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59-inch 6-Series Velocity Adjustable Double-Sided Breath Guard for 4-Pan/Well 4-Series Front-of-House Serving System with 120-Volt Heat Strip with Led Lighting

Easy to use and incredibly reliable, the Vollrath 6-Series Velocity double-sided breath guard is a versatile addition to your serving area. Designed for your 4-pan/well 4-Series front-of-house serving system, this durable breath guard is made of tempered glass panels and stainless steel tubing, promising years of reliable service. With eight pre-set positions, this breath guard offers both versatility and consistency, and the simple adjustment mechanism allows one person to make adjustments quickly and easily. The LED lights improve visibility, the heat strip helps maintain serving temperatures and the reliable design keeps your food safe from contaminants while adding a sleek appearance to any double-sided buffet.

- Simple push-button mechanism enables single-person adjustment
- Eight pre-set positions accommodate NSF, full-serve, self-serve and cleaning position and ensure consistent spacing across multiple units
- Visual indication shows when breath guard is in NSF position and eliminates need for measuring
- Standard above-counter flange mount (below-counter mount available)
- Ships knocked down (assembled shipment available)
- Stainless steel construction means no plastic parts to break and gives all components a consistent aesthetic
- 11-gauge stainless steel tubing eliminates the need for center support that penetrates the counter/interferes with service
- Comes standard with 3/8-inch-thick tempered glass panels (1/2-inch-thick available)
- Welded mitered joints increase structural integrity
- LED light strip improves product visibility
- Heat strip helps maintain serving temperatures
- Heat and light strips require hardwiring

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080981017

Unit Dimensions

Overall Dimensions (IN)	59 x 18 x 21.375
(W) Width (IN)	59
(D) Depth (IN)	18
(H) Height (IN)	21.37
Inside Width (IN)	55
Center to Center Width (IN)	57
Center to Center Depth (IN)	17
(W) Width (CM)	149.9
(D) Depth (CM)	45.7
(H) Height (CM)	54.4
Inside Width (CM)	139.7
Center to Center Width (CM)	144.8
Center to Center Depth (CM)	43.2

Electrical

Amps	9.3
Hz	60
Voltage	120
Watts	1120

Construction

Number of Wells	4
Installation	Variety of Countertop Options
NSF Compliant	Yes
Breath Guard Function	Double-Sided Buffet
Breath Guard - Design Style	Contemporary Style

Case Lot Measurement

Case Width	0
Case Height	0
Case Length	0



87-inch 6-Series Velocity Adjustable Single-Sided Breath Guard for 6-Pan/Well 4-Series Front-of-House Serving System

Designed for your 6-pan/well 4-Series front-of-house serving system, the Vollrath 6-Series Velocity single-sided breath guard prevents contamination, creates an elegant, streamlined appearance and is impressively easy to use. The durable tempered glass panels provide a clear view of food items and the stainless steel tubing promises years of service. With eight pre-set positions, this breath guard offers both versatility and consistency, and the simple adjustment mechanism allows one person to make adjustments quickly and easily. The reliable design keeps your food safe and adds a sleek appearance to any single-sided buffet.

- Simple push-button mechanism enables single-person adjustment
- Eight pre-set positions accommodate NSF, full-serve, self-serve and cleaning position and ensure consistent spacing across multiple units
- Visual indication shows when breath guard is in NSF position and eliminates need for measuring
- Standard above-counter flange mount (below-counter mount available)
- Ships knocked down (assembled shipment available)
- Stainless steel construction means no plastic parts to break and gives all components a consistent aesthetic
- 11-gauge stainless steel tubing eliminates the need for center support that penetrates the counter/interferes with service
- Comes standard with 3/8-inch-thick tempered glass panels (1/2-inch-thick available)
- Welded mitered joints increase structural integrity

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080981192

Unit Dimensions

Overall Dimensions (IN).....87 x 18 x 21.375

(W) Width (IN) 87

(D) Depth (IN)....18
(H) Height (IN)....21.37
Inside Width (IN)....83
Center to Center Width (IN)....85
Center to Center Depth (IN)....17
(W) Width (CM)....221
(D) Depth (CM)....45.7
(H) Height (CM)....54.4
Inside Width (CM)....210.8
Center to Center Width (CM)....215.9
Center to Center Depth (CM)....43.2

Construction

Number of Wells....6
Installation....Variety of Countertop Options
NSF Compliant....Yes
Breath Guard Function....Single-Sided Buffet with Top Shelf
Breath Guard - Design Style....Contemporary Style

Case Lot Measurement

Case Width....0
Case Height....0
Case Length....0



47-inch 6-Series Velocity Adjustable Single-Sided Breath Guard for 3-Pan/Well Drop-Ins with 120-Volt Heat Strip

Designed for your 3-pan/well drop-ins, the Vollrath 6-Series Velocity single-sided breath guard promises superior convenience, protection and visibility. The durable tempered glass panels provide a clear view of food items and the stainless steel tubing promises years of service. With eight pre-set positions, this breath guard offers both versatility and consistency, and the simple adjustment mechanism allows one person to make adjustments quickly and easily. The heat strip maintains serving temperatures while the reliable design keeps your food safe and adds a sleek appearance to any single-sided buffet.

- Simple push-button mechanism enables single-person adjustment
- Eight pre-set positions accommodate NSF, full-serve, self-serve and cleaning position and ensure consistent spacing across multiple units
- Visual indication shows when breath guard is in NSF position and eliminates need for measuring
- Standard above-counter flange mount (below-counter mount available)
- Ships knocked down (assembled shipment available)
- Stainless steel construction means no plastic parts to break and gives all components a consistent aesthetic
- 11-gauge stainless steel tubing eliminates the need for center support that penetrates the counter/interferes with service
- Comes standard with 3/8-inch-thick tempered glass panels (1/2-inch-thick available)
- Welded mitered joints increase structural integrity
- Heat strip helps maintain serving temperatures and requires hardwiring

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080980249

Unit Dimensions

Overall Dimensions (IN).....47 x 18 x 21.375

(W) Width (IN) 47

(D) Depth (IN)....18
(H) Height (IN)....21.37
Inside Width (IN)....43
Center to Center Width (IN)....45
Center to Center Depth (IN)....17
(W) Width (CM)....119.4
(D) Depth (CM)....45.7
(H) Height (CM)....54.4
Inside Width (CM)....109.2
Center to Center Width (CM)....114.3
Center to Center Depth (CM)....43.2

Electrical

Amps....6.9
Hz....60
Voltage....120
Watts....825

Construction

Number of Wells....3
Installation....Variety of Countertop Options
NSF Compliant....Yes
Breath Guard Function....Single-Sided Buffet with Top Shelf
Breath Guard - Design Style....Contemporary Style

Case Lot Measurement

Case Width....0
Case Height....0
Case Length....0



73-inch 6-Series Velocity Adjustable Cafeteria-Style Breath Guard for 5-Pan/Well 4-Series Front-of-House Serving System with 120-Volt Heat Strip with Led Lighting

Versatile, reliable and convenient, the Vollrath 6-Series Velocity cafeteria-style breath guard is sure to exceed your expectations. Designed for your 5-pan/well 4-Series front-of-house serving system, this breath guard is constructed of tempered glass panels and stainless steel tubing to ensure excellent visibility and strength. This breath guard features eight pre-set positions, promising versatility and consistency, and the simple adjustment mechanism allows one person to make adjustments quickly and easily. The LED lights improve visibility, the heat strip helps maintain serving temperatures and the reliable, sleek design keeps your food safe while adding an elegant appearance to any serving area.

- Simple push-button mechanism enables single-person adjustment
- Eight pre-set positions accommodate NSF, full-serve, self-serve and cleaning position and ensure consistent spacing across multiple units
- Visual indication shows when breath guard is in NSF position and eliminates need for measuring
- Standard above-counter flange mount (below-counter mount available)
- Ships knocked down (assembled shipment available)
- Stainless steel construction means no plastic parts to break and gives all components a consistent aesthetic
- 11-gauge stainless steel tubing eliminates the need for center support that penetrates the counter/interferes with service
- Comes standard with 3/8-inch-thick tempered glass panels (1/2-inch-thick available)
- Welded mitered joints increase structural integrity
- LED light strip improves product visibility
- Heat strip helps maintain serving temperatures
- Heat and light strips require hardwiring

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080981055

Unit Dimensions

Overall Dimensions (IN)	73 x 18 x 21.375
(W) Width (IN)	73
(D) Depth (IN)	18
(H) Height (IN)	21.37
Inside Width (IN)	69
Center to Center Width (IN)	71
Center to Center Depth (IN)	17
(W) Width (CM)	185.4
(D) Depth (CM)	45.7
(H) Height (CM)	54.4
Inside Width (CM)	175.3
Center to Center Width (CM)	180.3
Center to Center Depth (CM)	43.2

Electrical

Amps	11.7
Hz	60
Voltage	120
Watts	1400

Construction

Number of Wells	5
Installation	Variety of Countertop Options
NSF Compliant	Yes
Breath Guard Function	Cafeteria with Top Shelf
Breath Guard - Design Style	Contemporary Style

Case Lot Measurement

Case Width	0
Case Height	0
Case Length	0



86 ¾-inch 6-Series Velocity Adjustable Cafeteria-Style Breath Guard for 6-Pan/Well Drop-Ins with 120-Volt Led Light Strip

The Vollrath 6-Series Velocity cafeteria-style breath guard is sleek, easy to use and impressively effective. This breath guard is designed for your 6-pan/well drop-ins and is constructed of tempered glass panels and stainless steel tubing to ensure excellent visibility and strength. Designed with eight pre-set positions that promise versatility and consistency, this breath guard features a simple adjustment mechanism that allows one person to make adjustments quickly and easily. The LED light strip improves visibility while the reliable, sleek design keeps your food safe and adds an elegant appearance to any serving area.

- Simple push-button mechanism enables single-person adjustment
- Eight pre-set positions accommodate NSF, full-serve, self-serve and cleaning position and ensure consistent spacing across multiple units
- Visual indication shows when breath guard is in NSF position and eliminates need for measuring
- Standard above-counter flange mount (below-counter mount available)
- Ships knocked down (assembled shipment available)
- Stainless steel construction means no plastic parts to break and gives all components a consistent aesthetic
- 11-gauge stainless steel tubing eliminates the need for center support that penetrates the counter/interferes with service
- Comes standard with 3/8-inch-thick tempered glass panels (1/2-inch-thick available)
- Welded mitered joints increase structural integrity
- LED light strip improves product visibility and requires hardwiring

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080980584

Unit Dimensions

Overall Dimensions (IN).....86.75 x 18 x 21.375

(W) Width (IN) 86.75

(D) Depth (IN).....18
(H) Height (IN).....21.37
Inside Width (IN).....82.75
Center to Center Width (IN).....84.75
Center to Center Depth (IN).....17
(W) Width (CM).....220.3
(D) Depth (CM).....45.7
(H) Height (CM).....54.4
Inside Width (CM).....210.2
Center to Center Width (CM).....215.3
Center to Center Depth (CM).....43.2

Electrical

Amps.....0.2
Hz.....60
Voltage.....120
Watts.....25

Construction

Number of Wells.....6
Installation.....Variety of Countertop Options
NSF Compliant.....Yes
Breath Guard Function.....Cafeteria with Top Shelf
Breath Guard - Design Style.....Contemporary Style

Case Lot Measurement

Case Width.....10
Case Height.....30
Case Length.....54



45-inch 6-Series Velocity Adjustable Double-Sided Breath Guard for 3-Pan/Well 4-Series Front-of-House Serving System with 120-Volt Heat Strip with Led Lighting

Prevent contamination while providing excellent visibility with the Vollrath 6-Series Velocity double-sided breath guard. Designed for your 3-pan/well 4-Series front-of-house serving system, this durable breath guard is made of tempered glass panels and stainless steel tubing, promising years of reliable service. With eight pre-set positions, this breath guard offers both versatility and consistency, and the simple adjustment mechanism allows one person to make adjustments quickly and easily. The LED lights improve visibility, the heat strip helps maintain serving temperatures and the reliable design keeps your food safe from contaminants while adding a sleek appearance to any double-sided buffet.

- Simple push-button mechanism enables single-person adjustment
- Eight pre-set positions accommodate NSF, full-serve, self-serve and cleaning position and ensure consistent spacing across multiple units
- Visual indication shows when breath guard is in NSF position and eliminates need for measuring
- Standard above-counter flange mount (below-counter mount available)
- Ships knocked down (assembled shipment available)
- Stainless steel construction means no plastic parts to break and gives all components a consistent aesthetic
- 11-gauge stainless steel tubing eliminates the need for center support that penetrates the counter/interferes with service
- Comes standard with 3/8-inch-thick tempered glass panels (1/2-inch-thick available)
- Welded mitered joints increase structural integrity
- LED light strip improves product visibility
- Heat strip helps maintain serving temperatures
- Heat and light strips require hardwiring

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080980898

Unit Dimensions

Overall Dimensions (IN)	45 x 18 x 21.375
(W) Width (IN)	45
(D) Depth (IN)	18
(H) Height (IN)	21.37
Inside Width (IN)	41
Center to Center Width (IN)	43
Center to Center Depth (IN)	17
(W) Width (CM)	114.3
(D) Depth (CM)	45.7
(H) Height (CM)	54.4
Inside Width (CM)	104.1
Center to Center Width (CM)	109.2
Center to Center Depth (CM)	43.2

Electrical

Amps	7
Hz	60
Voltage	120
Watts	840

Construction

Number of Wells	3
Installation	Variety of Countertop Options
NSF Compliant	Yes
Breath Guard Function	Double-Sided Buffet
Breath Guard - Design Style	Contemporary Style

Case Lot Measurement

Case Width	0
Case Height	0
Case Length	0



47-inch 6-Series Velocity Adjustable Double-Sided Breath Guard for 3-Pan/Well Drop-Ins with 120-Volt Led Light Strip

Prevent contamination while providing excellent visibility with the Vollrath 6-Series Velocity double-sided breath guard. Designed for your 3-pan/well drop-ins, this durable breath guard is made of tempered glass panels and stainless steel tubing, promising years of reliable service. With eight pre-set positions, this breath guard offers both versatility and consistency, and the simple adjustment mechanism allows one person to make adjustments quickly and easily. The LED light strip improves visibility while the reliable design keeps your food safe from contaminants and adds a sleek appearance to any double-sided buffet.

- Simple push-button mechanism enables single-person adjustment
- Eight pre-set positions accommodate NSF, full-serve, self-serve and cleaning position and ensure consistent spacing across multiple units
- Visual indication shows when breath guard is in NSF position and eliminates need for measuring
- Standard above-counter flange mount (below-counter mount available)
- Ships knocked down (assembled shipment available)
- Stainless steel construction means no plastic parts to break and gives all components a consistent aesthetic
- 11-gauge stainless steel tubing eliminates the need for center support that penetrates the counter/interferes with service
- Comes standard with 3/8-inch-thick tempered glass panels (1/2-inch-thick available)
- Welded mitered joints increase structural integrity
- LED light strip improves product visibility and requires hardwiring

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080980300

Unit Dimensions

Overall Dimensions (IN).....47 x 18 x 21.375

(W) Width (IN) 47

(D) Depth (IN).....18
(H) Height (IN).....21.37
Inside Width (IN).....43
Center to Center Width (IN).....45
Center to Center Depth (IN).....17
(W) Width (CM).....119.4
(D) Depth (CM).....45.7
(H) Height (CM).....54.4
Inside Width (CM).....109.2
Center to Center Width (CM).....114.3
Center to Center Depth (CM).....43.2

Electrical

Amps.....0.1
Hz.....60
Voltage.....120
Watts.....15

Construction

Number of Wells.....3
Installation.....Variety of Countertop Options
NSF Compliant.....Yes
Breath Guard Function.....Double-Sided Buffet
Breath Guard - Design Style.....Contemporary Style

Case Lot Measurement

Case Width.....0
Case Height.....0
Case Length.....0



86 ¾-inch 6-Series Velocity Adjustable Double-Sided Breath Guard for 6-Pan/Well Drop-Ins with 120-Volt Heat Strip

Provide excellent visibility while protecting your food from contaminants with the Vollrath 6-Series Velocity double-sided breath guard. Designed for your 6-pan/well drop-ins, this durable breath guard is made of tempered glass panels and stainless steel tubing, promising years of reliable service. With eight pre-set positions, this breath guard offers both versatility and consistency, and the simple adjustment mechanism allows one person to make adjustments quickly and easily. The heat strip maintains serving temperatures while the reliable design keeps your food safe from contaminants and adds a sleek appearance to any double-sided buffet.

- Simple push-button mechanism enables single-person adjustment
- Eight pre-set positions accommodate NSF, full-serve, self-serve and cleaning position and ensure consistent spacing across multiple units
- Visual indication shows when breath guard is in NSF position and eliminates need for measuring
- Standard above-counter flange mount (below-counter mount available)
- Ships knocked down (assembled shipment available)
- Stainless steel construction means no plastic parts to break and gives all components a consistent aesthetic
- 11-gauge stainless steel tubing eliminates the need for center support that penetrates the counter/interferes with service
- Comes standard with 3/8-inch-thick tempered glass panels (1/2-inch-thick available)
- Welded mitered joints increase structural integrity
- Heat strip helps maintain serving temperatures and requires hardwiring

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080980645

Unit Dimensions

Overall Dimensions (IN).....86.75 x 18 x 21.375

(W) Width (IN) 86.75
(D) Depth (IN) 18
(H) Height (IN) 21.37
Inside Width (IN) 82.75
Center to Center Width (IN) 84.75
Center to Center Depth (IN) 17
(W) Width (CM) 220.3
(D) Depth (CM) 45.7
(H) Height (CM) 54.4
Inside Width (CM) 210.2
Center to Center Width (CM) 215.3
Center to Center Depth (CM) 43.2

Electrical

Amps 13.8
Hz 60
Voltage 120
Watts 1660

Construction

Number of Wells 6
Installation ..... Variety of Countertop Options
NSF Compliant ..... Yes
Breath Guard Function ..... Double-Sided Buffet
Breath Guard - Design Style ..... Contemporary Style

Case Lot Measurement

Case Width 0
Case Height 0
Case Length 0



60 ¼-inch 6-Series Velocity Adjustable Cafeteria-Style Breath Guard for 4-Pan/Well Drop-Ins with 120-Volt Heat Strip with Led Lighting

Prevent contamination and ensure exceptional visibility with the Vollrath 6-Series Velocity cafeteria-style breath guard. Designed for your 4-pan/well drop-ins, this durable breath guard is constructed of tempered glass panels and stainless steel tubing to ensure excellent visibility and strength. This breath guard features eight pre-set positions, promising versatility and consistency, and the simple adjustment mechanism allows one person to make adjustments quickly and easily. The LED lights improve visibility, the heat strip helps maintain serving temperatures and the reliable, sleek design keeps your food safe while adding an elegant appearance to any serving area.

- Simple push-button mechanism enables single-person adjustment
- Eight pre-set positions accommodate NSF, full-serve, self-serve and cleaning position and ensure consistent spacing across multiple units
- Visual indication shows when breath guard is in NSF position and eliminates need for measuring
- Standard above-counter flange mount (below-counter mount available)
- Ships knocked down (assembled shipment available)
- Stainless steel construction means no plastic parts to break and gives all components a consistent aesthetic
- 11-gauge stainless steel tubing eliminates the need for center support that penetrates the counter/interferes with service
- Comes standard with 3/8-inch-thick tempered glass panels (1/2-inch-thick available)
- Welded mitered joints increase structural integrity
- LED light strip improves product visibility
- Heat strip helps maintain serving temperatures
- Heat and light strips require hardwiring

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080980331

Unit Dimensions

Overall Dimensions (IN)	60.25 x 18 x 21.375
(W) Width (IN)	60.25
(D) Depth (IN)	18
(H) Height (IN)	21.37
Inside Width (IN)	56.25
Center to Center Width (IN)	58.25
Center to Center Depth (IN)	17
(W) Width (CM)	153
(D) Depth (CM)	45.7
(H) Height (CM)	54.4
Inside Width (CM)	142.9
Center to Center Width (CM)	147.9
Center to Center Depth (CM)	43.2

Electrical

Amps	9.3
Hz	60
Voltage	120
Watts	1120

Construction

Number of Wells	4
Installation	Variety of Countertop Options
NSF Compliant	Yes
Breath Guard Function	Cafeteria with Top Shelf
Breath Guard - Design Style	Contemporary Style

Case Lot Measurement

Case Width	0
Case Height	0
Case Length	0



60 ¼-inch 6-Series Velocity Adjustable Cafeteria-Style Breath Guard for 4-Pan/Well Drop-Ins

Prevent contamination and ensure exceptional visibility with the Vollrath 6-Series Velocity cafeteria-style breath guard. Designed for your 4-pan/well drop-ins, this durable breath guard is constructed of tempered glass panels and stainless steel tubing to ensure excellent visibility and strength. This breath guard features eight pre-set positions, promising versatility and consistency, and the simple adjustment mechanism allows one person to make adjustments quickly and easily. The reliable, sleek design keeps your food safe and adds an elegant appearance to any serving area.

- Simple push-button mechanism enables single-person adjustment
- Eight pre-set positions accommodate NSF, full-serve, self-serve and cleaning position and ensure consistent spacing across multiple units
- Visual indication shows when breath guard is in NSF position and eliminates need for measuring
- Standard above-counter flange mount (below-counter mount available)
- Ships knocked down (assembled shipment available)
- Stainless steel construction means no plastic parts to break and gives all components a consistent aesthetic
- 11-gauge stainless steel tubing eliminates the need for center support that penetrates the counter/interferes with service
- Comes standard with 3/8-inch-thick tempered glass panels (1/2-inch-thick available)
- Welded mitered joints increase structural integrity

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080980317

Unit Dimensions

Overall Dimensions (IN).....60.25 x 18 x 21.375

(W) Width (IN) 60.25

(D) Depth (IN).....18

(H) Height (IN) 21.37
Inside Width (IN) 56.25
Center to Center Width (IN) 58.25
Center to Center Depth (IN) 17
(W) Width (CM) 153
(D) Depth (CM) 45.7
(H) Height (CM) 54.4
Inside Width (CM) 142.9
Center to Center Width (CM) 147.9
Center to Center Depth (CM) 43.2

Construction

Number of Wells 4
Installation ..... Variety of Countertop Options
NSF Compliant ..... Yes
Breath Guard Function ..... Cafeteria with Top Shelf
Breath Guard - Design Style ..... Contemporary Style

Case Lot Measurement

Case Width 0
Case Height 0
Case Length 0



73 ½-inch 6-Series Velocity Adjustable Cafeteria-Style Breath Guard for 5-Pan/Well Drop-Ins

Versatile, reliable and convenient, the Vollrath 6-Series Velocity cafeteria-style breath guard is sure to exceed your expectations. Designed for your 5-pan/well drop-ins, this breath guard is constructed of tempered glass panels and stainless steel tubing to ensure excellent visibility and strength. This breath guard features eight pre-set positions, promising versatility and consistency, and the simple adjustment mechanism allows one person to make adjustments quickly and easily. The reliable, sleek design keeps your food safe and adds an elegant appearance to any serving area.

- Simple push-button mechanism enables single-person adjustment
- Eight pre-set positions accommodate NSF, full-serve, self-serve and cleaning position and ensure consistent spacing across multiple units
- Visual indication shows when breath guard is in NSF position and eliminates need for measuring
- Standard above-counter flange mount (below-counter mount available)
- Ships knocked down (assembled shipment available)
- Stainless steel construction means no plastic parts to break and gives all components a consistent aesthetic
- 11-gauge stainless steel tubing eliminates the need for center support that penetrates the counter/interferes with service
- Comes standard with 3/8-inch-thick tempered glass panels (1/2-inch-thick available)
- Welded mitered joints increase structural integrity

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080980430

Unit Dimensions

Overall Dimensions (IN).....73.5 x 18 x 21.375

(W) Width (IN) 73.5

(D) Depth (IN).....18

(H) Height (IN).....21.37
Inside Width (IN).....69.5
Center to Center Width (IN).....71.5
Center to Center Depth (IN).....17
(W) Width (CM).....186.7
(D) Depth (CM).....45.7
(H) Height (CM).....54.4
Inside Width (CM).....176.5
Center to Center Width (CM).....181.6
Center to Center Depth (CM).....43.2

Construction

Number of Wells.....5
Installation.....Variety of Countertop Options
NSF Compliant.....Yes
Breath Guard Function.....Cafeteria with Top Shelf
Breath Guard - Design Style.....Contemporary Style

Case Lot Measurement

Case Width.....0
Case Height.....0
Case Length.....0



73 ½-inch 6-Series Velocity Adjustable Double-Sided Breath Guard for 5-Pan/Well Drop-Ins with 120-Volt Heat Strip

The Vollrath 6-Series Velocity double-sided breath guard provides exceptional visibility, durability and protection. Designed for your 5-pan/well drop-ins, this durable breath guard is made of tempered glass panels and stainless steel tubing, promising years of reliable service. With eight pre-set positions, this breath guard offers both versatility and consistency, and the simple adjustment mechanism allows one person to make adjustments quickly and easily. The heat strip maintains serving temperatures while the reliable design keeps your food safe from contaminants and adds a sleek appearance to any double-sided buffet.

- Simple push-button mechanism enables single-person adjustment
- Eight pre-set positions accommodate NSF, full-serve, self-serve and cleaning position and ensure consistent spacing across multiple units
- Visual indication shows when breath guard is in NSF position and eliminates need for measuring
- Standard above-counter flange mount (below-counter mount available)
- Ships knocked down (assembled shipment available)
- Stainless steel construction means no plastic parts to break and gives all components a consistent aesthetic
- 11-gauge stainless steel tubing eliminates the need for center support that penetrates the counter/interferes with service
- Comes standard with 3/8-inch-thick tempered glass panels (1/2-inch-thick available)
- Welded mitered joints increase structural integrity
- Heat strip helps maintain serving temperatures and requires hardwiring

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080980522

Unit Dimensions

Overall Dimensions (IN).....73.5 x 18 x 21.375

(W) Width (IN) 73.5

(D) Depth (IN) 18

(H) Height (IN) 21.37

Inside Width (IN) 69.5

Center to Center Width (IN) 71.5

Center to Center Depth (IN) 17

(W) Width (CM) 186.7

(D) Depth (CM) 45.7

(H) Height (CM) 54.4

Inside Width (CM) 176.5

Center to Center Width (CM) 181.6

Center to Center Depth (CM) 43.2

Electrical

Amps 11.5

Hz 60

Voltage 120

Watts 1380

Construction

Number of Wells 5

Installation ..... Variety of Countertop Options

NSF Compliant ..... Yes

Breath Guard Function ..... Double-Sided Buffet

Breath Guard - Design Style ..... Contemporary Style

Case Lot Measurement

Case Width 0

Case Height 0

Case Length 0



86 ¾-inch 6-Series Velocity Adjustable Single-Sided Breath Guard for 6-Pan/Well Drop-Ins

Designed for your 6-pan/well drop-ins, the Vollrath 6-Series Velocity single-sided breath guard prevents contamination, creates an elegant, streamlined appearance and is impressively easy to use. The durable tempered glass panels provide a clear view of food items and the stainless steel tubing promises years of service. With eight pre-set positions, this breath guard offers both versatility and consistency, and the simple adjustment mechanism allows one person to make adjustments quickly and easily. The reliable design keeps your food safe and adds a sleek appearance to any single-sided buffet.

- Simple push-button mechanism enables single-person adjustment
- Eight pre-set positions accommodate NSF, full-serve, self-serve and cleaning position and ensure consistent spacing across multiple units
- Visual indication shows when breath guard is in NSF position and eliminates need for measuring
- Standard above-counter flange mount (below-counter mount available)
- Ships knocked down (assembled shipment available)
- Stainless steel construction means no plastic parts to break and gives all components a consistent aesthetic
- 11-gauge stainless steel tubing eliminates the need for center support that penetrates the counter/interferes with service
- Comes standard with 3/8-inch-thick tempered glass panels (1/2-inch-thick available)
- Welded mitered joints increase structural integrity

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080980591

Unit Dimensions

Overall Dimensions (IN).....86.75 x 18 x 21.375

(W) Width (IN) 86.75

(D) Depth (IN).....18

(H) Height (IN) 21.37
Inside Width (IN) 82.75
Center to Center Width (IN) 84.75
Center to Center Depth (IN) 17
(W) Width (CM) 220.3
(D) Depth (CM) 45.7
(H) Height (CM) 54.4
Inside Width (CM) 210.2
Center to Center Width (CM) 215.3
Center to Center Depth (CM) 43.2

Construction

Number of Wells 6
Installation ..... Variety of Countertop Options
NSF Compliant ..... Yes
Breath Guard Function ..... Single-Sided Buffet with Top Shelf
Breath Guard - Design Style ..... Contemporary Style

Case Lot Measurement

Case Width 0
Case Height 0
Case Length 0



87-inch 6-Series Velocity Adjustable Cafeteria-Style Breath Guard for 6-Pan/Well 4-Series Front-of-House Serving System

The Vollrath 6-Series Velocity cafeteria-style breath guard is sleek, easy to use and impressively effective. This breath guard is designed for your 6-pan/well 4-Series front-of-house serving system and is constructed of tempered glass panels and stainless steel tubing to ensure excellent visibility and strength. Designed with eight pre-set positions that promise versatility and consistency, this breath guard features a simple adjustment mechanism that allows one person to make adjustments quickly and easily. The reliable design keeps your food safe, provides excellent visibility and adds an elegant appearance to any serving area.

- Simple push-button mechanism enables single-person adjustment
- Eight pre-set positions accommodate NSF, full-serve, self-serve and cleaning position and ensure consistent spacing across multiple units
- Visual indication shows when breath guard is in NSF position and eliminates need for measuring
- Standard above-counter flange mount (below-counter mount available)
- Ships knocked down (assembled shipment available)
- Stainless steel construction means no plastic parts to break and gives all components a consistent aesthetic
- 11-gauge stainless steel tubing eliminates the need for center support that penetrates the counter/interferes with service
- Comes standard with 3/8-inch-thick tempered glass panels (1/2-inch-thick available)
- Welded mitered joints increase structural integrity

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080981154

Unit Dimensions

Overall Dimensions (IN).....87 x 18 x 21.375

(W) Width (IN) 87

(D) Depth (IN).....18

(H) Height (IN) 21.37
Inside Width (IN) 83
Center to Center Width (IN) 85
Center to Center Depth (IN) 17
(W) Width (CM) 221
(D) Depth (CM) 45.7
(H) Height (CM) 54.4
Inside Width (CM) 210.8
Center to Center Width (CM) 215.9
Center to Center Depth (CM) 43.2

Construction

Number of Wells 6
Installation ..... Variety of Countertop Options
NSF Compliant ..... Yes
Breath Guard Function ..... Cafeteria with Top Shelf
Breath Guard - Design Style ..... Contemporary Style

Case Lot Measurement

Case Width 0
Case Height 0
Case Length 0



73-inch 6-Series Velocity Adjustable Double-Sided Breath Guard for 5-Pan/Well 4-Series Front-of-House Serving System with 120-Volt Heat Strip with Led Lighting

The Vollrath 6-Series Velocity double-sided breath guard provides exceptional visibility, durability and protection. Designed for your 5-pan/well 4-Series front-of-house serving system, this durable breath guard is made of tempered glass panels and stainless steel tubing, promising years of reliable service. With eight pre-set positions, this breath guard offers both versatility and consistency, and the simple adjustment mechanism allows one person to make adjustments quickly and easily. The LED lights improve visibility, the heat strip helps maintain serving temperatures and the reliable design keeps your food safe from contaminants while adding a sleek appearance to any double-sided buffet.

- Simple push-button mechanism enables single-person adjustment
- Eight pre-set positions accommodate NSF, full-serve, self-serve and cleaning position and ensure consistent spacing across multiple units
- Visual indication shows when breath guard is in NSF position and eliminates need for measuring
- Standard above-counter flange mount (below-counter mount available)
- Ships knocked down (assembled shipment available)
- Stainless steel construction means no plastic parts to break and gives all components a consistent aesthetic
- 11-gauge stainless steel tubing eliminates the need for center support that penetrates the counter/interferes with service
- Comes standard with 3/8-inch-thick tempered glass panels (1/2-inch-thick available)
- Welded mitered joints increase structural integrity
- LED light strip improves product visibility
- Heat strip helps maintain serving temperatures
- Heat and light strips require hardwiring

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080981130

Unit Dimensions

Overall Dimensions (IN)	73 x 18 x 21.375
(W) Width (IN)	73
(D) Depth (IN)	18
(H) Height (IN)	21.37
Inside Width (IN)	69
Center to Center Width (IN)	71
Center to Center Depth (IN)	17
(W) Width (CM)	185.4
(D) Depth (CM)	45.7
(H) Height (CM)	54.4
Inside Width (CM)	175.3
Center to Center Width (CM)	180.3
Center to Center Depth (CM)	43.2

Electrical

Amps	11.7
Hz	60
Voltage	120
Watts	1400

Construction

Number of Wells	5
Installation	Variety of Countertop Options
NSF Compliant	Yes
Breath Guard Function	Double-Sided Buffet
Breath Guard - Design Style	Contemporary Style

Case Lot Measurement

Case Width	0
Case Height	0
Case Length	0



73-inch 6-Series Velocity Adjustable Double-Sided Breath Guard for 5-Pan/Well 4-Series Front-of-House Serving System with 120-Volt Heat Strip with Led Lighting

The Vollrath 6-Series Velocity double-sided breath guard provides exceptional visibility, durability and protection. Designed for your 5-pan/well 4-Series front-of-house serving system, this durable breath guard is made of tempered glass panels and stainless steel tubing, promising years of reliable service. With eight pre-set positions, this breath guard offers both versatility and consistency, and the simple adjustment mechanism allows one person to make adjustments quickly and easily. The LED lights improve visibility, the heat strip helps maintain serving temperatures and the reliable design keeps your food safe from contaminants while adding a sleek appearance to any double-sided buffet.

- Simple push-button mechanism enables single-person adjustment
- Eight pre-set positions accommodate NSF, full-serve, self-serve and cleaning position and ensure consistent spacing across multiple units
- Visual indication shows when breath guard is in NSF position and eliminates need for measuring
- Standard above-counter flange mount (below-counter mount available)
- Ships knocked down (assembled shipment available)
- Stainless steel construction means no plastic parts to break and gives all components a consistent aesthetic
- 11-gauge stainless steel tubing eliminates the need for center support that penetrates the counter/interferes with service
- Comes standard with 3/8-inch-thick tempered glass panels (1/2-inch-thick available)
- Welded mitered joints increase structural integrity
- LED light strip improves product visibility
- Heat strip helps maintain serving temperatures
- Heat and light strips require hardwiring

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080981130

Unit Dimensions

Overall Dimensions (IN)	73 x 18 x 21.375
(W) Width (IN)	73
(D) Depth (IN)	18
(H) Height (IN)	21.37
Inside Width (IN)	69
Center to Center Width (IN)	71
Center to Center Depth (IN)	17
(W) Width (CM)	185.4
(D) Depth (CM)	45.7
(H) Height (CM)	54.4
Inside Width (CM)	175.3
Center to Center Width (CM)	180.3
Center to Center Depth (CM)	43.2

Electrical

Amps	11.7
Hz	60
Voltage	120
Watts	1400

Construction

Number of Wells	5
Installation	Variety of Countertop Options
NSF Compliant	Yes
Breath Guard Function	Double-Sided Buffet
Breath Guard - Design Style	Contemporary Style

Case Lot Measurement

Case Width	0
Case Height	0
Case Length	0



34 ½-inch 6-Series Velocity Adjustable Cafeteria-Style Breath Guard for 2-Pan/Well Drop-Ins

Designed with both protection and presentation in mind, the Vollrath 6-Series Velocity cafeteria-style breath guard is perfect for your 2-pan/well drop-ins. With tempered glass panels and stainless steel tubing, the solid construction ensures excellent visibility and strength. This breath guard features eight pre-set positions, promising versatility and consistency, and the simple adjustment mechanism allows one person to make adjustments quickly and easily. The reliable, sleek design keeps your food safe and adds an elegant appearance to any serving area.

- Simple push-button mechanism enables single-person adjustment
- Eight pre-set positions accommodate NSF, full-serve, self-serve and cleaning position and ensure consistent spacing across multiple units
- Visual indication shows when breath guard is in NSF position and eliminates need for measuring
- Standard above-counter flange mount (below-counter mount available)
- Ships knocked down (assembled shipment available)
- Stainless steel construction means no plastic parts to break and gives all components a consistent aesthetic
- 11-gauge stainless steel tubing eliminates the need for center support that penetrates the counter/interferes with service
- Comes standard with 3/8-inch-thick tempered glass panels (1/2-inch-thick available)
- Welded mitered joints increase structural integrity

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080980072

Unit Dimensions

Overall Dimensions (IN).....34.5 x 18 x 21.375

(W) Width (IN) 34.5

(D) Depth (IN).....18

(H) Height (IN) 21.37
Inside Width (IN) 30.5
Center to Center Width (IN) 32.5
Center to Center Depth (IN) 17
(W) Width (CM) 87.6
(D) Depth (CM) 45.7
(H) Height (CM) 54.4
Inside Width (CM) 77.5
Center to Center Width (CM) 82.6
Center to Center Depth (CM) 43.2

Construction

Number of Wells 2
Installation ..... Variety of Countertop Options
NSF Compliant ..... Yes
Breath Guard Function ..... Cafeteria with Top Shelf
Breath Guard - Design Style ..... Contemporary Style

Case Lot Measurement

Case Width 0
Case Height 0
Case Length 0



31-inch 6-Series Velocity Adjustable Single-Sided Breath Guard for 2-Pan/Well 4-Series Front-of-House Serving System

Shield your food from dust, germs and other contaminants with the Vollrath 6-Series Velocity single-sided breath guard. Designed for your 2-pan/well 4-Series front-of-house serving system, this breath guard is convenient, easy to use and sleekly designed. The durable tempered glass panels provide a clear view of food items and the stainless steel tubing promises years of service. With eight pre-set positions, this breath guard offers both versatility and consistency, and the simple adjustment mechanism allows one person to make adjustments quickly and easily. The reliable design keeps your food safe and adds a sleek appearance to any single-sided buffet.

- Simple push-button mechanism enables single-person adjustment
- Eight pre-set positions accommodate NSF, full-serve, self-serve and cleaning position and ensure consistent spacing across multiple units
- Visual indication shows when breath guard is in NSF position and eliminates need for measuring
- Standard above-counter flange mount (below-counter mount available)
- Ships knocked down (assembled shipment available)
- Stainless steel construction means no plastic parts to break and gives all components a consistent aesthetic
- 11-gauge stainless steel tubing eliminates the need for center support that penetrates the counter/interferes with service
- Comes standard with 3/8-inch-thick tempered glass panels (1/2-inch-thick available)
- Welded mitered joints increase structural integrity

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080980713

Unit Dimensions

Overall Dimensions (IN).....31 x 18 x 21.375

(W) Width (IN) 31

(D) Depth (IN).....18
(H) Height (IN).....21.37
Inside Width (IN).....27
Center to Center Width (IN).....29
Center to Center Depth (IN).....17
(W) Width (CM).....73.6
(D) Depth (CM).....45.7
(H) Height (CM).....54.4
Inside Width (CM).....68.6
Center to Center Width (CM).....73.6
Center to Center Depth (CM).....43.2

Construction

Number of Wells.....2
Installation.....Variety of Countertop Options
NSF Compliant.....Yes
Breath Guard Function.....Single-Sided Buffet with Top Shelf
Breath Guard - Design Style.....Contemporary Style

Case Lot Measurement

Case Width.....0
Case Height.....0
Case Length.....0



34 ½-inch 6-Series Velocity Adjustable Single-Sided Breath Guard for 2-Pan/Well Drop-Ins with 120-Volt Heat Strip

Shield your food from dust, germs and other contaminants with the Vollrath 6-Series Velocity single-sided breath guard. Designed for your 2-pan/well drop-ins, this breath guard is convenient, easy to use and sleekly designed. The durable tempered glass panels provide a clear view of food items and the stainless steel tubing promises years of service. With eight pre-set positions, this breath guard offers both versatility and consistency, and the simple adjustment mechanism allows one person to make adjustments quickly and easily. The heat strip maintains serving temperatures while the reliable design keeps your food safe and adds a sleek appearance to any single-sided buffet.

- Simple push-button mechanism enables single-person adjustment
- Eight pre-set positions accommodate NSF, full-serve, self-serve and cleaning position and ensure consistent spacing across multiple units
- Visual indication shows when breath guard is in NSF position and eliminates need for measuring
- Standard above-counter flange mount (below-counter mount available)
- Ships knocked down (assembled shipment available)
- Stainless steel construction means no plastic parts to break and gives all components a consistent aesthetic
- 11-gauge stainless steel tubing eliminates the need for center support that penetrates the counter/interferes with service
- Comes standard with 3/8-inch-thick tempered glass panels (1/2-inch-thick available)
- Welded mitered joints increase structural integrity
- Heat strip helps maintain serving temperatures and requires hardwiring

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080980126

Unit Dimensions

Overall Dimensions (IN).....34.5 x 18 x 21.375

(W) Width (IN) 34.5

(D) Depth (IN) 18

(H) Height (IN) 21.37

Inside Width (IN) 30.5

Center to Center Width (IN) 32.5

Center to Center Depth (IN) 17

(W) Width (CM) 87.6

(D) Depth (CM) 45.7

(H) Height (CM) 54.4

Inside Width (CM) 77.5

Center to Center Width (CM) 82.6

Center to Center Depth (CM) 43.2

Electrical

Amps 4.6

Hz 60

Voltage 120

Watts 550

Construction

Number of Wells 2

Installation ..... Variety of Countertop Options

NSF Compliant ..... Yes

Breath Guard Function ..... Single-Sided Buffet with Top Shelf

Breath Guard - Design Style ..... Contemporary Style

Case Lot Measurement

Case Width 0

Case Height 0

Case Length 0



87-inch 6-Series Velocity Adjustable Single-Sided Breath Guard for 6-Pan/Well 4-Series Front-of-House Serving System with 120-Volt Heat Strip

Designed for your 6-pan/well 4-Series front-of-house serving system, the Vollrath 6-Series Velocity single-sided breath guard prevents contamination, creates an elegant, streamlined appearance and is impressively easy to use. The durable tempered glass panels provide a clear view of food items and the stainless steel tubing promises years of service. With eight pre-set positions, this breath guard offers both versatility and consistency, and the simple adjustment mechanism allows one person to make adjustments quickly and easily. The heat strip maintains serving temperatures while the reliable design keeps your food safe and adds a sleek appearance to any single-sided buffet.

- Simple push-button mechanism enables single-person adjustment
- Eight pre-set positions accommodate NSF, full-serve, self-serve and cleaning position and ensure consistent spacing across multiple units
- Visual indication shows when breath guard is in NSF position and eliminates need for measuring
- Standard above-counter flange mount (below-counter mount available)
- Ships knocked down (assembled shipment available)
- Stainless steel construction means no plastic parts to break and gives all components a consistent aesthetic
- 11-gauge stainless steel tubing eliminates the need for center support that penetrates the counter/interferes with service
- Comes standard with 3/8-inch-thick tempered glass panels (1/2-inch-thick available)
- Welded mitered joints increase structural integrity
- Heat strip helps maintain serving temperatures and requires hardwiring

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080981208

Unit Dimensions

Overall Dimensions (IN)	87 x 18 x 21.375
(W) Width (IN)	87
(D) Depth (IN)	18
(H) Height (IN)	21.37
Inside Width (IN)	83
Center to Center Width (IN)	85
Center to Center Depth (IN)	17
(W) Width (CM)	221
(D) Depth (CM)	45.7
(H) Height (CM)	54.4
Inside Width (CM)	210.8
Center to Center Width (CM)	215.9
Center to Center Depth (CM)	43.2

Electrical

Amps	13.8
Hz	60
Voltage	120
Watts	1660

Construction

Number of Wells	6
Installation	Variety of Countertop Options
NSF Compliant	Yes
Breath Guard Function	Single-Sided Buffet with Top Shelf
Breath Guard - Design Style	Contemporary Style

Case Lot Measurement

Case Width	0
Case Height	0
Case Length	0



86 ¾-inch 6-Series Velocity Adjustable Single-Sided Breath Guard for 6-Pan/Well Drop-Ins with 120-Volt Led Light Strip

Designed for your 6-pan/well drop-ins, the Vollrath 6-Series Velocity single-sided breath guard prevents contamination, creates an elegant, streamlined appearance and is impressively easy to use. The durable tempered glass panels provide a clear view of food items and the stainless steel tubing promises years of service. With eight pre-set positions, this breath guard offers both versatility and consistency, and the simple adjustment mechanism allows one person to make adjustments quickly and easily. The LED light strip improves visibility while the reliable design keeps your food safe and adds a sleek appearance to any single-sided buffet.

- Simple push-button mechanism enables single-person adjustment
- Eight pre-set positions accommodate NSF, full-serve, self-serve and cleaning position and ensure consistent spacing across multiple units
- Visual indication shows when breath guard is in NSF position and eliminates need for measuring
- Standard above-counter flange mount (below-counter mount available)
- Ships knocked down (assembled shipment available)
- Stainless steel construction means no plastic parts to break and gives all components a consistent aesthetic
- 11-gauge stainless steel tubing eliminates the need for center support that penetrates the counter/interferes with service
- Comes standard with 3/8-inch-thick tempered glass panels (1/2-inch-thick available)
- Welded mitered joints increase structural integrity
- LED light strip improves product visibility and requires hardwiring

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080980621

Unit Dimensions

Overall Dimensions (IN).....86.75 x 18 x 21.375

(W) Width (IN) 86.75

(D) Depth (IN) 18

(H) Height (IN) 21.37

Inside Width (IN) 82.75

Center to Center Width (IN) 84.75

Center to Center Depth (IN) 17

(W) Width (CM) 220.3

(D) Depth (CM) 45.7

(H) Height (CM) 54.4

Inside Width (CM) 210.2

Center to Center Width (CM) 215.3

Center to Center Depth (CM) 43.2

Electrical

Amps 0.2

Hz 60

Voltage 120

Watts 25

Construction

Number of Wells 6

Installation ..... Variety of Countertop Options

NSF Compliant ..... Yes

Breath Guard Function ..... Single-Sided Buffet with Top Shelf

Breath Guard - Design Style ..... Contemporary Style

Case Lot Measurement

Case Width 0

Case Height 0

Case Length 0



47-inch 6-Series Velocity Adjustable Single-Sided Breath Guard for 3-Pan/Well Drop-Ins with 120-Volt Heat Strip with Led Lighting

Designed for your 3-pan/well drop-ins, the Vollrath 6-Series Velocity single-sided breath guard promises superior convenience, protection and visibility. The durable tempered glass panels provide a clear view of food items and the stainless steel tubing promises years of service. With eight pre-set positions, this breath guard offers both versatility and consistency, and the simple adjustment mechanism allows one person to make adjustments quickly and easily. The LED lights improve visibility, the heat strip helps maintain serving temperatures and the reliable design keeps your food safe and adds a sleek appearance to any single-sided buffet.

- Simple push-button mechanism enables single-person adjustment
- Eight pre-set positions accommodate NSF, full-serve, self-serve and cleaning position and ensure consistent spacing across multiple units
- Visual indication shows when breath guard is in NSF position and eliminates need for measuring
- Standard above-counter flange mount (below-counter mount available)
- Ships knocked down (assembled shipment available)
- Stainless steel construction means no plastic parts to break and gives all components a consistent aesthetic
- 11-gauge stainless steel tubing eliminates the need for center support that penetrates the counter/interferes with service
- Comes standard with 3/8-inch-thick tempered glass panels (1/2-inch-thick available)
- Welded mitered joints increase structural integrity
- LED light strip improves product visibility
- Heat strip helps maintain serving temperatures
- Heat and light strips require hardwiring

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080980256

Unit Dimensions

Overall Dimensions (IN)	47 x 18 x 21.375
(W) Width (IN)	47
(D) Depth (IN)	18
(H) Height (IN)	21.37
Inside Width (IN)	43
Center to Center Width (IN)	45
Center to Center Depth (IN)	17
(W) Width (CM)	119.4
(D) Depth (CM)	45.7
(H) Height (CM)	54.4
Inside Width (CM)	109.2
Center to Center Width (CM)	114.3
Center to Center Depth (CM)	43.2

Electrical

Amps	7
Hz	60
Voltage	120
Watts	840

Construction

Number of Wells	3
Installation	Variety of Countertop Options
NSF Compliant	Yes
Breath Guard Function	Single-Sided Buffet with Top Shelf
Breath Guard - Design Style	Contemporary Style

Case Lot Measurement

Case Width	0
Case Height	0
Case Length	0



86 ¾-inch 6-Series Velocity Adjustable Double-Sided Breath Guard for 6-Pan/Well Drop-Ins with 120-Volt Heat Strip with Led Lighting

Provide excellent visibility while protecting your food from contaminants with the Vollrath 6-Series Velocity double-sided breath guard. Designed for your 6-pan/well drop-ins, this durable breath guard is made of tempered glass panels and stainless steel tubing, promising years of reliable service. With eight pre-set positions, this breath guard offers both versatility and consistency, and the simple adjustment mechanism allows one person to make adjustments quickly and easily. The LED lights improve visibility, the heat strip helps maintain serving temperatures and the reliable design keeps your food safe from contaminants while adding a sleek appearance to any double-sided buffet.

- Simple push-button mechanism enables single-person adjustment
- Eight pre-set positions accommodate NSF, full-serve, self-serve and cleaning position and ensure consistent spacing across multiple units
- Visual indication shows when breath guard is in NSF position and eliminates need for measuring
- Standard above-counter flange mount (below-counter mount available)
- Ships knocked down (assembled shipment available)
- Stainless steel construction means no plastic parts to break and gives all components a consistent aesthetic
- 11-gauge stainless steel tubing eliminates the need for center support that penetrates the counter/interferes with service
- Comes standard with 3/8-inch-thick tempered glass panels (1/2-inch-thick available)
- Welded mitered joints increase structural integrity
- LED light strip improves product visibility
- Heat strip helps maintain serving temperatures
- Heat and light strips require hardwiring

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080980652

Unit Dimensions

Overall Dimensions (IN)	86.75 x 18 x 21.375
(W) Width (IN)	86.75
(D) Depth (IN)	18
(H) Height (IN)	21.37
Inside Width (IN)	82.75
Center to Center Width (IN)	84.75
Center to Center Depth (IN)	17
(W) Width (CM)	220.3
(D) Depth (CM)	45.7
(H) Height (CM)	54.4
Inside Width (CM)	210.2
Center to Center Width (CM)	215.3
Center to Center Depth (CM)	43.2

Electrical

Amps	14
Hz	60
Voltage	120
Watts	1685

Construction

Number of Wells	6
Installation	Variety of Countertop Options
NSF Compliant	Yes
Breath Guard Function	Double-Sided Buffet
Breath Guard - Design Style	Contemporary Style

Case Lot Measurement

Case Width	0
Case Height	0
Case Length	0



87-inch 6-Series Velocity Adjustable Cafeteria-Style Breath Guard for 6-Pan/Well 4-Series Front-of-House Serving System with 120-Volt Heat Strip with Led Lighting

The Vollrath 6-Series Velocity cafeteria-style breath guard is sleek, easy to use and impressively effective. This breath guard is designed for your 6-pan/well 4-Series front-of-house serving system and is constructed of tempered glass panels and stainless steel tubing to ensure excellent visibility and strength. Designed with eight pre-set positions that promise versatility and consistency, this breath guard features a simple adjustment mechanism that allows one person to make adjustments quickly and easily. The LED lights improve visibility, the heat strip helps maintain serving temperatures and the reliable, sleek design keeps your food safe while adding an elegant appearance to any serving area.

- Simple push-button mechanism enables single-person adjustment
- Eight pre-set positions accommodate NSF, full-serve, self-serve and cleaning position and ensure consistent spacing across multiple units
- Visual indication shows when breath guard is in NSF position and eliminates need for measuring
- Standard above-counter flange mount (below-counter mount available)
- Ships knocked down (assembled shipment available)
- Stainless steel construction means no plastic parts to break and gives all components a consistent aesthetic
- 11-gauge stainless steel tubing eliminates the need for center support that penetrates the counter/interferes with service
- Comes standard with 3/8-inch-thick tempered glass panels (1/2-inch-thick available)
- Welded mitered joints increase structural integrity
- LED light strip improves product visibility
- Heat strip helps maintain serving temperatures
- Heat and light strips require hardwiring

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080981178

Unit Dimensions

Overall Dimensions (IN)	87 x 18 x 21.375
(W) Width (IN)	87
(D) Depth (IN)	18
(H) Height (IN)	21.37
Inside Width (IN)	83
Center to Center Width (IN)	85
Center to Center Depth (IN)	17
(W) Width (CM)	221
(D) Depth (CM)	45.7
(H) Height (CM)	54.4
Inside Width (CM)	210.8
Center to Center Width (CM)	215.9
Center to Center Depth (CM)	43.2

Electrical

Amps	14
Hz	60
Voltage	120
Watts	1685

Construction

Number of Wells	6
Installation	Variety of Countertop Options
NSF Compliant	Yes
Breath Guard Function	Cafeteria with Top Shelf
Breath Guard - Design Style	Contemporary Style

Case Lot Measurement

Case Width	0
Case Height	0
Case Length	0



59-inch 6-Series Velocity Adjustable Single-Sided Breath Guard for 4-Pan/Well 4-Series Front-of-House Serving System with 120-Volt Heat Strip

Provide superior protection while maintaining the elegant, streamlined appearance of your 4-pan/well 4-Series front-of-house serving system with the Vollrath 6-Series Velocity single-sided breath guard. The durable tempered glass panels provide a clear view of food items and the stainless steel tubing promises years of service. With eight pre-set positions, this breath guard offers both versatility and consistency, and the simple adjustment mechanism allows one person to make adjustments quickly and easily. The heat strip maintains serving temperatures while the reliable design keeps your food safe and adds a sleek appearance to any single-sided buffet.

- Simple push-button mechanism enables single-person adjustment
- Eight pre-set positions accommodate NSF, full-serve, self-serve and cleaning position and ensure consistent spacing across multiple units
- Visual indication shows when breath guard is in NSF position and eliminates need for measuring
- Standard above-counter flange mount (below-counter mount available)
- Ships knocked down (assembled shipment available)
- Stainless steel construction means no plastic parts to break and gives all components a consistent aesthetic
- 11-gauge stainless steel tubing eliminates the need for center support that penetrates the counter/interferes with service
- Comes standard with 3/8-inch-thick tempered glass panels (1/2-inch-thick available)
- Welded mitered joints increase structural integrity
- Heat strip helps maintain serving temperatures and requires hardwiring

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080980966

Unit Dimensions

Overall Dimensions (IN)	59 x 18 x 21.375
(W) Width (IN)	59
(D) Depth (IN)	18
(H) Height (IN)	21.37
Inside Width (IN)	55
Center to Center Width (IN)	57
Center to Center Depth (IN)	17
(W) Width (CM)	149.9
(D) Depth (CM)	45.7
(H) Height (CM)	54.4
Inside Width (CM)	139.7
Center to Center Width (CM)	144.8
Center to Center Depth (CM)	43.2

Electrical

Amps	9.2
Hz	60
Voltage	120
Watts	1100

Construction

Number of Wells	4
Installation	Variety of Countertop Options
NSF Compliant	Yes
Breath Guard Function	Single-Sided Buffet with Top Shelf
Breath Guard - Design Style	Contemporary Style

Case Lot Measurement

Case Width	0
Case Height	0
Case Length	0



73 ½-inch 6-Series Velocity Adjustable Cafeteria-Style Breath Guard for 5-Pan/Well Drop-Ins with 120-Volt Led Light Strip

Versatile, reliable and convenient, the Vollrath 6-Series Velocity cafeteria-style breath guard is sure to exceed your expectations. Designed for your 5-pan/well drop-ins, this breath guard is constructed of tempered glass panels and stainless steel tubing to ensure excellent visibility and strength. This breath guard features eight pre-set positions, promising versatility and consistency, and the simple adjustment mechanism allows one person to make adjustments quickly and easily. The LED light strip improves visibility while the reliable, sleek design keeps your food safe and adds an elegant appearance to any serving area.

- Simple push-button mechanism enables single-person adjustment
- Eight pre-set positions accommodate NSF, full-serve, self-serve and cleaning position and ensure consistent spacing across multiple units
- Visual indication shows when breath guard is in NSF position and eliminates need for measuring
- Standard above-counter flange mount (below-counter mount available)
- Ships knocked down (assembled shipment available)
- Stainless steel construction means no plastic parts to break and gives all components a consistent aesthetic
- 11-gauge stainless steel tubing eliminates the need for center support that penetrates the counter/interferes with service
- Comes standard with 3/8-inch-thick tempered glass panels (1/2-inch-thick available)
- Welded mitered joints increase structural integrity
- LED light strip improves product visibility and requires hardwiring

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080980461

Unit Dimensions

Overall Dimensions (IN).....73.5 x 18 x 21.375

(W) Width (IN) 73.5

(D) Depth (IN) 18

(H) Height (IN) 21.37

Inside Width (IN) 69.5

Center to Center Width (IN) 71.5

Center to Center Depth (IN) 17

(W) Width (CM) 186.7

(D) Depth (CM) 45.7

(H) Height (CM) 54.4

Inside Width (CM) 176.5

Center to Center Width (CM) 181.6

Center to Center Depth (CM) 43.2

Electrical

Amps 0.2

Hz 60

Voltage 120

Watts 20

Construction

Number of Wells 5

Installation ..... Variety of Countertop Options

NSF Compliant ..... Yes

Breath Guard Function ..... Cafeteria with Top Shelf

Breath Guard - Design Style ..... Contemporary Style

Case Lot Measurement

Case Width 0

Case Height 0

Case Length 0



34 ½-inch 6-Series Velocity Adjustable Double-Sided Breath Guard for 2-Pan/Well Drop-Ins

Offering superior protection and an elegant presentation, the Vollrath 6-Series Velocity double-sided breath guard is perfect for your 2-pan/well drop-ins. This breath guard is made of durable tempered glass panels and stainless steel tubing, promising years of reliable service. With eight pre-set positions, this breath guard offers both versatility and consistency, and the simple adjustment mechanism allows one person to make adjustments quickly and easily. The reliable design keeps your food safe from contaminants and adds a sleek appearance to any double-sided buffet.

