



Project:

Item Number:

Quantity:

SERVEWELL® SL HOT FOOD TABLE



ServeWell® SL 3-Well Hot Food Table

DESCRIPTION

ServeWell® SL hot food tables are streamlined versions of the original, providing incredible value, with the rugged performance you've grown to expect. We build each ServeWell® SL unit with heavy-gauge stainless steel, and engineer the body, legs, and base for strength and durability. The complete line of ServeWell® food tables is designed to eliminate the frustrations you have had with traditional food service units.

Vollrath offers the first truly innovative design in value-priced mobile serving equipment. The heart of this revolutionary line is the Hot Food Table, available in 3, 4, and 5 well configurations.

Each well will accept full-size or fractional pans to 6" (15.24 cm) deep, and can be used with standard adaptor plates and insets for serving flexibility.

FEATURES

- ☐ **Thermoset 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.
- ☐ **Wells** – Wide no-drip lips on wells keep top surface dry. Equipped with individual brass drain valves.
- ☐ Recommend using up to 4" (10.2 cm) deep food pans – standard and fractional sizes.
- ☐ 6¼" (15.875 cm) wide x 3/8" (9.5 mm) thick polyethylene NSF-approved cutting board optional.
- ☐ Mechanical guards on all controls and power switch for safety and reliability.
- ☐ 10ft. (3 meters) power cord bottom-mounted to stay out of the way.
- ☐ Standard adjustable stationary legs or optional caster set.
- ☐ Shipped knocked down.
- ☐ 38203 plugs into standard 15A household or commercial receptacle (no special wiring required).

Agency Certifications



MODELS

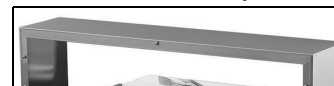
Model	Description	Model	Description
38203	480W/120V 3 Well	38215	700W/120V 5 Well
38204	480W/120V 4 Well	38217	600-800W/208-240V 3 Well
38205	480W/120V 5 Well	38218	600-800W/208-240V 4 Well
38213	700W/120V 3 Well	38219	600-800W/208-240V 5 Well
38214	700W/120V 4 Well		

PERFORMANCE CRITERIA

ServeWell® SL Hot Food Tables 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 electric unit will hold the temperature of this product above 150° F (65.6° C). The temperature will be maintained when the food product and inset are used with a standard inset cover, the proper water level is maintained in the well, and the food product is stirred regularly.

ACCESSORIES

Work/Overshelf w/o Acrylic Panel

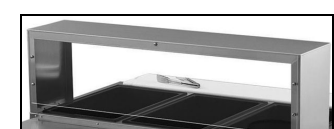


Item	Length x Height
38043	46" x 13" (117 cm x 33 cm)
38044	60¾" x 13" (154 cm x 33 cm)
38045	75½" x 13" (192 cm x 33 cm)

Double-Deck Overshelf w/o Acrylic Panel (Not pictured)

Item	Length x Width x Height
38033	46" x 10" x 26" (117 cm x 25.4 cm x 66 cm)
38034	60¾" x 10" x 26" (154 cm x 25.4 cm x 66 cm)
38035	75½" x 10" x 26" (191 cm x 25.4 cm x 66 cm)

Single Deck Cafeteria Guard



Item	Length x Height
38053	46" x 13" (117 cm x 33 cm)
38054	60¾" x 13" (154 cm x 33 cm)
38055	75½" x 13" (192 cm x 33 cm)

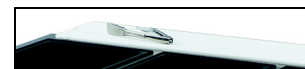
Buffet Breath Guards*



* For units only with 4 guide holes per side.

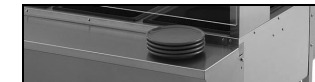
Item	Length x Width
38063	46½" x 23½" (118.1 x 59.7 cm)
38064	61¼" x 23½" (155.6 x 59.7 cm)
38065	76" x 23½" (193 x 59.7 cm)

Cutting Board



Item	Length x Width
2342901	46½" x 6¼" (118.1 x 15.875 cm)
2343101	61¼" x 6¼" (155.6 x 15.875 cm)
2343201	76" x 6¼" (193 x 15.875 cm)

Customer Side Plate Rest



Item	Length x Width
38093	42½" x 8" (107.95 x 20.32 cm)
38094	57½" x 8" (146.05 x 20.32 cm)
38095	72" x 8" (182.88 x 20.32 cm)

Caster Set



Item	Description
38099	4" (10.2 cm) swivel wheels, two with brakes

Approvals

Date:



