All together now—
WE’VE REBRANDED

We’ve come a long way since 1874, growing organically and through acquisition. But, in 2020, it is time to pull it all together under the Vollrath™ brand and lay out your full package supplier for serving systems and components. Combining Affordable Portable,™ ServeWell,® Signature Server® and V-Class™ serving systems, as well as our products from Corsair® and Albers, we introduce Vollrath Serving Systems & Components.

WE’VE GOT YOU COVERED
We maintain a single level of quality regardless of the feature set or price point you’re looking for. To help you match your needs with our product offering we’ve created a simple Good-Better-Best line logic:

**Product Offering**

<table>
<thead>
<tr>
<th>PRICE</th>
<th>FEATURES AND BENEFITS</th>
</tr>
</thead>
<tbody>
<tr>
<td>2</td>
<td>Series “GOOD”</td>
</tr>
<tr>
<td>4</td>
<td>Series “BETTER”</td>
</tr>
<tr>
<td>6</td>
<td>Series “BEST”</td>
</tr>
</tbody>
</table>
# Vollrath Full Offering

<table>
<thead>
<tr>
<th>Component</th>
<th>2-Series</th>
<th>4-Series</th>
<th>6-Series</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Serving Systems</strong></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Front of House (Pages 4-19)</td>
<td>✓</td>
<td>✓</td>
<td>✓</td>
</tr>
<tr>
<td>Back of House (Pages 20-25)</td>
<td>✓</td>
<td>-</td>
<td>✓</td>
</tr>
<tr>
<td>Delivery (Pages 26-27)</td>
<td>-</td>
<td>✓</td>
<td>✓</td>
</tr>
<tr>
<td>Millwork and Furniture (Pages 18-19)</td>
<td>-</td>
<td>✓</td>
<td>✓</td>
</tr>
<tr>
<td><strong>Components</strong></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Drop-ins (Pages 30-31)</td>
<td>✓</td>
<td>✓</td>
<td>✓</td>
</tr>
<tr>
<td>Breath Guards (Pages 32-33)</td>
<td>✓</td>
<td>✓</td>
<td>✓</td>
</tr>
<tr>
<td>Heating and Lighting (Pages 34-35)</td>
<td>-</td>
<td>✓</td>
<td>✓</td>
</tr>
<tr>
<td>Sinks, Dispensers and More (Pages 34-35)</td>
<td>✓</td>
<td>✓</td>
<td>-</td>
</tr>
</tbody>
</table>

- ✓ existing products
- ○ new products
- ☐ expanded offerings
Creating a custom serving system design is a time-consuming, collaborative process. Fortunately, Vollrath has the experience and expertise to guide you through every step of it.
Why VOLLRATH?

With 140 years of experience in foodservice, over 30 specifically in serving systems, and with control over all phases of the process, Vollrath understands that each decision you make—from how you’ll brand your equipment to which countertop color you prefer—is important. That’s why we begin by listening to your goals, your budget and your preferences.

Our dedicated team of designers, engineers and fabricators will work closely with you throughout the process to explore all your options and create a solution that’s uniquely yours. From encasing display cases in kiosks to building soup warmers right into serving lines, we’ve done it all. And we love a challenge.

When you choose Vollrath, you can rest assured knowing we’ll be there every step of the way. Our team collaborates continually with our manufacturing facilities, so we’re able to provide real-time updates and feedback whenever you ask.
Front of House

6-SERIES

Formerly known as Albers®, V-Class,™ and Corsair®

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>2-year parts and labor warranty</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>
</tbody>
</table>

<table>
<thead>
<tr>
<th>BASE CONSTRUCTION OPTIONS</th>
<th>Stainless Steel</th>
<th>Aluminum Composite</th>
<th>Solid Wood</th>
<th>Wood Composite</th>
</tr>
</thead>
<tbody>
<tr>
<td>COUNTERTOP MATERIAL OPTIONS</td>
<td>Laminate</td>
<td>Stainless Steel</td>
<td>Acrylic Solid Surface</td>
<td>Man-Made Quartz</td>
</tr>
<tr>
<td>BREATH GUARDS</td>
<td>Vollrath-branded and all other major breath guard brands, including all lighting and heating options</td>
<td></td>
<td></td>
<td></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.