- Simple push-button mechanism enables single-person adjustment
- Eight pre-set positions accommodate NSF, full-serve, self-serve and cleaning position and ensure consistent spacing across multiple units
- Visual indication shows when breath guard is in NSF position and eliminates need for measuring
- Standard above-counter flange mount (below-counter mount available)
- Ships knocked down (assembled shipment available)
- Stainless steel construction means no plastic parts to break and gives all components a consistent aesthetic
- 11-gauge stainless steel tubing eliminates the need for center support that penetrates the counter/interferes with service
- Comes standard with 3/8-inch-thick tempered glass panels (1/2-inch-thick available)
- Welded mitered joints increase structural integrity

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080980157

Unit Dimensions

Overall Dimensions (IN).....34.5 x 18 x 21.375

(W) Width (IN) 34.5

(D) Depth (IN).....18

(H) Height (IN) 21.37
Inside Width (IN) 30.5
Center to Center Width (IN) 32.5
Center to Center Depth (IN) 17
(W) Width (CM) 87.6
(D) Depth (CM) 45.7
(H) Height (CM) 54.4
Inside Width (CM) 77.5
Center to Center Width (CM) 82.6
Center to Center Depth (CM) 43.2

Construction

Number of Wells 2
Installation ..... Variety of Countertop Options
NSF Compliant ..... Yes
Breath Guard Function ..... Double-Sided Buffet
Breath Guard - Design Style ..... Contemporary Style

Case Lot Measurement

Case Width 0
Case Height 0
Case Length 0



47-inch 6-Series Velocity Adjustable Double-Sided Breath Guard for 3-Pan/Well Drop-Ins

Prevent contamination while providing excellent visibility with the Vollrath 6-Series Velocity double-sided breath guard. Designed for your 3-pan/well drop-ins, this durable breath guard is made of tempered glass panels and stainless steel tubing, promising years of reliable service. With eight pre-set positions, this breath guard offers both versatility and consistency, and the simple adjustment mechanism allows one person to make adjustments quickly and easily. The reliable design keeps your food safe from contaminants and adds a sleek appearance to any double-sided buffet.

- Simple push-button mechanism enables single-person adjustment
- Eight pre-set positions accommodate NSF, full-serve, self-serve and cleaning position and ensure consistent spacing across multiple units
- Visual indication shows when breath guard is in NSF position and eliminates need for measuring
- Standard above-counter flange mount (below-counter mount available)
- Ships knocked down (assembled shipment available)
- Stainless steel construction means no plastic parts to break and gives all components a consistent aesthetic
- 11-gauge stainless steel tubing eliminates the need for center support that penetrates the counter/interferes with service
- Comes standard with 3/8-inch-thick tempered glass panels (1/2-inch-thick available)
- Welded mitered joints increase structural integrity

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080980270

Unit Dimensions

Overall Dimensions (IN).....47 x 18 x 21.375

(W) Width (IN) 47

(D) Depth (IN).....18

(H) Height (IN).....21.37
Inside Width (IN).....43
Center to Center Width (IN).....45
Center to Center Depth (IN).....17
(W) Width (CM).....119.4
(D) Depth (CM).....45.7
(H) Height (CM).....54.4
Inside Width (CM).....109.2
Center to Center Width (CM).....114.3
Center to Center Depth (CM).....43.2

Construction

Number of Wells.....3
Installation.....Variety of Countertop Options
NSF Compliant.....Yes
Breath Guard Function.....Double-Sided Buffet
Breath Guard - Design Style.....Contemporary Style

Case Lot Measurement

Case Width.....0
Case Height.....0
Case Length.....0



34 ½-inch 6-Series Velocity Adjustable Double-Sided Breath Guard for 2-Pan/Well Drop-Ins with 120-Volt Heat Strip

Offering superior protection and an elegant presentation, the Vollrath 6-Series Velocity double-sided breath guard is perfect for your 2-pan/well drop-ins. This breath guard is made of durable tempered glass panels and stainless steel tubing, promising years of reliable service. With eight pre-set positions, this breath guard offers both versatility and consistency, and the simple adjustment mechanism allows one person to make adjustments quickly and easily. The heat strip maintains serving temperatures while the reliable design keeps your food safe from contaminants and adds a sleek appearance to any double-sided buffet.

- Simple push-button mechanism enables single-person adjustment
- Eight pre-set positions accommodate NSF, full-serve, self-serve and cleaning position and ensure consistent spacing across multiple units
- Visual indication shows when breath guard is in NSF position and eliminates need for measuring
- Standard above-counter flange mount (below-counter mount available)
- Ships knocked down (assembled shipment available)
- Stainless steel construction means no plastic parts to break and gives all components a consistent aesthetic
- 11-gauge stainless steel tubing eliminates the need for center support that penetrates the counter/interferes with service
- Comes standard with 3/8-inch-thick tempered glass panels (1/2-inch-thick available)
- Welded mitered joints increase structural integrity
- Heat strip helps maintain serving temperatures and requires hardwiring

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080980164

Unit Dimensions

Overall Dimensions (IN).....34.5 x 18 x 21.375

(W) Width (IN) 34.5

(D) Depth (IN).....18
(H) Height (IN).....21.37
Inside Width (IN).....30.5
Center to Center Width (IN).....32.5
Center to Center Depth (IN).....17
(W) Width (CM).....87.6
(D) Depth (CM).....45.7
(H) Height (CM).....54.4
Inside Width (CM).....77.5
Center to Center Width (CM).....82.6
Center to Center Depth (CM).....43.2

Electrical

Amps.....4.6
Hz.....60
Voltage.....120
Watts.....550

Construction

Number of Wells.....2
Installation.....Variety of Countertop Options
NSF Compliant.....Yes
Breath Guard Function.....Double-Sided Buffet
Breath Guard - Design Style.....Contemporary Style

Case Lot Measurement

Case Width.....0
Case Height.....0
Case Length.....0



31-inch 6-Series Velocity Adjustable Single-Sided Breath Guard for 2-Pan/Well 4-Series Front-of-House Serving System with 120-Volt Heat Strip

Shield your food from dust, germs and other contaminants with the Vollrath 6-Series Velocity single-sided breath guard. Designed for your 2-pan/well 4-Series front-of-house serving system, this breath guard is convenient, easy to use and sleekly designed. The durable tempered glass panels provide a clear view of food items and the stainless steel tubing promises years of service. With eight pre-set positions, this breath guard offers both versatility and consistency, and the simple adjustment mechanism allows one person to make adjustments quickly and easily. The heat strip maintains serving temperatures while the reliable design keeps your food safe and adds a sleek appearance to any single-sided buffet.

- Simple push-button mechanism enables single-person adjustment
- Eight pre-set positions accommodate NSF, full-serve, self-serve and cleaning position and ensure consistent spacing across multiple units
- Visual indication shows when breath guard is in NSF position and eliminates need for measuring
- Standard above-counter flange mount (below-counter mount available)
- Ships knocked down (assembled shipment available)
- Stainless steel construction means no plastic parts to break and gives all components a consistent aesthetic
- 11-gauge stainless steel tubing eliminates the need for center support that penetrates the counter/interferes with service
- Comes standard with 3/8-inch-thick tempered glass panels (1/2-inch-thick available)
- Welded mitered joints increase structural integrity
- Heat strip helps maintain serving temperatures and requires hardwiring

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080980720

Unit Dimensions

Overall Dimensions (IN)	31 x 18 x 21.375
(W) Width (IN)	31
(D) Depth (IN)	18
(H) Height (IN)	21.37
Inside Width (IN)	27
Center to Center Width (IN)	29
Center to Center Depth (IN)	17
(W) Width (CM)	73.6
(D) Depth (CM)	45.7
(H) Height (CM)	54.4
Inside Width (CM)	68.6
Center to Center Width (CM)	73.6
Center to Center Depth (CM)	43.2

Electrical

Amps	4.6
Hz	60
Voltage	120
Watts	550

Construction

Number of Wells	2
Installation	Variety of Countertop Options
NSF Compliant	Yes
Breath Guard Function	Single-Sided Buffet with Top Shelf
Breath Guard - Design Style	Contemporary Style

Case Lot Measurement

Case Width	0
Case Height	0
Case Length	0



60 ¼-inch 6-Series Velocity Adjustable Double-Sided Breath Guard for 4-Pan/Well Drop-Ins with 120-Volt Heat Strip with Led Lighting

Easy to use and incredibly reliable, the Vollrath 6-Series Velocity double-sided breath guard is a versatile addition to your serving area. Designed for your 4-pan/well drop-ins, this durable breath guard is made of tempered glass panels and stainless steel tubing, promising years of reliable service. With eight pre-set positions, this breath guard offers both versatility and consistency, and the simple adjustment mechanism allows one person to make adjustments quickly and easily. The LED lights improve visibility, the heat strip helps maintain serving temperatures and the reliable design keeps your food safe from contaminants while adding a sleek appearance to any double-sided buffet.

- Simple push-button mechanism enables single-person adjustment
- Eight pre-set positions accommodate NSF, full-serve, self-serve and cleaning position and ensure consistent spacing across multiple units
- Visual indication shows when breath guard is in NSF position and eliminates need for measuring
- Standard above-counter flange mount (below-counter mount available)
- Ships knocked down (assembled shipment available)
- Stainless steel construction means no plastic parts to break and gives all components a consistent aesthetic
- 11-gauge stainless steel tubing eliminates the need for center support that penetrates the counter/interferes with service
- Comes standard with 3/8-inch-thick tempered glass panels (1/2-inch-thick available)
- Welded mitered joints increase structural integrity
- LED light strip improves product visibility
- Heat strip helps maintain serving temperatures
- Heat and light strips require hardwiring

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080980416

Unit Dimensions

Overall Dimensions (IN)	60.25 x 18 x 21.375
(W) Width (IN)	60.25
(D) Depth (IN)	18
(H) Height (IN)	21.37
Inside Width (IN)	56.25
Center to Center Width (IN)	58.25
Center to Center Depth (IN)	17
(W) Width (CM)	153
(D) Depth (CM)	45.7
(H) Height (CM)	54.4
Inside Width (CM)	142.9
Center to Center Width (CM)	147.9
Center to Center Depth (CM)	43.2

Electrical

Amps	9.3
Hz	60
Voltage	120
Watts	1120

Construction

Number of Wells	4
Installation	Variety of Countertop Options
NSF Compliant	Yes
Breath Guard Function	Double-Sided Buffet
Breath Guard - Design Style	Contemporary Style

Case Lot Measurement

Case Width	0
Case Height	0
Case Length	0



31-inch 6-Series Velocity Adjustable Cafeteria-Style Breath Guard for 2-Pan/Well 4-Series Front-of-House Serving System with 120-Volt Led Light Strip

Designed with both protection and presentation in mind, the Vollrath 6-Series Velocity cafeteria-style breath guard is perfect for your 2-pan/well 4-Series front-of-house serving system. With tempered glass panels and stainless steel tubing, the solid construction ensures excellent visibility and strength. This breath guard features eight pre-set positions, promising versatility and consistency, and the simple adjustment mechanism allows one person to make adjustments quickly and easily. The LED light strip improves visibility while the reliable, sleek design keeps your food safe and adds an elegant appearance to any serving area.

- Simple push-button mechanism enables single-person adjustment
- Eight pre-set positions accommodate NSF, full-serve, self-serve and cleaning position and ensure consistent spacing across multiple units
- Visual indication shows when breath guard is in NSF position and eliminates need for measuring
- Standard above-counter flange mount (below-counter mount available)
- Ships knocked down (assembled shipment available)
- Stainless steel construction means no plastic parts to break and gives all components a consistent aesthetic
- 11-gauge stainless steel tubing eliminates the need for center support that penetrates the counter/interferes with service
- Comes standard with 3/8-inch-thick tempered glass panels (1/2-inch-thick available)
- Welded mitered joints increase structural integrity
- LED light strip improves product visibility and requires hardwiring

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080980706

Unit Dimensions

Overall Dimensions (IN)	31 x 18 x 21.375
(W) Width (IN)	31
(D) Depth (IN)	18
(H) Height (IN)	21.37
Inside Width (IN)	27
Center to Center Width (IN)	29
Center to Center Depth (IN)	17
(W) Width (CM)	73.6
(D) Depth (CM)	45.7
(H) Height (CM)	54.4
Inside Width (CM)	68.6
Center to Center Width (CM)	73.6
Center to Center Depth (CM)	43.2

Electrical

Amps	0.1
Hz	60
Voltage	120
Watts	10

Construction

Number of Wells	2
Installation	Variety of Countertop Options
NSF Compliant	Yes
Breath Guard Function	Cafeteria with Top Shelf
Breath Guard - Design Style	Contemporary Style

Case Lot Measurement

Case Width	0
Case Height	0
Case Length	0



45-inch 6-Series Velocity Adjustable Cafeteria-Style Breath Guard for 3-Pan/Well 4-Series Front-of-House Serving System with 120-Volt Heat Strip with Led Lighting

The Vollrath 6-Series Velocity cafeteria-style breath guard provides exceptional protection against contaminants without ruining your presentation. This breath guard is designed for your 3-pan/well 4-Series front-of-house serving system and is constructed of tempered glass panels and stainless steel tubing to ensure excellent visibility and strength. Featuring eight pre-set positions, this breath guard promises versatility and consistency, and the simple adjustment mechanism allows one person to make adjustments quickly and easily. The LED lights improve visibility, the heat strip helps maintain serving temperatures and the reliable, sleek design keeps your food safe while adding an elegant appearance to any serving area.

- Simple push-button mechanism enables single-person adjustment
- Eight pre-set positions accommodate NSF, full-serve, self-serve and cleaning position and ensure consistent spacing across multiple units
- Visual indication shows when breath guard is in NSF position and eliminates need for measuring
- Standard above-counter flange mount (below-counter mount available)
- Ships knocked down (assembled shipment available)
- Stainless steel construction means no plastic parts to break and gives all components a consistent aesthetic
- 11-gauge stainless steel tubing eliminates the need for center support that penetrates the counter/interferes with service
- Comes standard with 3/8-inch-thick tempered glass panels (1/2-inch-thick available)
- Welded mitered joints increase structural integrity
- LED light strip improves product visibility
- Heat strip helps maintain serving temperatures
- Heat and light strips require hardwiring

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080980812

Unit Dimensions

Overall Dimensions (IN)	45 x 18 x 21.375
(W) Width (IN)	45
(D) Depth (IN)	18
(H) Height (IN)	21.37
Inside Width (IN)	41
Center to Center Width (IN)	43
Center to Center Depth (IN)	17
(W) Width (CM)	114.3
(D) Depth (CM)	45.7
(H) Height (CM)	54.4
Inside Width (CM)	104.1
Center to Center Width (CM)	109.2
Center to Center Depth (CM)	43.2

Electrical

Amps	7
Hz	60
Voltage	120
Watts	840

Construction

Number of Wells	3
Installation	Variety of Countertop Options
NSF Compliant	Yes
Breath Guard Function	Cafeteria with Top Shelf
Breath Guard - Design Style	Contemporary Style

Case Lot Measurement

Case Width	44
Case Height	29
Case Length	50



59-inch 6-Series Velocity Adjustable Cafeteria-Style Breath Guard for 4-Pan/Well 4-Series Front-of-House Serving System

Prevent contamination and ensure exceptional visibility with the Vollrath 6-Series Velocity cafeteria-style breath guard. Designed for your 4-pan/well 4-Series front-of-house serving system, this breath guard is constructed of tempered glass panels and stainless steel tubing to ensure excellent visibility and strength. This breath guard features eight pre-set positions, promising versatility and consistency, and the simple adjustment mechanism allows one person to make adjustments quickly and easily. The reliable, sleek design keeps your food safe and adds an elegant appearance to any serving area.

- Simple push-button mechanism enables single-person adjustment
- Eight pre-set positions accommodate NSF, full-serve, self-serve and cleaning position and ensure consistent spacing across multiple units
- Visual indication shows when breath guard is in NSF position and eliminates need for measuring
- Standard above-counter flange mount (below-counter mount available)
- Ships knocked down (assembled shipment available)
- Stainless steel construction means no plastic parts to break and gives all components a consistent aesthetic
- 11-gauge stainless steel tubing eliminates the need for center support that penetrates the counter/interferes with service
- Comes standard with 3/8-inch-thick tempered glass panels (1/2-inch-thick available)
- Welded mitered joints increase structural integrity

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080980911

Unit Dimensions

Overall Dimensions (IN).....59 x 18 x 21.375

(W) Width (IN) 59

(D) Depth (IN).....18

(H) Height (IN) 21.37
Inside Width (IN) 55
Center to Center Width (IN) 57
Center to Center Depth (IN) 17
(W) Width (CM) 149.9
(D) Depth (CM) 45.7
(H) Height (CM) 54.4
Inside Width (CM) 139.7
Center to Center Width (CM) 144.8
Center to Center Depth (CM) 43.2

Construction

Number of Wells 4
Installation ..... Variety of Countertop Options
NSF Compliant ..... Yes
Breath Guard Function ..... Cafeteria with Top Shelf
Breath Guard - Design Style ..... Contemporary Style

Case Lot Measurement

Case Width 0
Case Height 0
Case Length 0



60 ¼-inch 6-Series Velocity Adjustable Cafeteria-Style Breath Guard for 4-Pan/Well Drop-Ins with 120-Volt Heat Strip

Prevent contamination and ensure exceptional visibility with the Vollrath 6-Series Velocity cafeteria-style breath guard. Designed for your 4-pan/well drop-ins, this durable breath guard is constructed of tempered glass panels and stainless steel tubing to ensure excellent visibility and strength. This breath guard features eight pre-set positions, promising versatility and consistency, and the simple adjustment mechanism allows one person to make adjustments quickly and easily. The heat strip maintains serving temperatures while the reliable, sleek design keeps your food safe and adds an elegant appearance to any serving area.

- Simple push-button mechanism enables single-person adjustment
- Eight pre-set positions accommodate NSF, full-serve, self-serve and cleaning position and ensure consistent spacing across multiple units
- Visual indication shows when breath guard is in NSF position and eliminates need for measuring
- Standard above-counter flange mount (below-counter mount available)
- Ships knocked down (assembled shipment available)
- Stainless steel construction means no plastic parts to break and gives all components a consistent aesthetic
- 11-gauge stainless steel tubing eliminates the need for center support that penetrates the counter/interferes with service
- Comes standard with 3/8-inch-thick tempered glass panels (1/2-inch-thick available)
- Welded mitered joints increase structural integrity
- Heat strip helps maintain serving temperatures and requires hardwiring

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080980324

Unit Dimensions

Overall Dimensions (IN).....60.25 x 18 x 21.375

(W) Width (IN) 60.25
(D) Depth (IN) 18
(H) Height (IN) 21.37
Inside Width (IN) 56.25
Center to Center Width (IN) 58.25
Center to Center Depth (IN) 17
(W) Width (CM) 153
(D) Depth (CM) 45.7
(H) Height (CM) 54.4
Inside Width (CM) 142.9
Center to Center Width (CM) 147.9
Center to Center Depth (CM) 43.2

Electrical

Amps 9.2
Hz 60
Voltage 120
Watts 1100

Construction

Number of Wells 4
Installation ..... Variety of Countertop Options
NSF Compliant ..... Yes
Breath Guard Function ..... Cafeteria with Top Shelf
Breath Guard - Design Style ..... Contemporary Style

Case Lot Measurement

Case Width 0
Case Height 0
Case Length 0



34 ½-inch 6-Series Velocity Adjustable Cafeteria-Style Breath Guard for 2-Pan/Well Drop-Ins with 120-Volt Heat Strip

Designed with both protection and presentation in mind, the Vollrath 6-Series Velocity cafeteria-style breath guard is perfect for your 2-pan/well drop-ins. With tempered glass panels and stainless steel tubing, the solid construction ensures excellent visibility and strength. This breath guard features eight pre-set positions, promising versatility and consistency, and the simple adjustment mechanism allows one person to make adjustments quickly and easily. The heat strip maintains serving temperatures while the reliable, sleek design keeps your food safe and adds an elegant appearance to any serving area.

- Simple push-button mechanism enables single-person adjustment
- Eight pre-set positions accommodate NSF, full-serve, self-serve and cleaning position and ensure consistent spacing across multiple units
- Visual indication shows when breath guard is in NSF position and eliminates need for measuring
- Standard above-counter flange mount (below-counter mount available)
- Ships knocked down (assembled shipment available)
- Stainless steel construction means no plastic parts to break and gives all components a consistent aesthetic
- 11-gauge stainless steel tubing eliminates the need for center support that penetrates the counter/interferes with service
- Comes standard with 3/8-inch-thick tempered glass panels (1/2-inch-thick available)
- Welded mitered joints increase structural integrity
- Heat strip helps maintain serving temperatures and requires hardwiring

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080980089

Unit Dimensions

Overall Dimensions (IN).....34.5 x 18 x 21.375

(W) Width (IN) 34.5

(D) Depth (IN).....18
(H) Height (IN).....21.37
Inside Width (IN).....30.5
Center to Center Width (IN).....32.5
Center to Center Depth (IN).....17
(W) Width (CM).....87.6
(D) Depth (CM).....45.7
(H) Height (CM).....54.4
Inside Width (CM).....77.5
Center to Center Width (CM).....82.6
Center to Center Depth (CM).....43.2

Electrical

Amps.....4.6
Hz.....60
Voltage.....120
Watts.....550

Construction

Number of Wells.....2
Installation.....Variety of Countertop Options
NSF Compliant.....Yes
Breath Guard Function.....Cafeteria with Top Shelf
Breath Guard - Design Style.....Contemporary Style

Case Lot Measurement

Case Width.....0
Case Height.....0
Case Length.....0



73 ½-inch 6-Series Velocity Adjustable Cafeteria-Style Breath Guard for 5-Pan/Well Drop-Ins with 120-Volt Heat Strip with Led Lighting

Versatile, reliable and convenient, the Vollrath 6-Series Velocity cafeteria-style breath guard is sure to exceed your expectations. Designed for your 5-pan/well drop-ins, this breath guard is constructed of tempered glass panels and stainless steel tubing to ensure excellent visibility and strength. This breath guard features eight pre-set positions, promising versatility and consistency, and the simple adjustment mechanism allows one person to make adjustments quickly and easily. The LED lights improve visibility, the heat strip helps maintain serving temperatures and the reliable, sleek design keeps your food safe while adding an elegant appearance to any serving area.

- Simple push-button mechanism enables single-person adjustment
- Eight pre-set positions accommodate NSF, full-serve, self-serve and cleaning position and ensure consistent spacing across multiple units
- Visual indication shows when breath guard is in NSF position and eliminates need for measuring
- Standard above-counter flange mount (below-counter mount available)
- Ships knocked down (assembled shipment available)
- Stainless steel construction means no plastic parts to break and gives all components a consistent aesthetic
- 11-gauge stainless steel tubing eliminates the need for center support that penetrates the counter/interferes with service
- Comes standard with 3/8-inch-thick tempered glass panels (1/2-inch-thick available)
- Welded mitered joints increase structural integrity
- LED light strip improves product visibility
- Heat strip helps maintain serving temperatures
- Heat and light strips require hardwiring

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080980454

Unit Dimensions

Overall Dimensions (IN)	73.5 x 18 x 21.375
(W) Width (IN)	73.5
(D) Depth (IN)	18
(H) Height (IN)	21.37
Inside Width (IN)	69.5
Center to Center Width (IN)	71.5
Center to Center Depth (IN)	17
(W) Width (CM)	186.7
(D) Depth (CM)	45.7
(H) Height (CM)	54.4
Inside Width (CM)	176.5
Center to Center Width (CM)	181.6
Center to Center Depth (CM)	43.2

Electrical

Amps	11.7
Hz	60
Voltage	120
Watts	1400

Construction

Number of Wells	5
Installation	Variety of Countertop Options
NSF Compliant	Yes
Breath Guard Function	Cafeteria with Top Shelf
Breath Guard - Design Style	Contemporary Style

Case Lot Measurement

Case Width	0
Case Height	0
Case Length	0



73 ½-inch 6-Series Velocity Adjustable Double-Sided Breath Guard for 5-Pan/Well Drop-Ins

The Vollrath 6-Series Velocity double-sided breath guard provides exceptional visibility, durability and protection. Designed for your 5-pan/well drop-ins, this durable breath guard is made of tempered glass panels and stainless steel tubing, promising years of reliable service. With eight pre-set positions, this breath guard offers both versatility and consistency, and the simple adjustment mechanism allows one person to make adjustments quickly and easily. The reliable design keeps your food safe and adds a sleek appearance to any double-sided buffet.

- Simple push-button mechanism enables single-person adjustment
- Eight pre-set positions accommodate NSF, full-serve, self-serve and cleaning position and ensure consistent spacing across multiple units
- Visual indication shows when breath guard is in NSF position and eliminates need for measuring
- Standard above-counter flange mount (below-counter mount available)
- Ships knocked down (assembled shipment available)
- Stainless steel construction means no plastic parts to break and gives all components a consistent aesthetic
- 11-gauge stainless steel tubing eliminates the need for center support that penetrates the counter/interferes with service
- Comes standard with 3/8-inch-thick tempered glass panels (1/2-inch-thick available)
- Welded mitered joints increase structural integrity

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080980515

Unit Dimensions

Overall Dimensions (IN).....73.5 x 18 x 21.375

(W) Width (IN) 73.5

(D) Depth (IN).....18

(H) Height (IN).....21.37
Inside Width (IN).....69.5
Center to Center Width (IN).....71.5
Center to Center Depth (IN).....17
(W) Width (CM).....186.7
(D) Depth (CM).....45.7
(H) Height (CM).....54.4
Inside Width (CM).....176.5
Center to Center Width (CM).....181.6
Center to Center Depth (CM).....43.2

Construction

Number of Wells.....5
Installation.....Variety of Countertop Options
NSF Compliant.....Yes
Breath Guard Function.....Double-Sided Buffet
Breath Guard - Design Style.....Contemporary Style

Case Lot Measurement

Case Width.....0
Case Height.....0
Case Length.....0



86 ¾-inch 6-Series Velocity Adjustable Cafeteria-Style Breath Guard for 6-Pan/Well Drop-Ins with 120-Volt Heat Strip with Led Lighting

The Vollrath 6-Series Velocity cafeteria-style breath guard is sleek, easy to use and impressively effective. This breath guard is designed for your 6-pan/well drop-ins and is constructed of tempered glass panels and stainless steel tubing to ensure excellent visibility and strength. Designed with eight pre-set positions that promise versatility and consistency, this breath guard features a simple adjustment mechanism that allows one person to make adjustments quickly and easily. The LED lights improve visibility, the heat strip helps maintain serving temperatures and the reliable, sleek design keeps your food safe while adding an elegant appearance to any serving area.

- Simple push-button mechanism enables single-person adjustment
- Eight pre-set positions accommodate NSF, full-serve, self-serve and cleaning position and ensure consistent spacing across multiple units
- Visual indication shows when breath guard is in NSF position and eliminates need for measuring
- Standard above-counter flange mount (below-counter mount available)
- Ships knocked down (assembled shipment available)
- Stainless steel construction means no plastic parts to break and gives all components a consistent aesthetic
- 11-gauge stainless steel tubing eliminates the need for center support that penetrates the counter/interferes with service
- Comes standard with 3/8-inch-thick tempered glass panels (1/2-inch-thick available)
- Welded mitered joints increase structural integrity
- LED light strip improves product visibility
- Heat strip helps maintain serving temperatures
- Heat and light strips require hardwiring

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080980577

Unit Dimensions

Overall Dimensions (IN)	86.75 x 18 x 21.375
(W) Width (IN)	86.75
(D) Depth (IN)	18
(H) Height (IN)	21.37
Inside Width (IN)	82.75
Center to Center Width (IN)	84.75
Center to Center Depth (IN)	17
(W) Width (CM)	220.3
(D) Depth (CM)	45.7
(H) Height (CM)	54.4
Inside Width (CM)	210.2
Center to Center Width (CM)	215.3
Center to Center Depth (CM)	43.2

Electrical

Amps	14
Hz	60
Voltage	120
Watts	1685

Construction

Number of Wells	6
Installation	Variety of Countertop Options
NSF Compliant	Yes
Breath Guard Function	Cafeteria with Top Shelf
Breath Guard - Design Style	Contemporary Style

Case Lot Measurement

Case Width	0
Case Height	0
Case Length	0



87-inch 6-Series Velocity Adjustable Double-Sided Breath Guard for 6-Pan/Well 4-Series Front-of-House Serving System

Provide excellent visibility while protecting your food from contaminants with the Vollrath 6-Series Velocity double-sided breath guard. Designed for your 6-pan/well 4-Series front-of-house serving system, this durable breath guard is made of tempered glass panels and stainless steel tubing, promising years of reliable service. With eight pre-set positions, this breath guard offers both versatility and consistency, and the simple adjustment mechanism allows one person to make adjustments quickly and easily. The reliable design keeps your food safe and adds a sleek appearance to any double-sided buffet.

- Simple push-button mechanism enables single-person adjustment
- Eight pre-set positions accommodate NSF, full-serve, self-serve and cleaning position and ensure consistent spacing across multiple units
- Visual indication shows when breath guard is in NSF position and eliminates need for measuring
- Standard above-counter flange mount (below-counter mount available)
- Ships knocked down (assembled shipment available)
- Stainless steel construction means no plastic parts to break and gives all components a consistent aesthetic
- 11-gauge stainless steel tubing eliminates the need for center support that penetrates the counter/interferes with service
- Comes standard with 3/8-inch-thick tempered glass panels (1/2-inch-thick available)
- Welded mitered joints increase structural integrity

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080981239

Unit Dimensions

Overall Dimensions (IN).....87 x 18 x 21.375

(W) Width (IN) 87

(D) Depth (IN).....18

(H) Height (IN) 21.37
Inside Width (IN) 83
Center to Center Width (IN) 85
Center to Center Depth (IN) 17
(W) Width (CM) 221
(D) Depth (CM) 45.7
(H) Height (CM) 54.4
Inside Width (CM) 210.8
Center to Center Width (CM) 215.9
Center to Center Depth (CM) 43.2

Construction

Number of Wells 6
Installation ..... Variety of Countertop Options
NSF Compliant ..... Yes
Breath Guard Function ..... Double-Sided Buffet
Breath Guard - Design Style ..... Contemporary Style

Case Lot Measurement

Case Width 0
Case Height 0
Case Length 0



45-inch 6-Series Velocity Adjustable Double-Sided Breath Guard for 3-Pan/Well 4-Series Front-of-House Serving System with 120-Volt Heat Strip

Prevent contamination while providing excellent visibility with the Vollrath 6-Series Velocity double-sided breath guard. Designed for your 3-pan/well 4-Series front-of-house serving system, this durable breath guard is made of tempered glass panels and stainless steel tubing, promising years of reliable service. With eight pre-set positions, this breath guard offers both versatility and consistency, and the simple adjustment mechanism allows one person to make adjustments quickly and easily. The heat strip maintains serving temperatures while the reliable design keeps your food safe from contaminants and adds a sleek appearance to any double-sided buffet.

- Simple push-button mechanism enables single-person adjustment
- Eight pre-set positions accommodate NSF, full-serve, self-serve and cleaning position and ensure consistent spacing across multiple units
- Visual indication shows when breath guard is in NSF position and eliminates need for measuring
- Standard above-counter flange mount (below-counter mount available)
- Ships knocked down (assembled shipment available)
- Stainless steel construction means no plastic parts to break and gives all components a consistent aesthetic
- 11-gauge stainless steel tubing eliminates the need for center support that penetrates the counter/interferes with service
- Comes standard with 3/8-inch-thick tempered glass panels (1/2-inch-thick available)
- Welded mitered joints increase structural integrity
- Heat strip helps maintain serving temperatures and requires hardwiring

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080980881

Unit Dimensions

Overall Dimensions (IN)	45 x 18 x 21.375
(W) Width (IN)	45
(D) Depth (IN)	18
(H) Height (IN)	21.37
Inside Width (IN)	41
Center to Center Width (IN)	43
Center to Center Depth (IN)	17
(W) Width (CM)	114.3
(D) Depth (CM)	45.7
(H) Height (CM)	54.4
Inside Width (CM)	104.1
Center to Center Width (CM)	109.2
Center to Center Depth (CM)	43.2

Electrical

Amps	6.9
Hz	60
Voltage	120
Watts	825

Construction

Number of Wells	3
Installation	Variety of Countertop Options
NSF Compliant	Yes
Breath Guard Function	Double-Sided Buffet
Breath Guard - Design Style	Contemporary Style

Case Lot Measurement

Case Width	0
Case Height	0
Case Length	0



47-inch 6-Series Velocity Adjustable Double-Sided Breath Guard for 3-Pan/Well Drop-Ins with 120-Volt Heat Strip with Led Lighting

Prevent contamination while providing excellent visibility with the Vollrath 6-Series Velocity double-sided breath guard. Designed for your 3-pan/well drop-ins, this durable breath guard is made of tempered glass panels and stainless steel tubing, promising years of reliable service. With eight pre-set positions, this breath guard offers both versatility and consistency, and the simple adjustment mechanism allows one person to make adjustments quickly and easily. The LED lights improve visibility, the heat strip helps maintain serving temperatures and the reliable design keeps your food safe from contaminants while adding a sleek appearance to any double-sided buffet.

- Simple push-button mechanism enables single-person adjustment
- Eight pre-set positions accommodate NSF, full-serve, self-serve and cleaning position and ensure consistent spacing across multiple units
- Visual indication shows when breath guard is in NSF position and eliminates need for measuring
- Standard above-counter flange mount (below-counter mount available)
- Ships knocked down (assembled shipment available)
- Stainless steel construction means no plastic parts to break and gives all components a consistent aesthetic
- 11-gauge stainless steel tubing eliminates the need for center support that penetrates the counter/interferes with service
- Comes standard with 3/8-inch-thick tempered glass panels (1/2-inch-thick available)
- Welded mitered joints increase structural integrity
- LED light strip improves product visibility
- Heat strip helps maintain serving temperatures
- Heat and light strips require hardwiring

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080980294

Unit Dimensions

Overall Dimensions (IN).....47 x 18 x 21.375
(W) Width (IN) 47
(D) Depth (IN).....18
(H) Height (IN) 21.37
Inside Width (IN).....43
Center to Center Width (IN) 45
Center to Center Depth (IN).....17
(W) Width (CM).....119.4
(D) Depth (CM).....45.7
(H) Height (CM) 54.4
Inside Width (CM).....109.2
Center to Center Width (CM) 114.3
Center to Center Depth (CM).....43.2

Electrical

Amps 7
Hz.....60
Voltage 120
Watts 840

Construction

Number of Wells 3
Installation .....Variety of Countertop Options
NSF Compliant .....Yes
Breath Guard Function .....Double-Sided Buffet
Breath Guard - Design Style.....Contemporary Style

Case Lot Measurement

Case Width.....0
Case Height.....0
Case Length 0



45-inch 6-Series Velocity Adjustable Single-Sided Breath Guard for 3-Pan/Well 4-Series Front-of-House Serving System with 120-Volt Heat Strip with Led Lighting

Designed for your 3-pan/well 4-Series front-of-house serving system, the Vollrath 6-Series Velocity single-sided breath guard promises superior convenience, protection and visibility. The durable tempered glass panels provide a clear view of food items and the stainless steel tubing promises years of service. With eight pre-set positions, this breath guard offers both versatility and consistency, and the simple adjustment mechanism allows one person to make adjustments quickly and easily. The LED lights improve visibility, the heat strip helps maintain serving temperatures and the reliable design keeps your food safe and adds a sleek appearance to any single-sided buffet.

- Simple push-button mechanism enables single-person adjustment
- Eight pre-set positions accommodate NSF, full-serve, self-serve and cleaning position and ensure consistent spacing across multiple units
- Visual indication shows when breath guard is in NSF position and eliminates need for measuring
- Standard above-counter flange mount (below-counter mount available)
- Ships knocked down (assembled shipment available)
- Stainless steel construction means no plastic parts to break and gives all components a consistent aesthetic
- 11-gauge stainless steel tubing eliminates the need for center support that penetrates the counter/interferes with service
- Comes standard with 3/8-inch-thick tempered glass panels (1/2-inch-thick available)
- Welded mitered joints increase structural integrity
- LED light strip improves product visibility
- Heat strip helps maintain serving temperatures
- Heat and light strips require hardwiring

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080980850

Unit Dimensions

Overall Dimensions (IN)	45 x 18 x 21.375
(W) Width (IN)	45
(D) Depth (IN)	18
(H) Height (IN)	21.37
Inside Width (IN)	41
Center to Center Width (IN)	43
Center to Center Depth (IN)	17
(W) Width (CM)	114.3
(D) Depth (CM)	45.7
(H) Height (CM)	54.4
Inside Width (CM)	104.1
Center to Center Width (CM)	109.2
Center to Center Depth (CM)	43.2

Electrical

Amps	7
Hz	60
Voltage	120
Watts	840

Construction

Number of Wells	3
Installation	Variety of Countertop Options
NSF Compliant	Yes
Breath Guard Function	Single-Sided Buffet with Top Shelf
Breath Guard - Design Style	Contemporary Style

Case Lot Measurement

Case Width	0
Case Height	0
Case Length	0



87-inch 6-Series Velocity Adjustable Double-Sided Breath Guard for 6-Pan/Well 4-Series Front-of-House Serving System with 120-Volt Heat Strip

Provide excellent visibility while protecting your food from contaminants with the Vollrath 6-Series Velocity double-sided breath guard. Designed for your 6-pan/well 4-Series front-of-house serving system, this durable breath guard is made of tempered glass panels and stainless steel tubing, promising years of reliable service. With eight pre-set positions, this breath guard offers both versatility and consistency, and the simple adjustment mechanism allows one person to make adjustments quickly and easily. The heat strip maintains serving temperatures while the reliable design keeps your food safe from contaminants and adds a sleek appearance to any double-sided buffet.

- Simple push-button mechanism enables single-person adjustment
- Eight pre-set positions accommodate NSF, full-serve, self-serve and cleaning position and ensure consistent spacing across multiple units
- Visual indication shows when breath guard is in NSF position and eliminates need for measuring
- Standard above-counter flange mount (below-counter mount available)
- Ships knocked down (assembled shipment available)
- Stainless steel construction means no plastic parts to break and gives all components a consistent aesthetic
- 11-gauge stainless steel tubing eliminates the need for center support that penetrates the counter/interferes with service
- Comes standard with 3/8-inch-thick tempered glass panels (1/2-inch-thick available)
- Welded mitered joints increase structural integrity
- Heat strip helps maintain serving temperatures and requires hardwiring

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080981246

Unit Dimensions

Overall Dimensions (IN)	87 x 18 x 21.375
(W) Width (IN)	87
(D) Depth (IN)	18
(H) Height (IN)	21.37
Inside Width (IN)	83
Center to Center Width (IN)	85
Center to Center Depth (IN)	17
(W) Width (CM)	221
(D) Depth (CM)	45.7
(H) Height (CM)	54.4
Inside Width (CM)	210.8
Center to Center Width (CM)	215.9
Center to Center Depth (CM)	43.2

Electrical

Amps	13.8
Hz	60
Voltage	120
Watts	1660

Construction

Number of Wells	6
Installation	Variety of Countertop Options
NSF Compliant	Yes
Breath Guard Function	Double-Sided Buffet
Breath Guard - Design Style	Contemporary Style

Case Lot Measurement

Case Width	0
Case Height	0
Case Length	0



31-inch 6-Series Velocity Adjustable Double-Sided Breath Guard for 2-Pan/Well 4-Series Front-of-House Serving System with 120-Volt Heat Strip with Led Lighting

Offering superior protection and an elegant presentation, the Vollrath 6-Series Velocity double-sided breath guard is perfect for your 2-pan/well 4-Series front-of-house serving system. This breath guard is made of durable tempered glass panels and stainless steel tubing, promising years of reliable service. With eight pre-set positions, this breath guard offers both versatility and consistency, and the simple adjustment mechanism allows one person to make adjustments quickly and easily. The LED lights improve visibility, the heat strip helps maintain serving temperatures and the reliable design keeps your food safe from contaminants while adding a sleek appearance to any double-sided buffet.

- Simple push-button mechanism enables single-person adjustment
- Eight pre-set positions accommodate NSF, full-serve, self-serve and cleaning position and ensure consistent spacing across multiple units
- Visual indication shows when breath guard is in NSF position and eliminates need for measuring
- Standard above-counter flange mount (below-counter mount available)
- Ships knocked down (assembled shipment available)
- Stainless steel construction means no plastic parts to break and gives all components a consistent aesthetic
- 11-gauge stainless steel tubing eliminates the need for center support that penetrates the counter/interferes with service
- Comes standard with 3/8-inch-thick tempered glass panels (1/2-inch-thick available)
- Welded mitered joints increase structural integrity
- LED light strip improves product visibility
- Heat strip helps maintain serving temperatures
- Heat and light strips require hardwiring

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080980775

Unit Dimensions

Overall Dimensions (IN)	31 x 18 x 21.375
(W) Width (IN)	31
(D) Depth (IN)	18
(H) Height (IN)	21.37
Inside Width (IN)	27
Center to Center Width (IN)	29
Center to Center Depth (IN)	17
(W) Width (CM)	73.6
(D) Depth (CM)	45.7
(H) Height (CM)	54.4
Inside Width (CM)	68.6
Center to Center Width (CM)	73.6
Center to Center Depth (CM)	43.2

Electrical

Amps	4.7
Hz	60
Voltage	120
Watts	560

Construction

Number of Wells	2
Installation	Variety of Countertop Options
NSF Compliant	Yes
Breath Guard Function	Double-Sided Buffet
Breath Guard - Design Style	Contemporary Style

Case Lot Measurement

Case Width	0
Case Height	0
Case Length	0



31-inch 6-Series Velocity Adjustable Double-Sided Breath Guard for 2-Pan/Well 4-Series Front-of-House Serving System with 120-Volt Led Light Strip

Offering superior protection and an elegant presentation, the Vollrath 6-Series Velocity double-sided breath guard is perfect for your 2-pan/well 4-Series front-of-house serving system. This breath guard is made of durable tempered glass panels and stainless steel tubing, promising years of reliable service. With eight pre-set positions, this breath guard offers both versatility and consistency, and the simple adjustment mechanism allows one person to make adjustments quickly and easily. The LED light strip improves visibility while the reliable design keeps your food safe from contaminants and adds a sleek appearance to any double-sided buffet.

- Simple push-button mechanism enables single-person adjustment
- Eight pre-set positions accommodate NSF, full-serve, self-serve and cleaning position and ensure consistent spacing across multiple units
- Visual indication shows when breath guard is in NSF position and eliminates need for measuring
- Standard above-counter flange mount (below-counter mount available)
- Ships knocked down (assembled shipment available)
- Stainless steel construction means no plastic parts to break and gives all components a consistent aesthetic
- 11-gauge stainless steel tubing eliminates the need for center support that penetrates the counter/interferes with service
- Comes standard with 3/8-inch-thick tempered glass panels (1/2-inch-thick available)
- Welded mitered joints increase structural integrity
- LED light strip improves product visibility and requires hardwiring

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080980782

Unit Dimensions

Overall Dimensions (IN)	31 x 18 x 21.375
(W) Width (IN)	31
(D) Depth (IN)	18
(H) Height (IN)	21.37
Inside Width (IN)	27
Center to Center Width (IN)	29
Center to Center Depth (IN)	17
(W) Width (CM)	73.6
(D) Depth (CM)	45.7
(H) Height (CM)	54.4
Inside Width (CM)	68.6
Center to Center Width (CM)	73.6
Center to Center Depth (CM)	43.2

Electrical

Amps	0.1
Hz	60
Voltage	120
Watts	10

Construction

Number of Wells	2
Installation	Variety of Countertop Options
NSF Compliant	Yes
Breath Guard Function	Double-Sided Buffet
Breath Guard - Design Style	Contemporary Style

Case Lot Measurement

Case Width	0
Case Height	0
Case Length	0



34 ½-inch 6-Series Velocity Adjustable Single-Sided Breath Guard for 2-Pan/Well Drop-Ins with 120-Volt Heat Strip with Led Lighting

Shield your food from dust, germs and other contaminants with the Vollrath 6-Series Velocity single-sided breath guard. Designed for your 2-pan/well drop-ins, this breath guard is convenient, easy to use and sleekly designed. The durable tempered glass panels provide a clear view of food items and the stainless steel tubing promises years of service. With eight pre-set positions, this breath guard offers both versatility and consistency, and the simple adjustment mechanism allows one person to make adjustments quickly and easily. The LED lights improve visibility, the heat strip helps maintain serving temperatures and the reliable design keeps your food safe and adds a sleek appearance to any single-sided buffet.

- Simple push-button mechanism enables single-person adjustment
- Eight pre-set positions accommodate NSF, full-serve, self-serve and cleaning position and ensure consistent spacing across multiple units
- Visual indication shows when breath guard is in NSF position and eliminates need for measuring
- Standard above-counter flange mount (below-counter mount available)
- Ships knocked down (assembled shipment available)
- Stainless steel construction means no plastic parts to break and gives all components a consistent aesthetic
- 11-gauge stainless steel tubing eliminates the need for center support that penetrates the counter/interferes with service
- Comes standard with 3/8-inch-thick tempered glass panels (1/2-inch-thick available)
- Welded mitered joints increase structural integrity
- LED light strip improves product visibility
- Heat strip helps maintain serving temperatures
- Heat and light strips require hardwiring

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080980133

Unit Dimensions

Overall Dimensions (IN)	34.5 x 18 x 21.375
(W) Width (IN)	34.5
(D) Depth (IN)	18
(H) Height (IN)	21.37
Inside Width (IN)	30.5
Center to Center Width (IN)	32.5
Center to Center Depth (IN)	17
(W) Width (CM)	87.6
(D) Depth (CM)	45.7
(H) Height (CM)	54.4
Inside Width (CM)	77.5
Center to Center Width (CM)	82.6
Center to Center Depth (CM)	43.2

Electrical

Amps	4.7
Hz	60
Voltage	120
Watts	560

Construction

Number of Wells	2
Installation	Variety of Countertop Options
NSF Compliant	Yes
Breath Guard Function	Single-Sided Buffet with Top Shelf
Breath Guard - Design Style	Contemporary Style

Case Lot Measurement

Case Width	0
Case Height	0
Case Length	0



45-inch 6-Series Velocity Adjustable Single-Sided Breath Guard for 3-Pan/Well 4-Series Front-of-House Serving System with 120-Volt Heat Strip

Designed for your 3-pan/well 4-Series front-of-house serving system, the Vollrath 6-Series Velocity single-sided breath guard promises superior convenience, protection and visibility. The durable tempered glass panels provide a clear view of food items and the stainless steel tubing promises years of service. With eight pre-set positions, this breath guard offers both versatility and consistency, and the simple adjustment mechanism allows one person to make adjustments quickly and easily. The heat strip maintains serving temperatures while the reliable design keeps your food safe and adds a sleek appearance to any single-sided buffet.

- Simple push-button mechanism enables single-person adjustment
- Eight pre-set positions accommodate NSF, full-serve, self-serve and cleaning position and ensure consistent spacing across multiple units
- Visual indication shows when breath guard is in NSF position and eliminates need for measuring
- Standard above-counter flange mount (below-counter mount available)
- Ships knocked down (assembled shipment available)
- Stainless steel construction means no plastic parts to break and gives all components a consistent aesthetic
- 11-gauge stainless steel tubing eliminates the need for center support that penetrates the counter/interferes with service
- Comes standard with 3/8-inch-thick tempered glass panels (1/2-inch-thick available)
- Welded mitered joints increase structural integrity
- Heat strip helps maintain serving temperatures and requires hardwiring

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080980843

Unit Dimensions

Overall Dimensions (IN)	45 x 18 x 21.375
(W) Width (IN)	45
(D) Depth (IN)	18
(H) Height (IN)	21.37
Inside Width (IN)	41
Center to Center Width (IN)	43
Center to Center Depth (IN)	17
(W) Width (CM)	114.3
(D) Depth (CM)	45.7
(H) Height (CM)	54.4
Inside Width (CM)	104.1
Center to Center Width (CM)	109.2
Center to Center Depth (CM)	43.2

Electrical

Amps	6.9
Hz	60
Voltage	120
Watts	825

Construction

Number of Wells	3
Installation	Variety of Countertop Options
NSF Compliant	Yes
Breath Guard Function	Single-Sided Buffet with Top Shelf
Breath Guard - Design Style	Contemporary Style

Case Lot Measurement

Case Width	0
Case Height	0
Case Length	0



86 ¾-inch 6-Series Velocity Adjustable Single-Sided Breath Guard for 6-Pan/Well Drop-Ins with 120-Volt Heat Strip

Designed for your 6-pan/well drop-ins, the Vollrath 6-Series Velocity single-sided breath guard prevents contamination, creates an elegant, streamlined appearance and is impressively easy to use. The durable tempered glass panels provide a clear view of food items and the stainless steel tubing promises years of service. With eight pre-set positions, this breath guard offers both versatility and consistency, and the simple adjustment mechanism allows one person to make adjustments quickly and easily. The heat strip maintains serving temperatures while the reliable design keeps your food safe and adds a sleek appearance to any single-sided buffet.

- Simple push-button mechanism enables single-person adjustment
- Eight pre-set positions accommodate NSF, full-serve, self-serve and cleaning position and ensure consistent spacing across multiple units
- Visual indication shows when breath guard is in NSF position and eliminates need for measuring
- Standard above-counter flange mount (below-counter mount available)
- Ships knocked down (assembled shipment available)
- Stainless steel construction means no plastic parts to break and gives all components a consistent aesthetic
- 11-gauge stainless steel tubing eliminates the need for center support that penetrates the counter/interferes with service
- Comes standard with 3/8-inch-thick tempered glass panels (1/2-inch-thick available)
- Welded mitered joints increase structural integrity
- Heat strip helps maintain serving temperatures and requires hardwiring

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080980607

Unit Dimensions

Overall Dimensions (IN).....86.75 x 18 x 21.375

(W) Width (IN) 86.75

(D) Depth (IN) 18

(H) Height (IN) 21.37

Inside Width (IN) 82.75

Center to Center Width (IN) 84.75

Center to Center Depth (IN) 17

(W) Width (CM) 220.3

(D) Depth (CM) 45.7

(H) Height (CM) 54.4

Inside Width (CM) 210.2

Center to Center Width (CM) 215.3

Center to Center Depth (CM) 43.2

Electrical

Amps 13.8

Hz 60

Voltage 120

Watts 1660

Construction

Number of Wells 6

Installation ..... Variety of Countertop Options

NSF Compliant ..... Yes

Breath Guard Function ..... Single-Sided Buffet with Top Shelf

Breath Guard - Design Style ..... Contemporary Style

Case Lot Measurement

Case Width 0

Case Height 0

Case Length 0



60 ¼-inch 6-Series Velocity Adjustable Single-Sided Breath Guard for 4-Pan/Well Drop-Ins with 120-Volt Heat Strip

Provide superior protection while maintaining the elegant, streamlined appearance of your 4-pan/well drop-ins with the Vollrath 6-Series Velocity single-sided breath guard. The durable tempered glass panels provide a clear view of food items and the stainless steel tubing promises years of service. With eight pre-set positions, this breath guard offers both versatility and consistency, and the simple adjustment mechanism allows one person to make adjustments quickly and easily. The heat strip maintains serving temperatures while the reliable design keeps your food safe and adds a sleek appearance to any single-sided buffet.

- Simple push-button mechanism enables single-person adjustment
- Eight pre-set positions accommodate NSF, full-serve, self-serve and cleaning position and ensure consistent spacing across multiple units
- Visual indication shows when breath guard is in NSF position and eliminates need for measuring
- Standard above-counter flange mount (below-counter mount available)
- Ships knocked down (assembled shipment available)
- Stainless steel construction means no plastic parts to break and gives all components a consistent aesthetic
- 11-gauge stainless steel tubing eliminates the need for center support that penetrates the counter/interferes with service
- Comes standard with 3/8-inch-thick tempered glass panels (1/2-inch-thick available)
- Welded mitered joints increase structural integrity
- Heat strip helps maintain serving temperatures and requires hardwiring

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080980362

Unit Dimensions

Overall Dimensions (IN).....60.25 x 18 x 21.375

(W) Width (IN) 60.25
(D) Depth (IN) 18
(H) Height (IN) 21.37
Inside Width (IN) 56.25
Center to Center Width (IN) 58.25
Center to Center Depth (IN) 17
(W) Width (CM) 153
(D) Depth (CM) 45.7
(H) Height (CM) 54.4
Inside Width (CM) 142.9
Center to Center Width (CM) 147.9
Center to Center Depth (CM) 43.2

Electrical

Amps 9.2
Hz 60
Voltage 120
Watts 1100

Construction

Number of Wells 4
Installation ..... Variety of Countertop Options
NSF Compliant ..... Yes
Breath Guard Function ..... Single-Sided Buffet with Top Shelf
Breath Guard - Design Style ..... Contemporary Style

Case Lot Measurement

Case Width 0
Case Height 0
Case Length 0



73 ½-inch 6-Series Velocity Adjustable Double-Sided Breath Guard for 5-Pan/Well Drop-Ins with 120-Volt Heat Strip with Led Lighting

The Vollrath 6-Series Velocity double-sided breath guard provides exceptional visibility, durability and protection. Designed for your 5-pan/well drop-ins, this durable breath guard is made of tempered glass panels and stainless steel tubing, promising years of reliable service. With eight pre-set positions, this breath guard offers both versatility and consistency, and the simple adjustment mechanism allows one person to make adjustments quickly and easily. The LED lights improve visibility, the heat strip helps maintain serving temperatures and the reliable design keeps your food safe from contaminants while adding a sleek appearance to any double-sided buffet.

- Simple push-button mechanism enables single-person adjustment
- Eight pre-set positions accommodate NSF, full-serve, self-serve and cleaning position and ensure consistent spacing across multiple units
- Visual indication shows when breath guard is in NSF position and eliminates need for measuring
- Standard above-counter flange mount (below-counter mount available)
- Ships knocked down (assembled shipment available)
- Stainless steel construction means no plastic parts to break and gives all components a consistent aesthetic
- 11-gauge stainless steel tubing eliminates the need for center support that penetrates the counter/interferes with service
- Comes standard with 3/8-inch-thick tempered glass panels (1/2-inch-thick available)
- Welded mitered joints increase structural integrity
- LED light strip improves product visibility
- Heat strip helps maintain serving temperatures
- Heat and light strips require hardwiring

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080980539

Unit Dimensions

Overall Dimensions (IN)	73.5 x 18 x 21.375
(W) Width (IN)	73.5
(D) Depth (IN)	18
(H) Height (IN)	21.37
Inside Width (IN)	69.5
Center to Center Width (IN)	71.5
Center to Center Depth (IN)	17
(W) Width (CM)	186.7
(D) Depth (CM)	45.7
(H) Height (CM)	54.4
Inside Width (CM)	176.5
Center to Center Width (CM)	181.6
Center to Center Depth (CM)	43.2

Electrical

Amps	11.7
Hz	60
Voltage	120
Watts	1400

Construction

Number of Wells	5
Installation	Variety of Countertop Options
NSF Compliant	Yes
Breath Guard Function	Double-Sided Buffet
Breath Guard - Design Style	Contemporary Style

Case Lot Measurement

Case Width	0
Case Height	0
Case Length	0



73-inch 6-Series Velocity Adjustable Single-Sided Breath Guard for 5-Pan/Well 4-Series Front-of-House Serving System with 120-Volt Heat Strip

Maximize visibility without sacrificing protection with the Vollrath 6-Series Velocity single-sided breath guard. Designed for your 5-pan/well 4-Series front-of-house serving system, this breath guard prevents contamination, creates an elegant, streamlined appearance and is impressively easy to use. The durable tempered glass panels provide a clear view of food items and the stainless steel tubing promises years of service. With eight pre-set positions, this breath guard offers both versatility and consistency, and the simple adjustment mechanism allows one person to make adjustments quickly and easily. The heat strip maintains serving temperatures while the reliable design keeps your food safe and adds a sleek appearance to any single-sided buffet.

- Simple push-button mechanism enables single-person adjustment
- Eight pre-set positions accommodate NSF, full-serve, self-serve and cleaning position and ensure consistent spacing across multiple units
- Visual indication shows when breath guard is in NSF position and eliminates need for measuring
- Standard above-counter flange mount (below-counter mount available)
- Ships knocked down (assembled shipment available)
- Stainless steel construction means no plastic parts to break and gives all components a consistent aesthetic
- 11-gauge stainless steel tubing eliminates the need for center support that penetrates the counter/interferes with service
- Comes standard with 3/8-inch-thick tempered glass panels (1/2-inch-thick available)
- Welded mitered joints increase structural integrity
- Heat strip helps maintain serving temperatures and requires hardwiring

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080981086

Unit Dimensions

Overall Dimensions (IN)	73 x 18 x 21.375
(W) Width (IN)	73
(D) Depth (IN)	18
(H) Height (IN)	21.37
Inside Width (IN)	69
Center to Center Width (IN)	71
Center to Center Depth (IN)	17
(W) Width (CM)	185.4
(D) Depth (CM)	45.7
(H) Height (CM)	54.4
Inside Width (CM)	175.3
Center to Center Width (CM)	180.3
Center to Center Depth (CM)	43.2

Electrical

Amps	11.5
Hz	60
Voltage	120
Watts	1380

Construction

Number of Wells	5
Installation	Variety of Countertop Options
NSF Compliant	Yes
Breath Guard Function	Single-Sided Buffet with Top Shelf
Breath Guard - Design Style	Contemporary Style

Case Lot Measurement

Case Width	0
Case Height	0
Case Length	0



87-inch 6-Series Velocity Adjustable Cafeteria-Style Breath Guard for 6-Pan/Well 4-Series Front-of-House Serving System with 120-Volt Heat Strip

The Vollrath 6-Series Velocity cafeteria-style breath guard is sleek, easy to use and impressively effective. This breath guard is designed for your 6-pan/well 4-Series front-of-house serving system and is constructed of tempered glass panels and stainless steel tubing to ensure excellent visibility and strength. Designed with eight pre-set positions that promise versatility and consistency, this breath guard features a simple adjustment mechanism that allows one person to make adjustments quickly and easily. The heat strip maintains serving temperatures while the reliable, sleek design keeps your food safe and adds an elegant appearance to any serving area.

