

# Hot Food Tables\*

- Thermoset wells cannot pit or rust
- Use standard adaptor 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"



ITEM #	DESCRIPTION	DIMENSIONS: IN (CM)	VOLTS**	WATTS PER WELL	WATTS TOTAL	ELECTRICAL SERVICE (A)	AMPS	PLUG
<b>700W/120V</b>								
38102	2-well hot food table	32 x 32 x 34 (81.3 x 81 x 86)	120V	700	1400	15	11.7	5-15P
38103	3-well hot food table	46 x 32 x 34 (116.8 x 81 x 86)	120V	700	2100	30	17.5	5-30P
38104	4-well hot food table	61¼ x 32 x 34 (155.6 x 81 x 86)	120V	700	2800	30	23.3	5-30P
38105	5-well hot food table	76 x 32 x 34 (193 x 81 x 86)	120V	700	3500	50	29.2	5-50P
<b>480W/120V</b>								
38002	2-well hot food table	32 x 32 x 34 (81.3 x 81 x 86)	120V	480	960	15	8	5-15P
38003	3-well hot food table	46 x 32 x 34 (116.8 x 81 x 86)	120V	480	1440	15	12	5-15P
38004	4-well hot food table	61¼ x 32 x 34 (155.6 x 81 x 86)	120V	480	1920	20	16	5-20P
38005	5-well hot food table	76 x 32 x 34 (193 x 81 x 86)	120V	480	2400	30	20	5-30P
<b>600-800W/208-240V</b>								
38116	2-well hot food table	32 x 32 x 34 (81.3 x 81 x 86)	208-240V	600-800	1200-1600	15	6.7	6-15P
38117	3-well hot food table	46 x 32 x 34 (116.8 x 81 x 86)	208-240V	600-800	1800-2400	15	10	6-15P
38118	4-well hot food table	61¼ x 32 x 34 (155.6 x 81 x 86)	208-240V	600-800	2400-3200	20	13.3	6-20P
38119	5-well hot food table	76 x 32 x 34 (193 x 81 x 86)	208-240V	600-800	3000-4000	30	16.6	6-30P

\*Dedicated circuit may be required for higher currents \*\*Single phase only Note: ServeWell® Hot Food Table orders cannot be canceled or returned

With a heating element in direct contact with the water and Vollrath's 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