<table>
<thead>
<tr>
<th>Material</th>
<th>Image</th>
</tr>
</thead>
<tbody>
<tr>
<td>Stainless Steel</td>
<td><img src="image1" alt="Stainless Steel" /></td>
</tr>
<tr>
<td>Aluminum Composite (ACM)</td>
<td><img src="image2" alt="Aluminum Composite" /></td>
</tr>
<tr>
<td>Solid Wood</td>
<td><img src="image3" alt="Solid Wood" /></td>
</tr>
<tr>
<td>Wood Composite (WCM)</td>
<td><img src="image4" alt="Wood Composite" /></td>
</tr>
</tbody>
</table>

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

### Determine Decor Color and Texture

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

<table>
<thead>
<tr>
<th>Material</th>
<th>Image</th>
</tr>
</thead>
<tbody>
<tr>
<td>Laminate</td>
<td><img src="image5" alt="Laminate" /></td>
</tr>
<tr>
<td>Paint</td>
<td><img src="image6" alt="Paint" /></td>
</tr>
<tr>
<td>Vinyl Graphics</td>
<td><img src="image7" alt="Vinyl Graphics" /></td>
</tr>
<tr>
<td>Unique Decor</td>
<td><img src="image8" alt="Unique Decor" /></td>
</tr>
</tbody>
</table>

### Define Your Countertops

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

<table>
<thead>
<tr>
<th>Material</th>
<th>Image</th>
</tr>
</thead>
<tbody>
<tr>
<td>Laminate</td>
<td><img src="image5" alt="Laminate" /></td>
</tr>
<tr>
<td>Stainless Steel</td>
<td><img src="image2" alt="Stainless Steel" /></td>
</tr>
<tr>
<td>Acrylic Solid Surface</td>
<td><img src="image9" alt="Acrylic Solid Surface" /></td>
</tr>
<tr>
<td>Man-Made Quartz</td>
<td><img src="image10" alt="Man-Made Quartz" /></td>
</tr>
</tbody>
</table>

**TREND:** Wood is a great way to add warmth and texture to your space; consider using a faux wood décor 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

Whether it’s your equipment or ours, we can install it.

Specify Electrical and Plumbing Needs

Specify what electrical you have on site and if there will be any self-contained plumbing needs.

Establish Your Merchandising

Extend your brand with menus, overhead canopies and custom graphics.

**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 easily change the offering 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>★★★★★ Standard items with modifications</th>
</tr>
</thead>
<tbody>
<tr>
<td>WARRANTY</td>
<td><img src="image" alt="WARRANTY" /> 1-year parts and labor warranty (2-year optional)</td>
</tr>
<tr>
<td>COST</td>
<td>$$</td>
</tr>
<tr>
<td>NOTABLE OPTIONS</td>
<td>Modifications including storage, countertops with different drop-in combinations and fill faucets</td>
</tr>
<tr>
<td>DECOR OPTIONS</td>
<td>Vinyl graphics, hundreds of laminate options or stainless steel</td>
</tr>
<tr>
<td>BASE CONSTRUCTION OPTIONS</td>
<td>Stainless Steel, Solid Wood</td>
</tr>
<tr>
<td>COUNTERTOP MATERIAL OPTIONS</td>
<td>Acrylic Solid Surface, Stainless Steel, Laminate</td>
</tr>
<tr>
<td>BREATH GUARDS</td>
<td>Available with countertop-mounted breath guards; LED, fluorescent, or incandescent lighting; and heat strips</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.