- Simple push-button mechanism enables single-person adjustment
- Eight pre-set positions accommodate NSF, full-serve, self-serve and cleaning position and ensure consistent spacing across multiple units
- Visual indication shows when breath guard is in NSF position and eliminates need for measuring
- Standard above-counter flange mount (below-counter mount available)
- Ships knocked down (assembled shipment available)
- Stainless steel construction means no plastic parts to break and gives all components a consistent aesthetic
- 11-gauge stainless steel tubing eliminates the need for center support that penetrates the counter/interferes with service
- Comes standard with 3/8-inch-thick tempered glass panels (1/2-inch-thick available)
- Welded mitered joints increase structural integrity
- Heat strip helps maintain serving temperatures and requires hardwiring

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080981161

Unit Dimensions

Overall Dimensions (IN)....87 x 18 x 21.375
(W) Width (IN) 87
(D) Depth (IN)....18
(H) Height (IN) 21.37
Inside Width (IN)....83
Center to Center Width (IN) 85
Center to Center Depth (IN)....17
(W) Width (CM)....221
(D) Depth (CM)....45.7
(H) Height (CM) 54.4
Inside Width (CM)....210.8
Center to Center Width (CM) 215.9
Center to Center Depth (CM)....43.2

Electrical

Amps....13.8
Hz....60
Voltage....120
Watts....1660

Construction

Number of Wells....6
Installation ....Variety of Countertop Options
NSF Compliant ....Yes
Breath Guard Function ....Cafeteria with Top Shelf
Breath Guard - Design Style....Contemporary Style

Case Lot Measurement

Case Width....0
Case Height....0
Case Length....0



45-inch 6-Series Velocity Adjustable Cafeteria-Style Breath Guard for 3-Pan/Well 4-Series Front-of-House Serving System with 120-Volt Heat Strip

The Vollrath 6-Series Velocity cafeteria-style breath guard provides exceptional protection against contaminants without ruining your presentation. This breath guard is designed for your 3-pan/well 4-Series front-of-house serving system and is constructed of tempered glass panels and stainless steel tubing to ensure excellent visibility and strength. Featuring eight pre-set positions, this breath guard promises versatility and consistency, and the simple adjustment mechanism allows one person to make adjustments quickly and easily. The heat strip maintains serving temperatures while the reliable, sleek design keeps your food safe and adds an elegant appearance to any serving area.

- Simple push-button mechanism enables single-person adjustment
- Eight pre-set positions accommodate NSF, full-serve, self-serve and cleaning position and ensure consistent spacing across multiple units
- Visual indication shows when breath guard is in NSF position and eliminates need for measuring
- Standard above-counter flange mount (below-counter mount available)
- Ships knocked down (assembled shipment available)
- Stainless steel construction means no plastic parts to break and gives all components a consistent aesthetic
- 11-gauge stainless steel tubing eliminates the need for center support that penetrates the counter/interferes with service
- Comes standard with 3/8-inch-thick tempered glass panels (1/2-inch-thick available)
- Welded mitered joints increase structural integrity
- Heat strip helps maintain serving temperatures and requires hardwiring

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080980805

Unit Dimensions

Overall Dimensions (IN)	45 x 18 x 21.375
(W) Width (IN)	45
(D) Depth (IN)	18
(H) Height (IN)	21.37
Inside Width (IN)	41
Center to Center Width (IN)	43
Center to Center Depth (IN)	17
(W) Width (CM)	114.3
(D) Depth (CM)	45.7
(H) Height (CM)	54.4
Inside Width (CM)	104.1
Center to Center Width (CM)	109.2
Center to Center Depth (CM)	43.2

Electrical

Amps	6.9
Hz	60
Voltage	120
Watts	825

Construction

Number of Wells	3
Installation	Variety of Countertop Options
NSF Compliant	Yes
Breath Guard Function	Cafeteria with Top Shelf
Breath Guard - Design Style	Contemporary Style

Case Lot Measurement

Case Width	0
Case Height	0
Case Length	0



59-inch 6-Series Velocity Adjustable Double-Sided Breath Guard for 4-Pan/Well 4-Series Front-of-House Serving System with 120-Volt Heat Strip

Easy to use and incredibly reliable, the Vollrath 6-Series Velocity double-sided breath guard is a versatile addition to your serving area. Designed for your 4-pan/well 4-Series front-of-house serving system, this durable breath guard is made of tempered glass panels and stainless steel tubing, promising years of reliable service. With eight pre-set positions, this breath guard offers both versatility and consistency, and the simple adjustment mechanism allows one person to make adjustments quickly and easily. The heat strip maintains serving temperatures while the reliable design keeps your food safe from contaminants and adds a sleek appearance to any double-sided buffet.

- Simple push-button mechanism enables single-person adjustment
- Eight pre-set positions accommodate NSF, full-serve, self-serve and cleaning position and ensure consistent spacing across multiple units
- Visual indication shows when breath guard is in NSF position and eliminates need for measuring
- Standard above-counter flange mount (below-counter mount available)
- Ships knocked down (assembled shipment available)
- Stainless steel construction means no plastic parts to break and gives all components a consistent aesthetic
- 11-gauge stainless steel tubing eliminates the need for center support that penetrates the counter/interferes with service
- Comes standard with 3/8-inch-thick tempered glass panels (1/2-inch-thick available)
- Welded mitered joints increase structural integrity
- Heat strip helps maintain serving temperatures and requires hardwiring

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080981000

Unit Dimensions

Overall Dimensions (IN)	59 x 18 x 21.375
(W) Width (IN)	59
(D) Depth (IN)	18
(H) Height (IN)	21.37
Inside Width (IN)	55
Center to Center Width (IN)	57
Center to Center Depth (IN)	17
(W) Width (CM)	149.9
(D) Depth (CM)	45.7
(H) Height (CM)	54.4
Inside Width (CM)	139.7
Center to Center Width (CM)	144.8
Center to Center Depth (CM)	43.2

Electrical

Amps	9.2
Hz	60
Voltage	120
Watts	1100

Construction

Number of Wells	4
Installation	Variety of Countertop Options
NSF Compliant	Yes
Breath Guard Function	Double-Sided Buffet
Breath Guard - Design Style	Contemporary Style

Case Lot Measurement

Case Width	0
Case Height	0
Case Length	0



31-inch 6-Series Velocity Adjustable Cafeteria-Style Breath Guard for 2-Pan/Well 4-Series Front-of-House Serving System

Designed with both protection and presentation in mind, the Vollrath 6-Series Velocity cafeteria-style breath guard is perfect for your 2-pan/well 4-Series front-of-house serving system. With tempered glass panels and stainless steel tubing, the solid construction ensures excellent visibility and strength. This breath guard features eight pre-set positions, promising versatility and consistency, and the simple adjustment mechanism allows one person to make adjustments quickly and easily. The reliable, sleek design keeps your food safe and adds an elegant appearance to any serving area.

- Simple push-button mechanism enables single-person adjustment
- Eight pre-set positions accommodate NSF, full-serve, self-serve and cleaning position and ensure consistent spacing across multiple units
- Visual indication shows when breath guard is in NSF position and eliminates need for measuring
- Standard above-counter flange mount (below-counter mount available)
- Ships knocked down (assembled shipment available)
- Stainless steel construction means no plastic parts to break and gives all components a consistent aesthetic
- 11-gauge stainless steel tubing eliminates the need for center support that penetrates the counter/interferes with service
- Comes standard with 3/8-inch-thick tempered glass panels (1/2-inch-thick available)
- Welded mitered joints increase structural integrity

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080980676

Unit Dimensions

Overall Dimensions (IN).....31 x 18 x 21.375

(W) Width (IN) 31

(D) Depth (IN).....18

(H) Height (IN) 21.37

Inside Width (IN) 27

Center to Center Width (IN) 29

Center to Center Depth (IN) 17

(W) Width (CM) 73.6

(D) Depth (CM) 45.7

(H) Height (CM) 54.4

Inside Width (CM) 68.6

Center to Center Width (CM) 73.6

Center to Center Depth (CM) 43.2

Construction

Number of Wells 2

Installation ..... Variety of Countertop Options

NSF Compliant ..... Yes

Breath Guard Function ..... Cafeteria with Top Shelf

Breath Guard - Design Style ..... Contemporary Style

Case Lot Measurement

Case Width 0

Case Height 0

Case Length 0



73-inch 6-Series Velocity Adjustable Cafeteria-Style Breath Guard for 5-Pan/Well 4-Series Front-of-House Serving System with 120-Volt Heat Strip

Versatile, reliable and convenient, the Vollrath 6-Series Velocity cafeteria-style breath guard is sure to exceed your expectations. Designed for your 5-pan/well 4-Series front-of-house serving system, this breath guard is constructed of tempered glass panels and stainless steel tubing to ensure excellent visibility and strength. This breath guard features eight pre-set positions, promising versatility and consistency, and the simple adjustment mechanism allows one person to make adjustments quickly and easily. The heat strip maintains serving temperatures while the reliable, sleek design keeps your food safe and adds an elegant appearance to any serving area.

- Simple push-button mechanism enables single-person adjustment
- Eight pre-set positions accommodate NSF, full-serve, self-serve and cleaning position and ensure consistent spacing across multiple units
- Visual indication shows when breath guard is in NSF position and eliminates need for measuring
- Standard above-counter flange mount (below-counter mount available)
- Ships knocked down (assembled shipment available)
- Stainless steel construction means no plastic parts to break and gives all components a consistent aesthetic
- 11-gauge stainless steel tubing eliminates the need for center support that penetrates the counter/interferes with service
- Comes standard with 3/8-inch-thick tempered glass panels (1/2-inch-thick available)
- Welded mitered joints increase structural integrity
- Heat strip helps maintain serving temperatures and requires hardwiring

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080981048

Unit Dimensions

Overall Dimensions (IN)	73 x 18 x 21.375
(W) Width (IN)	73
(D) Depth (IN)	18
(H) Height (IN)	21.37
Inside Width (IN)	69
Center to Center Width (IN)	71
Center to Center Depth (IN)	17
(W) Width (CM)	185.4
(D) Depth (CM)	45.7
(H) Height (CM)	54.4
Inside Width (CM)	175.3
Center to Center Width (CM)	180.3
Center to Center Depth (CM)	43.2

Electrical

Amps	11.5
Hz	60
Voltage	120
Watts	1380

Construction

Number of Wells	5
Installation	Variety of Countertop Options
NSF Compliant	Yes
Breath Guard Function	Cafeteria with Top Shelf
Breath Guard - Design Style	Contemporary Style

Case Lot Measurement

Case Width	0
Case Height	0
Case Length	0



87-inch 6-Series Velocity Adjustable Single-Sided Breath Guard for 6-Pan/Well 4-Series Front-of-House Serving System with 120-Volt Heat Strip with Led Lighting

Designed for your 6-pan/well 4-Series front-of-house serving system, the Vollrath 6-Series Velocity single-sided breath guard prevents contamination, creates an elegant, streamlined appearance and is impressively easy to use. The durable tempered glass panels provide a clear view of food items and the stainless steel tubing promises years of service. With eight pre-set positions, this breath guard offers both versatility and consistency, and the simple adjustment mechanism allows one person to make adjustments quickly and easily. The LED lights improve visibility, the heat strip helps maintain serving temperatures and the reliable design keeps your food safe and adds a sleek appearance to any single-sided buffet.

- Simple push-button mechanism enables single-person adjustment
- Eight pre-set positions accommodate NSF, full-serve, self-serve and cleaning position and ensure consistent spacing across multiple units
- Visual indication shows when breath guard is in NSF position and eliminates need for measuring
- Standard above-counter flange mount (below-counter mount available)
- Ships knocked down (assembled shipment available)
- Stainless steel construction means no plastic parts to break and gives all components a consistent aesthetic
- 11-gauge stainless steel tubing eliminates the need for center support that penetrates the counter/interferes with service
- Comes standard with 3/8-inch-thick tempered glass panels (1/2-inch-thick available)
- Welded mitered joints increase structural integrity
- LED light strip improves product visibility
- Heat strip helps maintain serving temperatures
- Heat and light strips require hardwiring

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080981215

Unit Dimensions

Overall Dimensions (IN)	87 x 18 x 21.375
(W) Width (IN)	87
(D) Depth (IN)	18
(H) Height (IN)	21.37
Inside Width (IN)	83
Center to Center Width (IN)	85
Center to Center Depth (IN)	17
(W) Width (CM)	221
(D) Depth (CM)	45.7
(H) Height (CM)	54.4
Inside Width (CM)	210.8
Center to Center Width (CM)	215.9
Center to Center Depth (CM)	43.2

Electrical

Amps	14
Hz	60
Voltage	120
Watts	1685

Construction

Number of Wells	6
Installation	Variety of Countertop Options
NSF Compliant	Yes
Breath Guard Function	Single-Sided Buffet with Top Shelf
Breath Guard - Design Style	Contemporary Style

Case Lot Measurement

Case Width	0
Case Height	0
Case Length	0



31-inch 6-Series Velocity Adjustable Single-Sided Breath Guard for 2-Pan/Well 4-Series Front-of-House Serving System with 120-Volt Heat Strip with Led Lighting

Shield your food from dust, germs and other contaminants with the Vollrath 6-Series Velocity single-sided breath guard. Designed for your 2-pan/well 4-Series front-of-house serving system, this breath guard is convenient, easy to use and sleekly designed. The durable tempered glass panels provide a clear view of food items and the stainless steel tubing promises years of service. With eight pre-set positions, this breath guard offers both versatility and consistency, and the simple adjustment mechanism allows one person to make adjustments quickly and easily. The LED lights improve visibility, the heat strip helps maintain serving temperatures and the reliable design keeps your food safe and adds a sleek appearance to any single-sided buffet.

- Simple push-button mechanism enables single-person adjustment
- Eight pre-set positions accommodate NSF, full-serve, self-serve and cleaning position and ensure consistent spacing across multiple units
- Visual indication shows when breath guard is in NSF position and eliminates need for measuring
- Standard above-counter flange mount (below-counter mount available)
- Ships knocked down (assembled shipment available)
- Stainless steel construction means no plastic parts to break and gives all components a consistent aesthetic
- 11-gauge stainless steel tubing eliminates the need for center support that penetrates the counter/interferes with service
- Comes standard with 3/8-inch-thick tempered glass panels (1/2-inch-thick available)
- Welded mitered joints increase structural integrity
- LED light strip improves product visibility
- Heat strip helps maintain serving temperatures
- Heat and light strips require hardwiring

PRODUCT SPECIFICATIONS

Model Information

UPC	671080980737

Unit Dimensions

Overall Dimensions (IN)	31 x 18 x 21.375
(W) Width (IN)	31
(D) Depth (IN)	18
(H) Height (IN)	21.37
Inside Width (IN)	27
Center to Center Width (IN)	29
Center to Center Depth (IN)	17
(W) Width (CM)	73.6
(D) Depth (CM)	45.7
(H) Height (CM)	54.4
Inside Width (CM)	68.6
Center to Center Width (CM)	73.6
Center to Center Depth (CM)	43.2

Electrical

Amps	4.7
Hz	60
Voltage	120
Watts	560

Construction

Number of Wells	2
Installation	Variety of Countertop Options
NSF Compliant	Yes
Breath Guard Function	Single-Sided Buffet with Top Shelf
Breath Guard - Design Style	Contemporary Style

Case Lot Measurement

Case Width	0
Case Height	0
Case Length	0



59-inch 6-Series Velocity Adjustable Cafeteria-Style Breath Guard for 4-Pan/Well 4-Series Front-of-House Serving System with 120-Volt Heat Strip

Prevent contamination and ensure exceptional visibility with the Vollrath 6-Series Velocity cafeteria-style breath guard. Designed for your 4-pan/well 4-Series front-of-house serving system, this breath guard is constructed of tempered glass panels and stainless steel tubing to ensure excellent visibility and strength. This breath guard features eight pre-set positions, promising versatility and consistency, and the simple adjustment mechanism allows one person to make adjustments quickly and easily. The heat strip maintains serving temperatures while the reliable, sleek design keeps your food safe and adds an elegant appearance to any serving area.

- Simple push-button mechanism enables single-person adjustment
- Eight pre-set positions accommodate NSF, full-serve, self-serve and cleaning position and ensure consistent spacing across multiple units
- Visual indication shows when breath guard is in NSF position and eliminates need for measuring
- Standard above-counter flange mount (below-counter mount available)
- Ships knocked down (assembled shipment available)
- Stainless steel construction means no plastic parts to break and gives all components a consistent aesthetic
- 11-gauge stainless steel tubing eliminates the need for center support that penetrates the counter/interferes with service
- Comes standard with 3/8-inch-thick tempered glass panels (1/2-inch-thick available)
- Welded mitered joints increase structural integrity
- Heat strip helps maintain serving temperatures and requires hardwiring

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080980928

Unit Dimensions

Overall Dimensions (IN)	59 x 18 x 21.375
(W) Width (IN)	59
(D) Depth (IN)	18
(H) Height (IN)	21.37
Inside Width (IN)	55
Center to Center Width (IN)	57
Center to Center Depth (IN)	17
(W) Width (CM)	149.9
(D) Depth (CM)	45.7
(H) Height (CM)	54.4
Inside Width (CM)	139.7
Center to Center Width (CM)	144.8
Center to Center Depth (CM)	43.2

Electrical

Amps	9.2
Hz	60
Voltage	120
Watts	1100

Construction

Number of Wells	4
Installation	Variety of Countertop Options
NSF Compliant	Yes
Breath Guard Function	Cafeteria with Top Shelf
Breath Guard - Design Style	Contemporary Style

Case Lot Measurement

Case Width	0
Case Height	0
Case Length	0



60 ¼-inch 6-Series Velocity Adjustable Double-Sided Breath Guard for 4-Pan/Well Drop-Ins with 120-Volt Led Light Strip

Easy to use and incredibly reliable, the Vollrath 6-Series Velocity double-sided breath guard is a versatile addition to your serving area. Designed for your 4-pan/well drop-ins, this durable breath guard is made of tempered glass panels and stainless steel tubing, promising years of reliable service. With eight pre-set positions, this breath guard offers both versatility and consistency, and the simple adjustment mechanism allows one person to make adjustments quickly and easily. The LED light strip improves visibility while the reliable design keeps your food safe from contaminants and adds a sleek appearance to any double-sided buffet.

- Simple push-button mechanism enables single-person adjustment
- Eight pre-set positions accommodate NSF, full-serve, self-serve and cleaning position and ensure consistent spacing across multiple units
- Visual indication shows when breath guard is in NSF position and eliminates need for measuring
- Standard above-counter flange mount (below-counter mount available)
- Ships knocked down (assembled shipment available)
- Stainless steel construction means no plastic parts to break and gives all components a consistent aesthetic
- 11-gauge stainless steel tubing eliminates the need for center support that penetrates the counter/interferes with service
- Comes standard with 3/8-inch-thick tempered glass panels (1/2-inch-thick available)
- Welded mitered joints increase structural integrity
- LED light strip improves product visibility and requires hardwiring

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080980423

Unit Dimensions

Overall Dimensions (IN).....60.25 x 18 x 21.375

(W) Width (IN) 60.25
(D) Depth (IN) 18
(H) Height (IN) 21.37
Inside Width (IN) 56.25
Center to Center Width (IN) 58.25
Center to Center Depth (IN) 17
(W) Width (CM) 153
(D) Depth (CM) 45.7
(H) Height (CM) 54.4
Inside Width (CM) 142.9
Center to Center Width (CM) 147.9
Center to Center Depth (CM) 43.2

Electrical

Amps 0.1
Hz 60
Voltage 120
Watts 15

Construction

Number of Wells 4
Installation ..... Variety of Countertop Options
NSF Compliant ..... Yes
Breath Guard Function ..... Double-Sided Buffet
Breath Guard - Design Style ..... Contemporary Style

Case Lot Measurement

Case Width 0
Case Height 0
Case Length 0



73 ½-inch 6-Series Velocity Adjustable Cafeteria-Style Breath Guard for 5-Pan/Well Drop-Ins with 120-Volt Heat Strip

Versatile, reliable and convenient, the Vollrath 6-Series Velocity cafeteria-style breath guard is sure to exceed your expectations. Designed for your 5-pan/well drop-ins, this breath guard is constructed of tempered glass panels and stainless steel tubing to ensure excellent visibility and strength. This breath guard features eight pre-set positions, promising versatility and consistency, and the simple adjustment mechanism allows one person to make adjustments quickly and easily. The heat strip maintains serving temperatures while the reliable, sleek design keeps your food safe and adds an elegant appearance to any serving area.

- Simple push-button mechanism enables single-person adjustment
- Eight pre-set positions accommodate NSF, full-serve, self-serve and cleaning position and ensure consistent spacing across multiple units
- Visual indication shows when breath guard is in NSF position and eliminates need for measuring
- Standard above-counter flange mount (below-counter mount available)
- Ships knocked down (assembled shipment available)
- Stainless steel construction means no plastic parts to break and gives all components a consistent aesthetic
- 11-gauge stainless steel tubing eliminates the need for center support that penetrates the counter/interferes with service
- Comes standard with 3/8-inch-thick tempered glass panels (1/2-inch-thick available)
- Welded mitered joints increase structural integrity
- Heat strip helps maintain serving temperatures and requires hardwiring

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080980447

Unit Dimensions

Overall Dimensions (IN).....73.5 x 18 x 21.375

(W) Width (IN) 73.5

(D) Depth (IN) 18

(H) Height (IN) 21.37

Inside Width (IN) 69.5

Center to Center Width (IN) 71.5

Center to Center Depth (IN) 17

(W) Width (CM) 186.7

(D) Depth (CM) 45.7

(H) Height (CM) 54.4

Inside Width (CM) 176.5

Center to Center Width (CM) 181.6

Center to Center Depth (CM) 43.2

Electrical

Amps 11.5

Hz 60

Voltage 120

Watts 1380

Construction

Number of Wells 5

Installation ..... Variety of Countertop Options

NSF Compliant ..... Yes

Breath Guard Function ..... Cafeteria with Top Shelf

Breath Guard - Design Style ..... Contemporary Style

Case Lot Measurement

Case Width 0

Case Height 0

Case Length 0



47-inch 6-Series Velocity Adjustable Cafeteria-Style Breath Guard for 3-Pan/Well Drop-Ins with 120-Volt Heat Strip

The Vollrath 6-Series Velocity cafeteria-style breath guard provides exceptional protection against contaminants without ruining your presentation. This breath guard is designed for your 3-pan/well drop-ins and is constructed of tempered glass panels and stainless steel tubing to ensure excellent visibility and strength. Featuring eight pre-set positions, this breath guard promises versatility and consistency, and the simple adjustment mechanism allows one person to make adjustments quickly and easily. The heat strip maintains serving temperatures while the reliable, sleek design keeps your food safe and adds an elegant appearance to any serving area.

- Simple push-button mechanism enables single-person adjustment
- Eight pre-set positions accommodate NSF, full-serve, self-serve and cleaning position and ensure consistent spacing across multiple units
- Visual indication shows when breath guard is in NSF position and eliminates need for measuring
- Standard above-counter flange mount (below-counter mount available)
- Ships knocked down (assembled shipment available)
- Stainless steel construction means no plastic parts to break and gives all components a consistent aesthetic
- 11-gauge stainless steel tubing eliminates the need for center support that penetrates the counter/interferes with service
- Comes standard with 3/8-inch-thick tempered glass panels (1/2-inch-thick available)
- Welded mitered joints increase structural integrity
- Heat strip helps maintain serving temperatures and requires hardwiring

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080980201

Unit Dimensions

Overall Dimensions (IN).....47 x 18 x 21.375

(W) Width (IN) 47

(D) Depth (IN) 18

(H) Height (IN) 21.37

Inside Width (IN) 43

Center to Center Width (IN) 45

Center to Center Depth (IN) 17

(W) Width (CM) 119.4

(D) Depth (CM) 45.7

(H) Height (CM) 54.4

Inside Width (CM) 109.2

Center to Center Width (CM) 114.3

Center to Center Depth (CM) 43.2

Electrical

Amps 6.9

Hz 60

Voltage 120

Watts 825

Construction

Number of Wells 3

Installation ..... Variety of Countertop Options

NSF Compliant ..... Yes

Breath Guard Function ..... Cafeteria with Top Shelf

Breath Guard - Design Style ..... Contemporary Style

Case Lot Measurement

Case Width 0

Case Height 0

Case Length 0



31-inch 6-Series Velocity Adjustable Double-Sided Breath Guard for 2-Pan/Well 4-Series Front-of-House Serving System

Offering superior protection and an elegant presentation, the Vollrath 6-Series Velocity double-sided breath guard is perfect for your 2-pan/well 4-Series front-of-house serving system. This breath guard is made of durable tempered glass panels and stainless steel tubing, promising years of reliable service. With eight pre-set positions, this breath guard offers both versatility and consistency, and the simple adjustment mechanism allows one person to make adjustments quickly and easily. The reliable design keeps your food safe from contaminants and adds a sleek appearance to any double-sided buffet.

- Simple push-button mechanism enables single-person adjustment
- Eight pre-set positions accommodate NSF, full-serve, self-serve and cleaning position and ensure consistent spacing across multiple units
- Visual indication shows when breath guard is in NSF position and eliminates need for measuring
- Standard above-counter flange mount (below-counter mount available)
- Ships knocked down (assembled shipment available)
- Stainless steel construction means no plastic parts to break and gives all components a consistent aesthetic
- 11-gauge stainless steel tubing eliminates the need for center support that penetrates the counter/interferes with service
- Comes standard with 3/8-inch-thick tempered glass panels (1/2-inch-thick available)
- Welded mitered joints increase structural integrity

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080980751

Unit Dimensions

Overall Dimensions (IN).....31 x 18 x 21.375

(W) Width (IN) 31

(D) Depth (IN).....18

(H) Height (IN) 21.37
Inside Width (IN) 27
Center to Center Width (IN) 29
Center to Center Depth (IN) 17
(W) Width (CM) 73.6
(D) Depth (CM) 45.7
(H) Height (CM) 54.4
Inside Width (CM) 68.6
Center to Center Width (CM) 73.6
Center to Center Depth (CM) 43.2

Construction

Number of Wells 2
Installation ..... Variety of Countertop Options
NSF Compliant ..... Yes
Breath Guard Function ..... Double-Sided Buffet
Breath Guard - Design Style ..... Contemporary Style

Case Lot Measurement

Case Width 0
Case Height 0
Case Length 0



73 ½-inch 6-Series Velocity Adjustable Single-Sided Breath Guard for 5-Pan/Well Drop-Ins with 120-Volt Heat Strip with Led Lighting

Maximize visibility without sacrificing protection with the Vollrath 6-Series Velocity single-sided breath guard. Designed for your 5-pan/well drop-ins, this breath guard prevents contamination, creates an elegant, streamlined appearance and is impressively easy to use. The durable tempered glass panels provide a clear view of food items and the stainless steel tubing promises years of service. With eight pre-set positions, this breath guard offers both versatility and consistency, and the simple adjustment mechanism allows one person to make adjustments quickly and easily. The LED lights improve visibility, the heat strip helps maintain serving temperatures and the reliable design keeps your food safe and adds a sleek appearance to any single-sided buffet.

- Simple push-button mechanism enables single-person adjustment
- Eight pre-set positions accommodate NSF, full-serve, self-serve and cleaning position and ensure consistent spacing across multiple units
- Visual indication shows when breath guard is in NSF position and eliminates need for measuring
- Standard above-counter flange mount (below-counter mount available)
- Ships knocked down (assembled shipment available)
- Stainless steel construction means no plastic parts to break and gives all components a consistent aesthetic
- 11-gauge stainless steel tubing eliminates the need for center support that penetrates the counter/interferes with service
- Comes standard with 3/8-inch-thick tempered glass panels (1/2-inch-thick available)
- Welded mitered joints increase structural integrity
- LED light strip improves product visibility
- Heat strip helps maintain serving temperatures
- Heat and light strips require hardwiring

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080980492

Unit Dimensions

Overall Dimensions (IN)	73.5 x 18 x 21.375
(W) Width (IN)	73.5
(D) Depth (IN)	18
(H) Height (IN)	21.37
Inside Width (IN)	69.5
Center to Center Width (IN)	71.5
Center to Center Depth (IN)	17
(W) Width (CM)	186.7
(D) Depth (CM)	45.7
(H) Height (CM)	54.4
Inside Width (CM)	176.5
Center to Center Width (CM)	181.6
Center to Center Depth (CM)	43.2

Electrical

Amps	11.7
Hz	60
Voltage	120
Watts	1400

Construction

Number of Wells	5
Installation	Variety of Countertop Options
NSF Compliant	Yes
Breath Guard Function	Single-Sided Buffet with Top Shelf
Breath Guard - Design Style	Contemporary Style

Case Lot Measurement

Case Width	0
Case Height	0
Case Length	0



60 ¼-inch 6-Series Velocity Adjustable Double-Sided Breath Guard for 4-Pan/Well Drop-Ins

Easy to use and incredibly reliable, the Vollrath 6-Series Velocity double-sided breath guard is a versatile addition to your serving area. Designed for your 4-pan/well drop-ins, this durable breath guard is made of tempered glass panels and stainless steel tubing, promising years of reliable service. With eight pre-set positions, this breath guard offers both versatility and consistency, and the simple adjustment mechanism allows one person to make adjustments quickly and easily. The reliable design keeps your food safe from contaminants and adds a sleek appearance to any double-sided buffet.

- Simple push-button mechanism enables single-person adjustment
- Eight pre-set positions accommodate NSF, full-serve, self-serve and cleaning position and ensure consistent spacing across multiple units
- Visual indication shows when breath guard is in NSF position and eliminates need for measuring
- Standard above-counter flange mount (below-counter mount available)
- Ships knocked down (assembled shipment available)
- Stainless steel construction means no plastic parts to break and gives all components a consistent aesthetic
- 11-gauge stainless steel tubing eliminates the need for center support that penetrates the counter/interferes with service
- Comes standard with 3/8-inch-thick tempered glass panels (1/2-inch-thick available)
- Welded mitered joints increase structural integrity

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080980393

Unit Dimensions

Overall Dimensions (IN).....60.25 x 18 x 21.375

(W) Width (IN) 60.25

(D) Depth (IN).....18

(H) Height (IN) 21.37
Inside Width (IN) 56.25
Center to Center Width (IN) 58.25
Center to Center Depth (IN) 17
(W) Width (CM) 153
(D) Depth (CM) 45.7
(H) Height (CM) 54.4
Inside Width (CM) 142.9
Center to Center Width (CM) 147.9
Center to Center Depth (CM) 43.2

Construction

Number of Wells 4
Installation ..... Variety of Countertop Options
NSF Compliant ..... Yes
Breath Guard Function ..... Double-Sided Buffet
Breath Guard - Design Style ..... Contemporary Style

Case Lot Measurement

Case Width 0
Case Height 0
Case Length 0



73-inch 6-Series Velocity Adjustable Double-Sided Breath Guard for 5-Pan/Well 4-Series Front-of-House Serving System with 120-Volt Heat Strip

The Vollrath 6-Series Velocity double-sided breath guard provides exceptional visibility, durability and protection. Designed for your 5-pan/well 4-Series front-of-house serving system, this durable breath guard is made of tempered glass panels and stainless steel tubing, promising years of reliable service. With eight pre-set positions, this breath guard offers both versatility and consistency, and the simple adjustment mechanism allows one person to make adjustments quickly and easily. The heat strip maintains serving temperatures while the reliable design keeps your food safe from contaminants and adds a sleek appearance to any double-sided buffet.

- Simple push-button mechanism enables single-person adjustment
- Eight pre-set positions accommodate NSF, full-serve, self-serve and cleaning position and ensure consistent spacing across multiple units
- Visual indication shows when breath guard is in NSF position and eliminates need for measuring
- Standard above-counter flange mount (below-counter mount available)
- Ships knocked down (assembled shipment available)
- Stainless steel construction means no plastic parts to break and gives all components a consistent aesthetic
- 11-gauge stainless steel tubing eliminates the need for center support that penetrates the counter/interferes with service
- Comes standard with 3/8-inch-thick tempered glass panels (1/2-inch-thick available)
- Welded mitered joints increase structural integrity
- Heat strip helps maintain serving temperatures and requires hardwiring

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080981123

Unit Dimensions

Overall Dimensions (IN)	73 x 18 x 21.375
(W) Width (IN)	73
(D) Depth (IN)	18
(H) Height (IN)	21.37
Inside Width (IN)	69
Center to Center Width (IN)	71
Center to Center Depth (IN)	17
(W) Width (CM)	185.4
(D) Depth (CM)	45.7
(H) Height (CM)	54.4
Inside Width (CM)	175.3
Center to Center Width (CM)	180.3
Center to Center Depth (CM)	43.2

Electrical

Amps	11.5
Hz	60
Voltage	120
Watts	1380

Construction

Number of Wells	5
Installation	Variety of Countertop Options
NSF Compliant	Yes
Breath Guard Function	Double-Sided Buffet
Breath Guard - Design Style	Contemporary Style

Case Lot Measurement

Case Width	0
Case Height	0
Case Length	0



47-inch 6-Series Velocity Adjustable Single-Sided Breath Guard for 3-Pan/Well Drop-Ins

Designed for your 3-pan/well drop-ins, the Vollrath 6-Series Velocity single-sided breath guard promises superior convenience, protection and visibility. The durable tempered glass panels provide a clear view of food items and the stainless steel tubing promises years of service. With eight pre-set positions, this breath guard offers both versatility and consistency, and the simple adjustment mechanism allows one person to make adjustments quickly and easily. The reliable design keeps your food safe and adds a sleek appearance to any single-sided buffet.

- Simple push-button mechanism enables single-person adjustment
- Eight pre-set positions accommodate NSF, full-serve, self-serve and cleaning position and ensure consistent spacing across multiple units
- Visual indication shows when breath guard is in NSF position and eliminates need for measuring
- Standard above-counter flange mount (below-counter mount available)
- Ships knocked down (assembled shipment available)
- Stainless steel construction means no plastic parts to break and gives all components a consistent aesthetic
- 11-gauge stainless steel tubing eliminates the need for center support that penetrates the counter/interferes with service
- Comes standard with 3/8-inch-thick tempered glass panels (1/2-inch-thick available)
- Welded mitered joints increase structural integrity

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080980232

Unit Dimensions

Overall Dimensions (IN).....47 x 18 x 21.375

(W) Width (IN) 47

(D) Depth (IN).....18

(H) Height (IN) 21.37
Inside Width (IN) 43
Center to Center Width (IN) 45
Center to Center Depth (IN) 17
(W) Width (CM) 119.4
(D) Depth (CM) 45.7
(H) Height (CM) 54.4
Inside Width (CM) 109.2
Center to Center Width (CM) 114.3
Center to Center Depth (CM) 43.2

Construction

Number of Wells 3
Installation ..... Variety of Countertop Options
NSF Compliant ..... Yes
Breath Guard Function ..... Single-Sided Buffet with Top Shelf
Breath Guard - Design Style ..... Contemporary Style

Case Lot Measurement

Case Width 19
Case Height 31
Case Length 62



34 ½-inch 6-Series Velocity Adjustable Double-Sided Breath Guard for 2-Pan/Well Drop-Ins with 120-Volt Heat Strip with Led Lighting

Offering superior protection and an elegant presentation, the Vollrath 6-Series Velocity double-sided breath guard is perfect for your 2-pan/well drop-ins. This breath guard is made of durable tempered glass panels and stainless steel tubing, promising years of reliable service. With eight pre-set positions, this breath guard offers both versatility and consistency, and the simple adjustment mechanism allows one person to make adjustments quickly and easily. The LED lights improve visibility, the heat strip helps maintain serving temperatures and the reliable design keeps your food safe from contaminants while adding a sleek appearance to any double-sided buffet.

- Simple push-button mechanism enables single-person adjustment
- Eight pre-set positions accommodate NSF, full-serve, self-serve and cleaning position and ensure consistent spacing across multiple units
- Visual indication shows when breath guard is in NSF position and eliminates need for measuring
- Standard above-counter flange mount (below-counter mount available)
- Ships knocked down (assembled shipment available)
- Stainless steel construction means no plastic parts to break and gives all components a consistent aesthetic
- 11-gauge stainless steel tubing eliminates the need for center support that penetrates the counter/interferes with service
- Comes standard with 3/8-inch-thick tempered glass panels (1/2-inch-thick available)
- Welded mitered joints increase structural integrity
- LED light strip improves product visibility
- Heat strip helps maintain serving temperatures
- Heat and light strips require hardwiring

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080980171

Unit Dimensions

Overall Dimensions (IN)	34.5 x 18 x 21.375
(W) Width (IN)	34.5
(D) Depth (IN)	18
(H) Height (IN)	21.37
Inside Width (IN)	30.5
Center to Center Width (IN)	32.5
Center to Center Depth (IN)	17
(W) Width (CM)	87.6
(D) Depth (CM)	45.7
(H) Height (CM)	54.4
Inside Width (CM)	77.5
Center to Center Width (CM)	82.6
Center to Center Depth (CM)	43.2

Electrical

Amps	4.7
Hz	60
Voltage	120
Watts	560

Construction

Number of Wells	2
Installation	Variety of Countertop Options
NSF Compliant	Yes
Breath Guard Function	Double-Sided Buffet
Breath Guard - Design Style	Contemporary Style

Case Lot Measurement

Case Width	0
Case Height	0
Case Length	0



73 ½-inch 6-Series Velocity Adjustable Double-Sided Breath Guard for 5-Pan/Well Drop-Ins with 120-Volt Led Light Strip

The Vollrath 6-Series Velocity double-sided breath guard provides exceptional visibility, durability and protection. Designed for your 5-pan/well drop-ins, this durable breath guard is made of tempered glass panels and stainless steel tubing, promising years of reliable service. With eight pre-set positions, this breath guard offers both versatility and consistency, and the simple adjustment mechanism allows one person to make adjustments quickly and easily. The LED light strip improves visibility while the reliable design keeps your food safe from contaminants and adds a sleek appearance to any double-sided buffet.

- Simple push-button mechanism enables single-person adjustment
- Eight pre-set positions accommodate NSF, full-serve, self-serve and cleaning position and ensure consistent spacing across multiple units
- Visual indication shows when breath guard is in NSF position and eliminates need for measuring
- Standard above-counter flange mount (below-counter mount available)
- Ships knocked down (assembled shipment available)
- Stainless steel construction means no plastic parts to break and gives all components a consistent aesthetic
- 11-gauge stainless steel tubing eliminates the need for center support that penetrates the counter/interferes with service
- Comes standard with 3/8-inch-thick tempered glass panels (1/2-inch-thick available)
- Welded mitered joints increase structural integrity
- LED light strip improves product visibility and requires hardwiring

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080980546

Unit Dimensions

Overall Dimensions (IN).....73.5 x 18 x 21.375

(W) Width (IN) 73.5

(D) Depth (IN)....18
(H) Height (IN)....21.37
Inside Width (IN)....69.5
Center to Center Width (IN)....71.5
Center to Center Depth (IN)....17
(W) Width (CM)....186.7
(D) Depth (CM)....45.7
(H) Height (CM)....54.4
Inside Width (CM)....176.5
Center to Center Width (CM)....181.6
Center to Center Depth (CM)....43.2

Electrical

Amps....0.2
Hz....60
Voltage....120
Watts....20

Construction

Number of Wells....5
Installation....Variety of Countertop Options
NSF Compliant....Yes
Breath Guard Function....Double-Sided Buffet
Breath Guard - Design Style....Contemporary Style

Case Lot Measurement

Case Width....31
Case Height....24
Case Length....78.5



86 ¾-inch 6-Series Velocity Adjustable Double-Sided Breath Guard for 6-Pan/Well Drop-Ins with 120-Volt Led Light Strip

Provide excellent visibility while protecting your food from contaminants with the Vollrath 6-Series Velocity double-sided breath guard. Designed for your 6-pan/well drop-ins, this durable breath guard is made of tempered glass panels and stainless steel tubing, promising years of reliable service. With eight pre-set positions, this breath guard offers both versatility and consistency, and the simple adjustment mechanism allows one person to make adjustments quickly and easily. The LED light strip improves visibility while the reliable design keeps your food safe from contaminants and adds a sleek appearance to any double-sided buffet.

- Simple push-button mechanism enables single-person adjustment
- Eight pre-set positions accommodate NSF, full-serve, self-serve and cleaning position and ensure consistent spacing across multiple units
- Visual indication shows when breath guard is in NSF position and eliminates need for measuring
- Standard above-counter flange mount (below-counter mount available)
- Ships knocked down (assembled shipment available)
- Stainless steel construction means no plastic parts to break and gives all components a consistent aesthetic
- 11-gauge stainless steel tubing eliminates the need for center support that penetrates the counter/interferes with service
- Comes standard with 3/8-inch-thick tempered glass panels (1/2-inch-thick available)
- Welded mitered joints increase structural integrity
- LED light strip improves product visibility and requires hardwiring

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080980669

Unit Dimensions

Overall Dimensions (IN).....86.75 x 18 x 21.375

(W) Width (IN) 86.75

(D) Depth (IN) 18

(H) Height (IN) 21.37

Inside Width (IN) 82.75

Center to Center Width (IN) 84.75

Center to Center Depth (IN) 17

(W) Width (CM) 220.3

(D) Depth (CM) 45.7

(H) Height (CM) 54.4

Inside Width (CM) 210.2

Center to Center Width (CM) 215.3

Center to Center Depth (CM) 43.2

Electrical

Amps 0.2

Hz 60

Voltage 120

Watts 25

Construction

Number of Wells 6

Installation ..... Variety of Countertop Options

NSF Compliant ..... Yes

Breath Guard Function ..... Double-Sided Buffet

Breath Guard - Design Style ..... Contemporary Style

Case Lot Measurement

Case Width 0

Case Height 0

Case Length 0



31-inch 6-Series Velocity Adjustable Cafeteria-Style Breath Guard for 2-Pan/Well 4-Series Front-of-House Serving System with 120-Volt Heat Strip with Led Lighting

Designed with both protection and presentation in mind, the Vollrath 6-Series Velocity cafeteria-style breath guard is perfect for your 2-pan/well 4-Series front-of-house serving system. With tempered glass panels and stainless steel tubing, the solid construction ensures excellent visibility and strength. This breath guard features eight pre-set positions, promising versatility and consistency, and the simple adjustment mechanism allows one person to make adjustments quickly and easily. The LED lights improve visibility, the heat strip helps maintain serving temperatures and the reliable, sleek design keeps your food safe from contaminants while adding an elegant appearance to any serving area.

- Simple push-button mechanism enables single-person adjustment
- Eight pre-set positions accommodate NSF, full-serve, self-serve and cleaning position and ensure consistent spacing across multiple units
- Visual indication shows when breath guard is in NSF position and eliminates need for measuring
- Standard above-counter flange mount (below-counter mount available)
- Ships knocked down (assembled shipment available)
- Stainless steel construction means no plastic parts to break and gives all components a consistent aesthetic
- 11-gauge stainless steel tubing eliminates the need for center support that penetrates the counter/interferes with service
- Comes standard with 3/8-inch-thick tempered glass panels (1/2-inch-thick available)
- Welded mitered joints increase structural integrity
- LED light strip improves product visibility
- Heat strip helps maintain serving temperatures
- Heat and light strips require hardwiring

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080980690

Unit Dimensions

Overall Dimensions (IN)	31 x 18 x 21.375
(W) Width (IN)	31
(D) Depth (IN)	18
(H) Height (IN)	21.37
Inside Width (IN)	27
Center to Center Width (IN)	29
Center to Center Depth (IN)	17
(W) Width (CM)	73.6
(D) Depth (CM)	45.7
(H) Height (CM)	54.4
Inside Width (CM)	68.6
Center to Center Width (CM)	73.6
Center to Center Depth (CM)	43.2

Electrical

Amps	4.7
Hz	60
Voltage	120
Watts	560

Construction

Number of Wells	2
Installation	Variety of Countertop Options
NSF Compliant	Yes
Breath Guard Function	Cafeteria with Top Shelf
Breath Guard - Design Style	Contemporary Style

Case Lot Measurement

Case Width	0
Case Height	0
Case Length	0



31-inch 6-Series Velocity Adjustable Single-Sided Breath Guard for 2-Pan/Well 4-Series Front-of-House Serving System with 120-Volt Led Light Strip

Shield your food from dust, germs and other contaminants with the Vollrath 6-Series Velocity single-sided breath guard. Designed for your 2-pan/well 4-Series front-of-house serving system, this breath guard is convenient, easy to use and sleekly designed. The durable tempered glass panels provide a clear view of food items and the stainless steel tubing promises years of service. With eight pre-set positions, this breath guard offers both versatility and consistency, and the simple adjustment mechanism allows one person to make adjustments quickly and easily. The LED light strip improves visibility while the reliable design keeps your food safe and adds a sleek appearance to any single-sided buffet.

- Simple push-button mechanism enables single-person adjustment
- Eight pre-set positions accommodate NSF, full-serve, self-serve and cleaning position and ensure consistent spacing across multiple units
- Visual indication shows when breath guard is in NSF position and eliminates need for measuring
- Standard above-counter flange mount (below-counter mount available)
- Ships knocked down (assembled shipment available)
- Stainless steel construction means no plastic parts to break and gives all components a consistent aesthetic
- 11-gauge stainless steel tubing eliminates the need for center support that penetrates the counter/interferes with service
- Comes standard with 3/8-inch-thick tempered glass panels (1/2-inch-thick available)
- Welded mitered joints increase structural integrity
- LED light strip improves product visibility and requires hardwiring

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080980744

Unit Dimensions

Overall Dimensions (IN)	31 x 18 x 21.375
(W) Width (IN)	31
(D) Depth (IN)	18
(H) Height (IN)	21.37
Inside Width (IN)	27
Center to Center Width (IN)	29
Center to Center Depth (IN)	17
(W) Width (CM)	73.6
(D) Depth (CM)	45.7
(H) Height (CM)	54.4
Inside Width (CM)	68.6
Center to Center Width (CM)	73.6
Center to Center Depth (CM)	43.2

Electrical

Amps	0.1
Hz	60
Voltage	120
Watts	10

Construction

Number of Wells	2
Installation	Variety of Countertop Options
NSF Compliant	Yes
Breath Guard Function	Single-Sided Buffet with Top Shelf
Breath Guard - Design Style	Contemporary Style

Case Lot Measurement

Case Width	0
Case Height	0
Case Length	0



31-inch 6-Series Velocity Adjustable Double-Sided Breath Guard for 2-Pan/Well 4-Series Front-of-House Serving System with 120-Volt Heat Strip

Offering superior protection and an elegant presentation, the Vollrath 6-Series Velocity double-sided breath guard is perfect for your 2-pan/well 4-Series front-of-house serving system. This breath guard is made of durable tempered glass panels and stainless steel tubing, promising years of reliable service. With eight pre-set positions, this breath guard offers both versatility and consistency, and the simple adjustment mechanism allows one person to make adjustments quickly and easily. The heat strip maintains serving temperatures while the reliable design keeps your food safe from contaminants and adds a sleek appearance to any double-sided buffet.

- Simple push-button mechanism enables single-person adjustment
- Eight pre-set positions accommodate NSF, full-serve, self-serve and cleaning position and ensure consistent spacing across multiple units
- Visual indication shows when breath guard is in NSF position and eliminates need for measuring
- Standard above-counter flange mount (below-counter mount available)
- Ships knocked down (assembled shipment available)
- Stainless steel construction means no plastic parts to break and gives all components a consistent aesthetic
- 11-gauge stainless steel tubing eliminates the need for center support that penetrates the counter/interferes with service
- Comes standard with 3/8-inch-thick tempered glass panels (1/2-inch-thick available)
- Welded mitered joints increase structural integrity
- Heat strip helps maintain serving temperatures and requires hardwiring

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080980768

Unit Dimensions

Overall Dimensions (IN)	31 x 18 x 21.375
(W) Width (IN)	31
(D) Depth (IN)	18
(H) Height (IN)	21.37
Inside Width (IN)	27
Center to Center Width (IN)	29
Center to Center Depth (IN)	17
(W) Width (CM)	73.6
(D) Depth (CM)	45.7
(H) Height (CM)	54.4
Inside Width (CM)	68.6
Center to Center Width (CM)	73.6
Center to Center Depth (CM)	43.2

Electrical

Amps	4.6
Hz	60
Voltage	120
Watts	550

Construction

Number of Wells	2
Installation	Variety of Countertop Options
NSF Compliant	Yes
Breath Guard Function	Double-Sided Buffet
Breath Guard - Design Style	Contemporary Style

Case Lot Measurement

Case Width	0
Case Height	0
Case Length	0



60 ¼-inch 6-Series Velocity Adjustable Double-Sided Breath Guard for 4-Pan/Well Drop-Ins with 120-Volt Heat Strip

Easy to use and incredibly reliable, the Vollrath 6-Series Velocity double-sided breath guard is a versatile addition to your serving area. Designed for your 4-pan/well drop-ins, this durable breath guard is made of tempered glass panels and stainless steel tubing, promising years of reliable service. With eight pre-set positions, this breath guard offers both versatility and consistency, and the simple adjustment mechanism allows one person to make adjustments quickly and easily. The heat strip maintains serving temperatures while the reliable design keeps your food safe from contaminants and adds a sleek appearance to any double-sided buffet.

- Simple push-button mechanism enables single-person adjustment
- Eight pre-set positions accommodate NSF, full-serve, self-serve and cleaning position and ensure consistent spacing across multiple units
- Visual indication shows when breath guard is in NSF position and eliminates need for measuring
- Standard above-counter flange mount (below-counter mount available)
- Ships knocked down (assembled shipment available)
- Stainless steel construction means no plastic parts to break and gives all components a consistent aesthetic
- 11-gauge stainless steel tubing eliminates the need for center support that penetrates the counter/interferes with service
- Comes standard with 3/8-inch-thick tempered glass panels (1/2-inch-thick available)
- Welded mitered joints increase structural integrity
- Heat strip helps maintain serving temperatures and requires hardwiring

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080980409

Unit Dimensions

Overall Dimensions (IN).....60.25 x 18 x 21.375

(W) Width (IN) 60.25
(D) Depth (IN) 18
(H) Height (IN) 21.37
Inside Width (IN) 56.25
Center to Center Width (IN) 58.25
Center to Center Depth (IN) 17
(W) Width (CM) 153
(D) Depth (CM) 45.7
(H) Height (CM) 54.4
Inside Width (CM) 142.9
Center to Center Width (CM) 147.9
Center to Center Depth (CM) 43.2

Electrical

Amps 9.2
Hz 60
Voltage 120
Watts 1100

Construction

Number of Wells 4
Installation ..... Variety of Countertop Options
NSF Compliant ..... Yes
Breath Guard Function ..... Double-Sided Buffet
Breath Guard - Design Style ..... Contemporary Style

Case Lot Measurement

Case Width 0
Case Height 0
Case Length 0



47-inch 6-Series Velocity Adjustable Cafeteria-Style Breath Guard for 3-Pan/Well Drop-Ins

The Vollrath 6-Series Velocity cafeteria-style breath guard provides exceptional protection against contaminants without ruining your presentation. This breath guard is designed for your 3-pan/well drop-ins and is constructed of tempered glass panels and stainless steel tubing to ensure excellent visibility and strength. Featuring eight pre-set positions, this breath guard promises versatility and consistency, and the simple adjustment mechanism allows one person to make adjustments quickly and easily. The reliable, sleek design keeps your food safe and adds an elegant appearance to any serving area.

- Simple push-button mechanism enables single-person adjustment
- Eight pre-set positions accommodate NSF, full-serve, self-serve and cleaning position and ensure consistent spacing across multiple units
- Visual indication shows when breath guard is in NSF position and eliminates need for measuring
- Standard above-counter flange mount (below-counter mount available)
- Ships knocked down (assembled shipment available)
- Stainless steel construction means no plastic parts to break and gives all components a consistent aesthetic
- 11-gauge stainless steel tubing eliminates the need for center support that penetrates the counter/interferes with service
- Comes standard with 3/8-inch-thick tempered glass panels (1/2-inch-thick available)
- Welded mitered joints increase structural integrity

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080980195

Unit Dimensions

Overall Dimensions (IN).....47 x 18 x 21.375

(W) Width (IN) 47

(D) Depth (IN).....18

(H) Height (IN).....21.37
Inside Width (IN).....43
Center to Center Width (IN).....45
Center to Center Depth (IN).....17
(W) Width (CM).....119.4
(D) Depth (CM).....45.7
(H) Height (CM).....54.4
Inside Width (CM).....109.2
Center to Center Width (CM).....114.3
Center to Center Depth (CM).....43.2

Construction

Number of Wells.....3
Installation.....Variety of Countertop Options
NSF Compliant.....Yes
Breath Guard Function.....Cafeteria with Top Shelf
Breath Guard - Design Style.....Contemporary Style

Case Lot Measurement

Case Width.....0
Case Height.....0
Case Length.....0



86 ¾-inch 6-Series Velocity Adjustable Cafeteria-Style Breath Guard for 6-Pan/Well Drop-Ins

The Vollrath 6-Series Velocity cafeteria-style breath guard is sleek, easy to use and impressively effective. This breath guard is designed for your 6-pan/well drop-ins and is constructed of tempered glass panels and stainless steel tubing to ensure excellent visibility and strength. Designed with eight pre-set positions that promise versatility and consistency, this breath guard features a simple adjustment mechanism that allows one person to make adjustments quickly and easily. The reliable design keeps your food safe, provides excellent visibility and adds an elegant appearance to any serving area.

- Simple push-button mechanism enables single-person adjustment
- Eight pre-set positions accommodate NSF, full-serve, self-serve and cleaning position and ensure consistent spacing across multiple units
- Visual indication shows when breath guard is in NSF position and eliminates need for measuring
- Standard above-counter flange mount (below-counter mount available)
- Ships knocked down (assembled shipment available)
- Stainless steel construction means no plastic parts to break and gives all components a consistent aesthetic
- 11-gauge stainless steel tubing eliminates the need for center support that penetrates the counter/interferes with service
- Comes standard with 3/8-inch-thick tempered glass panels (1/2-inch-thick available)
- Welded mitered joints increase structural integrity

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080980553

Unit Dimensions

Overall Dimensions (IN).....86.75 x 18 x 21.375

(W) Width (IN) 86.75

(D) Depth (IN).....18

(H) Height (IN) 21.37
Inside Width (IN) 82.75
Center to Center Width (IN) 84.75
Center to Center Depth (IN) 17
(W) Width (CM) 220.3
(D) Depth (CM) 45.7
(H) Height (CM) 54.4
Inside Width (CM) 210.2
Center to Center Width (CM) 215.3
Center to Center Depth (CM) 43.2

Construction

Number of Wells 6
Installation ..... Variety of Countertop Options
NSF Compliant ..... Yes
Breath Guard Function ..... Cafeteria with Top Shelf
Breath Guard - Design Style ..... Contemporary Style

Case Lot Measurement

Case Width 0
Case Height 0
Case Length 0



86 ¾-inch 6-Series Velocity Adjustable Cafeteria-Style Breath Guard for 6-Pan/Well Drop-Ins with 120-Volt Heat Strip

The Vollrath 6-Series Velocity cafeteria-style breath guard is sleek, easy to use and impressively effective. This breath guard is designed for your 6-pan/well drop-ins and is constructed of tempered glass panels and stainless steel tubing to ensure excellent visibility and strength. Designed with eight pre-set positions that promise versatility and consistency, this breath guard features a simple adjustment mechanism that allows one person to make adjustments quickly and easily. The heat strip maintains serving temperatures while the reliable, sleek design keeps your food safe and adds an elegant appearance to any serving area.

- Simple push-button mechanism enables single-person adjustment
- Eight pre-set positions accommodate NSF, full-serve, self-serve and cleaning position and ensure consistent spacing across multiple units
- Visual indication shows when breath guard is in NSF position and eliminates need for measuring
- Standard above-counter flange mount (below-counter mount available)
- Ships knocked down (assembled shipment available)
- Stainless steel construction means no plastic parts to break and gives all components a consistent aesthetic
- 11-gauge stainless steel tubing eliminates the need for center support that penetrates the counter/interferes with service
- Comes standard with 3/8-inch-thick tempered glass panels (1/2-inch-thick available)
- Welded mitered joints increase structural integrity
- Heat strip helps maintain serving temperatures and requires hardwiring

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080980560

Unit Dimensions

Overall Dimensions (IN).....86.75 x 18 x 21.375

(W) Width (IN) 86.75

(D) Depth (IN)....18
(H) Height (IN)....21.37
Inside Width (IN)....82.75
Center to Center Width (IN)....84.75
Center to Center Depth (IN)....17
(W) Width (CM)....220.3
(D) Depth (CM)....45.7
(H) Height (CM)....54.4
Inside Width (CM)....210.2
Center to Center Width (CM)....215.3
Center to Center Depth (CM)....43.2

Electrical

Amps....13.8
Hz....60
Voltage....120
Watts....1660

Construction

Number of Wells....6
Installation....Variety of Countertop Options
NSF Compliant....Yes
Breath Guard Function....Cafeteria with Top Shelf
Breath Guard - Design Style....Contemporary Style

Case Lot Measurement

Case Width....0
Case Height....0
Case Length....0



34 ½-inch 6-Series Velocity Adjustable Cafeteria-Style Breath Guard for 2-Pan/Well Drop-Ins with 120-Volt Heat Strip with Led Lighting

Designed with both protection and presentation in mind, the Vollrath 6-Series Velocity cafeteria-style breath guard is perfect for your 2-pan/well drop-ins. With tempered glass panels and stainless steel tubing, the solid construction ensures excellent visibility and strength. This breath guard features eight pre-set positions, promising versatility and consistency, and the simple adjustment mechanism allows one person to make adjustments quickly and easily. The LED lights improve visibility, the heat strip helps maintain serving temperatures and the reliable, sleek design keeps your food safe from contaminants while adding an elegant appearance to any serving area.

- Simple push-button mechanism enables single-person adjustment
- Eight pre-set positions accommodate NSF, full-serve, self-serve and cleaning position and ensure consistent spacing across multiple units
- Visual indication shows when breath guard is in NSF position and eliminates need for measuring
- Standard above-counter flange mount (below-counter mount available)
- Ships knocked down (assembled shipment available)
- Stainless steel construction means no plastic parts to break and gives all components a consistent aesthetic
- 11-gauge stainless steel tubing eliminates the need for center support that penetrates the counter/interferes with service
- Comes standard with 3/8-inch-thick tempered glass panels (1/2-inch-thick available)
- Welded mitered joints increase structural integrity
- LED light strip improves product visibility
- Heat strip helps maintain serving temperatures
- Heat and light strips require hardwiring

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080980096

Unit Dimensions

Overall Dimensions (IN)	34.5 x 18 x 21.375
(W) Width (IN)	34.5
(D) Depth (IN)	18
(H) Height (IN)	21.37
Inside Width (IN)	30.5
Center to Center Width (IN)	32.5
Center to Center Depth (IN)	17
(W) Width (CM)	87.6
(D) Depth (CM)	45.7
(H) Height (CM)	54.4
Inside Width (CM)	77.5
Center to Center Width (CM)	82.6
Center to Center Depth (CM)	43.2

Electrical

Amps	4.7
Hz	60
Voltage	120
Watts	560

Construction

Number of Wells	2
Installation	Variety of Countertop Options
NSF Compliant	Yes
Breath Guard Function	Cafeteria with Top Shelf
Breath Guard - Design Style	Contemporary Style

Case Lot Measurement

Case Width	0
Case Height	0
Case Length	0



87-inch 6-Series Velocity Adjustable Double-Sided Breath Guard for 6-Pan/Well 4-Series Front-of-House Serving System with 120-Volt Heat Strip with Led Lighting

Provide excellent visibility while protecting your food from contaminants with the Vollrath 6-Series Velocity double-sided breath guard. Designed for your 6-pan/well 4-Series front-of-house serving system, this durable breath guard is made of tempered glass panels and stainless steel tubing, promising years of reliable service. With eight pre-set positions, this breath guard offers both versatility and consistency, and the simple adjustment mechanism allows one person to make adjustments quickly and easily. The LED lights improve visibility, the heat strip helps maintain serving temperatures and the reliable design keeps your food safe from contaminants while adding a sleek appearance to any double-sided buffet.

