

SERVING SYSTEMS & COMPONENTS



WHAT IT'S LIKE TO WORK WITH VOLLRATH

When you work with Vollrath, you get a collective wisdom you won't find most anywhere else. Engineers, designers, product managers and sales reps combining their expertise all under one roof.

It all begins with one of the smartest sales teams in the industry. They know our products and capabilities better than anyone else. And if they can't answer your question, they have direct access to the engineers, designers and product management team that can.

We'll take care of you.

Time constraints. Shipping issues. Freight issues. Lead time. Regional requirements. You name it. We've helped someone through it, and we're ready to activate everything we know to serve you.

Product Offering



Vollrath

FULL OFFERING

SERVING SYSTEMS

FRONT-OF-HOUSE

Pages 4-19

2-SERIES

4-SERIES

6-SERIES



MILLWORK AND FURNITURE

Pages 18-19



BACK-OF-HOUSE

Pages 20-29



DROP-INS

Pages 30-31



COMPONENTS

BREATH GUARDS

Pages 32-33



ADDITIONAL COMPONENTS

Pages 34-35



existing products



new products



expanded offerings

Front-of-House **SERVING SYSTEMS**

CUSTOM SOLUTIONS DON'T HAVE TO BE SCARY OR DIFFICULT OR EXPENSIVE. WITH US AS YOUR GUIDE, YOU'LL LEARN WHAT'S POSSIBLE, WHAT'S AVAILABLE AND WHAT TO EXPECT EVERY STEP OF THE WAY. WE USE OUR DEPTH OF EXPERIENCE TO ANTICIPATE AS MANY CHALLENGES AS WE CAN BEFORE THEY ARISE, ELIMINATING ANY ANXIETY OR WORRY YOU HAVE OVER THE PROCESS.



WRAT



Why **VOLLRATH?**

No one navigates these paths better than us.

We know which obstacles you're going to face, and we know how to help you overcome them. When you partner with us, you'll have access to the talent and tools you'll need to reach your end goal successfully.

We're a one-stop shop.

Consultation, design, engineering, manufacturing, install, service. Everything you need under one roof. That's the Vollrath advantage.

We own each step of the process. And you'll get your custom or standard solution on time, on budget and exactly as you asked for it.

We believe the best use of our talents is to help you satisfy and delight your customers

Front-of-House 4-SERIES

Formerly known as Signature Server®

4-SERIES MODULAR DESIGNS HAVE SEVERAL SIZES, SHAPES AND MATERIAL OPTIONS BUT ARE NOT FULLY CUSTOMIZABLE. ON THE FOLLOWING PAGES YOU WILL LEARN WHETHER A 4-SERIES SIGNATURE SERVER HAS THE COMPONENTS TO FIT YOUR BUSINESS'S NEEDS.





4-Series

These modular designs offer size, shape and material options, but they are not fully customizable.

CUSTOMIZATION

★★★★ Standard items with modifications

WARRANTY

1 ONE YEAR WARRANTY

2 TWO YEAR WARRANTY

1-year parts and limited warranty (2-year optional)

COST

\$\$

NOTABLE OPTIONS

Modifications including storage, countertops with different drop-in combinations and fill faucets

DECOR OPTIONS



Vinyl graphics, hundreds of laminate options or stainless steel

BASE CONSTRUCTION OPTIONS



Stainless Steel

COUNTERTOP MATERIAL OPTIONS



Acrylic Solid Surface



Stainless Steel



Laminate

BREATH GUARDS

Available with countertop-mounted breath guards; LED, fluorescent or incandescent lighting; and heat strips

How to Configure

4-SERIES

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Choose Your Base Configuration

Choose from one of our curved, rectangular or standard stainless steel unibody bases.



CURVED BASES

- Hot
- Cold
- Utility



RECTANGULAR BASES

- Hot
- Bain-Marie
- Cold
- Utility
- Beverage Counter
- Corner Station
- Entrée Cart
- Frost Top
- Cashier Station
- Tray/Flatware Cart
- Milk Station



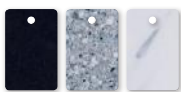
TREND: Modular designs are great solutions for any location that requires flexibility, including K-12 schools, convention centers, stadiums, hotels, businesses, Industries and arenas.



TREND: Create a unique branded look for any serving system by mixing and matching multiple materials to define specific design elements or highlight certain areas.

Determine Decor Color and Texture

Choose one of our laminate, vinyl graphics or stainless steel options.



LAMINATE



VINYL GRAPHICS



STAINLESS STEEL*

**Not available on curved bases*

Visit the following websites to select from a wide variety of laminates and textures:

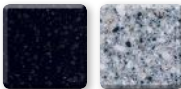
formica.com nevamar.com
pionite.com wilsonart.com

Define Your Countertops

Choose your countertop material – stainless steel, acrylic solid surface or laminate.



STAINLESS STEEL



ACRYLIC SOLID SURFACE




LAMINATE




Select Your Breath Guard


We can install any breath guard you choose.




DOUBLE-SIDED BUFFET




SINGLE-SIDED BUFFET WITH SHELF




SINGLE-SIDED BUFFET




CAFETERIA WITH TOP SHELF







VERTICAL CAFETERIA







ADJUSTABLE STYLE BREATH GUARDS



HEAT STRIPS AND LIGHTS

















FINISH CHOICES

Specify Electrical Needs

Specify what type of electrical system you have.