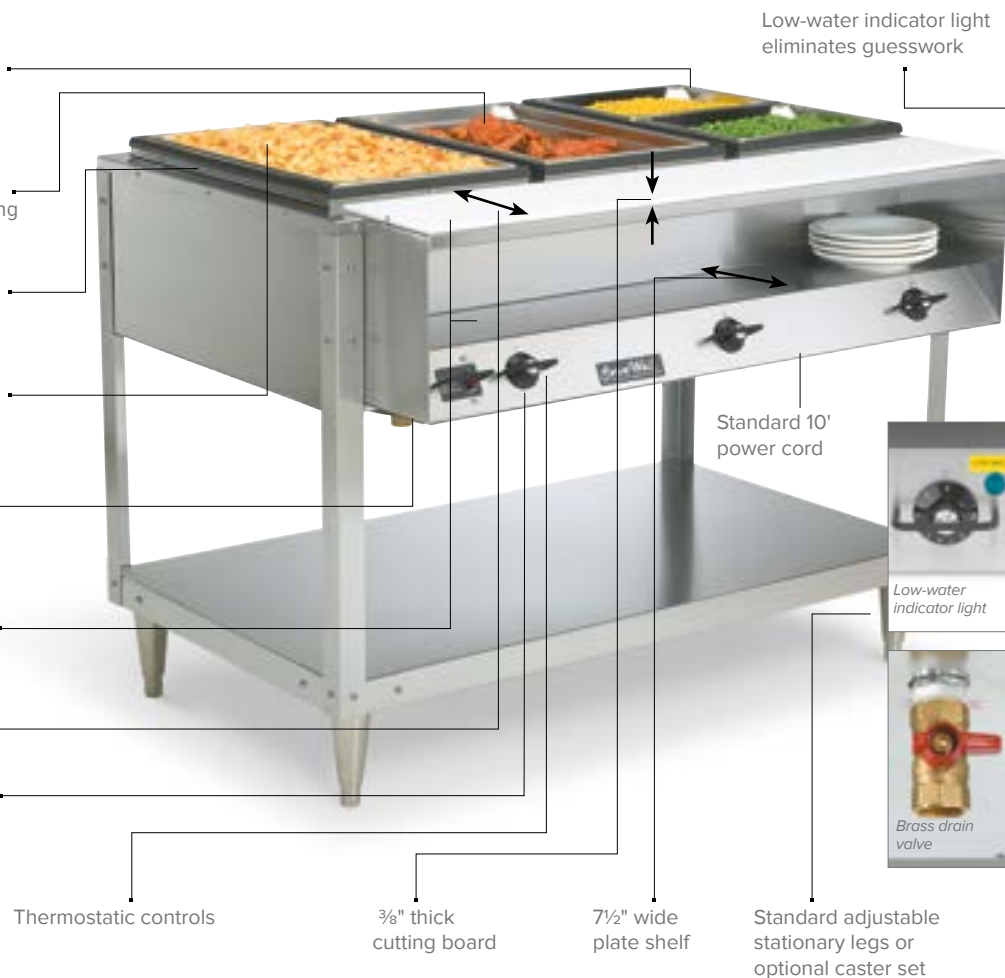
Equipped with standard 480W, 700W, or 800W elements

Each well is equipped with a brass drain valve

Plate shelf and cutting board standard on hot food unit

8" wide cutting board

Stainless steel construction includes legs and undershelf





Outperform every day.™

**Project:**

**Item Number:**

**Quantity:**

Cayenne® Model 1001 Warmers

The Vollrath Company, L.L.C.

## CAYENNE® MODEL 1001 WARMERS



### DESCRIPTION

Cayenne® Model 1001 Warmers are designed to attractively display and maintain the serving temperature of your prepared foods with less energy than a traditional warmer.

### PERFORMANCE CRITERIA

Cayenne® Model 1001 Warmers 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.

### AGENCY LISTINGS



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

### MODELS

Item No	Model No	Description
71001	1001	Full-Size Warmer

### FEATURES

- Features Vollrath's Direct Contact Heating System in which the heating element is in direct contact with the water for the most efficient heat transfer possible
- Cast-in non-stick aluminum dome heating element uses up to 25% less energy and reduces scale build-up for easy cleaning and longer operating life
- Thermoset fiber-reinforced self-insulating resin well provides maximum energy efficiency, prevents scale build-up and is easy to clean
- Increased water capacity reduces labor costs and improves food quality by maintaining maximum moist heat
- Recessed controls reduce accidental changes in temperature settings
- Low-water indicator light eliminates guesswork
- Capillary tube thermostat control supplies constant temperature and power only when needed for maximum power efficiency
- Wide dripless lip catches and drains moisture back into the well and creates more uniform fit with food pans and insets
- Stainless steel exterior meets UL surface temperature standards for operator and customer safety and concentrates heat inside the well, not to the outside surface and rim
- Meets NSF4 Performance Standards for hot food holding equipment
- Non-skid feet help keep unit from sliding on countertop
- Bottom exit 6 ft. (183 cm) power cord adapts to receptacle location for safe installation and allows for 360° control placement

### WARRANTY

All models shown come with Vollrath's standard warranty against defects in materials and workmanship. For full warranty details, please refer to [www.Vollrath.com](http://www.Vollrath.com).

Approvals	Date



Outperform every day.™

[www.vollrath.com](http://www.vollrath.com)  
Edge stocking equipment

#### The Vollrath Company, L.L.C.

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