- Simple push-button mechanism enables single-person adjustment
- Eight pre-set positions accommodate NSF, full-serve, self-serve and cleaning position and ensure consistent spacing across multiple units
- Visual indication shows when breath guard is in NSF position and eliminates need for measuring
- Standard above-counter flange mount (below-counter mount available)
- Ships knocked down (assembled shipment available)
- Stainless steel construction means no plastic parts to break and gives all components a consistent aesthetic
- 11-gauge stainless steel tubing eliminates the need for center support that penetrates the counter/interferes with service
- Comes standard with 3/8-inch-thick tempered glass panels (1/2-inch-thick available)
- Welded mitered joints increase structural integrity
- LED light strip improves product visibility
- Heat strip helps maintain serving temperatures
- Heat and light strips require hardwiring

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080981253

Unit Dimensions

Overall Dimensions (IN)	87 x 18 x 21.375
(W) Width (IN)	87
(D) Depth (IN)	18
(H) Height (IN)	21.37
Inside Width (IN)	83
Center to Center Width (IN)	85
Center to Center Depth (IN)	17
(W) Width (CM)	221
(D) Depth (CM)	45.7
(H) Height (CM)	54.4
Inside Width (CM)	210.8
Center to Center Width (CM)	215.9
Center to Center Depth (CM)	43.2

Electrical

Amps	14
Hz	60
Voltage	120
Watts	1685

Construction

Number of Wells	6
Installation	Variety of Countertop Options
NSF Compliant	Yes
Breath Guard Function	Double-Sided Buffet
Breath Guard - Design Style	Contemporary Style

Case Lot Measurement

Case Width	0
Case Height	0
Case Length	0



45-inch 6-Series Velocity Adjustable Single-Sided Breath Guard for 3-Pan/Well 4-Series Front-of-House Serving System

Designed for your 3-pan/well 4-Series front-of-house serving system, the Vollrath 6-Series Velocity single-sided breath guard promises superior convenience, protection and visibility. The durable tempered glass panels provide a clear view of food items and the stainless steel tubing promises years of service. With eight pre-set positions, this breath guard offers both versatility and consistency, and the simple adjustment mechanism allows one person to make adjustments quickly and easily. The reliable design keeps your food safe and adds a sleek appearance to any single-sided buffet.

- Simple push-button mechanism enables single-person adjustment
- Eight pre-set positions accommodate NSF, full-serve, self-serve and cleaning position and ensure consistent spacing across multiple units
- Visual indication shows when breath guard is in NSF position and eliminates need for measuring
- Standard above-counter flange mount (below-counter mount available)
- Ships knocked down (assembled shipment available)
- Stainless steel construction means no plastic parts to break and gives all components a consistent aesthetic
- 11-gauge stainless steel tubing eliminates the need for center support that penetrates the counter/interferes with service
- Comes standard with 3/8-inch-thick tempered glass panels (1/2-inch-thick available)
- Welded mitered joints increase structural integrity

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080980836

Unit Dimensions

Overall Dimensions (IN).....45 x 18 x 21.375

(W) Width (IN) 45

(D) Depth (IN).....18

(H) Height (IN) 21.37

Inside Width (IN) 41

Center to Center Width (IN) 43

Center to Center Depth (IN) 17

(W) Width (CM) 114.3

(D) Depth (CM) 45.7

(H) Height (CM) 54.4

Inside Width (CM) 104.1

Center to Center Width (CM) 109.2

Center to Center Depth (CM) 43.2

Construction

Number of Wells 3

Installation ..... Variety of Countertop Options

NSF Compliant ..... Yes

Breath Guard Function ..... Single-Sided Buffet with Top Shelf

Breath Guard - Design Style ..... Contemporary Style

Case Lot Measurement

Case Width 0

Case Height 0

Case Length 0



34 ½-inch 6-Series Velocity Adjustable Single-Sided Breath Guard for 2-Pan/Well Drop-Ins

Shield your food from dust, germs and other contaminants with the Vollrath 6-Series Velocity single-sided breath guard. Designed for your 2-pan/well drop-ins, this breath guard is convenient, easy to use and sleekly designed. The durable tempered glass panels provide a clear view of food items and the stainless steel tubing promises years of service. With eight pre-set positions, this breath guard offers both versatility and consistency, and the simple adjustment mechanism allows one person to make adjustments quickly and easily. The reliable design keeps your food safe and adds a sleek appearance to any single-sided buffet.

- Simple push-button mechanism enables single-person adjustment
- Eight pre-set positions accommodate NSF, full-serve, self-serve and cleaning position and ensure consistent spacing across multiple units
- Visual indication shows when breath guard is in NSF position and eliminates need for measuring
- Standard above-counter flange mount (below-counter mount available)
- Ships knocked down (assembled shipment available)
- Stainless steel construction means no plastic parts to break and gives all components a consistent aesthetic
- 11-gauge stainless steel tubing eliminates the need for center support that penetrates the counter/interferes with service
- Comes standard with 3/8-inch-thick tempered glass panels (1/2-inch-thick available)
- Welded mitered joints increase structural integrity

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080980119

Unit Dimensions

Overall Dimensions (IN).....34.5 x 18 x 21.375

(W) Width (IN) 34.5

(D) Depth (IN).....18
(H) Height (IN).....21.37
Inside Width (IN).....30.5
Center to Center Width (IN).....32.5
Center to Center Depth (IN).....17
(W) Width (CM).....87.6
(D) Depth (CM).....45.7
(H) Height (CM).....54.4
Inside Width (CM).....77.5
Center to Center Width (CM).....82.6
Center to Center Depth (CM).....43.2

Construction

Number of Wells.....2
Installation.....Variety of Countertop Options
NSF Compliant.....Yes
Breath Guard Function.....Single-Sided Buffet with Top Shelf
Breath Guard - Design Style.....Contemporary Style

Case Lot Measurement

Case Width.....14
Case Height.....31
Case Length.....46



86 ¾-inch 6-Series Velocity Adjustable Double-Sided Breath Guard for 6-Pan/Well Drop-Ins

Provide excellent visibility while protecting your food from contaminants with the Vollrath 6-Series Velocity double-sided breath guard. Designed for your 6-pan/well drop-ins, this durable breath guard is made of tempered glass panels and stainless steel tubing, promising years of reliable service. With eight pre-set positions, this breath guard offers both versatility and consistency, and the simple adjustment mechanism allows one person to make adjustments quickly and easily. The reliable design keeps your food safe and adds a sleek appearance to any double-sided buffet.

- Simple push-button mechanism enables single-person adjustment
- Eight pre-set positions accommodate NSF, full-serve, self-serve and cleaning position and ensure consistent spacing across multiple units
- Visual indication shows when breath guard is in NSF position and eliminates need for measuring
- Standard above-counter flange mount (below-counter mount available)
- Ships knocked down (assembled shipment available)
- Stainless steel construction means no plastic parts to break and gives all components a consistent aesthetic
- 11-gauge stainless steel tubing eliminates the need for center support that penetrates the counter/interferes with service
- Comes standard with 3/8-inch-thick tempered glass panels (1/2-inch-thick available)
- Welded mitered joints increase structural integrity

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080980638

Unit Dimensions

Overall Dimensions (IN).....86.75 x 18 x 21.375

(W) Width (IN) 86.75

(D) Depth (IN).....18

(H) Height (IN) 21.37
Inside Width (IN) 82.75
Center to Center Width (IN) 84.75
Center to Center Depth (IN) 17
(W) Width (CM) 220.3
(D) Depth (CM) 45.7
(H) Height (CM) 54.4
Inside Width (CM) 210.2
Center to Center Width (CM) 215.3
Center to Center Depth (CM) 43.2

Construction

Number of Wells 6
Installation ..... Variety of Countertop Options
NSF Compliant ..... Yes
Breath Guard Function ..... Double-Sided Buffet
Breath Guard - Design Style ..... Contemporary Style

Case Lot Measurement

Case Width 0
Case Height 0
Case Length 0



31-inch 6-Series Velocity Adjustable Cafeteria-Style Breath Guard for 2-Pan/Well 4-Series Front-of-House Serving System with 120-Volt Heat Strip

Designed with both protection and presentation in mind, the Vollrath 6-Series Velocity cafeteria-style breath guard is perfect for your 2-pan/well 4-Series front-of-house serving system. With tempered glass panels and stainless steel tubing, the solid construction ensures excellent visibility and strength. This breath guard features eight pre-set positions, promising versatility and consistency, and the simple adjustment mechanism allows one person to make adjustments quickly and easily. The heat strip maintains serving temperatures while the reliable, sleek design keeps your food safe and adds an elegant appearance to any serving area.

- Simple push-button mechanism enables single-person adjustment
- Eight pre-set positions accommodate NSF, full-serve, self-serve and cleaning position and ensure consistent spacing across multiple units
- Visual indication shows when breath guard is in NSF position and eliminates need for measuring
- Standard above-counter flange mount (below-counter mount available)
- Ships knocked down (assembled shipment available)
- Stainless steel construction means no plastic parts to break and gives all components a consistent aesthetic
- 11-gauge stainless steel tubing eliminates the need for center support that penetrates the counter/interferes with service
- Comes standard with 3/8-inch-thick tempered glass panels (1/2-inch-thick available)
- Welded mitered joints increase structural integrity
- Heat strip helps maintain serving temperatures and requires hardwiring

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080980683

Unit Dimensions

Overall Dimensions (IN).....31 x 18 x 21.375
(W) Width (IN) 31
(D) Depth (IN).....18
(H) Height (IN) 21.37
Inside Width (IN).....27
Center to Center Width (IN) 29
Center to Center Depth (IN).....17
(W) Width (CM).....73.6
(D) Depth (CM).....45.7
(H) Height (CM) 54.4
Inside Width (CM).....68.6
Center to Center Width (CM) 73.6
Center to Center Depth (CM).....43.2

Electrical

Amps.....4.6
Hz.....60
Voltage.....120
Watts.....550

Construction

Number of Wells.....2
Installation .....Variety of Countertop Options
NSF Compliant .....Yes
Breath Guard Function .....Cafeteria with Top Shelf
Breath Guard - Design Style.....Contemporary Style

Case Lot Measurement

Case Width.....0
Case Height.....0
Case Length.....0



34 ½-inch 6-Series Velocity Adjustable Double-Sided Breath Guard for 2-Pan/Well Drop-Ins with 120-Volt Led Light Strip

Offering superior protection and an elegant presentation, the Vollrath 6-Series Velocity double-sided breath guard is perfect for your 2-pan/well drop-ins. This breath guard is made of durable tempered glass panels and stainless steel tubing, promising years of reliable service. With eight pre-set positions, this breath guard offers both versatility and consistency, and the simple adjustment mechanism allows one person to make adjustments quickly and easily. The LED light strip improves visibility while the reliable design keeps your food safe from contaminants and adds a sleek appearance to any double-sided buffet.

- Simple push-button mechanism enables single-person adjustment
- Eight pre-set positions accommodate NSF, full-serve, self-serve and cleaning position and ensure consistent spacing across multiple units
- Visual indication shows when breath guard is in NSF position and eliminates need for measuring
- Standard above-counter flange mount (below-counter mount available)
- Ships knocked down (assembled shipment available)
- Stainless steel construction means no plastic parts to break and gives all components a consistent aesthetic
- 11-gauge stainless steel tubing eliminates the need for center support that penetrates the counter/interferes with service
- Comes standard with 3/8-inch-thick tempered glass panels (1/2-inch-thick available)
- Welded mitered joints increase structural integrity
- LED light strip improves product visibility and requires hardwiring

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080980188

Unit Dimensions

Overall Dimensions (IN).....34.5 x 18 x 21.375

(W) Width (IN) 34.5

(D) Depth (IN).....18
(H) Height (IN).....21.37
Inside Width (IN).....30.5
Center to Center Width (IN).....32.5
Center to Center Depth (IN).....17
(W) Width (CM).....87.6
(D) Depth (CM).....45.7
(H) Height (CM).....54.4
Inside Width (CM).....77.5
Center to Center Width (CM).....82.6
Center to Center Depth (CM).....43.2

Electrical

Amps.....0.1
Hz.....60
Voltage.....120
Watts.....10

Construction

Number of Wells.....2
Installation.....Variety of Countertop Options
NSF Compliant.....Yes
Breath Guard Function.....Double-Sided Buffet
Breath Guard - Design Style.....Contemporary Style

Case Lot Measurement

Case Width.....0
Case Height.....0
Case Length.....0



47-inch 6-Series Velocity Adjustable Double-Sided Breath Guard for 3-Pan/Well Drop-Ins with 120-Volt Heat Strip

Prevent contamination while providing excellent visibility with the Vollrath 6-Series Velocity double-sided breath guard. Designed for your 3-pan/well drop-ins, this durable breath guard is made of tempered glass panels and stainless steel tubing, promising years of reliable service. With eight pre-set positions, this breath guard offers both versatility and consistency, and the simple adjustment mechanism allows one person to make adjustments quickly and easily. The heat strip maintains serving temperatures while the reliable design keeps your food safe from contaminants and adds a sleek appearance to any double-sided buffet.

- Simple push-button mechanism enables single-person adjustment
- Eight pre-set positions accommodate NSF, full-serve, self-serve and cleaning position and ensure consistent spacing across multiple units
- Visual indication shows when breath guard is in NSF position and eliminates need for measuring
- Standard above-counter flange mount (below-counter mount available)
- Ships knocked down (assembled shipment available)
- Stainless steel construction means no plastic parts to break and gives all components a consistent aesthetic
- 11-gauge stainless steel tubing eliminates the need for center support that penetrates the counter/interferes with service
- Comes standard with 3/8-inch-thick tempered glass panels (1/2-inch-thick available)
- Welded mitered joints increase structural integrity
- Heat strip helps maintain serving temperatures and requires hardwiring

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080980287

Unit Dimensions

Overall Dimensions (IN).....47 x 18 x 21.375

(W) Width (IN) 47
(D) Depth (IN) 18
(H) Height (IN) 21.37
Inside Width (IN) 43
Center to Center Width (IN) 45
Center to Center Depth (IN) 17
(W) Width (CM) 119.4
(D) Depth (CM) 45.7
(H) Height (CM) 54.4
Inside Width (CM) 109.2
Center to Center Width (CM) 114.3
Center to Center Depth (CM) 43.2

Electrical

Amps 6.9
Hz 60
Voltage 120
Watts 825

Construction

Number of Wells 3
Installation ..... Variety of Countertop Options
NSF Compliant ..... Yes
Breath Guard Function ..... Double-Sided Buffet
Breath Guard - Design Style ..... Contemporary Style

Case Lot Measurement

Case Width 0
Case Height 0
Case Length 0



87-inch 6-Series Velocity Adjustable Double-Sided Breath Guard for 6-Pan/Well 4-Series Front-of-House Serving System with 120-Volt Led Light Strip

Provide excellent visibility while protecting your food from contaminants with the Vollrath 6-Series Velocity double-sided breath guard. Designed for your 6-pan/well 4-Series front-of-house serving system, this durable breath guard is made of tempered glass panels and stainless steel tubing, promising years of reliable service. With eight pre-set positions, this breath guard offers both versatility and consistency, and the simple adjustment mechanism allows one person to make adjustments quickly and easily. The LED light strip improves visibility while the reliable design keeps your food safe from contaminants and adds a sleek appearance to any double-sided buffet.

- Simple push-button mechanism enables single-person adjustment
- Eight pre-set positions accommodate NSF, full-serve, self-serve and cleaning position and ensure consistent spacing across multiple units
- Visual indication shows when breath guard is in NSF position and eliminates need for measuring
- Standard above-counter flange mount (below-counter mount available)
- Ships knocked down (assembled shipment available)
- Stainless steel construction means no plastic parts to break and gives all components a consistent aesthetic
- 11-gauge stainless steel tubing eliminates the need for center support that penetrates the counter/interferes with service
- Comes standard with 3/8-inch-thick tempered glass panels (1/2-inch-thick available)
- Welded mitered joints increase structural integrity
- LED light strip improves product visibility and requires hardwiring

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080981260

Unit Dimensions

Overall Dimensions (IN)	87 x 18 x 21.375
(W) Width (IN)	87
(D) Depth (IN)	18
(H) Height (IN)	21.37
Inside Width (IN)	83
Center to Center Width (IN)	85
Center to Center Depth (IN)	17
(W) Width (CM)	221
(D) Depth (CM)	45.7
(H) Height (CM)	54.4
Inside Width (CM)	210.8
Center to Center Width (CM)	215.9
Center to Center Depth (CM)	43.2

Electrical

Amps	0.2
Hz	60
Voltage	120
Watts	25

Construction

Number of Wells	6
Installation	Variety of Countertop Options
NSF Compliant	Yes
Breath Guard Function	Double-Sided Buffet
Breath Guard - Design Style	Contemporary Style

Case Lot Measurement

Case Width	0
Case Height	0
Case Length	0



45-inch 6-Series Velocity Adjustable Cafeteria-Style Breath Guard for 3-Pan/Well 4-Series Front-of-House Serving System

The Vollrath 6-Series Velocity cafeteria-style breath guard provides exceptional protection against contaminants without ruining your presentation. This breath guard is designed for your 3-pan/well 4-Series front-of-house serving system and is constructed of tempered glass panels and stainless steel tubing to ensure excellent visibility and strength. Featuring eight pre-set positions, this breath guard promises versatility and consistency, and the simple adjustment mechanism allows one person to make adjustments quickly and easily. The reliable, sleek design keeps your food safe and adds an elegant appearance to any serving area.

- Simple push-button mechanism enables single-person adjustment
- Eight pre-set positions accommodate NSF, full-serve, self-serve and cleaning position and ensure consistent spacing across multiple units
- Visual indication shows when breath guard is in NSF position and eliminates need for measuring
- Standard above-counter flange mount (below-counter mount available)
- Ships knocked down (assembled shipment available)
- Stainless steel construction means no plastic parts to break and gives all components a consistent aesthetic
- 11-gauge stainless steel tubing eliminates the need for center support that penetrates the counter/interferes with service
- Comes standard with 3/8-inch-thick tempered glass panels (1/2-inch-thick available)
- Welded mitered joints increase structural integrity

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080980799

Unit Dimensions

Overall Dimensions (IN).....45 x 18 x 21.375

(W) Width (IN) 45

(D) Depth (IN)....18
(H) Height (IN)....21.37
Inside Width (IN)....41
Center to Center Width (IN)....43
Center to Center Depth (IN)....17
(W) Width (CM)....114.3
(D) Depth (CM)....45.7
(H) Height (CM)....54.4
Inside Width (CM)....104.1
Center to Center Width (CM)....109.2
Center to Center Depth (CM)....43.2

Construction

Number of Wells....3
Installation....Variety of Countertop Options
NSF Compliant....Yes
Breath Guard Function....Cafeteria with Top Shelf
Breath Guard - Design Style....Contemporary Style

Case Lot Measurement

Case Width....0
Case Height....0
Case Length....0



73 ½-inch 6-Series Velocity Adjustable Single-Sided Breath Guard for 5-Pan/Well Drop-Ins

Maximize visibility without sacrificing protection with the Vollrath 6-Series Velocity single-sided breath guard. Designed for your 5-pan/well drop-ins, this breath guard prevents contamination, creates an elegant, streamlined appearance and is impressively easy to use. The durable tempered glass panels provide a clear view of food items and the stainless steel tubing promises years of service. With eight pre-set positions, this breath guard offers both versatility and consistency, and the simple adjustment mechanism allows one person to make adjustments quickly and easily. The reliable design keeps your food safe and adds a sleek appearance to any single-sided buffet.

- Simple push-button mechanism enables single-person adjustment
- Eight pre-set positions accommodate NSF, full-serve, self-serve and cleaning position and ensure consistent spacing across multiple units
- Visual indication shows when breath guard is in NSF position and eliminates need for measuring
- Standard above-counter flange mount (below-counter mount available)
- Ships knocked down (assembled shipment available)
- Stainless steel construction means no plastic parts to break and gives all components a consistent aesthetic
- 11-gauge stainless steel tubing eliminates the need for center support that penetrates the counter/interferes with service
- Comes standard with 3/8-inch-thick tempered glass panels (1/2-inch-thick available)
- Welded mitered joints increase structural integrity

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080980478

Unit Dimensions

Overall Dimensions (IN).....73.5 x 18 x 21.375

(W) Width (IN) 73.5

(D) Depth (IN).....18
(H) Height (IN).....21.37
Inside Width (IN).....69.5
Center to Center Width (IN).....71.5
Center to Center Depth (IN).....17
(W) Width (CM).....186.7
(D) Depth (CM).....45.7
(H) Height (CM).....54.4
Inside Width (CM).....176.5
Center to Center Width (CM).....181.6
Center to Center Depth (CM).....43.2

Construction

Number of Wells.....5
Installation.....Variety of Countertop Options
NSF Compliant.....Yes
Breath Guard Function.....Single-Sided Buffet with Top Shelf
Breath Guard - Design Style.....Contemporary Style

Case Lot Measurement

Case Width.....32
Case Height.....31
Case Length.....69



60 ¼-inch 6-Series Velocity Adjustable Single-Sided Breath Guard for 4-Pan/Well Drop-Ins

Provide superior protection while maintaining the elegant, streamlined appearance of your 4-pan/well drop-ins with the Vollrath 6-Series Velocity single-sided breath guard. The durable tempered glass panels provide a clear view of food items and the stainless steel tubing promises years of service. With eight pre-set positions, this breath guard offers both versatility and consistency, and the simple adjustment mechanism allows one person to make adjustments quickly and easily. The reliable design keeps your food safe and adds a sleek appearance to any single-sided buffet.

- Simple push-button mechanism enables single-person adjustment
- Eight pre-set positions accommodate NSF, full-serve, self-serve and cleaning position and ensure consistent spacing across multiple units
- Visual indication shows when breath guard is in NSF position and eliminates need for measuring
- Standard above-counter flange mount (below-counter mount available)
- Ships knocked down (assembled shipment available)
- Stainless steel construction means no plastic parts to break and gives all components a consistent aesthetic
- 11-gauge stainless steel tubing eliminates the need for center support that penetrates the counter/interferes with service
- Comes standard with 3/8-inch-thick tempered glass panels (1/2-inch-thick available)
- Welded mitered joints increase structural integrity

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080980355

Unit Dimensions

Overall Dimensions (IN).....60.25 x 18 x 21.375

(W) Width (IN) 60.25

(D) Depth (IN).....18

(H) Height (IN) 21.37
Inside Width (IN) 56.25
Center to Center Width (IN) 58.25
Center to Center Depth (IN) 17
(W) Width (CM) 153
(D) Depth (CM) 45.7
(H) Height (CM) 54.4
Inside Width (CM) 142.9
Center to Center Width (CM) 147.9
Center to Center Depth (CM) 43.2

Construction

Number of Wells 4
Installation ..... Variety of Countertop Options
NSF Compliant ..... Yes
Breath Guard Function ..... Single-Sided Buffet with Top Shelf
Breath Guard - Design Style ..... Contemporary Style

Case Lot Measurement

Case Width 19
Case Height 28.75
Case Length 71



47-inch 6-Series Velocity Adjustable Single-Sided Breath Guard for 3-Pan/Well Drop-Ins with 120-Volt Led Light Strip

Designed for your 3-pan/well drop-ins, the Vollrath 6-Series Velocity single-sided breath guard promises superior convenience, protection and visibility. The durable tempered glass panels provide a clear view of food items and the stainless steel tubing promises years of service. With eight pre-set positions, this breath guard offers both versatility and consistency, and the simple adjustment mechanism allows one person to make adjustments quickly and easily. The LED light strip improves visibility while the reliable design keeps your food safe and adds a sleek appearance to any single-sided buffet.

- Simple push-button mechanism enables single-person adjustment
- Eight pre-set positions accommodate NSF, full-serve, self-serve and cleaning position and ensure consistent spacing across multiple units
- Visual indication shows when breath guard is in NSF position and eliminates need for measuring
- Standard above-counter flange mount (below-counter mount available)
- Ships knocked down (assembled shipment available)
- Stainless steel construction means no plastic parts to break and gives all components a consistent aesthetic
- 11-gauge stainless steel tubing eliminates the need for center support that penetrates the counter/interferes with service
- Comes standard with 3/8-inch-thick tempered glass panels (1/2-inch-thick available)
- Welded mitered joints increase structural integrity
- LED light strip improves product visibility and requires hardwiring

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080980263

Unit Dimensions

Overall Dimensions (IN).....47 x 18 x 21.375

(W) Width (IN) 47

(D) Depth (IN).....18
(H) Height (IN).....21.37
Inside Width (IN).....43
Center to Center Width (IN).....45
Center to Center Depth (IN).....17
(W) Width (CM).....119.4
(D) Depth (CM).....45.7
(H) Height (CM).....54.4
Inside Width (CM).....109.2
Center to Center Width (CM).....114.3
Center to Center Depth (CM).....43.2

Electrical

Amps.....0.1
Hz.....60
Voltage.....120
Watts.....15

Construction

Number of Wells.....3
Installation.....Variety of Countertop Options
NSF Compliant.....Yes
Breath Guard Function.....Single-Sided Buffet with Top Shelf
Breath Guard - Design Style.....Contemporary Style

Case Lot Measurement

Case Width.....0
Case Height.....0
Case Length.....0



45-inch 6-Series Velocity Adjustable Double-Sided Breath Guard for 3-Pan/Well 4-Series Front-of-House Serving System

Prevent contamination while providing excellent visibility with the Vollrath 6-Series Velocity double-sided breath guard. Designed for your 3-pan/well 4-Series front-of-house serving system, this durable breath guard is made of tempered glass panels and stainless steel tubing, promising years of reliable service. With eight pre-set positions, this breath guard offers both versatility and consistency, and the simple adjustment mechanism allows one person to make adjustments quickly and easily. The reliable design keeps your food safe from contaminants and adds a sleek appearance to any double-sided buffet.

- Simple push-button mechanism enables single-person adjustment
- Eight pre-set positions accommodate NSF, full-serve, self-serve and cleaning position and ensure consistent spacing across multiple units
- Visual indication shows when breath guard is in NSF position and eliminates need for measuring
- Standard above-counter flange mount (below-counter mount available)
- Ships knocked down (assembled shipment available)
- Stainless steel construction means no plastic parts to break and gives all components a consistent aesthetic
- 11-gauge stainless steel tubing eliminates the need for center support that penetrates the counter/interferes with service
- Comes standard with 3/8-inch-thick tempered glass panels (1/2-inch-thick available)
- Welded mitered joints increase structural integrity

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080980874

Unit Dimensions

Overall Dimensions (IN).....45 x 18 x 21.375

(W) Width (IN) 45

(D) Depth (IN).....18

(H) Height (IN) 21.37
Inside Width (IN) 41
Center to Center Width (IN) 43
Center to Center Depth (IN) 17
(W) Width (CM) 114.3
(D) Depth (CM) 45.7
(H) Height (CM) 54.4
Inside Width (CM) 104.1
Center to Center Width (CM) 109.2
Center to Center Depth (CM) 43.2

Construction

Number of Wells 3
Installation ..... Variety of Countertop Options
NSF Compliant ..... Yes
Breath Guard Function ..... Double-Sided Buffet
Breath Guard - Design Style ..... Contemporary Style

Case Lot Measurement

Case Width 0
Case Height 0
Case Length 0



87-inch 6-Series Velocity Adjustable Single-Sided Breath Guard for 6-Pan/Well 4-Series Front-of-House Serving System with 120-Volt Led Light Strip

Designed for your 6-pan/well 4-Series front-of-house serving system, the Vollrath 6-Series Velocity single-sided breath guard prevents contamination, creates an elegant, streamlined appearance and is impressively easy to use. The durable tempered glass panels provide a clear view of food items and the stainless steel tubing promises years of service. With eight pre-set positions, this breath guard offers both versatility and consistency, and the simple adjustment mechanism allows one person to make adjustments quickly and easily. The LED light strip improves visibility while the reliable design keeps your food safe and adds a sleek appearance to any single-sided buffet.

- Simple push-button mechanism enables single-person adjustment
- Eight pre-set positions accommodate NSF, full-serve, self-serve and cleaning position and ensure consistent spacing across multiple units
- Visual indication shows when breath guard is in NSF position and eliminates need for measuring
- Standard above-counter flange mount (below-counter mount available)
- Ships knocked down (assembled shipment available)
- Stainless steel construction means no plastic parts to break and gives all components a consistent aesthetic
- 11-gauge stainless steel tubing eliminates the need for center support that penetrates the counter/interferes with service
- Comes standard with 3/8-inch-thick tempered glass panels (1/2-inch-thick available)
- Welded mitered joints increase structural integrity
- LED light strip improves product visibility and requires hardwiring

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080981222

Unit Dimensions

Overall Dimensions (IN)	87 x 18 x 21.375
(W) Width (IN)	87
(D) Depth (IN)	18
(H) Height (IN)	21.37
Inside Width (IN)	83
Center to Center Width (IN)	85
Center to Center Depth (IN)	17
(W) Width (CM)	221
(D) Depth (CM)	45.7
(H) Height (CM)	54.4
Inside Width (CM)	210.8
Center to Center Width (CM)	215.9
Center to Center Depth (CM)	43.2

Electrical

Amps	0.2
Hz	60
Voltage	120
Watts	25

Construction

Number of Wells	6
Installation	Variety of Countertop Options
NSF Compliant	Yes
Breath Guard Function	Single-Sided Buffet with Top Shelf
Breath Guard - Design Style	Contemporary Style

Case Lot Measurement

Case Width	0
Case Height	0
Case Length	0



59-inch 6-Series Velocity Adjustable Double-Sided Breath Guard for 4-Pan/Well 4-Series Front-of-House Serving System

Easy to use and incredibly reliable, the Vollrath 6-Series Velocity double-sided breath guard is a versatile addition to your serving area. Designed for your 4-pan/well 4-Series front-of-house serving system, this durable breath guard is made of tempered glass panels and stainless steel tubing, promising years of reliable service. With eight pre-set positions, this breath guard offers both versatility and consistency, and the simple adjustment mechanism allows one person to make adjustments quickly and easily. The reliable design keeps your food safe and adds an elegant appearance to any double-sided buffet.

- Simple push-button mechanism enables single-person adjustment
- Eight pre-set positions accommodate NSF, full-serve, self-serve and cleaning position and ensure consistent spacing across multiple units
- Visual indication shows when breath guard is in NSF position and eliminates need for measuring
- Standard above-counter flange mount (below-counter mount available)
- Ships knocked down (assembled shipment available)
- Stainless steel construction means no plastic parts to break and gives all components a consistent aesthetic
- 11-gauge stainless steel tubing eliminates the need for center support that penetrates the counter/interferes with service
- Comes standard with 3/8-inch-thick tempered glass panels (1/2-inch-thick available)
- Welded mitered joints increase structural integrity

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080980997

Unit Dimensions

Overall Dimensions (IN).....59 x 18 x 21.375

(W) Width (IN) 59

(D) Depth (IN).....18

(H) Height (IN) 21.37
Inside Width (IN) 55
Center to Center Width (IN) 57
Center to Center Depth (IN) 17
(W) Width (CM) 149.9
(D) Depth (CM) 45.7
(H) Height (CM) 54.4
Inside Width (CM) 139.7
Center to Center Width (CM) 144.8
Center to Center Depth (CM) 43.2

Construction

Number of Wells 4
Installation ..... Variety of Countertop Options
NSF Compliant ..... Yes
Breath Guard Function ..... Double-Sided Buffet
Breath Guard - Design Style ..... Contemporary Style

Case Lot Measurement

Case Width 0
Case Height 0
Case Length 0



47-inch 6-Series Velocity Adjustable Cafeteria-Style Breath Guard for 3-Pan/Well Drop-Ins with 120-Volt Heat Strip with Led Lighting

The Vollrath 6-Series Velocity cafeteria-style breath guard provides exceptional protection against contaminants without ruining your presentation. This breath guard is designed for your 3-pan/well drop-ins and is constructed of tempered glass panels and stainless steel tubing to ensure excellent visibility and strength. Featuring eight pre-set positions, this breath guard promises versatility and consistency, and the simple adjustment mechanism allows one person to make adjustments quickly and easily. The LED lights improve visibility, the heat strip helps maintain serving temperatures and the reliable, sleek design keeps your food safe while adding an elegant appearance to any serving area.

- Simple push-button mechanism enables single-person adjustment
- Eight pre-set positions accommodate NSF, full-serve, self-serve and cleaning position and ensure consistent spacing across multiple units
- Visual indication shows when breath guard is in NSF position and eliminates need for measuring
- Standard above-counter flange mount (below-counter mount available)
- Ships knocked down (assembled shipment available)
- Stainless steel construction means no plastic parts to break and gives all components a consistent aesthetic
- 11-gauge stainless steel tubing eliminates the need for center support that penetrates the counter/interferes with service
- Comes standard with 3/8-inch-thick tempered glass panels (1/2-inch-thick available)
- Welded mitered joints increase structural integrity
- LED light strip improves product visibility
- Heat strip helps maintain serving temperatures
- Heat and light strips require hardwiring

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080980218

Unit Dimensions

Overall Dimensions (IN).....47 x 18 x 21.375
(W) Width (IN) 47
(D) Depth (IN).....18
(H) Height (IN) 21.37
Inside Width (IN).....43
Center to Center Width (IN) 45
Center to Center Depth (IN).....17
(W) Width (CM).....119.4
(D) Depth (CM).....45.7
(H) Height (CM) 54.4
Inside Width (CM).....109.2
Center to Center Width (CM) 114.3
Center to Center Depth (CM).....43.2

Electrical

Amps 7
Hz.....60
Voltage 120
Watts 840

Construction

Number of Wells 3
Installation .....Variety of Countertop Options
NSF Compliant .....Yes
Breath Guard Function .....Cafeteria with Top Shelf
Breath Guard - Design Style.....Contemporary Style

Case Lot Measurement

Case Width.....0
Case Height.....0
Case Length 0



34 ½-inch 6-Series Velocity Adjustable Cafeteria-Style Breath Guard for 2-Pan/Well Drop-Ins with 120-Volt Led Light Strip

Designed with both protection and presentation in mind, the Vollrath 6-Series Velocity cafeteria-style breath guard is perfect for your 2-pan/well drop-ins. With tempered glass panels and stainless steel tubing, the solid construction ensures excellent visibility and strength. This breath guard features eight pre-set positions, promising versatility and consistency, and the simple adjustment mechanism allows one person to make adjustments quickly and easily. The LED light strip improves visibility while the reliable, sleek design keeps your food safe and adds an elegant appearance to any serving area.

- Simple push-button mechanism enables single-person adjustment
- Eight pre-set positions accommodate NSF, full-serve, self-serve and cleaning position and ensure consistent spacing across multiple units
- Visual indication shows when breath guard is in NSF position and eliminates need for measuring
- Standard above-counter flange mount (below-counter mount available)
- Ships knocked down (assembled shipment available)
- Stainless steel construction means no plastic parts to break and gives all components a consistent aesthetic
- 11-gauge stainless steel tubing eliminates the need for center support that penetrates the counter/interferes with service
- Comes standard with 3/8-inch-thick tempered glass panels (1/2-inch-thick available)
- Welded mitered joints increase structural integrity
- LED light strip improves product visibility and requires hardwiring

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080980102

Unit Dimensions

Overall Dimensions (IN).....34.5 x 18 x 21.375

(W) Width (IN) 34.5

(D) Depth (IN).....18
(H) Height (IN).....21.37
Inside Width (IN).....30.5
Center to Center Width (IN).....32.5
Center to Center Depth (IN).....17
(W) Width (CM).....87.6
(D) Depth (CM).....45.7
(H) Height (CM).....54.4
Inside Width (CM).....77.5
Center to Center Width (CM).....82.6
Center to Center Depth (CM).....43.2

Electrical

Amps.....0.1
Hz.....60
Voltage.....120
Watts.....10

Construction

Number of Wells.....2
Installation.....Variety of Countertop Options
NSF Compliant.....Yes
Breath Guard Function.....Cafeteria with Top Shelf
Breath Guard - Design Style.....Contemporary Style

Case Lot Measurement

Case Width.....0
Case Height.....0
Case Length.....0



60 ¼-inch 6-Series Velocity Adjustable Single-Sided Breath Guard for 4-Pan/Well Drop-Ins with 120-Volt Heat Strip with Led Lighting

Provide superior protection while maintaining the elegant, streamlined appearance of your 4-pan/well drop-ins with the Vollrath 6-Series Velocity single-sided breath guard. The durable tempered glass panels provide a clear view of food items and the stainless steel tubing promises years of service. With eight pre-set positions, this breath guard offers both versatility and consistency, and the simple adjustment mechanism allows one person to make adjustments quickly and easily. The LED lights improve visibility, the heat strip helps maintain serving temperatures and the reliable design keeps your food safe and adds a sleek appearance to any single-sided buffet.

- Simple push-button mechanism enables single-person adjustment
- Eight pre-set positions accommodate NSF, full-serve, self-serve and cleaning position and ensure consistent spacing across multiple units
- Visual indication shows when breath guard is in NSF position and eliminates need for measuring
- Standard above-counter flange mount (below-counter mount available)
- Ships knocked down (assembled shipment available)
- Stainless steel construction means no plastic parts to break and gives all components a consistent aesthetic
- 11-gauge stainless steel tubing eliminates the need for center support that penetrates the counter/interferes with service
- Comes standard with 3/8-inch-thick tempered glass panels (1/2-inch-thick available)
- Welded mitered joints increase structural integrity
- LED light strip improves product visibility
- Heat strip helps maintain serving temperatures
- Heat and light strips require hardwiring

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080980379

Unit Dimensions

Overall Dimensions (IN)	60.25 x 18 x 21.375
(W) Width (IN)	60.25
(D) Depth (IN)	18
(H) Height (IN)	21.37
Inside Width (IN)	56.25
Center to Center Width (IN)	58.25
Center to Center Depth (IN)	17
(W) Width (CM)	153
(D) Depth (CM)	45.7
(H) Height (CM)	54.4
Inside Width (CM)	142.9
Center to Center Width (CM)	147.9
Center to Center Depth (CM)	43.2

Electrical

Amps	9.3
Hz	60
Voltage	120
Watts	1120

Construction

Number of Wells	4
Installation	Variety of Countertop Options
NSF Compliant	Yes
Breath Guard Function	Single-Sided Buffet with Top Shelf
Breath Guard - Design Style	Contemporary Style

Case Lot Measurement

Case Width	0
Case Height	0
Case Length	0



73-inch 6-Series Velocity Adjustable Cafeteria-Style Breath Guard for 5-Pan/Well 4-Series Front-of-House Serving System

Versatile, reliable and convenient, the Vollrath 6-Series Velocity cafeteria-style breath guard is sure to exceed your expectations. Designed for your 5-pan/well 4-Series front-of-house serving system, this breath guard is constructed of tempered glass panels and stainless steel tubing to ensure excellent visibility and strength. This breath guard features eight pre-set positions, promising versatility and consistency, and the simple adjustment mechanism allows one person to make adjustments quickly and easily. The reliable, sleek design keeps your food safe and adds an elegant appearance to any serving area.

- Simple push-button mechanism enables single-person adjustment
- Eight pre-set positions accommodate NSF, full-serve, self-serve and cleaning position and ensure consistent spacing across multiple units
- Visual indication shows when breath guard is in NSF position and eliminates need for measuring
- Standard above-counter flange mount (below-counter mount available)
- Ships knocked down (assembled shipment available)
- Stainless steel construction means no plastic parts to break and gives all components a consistent aesthetic
- 11-gauge stainless steel tubing eliminates the need for center support that penetrates the counter/interferes with service
- Comes standard with 3/8-inch-thick tempered glass panels (1/2-inch-thick available)
- Welded mitered joints increase structural integrity

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080981031

Unit Dimensions

Overall Dimensions (IN).....73 x 18 x 21.375

(W) Width (IN) 73

(D) Depth (IN).....18

(H) Height (IN).....21.37
Inside Width (IN).....69
Center to Center Width (IN).....71
Center to Center Depth (IN).....17
(W) Width (CM).....185.4
(D) Depth (CM).....45.7
(H) Height (CM).....54.4
Inside Width (CM).....175.3
Center to Center Width (CM).....180.3
Center to Center Depth (CM).....43.2

Construction

Number of Wells.....5
Installation.....Variety of Countertop Options
NSF Compliant.....Yes
Breath Guard Function.....Cafeteria with Top Shelf
Breath Guard - Design Style.....Contemporary Style

Case Lot Measurement

Case Width.....0
Case Height.....0
Case Length.....0



73-inch 6-Series Velocity Adjustable Single-Sided Breath Guard for 5-Pan/Well 4-Series Front-of-House Serving System with 120-Volt Heat Strip with Led Lighting

Maximize visibility without sacrificing protection with the Vollrath 6-Series Velocity single-sided breath guard. Designed for your 5-pan/well 4-Series front-of-house serving system, this breath guard prevents contamination, creates an elegant, streamlined appearance and is impressively easy to use. The durable tempered glass panels provide a clear view of food items and the stainless steel tubing promises years of service. With eight pre-set positions, this breath guard offers both versatility and consistency, and the simple adjustment mechanism allows one person to make adjustments quickly and easily. The LED lights improve visibility, the heat strip helps maintain serving temperatures and the reliable design keeps your food safe and adds a sleek appearance to any single-sided buffet.

- Simple push-button mechanism enables single-person adjustment
- Eight pre-set positions accommodate NSF, full-serve, self-serve and cleaning position and ensure consistent spacing across multiple units
- Visual indication shows when breath guard is in NSF position and eliminates need for measuring
- Standard above-counter flange mount (below-counter mount available)
- Ships knocked down (assembled shipment available)
- Stainless steel construction means no plastic parts to break and gives all components a consistent aesthetic
- 11-gauge stainless steel tubing eliminates the need for center support that penetrates the counter/interferes with service
- Comes standard with 3/8-inch-thick tempered glass panels (1/2-inch-thick available)
- Welded mitered joints increase structural integrity
- LED light strip improves product visibility
- Heat strip helps maintain serving temperatures
- Heat and light strips require hardwiring

PRODUCT SPECIFICATIONS

Model Information

UPC	671080981093

Unit Dimensions

Overall Dimensions (IN)	73 x 18 x 21.375
(W) Width (IN)	73
(D) Depth (IN)	18
(H) Height (IN)	21.37
Inside Width (IN)	69
Center to Center Width (IN)	71
Center to Center Depth (IN)	17
(W) Width (CM)	185.4
(D) Depth (CM)	45.7
(H) Height (CM)	54.4
Inside Width (CM)	175.3
Center to Center Width (CM)	180.3
Center to Center Depth (CM)	43.2

Electrical

Amps	11.7
Hz	60
Voltage	120
Watts	1400

Construction

Number of Wells	5
Installation	Variety of Countertop Options
NSF Compliant	Yes
Breath Guard Function	Single-Sided Buffet with Top Shelf
Breath Guard - Design Style	Contemporary Style

Case Lot Measurement

Case Width	0
Case Height	0
Case Length	0



73 ½-inch 6-Series Velocity Adjustable Single-Sided Breath Guard for 5-Pan/Well Drop-Ins with 120-Volt Heat Strip

Maximize visibility without sacrificing protection with the Vollrath 6-Series Velocity single-sided breath guard. Designed for your 5-pan/well drop-ins, this breath guard prevents contamination, creates an elegant, streamlined appearance and is impressively easy to use. The durable tempered glass panels provide a clear view of food items and the stainless steel tubing promises years of service. With eight pre-set positions, this breath guard offers both versatility and consistency, and the simple adjustment mechanism allows one person to make adjustments quickly and easily. The heat strip maintains serving temperatures while the reliable design keeps your food safe and adds a sleek appearance to any single-sided buffet.

- Simple push-button mechanism enables single-person adjustment
- Eight pre-set positions accommodate NSF, full-serve, self-serve and cleaning position and ensure consistent spacing across multiple units
- Visual indication shows when breath guard is in NSF position and eliminates need for measuring
- Standard above-counter flange mount (below-counter mount available)
- Ships knocked down (assembled shipment available)
- Stainless steel construction means no plastic parts to break and gives all components a consistent aesthetic
- 11-gauge stainless steel tubing eliminates the need for center support that penetrates the counter/interferes with service
- Comes standard with 3/8-inch-thick tempered glass panels (1/2-inch-thick available)
- Welded mitered joints increase structural integrity
- Heat strip helps maintain serving temperatures and requires hardwiring

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080980485

Unit Dimensions

Overall Dimensions (IN).....73.5 x 18 x 21.375

(W) Width (IN) 73.5

(D) Depth (IN) 18

(H) Height (IN) 21.37

Inside Width (IN) 69.5

Center to Center Width (IN) 71.5

Center to Center Depth (IN) 17

(W) Width (CM) 186.7

(D) Depth (CM) 45.7

(H) Height (CM) 54.4

Inside Width (CM) 176.5

Center to Center Width (CM) 181.6

Center to Center Depth (CM) 43.2

Electrical

Amps 11.5

Hz 60

Voltage 120

Watts 1380

Construction

Number of Wells 5

Installation ..... Variety of Countertop Options

NSF Compliant ..... Yes

Breath Guard Function ..... Single-Sided Buffet with Top Shelf

Breath Guard - Design Style ..... Contemporary Style

Case Lot Measurement

Case Width 0

Case Height 0

Case Length 0



45-inch 6-Series Velocity Adjustable Double-Sided Breath Guard for 3-Pan/Well 4-Series Front-of-House Serving System with 120-Volt Led Light Strip

Prevent contamination while providing excellent visibility with the Vollrath 6-Series Velocity double-sided breath guard. Designed for your 3-pan/well 4-Series front-of-house serving system, this durable breath guard is made of tempered glass panels and stainless steel tubing, promising years of reliable service. With eight pre-set positions, this breath guard offers both versatility and consistency, and the simple adjustment mechanism allows one person to make adjustments quickly and easily. The LED light strip improves visibility while the reliable design keeps your food safe from contaminants and adds a sleek appearance to any double-sided buffet.

- Simple push-button mechanism enables single-person adjustment
- Eight pre-set positions accommodate NSF, full-serve, self-serve and cleaning position and ensure consistent spacing across multiple units
- Visual indication shows when breath guard is in NSF position and eliminates need for measuring
- Standard above-counter flange mount (below-counter mount available)
- Ships knocked down (assembled shipment available)
- Stainless steel construction means no plastic parts to break and gives all components a consistent aesthetic
- 11-gauge stainless steel tubing eliminates the need for center support that penetrates the counter/interferes with service
- Comes standard with 3/8-inch-thick tempered glass panels (1/2-inch-thick available)
- Welded mitered joints increase structural integrity
- LED light strip improves product visibility and requires hardwiring

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080980904

Unit Dimensions

Overall Dimensions (IN)	45 x 18 x 21.375
(W) Width (IN)	45
(D) Depth (IN)	18
(H) Height (IN)	21.37
Inside Width (IN)	41
Center to Center Width (IN)	43
Center to Center Depth (IN)	17
(W) Width (CM)	114.3
(D) Depth (CM)	45.7
(H) Height (CM)	54.4
Inside Width (CM)	104.1
Center to Center Width (CM)	109.2
Center to Center Depth (CM)	43.2

Electrical

Amps	0.1
Hz	60
Voltage	120
Watts	15

Construction

Number of Wells	3
Installation	Variety of Countertop Options
NSF Compliant	Yes
Breath Guard Function	Double-Sided Buffet
Breath Guard - Design Style	Contemporary Style

Case Lot Measurement

Case Width	0
Case Height	0
Case Length	0



87-inch 6-Series Velocity Adjustable Cafeteria-Style Breath Guard for 6-Pan/Well 4-Series Front-of-House Serving System with 120-Volt Led Light Strip

The Vollrath 6-Series Velocity cafeteria-style breath guard is sleek, easy to use and impressively effective. This breath guard is designed for your 6-pan/well 4-Series front-of-house serving system and is constructed of tempered glass panels and stainless steel tubing to ensure excellent visibility and strength. Designed with eight pre-set positions that promise versatility and consistency, this breath guard features a simple adjustment mechanism that allows one person to make adjustments quickly and easily. ThThe LED light strip improves visibility while the reliable, sleek design keeps your food safe and adds an elegant appearance to any serving area.

- Simple push-button mechanism enables single-person adjustment
- Eight pre-set positions accommodate NSF, full-serve, self-serve and cleaning position and ensure consistent spacing across multiple units
- Visual indication shows when breath guard is in NSF position and eliminates need for measuring
- Standard above-counter flange mount (below-counter mount available)
- Ships knocked down (assembled shipment available)
- Stainless steel construction means no plastic parts to break and gives all components a consistent aesthetic
- 11-gauge stainless steel tubing eliminates the need for center support that penetrates the counter/interferes with service
- Comes standard with 3/8-inch-thick tempered glass panels (1/2-inch-thick available)
- Welded mitered joints increase structural integrity
- LED light strip improves product visibility and requires hardwiring

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080981185

Unit Dimensions

Overall Dimensions (IN).....87 x 18 x 21.375
(W) Width (IN) 87
(D) Depth (IN).....18
(H) Height (IN) 21.37
Inside Width (IN).....83
Center to Center Width (IN) 85
Center to Center Depth (IN).....17
(W) Width (CM).....221
(D) Depth (CM).....45.7
(H) Height (CM) 54.4
Inside Width (CM).....210.8
Center to Center Width (CM) 215.9
Center to Center Depth (CM).....43.2

Electrical

Amps 0.2
Hz.....60
Voltage 120
Watts 25

Construction

Number of Wells 6
Installation .....Variety of Countertop Options
NSF Compliant .....Yes
Breath Guard Function .....Cafeteria with Top Shelf
Breath Guard - Design Style.....Contemporary Style

Case Lot Measurement

Case Width.....44
Case Height.....29
Case Length 92



59-inch 6-Series Velocity Adjustable Cafeteria-Style Breath Guard for 4-Pan/Well 4-Series Front-of-House Serving System with 120-Volt Heat Strip with Led Lighting

Prevent contamination and ensure exceptional visibility with the Vollrath 6-Series Velocity cafeteria-style breath guard. Designed for your 4-pan/well 4-Series front-of-house serving system, this breath guard is constructed of tempered glass panels and stainless steel tubing to ensure excellent visibility and strength. This breath guard features eight pre-set positions, promising versatility and consistency, and the simple adjustment mechanism allows one person to make adjustments quickly and easily. The LED lights improve visibility, the heat strip helps maintain serving temperatures and the reliable, sleek design keeps your food safe while adding an elegant appearance to any serving area.

- Simple push-button mechanism enables single-person adjustment
- Eight pre-set positions accommodate NSF, full-serve, self-serve and cleaning position and ensure consistent spacing across multiple units
- Visual indication shows when breath guard is in NSF position and eliminates need for measuring
- Standard above-counter flange mount (below-counter mount available)
- Ships knocked down (assembled shipment available)
- Stainless steel construction means no plastic parts to break and gives all components a consistent aesthetic
- 11-gauge stainless steel tubing eliminates the need for center support that penetrates the counter/interferes with service
- Comes standard with 3/8-inch-thick tempered glass panels (1/2-inch-thick available)
- Welded mitered joints increase structural integrity
- LED light strip improves product visibility
- Heat strip helps maintain serving temperatures
- Heat and light strips require hardwiring

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080980935

Unit Dimensions

Overall Dimensions (IN)	59 x 18 x 21.375
(W) Width (IN)	59
(D) Depth (IN)	18
(H) Height (IN)	21.37
Inside Width (IN)	55
Center to Center Width (IN)	57
Center to Center Depth (IN)	17
(W) Width (CM)	149.9
(D) Depth (CM)	45.7
(H) Height (CM)	54.4
Inside Width (CM)	139.7
Center to Center Width (CM)	144.8
Center to Center Depth (CM)	43.2

Electrical

Amps	9.3
Hz	60
Voltage	120
Watts	1120

Construction

Number of Wells	4
Installation	Variety of Countertop Options
NSF Compliant	Yes
Breath Guard Function	Cafeteria with Top Shelf
Breath Guard - Design Style	Contemporary Style

Case Lot Measurement

Case Width	0
Case Height	0
Case Length	0



59-inch 6-Series Velocity Adjustable Single-Sided Breath Guard for 4-Pan/Well 4-Series Front-of-House Serving System

Provide superior protection while maintaining the elegant, streamlined appearance of your 4-pan/well 4-Series front-of-house serving system with the Vollrath 6-Series Velocity single-sided breath guard. The durable tempered glass panels provide a clear view of food items and the stainless steel tubing promises years of service. With eight pre-set positions, this breath guard offers both versatility and consistency, and the simple adjustment mechanism allows one person to make adjustments quickly and easily. The reliable design keeps your food safe and adds a sleek appearance to any single-sided buffet.

- Simple push-button mechanism enables single-person adjustment
- Eight pre-set positions accommodate NSF, full-serve, self-serve and cleaning position and ensure consistent spacing across multiple units
- Visual indication shows when breath guard is in NSF position and eliminates need for measuring
- Standard above-counter flange mount (below-counter mount available)
- Ships knocked down (assembled shipment available)
- Stainless steel construction means no plastic parts to break and gives all components a consistent aesthetic
- 11-gauge stainless steel tubing eliminates the need for center support that penetrates the counter/interferes with service
- Comes standard with 3/8-inch-thick tempered glass panels (1/2-inch-thick available)
- Welded mitered joints increase structural integrity

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080980959

Unit Dimensions

Overall Dimensions (IN).....59 x 18 x 21.375

(W) Width (IN) 59

(D) Depth (IN).....18

(H) Height (IN) 21.37
Inside Width (IN) 55
Center to Center Width (IN) 57
Center to Center Depth (IN) 17
(W) Width (CM) 149.9
(D) Depth (CM) 45.7
(H) Height (CM) 54.4
Inside Width (CM) 139.7
Center to Center Width (CM) 144.8
Center to Center Depth (CM) 43.2

Construction

Number of Wells 4
Installation ..... Variety of Countertop Options
NSF Compliant ..... Yes
Breath Guard Function ..... Single-Sided Buffet with Top Shelf
Breath Guard - Design Style ..... Contemporary Style

Case Lot Measurement

Case Width 0
Case Height 0
Case Length 0



73-inch 6-Series Velocity Adjustable Cafeteria-Style Breath Guard for 5-Pan/Well 4-Series Front-of-House Serving System with 120-Volt Led Light Strip

Versatile, reliable and convenient, the Vollrath 6-Series Velocity cafeteria-style breath guard is sure to exceed your expectations. Designed for your 5-pan/well 4-Series front-of-house serving system, this breath guard is constructed of tempered glass panels and stainless steel tubing to ensure excellent visibility and strength. This breath guard features eight pre-set positions, promising versatility and consistency, and the simple adjustment mechanism allows one person to make adjustments quickly and easily. The LED light strip improves visibility while the reliable, sleek design keeps your food safe and adds an elegant appearance to any serving area.

- Simple push-button mechanism enables single-person adjustment
- Eight pre-set positions accommodate NSF, full-serve, self-serve and cleaning position and ensure consistent spacing across multiple units
- Visual indication shows when breath guard is in NSF position and eliminates need for measuring
- Standard above-counter flange mount (below-counter mount available)
- Ships knocked down (assembled shipment available)
- Stainless steel construction means no plastic parts to break and gives all components a consistent aesthetic
- 11-gauge stainless steel tubing eliminates the need for center support that penetrates the counter/interferes with service
- Comes standard with 3/8-inch-thick tempered glass panels (1/2-inch-thick available)
- Welded mitered joints increase structural integrity
- LED light strip improves product visibility and requires hardwiring

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080981062

Unit Dimensions

Overall Dimensions (IN)	73 x 18 x 21.375
(W) Width (IN)	73
(D) Depth (IN)	18
(H) Height (IN)	21.37
Inside Width (IN)	69
Center to Center Width (IN)	71
Center to Center Depth (IN)	17
(W) Width (CM)	185.4
(D) Depth (CM)	45.7
(H) Height (CM)	54.4
Inside Width (CM)	175.3
Center to Center Width (CM)	180.3
Center to Center Depth (CM)	43.2

Electrical

Amps	0.2
Hz	60
Voltage	120
Watts	20

Construction

Number of Wells	5
Installation	Variety of Countertop Options
NSF Compliant	Yes
Breath Guard Function	Cafeteria with Top Shelf
Breath Guard - Design Style	Contemporary Style

Case Lot Measurement

Case Width	30
Case Height	31
Case Length	82



59-inch 6-Series Velocity Adjustable Double-Sided Breath Guard for 4-Pan/Well 4-Series Front-of-House Serving System with 120-Volt Led Light Strip

Easy to use and incredibly reliable, the Vollrath 6-Series Velocity double-sided breath guard is a versatile addition to your serving area. Designed for your 4-pan/well 4-Series front-of-house serving system, this durable breath guard is made of tempered glass panels and stainless steel tubing, promising years of reliable service. With eight pre-set positions, this breath guard offers both versatility and consistency, and the simple adjustment mechanism allows one person to make adjustments quickly and easily. The LED light strip improves visibility while the reliable design keeps your food safe from contaminants and adds a sleek appearance to any double-sided buffet.

