VOLLRATH



38218

208- to 240-volt 2400- to 3200-watt four-well Servewell® SL streamlined stainless steel hot-food table

Featuring a design that's even sleeker than the original, the Servewell SL streamlined hot-food table by Vollrath is more powerful, efficient and innovative than ever. The table and legs are made of strong stainless steel, while the wells are constructed of self-insulating thermoset fiber-reinforced resin to offer maximum energy efficiency. The dome heating elements use up to 25 percent less energy by concentrating that energy in the wells, while the capillary tube thermostat supplies power only when it's needed to reduce operational costs. Thermostatic controls ensure accurate heating and adjust automatically for water temperature and food volume changes to reduce food waste. A low-water indicator light keeps you informed, and the wide no-drip lips on the wells keep the surface dry. The streamlined design is exceptionally sleek and saves valuable space without compromising quality.

SPECIFICATIONS

UPC	029419743940
(W) Width (IN)	61.25
(D) Depth (IN)	29.5
(H) Height (IN)	34
Amps	13.3
Hz	60
Plug	NEMA 6 - 20P
Voltage	208-240
Watts	2400-3200

CERTIFICATIONS

MADE IN USA · NSF · c UL us LISTED

FEATURES & BENEFITS

- Designed to hold and serve hot food at perfect serving temperatures
- Streamlined design is narrower than standard Servewell models and creates an exceptionally sleek appearance
- 20-gauge stainless steel table and 16-gauge stainless steel legs are durable and long-lasting
- Self-insulating thermoset fiber-reinforced resin wells offer maximum energy efficiency
- Wells will not rust or pit
- Dome heating elements use up to 25 percent less energy and concentrate energy in wells
- Capillary tube thermostat supplies power only when it is needed for maximum efficiency
- Thermostatic controls ensure accurate heating and adjust automatically for water temperature and food volume changes to reduce waste
- Low-water indicator light keeps you informed and eliminates guesswork
- Wide no-drip lip on wells keeps table surface dry
- Guards on controls and power switch prevent accidental adjustments

FEATURES & BENEFITS

- Recommended for use with full- or fractional-size pans at least 4 inches deep
- Bottom-exit 10-foot power cord and plug
- 600 to 800 watts per well, 2400 to 3200 watts total
- Ships knocked down