WHAT IT’S LIKE TO WORK WITH VOLLRATH

When you work with Vollrath, you get a collective wisdom you won’t find most anywhere else. Engineers, designers, product managers and sales reps combining their expertise all under one roof.

It all begins with one of the smartest sales teams in the industry. They know our products and capabilities better than anyone else. And if they can’t answer your question, they have direct access to the engineers, designers and product management team that can.

We’ll take care of you.

Time constraints. Shipping issues. Freight issues. Lead time. Regional requirements. You name it. We’ve helped someone through it, and we’re ready to activate everything we know to serve you.

Product Offering

<table>
<thead>
<tr>
<th>SERIES</th>
<th>PRICE</th>
</tr>
</thead>
<tbody>
<tr>
<td>6 Series</td>
<td>“BEST”</td>
</tr>
<tr>
<td>4 Series</td>
<td>“BETTER”</td>
</tr>
<tr>
<td>2 Series</td>
<td>“GOOD”</td>
</tr>
</tbody>
</table>

FEATURES AND BENEFITS
# Vollrath Full Offering

<table>
<thead>
<tr>
<th>Serving Systems</th>
<th>2-Series</th>
<th>4-Series</th>
<th>6-Series</th>
</tr>
</thead>
<tbody>
<tr>
<td>Front-of-House</td>
<td>✓</td>
<td>✓</td>
<td>✓</td>
</tr>
<tr>
<td>Millwork and Furniture</td>
<td>-</td>
<td>✓</td>
<td>✓</td>
</tr>
<tr>
<td>Back-of-House</td>
<td>✓</td>
<td></td>
<td>✓</td>
</tr>
<tr>
<td>Drop-Ins</td>
<td>✓</td>
<td>✓</td>
<td>✓</td>
</tr>
<tr>
<td>Breath Guards</td>
<td>✓</td>
<td>✓</td>
<td>✓</td>
</tr>
<tr>
<td>Additional Components</td>
<td>✓</td>
<td>✓</td>
<td>✓</td>
</tr>
</tbody>
</table>

- ✓ existing products
- ○ new products
- □ expanded offerings

Pages:
- Front-of-House: Pages 4-19
- Millwork and Furniture: Pages 18-19
- Back-of-House: Pages 20-29
- Drop-Ins: Pages 30-31
- Breath Guards: Pages 32-33
- Additional Components: Pages 34-35
CUSTOM SOLUTIONS DON’T HAVE TO BE SCARY OR DIFFICULT OR EXPENSIVE. WITH US AS YOUR GUIDE, YOU’LL LEARN WHAT’S POSSIBLE, WHAT’S AVAILABLE AND WHAT TO EXPECT EVERY STEP OF THE WAY. WE USE OUR DEPTH OF EXPERIENCE TO ANTICIPATE AS MANY CHALLENGES AS WE CAN BEFORE THEY ARISE, ELIMINATING ANY ANXIETY OR WORRY YOU HAVE OVER THE PROCESS.
Why VOLLRATH?

No one navigates these paths better than us.

We know which obstacles you’re going to face, and we know how to help you overcome them. When you partner with us, you’ll have access to the talent and tools you’ll need to reach your end goal successfully.

We’re a one-stop shop.

Consultation, design, engineering, manufacturing, install, service. Everything you need under one roof. That’s the Vollrath advantage.

We own each step of the process. And you’ll get your custom or standard solution on time, on budget and exactly as you asked for it.

We believe the best use of our talents is to help you satisfy and delight your customers.
Fully customizable with extensive material options, 6-Series systems are designed, engineered and manufactured to meet your specific requirements. On the following pages you will learn how to start thinking about the configuration of your unit.
6-Series

Fully customizable with extensive material options, 6-Series systems are designed, engineered and manufactured to meet your specific requirements.

