



Outperform every day.™

Project:

Item Number:

Quantity:

ServeWell® SL Hot Food Table

The Vollrath Company, L.L.C.

## 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. Vollrath offers the first truly innovative design in value-priced mobile serving equipment. Each well will accept full-size or fractional pans to 6 (15.2 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 adjusts 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.
- Optional Polyethylene NSF-approved cutting board.
- Mechanical guards on all controls and power switch for safety and reliability.
- 10ft. (3 m) power cord bottom-mounted to stay out of the way.
- 20 gauge stainless steel top and undershelf, 16 gauge legs. Standard adjustable stationary legs or optional caster set.
- Shipped knocked down.

**WARRANTY:** All models shown come with Vollrath's standard warranty against defects in materials and workmanship. For full warranty details, please refer to the Vollrath Equipment and Smallwares Catalog.

### Agency Listings



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

### 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 Table 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 unit will hold the temperature of this product above 150° F (65.6° C). The temperature will be maintained best when the food product is held using pans with covers, the proper water level is maintained in the well, and the food product is stirred regularly.

### ACCESSORIES (Dimensions shown in inches (cm))

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



Item      Length x Width x Height  
38033      46 x 10 x 13 (116.8 x 25.4 x 33)

Item	Length x Width x Height	Item	Length x Width x Height
38043	46 x 10 x 13 (116.8 x 25.4 x 33)	38034	61¼ x 10 x 13 (155.6 x 25.4 x 33)
38044	61¼ x 10 x 13 (155.6 x 25.4 x 33)	38035	76 x 10 x 13 (193 x 25.4 x 33)
38045	76 x 10 x 13 (193 x 25.4 x 33)		

### Single Deck Cafeteria Guard

### Buffet Breath Guards\*



\*For units only with 4 guide holes per side.

Item	Length x Width x Height	Item	Length x Width x Height
38053	46 x 10 x 13 (116.8 x 25.4 x 33)	38063	46 x 35¾ x 23½ (116.8 x 89.8 x 59.7)
38054	61¼ x 10 x 13 (155.6 x 25.4 x 33)	38064	61¼ x 35¾ x 23½ (155.6 x 89.8 x 59.7)
38055	76 x 10 x 13 (193 x 25.4 x 33)	38065	76 x 35¾ x 23½ (193 x 89.8 x 59.7)

### Operator Side Cutting Board

### Customer Side Plate Rest



Item	Length x Width x Height	Item	Length x Width x Height
2342901	46½ x 6¼ x 1 (118.1 x 15.9 x 2.5)	38093	46 x 8 x 1 (116.8 x 20.3 x 2.5)
2343101	61¼ x 6¼ x 1 (155.6 x 15.9 x 2.5)	38094	61¼ x 8 x 1 (155.6 x 20.3 x 2.5)
2343201	76 x 6¼ x 1 (193 x 15.9 x 2.5)	38095	76 x 8 x 1 (193 x 20.3 x 2.5)

