

SIGNATURE SERVER® HOT AND COLD FOOD STATIONS WITH STAINLESS STEEL COUNTERS



This product meets NSF7 performance testing for open-top, refrigerated buffet units.

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

- 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.
- Recessed wells minimize ambient air impact.
- 1" (2.5 cm) standard, integral drain speeds up tear-down.
- Refrigeration coils surround recessed sides and well.
- Foamed-in-place inner well polyurethane insulation improves efficiency and performance.
- Sturdy 4" (10cm) swivel casters with brakes offer stability.
- 8 ft (2.4 m) cord with plug allows placement options.

CLEARANCE AND ENVIRONMENT

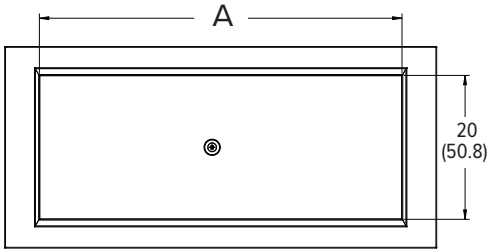
- 3" (7.6 cm) minimum clearance is required in front of vents.
- Follow all regulations, warnings, and cautionary guidance specific to products that utilize R290 refrigerant.
- Use in ambient temperatures warmer than 86 °F (30 °C). will take the unit out of NSF compliance.
- Modifying refrigeration parameters could void the warranty.
- For best performance, prevent drafts and room air currents from disturbing the cold air curtain immediately above the food pans.

ITEM	WIDTH Inches (cm)	HEIGHT Inches (cm)
37046	46 (117)	34 (86)
36146		30 (76)
37066	60 (152)	34 (86)
36166		30 (76)
37076	74 (188)	34 (86)
36176		30 (76)

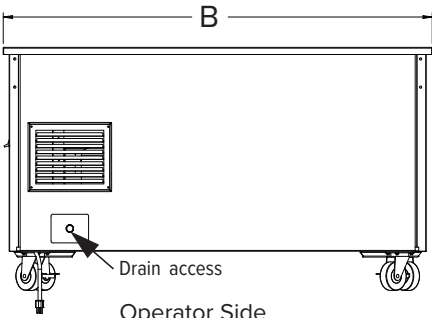
Plate Rest w/ Mounting Kit S Steel		Tray Slide V-rib Stainless Steel		Tray Slide Tubular Stainless Steel	End Shelf		Stationary Adjustable Legs		Bag in a Box		Storage Mod		False Bottom	
Customer Side		Customer Side		Customer Side	Operator Side		4–5"		SSteel		w/ Doors		Y	N
Plain	Textured	18 Ga	14 Ga		L	R			Galvanized		Y	N		
Operator Side		Operator Side		Operator Side	L & R		6–7"		w/ Doors				Cutting Board	
Plain	Textured	18 Ga	14 Ga						Y	N				
Base									Stainless Steel Countertop			Maple		
Black Laminate (Standard)				Matte Laminate, Manufacturer Color:				Wood Grain		18 Ga	14 Ga	Textured	White Poly	
Stainless Steel														
Electrical Outlet				Line Locks		Toe Kick			Please note: options in this table are available with any Item #.					
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		
			N/A	N/A	N/A	N/A	N/A	N/A	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			

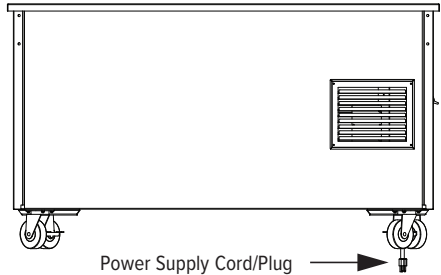
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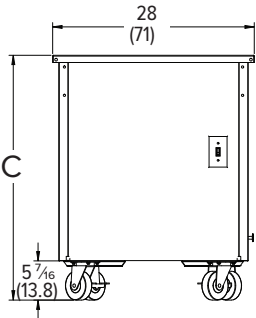
Top View



Operator Side




Power Supply Cord/Plug
Customer Side



End View

SPECIFICATIONS

Item	A Pan Width	B Overall Width	C Height	Base Unit V	Comp. (HP)	Peak Heat of Rej.(BTUH)	Refrig.Chg. oz	Lighting	Total Amps	Plug & Receptacle	
37046	37 ⁵ / ₈ (95.5)	46 (117)	34 (86)	120	1/4	2800	6	Flourescent	3.9	NEMA 5-15P & 120V NEMA 5-15R 	
36146			30 (76)					Incandescent	4.2		
		None	3.6								
37066	50 ³ / ₈ (127.9)	60 (152)	34 (86)				7	Flourescent	7.4		
36166			30 (76)					Incandescent	7.9		
								None	7.1		
37076	60 ¹ / ₈ (160.3)	74 (188)	1/3		4800			Flourescent	7.4		
36176									Incandescent		7.9
									None		7.1

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.



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