

Outperform every day.

## **Project:**

**Item Number:** 

Quantity:

# SERVEWELL® HOT FOOD TABLE



ServeWell® 3-Well Hot Food Table

#### DESCRIPTION

We build each ServeWell<sup>®</sup> 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
- 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<sup>®</sup> 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  $^\circledR$  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



Item Length x Width x Height □ 38042 32 x 10 x 13 (81.3 x 25.4 x 33) □ 38043 46 x 10 x 13 (116.8 x 25.4 x 33) □ 38044 60<sup>1</sup>/<sub>16</sub> x 10 x 13 (155.6 x 25.4 x 33) □ 38045 76 x 10 x 13 (193 x 25.4 x 33)

# w/o Acrylic Panel (Not pictured)

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) □ 38034 6011/16x 10 x 26 (155.6 x 25.4 x 66) □ 38035 76 x 10 x 26 (193 x 25.4 x 66)

#### Single Deck Cafeteria Guard



Length x Width x Height □ 38052 32 x 10 x 13 (81.3 x 25.4 x 33) □ 38053 46 x 10 x 13 (116.8 x 25.4 x 33) □ 38054 60<sup>1</sup>1/16 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**



4 holes per side for breath guard attachment. Item Length x Width x Height □ 38062 32 x 35% x 23½ (81.2 x 89.8 x 59.7) □ 38063 46 x 35% x 23½ (116.8 x 89.8 x 59.7) □ 38064 60<sup>1</sup>1/16X 353/8 X 231/2 (155.6 x 89.8 x 59.7)

□ 38065 76 x 35% x 23½ (193 x 89.8 x 59.7)

#### Operator Side Poly Cutting Board Customer Side Plate Rest



Length x Width x Height Item □ 38072 32 x 8 x 1 (81.3 x 20.3 x 2.5) □ 38073 46 x 8 x 1 (116.8 x 20.3 x 2.5) □ 38074 60<sup>11</sup>/<sub>16</sub> x 8 x 1 (155.6 x 20.3 x 2.5) □ 38094 □ 38075 76 x 8 x 1 (193 x 20.3 x 2.5)

Item Length x Width x Height □ 38092 32 x 8 x 1 (81.3 x 20.3 x 2.5) □ 38093 46 x 8 x 1 (116.8 x 20.3 x 2.5) 60<sup>1</sup>1/<sub>16</sub> 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**



Description

□ 38099 4" (10.2 cm) swivel wheels, two with brakes 4" (10.2 cm) swivel wheels, two with brakes, ADA height



Outperform every day."

The Vollrath Company, L.L.C. 1236 North 18th Street Sheboygan, WI 53081-3201 U.S.A. Main Tel: 800.624.2051 or 920.457.4851

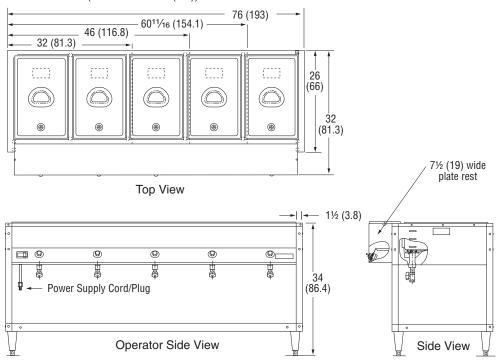
Main Fax: 800.752.5620 or 920.459.6573 Customer Service: 800.628.0830 Canada Customer Service: 800.695.8560

Technical Services techservicereps@vollrathco.com Induction Products: 800.825.6036 Countertop Warming Products: 800.354.1970 All Other Products: 800.628.0832