<table>
<thead>
<tr>
<th>CUSTOMIZATION</th>
<th>★★★★★ Custom-Fabricated</th>
</tr>
</thead>
<tbody>
<tr>
<td>WARRANTY</td>
<td>Two Year Warranty</td>
</tr>
<tr>
<td>2-year parts and limited warranty</td>
<td></td>
</tr>
<tr>
<td>COST</td>
<td>$$$</td>
</tr>
<tr>
<td>NOTABLE OPTIONS</td>
<td>Custom fabrication of canopies, complete merchandising including: signage and menu boards, integrated plate storage, backlit signage, 3-D graphics, facades and single-point electrical connection</td>
</tr>
<tr>
<td>DECOR OPTIONS</td>
<td>Hundreds of laminates, veneers, vinyl graphics, custom-matched automotive-grade paint or 3-D facades graphics</td>
</tr>
<tr>
<td>BASE CONSTRUCTION OPTIONS</td>
<td>Stainless Steel</td>
</tr>
<tr>
<td>COUNTERTOP MATERIAL OPTIONS</td>
<td>Laminate</td>
</tr>
<tr>
<td>BREATH GUARDS</td>
<td>Vollrath-branded and all other major breath guard brands, including all lighting and heating options</td>
</tr>
</tbody>
</table>

All units are made to order and cannot be returned or canceled.
How to Configure
6-SERIES

Choose Your Construction Materials

We’ll help you determine the best construction materials for your budget, function and durability needs.

- STAINLESS STEEL
- ALUMINUM COMPOSITE (ACM)
- SOLID WOOD
- WOOD COMPOSITE (WCM)

Determine Decor Color and Texture

Get the flexibility you need for a fully customized look with a wide range of material options.

- LAMINATE
- PAINT
- VINYL GRAPHICS
- UNIQUE DECOR

Define Your Countertops

Choose from a wide range of countertop options designed to fit your durability requirements and budget.

- LAMINATE
- STAINLESS STEEL
- ACRYLIC SOLID SURFACE
- MAN-MADE QUARTZ

**TREND:** Modular designs are great solutions for any location that requires flexibility including K-12 schools, convention centers, stadiums, hotels, business industry and arenas.

**TREND:** Wood is a great way to add warmth and texture to your space; consider using a faux wood decor to create the reclaimed look for a fraction of the cost.

**TREND:** Create a unique branded look for any serving system by mixing and matching multiple materials to define specific design elements or highlight certain areas.
Select Your Equipment and Breath Guards

- Induction Warmers and Ranges
- Hot, Cold and Combination Drop-Ins
- Sinks
- Display Cabinets
- Dispensing Solutions
- Breath Guards
- Heat Strips and Lights

Specify Electrical and Plumbing Needs

<table>
<thead>
<tr>
<th>Specification</th>
<th>Model</th>
</tr>
</thead>
<tbody>
<tr>
<td>Induction</td>
<td>5-15R</td>
</tr>
<tr>
<td>Hot, Cold</td>
<td>5-20R</td>
</tr>
<tr>
<td>Combination</td>
<td>6-30R</td>
</tr>
<tr>
<td>Drop-Ins</td>
<td>14-20R</td>
</tr>
</tbody>
</table>

Establish Your Merchandising

- Vinyl Graphics
- Overhead Canopies
- Custom Menus

Trend: LED lighting and digital menus can dramatically set your cart or kiosk apart. LED lighting helps food look more attractive or can be used to create a unique decor element. Digital menus make a large graphic statement and allow you to change the offering easily depending on the time of day or day of the week — giving you the ultimate in flexibility.
4-SERIES MODULAR DESIGNS HAVE SEVERAL SIZES, SHAPES AND MATERIAL OPTIONS BUT ARE NOT FULLY CUSTOMIZABLE. ON THE FOLLOWING PAGES YOU WILL LEARN WHETHER A 4-SERIES SIGNATURE SERVER HAS THE COMPONENTS TO FIT YOUR BUSINESS’S NEEDS.
4-Series

These modular designs offer size, shape and material options, but they are not fully customizable.