- Simple push-button mechanism enables single-person adjustment
- Eight pre-set positions accommodate NSF, full-serve, self-serve and cleaning position and ensure consistent spacing across multiple units
- Visual indication shows when breath guard is in NSF position and eliminates need for measuring
- Standard above-counter flange mount (below-counter mount available)
- Ships knocked down (assembled shipment available)
- Stainless steel construction means no plastic parts to break and gives all components a consistent aesthetic
- 11-gauge stainless steel tubing eliminates the need for center support that penetrates the counter/interferes with service
- Comes standard with 3/8-inch-thick tempered glass panels (1/2-inch-thick available)
- Welded mitered joints increase structural integrity
- LED light strip improves product visibility and requires hardwiring

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080981024

Unit Dimensions

Overall Dimensions (IN)	59 x 18 x 21.375
(W) Width (IN)	59
(D) Depth (IN)	18
(H) Height (IN)	21.37
Inside Width (IN)	55
Center to Center Width (IN)	57
Center to Center Depth (IN)	17
(W) Width (CM)	149.9
(D) Depth (CM)	45.7
(H) Height (CM)	54.4
Inside Width (CM)	139.7
Center to Center Width (CM)	144.8
Center to Center Depth (CM)	43.2

Electrical

Amps	0.1
Hz	60
Voltage	120
Watts	15

Construction

Number of Wells	4
Installation	Variety of Countertop Options
NSF Compliant	Yes
Breath Guard Function	Double-Sided Buffet
Breath Guard - Design Style	Contemporary Style

Case Lot Measurement

Case Width	0
Case Height	0
Case Length	0



47-inch 6-Series Velocity Adjustable Cafeteria-Style Breath Guard for 3-Pan/Well Drop-Ins with 120-Volt Led Light Strip

The Vollrath 6-Series Velocity cafeteria-style breath guard provides exceptional protection against contaminants without ruining your presentation. This breath guard is designed for your 3-pan/well drop-ins and is constructed of tempered glass panels and stainless steel tubing to ensure excellent visibility and strength. Featuring eight pre-set positions, this breath guard promises versatility and consistency, and the simple adjustment mechanism allows one person to make adjustments quickly and easily. The LED light strip improves visibility while the reliable, sleek design keeps your food safe and adds an elegant appearance to any serving area.

- Simple push-button mechanism enables single-person adjustment
- Eight pre-set positions accommodate NSF, full-serve, self-serve and cleaning position and ensure consistent spacing across multiple units
- Visual indication shows when breath guard is in NSF position and eliminates need for measuring
- Standard above-counter flange mount (below-counter mount available)
- Ships knocked down (assembled shipment available)
- Stainless steel construction means no plastic parts to break and gives all components a consistent aesthetic
- 11-gauge stainless steel tubing eliminates the need for center support that penetrates the counter/interferes with service
- Comes standard with 3/8-inch-thick tempered glass panels (1/2-inch-thick available)
- Welded mitered joints increase structural integrity
- LED light strip improves product visibility and requires hardwiring

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080980225

Unit Dimensions

Overall Dimensions (IN).....47 x 18 x 21.375

(W) Width (IN) 47

(D) Depth (IN) 18

(H) Height (IN) 21.37

Inside Width (IN) 43

Center to Center Width (IN) 45

Center to Center Depth (IN) 17

(W) Width (CM) 119.4

(D) Depth (CM) 45.7

(H) Height (CM) 54.4

Inside Width (CM) 109.2

Center to Center Width (CM) 114.3

Center to Center Depth (CM) 43.2

Electrical

Amps 0.1

Hz 60

Voltage 120

Watts 15

Construction

Number of Wells 3

Installation ..... Variety of Countertop Options

NSF Compliant ..... Yes

Breath Guard Function ..... Cafeteria with Top Shelf

Breath Guard - Design Style ..... Contemporary Style

Case Lot Measurement

Case Width 0

Case Height 0

Case Length 0



59-inch 6-Series Velocity Adjustable Cafeteria-Style Breath Guard for 4-Pan/Well 4-Series Front-of-House Serving System with 120-Volt Led Light Strip

Prevent contamination and ensure exceptional visibility with the Vollrath 6-Series Velocity cafeteria-style breath guard. Designed for your 4-pan/well 4-Series front-of-house serving system, this breath guard is constructed of tempered glass panels and stainless steel tubing to ensure excellent visibility and strength. This breath guard features eight pre-set positions, promising versatility and consistency, and the simple adjustment mechanism allows one person to make adjustments quickly and easily. The LED light strip improves visibility while the reliable, sleek design keeps your food safe and adds an elegant appearance to any serving area.

- Simple push-button mechanism enables single-person adjustment
- Eight pre-set positions accommodate NSF, full-serve, self-serve and cleaning position and ensure consistent spacing across multiple units
- Visual indication shows when breath guard is in NSF position and eliminates need for measuring
- Standard above-counter flange mount (below-counter mount available)
- Ships knocked down (assembled shipment available)
- Stainless steel construction means no plastic parts to break and gives all components a consistent aesthetic
- 11-gauge stainless steel tubing eliminates the need for center support that penetrates the counter/interferes with service
- Comes standard with 3/8-inch-thick tempered glass panels (1/2-inch-thick available)
- Welded mitered joints increase structural integrity
- LED light strip improves product visibility and requires hardwiring

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080980942

Unit Dimensions

Overall Dimensions (IN)	59 x 18 x 21.375
(W) Width (IN)	59
(D) Depth (IN)	18
(H) Height (IN)	21.37
Inside Width (IN)	55
Center to Center Width (IN)	57
Center to Center Depth (IN)	17
(W) Width (CM)	149.9
(D) Depth (CM)	45.7
(H) Height (CM)	54.4
Inside Width (CM)	139.7
Center to Center Width (CM)	144.8
Center to Center Depth (CM)	43.2

Electrical

Amps	0.1
Hz	60
Voltage	120
Watts	15

Construction

Number of Wells	4
Installation	Variety of Countertop Options
NSF Compliant	Yes
Breath Guard Function	Cafeteria with Top Shelf
Breath Guard - Design Style	Contemporary Style

Case Lot Measurement

Case Width	25.25
Case Height	31.5
Case Length	80



60 ¼-inch 6-Series Velocity Adjustable Cafeteria-Style Breath Guard for 4-Pan/Well Drop-Ins with 120-Volt Led Light Strip

Prevent contamination and ensure exceptional visibility with the Vollrath 6-Series Velocity cafeteria-style breath guard. Designed for your 4-pan/well drop-ins, this durable breath guard is constructed of tempered glass panels and stainless steel tubing to ensure excellent visibility and strength. This breath guard features eight pre-set positions, promising versatility and consistency, and the simple adjustment mechanism allows one person to make adjustments quickly and easily. The LED light strip improves visibility while the reliable, sleek design keeps your food safe and adds an elegant appearance to any serving area.

- Simple push-button mechanism enables single-person adjustment
- Eight pre-set positions accommodate NSF, full-serve, self-serve and cleaning position and ensure consistent spacing across multiple units
- Visual indication shows when breath guard is in NSF position and eliminates need for measuring
- Standard above-counter flange mount (below-counter mount available)
- Ships knocked down (assembled shipment available)
- Stainless steel construction means no plastic parts to break and gives all components a consistent aesthetic
- 11-gauge stainless steel tubing eliminates the need for center support that penetrates the counter/interferes with service
- Comes standard with 3/8-inch-thick tempered glass panels (1/2-inch-thick available)
- Welded mitered joints increase structural integrity
- LED light strip improves product visibility and requires hardwiring

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080980348

Unit Dimensions

Overall Dimensions (IN).....60.25 x 18 x 21.375

(W) Width (IN) 60.25
(D) Depth (IN) 18
(H) Height (IN) 21.37
Inside Width (IN) 56.25
Center to Center Width (IN) 58.25
Center to Center Depth (IN) 17
(W) Width (CM) 153
(D) Depth (CM) 45.7
(H) Height (CM) 54.4
Inside Width (CM) 142.9
Center to Center Width (CM) 147.9
Center to Center Depth (CM) 43.2

Electrical

Amps 0.1
Hz 60
Voltage 120
Watts 15

Construction

Number of Wells 4
Installation ..... Variety of Countertop Options
NSF Compliant ..... Yes
Breath Guard Function ..... Cafeteria with Top Shelf
Breath Guard - Design Style ..... Contemporary Style

Case Lot Measurement

Case Width 0
Case Height 0
Case Length 0



59-inch 6-Series Velocity Adjustable Single-Sided Breath Guard for 4-Pan/Well 4-Series Front-of-House Serving System with 120-Volt Heat Strip with Led Lighting

Provide superior protection while maintaining the elegant, streamlined appearance of your 4-pan/well 4-Series front-of-house serving system with the Vollrath 6-Series Velocity single-sided breath guard. The durable tempered glass panels provide a clear view of food items and the stainless steel tubing promises years of service. With eight pre-set positions, this breath guard offers both versatility and consistency, and the simple adjustment mechanism allows one person to make adjustments quickly and easily. The LED lights improve visibility, the heat strip helps maintain serving temperatures and the reliable design keeps your food safe and adds a sleek appearance to any single-sided buffet.

- Simple push-button mechanism enables single-person adjustment
- Eight pre-set positions accommodate NSF, full-serve, self-serve and cleaning position and ensure consistent spacing across multiple units
- Visual indication shows when breath guard is in NSF position and eliminates need for measuring
- Standard above-counter flange mount (below-counter mount available)
- Ships knocked down (assembled shipment available)
- Stainless steel construction means no plastic parts to break and gives all components a consistent aesthetic
- 11-gauge stainless steel tubing eliminates the need for center support that penetrates the counter/interferes with service
- Comes standard with 3/8-inch-thick tempered glass panels (1/2-inch-thick available)
- Welded mitered joints increase structural integrity
- LED light strip improves product visibility
- Heat strip helps maintain serving temperatures
- Heat and light strips require hardwiring

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080980973

Unit Dimensions

Overall Dimensions (IN)	59 x 18 x 21.375
(W) Width (IN)	59
(D) Depth (IN)	18
(H) Height (IN)	21.37
Inside Width (IN)	55
Center to Center Width (IN)	57
Center to Center Depth (IN)	17
(W) Width (CM)	149.9
(D) Depth (CM)	45.7
(H) Height (CM)	54.4
Inside Width (CM)	139.7
Center to Center Width (CM)	144.8
Center to Center Depth (CM)	43.2

Electrical

Amps	9.3
Hz	60
Voltage	120
Watts	1120

Construction

Number of Wells	4
Installation	Variety of Countertop Options
NSF Compliant	Yes
Breath Guard Function	Single-Sided Buffet with Top Shelf
Breath Guard - Design Style	Contemporary Style

Case Lot Measurement

Case Width	0
Case Height	0
Case Length	0



73-inch 6-Series Velocity Adjustable Single-Sided Breath Guard for 5-Pan/Well 4-Series Front-of-House Serving System

Maximize visibility without sacrificing protection with the Vollrath 6-Series Velocity single-sided breath guard. Designed for your 5-pan/well 4-Series front-of-house serving system, this breath guard prevents contamination, creates an elegant, streamlined appearance and is impressively easy to use. The durable tempered glass panels provide a clear view of food items and the stainless steel tubing promises years of service. With eight pre-set positions, this breath guard offers both versatility and consistency, and the simple adjustment mechanism allows one person to make adjustments quickly and easily. The reliable design keeps your food safe and adds a sleek appearance to any single-sided buffet.

- Simple push-button mechanism enables single-person adjustment
- Eight pre-set positions accommodate NSF, full-serve, self-serve and cleaning position and ensure consistent spacing across multiple units
- Visual indication shows when breath guard is in NSF position and eliminates need for measuring
- Standard above-counter flange mount (below-counter mount available)
- Ships knocked down (assembled shipment available)
- Stainless steel construction means no plastic parts to break and gives all components a consistent aesthetic
- 11-gauge stainless steel tubing eliminates the need for center support that penetrates the counter/interferes with service
- Comes standard with 3/8-inch-thick tempered glass panels (1/2-inch-thick available)
- Welded mitered joints increase structural integrity

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080981079

Unit Dimensions

Overall Dimensions (IN).....73 x 18 x 21.375

(W) Width (IN) 73

(D) Depth (IN)....18
(H) Height (IN)....21.37
Inside Width (IN)....69
Center to Center Width (IN)....71
Center to Center Depth (IN)....17
(W) Width (CM)....185.4
(D) Depth (CM)....45.7
(H) Height (CM)....54.4
Inside Width (CM)....175.3
Center to Center Width (CM)....180.3
Center to Center Depth (CM)....43.2

Construction

Number of Wells....5
Installation....Variety of Countertop Options
NSF Compliant....Yes
Breath Guard Function....Single-Sided Buffet with Top Shelf
Breath Guard - Design Style....Contemporary Style

Case Lot Measurement

Case Width....0
Case Height....0
Case Length....0



73 ½-inch 6-Series Velocity Adjustable Single-Sided Breath Guard for 5-Pan/Well Drop-Ins with 120-Volt Led Light Strip

Maximize visibility without sacrificing protection with the Vollrath 6-Series Velocity single-sided breath guard. Designed for your 5-pan/well drop-ins, this breath guard prevents contamination, creates an elegant, streamlined appearance and is impressively easy to use. The durable tempered glass panels provide a clear view of food items and the stainless steel tubing promises years of service. With eight pre-set positions, this breath guard offers both versatility and consistency, and the simple adjustment mechanism allows one person to make adjustments quickly and easily. The LED light strip improves visibility while the reliable design keeps your food safe and adds a sleek appearance to any single-sided buffet.

- Simple push-button mechanism enables single-person adjustment
- Eight pre-set positions accommodate NSF, full-serve, self-serve and cleaning position and ensure consistent spacing across multiple units
- Visual indication shows when breath guard is in NSF position and eliminates need for measuring
- Standard above-counter flange mount (below-counter mount available)
- Ships knocked down (assembled shipment available)
- Stainless steel construction means no plastic parts to break and gives all components a consistent aesthetic
- 11-gauge stainless steel tubing eliminates the need for center support that penetrates the counter/interferes with service
- Comes standard with 3/8-inch-thick tempered glass panels (1/2-inch-thick available)
- Welded mitered joints increase structural integrity
- LED light strip improves product visibility and requires hardwiring

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080980508

Unit Dimensions

Overall Dimensions (IN).....73.5 x 18 x 21.375

(W) Width (IN) 73.5

(D) Depth (IN) 18

(H) Height (IN) 21.37

Inside Width (IN) 69.5

Center to Center Width (IN) 71.5

Center to Center Depth (IN) 17

(W) Width (CM) 186.7

(D) Depth (CM) 45.7

(H) Height (CM) 54.4

Inside Width (CM) 176.5

Center to Center Width (CM) 181.6

Center to Center Depth (CM) 43.2

Electrical

Amps 0.2

Hz 60

Voltage 120

Watts 20

Construction

Number of Wells 5

Installation ..... Variety of Countertop Options

NSF Compliant ..... Yes

Breath Guard Function ..... Single-Sided Buffet with Top Shelf

Breath Guard - Design Style ..... Contemporary Style

Case Lot Measurement

Case Width 24

Case Height 31

Case Length 88



73-inch 6-Series Velocity Adjustable Double-Sided Breath Guard for 5-Pan/Well 4-Series Front-of-House Serving System

The Vollrath 6-Series Velocity double-sided breath guard provides exceptional visibility, durability and protection. Designed for your 5-pan/well 4-Series front-of-house serving system, this durable breath guard is made of tempered glass panels and stainless steel tubing, promising years of reliable service. With eight pre-set positions, this breath guard offers both versatility and consistency, and the simple adjustment mechanism allows one person to make adjustments quickly and easily. The reliable design keeps your food safe and adds a sleek appearance to any double-sided buffet.

- Simple push-button mechanism enables single-person adjustment
- Eight pre-set positions accommodate NSF, full-serve, self-serve and cleaning position and ensure consistent spacing across multiple units
- Visual indication shows when breath guard is in NSF position and eliminates need for measuring
- Standard above-counter flange mount (below-counter mount available)
- Ships knocked down (assembled shipment available)
- Stainless steel construction means no plastic parts to break and gives all components a consistent aesthetic
- 11-gauge stainless steel tubing eliminates the need for center support that penetrates the counter/interferes with service
- Comes standard with 3/8-inch-thick tempered glass panels (1/2-inch-thick available)
- Welded mitered joints increase structural integrity

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080981116

Unit Dimensions

Overall Dimensions (IN).....73 x 18 x 21.375

(W) Width (IN) 73

(D) Depth (IN).....18

(H) Height (IN) 21.37
Inside Width (IN) 69
Center to Center Width (IN) 71
Center to Center Depth (IN) 17
(W) Width (CM) 185.4
(D) Depth (CM) 45.7
(H) Height (CM) 54.4
Inside Width (CM) 175.3
Center to Center Width (CM) 180.3
Center to Center Depth (CM) 43.2

Construction

Number of Wells 4
Installation ..... Variety of Countertop Options
NSF Compliant ..... Yes
Breath Guard Function ..... Double-Sided Buffet
Breath Guard - Design Style ..... Contemporary Style

Case Lot Measurement

Case Width 0
Case Height 0
Case Length 0



45-inch 6-Series Velocity Adjustable Cafeteria-Style Breath Guard for 3-Pan/Well 4-Series Front-of-House Serving System with 120-Volt Led Light Strip

The Vollrath 6-Series Velocity cafeteria-style breath guard provides exceptional protection against contaminants without ruining your presentation. This breath guard is designed for your 3-pan/well 4-Series front-of-house serving system and is constructed of tempered glass panels and stainless steel tubing to ensure excellent visibility and strength. Featuring eight pre-set positions, this breath guard promises versatility and consistency, and the simple adjustment mechanism allows one person to make adjustments quickly and easily. The LED light strip improves visibility while the reliable, sleek design keeps your food safe and adds an elegant appearance to any serving area.

- Simple push-button mechanism enables single-person adjustment
- Eight pre-set positions accommodate NSF, full-serve, self-serve and cleaning position and ensure consistent spacing across multiple units
- Visual indication shows when breath guard is in NSF position and eliminates need for measuring
- Standard above-counter flange mount (below-counter mount available)
- Ships knocked down (assembled shipment available)
- Stainless steel construction means no plastic parts to break and gives all components a consistent aesthetic
- 11-gauge stainless steel tubing eliminates the need for center support that penetrates the counter/interferes with service
- Comes standard with 3/8-inch-thick tempered glass panels (1/2-inch-thick available)
- Welded mitered joints increase structural integrity
- LED light strip improves product visibility and requires hardwiring

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080980829

Unit Dimensions

Overall Dimensions (IN).....45 x 18 x 21.375
(W) Width (IN) 45
(D) Depth (IN).....18
(H) Height (IN) 21.37
Inside Width (IN).....41
Center to Center Width (IN) 43
Center to Center Depth (IN).....17
(W) Width (CM).....114.3
(D) Depth (CM).....45.7
(H) Height (CM) 54.4
Inside Width (CM).....104.1
Center to Center Width (CM) 109.2
Center to Center Depth (CM).....43.2

Electrical

Amps 0.1
Hz.....60
Voltage 120
Watts 15

Construction

Number of Wells 3
Installation .....Variety of Countertop Options
NSF Compliant .....Yes
Breath Guard Function .....Cafeteria with Top Shelf
Breath Guard - Design Style.....Contemporary Style

Case Lot Measurement

Case Width.....0
Case Height.....0
Case Length 0



34 ½-inch 6-Series Velocity Adjustable Single-Sided Breath Guard for 2-Pan/Well Drop-Ins with 120-Volt Led Light Strip

Shield your food from dust, germs and other contaminants with the Vollrath 6-Series Velocity single-sided breath guard. Designed for your 2-pan/well drop-ins, this breath guard is convenient, easy to use and sleekly designed. The durable tempered glass panels provide a clear view of food items and the stainless steel tubing promises years of service. With eight pre-set positions, this breath guard offers both versatility and consistency, and the simple adjustment mechanism allows one person to make adjustments quickly and easily. The LED light strip improves visibility while the reliable design keeps your food safe and adds a sleek appearance to any single-sided buffet.

- Simple push-button mechanism enables single-person adjustment
- Eight pre-set positions accommodate NSF, full-serve, self-serve and cleaning position and ensure consistent spacing across multiple units
- Visual indication shows when breath guard is in NSF position and eliminates need for measuring
- Standard above-counter flange mount (below-counter mount available)
- Ships knocked down (assembled shipment available)
- Stainless steel construction means no plastic parts to break and gives all components a consistent aesthetic
- 11-gauge stainless steel tubing eliminates the need for center support that penetrates the counter/interferes with service
- Comes standard with 3/8-inch-thick tempered glass panels (1/2-inch-thick available)
- Welded mitered joints increase structural integrity
- LED light strip improves product visibility and requires hardwiring

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080980140

Unit Dimensions

Overall Dimensions (IN).....34.5 x 18 x 21.375

(W) Width (IN) 34.5

(D) Depth (IN) 18

(H) Height (IN) 21.37

Inside Width (IN) 30.5

Center to Center Width (IN) 32.5

Center to Center Depth (IN) 17

(W) Width (CM) 87.6

(D) Depth (CM) 45.7

(H) Height (CM) 54.4

Inside Width (CM) 77.5

Center to Center Width (CM) 82.6

Center to Center Depth (CM) 43.2

Electrical

Amps 0.1

Hz 60

Voltage 120

Watts 10

Construction

Number of Wells 2

Installation ..... Variety of Countertop Options

NSF Compliant ..... Yes

Breath Guard Function ..... Single-Sided Buffet with Top Shelf

Breath Guard - Design Style ..... Contemporary Style

Case Lot Measurement

Case Width 0

Case Height 0

Case Length 0



45-inch 6-Series Velocity Adjustable Single-Sided Breath Guard for 3-Pan/Well 4-Series Front-of-House Serving System with 120-Volt Led Light Strip

Designed for your 3-pan/well 4-Series front-of-house serving system, the Vollrath 6-Series Velocity single-sided breath guard promises superior convenience, protection and visibility. The durable tempered glass panels provide a clear view of food items and the stainless steel tubing promises years of service. With eight pre-set positions, this breath guard offers both versatility and consistency, and the simple adjustment mechanism allows one person to make adjustments quickly and easily. The LED light strip improves visibility while the reliable design keeps your food safe and adds a sleek appearance to any single-sided buffet.

- Simple push-button mechanism enables single-person adjustment
- Eight pre-set positions accommodate NSF, full-serve, self-serve and cleaning position and ensure consistent spacing across multiple units
- Visual indication shows when breath guard is in NSF position and eliminates need for measuring
- Standard above-counter flange mount (below-counter mount available)
- Ships knocked down (assembled shipment available)
- Stainless steel construction means no plastic parts to break and gives all components a consistent aesthetic
- 11-gauge stainless steel tubing eliminates the need for center support that penetrates the counter/interferes with service
- Comes standard with 3/8-inch-thick tempered glass panels (1/2-inch-thick available)
- Welded mitered joints increase structural integrity
- LED light strip improves product visibility and requires hardwiring

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080980867

Unit Dimensions

Overall Dimensions (IN)	45 x 18 x 21.375
(W) Width (IN)	45
(D) Depth (IN)	18
(H) Height (IN)	21.37
Inside Width (IN)	41
Center to Center Width (IN)	43
Center to Center Depth (IN)	17
(W) Width (CM)	114.3
(D) Depth (CM)	45.7
(H) Height (CM)	54.4
Inside Width (CM)	104.1
Center to Center Width (CM)	109.2
Center to Center Depth (CM)	43.2

Electrical

Amps	0.1
Hz	60
Voltage	120
Watts	15

Construction

Number of Wells	3
Installation	Variety of Countertop Options
NSF Compliant	Yes
Breath Guard Function	Single-Sided Buffet with Top Shelf
Breath Guard - Design Style	Contemporary Style

Case Lot Measurement

Case Width	0
Case Height	0
Case Length	0



73-inch 6-Series Velocity Adjustable Double-Sided Breath Guard for 5-Pan/Well 4-Series Front-of-House Serving System with 120-Volt Led Light Strip

The Vollrath 6-Series Velocity double-sided breath guard provides exceptional visibility, durability and protection. Designed for your 5-pan/well 4-Series front-of-house serving system, this durable breath guard is made of tempered glass panels and stainless steel tubing, promising years of reliable service. With eight pre-set positions, this breath guard offers both versatility and consistency, and the simple adjustment mechanism allows one person to make adjustments quickly and easily. The LED light strip improves visibility while the reliable design keeps your food safe from contaminants and adds a sleek appearance to any double-sided buffet.

- Simple push-button mechanism enables single-person adjustment
- Eight pre-set positions accommodate NSF, full-serve, self-serve and cleaning position and ensure consistent spacing across multiple units
- Visual indication shows when breath guard is in NSF position and eliminates need for measuring
- Standard above-counter flange mount (below-counter mount available)
- Ships knocked down (assembled shipment available)
- Stainless steel construction means no plastic parts to break and gives all components a consistent aesthetic
- 11-gauge stainless steel tubing eliminates the need for center support that penetrates the counter/interferes with service
- Comes standard with 3/8-inch-thick tempered glass panels (1/2-inch-thick available)
- Welded mitered joints increase structural integrity
- LED light strip improves product visibility and requires hardwiring

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080981147

Unit Dimensions

Overall Dimensions (IN)	73 x 18 x 21.375
(W) Width (IN)	73
(D) Depth (IN)	18
(H) Height (IN)	21.37
Inside Width (IN)	69
Center to Center Width (IN)	71
Center to Center Depth (IN)	17
(W) Width (CM)	185.4
(D) Depth (CM)	45.7
(H) Height (CM)	54.4
Inside Width (CM)	175.3
Center to Center Width (CM)	180.3
Center to Center Depth (CM)	43.2

Electrical

Amps	0.2
Hz	60
Voltage	120
Watts	20

Construction

Number of Wells	5
Installation	Variety of Countertop Options
NSF Compliant	Yes
Breath Guard Function	Double-Sided Buffet
Breath Guard - Design Style	Contemporary Style

Case Lot Measurement

Case Width	0
Case Height	0
Case Length	0



60 ¼-inch 6-Series Velocity Adjustable Single-Sided Breath Guard for 4-Pan/Well Drop-Ins with 120-Volt Led Light Strip

Provide superior protection while maintaining the elegant, streamlined appearance of your 4-pan/well drop-ins with the Vollrath 6-Series Velocity single-sided breath guard. The durable tempered glass panels provide a clear view of food items and the stainless steel tubing promises years of service. With eight pre-set positions, this breath guard offers both versatility and consistency, and the simple adjustment mechanism allows one person to make adjustments quickly and easily. The LED light strip improves visibility while the reliable design keeps your food safe and adds a sleek appearance to any single-sided buffet.

- Simple push-button mechanism enables single-person adjustment
- Eight pre-set positions accommodate NSF, full-serve, self-serve and cleaning position and ensure consistent spacing across multiple units
- Visual indication shows when breath guard is in NSF position and eliminates need for measuring
- Standard above-counter flange mount (below-counter mount available)
- Ships knocked down (assembled shipment available)
- Stainless steel construction means no plastic parts to break and gives all components a consistent aesthetic
- 11-gauge stainless steel tubing eliminates the need for center support that penetrates the counter/interferes with service
- Comes standard with 3/8-inch-thick tempered glass panels (1/2-inch-thick available)
- Welded mitered joints increase structural integrity
- LED light strip improves product visibility and requires hardwiring

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080980386

Unit Dimensions

Overall Dimensions (IN).....60.25 x 18 x 21.375

(W) Width (IN) 60.25
(D) Depth (IN) 18
(H) Height (IN) 21.37
Inside Width (IN) 56.25
Center to Center Width (IN) 58.25
Center to Center Depth (IN) 17
(W) Width (CM) 153
(D) Depth (CM) 45.7
(H) Height (CM) 54.4
Inside Width (CM) 142.9
Center to Center Width (CM) 147.9
Center to Center Depth (CM) 43.2

Electrical

Amps 0.1
Hz 60
Voltage 120
Watts 15

Construction

Number of Wells 4
Installation ..... Variety of Countertop Options
NSF Compliant ..... Yes
Breath Guard Function ..... Single-Sided Buffet with Top Shelf
Breath Guard - Design Style ..... Contemporary Style

Case Lot Measurement

Case Width 31
Case Height 29.75
Case Length 66.75



73-inch 6-Series Velocity Adjustable Single-Sided Breath Guard for 5-Pan/Well 4-Series Front-of-House Serving System with 120-Volt Led Light Strip

Maximize visibility without sacrificing protection with the Vollrath 6-Series Velocity single-sided breath guard. Designed for your 5-pan/well 4-Series front-of-house serving system, this breath guard prevents contamination, creates an elegant, streamlined appearance and is impressively easy to use. The durable tempered glass panels provide a clear view of food items and the stainless steel tubing promises years of service. With eight pre-set positions, this breath guard offers both versatility and consistency, and the simple adjustment mechanism allows one person to make adjustments quickly and easily. The LED light strip improves visibility while the reliable design keeps your food safe and adds a sleek appearance to any single-sided buffet.

- Simple push-button mechanism enables single-person adjustment
- Eight pre-set positions accommodate NSF, full-serve, self-serve and cleaning position and ensure consistent spacing across multiple units
- Visual indication shows when breath guard is in NSF position and eliminates need for measuring
- Standard above-counter flange mount (below-counter mount available)
- Ships knocked down (assembled shipment available)
- Stainless steel construction means no plastic parts to break and gives all components a consistent aesthetic
- 11-gauge stainless steel tubing eliminates the need for center support that penetrates the counter/interferes with service
- Comes standard with 3/8-inch-thick tempered glass panels (1/2-inch-thick available)
- Welded mitered joints increase structural integrity
- LED light strip improves product visibility and requires hardwiring

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080981109

Unit Dimensions

Overall Dimensions (IN)	73 x 18 x 21.375
(W) Width (IN)	73
(D) Depth (IN)	18
(H) Height (IN)	21.37
Inside Width (IN)	69
Center to Center Width (IN)	71
Center to Center Depth (IN)	17
(W) Width (CM)	185.4
(D) Depth (CM)	45.7
(H) Height (CM)	54.4
Inside Width (CM)	175.3
Center to Center Width (CM)	180.3
Center to Center Depth (CM)	43.2

Electrical

Amps	0.2
Hz	60
Voltage	120
Watts	20

Construction

Number of Wells	5
Installation	Variety of Countertop Options
NSF Compliant	Yes
Breath Guard Function	Single-Sided Buffet with Top Shelf
Breath Guard - Design Style	Contemporary Style

Case Lot Measurement

Case Width	0
Case Height	0
Case Length	0



59-inch 6-Series Velocity Adjustable Single-Sided Breath Guard for 4-Pan/Well 4-Series Front-of-House Serving System with 120-Volt Led Light Strip

Provide superior protection while maintaining the elegant, streamlined appearance of your 4-pan/well 4-Series front-of-house serving system with the Vollrath 6-Series Velocity single-sided breath guard. The durable tempered glass panels provide a clear view of food items and the stainless steel tubing promises years of service. With eight pre-set positions, this breath guard offers both versatility and consistency, and the simple adjustment mechanism allows one person to make adjustments quickly and easily. The LED light strip improves visibility while the reliable design keeps your food safe and adds a sleek appearance to any single-sided buffet.

- Simple push-button mechanism enables single-person adjustment
- Eight pre-set positions accommodate NSF, full-serve, self-serve and cleaning position and ensure consistent spacing across multiple units
- Visual indication shows when breath guard is in NSF position and eliminates need for measuring
- Standard above-counter flange mount (below-counter mount available)
- Ships knocked down (assembled shipment available)
- Stainless steel construction means no plastic parts to break and gives all components a consistent aesthetic
- 11-gauge stainless steel tubing eliminates the need for center support that penetrates the counter/interferes with service
- Comes standard with 3/8-inch-thick tempered glass panels (1/2-inch-thick available)
- Welded mitered joints increase structural integrity
- LED light strip improves product visibility and requires hardwiring

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080980980

Unit Dimensions

Overall Dimensions (IN)	59 x 18 x 21.375
(W) Width (IN)	59
(D) Depth (IN)	18
(H) Height (IN)	21.37
Inside Width (IN)	55
Center to Center Width (IN)	57
Center to Center Depth (IN)	17
(W) Width (CM)	149.9
(D) Depth (CM)	45.7
(H) Height (CM)	54.4
Inside Width (CM)	139.7
Center to Center Width (CM)	144.8
Center to Center Depth (CM)	43.2

Electrical

Amps	0.1
Hz	60
Voltage	120
Watts	15

Construction

Number of Wells	4
Installation	Variety of Countertop Options
NSF Compliant	Yes
Breath Guard Function	Single-Sided Buffet with Top Shelf
Breath Guard - Design Style	Contemporary Style

Case Lot Measurement

Case Width	0
Case Height	0
Case Length	0



46-inch NSF Traditional Style Breath Guards for Stainless Steel Countertops

NSF Traditional Style Breath Guards for Stainless Steel Countertops

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080391069

Unit Dimensions

Overall Dimensions (IN).....45 x 22.375 x 23.75

(W) Width (IN) 45

(D) Depth (IN).....22.37

(H) Height (IN).....23.75

(W) Width (CM).....114.3

(D) Depth (CM).....59.4

(H) Height (CM).....60.3

Construction

Component Type.....Breath Guard Choice

Installation.....Stainless Steel Countertops Only

NSF Compliant.....Yes

Breath Guard Function.....Single-Sided Buffet

Breath Guard - Design Style.....Traditional Style

Pairs with 2-Series Front-of-House.....Yes

Pairs with 4-Series Front-of-House.....Yes

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



73-inch NSF Traditional Style Breath Guards for Stainless Steel Countertops

NSF Traditional Style Breath Guards for Stainless Steel Countertops

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080391045

Unit Dimensions

Overall Dimensions (IN).....73 x 29.875 x 23.75

(W) Width (IN) 73

(D) Depth (IN).....29.87

(H) Height (IN) 23.75

(W) Width (CM).....185.4

(D) Depth (CM).....75.9

(H) Height (CM) 60.3

Construction

Component Type .....Breath Guard Choice

Installation .....Stainless Steel Countertops Only

NSF Compliant .....Yes

Breath Guard Function .....Single-Sided Buffet with Top Shelf

Breath Guard - Design Style .....Traditional Style

Pairs with 2-Series Front-of-House.....Yes

Pairs with 4-Series Front-of-House.....Yes

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length 0



59-inch NSF Traditional Style Breath Guards for Stainless Steel Countertops

NSF Traditional Style Breath Guards for Stainless Steel Countertops

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080391113

Unit Dimensions

Overall Dimensions (IN).....59 x 28.5 x 14.125

(W) Width (IN) 59

(D) Depth (IN).....28.5

(H) Height (IN) 14.12

(W) Width (CM).....149.9

(D) Depth (CM).....47

(H) Height (CM) 35.9

Construction

Component Type .....Breath Guard Choice

Installation .....Stainless Steel Countertops Only

NSF Compliant .....Yes

Breath Guard Function .....Cafeteria with Top Shelf

Breath Guard - Design Style .....Traditional Style

Pairs with 2-Series Front-of-House.....Yes

Pairs with 4-Series Front-of-House.....Yes

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length 0



28.5-inch NSF Traditional Style Breath Guards for Stainless Steel Countertops

NSF Traditional Style Breath Guards for Stainless Steel Countertops

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080391137

Unit Dimensions

(W) Width (IN) 28.5

(H) Height (IN).....14.12

(W) Width (CM).....47

(H) Height (CM) 35.9

Construction

Component Type .....Breath Guard Choice

Installation .....Stainless Steel Countertops Only

NSF Compliant .....Yes

Breath Guard Function .....Cafeteria with Top Shelf

Breath Guard - Design Style.....Traditional Style

Pairs with 2-Series Front-of-House.....Yes

Pairs with 4-Series Front-of-House.....Yes

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length 0



46-inch NSF Traditional Style Breath Guards for Stainless Steel Countertops

NSF Traditional Style Breath Guards for Stainless Steel Countertops

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080390994

Unit Dimensions

Overall Dimensions (IN).....45 x 39.5 x 23.75

(W) Width (IN) 45

(D) Depth (IN).....39.5

(H) Height (IN) 23.75

(W) Width (CM).....114.3

(D) Depth (CM).....100.3

(H) Height (CM) 60.3

Construction

Component Type .....Breath Guard Choice

Installation .....Stainless Steel Countertops Only

NSF Compliant .....Yes

Breath Guard Function .....Double-Sided Buffet

Breath Guard - Design Style .....Traditional Style

Pairs with 2-Series Front-of-House.....Yes

Pairs with 4-Series Front-of-House.....Yes

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length 0



73-inch NSF Traditional Style Breath Guards for Stainless Steel Countertops

NSF Traditional Style Breath Guards for Stainless Steel Countertops

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080391120

Unit Dimensions

Overall Dimensions (IN).....73 x 28.5 x 14.125

(W) Width (IN) 73

(D) Depth (IN).....28.5

(H) Height (IN) 14.12

(W) Width (CM).....185.4

(D) Depth (CM).....47

(H) Height (CM) 35.9

Construction

Component Type .....Breath Guard Choice

Installation .....Stainless Steel Countertops Only

NSF Compliant .....Yes

Breath Guard Function .....Cafeteria with Top Shelf

Breath Guard - Design Style .....Traditional Style

Pairs with 2-Series Front-of-House.....Yes

Pairs with 4-Series Front-of-House.....Yes

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length 0



73-inch NSF Traditional Style Breath Guards for Stainless Steel Countertops

NSF Traditional Style Breath Guards for Stainless Steel Countertops

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080391014

Unit Dimensions

Overall Dimensions (IN).....73 x 39.5 x 23.75

(W) Width (IN) 73

(D) Depth (IN).....39.5

(H) Height (IN) 23.75

(W) Width (CM).....185.4

(D) Depth (CM).....100.3

(H) Height (CM) 60.3

Construction

Component Type .....Breath Guard Choice

Installation .....Stainless Steel Countertops Only

NSF Compliant .....Yes

Breath Guard Function .....Double-Sided Buffet

Breath Guard - Design Style .....Traditional Style

Pairs with 2-Series Front-of-House.....Yes

Pairs with 4-Series Front-of-House.....Yes

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length 0



59-inch NSF Traditional Style Breath Guards for Stainless Steel Countertops

NSF Traditional Style Breath Guards for Stainless Steel Countertops

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080391076

Unit Dimensions

Overall Dimensions (IN).....59 x 22.375 x 23.75

(W) Width (IN) 59

(D) Depth (IN).....22.37

(H) Height (IN).....23.75

(W) Width (CM).....149.9

(D) Depth (CM).....59.4

(H) Height (CM).....60.3

Construction

Component Type.....Breath Guard Choice

Installation.....Stainless Steel Countertops Only

NSF Compliant.....Yes

Breath Guard Function.....Single-Sided Buffet

Breath Guard - Design Style.....Traditional Style

Pairs with 2-Series Front-of-House.....Yes

Pairs with 4-Series Front-of-House.....Yes

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



45-inch NSF Traditional Style Breath Guards for Stainless Steel Countertops

NSF Traditional Style Breath Guards for Stainless Steel Countertops

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080391038

Unit Dimensions

Overall Dimensions (IN).....45 x 29.875 x 23.75

(W) Width (IN) 45

(D) Depth (IN).....29.87

(H) Height (IN) 23.75

(W) Width (CM).....114.3

(D) Depth (CM).....75.9

(H) Height (CM) 60.3

Construction

Component Type .....Breath Guard Choice

Installation .....Stainless Steel Countertops Only

NSF Compliant .....Yes

Breath Guard Function .....Single-Sided Buffet with Top Shelf

Breath Guard - Design Style .....Traditional Style

Pairs with 2-Series Front-of-House.....Yes

Pairs with 4-Series Front-of-House.....Yes

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length 0



59-inch NSF Traditional Style Breath Guards for Stainless Steel Countertops

NSF Traditional Style Breath Guards for Stainless Steel Countertops

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080391007

Unit Dimensions

Overall Dimensions (IN).....59 x 39.5 x 23.75

(W) Width (IN) 59

(D) Depth (IN).....39.5

(H) Height (IN) 23.75

(W) Width (CM).....149.9

(D) Depth (CM).....100.3

(H) Height (CM) 60.3

Construction

Component Type .....Breath Guard Choice

Installation .....Stainless Steel Countertops Only

NSF Compliant .....Yes

Breath Guard Function .....Double-Sided Buffet

Breath Guard - Design Style .....Traditional Style

Pairs with 2-Series Front-of-House.....Yes

Pairs with 4-Series Front-of-House.....Yes

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length 0



73-inch traditional NSF-style breath guard for five-well 4-Series unit or drop-in well with stainless steel countertop

The traditional NSF-style breath guard by Vollrath offers superior safety and a classic presentation. The 1 1/2-inch extruded aluminum frame is strong and lightweight, while the 3/8-inch tempered glass is secured in a tight-fitting channel for a continuous, clean line from the framework to the glass. The traditional NSF-certified design does an excellent job protecting your food items from dust, germs and other contaminants, so it offers incredible peace of mind. This breath guard can be mounted to any five-well Signature Server® unit or drop-in wells with stainless steel countertops.

- 1 1/2-inch extruded aluminum is strong and lightweight
- 1/4-inch tempered glass is secured in a tight-fitting channel for a continuous, clean line from the framework to the glass
- Traditional NSF-certified design offers exceptional protection from dust, germs and other contaminants
- Important: Specify 14-gauge stainless steel countertops and discuss mounting with Vollrath representative before ordering
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080391083

Unit Dimensions

Overall Dimensions (IN).....73 x 22.375 x 23.75

(W) Width (IN) 73

(D) Depth (IN).....22.37

(H) Height (IN).....23.75

(W) Width (CM).....185.4

(D) Depth (CM).....59.4

(H) Height (CM).....60.3

Construction

Component Type.....Breath Guard Choice

Installation.....Stainless Steel Countertops Only

NSF Compliant.....Yes

Breath Guard Function.....Single-Sided Buffet

Breath Guard - Design Style.....Traditional Style

Pairs with 2-Series Front-of-House.....Yes

Pairs with 4-Series Front-of-House.....Yes

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



40-inch NSF Traditional Style Breath Guards for Stainless Steel Countertops

NSF Traditional Style Breath Guards for Stainless Steel Countertops

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080391021

Unit Dimensions

(W) Width (IN) 40

(H) Height (IN).....23.75

(W) Width (CM).....100.3

(H) Height (CM) 60.3

Construction

Component Type .....Breath Guard Choice

Installation .....Stainless Steel Countertops Only

NSF Compliant .....Yes

Breath Guard Function .....Double-Sided Buffet

Breath Guard - Design Style.....Traditional Style

Pairs with 2-Series Front-of-House.....Yes

Pairs with 4-Series Front-of-House.....Yes

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length 0



87-inch traditional NSF-style breath guard for six-well 4-Series unit or drop-in well with stainless steel countertop

The traditional NSF-style breath guard by Vollrath offers superior safety and a classic presentation. The 1 1/2-inch extruded aluminum frame is strong and lightweight, while the 3/8-inch tempered glass is secured in a tight-fitting channel for a continuous, clean line from the framework to the glass. The traditional NSF-certified design does an excellent job protecting your food items from dust, germs and other contaminants, so it offers incredible peace of mind. This breath guard can be mounted to any six-well Signature Server® unit or drop-in wells with stainless steel countertops.

- 1 1/2-inch extruded aluminum is strong and lightweight
- 1/4-inch tempered glass is secured in a tight-fitting channel for a continuous, clean line from the framework to the glass
- Traditional NSF-certified design offers exceptional protection from dust, germs and other contaminants
- Important: Specify 14-gauge stainless steel countertops and discuss mounting with Vollrath representative before ordering
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080391090

Unit Dimensions

(W) Width (IN) 22.37

(H) Height (IN).....23.75

(W) Width (CM).....59.4

(H) Height (CM).....60.3

Construction

Component Type	Breath Guard Choice
Installation	Stainless Steel Countertops Only
NSF Compliant	Yes
Breath Guard Function	Single-Sided Buffet
Breath Guard - Design Style	Traditional Style
Pairs with 2-Series Front-of-House	Yes
Pairs with 4-Series Front-of-House	Yes

Case Lot Measurement

Case Width	0
Case Height	0
Case Length	0



60-inch NSF Traditional Style Breath Guards for Stainless Steel Countertops

NSF Traditional Style Breath Guards for Stainless Steel Countertops

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419935901

Unit Dimensions

Overall Dimensions (IN).....59 x 29.875 x 23.75

(W) Width (IN) 59

(D) Depth (IN).....29.87

(H) Height (IN) 23.75

(W) Width (CM).....149.9

(D) Depth (CM).....75.9

(H) Height (CM) 60.3

Construction

Component Type .....Breath Guard Choice

Installation .....Stainless Steel Countertops Only

NSF Compliant .....Yes

Breath Guard Function .....Single-Sided Buffet

Breath Guard - Design Style .....Traditional Style

Pairs with 2-Series Front-of-House.....Yes

Pairs with 4-Series Front-of-House.....Yes

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length 0



30-inch NSF Traditional Style Breath Guards for Stainless Steel Countertops

NSF Traditional Style Breath Guards for Stainless Steel Countertops

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080391052

Unit Dimensions

(W) Width (IN) 30

(H) Height (IN).....23.75

(W) Width (CM).....75.9

(H) Height (CM) 60.3

Construction

Component Type .....Breath Guard Choice

Installation .....Stainless Steel Countertops Only

NSF Compliant .....Yes

Breath Guard Function .....Single-Sided Buffet with Top Shelf

Breath Guard - Design Style.....Traditional Style

Pairs with 2-Series Front-of-House.....Yes

Pairs with 4-Series Front-of-House.....Yes

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length 0



45-inch NSF Traditional Style Breath Guards for Stainless Steel Countertops

NSF Traditional Style Breath Guards for Stainless Steel Countertops

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080391106

Unit Dimensions

Overall Dimensions (IN).....45 x 28.5 x 14.125

(W) Width (IN) 45

(D) Depth (IN).....28.5

(H) Height (IN) 14.12

(W) Width (CM).....114.3

(D) Depth (CM).....47

(H) Height (CM) 35.9

Construction

Component Type .....Breath Guard Choice

Installation .....Stainless Steel Countertops Only

NSF Compliant .....Yes

Breath Guard Function .....Cafeteria with Top Shelf

Breath Guard - Design Style .....Traditional Style

Pairs with 2-Series Front-of-House.....Yes

Pairs with 4-Series Front-of-House.....Yes

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length 0



27-inch-wide Single-Sided 4-Series NSF Contemporary Buffet Breath Guards for Stainless Steel Countertops with Top Shelf2 Well or 2 Pan

Contemporary breath guards are both light weight for easy installation and strong for long-term use. These breath guards can be used with Signature Server® with stainless steel countertops.

- NOTE: Item made to order, cannot be cancelled or returned.
- 1" (2.5 cm) stainless steel tubular construction is sleek, durable, easy to clean, and enhances food presentation
- Available in brushed standard Gray Hammer, brass, or black finishes
- Accessories include florescent lights, Cayenne Heat Strips, and Cayenne Heat Strips with Lights. Electrical appliances are UL and CUL listed
- Shipped knocked down for lower shipping costs
- Easy to assemble and install - instructions and mounting materials included
- Mounts to stainless steel counter tops
- Important: Specify 14 gauge stainless steel counter tops when using Contemporary Breath Guards
- *Information below is not complete. For detailed specifications and step-by-step ordering instructions, please see PDF spec sheet attachment on resources tab below
- Color shown in image may differ from options available for specific item
- Long-side panels are ???" (9.5 mm) tempered glass with polished ends and extend farther than standard breath guards to provide additional protection
- Short-end panels are ?"(6.4 mm) tempered glass

PRODUCT SPECIFICATIONS

Unit Dimensions

Overall Dimensions (IN).....27 x 32.738 x 23.69

(W) Width (IN) 27

(D) Depth (IN).....32.73

(H) Height (IN).....23.69

(W) Width (CM).....68.58

(D) Depth (CM).....83.15

(H) Height (CM).....60.17

Construction

Component Type.....Breath Guard Choice

Installation.....Stainless Steel Countertops Only

NSF Compliant.....Yes

Breath Guard Function.....Single-Sided Buffet with Top Shelf

Breath Guard - Design Style.....Contemporary Style

Pairs with 2-Series Front-of-House.....Yes

Pairs with 4-Series Front-of-House.....Yes

Case Lot Measurement

Case Lot.....1



27-inch-wide 4-Series NSF Contemporary Cafeteria Buffet Breath Guards for Stainless Steel Countertops with Top Shelf 2 Well or 2 Pan

Contemporary breath guards are both light weight for easy installation and strong for long-term use. These breath guards can be used with Signature Server® with stainless steel countertops.

- NOTE: Item made to order, cannot be cancelled or returned.
- 1" (2.5 cm) stainless steel tubular construction is sleek, durable, easy to clean, and enhances food presentation
- Available in brushed standard Gray Hammer, brass, or black finishes
- Accessories include florescent lights, Cayenne Heat Strips, and Cayenne Heat Strips with Lights. Electrical appliances are UL and CUL listed
- Shipped knocked down for lower shipping costs
- Easy to assemble and install - instructions and mounting materials included
- Mounts to stainless steel counter tops
- Important: Specify 14 gauge stainless steel counter tops when using Contemporary Breath Guards
- *Information below is not complete. For detailed specifications and step-by-step ordering instructions, please see PDF spec sheet attachment on resources tab below
- Color shown in image may differ from options available for specific item
- Long-side panels are ???" (9.5 mm) tempered glass with polished ends and extend farther than standard breath guards to provide additional protection
- Short-end panels are ?"(6.4 mm) tempered glass

PRODUCT SPECIFICATIONS

Unit Dimensions

Overall Dimensions (IN).....27 x 19 x 22

(W) Width (IN) 27

(D) Depth (IN).....19

(H) Height (IN).....22

(W) Width (CM).....68.58

(H) Height (CM) 55.88

Construction

Component Type	Breath Guard Choice
Installation	Stainless Steel Countertops Only
NSF Compliant	Yes
Breath Guard Function	Cafeteria with Top Shelf
Breath Guard - Design Style	Contemporary Style
Pairs with 2-Series Front-of-House	Yes
Pairs with 4-Series Front-of-House	Yes

Case Lot Measurement

Case Lot	1



Double-Sided 4-Series NSF Contemporary Buffet Breath Guards for Stainless Steel Countertops 2 Well or 2 Pan

Contemporary breath guards are both light weight for easy installation and strong for long-term use. These breath guards can be used with Signature Server® with stainless steel countertops.

- NOTE: Item made to order, cannot be cancelled or returned.
- 1" (2.5 cm) stainless steel tubular construction is sleek, durable, easy to clean, and enhances food presentation
- Available in brushed standard Gray Hammer, brass, or black finishes
- Accessories include florescent lights, Cayenne Heat Strips, and Cayenne Heat Strips with Lights. Electrical appliances are UL and CUL listed
- Shipped knocked down for lower shipping costs
- Easy to assemble and install - instructions and mounting materials included
- Mounts to stainless steel counter tops
- Important: Specify 14 gauge stainless steel counter tops when using Contemporary Breath Guards
- *Information below is not complete. For detailed specifications and step-by-step ordering instructions, please see PDF spec sheet attachment on resources tab below
- Color shown in image may differ from options available for specific item
- Long-side panels are ???" (9.5 mm) tempered glass with polished ends and extend farther than standard breath guards to provide additional protection
- Short-end panels are ?"(6.4 mm) tempered glass

PRODUCT SPECIFICATIONS

Construction

Component Type.....Breath Guard Choice

Installation.....Stainless Steel Countertops Only

NSF Compliant.....Yes

Breath Guard Function.....Double-Sided Buffet

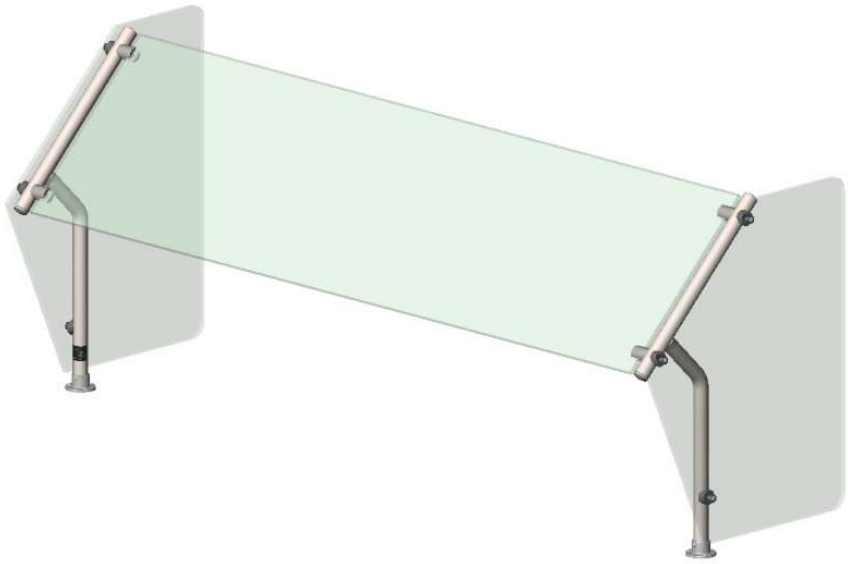
Breath Guard - Design Style.....Contemporary Style

Pairs with 2-Series Front-of-House.....Yes

Pairs with 4-Series Front-of-House.....Yes

Case Lot Measurement

Case Lot.....1



27-inch Single-Sided 4-Series NSF Contemporary Buffet Breath Guards for Stainless Steel Countertops 2 Well or 2 Pan

Contemporary breath guards are both light weight for easy installation and strong for long-term use. These breath guards can be used with Signature Server® with stainless steel countertops.

- NOTE: Item made to order, cannot be cancelled or returned.
- 1" (2.5 cm) stainless steel tubular construction is sleek, durable, easy to clean, and enhances food presentation
- Available in brushed standard Gray Hammer, brass, or black finishes
- Accessories include florescent lights, Cayenne Heat Strips, and Cayenne Heat Strips with Lights. Electrical appliances are UL and CUL listed
- Shipped knocked down for lower shipping costs
- Easy to assemble and install - instructions and mounting materials included
- Mounts to stainless steel counter tops
- Important: Specify 14 gauge stainless steel counter tops when using Contemporary Breath Guards
- *Information below is not complete. For detailed specifications and step-by-step ordering instructions, please see PDF spec sheet attachment on resources tab below
- Color shown in image may differ from options available for specific item
- Long-side panels are ???" (9.5 mm) tempered glass with polished ends and extend farther than standard breath guards to provide additional protection
- Short-end panels are ?"(6.4 mm) tempered glass

PRODUCT SPECIFICATIONS

Unit Dimensions

(W) Width (IN) 27

(H) Height (IN) 23.54

(W) Width (CM).....68.58

(H) Height (CM) 59.79

Construction

Component Type .....Breath Guard Choice

Installation .....Stainless Steel Countertops Only

NSF Compliant.....Yes

Breath Guard Function .....Single-Sided Buffet

Breath Guard - Design Style.....Contemporary Style

Pairs with 2-Series Front-of-House.....Yes

Pairs with 4-Series Front-of-House.....Yes

Case Lot Measurement

Case Lot.....1



59-inch-wide Double-Sided 4-Series NSF Contemporary Buffet Breath Guards for Stainless Steel Countertops 4 Well or 4 Pan

Contemporary breath guards are both light weight for easy installation and strong for long-term use. These breath guards can be used with Signature Server® with stainless steel countertops.

- NOTE: Item made to order, cannot be cancelled or returned.
- 1" (2.5 cm) stainless steel tubular construction is sleek, durable, easy to clean, and enhances food presentation
- Available in brushed standard Gray Hammer, brass, or black finishes
- Accessories include florescent lights, Cayenne Heat Strips, and Cayenne Heat Strips with Lights. Electrical appliances are UL and CUL listed
- Shipped knocked down for lower shipping costs
- Easy to assemble and install - instructions and mounting materials included
- Mounts to stainless steel counter tops
- Important: Specify 14 gauge stainless steel counter tops when using Contemporary Breath Guards
- *Information below is not complete. For detailed specifications and step-by-step ordering instructions, please see PDF spec sheet attachment on resources tab below
- Color shown in image may differ from options available for specific item
- Long-side panels are ???" (9.5 mm) tempered glass with polished ends and extend farther than standard breath guards to provide additional protection
- Short-end panels are ?"(6.4 mm) tempered glass

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419931347

Unit Dimensions

Overall Dimensions (IN).....59 x 38.23 x 23.532

(W) Width (IN) 59

(D) Depth (IN).....38.23

(H) Height (IN).....23.53

(W) Width (CM).....149.86

(D) Depth (CM).....97.1

(H) Height (CM).....59.77

Construction

Component Type.....Breath Guard Choice

Installation.....Stainless Steel Countertops Only

NSF Compliant.....Yes

Breath Guard Function.....Double-Sided Buffet

Breath Guard - Design Style.....Contemporary Style

Pairs with 2-Series Front-of-House.....Yes

Pairs with 4-Series Front-of-House.....Yes

Case Lot Measurement

Case Lot.....1

Case Width.....0

Case Height.....0

Case Length.....0



87-inch-wide Double-Sided 4-Series NSF Contemporary Buffet Breath Guards for Stainless Steel Countertops 6 Well or 6 Pan

Contemporary breath guards are both light weight for easy installation and strong for long-term use. These breath guards can be used with Signature Server® with stainless steel countertops.

- NOTE: Item made to order, cannot be cancelled or returned.
- 1" (2.5 cm) stainless steel tubular construction is sleek, durable, easy to clean, and enhances food presentation
- Available in brushed standard Gray Hammer, brass, or black finishes
- Accessories include florescent lights, Cayenne Heat Strips, and Cayenne Heat Strips with Lights. Electrical appliances are UL and CUL listed
- Shipped knocked down for lower shipping costs
- Easy to assemble and install - instructions and mounting materials included
- Mounts to stainless steel counter tops
- Important: Specify 14 gauge stainless steel counter tops when using Contemporary Breath Guards
- *Information below is not complete. For detailed specifications and step-by-step ordering instructions, please see PDF spec sheet attachment on resources tab below
- Color shown in image may differ from options available for specific item
- Long-side panels are ???" (9.5 mm) tempered glass with polished ends and extend farther than standard breath guards to provide additional protection
- Short-end panels are ?"(6.4 mm) tempered glass

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419931354

Unit Dimensions

Overall Dimensions (IN).....87 x 38.23 x 23.532

(W) Width (IN) 87

(D) Depth (IN).....38.23

(H) Height (IN).....23.53

(W) Width (CM).....220.98

(D) Depth (CM).....97.1

(H) Height (CM).....59.77

Construction

Component Type.....Breath Guard Choice

Installation.....Stainless Steel Countertops Only

NSF Compliant.....Yes

Breath Guard Function.....Double-Sided Buffet

Breath Guard - Design Style.....Contemporary Style

Pairs with 2-Series Front-of-House.....Yes

Pairs with 4-Series Front-of-House.....Yes

Case Lot Measurement

Case Lot.....1

Case Width.....0

Case Height.....0

Case Length.....0



45-inch-wide Double-Sided 4-Series NSF Contemporary Buffet Breath Guards for Stainless Steel Countertops 3 Well or 3 Pan

Contemporary breath guards are both light weight for easy installation and strong for long-term use. These breath guards can be used with Signature Server® with stainless steel countertops.

