



Outperform every day.™

Project:

Item Number:

Quantity:

ServeWell® SL Hot Food Table

The Vollrath Company, L.L.C.

SERVEWELL® SL HOT FOOD TABLE



DESCRIPTION

ServeWell® SL hot food tables are streamlined versions of the original, providing incredible value, with the rugged performance you've grown to expect. We build each ServeWell® SL unit with heavy-gauge stainless steel, and engineer the body, legs, and base for strength and durability. Vollrath offers the first truly innovative design in value-priced mobile serving equipment. Each well will accept full-size or fractional pans to 6 (15.2 cm) deep, and can be used with standard adapter plates and insets for serving flexibility.

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 adjusts 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.
- **Wells** – Wide no-drip lips on wells keep top surface dry. Equipped with individual brass drain valves.
- Recommend using up to 4 (10.2 cm) deep food pans – standard and fractional sizes.
- Optional Polyethylene NSF-approved cutting board.
- Mechanical guards on all controls and power switch for safety and reliability.
- 10ft. (3 m) power cord bottom-mounted to stay out of the way.
- 20 gauge stainless steel top and undershelf, 16 gauge legs. Standard adjustable stationary legs or optional caster set.
- Shipped knocked down.

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

Agency Listings



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

ITEMS

Item No.	Description	Item No.	Description
38203	480W/120V 3 Well	38215	700W/120V 5 Well
38204	480W/120V 4 Well	38217	600-800W/208-240V 3 Well
38205	480W/120V 5 Well	38218	600-800W/208-240V 4 Well
38213	700W/120V 3 Well	38219	600-800W/208-240V 5 Well
38214	700W/120V 4 Well		

PERFORMANCE CRITERIA

ServeWell® SL 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



Item	Length x Width x Height
□ 38043	46 x 10 x 13 (116.8 x 25.4 x 33)
□ 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)

Double-Deck Overshelf

w/o Acrylic Panel (Not pictured)

Item	Length x Width x Height
□ 38033	46 x 10 x 26 (116.8 x 25.4 x 66)
□ 38034	60 ¹ / ₁₆ x 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



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

Operator Side Poly Cutting Board



Item	Length x Width x Height
□ 38073	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)
□ 38075	76 x 8 x 1 (193 x 20.3 x 2.5)

Customer Side Plate Rest



Item	Length x Width x Height
□ 38093	46 x 8 x 1 (116.8 x 20.3 x 2.5)
□ 38094	60 ¹ / ₁₆ 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" (10.2 cm) swivel wheels, two with brakes
□ LL3809934	4" (10.2 cm) swivel wheels, two with brakes, ADA height

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.