<table>
<thead>
<tr>
<th>CURVED BASES</th>
<th>RECTANGULAR BASES</th>
</tr>
</thead>
<tbody>
<tr>
<td>- Hot</td>
<td>- Hot</td>
</tr>
<tr>
<td>- Cold</td>
<td>- Bain-Marie</td>
</tr>
<tr>
<td>- Utility</td>
<td>- Cold</td>
</tr>
<tr>
<td></td>
<td>- Utility</td>
</tr>
<tr>
<td></td>
<td>- Beverage Counter</td>
</tr>
<tr>
<td></td>
<td>- Corner Station</td>
</tr>
<tr>
<td></td>
<td>- Entrée Cart</td>
</tr>
<tr>
<td></td>
<td>- Frost Top</td>
</tr>
<tr>
<td></td>
<td>- Cashier Station</td>
</tr>
<tr>
<td></td>
<td>- Tray/Flatware Cart</td>
</tr>
<tr>
<td></td>
<td>- Milk Station</td>
</tr>
</tbody>
</table>

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

<table>
<thead>
<tr>
<th>LAMINATE</th>
<th>VINYL GRAPHICS</th>
<th>STAINLESS STEEL*</th>
</tr>
</thead>
</table>

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

<table>
<thead>
<tr>
<th>STAINLESS STEEL</th>
<th>ACRYLIC SOLID SURFACE</th>
<th>LAMINATE</th>
</tr>
</thead>
</table>

*Trend: Modular designs are great solutions for any location that requires flexibility, including K-12 schools, convention centers, stadiums, hotels, Business and Industry, 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.

Visit the following websites to select from a wide variety of laminates and textures:
formica.com  nevamar.com  pionite.com  wilsonart.com
### Select Your Breath Guard

We can install any breath guard you choose.

- **DOUBLE-SIDED BUFFET**
- **SINGLE-SIDED BUFFET WITH SHELF**
- **SINGLE-SIDED BUFFET**
- **CAFETERIA WITH TOP SHELF**
- **VERTICAL CAFETERIA**
- **ADJUSTABLE STYLE BREATH GUARDS**
- **HEAT STRIPS AND LIGHTS**

### Specify Electrical Needs

Specify what type of electrical system you have.

- **5-15R**
- **6-15R**
- **6-20R**
- **6-30R**
- **14-30R**

### 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**
Front of House

2-SERIES

Formerly known as Affordable Portable™

THE 2-SERIES SYSTEM IS DESIGNED FOR THE BUDGET-CONSCIOUS ORGANIZATION. WHAT IS LACKING IN CUSTOMIZATION IS MADE UP FOR IN FUNCTIONALITY—WITH THE 2-SERIES YOU CAN CHOOSE WITH CONFIDENCE THAT YOUR HOT, COLD OR UTILITY STATION WILL DELIVER.
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>WARRANT</td>
<td><img src="#" alt="1 YEAR WARRANTY" /> <img src="#" alt="2 YEAR WARRANTY" /> 1-year parts and labor 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>Vinyl-Clad, Carbon Steel</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
- AMERICAN NATURAL
- WHITE

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>AMPS</th>
<th>RECEPTACLE</th>
<th>ELECTRICAL SERVICE (A)</th>
</tr>
</thead>
<tbody>
<tr>
<td>3-well</td>
<td>12</td>
<td>5-15R</td>
</tr>
<tr>
<td>4-well</td>
<td>16</td>
<td>5-20R</td>
</tr>
<tr>
<td>208-240V WITHOUT LIGHTS</td>
<td></td>
<td></td>
</tr>
<tr>
<td>3-well</td>
<td>8.7 - 10</td>
<td>6-15R</td>
</tr>
<tr>
<td>4-well</td>
<td>11.5 - 13.3</td>
<td>6-20R</td>
</tr>
</tbody>
</table>

For 120 V WITH LIGHTS:

<table>
<thead>
<tr>
<th>AMPS</th>
<th>RECEPTACLE</th>
<th>ELECTRICAL SERVICE (A)</th>
</tr>
</thead>
<tbody>
<tr>
<td>3-well</td>
<td>16.3</td>
<td>5-20R</td>
</tr>
<tr>
<td>4-well</td>
<td>24.3</td>
<td>5-50R</td>
</tr>
</tbody>
</table>