- NOTE: Item made to order, cannot be cancelled or returned.
- 1" (2.5 cm) stainless steel tubular construction is sleek, durable, easy to clean, and enhances food presentation
- Available in brushed standard Gray Hammer, brass, or black finishes
- Accessories include florescent lights, Cayenne Heat Strips, and Cayenne Heat Strips with Lights. Electrical appliances are UL and CUL listed
- Shipped knocked down for lower shipping costs
- Easy to assemble and install - instructions and mounting materials included
- Mounts to stainless steel counter tops
- Important: Specify 14 gauge stainless steel counter tops when using Contemporary Breath Guards
- *Information below is not complete. For detailed specifications and step-by-step ordering instructions, please see PDF spec sheet attachment on resources tab below
- Color shown in image may differ from options available for specific item
- Long-side panels are ???" (9.5 mm) tempered glass with polished ends and extend farther than standard breath guards to provide additional protection
- Short-end panels are ?"(6.4 mm) tempered glass

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419996476

Unit Dimensions

Overall Dimensions (IN).....45 x 38.23 x 23.532

(W) Width (IN) 45

(D) Depth (IN).....38.23

(H) Height (IN).....23.53

(W) Width (CM).....114.3

(D) Depth (CM).....97.1

(H) Height (CM).....59.77

Construction

Component Type.....Breath Guard Choice

Installation.....Stainless Steel Countertops Only

NSF Compliant.....Yes

Breath Guard Function.....Double-Sided Buffet

Breath Guard - Design Style.....Contemporary Style

Pairs with 2-Series Front-of-House.....Yes

Pairs with 4-Series Front-of-House.....Yes

Case Lot Measurement

Case Lot.....1

Case Width.....0

Case Height.....0

Case Length.....0



73-inch-wide Double-Sided 4-Series NSF Contemporary Buffet Breath Guards for Stainless Steel Countertops 5 Well or 5 Pan

Contemporary breath guards are both light weight for easy installation and strong for long-term use. These breath guards can be used with Signature Server® with stainless steel countertops.

- NOTE: Item made to order, cannot be cancelled or returned.
- 1" (2.5 cm) stainless steel tubular construction is sleek, durable, easy to clean, and enhances food presentation
- Available in brushed standard Gray Hammer, brass, or black finishes
- Accessories include florescent lights, Cayenne Heat Strips, and Cayenne Heat Strips with Lights. Electrical appliances are UL and CUL listed
- Shipped knocked down for lower shipping costs
- Easy to assemble and install - instructions and mounting materials included
- Mounts to stainless steel counter tops
- Important: Specify 14 gauge stainless steel counter tops when using Contemporary Breath Guards
- *Information below is not complete. For detailed specifications and step-by-step ordering instructions, please see PDF spec sheet attachment on resources tab below
- Color shown in image may differ from options available for specific item
- Long-side panels are ???" (9.5 mm) tempered glass with polished ends and extend farther than standard breath guards to provide additional protection
- Short-end panels are ?"(6.4 mm) tempered glass

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080343273

Unit Dimensions

Overall Dimensions (IN).....73 x 38.23 x 23.532

(W) Width (IN) 73

(D) Depth (IN).....38.23

(H) Height (IN).....23.53

(W) Width (CM).....185.42

(D) Depth (CM).....97.1

(H) Height (CM).....59.77

Construction

Component Type.....Breath Guard Choice

Installation.....Stainless Steel Countertops Only

NSF Compliant.....Yes

Breath Guard Function.....Double-Sided Buffet

Breath Guard - Design Style.....Contemporary Style

Pairs with 2-Series Front-of-House.....Yes

Pairs with 4-Series Front-of-House.....Yes

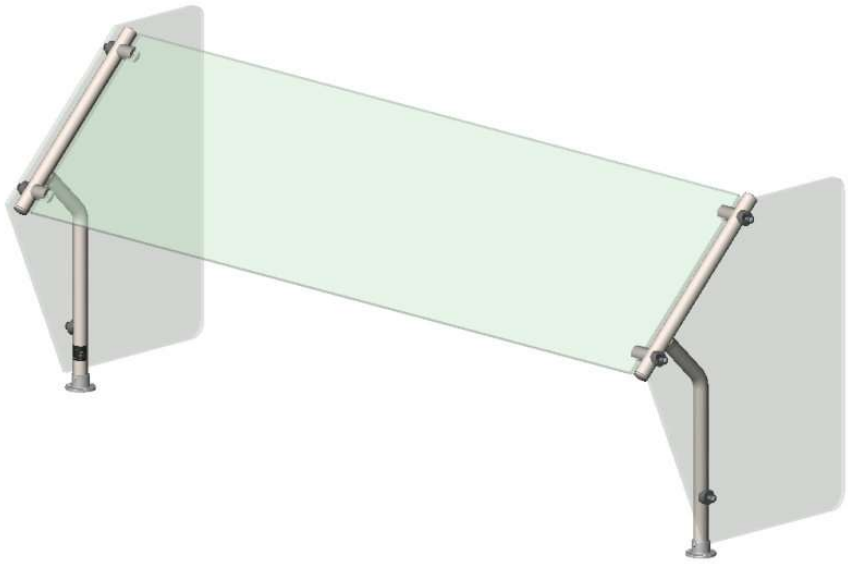
Case Lot Measurement

Case Lot.....1

Case Width.....0

Case Height.....0

Case Length.....0



87-inch 4-Series Single-Sided NSF Contemporary Buffet Breath Guards for Stainless Steel Countertops 6 Well or 6 Pan

Contemporary breath guards are both light weight for easy installation and strong for long-term use. These breath guards can be used with Signature Server® with stainless steel countertops.

- NOTE: Item made to order, cannot be cancelled or returned.
- 1" (2.5 cm) stainless steel tubular construction is sleek, durable, easy to clean, and enhances food presentation
- Available in brushed standard Gray Hammer, brass, or black finishes
- Accessories include florescent lights, Cayenne Heat Strips, and Cayenne Heat Strips with Lights. Electrical appliances are UL and CUL listed
- Shipped knocked down for lower shipping costs
- Easy to assemble and install - instructions and mounting materials included
- Mounts to stainless steel counter tops
- Important: Specify 14 gauge stainless steel counter tops when using Contemporary Breath Guards
- *Information below is not complete. For detailed specifications and step-by-step ordering instructions, please see PDF spec sheet attachment on resources tab below
- Color shown in image may differ from options available for specific item
- Long-side panels are ???" (9.5 mm) tempered glass with polished ends and extend farther than standard breath guards to provide additional protection
- Short-end panels are ?"(6.4 mm) tempered glass

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080390963

Unit Dimensions

(W) Width (IN) 87

(H) Height (IN).....23.54

(W) Width (CM).....220.98

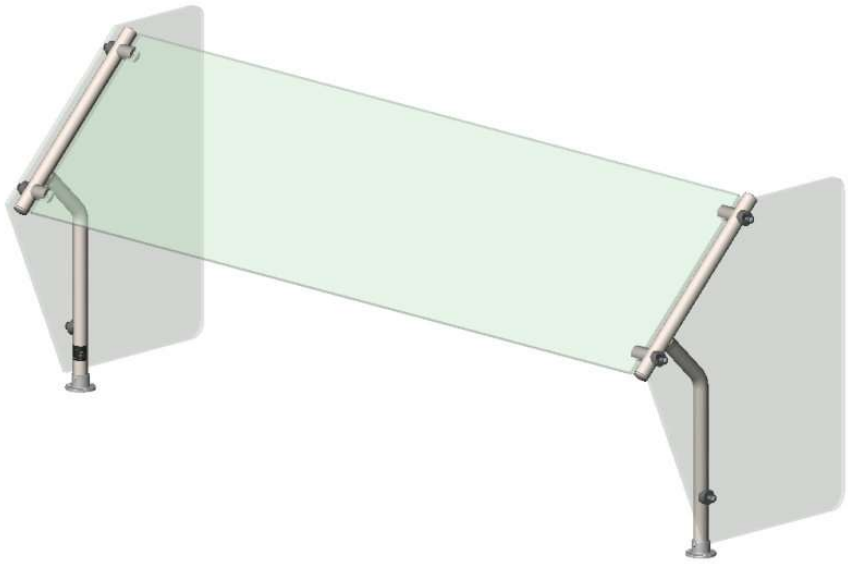
(H) Height (CM) 59.79

Construction

Component Type	Breath Guard Choice
Installation	Stainless Steel Countertops Only
NSF Compliant	Yes
Breath Guard Function	Cafeteria with Top Shelf
Breath Guard - Design Style	Contemporary Style
Pairs with 2-Series Front-of-House	Yes
Pairs with 4-Series Front-of-House	Yes

Case Lot Measurement

Case Lot	1
Case Width	0
Case Height	0
Case Length	0



60-inch Single-Sided 4-Series NSF Contemporary Buffet Breath Guards for Stainless Steel Countertops 4 Well or 4 Pan

Contemporary breath guards are both light weight for easy installation and strong for long-term use. These breath guards can be used with Signature Server® with stainless steel countertops.

- NOTE: Item made to order, cannot be cancelled or returned.
- 1" (2.5 cm) stainless steel tubular construction is sleek, durable, easy to clean, and enhances food presentation
- Available in brushed standard Gray Hammer, brass, or black finishes
- Accessories include florescent lights, Cayenne Heat Strips, and Cayenne Heat Strips with Lights. Electrical appliances are UL and CUL listed
- Shipped knocked down for lower shipping costs
- Easy to assemble and install - instructions and mounting materials included
- Mounts to stainless steel counter tops
- Important: Specify 14 gauge stainless steel counter tops when using Contemporary Breath Guards
- *Information below is not complete. For detailed specifications and step-by-step ordering instructions, please see PDF spec sheet attachment on resources tab below
- Color shown in image may differ from options available for specific item
- Long-side panels are ???" (9.5 mm) tempered glass with polished ends and extend farther than standard breath guards to provide additional protection
- Short-end panels are ?"(6.4 mm) tempered glass

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419963645

Unit Dimensions

(W) Width (IN) 59

(H) Height (IN).....23.54

(W) Width (CM).....149.86

(H) Height (CM) 59.79

Construction

Component Type	Breath Guard Choice
Installation	Stainless Steel Countertops Only
NSF Compliant	Yes
Breath Guard Function	Single-Sided Buffet
Breath Guard - Design Style	Contemporary Style
Pairs with 2-Series Front-of-House	Yes
Pairs with 4-Series Front-of-House	Yes

Case Lot Measurement

Case Lot	1
Case Width	0
Case Height	0
Case Length	0



73-inch-wide Single-Sided 4-Series NSF Contemporary Buffet Breath Guards for Stainless Steel Countertops with Top Shelf 5 Well or 5 Pan

Contemporary breath guards are both light weight for easy installation and strong for long-term use. These breath guards can be used with Signature Server® with stainless steel countertops.

- NOTE: Item made to order, cannot be cancelled or returned.
- 1" (2.5 cm) stainless steel tubular construction is sleek, durable, easy to clean, and enhances food presentation
- Available in brushed standard Gray Hammer, brass, or black finishes
- Accessories include florescent lights, Cayenne Heat Strips, and Cayenne Heat Strips with Lights. Electrical appliances are UL and CUL listed
- Shipped knocked down for lower shipping costs
- Easy to assemble and install - instructions and mounting materials included
- Mounts to stainless steel counter tops
- Important: Specify 14 gauge stainless steel counter tops when using Contemporary Breath Guards
- *Information below is not complete. For detailed specifications and step-by-step ordering instructions, please see PDF spec sheet attachment on resources tab below
- Color shown in image may differ from options available for specific item
- Long-side panels are ???" (9.5 mm) tempered glass with polished ends and extend farther than standard breath guards to provide additional protection
- Short-end panels are ?"(6.4 mm) tempered glass

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419943678

Unit Dimensions

Overall Dimensions (IN).....73 x 32.738 x 23.69

(W) Width (IN) 73

(D) Depth (IN).....32.73

(H) Height (IN) 23.69

(W) Width (CM) 185.42

(D) Depth (CM) 83.15

(H) Height (CM) 60.17

Construction

Component Type ..... Breath Guard Choice

Installation ..... Stainless Steel Countertops Only

NSF Compliant ..... Yes

Breath Guard Function ..... Single-Sided Buffet with Top Shelf

Breath Guard - Design Style ..... Contemporary Style

Pairs with 2-Series Front-of-House ..... Yes

Pairs with 4-Series Front-of-House ..... Yes

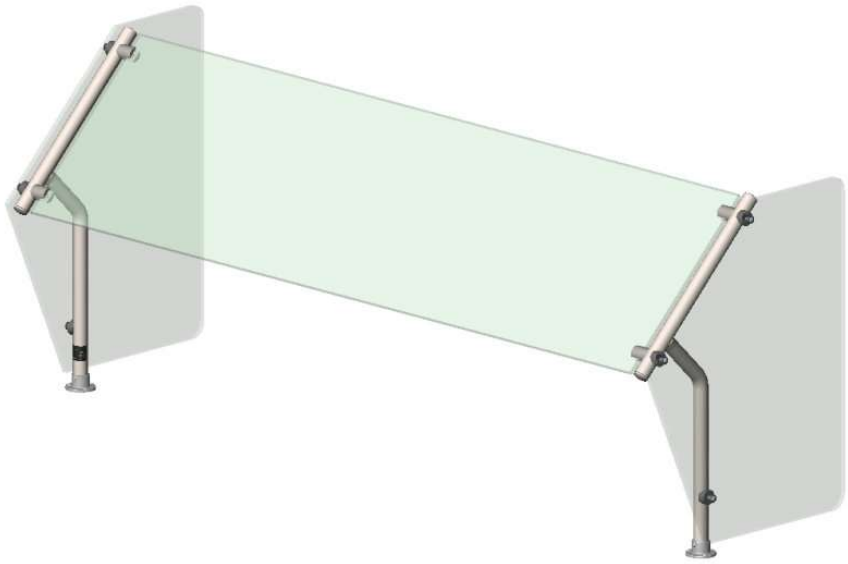
Case Lot Measurement

Case Lot 1

Case Width 0

Case Height 0

Case Length 0



73-inch Single-Sided 4-Series NSF Contemporary Buffet Breath Guards for Stainless Steel Countertops 5 Well or 5 Pan

Contemporary breath guards are both light weight for easy installation and strong for long-term use. These breath guards can be used with Signature Server® with stainless steel countertops.

- NOTE: Item made to order, cannot be cancelled or returned.
- 1" (2.5 cm) stainless steel tubular construction is sleek, durable, easy to clean, and enhances food presentation
- Available in brushed standard Gray Hammer, brass, or black finishes
- Accessories include florescent lights, Cayenne Heat Strips, and Cayenne Heat Strips with Lights. Electrical appliances are UL and CUL listed
- Shipped knocked down for lower shipping costs
- Easy to assemble and install - instructions and mounting materials included
- Mounts to stainless steel counter tops
- Important: Specify 14 gauge stainless steel counter tops when using Contemporary Breath Guards
- *Information below is not complete. For detailed specifications and step-by-step ordering instructions, please see PDF spec sheet attachment on resources tab below
- Color shown in image may differ from options available for specific item
- Long-side panels are ???" (9.5 mm) tempered glass with polished ends and extend farther than standard breath guards to provide additional protection
- Short-end panels are ?"(6.4 mm) tempered glass

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419963638

Unit Dimensions

(W) Width (IN) 73

(H) Height (IN).....23.54

(W) Width (CM).....185.42

(H) Height (CM) 59.79

Construction

Component Type	Breath Guard Choice
Installation	Stainless Steel Countertops Only
NSF Compliant	Yes
Breath Guard Function	Single-Sided Buffet
Breath Guard - Design Style	Contemporary Style
Pairs with 2-Series Front-of-House	Yes
Pairs with 4-Series Front-of-House	Yes

Case Lot Measurement

Case Lot	1
Case Width	0
Case Height	0
Case Length	0



87-inch-wide Single-Sided 4-Series NSF Contemporary Buffet Breath Guards for Stainless Steel Countertops with Top Shelf 6 Well or 6 Pan

Contemporary breath guards are both light weight for easy installation and strong for long-term use. These breath guards can be used with Signature Server® with stainless steel countertops.

- NOTE: Item made to order, cannot be cancelled or returned.
- 1" (2.5 cm) stainless steel tubular construction is sleek, durable, easy to clean, and enhances food presentation
- Available in brushed standard Gray Hammer, brass, or black finishes
- Accessories include florescent lights, Cayenne Heat Strips, and Cayenne Heat Strips with Lights. Electrical appliances are UL and CUL listed
- Shipped knocked down for lower shipping costs
- Easy to assemble and install - instructions and mounting materials included
- Mounts to stainless steel counter tops
- Important: Specify 14 gauge stainless steel counter tops when using Contemporary Breath Guards
- *Information below is not complete. For detailed specifications and step-by-step ordering instructions, please see PDF spec sheet attachment on resources tab below
- Color shown in image may differ from options available for specific item
- Long-side panels are ???" (9.5 mm) tempered glass with polished ends and extend farther than standard breath guards to provide additional protection
- Short-end panels are ?"(6.4 mm) tempered glass

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080339450

Unit Dimensions

Overall Dimensions (IN).....87 x 32.738 x 23.69

(W) Width (IN) 87

(D) Depth (IN).....32.73

(H) Height (IN) 23.69
(W) Width (CM) 220.98
(D) Depth (CM) 83.15
(H) Height (CM) 60.17

Construction

Component Type ..... Breath Guard Choice
Installation ..... Stainless Steel Countertops Only
NSF Compliant ..... Yes
Breath Guard Function ..... Single-Sided Buffet with Top Shelf
Breath Guard - Design Style ..... Contemporary Style
Pairs with 2-Series Front-of-House ..... Yes
Pairs with 4-Series Front-of-House ..... Yes

Case Lot Measurement

Case Lot 1
Case Width 0
Case Height 0
Case Length 0



45-inch-wide Single-Sided 4-Series NSF Contemporary Buffet Breath Guards for Stainless Steel Countertops with Top Shelf 3 Well or 3 Pan

Contemporary breath guards are both light weight for easy installation and strong for long-term use. These breath guards can be used with Signature Server® with stainless steel countertops.

- NOTE: Item made to order, cannot be cancelled or returned.
- 1" (2.5 cm) stainless steel tubular construction is sleek, durable, easy to clean, and enhances food presentation
- Available in brushed standard Gray Hammer, brass, or black finishes
- Accessories include florescent lights, Cayenne Heat Strips, and Cayenne Heat Strips with Lights. Electrical appliances are UL and CUL listed
- Shipped knocked down for lower shipping costs
- Easy to assemble and install - instructions and mounting materials included
- Mounts to stainless steel counter tops
- Important: Specify 14 gauge stainless steel counter tops when using Contemporary Breath Guards
- *Information below is not complete. For detailed specifications and step-by-step ordering instructions, please see PDF spec sheet attachment on resources tab below
- Color shown in image may differ from options available for specific item
- Long-side panels are ???" (9.5 mm) tempered glass with polished ends and extend farther than standard breath guards to provide additional protection
- Short-end panels are ?"(6.4 mm) tempered glass

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080390970

Unit Dimensions

Overall Dimensions (IN).....45 x 32.738 x 23.69

(W) Width (IN) 45

(D) Depth (IN).....32.73

(H) Height (IN) 23.69

(W) Width (CM) 114.3

(D) Depth (CM) 83.15

(H) Height (CM) 60.17

Construction

Component Type ..... Breath Guard Choice

Installation ..... Stainless Steel Countertops Only

NSF Compliant ..... Yes

Breath Guard Function ..... Single-Sided Buffet with Top Shelf

Breath Guard - Design Style ..... Contemporary Style

Pairs with 2-Series Front-of-House ..... Yes

Pairs with 4-Series Front-of-House ..... Yes

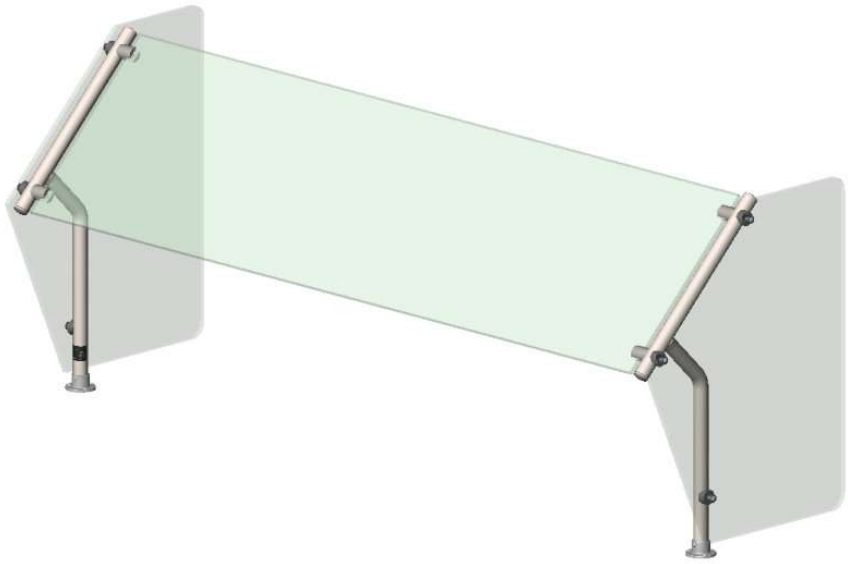
Case Lot Measurement

Case Lot 1

Case Width 0

Case Height 0

Case Length 0



46-inch Single-Sided 4-Series NSF Contemporary Buffet Breath Guards for Stainless Steel Countertops 3 Well or 3 Pan

Contemporary breath guards are both light weight for easy installation and strong for long-term use. These breath guards can be used with Signature Server® with stainless steel countertops.

- NOTE: Item made to order, cannot be cancelled or returned.
- 1" (2.5 cm) stainless steel tubular construction is sleek, durable, easy to clean, and enhances food presentation
- Available in brushed standard Gray Hammer, brass, or black finishes
- Accessories include florescent lights, Cayenne Heat Strips, and Cayenne Heat Strips with Lights. Electrical appliances are UL and CUL listed
- Shipped knocked down for lower shipping costs
- Easy to assemble and install - instructions and mounting materials included
- Mounts to stainless steel counter tops
- Important: Specify 14 gauge stainless steel counter tops when using Contemporary Breath Guards
- *Information below is not complete. For detailed specifications and step-by-step ordering instructions, please see PDF spec sheet attachment on resources tab below
- Color shown in image may differ from options available for specific item
- Long-side panels are ???" (9.5 mm) tempered glass with polished ends and extend farther than standard breath guards to provide additional protection
- Short-end panels are ?"(6.4 mm) tempered glass

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080390956

Unit Dimensions

(W) Width (IN) 45

(H) Height (IN).....23.54

(W) Width (CM).....114.3

(H) Height (CM).....59.79

Construction

Component Type	Breath Guard Choice
Installation	Stainless Steel Countertops Only
NSF Compliant	Yes
Breath Guard Function	Cafeteria with Top Shelf
Breath Guard - Design Style	Contemporary Style
Pairs with 2-Series Front-of-House	Yes
Pairs with 4-Series Front-of-House	Yes

Case Lot Measurement

Case Lot	1
Case Width	0
Case Height	0
Case Length	0



73-inch-wide 4-Series NSF Contemporary Cafeteria Buffet Breath Guards for Stainless Steel Countertops with Top Shelf 5 Well or 5 Pan

Contemporary breath guards are both light weight for easy installation and strong for long-term use. These breath guards can be used with Signature Server® with stainless steel countertops.

- NOTE: Item made to order, cannot be cancelled or returned.
- 1" (2.5 cm) stainless steel tubular construction is sleek, durable, easy to clean, and enhances food presentation
- Available in brushed standard Gray Hammer, brass, or black finishes
- Accessories include florescent lights, Cayenne Heat Strips, and Cayenne Heat Strips with Lights. Electrical appliances are UL and CUL listed
- Shipped knocked down for lower shipping costs
- Easy to assemble and install - instructions and mounting materials included
- Mounts to stainless steel counter tops
- Important: Specify 14 gauge stainless steel counter tops when using Contemporary Breath Guards
- *Information below is not complete. For detailed specifications and step-by-step ordering instructions, please see PDF spec sheet attachment on resources tab below
- Color shown in image may differ from options available for specific item
- Long-side panels are ???" (9.5 mm) tempered glass with polished ends and extend farther than standard breath guards to provide additional protection
- Short-end panels are ?"(6.4 mm) tempered glass

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080390987

Unit Dimensions

Overall Dimensions (IN).....73 x 19 x 22

(W) Width (IN) 73

(D) Depth (IN).....19

(H) Height (IN).....22

(W) Width (CM)..... 185.42

(D) Depth (CM)..... 48.26

(H) Height (CM)..... 55.9

Construction

Component Type..... Breath Guard Choice

Installation..... Stainless Steel Countertops Only

NSF Compliant..... Yes

Breath Guard Function..... Cafeteria with Top Shelf

Breath Guard - Design Style..... Contemporary Style

Pairs with 2-Series Front-of-House..... Yes

Pairs with 4-Series Front-of-House..... Yes

Case Lot Measurement

Case Lot..... 1

Case Width..... 0

Case Height..... 0

Case Length..... 0



87-inch-wide 4-Series NSF Contemporary Cafeteria Buffet Breath Guards for Stainless Steel Countertops with Top Shelf 6 Well or 6 Pan

Contemporary breath guards are both light weight for easy installation and strong for long-term use. These breath guards can be used with Signature Server® with stainless steel countertops.

- NOTE: Item made to order, cannot be cancelled or returned.
- 1" (2.5 cm) stainless steel tubular construction is sleek, durable, easy to clean, and enhances food presentation
- Available in brushed standard Gray Hammer, brass, or black finishes
- Accessories include florescent lights, Cayenne Heat Strips, and Cayenne Heat Strips with Lights. Electrical appliances are UL and CUL listed
- Shipped knocked down for lower shipping costs
- Easy to assemble and install - instructions and mounting materials included
- Mounts to stainless steel counter tops
- Important: Specify 14 gauge stainless steel counter tops when using Contemporary Breath Guards
- *Information below is not complete. For detailed specifications and step-by-step ordering instructions, please see PDF spec sheet attachment on resources tab below
- Color shown in image may differ from options available for specific item
- Long-side panels are ???" (9.5 mm) tempered glass with polished ends and extend farther than standard breath guards to provide additional protection
- Short-end panels are ?"(6.4 mm) tempered glass

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419958306

Unit Dimensions

Overall Dimensions (IN).....87 x 19 x 22

(W) Width (IN) 87

(D) Depth (IN).....19

(H) Height (IN).....22

(W) Width (CM)..... 220.98

(D) Depth (CM)..... 48.26

(H) Height (CM)..... 55.9

Construction

Component Type..... Breath Guard Choice

Installation..... Stainless Steel Countertops Only

NSF Compliant..... Yes

Breath Guard Function..... Cafeteria with Top Shelf

Breath Guard - Design Style..... Contemporary Style

Pairs with 2-Series Front-of-House..... Yes

Pairs with 4-Series Front-of-House..... Yes

Case Lot Measurement

Case Lot..... 1

Case Width..... 0

Case Height..... 0

Case Length..... 0



45-inch-wide 4-Series NSF Contemporary Cafeteria Buffet Breath Guards for Stainless Steel Countertops with Top Shelf 3 Well or 3 Pan

Contemporary breath guards are both light weight for easy installation and strong for long-term use. These breath guards can be used with Signature Server® with stainless steel countertops.

- NOTE: Item made to order, cannot be cancelled or returned.
- 1" (2.5 cm) stainless steel tubular construction is sleek, durable, easy to clean, and enhances food presentation
- Available in brushed standard Gray Hammer, brass, or black finishes
- Accessories include florescent lights, Cayenne Heat Strips, and Cayenne Heat Strips with Lights. Electrical appliances are UL and CUL listed
- Shipped knocked down for lower shipping costs
- Easy to assemble and install - instructions and mounting materials included
- Mounts to stainless steel counter tops
- Important: Specify 14 gauge stainless steel counter tops when using Contemporary Breath Guards
- *Information below is not complete. For detailed specifications and step-by-step ordering instructions, please see PDF spec sheet attachment on resources tab below
- Color shown in image may differ from options available for specific item
- Long-side panels are ???" (9.5 mm) tempered glass with polished ends and extend farther than standard breath guards to provide additional protection
- Short-end panels are ?"(6.4 mm) tempered glass

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080342269

Unit Dimensions

Overall Dimensions (IN).....45 x 19 x 22

(W) Width (IN) 45

(D) Depth (IN).....19

(H) Height (IN).....22

(W) Width (CM)..... 114.3

(D) Depth (CM)..... 48.26

(H) Height (CM)..... 55.9

Construction

Component Type..... Breath Guard Choice

Installation..... Stainless Steel Countertops Only

NSF Compliant..... Yes

Breath Guard Function..... Cafeteria with Top Shelf

Breath Guard - Design Style..... Contemporary Style

Pairs with 2-Series Front-of-House..... Yes

Pairs with 4-Series Front-of-House..... Yes

Case Lot Measurement

Case Lot..... 1

Case Width..... 0

Case Height..... 0

Case Length..... 0



59-inch-wide Single-Sided 4-Series NSF Contemporary Buffet Breath Guards for Stainless Steel Countertops with Top Shelf 4 Well or 4 Pan

Contemporary breath guards are both light weight for easy installation and strong for long-term use. These breath guards can be used with Signature Server® with stainless steel countertops.

- NOTE: Item made to order, cannot be cancelled or returned.
- 1" (2.5 cm) stainless steel tubular construction is sleek, durable, easy to clean, and enhances food presentation
- Available in brushed standard Gray Hammer, brass, or black finishes
- Accessories include florescent lights, Cayenne Heat Strips, and Cayenne Heat Strips with Lights. Electrical appliances are UL and CUL listed
- Shipped knocked down for lower shipping costs
- Easy to assemble and install - instructions and mounting materials included
- Mounts to stainless steel counter tops
- Important: Specify 14 gauge stainless steel counter tops when using Contemporary Breath Guards
- *Information below is not complete. For detailed specifications and step-by-step ordering instructions, please see PDF spec sheet attachment on resources tab below
- Color shown in image may differ from options available for specific item
- Long-side panels are ???" (9.5 mm) tempered glass with polished ends and extend farther than standard breath guards to provide additional protection
- Short-end panels are ?"(6.4 mm) tempered glass

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080384580

Unit Dimensions

Overall Dimensions (IN).....59 x 32.738 x 23.69

(W) Width (IN) 59

(D) Depth (IN).....32.73

(H) Height (IN) 23.69

(W) Width (CM) 149.86

(D) Depth (CM) 83.15

(H) Height (CM) 60.17

Construction

Component Type ..... Breath Guard Choice

Installation ..... Stainless Steel Countertops Only

NSF Compliant ..... Yes

Breath Guard Function ..... Single-Sided Buffet with Top Shelf

Breath Guard - Design Style ..... Contemporary Style

Pairs with 2-Series Front-of-House ..... Yes

Pairs with 4-Series Front-of-House ..... Yes

Case Lot Measurement

Case Lot 1

Case Width 0

Case Height 0

Case Length 0



59-inch-wide 4-Series NSF Contemporary Cafeteria Buffet Breath Guards for Stainless Steel Countertops with Top Shelf 4 Well or 4 Pan

Contemporary breath guards are both light weight for easy installation and strong for long-term use. These breath guards can be used with Signature Server® with stainless steel countertops.

- NOTE: Item made to order, cannot be cancelled or returned.
- 1" (2.5 cm) stainless steel tubular construction is sleek, durable, easy to clean, and enhances food presentation
- Available in brushed standard Gray Hammer, brass, or black finishes
- Accessories include florescent lights, Cayenne Heat Strips, and Cayenne Heat Strips with Lights. Electrical appliances are UL and CUL listed
- Shipped knocked down for lower shipping costs
- Easy to assemble and install - instructions and mounting materials included
- Mounts to stainless steel counter tops
- Important: Specify 14 gauge stainless steel counter tops when using Contemporary Breath Guards
- *Information below is not complete. For detailed specifications and step-by-step ordering instructions, please see PDF spec sheet attachment on resources tab below
- Color shown in image may differ from options available for specific item
- Long-side panels are ???" (9.5 mm) tempered glass with polished ends and extend farther than standard breath guards to provide additional protection
- Short-end panels are ?"(6.4 mm) tempered glass

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080342221

Unit Dimensions

Overall Dimensions (IN).....59 x 19 x 22

(W) Width (IN) 59

(D) Depth (IN).....19

(H) Height (IN).....22

(W) Width (CM)..... 149.86

(D) Depth (CM)..... 48.26

(H) Height (CM)..... 55.9

Construction

Component Type..... Breath Guard Choice

Installation..... Stainless Steel Countertops Only

NSF Compliant..... Yes

Breath Guard Function..... Cafeteria with Top Shelf

Breath Guard - Design Style..... Contemporary Style

Pairs with 2-Series Front-of-House..... Yes

Pairs with 4-Series Front-of-House..... Yes

Case Lot Measurement

Case Lot..... 1

Case Width..... 0

Case Height..... 0

Case Length..... 0



73.5-inch Standard Contemporary Breath Guards

These breath guards can be used with Signature Server® and V-class bases, as well as drop-ins. They are available in Standard and NSF certified models. For more information and detailed dimensions, please reference our spec sheets.

- 1" (2.5 cm) stainless steel tubular construction is sleek, durable, easy to clean, and enhances food presentation
- 3/8" (9.5 mm) tempered glass with polished ends protects food
- Standard 2 through 6 well configurations fit most popular drop-in models - custom sizes also available
- Available in brushed standard Gray Hammer, brass, or black finishes
- Accessories include florescent lights, Cayenne Heat Strips, and Cayenne Heat Strips with Lights. Electrical appliances are UL and CUL listed
- Shipped knocked down for lower shipping costs
- Easy to assemble and install - instructions and mounting materials included
- Mounts to stainless steel, solid surface, and laminate counter tops
- Food safe and meets sanitation requirements
- Important: Specify 14 gauge stainless steel counter tops when using Contemporary Breath Guards
- *Information below is not complete. For detailed specifications and step-by-step ordering instructions, please see PDF spec sheet attachment on resources tab below
- NOTE: Item made to order, cannot be cancelled or returned.
- Color shown in image may differ from options available for specific item

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419650279

Unit Dimensions

Overall Dimensions (IN).....73.5 x 9.75 x 23.75

(W) Width (IN) 73.5

(D) Depth (IN).....9.75

(H) Height (IN).....23.75

(W) Width (CM).....186.7

(D) Depth (CM).....24.8

(H) Height (CM).....60.3

Construction

Component Type.....Breath Guard Choice

Installation .....Variety of Countertop Options

NSF Compliant .....No

Breath Guard Function .....Single-Sided Buffet

Breath Guard - Design Style.....Contemporary Style

Pairs with 2-Series Front-of-House.....Yes

Pairs with 4-Series Front-of-House.....Yes

Case Lot Measurement

Case Width.....0

Case Height.....19

Case Length.....0



60.25-inch standard contemporary double-sided buffet-style breath guard for four-well 4-Series unit, V-class base, or drop-in well with non-stainless steel countertop

The contemporary double-sided buffet-style breath guard by Vollrath offers superior safety and a sleek, streamlined appearance that enhances your presentation. The 1-inch tubular stainless steel frame is durable and long-lasting, while the 3/8-inch tempered glass with polished ends protects your food items from dust, germs and other contaminants. It’s food-safe and meets sanitation requirements, offering incredible peace of mind. This breath guard can be mounted to any four-well Signature Server® unit, V-class base, or drop-in wells with non-stainless steel countertops. It's shipped knocked down to reduce transportation costs, and the included instructions and mounting materials ensure easy assembly and installation.

- 1-inch stainless steel tubular frame is sleek, durable and long-lasting
- 3/8-inch tempered glass with polished ends protects food from dust, germs and other contaminants
- Food-safe and meets sanitation requirements for peace of mind
- Ships knocked down to reduce transportation costs
- Assembly and mounting materials and instructions are included for easy installation
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419650361

Unit Dimensions

Overall Dimensions (IN).....60.25 x 36 x 23.75

(W) Width (IN) 60.25

(D) Depth (IN).....36

(H) Height (IN).....23.75

(W) Width (CM).....153

(D) Depth (CM).....91.4

(H) Height (CM).....60.3

Construction

Component Type.....Breath Guard Choice

Installation.....Variety of Countertop Options

NSF Compliant.....No

Breath Guard Function .....Double-Sided Buffet

Breath Guard - Design Style.....Contemporary Style

Pairs with 2-Series Front-of-House.....Yes

Pairs with 4-Series Front-of-House.....Yes

Case Lot Measurement

Case Width.....15

Case Height.....3.5

Case Length.....63



86.75-inch Standard Contemporary Breath Guards

These breath guards can be used with Signature Server® and V-class bases, as well as drop-ins. They are available in Standard and NSF certified models. For more information and detailed dimensions, please reference our spec sheets.

- 1" (2.5 cm) stainless steel tubular construction is sleek, durable, easy to clean, and enhances food presentation
- 3/8" (9.5 mm) tempered glass with polished ends protects food
- Standard 2 through 6 well configurations fit most popular drop-in models - custom sizes also available
- Available in brushed standard Gray Hammer, brass, or black finishes
- Accessories include florescent lights, Cayenne Heat Strips, and Cayenne Heat Strips with Lights. Electrical appliances are UL and CUL listed
- Shipped knocked down for lower shipping costs
- Easy to assemble and install - instructions and mounting materials included
- Mounts to stainless steel, solid surface, and laminate counter tops
- Food safe and meets sanitation requirements
- Important: Specify 14 gauge stainless steel counter tops when using Contemporary Breath Guards
- *Information below is not complete. For detailed specifications and step-by-step ordering instructions, please see PDF spec sheet attachment on resources tab below
- NOTE: Item made to order, cannot be cancelled or returned.
- Color shown in image may differ from options available for specific item

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419650286

Unit Dimensions

Overall Dimensions (IN).....86.75 x 9.75 x 23.75

(W) Width (IN) 86.75

(D) Depth (IN).....9.75

(H) Height (IN).....23.75

(W) Width (CM).....220.3

(D) Depth (CM).....24.8

(H) Height (CM).....60.3

Construction

Component Type.....Breath Guard Choice

Installation .....Variety of Countertop Options

NSF Compliant .....No

Breath Guard Function .....Single-Sided Buffet

Breath Guard - Design Style.....Contemporary Style

Pairs with 2-Series Front-of-House.....Yes

Pairs with 4-Series Front-of-House.....Yes

Case Lot Measurement

Case Width.....15

Case Height.....2.5

Case Length.....43



34.5-inch Standard Contemporary Breath Guards

These breath guards can be used with Signature Server® and V-class bases, as well as drop-ins. They are available in Standard and NSF certified models. For more information and detailed dimensions, please reference our spec sheets.

- 1" (2.5 cm) stainless steel tubular construction is sleek, durable, easy to clean, and enhances food presentation
- 3/8" (9.5 mm) tempered glass with polished ends protects food
- Standard 2 through 6 well configurations fit most popular drop-in models - custom sizes also available
- Available in brushed standard Gray Hammer, brass, or black finishes
- Accessories include florescent lights, Cayenne Heat Strips, and Cayenne Heat Strips with Lights. Electrical appliances are UL and CUL listed
- Shipped knocked down for lower shipping costs
- Easy to assemble and install - instructions and mounting materials included
- Mounts to stainless steel, solid surface, and laminate counter tops
- Food safe and meets sanitation requirements
- Important: Specify 14 gauge stainless steel counter tops when using Contemporary Breath Guards
- *Information below is not complete. For detailed specifications and step-by-step ordering instructions, please see PDF spec sheet attachment on resources tab below
- NOTE: Item made to order, cannot be cancelled or returned.
- Color shown in image may differ from options available for specific item

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419650347

Unit Dimensions

Overall Dimensions (IN).....34.5 x 36 x 23.75

(W) Width (IN) 34.5

(D) Depth (IN).....36

(H) Height (IN).....23.75

(W) Width (CM).....87.6

(D) Depth (CM).....91.4

(H) Height (CM).....60.3

Construction

Component Type.....Breath Guard Choice

Installation .....Variety of Countertop Options

NSF Compliant .....No

Breath Guard Function .....Double-Sided Buffet

Breath Guard - Design Style.....Contemporary Style

Pairs with 2-Series Front-of-House.....Yes

Pairs with 4-Series Front-of-House.....Yes

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



34.5-inch Standard Contemporary Breath Guards

These breath guards can be used with Signature Server® and V-class bases, as well as drop-ins. They are available in Standard and NSF certified models. For more information and detailed dimensions, please reference our spec sheets.

- 1" (2.5 cm) stainless steel tubular construction is sleek, durable, easy to clean, and enhances food presentation
- 3/8" (9.5 mm) tempered glass with polished ends protects food
- Standard 2 through 6 well configurations fit most popular drop-in models - custom sizes also available
- Available in brushed standard Gray Hammer, brass, or black finishes
- Accessories include florescent lights, Cayenne Heat Strips, and Cayenne Heat Strips with Lights. Electrical appliances are UL and CUL listed
- Shipped knocked down for lower shipping costs
- Easy to assemble and install - instructions and mounting materials included
- Mounts to stainless steel, solid surface, and laminate counter tops
- Food safe and meets sanitation requirements
- Important: Specify 14 gauge stainless steel counter tops when using Contemporary Breath Guards
- *Information below is not complete. For detailed specifications and step-by-step ordering instructions, please see PDF spec sheet attachment on resources tab below
- NOTE: Item made to order, cannot be cancelled or returned.
- Color shown in image may differ from options available for specific item

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419650248

Unit Dimensions

Overall Dimensions (IN).....34.5 x 9.75 x 23.75

(W) Width (IN) 34.5

(D) Depth (IN).....9.75

(H) Height (IN).....23.75

(W) Width (CM).....87.6

(D) Depth (CM).....24.8

(H) Height (CM).....60.3

Construction

Component Type.....Breath Guard Choice

Installation .....Variety of Countertop Options

NSF Compliant .....No

Breath Guard Function .....Single-Sided Buffet

Breath Guard - Design Style.....Contemporary Style

Pairs with 2-Series Front-of-House.....Yes

Pairs with 4-Series Front-of-House.....Yes

Case Lot Measurement

Case Width.....0

Case Height.....12

Case Length.....0



60.25-inch Standard Contemporary Breath Guards

These breath guards can be used with Signature Server® and V-class bases, as well as drop-ins. They are available in Standard and NSF certified models. For more information and detailed dimensions, please reference our spec sheets.

- 1" (2.5 cm) stainless steel tubular construction is sleek, durable, easy to clean, and enhances food presentation
- 3/8" (9.5 mm) tempered glass with polished ends protects food
- Standard 2 through 6 well configurations fit most popular drop-in models - custom sizes also available
- Available in brushed standard Gray Hammer, brass, or black finishes
- Accessories include florescent lights, Cayenne Heat Strips, and Cayenne Heat Strips with Lights. Electrical appliances are UL and CUL listed
- Shipped knocked down for lower shipping costs
- Easy to assemble and install - instructions and mounting materials included
- Mounts to stainless steel, solid surface, and laminate counter tops
- Food safe and meets sanitation requirements
- Important: Specify 14 gauge stainless steel counter tops when using Contemporary Breath Guards
- *Information below is not complete. For detailed specifications and step-by-step ordering instructions, please see PDF spec sheet attachment on resources tab below
- NOTE: Item made to order, cannot be cancelled or returned.
- Color shown in image may differ from options available for specific item

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419650262

Unit Dimensions

Overall Dimensions (IN).....60.25 x 9.75 x 23.75

(W) Width (IN) 60.25

(D) Depth (IN).....9.75

(H) Height (IN).....23.75

(W) Width (CM).....153

(D) Depth (CM).....24.8

(H) Height (CM).....60.3

Construction

Component Type.....Breath Guard Choice

Installation .....Variety of Countertop Options

NSF Compliant .....No

Breath Guard Function .....Single-Sided Buffet

Breath Guard - Design Style.....Contemporary Style

Pairs with 2-Series Front-of-House.....Yes

Pairs with 4-Series Front-of-House.....Yes

Case Lot Measurement

Case Width.....26

Case Height.....8

Case Length.....72



48-inch Standard Contemporary Breath Guards

These breath guards can be used with Signature Server® and V-class bases, as well as drop-ins. They are available in Standard and NSF certified models. For more information and detailed dimensions, please reference our spec sheets.

- 1" (2.5 cm) stainless steel tubular construction is sleek, durable, easy to clean, and enhances food presentation
- 3/8" (9.5 mm) tempered glass with polished ends protects food
- Standard 2 through 6 well configurations fit most popular drop-in models - custom sizes also available
- Available in brushed standard Gray Hammer, brass, or black finishes
- Accessories include florescent lights, Cayenne Heat Strips, and Cayenne Heat Strips with Lights. Electrical appliances are UL and CUL listed
- Shipped knocked down for lower shipping costs
- Easy to assemble and install - instructions and mounting materials included
- Mounts to stainless steel, solid surface, and laminate counter tops
- Food safe and meets sanitation requirements
- Important: Specify 14 gauge stainless steel counter tops when using Contemporary Breath Guards
- *Information below is not complete. For detailed specifications and step-by-step ordering instructions, please see PDF spec sheet attachment on resources tab below
- NOTE: Item made to order, cannot be cancelled or returned.
- Color shown in image may differ from options available for specific item

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419650255

Unit Dimensions

Overall Dimensions (IN).....48 x 9.75 x 23.75

(W) Width (IN) 48

(D) Depth (IN).....9.75

(H) Height (IN).....23.75

(W) Width (CM).....119.4

(D) Depth (CM).....24.8

(H) Height (CM).....60.3

Construction

Component Type.....Breath Guard Choice

Installation .....Variety of Countertop Options

NSF Compliant .....No

Breath Guard Function .....Single-Sided Buffet

Breath Guard - Design Style.....Contemporary Style

Pairs with 2-Series Front-of-House.....Yes

Pairs with 4-Series Front-of-House.....Yes

Case Lot Measurement

Case Width.....15

Case Height.....3.5

Case Length.....49.75



47-inch Standard Contemporary Breath Guards

These breath guards can be used with Signature Server® and V-class bases, as well as drop-ins. They are available in Standard and NSF certified models. For more information and detailed dimensions, please reference our spec sheets.

- 1" (2.5 cm) stainless steel tubular construction is sleek, durable, easy to clean, and enhances food presentation
- 3/8" (9.5 mm) tempered glass with polished ends protects food
- Standard 2 through 6 well configurations fit most popular drop-in models - custom sizes also available
- Available in brushed standard Gray Hammer, brass, or black finishes
- Accessories include florescent lights, Cayenne Heat Strips, and Cayenne Heat Strips with Lights. Electrical appliances are UL and CUL listed
- Shipped knocked down for lower shipping costs
- Easy to assemble and install - instructions and mounting materials included
- Mounts to stainless steel, solid surface, and laminate counter tops
- Food safe and meets sanitation requirements
- Important: Specify 14 gauge stainless steel counter tops when using Contemporary Breath Guards
- *Information below is not complete. For detailed specifications and step-by-step ordering instructions, please see PDF spec sheet attachment on resources tab below
- NOTE: Item made to order, cannot be cancelled or returned.
- Color shown in image may differ from options available for specific item

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419650354

Unit Dimensions

Overall Dimensions (IN).....47 x 36 x 23.75

(W) Width (IN) 47

(D) Depth (IN).....36

(H) Height (IN).....23.75

(W) Width (CM).....119.4

(D) Depth (CM).....91.4

(H) Height (CM).....60.3

Construction

Component Type.....Breath Guard Choice

Installation .....Variety of Countertop Options

NSF Compliant .....No

Breath Guard Function .....Double-Sided Buffet

Breath Guard - Design Style.....Contemporary Style

Pairs with 2-Series Front-of-House.....Yes

Pairs with 4-Series Front-of-House.....Yes

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



47-inch Standard Contemporary Breath Guards

These breath guards can be used with Signature Server® and V-class bases, as well as drop-ins. They are available in Standard and NSF certified models. For more information and detailed dimensions, please reference our spec sheets.

- 1" (2.5 cm) stainless steel tubular construction is sleek, durable, easy to clean, and enhances food presentation
- 3/8" (9.5 mm) tempered glass with polished ends protects food
- Standard 2 through 6 well configurations fit most popular drop-in models - custom sizes also available
- Available in brushed standard Gray Hammer, brass, or black finishes
- Accessories include florescent lights, Cayenne Heat Strips, and Cayenne Heat Strips with Lights. Electrical appliances are UL and CUL listed
- Shipped knocked down for lower shipping costs
- Easy to assemble and install - instructions and mounting materials included
- Mounts to stainless steel, solid surface, and laminate counter tops
- Food safe and meets sanitation requirements
- Important: Specify 14 gauge stainless steel counter tops when using Contemporary Breath Guards
- *Information below is not complete. For detailed specifications and step-by-step ordering instructions, please see PDF spec sheet attachment on resources tab below
- NOTE: Item made to order, cannot be cancelled or returned.
- Color shown in image may differ from options available for specific item

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419650309

Unit Dimensions

Overall Dimensions (IN).....47 x 32.25 x 23.75

(W) Width (IN) 47

(D) Depth (IN).....32.25

(H) Height (IN).....23.75

(W) Width (CM).....119.4

(D) Depth (CM).....81.9

(H) Height (CM).....60.3

Construction

Component Type.....Breath Guard Choice

Installation .....Variety of Countertop Options

NSF Compliant .....No

Breath Guard Function .....Single-Sided Buffet with Top Shelf

Breath Guard - Design Style.....Contemporary Style

Pairs with 2-Series Front-of-House.....Yes

Pairs with 4-Series Front-of-House.....Yes

Case Lot Measurement

Case Width.....35.5

Case Height.....63

Case Length.....44.25



73.5-inch Standard Contemporary Breath Guards

These breath guards can be used with Signature Server® and V-class bases, as well as drop-ins. They are available in Standard and NSF certified models. For more information and detailed dimensions, please reference our spec sheets.

- 1" (2.5 cm) stainless steel tubular construction is sleek, durable, easy to clean, and enhances food presentation
- 3/8" (9.5 mm) tempered glass with polished ends protects food
- Standard 2 through 6 well configurations fit most popular drop-in models - custom sizes also available
- Available in brushed standard Gray Hammer, brass, or black finishes
- Accessories include florescent lights, Cayenne Heat Strips, and Cayenne Heat Strips with Lights. Electrical appliances are UL and CUL listed
- Shipped knocked down for lower shipping costs
- Easy to assemble and install - instructions and mounting materials included
- Mounts to stainless steel, solid surface, and laminate counter tops
- Food safe and meets sanitation requirements
- Important: Specify 14 gauge stainless steel counter tops when using Contemporary Breath Guards
- *Information below is not complete. For detailed specifications and step-by-step ordering instructions, please see PDF spec sheet attachment on resources tab below
- NOTE: Item made to order, cannot be cancelled or returned.
- Color shown in image may differ from options available for specific item

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419650378

Unit Dimensions

Overall Dimensions (IN).....73.5 x 36 x 23.75

(W) Width (IN) 73.5

(D) Depth (IN).....36

(H) Height (IN).....23.75

(W) Width (CM).....186.7

(D) Depth (CM).....91.4

(H) Height (CM).....60.3

Construction

Component Type.....Breath Guard Choice

Installation .....Variety of Countertop Options

NSF Compliant .....No

Breath Guard Function .....Double-Sided Buffet

Breath Guard - Design Style.....Contemporary Style

Pairs with 2-Series Front-of-House.....Yes

Pairs with 4-Series Front-of-House.....Yes

Case Lot Measurement

Case Width.....39

Case Height.....19

Case Length.....48



73.5-inch Standard Contemporary Breath Guards

These breath guards can be used with Signature Server® and V-class bases, as well as drop-ins. They are available in Standard and NSF certified models. For more information and detailed dimensions, please reference our spec sheets.

- 1" (2.5 cm) stainless steel tubular construction is sleek, durable, easy to clean, and enhances food presentation
- 3/8" (9.5 mm) tempered glass with polished ends protects food
- Standard 2 through 6 well configurations fit most popular drop-in models - custom sizes also available
- Available in brushed standard Gray Hammer, brass, or black finishes
- Accessories include florescent lights, Cayenne Heat Strips, and Cayenne Heat Strips with Lights. Electrical appliances are UL and CUL listed
- Shipped knocked down for lower shipping costs
- Easy to assemble and install - instructions and mounting materials included
- Mounts to stainless steel, solid surface, and laminate counter tops
- Food safe and meets sanitation requirements
- Important: Specify 14 gauge stainless steel counter tops when using Contemporary Breath Guards
- *Information below is not complete. For detailed specifications and step-by-step ordering instructions, please see PDF spec sheet attachment on resources tab below
- NOTE: Item made to order, cannot be cancelled or returned.
- Color shown in image may differ from options available for specific item

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419650323

Unit Dimensions

Overall Dimensions (IN).....73.5 x 32.25 x 23.75

(W) Width (IN) 73.5

(D) Depth (IN).....32.25

(H) Height (IN).....23.75

(W) Width (CM).....186.7

(D) Depth (CM).....81.9

(H) Height (CM).....60.3

Construction

Component Type.....Breath Guard Choice

Installation .....Variety of Countertop Options

NSF Compliant .....No

Breath Guard Function .....Single-Sided Buffet with Top Shelf

Breath Guard - Design Style.....Contemporary Style

Pairs with 2-Series Front-of-House.....Yes

Pairs with 4-Series Front-of-House.....Yes

Case Lot Measurement

Case Width.....38

Case Height.....17

Case Length.....80



60.25-inch Standard Contemporary Breath Guards

These breath guards can be used with Signature Server® and V-class bases, as well as drop-ins. They are available in Standard and NSF certified models. For more information and detailed dimensions, please reference our spec sheets.

- 1" (2.5 cm) stainless steel tubular construction is sleek, durable, easy to clean, and enhances food presentation
- 3/8" (9.5 mm) tempered glass with polished ends protects food
- Standard 2 through 6 well configurations fit most popular drop-in models - custom sizes also available
- Available in brushed standard Gray Hammer, brass, or black finishes
- Accessories include florescent lights, Cayenne Heat Strips, and Cayenne Heat Strips with Lights. Electrical appliances are UL and CUL listed
- Shipped knocked down for lower shipping costs
- Easy to assemble and install - instructions and mounting materials included
- Mounts to stainless steel, solid surface, and laminate counter tops
- Food safe and meets sanitation requirements
- Important: Specify 14 gauge stainless steel counter tops when using Contemporary Breath Guards
- *Information below is not complete. For detailed specifications and step-by-step ordering instructions, please see PDF spec sheet attachment on resources tab below
- NOTE: Item made to order, cannot be cancelled or returned.
- Color shown in image may differ from options available for specific item

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419650217

Unit Dimensions

Overall Dimensions (IN).....60.25 x 15 x 18

(W) Width (IN) 60.25

(D) Depth (IN).....15

(H) Height (IN).....18

(W) Width (CM).....153

(D) Depth (CM).....38.1

(H) Height (CM).....45.7

Construction

Component Type.....Breath Guard Choice

Installation .....Variety of Countertop Options

NSF Compliant .....No

Breath Guard Function .....Cafeteria with Top Shelf

Breath Guard - Design Style.....Contemporary Style

Pairs with 2-Series Front-of-House.....Yes

Pairs with 4-Series Front-of-House.....Yes

Case Lot Measurement

Case Width.....13.5

Case Height.....3.5

Case Length.....31.5



86 3/4-inch standard contemporary cafeteria-style breath guard for six-well 4-Series unit, V-class base, or drop-in well with non-stainless steel countertop

The contemporary cafeteria-style breath guard by Vollrath offers superior safety and a sleek, streamlined appearance that enhances your presentation. The 1-inch tubular stainless steel frame is durable and long-lasting, while the 3/8-inch tempered glass with polished ends protects your food items from dust, germs and other contaminants. It’s food-safe and meets sanitation requirements, offering incredible peace of mind. This breath guard can be mounted to any six-well Signature Server® unit, V-class base, or drop-in wells with non-stainless steel countertops. It's shipped knocked down to reduce transportation costs, and the included instructions and mounting materials ensure easy assembly and installation.

- 1-inch stainless steel tubular frame is sleek, durable and long-lasting
- 3/8-inch tempered glass with polished ends protects food from dust, germs and other contaminants
- Food-safe and meets sanitation requirements for peace of mind
- Ships knocked down to reduce transportation costs
- Assembly and mounting materials and instructions are included for easy installation
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419650231

Unit Dimensions

Overall Dimensions (IN).....86.75 x 15 x 18

(W) Width (IN) 86.75

(D) Depth (IN).....15

(H) Height (IN).....18

(W) Width (CM).....220.3

(D) Depth (CM).....38.1

(H) Height (CM).....45.7

Construction

Component Type.....Breath Guard Choice

Installation .....Variety of Countertop Options

NSF Compliant .....No

Breath Guard Function .....Cafeteria with Top Shelf

Breath Guard - Design Style.....Contemporary Style

Pairs with 2-Series Front-of-House.....Yes

Pairs with 4-Series Front-of-House.....Yes

Case Lot Measurement

Case Width.....13.5

Case Height.....3.5

Case Length.....45.25



86.75-inch Standard Contemporary Breath Guards

These breath guards can be used with Signature Server® and V-class bases, as well as drop-ins. They are available in Standard and NSF certified models. For more information and detailed dimensions, please reference our spec sheets.

