SERVEWELL® 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. Features include:

- **Thermostet 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 engineered the body, legs, and base for strength and durability.
- **Wells** – Wide no-drift 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 food table.**
- **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® 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.

ServeWell® 3-Well Hot Food Table

SERVEWELL® 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)

<table>
<thead>
<tr>
<th>Item No.</th>
<th>Description</th>
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<tr>
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ITEMS

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PERFORMANCE CRITERIA

ServeWell® Hot Food Table is 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.

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

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## SERVEWELL® HOT FOOD TABLE

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

![Diagram of ServeWell® Hot Food Table]

- Top View
- Operator Side View
- Side View

Note: Caster set option 38099 increases countertop height to 35¾ (90.8)

### SPECIFICATIONS

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

### Receptacles

- **120V**
  - NEMA 5-15R
  - NEMA 5-30R
  - NEMA 6-15R
  - NEMA 6-30R

- **208-240V**
  - NEMA 5-20R
  - NEMA 5-50R
  - NEMA 6-20R
  - NEMA 6-30R

**Note:** Caster set option 38099 increases countertop height to 35¾ (90.8).