<table>
<thead>
<tr>
<th>CUSTOMIZATION</th>
<th>★★★★</th>
<th>Standard items with modifications</th>
</tr>
</thead>
<tbody>
<tr>
<td>WARRANTY</td>
<td>![1 YEAR WARRANTY] ![2 YEAR WARRANTY]</td>
<td>1-year parts and limited warranty (2-year optional)</td>
</tr>
<tr>
<td>COST</td>
<td>$$</td>
<td></td>
</tr>
<tr>
<td>NOTABLE OPTIONS</td>
<td>Modifications including storage, countertops with different drop-in combinations and fill faucets</td>
<td></td>
</tr>
<tr>
<td>DECOR OPTIONS</td>
<td>Vinyl graphics, hundreds of laminate options or stainless steel</td>
<td></td>
</tr>
<tr>
<td>BASE CONSTRUCTION OPTIONS</td>
<td>Stainless Steel</td>
<td></td>
</tr>
<tr>
<td>COUNTERTOP MATERIAL OPTIONS</td>
<td>Acrylic Solid Surface, Stainless Steel, Laminate</td>
<td></td>
</tr>
<tr>
<td>BREATH GUARDS</td>
<td>Available with countertop-mounted breath guards; LED, fluorescent or incandescent lighting; and heat strips</td>
<td></td>
</tr>
</tbody>
</table>
# How to Configure

## 4-SERIES

### Choose Your Base Configuration
Choose from one of our curved, rectangular or standard stainless steel unibody bases.

**CURVED BASES**
- Hot
- Cold
- Utility

**RECTANGULAR BASES**
- Hot
- Bain-Marie
- Cold
- Utility
- Beverage Counter
- Corner Station
- Entrée Cart
- Frost Top
- Cashier Station
- Tray/Flatware Cart
- Milk Station

### Determine Decor Color and Texture
Choose one of our laminate, vinyl graphics or stainless steel options.

**LAMINATE**

**VINYL GRAPHICS**

**STAINLESS STEEL**

*Not available on curved bases

Visit the following websites to select from a wide variety of laminates and textures:

formica.com  nevamar.com  pionite.com  wilsonart.com

### Define Your Countertops
Choose your countertop material – stainless steel, acrylic solid surface or laminate.

**STAINLESS STEEL**

**ACRYLIC SOLID SURFACE**

**LAMINATE**

---

*TREND:* Modular designs are great solutions for any location that requires flexibility, including K-12 schools, convention centers, stadiums, hotels, businesses, industries and arenas.

*TREND:* Create a unique branded look for any serving system by mixing and matching multiple materials to define specific design elements or highlight certain areas.
### Select Your Breath Guard

We can install any breath guard you choose.

<table>
<thead>
<tr>
<th>Breath Guard</th>
<th>Finish Choices</th>
</tr>
</thead>
<tbody>
<tr>
<td>DOUBLE-SIDED BUFFET</td>
<td></td>
</tr>
<tr>
<td>SINGLE-SIDED BUFFET WITH SHELF</td>
<td></td>
</tr>
<tr>
<td>SINGLE-SIDED BUFFET</td>
<td></td>
</tr>
<tr>
<td>CAFETERIA WITH TOP SHELF</td>
<td></td>
</tr>
<tr>
<td>VERTICAL CAFETERIA</td>
<td></td>
</tr>
<tr>
<td>ADJUSTABLE STYLE BREATH GUARDS</td>
<td></td>
</tr>
<tr>
<td>HEAT STRIPS AND LIGHTS</td>
<td></td>
</tr>
</tbody>
</table>

### Specify Electrical Needs

Specify what type of electrical system you have.

<table>
<thead>
<tr>
<th>Electrical Needs</th>
<th>5-15R</th>
<th>5-20R</th>
<th>6-15R</th>
<th>6-20R</th>
<th>14-30R</th>
</tr>
</thead>
</table>

### Add Your Accessories

Consider these accessories and add-ons for your 4-Series cart.

- PLATE RESTS
- TRAY SLIDES
- CUTTING BOARDS
- END SHELVES
- SHELF OPTIONS
- STORAGE MODULES
- STATIONARY LEGS
IF YOU DON’T NEED COMPLEX CUSTOMIZATION, WE HAVE PREDESIGNED SOLUTIONS AVAILABLE THAT WE CAN EASILY CONFIGURE TO FIT YOUR SPECIFIC NEEDS.
2-Series

Designed for the budget-conscious organization, 2-Series systems offer a choice of two sizes and seven colors.

