



Outperform every day.™

Project:

Item Number:

Quantity:

ServeWell® Hot Food Table

The Vollrath Company, L.L.C.

SERVEWELL® HOT FOOD TABLE



ServeWell® 3-Well Hot Food Table

DESCRIPTION

We build each ServeWell® unit with heavy-gauge stainless steel, and engineer the body, legs, and base for strength and durability. Features

- **Thermoset Fiber-Reinforced Resin Wells** – self-insulating and maximum energy efficiency. Will not rust or pit. Clean easily by wiping off water deposits from the non-metallic surface.
- **Thermostatic Heat Controls** – automatically adjust for water temperature and food volume changes to reduce food waste.
- **Capillary Tube Thermostats** – control supply power only when needed for maximum power efficiency.
- **Low-water indicator light** – eliminates guesswork.
- **Dome Heating Elements** – use up to 25% less energy and concentrate energy into the wells. Non-stick surface prevents scale build-up for easy cleaning and longer operating life. Cast-in elements for longer service life and greater energy transfer.
- **Wells** – Wide no-drip lips on wells keep top surface dry. Equipped with individual brass drain valves.
- 20 gauge stainless steel top and undershelf, 16 gauge legs.
- Operator side plate shelf and cutting board are standard on hot food table.
- Mechanical guards on all controls and power switch for safety and reliability.
- Accepts full-size or fractional pans up to 6" (15.2 cm) deep, and standard adapter plates and insets.
- Recommend using up to 4" (10.2 cm) deep food pans.
- Standard adjustable stationary legs or optional caster set.
- 10ft. (3 m) bottom-mounted power cord.
- Ships knocked down.

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

WARRANTY

All models shown come with Vollrath's standard warranty against defects in materials and workmanship. For full warranty details, please refer to www.vollrath.com.

AGENCY LISTINGS



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

ITEMS

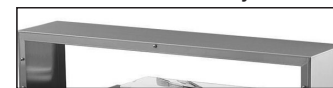
| Item No. | Description | Item No. | Description |
|----------|------------------|----------|--------------------------|
| 38102 | 700W/120V 2 Well | 38004 | 480W/120V 4 Well |
| 38103 | 700W/120V 3 Well | 38005 | 480W/120V 5 Well |
| 38104 | 700W/120V 4 Well | 38116 | 600-800W/208-240V 2 Well |
| 38105 | 700W/120V 5 Well | 38117 | 600-800W/208-240V 3 Well |
| 38002 | 480W/120V 2 Well | 38118 | 600-800W/208-240V 4 Well |
| 38003 | 480W/120V 3 Well | 38119 | 600-800W/208-240V 5 Well |

PERFORMANCE CRITERIA

ServeWell® Hot Food Table 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 165° F (73.9° C). The unit will hold the temperature of this product above 150° F (65.6° C). The temperature will be maintained best when the food product is held using pans with covers, the proper water level is maintained in the well, and the food product is stirred regularly.

OPTIONS AND ACCESSORIES Dimensions in inches (cm)

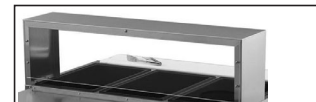
Work/Overshelf w/o Acrylic Panel Double-Deck Overshelf



w/o Acrylic Panel (Not pictured)

| Item | Length x Width x Height | Item | Length x Width x Height |
|---------|---|---------|---|
| □ 38032 | 32 x 10 x 26 (81.3 x 25.4 x 66) | □ 38033 | 46 x 10 x 26 (116.8 x 25.4 x 66) |
| □ 38042 | 32 x 10 x 13 (81.3 x 25.4 x 33) | □ 38034 | 60 ¹ / ₁₆ x 10 x 26 (155.6 x 25.4 x 66) |
| □ 38043 | 46 x 10 x 13 (116.8 x 25.4 x 33) | □ 38035 | 76 x 10 x 26 (193 x 25.4 x 66) |
| □ 38044 | 60 ¹ / ₁₆ 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 Guard



Buffet Breath Guards



| Item | Length x Width x Height | Item | Length x Width x Height |
|---------|---|---------|---|
| □ 38052 | 32 x 10 x 13 (81.3 x 25.4 x 33) | □ 38062 | 32 x 35 ³ / ₈ x 23 ¹ / ₂ (81.2 x 89.8 x 59.7) |
| □ 38053 | 46 x 10 x 13 (116.8 x 25.4 x 33) | □ 38063 | 46 x 35 ³ / ₈ x 23 ¹ / ₂ (116.8 x 89.8 x 59.7) |
| □ 38054 | 60 ¹ / ₁₆ x 10 x 13 (155.6 x 25.4 x 33) | □ 38064 | 60 ¹ / ₁₆ x 35 ³ / ₈ x 23 ¹ / ₂ (155.6 x 89.8 x 59.7) |
| □ 38055 | 76 x 10 x 13 (193 x 25.4 x 33) | □ 38065 | 76 x 35 ³ / ₈ x 23 ¹ / ₂ (193 x 89.8 x 59.7) |

Customer Side Poly Cutting Board Customer Side Plate Rest



| Item | Length x Width x Height | Item | Length x Width x Height |
|---------|--|---------|--|
| □ 38072 | 32 x 8 x 1 (81.3 x 20.3 x 2.5) | □ 38092 | 32 x 8 x 1 (81.3 x 20.3 x 2.5) |
| □ 38073 | 46 x 8 x 1 (116.8 x 20.3 x 2.5) | □ 38093 | 46 x 8 x 1 (116.8 x 20.3 x 2.5) |
| □ 38074 | 60 ¹ / ₁₆ x 8 x 1 (155.6 x 20.3 x 2.5) | □ 38094 | 60 ¹ / ₁₆ 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) | □ 38095 | 76 x 8 x 1 (193 x 20.3 x 2.5) |