 5-15R	 6-15R	
 5-20R	 6-20R	 14-20R
 5-30R	 6-30R	 14-30R
 5-50R	 6-50R	 14-50R

Add Your Accessories

Consider these accessories and add-ons for your 4-Series cart.







PLATE RESTS




TRAY SLIDES




CUTTING BOARDS




END SHELVES



SHELF OPTIONS



STORAGE MODULES



STATIONARY LEGS

Back-of-House 4-SERIES

THE VOLLRATH® 4-SERIES BACK-OF-HOUSE WORKTABLES BRING DURABILITY TO THE COMMERCIAL KITCHEN. YOU CAN CHOOSE FROM MULTIPLE PREDESIGNED CONFIGURATIONS WITH A HANDFUL OF CUSTOMIZABLE FEATURES, SUCH AS SHELVING OR ENCLOSED CABINETS, FOR THE IDEAL BACK-OF-HOUSE SETUP.



Back of House Prep & Worktables

Choose from Worktables, Prep Tables and Enclosed Base Designs

- Standard features include:
 - All Stainless Steel Construction
 - All Welded Construction
 - Adjustable Leveling Legs
 - Cross Bracing and Support

Stainless Steel Worktables



Stainless Steel Prep Tables With Sink



Enclosed Stainless Steel Worktables



For custom designs and options, contact your Vollrath sales representative or visit vollrathfoodservice.com.

Introduction to **COMPONENTS**

WE KNOW CREATING A CUSTOM DESIGN INVOLVES A LOT OF DECISIONS—AND IT CAN BE TIME-CONSUMING TO GET APPROVAL FROM YOUR WHOLE TEAM. WE'LL HELP YOU THROUGH EVERY STEP OF THE PROCESS. FROM A FULL LINE OF DROP-INS TO CUSTOM REFRIGERATION, ADJUSTABLE BREATH GUARDS, UNIQUE SINKS, DISPENSERS AND OTHER ACCESSORIES, YOU CAN FINISH OFF YOUR SYSTEM IN STYLE.





.....
*Ask us about
6-Series
custom
refrigeration*
.....

Discover DROP-INS

A SMARTER WAY TO SERVE

Whether it's your equipment or ours, we can install it — from beer coolers and display cases to popcorn machines and soup warmers. And because we're a single-source manufacturer, we can help you find the equipment you can trust. Below is just some of the equipment we design and manufacture.



INDUCTION DROP-INS

Induction drop-ins heat food quickly and keep it hot without water. There's no filling, no refilling and no scaling. They start up immediately and allow you to set a precise temperature or choose a power level. No water, no steam, no drain, no hassle.



HOT DROP-INS

Available in a wide range of container sizes and shapes, our hot drop-ins maintain the freshness and quality of the food.



COLD DROP-INS

Available in a wide range of container sizes and shapes, our cold drop-ins maintain the freshness and quality of the food with even and consistent cooling across the well.



HEATED SHELVES

Flush-Mount heated shelf drop-ins are ideal for grab-n-go hot-food self-serve food operations and for buffets.



INDUCTION SOUP WELLS

These versatile, powerful units promise exceptional heating, delicious results and 90 percent energy efficiency in a sleek, compact package.





COMBINATION HOT/COLD DROP-INS

Available in a wide range of container sizes and shapes, our hot/cold drop-in wells can change from a cold salad bar to a hot buffet — or a combination — with the flip of a switch.



INDUCTION WARMERS & RANGES

With options for light-use/warming, as well as heavy-duty use, our drop-in induction ranges offer precise dial control. Their streamlined appearance can enhance your serving equipment's look while adding convenient functionality.



DISPLAY CASES

From self-service to drop-in, well-merchandised food sells better. Give your foods the attention they deserve while keeping them at the right temperature with our display cases and cabinets. They feature digitally controlled thermostats and dual fans to ensure even temperature control. Available in both self-serve and operator-serve styles.



Explore **BREATH GUARDS**

AN ARTFUL COMBINATION OF FORM, FUNCTION AND FOOD PRESENTATION

The Vollrath line of breath guards effectively provides a stylish barrier between the customer and the prepared food in order to prevent potential contamination and to maintain a healthy environment for both customers and the foodservice staff.

The traditional, contemporary, progressive and low-profile breath guards come with optional accessories such as lights, Vollrath® Cayenne® heat strips and heat strips with lights to help provide an assortment of solutions to the foodservice professional creating a buffet presentation.



ADJUSTABLE



**VELOCITY™
(RS-SERIES)
BREATH GUARDS**



**MOMENTUM™
(QS-SERIES)
BREATH GUARDS**

FIXED



**CONTEMPORARY
BREATH GUARDS**



**TRADITIONAL
BREATH GUARDS**



**PROGRESSIVE
BREATH GUARDS**

Discover

ADDITIONAL COMPONENTS



LOW-PROFILE HEAT STRIPS

The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures.



CAYENNE® LIGHT STRIPS

Keep meals looking their best. Illuminate your food with the flexibility and functionality of Vollrath® light strips.



SINKS

Constructed of 20- or 22-gauge stainless steel, our sinks are built to withstand the tough demands of your kitchen.



LID AND CUP DISPENSERS

Maximize limited space and keep operations tidy at busy self-serve stations with the Lidsaver® 2 dispenser and a full line of other dispensers including those for straws, condiments, tissues, napkins and more.



FLUSH-MOUNT DISPENSERS AND ORGANIZERS

Our line of flush-mount dispensers and organizers saves valuable space, offers a wide range of thoughtfully designed products and promises an outstanding customer experience.