<table>
<thead>
<tr>
<th>CUSTOMIZATION</th>
<th>★ ★ Standard items</th>
</tr>
</thead>
<tbody>
<tr>
<td>WARRANTY</td>
<td>1 YEAR WARRANTY</td>
</tr>
<tr>
<td></td>
<td>2 YEAR WARRANTY</td>
</tr>
<tr>
<td></td>
<td>1-year parts and limited warranty (2-year optional)</td>
</tr>
<tr>
<td>COST</td>
<td>$</td>
</tr>
<tr>
<td>NOTABLE OPTIONS</td>
<td>Storage, lighting, breath guards</td>
</tr>
<tr>
<td>DECOR OPTIONS</td>
<td>Seven standard colors</td>
</tr>
<tr>
<td>BASE CONSTRUCTION OPTIONS</td>
<td>Black</td>
</tr>
<tr>
<td>COUNTERTOP MATERIAL OPTIONS</td>
<td>Stainless Steel</td>
</tr>
<tr>
<td>BREATH GUARDS</td>
<td>Standard countertop-mounted buffet and cafeteria-style breath guards only</td>
</tr>
</tbody>
</table>
Choose Your Color

- GRANITE
- WALNUT WOODGRAIN
- BLACK
- CHERRY WOODGRAIN
- BRUSHED ALUMINUM

Determine Your Station Function

- HOT
- COLD
- UTILITY

Select Your Breath Guard

- BUFFET
- CAFETERIA

Select Your Storage Option

- NONE
- OPEN STORAGE
- STORAGE WITH DOOR

Determine Your Electrical Plug Specifications

### ELECTRICAL PLUG SPECIFICATIONS FOR DELUXE HOT UNITS (THERMOSET WELLS)

<table>
<thead>
<tr>
<th>Wells</th>
<th>Amps</th>
<th>120 V Without Lights</th>
<th>120 V With Lights</th>
</tr>
</thead>
<tbody>
<tr>
<td>3-well</td>
<td>12</td>
<td>5-15R</td>
<td>15</td>
</tr>
<tr>
<td>4-well</td>
<td>16</td>
<td>5-20R</td>
<td>20</td>
</tr>
<tr>
<td>208-240 V Without Lights</td>
<td>208-240 V With Lights</td>
<td>208-240 V With Lights</td>
<td></td>
</tr>
<tr>
<td>3-well</td>
<td>8.7-10</td>
<td>6-15R</td>
<td>15</td>
</tr>
<tr>
<td>4-well</td>
<td>11.5-13.3</td>
<td>6-20R</td>
<td>20</td>
</tr>
</tbody>
</table>

### ELECTRICAL PLUG SPECIFICATIONS FOR STANDARD HOT UNITS (SPILLAGE PANS)

<table>
<thead>
<tr>
<th>Wells</th>
<th>Amps</th>
<th>120 V Without Lights</th>
<th>120 V With Lights</th>
</tr>
</thead>
<tbody>
<tr>
<td>3-well</td>
<td>13.1</td>
<td>5-20R</td>
<td>20</td>
</tr>
<tr>
<td>4-well</td>
<td>17.5</td>
<td>5-30R</td>
<td>30</td>
</tr>
<tr>
<td>208-240 V Without Lights</td>
<td>208-240 V With Lights</td>
<td>208-240 V With Lights</td>
<td></td>
</tr>
<tr>
<td>3-well</td>
<td>8.8</td>
<td>6-15R</td>
<td>15</td>
</tr>
<tr>
<td>4-well</td>
<td>11.7</td>
<td>6-30R</td>
<td>30</td>
</tr>
</tbody>
</table>

### ELECTRICAL PLUG SPECIFICATIONS FOR UTILITY UNITS

<table>
<thead>
<tr>
<th>Wells</th>
<th>Amps</th>
<th>120 V Without Lights</th>
<th>120 V With Lights</th>
</tr>
</thead>
<tbody>
<tr>
<td>3-well</td>
<td>19.4</td>
<td>5-20R</td>
<td>20</td>
</tr>
<tr>
<td>4-well</td>
<td>25.8</td>
<td>5-30R</td>
<td>30</td>
</tr>
<tr>
<td>208-240 V Without Lights</td>
<td>208-240 V With Lights</td>
<td>208-240 V With Lights</td>
<td></td>
</tr>
<tr>
<td>3-well</td>
<td>13</td>
<td>14-20R</td>
<td>20</td>
</tr>
<tr>
<td>4-well</td>
<td>15.9</td>
<td>14-30R</td>
<td>20</td>
</tr>
</tbody>
</table>
Integrate

