles



69507



69508

ITEM	DESCRIPTION	MAX PAN SIZE IN (CM)	DIMENSIONS (L X W X H) IN (CM)	VOLTAGE	KW	AMPS	PLUG	CASE LOT
69504	Countertop	14 (35.6)	18 $\frac{1}{2}$ x 15 $\frac{7}{8}$ x 5 $\frac{3}{4}$ (47 x 40.3 x 14.6)	208/240 AC	3.0 - 3.5	14.6	6-20P	1
69505	Drop-in	14 (35.6)	16 $\frac{1}{2}$ x 17 $\frac{3}{8}$ x 4 $\frac{3}{4}$ (41.9 x 43.2 x 12)	208/240 AC	3.0 - 3.5	14.6	6-20P	1
69507	Dual Hob Countertop Front to Back	12 (30.5)	29 $\frac{3}{4}$ x 15 $\frac{7}{8}$ x 5 $\frac{13}{16}$ (75.6 x 40.4 x 14.8)	208/240 AC	3.0 - 3.5*	29.2	6-50P	1
69508	Dual Hob Drop-In Front to Back	12 (30.5)	27 $\frac{7}{8}$ x 17 $\frac{3}{8}$ x 5 $\frac{1}{8}$ (70.8 x 44.1 x 13)	208/240 AC	3.0 - 3.5*	29.2	6-50P	1

*Per Hob 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

Upscale Your Induction Buffet Presentation!



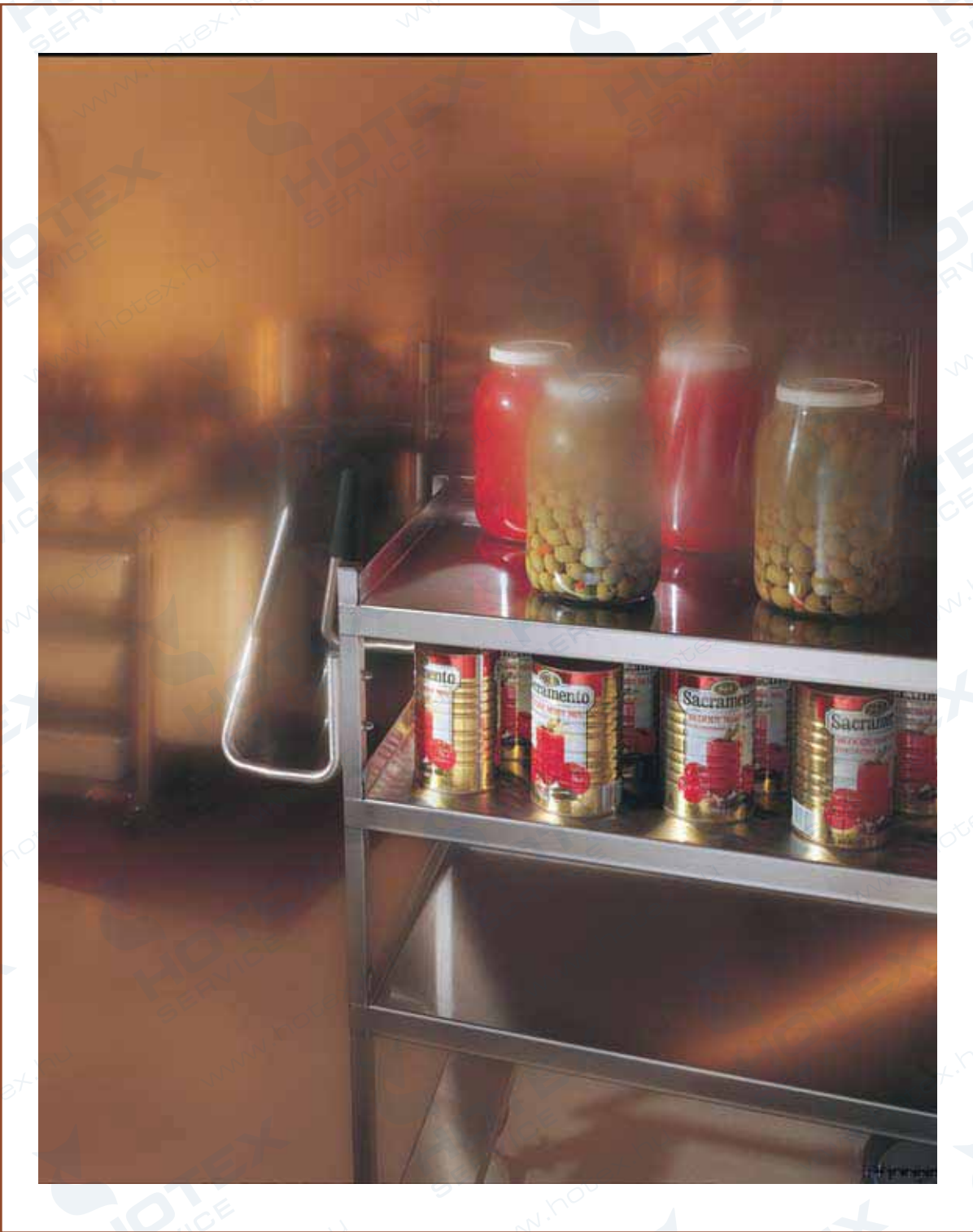
Buffet Tables

See page E9-24



Miramar™ Display Cookware

See pag S4-3 through S4-4



Utility Carts



Stainless Steel Carts

Easy maneuverability, reliable transportation, and scratch-resistant surfaces make these carts a perfect choice for everyday use.



Heavy-Duty Stainless Steel Cart

For transporting heavy loads throughout your operation, rely on Vollrath's heavy-duty carts for durability and longer life.



Multi-Purpose Plastic Carts

Lightweight yet durable, these carts are quieter when transporting over bumpy surfaces.

Vollrath "Green" Facts for Utility Carts:



Stainless steel is continuously recycled in a sustainable closed loop system.

For more details on Vollrath's green products, visit www.vollrathco.com/green

Stainless Steel Utility Carts



- Heavy-duty welded construction
- Three stainless steel shelves
- ABS handle helps prevent damage to walls and doors
- Rated load capacity is weight distributed evenly on all shelves
- Swivel casters



Gauge Reference Table

ITEM	BOTTOM	SHELF GAUGE MIDDLE	TOP	UPRIGHT
97120/97320	22	22	22	20
97121	22	22	22	16
97125	22	22	20	16
97126/97326	22	22	20	16
97140	20	22	20	16

ITEM	DESCRIPTION	CAPACITY LB (KG)	CASTER SIZE IN (CM)	MAXIMUM DIMENSIONS (L X W X H) - IN (CM)	SHELF SIZE IN (CM)	HEIGHT BETWEEN SHELVES IN (CM)	CASE WEIGHT LBS (KG)	CASE LOT
97120*	Medium-Duty	300 (135)	3½ (9)	27½ x 15½ x 32½ (70 x 40 x 84)	15½ x 24 (39.4 x 60.9)	12 (30)	28.1 (12.7)	1
97121	Medium-Duty	300 (135)	3½ (9)	30⅞ x 17¾ x 33¾ (79 x 45 x 86)	17¾ x 27 (45 x 69)	12 (30)	35.4 (16.1)	1
97125	Heavy-Duty	400 (180)	4 (10)	27½ x 15½ x 32½ (70 x 40 x 84)	15½ x 24 (39.4 x 60.9)	12 (30)	36.3 (16.5)	1
97126	Heavy-Duty	400 (180)	4 (10)	30⅞ x 17¾ x 33¾ (79 x 45 x 86)	17¾ x 27 (45 x 69)	12 (30)	43.3 (19.6)	1
97140	Extra Heavy-Duty	500 (225)	4 (10)	39½ x 21 x 33¼ (100 x 54 x 84)	21 x 35 (54 x 90)	12½ (31.3)	57.9 (26.3)	1

*Shippable via FedEx® or UPS®

Note: For replacement part information, refer to www.vollrathco.com

Knocked-Down Stainless Steel Utility Carts

- Heavy-duty construction
- Three stainless steel shelves
- ABS handle helps prevent damage to walls and doors
- Rated load capacity is weight distributed evenly on all shelves
- Swivel casters for easy transport
- Compact packaging reduces freight expense and is designed for secure, safe shipping
- Base dolly is pre-assembled for reduced assembly time
- Shelves, uprights and handle are easy to attach
- **Shippable via FedEx® or UPS®**



Setting the Standard™

ITEM	DESCRIPTION	CAPACITY LB (KG)	CASTER SIZE IN (CM)	MAXIMUM DIMENSIONS (L X W X H) - IN (CM)	SHELF SIZE IN (CM)	HEIGHT BETWEEN SHELVES IN (CM)	CASE WEIGHT LBS (KG)	SHIPPING CUBE	CASE LOT
97320	Medium-Duty	300 (135)	3½ (9)	27½ x 15½ x 32½ (70 x 40 x 84)	15½ x 24 (39.4 x 60.9)	12 (30)	31.8 (14.3)	4.34	1
97326	Heavy-Duty	400 (180)	4 (10)	30⅞ x 17¾ x 33¾ (79 x 45 x 86)	17¾ x 27 (45 x 69)	12 (30)	44.6 (20.1)	4.34	1

Note: For replacement part information, refer to www.vollrathco.com For gauge information, see table at top of page.

Heavy-Duty Stainless Steel Carts



- Extended height tubular stainless steel handles with comfort coating
- Frames and shelves welded for strength and durability
- Stainless steel shelves
- 1" (2.5 cm) square stainless tubular frame
- Two 5" (12.7 cm) swivel casters, one with brake
- Two 8" (20.3 cm) fixed wheels
- Ergonomic (raised lower shelf) and standard versions



97200



97201



97211



97205

ITEM	DESCRIPTION	CAPACITY LB (KG)	SHELF SIZE (W X L) IN (CM)	MAXIMUM DIMENSIONS (L X W X H) IN (CM)	SHELF GAUGE	CASE WEIGHT LBS (KG)	CASE LOT
TWO-SHELF CARTS WITH RAISED LOWER SHELF: HEIGHT BETWEEN SHELVES 18½" (46.9 CM)							
97200	2-shelf — Ergonomic	650 (295)	20 x 30 (50.7 x 76.1)	39 x 20 x 44½ (98.9 x 50.7 x 113)	16	71 (32.2)	1
97202	2-shelf — Ergonomic	900 (405)	23 x 35 (58.4 x 88.8)	44 x 23 x 44½ (112 x 58.4 x 113)	16	84 (38.1)	1
TWO-SHELF CARTS WITH STANDARD LOWER SHELF: HEIGHT BETWEEN SHELVES 30" (76.2 CM)							
97205	2-shelf — Standard	650 (295)	20 x 30 (50.7 x 76.1)	39 x 20 x 44½ (98.9 x 50.7 x 113)	16	71 (32.2)	1
97207	2-shelf — Standard	900 (405)	23 x 35 (58.4 x 88.8)	44 x 23 x 44½ (112 x 58.4 x 113)	16	84 (38.1)	1
THREE-SHELF CARTS WITH RAISED LOWER SHELF: HEIGHT BETWEEN SHELVES LOWER: 8⅞" (22.5 CM) UPPER: 7⅞" (19.9 CM)							
97201	3-shelf — Ergonomic	650 (295)	20 x 30 (50.7 x 76.1)	39 x 20 x 44½ (98.9 x 50.7 x 113)	16	80 (36.3)	1
97203	3-shelf — Ergonomic	900 (405)	23 x 35 (58.4 x 88.8)	44 x 23 x 44½ (112 x 58.4 x 113)	16	102 (46.3)	1
THREE-SHELF CARTS WITH STANDARD LOWER SHELF: HEIGHT BETWEEN SHELVES LOWER: 15" (38.1 CM) UPPER: 15" (38.1 CM)							
97206	3-shelf — Standard	650 (295)	20 x 30 (50.7 x 76.1)	39 x 20 x 44½ (98.9 x 50.7 x 113)	16	80 (36.3)	1
97208	3-shelf — Standard	900 (405)	23 x 35 (58.4 x 88.8)	44 x 23 x 44½ (112 x 58.4 x 113)	16	102 (46.3)	1
HEAVY-DUTY KNOCK-DOWN (K.D.) CART: HEIGHT BETWEEN SHELVES: LOWER: 10" (25.4 CM) UPPER: 10⅞" (25.6 CM)							
97211	3-shelf	650 (295)	20 x 30 (50.7 x 76.1)	37¾ x 21⅞ x 42¼ (95.9 x 53.7 x 107.3)	18	80 (36.3)	1

Note: For replacement part information, refer to www.vollrathco.com

Caravelle Cart



- U-shaped tubular stainless steel frame
- Capacity: 500 lb. (226.2 kg)
- Stainless steel drawn shelves
- 20 gauge shelves
- 4" (10 cm) casters
- Shelves: 33" x 21" (85 x 54 cm)
- Height between shelves: 8½" (22 cm)



ITEM	DESCRIPTION	MAXIMUM DIMENSIONS (L X W X H) IN (CM)	CASE WEIGHT LBS (KG)	CASE LOT
97168	3-shelf tubular cart	37½ x 21 x 35½ (95 x 54 x 90)	56.6 (25.7)	1

Thrift-I-Cart



- Chrome-plated tubular steel frame
- One-piece drawn stainless steel shelves
- 20 gauge shelves
- 4" (10 cm) casters
- Overall height: 36½" (92.7 cm)
- Height between shelves: 97160/61 — 19" (47.5 cm)
97166/67 — 8¾" (22.2 cm)



97160

ITEM	DESCRIPTION	CAPACITY LB (KG)	SHELF DIMENSIONS IN (CM)	CASE WEIGHT LBS (KG)	CASE LOT
97160	2-shelf	400 (180)	24 x 16 (61 x 41)	32.3 (14.7)	1
97166	3-shelf	400 (180)	24 x 16 (61 x 41)	37.7 (17.1)	1
97161*	2-shelf	500 (225)	33 x 21 (85 x 54)	25.4 (11.5)	1
97167	3-shelf	500 (225)	33 x 21 (85 x 54)	53.8 (24.4)	1

*Not recommended for use with refuse bin

Cantilever Bussing Cart



- Chrome tubular steel frame
- Three-shelf cart holds up to three standard tote boxes
- 4" (10 cm) casters
- Height between shelves: 13" (33 cm)
- **Shippable via FedEx® or UPS®**



ITEM	DESCRIPTION	MAXIMUM DIMENSIONS (L X W X H) IN (CM)	CASE WEIGHT LBS (KG)	CASE LOT	HANGER ROD
97186	3-shelf cart	26⅝ x 15¾ x 34½ (67.6 x 40 x 87.6)	31.9 (14.5)	1	97272

Note: For replacement part information, refer to www.vollrathco.com

Money Saver Knocked Down (K.D.) Cart



- Chrome-plated tubular frame
- Stainless steel shelves
- 20 gauge shelves
- 4" (10 cm) casters
- Overall height: 36½" (92.7 cm)
- Height between shelves: 8½" (22 cm)
- **Shippable via FedEx® or UPS®**



ITEM	DESCRIPTION	CAPACITY LB (KG)	SHELF DIMENSIONS IN (CM)	CASE WEIGHT LBS (KG)	SHIPPING CUBE	CASE LOT
97105	3-shelf	400 (180)	24 x 16 (61 x 41)	36 (16.3)	1.904	1
97106	3-shelf	500 (225)	33 x 21 (85 x 54)	49.6 (22.5)	2.283	1

Multi-Purpose Carts

new

- Front of the house appearance with back of the house durability
- Polypropylene shelves and handles are durable and lightweight
- Satin-finished aluminum uprights are durable and minimize wear
- Textured shelves reduce product shifting in transit
- 4" (10.1 cm) swivel non-marking casters allow for easy maneuverability
- Easy to clean
- Easy to store and assemble
- **Shipped knocked down via FedEx® or UPS®**



97007



97004

Bus boxes and refuse bins sold separately – see page E8-7

BLACK ITEM	GRAY ITEM	CAPACITY LBS. (KG)	CASTER SIZE IN (CM)	MAXIMUM DIMENSIONS (L X W X H) - IN (CM)	SHELF SIZE	CASE WEIGHT LB (KG)	SHIPPING CUBE	HEIGHT BETWEEN SHELVES IN (CM)	CASE LOT
97006	97004	300 (135)	4 (10)	33 x 16 ¹³ / ₁₆ x 37 (83.8 x 42.7 x 94.0)	16 ¹ / ₂ x 26 (41.3 x 66)	24.3 (11)	2.994	11 ³ / ₄ (29.8)	1
97007	97005	300 (135)	4 (10)	40 ¹ / ₄ x 19 ⁷ / ₈ x 37 (102.2 x 50.5 x 94.0)	19 ¹ / ₄ x 29 ¹ / ₂ (48.9 x 74.9)	35.8 (16.2)	4.336	11 ³ / ₄ (29.8)	1

Note: For replacement part information, refer to www.vollrathco.com

Plastic Utility Carts

- Structural foam shelves
- Textured gray finish masks scratches and resists fading and discoloration
- 200 lb (90.7 kg) overall capacity
- 4" (10 cm) swivel casters
- Shelves: 29" x 18¹/₂" (74 x 47 cm)
- **Shipped knocked down via FedEx® or UPS®**



Enclosed Utility Cart

- Plastic uprights
- Enclosed end panels
- Height between shelves: 10¹/₂" (26.7 cm)

ITEM	DESCRIPTION	MAXIMUM DIMENSIONS IN (CM)	CASE WEIGHT LBS (KG)	SHIPPING CUBE	CASE LOT	HANGER ROD
97111	Closed-end utility cart	30 ¹ / ₂ x 18 ¹ / ₂ x 39 (78 x 47 x 99)	53.5 (24.2)	4.422	1	97273



Open Utility Carts with Chrome Uprights

- Mirror-finished chrome-plated uprights and handle
- Height between shelves: 97101: 23¹/₂" (60 cm), 97102: 10¹/₂" (26.7 cm)

ITEM	DESCRIPTION	MAXIMUM DIMENSIONS IN (CM)	CASE WEIGHT LBS (KG)	SHIPPING CUBE	CASE LOT	HANGER ROD
97101	2-shelf utility cart	30 ¹ / ₂ x 18 ¹ / ₂ x 36 (78 x 47 x 92)	38 (17.2)	4.464	1	97273
97102	3-shelf utility cart	30 ¹ / ₂ x 18 ¹ / ₂ x 36 (78 x 47 x 92)	45 (20.4)	4.460	1	97273

Open Utility Cart with Plastic Uprights

- Open four sides
- Height between shelves: 10¹/₂" (26.7 cm)

ITEM	DESCRIPTION	MAXIMUM DIMENSIONS IN (CM)	CASE WEIGHT LBS (KG)	SHIPPING CUBE	CASE LOT	HANGER ROD
97112	Open utility cart	30 ¹ / ₂ x 18 ¹ / ₂ x 39 (78 x 47 x 99)	47.5 (21.5)	4.541	1	97273

Note: For replacement part information, refer to www.vollrathco.com

Bussing Carts



- Stainless steel construction
- ABS handle
- Attractive, durable black vinyl finish
- Enclosed on three sides



ITEM	DESCRIPTION	CAPACITY LB (KG)	CASTER SIZE IN (CM)	MAXIMUM DIMENSIONS (L X W X H) IN (CM)	SHELF SIZE IN (CM)	HEIGHT BETWEEN SHELVES IN (CM)	CASE WEIGHT LBS (KG)	CASE LOT
97180*	4-shelf	300 (135)	3½ (9)	27½ x 15½ x 33⅝ (70 x 40 x 86)	24 x 15½ (61 x 39)	Top shelf — 8½ (21.6) Bottom shelf — 8 (20)	47.1 (21.4)	1
97181	3-shelf	300 (135)	4 (10)	30⅞ x 17¾ x 33¾ (78 x 45 x 86)	27 x 17¾ (45 x 69)	12½ (31.7)	57 (25.8)	1
97182	3-shelf	500 (225)	4 (10)	39¼ x 21 x 34¾ (100 x 54 x 88)	35 x 21 (54 x 89)	12½ (31.7)	75.4 (34.2)	1

*Shippable via FedEx® or UPS®

Note: For replacement part information, refer to www.vollrathco.com

Complete Bussing System Kit



- Kit includes one refuse bin, one silver bin and three bus boxes (52612)



ITEM	DESCRIPTION	CASE LOT
97286	Complete gray bussing system kit for standard carts	1

Refuse Bins



- High density polyethylene
- Integral full-width hook fits over raised edge of cart top shelf



ITEM	FITS	CASE LOT
9728810	Refuse bin — black	6
9728820	Refuse bin — gray	6

Silver Bins



- Fits all standard size carts and trucks
- Plastic carts (items 97101, 97102, 97111, 97112) and tubular carts require hanger rod assembly — sold separately (see right)
- Dimensions: 15½" x 6⅝" x 6½" (40 x 16 x 17 cm)

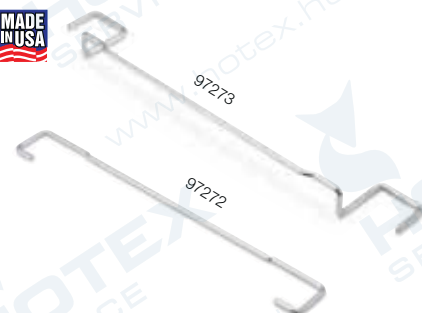


ITEM	DESCRIPTION	CASE LOT
97280	Silver bin, gray	6
97290	Silver bin, black	6

Hanger Rod Assemblies



- Required to hang silver bins from cantilever and plastic knocked-down carts



ITEM	FITS	CASE LOT
97272	97186 - cantilever carts	2
97273	97101, 97102, 97111 and 97112 plastic knocked-down carts	2



L'Elegance Captain's Carts



- All wood construction
- Stain-resistant finish
- 7" (18 cm) drop leaf
- 5" (13 cm) casters with brass plated horns
- 97037 comes with 9" (23 cm) high hinged acrylic dome cover
- Height between shelves: 10³/₄" (27.3 cm)

ITEM	DESCRIPTION	MAXIMUM DIMENSIONS (L X W X H) IN (CM)	CASE WEIGHT LBS (KG)	CASE LOT
97036	Captain's cart	46 ³ / ₈ x 16 ⁵ / ₃₂ x 32 ¹ / ₂ (119 x 42 x 83)	58 (26.3)	1
97037	Captain's dessert cart w/dome cover	46 ³ / ₈ x 16 ⁵ / ₃₂ x 41 ¹ / ₂ (119 x 42 x 106)	69.3 (31.4)	1

Note: For replacement part information, refer to www.vollrathco.com

Sculptura Trolleys



- Wood grain laminate-covered shelves
- Brass-plated uprights and trim
- 5" (13 cm) swivel casters
- Dessert trolley: 9" (23 cm) high hinged acrylic dome cover
- Captain's trolley: 8" (20 cm) drop leaf
- Height between shelves: 10³/₄" (27.3 cm)



Setting
the Standard™

ITEM	DESCRIPTION	MAXIMUM DIMENSIONS (L X W X H) IN (CM)	CASE WEIGHT LBS (KG)	CASE LOT
97008	Dessert trolley w/ dome cover	46 x 16 x 42 (118 x 41 x 108)	72 (32.7)	1
97009	Pastry trolley	46 x 16 x 57 ¹ / ₄ (118 x 41 x 147)	102 (46.3)	1
97035	Captain's trolley	46 x 16 x 33 (118 x 41 x 85)	69 (31.3)	1

Note: For replacement part information, refer to www.vollrathco.com





Equipment



Milestone™ Custom Serving Equipment

Find the right solution for your serving needs with these innovative mobile equipment stations.



Signature Server® 2.0 Mobile Serving Equipment

The ultimate modular serving line equipment - available in rectangle and curved bases.



Merchandising Food Carts and Custom Kiosks

Your food presentation has never looked this intriguing and appetizing with our modular kiosk designs.

Vollrath “Green” Facts for Equipment:



Due to their higher efficiency, Signature Server® units use a 625W heating element instead of 1000 - 1600W elements used by competitors, conserving energy.

ServeWell® Food Stations feature an energy-conserving dome element in each well.

Vollrath Modular Drop-Ins utilize extra dense insulation to keep hot foods hot and cold foods cold while using less energy.

For more details on Vollrath’s green products, visit www.vollrathco.com/green

Milestone™ Serving Lines Customized Mobile Serving Equipment

★★★★★ Features

new



Professionally merchandised serving lines simply sell more food and allow for higher average ticket prices. Milestone™ is the turning point in the way mobile serving line equipment is designed and manufactured, to best support your objectives and ultimately lead to the success of your foodservice operation. Milestone™ is THE new standard. Choose Milestone for the ultimate in customization including cut-a-way and multi-level counters, visually striking canopies and signage, with multiple colors and materials in bases.

Choice of Custom Options:

- Design Experience. Leverage our 20+ years experience creating branded mobile equipment for top consumer brands. Your finished product will look incredible. It will be built tough.
- Bases manufactured from ultra-durable, ultra-lightweight aluminum composite material. The material found in architectural facades, will not rust, will not warp, can be formed in incredible geometries, and is durable, yet extremely lightweight. Choose from hundreds of colors for bases and counters. Choose from dozens of Vollrath breath guard options.
- Specify custom canopies and signage. Do not make the mistake of creating great line-ups, and let poor signage ruin the image you are trying to create.
- Vollrath drop-in equipment and the foodservice industry's top equipment brands. We recommend Vollrath drop-ins, but also use the industry's top brands for pastry cases, under counter refrigeration, and various appliances.



