Project:

Item Number:

Quantity:

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. 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. 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. Elements are cast-in 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.
- 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 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.

Agency Certifications

c UL LISTED NSF

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

MODELS

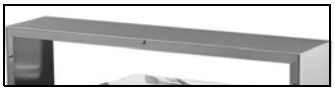
Model	Description	Model	Description
38102	700W/120V 2 Well	38004	480W/120V 4 Well
38103	700W/120V 3 Well	38005	480W/120V 5 Well
38104	700W/120V 4 Well	38116	600-800W/208-240V 2 Well
38105	700W/120V 5 Well	38117	600-800W/208-240V 3 Well
38002	480W/120V 2 Well	38118	600-800W/208-240V 4 Well
38003	480W/120V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

PERFORMANCE CRITERIA

ServeWell® Hot Food 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 (Dimensions shown in inches (cm))

Work/Overshelf w/o Acrylic Panel

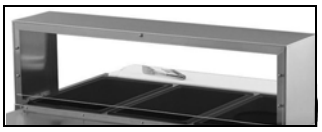


Item	Length x Width x Height
38042	32 x 10 x 13 (81.3 x 25.4 x 33)
38043	46 x 10 x 13 (116.8 x 25.4 x 33)
38044	61¼ x 10 x 13 (155.6 x 25.4 x 33)
38045	76 x 10 x 13 (193 x 25.4 x 33)

Double-Deck Overshelf w/o Acrylic Panel (Not pictured)

Item	Length x Width x Height
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	61¼ 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
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	61¼ x 10 x 13 (155.6 x 25.4 x 33)
38055	76 x 10 x 13 (193 x 25.4 x 33)

Customer Side Plate Rest

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)
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)

Buffet Breath Guards*

*For units only with 4 guide holes per side.

Item	Length x Width x Height
38062	32 x 35⅜ x 23½ (81.2 x 89.8 x 59.7)
38063	46 x 35⅜ x 23½ (116.8 x 89.8 x 59.7)
38064	61¼ x 35⅜ x 23½ (155.6 x 89.8 x 59.7)
38065	76 x 35⅜ x 23½ (193 x 89.8 x 59.7)

Caster Set

Item	Description
38099	4" (10.2 cm) swivel wheels, two with brakes

Approvals	Date

Setting the Standard™

www.vollrathco.com

The Vollrath Company, L.L.C.
1236 North 18th Street
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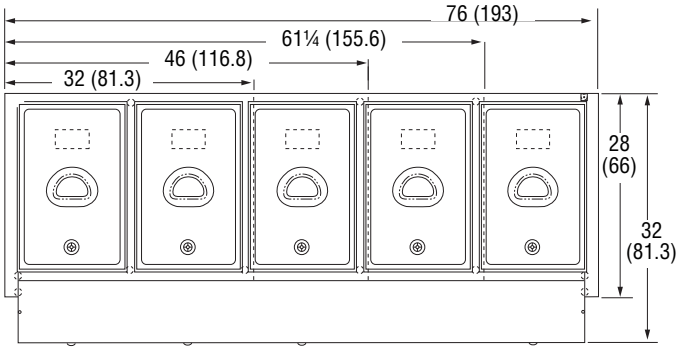
SERVEWELL® HOT FOOD TABLE

MODELS

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

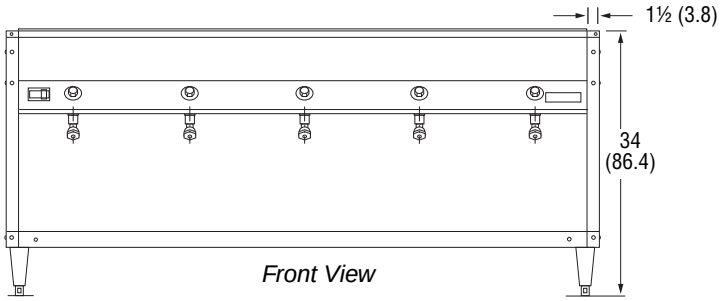
DIMENSIONS

❑ Dimensions shown in inches (cm).



Top View

WARRANTY: All models shown come with Vollrath's standard warranty against defects in materials and workmanship. For full warranty details, please refer to the Vollrath Equipment and Smallwares Catalog.



Front View *Side View*

SPECIFICATIONS

Item	Description	Dimensions: IN (CM)	Volts Single Phase Only	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	46 x 32 x 34 (116.8 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	46 x 32 x 34 (116.8 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	6.7	6-15P
38117	3-well	46 x 32 x 34 (116.8 x 81 x 86)	208-240V	600-800	1800-2400	15	10	6-15P
38118	4-well	61¼ x 32 x 34 (155.6 x 81 x 86)	208-240V	600-800	2400-3200	20	13.3	6-20P
38119	5-well	76 x 32 x 34 (193 x 81 x 86)	208-240V	600-800	3000-4000	30	16.6	6-30P

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

Receptacle Configurations

120V

5-15R

5-20R

5-30R

5-50R

208-240V

6-15R

6-20R

6-30R

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