DOWNDRAFT VENT SYSTEM WITH
INDUCTION & FIRE SUPPRESSION
INTO 6-SERIES OR 4-SERIES DESIGNS

Take Your Cooking Anywhere

Elevate your guest dining experience to a whole new level with this award-winning mobile induction-cooking station. With integrated downdraft venting, fire containment and fire suppression, it sets the stage for unique, fresh, front-of-the-house cooking possibilities whenever and wherever you want them.
MILLWORK & FURNITURE

OUR STAFF COMBINES EXPERIENCE WITH INDIVIDUALIZED CUSTOMER SERVICE TO PROVIDE THE SAME SUPERIOR EXPERIENCE YOU EXPECT FROM OUR COMMERCIAL KITCHEN SERVICES. VOLLRATH MILLWORK WORKS WITH A VARIETY OF MATERIALS AND FINISHES, FROM LAMINATE AND VENEERS TO EXOTIC HARDWOODS. WE WORK WITHIN MANY DIFFERENT MARKET SEGMENTS AND WITH A VARIETY OF PRODUCTS CONSISTING OF COMMERCIAL CASEWORK, BAR TOPS, DIE WALLS, RECEPTION AREAS IS CLOSER TO MARKET SEGMENTS, PANELS AND ANY CUSTOM CABINETWORK YOU OR YOUR CUSTOMER CAN DREAM OF.

6-Series

Breathtaking design meets unrivaled craftsmanship with our 6-Series buffet furniture. No detail is overlooked when crafting these pieces — from the premium materials we select to the equipment that makes them fit within your flow. This collection is sure to elevate your operation and meet your demanding requirements. Contact us today to design your own custom piece, or read on to learn how to configure your own in five simple steps:

1. Choose Your Style
2. Choose Your Type
3. Choose Your Equipment
4. Choose Your Top
5. Choose Your Finishes

Design Styles

1. WATKINS
2. DEXTER
3. PALOMAR
4. TOBIKO
5. BARBOSA
6. CUSTOM
Furniture Types

Complete offerings include tables, buffet tables, sideboards and podiums. We have the ability to design tables with expandable and nesting features, allowing you to adjust the furniture to your display needs.

4-Series Induction Buffet Table

- Solid-maple construction, available in five finishes
- Available in 60” lengths with three induction hob stations, or 76” with four induction hob stations
- Features Vollrath® item number 5950145 induction warmers, mounted undercounter for seamless look, 5-level controls on front face of table
- Durable ceramic glass-imprinted counter – elegant black granite
- Made to order – allow six weeks lead time
- Use Miramar™ cookware and Intrigue® induction chafers for an incredible presentation
- Overall height: 34” (86.4 cm) or 36” (91.4 cm) with or without casters

AVAILABLE STANDARD STAIN FINISHES

- (0) Clear Maple
- (1) Standard Walnut
- (2) Dark Cherry
- (3) Medium Oak
- (4) Dark Red Mahogany
Back-of-House
SERVING SYSTEMS

Before it ever hits a plate, each meal begins with equal parts planning, passion and prowess, thanks to Vollrath’s line of durable back-of-house equipment. Customize your ideal back-of-house system, choosing from multiple materials, configurations and features.
Back-of-House

6-SERIES

VOLLRATH’S LINE OF DURABLE 6-SERIES SERVING SYSTEMS BRINGS RUGGED BEAUTY TO THE COMMERCIAL KITCHEN. CHEFS CAN CUSTOMIZE THEIR IDEAL BACK-OF-HOUSE SERVING SYSTEM, CHOOSING FROM HOT-FOOD STATIONS, COLD-FOOD STATIONS, PREP STATIONS, WORK COUNTERS AND SINK STATIONS. EVERYTHING IS FULLY CUSTOMIZABLE — CHOOSE YOUR PREFERRED CONFIGURATIONS AND FEATURES.
Solid Stainless Steel

An industry favorite, our heavy-gauge stainless steel offers flexibility, durability and long-term value while maintaining a clean appearance. Its major advantages include its high corrosion resistance and its ability to withstand fire and heat. As they say, if you can’t take the heat, get out of the kitchen.