Custom Milestone™ Soup and Salad Serving Unit shown with Progressive Double-sided Breath Guard

Ideal for:

- High Level B&I, Colleges and Universities, Casinos and Clubs



Breath Guard Options:

Traditional, Progressive, Retro & Contemporary



Traditional



Progressive



Retro



Contemporary

See pages E9-53 to E9-57 for product selection

Types Available:

- Double-sided buffet
- Single-sided buffet with top shelf
- Single-sided buffet
- Single-sided cafeteria with top shelf
- Vertical cafeteria (Traditional only)

Frameless



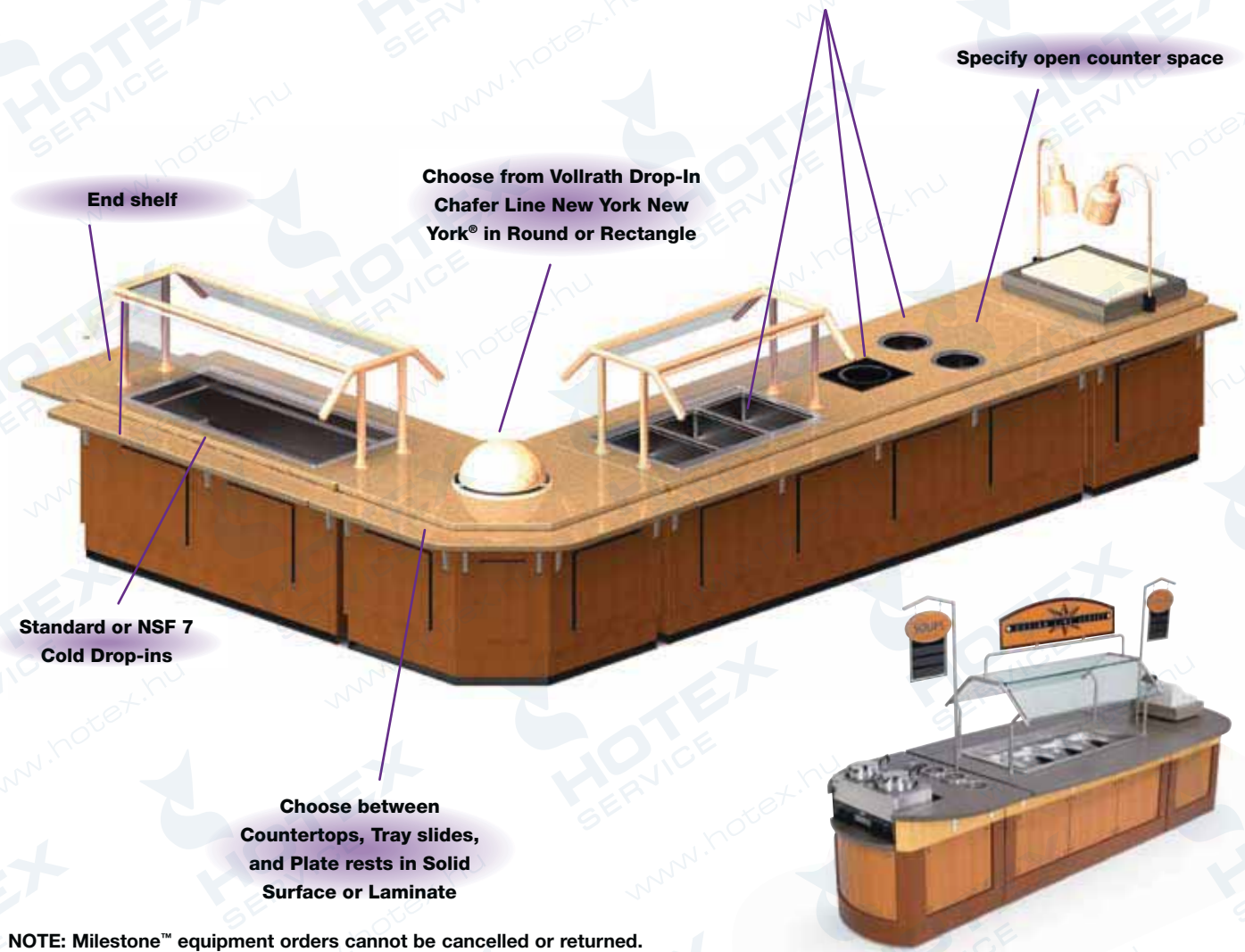
Type Available:

- Cafeteria

Standard Features:

- Traditional styling with classic lines
- Raised or inset doors for a stylish presentation
- Single or multi-colored bases for a classic look
- Create your own bases, corner stations, cashier or carving stations

Choose popular Vollrath Drop-ins including: Hot Wells, Induction Ranges, Soup Wells, and Frost Tops



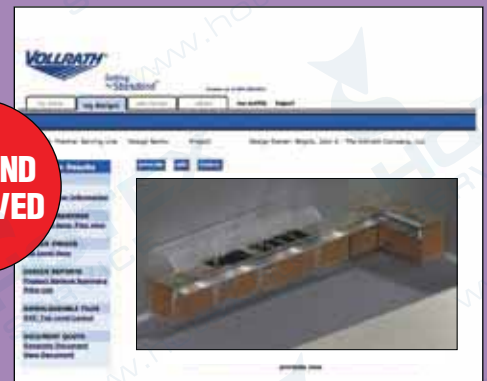
NOTE: Milestone™ equipment orders cannot be cancelled or returned.

Vollrath's Concept™ Equipment Configurator

Configure Vollrath's Milestone™ or Signature Serving lines online. Check out these incredible features:

- Design individual serving line units or complete line-ups
- Choose from hundreds of equipment options
- A wide variety of material and color options are available
- Created for use by foodservice dealers, consultants, and designers
- Outputs drawing packages in PDF or DWG file formats
- Outputs quotes with line item detail
- Log onto www.vollrathco.com and click on Concept to register today!

NEW AND IMPROVED



Signature Server® 2.0

new

★★★★ Features

Vollrath introduces a new line of modular mobile food serving equipment to add “curve” appeal to your food serving operation. Our new curved and rectangular bases are easy to design, specify, and order. Choose from laminate and solid surface counters to create your own style or match any décor. Select our highest quality drop-ins and breath guards to complete your line-up along with accessories such as signage, menu board, plate rests, and tray slides.



Signature Server® 2.0 Features:

- Striking new curved and rectangular base shapes
- Functional and stylish breath guard options: Traditional, Contemporary, Progressive, Retro and Frameless
- Laminate and solid-surface counters, plate rests, and tray slides in thousands of color and texture options
- Choose from Vollrath’s large selection of hot, cold, frost top, and soup Modular Drop-Ins—distinctive and energy efficient
- Backed by Vollrath’s one-year parts and labor warranty
- Create Your Signature Server® 2.0 line-up in AutoQuotes



Curved bases allow for endless line-up configurations!

Ideal for:

- Upscale K-12
- Mid-level Colleges
- B&I
- Healthcare

Choose from hundreds of available counter colors in solid surface or laminate.

Choose from dozens of breath guard styles.



Plate rests or tray slides for easy customer access.

Standard 34" (86.4cm) height complies with ADA guidelines.

Base finishes include laminates, brushed stainless or printed graphics on vinyl.

Bases constructed from durable stainless steel.

NOTE: Signature Server® 2.0 equipment orders cannot be cancelled or returned.

Curved Bases

ITEM	DESCRIPTION	OVERALL DIMENSIONS ^① 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)
94350	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)

①Counter Width for all units is 32" (81 cm)



SIGNATURE SERVER 2.0 OPTIONS	
Colors and Textures	E9-12
Breath Guards and Accessories	E9-12 to E9-17
Electrical	E9-20 to E9-21
Additional Options	E9-23



Rectangular Bases

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)

Features:

- Dial controls
- Corner trim in stainless steel
- 8 foot power cord standard
- Heavy-duty 4" (10.2cm) swivel locking casters



Color options are endless!
See Page E9-12 for details.

Signature Server® Classic Mobile Serving Equipment

new

★★★ Features

Signature Server® Classic is the choice when functionality and modular ease of use is your top priority. Signature Server® Serving Equipment is an industry standard, with updated features to better serve the operator.



Ideal for:

- K-12
- Mid-level Colleges
- B&I
- Healthcare

Choose from dozens of breath guard styles including the tempered glass Contemporary, Traditional, Progressive, Retro or Frameless breath guards

New options include textured stainless counters or tubular tray slides

Optional dial controls

Discreet access panel hides convenient drain hose and valve

Upgrade your Signature Server® unit with a variety of select options!



Access® acrylic breath guard panels flip up for easy re-stocking and cleaning

Full line of laminates including wood and metals

Folding plate rests or tray slides for easy customer access

Corner trim in stainless steel

NOTE:
Signature Server® equipment orders cannot be cancelled or returned.



Entire base constructed of corrosion resistant 18 gauge stainless steel with standard black laminate. Choose optional brushed stainless steel or color laminates (see color options on Page E9-12)

Standard 34" (86.4cm) height complies with ADA guidelines

Heavy-duty 4" (10.2cm) casters with operator side locking brakes

8 foot power cord standard

New hot well digital controls: easy to use, bright LEDs make it easy to read – includes low water indicator



Design your custom lineup in minutes with the Concept™ Configuration software from Vollrath

To sign up today, go to www.vollrathco.com and click on Concept.

Concept is a trademark of Configure One, LLC.



Photo Gallery
view photo samples online at vollrathco.com

vollrathco.com

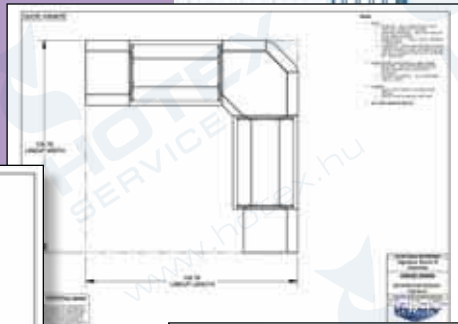
Configure your next Foodservice Line-Up Online!

CONCEPT™ EQUIPMENT CONFIGURATOR

Check out these incredible features:

- Design individual serving line units or complete line-ups
- Choose from hundreds of material, color and equipment options
- Created for use by foodservice dealers, consultant, and designers
- Outputs drawing packages in PDF or DWG file formats
- Outputs quotes with line item detail
- Log onto www.vollrathco.com and click on Concept to register today!

NOW ONLINE!



Concept is a trademark of Configure One, L.L.C.

To Create Signature Server® Classic Line-ups:

Bases

Pages E9-9 thru E9-11

Colors and Textures

Page E9-12

Breath Guards and Accessories

Pages E9-12 thru E9-19



Electrical

Pages E9-20 and E9-21

Counter Accessories

Page E9-22

Additional Options

Page E9-23



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

Signature Server[®] Classic Bases

- Upgraded 18 gauge stainless steel base with standard black laminate

- Optional brushed stainless steel exterior finish or choose from hundreds of laminate finishes
- 18 gauge 300 series stainless steel counters and wells
- 300 series stainless steel tray slides and plate rests
- Heavy-duty 4" (10 cm) swivel casters with brakes
- 5/4" (13.3 cm) clearance between floor and bottom of unit



Hot Food Bases with Touch-Temp[®] Panel



Color options are endless! See Page E9-12 for details.

- 300 series stainless steel work surface
- High-density glass fiber insulation
- Touch-Temp[®] electronic control
- Optional dial controls
- Manifold hot well drains are standard
- Optional 14 gauge work surface available
- Energy efficient 625W elements
- Drain hose on operator side of base
- **NSF4 listed**



DESCRIPTION	DIMENSIONS L X W: IN (CM)	ITEM H: 34 IN (86 CM)	ITEM H: 27 IN (69 CM)	ITEM H: 30 IN (76 CM)
3-well	46 x 28 (117 x 71)	37030	36230	36130
4-well	60 x 28 (152 x 71)	37040	36240	36140
5-well	74 x 28 (188 x 71)	37050	36250	36150
6-well	88 x 28 (224 x 71)	98888	—	—

Bain Marie Hot Station



- 300 series stainless steel work surface
- High-density fiberglass insulation
- Single dial control with thermostat control
- Single drain
- Optional 14 gauge work surface available
- 625W heating elements
- Drain hose on operator side of base
- **NSF4 listed**



Color options are endless! See Page E9-12 for details.

DESCRIPTION	DIMENSIONS L X W: IN (CM)	ITEM H: 34 IN (86 CM)	ITEM H: 27 IN (69 CM)	ITEM H: 30 IN (76 CM)
3-well	46 x 28 (117 x 71)	37047	36347	36447
4-well	60 x 28 (152 x 71)	37057	36357	36457
5-well	74 x 28 (188 x 71)	37067	36367	36468
6-well	88 x 28 (224 x 71)	37077	36377	36477

NSF7 Cold Stations

- **NSF7 listed:** Hold food temperatures between 33°F and 41°F (0.6°C and 5°C)
- Recessed display well is 3" (7.6 cm) below the work surface
- Refrigeration coils surround sides of recess and display well
- Optional 14 gauge work surface available
- Foamed-in-place polyurethane insulation
- Display depth: 6 5/8" (16.8 cm)
- 1" (2.5 cm) drain standard
- R134A refrigerant
- Storage not available
- Drain hose and valve on operator side of base



Color options are endless! See Page E9-12 for details.

Unit shown with steam table pans — order separately page S1-5 through S1-9.

DESCRIPTION	DIMENSIONS L X W: IN (CM)	ITEM H: 34 IN (86 CM)	ITEM H: 30 IN (76 CM)
Refrigerated NSF7 station	46 x 28 (117 x 71)	37046	36146
Refrigerated NSF7 station	60 x 28 (152 x 71)	37066	36166
Refrigerated NSF7 station	74 x 28 (188 x 71)	37076	36176
Refrigerated NSF7 station	88 x 28 (224 x 71)	98710	—

Cold Food Stations

- 300 series stainless steel work surface
- 8" (20.3 cm) deep well
- 1" (2.5 cm) drain standard
- Optional 14 gauge work surface available
- Foamed-in-place polyurethane insulation
- Drain hose and valve on operator side of base
- R134A refrigerant



Color options are endless! See Page E9-12 for details.

COLD PAN DESCRIPTION	DIMENSIONS (L X W) IN (CM)	ITEM H: 34 IN H: 86 CM	ITEM H: 27 IN H: 69 CM	ITEM H: 30 IN H: 76 CM
Non-refrigerated*†	46 x 28 (117 x 71)	37043	36243	36143
Refrigerated†	46 x 28 (117 x 71)	37045	36245	36145
Non-refrigerated*	60 x 28 (152 x 71)	37060	36260	36160
Refrigerated	60 x 28 (152 x 71)	37065	36265	36165
Non-refrigerated*	74 x 28 (188 x 71)	37070	36270	36170
Refrigerated	74 x 28 (188 x 71)	37075	36275	36175
Non-refrigerated*	88 x 28 (224 x 71)	98707	—	—
Refrigerated	88 x 28 (224 x 71)	98708	—	—

*NSF Certified †Storage not available on 46" cold pans

Note: Signature Server[®] equipment orders cannot be cancelled or returned.

Signature Server® Classic

■ Bases



Hot/Cold Food Stations

- 300 series stainless steel work surface
- Three 12" x 20" x 6³/₈" deep (30.5 x 50.8 x 16.1 cm) hot well openings and one 24³/₄" x 19³/₈" x 8" deep (62.9 x 49.2 x 20.3 cm) cold pan opening (2 pan)
- High-density fiberglass insulation surrounds hot wells
- Optional 14 gauge work surface available
- Energy efficient 625W elements
- Touch-Temp® electronic control
- Cold Pan: 1" (2.5 cm) drain standard

- Foamed-in-place polyurethane insulation surrounds cold well
- R134A refrigerant
- Separate drain hoses and valves on operator side of base



DESCRIPTION	DIMENSIONS L X W: IN (CM)	ITEM H: 34 IN (86 CM)	ITEM H: 27 IN (69 CM)	ITEM H: 30 IN (76 CM)
Hot/cold Non-Refrigerated station*	74 x 28 (188 x 71)	37091	36291	36191
Hot/cold Refrigerated station	74 x 28 (188 x 71)	37095	36295	36195

*NSF Certified, Storage not available

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

Beverage Counters



- 16 gauge 300 series stainless steel work surface
- Drain and full-length louvered drip trough
- Undercounter reinforcing channel
- Optional 14 gauge work surface available
- Optional storage shelf and sliding doors



DESCRIPTION	DIMENSIONS (L X W) IN (CM)	ITEM H: 34 IN (86 CM)	ITEM H: 30 IN (76 CM)
Beverage counter	46 x 28 (117 x 71)	37025	36125
Beverage counter	60 x 28 (152 x 71)	37026	36126
Beverage counter	74 x 28 (188 x 71)	37027	36127

Utility Stations



- 16 gauge 300 series stainless steel work surface
- Optional 14 gauge work surface available
- Optional storage available



DESCRIPTION	DIMENSIONS L X W: IN (CM)	ITEM H: 34 IN (86 CM)	ITEM H: 27 IN (69 CM)	ITEM H: 30 IN (76 CM)
Utility station	28 x 28 (71 x 71)	37020	36220	36120
Utility station	46 x 28 (117 x 71)	37021	36221	36121
Utility station	60 x 28 (152 x 71)	37022	36222	36122
Utility station	74 x 28 (188 x 71)	37023	36223	36123
Utility station	88 x 28 (224 x 71)	98711	—	—

Universal Corner Station



- 16 gauge 300 series stainless steel work surface
- Use as inside or outside corner
- Optional 14 gauge work surface available



DESCRIPTION	ITEM H: 34 IN (86 CM)	ITEM H: 27 IN (69 CM)	ITEM H: 30 IN (76 CM)
Corner station	37085	36285	36185

Entree Cart

- 6³/₈" (16.2 cm) deep well standard
- Energy efficient 625W element
- Complete with perforated rack, spiked meat holder, poly cutting board, drip pan, and au jus pan
- Infinite control
- NSF4 listed



Unit shown with optional tray slides (page -E9-22) and breath guard (pages E9-12 through E9-19) — order separately.

DESCRIPTION	DIMENSIONS L X W: IN (CM)	ITEM H: 34 IN (86 CM)
Entree cart	28 x 28 (71 x 71)	37080

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

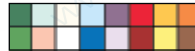
Signature Server® Classic Bases



Milk Stations



- Double wall construction
- 300 series stainless steel liner
- Foamed-in-place polyurethane insulation
- Optional 14 gauge work surface available
- Double wall sliding doors
- Self-leveling dispenser with deep molded trays
- Self dispensers designed for plastic trays, not crates — trays included



Color options are endless!
See Page E9-12 for details.

ITEM	WIDTH IN (CM)	CASE/CARTON CAPACITY*	TRAY/CARTON CAPACITY
37001	60 (152)	6/288	10/360
37002	74 (188)	8/384	15/450

*Does not use self-dispensers

Frost Top Stations

- 300 series stainless steel frost top
- Display area fits flush with work surface
- Full frost pattern on display surface
- 1" (2.5 cm) wide drip trough with drain
- R134A refrigerant



Color options are endless!
See Page E9-12 for details.



DESCRIPTION	DIMENSIONS L X W: IN (CM)	ITEM H: 34 IN (86 CM)	ITEM H: 27 IN (69 CM)	ITEM H: 30 IN (76 CM)
Frost top	46 x 28 (117 x 71)	37012	36212	36112
Frost top	60 x 28 (152 x 71)	37013	36213	36113
Frost top	74 x 28 (188 x 71)	37014	36214	36114
Frost top	88 x 28 (224 x 71)	36115	36116	36117

Storage not available on Frost Top Bases

Cashier Station



- 16 gauge 300 series stainless steel work surface
- Operator side open
- Stainless steel bottom shelf
- Accepts optional cash drawer
- Optional 14 gauge work surface available
- Optional cord cutout in work surface with receptacle inside base



Color options are endless!
See Page E9-12 for details.

DESCRIPTION	DIMENSIONS L X W: IN (CM)	ITEM H: 34 IN (86 CM)
Cashier station	28 x 28 (71 x 71)	37015

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

Tray and Flatware Cart



- 300 series stainless steel top shelf and tray shelf
- Standard with twelve perforated cylinders
- Corner base bumpers standard
- Available with standard stainless – or choose custom color
- Tray bottom dimension: 22½" x 33" (57.2 x 83.8 cm)



Color options are endless!
See Page E9-12 for details.

ITEM	DESCRIPTION	DIMENSIONS (LXWXH): IN (CM)
99305	Tray and flatware cart	38 x 22½ x 34 (97 x 57 x 86)



Signature Server® 2.0 & Classic

Colors and Textures

Color Choices

All Signature Server base units come standard with 18 gauge stainless steel and black laminate. Optional color laminates available. Color chips are available through local building supply vendors with hundreds of color selections, to fit any décor. Laminate veneers available at an additional cost. Manufacturers laminate number and description must be provided at time of order entry. We can cover your unit with your choice of Formica®, Nevamar®, Pionite® and Wilsonart® laminate finishes. Allow 18 days to manufacture when adding a laminate finish. Units can also be ordered with all stainless steel construction.

Color options are endless. Visit the following websites to select from a wide variety of laminates:

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

*Formica is registered trademark of Formica Corporation, Cincinnati, OH. • *Nevamar is a registered trademark of Nevamar Corporation, Odenton, MD. *Pionite is registered trademark of Panolam Industries, Shelton, CT. • *Wilsonart is a registered trademark of Wilsonart International, Temple, TX.

DESCRIPTION	OPTIONAL MATTE LAMINATE ITEM	OPTIONAL WOODGRAIN ITEM	OPTIONAL STAINLESS ITEM
Corner Station and 46"-48" (117-122 cm) units	36680	36687	36693
60"-62" (152-157 cm) units	36681	36688	36694
74"-76" (188-193 cm) units	36682	36689	36695
88"-90" (224-229 cm) units	98835	98835	98836
28"-32" (71-81 cm) Utility and Entree Cart	36683	36690	36696
Cashier Station	36685	36691	36697
Tray and Flatware	36686	36692	—



Textures

Options now include textures on stainless steel construction. Contemporary textures are perfect for B&I and college buffet set-ups. Manufactured by the foodservice experts in stainless – Vollrath!

OPTIONAL FEATURE	ITEM
Crescent Textured Countertop	98616
Crescent Textured Plate Rest (each)	98617

Signature Server® Select™ Option!



Signature Server® 2.0 & Classic

Breath Guards

new

Choose from:

- Traditional
- Contemporary
- Frameless
- Classic
- Progressive
- Retro

Traditional Breath Guards

- Constructed of 1½" (3.2 cm) extruded aluminum
- ¼" (6.4 mm) tempered glass is secured in a tight-fitting channel, creating a continuous, clean line from framework to glass
- Available in natural aluminum or 8 stylish powder-coated colors
- Accessories include fluorescent lights, incandescent lights, Cayenne® heat strips and Cayenne® heat strips with lights. UL and CUL listed.
- Foodsafe and meets sanitation requirements
- **Important: Specify 14 gauge stainless steel countertops when using Traditional Breath Guards**

Traditional double-sided buffet breath guard on Vollrath's Signature Server® Select™ Mobile Unit



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

Signature Server® 2.0 & Classic

Breath Guards



Select Traditional Breath Guard

ITEM	DESCRIPTION	BASE WIDTH
89286		46" Base
89287	Double-Sided Buffet	60" Base
89288		74" Base
89289		88" Base
89281		46" Base
89282	Single-Sided Buffet with Top Shelf	60" Base
89283		74" Base
89284		88" Base
89271		46" Base
89272	Single-Sided Buffet	60" Base
89273		74" Base
89274		88" Base
89266		46" Base
89267	Cafeteria with Top Shelf	60" Base
89268		74" Base
89269		88" Base
89261		46" Base
89262	Vertical Cafeteria	60" Base
89263		74" Base
89264		88" Base

If desired, select optional color

- same price as standard color.

Add the color number to the end of the breath guard item number.



Aluminum (standard)



00 Polished Chrome



20 Quartz Grey Texture Semi-gloss



40 Flat Black



60 Silvervein Semi-gloss



10 Brass 80% Gloss



30 Black 80% Gloss



50 Coppervein Semi-gloss



70 White Texture

Add accessories*

When ordering breath guards, please clearly note on the purchase order, which accessories are to be included with each breath guard.

Lights

ITEM	DESCRIPTION
89291	Fluorescent Lights for 46" Base units (120V)
89292	Fluorescent Lights for 60" Base units (120V)
89293	Fluorescent Lights for 74" Base units (120V)
89294	Fluorescent Lights for 88" Base units (120V)
89306	Incandescent/Lights w/On-Board Toggle for 46" Base units (120V)
89307	Incandescent Lights for 60" Base units (120V)
89308	Incandescent Lights for 74" Base units (120V)
89309	Incandescent Lights for 88" Base units (120V)

*Accessories only available for double-sided buffet and single side buffet with top shelf.

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

Cayenne® Heat Strips

ITEM	DESCRIPTION
89296	Medium Wattage Heat Strip w/On-Board Toggle for 46" Base units - Specify voltage
89297	Medium Wattage Heat Strip w/On-Board Toggle for 60" Base units - Specify voltage
89298	Medium Wattage Heat Strip w/On-Board Toggle for 74" Base units - Specify voltage
89299	Medium Wattage Heat Strip w/On-Board Toggle for 88" Base units - Specify voltage
89301	Medium Wattage Heat Strip w/Lights w/On-Board Toggle for 46" Base units - Specify voltage
89302	Medium Wattage Heat Strip w/Lights w/On-Board Toggle for 60" Base units - Specify voltage
89303	Medium Wattage Heat Strip w/Lights w/On-Board Toggle for 74" Base units - Specify voltage
89304	Medium Wattage Heat Strip w/Lights w/On-Board Toggle for 88" Base units - Specify voltage

Signature Server® 2.0 & Classic



new

■ Breath Guards

Contemporary Breath Guards

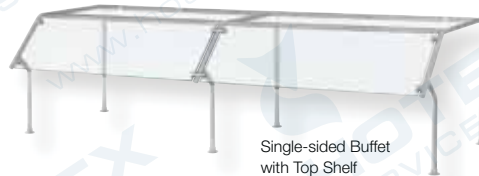
- 1" (2.5 cm) stainless steel tubular construction is sleek, durable, easy to clean and enhances the food presentation
- 1/4" - 3/8" (6.4 - 9.5 mm) tempered glass with polished ends protects food
- Available in brushed stainless steel, brass or black
- Accessories include fluorescent lights, Cayenne® heat strips, Cayenne® heat strips with lights and end panels
- Foodsafe and meets sanitation requirements
- **Important: Specify 14 gauge stainless steel countertops when using Contemporary Breath Guards**



Contemporary two-sided buffet breath guard on Vollrath's Signature Server® Select™ mobile unit



Double-sided Buffet



Single-sided Buffet with Top Shelf



Setting the Standard™



Single-sided Buffet



Cafeteria with Top Shelf

Select Contemporary Breath Guard

ITEM	DESCRIPTION	BASE WIDTH
98637		46" Base
98638	Double-Sided	60" Base
98639	Buffet	74" Base
98640		88" Base
98651	Single-Sided	46" Base
98652	Buffet	60" Base
98653	with Top Shelf	74" Base
98654		88" Base
98633		46" Base
98634	Single-Sided	60" Base
98635	Buffet	74" Base
98636		88" Base
98650		46" Base
98626	Cafeteria with	60" Base
98627	Top Shelf	74" Base
98628		88" Base

If desired, select optional color

- same price as standard color.

For black, add **20** to the end of the item number

For brass, add **10** to the end of the item number

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



Stainless Steel (standard)



Brass (optional)



Black (optional)

Signature Server® 2.0 & Classic

Breath Guards

Add accessories*

When ordering breath guards, please clearly note on the purchase order, which accessories are to be included with each breath guard.

Lights For Contemporary Breath Guards

ITEM	DESCRIPTION
98645	Fluorescent Lights for 46" Base units
98680	Fluorescent Lights for 60" Base units
98646	Fluorescent Lights for 74" Base units
98981	Fluorescent Lights for 88" Base units

End Panels For Contemporary Breath Guards

ITEM	DESCRIPTION
98648	End Panel (Cafeteria) - (each)
98649	End Panel (Double-Sided buffet) - (each)
98695	End Panel (Single-Sided buffet) - (each)

*Accessories not available for single sided buffet.