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

<table>
<thead>
<tr>
<th>AMPS</th>
<th>RECEPTACLE</th>
<th>ELECTRICAL SERVICE (A)</th>
</tr>
</thead>
<tbody>
<tr>
<td>3-well</td>
<td>13.1</td>
<td>5-20R</td>
</tr>
<tr>
<td>4-well</td>
<td>17.5</td>
<td>5-30R</td>
</tr>
</tbody>
</table>

For 208-240V WITHOUT LIGHTS:

<table>
<thead>
<tr>
<th>AMPS</th>
<th>RECEPTACLE</th>
<th>ELECTRICAL SERVICE (A)</th>
</tr>
</thead>
<tbody>
<tr>
<td>3-well</td>
<td>12.9 - 14.2</td>
<td>6-15R</td>
</tr>
<tr>
<td>4-well</td>
<td>15.9 - 16.3</td>
<td>6-30R</td>
</tr>
</tbody>
</table>

For 208-240V WITH LIGHTS:

<table>
<thead>
<tr>
<th>AMPS</th>
<th>RECEPTACLE</th>
<th>ELECTRICAL SERVICE (A)</th>
</tr>
</thead>
<tbody>
<tr>
<td>3-well</td>
<td>19.4</td>
<td>5-50R</td>
</tr>
<tr>
<td>4-well</td>
<td>25.8</td>
<td>5-50R</td>
</tr>
</tbody>
</table>

For 120 V WITHOUT LIGHTS:

<table>
<thead>
<tr>
<th>AMPS</th>
<th>RECEPTACLE</th>
<th>ELECTRICAL SERVICE (A)</th>
</tr>
</thead>
<tbody>
<tr>
<td>3-well</td>
<td>19</td>
<td>5-15R</td>
</tr>
<tr>
<td>4-well</td>
<td>15.9</td>
<td>6-20R</td>
</tr>
</tbody>
</table>
17 mm Tempered glass breath guard, available in 18" or 22" heights, provides a clear view of demo cooking.

Stainless steel top shelf and housing.

Integrated ANSUL fire suppression with fire containment food guard.

Stainless steel grease filter vents.

Particulate filters at counter level (located under grease filters).

Available with one or two induction ranges (One range ships with cutting board on countertop).

Fire suppression manual override.

customer- and -operator side accessories (plate rests, cutting boards and tray slides).

Casters and adjustable legs.

ANSUL container and system component storage.

Individual induction range controls.

Stainless steel base construction.

Removable stainless steel toe kick available on V-Class models.

Main power and system switches.

Various countertop types: laminate, stainless steel, acrylic solid surface or quartz to fit your design.

Laminate or stainless steel base finish.
Front of House
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, 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

1. Design Styles

WATKINS
DEXTER
PALOMAR

TOBIKO
BARBOSA
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

- 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 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

Induction Buffet Table

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.
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
- Work Tables
- Mobile Carts
- Sinks
- Wall Cabinets
- Shelves
- Rack Shelves
- Prep Tables
- Drawers
- 3-Compartment Sink
- Bain-Marie
- Work Counters
- Cabinets
- Bar Tops
- Canopies
- Footrails
- Breath Guards
- Drink Rails
- Equipment Stands
- Elevator Trim
- Escalator Cladding
- Custom Anything
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
- 38099: optional caster set has four 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 6¼”

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.