Caster Set



| Item | Description |
|-----------|--|
| □ 38099 | 4" (10.2) swivel wheels, two with brakes, 35 ³ / ₈ (90.8) countertop height. |
| □ 3809934 | 4" (10.2) swivel wheels, two with brakes, 34 (86.4) ADA countertop height. |



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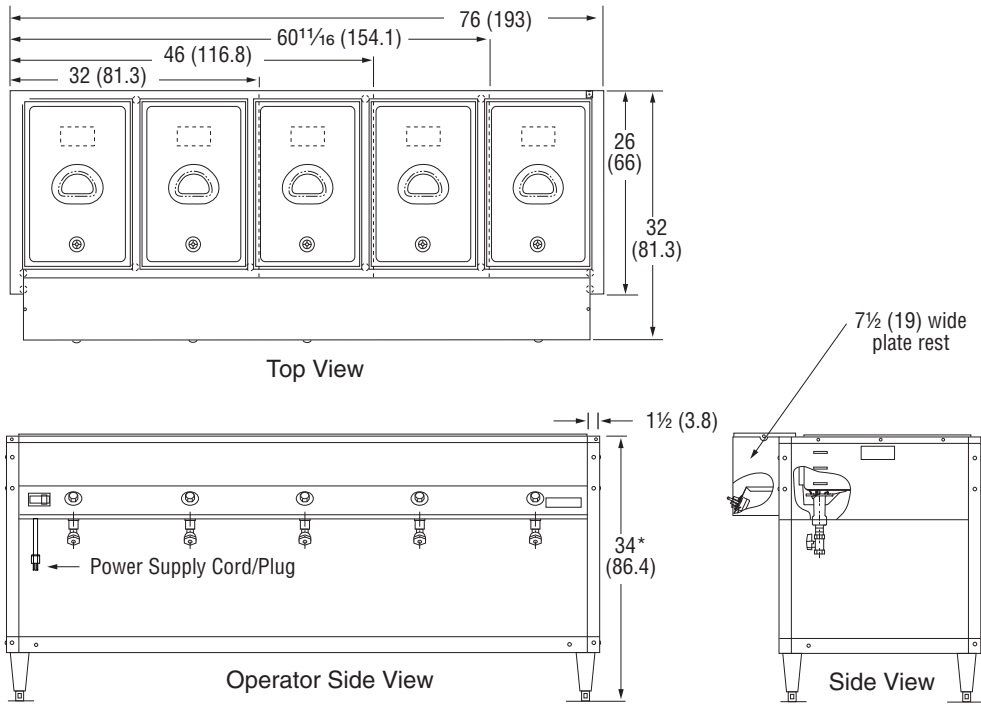
The Vollrath Company, L.L.C.

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Induction Products: 800.825.6036
Countertop Warming Products: 800.354.1970
All Other Products: 800.628.0832

SERVEWELL® HOT FOOD TABLE

DIMENSIONS (Shown in inches (cm)).

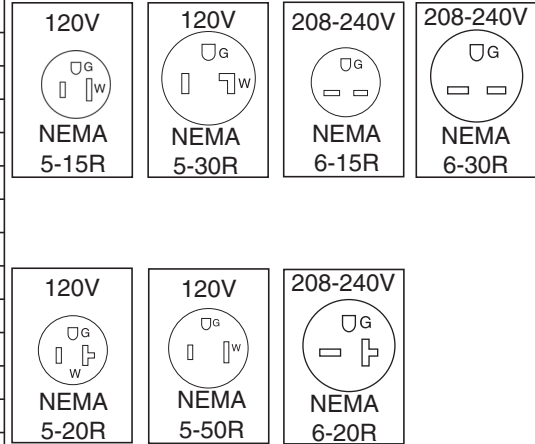


Note: Caster set option 38099 increases countertop height to 35 3/4 (90.8)

SPECIFICATIONS

| Item No. | Description | Volts (Single Phase Only) | Watts Per Well | Watts Total | Electrical Service Amps | Amps | Plug |
|--------------------------|-------------|---------------------------|----------------|-------------|-------------------------|------|------------|
| 700W/120V | | | | | | | |
| 38102 | 2-well | 120 | 700 | 1400 | 15 | 11.7 | NEMA 5-15P |
| 38103 | 3-well | | | 2100 | 30 | 17.5 | NEMA 5-30P |
| 38104 | 4-well | | | 2800 | 30 | 23.3 | NEMA 5-30P |
| 38105 | 5-well | | | 3500 | 50 | 29.2 | NEMA 5-50P |
| 480W/120V | | | | | | | |
| 38002 | 2-well | 120 | 480 | 960 | 15 | 8 | NEMA 5-15P |
| 38003 | 3-well | | | 1440 | 15 | 12 | NEMA 5-15P |
| 38004 | 4-well | | | 1920 | 20 | 16 | NEMA 5-20P |
| 38005 | 5-well | | | 2400 | 30 | 20 | NEMA 5-30P |
| 600-800W/208-240V | | | | | | | |
| 38116 | 2-well | 208-240 | 600-800 | 1200-1600 | 15 | 6.7 | NEMA 6-15P |
| 38117 | 3-well | | | 1800-2400 | 15 | 10 | NEMA 6-15P |
| 38118 | 4-well | | | 2400-3200 | 20 | 13.3 | NEMA 6-20P |
| 38119 | 5-well | | | 3000-4000 | 30 | 16.6 | NEMA 6-30P |

Receptacles



Notes: Dedicated circuit may be required for higher currents. ServeWell® Hot Food Table orders cannot be canceled or returned.



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