Cayenne® Heat Strips

For Contemporary Breath Guards

ITEM	DESCRIPTION
98683	Medium Wattage Heat Strip w/On-Board Toggle for 46" Base units - Specify voltage
98684	Medium Wattage Heat Strip w/On-Board Toggle for 60" Base units - Specify voltage
98685	Medium Wattage Heat Strip w/On-Board Toggle for 74" Base units - Specify voltage
98686	Medium Wattage Heat Strip w/On-Board Toggle for 88" Base units - Specify voltage
98688	Medium Wattage Heat Strip w/Lights w/On-Board Toggle for 46" Base units - Specify voltage
98689	Medium Wattage Heat Strip w/Lights w/On-Board Toggle for 60" Base units - Specify voltage
98690	Medium Wattage Heat Strip w/Lights w/On-Board Toggle for 74" Base units - Specify voltage
98691	Medium Wattage Heat Strip w/Lights w/On-Board Toggle for 88" Base units - Specify voltage

Frameless Breath Guards

new

- Plated, extruded aluminum mounting clips securely grasp 3/8" (9.5 mm) thick tempered glass – available in standard chrome finish or optional black
- Frameless design showcases food presentation
- End panels are included
- Foodsafe and meets sanitation requirements
- 13" (33 cm) height
- **Important: Specify 14 gauge stainless steel countertops when using Frameless Breath Guards**



Select Frameless Breath Guard^①

ITEM	DESCRIPTION
89401	46" Base units
89402	60" Base units
89403	74" Base units
89404	88" Base units

① Breath guards ship FOB factory. (Canandaigua, NY)

Select Clip Color

For black clips, add **10** to the end of the item number

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



Setting the Standard™

Signature Server® 2.0 & Classic

new

Breath Guards

Progressive Style Breath Guards

- End frames constructed of 3/8" (1 cm) water-jet cut aluminum with extruded aluminum glass frames. Progressive Style breath guards are both light weight for easy installation and strong for long-term use
- 1/4" (6.4 mm) tempered glass is secured in a tight-fitting channel, creating a continuous, clean line from framework to glass
- Available in standard Gray Hammer Semi-Gloss or 8 stylish powder-coated colors
- Accessories include fluorescent lights, incandescent lights, Cayenne® heat strips and Cayenne® heat strips with lights. Electrical appliances are UL and CUL listed
- Foodsafe and meets sanitation requirements
- **Important: Specify 14 gauge stainless steel countertops when using Progressive Style Breath Guards**

Step 1 - Select Progressive Style Breath Guard

Note: Custom sizes also available. Contact your Vollrath representative for more information.

ITEM	DESCRIPTION	SIZE
98400	Double-Sided Buffet	2 Well or 2 Pan
98401		3 Well or 3 Pan
98402		4 Well or 4 Pan
98403		5 Well or 5 Pan
98404		6 Well or 6 Pan
98405	Single-Sided Buffet with Top Shelf	2 Well or 2 Pan
98406		3 Well or 3 Pan
98407		4 Well or 4 Pan
98408		5 Well or 5 Pan
98409		6 Well or 6 Pan
98410	Single-Sided Buffet	2 well or 2 Pan
98411		3 Well or 3 Pan
98412		4 Well or 4 Pan
98413		5 Well or 5 Pan
98414		6 Well or 6 Pan
98415	Cafeteria with Top Shelf	2 Well or 2 Pan
98416		3 Well or 3 Pan
98417		4 Well or 4 Pan
98418		5 Well or 5 Pan
98419		6 Well or 6 Pan

Add accessories*

When ordering breath guards, please clearly note on the purchase order, which accessories are to be included with each breath guard.

*Accessories only available for double-sided buffet and single side buffet with top shelf.

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

Note: Breath Guard orders cannot be cancelled or returned.



If desired, select optional color - same price as standard color.

Add the color number to the end of the breath guard item number.

	Standard Gray Hammer Semi-Gloss		20 Black Hammer Semi-Gloss		60 Copper Vein Semi-Gloss
	30 White Hammer Semi-Gloss		70 Silver Vein Semi-Gloss		80 Black/White Vein Semi-Gloss
	40 Chrome 80% Gloss		90 Silver Hammetone		
	50 Brass 30% Gloss				

Lights

FLUORESCENT	INCANDESCENT	DESCRIPTION
98425	98430	Fits 2 Well or 2 Pan Units
98426	98431	Fits 3 Well or 3 Pan Units
98427	98432	Fits 4 Well or 4 Pan Units
98428	98433	Fits 5 Well or 5 Pan Units
98429	98434	Fits 6 Well or 6 Pan Units

Cayenne® Heat Strips

Medium wattage

WITH ON-BOARD TOGGLE	WITH LIGHTS & ON-BOARD TOGGLE	DESCRIPTION
98435	98440	Fits 2 Well or 2 Pan Units
98436	98441	Fits 3 Well or 3 Pan Units
98437	98442	Fits 4 Well or 4 Pan Units
98438	98443	Fits 5 Well or 5 Pan Units
98439	98444	Fits 6 Well or 6 Pan Units

Signature Server® 2.0 & Classic

new

Breath Guards

Retro Style Breath Guards

- End frames constructed of 3/8" (1 cm) water-jet cut aluminum with extruded aluminum glass frames. Retro Style breath guards are both light weight for easy installation and strong for long-term use
- 1/4" (6.4 mm) tempered glass is secured in a tight-fitting channel, creating a continuous, clean line from framework to glass
- Available in standard Gray Hammer Semi-Gloss or 8 stylish powder-coated colors
- Accessories include fluorescent lights, incandescent lights, Cayenne® heat strips and Cayenne® heat strips with lights. Electrical appliances are UL and CUL listed
- Foodsafe and meets sanitation requirements
- Important: Specify 14 gauge stainless steel countertops when using Retro Style Breath Guards**



Step 1 -

Select Retro Style Breath Guard

Note: Custom sizes also available. Contact your Vollrath representative for more information.

ITEM	DESCRIPTION	SIZE
98445	Double-Sided Buffet	2 Well or 2 Pan
98446		3 Well or 3 Pan
98447		4 Well or 4 Pan
98448		5 Well or 5 Pan
98449	Single-Sided Buffet with Top Shelf	2 Well or 2 Pan
98450		3 Well or 3 Pan
98451		4 Well or 4 Pan
98452		5 Well or 5 Pan
98453	Single-Sided Buffet	6 Well or 6 Pan
98454		2 Well or 2 Pan
98455		3 Well or 3 Pan
98456		4 Well or 4 Pan
98457	Cafeteria with Top Shelf	5 Well or 5 Pan
98458		6 Well or 6 Pan
98459		2 Well or 2 Pan
98460		3 Well or 3 Pan
98461	Cafeteria with Top Shelf	4 Well or 4 Pan
98462		5 Well or 5 Pan
98463		6 Well or 6 Pan
98464		6 Well or 6 Pan

If desired, select optional color - same price as standard color.

Add the color number to the end of the breath guard item number.

		20 Black Hammer Semi-Gloss		60 Copper Vein Semi-Gloss
Standard Gray Hammer Semi-Gloss		30 White Hammer Semi-Gloss		70 Silver Vein Semi-Gloss
		40 Chrome 80% Gloss		80 Black/White Vein Semi-Gloss
		50 Brass 30% Gloss		90 Silver Hammetone

Lights

FLUORESCENT	INCANDESCENT	DESCRIPTION
98470	98475	Fits 2 Well or 2 Pan Units
98471	98476	Fits 3 Well or 3 Pan Units
98472	98477	Fits 4 Well or 4 Pan Units
98473	98478	Fits 5 Well or 5 Pan Units
98474	98479	Fits 6 Well or 6 Pan Units

Add accessories*

When ordering breath guards, please clearly note on the purchase order, which accessories are to be included with each breath guard.

*Accessories only available for double-sided buffet and single side buffet with top shelf.

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

Note: Breath Guard orders cannot be cancelled or returned.

Cayenne® Heat Strips

Medium wattage

WITH ON-BOARD TOGGLE	WITH LIGHTS & ON-BOARD TOGGLE	DESCRIPTION
98480	98485	Fits 2 Well or 2 Pan Units
98481	98486	Fits 3 Well or 3 Pan Units
98482	98487	Fits 4 Well or 4 Pan Units
98483	98488	Fits 5 Well or 5 Pan Units
98484	98489	Fits 6 Well or 6 Pan Units

Signature Server® Classic Breath Guards & Accessories

Classic Cafeteria Breath Guards

- Stainless steel construction
- 1" (2.5 cm) square tubular stainless uprights
- 300 series stainless steel top shelf
- ¼" (.6 cm) acrylic breath guard panels
- Double-shelf model has adjustable front breath guard panels with middle acrylic shelf



Single-Shelf



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
Single-shelf cafeteria	37310	37311	37312	37313	9861006
Double-shelf cafeteria	37320	37321	37322	37323	9861707

Access® Breath Guards



- Stainless steel uprights and end caps
- 18 gauge stainless steel breath guard wrapper
- ¼" (.64 cm) acrylic breath guard panels that flip up for easy access and cleaning
- 12" (30.5 cm) serving opening
- *Optional height adjustment without tools
- *9" to 15" (22.9 to 38.1 cm) serving opening height adjustment
- Meets NSF standard when used with plate rests or tray slides



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
Access buffet, adjustable*	36339	36343	36363	36373	—
Access buffet, non-adjustable	36337	36341	36361	36371	9860206

Classic Economy Buffet Breath Guard

- 18 gauge, 1" (2.5 cm) square tubular 300 series stainless steel uprights
- Stainless steel reinforcing center bracket
- ¼" (.64 cm) acrylic breath guard panels



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
Buffet breath guard	36300	36301	36302	36303	98607

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

Classic Speed Serve Options

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



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

Signature Server® Classic Breath Guards & Accessories

Incandescent/Infrared* Lights

- Master On/Off Switch
- Accepts standard base incandescent bulbs or heat lamps up to 250W
- 18-8 stainless steel mounting assembly
- Cone shaped reflector shields concentrate heat over well
- Incandescent/infrared lamps cannot be specified for standard cafeteria breath guards



DESCRIPTION	ITEM ENTREE 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

*Bulbs and lamps not supplied – order separately.

White 250W Bulb - Item 72242. Red 500W Bulb - Item 72500.

Fluorescent* Lights



- Stainless steel mounting assembly
- On/Off switch
- Clear plastic tube shield



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
Fluorescent	36421	36422	36423	98622

*Bulbs and lamps not supplied

Cayenne® Heat Strips



- Available as heat strip or heat strip with lights
- Includes onboard toggle switches
- Heat strip with lights cannot be specified for cafeteria breath guards
- Heat strips cannot be specified for double shelf cafeteria breath guard
- For more information on Cayenne® Heat Strips, see pages E6-3 to E6-10



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
Heat strip	36401	36402	36403	98623
Heat strip with lights	36411	36412	36413	98624

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

Customize Your Signature Server® Lineup with Signage

- ACM construction
- Customer must provide artwork in one of the following formats:
 - TIFF (150 DPI)
 - EPS - Vector
- Contact your Vollrath representative for more details



Signature Server® 2.0 & Classic — Electrical

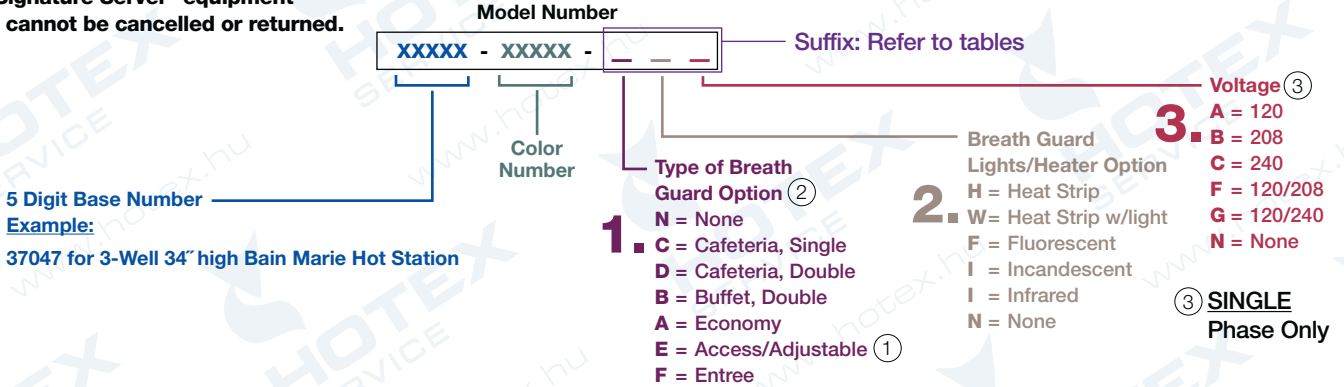
Instructions

Select Model of unit:

1. Select Breath Guard type
2. Select Breath Guard, Lights/Heater option
3. Select Voltage

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

- ① NOTES: When suffix begins with "E," electrical rating same as when suffix begins with "B." Example: EFA is rated same as BFA. AMPS listed are for Total Unit — all wells and lighting. See next page for receptacle configuration. If model number begins with 36_ __, unit is 35" high and manufactured prior to 1994. If model number begins with 361 or 362, the unit is either 27" or 30" high respectively.
- ② For other types, contact Vollrath technical support



Hot Wells (625W per well)

Note: Electrical continues on page E9-21.

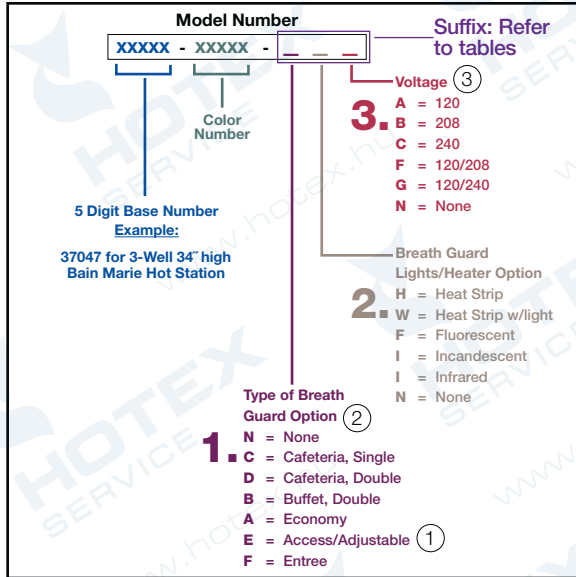
SUFFIX	3-WELL				4-WELL				5-WELL				6-WELL			
	VOLTS	TOTAL AMPS	PH	NEMA RECEPTACLE	VOLTS	TOTAL AMPS	PH	NEMA RECEPTACLE	VOLTS	TOTAL AMPS	PH	NEMA RECEPTACLE	VOLTS	TOTAL AMPS	PH	NEMA RECEPTACLE
AFA	120	15.9	1	5-20R	120	21.2	1	5-30R	—	—	—	—	—	—	—	—
BFA	120	15.9	1	5-20R	120	21.2	1	5-30R	—	—	—	—	—	—	—	—
CFA	120	15.9	1	5-20R	120	21.2	1	5-30R	—	—	—	—	—	—	—	—
DFA	120	15.9	1	5-20R	120	21.2	1	5-30R	—	—	—	—	—	—	—	—
AHA	120	20.7	1	5-30R	120	27.6	1	5-50R	—	—	—	—	—	—	—	—
BHA	120	20.7	1	5-30R	120	27.6	1	5-50R	—	—	—	—	—	—	—	—
CHA	120	20.7	1	5-30R	120	27.6	1	5-50R	—	—	—	—	—	—	—	—
AIA	120	21.9	1	5-30R	120	29.2	1	5-50R	—	—	—	—	—	—	—	—
BIA	120	21.9	1	5-30R	120	29.2	1	5-50R	—	—	—	—	—	—	—	—
ANA	120	15.6	1	5-20R	120	20.8	1	5-30R	—	—	—	—	—	—	—	—
BNA	120	15.6	1	5-20R	120	20.8	1	5-30R	—	—	—	—	—	—	—	—
CNA	120	15.6	1	5-20R	120	20.8	1	5-30R	—	—	—	—	—	—	—	—
DNA	120	15.6	1	5-20R	120	20.8	1	5-30R	—	—	—	—	—	—	—	—
NNA	120	15.6	1	5-20R	120	20.8	1	5-30R	—	—	—	—	—	—	—	—
AWA	120	22.5	1	5-30R	—	—	—	—	—	—	—	—	—	—	—	—
BWA	120	22.5	1	5-30R	—	—	—	—	—	—	—	—	—	—	—	—
AHB	208	11.9	1	6-15R	208	15.9	1	6-20R	208	20.6	1	6-30R	208	23.9	1	6-50R
BHB	208	11.9	1	6-15R	208	15.9	1	6-20R	208	20.6	1	6-30R	208	23.9	1	6-50R
CHB	208	11.9	1	6-15R	208	15.9	1	6-20R	208	20.6	1	6-30R	208	23.9	1	6-50R
ANB	208	9	1	6-15R	208	12	1	6-15R	208	15	1	6-20R	208	18	1	6-30R
BNB	208	9	1	6-15R	208	12	1	6-15R	208	15	1	6-20R	208	18	1	6-30R
CNB	208	9	1	6-15R	208	12	1	6-15R	208	15	1	6-20R	208	18	1	6-30R
DNB	208	9	1	6-15R	208	12	1	6-15R	208	15	1	6-20R	208	18	1	6-30R
NNB	208	9	1	6-15R	208	12	1	6-15R	208	15	1	6-20R	208	18	1	6-30R
AHC	240	10.3	1	6-15R	240	13.8	1	6-20R	240	17.7	1	6-30R	240	20.7	1	6-30R
BHC	240	10.3	1	6-15R	240	13.8	1	6-20R	240	17.7	1	6-30R	240	20.7	1	6-30R
CHC	240	10.3	1	6-15R	240	13.8	1	6-20R	240	17.7	1	6-30R	240	20.7	1	6-30R
ANC	240	7.8	1	6-15R	240	10.4	1	6-15R	240	13	1	6-20R	240	15.6	1	6-20R
BNC	240	7.8	1	6-15R	240	10.4	1	6-15R	240	13	1	6-20R	240	15.6	1	6-20R
CNC	240	7.8	1	6-15R	240	10.4	1	6-15R	240	13	1	6-20R	240	15.6	1	6-20R
DNC	240	7.8	1	6-15R	240	10.4	1	6-15R	240	13	1	6-20R	240	15.6	1	6-20R
NNC	240	7.8	1	6-15R	240	10.4	1	6-15R	240	13	1	6-20R	240	15.6	1	6-20R
AFF	120/208	9.3	1	14-20R	120/208	12.4	1	14-20R	120/208	15.4	1	14-20R	120/208	19	1	14-30R
BFF	120/208	9.3	1	14-20R	120/208	12.4	1	14-20R	120/208	15.4	1	14-20R	120/208	19	1	14-30R
CFF	120/208	9.3	1	14-20R	120/208	12.4	1	14-20R	120/208	15.4	1	14-20R	120/208	19	1	14-30R
DFE	120/208	9.3	1	14-20R	120/208	12.4	1	14-20R	120/208	15.4	1	14-20R	120/208	19	1	14-30R
AIF	120/208	13.2	1	14-20R	120/208	16.2	1	14-30R	120/208	21.3	1	14-30R	120/208	25.3	1	14-50R
BIF	120/208	13.2	1	14-20R	120/208	16.2	1	14-30R	120/208	21.3	1	14-30R	120/208	25.3	1	14-50R
AWF	120/208	13.3	1	14-20R	120/208	17.3	1	14-30R	120/208	22.5	1	14-30R	120/208	26	1	14-50R
BWF	120/208	13.3	1	14-20R	120/208	17.3	1	14-30R	120/208	22.5	1	14-30R	120/208	26	1	14-50R
AFG	120/240	8.1	1	14-20R	120/240	10.8	1	14-20R	120/240	13.4	1	14-20R	120/240	16.4	1	14-30R
BFG	120/240	8.1	1	14-20R	120/240	10.8	1	14-20R	120/240	13.4	1	14-20R	120/240	16.4	1	14-30R
CFG	120/240	8.1	1	14-20R	120/240	10.8	1	14-20R	120/240	13.4	1	14-20R	120/240	16.4	1	14-30R
DFG	120/240	8.1	1	14-20R	120/240	10.8	1	14-20R	120/240	13.4	1	14-20R	120/240	16.4	1	14-30R
AIG	120/240	12	1	14-20R	120/240	14.6	1	14-20R	120/240	19.3	1	14-30R	120/240	22	1	14-30R
BIG	120/240	12	1	14-20R	120/240	14.6	1	14-20R	120/240	19.3	1	14-30R	120/240	22	1	14-30R
AWG	120/240	11.7	1	14-20R	120/240	15.2	1	14-30R	120/240	19.8	1	14-30R	120/240	23.6	1	14-50R
BWG	120/240	11.7	1	14-20R	120/240	15.2	1	14-30R	120/240	19.8	1	14-30R	120/240	23.6	1	14-50R

Signature Server® 2.0 & Classic — Electrical

Instructions

Select Model of unit:

1. Select Breath Guard type
2. Select Breath Guard, Lights/Heater option
3. Select Voltage

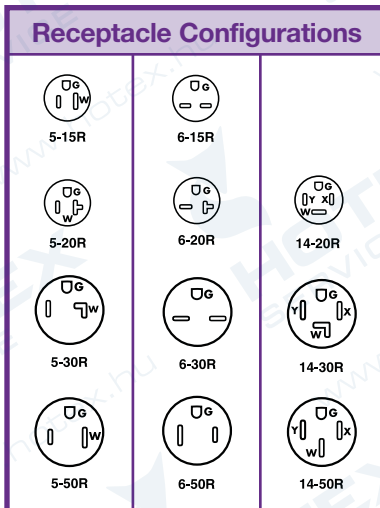


① NOTES:

When suffix begins with "E," electrical rating same as when suffix begins with "B." Example: EFA is rated same as BFA. AMPS listed are for Total Unit — all wells and lighting. See below for receptacle configuration. If model number begins with 36_ __, unit is 35" high and manufactured prior to 1994. If model number begins with 361 or 362, the unit is either 30" or 27" high respectively.

Units come with 8' power cord.

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



Utility Stations

SUFFIX	VOLTS	PH	46" UTILITY AMPS	60" UTILITY AMPS	74" UTILITY AMPS	88" UTILITY AMPS	NEMA RECEPTACLE
AFA	120	1	0.3	0.3	0.3	0.4	5-15R
BFA	120	1	0.3	0.3	0.3	0.4	5-15R
CFA	120	1	0.3	0.3	0.3	0.4	5-15R
DFA	120	1	0.3	0.3	0.3	0.4	5-15R
AHA	120	1	5.1	6.8	9.3	10.2	5-15R
BHA	120	1	5.1	6.8	9.3	10.2	5-15R
CHA	120	1	5.1	6.8	9.3	10.2	5-15R
AIA	120	1	6.3	8.3	10.4	12.5	5-15R
BIA	120	1	6.3	8.3	10.4	12.5	5-15R
AWA	120	1	6.5	8.2	11.4	13	5-20R
BWA	120	1	6.5	8.2	11.4	13	5-20R

Non-Refrigerated Cold Pans

SUFFIX	VOLTS	PH	46" AND 60" STATION AMPS	74" STATION AMPS	88" STATION AMPS	NEMA RECEPTACLE
AIA	120	1	0.8	1	1	5-15R
AFA	120	1	0.3	0.3	0.3	5-15R
BIA	120	1	0.8	1	1	5-15R
BFA	120	1	0.3	0.3	0.3	5-15R
CFA	120	1	0.3	0.3	0.3	5-15R
DFA	120	1	0.3	0.3	0.3	5-15R

Refrigerated Cold Pans

SUFFIX	VOLTS	PH	46" AND 60" STATION AMPS	74" STATION AMPS	88" STATION AMPS	NEMA RECEPTACLE
AFA	120	1	4.9	4.9	11	5-15R
BFA	120	1	4.9	4.9	11	5-15R
CFA	120	1	4.9	4.9	11	5-15R
DFA	120	1	4.9	4.9	11	5-15R
AIA	120	1	5.4	5.6	12.1	5-15R
BIA	120	1	5.4	5.6	12.1	5-15R
ANA	120	1	4.6	4.6	10.5	5-15R
BNA	120	1	4.6	4.6	10.5	5-15R
CNA	120	1	4.6	4.6	10.5	5-15R
DNA	120	1	4.6	4.6	10.5	5-15R
NNA	120	1	4.6	4.6	10.5	5-15R

② For other types, contact Vollrath

③ SINGLE Phase Only

Hot/NonRefrigerated Cold Wells

SUFFIX	VOLTS	AMPS	PH	NEMA RECEPTACLE
NNA	120	15.6	1	5-20R
ANA	120	15.6	1	5-20R
AIA	120	22.3	1	5-30R
AFA	120	15.9	1	5-20R
NNB	208	9	1	6-15R
ANB	208	9	1	6-15R
NNC	240	7.8	1	6-15R
ANC	240	7.8	1	6-15R
AIF	120/208	13.2	1	14-20R
AFF	120/208	9.3	1	14-20R
AIG	120/240	12	1	14-20R
AFG	120/240	8.1	1	14-20R

Hot/Refrigerated Cold Wells

SUFFIX	VOLTS	AMPS	PH	NEMA RECEPTACLE
NNA	120	19	1	5-30R
ANA	120	19	1	5-30R
AIA	120	25.6	1	5-50R
AFA	120	19.4	1	5-30R
CNA	120	19	1	5-30R
CFA	120	19.4	1	5-30R
NNF	120/208	12.4	1	14-20R
ANF	120/208	12.4	1	14-20R
AIF	120/208	14.9	1	14-20R
AFF	120/208	12.7	1	14-20R
CNF	120/208	12.4	1	14-20R
CFF	120/208	12.7	1	14-20R
NNG	120/240	11.2	1	14-20R
ANG	120/240	11.2	1	14-20R
AIG	120/240	13.7	1	14-20R
AFG	120/240	11.5	1	14-20R
CNG	120/240	11.2	1	14-20R
CFG	120/240	11.5	1	14-20R

60" and 74" Milk Cooler

SUFFIX	VOLTS	AMPS	PH	NEMA RECEPTACLE
NNA	120	5	1	5-15R

Entree Carts

SUFFIX	VOLTS	AMPS	PH	NEMA RECEPTACLE
NNA	120	5.2	1	5-15R
FNA	120	5.2	1	5-15R
FIA	120	7.3	1	5-15R



Setting the Standard™



Signature Server® Classic — Counter Accessories

Plate Rest NSF

- 300 series stainless steel
- 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

End Shelf NSF

- 300 series stainless steel
- 40 lb (18.2 kg) capacity
- Fold-down mounting kit
- Add 4½" (11.4 cm) to length of unit in folded position
- Not recommended for attachment to entrée cart, cashier station or 28" (7.1 cm) utility station



ITEM	DESCRIPTION
37570	End shelf — 18" x 28" (46 x 71 cm)

Cutting Board NSF

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

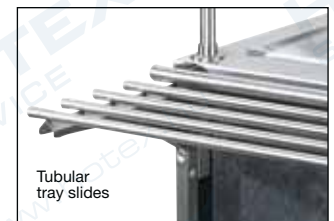
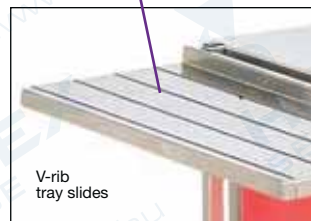


DESCRIPTION	ITEM L: 46 IN L: 117 CM	ITEM L: 60 IN L: 152 CM	ITEM L: 74 IN L: 188 CM	ITEM L: 88 IN L: 224 CM
Wood	37551	37552	37553	98851
Poly	37561	37562	37563	98852

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

Tray Slides

- 300 series stainless steel
- Overall width: 12" (30.5 cm)
- Tray surface width: 11½" (29 cm)
- Four inverted "V" ribs on surface
- Removable for easy transport
- Fold-down mounting kit
- Interlocking brackets on ends
- Adds 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
V-rib tray slides	37521	37522	37523	37524	98831
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

Signature Server® 2.0 & Classic — Options

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)



Note: Not available on Signature Server® 2.0 curved bases.