www.vollrath.com

# SERVEWELL® HOT FOOD TABLE

# **DIMENSIONS** (Shown in inches (cm)).



### **SPECIFICATIONS**

38102   2-well   38103   3-well   120   700   2100   30   17.5   NEMA 5-30P   2800   30   23.3   NEMA 5-30P   3500   50   29.2   NEMA 5-50P   38002   2-well   38003   3-well   120   480   480   1440   15   12   NEMA 5-15P   38003   3-well   120   480   480   480   1440   15   12   NEMA 5-15P   38003   3-well   120   480   480   480   480   15   12   NEMA 5-15P   38003   3-well   120   480	SPECIFICATIONS											
38102   2-well   38103   3-well   38104   4-well   38105   5-well   120   700   2800   30   23.3   NEMA 5-30P   38005   5-well   120   480   15   15   15   18   NEMA 5-15P   38004   4-well   38005   5-well   120   480   120   2400   30   20   NEMA 5-30P   38116   2-well   38117   3-well   38118   4-well   208-240   600-800   200   15   10   NEMA 6-15P   38118   4-well   208-240   600-800   200   200   13.3   NEMA 6-20P   38118   4-well   208-240   600-800   200   200   13.3   NEMA 6-20P   38118   4-well   208-240   600-800   200   200   13.3   NEMA 6-20P   38118   4-well   208-240   600-800   200   200   13.3   NEMA 6-20P   38118   4-well   208-240   2400-3200   20   13.3   NEMA 6-20P   38118   4-well   208-240   4-well   4-well		Description	(Single			Service	Amps	Plug		Recep	itacles	
38103   3-well   38104   4-well   38105   5-well   120   700   2800   30   23.3   NEMA 5-30P   3500   50   29.2   NEMA 5-50P   NEMA 5-15P   NEMA 5-20P   NEMA 5-30P   NEMA 6-15P   NEMA 5-30P   NEMA 5	700W/120V								120V	120V	208-240V	
38103   3-well   38104   4-well   38105   5-well   120   700   2800   30   23.3   NEMA 5-30P   NEMA 5-15R	38102	2-well	120	700	1400	15	11.7	NEMA 5-15P	NEMA	NEMA		
38104   4-well   3500   30   23.3   NEMA 5-30P   NEMA   5-30R	38103	3-well			2100	30	17.5	NEMA 5-30P			1 ( )	
38105   5-Well   3500   50   29.2   NEMA 5-50P   5-15R   5-30R   6-15R	38104	4-well			2800	30	23.3	NEMA 5-30P			NIENAA	
A80W/120V   38002   2-well   38003   3-well   120	38105	5-well			3500	50	29.2	NEMA 5-50P				
38003   3-well   120   480   1440   15   12   NEMA 5-15P	480W/120V								3-1311	5-30h	0-1311	
38004   4-well   120   480   1920   20   16   NEMA 5-20P	38002	2-well		480	960	15	8	NEMA 5-15P				
1920   20   16   NEMA 5-20P     120V   120	38003	3-well	120		1440	15	12	NEMA 5-15P				
600-800W/208-240V  38116	38004	4-well			1920	20	16	NEMA 5-20P			208-240V	
38116   2-well   208-240   600-800   15   6.7   NEMA 6-15P   NEMA 6-15P   NEMA 5-20R   1800-2400   15   10   NEMA 6-20P   1800-2400   20   13.3   NEMA 6-20P   1800-2400   20   20   20   20   20   20   20	38005	5-well			2400	30	20	NEMA 5-30P			UG	
38116   2-well   38117   3-well   208-240   600-800   1200-1600   15   6.7   NEMA 6-15P   NEMA 6-15P   1800-2400   15   10   NEMA 6-15P   2400-3200   20   13.3   NEMA 6-20P   5-50R   6-20R   1800-2400   15   10   NEMA 6-20P   1800-2400   15   10   NEMA 6-20P	600-800W/208-240V									( o ow)		
38117   3-well   208-240   600-800   1800-2400   15   10   NEMA 6-15P   5-20R   5-50R   6-20R	38116	2-well	- 208-240	600-800	1200-1600	15	6.7	NEMA 6-15P	NEMA	NEMA		
38118 4-well 2400-3200 20 13.3 NEMA 6-20P	38117	3-well			1800-2400	15	10	NEMA 6-15P				
38119 5-well 3000-4000 30 16.6 NEMA 6-30P	38118	4-well			2400-3200	20	13.3	NEMA 6-20P		J-3011	0-20H	
	38119	5-well			3000-4000	30	16.6	NEMA 6-30P				

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



Outperform every day.

www.vollrath.com

**The Vollrath Company, L.L.C.** 1236 North 18th Street

Sheboygan, WI 53081-3201 U.S.A. Main Tel: 800.624.2051 or 920.457.4851 Main Fax: 800.752.5620 or 920.459.6573 Customer Service: 800.628.0830

Canada Customer Service: 800.628.0830 Canada Customer Service: 800.695.8560 Technical Services

techservicereps@vollrathco.com Induction Products: 800.825.6036 Countertop Warming Products: 800.354.1970 All Other Products: 800.628.0832

208-240V

NEMA 6-30R