

VOLLRATH®

Project:

Item Number:

Quantity:

SIGNATURE SERVER® COLD FOOD STATIONS WITH STAINLESS STEEL COUNTERS



All models are NSF 2 for sanitation.

WARRANTY

All models shown come with Vollrath's standard warranty against defects in materials and workmanship. For full warranty details, please refer to vollrathfoodservice.com.

Approvals	Date

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

FEATURES & BENEFITS

- Refrigerated or non-refrigerated options provide flexibility.
- 18-gauge 400-series base, 300-series well and one-piece top are lightweight and mobile—yet very durable.
- Units utilize R290 refrigerant, which has a lower GWP (Global Warming Potential) than many previously-used refrigerants.
- Operator-side drain hose and valve create a clean aesthetic.
- Foamed-in-place inner well polyurethane insulation improves performance of cold wells.
- Sturdy 4" (10 cm) swivel casters with brakes offer stability.
- 8 ft (2.4 m) cord with plug allows placement options.

CLEARANCE AND ENVIRONMENT

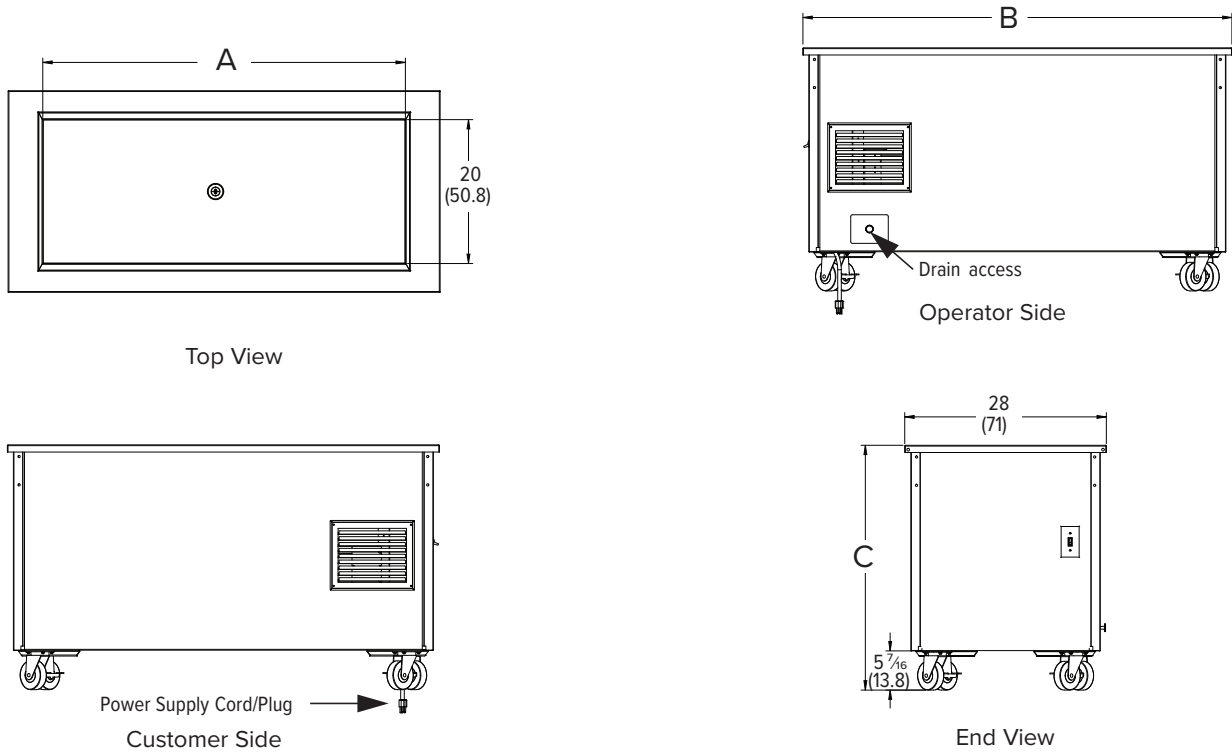
- 3" (7.6 cm) minimum clearance is required in front of vents for unobstructed airflow.
- Follow all regulations, warnings, and cautionary guidance specific to products that utilize R290 refrigerant.
- Modifying refrigeration parameters could void the warranty.
- For best performance, prevent drafts and room air currents from passing directly over the display surface.

