

Outperform every day.

Project:

Item Number:

Quantity:

SIGNATURE SERVER[®] HOT FOOD BASES WITH STAINLESS STEEL COUNTERS FEATURES



Signature Server[®] with Stainless Steel Counter 4 Well Hot Food Base

DESCRIPTION

Signature Server[®] is the choice when functionality and modular ease of use are your top priorities. Signature Server® Serving Equipment is an industry standard, with updated features to better serve the operator.

Reinforced stainless steel unibody construction provides extra durability in a lightweight, mobile base

- Base is 18-gauge 400 series stainless steel clad with black laminate. Optional colors and finishes are also available.
- Top is one-piece 18-gauge 300 series stainless steel.
- Optional 14 gauge work surface available
- Wells constructed of 18-gauge 300 series stainless steel
- Wells insulated with a minimum 11/2 high-density glassfiber insulation for efficient dry or moist operation
- Touch-Temp[®] programmable control provides individual control for each well
- Optional dial controls
- Manifold hot well drains are standard
- Energy efficient 625W elements
- Drain hose on operator side of base
- Heavy-duty 4" (10 cm) swivel casters with brakes
- 8 ft. (2.4 m) cord
- NSF4 listed

Note: Signature Server[®] equipment orders cannot be cancelled 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.

BASES AND OPTIONS

Base			Options							
	Height / Item No			Color (Black is standard)						
Number	27"	30"	34"	Matte	Wood	Stainless				
of Wells	(69)	(76)	(86)	Laminate	Grain	Steel	Breath Guards	Lighting/ Heating	Accessories	
3 Well	36230	36130	37030	36680	36687	36693	Choose from:	Choose from:	Choose from:	
4 Well	36240	36140	37040	36681	36688	36694	Progressive, Contem-	Incandescent, infra-	Plate rests, cutting	
5 Well	36250	36150	37050	36682	36689	36695	porary, Traditional,	red, fluorescent, heat	boards, end shelf, tray	
6 Well	-	-	98888	98835	98835	93836	Classic Cafeteria, Clas- sic Economy Buffet,	strips and heat strips with lights. See Breath	slides, storage mod- ules false bottoms	
							Access [®] and Classic	Guard spec sheets on		
							Speed Serve. See	vollrath.com for	legs. See Accesso-	

	Trogressive, content-	moanuescent, mna-	i late rests, cutting					
	porary, Traditional,	red, fluorescent, heat	boards, end shelf, tray					
	Classic Cafeteria, Clas-	strips and heat strips	slides, storage mod-					
	sic Economy Buffet,	with lights. See Breath	ules, false bottoms,					
	Access [®] and Classic	Guard spec sheets on	bag in box, stationary					
	Speed Serve. See	vollrath.com for	legs. See Accesso-					
	Breath Guard spec	selection information.	ries spec sheet on					
	sheets on voll-		vollrath.com for					
	rath.com for selec-		selection information.					
	tion information.							
J	Use only Vollrath accessories, including breath guards. Vollrath is not							
	Use only Vollrath acc	essories, including breat	h guards. Vollrath is not					

components. Custom accessories and components may void agency listings.

Approvals

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

Agency Certifications

NSE



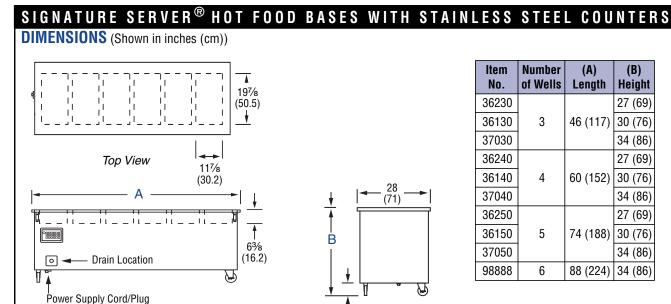
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LISTED

The Vollrath Company, L.L.C. 1236 North 18th Street Sheboygan, WI 53081-3201 U.S.A. Customer Service: 800.628.0830 Canada Customer Service: 800.695.8560 Main Fax: 800.752.5620 or 920.459.6573

Technical Services: 800.628.0832 Technical Services Fax: 920.459.5462

Date



Clearance between base and floor 51/4 (13.3)

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

End View

ELECTRICAL SPECIFICATIONS

Operator Side View

		Number of Wells								
		3 Well		4 Well		5 Well		6 Well		
Base Unit Voltage	Lighting/Heating Choice	Total Amps	NEMA Plug	Total Amps	NEMA Plug	Total Amps	NEMA Plug	Total Amps	NEMA Plug	
	Heat Strip	20.8		28.1	5-50P					
	Heat Strip w/ lights	22.5	5-30P	30.0						
120	Fluorescent	16		21.4	5-30P	Not available.				
	Incandescent Infrared	21.9		29.2	5-50P					
	None	15.6	5-20P	20.8	5-30P					
000	Heat Strip	11.8	C 15D	15.9	6-20P	20.6	6-30P	23.9	6-50P	
208	None	9		12	6-15P	15	6-20P	18	C 20D	
240	Heat Strip	10.4	6-15P	14	6-20P	18.3	6-30P	20.7	6-30P	
240	None	7.8		10.4	6-15P	13	6-20P	15.6	6-20P	
	Heat Strip w/ lights	13.4		18	14-30P	23.3	14-30P	26	14-50P	
120/208	Fluorescent	9.6	14-20P	12.6	14-20P	15.6	14-20P	18.6	14-30P	
	Incandescent Infrared	13.2		16.2	14-30P	21.3	14-30P	30.5	14-50P	
	Heat Strip w/ lights	12.1		16.2	14-30P	20.3	14-30P	23.6	14-30P	
120/240	Fluorescent	8.4	14-20P	11	14-30P	13.6	14-20P	16.2	14-30P	
	Incandescent Infrared	12		14.6		19.3	14-30P	28.1	14-50P	

Receptacles

(B)

Height

27 (69)

30 (76)

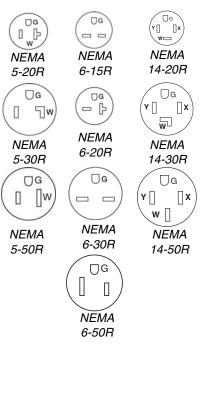
34 (86)

27 (69)

34 (86)

27 (69)

34 (86)





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