



Project:
Item Number:
Quantity:

Signature Server® Hot and Cold Food Stations with Stainless Steel Counters



All models are NSF 2 for sanitation. Refrigerated models have not been performance tested for potentially hazardous food.

ITEMS

Item No	Cold Pan Option	Height
37091		34" (86 cm)
36191	Non-Refrigerated	30" (76 cm)
36291		27" (69 cm)
37095		34" (86 cm)
36195	Refrigerated	30" (76 cm)
36295		27" (69 cm)

STANDARD FEATURES

- Three hot wells.
- One 2-pan cold well. Non-refrigerated and refrigerated options.
- Reinforced stainless steel unibody construction provides extra durability in a lightweight, mobile base
- Base is 18-gauge 400 series stainless steel with applied black laminate
- Top is one-piece 18-gauge 300 series stainless steel
- Wells and pan opening constructed of 18-gauge 300 series stainless steel
- Energy efficient 625W elements
- Touch-Temp® electronic control standard for hot wells. Dial control optional.
- High-density fiberglass insulation surrounds hot wells
- Foamed-in-place polyurethane insulation surrounds cold well
- Uses R513A, a non-flammable low Global Warming Potential (GWP) refrigerant
- Cold pan has 1" (2.5 cm) drain standard
- Separate drain hoses and valves on operator side of base
- Cold well has ON/OFF switch
- Heavy-duty 4" (10 cm) swivel casters with brakes
- 8 ft. (2.4 m) cord

Note: Signature Server® equipment 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.

Approvals	Date

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

OPTIONS

BASE

- Black Laminate (Standard)
- Matte Laminate. Specify manufacturer/color: _____
- Wood Grain. Specify manufacturer/color: _____

Countertop

- Stainless Steel
- Food Word Wrap
- Food Images Wrap
- Bubbles Wrap
- Checkerboard Wrap
- Toe Kick
- Electrical Outlet
- Line Locks

CONTROLS

- Dial Control

COUNTERTOP

- 18 Ga Stainless Steel (Standard)
- 14 Ga Stainless Steel
- Textured Stainless Steel

BREATH GUARD STYLE

See Breath Guard Spec Sheet.

For Stainless Steel Countertops Only

- Classic Cafeteria, Single Shelf NSF Stnd
- Classic Cafeteria, Dbl. Shelf NSF Stnd
- Classic Economy Buffet NSF Stnd
- Access® - Adjustable NSF Stnd
- Access® - Non-Adjustable NSF Stnd

Traditional Style

- Double-Sided Buffet NSF Stnd
- Single-Sided Buffet NSF Stnd
- Single-Sided Buffet w/ Shelf NSF Stnd
- Cafeteria with Top Shelf NSF Stnd
- Vertical Cafeteria NSF Stnd

Progressive Style

- Double-Sided Buffet NSF Stnd
- Single-Sided Buffet w/ Shelf NSF Stnd
- Single-Sided Buffet NSF Stnd
- Cafeteria with Top Shelf NSF Stnd

Contemporary Style

- Double-Sided Buffet NSF Stnd
- Single-Sided Buffet w/ Shelf NSF Stnd
- Single-Sided Buffet NSF Stnd
- Cafeteria with Top Shelf NSF Stnd

BREATH GUARD COLOR

Progressive and Traditional

- Gray Hammer (Progressive Only)
- Aluminum (Traditional Only)
- Chrome Brass Powder Coat
- Blk. 80% Gloss Blk. Hammer Semi-Gloss

Progressive and Traditional (Cont.)

- Copper Vein White Hammer
- Silver Vein Black/White

Contemporary

- Brushed Black 80% Gloss
- Stainless Steel Brass Powder Coat

LIGHTING AND HEAT STRIPS

See Breath Guard Spec Sheet.

- Heat Strips Heat Strips w/ Lights
- Fluorescent Incandescent Infrared

CUSTOM OPTIONS

Contact Vollrath Representative.

EXTENDED WARRANTY

Contact Vollrath Representative for details.

ACCESSORIES

See Signature Server Accessories Spec Sheet. Some options require a custom quote.