Item		Width Inches (cm)	Height Inches (cm)																
Refrig	Non-Refrig																		
37043	37045	46 (117)	34 (86)	Plate Rest w/ Mounting Kit S Steel		Tray Slide V-rib Stainless Steel		Tray Slide Tubular Stainless Steel		End Shelf		Stationary Adjustable Legs		Bag in a Box		Storage Mod		False Bottom	
36143	36145		30 (76)	Customer Side		Customer Side		Customer Side		Operator Side		4–5"		SSteel		w/ Doors		Y	N
36245	36243		27 (69)	Plain	Textured	18 Ga	14 Ga			L	R			Galvanized		Y			
37060	37065	60 (152)	34 (86)	Operator Side		Operator Side		Operator Side		L & R		6–7"		w/ Doors				Cutting Board	
36160	36165		30 (76)	Plain	Textured	18 Ga	14 Ga							Y	N				
36260	36265		27 (69)	Base										Stainless Steel Countertop				Maple	
37070	37075	74 (188)	34 (86)	Black Laminate (Standard)				Matte Laminate, Manufacturer Color:				Wood Grain		18 Ga	14 Ga	Textured		White Poly	
36170	36175		30 (76)	Stainless Steel															
36270	36275		27 (69)	Electrical Outlet				Line Locks		Toe Kick				Please note: options in this table are available with any Item #.					
98707	98708	88 (224)	34 (86)	Wrap:	Food Word	Food Image		Bubbles		Checkerboard									

Breath Guard Options	S Steel Counter Only		Traditional		Progressive		Contemporary		Colors Available by Style		
	NSF	Standard	NSF	Standard	NSF	Standard	NSF	Standard	Progressive	Traditional	Contemporary
Classic Cafeteria, Single Shelf			N/A	N/A	N/A	N/A	N/A	N/A	Gray Hammer	Aluminum	Brushed Stainless Steel
Classic Cafeteria, Double Shelf			N/A	N/A	N/A	N/A	N/A	N/A	Chrome		
Classic Economy Buffet			N/A	N/A	N/A	N/A	N/A	N/A	Brass Powder Coat		Black 80% Gloss
Access® Adjustable			N/A	N/A	N/A	N/A	N/A	N/A	Black 80% Gloss		
									Black Hammer Semi Gloss		Brass Powder Coat
Access® Non-Adjustable			N/A	N/A	N/A	N/A	N/A	N/A	Copper Vein		Lighting
Single-Sided Buffet	N/A	N/A							White Hammer		Incandescent
Double-Sided Buffet	N/A	N/A							Silver Vein		Fluorescent
Single-Sided Buffet w/ Shelf	N/A	N/A							Black/White		LED
Double-Sided Buffet w/ Shelf	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	Other Custom Options & Ext. Warranty		
Cafeteria w/ Top Shelf	N/A	N/A							Contact a Vollrath® Representative.		
Vertical Cafeteria	N/A	N/A			N/A	N/A	N/A	N/A			

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DIMENSIONS



SPECIFICATIONS

Item		A Pan Width	B Overall Width	C Height	Base Unit V	Comp. (HP)	Peak Heat of Rej.(BTUH)	Refrig.Chg. grams	Lighting	Total Amps Non- Refrig	Total Amps Refrig	Plug & Receptacle
Non- Refrig	Refrig											
37043	37045	37 ⁵ / ₈ (95.5)	46 (117)	34 (86)	120	1/4	2800	60	Fluorescent	0.3	3.5	NEMA 5-15P & 120V NEMA 5-15R
36143	36145			30 (76)					Incandescent	1.3	3.8	
36243	36245			27 (69)					None	n/a	3.2	
37060	37065	50 ³ / ₈ (127.9)	60 (152)	34 (86)				55	Fluorescent	0.5	5.5	
36160	36165			30 (76)					Incandescent	1.3	6.0	
36260	36265			27 (69)					None	n/a	5.2	
37070	37075	63 ¹ / ₈ (160.3)	74 (188)	34 (86)	120	1/3	4800	60	Fluorescent	0.5	5.5	
36170	36175			30 (76)					Incandescent	2.0	6.0	
36270	36275			27 (69)					None	n/a	5.2	
98707	98708	75 ⁵ / ₈ (192.7)	88 (224)	34 (86)				60	Fluorescent	0.6	5.5	
n/a	n/a			30 (76)					Incandescent	2.0	6.0	
n/a	n/a			27 (69)					None	n/a	5.2	

NOTICE: Vollrath® Drop-Ins are made to order and cannot be returned. It is the responsibility of the installer to ensure cut-outs on new installations are correct, or retrofit installation dimensions match with Vollrath product dimensions. Vollrath will not guarantee that our models retrofit with specific competitive models (as competitive specifications can change without notice). We recommend countertop cut-outs be made after receipt of the Vollrath drop-in to ensure proper fit prior to cutting into countertop materials.

NOTICE: Do NOT modify the cord or plug. Modification may damage the drop-in or cause injury, and will void the warranty.

VOLLRATH®

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