Our stainless fabrication is only limited by the imagination. Some call it the “back of the house”, but the complexity of fabrication is not at the back of anything. Some items include:

- Dish Tables
- Chef Counters
- Worktables
- Mobile Carts
- Sinks
- Wall Cabinets
- Shelves
- Rack Shelves
- Prep Tables
- Drawers
- 3-Compartment Sinks
- Bains-Marie
- Work Counters
- Cabinets
- Bar Tops
- Canopies
- Footrails
- Breath Guards
- Drink Rails
- Equipment Stands
- Elevator Trims
- Escalator Claddings
- Custom Anything
Back-of-House
4-SERIES

THE VOLLRATH® 4-SERIES BACK-OF-HOUSE WORKTABLES BRING DURABILITY TO THE COMMERCIAL KITCHEN. YOU CAN CHOOSE FROM MULTIPLE PREDESIGNED CONFIGURATIONS WITH A HANDBFUL OF CUSTOMIZABLE FEATURES, SUCH AS SHELVING OR ENCLOSED CABINETS, FOR THE IDEAL BACK-OF-HOUSE SETUP.

Back of House Prep & Worktables

Choose from Worktables, Prep Tables and Enclosed Base Designs
• Standard features include:
  – All Stainless Steel Construction
  – All Welded Construction
  – Adjustable Leveling Legs
  – Cross Bracing and Support

Stainless Steel Worktables

- 36” to 144” length (12” increments)
- Optional: 4” stainless steel backsplash
- 24”, 30”, 36” depth
- Open base frame option
- Adjustable leveling legs
- Stainless steel top 14 or 16 gauge
- Stainless steel bottom shelf
Stainless Steel Prep Tables With Sink

- 30" depth
- 48", 60", 72" lengths
- Adjustable leveling legs
- 10" deep single bay integrated welded sink, choose left, right or center position
- Includes faucet

Enclosed Stainless Steel Worktables

- Optional: 4" stainless steel backsplash
- 36" to 144" length (12" increments)
- Enclosed base with stainless steel body panels
- 24", 30", 36" depths
- Stainless steel top 14 or 16 gauge
- Open storage or sliding doors (sliding doors shown)
- Stainless steel flooring
- Sliding doors on one long side
- Adjustable leveling legs

For custom designs and options, contact your Vollrath sales representative or visit vollrathfoodservice.com.
Back-of-House

2-SERIES

THE VOLLRATH® 2-SERIES SERVING SYSTEMS
OPTIMIZE YOUR BACK-OF-HOUSE FOOD PREPARATION. CHOOSE FROM HOT- AND COLD-FOOD TABLES. AVAILABLE IN MULTIPLE CONFIGURATIONS.

Hot-Food Tables

• Thermoset wells cannot pit or rust
• Use standard adapter plates and insets for serving flexibility
• Vollrath item number 38099: optional caster set 4" (10.2 cm) swivel wheels — two with brakes
• Recommended for use with up to 4" (10.2 cm) deep full- or fractional size pans; well depth is 6½"

DIRECT-CONTACT HEATING SYSTEM: NO VENTS = HIGH EFFICIENCY

With a heating element in direct contact with the water and the Vollrath exclusive thermoset fiber-reinforced resin well, little heat is lost, and the need for vents is eliminated.
Food Table Accessories

Option: buffet breath guard

Option: fixed plate rest on customer side

Note: Heat strips are not an option.

Option: caster set — 4" (10.2 cm) swivel wheels with brakes

Option: single-deck cafeteria guard (with acrylic panel)

Option: work/overshelf — single or double-deck (without acrylic panel)
Introduction to COMPONENTS

We know creating a custom design involves a lot of decisions—and it can be time-consuming to get approval from your whole team. We’ll help you through every step of the process. From a full line of drop-ins to custom refrigeration, adjustable breath guards, unique sinks, dispensers and other accessories, you can finish off your system in style.
Ask us about 6-Series custom refrigeration
Discover
DROP-INS

A SMARTER WAY TO SERVE
Whether it’s your equipment or ours, we can install it — from beer coolers and display cases to popcorn machines and soup warmers. And because we’re a single-source manufacturer, we can help you find the equipment you can trust. Below is just some of the equipment we design and manufacture.