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the Standard™

www.vollrathco.com

The Vollrath Company, L.L.C.
1236 North 18th Street
Sheboygan, WI 53081-3201
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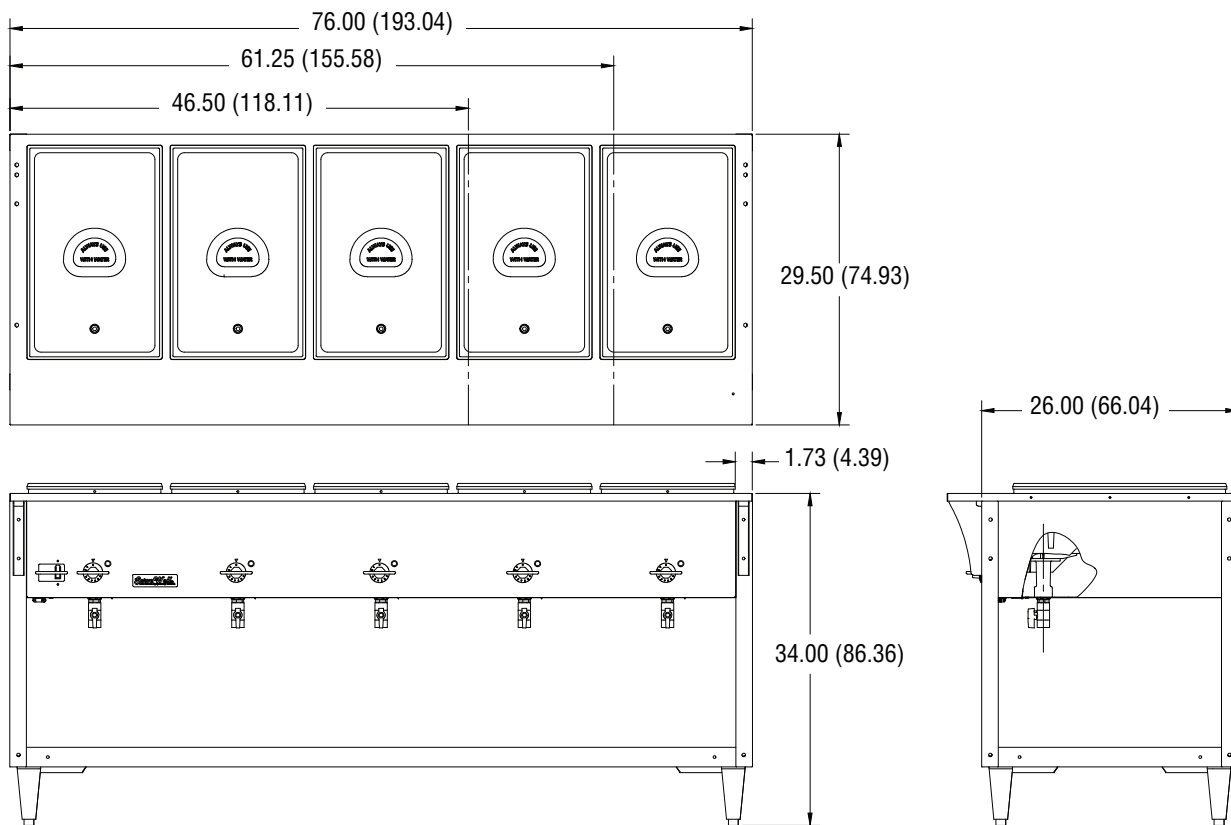
A City Discount

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SERVEWELL® SL HOT FOOD TABLE

DIMENSIONS

- Overall Dimensions:
- Dimensions shown in inches (cm).



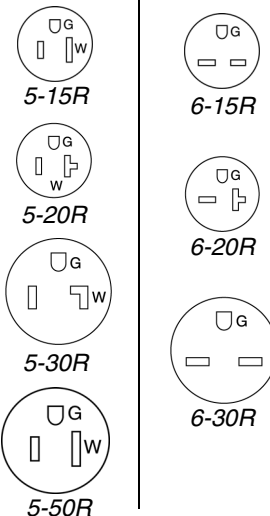
SPECIFICATIONS

Item	Description	Dimensions: IN(CM)	Volts Single Phase Only	Watts Per Well	Watts Total	Electrical Service (A)	Amps	Plug
700W/120V								
38213	3-well	46½ x 29½ x 34 (118.1 x 74.9 x 86)	120V	700	2100	30	17.5	5-30P
38214	4-well	61¼ x 29½ x 34 (155.6 x 74.9 x 86)	120V	700	2800	30	23.3	5-30P
38215	5-well	76 x 29½ x 34 (193 x 74.9 x 86)	120V	700	3500	50	29.2	5-50P
480W/120V								
38203	3-well	46½ x 29½ x 34 (118.1 x 74.9 x 86)	120V	480	1440	15	12	5-15P
38204	4-well	61¼ x 29½ x 34 (155.6 x 74.9 x 86)	120V	480	1920	20	16	5-20P
38205	5-well	76 x 29½ x 34 (193 x 74.9 x 86)	120V	480	2400	30	20	5-30P
600-800W/208-240V								
38217	3-well	46½ x 29½ x 34 (118.1 x 74.9 x 86)	208-240V	600-800	1800-2400	15	10	6-15P
38218	4-well	61¼ x 29½ x 34 (155.6 x 74.9 x 86)	208-240V	600-800	2400-3200	20	13.3	6-20P
38219	5-well	76 x 29½ x 34 (193 x 74.9 x 86)	208-240V	600-800	3000-4000	30	16.7	6-30P

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

Receptacle Configurations

120V **208-240V**



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