Project:

Item Number:

Quantity:

SERVEWELL® HOT FOOD TABLE

ServeWell® 3 Well Hot Food Table

DESCRIPTION

We build each ServeWell® unit with heavy-gauge steel, and engineer the body, legs, and base for strength and durability. The complete line of ServeWell® food tables are designed to eliminate the frustrations you have had with traditional food service units.

Vollrath offers the first truly innovative design in value-priced mobile serving equipment. The heart of this revolutionary line is the Hot Food Table, available in 2-, 3-, 4-, and 5-well configurations.

Each well will accept full-size or fractional pans to 6" (15.24 cm) deep, and can be used with standard adaptor plates and insets for serving flexibility.

FEATURES

- ❑ Thermoset Fiber-Reinforced Resin Wells – self-insulating and maximum energy efficiency.
- ❑ Thermoset Wells – will not rust or pit.
- ❑ Thermoset Wells – 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 suppy power only when needed for maximum power efficiency.
- ❑ Dome Heating Elements use up to 25% less energy and concentrate energy into the wells.
- ❑ Non-stick Surface on elements prevent scale build-up for easy cleaning and longer operating life.
- ❑ Elements are cast-in for longer service life and greater energy transfer.
- ❑ Wide no-drip lips on wells keep top surface dry.
- ❑ Wells are equipped with individual brass drain valves.
- ❑ Recommend using up to 4" (10.2 cm) deep food pans – standard and fractional sizes.
- ❑ 7½" (19.05 cm) wide plate shelf standard.
- ❑ 8" (20.32 cm) wide x 3/8" (9.5 mm) thick polyethylene NSF-approved cutting board standard.
- ❑ Mechanical guards on all controls and power switch for safety and reliability.
- ❑ 10ft. (3 meters) power cord bottom-mounted to stay out of they way.
- ❑ Stainless steel construction includes legs and undershelf.
- ❑ Standard adjustable stationary legs or optional caster set.
- ❑ Optional 38099 Caster Set – 4" (10.2 cm) swivel wheels with brakes.
- ❑ Shipped knocked down.
- ❑ 38003 plugs into standard 15A household or commercial receptacle (no special wiring required.

MODELS:

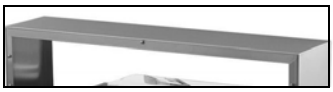
38102	700W/120V 2 Well	38004	480W/120V 4 Well
38103	700W/120V 3 Well	38005	480W/120V 5 Well
38104	700W/120V 4 Well	38116	600-800W/208-240V 2 Well
38105	700W/120V 5 Well	38117	600-800W/208-240V 3 Well
38002	480W/120V 2 Well	38118	600-800W/208-240V 4 Well
38003	480W/120V 3 Well	38119	600-800W/208-240V 5 Well

PERFORMANCE CRITERIA

ServeWell® Hot Food Tables 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 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.

ACCESSORIES

Work/Overshelf

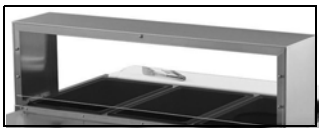


Item	Length/Height
38042	31½" x 13" (80 cm x 33 cm)
38043	46" x 13" (117 cm x 33 cm)
38044	60¾" x 13" (154 cm x 33 cm)
38045	75¼" x 13" (191 cm x 33 cm)

Tray Slide

Item	Length/Width
38092	31½" x 10" (80 cm x 25 cm)
38093	46" x 10" (117 cm x 25 cm)
38094	60¾" x 10" (154 cm x 25 cm)
38095	72½" x 10" (192 cm x 25 cm)

Single Deck Cafeteria Guard



Item	Length/Height
38052	31½" x 13" (80 cm x 33 cm)
38053	46" x 13" (117 cm x 33 cm)
38054	60¾" x 13" (154 cm x 33 cm)
38055	75¼" x 13" (191 cm x 33 cm)

Buffet Breath Guards

Item	Length/Height
38062	32" x 23½" (81.2 x 59.7 cm)
38063	46½" x 23½" (118.1 x 59.7 cm)
38064	61¼" x 23½" (155.6 x 59.7 cm)
38065	76" x 23½" (193 x 59.7)

Caster Set

Item	Description
38099	Caster Kit-two with brakes

Agency Certifications

c UL us NSF

Approvals

Date:

The Vollrath Company, L.L.C.
1236 North 18th Street
Sheboygan, WI 53082-0611
U.S.A.
Main Tel: 800.624.2051
Service Tel: 800.628.0832
FAX: 800.752.5620