- 1" (2.5 cm) stainless steel tubular construction is sleek, durable, easy to clean, and enhances food presentation
- 3/8" (9.5 mm) tempered glass with polished ends protects food
- Standard 2 through 6 well configurations fit most popular drop-in models - custom sizes also available
- Available in brushed standard Gray Hammer, brass, or black finishes
- Accessories include florescent lights, Cayenne Heat Strips, and Cayenne Heat Strips with Lights. Electrical appliances are UL and CUL listed
- Shipped knocked down for lower shipping costs
- Easy to assemble and install - instructions and mounting materials included
- Mounts to stainless steel, solid surface, and laminate counter tops
- Food safe and meets sanitation requirements
- Important: Specify 14 gauge stainless steel counter tops when using Contemporary Breath Guards
- *Information below is not complete. For detailed specifications and step-by-step ordering instructions, please see PDF spec sheet attachment on resources tab below
- NOTE: Item made to order, cannot be cancelled or returned.
- Color shown in image may differ from options available for specific item

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419650330

Unit Dimensions

Overall Dimensions (IN).....86.75 x 32.25 x 23.75

(W) Width (IN) 86.75

(D) Depth (IN).....32.25

(H) Height (IN).....23.75

(W) Width (CM).....220.3

(D) Depth (CM).....81.9

(H) Height (CM).....60.3

Construction

Component Type.....Breath Guard Choice

Installation .....Variety of Countertop Options

NSF Compliant .....No

Breath Guard Function .....Single-Sided Buffet with Top Shelf

Breath Guard - Design Style.....Contemporary Style

Pairs with 2-Series Front-of-House.....Yes

Pairs with 4-Series Front-of-House.....Yes

Case Lot Measurement

Case Width.....15

Case Height.....4

Case Length.....45.5



60.25-inch Standard Contemporary Breath Guards

These breath guards can be used with Signature Server® and V-class bases, as well as drop-ins. They are available in Standard and NSF certified models. For more information and detailed dimensions, please reference our spec sheets.

- 1" (2.5 cm) stainless steel tubular construction is sleek, durable, easy to clean, and enhances food presentation
- 3/8" (9.5 mm) tempered glass with polished ends protects food
- Standard 2 through 6 well configurations fit most popular drop-in models - custom sizes also available
- Available in brushed standard Gray Hammer, brass, or black finishes
- Accessories include florescent lights, Cayenne Heat Strips, and Cayenne Heat Strips with Lights. Electrical appliances are UL and CUL listed
- Shipped knocked down for lower shipping costs
- Easy to assemble and install - instructions and mounting materials included
- Mounts to stainless steel, solid surface, and laminate counter tops
- Food safe and meets sanitation requirements
- Important: Specify 14 gauge stainless steel counter tops when using Contemporary Breath Guards
- *Information below is not complete. For detailed specifications and step-by-step ordering instructions, please see PDF spec sheet attachment on resources tab below
- NOTE: Item made to order, cannot be cancelled or returned.
- Color shown in image may differ from options available for specific item

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419650316

Unit Dimensions

Overall Dimensions (IN).....60.25 x 32.25 x 23.75

(W) Width (IN) 60.25

(D) Depth (IN).....32.25

(H) Height (IN).....23.75

(W) Width (CM).....153

(D) Depth (CM).....81.9

(H) Height (CM).....60.3

Construction

Component Type.....Breath Guard Choice

Installation .....Variety of Countertop Options

NSF Compliant .....No

Breath Guard Function .....Single-Sided Buffet with Top Shelf

Breath Guard - Design Style.....Contemporary Style

Pairs with 2-Series Front-of-House.....Yes

Pairs with 4-Series Front-of-House.....Yes

Case Lot Measurement

Case Width.....35.5

Case Height.....63

Case Length.....44.25



34.5-inch Standard Contemporary Breath Guards

These breath guards can be used with Signature Server® and V-class bases, as well as drop-ins. They are available in Standard and NSF certified models. For more information and detailed dimensions, please reference our spec sheets.

- 1" (2.5 cm) stainless steel tubular construction is sleek, durable, easy to clean, and enhances food presentation
- 3/8" (9.5 mm) tempered glass with polished ends protects food
- Standard 2 through 6 well configurations fit most popular drop-in models - custom sizes also available
- Available in brushed standard Gray Hammer, brass, or black finishes
- Accessories include florescent lights, Cayenne Heat Strips, and Cayenne Heat Strips with Lights. Electrical appliances are UL and CUL listed
- Shipped knocked down for lower shipping costs
- Easy to assemble and install - instructions and mounting materials included
- Mounts to stainless steel, solid surface, and laminate counter tops
- Food safe and meets sanitation requirements
- Important: Specify 14 gauge stainless steel counter tops when using Contemporary Breath Guards
- *Information below is not complete. For detailed specifications and step-by-step ordering instructions, please see PDF spec sheet attachment on resources tab below
- NOTE: Item made to order, cannot be cancelled or returned.
- Color shown in image may differ from options available for specific item

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419650293

Unit Dimensions

Overall Dimensions (IN).....34.5 x 32.25 x 23.75

(W) Width (IN) 34.5

(D) Depth (IN).....32.25

(H) Height (IN).....23.75

(W) Width (CM).....87.6

(D) Depth (CM).....81.9

(H) Height (CM).....60.3

Construction

Component Type.....Breath Guard Choice

Installation .....Variety of Countertop Options

NSF Compliant .....No

Breath Guard Function .....Single-Sided Buffet with Top Shelf

Breath Guard - Design Style.....Contemporary Style

Pairs with 2-Series Front-of-House.....Yes

Pairs with 4-Series Front-of-House.....Yes

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



86.75-inch Standard Contemporary Breath Guards

These breath guards can be used with Signature Server® and V-class bases, as well as drop-ins. They are available in Standard and NSF certified models. For more information and detailed dimensions, please reference our spec sheets.

- 1" (2.5 cm) stainless steel tubular construction is sleek, durable, easy to clean, and enhances food presentation
- 3/8" (9.5 mm) tempered glass with polished ends protects food
- Standard 2 through 6 well configurations fit most popular drop-in models - custom sizes also available
- Available in brushed standard Gray Hammer, brass, or black finishes
- Accessories include florescent lights, Cayenne Heat Strips, and Cayenne Heat Strips with Lights. Electrical appliances are UL and CUL listed
- Shipped knocked down for lower shipping costs
- Easy to assemble and install - instructions and mounting materials included
- Mounts to stainless steel, solid surface, and laminate counter tops
- Food safe and meets sanitation requirements
- Important: Specify 14 gauge stainless steel counter tops when using Contemporary Breath Guards
- *Information below is not complete. For detailed specifications and step-by-step ordering instructions, please see PDF spec sheet attachment on resources tab below
- NOTE: Item made to order, cannot be cancelled or returned.
- Color shown in image may differ from options available for specific item

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419650385

Unit Dimensions

Overall Dimensions (IN).....86.75 x 36 x 23.75

(W) Width (IN) 86.75

(D) Depth (IN).....36

(H) Height (IN).....23.75

(W) Width (CM).....220.3

(D) Depth (CM).....91.4

(H) Height (CM).....60.3

Construction

Component Type.....Breath Guard Choice

Installation .....Variety of Countertop Options

NSF Compliant .....No

Breath Guard Function .....Double-Sided Buffet

Breath Guard - Design Style.....Contemporary Style

Pairs with 2-Series Front-of-House.....Yes

Pairs with 4-Series Front-of-House.....Yes

Case Lot Measurement

Case Width.....48

Case Height.....19

Case Length.....40



34.5-inch Standard Contemporary Breath Guards

These breath guards can be used with Signature Server® and V-class bases, as well as drop-ins. They are available in Standard and NSF certified models. For more information and detailed dimensions, please reference our spec sheets.

- 1" (2.5 cm) stainless steel tubular construction is sleek, durable, easy to clean, and enhances food presentation
- 3/8" (9.5 mm) tempered glass with polished ends protects food
- Standard 2 through 6 well configurations fit most popular drop-in models - custom sizes also available
- Available in brushed standard Gray Hammer, brass, or black finishes
- Accessories include florescent lights, Cayenne Heat Strips, and Cayenne Heat Strips with Lights. Electrical appliances are UL and CUL listed
- Shipped knocked down for lower shipping costs
- Easy to assemble and install - instructions and mounting materials included
- Mounts to stainless steel, solid surface, and laminate counter tops
- Food safe and meets sanitation requirements
- Important: Specify 14 gauge stainless steel counter tops when using Contemporary Breath Guards
- *Information below is not complete. For detailed specifications and step-by-step ordering instructions, please see PDF spec sheet attachment on resources tab below
- NOTE: Item made to order, cannot be cancelled or returned.
- Color shown in image may differ from options available for specific item

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419650194

Unit Dimensions

Overall Dimensions (IN).....34.5 x 15 x 18

(W) Width (IN) 34.5

(D) Depth (IN).....15

(H) Height (IN).....18

(W) Width (CM).....87.6

(D) Depth (CM).....38.1

(H) Height (CM).....45.7

Construction

Component Type.....Breath Guard Choice

Installation .....Variety of Countertop Options

NSF Compliant .....No

Breath Guard Function .....Cafeteria with Top Shelf

Breath Guard - Design Style.....Contemporary Style

Pairs with 2-Series Front-of-House.....Yes

Pairs with 4-Series Front-of-House.....Yes

Case Lot Measurement

Case Width.....18.5

Case Height.....2.5

Case Length.....33



47-inch Standard Contemporary Breath Guards

These breath guards can be used with Signature Server® and V-class bases, as well as drop-ins. They are available in Standard and NSF certified models. For more information and detailed dimensions, please reference our spec sheets.

- 1" (2.5 cm) stainless steel tubular construction is sleek, durable, easy to clean, and enhances food presentation
- 3/8" (9.5 mm) tempered glass with polished ends protects food
- Standard 2 through 6 well configurations fit most popular drop-in models - custom sizes also available
- Available in brushed standard Gray Hammer, brass, or black finishes
- Accessories include florescent lights, Cayenne Heat Strips, and Cayenne Heat Strips with Lights. Electrical appliances are UL and CUL listed
- Shipped knocked down for lower shipping costs
- Easy to assemble and install - instructions and mounting materials included
- Mounts to stainless steel, solid surface, and laminate counter tops
- Food safe and meets sanitation requirements
- Important: Specify 14 gauge stainless steel counter tops when using Contemporary Breath Guards
- *Information below is not complete. For detailed specifications and step-by-step ordering instructions, please see PDF spec sheet attachment on resources tab below
- NOTE: Item made to order, cannot be cancelled or returned.
- Color shown in image may differ from options available for specific item

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419650200

Unit Dimensions

Overall Dimensions (IN).....47 x 15 x 18

(W) Width (IN) 47

(D) Depth (IN).....15

(H) Height (IN).....18

(W) Width (CM).....119.4

(D) Depth (CM).....38.1

(H) Height (CM).....45.7

Construction

Component Type.....Breath Guard Choice

Installation .....Variety of Countertop Options

NSF Compliant .....No

Breath Guard Function .....Cafeteria with Top Shelf

Breath Guard - Design Style.....Contemporary Style

Pairs with 2-Series Front-of-House.....Yes

Pairs with 4-Series Front-of-House.....Yes

Case Lot Measurement

Case Width.....22

Case Height.....17.5

Case Length.....47



73.5-inch Standard Contemporary Breath Guards

These breath guards can be used with Signature Server® and V-class bases, as well as drop-ins. They are available in Standard and NSF certified models. For more information and detailed dimensions, please reference our spec sheets.

- 1" (2.5 cm) stainless steel tubular construction is sleek, durable, easy to clean, and enhances food presentation
- 3/8" (9.5 mm) tempered glass with polished ends protects food
- Standard 2 through 6 well configurations fit most popular drop-in models - custom sizes also available
- Available in brushed standard Gray Hammer, brass, or black finishes
- Accessories include florescent lights, Cayenne Heat Strips, and Cayenne Heat Strips with Lights. Electrical appliances are UL and CUL listed
- Shipped knocked down for lower shipping costs
- Easy to assemble and install - instructions and mounting materials included
- Mounts to stainless steel, solid surface, and laminate counter tops
- Food safe and meets sanitation requirements
- Important: Specify 14 gauge stainless steel counter tops when using Contemporary Breath Guards
- *Information below is not complete. For detailed specifications and step-by-step ordering instructions, please see PDF spec sheet attachment on resources tab below
- NOTE: Item made to order, cannot be cancelled or returned.
- Color shown in image may differ from options available for specific item

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419650224

Unit Dimensions

Overall Dimensions (IN).....73.5 x 15 x 18

(W) Width (IN) 73.5

(D) Depth (IN).....15

(H) Height (IN).....18

(W) Width (CM).....186.7

(D) Depth (CM).....38.1

(H) Height (CM).....45.7

Construction

Component Type.....Breath Guard Choice

Installation .....Variety of Countertop Options

NSF Compliant .....No

Breath Guard Function .....Cafeteria with Top Shelf

Breath Guard - Design Style.....Contemporary Style

Pairs with 2-Series Front-of-House.....Yes

Pairs with 4-Series Front-of-House.....Yes

Case Lot Measurement

Case Width.....18.75

Case Height.....3.5

Case Length.....38.75





Standard Contemporary Breath Guards for Stainless Steel Countertops

These breath guards can be used with Signature Server® with stainless steel contertops. For more information and detailed dimensions, please reference our spec sheets

- NOTE: Item made to order, cannot be cancelled or returned.
- 1" (2.5 cm) stainless steel tubular construction is sleek, durable, easy to clean, and enhances food presentation
- 3/8" (9.5 mm) tempered glass with polished ends protects food
- Available in brushed standard Gray Hammer, brass, or black finishes
- Accessories include florescent lights, Cayenne Heat Strips, and Cayenne Heat Strips with Lights. Electrical appliances are UL and CUL listed
- Shipped knocked down for lower shipping costs
- Easy to assemble and install - instructions and mounting materials included
- Mounts to stainless steel counter tops
- Important: Specify 14 gauge stainless steel counter tops when using Contemporary Breath Guards
- *Information below is not complete. For detailed specifications and step-by-step ordering instructions, please see PDF spec sheet attachment on resources tab below
- Color shown in image may differ from options available for specific item

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419623006

Unit Dimensions

Overall Dimensions (IN).....73 x 36.816 x 23.692

(W) Width (IN) 73

(D) Depth (IN).....36.81

(H) Height (IN) 23.69

(W) Width (CM).....185.42

(D) Depth (CM).....93.51

(H) Height (CM) 60.17

Construction

Component Type .....Breath Guard Choice

Installation .....Stainless Steel Countertops Only

NSF Compliant .....No

Breath Guard Function .....Double-Sided Buffet

Breath Guard - Design Style.....Contemporary Style

Pairs with 2-Series Front-of-House.....Yes

Pairs with 4-Series Front-of-House.....Yes

Case Lot Measurement

Case Width.....30

Case Height.....17

Case Length.....89





Standard Contemporary Breath Guards for Stainless Steel Countertops

These breath guards can be used with Signature Server® with stainless steel contertops. For more information and detailed dimensions, please reference our spec sheets

- NOTE: Item made to order, cannot be cancelled or returned.
- 1" (2.5 cm) stainless steel tubular construction is sleek, durable, easy to clean, and enhances food presentation
- 3/8" (9.5 mm) tempered glass with polished ends protects food
- Available in brushed standard Gray Hammer, brass, or black finishes
- Accessories include florescent lights, Cayenne Heat Strips, and Cayenne Heat Strips with Lights. Electrical appliances are UL and CUL listed
- Shipped knocked down for lower shipping costs
- Easy to assemble and install - instructions and mounting materials included
- Mounts to stainless steel counter tops
- Important: Specify 14 gauge stainless steel counter tops when using Contemporary Breath Guards
- *Information below is not complete. For detailed specifications and step-by-step ordering instructions, please see PDF spec sheet attachment on resources tab below
- Color shown in image may differ from options available for specific item

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419622573

Unit Dimensions

Overall Dimensions (IN).....45 x 36.816 x 23.692

(W) Width (IN) 45

(D) Depth (IN).....36.81

(H) Height (IN).....23.69

(W) Width (CM).....114.3

(D) Depth (CM).....93.51

(H) Height (CM).....60.17

Construction

Component Type.....Breath Guard Choice

Installation.....Stainless Steel Countertops Only

NSF Compliant.....No

Breath Guard Function.....Double-Sided Buffet

Breath Guard - Design Style.....Contemporary Style

Pairs with 2-Series Front-of-House.....Yes

Pairs with 4-Series Front-of-House.....Yes

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0





Standard Contemporary Breath Guards for Stainless Steel Countertops

These breath guards can be used with Signature Server® with stainless steel contertops. For more information and detailed dimensions, please reference our spec sheets

- NOTE: Item made to order, cannot be cancelled or returned.
- 1" (2.5 cm) stainless steel tubular construction is sleek, durable, easy to clean, and enhances food presentation
- 3/8" (9.5 mm) tempered glass with polished ends protects food
- Available in brushed standard Gray Hammer, brass, or black finishes
- Accessories include florescent lights, Cayenne Heat Strips, and Cayenne Heat Strips with Lights. Electrical appliances are UL and CUL listed
- Shipped knocked down for lower shipping costs
- Easy to assemble and install - instructions and mounting materials included
- Mounts to stainless steel counter tops
- Important: Specify 14 gauge stainless steel counter tops when using Contemporary Breath Guards
- *Information below is not complete. For detailed specifications and step-by-step ordering instructions, please see PDF spec sheet attachment on resources tab below
- Color shown in image may differ from options available for specific item

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419622580

Unit Dimensions

Overall Dimensions (IN).....87 x 23.692 x 36.816

(W) Width (IN) 87

(D) Depth (IN).....23.69

(H) Height (IN).....36.81

(W) Width (CM).....220.98

(D) Depth (CM).....60.17

(H) Height (CM).....93.51

Construction

Component Type.....Breath Guard Choice

Installation.....Stainless Steel Countertops Only

NSF Compliant.....No

Breath Guard Function.....Double-Sided Buffet

Breath Guard - Design Style.....Contemporary Style

Pairs with 2-Series Front-of-House.....Yes
Pairs with 4-Series Front-of-House.....Yes





Standard Contemporary Breath Guards for Stainless Steel Countertops

These breath guards can be used with Signature Server® with stainless steel contertops. For more information and detailed dimensions, please reference our spec sheets

- NOTE: Item made to order, cannot be cancelled or returned.
- 1" (2.5 cm) stainless steel tubular construction is sleek, durable, easy to clean, and enhances food presentation
- 3/8" (9.5 mm) tempered glass with polished ends protects food
- Available in brushed standard Gray Hammer, brass, or black finishes
- Accessories include florescent lights, Cayenne Heat Strips, and Cayenne Heat Strips with Lights. Electrical appliances are UL and CUL listed
- Shipped knocked down for lower shipping costs
- Easy to assemble and install - instructions and mounting materials included
- Mounts to stainless steel counter tops
- Important: Specify 14 gauge stainless steel counter tops when using Contemporary Breath Guards
- *Information below is not complete. For detailed specifications and step-by-step ordering instructions, please see PDF spec sheet attachment on resources tab below
- Color shown in image may differ from options available for specific item

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419622993

Unit Dimensions

Overall Dimensions (IN).....59 x 36.816 x 23.692

(W) Width (IN) 59

(D) Depth (IN).....36.81

(H) Height (IN).....23.69

(W) Width (CM).....149.86

(D) Depth (CM).....93.51

(H) Height (CM).....60.17

Construction

Component Type.....Breath Guard Choice

Installation.....Stainless Steel Countertops Only

NSF Compliant.....No

Breath Guard Function.....Double-Sided Buffet

Breath Guard - Design Style.....Contemporary Style

Pairs with 2-Series Front-of-House.....Yes

Pairs with 4-Series Front-of-House.....Yes

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0





28-inch Standard Contemporary Breath Guards for Stainless Steel Countertops

These breath guards can be used with Signature Server® with stainless steel contertops. For more information and detailed dimensions, please reference our spec sheets

- NOTE: Item made to order, cannot be cancelled or returned.
- 1" (2.5 cm) stainless steel tubular construction is sleek, durable, easy to clean, and enhances food presentation
- 3/8" (9.5 mm) tempered glass with polished ends protects food
- Available in brushed standard Gray Hammer, brass, or black finishes
- Accessories include florescent lights, Cayenne Heat Strips, and Cayenne Heat Strips with Lights. Electrical appliances are UL and CUL listed
- Shipped knocked down for lower shipping costs
- Easy to assemble and install - instructions and mounting materials included
- Mounts to stainless steel counter tops
- Important: Specify 14 gauge stainless steel counter tops when using Contemporary Breath Guards
- *Information below is not complete. For detailed specifications and step-by-step ordering instructions, please see PDF spec sheet attachment on resources tab below
- Color shown in image may differ from options available for specific item

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419630431

Unit Dimensions

(W) Width (IN) 27

(H) Height (IN).....23.6

(W) Width (CM).....68.58

(H) Height (CM) 59.94

Construction

Component Type .....Breath Guard Choice

Installation .....Stainless Steel Countertops Only

NSF Compliant .....No

Breath Guard Function .....Single-Sided Buffet

Breath Guard - Design Style.....Contemporary Style

Pairs with 2-Series Front-of-House.....Yes

Pairs with 4-Series Front-of-House.....Yes

Case Lot Measurement

Case Width.....0
Case Height.....0
Case Length.....0





60-inch Standard Contemporary Breath Guards for Stainless Steel Countertops

These breath guards can be used with Signature Server® with stainless steel contertops. For more information and detailed dimensions, please reference our spec sheets

- NOTE: Item made to order, cannot be cancelled or returned.
- 1" (2.5 cm) stainless steel tubular construction is sleek, durable, easy to clean, and enhances food presentation
- 3/8" (9.5 mm) tempered glass with polished ends protects food
- Available in brushed standard Gray Hammer, brass, or black finishes
- Accessories include florescent lights, Cayenne Heat Strips, and Cayenne Heat Strips with Lights. Electrical appliances are UL and CUL listed
- Shipped knocked down for lower shipping costs
- Easy to assemble and install - instructions and mounting materials included
- Mounts to stainless steel counter tops
- Important: Specify 14 gauge stainless steel counter tops when using Contemporary Breath Guards
- *Information below is not complete. For detailed specifications and step-by-step ordering instructions, please see PDF spec sheet attachment on resources tab below
- Color shown in image may differ from options available for specific item

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419622962

Unit Dimensions

Overall Dimensions (IN).....60 x 31.908 x 23.692

(W) Width (IN) 60

(D) Depth (IN).....31.9

(H) Height (IN) 23.69

(W) Width (CM).....149.86

(D) Depth (CM).....81.04

(H) Height (CM) 60.17

Construction

Component Type .....Breath Guard Choice

Installation .....Stainless Steel Countertops Only

NSF Compliant .....No

Breath Guard Function .....Single-Sided Buffet with Top Shelf

Breath Guard - Design Style.....Contemporary Style

Pairs with 2-Series Front-of-House.....Yes

Pairs with 4-Series Front-of-House.....Yes

Case Lot Measurement

Case Width.....13.5

Case Height.....10

Case Length.....62.5



45-inch Standard Contemporary Breath Guards for Stainless Steel Countertops

These breath guards can be used with Signature Server® with stainless steel contertops. For more information and detailed dimensions, please reference our spec sheets

- NOTE: Item made to order, cannot be cancelled or returned.
- 1" (2.5 cm) stainless steel tubular construction is sleek, durable, easy to clean, and enhances food presentation
- 3/8" (9.5 mm) tempered glass with polished ends protects food
- Available in brushed standard Gray Hammer, brass, or black finishes
- Accessories include florescent lights, Cayenne Heat Strips, and Cayenne Heat Strips with Lights. Electrical appliances are UL and CUL listed
- Shipped knocked down for lower shipping costs
- Easy to assemble and install - instructions and mounting materials included
- Mounts to stainless steel counter tops
- Important: Specify 14 gauge stainless steel counter tops when using Contemporary Breath Guards
- *Information below is not complete. For detailed specifications and step-by-step ordering instructions, please see PDF spec sheet attachment on resources tab below
- Color shown in image may differ from options available for specific item

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419622825

Unit Dimensions

Overall Dimensions (IN).....45 x 15 x 18

(W) Width (IN) 45

(D) Depth (IN).....15

(H) Height (IN) 18

(W) Width (CM).....114.3

(D) Depth (CM).....38.1

(H) Height (CM) 45.7

Construction

Component Type .....Breath Guard Choice

Installation .....Stainless Steel Countertops Only

NSF Compliant .....No

Breath Guard Function .....Cafeteria with Top Shelf

Breath Guard - Design Style.....Contemporary Style

Pairs with 2-Series Front-of-House.....Yes

Pairs with 4-Series Front-of-House.....Yes

Case Lot Measurement

Case Width.....42

Case Height.....21

Case Length.....48





60-inch Standard Contemporary Breath Guards for Stainless Steel Countertops

These breath guards can be used with Signature Server® with stainless steel contertops. For more information and detailed dimensions, please reference our spec sheets

- NOTE: Item made to order, cannot be cancelled or returned.
- 1" (2.5 cm) stainless steel tubular construction is sleek, durable, easy to clean, and enhances food presentation
- 3/8" (9.5 mm) tempered glass with polished ends protects food
- Available in brushed standard Gray Hammer, brass, or black finishes
- Accessories include florescent lights, Cayenne Heat Strips, and Cayenne Heat Strips with Lights. Electrical appliances are UL and CUL listed
- Shipped knocked down for lower shipping costs
- Easy to assemble and install - instructions and mounting materials included
- Mounts to stainless steel counter tops
- Important: Specify 14 gauge stainless steel counter tops when using Contemporary Breath Guards
- *Information below is not complete. For detailed specifications and step-by-step ordering instructions, please see PDF spec sheet attachment on resources tab below
- Color shown in image may differ from options available for specific item

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419622924

Unit Dimensions

(W) Width (IN) 59

(H) Height (IN).....23.6

(W) Width (CM).....149.86

(H) Height (CM).....59.94

Construction

Component Type.....Breath Guard Choice

Installation .....Stainless Steel Countertops Only

NSF Compliant .....No

Breath Guard Function .....Single-Sided Buffet

Breath Guard - Design Style.....Contemporary Style

Pairs with 2-Series Front-of-House.....Yes

Pairs with 4-Series Front-of-House.....Yes

Case Lot Measurement

Case Width.....14.75
Case Height.....3.5
Case Length.....59





88-inch Standard Contemporary Breath Guards for Stainless Steel Countertops

These breath guards can be used with Signature Server® with stainless steel contertops. For more information and detailed dimensions, please reference our spec sheets

- NOTE: Item made to order, cannot be cancelled or returned.
- 1" (2.5 cm) stainless steel tubular construction is sleek, durable, easy to clean, and enhances food presentation
- 3/8" (9.5 mm) tempered glass with polished ends protects food
- Available in brushed standard Gray Hammer, brass, or black finishes
- Accessories include florescent lights, Cayenne Heat Strips, and Cayenne Heat Strips with Lights. Electrical appliances are UL and CUL listed
- Shipped knocked down for lower shipping costs
- Easy to assemble and install - instructions and mounting materials included
- Mounts to stainless steel counter tops
- Important: Specify 14 gauge stainless steel counter tops when using Contemporary Breath Guards
- *Information below is not complete. For detailed specifications and step-by-step ordering instructions, please see PDF spec sheet attachment on resources tab below
- Color shown in image may differ from options available for specific item

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419622986

Unit Dimensions

Overall Dimensions (IN).....87 x 31.908 x 23.692

(W) Width (IN) 87

(D) Depth (IN).....31.9

(H) Height (IN) 23.69

(W) Width (CM).....220.98

(D) Depth (CM).....81.04

(H) Height (CM) 60.17

Construction

Component Type .....Breath Guard Choice

Installation .....Stainless Steel Countertops Only

NSF Compliant .....No

Breath Guard Function .....Single-Sided Buffet with Top Shelf

Breath Guard - Design Style.....Contemporary Style

Pairs with 2-Series Front-of-House.....Yes

Pairs with 4-Series Front-of-House.....Yes

Case Lot Measurement

Case Width.....36.5

Case Height.....30

Case Length.....90.75





46-inch Standard Contemporary Breath Guards for Stainless Steel Countertops

These breath guards can be used with Signature Server® with stainless steel contertops. For more information and detailed dimensions, please reference our spec sheets

- NOTE: Item made to order, cannot be cancelled or returned.
- 1" (2.5 cm) stainless steel tubular construction is sleek, durable, easy to clean, and enhances food presentation
- 3/8" (9.5 mm) tempered glass with polished ends protects food
- Available in brushed standard Gray Hammer, brass, or black finishes
- Accessories include florescent lights, Cayenne Heat Strips, and Cayenne Heat Strips with Lights. Electrical appliances are UL and CUL listed
- Shipped knocked down for lower shipping costs
- Easy to assemble and install - instructions and mounting materials included
- Mounts to stainless steel counter tops
- Important: Specify 14 gauge stainless steel counter tops when using Contemporary Breath Guards
- *Information below is not complete. For detailed specifications and step-by-step ordering instructions, please see PDF spec sheet attachment on resources tab below
- Color shown in image may differ from options available for specific item

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419622948

Unit Dimensions

Overall Dimensions (IN).....45 x 31.908 x 23.692

(W) Width (IN) 45

(D) Depth (IN).....31.9

(H) Height (IN) 23.69

(W) Width (CM).....114.3

(D) Depth (CM).....81.04

(H) Height (CM) 60.17

Construction

Component Type .....Breath Guard Choice

Installation .....Stainless Steel Countertops Only

NSF Compliant .....No

Breath Guard Function .....Single-Sided Buffet with Top Shelf

Breath Guard - Design Style.....Contemporary Style

Pairs with 2-Series Front-of-House.....Yes

Pairs with 4-Series Front-of-House.....Yes

Case Lot Measurement

Case Width.....49

Case Height.....15

Case Length.....39.5





74-inch Standard Contemporary Breath Guards for Stainless Steel Countertops

These breath guards can be used with Signature Server® with stainless steel contertops. For more information and detailed dimensions, please reference our spec sheets

- NOTE: Item made to order, cannot be cancelled or returned.
- 1" (2.5 cm) stainless steel tubular construction is sleek, durable, easy to clean, and enhances food presentation
- 3/8" (9.5 mm) tempered glass with polished ends protects food
- Available in brushed standard Gray Hammer, brass, or black finishes
- Accessories include florescent lights, Cayenne Heat Strips, and Cayenne Heat Strips with Lights. Electrical appliances are UL and CUL listed
- Shipped knocked down for lower shipping costs
- Easy to assemble and install - instructions and mounting materials included
- Mounts to stainless steel counter tops
- Important: Specify 14 gauge stainless steel counter tops when using Contemporary Breath Guards
- *Information below is not complete. For detailed specifications and step-by-step ordering instructions, please see PDF spec sheet attachment on resources tab below
- Color shown in image may differ from options available for specific item

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419622979

Unit Dimensions

Overall Dimensions (IN).....73 x 31.908 x 23.692

(W) Width (IN) 73

(D) Depth (IN).....31.9

(H) Height (IN) 23.69

(W) Width (CM).....185.42

(D) Depth (CM).....81.04

(H) Height (CM) 60.17

Construction

Component Type .....Breath Guard Choice

Installation .....Stainless Steel Countertops Only

NSF Compliant .....No

Breath Guard Function .....Single-Sided Buffet with Top Shelf

Breath Guard - Design Style.....Contemporary Style

Pairs with 2-Series Front-of-House.....Yes

Pairs with 4-Series Front-of-House.....Yes

Case Lot Measurement

Case Width.....35.5

Case Height.....32

Case Length.....76.5



28-inch Standard Contemporary Breath Guards for Stainless Steel Countertops

These breath guards can be used with Signature Server® with stainless steel contertops. For more information and detailed dimensions, please reference our spec sheets

- NOTE: Item made to order, cannot be cancelled or returned.
- 1" (2.5 cm) stainless steel tubular construction is sleek, durable, easy to clean, and enhances food presentation
- 3/8" (9.5 mm) tempered glass with polished ends protects food
- Available in brushed standard Gray Hammer, brass, or black finishes
- Accessories include florescent lights, Cayenne Heat Strips, and Cayenne Heat Strips with Lights. Electrical appliances are UL and CUL listed
- Shipped knocked down for lower shipping costs
- Easy to assemble and install - instructions and mounting materials included
- Mounts to stainless steel counter tops
- Important: Specify 14 gauge stainless steel counter tops when using Contemporary Breath Guards
- *Information below is not complete. For detailed specifications and step-by-step ordering instructions, please see PDF spec sheet attachment on resources tab below
- Color shown in image may differ from options available for specific item

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419630424

Unit Dimensions

Overall Dimensions (IN).....27 x 15 x 18

(W) Width (IN) 27

(D) Depth (IN).....15

(H) Height (IN) 18

(W) Width (CM).....68.58

(D) Depth (CM).....38.1

(H) Height (CM) 45.7

Construction

Component Type .....Breath Guard Choice

Installation .....Stainless Steel Countertops Only

NSF Compliant .....No

Breath Guard Function .....Cafeteria with Top Shelf

Breath Guard - Design Style.....Contemporary Style

Pairs with 2-Series Front-of-House.....Yes

Pairs with 4-Series Front-of-House.....Yes

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



87-inch Standard Contemporary Breath Guards for Stainless Steel Countertops

These breath guards can be used with Signature Server® with stainless steel contertops. For more information and detailed dimensions, please reference our spec sheets

- NOTE: Item made to order, cannot be cancelled or returned.
- 1" (2.5 cm) stainless steel tubular construction is sleek, durable, easy to clean, and enhances food presentation
- 3/8" (9.5 mm) tempered glass with polished ends protects food
- Available in brushed standard Gray Hammer, brass, or black finishes
- Accessories include florescent lights, Cayenne Heat Strips, and Cayenne Heat Strips with Lights. Electrical appliances are UL and CUL listed
- Shipped knocked down for lower shipping costs
- Easy to assemble and install - instructions and mounting materials included
- Mounts to stainless steel counter tops
- Important: Specify 14 gauge stainless steel counter tops when using Contemporary Breath Guards
- *Information below is not complete. For detailed specifications and step-by-step ordering instructions, please see PDF spec sheet attachment on resources tab below
- Color shown in image may differ from options available for specific item

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419622863

Unit Dimensions

Overall Dimensions (IN).....87 x 15 x 18

(W) Width (IN) 87

(D) Depth (IN).....15

(H) Height (IN) 18

(W) Width (CM).....220.98

(D) Depth (CM).....38.1

(H) Height (CM) 45.7

Construction

Component Type .....Breath Guard Choice

Installation .....Stainless Steel Countertops Only

NSF Compliant .....No

Breath Guard Function .....Cafeteria with Top Shelf

Breath Guard - Design Style.....Contemporary Style

Pairs with 2-Series Front-of-House.....Yes

Pairs with 4-Series Front-of-House.....Yes

Case Lot Measurement

Case Width.....40

Case Height.....17.5

Case Length.....48





45-inch Standard Contemporary Breath Guards for Stainless Steel Countertops

These breath guards can be used with Signature Server® with stainless steel contertops. For more information and detailed dimensions, please reference our spec sheets

- NOTE: Item made to order, cannot be cancelled or returned.
- 1" (2.5 cm) stainless steel tubular construction is sleek, durable, easy to clean, and enhances food presentation
- 3/8" (9.5 mm) tempered glass with polished ends protects food
- Available in brushed standard Gray Hammer, brass, or black finishes
- Accessories include florescent lights, Cayenne Heat Strips, and Cayenne Heat Strips with Lights. Electrical appliances are UL and CUL listed
- Shipped knocked down for lower shipping costs
- Easy to assemble and install - instructions and mounting materials included
- Mounts to stainless steel counter tops
- Important: Specify 14 gauge stainless steel counter tops when using Contemporary Breath Guards
- *Information below is not complete. For detailed specifications and step-by-step ordering instructions, please see PDF spec sheet attachment on resources tab below
- Color shown in image may differ from options available for specific item

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419622917

Unit Dimensions

(W) Width (IN) 45

(H) Height (IN).....23.6

(W) Width (CM).....114.3

(H) Height (CM).....59.94

Construction

Component Type.....Breath Guard Choice

Installation .....Stainless Steel Countertops Only

NSF Compliant .....No

Breath Guard Function .....Single-Sided Buffet

Breath Guard - Design Style.....Contemporary Style

Pairs with 2-Series Front-of-House.....Yes

Pairs with 4-Series Front-of-House.....Yes

Case Lot Measurement

Case Width.....15.25
Case Height.....3.5
Case Length.....43.5



28-inch Standard Contemporary Breath Guards for Stainless Steel Countertops

These breath guards can be used with Signature Server® with stainless steel contertops. For more information and detailed dimensions, please reference our spec sheets

- NOTE: Item made to order, cannot be cancelled or returned.
- 1" (2.5 cm) stainless steel tubular construction is sleek, durable, easy to clean, and enhances food presentation
- 3/8" (9.5 mm) tempered glass with polished ends protects food
- Available in brushed standard Gray Hammer, brass, or black finishes
- Accessories include florescent lights, Cayenne Heat Strips, and Cayenne Heat Strips with Lights. Electrical appliances are UL and CUL listed
- Shipped knocked down for lower shipping costs
- Easy to assemble and install - instructions and mounting materials included
- Mounts to stainless steel counter tops
- Important: Specify 14 gauge stainless steel counter tops when using Contemporary Breath Guards
- *Information below is not complete. For detailed specifications and step-by-step ordering instructions, please see PDF spec sheet attachment on resources tab below
- Color shown in image may differ from options available for specific item

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419630455

Unit Dimensions

Overall Dimensions (IN).....27 x 23.692 x 36.816

(W) Width (IN) 27

(D) Depth (IN).....23.69

(H) Height (IN).....36.81

(W) Width (CM).....68.58

(D) Depth (CM).....60.17

(H) Height (CM) 93.51

Construction

Component Type .....Breath Guard Choice

Installation .....Stainless Steel Countertops Only

NSF Compliant .....No

Breath Guard Function .....Double-Sided Buffet

Breath Guard - Design Style.....Contemporary Style

Pairs with 2-Series Front-of-House.....Yes

Pairs with 4-Series Front-of-House.....Yes

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



73-inch Standard Contemporary Breath Guards for Stainless Steel Countertops

These breath guards can be used with Signature Server® with stainless steel contertops. For more information and detailed dimensions, please reference our spec sheets

- NOTE: Item made to order, cannot be cancelled or returned.
- 1" (2.5 cm) stainless steel tubular construction is sleek, durable, easy to clean, and enhances food presentation
- 3/8" (9.5 mm) tempered glass with polished ends protects food
- Available in brushed standard Gray Hammer, brass, or black finishes
- Accessories include florescent lights, Cayenne Heat Strips, and Cayenne Heat Strips with Lights. Electrical appliances are UL and CUL listed
- Shipped knocked down for lower shipping costs
- Easy to assemble and install - instructions and mounting materials included
- Mounts to stainless steel counter tops
- Important: Specify 14 gauge stainless steel counter tops when using Contemporary Breath Guards
- *Information below is not complete. For detailed specifications and step-by-step ordering instructions, please see PDF spec sheet attachment on resources tab below
- Color shown in image may differ from options available for specific item

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419622856

Unit Dimensions

Overall Dimensions (IN).....73 x 15 x 18

(W) Width (IN) 73

(D) Depth (IN).....15

(H) Height (IN) 18

(W) Width (CM).....185.42

(D) Depth (CM).....38.1

(H) Height (CM) 45.7

Construction

Component Type .....Breath Guard Choice

Installation .....Stainless Steel Countertops Only

NSF Compliant .....No

Breath Guard Function .....Cafeteria with Top Shelf

Breath Guard - Design Style.....Contemporary Style

Pairs with 2-Series Front-of-House.....Yes

Pairs with 4-Series Front-of-House.....Yes

Case Lot Measurement

Case Width.....36.5

Case Height.....11

Case Length.....36.5





28-inch Standard Contemporary Breath Guards for Stainless Steel Countertops

These breath guards can be used with Signature Server® with stainless steel contertops. For more information and detailed dimensions, please reference our spec sheets

- NOTE: Item made to order, cannot be cancelled or returned.
- 1" (2.5 cm) stainless steel tubular construction is sleek, durable, easy to clean, and enhances food presentation
- 3/8" (9.5 mm) tempered glass with polished ends protects food
- Available in brushed standard Gray Hammer, brass, or black finishes
- Accessories include florescent lights, Cayenne Heat Strips, and Cayenne Heat Strips with Lights. Electrical appliances are UL and CUL listed
- Shipped knocked down for lower shipping costs
- Easy to assemble and install - instructions and mounting materials included
- Mounts to stainless steel counter tops
- Important: Specify 14 gauge stainless steel counter tops when using Contemporary Breath Guards
- *Information below is not complete. For detailed specifications and step-by-step ordering instructions, please see PDF spec sheet attachment on resources tab below
- Color shown in image may differ from options available for specific item

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419630448

Unit Dimensions

Overall Dimensions (IN).....27 x 31.908 x 23.692

(W) Width (IN) 27

(D) Depth (IN).....31.9

(H) Height (IN) 23.69

(W) Width (CM).....68.58

(D) Depth (CM).....81.04

(H) Height (CM) 60.17

Construction

Component Type .....Breath Guard Choice

Installation .....Stainless Steel Countertops Only

NSF Compliant .....No

Breath Guard Function .....Single-Sided Buffet with Top Shelf

Breath Guard - Design Style.....Contemporary Style

Pairs with 2-Series Front-of-House.....Yes

Pairs with 4-Series Front-of-House.....Yes

Case Lot Measurement

Case Width.....49

Case Height.....15

Case Length.....39.5



59-inch Standard Contemporary Breath Guards for Stainless Steel Countertops

These breath guards can be used with Signature Server® with stainless steel contertops. For more information and detailed dimensions, please reference our spec sheets

- NOTE: Item made to order, cannot be cancelled or returned.
- 1" (2.5 cm) stainless steel tubular construction is sleek, durable, easy to clean, and enhances food presentation
- 3/8" (9.5 mm) tempered glass with polished ends protects food
- Available in brushed standard Gray Hammer, brass, or black finishes
- Accessories include florescent lights, Cayenne Heat Strips, and Cayenne Heat Strips with Lights. Electrical appliances are UL and CUL listed
- Shipped knocked down for lower shipping costs
- Easy to assemble and install - instructions and mounting materials included
- Mounts to stainless steel counter tops
- Important: Specify 14 gauge stainless steel counter tops when using Contemporary Breath Guards
- *Information below is not complete. For detailed specifications and step-by-step ordering instructions, please see PDF spec sheet attachment on resources tab below
- Color shown in image may differ from options available for specific item

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419622832

Unit Dimensions

Overall Dimensions (IN).....59 x 15 x 18

(W) Width (IN) 59

(D) Depth (IN).....15

(H) Height (IN).....18

(W) Width (CM).....149.86

(D) Depth (CM).....38.1

(H) Height (CM).....45.7

Construction

Component Type.....Breath Guard Choice

Installation.....Stainless Steel Countertops Only

NSF Compliant.....No

Breath Guard Function.....Cafeteria with Top Shelf

Breath Guard - Design Style.....Contemporary Style

Pairs with 2-Series Front-of-House.....Yes

Pairs with 4-Series Front-of-House.....Yes

Case Lot Measurement

Case Width.....34

Case Height.....24

Case Length.....59





73-inch standard contemporary single-sided buffet-style breath guard for five-well 4-Series unit, V-class base, or drop-in well with stainless steel countertop

The contemporary single-sided buffet-style breath guard by Vollrath offers superior safety and a sleek, streamlined appearance that enhances your presentation. The 1-inch tubular stainless steel frame is durable and long-lasting, while the 3/8-inch tempered glass with polished ends protects your food items from dust, germs and other contaminants. It’s food-safe and meets sanitation requirements, offering incredible peace of mind. This breath guard can be mounted to any five-well Signature Server® unit, V-class base, or drop-in wells with stainless steel countertops. It's shipped knocked down to reduce transportation costs, and the included instructions and mounting materials ensure easy assembly and installation.

- 1-inch stainless steel tubular frame is sleek, durable and long-lasting
- 3/8-inch tempered glass with polished ends protects food from dust, germs and other contaminants
- Food-safe and meets sanitation requirements for peace of mind
- Ships knocked down to reduce transportation costs
- Assembly and mounting materials and instructions are included for easy installation
- Important: Specify 14-gauge stainless steel countertops and discuss mounting with Vollrath representative before ordering
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419622931

Unit Dimensions

(W) Width (IN) 73

(H) Height (IN).....23.6

(W) Width (CM).....185.42

(H) Height (CM) 59.94

Construction

Component Type .....Breath Guard Choice

Installation .....Stainless Steel Countertops Only

NSF Compliant .....No

Breath Guard Function .....Single-Sided Buffet

Breath Guard - Design Style.....Contemporary Style

Pairs with 2-Series Front-of-House.....Yes

Pairs with 4-Series Front-of-House.....Yes

Case Lot Measurement

Case Width.....15

Case Height.....3.5

Case Length.....72





87-inch Standard Contemporary Breath Guards for Stainless Steel Countertops

These breath guards can be used with Signature Server® with stainless steel contertops. For more information and detailed dimensions, please reference our spec sheets

- NOTE: Item made to order, cannot be cancelled or returned.
- 1" (2.5 cm) stainless steel tubular construction is sleek, durable, easy to clean, and enhances food presentation
- 3/8" (9.5 mm) tempered glass with polished ends protects food
- Available in brushed standard Gray Hammer, brass, or black finishes
- Accessories include florescent lights, Cayenne Heat Strips, and Cayenne Heat Strips with Lights. Electrical appliances are UL and CUL listed
- Shipped knocked down for lower shipping costs
- Easy to assemble and install - instructions and mounting materials included
- Mounts to stainless steel counter tops
- Important: Specify 14 gauge stainless steel counter tops when using Contemporary Breath Guards
- *Information below is not complete. For detailed specifications and step-by-step ordering instructions, please see PDF spec sheet attachment on resources tab below
- Color shown in image may differ from options available for specific item

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419616572

Unit Dimensions

(W) Width (IN) 87

(H) Height (IN).....23.6

(W) Width (CM).....220.98

(H) Height (CM).....59.94

Construction

Component Type.....Breath Guard Choice

Installation .....Stainless Steel Countertops Only

NSF Compliant .....No

Breath Guard Function .....Single-Sided Buffet

Breath Guard - Design Style.....Contemporary Style

Pairs with 2-Series Front-of-House.....Yes

Pairs with 4-Series Front-of-House.....Yes

Case Lot Measurement

Case Width.....15.25
Case Height.....3.5
Case Length.....43.5



Standard Progressive Style Breath Guards

These breath guards can be used with Signature Server® and V-class bases, as well as drop-ins. They are available in Standard and NSF certified models. For more information and detailed dimensions, please reference our spec sheets.

- End frames constructed of 3/8" (1 cm) water-jet cut aluminum with extruded aliminum glass frames. Progressive Style breath guards are both light weight for easy installation and strong for long-term use
- 1/4" (6.4 mm) tempered glass is secured in a tight fitting channel, creating a continuous, clean line from framework to glass.
- Standard sizes - 2 thru 6 well lengths fit most popular drop-in models. Custom sizes also available.
- Available in standard Gray Hammer Semi-Gloss or 9 stylish powder-coated colors
- Accessories include fluorescent lights, incandescent lights, Cayenne® heat strips and Cayenne® heat strips with lights. Electrical appliances are UL and CUL listed.
- Mounts to stainless steel, solid surface, and laminate counter tops
- Foodsafe and meets sanitation requirements.
- Important: Specify 14 gauge stainless steel countertops when using Progressive Style Breath Guards
- *Information below is not complete. For detailed specifications and step-by-step ordering instructions, please see PDF spec sheet attachment on resources tab below
- NOTE: Item made to order, cannot be cancelled or returned.
- Color shown in image may differ from options available for specific item

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419712168

Unit Dimensions

Overall Dimensions (IN).....86.75 x 11 x 14.25

(W) Width (IN) 86.75

(D) Depth (IN).....11

(H) Height (IN) 14.25

(W) Width (CM).....220.3

(D) Depth (CM).....27.9

(H) Height (CM) 36.2

Construction

Component Type .....Breath Guard Choice

Installation .....Variety of Countertop Options

NSF Compliant .....No

Breath Guard Function .....Cafeteria with Top Shelf

Breath Guard - Design Style.....Progressive Style

Pairs with 2-Series Front-of-House.....Yes

Pairs with 4-Series Front-of-House.....Yes

Case Lot Measurement

Case Width.....15.5

Case Height.....26

Case Length.....93



Standard Progressive Style Breath Guards

These breath guards can be used with Signature Server® and V-class bases, as well as drop-ins. They are available in Standard and NSF certified models. For more information and detailed dimensions, please reference our spec sheets.

- End frames constructed of 3/8" (1 cm) water-jet cut aluminum with extruded aliminum glass frames. Progressive Style breath guards are both light weight for easy installation and strong for long-term use
- 1/4" (6.4 mm) tempered glass is secured in a tight fitting channel, creating a continuous, clean line from framework to glass.
- Standard sizes - 2 thru 6 well lengths fit most popular drop-in models. Custom sizes also available.
- Available in standard Gray Hammer Semi-Gloss or 9 stylish powder-coated colors
- Accessories include fluorescent lights, incandescent lights, Cayenne® heat strips and Cayenne® heat strips with lights. Electrical appliances are UL and CUL listed.
- Mounts to stainless steel, solid surface, and laminate counter tops
- Foodsafe and meets sanitation requirements.
- Important: Specify 14 gauge stainless steel countertops when using Progressive Style Breath Guards
- *Information below is not complete. For detailed specifications and step-by-step ordering instructions, please see PDF spec sheet attachment on resources tab below
- NOTE: Item made to order, cannot be cancelled or returned.
- Color shown in image may differ from options available for specific item

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419712052

Unit Dimensions

Overall Dimensions (IN).....73.5 x 26.625 x 23.75

(W) Width (IN) 73.5

(D) Depth (IN).....26.62

(H) Height (IN) 23.75

(W) Width (CM).....186.7

(D) Depth (CM).....67.6

(H) Height (CM) 60.3

Construction

Component Type .....Breath Guard Choice

Installation .....Variety of Countertop Options

NSF Compliant .....No

Breath Guard Function .....Single-Sided Buffet with Top Shelf

Breath Guard - Design Style.....Progressive Style

Pairs with 2-Series Front-of-House.....Yes

Pairs with 4-Series Front-of-House.....Yes

Case Lot Measurement

Case Width.....39.5

Case Height.....32

Case Length.....83



Standard Progressive Style Breath Guards

These breath guards can be used with Signature Server® and V-class bases, as well as drop-ins. They are available in Standard and NSF certified models. For more information and detailed dimensions, please reference our spec sheets.

- End frames constructed of 3/8" (1 cm) water-jet cut aluminum with extruded aliminum glass frames. Progressive Style breath guards are both light weight for easy installation and strong for long-term use
- 1/4" (6.4 mm) tempered glass is secured in a tight fitting channel, creating a continuous, clean line from framework to glass.
- Standard sizes - 2 thru 6 well lengths fit most popular drop-in models. Custom sizes also available.
- Available in standard Gray Hammer Semi-Gloss or 9 stylish powder-coated colors
- Accessories include fluorescent lights, incandescent lights, Cayenne® heat strips and Cayenne® heat strips with lights. Electrical appliances are UL and CUL listed.
- Mounts to stainless steel, solid surface, and laminate counter tops
- Foodsafe and meets sanitation requirements.
- Important: Specify 14 gauge stainless steel countertops when using Progressive Style Breath Guards
- *Information below is not complete. For detailed specifications and step-by-step ordering instructions, please see PDF spec sheet attachment on resources tab below
- NOTE: Item made to order, cannot be cancelled or returned.
- Color shown in image may differ from options available for specific item

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419712090

Unit Dimensions

Overall Dimensions (IN).....60.25 x 17.875 x 22.375

(W) Width (IN) 60.25

(D) Depth (IN).....17.87

(H) Height (IN) 22.37

(W) Width (CM).....153

(D) Depth (CM).....37.8

(H) Height (CM) 56.8

Construction

Component Type .....Breath Guard Choice

Installation .....Variety of Countertop Options

NSF Compliant .....No

Breath Guard Function .....Single-Sided Buffet

Breath Guard - Design Style.....Progressive Style

Pairs with 2-Series Front-of-House.....Yes

Pairs with 4-Series Front-of-House.....Yes

Case Lot Measurement

Case Width.....27

Case Height.....21

Case Length.....64



Standard Progressive Style Breath Guards

These breath guards can be used with Signature Server® and V-class bases, as well as drop-ins. They are available in Standard and NSF certified models. For more information and detailed dimensions, please reference our spec sheets.

- End frames constructed of 3/8" (1 cm) water-jet cut aluminum with extruded aliminum glass frames. Progressive Style breath guards are both light weight for easy installation and strong for long-term use
- 1/4" (6.4 mm) tempered glass is secured in a tight fitting channel, creating a continuous, clean line from framework to glass.
- Standard sizes - 2 thru 6 well lengths fit most popular drop-in models. Custom sizes also available.
- Available in standard Gray Hammer Semi-Gloss or 9 stylish powder-coated colors
- Accessories include fluorescent lights, incandescent lights, Cayenne® heat strips and Cayenne® heat strips with lights. Electrical appliances are UL and CUL listed.
- Mounts to stainless steel, solid surface, and laminate counter tops
- Foodsafe and meets sanitation requirements.
- Important: Specify 14 gauge stainless steel countertops when using Progressive Style Breath Guards
- *Information below is not complete. For detailed specifications and step-by-step ordering instructions, please see PDF spec sheet attachment on resources tab below
- NOTE: Item made to order, cannot be cancelled or returned.
- Color shown in image may differ from options available for specific item

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419712069

Unit Dimensions

Overall Dimensions (IN).....86.75 x 26.625 x 23.75

(W) Width (IN) 86.75

(D) Depth (IN).....26.62

(H) Height (IN) 23.75

(W) Width (CM).....220.3

(D) Depth (CM).....67.6

(H) Height (CM) 60.3

Construction

Component Type .....Breath Guard Choice

Installation .....Variety of Countertop Options

NSF Compliant .....No

Breath Guard Function .....Single-Sided Buffet with Top Shelf

Breath Guard - Design Style.....Progressive Style

Pairs with 2-Series Front-of-House.....Yes

Pairs with 4-Series Front-of-House.....Yes

Case Lot Measurement

Case Width.....40

Case Height.....33

Case Length.....90





Standard Progressive Style Breath Guards

These breath guards can be used with Signature Server® and V-class bases, as well as drop-ins. They are available in Standard and NSF certified models. For more information and detailed dimensions, please reference our spec sheets.

- End frames constructed of 3/8" (1 cm) water-jet cut aluminum with extruded aliminum glass frames. Progressive Style breath guards are both light weight for easy installation and strong for long-term use
- 1/4" (6.4 mm) tempered glass is secured in a tight fitting channel, creating a continuous, clean line from framework to glass.
- Standard sizes - 2 thru 6 well lengths fit most popular drop-in models. Custom sizes also available.
- Available in standard Gray Hammer Semi-Gloss or 9 stylish powder-coated colors
- Accessories include fluorescent lights, incandescent lights, Cayenne® heat strips and Cayenne® heat strips with lights. Electrical appliances are UL and CUL listed.
- Mounts to stainless steel, solid surface, and laminate counter tops
- Foodsafe and meets sanitation requirements.
- Important: Specify 14 gauge stainless steel countertops when using Progressive Style Breath Guards
- *Information below is not complete. For detailed specifications and step-by-step ordering instructions, please see PDF spec sheet attachment on resources tab below
- NOTE: Item made to order, cannot be cancelled or returned.
- Color shown in image may differ from options available for specific item

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419711970

Unit Dimensions

Overall Dimensions (IN).....34.5 x 34.5 x 21.125

(W) Width (IN) 34.5

(D) Depth (IN).....34.5

(H) Height (IN) 21.12

(W) Width (CM).....87.6

(D) Depth (CM).....87.6

(H) Height (CM) 53.7

Construction

Component Type .....Breath Guard Choice

Installation .....Variety of Countertop Options

NSF Compliant .....No

Breath Guard Function .....Double-Sided Buffet

Breath Guard - Design Style.....Progressive Style

Pairs with 2-Series Front-of-House.....Yes

Pairs with 4-Series Front-of-House.....Yes

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



Standard Progressive Style Breath Guards

These breath guards can be used with Signature Server® and V-class bases, as well as drop-ins. They are available in Standard and NSF certified models. For more information and detailed dimensions, please reference our spec sheets.

- End frames constructed of 3/8" (1 cm) water-jet cut aluminum with extruded aliminum glass frames. Progressive Style breath guards are both light weight for easy installation and strong for long-term use
- 1/4" (6.4 mm) tempered glass is secured in a tight fitting channel, creating a continuous, clean line from framework to glass.
- Standard sizes - 2 thru 6 well lengths fit most popular drop-in models. Custom sizes also available.
- Available in standard Gray Hammer Semi-Gloss or 9 stylish powder-coated colors
- Accessories include fluorescent lights, incandescent lights, Cayenne® heat strips and Cayenne® heat strips with lights. Electrical appliances are UL and CUL listed.
- Mounts to stainless steel, solid surface, and laminate counter tops
- Foodsafe and meets sanitation requirements.
- Important: Specify 14 gauge stainless steel countertops when using Progressive Style Breath Guards
- *Information below is not complete. For detailed specifications and step-by-step ordering instructions, please see PDF spec sheet attachment on resources tab below
- NOTE: Item made to order, cannot be cancelled or returned.
- Color shown in image may differ from options available for specific item

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419712076

Unit Dimensions

Overall Dimensions (IN).....34.5 x 14.875 x 22.375

(W) Width (IN) 34.5

(D) Depth (IN).....14.87

(H) Height (IN) 22.37

(W) Width (CM).....87.6

(D) Depth (CM).....37.8

(H) Height (CM) 56.8

Construction

Component Type .....Breath Guard Choice

Installation .....Variety of Countertop Options

NSF Compliant .....No

Breath Guard Function .....Single-Sided Buffet

Breath Guard - Design Style.....Progressive Style

Pairs with 2-Series Front-of-House.....Yes

Pairs with 4-Series Front-of-House.....Yes

Case Lot Measurement

Case Width.....46

Case Height.....31.5

Case Length.....39.5



Standard Progressive Style Breath Guards

These breath guards can be used with Signature Server® and V-class bases, as well as drop-ins. They are available in Standard and NSF certified models. For more information and detailed dimensions, please reference our spec sheets.