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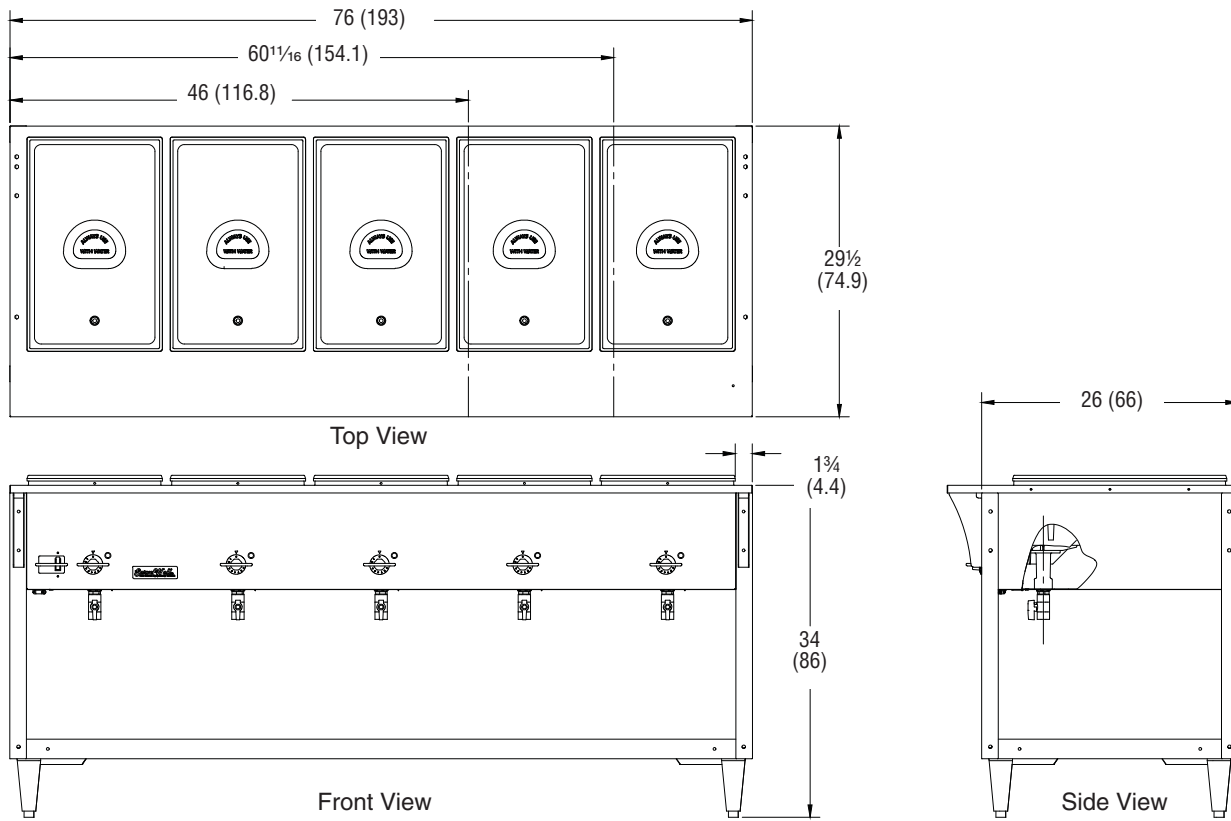
1236 North 18th Street
Sheboygan, WI 53081-3201 U.S.A.
Main Tel: 800.624.2051 or 920.457.4851
Main Fax: 800.752.5620 or 920.459.6573
Customer Service: 800.628.0830
Canada Customer Service: 800.695.8560

Technical Services

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

SERVEWELL® SL HOT FOOD TABLE

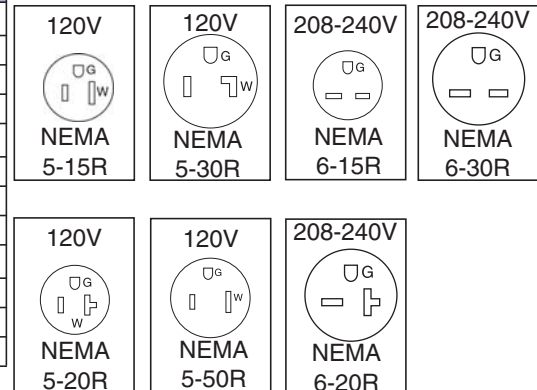
DIMENSIONS (Shown in inches (cm))



SPECIFICATIONS

Item No.	Description	Volts (Single Phase Only)	Watts Per Well	Watts Total	Electrical Service Amps	Amps	Plug
480W/120V							
38203	3-well	120V	480	1440	15	12	NEMA 5-15P
38204	4-well			1920	20	16	NEMA 5-20P
38205	5-well			2400	30	20	NEMA 5-30P
700W/120V							
38213	3-well	120V	700	2100	30	17.5	NEMA 5-30P
38214	4-well			2800	30	23.3	NEMA 5-30P
38215	5-well			3500	50	29.2	NEMA 5-50P
600-800W/208-240V							
38217	3-well	208-240V	600-800	1800-2400	15	10	NEMA 6-15P
38218	4-well			2400-3200	20	13.3	NEMA 6-20P
38219	5-well			3000-4000	30	16.7	NEMA 6-30P

Receptacles



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



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