Plate Rest w/ Mounting Kit (Stainless Steel)

- Customer Side Plain Textured
- Operator Side Plain Textured

Tray Slide, V-rib (Stainless Steel)

- Customer Side 18 Ga 14 Ga
- Operator Side 18 Ga 14 Ga

Tray Slide, Tubular (Stainless Steel)

- Customer Side Operator Side

Cutting Board

- Maple Hardwood White Poly

End Shelf (Stainless Steel)

- Operator Left Operator Right
- Operator Left and Operator Right

False Bottom

- False Bottom

Storage Module

- With Doors Without Doors

Bag in Box

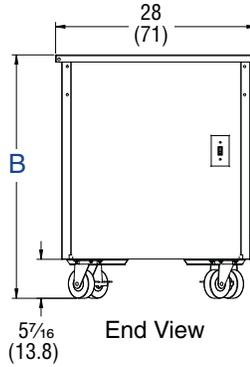
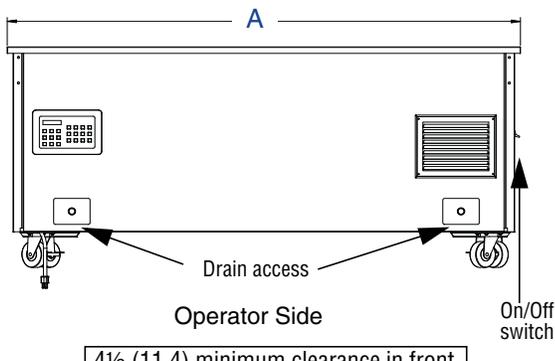
- Stainless Steel With Doors
- Galvanized Without Doors

Stationary Legs

- Adjustable 4-5" Adjustable 6-7"

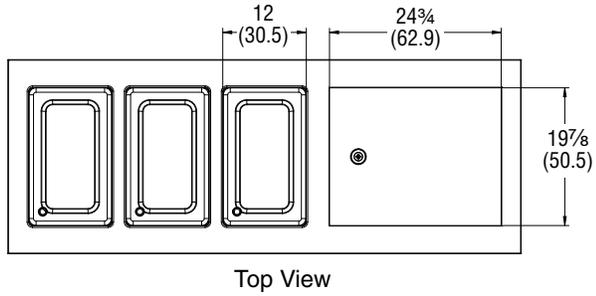
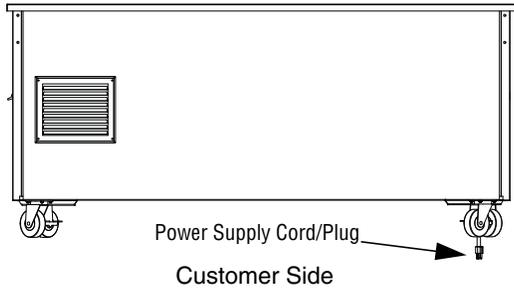
Signature Server® Hot and Cold Food Stations with Stainless Steel

DIMENSIONS (Shown in inches (cm))



Item No.		(A) Width	(B) Height
Non-Refrig Cold Pan	Refrigerated Cold Pan		
37091	37095	74 (188)	34 (86)
36191	36195		30 (76)
36291	36295		27 (69)

4½ (11.4) minimum clearance in front of vents for unobstructed airflow. Only refrigerated stations have vents.

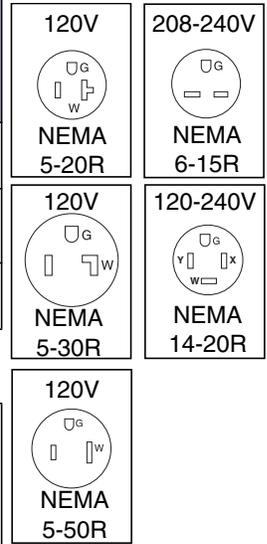


Note: For breath guard and accessory dimensions, see the breath guard and accessory spec sheets on vollrath.com

ELECTRICAL SPECIFICATIONS

Hot/Non-Refrigerated Pan					Hot/Refrigerated Pan							
Base Unit Voltage	Lighting Choice	Watts Per Hot Well	Total Amps	Plug	Base Unit Voltage	Lighting Choice	Comp. (HP)	Peak Heat of Rejection (BTUH)	Refrig. Charge (OZ)	Total Amps	Plug	
120	Fluorescent	625	16	NEMA 5-20P	120	Fluorescent	1/5	2800 Cold 6400 Hot	7	19.9	NEMA 5-30P	
	Incandescent		22.3	NEMA 5-30P		Incandescent					NEMA 5-50P	
	Infrared		15.6	NEMA 5-20P		None					NEMA 5-30P	
	None		9	NEMA 6-15P								
208	None											
240	None		7.8	NEMA 6-15P								
120/208	Fluorescent	625	9.5	NEMA 14-20P	120/208	Fluorescent	1/5	2800 Cold 6400 Hot	7	13	NEMA 14-20P	
	Incandescent		13.2			Incandescent						15.3
	Infrared		8.3			None						12.8
120/240	Fluorescent	625	8.3	NEMA 14-20P	120/240	Fluorescent	1/5	2800 Cold 6400 Hot	7	11.8	NEMA 14-20P	
	Incandescent		12			Incandescent						14.1
	Infrared					None						11.6

Receptacles



www.vollrath.com

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

Technical Services
techservices@vollrathco.com
 Induction Products: 800.825.6036
 Countertop Warming Products:
 800.354.1970
 All Other Products: 800.628.0832