DESCRIPTION	WIDTH IN (CM)	ITEM WITH DOORS	ITEM WITHOUT 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

Bag in Box

- Stainless or galvanized shelf options
- Stainless steel door frame
- Open storage without doors provides easy access
- Access Concept™ Configurator at www.vollrathco.com for a full list of accessories including intermediate shelves



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 cancelled or returned.

False Bottoms

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



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

Stationary Legs

- Stainless steel
- Adjustable for leveling



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

Additional Accessories: See Pages S1-3 to S1-24

Induction Buffet Table

Vollrath combines elegant stained maple tables and solid surface or laminated counters with cutting-edge Mirage® induction drop-in warmers, for an elegant yet functional buffet.

Use with Vollrath's classic Intrigue™ induction chafers for the ultimate presentation.

- Sturdy solid wood base construction available in five standard wood stain finishes: Dark Red Mahogany, Dark Cherry, Standard Walnut, Clear Maple, and Medium Oak
- Choose your colors and counter materials in AutoQuotes

new



Generous 30" table width provides plenty of space for large capacity induction chafers as well as a dinner plate rest area

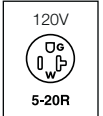
Equipped with Vollrath's cutting-edge Mirage® Commercial Drop-In Induction Warmers (item # 5950145)

Available with wood laminate or solid surface tops that provide clean, sleek presentation

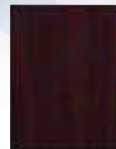


75523
Shown with Walnut Finish
(Induction Chafers not included)

Receptacle



Available Standard Stain Finishes



Dark Red Mahogany
(laminate match
Wilsonart 71122T-07)



Clear Maple
(laminate match
Wilsonart 7909-60)



Standard Walnut
(laminate match
Wilsonart 7922-07)



Dark Cherry
(laminate match
Wilsonart 7935-07)



Medium Oak
(laminate match
Wilsonart 7951-38)

Available in 34" and 36" heights with or without casters

ITEM	DIMENSIONS (L X W) IN (CM)	DESCRIPTION	NUMBER OF RANGES	INDIVIDUAL RANGE SPECIFICATIONS	TOTAL AMPS	RECEPTACLE	CASE LOT
75522	60 x 30 (152.4 x 76.2)	Induction Buffet Table	3	450W / 120V	12 Amps	5-20R	1
75523	76 x 30 (177.8 x 76.2)	Induction Buffet Table	4	450W / 120V	15 Amps	5-20R	1
75524	60 x 30 (152.4 x 76.2)	Table Only	-	-	-	-	1
75525	76 x 30 (177.8 x 76.2)	Table Only	-	-	-	-	1

Made to order – please allow 6 weeks lead time.

Complement your Buffet Table with:

- Miramar™ Display Cookware
- Intrigue™ Induction Chafers



For more information and product selection see pages S4-3 through S4-4 and S4-12.

Signature Server® Classic Theme Package Graphics

- Order in addition to the optional laminate finish
- Contact Vollrath representative for details

ITEM	DESCRIPTION
36700	School Bus
36708	Space Patrol
36701	Space Shuttle
36710	Dinosaur

ITEM	DESCRIPTION
36711	Pirate Ship
36712	Train
36713	Racing

36700 - School Bus



36701 - Space Shuttle

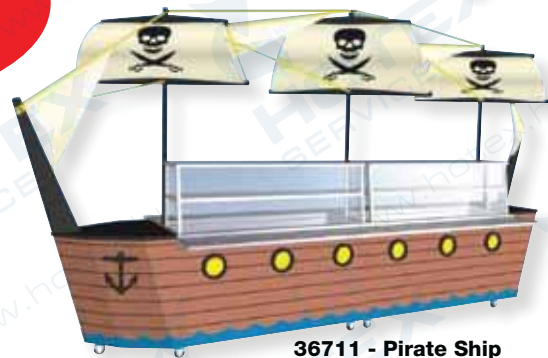


36708 - Space Patrol

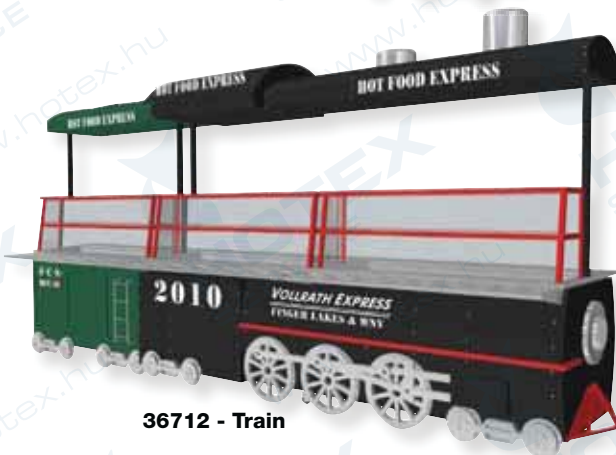
Go online to
www.vollrathco.com
for more Theme
Package Graphics!



36710 - Dinosaur



36711 - Pirate Ship



36712 - Train



36713 - Racing

Note: Signature Server® equipment orders cannot be cancelled or returned.
Item numbers are for themes only. Contact Vollrath to quote complete packages.

Affordable Portable™

A great value in mobile serving equipment.



Lighting



- Factory installed option
- 120 Voltage
- **BULBS NOT INCLUDED**

Optional UL listed incandescent/infrared lighting assembly showcases food in a dramatic light

Easy access, fully enclosed clear acrylic breath guard — 12" (30.5cm) clearance

Seamless one-piece 20 gauge 300 series stainless steel work surface

300 series stainless steel plate rest offers a 7" (17.8 cm) wide, stable area and folds down for easy storage

Scratch resistant vinyl clad 20 gauge carbon steel in four colors

8' Power Cord Standard

High-density insulation around all wells for efficient operation

Optional storage with doors — 23" (58.4 cm) deep

Spillage Pans Required — See Page E9-28

Black Shown



Optional Incandescent/Infrared Lighting



Storage module

Color Options

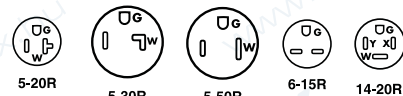
- Granite
- Walnut Woodgrain
- Black
- Cherry Woodgrain



Electrical Plug Specifications

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

Receptacle Configurations



Storage Opening

DESCRIPTION	DIMENSIONS (L X W X H): IN (CM)
60" unit	50 x 23 x 16½ (127 x 58 x 42)
46" unit	36 x 23 x 16½ (91.5 x 58 x 42)

Heat Lamp Bulbs

ITEM	DESCRIPTION
72242	White, 250W
72500	Red, 500W

Order heat lamp bulbs separately

Note: Affordable Portable™ equipment orders cannot be cancelled or returned.

Hot Food Station

- Each well supplied with 525-watt element with infinite setting controls
- High-density glass fiber insulation
- Spillage pans required** – sold separately
- Infinite control switches
- Unit depth: 24" (61 cm)
- Standard models come with buffet breath guards
- New cafeteria breath guard style now available
- 208-240V options now available * +



DESCRIPTION	DIMENSIONS (L X H) IN (CM)	BLACK	WALNUT WOODGRAIN	GRANITE	CHERRY WOODGRAIN
3 WELL HOT FOOD STATION – 120V					
Solid base *	46 X 35 (117 X 89)	38707	38935	38727	38767
Solid w/lights +	46 X 35 (117 X 89)	3870746	3893546	3872746	3876746
Open storage *	46 X 35 (117 X 89)	38708	38936	38728	38768
Open w/lights +	46 X 35 (117 X 89)	3870846	3893646	3872846	3876846
Storage w/door *	46 X 35 (117 X 89)	38709	38937	38729	38769
Storage w/door, w/lights +	46 X 35 (117 X 89)	3870946	3893746	3872946	3876946
Cafeteria Unit * ♦	46 X 35 (117 X 89)	39707	39935	39727	39767
Cafeteria Unit w/open storage * ♦	46 X 35 (117 X 89)	39708	39936	39728	39768
Cafeteria Unit w/storage door * ♦	46 X 35 (117 X 89)	39909	39937	39729	39769
4 WELL HOT FOOD STATION – 120V					
Solid base *	60 X 35 (152 X 89)	38710	38945	38730	38770
Solid w/lights +	60 X 35 (152 X 89)	3871060	3894560	3873060	3877060
Open storage *	60 X 35 (152 X 89)	38711	38946	38731	38771
Open w/lights +	60 X 35 (152 X 89)	3871160	3894660	3873160	3877160
Storage w/door *	60 X 35 (152 X 89)	38712	38947	38732	38772
Storage w/door, w/lights +	60 X 35 (152 X 89)	3871260	3894760	3873260	3877260
Cafeteria Unit * ♦	60 X 35 (152 X 89)	39710	39945	39730	39770
Cafeteria Unit w/open storage * ♦	60 X 35 (152 X 89)	39711	39948	39731	39771
Cafeteria Unit w/storage door * ♦	60 X 35 (152 X 89)	39712	39947	39732	39772

- * For 208-240V without lights add 2 to the model number.
- + For 120/208-240V units with lights add 4 to the model number.
- ♦ Includes Cafeteria breath guard with acrylic panel.

Cold Food Station



- 20 gauge stainless steel work surface
- Non-refrigerated** 6" (15.2 cm) deep well
- Foamed-in-place polyurethane foam insulation
- 1" (2.54 cm) drain makes cleanup easy
- Unit depth: 24" (61 cm)
- Standard models come with buffet breath guards
- New cafeteria breath guard style now available



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

- ♦ Includes Cafeteria breath guard with acrylic panel.

Note: Affordable Portable™ equipment orders cannot be cancelled or returned.

Utility Station



- Wide, solid reinforced stainless steel work surface
- One-piece top construction for easy cleaning
- Ideal for dispensers or large food displays
- Unit depth: 24" (61 cm)
- Standard models come with buffet breath guards
- New cafeteria breath guard style now available

DESCRIPTION	DIMENSIONS (L X H) IN (CM)	BLACK	WALNUT WOODGRAIN	GRANITE	CHERRY WOODGRAIN
46" UTILITY STATION - 120V					
Solid base	46 X 35 (117 X 89)	38701	38926	38721	38761
Solid w/lights	46 X 35 (117 X 89)	3870146	3892646	3872146	3876146
Open storage	46 X 35 (117 X 89)	38702	38927	38722	38762
Open w/lights	46 X 35 (117 X 89)	3870246	3892746	3872246	3876246
Storage w/door	46 X 35 (117 X 89)	38703	38928	38723	38763
Storage w/door, w/lights	46 X 35 (117 X 89)	3870346	3892846	3872346	3876346
Cafeteria Unit ♦	46 X 35 (117 X 89)	39701	39926	39721	39761
Cafeteria Unit w/open storage ♦	46 X 35 (117 X 89)	39702	39927	39722	39762
Cafeteria Unit w/storage door ♦	46 X 35 (117 X 89)	39703	39928	39723	39763
60" UTILITY STATION - 120V					
Solid base	60 X 35 (152 X 89)	38704	38930	38724	38764
Solid w/lights	60 X 35 (152 X 89)	3870460	3893060	3872460	3876460
Open storage	60 X 35 (152 X 89)	38705	38931	38725	38765
Open w/lights	60 X 35 (152 X 89)	3870560	3893160	3872560	3876560
Storage w/door	60 X 35 (152 X 89)	38706	38932	38726	38766
Storage w/door, w/lights	60 X 35 (152 X 89)	3870660	3893260	3872660	3876660
Cafeteria Unit ♦	60 X 35 (152 X 89)	39704	39930	39724	39764
Cafeteria Unit w/open storage ♦	60 X 35 (152 X 89)	39705	39931	39725	39765
Cafeteria Unit w/storage door ♦	60 X 35 (152 X 89)	39706	39932	39726	39766



Black Shown



Granite Shown

♦ Includes Cafeteria breath guard with acrylic panel.

Cashier Station



- Stable stainless steel work surface
- Wide enough for almost any register or terminal
- Open base and bottom shelf for extra storage
- **Cash drawer not available**
- Unit depth: 24" (61 cm)



Walnut Woodgrain shown



DESCRIPTION	DIMENSIONS (L X H) IN (CM)	BLACK	WALNUT WOODGRAIN	GRANITE	CHERRY WOODGRAIN
Cashier station	24 X 35 (60.9 X 89)	38700	38905	38720	38760

Spillage Pans

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



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

Tray Slides and Cutting Boards

- Polyethylene cutting boards
- 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) Affordable Portable™	1
39946	39846	Fits 46" (117 cm) Affordable Portable™	1
39960	39860	Fits 60" (152 cm) Affordable Portable™	1

Plate Rests

- Stainless steel
- Fold-down mounting kit
- Designed for Affordable Portable™ only
- Surface width: 7" (17.8 cm)
- Adds 4½" (11.4 cm) to width of unit in folded position



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

Note: Affordable Portable™ equipment orders cannot be cancelled or returned.

Custom Kiosks

Vollrath Custom Kiosks are the marriage of form and function. Vollrath's state-of-the-art manufacturing capabilities create striking geometries, using the latest materials, incorporating the foodservice equipment you select. In-house designers help you create your vision and take your ideas and make them reality. Merchandised food simply sells better. And nothing merchandises your food items better than Vollrath Custom Kiosks.

Branded concepts are our specialty

Choose a variety of attention-grabbing canopy styles

Merchandising designs to maximize food sales

Modular design installs quickly

Turnkey designs featuring curves and colors

Order in multiple or as individual kiosks

Our designers can help you create the look you want with a variety of available solid surfaces and laminates

Food Court Style Kiosk

Aluminum Composite Material (ACM) Construction is tough

Custom designed for use with all manufacturer's equipment

Available completely mobile or stationary

Online Photo Gallery



Visit the Vollrath website at www.vollrathco.com for more information!

Note: Custom Kiosk equipment orders cannot be cancelled or returned.

Check out Vollrath's complete line of Food Court accessories.



Cayenne® Heat Strips
— See page E6-5



Modular Drop-Ins
— See page E9-44



Super Pan 3® Steam Table Pans
— See page S1-3

From Design to Production – all under one roof!

Visit the Food Court Section at www.vollrathco.com or call 800-628-0832 for great design ideas to get you started.

Custom Coffee Kiosks

new

Vollrath can create a Coffee Kiosk that will make your coffee sales soar.

Contact your Vollrath sales representative who will help you specify the kiosk for your specific operation.

Standard Features:

- Prepainted black or silver ACM (aluminum composite material) constructed base
- Black polyform countertops and work surfaces (NSF)
- Matching toekick
- Heavy-duty casters
- Stainless steel push bar

Option:

- ACM canopy (prepainted black or silver) with poles
- Custom paint color for canopy
- Custom graphics for canopy - specify location
- Recessed can lighting under canopy

Option:

- 2" Adjustable powder coated poles for canopy (set of 2)

Option:

- Polyform corner shelving on right side

Option:

- Upright powder coated breath guard



Option: 36" display case

Curved base construction

Optional Features:

- Custom paint for base, custom base graphics - front, and custom laminate covered base
- Stainless steel countertops or Corian® countertops
- 15/20 amp, 30 amp, 60 amp or 100 amp electrical service
- ACM storage doors with locking paddle latches (2)
- Self-contained water system including, heater, tanks and plumbing or self-contained water system with hand sink (includes heater, tanks and plumbing)
- Track lights includes 20A electrical service
- Pull-out water system with water heater and pump, 5 gallon fresh and 7½ gallon waste tanks, 20A electrical service
- Built-in refrigerator



Corian® is a registered trademark of E.I. du Pont de Nemours and Company.

Mobile Carts from Vollrath

new

Vollrath's modular system allows you to create the cart you need. Choose from hundreds of color choices, and numerous features and merchandising options. Your vision and Vollrath carts will create a dynamic foodservice profit center. All within a budget that is affordable for any foodservice operation.

Key categories of carts available :

- Coffee
- Soup
- Condiment
- Retail Merchandising Style
- Cashier
- Handwashing Sinks
- Mobile Bars
- Beverage Tubs

It's as simple as 1-2-3

1

First define your cart. Choose from a wide variety of standard carts available. Shown is a base merchandising cart.



2

Add options and color. Shown is the vinyl graphic option. You can provide the artwork or we can help you design it. Options could include shelving and electric supply.



3

Add merchandising options. Canopies and signage complete the image you are looking for.



Voila!

Once you add your sellable items, you are ready for business. You will be amazed at the volume of customers professionally merchandised carts create!

vollrathco.com

Coffee Carts

new

Standard Features:

- All aluminum composite material construction
- Standard black, white, or silver (specify)
- Matching toe kick
- Heavy-duty casters
- Open storage (server side)
- Polyform or laminate countertop (laminate color must be specified)



Item 75681 shown with modular options



Item 75681 shown with modular options



Back view - Item 75681 shown with optional water system and refrigeration



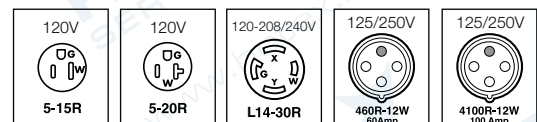
Item 75681

Modular Options:

- Heavy duty paddle latch doors (qty. 2 for 6', qty. 5 for 8', qty. 6 for 10')
- 1" Bumper (all sides)
- Adjustable undercounter shelving
- Base color option - laminate (one color) on 3 sides
- Base color option - painted base (one color) on 3 sides
- Base color option - digital graphics (artwork supplied by customer) on 3 sides
- Base color option - digital graphics (artwork supplied by customer) front only
- ACM wrap-style canopy with two adjustable poles (color matching base)
- Aluminum tubular canopy (bulkhead) with two adjustable poles (powder coated - color specified) (shown)
- Signage for ACM wrap-style and tubular canopy. Vinyl graphics on ACM (artwork provided by customer)
- Track lighting for canopies (Requires at least 120V 15 AMP service)
- 15 amp 120V electrical service (NEMA 5-15P)
- 20 amp 120V electrical service (NEMA 5-20P)
- 30 amp electrical service (NEMA #L14-30P)
- 60 amp electrical service (plug #460P-12W)
- 100 amp electrical service (plug#4100P-12W)
- Undercounter refrigeration
- Self-contained pull-out water system (single bay sink)
- Countertop grommet holes
- Umbrella

ITEM	DESCRIPTION	DIMENSIONS: IN (CM) (L X W X H)
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)

Receptacles



Merchandising Carts

new

Standard Features:

- All aluminum composite material construction
- Standard black, white, or silver (specify)
- Heavy-duty casters
- Matching toe kick
- Open storage (server side)
- Polyform or laminate countertop (laminated color must be specified)



Item 75675



Item 75675 shown with modular options

Modular Options:

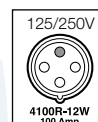
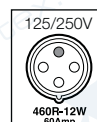
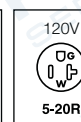
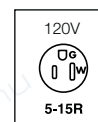
- Heavy duty paddle latch doors (qty. 2 for 6', qty. 5 for 8', qty. 6 for 10')
- 1" bumper (all sides)
- Adjustable undercounter shelving
- Base color option - laminate (one color) on 3 sides
- Base color option - painted base (one color) on 3 sides
- Base color option - digital graphics (artwork supplied by customer) on 3 sides
- ACM wrap-style canopy with two adjustable poles (color matching base) (shown)
- Aluminum tubular canopy (bulkhead) with two adjustable poles (powder coated - color specified)
- Signage for ACM wrap-style and tubular canopy. Vinyl graphics on ACM (artwork provided by customer)
- Track lighting for canopies (Requires at least 120V 15 AMP service)
- 15 amp 120V electrical service (NEMA 5-15P)
- 20 amp 120V electrical service (NEMA 5-20P)
- 30 amp electrical service (NEMA #L14-30P)
- 60 amp electrical service (plug #460P-12W)
- 100 amp electrical service (plug #4100P-12W)
- Countertop grommet holes
- Umbrella



Back view - Item 75675 shown with modular options

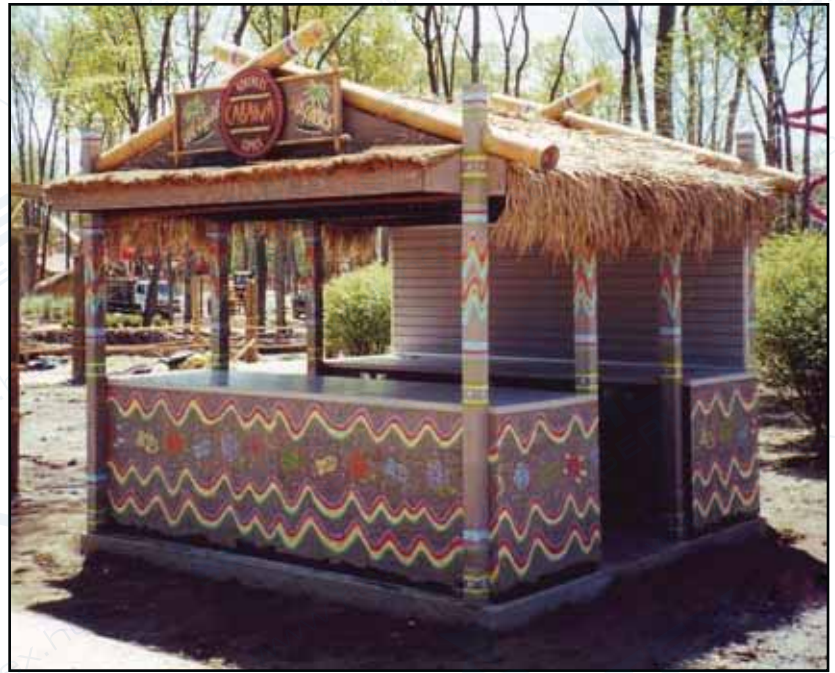
ITEM	DESCRIPTION	DIMENSIONS: IN (CM) (L X W X H)
75674	6' Merchandising Cart	72 x 36 x 38 (182.9 x 81.3 x 96.5)
75690	8' Merchandising Cart	96 x 32 x 38 (243.8 x 81.3 x 96.5)
75675	10' Merchandising Cart	120 x 32 x 38 (304.8 x 81.3 x 96.5)

Receptacles



Retail Carts

Branding, decor, product display, lighting service, security and storage are among the key factors in successful merchandising. Vollrath merchandising units are custom-built to incorporate the artistic elements of your unique venue while providing maximum space for dramatic merchandising, convenient storage and security. Any of the examples shown can be tailored to your specific needs or let us custom build to your creative vision!



Themed Kiosk



8' x 8' Kiosk

Features:

- Aluminum Composite Material (ACM) construction
- Indoor/Outdoor use
- Portable

Modular Options:

- Custom décor
- Polyform or laminate countertops
- Swing doors
- Locking storage
- Down-lighting
- Slatwall
- Illuminated glass display case
- Electrical service
- Shelving
- Security gate
- Heavy-duty casters



4' Program Cart



Back Retail Box with Front Cart



4' x 4' Locker Box with Front Cart

Condiment Cart

new

Standard Features:

- All aluminum composite material construction
- Standard black, white, or silver (specify)
- Matching toe kick
- Heavy-duty casters
- Open storage (front)
- Polyform countertop
- Includes (5) - 78730 Vollrath 3½ Qt. Bain-Maries



Item 75670

Modular Options:

- Heavy duty paddle latch doors (qty. 2)
- Raised polyform shelf
- ACM signage with powder coated uprights
- 1" black bumper
- Base color option - laminate (one color) all sides
- Base color option - painted base (one color) all sides
- Base color option - digital graphics (artwork supplied by customer) all sides
- 15 AMP electrical service



Item 75670 shown with modular options

ITEM	DESCRIPTION	DIMENSIONS: IN (CM) (L X W X H)
75670	Standard Condiment Cart 43"	43 x 28 x 38 (109 x 71 x 97)

Cashier/Merchandising Station

new

Standard Features:

- All aluminum composite material construction
- Standard black, white, or silver (specify)
- Matching toe kick
- Heavy-duty casters
- Open storage (server side)
- Polyform counter
- Open recessed area for merchandising on customer front



Item 75679 shown with modular options



Item 75679

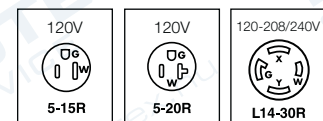
Modular Options:

- Heavy duty paddle latch doors (qty. 1)
- Heavy duty paddle latch locking drawer
- 1" bumper (all sides)
- Adjustable undercounter shelving (black plastic)
- Merchandise area melamine shelving (qty 2)
- Base color option - laminate (one color) three sides
- Base color option - painted base (one color) three sides
- Base color option - digital graphics (artwork supplied by customer) three sides
- Base color option - digital graphics (artwork supplied by customer) front only
- Fold-down polyform tray/plate rests (specify location)
- 15 AMP electrical service (NEMA 5-15)
- 20 AMP electrical service (NEMA 5-20)
- 30 AMP electrical service (NEMA #L14-30P)
- Countertop grommet holes



Back view - Item 75679 shown with modular options

Receptacles



ITEM	DESCRIPTION	DIMENSIONS: IN (CM) (L X W X H)
75679	Cashier/Merchandising Station (32")	32 x 36 x 34 (81.3 x 91.5 x 86.4)

Soup Merchandiser Carts

new

Standard Features:

- All aluminum composite material construction
- Standard black, white, or silver (specify)
- Matching toe kick
- Heavy-duty casters
- Open storage (front)
- Polyform countertop
- Raised polyform front shelf (cup rest area)
- Raised back shelf
- Includes (2) Vollrath 72028 soup rethermalizers and accessory kits

Modular Options:

- Heavy-duty paddle latch doors (qty. 2 for 48", qty. 1 for 30")
- Fold down shelves (specify plain or with pan-cutouts) (qty. - 2)
- 1" bumper (all sides)
- Cup dispensers (qty. 2)
- Bain-maries for condiment areas (qty. 4 for 48", qty. 2 for 30")
- Base color option - laminate (one color) three sides
- Base color option - painted base (one color) three sides
- Base color option - digital graphics (artwork supplied by customer) three sides
- Base color option - digital graphics (artwork supplied by customer) front side only
- Aluminum framed aluminum composite backboard
- Vinyl sign applied to backboard (artwork supplied by customer)
- Additional signage, aluminum composite backed with vinyl graphic (artwork supplied by customer)
- Refer to specification sheet for electrical service
- ½ size pans for condiment area



Item 75676 shown with modular options



Item 75678



Item 75677



Item 75677 shown with modular options

ITEM	DESCRIPTION	DIMENSIONS: IN (CM) (L X W X H)
75678	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)

Beverage Tubs

Modular, flexible, affordable off-the-shelf solution for your beverage point-of-sale requirements.