### Caster Set



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

Approvals	Date



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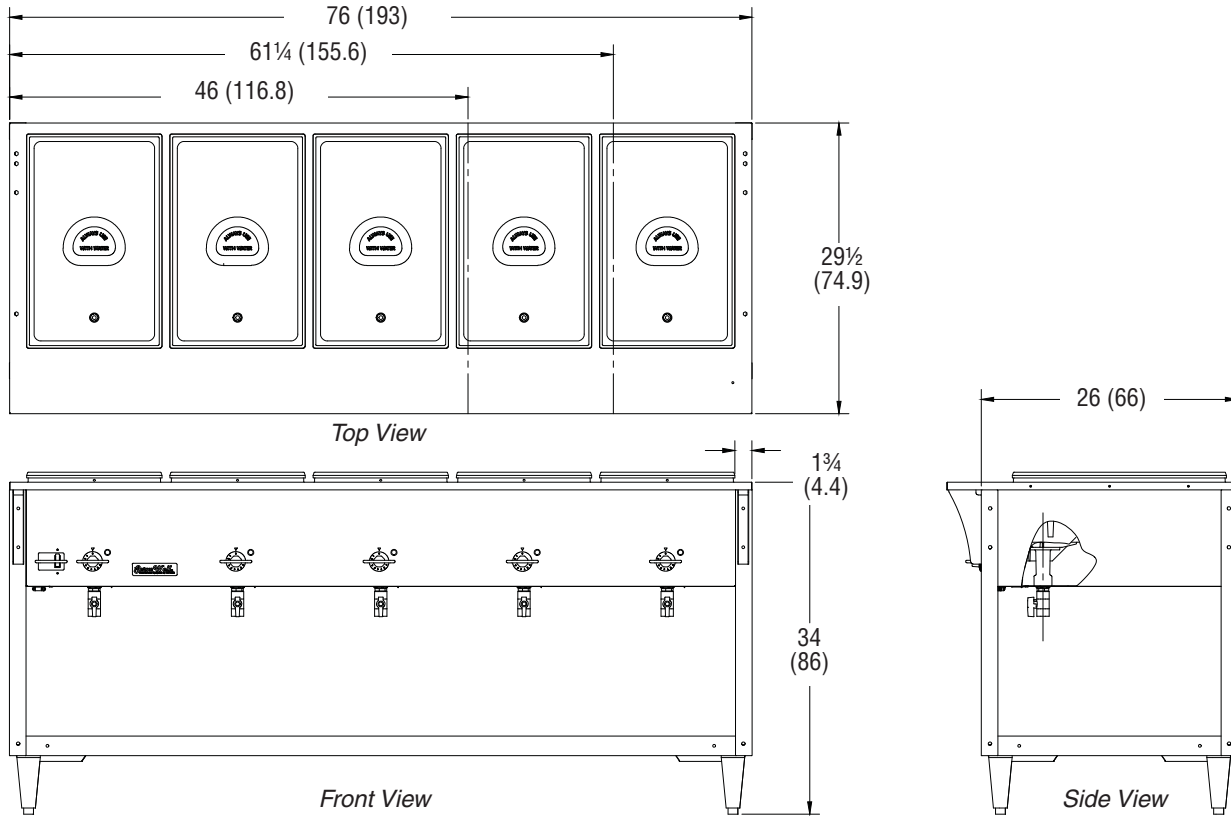
The Vollrath Company, L.L.C.  
1236 North 18th Street  
Sheboygan, WI 53081-3201 U.S.A.  
Customer Service: 800.628.0830  
Canada Customer Service: 800.695.8560  
Main Fax: 800.752.5620 or 920.459.6573

Technical Services: 800.628.0832  
Technical Services Fax: 920.459.5462

# SERVEWELL® SL HOT FOOD TABLE

## DIMENSIONS

Dimensions shown in inches (cm).

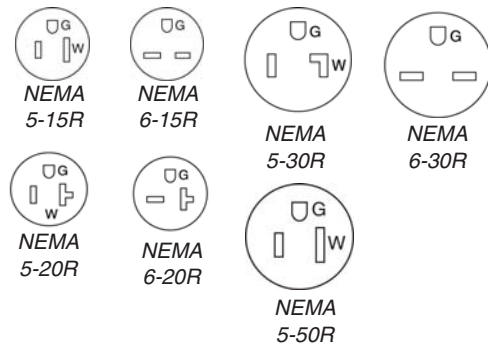


## SPECIFICATIONS

Item	Description	Volts Single Phase Only	Watts Per Well	Watts Total	Electrical Service (A)	Amps	Plug
<b>480W/120V</b>							
38203	3-well	120V	480	1440	15	12	NEMA 5-15P
38204	4-well	120V	480	1920	20	16	NEMA 5-20P
38205	5-well	120V	480	2400	30	20	NEMA 5-30P
<b>700W/120V</b>							
38213	3-well	120V	700	2100	30	17.5	NEMA 5-30P
38214	4-well	120V	700	2800	30	23.3	NEMA 5-30P
38215	5-well	120V	700	3500	50	29.2	NEMA 5-50P
<b>600-800W/208-240V</b>							
38217	3-well	208-240V	600-800	1800-2400	15	10	NEMA 6-15P
38218	4-well	208-240V	600-800	2400-3200	20	13.3	NEMA 6-20P
38219	5-well	208-240V	600-800	3000-4000	30	16.7	NEMA 6-30P

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

### Receptacles



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