



Outperform every day.™

Project:

Item Number:

Quantity:

## Signature Server® Hot Food Bases with Stainless Steel Counters



### STANDARD FEATURES

- 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 constructed of 18-gauge 300 series stainless steel
- Wells insulated with a minimum 1½" (3.8 cm) high-density glass fiber insulation for efficient 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 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](http://www.Vollrath.com).

### OPTIONS

#### BASE COLOR

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

#### Stainless Steel

#### Vinyl Wrap

- Food Words  Food Images
- Bubbles  Checkerboard

#### Controls

- Touch Temp (Standard)
- Dial Controls

#### COUNTERTOP MATERIAL

- 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

### ITEMS

Item No.	Length	Height
37030		34" (86 cm)
36130	3 Well	30" (76 cm)
36230		27" (69 cm)
37040		34" (86 cm)
36140	4 Well	30" (76 cm)
36240		27" (69 cm)
37050		34" (86 cm)
36150	5 Well	30" (76 cm)
36250		27" (69 cm)
98888	6 Well	34" (86 cm)

#### BREATH GUARD COLOR

##### Progressive and Traditional

- Gray Hammer (Progressive Only)
- Aluminum (Traditional Only)
- Chrome  Brass Powder Coat
- Blk. 80% Gloss  Blk. Hammer Semi-Gloss
- Copper Vein  White Hammer
- Silver Vein  Black/White

##### Contemporary

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

#### LIGHTING

See Breath Guard Spec Sheet.

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

#### CUSTOM OPTIONS

Contact Vollrath Representative for all options.

- Toe Kick  Electrical Outlet
- Back Splash  Custom

#### EXTENDED WARRANTY

Contact Vollrath Representative for details.

### ACCESSORIES

See Signature Server Accessories Spec Sheet.

#### 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

#### Storage Module

- With Doors  Without Doors

#### Bag in Box

- Stainless Steel  With Doors
- Galvanized  Without Doors

#### Stationary Legs

- Adjustable 4-5"  4"Fixed  6"Fixed

#### Line Locks

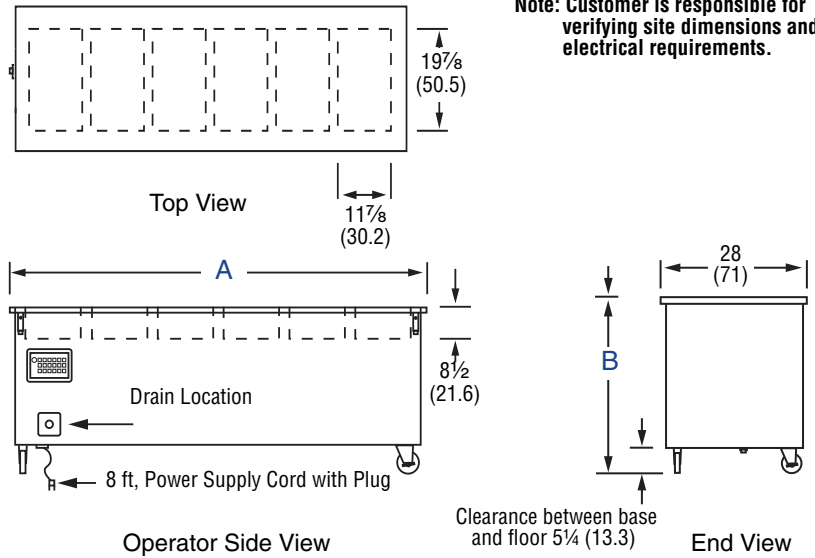
- Line Locks

Approvals	Date

Due to continued product improvement, please consult [www.vollrath.com](http://www.vollrath.com) for current product specifications.

# Signature Server® Hot Food Bases with Stainless Steel Counters

## DIMENSIONS (Shown in inches (cm))



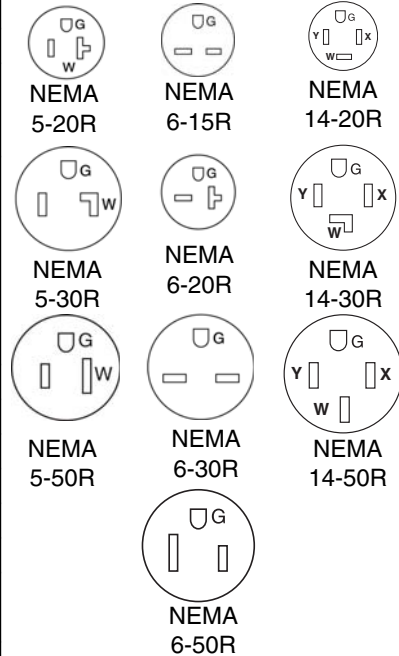
Item No.	Number of Wells	(A) Length	(B) Height
37030	3	46 (117)	34 (86)
36130			30 (76)
36230			27 (69)
37040	4	60 (152)	34 (86)
36140			30 (76)
36240			27 (69)
37050	5	74 (188)	34 (86)
36150			30 (76)
36250			27 (69)
98888	6	88 (224)	34 (86)

**Note:** For breath guard and accessory dimensions, see the breath guard and accessory spec sheets on [vollrath.com](http://vollrath.com)

## ELECTRICAL SPECIFICATIONS

Base Unit Voltage	Lighting/Heating Choice	Number of Wells							
		3 Well		4 Well		5 Well		6 Well	
		Total Amps	NEMA Plug	Total Amps	NEMA Plug	Total Amps	NEMA Plug	Total Amps	NEMA Plug
120	Heat Strip	20.8	5-30P	30.1	5-50P	Not available.			
	Heat Strip w/ Lights	22.3		31.6					
	Fluorescent	15.9		21.5					
	Incandescent	17.2		22.9					
	Infrared	21.9		29.2					
	None	15.7		20.9					
208	Heat Strip	14.3	6-20P	19	6-30P	24.6	6-50P	28.5	6-50P
	None	9.1	6-15P	12.1	6-15P	15.1	6-20P	18.1	6-30P
240	Heat Strip	11.3	6-15P	15.1	6-20P	19.4	6-30P	22.6	6-30P
	None	7.9		10.5	6-15P	13.1	6-20P	15.7	6-20P
120/208	Heat Strip w/ Lights	15.8	14-20P	21	14-30P	27.1	14-50P	31.5	14-50P
	Fluorescent	9.3		12.7	14-20P	15.7	14-20P	18.6	14-30P
	Incandescent	10.6		14.1	14-30P	17.6	14-50P	21.1	14-50P
	Infrared	15.3		20.4		25.5		30.6	
120/240	Heat Strip w/ Lights	12.8	14-20P	17.1	14-30P	21.9	14-30P	25.6	14-50P
	Fluorescent	8.1		11.1	14-20P	13.7	14-20P	16.2	14-30P
	Incandescent	9.4		12.5	14-30P	15.6	14-30P	18.7	14-50P
	Infrared	14.1		18.8		23.5		28.2	

### Receptacles



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[www.vollrath.com](http://www.vollrath.com)

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