Standard Features:

- Heavy duty rotationally molded tub
- Capacity: 850-12 oz. cans, 564-16 oz. bottles, or 427-20 oz. bottles
- Easy product access
- 3 integral storage wells
- Tapered drainage system
- Integral center dividers prevent bowing
- Closed cell foam insulation — no voids
- Aluminum, non-corrosive caster frame
- 5" heavy duty casters — 2 fixed, 2 swivel with brakes
- Standard color: black

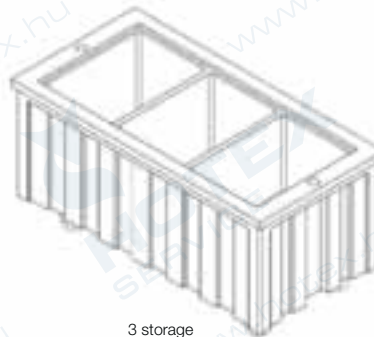
ITEM	DESCRIPTION	DIMENSIONS: IN (CM) (L X W X H)
75515	Portable Beverage Unit Black	72 x 36 x 35 (183 x 91 x 89)



Shown with optional features, including custom graphics

Modular Options:

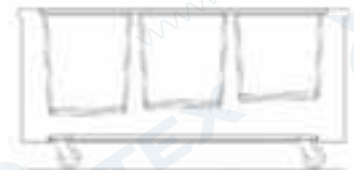
- Bottle opener
- Cap catcher
- 3-sided ACM wrap (pre-painted black, white or silver)
- 3-sided custom painted panels
- Large graphic format (artwork supplied by customer)
- Custom décor
- Custom graphics
- Optional tub colors (minimum order of 25)
- Custom canopy or umbrella
- Lighting
- Theft guard/serving shelf
- Stainless steel counter top
- Internal product stand raises product for easy access – sold individually
- Push bar
- Locking lid
- Individual well covers create instant work surfaces



3 storage



Drain



Front View with Casters



Basic Portable Beverage Unit



Mobile Bars: Curved Style

new

Standard Features:

- All aluminum composite material construction
- Standard black, white, 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')

Item 75685 shown with optional Formica Choco Figured Mahogany (#6933-43)



Modular Options:

- Base color option - laminate (one color) three sides
- Base color option - painted base (one color) three sides
- Base color option - digital graphics (artwork supplied by customer) three sides
- Adjustable black plastic undercounter shelving
- ACM wrap-style canopy with two adjustable poles (color matching base)
- Aluminum tubular canopy (bulkhead) with two adjustable poles (powder coated - color specified)
- Signage for wrap-style and tubular canopies. Vinyl graphics on ACM (artwork provided by customer)
- Track lighting for tubular canopies (bulkhead) (Requires at least 120V 15 AMP service)
- 15 amp 120V electrical service (NEMA 5-15P)
- 20 amp 120V electrical service (NEMA 5-20P)
- 30 amp electrical service (NEMA #L14-30P)
- 60 amp electrical service (plug #460P-12W)
- 100 amp electrical service (plug #4100P-12W)
- Countertop grommet holes
- Umbrella

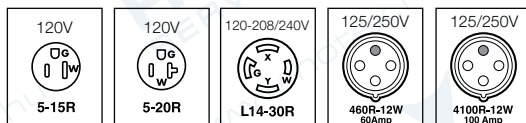


Back view - Item 75685 shown with optional ice well



Item 75683 Shown with optional base graphics

Receptacles



ITEM	DESCRIPTION	DIMENSIONS: IN (CM) (L X W X H)
75683	5' Curved Bar	59 x 33½ x 44 (150 x 85 x 112)
75685	8' Curved Bar	94 x 46¾ x 44 (238 x 118 x 112)



Painted units safe for outdoor use

Visit www.vollrathco.com to view additional bar carts

Note: Custom equipment orders cannot be cancelled or returned.

Mobile Bars: Euro Style & Straight

new

Standard Features:

- All aluminum composite material construction
- Standard black, white, or silver (specify)
- Matching toe kick
- Heavy-duty casters
- Open storage (server side)
- Built in polyform speed rails
- Polyform work and service counters



Item 75686 shown with modular options



Euro Style

Modular Options:

- 1" bumper
- Base color option - laminate (one color) three sides
- Base color option - painted base (one color) three sides
- Base color option - digital graphics (artwork supplied by customer) three sides
- Adjustable black plastic undercounter shelving
- ACM wrap-style canopy with two adjustable poles (color matching base)
- Aluminum tubular canopy (bulkhead) with two adjustable poles (powder coated - color specified)
- Signage for ACM wrap-style and tubular canopy. Vinyl graphics on ACM (artwork provided by customer)
- Track lighting for canopies (Requires at least 120V 15 AMP service)
- 15 amp 120V electrical service (NEMA 5-15P)
- 20 amp 120V electrical service (NEMA 5-20P)
- 30 amp electrical service (NEMA #L14-30P)
- 60 amp electric service (plug #460P-12W)
- 100 amp electrical service (plug #4100P-12W)
- Countertop grommet holes
- Umbrella



Back view - 75686 shown with modular options

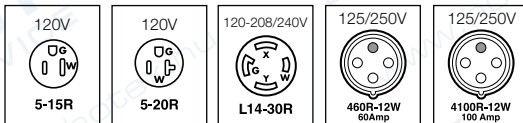


98744-5



Straight Style

Receptacles



ITEM	DESCRIPTION	DIMENSIONS: IN (CM) (L X W X H)
98744-5 ^①	5' Straight Style Bar Package	61½ x 32¾ x 45 (156.2 x 83.2 x 114.3)
75686	5' Euro Style Bar	60 x 33 x 38 (152 x 84 x 97)
75687	8' Euro Style Bar	96 x 33 x 38 (244 x 84 x 97)

① 98744-5 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')

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



Back Bar

new

Standard Features:

- All aluminum composite material construction
- Standard black, white, or silver (specify)
- Matching toe kick
- Heavy-duty casters
- Open storage (server side)
- Polyform countertop
- Open display area with mirrored backwall

Modular Options:

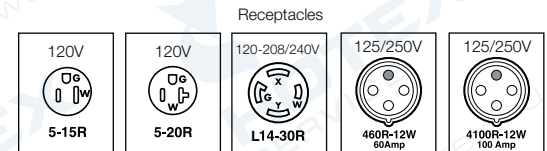
- 1" bumper
- Base color option - laminate (one color) all sides
- Base color option - painted base (one color) all sides
- Base color option - digital graphics (artwork supplied by customer) on front and/or sides
- Heavy duty paddle latch doors (qty. 2)
- Adjustable black plastic undercounter shelving
- Black melamine display area shelving (adjustable)
- Self contained pull-out water system (single bay sink) - requires 13.2 amps
- Fluorescent lighting in bulkhead - requires 15 amp electrical
- 15 amp 120V electrical service (NEMA 5-15P)
- 20 amp 120V electrical service (NEMA 5-20P)
- 30 amp electrical service (NEMA #L14-30P)
- 60 amp electrical service (plug #460P-12W)
- 100 amp electrical service (plug #4100P-12W)



Item 75684



Item 75684 shown with modular options



ITEM	DESCRIPTION	DIMENSIONS: IN (CM) (L X W X H)
75684	4' Back Bar	48 x 28 x 82 (122 x 71 x 208)

Standard Hand Sink Cart

new

Standard Features:

- All aluminum composite material construction
- Standard black, white or silver (specify)
- Matching toe kick
- Heavy-duty casters
- Open storage (front)
- Polyform countertop
- Heavy duty paddle latch door
- Permanent counter-mounted water system including 5 gallon fresh water tank, 7½ gallon wastewater tank, 2½ gallon water heater, pump and plumbing
- Choice of single, double or triple bay sink
- Matching backsplash
- 120V 20AMP cord/plug, NEMA 5-20

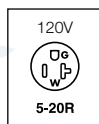


Item 75671



Item 75673 shown with modular options

Receptacle



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)

Modular Options:

- 1" bumper (all sides)
- 16" x 16" fold-down polyform shelf
- Base color option - laminate (one color) all sides
- Base color option - painted base (one color) all sides
- Base color option - digital graphics (artwork supplied by customer) all sides

ServeWell® Induction Workstations

ServeWell® Induction Workstations utilize Vollrath's award winning induction ranges to create cooking stations with high output and lower energy costs. Available in one, two or three hob configurations. Built into rugged stainless steel tables with engineered venting, these stations are ideally suited for applications such as commercial kitchens and college cooking labs.



- Over-sized cooling fans and venting
- 20,000 BTU equivalent per hob
- **Induction is 90% efficient, vs. 50% for gas**
- Standard stationary legs are 6" (15.24 cm) high with 1" (2.54 cm) adjustment
- 1-100% power level or Fahrenheit temperature controls
- Shipped completely assembled and crated
- One year warranty on the ServeWell® workstation table
- Two year warranty on the induction hobs
- Small article and pan detection function
- Empty-pan shut-off
- Over-heat protection

**Continuous duty Model
69521 commercial
induction ranges**



**Convenient 1-180
minute timer with
bright LED controls**

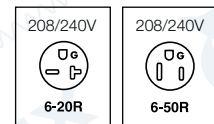
**Stainless steel top,
wrapper, uprights,
and undershelf**



Item 3808207

**Optional non-marking casters
are 4" (10.16 cm) diameter,
NSF approved swivel type, two
with brakes**

Receptacles



Accessories

ITEM	DESCRIPTION
38099	Caster Kit – Two w/brakes

ITEM	DIMENSIONS (L X D X H) IN (CM)	INDUCTION RANGE CONFIGURATION	NUMBER OF HOBS	WATTS	VOLTAGE	TOTAL AMPS	PLUG	CASE LOT
3808207	61¼ x 27 x 36 (155.6 x 68.6 x 91.4)	Left, Center, Right	3	7500-8700	208/240	36.3	6-50P	1
3808402	61¼ x 27 x 36 (155.6 x 68.6 x 91.4)	Left, Center	2	5000-5800	208/240	24.2	6-50P	1
3808403	61¼ x 27 x 36 (155.6 x 68.6 x 91.4)	Left, Right	2	5000-5800	208/240	24.2	6-50P	1
3808404	61¼ x 27 x 36 (155.6 x 68.6 x 91.4)	Center, Right	2	5000-5800	208/240	24.2	6-50P	1
3808601	61¼ x 27 x 36 (155.6 x 68.6 x 91.4)	Left	1	2500-2900	208/240	12.1	6-20P	1
3808605	61¼ x 27 x 36 (155.6 x 68.6 x 91.4)	Right	1	2500-2900	208/240	12.1	6-20P	1
3808606	61¼ x 27 x 36 (155.6 x 68.6 x 91.4)	Center	1	2500-2900	208/240	12.1	6-20P	1
38088	76 x 27 x 36 (193 x 68.6 x 91.4)	Left, Center, Right	3	7500-8700	208/240	36.3	6-50P	1
3809002	76 x 27 x 36 (193 x 68.6 x 91.4)	Left, Center	2	5000-5800	208/240	24.2	6-50P	1
3809003	76 x 27 x 36 (193 x 68.6 x 91.4)	Left, Right	2	5000-5800	208/240	24.2	6-50P	1
3809004	76 x 27 x 36 (193 x 68.6 x 91.4)	Center, Right	2	5000-5800	208/240	24.2	6-50P	1
3808001	76 x 27 x 36 (193 x 68.6 x 91.4)	Left	1	2500-2900	208/240	12.1	6-20P	1
3808005	76 x 27 x 36 (193 x 68.6 x 91.4)	Right	1	2500-2900	208/240	12.1	6-20P	1
3808006	76 x 27 x 36 (193 x 68.6 x 91.4)	Center	1	2500-2900	208/240	12.1	6-20P	1

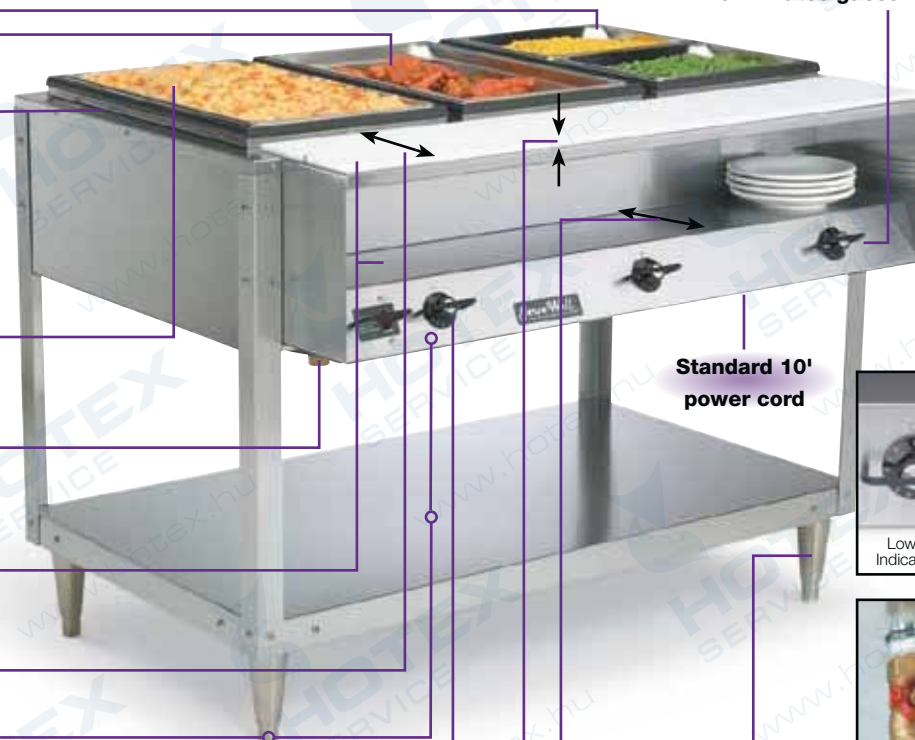
ServeWell® Food Stations

ServeWell stations offer innovative design in value-priced mobile serving equipment.

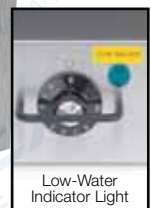


Low-water indicator light eliminates guesswork

- One piece thermoset well insulates and concentrates the heat into water bath
- Dome elements transfer energy directly into water bath
- Four guide holes per side for Breath Guard attachment
- Equipped with standard 480W, 700W or 800W elements
- Each well is equipped with a brass drain valve
- Plate shelf and cutting board standard on hot food unit
- 8" wide cutting board
- Stainless steel construction includes legs and undershelf



Standard 10' power cord



Shipped knockdown

Automatic thermostatic controls

3/8" thick cutting board

7 1/2" wide plate shelf

Standard adjustable stationary legs or optional caster set

ServeWell® Hot Food Tables*

- Thermoset wells cannot pit or rust
- Recommended for use with up to 4" (10.2 cm) deep full or fractional size pans. Well depth is 6 1/4"
- Use standard adaptor plates and insets for serving flexibility
- 38099: Optional Caster Set has four 4" (10.2 cm) swivel wheels** — two with brakes

Receptacle Configurations



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 1/2 x 32 x 34 (118.1 x 81 x 86)	120V	700	2100	30	17.5	5-30P
38104	4-well hot food table	61 1/4 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 1/2 x 32 x 34 (118.1 x 81 x 86)	120V	480	1440	15	12	5-15P
38004	4-well hot food table	61 1/4 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 1/2 x 32 x 34 (118.1 x 81 x 86)	208-240V	600-800	1800-2400	15	10	6-15P
38118	4-well hot food table	61 1/4 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: Serwell® Hot Food Table orders cannot be cancelled or returned.

ServeWell® 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 cancelled or returned.



ServeWell® Accessories

Operator's side polyethylene cutting board standard on hot food tables*

Option:
Fixed Plate Rests

Option:
Caster Set: 4" (10.2 cm) swivel wheels with brakes



Option:
Buffet Breath Guard†

Option:
Work/Overshelf – Single or Double Deck (without acrylic panel)

Option: Single Deck Cafeteria Guard (with acrylic panel)



Note: Heat strips are not an option

Work/Single Overshelf without Acrylic Panel

ITEM	DESCRIPTION (L X W X H): IN (CM)
38042	32 x 10 x 13 (81.3 x 25.4 x 33)
38043	46½ x 10 x 13 (118.1 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)

Single Deck Cafeteria Guards with Acrylic Panel

ITEM	DESCRIPTION (L X W X H): IN (CM)
38052	32 x 10 x 13 (81.3 x 25.4 x 33)
38053	46½ x 10 x 13 (118.1 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)

Buffet Breath Guards† new

ITEM	DESCRIPTION (L X W X H): IN (CM)
38062	32 x 35⅝ x 23½ (81.3 x 89.8 x 59.7)
38063	46½ x 35⅝ x 23½ (118.1 x 89.8 x 59.7)
38064	61¼ x 35⅝ x 23½ (155.6 x 89.8 x 59.7)
38065	76 x 35⅝ x 23½ (193 x 89.8 x 59.7)

†For units only with 4 guide holes per side

Double Deck Overshelf without Acrylic Panel

ITEM	DESCRIPTION (L X W X H): IN (CM)
38032	32 x 10 x 26 (81.3 x 25.4 x 66)
38033	46½ x 10 x 26 (118.1 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)

Optional Customer Side Poly Cutting Boards with Mounting Kit**

ITEM	DESCRIPTION (L X W X H): IN (CM)
38072	32 x 8 x 1 (81.3 x 20.3 x 2.5)
38073	46½ x 8 x 1 (118.1 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)

Plate Rests

ITEM	DESCRIPTION (L X W X H): IN (CM)
38092	32 x 8 x 1 (81.3 x 20.3 x 2.5)
38093	46½ x 8 x 1 (118.1 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 Set

ITEM	DESCRIPTION
38099	4" caster set, two w/brakes

**Replacement part

Modular Drop-Ins Distinctive Energy-Efficient Design

- Standardized cutout dimensions for installation flexibility
- Six-foot power cord and four-foot control cord
- High-density glass fiber insulation
- Deep drawn 300 series stainless steel wells are 6 $\frac{3}{8}$ " (16.2 cm) deep
- Cord and plug configuration eliminates need for electrician
- Adjustable mounting clips
- Auto-fill option available
- Zero clearance for flexibility in installation
- Detachable control unit for remote mounting
- Drain with ball valve standard (on one well models)
- Individual drain shut-offs standard (on 2 through 6 well modules)
- Manifold drain option (on 2 through 6 well modules)
- Infinite or thermostatic control (on 1 through 6 well modules)
- NSF4 listed
- Full 1-year parts and labor guarantee
- 5-year compressor warranty on refrigerated models



300 series stainless steel for corrosion resistance, longevity, and efficient cleaning

Drip-free flange contains moisture and spills to prevent food contamination

Unique energy-efficient design offers superior performance

Multiple wattages available

Lower wattage option uses smaller circuit and reduces operation costs

Pre-assembled cord and plug configuration eliminates need for electrician and reduces costs and installation time

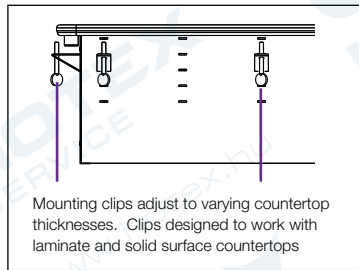
Multiple well configurations available - refer to selection tables

Zero clearance for flexibility in installation

Full perimeter gasket provided with all units

Standard individual well drain or optional manifold drain offers flexibility in cleaning and operation

Detachable control unit for flexibility when mounting controls



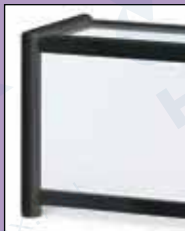
Drop-In Retractable Dripless Chafers

See Page S4-11



Breath Guard Options:

Traditional, Progressive, Retro & Contemporary



Traditional



Progressive



Retro



Contemporary

Types Available:

- Double-sided buffet
- Single-sided buffet with top shelf
- Single-sided buffet
- Single-sided cafeteria with top shelf
- Vertical cafeteria (Traditional only)

Frameless



Type Available:

- Cafeteria

See pages E9-53 to E9-57 for product selection

Short Side 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

Two Well Hot Modules – with 7/8" (2.2 cm) corner radius

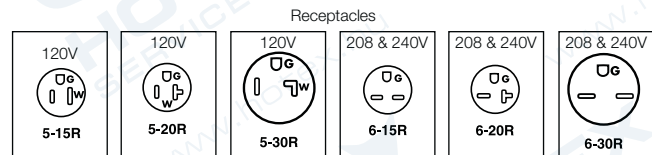
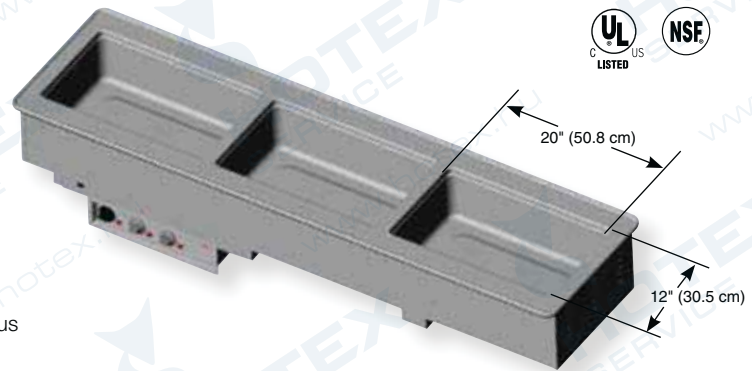
- Overall dimensions: 45 1/2" x 18" (115.4 x 45.8 cm)
- Cutout dimensions: 44 1/16" x 17 1/4" (113.4 x 43.9 cm)

Three Well Hot Modules – with 7/8" (2.2 cm) corner radius

- Overall dimensions: 66 7/8" x 18" (169.8 x 45.8 cm)
- Cutout dimensions: 66 1/16" x 17 1/4" (167.9 x 43.9 cm)

Four Well Hot Modules – with 7/8" (2.2 cm) corner radius

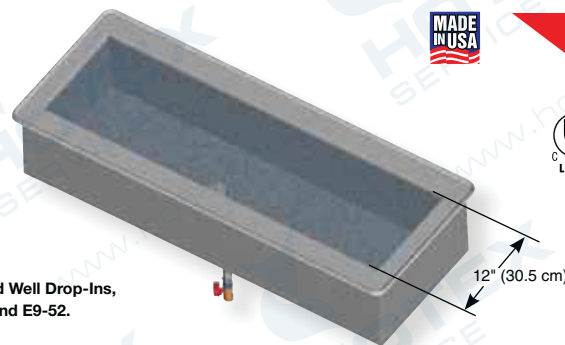
- Overall dimensions: 88 1/4" x 18" (224.2 x 45.8 cm)
- Cutout dimensions: 87 1/2" x 17 1/4" (222.3 x 43.9 cm)



1000W PER WELL	1000W VOLTAGE	1000W AMPS	1000W PLUG	625W PER WELL	625 VOLTAGE	625W AMPS	625W PLUG	CONTROL	DRAIN
TWO WELL									
36646	208-240	7.2 - 8.3	6-15P	36640	120	10.4	5-15P	Thermostatic	Standard
3664620	208-240	7.2 - 8.3	6-15P	3664020	120	10.4	5-15P	Thermostatic	Manifold
3664630	208-240	7.2 - 8.3	6-15P	3664030	120	10.4	5-15P	Thermostatic	Manifold & Autofill
36647	208-240	7.2 - 8.3	6-15P	36641	120	10.4	5-15P	Infinite	Standard
3664720	208-240	7.2 - 8.3	6-15P	3664120	120	10.4	5-15P	Infinite	Manifold
3664730	208-240	7.2 - 8.3	6-15P	3664130	120	10.4	5-15P	Infinite	Manifold & Autofill
THREE WELL									
36648	208-240	10.8 - 12.5	6-20P	36642	120	15.6	5-20P	Thermostatic	Standard
3664820	208-240	10.8 - 12.5	6-20P	3664220	120	15.6	5-20P	Thermostatic	Manifold
3664830	208-240	10.8 - 12.5	6-20P	3664230	120	15.6	5-20P	Thermostatic	Manifold & Autofill
36649	208-240	10.8 - 12.5	6-20P	36643	120	15.6	5-20P	Infinite	Standard
3664920	208-240	10.8 - 12.5	6-20P	3664320	120	15.6	5-20P	Infinite	Manifold
3664930	208-240	10.8 - 12.5	6-20P	3664330	120	15.6	5-20P	Infinite	Manifold & Autofill
FOUR WELL									
36650	208-240	14.4 - 16.7	6-30P	36644	120	20.8	5-30P	Thermostatic	Standard
3665020	208-240	14.4 - 16.7	6-30P	3664420	120	20.8	5-30P	Thermostatic	Manifold
3665030	208-240	14.4 - 16.7	6-30P	3664430	120	20.8	5-30P	Thermostatic	Manifold & Autofill
36651	208-240	14.4 - 16.7	6-30P	36645	120	20.8	5-30P	Infinite	Standard
3665120	208-240	14.4 - 16.7	6-30P	3664520	120	20.8	5-30P	Infinite	Manifold
3665130	208-240	14.4 - 16.7	6-30P	3664530	120	20.8	5-30P	Infinite	Manifold & Autofill

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
- Narrow space-saving design
- Sized for standard steam table pan sizes
- Drain plug included



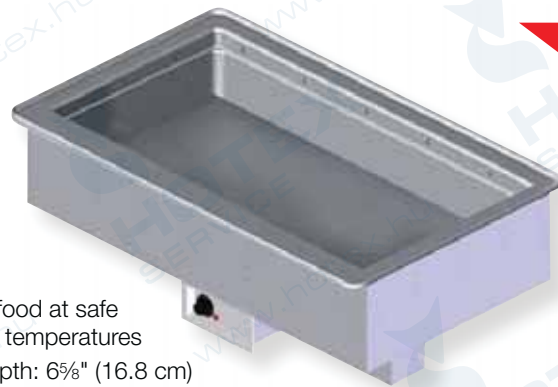
For additional Cold Well Drop-Ins, see pages E9-51 and E9-52.