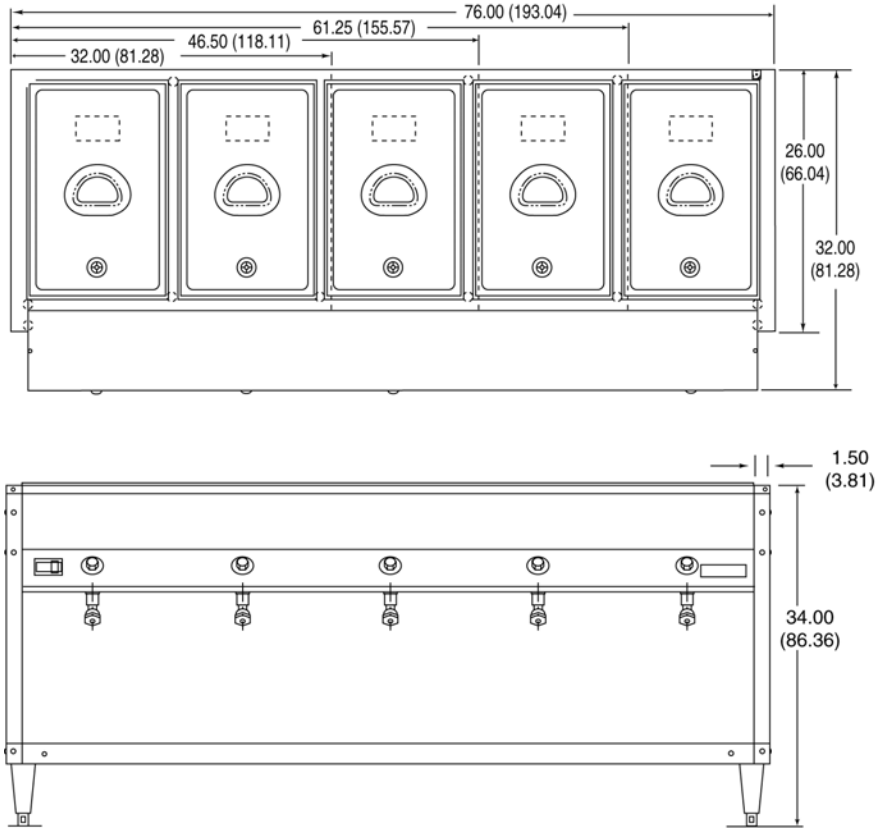
Vollrath of Canada, Co.
Tel: 800.695.8560
FAX: 800.752.5620

www.vollrathco.com

SERVEWELL® HOT FOOD TABLE

DIMENSIONS

- ❑ Overall Dimensions:
- ❑ Dimensions shown in inches (cm).



ELECTRICAL SPECIFICATIONS

Item	Description	Dimensions: IN(CM)	Volts	Watts Per Well	Watts Total	Electrical Service (A)	Amps	Plug
700W/120V								
38102	2-well	32 x 32 x 34 (81.3 x 81 x 86)	120V	700	1400	15	11.7	5-15P
38103	3-well	46½ x 32 x 34 (118.1 x 81 x 86)	120V	700	2100	30	17.5	5-30P
38104	4-well	61¼ x 32 x 34 (155.6 x 81 x 86)	120V	700	2800	30	23.3	5-30P
38105	5-well	76 x 32 x 34 (193 x 81 x 86)	120V	700	3500	50	29.2	5-50P
480W/120V								
38002	2-well	32 x 32 x 34 (81.3 x 81 x 86)	120V	480	960	15	8	5-15P
38003	3-well	46½ x 32 x 34 (118.1 x 81 x 86)	120V	480	1440	15	12	5-15P
38004	4-well	61¼ x 32 x 34 (155.6 x 81 x 86)	120V	480	1920	20	16	5-20P
38005	5-well	76 x 32 x 34 (193 x 81 x 86)	120V	480	2400	30	20	5-30P
600-800W/208-240V								
38116	2-well	32 x 32 x 34 (81.3 x 81 x 86)	208-240V	600-800	1200-1600	15	5.8-6.7	6-15P
38117	3-well	46½ x 32 x 34 (118.1 x 81 x 86)	208-240V	600-800	1800-2400	15	8.7-10	6-15P
38118	4-well	61¼ x 32 x 34 (155.6 x 81 x 86)	208-240V	600-800	2400-3200	20	11.5-13.3	6-20P
38119	5-well	76 x 32 x 34 (193 x 81 x 86)	208-240V	600-800	3000-4000	30	14.4-16.6	6-30P

Receptacle Configurations

120V	208-240V
5-15R	6-15R
5-20R	6-20R
5-30R	6-30R
5-50R	

The Vollrath Company, L.L.C.
1236 North 18th Street
Sheboygan, WI 53082-0611
U.S.A.
Main Tel: 800.624.2051
Service Tel: 800.628.0832
FAX: 800.752.5620

Vollrath of Canada, Co.
Tel: 800.695.8560
FAX: 800.752.5620

www.vollrathco.com

©2007 The Vollrath Company L.L.C Form Number L34586 Rev. 2/07
Printed in USA

The Vollrath Company, L.L.C.