INDUCTION DROP-INS
Induction drop-ins heat food quickly and keep it hot without water. There’s no filling, no refilling and no scaling. They start up immediately and allow you to set a precise temperature or choose a power level. No water, no steam, no drain, no hassle.

HOT DROP-INS
Available in a wide range of container sizes and shapes, our hot drop-ins maintain the freshness and quality of the food.

COLD DROP-INS
Available in a wide range of container sizes and shapes, our cold drop-ins maintain the freshness and quality of the food with even and consistent cooling across the well.

HEATED SHELVES
Flush-Mount heated shelf drop-ins are ideal for grab-n-go hot-food self-serve food operations and for buffets.

INDUCTION SOUP WELLS
These versatile, powerful units promise exceptional heating, delicious results and 90 percent energy efficiency in a sleek, compact package.
COMBINATION HOT/COLD DROP-INS

Available in a wide range of container sizes and shapes, our hot/cold drop-in wells can change from a cold salad bar to a hot buffet — or a combination — with the flip of a switch.

INDUCTION WARMERS & RANGES

With options for light-use/warming, as well as heavy-duty use, our drop-in induction ranges offer precise dial control. Their streamlined appearance can enhance your serving equipment’s look while adding convenient functionality.

DISPLAY CASES

From self-service to drop-in, well-merchandised food sells better. Give your foods the attention they deserve while keeping them at the right temperature with our display cases and cabinets. They feature digitally controlled thermostats and dual fans to ensure even temperature control. Available in both self-serve and operator-serve styles.
AN ARTFUL COMBINATION OF FORM, FUNCTION AND FOOD PRESENTATION

The Vollrath line of breath guards effectively provides a stylish barrier between the customer and the prepared food in order to prevent potential contamination and to maintain a healthy environment for both customers and the foodservice staff.

The traditional, contemporary, progressive and low-profile breath guards come with optional accessories such as lights, Vollrath® Cayenne® heat strips and heat strips with lights to help provide an assortment of solutions to the foodservice professional creating a buffet presentation.

ADJUSTABLE

VELOCity™ (RS-SERIES) BREAHT GUARDS

MOmentum™ (QS-SERIES) BREAHT GUARDS

FIXED

CONTEMPORARY BREAHT GUARDS

TRAditional BREAHT GUARDS

PROGRESSIVE BREAHT GUARDS
The Velocity breath guard is a simple push-button mechanism allowing one person to raise and lower a moveable tempered glass panel to full-serve, self-serve or cleaning positions. The Velocity adjustable breath guard incorporates features to help control rotation of the tempered glass panels, allowing for a single-finger operation. The angled positions are preset to NSF regulations that eliminate measuring. No need to dismantle to adjust or clean, allowing for quick turnarounds for different serving situations.

All Velocity adjustable breath guards are made in the USA and are made entirely from stainless steel. Individual spec sheets are available that show options and design configurations.
## ADDITIONAL COMPONENTS

<table>
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<tr>
<th>Component</th>
<th>Description</th>
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<tr>
<td><strong>LOW-PROFILE HEAT STRIPS</strong></td>
<td>The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures.</td>
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<tr>
<td><strong>CAYENNE® LIGHT STRIPS</strong></td>
<td>Keep meals looking their best. Illuminate your food with the flexibility and functionality of Vollrath® light strips.</td>
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<tr>
<td><strong>SINKS</strong></td>
<td>Constructed of 20- or 22-gauge stainless steel, our sinks are built to withstand the tough demands of your kitchen.</td>
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<tr>
<td><strong>LID AND CUP DISPENSERS</strong></td>
<td>Maximize limited space and keep operations tidy at busy self-serve stations with the Lidsaver® 2 dispenser and a full line of other dispensers including those for straws, condiments, tissues, napkins and more.</td>
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<tr>
<td><strong>FLUSH-MOUNT DISPENSERS AND ORGANIZERS</strong></td>
<td>Our line of flush-mount dispensers and organizers saves valuable space, offers a wide range of thoughtfully designed products and promises an outstanding customer experience.</td>
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