NON-REFRIGERATED	PANS	OVERALL DIMENSIONS IN (CM)	CUTOUT DIMENSIONS ^① IN (CM)	CASE LOT
36654	Two	45.42 x 18.03 (115.36 x 45.79)	44.67 x 17.28 (114.36 x 43.89)	1
36657	Three	66.84 x 18.00 (169.77 x 45.79)	66.09 x 17.25 (167.87 x 43.81)	1
36660	Four	88.27 x 18.00 (224.20 x 45.79)	87.52 x 17.25 (222.30 x 43.81)	1

^①With 7/8" (2.2 cm) corner radius

Bain Marie Hot Drop-Ins^{①②}

- Open design allows use of templates and greater than full size steam table pans
- One thermostat controls temperature accurately and maintains steam for safe food warming
- Dripless design helps prevent condensation on counter – keeping counters clean
- Deep stainless well holds up to 6" deep food pans
- Holds standard steam table pans
- Zero clearance required for installation with lower energy costs and faster heating times
- Keeps food at safe holding temperatures
- Well depth: 6 $\frac{3}{4}$ " (16.8 cm)



new



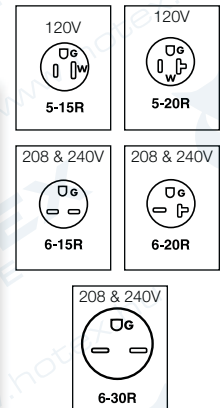
DESCRIPTION	WATTS	120V ITEM	AMPS	PLUG	208V ITEM	AMPS	PLUG	240V ITEM	AMPS	PLUG	OVERALL DIMENSIONS IN (CM)	CUTOUT DIMENSIONS* IN (CM)	"D" INTERIOR LENGTH IN (CM)
Two-pan	1250	36500	10.4	5-15P	36501208	6	6-15P	36501240	5.2	6-15P	29 x 26 (73.7 x 66)	27 $\frac{3}{4}$ x 24 $\frac{3}{4}$ (70.5 x 62.9)	24 $\frac{3}{4}$ (62.9)
Three-pan	1875	36502	15.6	5-20P	36503208	9	6-15P	36503240	7.8	6-15P	41 $\frac{1}{2}$ x 26 (105.4 x 66)	41 x 24 $\frac{3}{4}$ (104.1 x 62.9)	37 $\frac{1}{2}$ (95.3)
Four-pan	2500	—	—	—	36504208	12	6-20P	36504240	10.4	6-15P	54 $\frac{3}{4}$ x 26 (139.1 x 66)	54 $\frac{1}{4}$ x 24 $\frac{3}{4}$ (137.8 x 62.9)	50 $\frac{1}{4}$ (127.6)
Five-pan	3125	—	—	—	36505208	15	6-20P	36505240	13	6-20P	68 x 26 (172.7 x 66)	67 $\frac{1}{2}$ x 24 $\frac{3}{4}$ (171.5 x 62.9)	63 (160)
Six-pan	3750	—	—	—	36506208	18	6-30P	36506240	15.6	6-20P	81 $\frac{1}{4}$ x 26 (206.4 x 66)	80 $\frac{3}{4}$ x 24 $\frac{3}{4}$ (205.1 x 62.9)	75 $\frac{3}{4}$ (192.4)

① With $\frac{1}{8}$ " (2.2 cm) corner radius ② Designed for warming food pans only—not for use as a rethermalizing water vessel

Compatible Breath Guards

DESCRIPTION	DOUBLE SIDED BUFFET	SINGLE SIDED BUFFET WITH TOP SHELF	SINGLE SIDED BUFFET	CAFETERIA WITH TOP SHELF	VERTICAL
Two-Pan	PB89285, CB98663, GB98400, RB98445	PB89280, CB98662, GB98405, RB98450	PB89270, CB98661, GB98410, RB98455	PB89265, CB98660, FB89400, GB98415, RB98460	PB89260
Three-Pan	PB89286, CB98637, GB98401, RB98446	PB89281, CB98651, GB98406, RB98451	PB89271, CB98633, GB98411, RB98456	PB89266, CB98650, FB89401, GB98416, RB98461	PB89261
Four-Pan	PB89287, CB98638, GB98402, RB98447	PB89282, CB98652, GB98407, RB98452	PB89272, CB98634, GB98412, RB98457	PB89267, CB98626, FB89402, GB98417, RB98462	PB89262
Five-Pan	PB89288, CB98639, GB98403, RB98448	PB89283, CB98653, GB98408, RB98453	PB89273, CB98635, GB98413, RB98458	PB89268, CB98627, FB89403, GB98418, RB98463	PB89263
Six-Pan	PB89289, CB98640, GB98404, RB98449	PB89284, CB98654, GB98409, RB98454	PB89274, CB98636, GB98414, RB98459	PB89269, CB98628, FB89404, GB98419, RB98464	PB89264

Receptacles



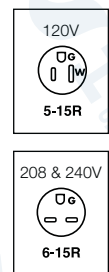
One Well Hot Modules

- Overall dimensions: 15" x 26" (38 x 66 cm)
- Cutout dimensions: 14 $\frac{1}{4}$ " x 25 $\frac{1}{4}$ " (36.2 x 64.1 cm) – with $\frac{7}{8}$ " (2.2 cm) corner radius



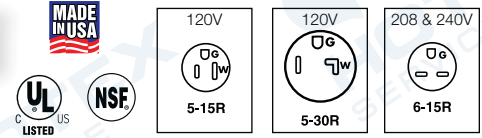
1000W PER WELL	1000W VOLTAGE	1000W AMPS	625W PER WELL	625 VOLTAGE	625W AMPS	CONTROL	DRAIN	AUTO FILL	1000W PLUG	625W PLUG
3646601	120	8.3	36466	120	5.2	Infinite	Standard	—	5-15P	5-15P
3646661	120	8.3	3646660	120	5.2	Infinite	Manifold	Yes	5-15P	5-15P
3646611	120	8.3	3646610	120	5.2	Thermostatic	Standard	—	5-15P	5-15P
3646681	120	8.3	3646680	120	5.2	Thermostatic	Manifold	Yes	5-15P	5-15P
			36467	208	3.0	Infinite	Standard	—		6-15P
			3646760	208	3.0	Infinite	Manifold	Yes		6-15P
			3646710	208	3.0	Thermostatic	Standard	—		6-15P
			3646780	208	3.0	Thermostatic	Manifold	Yes		6-15P
3646701	208-240	3.6 - 4.2				Infinite	Standard	—	6-15P	
3646761	208-240	3.6 - 4.2				Infinite	Manifold	Yes	6-15P	
3646711	208-240	3.6 - 4.2				Thermostatic	Standard	—	6-15P	
3646781	208-240	3.6 - 4.2				Thermostatic	Manifold	Yes	6-15P	
			36471	240	2.6	Infinite	Standard	—		6-15P
			3647160	240	2.6	Infinite	Manifold	Yes		6-15P
			3647110	240	2.6	Thermostatic	Standard	—		6-15P
			3647180	240	2.6	Thermostatic	Manifold	Yes		6-15P

Receptacles



Two Well Hot Modules

- Overall dimensions: 28 1/4" x 26" (71.8 x 66 cm)
- Cutout dimensions: 27 1/2" x 25 1/4" (69.9 x 64.1 cm) – with 7/8" (2.2 cm) corner radius
- Individual drain shut-offs standard
- Manifold drain option



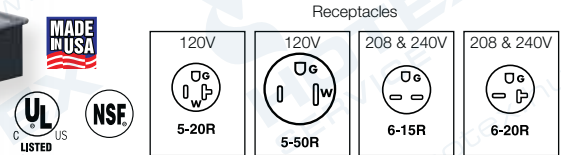
1000W PER WELL	1000W VOLTAGE	1000W AMPS	625W PER WELL	625W VOLTAGE	625W AMPS	CONTROL	DRAIN	AUTO FILL	1000W PLUG	625W PLUG	TWO WELL BASE COMPATIBLE BREATH GUARD ITEMS	
3639901	120	16.7	36399	120	10.4	Infinite	Standard	—	5-30P	5-15P	Double-Sided Buffet (PB89285, CB98663, GB98400, RB98445)	
3639951	120	16.7	3639950	120	10.4	Infinite	Manifold	—	5-30P	5-15P		
3639961	120	16.7	3639960	120	10.4	Infinite	Manifold	Yes	5-30P	5-15P		
3639911	120	16.7	3639910	120	10.4	Thermostatic	Standard	—	5-30P	5-15P		
3639971	120	16.7	3639970	120	10.4	Thermostatic	Manifold	—	5-30P	5-15P		
3639981	120	16.7	3639980	120	10.4	Thermostatic	Manifold	Yes	5-30P	5-15P		
			36400	208	6.0	Infinite	Standard	—	—	6-15P		Single-Sided Buffet with Top Shelf (PB89280, CB98662, GB98405, RB98450)
			3640050	208	6.0	Infinite	Manifold	—	—	6-15P		
			3640060	208	6.0	Infinite	Manifold	Yes	—	6-15P		
			3640010	208	6.0	Thermostatic	Standard	—	—	6-15P		
			3640070	208	6.0	Thermostatic	Manifold	—	—	6-15P	Single-Sided Buffet (PB89270, CB98661, GB98410, RB98455)	
			3640080	208	6.0	Thermostatic	Manifold	Yes	—	6-15P		
3640001	208-240	7.2 - 8.3				Infinite	Standard	—	6-15P		Cafeteria with Top Shelf (PB89265, CB98660, FB89400, GB98415, RB98460)	
3640051	208-240	7.2 - 8.3				Infinite	Manifold	—	6-15P			
3640061	208-240	7.2 - 8.3				Infinite	Manifold	Yes	6-15P			
3640011	208-240	7.2 - 8.3				Thermostatic	Standard	—	6-15P			
3640071	208-240	7.2 - 8.3				Thermostatic	Manifold	—	6-15P			
3640081	208-240	7.2 - 8.3				Thermostatic	Manifold	Yes	6-15P			
			36472	240	5.2	Infinite	Standard	—	—	6-15P		Vertical (PB89260)
			3647250	240	5.2	Infinite	Manifold	—	—	6-15P		
			3647260	240	5.2	Infinite	Manifold	Yes	—	6-15P		
			3647210	240	5.2	Thermostatic	Standard	—	—	6-15P		
			3647270	240	5.2	Thermostatic	Manifold	—	—	6-15P		
			3647280	240	5.2	Thermostatic	Manifold	Yes	—	6-15P		

For more information on Breath Guards see Pages 9-53 through 9-58

See Page E9-49 for additional dimensions *See Page E9-50 for auto-fill information

Three Well Hot Modules

- Overall dimensions: 41 1/2" x 26" (105.4 x 66 cm)
- Cutout dimensions: 40 3/4" x 25 1/4" (103.5 x 64.1 cm) – with 7/8" (2.2 cm) corner radius
- Individual drain shut-offs standard
- Manifold drain option



1000W PER WELL	1000W VOLTAGE	1000W AMPS	625W PER WELL	625W VOLTAGE	625W AMPS	CONTROL	DRAIN	AUTO FILL*	1000W PLUG	625W PLUG	THREE WELL BASE COMPATIBLE BREATH GUARD ITEMS	
3640401	120	25	36404	120	15.6	Infinite	Standard	—	5-50P	5-20P	Double-Sided Buffet (PB89286, CB98637, GB98401, RB98446)	
3640451	120	25	3640450	120	15.6	Infinite	Manifold	—	5-50P	5-20P		
3640461	120	25	3640460	120	15.6	Infinite	Manifold	Yes	5-50P	5-20P		
3640411	120	25	3640410	120	15.6	Thermostatic	Standard	—	5-50P	5-20P		
3640471	120	25	3640470	120	15.6	Thermostatic	Manifold	—	5-50P	5-20P		
3640481	120	25	3640480	120	15.6	Thermostatic	Manifold	Yes	5-50P	5-20P		
			36405	208	9.0	Infinite	Standard	—	—	6-15P		Single-Sided Buffet with Top Shelf (PB89281, CB98651, GB98406, RB98451)
			3640550	208	9.0	Infinite	Manifold	—	—	6-15P		
			3640560	208	9.0	Infinite	Manifold	Yes	—	6-15P		
			3640510	208	9.0	Thermostatic	Standard	—	—	6-15P		
			3640570	208	9.0	Thermostatic	Manifold	—	—	6-15P	Single-Sided Buffet (PB89271, CB98633, GB98411, RB98456)	
			3640580	208	9.0	Thermostatic	Manifold	Yes	—	6-15P		
3640501	208-240	10.8 - 12.5				Infinite	Standard	—	6-20P		Cafeteria with Top Shelf (PB89266, CB98650, FB89401, GB98416, RB98461)	
3640551	208-240	10.8 - 12.5				Infinite	Manifold	—	6-20P			
3640561	208-240	10.8 - 12.5				Infinite	Manifold	Yes	6-20P			
3640511	208-240	10.8 - 12.5				Thermostatic	Standard	—	6-20P			
3640571	208-240	10.8 - 12.5				Thermostatic	Manifold	—	6-20P			
3640581	208-240	10.8 - 12.5				Thermostatic	Manifold	Yes	6-20P			
			36473	240	7.8	Infinite	Standard	—	—	6-15P		Vertical (PB89261)
			3647350	240	7.8	Infinite	Manifold	—	—	6-15P		
			3647360	240	7.8	Infinite	Manifold	Yes	—	6-15P		
			3647310	240	7.8	Thermostatic	Standard	—	—	6-15P		
			3647370	240	7.8	Thermostatic	Manifold	—	—	6-15P		
			3647380	240	7.8	Thermostatic	Manifold	Yes	—	6-15P		

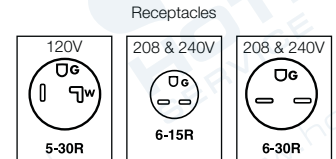
For more information on Breath Guards see Pages 9-53 through 9-58

See Page E9-49 for additional dimensions *See Page E9-50 for auto-fill information

Note: Modular Drop-In orders cannot be cancelled or returned.

Four Well Hot Modules

- Overall dimensions: 54¾" x 26" (139.1 x 66 cm)
- Cutout dimensions: 54" x 25¼" (137.2 x 64.1 cm)
 - with 7/8" (2.2 cm) corner radius
- Individual drain shut-offs standard
- Manifold drain option

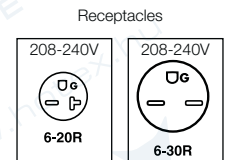


1000W PER WELL	1000W VOLTAGE	1000W AMPS	625W PER WELL	624W VOLTAGE	625W AMPS	CONTROL	DRAIN	AUTO FILL*	1000W PLUG	625W PLUG	FOUR WELL BASE COMPATIBLE BREATH GUARD ITEMS
			36406	120	20.8	Infinite	Standard	—		5-30P	Double-Sided Buffet (PB89287, CB98638, GB98402, RB98447) Single-Sided Buffet with Top Shelf (PB89282, CB98652, GB98407, RB98452) Single-Sided Buffet (PB89272, CB98634, GB98412, RB98457) Cafeteria with Top Shelf (PB89267, CB98626, FB89402, GB98417, RB98462) Vertical (PB89262) For more information on Breath Guards see Pages 9-53 through 9-58
			3640650	120	20.8	Infinite	Manifold	—		5-30P	
			3640660	120	20.8	Infinite	Manifold	Yes		5-30P	
			3640610	120	20.8	Thermostatic	Standard	—		5-30P	
			3640670	120	20.8	Thermostatic	Manifold	—		5-30P	
			3640680	120	20.8	Thermostatic	Manifold	Yes		5-30P	
			36407	208	12.0	Infinite	Standard	—		6-15P	
			3640750	208	12.0	Infinite	Manifold	—		6-15P	
			3640760	208	12.0	Infinite	Manifold	Yes		6-15P	
			3640710	208	12.0	Thermostatic	Standard	—		6-15P	
			3640770	208	12.0	Thermostatic	Manifold	—		6-15P	
			3640780	208	12.0	Thermostatic	Manifold	Yes		6-15P	
3640701	208-240	14.4 - 16.7				Infinite	Standard	—	6-30P		
3640751	208-240	14.4 - 16.7				Infinite	Manifold	—	6-30P		
3640761	208-240	14.4 - 16.7				Infinite	Manifold	Yes	6-30P		
3640711	208-240	14.4 - 16.7				Thermostatic	Standard	—	6-30P		
3640771	208-240	14.4 - 16.7				Thermostatic	Manifold	—	6-30P		
3640781	208-240	14.4 - 16.7				Thermostatic	Manifold	Yes	6-30P		
			36474	240	10.4	Infinite	Standard	—		6-15P	
			3647450	240	10.4	Infinite	Manifold	—		6-15P	
			3647460	240	10.4	Infinite	Manifold	Yes		6-15P	
			3647410	240	10.4	Thermostatic	Standard	—		6-15P	
			3647470	240	10.4	Thermostatic	Manifold	—		6-15P	
			3647480	240	10.4	Thermostatic	Manifold	Yes		6-15P	

See Page E9-49 for additional dimensions *See Page E9-50 for auto-fill information

Five Well Hot Modules

- Overall dimensions: 68" x 26" (172.7 x 66 cm)
- Cutout dimensions: 67¼" x 25¼" (170.8 x 64.1 cm)
 - with 7/8" (2.2 cm) corner radius
- Individual drain shut-offs standard
- Manifold drain option



1000W PER WELL	1000W VOLTAGE	1000W AMPS	625W PER WELL	625W VOLTAGE	625W AMPS	CONTROL	DRAIN	AUTO FILL*	1000W PLUG	625W PLUG	FIVE WELL BASE COMPATIBLE BREATH GUARD ITEMS
			36408	208	15.0	Infinite	Standard	—		6-20P	Double-Sided Buffet (PB89288, CB98639, GB98403, RB98448) Single-Sided Buffet with Top Shelf (PB89283, CB98653, GB98408, RB98453) Single-Sided Buffet (PB89273, CB98635, GB98413, RB98458) Cafeteria with Top Shelf (PB89268, CB98627, FB89403, GB98418, RB98463) Vertical (PB89263) For more information on Breath Guards see Pages 9-53 through 9-58
			3640850	208	15.0	Infinite	Manifold	—		6-20P	
			3640860	208	15.0	Infinite	Manifold	Yes		6-20P	
			3640810	208	15.0	Thermostatic	Standard	—		6-20P	
			3640870	208	15.0	Thermostatic	Manifold	—		6-20P	
			3640880	208	15.0	Thermostatic	Manifold	Yes		6-20P	
3640801	208-240	18 - 20.8				Infinite	Standard	—	6-30P		
3640851	208-240	18 - 20.8				Infinite	Manifold	—	6-30P		
3640861	208-240	18 - 20.8				Infinite	Manifold	Yes	6-30P		
3640811	208-240	18 - 20.8				Thermostatic	Standard	—	6-30P		
3640871	208-240	18 - 20.8				Thermostatic	Manifold	—	6-30P		
3640881	208-240	18 - 20.8				Thermostatic	Manifold	Yes	6-30P		
			36475	240	13.0	Infinite	Standard	—		6-20P	
			3647550	240	13.0	Infinite	Manifold	—		6-20P	
			3647560	240	13.0	Infinite	Manifold	Yes		6-20P	
			3647510	240	13.0	Thermostatic	Standard	—		6-20P	
			3647570	240	13.0	Thermostatic	Manifold	—		6-20P	
			3647580	240	13.0	Thermostatic	Manifold	Yes		6-20P	

See Page E9-49 for additional dimensions *See Page E9-50 for auto-fill information

Note: Modular Drop-In orders cannot be cancelled or returned.

Six Well Hot Modules

- Overall dimensions:
81¼" x 26" (206.4 x 66 cm)
- Cutout dimensions:
80½" x 25¼" (204.5 x 64.1 cm)
– with 7⁄8" (2.2 cm) corner radius
- Individual drain shut-offs standard
- Manifold drain option



Receptacles



1000W PER WELL	1000W VOLTAGE	1000W AMPS	625W PER WELL	625W VOLTAGE	625W AMPS	CONTROL	DRAIN	AUTO FILL*	1000W PLUG	625W PLUG	SIX WELL BASE COMPATIBLE BREATH GUARD ITEMS	
			36409	208	18.0	Infinite	Standard	—		6-30P	Double-Sided Buffet (PB89289, CB98640, GB98404, RB98449)	
			3640950	208	18.0	Infinite	Manifold	—		6-30P		
			3640960	208	18.0	Infinite	Manifold	Yes		6-30P		
			3640910	208	18.0	Thermostatic	Standard	—		6-30P		
			3640970	208	18.0	Thermostatic	Manifold	—		6-30P		
			3640980	208	18.0	Thermostatic	Manifold	Yes		6-30P		
3640901	208-240	21.6 - 25				Infinite	Standard	—	6-50P			Single-Sided Buffet with Top Shelf (PB89284, CB98654, GB98409, RB98454)
3640951	208-240	21.6 - 25				Infinite	Manifold	—	6-50P			
3640961	208-240	21.6 - 25				Infinite	Manifold	Yes	6-50P			
3640911	208-240	21.6 - 25				Thermostatic	Standard	—	6-50P			
3640971	208-240	21.6 - 25				Thermostatic	Manifold	—	6-50P			
3640981	208-240	21.6 - 25				Thermostatic	Manifold	Yes	6-50P			
			36476	240	15.6	Infinite	Standard	—		6-20P	Single-Sided Buffet (PB89274, CB98636, GB98414, RB98459)	
			3647650	240	15.6	Infinite	Manifold	—		6-20P		
			3647660	240	15.6	Infinite	Manifold	Yes		6-20P		
			3647610	240	15.6	Thermostatic	Standard	—		6-20P		
			3647670	240	15.6	Thermostatic	Manifold	—		6-20P		
			3647680	240	15.6	Thermostatic	Manifold	Yes		6-20P		
											Vertical (PB89264)	

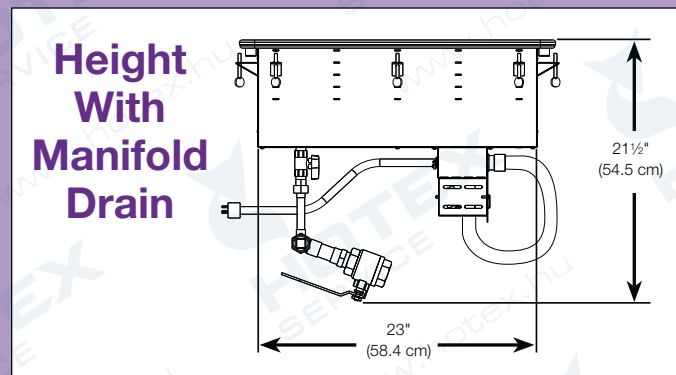
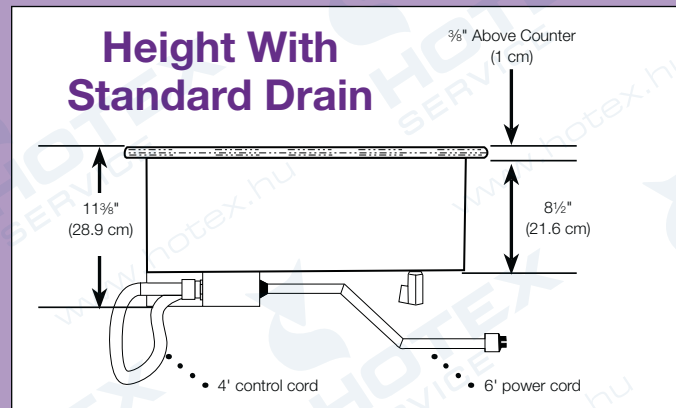
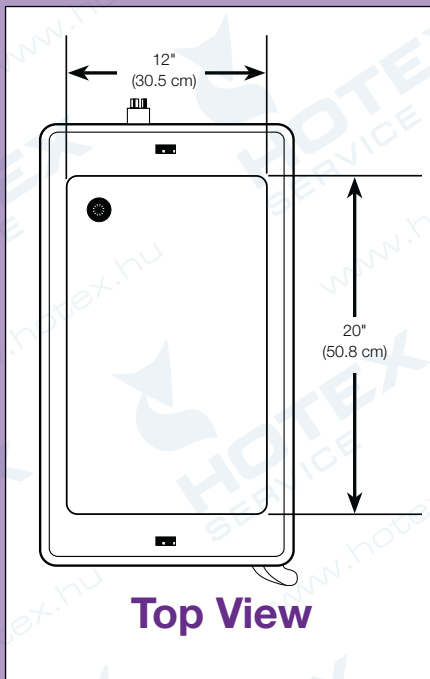
For more information on Breath Guards see Pages 9-53 through 9-58

See below for additional dimensions *See Page E9-50 for auto-fill information

Note: Modular Drop-In orders cannot be cancelled or returned.

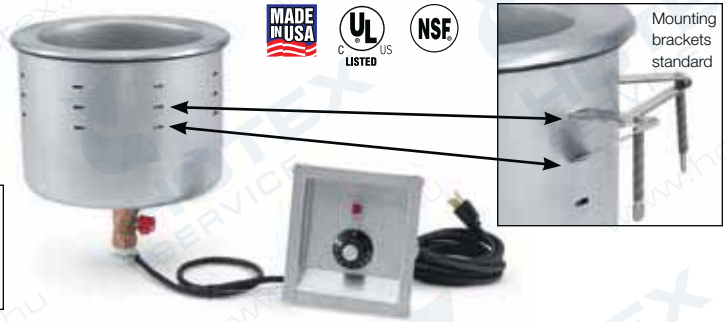
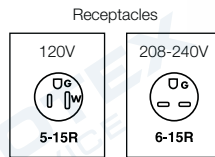
Hot Well Dimensions

- Opening cutout — must have 7⁄8" (2.22 cm) corner radius



Soup Well Modular 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: 7 1/16" (19.5 cm)
- Auto-fill option available –see below
- **NSF4 listed**



INFINITE CONTROL ITEM	THERMOSTATIC CONTROL ITEM	HOLDS INSET SIZE	DIAMETER OVER FLANGE IN (CM)	DIAMETER CUTOUT IN (CM)	WELL OUTER DIAMETER IN (CM)	WATTS	VOLTAGE	AMPS	PLUG	CASE LOT
36460	3646010	4 1/8 qt (3.9 L)	8 13/16 (22.4)	8 1/4 (21)	8 (20.3)	480	120	4	5-15P	1
36462	3646210	7 1/4 qt (6.9 L)	11 3/16 (28.4)	10 9/16 (26.8)	10 5/16 (26.2)	720	120	6	5-15P	1
36464	3646410	11 qt (10.5 L)	12 13/16 (32.5)	12 1/4 (31.1)	12 (30.5)	720	120	6	5-15P	1
-	3646110	4 1/8 qt (3.9 L)	8 13/16 (22.4)	8 1/4 (21)	8 (20.3)	480-640	208-240	2.3-2.7	6-15P	1
36463	3646310	7 1/4 qt (6.9 L)	11 3/16 (28.4)	10 9/16 (26.8)	10 5/16 (26.2)	720-960	208-240	3.5-4	6-15P	1
36465	3646510	11 qt (10.5 L)	12 13/16 (32.5)	12 1/4 (31.1)	12 (30.5)	720-960	208-240	3.5-4	6-15P	1

Note: Modular Drop-In orders cannot be cancelled 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
- Meets NSF4 performance standards
- Zero clearance for flexibility in installation
- Available for 120V, 208 or 240V power
- Beveled edge for easy cleaning
- Thermostatic control
- 4-foot flexible control cable
- Hard-wired input power connections



ITEM	OVERALL DIMENSIONS IN (CM)	CUTOUT DIMENSIONS* IN (CM)	WATTS	VOLTAGE	AMPS	CASE LOT
36368	15 x 23 (38.1 x 58.4)	13.75 x 21.75 (34.9 x 55.2)	1000	120	8.3	1
36369	15 x 23 (38.1 x 58.4)	13.75 x 21.75 (34.9 x 55.2)	750-1000	208-240	3.6 - 4.2	1

Note: Modular Drop-In orders cannot be cancelled or returned.