- Dome elements transfer energy directly into water bath, eliminating the need for spillage pans
- Four guide holes per side for breath guard attachment
- Equipped with standard 480W, 700W or 800W elements
- Each well is equipped with a brass drain valve
- 7½”-wide plate shelf with 8”-wide cutting board standard on hot food unit
- Stainless steel construction includes legs and undershelf
- Thermostatic controls
- Standard adjustable stationary legs or optional caster set
- Low-water-indicator light eliminates guesswork
Cold-Food Tables

- Stainless steel body, shelf and legs
- Stainless steel 6" (15.2 - cm) ice well with drain
- Accommodates full- and fractional-size steam table pans

Food Table Accessories

Option: buffet breath guard

Option: fixed plate rest on customer side

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

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

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

Note: Heat strips are not an option
Delivery

6-SERIES

BRING ORDER AND EFFICIENCY TO YOUR FOOD DELIVERY OPERATION WITH VOLLRATH DELIVERY WORK CENTERS. THESE INNOVATIVE WORK SPACES CAN BE UNIQUELY CUSTOMIZED TO FIT YOUR EXACT NEEDS, PROVIDING A PROFICIENT BACK-OF-HOUSE WORK SPACE THAT Keeps YOUR DELIVERY BUSINESS RUNNING SMOOTHLY AND YOUR CUSTOMERS HAPPY.
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VOLLRATH DELIVERY CENTERS BRING ORDER AND EFFICIENCY TO YOUR FOOD DELIVERY OPERATION. THESE INNOVATIVE WORK SPACES CAN BE CUSTOMIZED TO YOUR SPECIFIC NEEDS WITH ADJUSTABLE SHELVING AND A RANGE OF STORAGE OPTIONS. THEY PROVIDE A PROFICIENT BACK-OF-HOUSE WORK SPACE THAT KEEPS YOUR DELIVERY BUSINESS RUNNING SMOOTHLY AND YOUR CUSTOMERS HAPPY.

<table>
<thead>
<tr>
<th>Feature</th>
<th>Description</th>
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<tbody>
<tr>
<td>BATTERY STORAGE AND CHARGING</td>
<td>Modular battery storage and charging area offers clutter-free convenience</td>
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<tr>
<td>LIGHTING AND IN-FRAME ELECTRICAL CONDUIT</td>
<td>Energy-efficient LED lighting lights up your tasks</td>
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<tr>
<td>ADJUSTABLE SHELVING</td>
<td>Durable shelves lock securely into place and can be easily adjusted</td>
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<tr>
<td>FLEXIBLE STORAGE</td>
<td>Ample storage keeps delivery items organized and accessible</td>
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<td>CHECK RAIL</td>
<td>Check rail ensures order tickets stay securely in one place</td>
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<tr>
<td>MONITOR MOUNT AND WIRING</td>
<td>Monitor mounts securely for easy digital display with cords neatly concealed in frame</td>
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<tr>
<td>HEAT STRIPS</td>
<td>Heat strips can be installed to keep food warm</td>
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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.
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 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.
Explore

BREATH GUARDS

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 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’s 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) 
BREATH GUARDS

MOMENTUM™ (QS-SERIES) 
BREATH GUARDS

LOW-PROFILE HINGED 
BREATH GUARDS

FIXED

CONTEMPORARY 
BREATH GUARDS

TRADITIONAL 
BREATH GUARDS

PROGRESSIVE 
BREATH 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 again allowing for a single finger operation. The angled positions are pre-set 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.

6-Series
Velocity™ Adjustable Breath Guard

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 again allowing for a single finger operation. The angled positions are pre-set to NSF regulations that eliminate measuring. No need to dismantle to adjust or clean, allowing for quick turnarounds for different serving situations.

Preset NSF Position Marker, No Measuring
Discover

ADDITIONAL COMPONENTS

CAYENNE® HARD-WIRED HEAT STRIPS
Keep meals tasting their best. Warm your food with the flexibility and functionality of Vollrath heat strips. Unique heating design offers greater and more even heat dispersion for more effective warming.

CAYENNE LIGHT STRIPS
Keep meals looking their best. Illuminate your food with the flexibility and functionality of Vollrath light strips.

SINKS
Constructed of 20- or 22-gauge stainless steel, our sinks are built to withstand the tough demands of your kitchen.

LID AND CUP DISPENSERS
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.