VOLLRATH



46670

Contoured carving station

With a thoughtful design and a stylish appearance, the Vollrath® contoured carving station is a valuable addition to any foodservice establishment that regularly carves meat. A simple switch turns on the powerful heat lamps so that your meat stays warm throughout carving, and a clear tempered glass customer breath guard maintains both product visibility and sanitation. The high-quality cutting board is dishwasher safe, and the recessed base features channels that guide liquids into a drip pan that is easily removed. The heavy-duty steel frame and solid construction ensure durability, and the rubber feet prevent unwanted movement.

SPECIFICATIONS

UPC	671080327938
(W) Width (IN)	24
(D) Depth (IN)	22
(H) Height (IN)	27
Amps	4.2
Plug	NEMA 5-15P
Voltage	120
Watts	500

CERTIFICATIONS

FEATURES & BENEFITS

- Heavy-duty chrome-plated steel frame is built for years of service
- Clear, tempered glass customer breath guard maintains product visibility and sanitation
- Knife-friendly, dishwasher-safe, NSF-certified cutting board included
- Spun-aluminum shades for lamps provide high-quality heat dissipation
- Recessed base features channels that guide liquids into removable drip pan
- Super Pan V® quarter-size drip pan included
- Rubber feet maintain stability and protect tabletop
- On/off lighted switch on base
- 6-foot cord with plug
- Use only Vollrath 250-watt infrared replacement bulbs: Vollrath item numbers: 72242 (white) or 72241 (red)
- Ideal for any foodservice operation that regularly carves meats