*With 7/8" (2.2 cm) corner radius

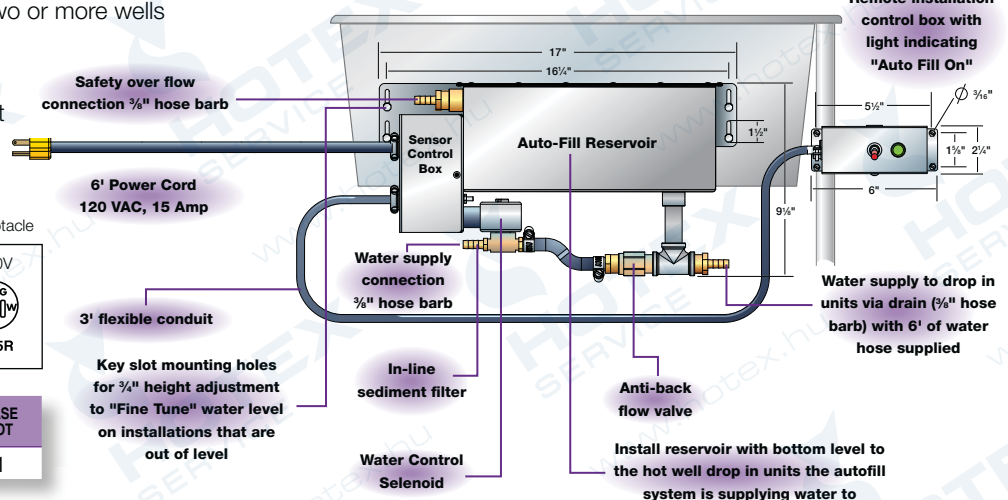
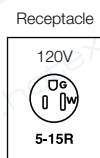
Auto-fill Option/Accessory

- Maintains constant water level
- Eliminates the need to monitor well and add water — reducing labor and operating costs
- 120V cord and plug does not require hard wiring
- Check valve/siphon brake prevents cross contamination of drain and potable water
- May be ordered with new drop-in as an option or separately for an existing installation
- With manifold drain, for use with two or more wells
- Adjustable water level
- 6-foot (183 cm) power cord
- May be remote mounted in cabinet



Patent-pending design installs on the manifold drain line to maintain the integrity of the well. This allows for easy cleaning, maintenance and trouble shooting.

If water falls below sensor, auto-fill is activated. Water is added to wells until the water level reaches the sensor.



ITEM	DESCRIPTION	CASE LOT
26806	120V, 16W, 5-15P plug	1

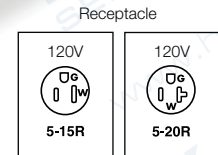
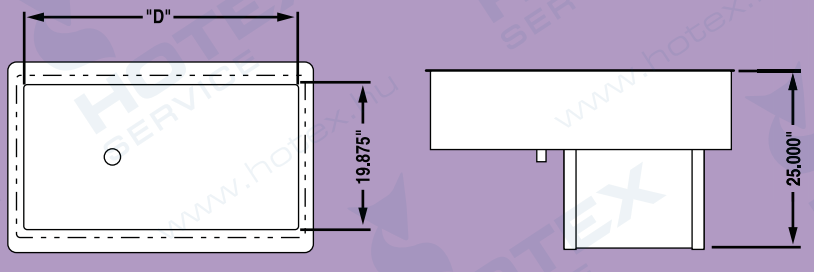
NSF7 Refrigerated Cold Pans



- Thick polyurethane foam insulation
- Shoulder is recessed 3" (7.6 cm)
- NSF7 listed
- Display well 6 $\frac{5}{8}$ " (16.8 cm) deep
- Drain plug included
- Cold drop-ins are best used for holding periods up to 4 hours—for best performance, stainless steel containers are recommended
- Case Lot: 1



Now offered as remote!



STANDARD ITEM	REMOTE ② ITEM	DESCRIPTION	OVERALL DIMENSIONS IN (CM)	CUTOUT DIMENSIONS ① IN (CM)	"D" INTERIOR LENGTH IN (CM)	COMPRESSOR†	VOLTAGE	AMPS	PLUG
36429	36429R	Two-pan	29 x 26 (73.7 x 66)	28 $\frac{1}{4}$ x 25 $\frac{1}{4}$ (71.8 x 64.1)	24 $\frac{3}{4}$ (62.9)	1/4 hp	120	4.9	5-15P
36430	36430R	Three-pan	41 $\frac{1}{2}$ x 26 (105.4 x 66)	40 $\frac{3}{4}$ x 25 $\frac{1}{4}$ (103.5 x 64.1)	37 $\frac{1}{2}$ (95.3)	1/4 hp	120	4.9	5-15P
36434	36434R	Four-pan	54 $\frac{3}{4}$ x 26 (139.1 x 66)	54 x 25 $\frac{1}{4}$ (137.2 x 64.1)	50 $\frac{1}{4}$ (127.6)	1/3 hp	120	7.2	5-15P
36436	36436R	Five-pan	68 x 26 (172.7 x 66)	67 $\frac{1}{4}$ x 25 $\frac{1}{4}$ (170.8 x 64.1)	63 (160)	1/2 hp	120	11.0	5-20P
36438	36438R	Six-pan	81 $\frac{1}{4}$ x 26 (206.4 x 66)	80 $\frac{1}{2}$ x 25 $\frac{1}{4}$ (204.5 x 64.1)	75 $\frac{3}{4}$ (192.4)	1/2 hp	120	11.0	5-20P

For compatible breath guard items see the cross reference chart on page E9-52 ① With $\frac{1}{8}$ " (2.2 cm) corner radius ② Accessories available for remote installation

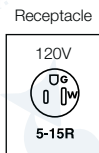
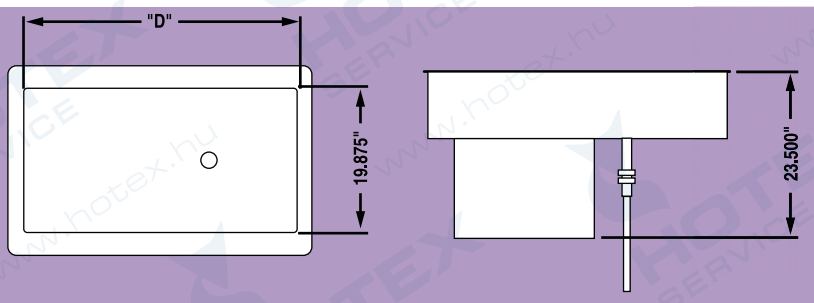
Standard Refrigerated Cold Pan



- 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
- Case Lot: 1



Now offered as remote!



STANDARD ITEM	REMOTE ② ITEM	DESCRIPTION	OVERALL DIMENSIONS IN (CM)	CUTOUT DIMENSIONS ① IN (CM)	"D" INTERIOR LENGTH IN (CM)	COMPRESSOR†	VOLTAGE	AMPS	PLUG
36490	36490R	One-pan	15 x 26 (38.1 x 66)	14 $\frac{1}{4}$ x 25 $\frac{1}{4}$ (36.2 x 64.1)	12 (30.4)	1/5 hp	120	3.8	5-15P
36441	36441R	Two-pan	29 x 26 (73.7 x 66)	28 $\frac{1}{4}$ x 25 $\frac{1}{4}$ (71.8 x 64.1)	24 $\frac{3}{4}$ (62.9)	1/4 hp	120	4.9	5-15P
36442	36442R	Three-pan	41 $\frac{1}{2}$ x 26 (105.4 x 66)	40 $\frac{3}{4}$ x 25 $\frac{1}{4}$ (103.5 x 64.1)	37 $\frac{1}{2}$ (95.3)	1/4 hp	120	4.9	5-15P
36444	36444R	Four-pan	54 $\frac{3}{4}$ x 26 (139.1 x 66)	54 x 25 $\frac{1}{4}$ (137.2 x 64.1)	50 $\frac{1}{4}$ (127.6)	1/4 hp	120	4.9	5-15P
36446	36446R	Five-pan	68 x 26 (172.7 x 66)	67 $\frac{1}{4}$ x 25 $\frac{1}{4}$ (170.8 x 64.1)	63 (160)	1/4 hp	120	4.9	5-15P
36448	36448R	Six-pan	81 $\frac{1}{4}$ x 26 (206.4 x 66)	80 $\frac{1}{2}$ x 25 $\frac{1}{4}$ (204.5 x 64.1)	75 $\frac{3}{4}$ (192.4)	1/3 hp	120	7.2	5-15P

For compatible breath guard items see the cross reference chart on page E9-52 ① With $\frac{1}{8}$ " (2.2 cm) corner radius ② Accessories available for remote installation

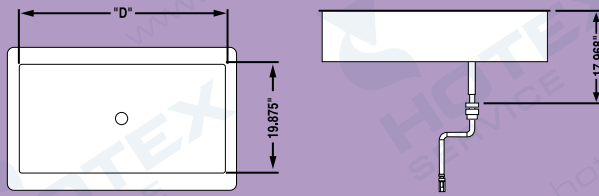
Non-Refrigerated Cold Pans

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



For compatible breath guard items see the cross reference chart below.

For Short Side Non-Refrigerated Cold Pans, see page E9-45.



ITEM	DESCRIPTION	OVERALL DIMENSIONS IN (CM)	CUTOUT DIMENSIONS* IN (CM)	"D" INTERIOR LENGTH IN (CM)	CASE LOT
36491	One-pan	15 x 26 (38.1 x 66)	14 ¹ / ₄ x 25 ¹ / ₄ (36.2 x 64.1)	12 (30.4)	1
36450	Two-pan	29 x 26 (73.7 x 66)	28 ¹ / ₄ x 25 ¹ / ₄ (71.8 x 64.1)	24 ³ / ₄ (62.9)	1
36451	Three-pan	41 ¹ / ₂ x 26 (105.4 x 66)	40 ³ / ₄ x 25 ¹ / ₄ (103.5 x 64.1)	37 ¹ / ₂ (95.3)	1
36452	Four-pan	54 ³ / ₄ x 26 (139.1 x 66)	54 x 25 ¹ / ₄ (137.2 x 64.1)	50 ¹ / ₄ (127.6)	1
36453	Five-pan	68 x 26 (172.7 x 66)	67 ¹ / ₄ x 25 ¹ / ₄ (170.8 x 64.1)	63 (160)	1
36454	Six-pan	81 ¹ / ₄ x 26 (206.4 x 66)	80 ¹ / ₂ x 25 ¹ / ₄ (204.5 x 64.1)	75 ³ / ₄ (192.4)	1

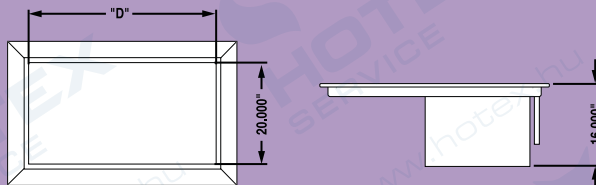
*With 7/8" (2.2 cm) corner radius

Refrigerated Frost-Tops

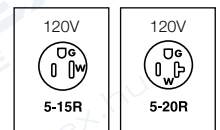
- Recessed drip flange with integral drain for cleaner operation
- Display area flush with counter surface



For compatible breath guard items see the cross reference chart below.



Receptacles



ITEM	DESCRIPTION	OVERALL DIMENSIONS IN (CM)	CUTOUT DIMENSIONS* IN (CM)	"D" DISPLAY AREA LENGTH: IN (CM)	COMPRESSOR	VOLTAGE	AMPS	PLUG	CASE LOT
36419	Two-pan	28 ¹ / ₄ x 26 (71.8 x 66)	26 x 23 ³ / ₄ (66 x 60.3)	22 ¹ / ₄ (56.5)	1/4 hp	120	4.9	5-15P	1
36420	Three-pan	41 ¹ / ₂ x 26 (105.4 x 66)	39 ¹ / ₄ x 23 ³ / ₄ (99.7 x 60.3)	35 ¹ / ₂ (90.2)	1/3 hp	120	5.9	5-15P	1
36424	Four-pan	54 ³ / ₄ x 26 (139.1 x 66)	52 ¹ / ₂ x 23 ³ / ₄ (133.3 x 60.3)	48 ³ / ₄ (123.8)	1/3 hp	120	5.9	5-15P	1
36426	Five-pan	68 x 26 (172.7 x 66)	65 ³ / ₄ x 23 ³ / ₄ (167 x 60.3)	62 (157.5)	1/2 hp	120	12.9	5-20P	1
36428	Six-pan	81 ¹ / ₄ x 26 (206.4 x 66)	79 x 23 ³ / ₄ (200.7 x 60.3)	75 ¹ / ₄ (190.5)	1/2 hp	120	12.9	5-20P	1

*With 7/8" (2.2 cm) corner radius

Cold Pan and Frost Top Compatible Breath Guards

DESCRIPTION	DOUBLE SIDED BUFFET	SINGLE SIDED BUFFET WITH TOP SHELF	SINGLE SIDED BUFFET	CAFETERIA WITH TOP SHELF	VERTICAL
Two-Pan	PB89285, CB98663, GB98400, RB98445	PB89280, CB98662, GB98405, RB98450	PB89270, CB98661, GB98410, RB98455	PB89265, CB98660, FB89400, GB98415, RB98460	PB89260
Three-Pan	PB89286, CB98637, GB98401, RB98446	PB89281, CB98651, GB98406, RB98451	PB89271, CB98633, GB98411, RB98456	PB89266, CB98650, FB89401, GB98416, RB98461	PB89261
Four-Pan	PB89287, CB98638, GB98402, RB98447	PB89282, CB98652, GB98407, RB98452	PB89272, CB98634, GB98412, RB98457	PB89267, CB98626, FB89402, GB98417, RB98462	PB89262
Five-Pan	PB89288, CB98639, GB98403, RB98448	PB89283, CB98653, GB98408, RB98453	PB89273, CB98635, GB98413, RB98458	PB89268, CB98627, FB89403, GB98418, RB98463	PB89263
Six-Pan	PB89289, CB98640, GB98404, RB98449	PB89284, CB98654, GB98409, RB98454	PB89274, CB98636, GB98414, RB98459	PB89269, CB98628, FB89404, GB98419, RB98464	PB89264

For more information on Breath Guards see Pages E9-53 through E9-58

Breath Guards Five Styles -

Traditional, Contemporary, Frameless, Progressive and Retro

new

Traditional Breath Guards

- Constructed of 1½" (3.2 cm) extruded aluminum, Traditional breath guards are both light weight for easy installation and strong for long-term use
- ¼" (6.4 mm) tempered glass is secured in a tight-fitting channel, creating a continuous, clean line from framework to glass
- Standard sizes - 2 thru 6 well lengths fit most popular drop-in models – custom sizes also available
- Available in natural aluminum or 8 stylish powder-coated colors
- Accessories include fluorescent lights, incandescent lights, Cayenne® heat strips and Cayenne® heat strips with lights. Electrical appliances are UL and CUL listed
- Shipped pre-assembled in a sturdy crate
- Mounts to stainless steel, solid surface and laminate countertops – easy to follow mounting instructions included
- 1 year warranty
- Foodsafe and meets sanitation requirements
- Important: Contact Vollrath for Specification Sheet Dimensions prior to ordering**



Step 1 - Select Traditional Breath Guard

Note: Custom sizes also available. Contact your Vollrath representative for more information.

ITEM	DESCRIPTION	WIDTH INSIDE FLANGE TO INSIDE FLANGE IN (CM)	WIDTH OUTSIDE FLANGE TO OUTSIDE FLANGE IN (CM)	DEPTH OUTSIDE FLANGE TO OUTSIDE FLANGE IN (CM)	HEIGHT COUNTER TO TOP OF BREATH GUARD IN (CM)
PB89285	Double-Sided Buffet	2 Well or 2 Pan	33 (83.8)	37 (94)	13¾ (34.9)
PB89286		3 Well or 3 Pan	47 (119.4)	51 (129.5)	13¾ (34.9)
PB89287		4 Well or 4 Pan	60 (152.4)	64 (162.6)	13¾ (34.9)
PB89288		5 Well or 5 Pan	74 (188)	78 (198.1)	13¾ (34.9)
PB89289		6 Well or 6 Pan	87 (221)	91 (231.1)	13¾ (34.9)
PB89280	Single-Sided Buffet with Top Shelf	2 Well or 2 Pan	33 (83.8)	37 (94)	13¾ (34.9)
PB89281		3 Well or 3 Pan	47 (119.4)	51 (129.5)	13¾ (34.9)
PB89282		4 Well or 4 Pan	60 (152.4)	64 (162.6)	13¾ (34.9)
PB89283		5 Well or 5 Pan	74 (188)	78 (198.1)	13¾ (34.9)
PB89284		6 Well or 6 Pan	87 (221)	91 (231.1)	13¾ (34.9)
PB89270	Single-Sided Buffet	2 well or 2 Pan	33 (83.8)	37 (94)	-
PB89271		3 Well or 3 Pan	47 (119.4)	51 (129.5)	-
PB89272		4 Well or 4 Pan	60 (152.4)	64 (162.6)	-
PB89273		5 Well or 5 Pan	74 (188)	78 (198.1)	-
PB89274		6 Well or 6 Pan	87 (221)	91 (231.1)	-
PB89265	Cafeteria with Top Shelf	2 Well or 2 Pan	33 (83.8)	37 (94)	-
PB89266		3 Well or 3 Pan	47 (119.4)	51 (129.5)	-
PB89267		4 Well or 4 Pan	60 (152.4)	64 (162.6)	-
PB89268		5 Well or 5 Pan	74 (188)	78 (198.1)	-
PB89269		6 Well or 6 Pan	87 (221)	91 (231.1)	-
PB89260	Vertical Cafeteria	2 Well or 2 Pan	33 (83.8)	37 (94)	-
PB89261		3 Well or 3 Pan	47 (119.4)	51 (129.5)	-
PB89262		4 Well or 4 Pan	60 (152.4)	64 (162.6)	-
PB89263		5 Well or 5 Pan	74 (188)	78 (198.1)	-
PB89264		6 Well or 6 Pan	87 (221)	91 (231.1)	-

Note: Breath Guard orders cannot be cancelled or returned.

Step 2 - If desired, select optional color

Add the color number to the end of the breath guard item number.



Step 3 - Add accessories*

If ordering more than one breath guard, please clearly note on the purchase order, which accessories are to be included with which breath guards.

Lights

ITEM	DESCRIPTION
PB89290	Fluorescent Lights for 2 Well or 2 Pan units (120V)
PB89291	Fluorescent Lights for 2 Well or 2 Pan units (120V)
PB89292	Fluorescent Lights for 4 Well or 4 Pan units (120V)
PB89293	Fluorescent Lights for 5 Well or 5 Pan units (120V)
PB89294	Fluorescent Lights for 6 Well or 6 Pan units (120V)
PB89305	Incandescent/Lights for 2 Well or 2 Pan units (120V)
PB89306	Incandescent/Lights w/On-Board Toggle for 3 Well or 3 Pan units (120V)
PB89307	Incandescent Lights for 4 Well or 4 Pan units (120V)
PB89308	Incandescent Lights for 5 Well or 5 Pan units (120V)
PB89309	Incandescent Lights for 6 Well or 6 Pan units (120V)

*Accessories only available for double-sided buffet and single side buffet with top shelf.

Cayenne® Heat Strips

ITEM	DESCRIPTION
PB89295	Medium Wattage Heat Strip w/On-Board Toggle for 2 Well or 2 Pan units - Specify voltage
PB89296	Medium Wattage Heat Strip w/On-Board Toggle for 3 Well or 3 Pan units - Specify voltage
PB89297	Medium Wattage Heat Strip w/On-Board Toggle for 4 Well or 4 Pan units - Specify voltage
PB89298	Medium Wattage Heat Strip w/On-Board Toggle for 5 Well or 5 Pan units - Specify voltage
PB89299	Medium Wattage Heat Strip w/On-Board Toggle for 6 Well or 6 Pan units - Specify voltage
PB89300	Medium Wattage Heat Strip w/Lights w/On-Board Toggle for 2 Well or 2 Pan units - Specify voltage
PB89301	Medium Wattage Heat Strip w/Lights w/On-Board Toggle for 3 Well or 3 Pan units - Specify voltage
PB89302	Medium Wattage Heat Strip w/Lights w/On-Board Toggle for 4 Well or 4 Pan units - Specify voltage
PB89303	Medium Wattage Heat Strip w/Lights w/On-Board Toggle for 5 Well or 5 Pan units - Specify voltage
PB89304	Medium Wattage Heat Strip w/Lights w/On-Board Toggle for 6 Well or 6 Pan units - Specify voltage

Frameless Breath Guards

- Extruded aluminum mounting clips securely grasp 3/8" (9.5 mm) thick tempered glass
- Frameless design showcases food presentation
- Easy to install plated, extruded aluminum clips in standard chrome finish or optional black
- End panels are included
- Shipped knocked down to reduce freight cost
- Easy to assemble with included hex tool
- Foodsafe and meets sanitation requirements
- **Important: Specify 14 gauge stainless steel countertops when using Frameless Breath Guards**



Step 1 - Select Frameless Breath Guard¹

ITEM	DESCRIPTION	WIDTH INSIDE FLANGE TO INSIDE FLANGE: IN (CM)	WIDTH OUTSIDE FLANGE TO OUTSIDE FLANGE: IN (CM)	DEPTH OUTSIDE FLANGE TO OUTSIDE FLANGE: IN (CM)	HEIGHT COUNTER TO TOP OF BREATH GUARD: IN (CM)
FB89400	Single-Sided	2 Well or 2 Pan	33 (83.8)	35 1/2 (90.2)	10 3/4 (27.3)
FB89401		3 Well or 3 Pan	47 (119.4)	49 1/2 (125.7)	10 3/4 (27.3)
FB89402		4 Well or 4 Pan	60 (152.4)	62 1/2 (158.8)	10 3/4 (27.3)
FB89403		5 Well or 5 Pan	74 (188)	76 1/2 (194.3)	10 3/4 (27.3)
FB89404		6 Well or 6 Pan	87 (221)	89 1/2 (227.3)	10 3/4 (27.3)

¹ Breath guards ship FOB factory, (Canandaigua, NY)

Step 2 - Select Clip Color

For black clips, add **10** to the end of the item number

Note: Breath Guard orders cannot be cancelled or returned.



Setting the Standard™

Contemporary Breath Guards

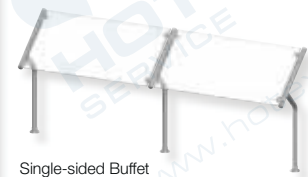
- 1" (2.5 cm) stainless steel tubular construction is sleek, durable, easy to clean and enhances the food presentation
- 3/8" (9.5 mm) tempered glass with polished ends protects food
- Standard 2 thru 6 well configurations fit most popular drop-in models – custom sizes also available
- Available in brushed stainless steel, brass or black
- Accessories include fluorescent lights, Cayenne® heat strips, Cayenne® heat strips with lights and end panels – Electrical appliances are UL and CUL listed

- Shipped knocked down for lower shipping costs
- Easy to assemble and install - instructions and mounting materials included
- Mounts to stainless steel, solid surface and laminate countertops
- Foodsafe and meets sanitation requirements
- **Important: Contact Vollrath for Specification Sheet Dimensions prior to ordering**

Step 1 - Select Contemporary Breath Guard

Note: Custom sizes also available. Contact your Vollrath representative for more information.

ITEM	DESCRIPTION	WIDTH INSIDE FLANGE TO INSIDE FLANGE: IN (CM)	WIDTH OUTSIDE FLANGE TO OUTSIDE FLANGE: IN (CM)	DEPTH INSIDE FLANGE TO INSIDE FLANGE: IN (CM)	HEIGHT COUNTER TO TOP OF BREATH GUARD: IN (CM)	
CB98663	Double-Sided Buffet	2 Well or 2 Pan	33 (83.8)	37 (94)	27 (68.6)	23 ³ / ₄ (60.2)
CB98637		3 Well or 3 Pan	47 (119.4)	51 (129.5)	27 (68.6)	23 ³ / ₄ (60.2)
CB98638		4 Well or 4 Pan	60 (152.4)	64 (162.6)	27 (68.6)	23 ³ / ₄ (60.2)
CB98639		5 Well or 5 Pan	74 (188)	78 (198.1)	27 (68.6)	23 ³ / ₄ (60.2)
CB98640	Single-Sided Buffet with Top Shelf	6 Well or 6 Pan	87 (221)	91 (231.1)	27 (68.6)	23 ³ / ₄ (60.2)
CB98662		2 Well or 2 Pan	33 (83.8)	37 (94)	27 (68.6)	23 ³ / ₄ (60.2)
CB98651		3 Well or 3 Pan	47 (119.4)	51 (129.5)	27 (68.6)	23 ³ / ₄ (60.2)
CB98652		4 Well or 4 Pan	60 (152.4)	64 (162.6)	27 (68.6)	23 ³ / ₄ (60.2)
CB98653	Single-Sided Buffet	5 Well or 5 Pan	74 (188)	78 (198.1)	27 (68.6)	23 ³ / ₄ (60.2)
CB98654		6 Well or 6 Pan	87 (221)	91 (231.1)	27 (68.6)	23 ³ / ₄ (60.2)
CB98661		2 well or 2 Pan	33 (83.8)	37 (94)	-	23 ³ / ₄ (60.2)
CB98633	Single-Sided Buffet	3 Well or 3 Pan	47 (119.4)	51 (129.5)	-	23 ³ / ₄ (60.2)
CB98634		4 Well or 4 Pan	60 (152.4)	64 (162.6)	-	23 ³ / ₄ (60.2)
CB98635		5 Well or 5 Pan	74 (188)	78 (198.1)	-	23 ³ / ₄ (60.2)
CB98636		6 Well or 6 Pan	87 (221)	91 (231.1)	-	23 ³ / ₄ (60.2)
CB98660	Cafeteria with Top Shelf	2 Well or 2 Pan	33 (83.8)	37 (94)	15 (38.1)	18 (45.7)
CB98650		3 Well or 3 Pan	47 (119.4)	51 (129.5)	15 (38.1)	18 (45.7)
CB98626		4 Well or 4 Pan	60 (152.4)	64 (162.6)	15 (38.1)	18 (45.7)
CB98627		5 Well or 5 Pan	74 (188)	78 (198.1)	15 (38.1)	18 (45.7)
CB98628		6 Well or 6 Pan	87 (221)	91 (231.1)	15 (38.1)	18 (45.7)

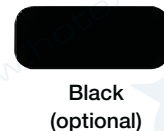
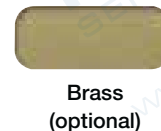


¹ Breath guards ship FOB factory. (Sheboygan, WI)

Step 2 - If desired, select optional color

For black, add **20** to the end of the item number
For brass, add **10** to the end of the item number

Same price as standard color.



Step 3 - Add accessories*

If ordering more than one breath guard, please clearly note on the purchase order, which accessories are to be included with which breath guards.

Lights

ITEM	DESCRIPTION
CB98664	Fluorescent Lights for 2 Well or 2 Pan units
CB98645	Fluorescent Lights for 3 Well or 3 Pan units
CB98680	Fluorescent Lights for 4 Well or 4 Pan units
CB98646	Fluorescent Lights for 5 Well or 5 Pan units
CB98981	Fluorescent Lights for 6 Well or 6 Pan units

End Panels

ITEM	DESCRIPTION
CB98648	End Panel (Cafeteria) - (each)
CB98649	End Panel (Double-Sided buffet) - (each)
CB98695	End Panel (Single-Sided buffet) - (each)

*Accessories not available for single sided buffet.

Note: Breath Guard orders cannot be cancelled or returned.

Cayenne® Heat Strips

ITEM	DESCRIPTION
CB98682	Medium Wattage Heat Strip w/On-Board Toggle for 2 Well or 2 Pan units
CB98683	Medium Wattage Heat Strip w/On-Board Toggle for 3 Well or 3 Pan units
CB98684	Medium Wattage Heat Strip w/On-Board Toggle for 4 Well or 4 Pan units
CB98685	Medium Wattage Heat Strip w/On-Board Toggle for 5 Well or 5 Pan units
CB98686	Medium Wattage Heat Strip w/On-Board Toggle for 6 Well or 6 Pan units
CB98687	Medium Wattage Heat Strip w/Lights w/On-Board Toggle for 2 Well or 2 Pan units
CB98688	Medium Wattage Heat Strip w/Lights w/On-Board Toggle for 3 Well or 3 Pan units
CB98689	Medium Wattage Heat Strip w/Lights w/On-Board Toggle for 4 Well or 4 Pan units
CB98690	Medium Wattage Heat Strip w/Lights w/On-Board Toggle for 5 Well or 5 Pan units
CB98691	Medium Wattage Heat Strip w/Lights w/On-Board Toggle for 6 Well or 6 Pan units

new

Progressive Style Breath Guards

- Constructed of 1½" (3.2 cm) laser cut extruded aluminum, Progressive Style breath guards are both light weight for easy installation and strong for long-term use
- ¼" (6.4 mm) tempered glass is secured in a tight-fitting channel, creating a continuous, clean line from framework to glass
- Available in standard Gray Hammer Semi-Gloss or 8 stylish powder-coated colors
- Accessories include fluorescent lights, incandescent lights, Cayenne® heat strips and Cayenne® heat strips with lights. Electrical appliances are UL and CUL listed
- Foodsafe and meets sanitation requirements
- Important: Contact Vollrath for Specification Sheet Dimensions prior to ordering**

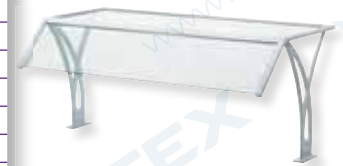
Step 1 - Select Progressive Style Breath Guard

Note: Custom sizes also available. Contact your Vollrath representative for more information.

ITEM	DESCRIPTION	WIDTH INSIDE FLANGE TO INSIDE FLANGE: IN (CM)	WIDTH OUTSIDE FLANGE TO OUTSIDE FLANGE: IN (CM)	BREATH GUARD FOOT W X D: IN (CM)	HEIGHT COUNTER TO TOP OF BREATH GUARD: IN (CM)	
GB98400	Double-Sided Buffet	2 Well or 2 Pan	33 (83.8)	37 (94)	2 x 6 (5.1 x 15.2)	23 (58.4)
GB98401		3 Well or 3 Pan	47 (119.4)	51 (129.5)	2 x 6 (5.1 x 15.2)	23 (58.4)
GB98402		4 Well or 4 Pan	60 (152.4)	64 (162.6)	2 x 6 (5.1 x 15.2)	23 (58.4)
GB98403		5 Well or 5 Pan	74 (188)	78 (198.1)	2 x 6 (5.1 x 15.2)	23 (58.4)
GB98404	Single-Sided Buffet with Top Shelf	6 Well or 6 Pan	87 (221)	91 (231.1)	2 x 6 (5.1 x 15.2)	23 (58.4)
GB98405		2 Well or 2 Pan	33 (83.8)	37 (94)	2 x 6 (5.1 x 15.2)	23 (58.4)
GB98406		3 Well or 3 Pan	47 (119.4)	51 (129.5)	2 x 6 (5.1 x 15.2)	23 (58.4)
GB98407		4 Well or 4 Pan	60 (152.4)	64 (162.6)	2 x 6 (5.1 x 15.2)	23 (58.4)
GB98408		5 Well or 5 Pan	74 (188)	78 (198.1)	2 x 6 (5.1 x 15.2)	23 (58.4)
GB98409		6 Well or 6 Pan	87 (221)	91 (231.1)	2 x 6 (5.1 x 15.2)	23 (58.4)
GB98410	Single-Sided Buffet	2 well or 2 Pan	33 (83.8)	37 (94)	2 x 6 (5.1 x 15.2)	25½ (64.8)
GB98411		3 Well or 3 Pan	47 (119.4)	51 (129.5)	2 x 6 (5.1 x 15.2)	25½ (64.8)
GB98412		4 Well or 4 Pan	60 (152.4)	64 (162.6)	2 x 6 (5.1 x 15.2)	25½ (64.8)
GB98413		5 Well or 5 Pan	74 (188)	78 (198.1)	2 x 6 (5.1 x 15.2)	25½ (64.8)
GB98414	Cafeteria with Top Shelf	6 Well or 6 Pan	87 (221)	91 (231.1)	2 x 6 (5.1 x 15.2)	25½ (64.8)
GB98415		2 Well or 2 Pan	33 (83.8)	37 (94)	2 x 3½ (5.1 x 9.2)	14¾ (37.5)
GB98416		3 Well or 3 Pan	47 (119.4)	51 (129.5)	2 x 3½ (5.1 x 9.2)	14¾ (37.5)
GB98417		4 Well or 4 Pan	60 (152.4)	64 (162.6)	2 x 3½ (5.1 x 9.2)	14¾ (37.5)
GB98418		5 Well or 5 Pan	74 (188)	78 (198.1)	2 x 3½ (5.1 x 9.2)	14¾ (37.5)
GB98419	6 Well or 6 Pan	87 (221)	91 (231.1)	2 x 3½ (5.1 x 9.2)	14¾ (37.5)	



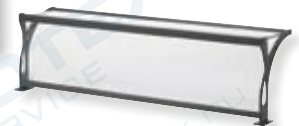
Double-sided Buffet



Single-sided Buffet with Top Shelf



Single-sided Buffet



Cafeteria with Top Shelf

If desired, select optional color

- same price as standard color.

Add the color number to the end of the breath guard item number.



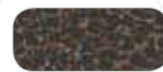
Standard Gray Hammer Semi-Gloss



20 Black Hammer Semi-Gloss



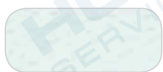
40 Chrome 80% Gloss



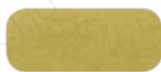
60 Copper Vein Semi-Gloss



80 Black/White Vein Semi-Gloss



30 White Hammer Semi-Gloss



50 Brass 30% Gloss



70 Silver Vein Semi-Gloss



90 Silver Hammertone

Step 3 - Add accessories*

When ordering breath guards, please clearly note on the purchase order, which accessories are to be included with each breath guard.

*Accessories only available for double-sided buffet and single side buffet with top shelf.

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

Note: Breath Guard orders cannot be cancelled or returned.

Lights

FLUORESCENT	INCANDESCENT	DESCRIPTION
GB98425	GB98430	Fits 2 Well or 2 Pan Units
GB98426	GB98431	Fits 3 Well or 3 Pan Units
GB98427	GB98432	Fits 4 Well or 4 Pan Units
GB98428	GB98433	Fits 5 Well or 5 Pan Units
GB98429	GB98434	Fits 6 Well or 6 Pan Units

Cayenne® Heat Strips

Medium wattage

WITH ON-BOARD TOGGLE	WITH LIGHTS & ON-BOARD TOGGLE	DESCRIPTION
GB98435	GB98440	Fits 2 Well or 2 Pan Units
GB98436	GB98441	Fits 3 Well or 3 Pan Units
GB98437	GB98442	Fits 4 Well or 4 Pan Units
GB98438	GB98443	Fits 5 Well or 5 Pan Units
GB98439	GB98444	Fits 6 Well or 6 Pan Units

new

Retro Style Breath Guards

- Constructed of 1½" (3.2 cm) laser cut extruded aluminum, Retro Style breath guards are both light weight for easy installation and strong for long-term use
- ¼" (6.4 mm) tempered glass is secured in a tight-fitting channel, creating a continuous, clean line from framework to glass
- Available in standard Gray Hammer Semi-Gloss or 8 stylish powder-coated colors
- Accessories include fluorescent lights, incandescent lights, Cayenne® heat strips and Cayenne® heat strips with lights. Electrical appliances are UL and CUL listed
- Foodsafe and meets sanitation requirements
- Important: Contact Vollrath for Specification Sheet Dimensions prior to ordering**

Step 1 - Select Retro Style Breath Guard

Note: Custom sizes also available. Contact your Vollrath representative for more information.

ITEM	DESCRIPTION	WIDTH INSIDE FLANGE TO INSIDE FLANGE: IN (CM)	WIDTH OUTSIDE FLANGE TO OUTSIDE FLANGE: IN (CM)	BREATH GUARD FOOT W X D: IN (CM)	HEIGHT COUNTER TO TOP OF BREATH GUARD: IN (CM)	
RB98445	Double-Sided Buffet	2 Well or 2 Pan	33 (83.8)	37 (94)	2 x 6 (5.1 x 15.2)	23 (58.4)
RB98446		3 Well or 3 Pan	47 (119.4)	51 (129.5)	2 x 6 (5.1 x 15.2)	23 (58.4)
RB98447		4 Well or 4 Pan	60 (152.4)	64 (162.6)	2 x 6 (5.1 x 15.2)	23 (58.4)
RB98448		5 Well or 5 Pan	74 (188)	78 (198.1)	2 x 6 (5.1 x 15.2)	23 (58.4)
RB98449		6 Well or 6 Pan	87 (221)	91 (231.1)	2 x 6 (5.1 x 15.2)	23 (58.4)
RB98450		Single-Sided Buffet with Top Shelf	2 Well or 2 Pan	33 (83.8)	37 (94)	2 x 6 (5.1 x 15.2)
RB98451	3 Well or 3 Pan		47 (119.4)	51 (129.5)	2 x 6 (5.1 x 15.2)	23 (58.4)
RB98452	4 Well or 4 Pan		60 (152.4)	64 (162.6)	2 x 6 (5.1 x 15.2)	23 (58.4)
RB98453	5 Well or 5 Pan		74 (188)	78 (198.1)	2 x 6 (5.1 x 15.2)	23 (58.4)
RB98454	6 Well or 6 Pan		87 (221)	91 (231.1)	2 x 6 (5.1 x 15.2)	23 (58.4)
RB98455	Single-Sided Buffet		2 well or 2 Pan	33 (83.8)	37 (94)	2 x 6 (5.1 x 15.2)
RB98456		3 Well or 3 Pan	47 (119.4)	51 (129.5)	2 x 6 (5.1 x 15.2)	25½ (64.8)
RB98457		4 Well or 4 Pan	60 (152.4)	64 (162.6)	2 x 6 (5.1 x 15.2)	25½ (64.8)
RB98458		5 Well or 5 Pan	74 (188)	78 (198.1)	2 x 6 (5.1 x 15.2)	25½ (64.8)
RB98459		6 Well or 6 Pan	87 (221)	91 (231.1)	2 x 6 (5.1 x 15.2)	25½ (64.8)
RB98460		Cafeteria with Top Shelf	2 Well or 2 Pan	33 (83.8)	37 (94)	2 x 3¾ (5.1 x 9.2)
RB98461	3 Well or 3 Pan		47 (119.4)	51 (129.5)	2 x 3¾ (5.1 x 9.2)	14¾ (37.5)
RB98462	4 Well or 4 Pan		60 (152.4)	64 (162.6)	2 x 3¾ (5.1 x 9.2)	14¾ (37.5)
RB98463	5 Well or 5 Pan		74 (188)	78 (198.1)	2 x 3¾ (5.1 x 9.2)	14¾ (37.5)
RB98464	6 Well or 6 Pan	87 (221)	91 (231.1)	2 x 3¾ (5.1 x 9.2)	14¾ (37.5)	



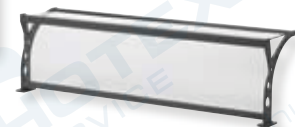
Double-sided Buffet



Single-sided Buffet with Top Shelf



Single-sided Buffet



Cafeteria with Top Shelf

If desired, select optional color

- same price as standard color.

Add the color number to the end of the breath guard item number.



Standard Gray Hammer Semi-Gloss



20 Black Hammer Semi-Gloss



40 Chrome 80% Gloss



60 Copper Vein Semi-Gloss



80 Black/White Vein Semi-Gloss



30 White Hammer Semi-Gloss



50 Brass 30% Gloss



70 Silver Vein Semi-Gloss



90 Silver Hammetone

Step 3 - Add accessories*

When ordering breath guards, please clearly note on the purchase order, which accessories are to be included with each breath guard.

*Accessories only available for double-sided buffet and single side buffet with top shelf.

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

Note: Breath Guard orders cannot be cancelled or returned.

Lights

FLUORESCENT	INCANDESCENT	DESCRIPTION
RB98470	RB98475	Fits 2 Well or 2 Pan Units
RB98471	RB98476	Fits 3 Well or 3 Pan Units
RB98472	RB98477	Fits 4 Well or 4 Pan Units
RB98473	RB98478	Fits 5 Well or 5 Pan Units
RB98474	RB98479	Fits 6 Well or 6 Pan Units

Cayenne® Heat Strips

Medium wattage

WITH ON-BOARD TOGGLE	WITH LIGHTS & ON-BOARD TOGGLE	DESCRIPTION
RB98480	RB98485	Fits 2 Well or 2 Pan Units
RB98481	RB98486	Fits 3 Well or 3 Pan Units
RB98482	RB98487	Fits 4 Well or 4 Pan Units
RB98483	RB98488	Fits 5 Well or 5 Pan Units
RB98484	RB98489	Fits 6 Well or 6 Pan Units

Mobile Breath Guards



new

- Adjustable height 14¼" to 25¼" (36.20cm x 64.14cm) and angle works with most counter-top serving pieces, chafers, and warmers
- Rugged steel base with powder coating
- Curved acrylic glass which is durable and contemporary (¼" (.64 cm) thick)
- 3 standard sizes 3' - 4' - 5' (91.44cm - 121.92cm -152.4cm) sized for standard banquet tables, works as single or back to back
- Shipped knocked-down — easy to assemble

ITEM	DIMENSIONS IN (CM)	CASE LOT
MB98720	36 (91.4)	1
MB98721	48 (121.9)	1
MB98722	60 (152.4)	1

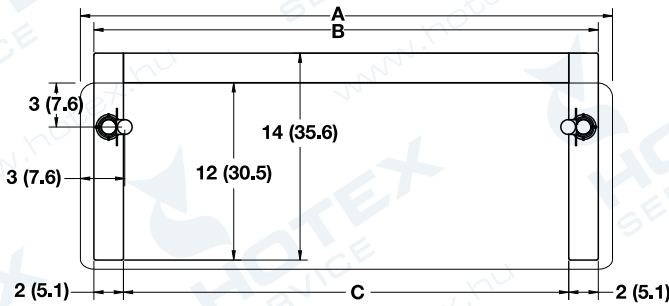
Replacement Parts

ITEM	DIMENSIONS IN (CM)	CASE LOT
98703	Upright (1)	1
98704	Table mount collars (2)	1
9870536	36 (91.4) Base frame	1
9870548	48 (121.9) Base frame	1
9870560	60 (152.4) Base frame	1
9870636	36 (91.4) Acrylic panel	1
9870648	48 (121.9) Acrylic panel	1
9870660	60 (152.4) Acrylic panel	1
98709	Acrylic knob and washer (1)	1



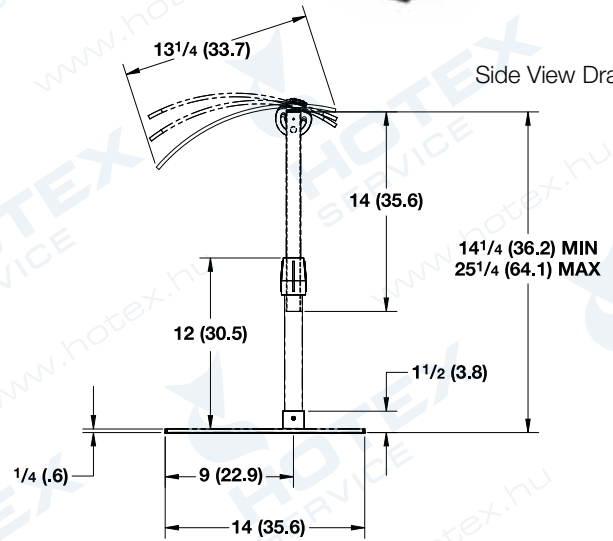
Back to back arrangement

Dimensions - Shown in inches (cm) Top View Drawing



MODEL	A	B	C
MB98720	36 (91.4)	34 1/8 (86.7)	30 1/8 (76.5)
MB98721	48 (121.9)	46 1/8 (117.2)	42 1/8 (107)
MB98722	60 (152.4)	58 1/8 (147.6)	54 1/8 (137.5)

Side View Drawing



Ideal For Use With These Vollrath Food Serving Products



Cayenne® Heated Shelves



Cayenne® Food Warmers & Rethermalizers



Double Wall Insulated Serving Bowls

Aluminum: Sheet Metal Gauges

INCHES	DEC.	MM	GAUGE*	INCHES	DEC.	MM	GAUGE*
1/64	.15625	—	—	1/64	.109375	2.778	—
	.0201	—	24		.1144	—	9
	.0226	—	23		.11811	3.000	—
	.0253	—	22	1/8	.1250	3.175	—
	.0285	—	21		.1285	—	8
1/32	.03125	.794	—		.137795	3.500	—
	.031496	.800	—	3/64	.140625	3.571	—
	.0320	—	20		.1443	—	7
	.0359	—	19	1/2	.15625	3.968	—
	.03937	1.000	—		.15748	4.000	6.25
	.0403	—	18		.1620	—	6
	.0453	—	17	1/4	.171875	4.365	—
3/64	.046875	1.190	—		.177165	4.500	—
	.0508	—	16		.1819	—	5
	.0571	—	15	3/16	.1875	4.762	—
1/16	.0625	1.587	—		.19685	5.000	—
	.063	—	—	1/32	.203125	5.159	—
	.0641	—	14		.2043	—	4
	.0720	—	13		.216535	5.500	—
5/64	.078125	1.984	—	1/16	.21875	5.556	—
	.07874	2.000	—		.2294	—	3
	.0808	—	12	5/64	.234375	5.953	—
	.0907	—	11		.23622	6.000	—
3/32	.09375	2.381	—	1/4	.250	6.350	—
	.098425	2.500	—		.2576	—	2
	.1019	—	10		.2893	—	1

*American or Brown & Sharpe Wire Gauges
(Machinery Handbook, 21st Ed., 1981, Pgs. 464 & 465)

S/S: Steel Sheet Gauges

INCHES	DEC.	MM	GAUGE*	INCHES	DEC.	MM	GAUGE*
1/64	.0149	—	28	5/64	.078125	1.984	—
	.015625	.396	—		.07874	2.0	—
	.015748	.4	—		.086614	2.2	—
	.0179	—	26		.0897	—	13
	.0209	—	25	3/32	.09375	2.381	—
	.023622	.6	—		.094488	2.4	—
	.0239	—	24		.098425	2.5	—
	.0269	—	23		.1046	—	12
	.027559	.7	—		.106299	2.7	—
	.0299	—	22	7/64	.109375	2.778	—
1/32	.03125	.794	—		.11811	3.0	—
	.031496	.8	—		.1196	—	11
	.0329	—	21	1/8	.125	3.175	—
	.035433	.9	—		.1345	—	10
	.0359	—	20		.1495	—	9
	.03937	1.0	—	5/32	.15625	3.968	—
	.0418	—	19		.15748	4.000	—
3/64	.046875	1.19	—		.1644	—	8
	.047244	1.2	—		.1793	—	7
	.0478	—	18	3/16	.1875	4.762	—
	.0538	—	17		.188976	4.8	—
	.059055	1.5	—		.192913	4.9	—
	.0598	—	16		.1943	—	6
1/16	.0625	1.567	—	13/64	.203125	5.159	—
	.0673	—	15		.2092	—	5
	.0747	—	14		.2242	—	4
					.23622	6.0	—
					.2391	—	3
				1/4	.250	6.35	—

**Manufacturer's Standard Gauge for Sheet Steel
(Based on 41.82 lbs. per sq. foot per in. thick – Machinery Handbook, 21st Ed., 1981, Pgs. 464 & 465)

Weights, Measures and Metric Equivalents

LINEAR MEASURE		
1 mil	=	0.001 inch = 0.0254 millimeter
1 inch	=	1,000 mils = 2.54 centimeter
12 inches	=	1 foot = 0.3048 meter
3 feet	=	1 yard = 0.9144 meter

SQUARE MEASURE		
1 square inch	=	6.452 square centimeters
1 inch	=	1 square foot = 2.54 centimeter
12 inches	=	1 square yard = 0.3048 meter

CUBIC MEASURE		
1 cubic inch	=	16.387 cubic centimeters
1.728 cubic inches	=	1 cubic foot = 0.0283 cubic meters
27 cubic feet	=	1 cubic yard = 0.7646 cubic meter

CONVERSION FORMULAS					
Inches	x 25.4	= mm	mm	x .03937	= Inches
Inches	x 2.54	= cm	cm	x .3937	= Inches
Meters	x 3937	= Inches			
Meters	x 3.2809	= Feet			

DRY MEASURE		
1 pint	=	33.6 cubic inches = 0.5506 liter
2 pints (1 quart)	=	67.2 cubic inches = 1.1012 liters
8 quarts	=	537.61 cubic inches = 8.8098 liters

LIQUID MEASURE		
1 fluid ounce	=	1.805 cubic inches = 29.57 ml
4 fluid ounces	=	7.219 cubic inches = 0.1183 liter
1 pint	=	28.875 cubic inches = 0.4732 liter
2 pints (1 quart)	=	57.75 cubic inches = 0.9464 liter
4 pints (1 quart)	=	231 cubic inches = 3.7854 liters

AVOIRDUPOIS WEIGHT		
1 ounce	=	.0625 pound = 28.3495 grams
16 ounces	=	1 pound = 453.59 grams
100 pounds	=	1 hundredweight = 45.36 kilograms



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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.

Warranty Policy for The Vollrath Co. L.L.C.

The Vollrath Company L.L.C. warrants all products it manufactures and distributes against defects in materials and workmanship for a period of one year, except as listed below:

- Refrigeration compressors — 5 year part warranty
- Replacement parts — 90 (ninety days) on the part only
- Fry pans and coated cookware — 90 (ninety days)
- Cayenne® Heat Strips — 1 year parts and labor
Additional 1 year warranty on heating element (parts only)
- Intrigue™ Ultra and Professional Induction Ranges — 2 year warranty

Jacob's Pride Collection

The Vollrath Co., L.L.C. offers a Limited Lifetime Warranty to all products in our Jacob's Pride Collection.

- NSF Certified One-Piece Dishers
- NSF Certified Spoodle® Utensils
- NSF Certified Heavy-Duty Spoons with Ergonomic Handle
- NSF Certified Heavy-Duty Basting Spoons
- Heavy-Duty Turners with Ergonomic Handle
- One-Piece Tongs*
- Heavy-Duty One-Piece Ladles*
- Nylon Handle Whips
- One-Piece Skimmers
- Tribute®, Classic Select® and Intrigue® Cookware*

*Jacob's Pride® Warranty does not cover Kool-Touch® coating and silicone handles.



Setting
the Standard™



JACOB'S PRIDE®
COLLECTION

GUARANTEED FOR LIFE

All warranties cover normal use and service only and are void if the product has been damaged by accident, neglect, improper use or other causes not arising out of defects in materials or workmanship. The Vollrath Company shall not be liable for loss of use of the product or other incidental or consequential costs, expenses or damage incurred by the purchaser.

Warranty work must have prior approval from The Vollrath Company L.L.C.

See the operating and safety instructions of each specific product for warranty claim procedures.

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75220	S1-15	77739	S2-8	79800	S3-29	82091	S4-33	8240110	S4-8	84750	S3-32	89296	E9-13	90282	S1-6
75230	S1-15	77740	S2-8	79818	S3-29	82092	S4-33	8240112	S4-8	84760	S3-32	89297	E9-13	90283	S1-9
75240	S1-15	77741	S2-8	80000		82093	S4-33	8240114	S4-8	84770	S3-32	89298	E9-13	9028410	S1-8
75260	S1-15	77742	S2-8	8002410	S1-7	82094	S4-33	8240116	S4-8	84780	S3-32	89299	E9-13	9028420	S1-8
75360	S1-15	77743	S2-8	8002420	S1-7	82095	S4-33	8240210	S4-8	86100	S4-70	89301	E9-13	90302	S1-6, S4-34
75430	S1-13	77744	S2-9	8004410	S1-7	82096	S4-33	8240212	S4-8	86101	S4-70	89302	E9-13	90312	S1-6
75450	S1-13	77745	S2-9	8004420	S1-7	82097	S4-33	8240214	S4-8	86103	S4-70	89303	E9-13	90313	S1-9