- End frames constructed of 3/8" (1 cm) water-jet cut aluminum with extruded aliminum glass frames. Progressive Style breath guards are both light weight for easy installation and strong for long-term use
- 1/4" (6.4 mm) tempered glass is secured in a tight fitting channel, creating a continuous, clean line from framework to glass.
- Standard sizes - 2 thru 6 well lengths fit most popular drop-in models. Custom sizes also available.
- Available in standard Gray Hammer Semi-Gloss or 9 stylish powder-coated colors
- Accessories include fluorescent lights, incandescent lights, Cayenne® heat strips and Cayenne® heat strips with lights. Electrical appliances are UL and CUL listed.
- Mounts to stainless steel, solid surface, and laminate counter tops
- Foodsafe and meets sanitation requirements.
- Important: Specify 14 gauge stainless steel countertops when using Progressive Style Breath Guards
- *Information below is not complete. For detailed specifications and step-by-step ordering instructions, please see PDF spec sheet attachment on resources tab below
- NOTE: Item made to order, cannot be cancelled or returned.
- Color shown in image may differ from options available for specific item

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419712137

Unit Dimensions

Overall Dimensions (IN).....47 x 11 x 14.25

(W) Width (IN) 47

(D) Depth (IN).....11

(H) Height (IN) 14.25

(W) Width (CM).....119.4

(D) Depth (CM).....27.9

(H) Height (CM) 36.2

Construction

Component Type .....Breath Guard Choice

Installation .....Variety of Countertop Options

NSF Compliant .....No

Breath Guard Function .....Cafeteria with Top Shelf

Breath Guard - Design Style.....Progressive Style

Pairs with 2-Series Front-of-House.....Yes

Pairs with 4-Series Front-of-House.....Yes

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



Standard Progressive Style Breath Guards

These breath guards can be used with Signature Server® and V-class bases, as well as drop-ins. They are available in Standard and NSF certified models. For more information and detailed dimensions, please reference our spec sheets.

- End frames constructed of 3/8" (1 cm) water-jet cut aluminum with extruded aliminum glass frames. Progressive Style breath guards are both light weight for easy installation and strong for long-term use
- 1/4" (6.4 mm) tempered glass is secured in a tight fitting channel, creating a continuous, clean line from framework to glass.
- Standard sizes - 2 thru 6 well lengths fit most popular drop-in models. Custom sizes also available.
- Available in standard Gray Hammer Semi-Gloss or 9 stylish powder-coated colors
- Accessories include fluorescent lights, incandescent lights, Cayenne® heat strips and Cayenne® heat strips with lights. Electrical appliances are UL and CUL listed.
- Mounts to stainless steel, solid surface, and laminate counter tops
- Foodsafe and meets sanitation requirements.
- Important: Specify 14 gauge stainless steel countertops when using Progressive Style Breath Guards
- *Information below is not complete. For detailed specifications and step-by-step ordering instructions, please see PDF spec sheet attachment on resources tab below
- NOTE: Item made to order, cannot be cancelled or returned.
- Color shown in image may differ from options available for specific item

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419712151

Unit Dimensions

Overall Dimensions (IN).....73.5 x 11 x 14.25

(W) Width (IN) 73.5

(D) Depth (IN).....11

(H) Height (IN) 14.25

(W) Width (CM).....186.7

(D) Depth (CM).....27.9

(H) Height (CM) 36.2

Construction

Component Type .....Breath Guard Choice

Installation .....Variety of Countertop Options

NSF Compliant .....No

Breath Guard Function .....Cafeteria with Top Shelf

Breath Guard - Design Style.....Progressive Style

Pairs with 2-Series Front-of-House.....Yes

Pairs with 4-Series Front-of-House.....Yes

Case Lot Measurement

Case Width.....15.5

Case Height.....25

Case Length.....78



Standard Progressive Style Breath Guards

These breath guards can be used with Signature Server® and V-class bases, as well as drop-ins. They are available in Standard and NSF certified models. For more information and detailed dimensions, please reference our spec sheets.

- End frames constructed of 3/8" (1 cm) water-jet cut aluminum with extruded aliminum glass frames. Progressive Style breath guards are both light weight for easy installation and strong for long-term use
- 1/4" (6.4 mm) tempered glass is secured in a tight fitting channel, creating a continuous, clean line from framework to glass.
- Standard sizes - 2 thru 6 well lengths fit most popular drop-in models. Custom sizes also available.
- Available in standard Gray Hammer Semi-Gloss or 9 stylish powder-coated colors
- Accessories include fluorescent lights, incandescent lights, Cayenne® heat strips and Cayenne® heat strips with lights. Electrical appliances are UL and CUL listed.
- Mounts to stainless steel, solid surface, and laminate counter tops
- Foodsafe and meets sanitation requirements.
- Important: Specify 14 gauge stainless steel countertops when using Progressive Style Breath Guards
- *Information below is not complete. For detailed specifications and step-by-step ordering instructions, please see PDF spec sheet attachment on resources tab below
- NOTE: Item made to order, cannot be cancelled or returned.
- Color shown in image may differ from options available for specific item

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419712021

Unit Dimensions

Overall Dimensions (IN).....34.5 x 26.625 x 23.75

(W) Width (IN) 34.5

(D) Depth (IN).....26.62

(H) Height (IN) 23.75

(W) Width (CM).....87.6

(D) Depth (CM).....67.6

(H) Height (CM) 60.3

Construction

Component Type .....Breath Guard Choice

Installation .....Variety of Countertop Options

NSF Compliant .....No

Breath Guard Function .....Single-Sided Buffet with Top Shelf

Breath Guard - Design Style.....Progressive Style

Pairs with 2-Series Front-of-House.....Yes

Pairs with 4-Series Front-of-House.....Yes

Case Lot Measurement

Case Width.....39.5

Case Height.....32

Case Length.....38.5



Standard Progressive Style Breath Guards

These breath guards can be used with Signature Server® and V-class bases, as well as drop-ins. They are available in Standard and NSF certified models. For more information and detailed dimensions, please reference our spec sheets.

- End frames constructed of 3/8" (1 cm) water-jet cut aluminum with extruded aliminum glass frames. Progressive Style breath guards are both light weight for easy installation and strong for long-term use
- 1/4" (6.4 mm) tempered glass is secured in a tight fitting channel, creating a continuous, clean line from framework to glass.
- Standard sizes - 2 thru 6 well lengths fit most popular drop-in models. Custom sizes also available.
- Available in standard Gray Hammer Semi-Gloss or 9 stylish powder-coated colors
- Accessories include fluorescent lights, incandescent lights, Cayenne® heat strips and Cayenne® heat strips with lights. Electrical appliances are UL and CUL listed.
- Mounts to stainless steel, solid surface, and laminate counter tops
- Foodsafe and meets sanitation requirements.
- Important: Specify 14 gauge stainless steel countertops when using Progressive Style Breath Guards
- *Information below is not complete. For detailed specifications and step-by-step ordering instructions, please see PDF spec sheet attachment on resources tab below
- NOTE: Item made to order, cannot be cancelled or returned.
- Color shown in image may differ from options available for specific item

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419712113

Unit Dimensions

Overall Dimensions (IN).....86.75 x 17.875 x 22.375

(W) Width (IN) 86.75

(D) Depth (IN).....17.87

(H) Height (IN) 22.37

(W) Width (CM).....220.3

(D) Depth (CM).....37.8

(H) Height (CM) 56.8

Construction

Component Type .....Breath Guard Choice

Installation .....Variety of Countertop Options

NSF Compliant .....No

Breath Guard Function .....Single-Sided Buffet

Breath Guard - Design Style.....Progressive Style

Pairs with 2-Series Front-of-House.....Yes

Pairs with 4-Series Front-of-House.....Yes

Case Lot Measurement

Case Width.....39.5

Case Height.....32

Case Length.....90



Standard Progressive Style Breath Guards

These breath guards can be used with Signature Server® and V-class bases, as well as drop-ins. They are available in Standard and NSF certified models. For more information and detailed dimensions, please reference our spec sheets.

- End frames constructed of 3/8" (1 cm) water-jet cut aluminum with extruded aliminum glass frames. Progressive Style breath guards are both light weight for easy installation and strong for long-term use
- 1/4" (6.4 mm) tempered glass is secured in a tight fitting channel, creating a continuous, clean line from framework to glass.
- Standard sizes - 2 thru 6 well lengths fit most popular drop-in models. Custom sizes also available.
- Available in standard Gray Hammer Semi-Gloss or 9 stylish powder-coated colors
- Accessories include fluorescent lights, incandescent lights, Cayenne® heat strips and Cayenne® heat strips with lights. Electrical appliances are UL and CUL listed.
- Mounts to stainless steel, solid surface, and laminate counter tops
- Foodsafe and meets sanitation requirements.
- Important: Specify 14 gauge stainless steel countertops when using Progressive Style Breath Guards
- *Information below is not complete. For detailed specifications and step-by-step ordering instructions, please see PDF spec sheet attachment on resources tab below
- NOTE: Item made to order, cannot be cancelled or returned.
- Color shown in image may differ from options available for specific item

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419712038

Unit Dimensions

Overall Dimensions (IN).....47 x 26.625 x 23.75

(W) Width (IN) 47

(D) Depth (IN).....26.62

(H) Height (IN) 23.75

(W) Width (CM).....119.4

(D) Depth (CM).....67.6

(H) Height (CM) 60.3

Construction

Component Type .....Breath Guard Choice

Installation .....Variety of Countertop Options

NSF Compliant .....No

Breath Guard Function .....Single-Sided Buffet with Top Shelf

Breath Guard - Design Style.....Progressive Style

Pairs with 2-Series Front-of-House.....Yes

Pairs with 4-Series Front-of-House.....Yes

Case Lot Measurement

Case Width.....39.5

Case Height.....31.75

Case Length.....59



Standard Progressive Style Breath Guards

These breath guards can be used with Signature Server® and V-class bases, as well as drop-ins. They are available in Standard and NSF certified models. For more information and detailed dimensions, please reference our spec sheets.

- End frames constructed of 3/8" (1 cm) water-jet cut aluminum with extruded aliminum glass frames. Progressive Style breath guards are both light weight for easy installation and strong for long-term use
- 1/4" (6.4 mm) tempered glass is secured in a tight fitting channel, creating a continuous, clean line from framework to glass.
- Standard sizes - 2 thru 6 well lengths fit most popular drop-in models. Custom sizes also available.
- Available in standard Gray Hammer Semi-Gloss or 9 stylish powder-coated colors
- Accessories include fluorescent lights, incandescent lights, Cayenne® heat strips and Cayenne® heat strips with lights. Electrical appliances are UL and CUL listed.
- Mounts to stainless steel, solid surface, and laminate counter tops
- Foodsafe and meets sanitation requirements.
- Important: Specify 14 gauge stainless steel countertops when using Progressive Style Breath Guards
- *Information below is not complete. For detailed specifications and step-by-step ordering instructions, please see PDF spec sheet attachment on resources tab below
- NOTE: Item made to order, cannot be cancelled or returned.
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PRODUCT SPECIFICATIONS

Model Information

UPC.....029419711987

Unit Dimensions

Overall Dimensions (IN).....47 x 34.5 x 21.125

(W) Width (IN) 47

(D) Depth (IN).....34.5

(H) Height (IN) 21.12

(W) Width (CM).....119.4

(D) Depth (CM).....87.6

(H) Height (CM) 53.7

Construction

Component Type .....Breath Guard Choice

Installation .....Variety of Countertop Options

NSF Compliant .....No

Breath Guard Function .....Double-Sided Buffet

Breath Guard - Design Style.....Progressive Style

Pairs with 2-Series Front-of-House.....Yes

Pairs with 4-Series Front-of-House.....Yes

Case Lot Measurement

Case Width.....38.18

Case Height.....26

Case Length.....50.25



Standard Progressive Style Breath Guards

These breath guards can be used with Signature Server® and V-class bases, as well as drop-ins. They are available in Standard and NSF certified models. For more information and detailed dimensions, please reference our spec sheets.

- End frames constructed of 3/8" (1 cm) water-jet cut aluminum with extruded aliminum glass frames. Progressive Style breath guards are both light weight for easy installation and strong for long-term use
- 1/4" (6.4 mm) tempered glass is secured in a tight fitting channel, creating a continuous, clean line from framework to glass.
- Standard sizes - 2 thru 6 well lengths fit most popular drop-in models. Custom sizes also available.
- Available in standard Gray Hammer Semi-Gloss or 9 stylish powder-coated colors
- Accessories include fluorescent lights, incandescent lights, Cayenne® heat strips and Cayenne® heat strips with lights. Electrical appliances are UL and CUL listed.
- Mounts to stainless steel, solid surface, and laminate counter tops
- Foodsafe and meets sanitation requirements.
- Important: Specify 14 gauge stainless steel countertops when using Progressive Style Breath Guards
- *Information below is not complete. For detailed specifications and step-by-step ordering instructions, please see PDF spec sheet attachment on resources tab below
- NOTE: Item made to order, cannot be cancelled or returned.
- Color shown in image may differ from options available for specific item

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419711994

Unit Dimensions

Overall Dimensions (IN).....60.25 x 34.5 x 21.125

(W) Width (IN) 60.25

(D) Depth (IN).....34.5

(H) Height (IN) 21.12

(W) Width (CM).....153

(D) Depth (CM).....87.6

(H) Height (CM) 53.7

Construction

Component Type .....Breath Guard Choice

Installation .....Variety of Countertop Options

NSF Compliant .....No

Breath Guard Function .....Double-Sided Buffet

Breath Guard - Design Style.....Progressive Style

Pairs with 2-Series Front-of-House.....Yes

Pairs with 4-Series Front-of-House.....Yes

Case Lot Measurement

Case Width.....40

Case Height.....32

Case Length.....66



Standard Progressive Style Breath Guards

These breath guards can be used with Signature Server® and V-class bases, as well as drop-ins. They are available in Standard and NSF certified models. For more information and detailed dimensions, please reference our spec sheets.

- End frames constructed of 3/8" (1 cm) water-jet cut aluminum with extruded aliminum glass frames. Progressive Style breath guards are both light weight for easy installation and strong for long-term use
- 1/4" (6.4 mm) tempered glass is secured in a tight fitting channel, creating a continuous, clean line from framework to glass.
- Standard sizes - 2 thru 6 well lengths fit most popular drop-in models. Custom sizes also available.
- Available in standard Gray Hammer Semi-Gloss or 9 stylish powder-coated colors
- Accessories include fluorescent lights, incandescent lights, Cayenne® heat strips and Cayenne® heat strips with lights. Electrical appliances are UL and CUL listed.
- Mounts to stainless steel, solid surface, and laminate counter tops
- Foodsafe and meets sanitation requirements.
- Important: Specify 14 gauge stainless steel countertops when using Progressive Style Breath Guards
- *Information below is not complete. For detailed specifications and step-by-step ordering instructions, please see PDF spec sheet attachment on resources tab below
- NOTE: Item made to order, cannot be cancelled or returned.
- Color shown in image may differ from options available for specific item

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419712083

Unit Dimensions

Overall Dimensions (IN).....47 x 14.875 x 22.375

(W) Width (IN) 47

(D) Depth (IN).....14.87

(H) Height (IN) 22.37

(W) Width (CM).....119.4

(D) Depth (CM).....37.8

(H) Height (CM) 56.8

Construction

Component Type .....Breath Guard Choice

Installation .....Variety of Countertop Options

NSF Compliant .....No

Breath Guard Function .....Single-Sided Buffet

Breath Guard - Design Style.....Progressive Style

Pairs with 2-Series Front-of-House.....Yes

Pairs with 4-Series Front-of-House.....Yes

Case Lot Measurement

Case Width.....20.5

Case Height.....27

Case Length.....51



Standard Progressive Style Breath Guards

These breath guards can be used with Signature Server® and V-class bases, as well as drop-ins. They are available in Standard and NSF certified models. For more information and detailed dimensions, please reference our spec sheets.

- End frames constructed of 3/8" (1 cm) water-jet cut aluminum with extruded aliminum glass frames. Progressive Style breath guards are both light weight for easy installation and strong for long-term use
- 1/4" (6.4 mm) tempered glass is secured in a tight fitting channel, creating a continuous, clean line from framework to glass.
- Standard sizes - 2 thru 6 well lengths fit most popular drop-in models. Custom sizes also available.
- Available in standard Gray Hammer Semi-Gloss or 9 stylish powder-coated colors
- Accessories include fluorescent lights, incandescent lights, Cayenne® heat strips and Cayenne® heat strips with lights. Electrical appliances are UL and CUL listed.
- Mounts to stainless steel, solid surface, and laminate counter tops
- Foodsafe and meets sanitation requirements.
- Important: Specify 14 gauge stainless steel countertops when using Progressive Style Breath Guards
- *Information below is not complete. For detailed specifications and step-by-step ordering instructions, please see PDF spec sheet attachment on resources tab below
- NOTE: Item made to order, cannot be cancelled or returned.
- Color shown in image may differ from options available for specific item

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419712106

Unit Dimensions

Overall Dimensions (IN).....73.5 x 14.875 x 22.375

(W) Width (IN) 73.5

(D) Depth (IN).....14.87

(H) Height (IN) 22.37

(W) Width (CM).....186.7

(D) Depth (CM).....37.8

(H) Height (CM) 56.8

Construction

Component Type .....Breath Guard Choice

Installation .....Variety of Countertop Options

NSF Compliant .....No

Breath Guard Function .....Single-Sided Buffet

Breath Guard - Design Style.....Progressive Style

Pairs with 2-Series Front-of-House.....Yes

Pairs with 4-Series Front-of-House.....Yes

Case Lot Measurement

Case Width.....20

Case Height.....27.5

Case Length.....84.75



Standard Progressive Style Breath Guards

These breath guards can be used with Signature Server® and V-class bases, as well as drop-ins. They are available in Standard and NSF certified models. For more information and detailed dimensions, please reference our spec sheets.

- End frames constructed of 3/8" (1 cm) water-jet cut aluminum with extruded aliminum glass frames. Progressive Style breath guards are both light weight for easy installation and strong for long-term use
- 1/4" (6.4 mm) tempered glass is secured in a tight fitting channel, creating a continuous, clean line from framework to glass.
- Standard sizes - 2 thru 6 well lengths fit most popular drop-in models. Custom sizes also available.
- Available in standard Gray Hammer Semi-Gloss or 9 stylish powder-coated colors
- Accessories include fluorescent lights, incandescent lights, Cayenne® heat strips and Cayenne® heat strips with lights. Electrical appliances are UL and CUL listed.
- Mounts to stainless steel, solid surface, and laminate counter tops
- Foodsafe and meets sanitation requirements.
- Important: Specify 14 gauge stainless steel countertops when using Progressive Style Breath Guards
- *Information below is not complete. For detailed specifications and step-by-step ordering instructions, please see PDF spec sheet attachment on resources tab below
- NOTE: Item made to order, cannot be cancelled or returned.
- Color shown in image may differ from options available for specific item

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419712007

Unit Dimensions

Overall Dimensions (IN).....73.5 x 34.5 x 21.125

(W) Width (IN) 73.5

(D) Depth (IN).....34.5

(H) Height (IN) 21.12

(W) Width (CM).....186.7

(D) Depth (CM).....87.6

(H) Height (CM) 53.7

Construction

Component Type .....Breath Guard Choice

Installation .....Variety of Countertop Options

NSF Compliant .....No

Breath Guard Function .....Double-Sided Buffet

Breath Guard - Design Style.....Progressive Style

Pairs with 2-Series Front-of-House.....Yes

Pairs with 4-Series Front-of-House.....Yes

Case Lot Measurement

Case Width.....39.18

Case Height.....27

Case Length.....76.75



Standard Progressive Style Breath Guards

These breath guards can be used with Signature Server® and V-class bases, as well as drop-ins. They are available in Standard and NSF certified models. For more information and detailed dimensions, please reference our spec sheets.

- End frames constructed of 3/8" (1 cm) water-jet cut aluminum with extruded aliminum glass frames. Progressive Style breath guards are both light weight for easy installation and strong for long-term use
- 1/4" (6.4 mm) tempered glass is secured in a tight fitting channel, creating a continuous, clean line from framework to glass.
- Standard sizes - 2 thru 6 well lengths fit most popular drop-in models. Custom sizes also available.
- Available in standard Gray Hammer Semi-Gloss or 9 stylish powder-coated colors
- Accessories include fluorescent lights, incandescent lights, Cayenne® heat strips and Cayenne® heat strips with lights. Electrical appliances are UL and CUL listed.
- Mounts to stainless steel, solid surface, and laminate counter tops
- Foodsafe and meets sanitation requirements.
- Important: Specify 14 gauge stainless steel countertops when using Progressive Style Breath Guards
- *Information below is not complete. For detailed specifications and step-by-step ordering instructions, please see PDF spec sheet attachment on resources tab below
- NOTE: Item made to order, cannot be cancelled or returned.
- Color shown in image may differ from options available for specific item

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419712120

Unit Dimensions

Overall Dimensions (IN).....34.5 x 11 x 14.25

(W) Width (IN) 34.5

(D) Depth (IN).....11

(H) Height (IN) 14.25

(W) Width (CM).....87.6

(D) Depth (CM).....27.9

(H) Height (CM) 36.2

Construction

Component Type .....Breath Guard Choice

Installation .....Variety of Countertop Options

NSF Compliant .....No

Breath Guard Function .....Cafeteria with Top Shelf

Breath Guard - Design Style.....Progressive Style

Pairs with 2-Series Front-of-House.....Yes

Pairs with 4-Series Front-of-House.....Yes

Case Lot Measurement

Case Width.....15.5

Case Height.....25

Case Length.....39



Standard Progressive Style Breath Guards

These breath guards can be used with Signature Server® and V-class bases, as well as drop-ins. They are available in Standard and NSF certified models. For more information and detailed dimensions, please reference our spec sheets.

- End frames constructed of 3/8" (1 cm) water-jet cut aluminum with extruded aliminum glass frames. Progressive Style breath guards are both light weight for easy installation and strong for long-term use
- 1/4" (6.4 mm) tempered glass is secured in a tight fitting channel, creating a continuous, clean line from framework to glass.
- Standard sizes - 2 thru 6 well lengths fit most popular drop-in models. Custom sizes also available.
- Available in standard Gray Hammer Semi-Gloss or 9 stylish powder-coated colors
- Accessories include fluorescent lights, incandescent lights, Cayenne® heat strips and Cayenne® heat strips with lights. Electrical appliances are UL and CUL listed.
- Mounts to stainless steel, solid surface, and laminate counter tops
- Foodsafe and meets sanitation requirements.
- Important: Specify 14 gauge stainless steel countertops when using Progressive Style Breath Guards
- *Information below is not complete. For detailed specifications and step-by-step ordering instructions, please see PDF spec sheet attachment on resources tab below
- NOTE: Item made to order, cannot be cancelled or returned.
- Color shown in image may differ from options available for specific item

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419712144

Unit Dimensions

Overall Dimensions (IN).....60.25 x 11 x 14.25

(W) Width (IN) 60.25

(D) Depth (IN).....11

(H) Height (IN) 14.25

(W) Width (CM).....453

(D) Depth (CM).....27.9

(H) Height (CM) 36.2

Construction

Component Type .....Breath Guard Choice

Installation .....Variety of Countertop Options

NSF Compliant .....No

Breath Guard Function .....Cafeteria with Top Shelf

Breath Guard - Design Style.....Progressive Style

Pairs with 2-Series Front-of-House.....Yes

Pairs with 4-Series Front-of-House.....Yes

Case Lot Measurement

Case Width.....16

Case Height.....26

Case Length.....64



Standard Progressive Style Breath Guards

These breath guards can be used with Signature Server® and V-class bases, as well as drop-ins. They are available in Standard and NSF certified models. For more information and detailed dimensions, please reference our spec sheets.

- End frames constructed of 3/8" (1 cm) water-jet cut aluminum with extruded aliminum glass frames. Progressive Style breath guards are both light weight for easy installation and strong for long-term use
- 1/4" (6.4 mm) tempered glass is secured in a tight fitting channel, creating a continuous, clean line from framework to glass.
- Standard sizes - 2 thru 6 well lengths fit most popular drop-in models. Custom sizes also available.
- Available in standard Gray Hammer Semi-Gloss or 9 stylish powder-coated colors
- Accessories include fluorescent lights, incandescent lights, Cayenne® heat strips and Cayenne® heat strips with lights. Electrical appliances are UL and CUL listed.
- Mounts to stainless steel, solid surface, and laminate counter tops
- Foodsafe and meets sanitation requirements.
- Important: Specify 14 gauge stainless steel countertops when using Progressive Style Breath Guards
- *Information below is not complete. For detailed specifications and step-by-step ordering instructions, please see PDF spec sheet attachment on resources tab below
- NOTE: Item made to order, cannot be cancelled or returned.
- Color shown in image may differ from options available for specific item

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419712014

Unit Dimensions

Overall Dimensions (IN).....86.75 x 34.5 x 21.125

(W) Width (IN) 86.75

(D) Depth (IN).....34.5

(H) Height (IN) 21.12

(W) Width (CM).....220.3

(D) Depth (CM).....87.6

(H) Height (CM) 53.7

Construction

Component Type .....Breath Guard Choice

Installation .....Variety of Countertop Options

NSF Compliant .....No

Breath Guard Function .....Double-Sided Buffet

Breath Guard - Design Style.....Progressive Style

Pairs with 2-Series Front-of-House.....Yes

Pairs with 4-Series Front-of-House.....Yes

Case Lot Measurement

Case Width.....39.5

Case Height.....32

Case Length.....91



Standard Progressive Style Breath Guards

These breath guards can be used with Signature Server® and V-class bases, as well as drop-ins. They are available in Standard and NSF certified models. For more information and detailed dimensions, please reference our spec sheets.

- End frames constructed of 3/8" (1 cm) water-jet cut aluminum with extruded aliminum glass frames. Progressive Style breath guards are both light weight for easy installation and strong for long-term use
- 1/4" (6.4 mm) tempered glass is secured in a tight fitting channel, creating a continuous, clean line from framework to glass.
- Standard sizes - 2 thru 6 well lengths fit most popular drop-in models. Custom sizes also available.
- Available in standard Gray Hammer Semi-Gloss or 9 stylish powder-coated colors
- Accessories include fluorescent lights, incandescent lights, Cayenne® heat strips and Cayenne® heat strips with lights. Electrical appliances are UL and CUL listed.
- Mounts to stainless steel, solid surface, and laminate counter tops
- Foodsafe and meets sanitation requirements.
- Important: Specify 14 gauge stainless steel countertops when using Progressive Style Breath Guards
- *Information below is not complete. For detailed specifications and step-by-step ordering instructions, please see PDF spec sheet attachment on resources tab below
- NOTE: Item made to order, cannot be cancelled or returned.
- Color shown in image may differ from options available for specific item

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419712045

Unit Dimensions

Overall Dimensions (IN).....60.25 x 26.625 x 23.75

(W) Width (IN) 60.25

(D) Depth (IN).....26.62

(H) Height (IN) 23.75

(W) Width (CM).....153

(D) Depth (CM).....67.6

(H) Height (CM) 60.3

Construction

Component Type .....Breath Guard Choice

Installation .....Variety of Countertop Options

NSF Compliant .....No

Breath Guard Function .....Single-Sided Buffet with Top Shelf

Breath Guard - Design Style.....Progressive Style

Pairs with 2-Series Front-of-House.....Yes

Pairs with 4-Series Front-of-House.....Yes

Case Lot Measurement

Case Width.....40

Case Height.....32

Case Length.....65



Standard Progressive Style Breath Guards for Stainless Steel Countertops

Progressive breath guards are both light weight for easy installation and strong for long-term use. These breath guards can be used with Signature Server® with stainless steel countertops

- End frames constructed of ???" (1 cm) water-jet cut aluminum with extruded aluminum glass frames
- ?" (6.4 mm) tempered glass is secured in a tight-fitting channel, creating a continuous, clean line from framework to glass
- Color choices include standard Gray Hammer Semi-gloss or nine stylish powder-coated color

PRODUCT SPECIFICATIONS

Unit Dimensions

Overall Dimensions (IN)	30 x 10.75 x 14.125
(W) Width (IN)	30
(D) Depth (IN)	10.75
(H) Height (IN)	14.12
(W) Width (CM)	76.2
(D) Depth (CM)	27.3
(H) Height (CM)	35.87

Construction

Component Type	Breath Guard Choice
Installation	Stainless Steel Countertops Only
NSF Compliant	No
Breath Guard Function	Cafeteria with Top Shelf
Breath Guard - Design Style	Progressive Style
Pairs with 2-Series Front-of-House	Yes
Pairs with 4-Series Front-of-House	Yes



Standard Progressive Style Breath Guards for Stainless Steel Countertops

Progressive breath guards are both light weight for easy installation and strong for long-term use. These breath guards can be used with Signature Server® with stainless steel countertops

- End frames constructed of ???" (1 cm) water-jet cut aluminum with extruded aluminum glass frames
- ?" (6.4 mm) tempered glass is secured in a tight-fitting channel, creating a continuous, clean line from framework to glass
- Color choices include standard Gray Hammer Semi-gloss or nine stylish powder-coated color

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419712311

Unit Dimensions

(W) Width (IN) 59

(H) Height (IN).....22.37

(W) Width (CM).....149.86

(H) Height (CM) 56.83

Construction

Component Type .....Breath Guard Choice

Installation .....Stainless Steel Countertops Only

NSF Compliant .....No

Breath Guard Function .....Single-Sided Buffet

Breath Guard - Design Style.....Progressive Style

Pairs with 2-Series Front-of-House.....Yes

Pairs with 4-Series Front-of-House.....Yes

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length 0



Standard Progressive Style Breath Guards for Stainless Steel Countertops

Progressive breath guards are both light weight for easy installation and strong for long-term use. These breath guards can be used with Signature Server® with stainless steel countertops

- End frames constructed of ???" (1 cm) water-jet cut aluminum with extruded aluminum glass frames
- ?" (6.4 mm) tempered glass is secured in a tight-fitting channel, creating a continuous, clean line from framework to glass
- Color choices include standard Gray Hammer Semi-gloss or nine stylish powder-coated color

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419712250

Unit Dimensions

(W) Width (IN) 45

(D) Depth (IN).....26.25

(W) Width (CM).....114.3

(D) Depth (CM).....66.67

Construction

Component Type .....Breath Guard Choice

Installation .....Stainless Steel Countertops Only

NSF Compliant .....No

Breath Guard Function .....Single-Sided Buffet with Top Shelf

Breath Guard - Design Style.....Progressive Style

Pairs with 2-Series Front-of-House.....Yes

Pairs with 4-Series Front-of-House.....Yes

Case Lot Measurement

Case Width.....39.5

Case Height.....31.75

Case Length 48.625



Standard Progressive Style Breath Guards for Stainless Steel Countertops

Progressive breath guards are both light weight for easy installation and strong for long-term use. These breath guards can be used with Signature Server® with stainless steel countertops

- End frames constructed of ???" (1 cm) water-jet cut aluminum with extruded aluminum glass frames
- ?" (6.4 mm) tempered glass is secured in a tight-fitting channel, creating a continuous, clean line from framework to glass
- Color choices include standard Gray Hammer Semi-gloss or nine stylish powder-coated color

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419712328

Unit Dimensions

(W) Width (IN) 73

(H) Height (IN).....22.37

(W) Width (CM).....185.42

(H) Height (CM) 56.83

Construction

Component Type .....Breath Guard Choice

Installation .....Stainless Steel Countertops Only

NSF Compliant .....No

Breath Guard Function .....Single-Sided Buffet

Breath Guard - Design Style.....Progressive Style

Pairs with 2-Series Front-of-House.....Yes

Pairs with 4-Series Front-of-House.....Yes

Case Lot Measurement

Case Width.....20.5

Case Height.....26.5

Case Length 77



Standard Progressive Style Breath Guards for Stainless Steel Countertops

Progressive breath guards are both light weight for easy installation and strong for long-term use. These breath guards can be used with Signature Server® with stainless steel countertops

- End frames constructed of ???" (1 cm) water-jet cut aluminum with extruded aluminum glass frames
- ?" (6.4 mm) tempered glass is secured in a tight-fitting channel, creating a continuous, clean line from framework to glass
- Color choices include standard Gray Hammer Semi-gloss or nine stylish powder-coated color

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419712359

Unit Dimensions

Overall Dimensions (IN).....45 x 10.75 x 14.125

(W) Width (IN) 45

(D) Depth (IN).....10.75

(H) Height (IN) 14.12

(W) Width (CM).....114.3

(D) Depth (CM).....27.3

(H) Height (CM) 35.9

Construction

Component Type .....Breath Guard Choice

Installation .....Stainless Steel Countertops Only

NSF Compliant .....No

Breath Guard Function .....Cafeteria with Top Shelf

Breath Guard - Design Style.....Progressive Style

Pairs with 2-Series Front-of-House.....Yes

Pairs with 4-Series Front-of-House.....Yes

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length 0



Standard Progressive Style Breath Guards for Stainless Steel Countertops

Progressive breath guards are both light weight for easy installation and strong for long-term use. These breath guards can be used with Signature Server® with stainless steel countertops

- End frames constructed of ???" (1 cm) water-jet cut aluminum with extruded aluminum glass frames
- ?" (6.4 mm) tempered glass is secured in a tight-fitting channel, creating a continuous, clean line from framework to glass
- Color choices include standard Gray Hammer Semi-gloss or nine stylish powder-coated color

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419712229

Unit Dimensions

(W) Width (IN) 73

(H) Height (IN).....22.12

(W) Width (CM).....185.42

(H) Height (CM) 56.19

Construction

Component Type .....Breath Guard Choice

Installation .....Stainless Steel Countertops Only

NSF Compliant .....No

Breath Guard Function .....Double-Sided Buffet

Breath Guard - Design Style.....Progressive Style

Pairs with 2-Series Front-of-House.....Yes

Pairs with 4-Series Front-of-House.....Yes

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length 0



Standard Progressive Style Breath Guards for Stainless Steel Countertops

Progressive breath guards are both light weight for easy installation and strong for long-term use. These breath guards can be used with Signature Server® with stainless steel countertops

- End frames constructed of ???" (1 cm) water-jet cut aluminum with extruded aluminum glass frames
- ?" (6.4 mm) tempered glass is secured in a tight-fitting channel, creating a continuous, clean line from framework to glass
- Color choices include standard Gray Hammer Semi-gloss or nine stylish powder-coated color

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419712366

Unit Dimensions

Overall Dimensions (IN).....59 x 10.75 x 14.125

(W) Width (IN) 59

(D) Depth (IN).....10.75

(H) Height (IN) 14.12

(W) Width (CM).....149.86

(D) Depth (CM).....27.3

(H) Height (CM) 35.9

Construction

Component Type .....Breath Guard Choice

Installation .....Stainless Steel Countertops Only

NSF Compliant .....No

Breath Guard Function .....Cafeteria with Top Shelf

Breath Guard - Design Style.....Progressive Style

Pairs with 2-Series Front-of-House.....Yes

Pairs with 4-Series Front-of-House.....Yes

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length 0



Standard Progressive Style Breath Guards for Stainless Steel Countertops

Progressive breath guards are both light weight for easy installation and strong for long-term use. These breath guards can be used with Signature Server® with stainless steel countertops

- End frames constructed of ???" (1 cm) water-jet cut aluminum with extruded aluminum glass frames
- ?" (6.4 mm) tempered glass is secured in a tight-fitting channel, creating a continuous, clean line from framework to glass
- Color choices include standard Gray Hammer Semi-gloss or nine stylish powder-coated color

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419712335

Unit Dimensions

(W) Width (IN) 87

(H) Height (IN).....22.12

(W) Width (CM).....220.98

(H) Height (CM) 56.19

Construction

Component Type .....Breath Guard Choice

Installation .....Stainless Steel Countertops Only

NSF Compliant .....No

Breath Guard Function .....Single-Sided Buffet

Breath Guard - Design Style.....Progressive Style

Pairs with 2-Series Front-of-House.....Yes

Pairs with 4-Series Front-of-House.....Yes

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length 0



Standard Progressive Style Breath Guards for Stainless Steel Countertops

Progressive breath guards are both light weight for easy installation and strong for long-term use. These breath guards can be used with Signature Server® with stainless steel countertops

- End frames constructed of ???" (1 cm) water-jet cut aluminum with extruded aluminum glass frames
- ?" (6.4 mm) tempered glass is secured in a tight-fitting channel, creating a continuous, clean line from framework to glass
- Color choices include standard Gray Hammer Semi-gloss or nine stylish powder-coated color

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419712304

Unit Dimensions

(W) Width (IN) 45

(H) Height (IN).....22.37

(W) Width (CM).....114.3

(H) Height (CM) 56.83

Construction

Component Type .....Breath Guard Choice

Installation .....Stainless Steel Countertops Only

NSF Compliant .....No

Breath Guard Function .....Single-Sided Buffet

Breath Guard - Design Style.....Progressive Style

Pairs with 2-Series Front-of-House.....Yes

Pairs with 4-Series Front-of-House.....Yes

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length 0



Standard Progressive Style Breath Guards for Stainless Steel Countertops

Progressive breath guards are both light weight for easy installation and strong for long-term use. These breath guards can be used with Signature Server® with stainless steel countertops

- End frames constructed of ???" (1 cm) water-jet cut aluminum with extruded aluminum glass frames
- ?" (6.4 mm) tempered glass is secured in a tight-fitting channel, creating a continuous, clean line from framework to glass
- Color choices include standard Gray Hammer Semi-gloss or nine stylish powder-coated color

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419712380

Unit Dimensions

Overall Dimensions (IN).....87 x 10.75 x 14.125

(W) Width (IN) 87

(D) Depth (IN).....10.75

(H) Height (IN) 14.12

(W) Width (CM).....220.98

(D) Depth (CM).....27.3

(H) Height (CM) 35.9

Construction

Component Type .....Breath Guard Choice

Installation .....Stainless Steel Countertops Only

NSF Compliant .....No

Breath Guard Function .....Cafeteria with Top Shelf

Breath Guard - Design Style.....Progressive Style

Pairs with 2-Series Front-of-House.....Yes

Pairs with 4-Series Front-of-House.....Yes

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length 0



Standard Progressive Style Breath Guards for Stainless Steel Countertops

Progressive breath guards are both light weight for easy installation and strong for long-term use. These breath guards can be used with Signature Server® with stainless steel countertops

- End frames constructed of ???" (1 cm) water-jet cut aluminum with extruded aluminum glass frames
- ?" (6.4 mm) tempered glass is secured in a tight-fitting channel, creating a continuous, clean line from framework to glass
- Color choices include standard Gray Hammer Semi-gloss or nine stylish powder-coated color

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419712274

Unit Dimensions

(W) Width (IN) 72

(D) Depth (IN).....26.25

(W) Width (CM).....182.88

(D) Depth (CM).....66.67

Construction

Component Type .....Breath Guard Choice

Installation .....Stainless Steel Countertops Only

NSF Compliant .....No

Breath Guard Function .....Single-Sided Buffet with Top Shelf

Breath Guard - Design Style.....Progressive Style

Pairs with 2-Series Front-of-House.....Yes

Pairs with 4-Series Front-of-House.....Yes

Case Lot Measurement

Case Width.....39.5

Case Height.....31

Case Length 76.5



Standard Progressive Style Breath Guards for Stainless Steel Countertops

Progressive breath guards are both light weight for easy installation and strong for long-term use. These breath guards can be used with Signature Server® with stainless steel countertops

- End frames constructed of ???" (1 cm) water-jet cut aluminum with extruded aluminum glass frames
- ?" (6.4 mm) tempered glass is secured in a tight-fitting channel, creating a continuous, clean line from framework to glass
- Color choices include standard Gray Hammer Semi-gloss or nine stylish powder-coated color

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419712212

Unit Dimensions

(W) Width (IN) 59

(H) Height (IN).....22.12

(W) Width (CM).....149.86

(H) Height (CM) 56.19

Construction

Component Type .....Breath Guard Choice

Installation .....Stainless Steel Countertops Only

NSF Compliant .....No

Breath Guard Function .....Double-Sided Buffet

Breath Guard - Design Style.....Progressive Style

Pairs with 2-Series Front-of-House.....Yes

Pairs with 4-Series Front-of-House.....Yes

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length 0



Standard Progressive Style Breath Guards for Stainless Steel Countertops

Progressive breath guards are both light weight for easy installation and strong for long-term use. These breath guards can be used with Signature Server® with stainless steel countertops

- End frames constructed of ???" (1 cm) water-jet cut aluminum with extruded aluminum glass frames
- ?" (6.4 mm) tempered glass is secured in a tight-fitting channel, creating a continuous, clean line from framework to glass
- Color choices include standard Gray Hammer Semi-gloss or nine stylish powder-coated color

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419712281

Unit Dimensions

(W) Width (IN) 87

(D) Depth (IN).....26.25

(W) Width (CM).....220.98

(D) Depth (CM).....66.67

Construction

Component Type .....Breath Guard Choice

Installation .....Stainless Steel Countertops Only

NSF Compliant .....No

Breath Guard Function .....Single-Sided Buffet with Top Shelf

Breath Guard - Design Style.....Progressive Style

Pairs with 2-Series Front-of-House.....Yes

Pairs with 4-Series Front-of-House.....Yes

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length 0



Standard Progressive Style Breath Guards for Stainless Steel Countertops

Progressive breath guards are both light weight for easy installation and strong for long-term use. These breath guards can be used with Signature Server® with stainless steel countertops

- End frames constructed of ???" (1 cm) water-jet cut aluminum with extruded aluminum glass frames
- ?" (6.4 mm) tempered glass is secured in a tight-fitting channel, creating a continuous, clean line from framework to glass
- Color choices include standard Gray Hammer Semi-gloss or nine stylish powder-coated color

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419712373

Unit Dimensions

Overall Dimensions (IN).....73 x 10.75 x 14.125

(W) Width (IN) 73

(D) Depth (IN).....10.75

(H) Height (IN) 14.12

(W) Width (CM).....185.42

(D) Depth (CM).....27.3

(H) Height (CM) 35.9

Construction

Component Type .....Breath Guard Choice

Installation .....Stainless Steel Countertops Only

NSF Compliant .....No

Breath Guard Function .....Cafeteria with Top Shelf

Breath Guard - Design Style.....Progressive Style

Pairs with 2-Series Front-of-House.....Yes

Pairs with 4-Series Front-of-House.....Yes

Case Lot Measurement

Case Width.....16

Case Height.....25

Case Length 79



Standard Progressive Style Breath Guards for Stainless Steel Countertops

Progressive breath guards are both light weight for easy installation and strong for long-term use. These breath guards can be used with Signature Server® with stainless steel countertops

- End frames constructed of ???" (1 cm) water-jet cut aluminum with extruded aluminum glass frames
- ?" (6.4 mm) tempered glass is secured in a tight-fitting channel, creating a continuous, clean line from framework to glass
- Color choices include standard Gray Hammer Semi-gloss or nine stylish powder-coated color

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419712267

Unit Dimensions

(W) Width (IN) 59

(D) Depth (IN).....26.25

(W) Width (CM).....149.86

(D) Depth (CM).....66.67

Construction

Component Type .....Breath Guard Choice

Installation .....Stainless Steel Countertops Only

NSF Compliant .....No

Breath Guard Function .....Single-Sided Buffet with Top Shelf

Breath Guard - Design Style.....Progressive Style

Pairs with 2-Series Front-of-House.....Yes

Pairs with 4-Series Front-of-House.....Yes

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length 0



Standard Progressive Style Breath Guards for Stainless Steel Countertops

Progressive breath guards are both light weight for easy installation and strong for long-term use. These breath guards can be used with Signature Server® with stainless steel countertops

- End frames constructed of ???" (1 cm) water-jet cut aluminum with extruded aluminum glass frames
- ?" (6.4 mm) tempered glass is secured in a tight-fitting channel, creating a continuous, clean line from framework to glass
- Color choices include standard Gray Hammer Semi-gloss or nine stylish powder-coated color

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419712205

Unit Dimensions

(W) Width (IN) 45

(H) Height (IN).....22.12

(W) Width (CM).....114.3

(H) Height (CM) 56.19

Construction

Component Type .....Breath Guard Choice

Installation .....Stainless Steel Countertops Only

NSF Compliant .....No

Breath Guard Function .....Double-Sided Buffet

Breath Guard - Design Style.....Progressive Style

Pairs with 2-Series Front-of-House.....Yes

Pairs with 4-Series Front-of-House.....Yes

Case Lot Measurement

Case Width.....48.5

Case Height.....32.5

Case Length 48.5



Standard Progressive Style Breath Guards for Stainless Steel Countertops

Progressive breath guards are both light weight for easy installation and strong for long-term use. These breath guards can be used with Signature Server® with stainless steel countertops

- End frames constructed of ???" (1 cm) water-jet cut aluminum with extruded aluminum glass frames
- ?" (6.4 mm) tempered glass is secured in a tight-fitting channel, creating a continuous, clean line from framework to glass
- Color choices include standard Gray Hammer Semi-gloss or nine stylish powder-coated color

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419712236

Unit Dimensions

(W) Width (IN) 87

(H) Height (IN).....22.12

(W) Width (CM).....220.98

(H) Height (CM) 56.19

Construction

Component Type .....Breath Guard Choice

Installation .....Stainless Steel Countertops Only

NSF Compliant .....No

Breath Guard Function .....Double-Sided Buffet

Breath Guard - Design Style.....Progressive Style

Pairs with 2-Series Front-of-House.....Yes

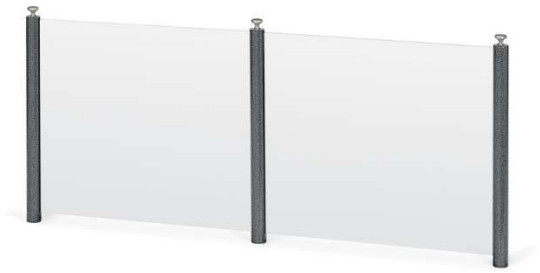
Pairs with 4-Series Front-of-House.....Yes

Case Lot Measurement

Case Width.....40

Case Height.....32

Case Length 90.5



73.5-inch Standard Traditional Style Breath Guards

These breath guards can be used with Signature Server® with non-stainless steel countertops and V-Class bases, as well as drop-ins. For more information and detailed dimensions, please reference our spec sheets.

- Constructed of 1 1/2" (3.2 cm) extruded aluminum, Traditional Breath Guards are both light weight for easy installation and strong for long time use.
- 1/4" (6.4 mm) tempered glass is secured in a tight fitting channel, creating a continuous, clean line from framework to glass.
- Standard sizes - 2 thru 6 well lengths fit most popular drop-in models. Custom sizes also available.
- Available in natural aluminum or 6 stylish powder-coated colors.
- Accessories include fluorescent lights, incandescent lights, Cayenne® heat strips and Cayenne® heat strips with lights. Electrical appliances are UL and CUL listed.
- Shipped pre-assembled in a sturdy crate.
- Mounts to stainless steel, solid surface and laminate countertops. Easy to follow mounting instructions included.
- 1 year warranty.
- Foodsafe and meets sanitation requirements.
- Important: Specify 14 gauge stainless steel countertops when using Traditional Breath Guards
- *Information below is not complete. For detailed specifications and step-by-step ordering instructions, please see PDF spec sheet attachment on resources tab below
- NOTE: Item made to order, cannot be cancelled or returned.

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419650538

Unit Dimensions

(W) Width (IN) 73.5

(H) Height (IN).....22

(W) Width (CM).....186.7

(H) Height (CM) 55.9

Construction

Component Type .....Breath Guard Choice

Installation .....Variety of Countertop Options

NSF Compliant .....No

Breath Guard Function .....Vertical Cafeteria

Breath Guard - Design Style.....Traditional Style

Pairs with 2-Series Front-of-House.....Yes

Pairs with 4-Series Front-of-House.....Yes

Case Lot Measurement

Case Width.....33

Case Height.....4.75

Case Length.....24



47-inch Standard Traditional Style Breath Guards

These breath guards can be used with Signature Server® with non-stainless steel countertops and V-Class bases, as well as drop-ins. For more information and detailed dimensions, please reference our spec sheets.

- Constructed of 1 1/2" (3.2 cm) extruded aluminum, Traditional Breath Guards are both light weight for easy installation and strong for long time use.
- 1/4" (6.4 mm) tempered glass is secured in a tight fitting channel, creating a continuous, clean line from framework to glass.
- Standard sizes - 2 thru 6 well lengths fit most popular drop-in models. Custom sizes also available.
- Available in natural aluminum or 6 stylish powder-coated colors.
- Accessories include fluorescent lights, incandescent lights, Cayenne® heat strips and Cayenne® heat strips with lights. Electrical appliances are UL and CUL listed.
- Shipped pre-assembled in a sturdy crate.
- Mounts to stainless steel, solid surface and laminate countertops. Easy to follow mounting instructions included.
- 1 year warranty.
- Foodsafe and meets sanitation requirements.
- Important: Specify 14 gauge stainless steel countertops when using Traditional Breath Guards
- *Information below is not complete. For detailed specifications and step-by-step ordering instructions, please see PDF spec sheet attachment on resources tab below
- NOTE: Item made to order, cannot be cancelled or returned.

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419650569

Unit Dimensions

Overall Dimensions (IN).....47 x 9.75 x 14.5

(W) Width (IN) 47

(D) Depth (IN).....9.75

(H) Height (IN).....14.5

(W) Width (CM).....119.4

(D) Depth (CM).....24.8

(H) Height (CM) 36.8

Construction

Component Type .....Breath Guard Choice

Installation .....Variety of Countertop Options

NSF Compliant .....No

Breath Guard Function .....Cafeteria with Top Shelf

Breath Guard - Design Style.....Traditional Style

Pairs with 2-Series Front-of-House.....Yes

Pairs with 4-Series Front-of-House.....Yes

Case Lot Measurement

Case Width.....15

Case Height.....25

Case Length.....55



86.75-inch Standard Traditional Style Breath Guards

These breath guards can be used with Signature Server® with non-stainless steel countertops and V-Class bases, as well as drop-ins. For more information and detailed dimensions, please reference our spec sheets.

- Constructed of 1 1/2" (3.2 cm) extruded aluminum, Traditional Breath Guards are both light weight for easy installation and strong for long time use.
- 1/4" (6.4 mm) tempered glass is secured in a tight fitting channel, creating a continuous, clean line from framework to glass.
- Standard sizes - 2 thru 6 well lengths fit most popular drop-in models. Custom sizes also available.
- Available in natural aluminum or 6 stylish powder-coated colors.
- Accessories include fluorescent lights, incandescent lights, Cayenne® heat strips and Cayenne® heat strips with lights. Electrical appliances are UL and CUL listed.
- Shipped pre-assembled in a sturdy crate.
- Mounts to stainless steel, solid surface and laminate countertops. Easy to follow mounting instructions included.
- 1 year warranty.
- Foodsafe and meets sanitation requirements.
- Important: Specify 14 gauge stainless steel countertops when using Traditional Breath Guards
- *Information below is not complete. For detailed specifications and step-by-step ordering instructions, please see PDF spec sheet attachment on resources tab below
- NOTE: Item made to order, cannot be cancelled or returned.

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419650699

Unit Dimensions

Overall Dimensions (IN).....86.75 x 27.1875 x 22.5

(W) Width (IN) 86.75

(D) Depth (IN).....27.18

(H) Height (IN).....22.5

(W) Width (CM).....220.3

(D) Depth (CM).....69

(H) Height (CM) 57.1

Construction

Component Type .....Breath Guard Choice

Installation .....Variety of Countertop Options

NSF Compliant .....No

Breath Guard Function .....Single-Sided Buffet with Top Shelf

Breath Guard - Design Style.....Traditional Style

Pairs with 2-Series Front-of-House.....Yes

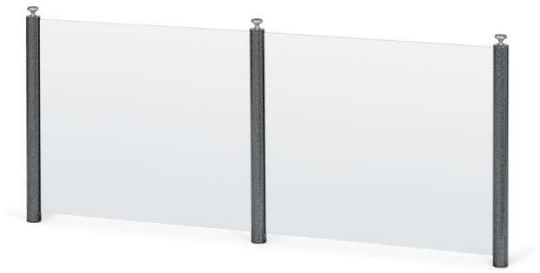
Pairs with 4-Series Front-of-House.....Yes

Case Lot Measurement

Case Width.....39.5

Case Height.....32

Case Length.....91



86.75-inch Standard Traditional Style Breath Guards

These breath guards can be used with Signature Server® with non-stainless steel countertops and V-Class bases, as well as drop-ins. For more information and detailed dimensions, please reference our spec sheets.

- Constructed of 1 1/2" (3.2 cm) extruded aluminum, Traditional Breath Guards are both light weight for easy installation and strong for long time use.
- 1/4" (6.4 mm) tempered glass is secured in a tight fitting channel, creating a continuous, clean line from framework to glass.
- Standard sizes - 2 thru 6 well lengths fit most popular drop-in models. Custom sizes also available.
- Available in natural aluminum or 6 stylish powder-coated colors.
- Accessories include fluorescent lights, incandescent lights, Cayenne® heat strips and Cayenne® heat strips with lights. Electrical appliances are UL and CUL listed.
- Shipped pre-assembled in a sturdy crate.
- Mounts to stainless steel, solid surface and laminate countertops. Easy to follow mounting instructions included.
- 1 year warranty.
- Foodsafe and meets sanitation requirements.
- Important: Specify 14 gauge stainless steel countertops when using Traditional Breath Guards
- *Information below is not complete. For detailed specifications and step-by-step ordering instructions, please see PDF spec sheet attachment on resources tab below
- NOTE: Item made to order, cannot be cancelled or returned.

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419650545

Unit Dimensions

(W) Width (IN) 86.75

(H) Height (IN).....22

(W) Width (CM).....220.3

(H) Height (CM) 55.9

Construction

Component Type .....Breath Guard Choice

Installation .....Variety of Countertop Options

NSF Compliant .....No

Breath Guard Function .....Vertical Cafeteria

Breath Guard - Design Style.....Traditional Style

Pairs with 2-Series Front-of-House.....Yes

Pairs with 4-Series Front-of-House.....Yes

Case Lot Measurement

Case Width.....25

Case Height.....5

Case Length.....31



86.75-inch Standard Traditional Style Breath Guards

These breath guards can be used with Signature Server® with non-stainless steel countertops and V-Class bases, as well as drop-ins. For more information and detailed dimensions, please reference our spec sheets.

- Constructed of 1 1/2" (3.2 cm) extruded aluminum, Traditional Breath Guards are both light weight for easy installation and strong for long time use.
- 1/4" (6.4 mm) tempered glass is secured in a tight fitting channel, creating a continuous, clean line from framework to glass.
- Standard sizes - 2 thru 6 well lengths fit most popular drop-in models. Custom sizes also available.
- Available in natural aluminum or 6 stylish powder-coated colors.
- Accessories include fluorescent lights, incandescent lights, Cayenne® heat strips and Cayenne® heat strips with lights. Electrical appliances are UL and CUL listed.
- Shipped pre-assembled in a sturdy crate.
- Mounts to stainless steel, solid surface and laminate countertops. Easy to follow mounting instructions included.
- 1 year warranty.
- Foodsafe and meets sanitation requirements.
- Important: Specify 14 gauge stainless steel countertops when using Traditional Breath Guards
- *Information below is not complete. For detailed specifications and step-by-step ordering instructions, please see PDF spec sheet attachment on resources tab below
- NOTE: Item made to order, cannot be cancelled or returned.

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419650590

Unit Dimensions

Overall Dimensions (IN).....86.75 x 9.75 x 14.5

(W) Width (IN) 86.75

(D) Depth (IN).....9.75

(H) Height (IN).....14.5

(W) Width (CM).....220.3

(D) Depth (CM).....24.8

(H) Height (CM) 36.8

Construction

Component Type .....Breath Guard Choice

Installation .....Variety of Countertop Options

NSF Compliant .....No

Breath Guard Function .....Cafeteria with Top Shelf

Breath Guard - Design Style.....Traditional Style

Pairs with 2-Series Front-of-House.....Yes

Pairs with 4-Series Front-of-House.....Yes

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



34.5-inch Standard Traditional Style Breath Guards

These breath guards can be used with Signature Server® with non-stainless steel countertops and V-Class bases, as well as drop-ins. For more information and detailed dimensions, please reference our spec sheets.

- Constructed of 1 1/2" (3.2 cm) extruded aluminum, Traditional Breath Guards are both light weight for easy installation and strong for long time use.
- 1/4" (6.4 mm) tempered glass is secured in a tight fitting channel, creating a continuous, clean line from framework to glass.
- Standard sizes - 2 thru 6 well lengths fit most popular drop-in models. Custom sizes also available.
- Available in natural aluminum or 6 stylish powder-coated colors.
- Accessories include fluorescent lights, incandescent lights, Cayenne® heat strips and Cayenne® heat strips with lights. Electrical appliances are UL and CUL listed.
- Shipped pre-assembled in a sturdy crate.
- Mounts to stainless steel, solid surface and laminate countertops. Easy to follow mounting instructions included.
- 1 year warranty.
- Foodsafe and meets sanitation requirements.
- Important: Specify 14 gauge stainless steel countertops when using Traditional Breath Guards
- *Information below is not complete. For detailed specifications and step-by-step ordering instructions, please see PDF spec sheet attachment on resources tab below
- NOTE: Item made to order, cannot be cancelled or returned.

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419650606

Unit Dimensions

Overall Dimensions (IN).....34.5 x 10.375 x 23.75

(W) Width (IN) 34.5

(D) Depth (IN).....10.37

(H) Height (IN).....23.75

(W) Width (CM).....87.6

(D) Depth (CM).....26.4

(H) Height (CM) 60.3

Construction

Component Type .....Breath Guard Choice

Installation .....Variety of Countertop Options

NSF Compliant .....No

Breath Guard Function ..... Single-Sided Buffet

Breath Guard - Design Style ..... Traditional Style

Pairs with 2-Series Front-of-House ..... Yes

Pairs with 4-Series Front-of-House ..... Yes

Case Lot Measurement

Case Width 39.5

Case Height 32

Case Length 40.5



73.5-inch Standard Traditional Style Breath Guards

These breath guards can be used with Signature Server® with non-stainless steel countertops and V-Class bases, as well as drop-ins. For more information and detailed dimensions, please reference our spec sheets.

- Constructed of 1 1/2" (3.2 cm) extruded aluminum, Traditional Breath Guards are both light weight for easy installation and strong for long time use.
- 1/4" (6.4 mm) tempered glass is secured in a tight fitting channel, creating a continuous, clean line from framework to glass.
- Standard sizes - 2 thru 6 well lengths fit most popular drop-in models. Custom sizes also available.
- Available in natural aluminum or 6 stylish powder-coated colors.
- Accessories include fluorescent lights, incandescent lights, Cayenne® heat strips and Cayenne® heat strips with lights. Electrical appliances are UL and CUL listed.
- Shipped pre-assembled in a sturdy crate.
- Mounts to stainless steel, solid surface and laminate countertops. Easy to follow mounting instructions included.
- 1 year warranty.
- Foodsafe and meets sanitation requirements.
- Important: Specify 14 gauge stainless steel countertops when using Traditional Breath Guards
- *Information below is not complete. For detailed specifications and step-by-step ordering instructions, please see PDF spec sheet attachment on resources tab below
- NOTE: Item made to order, cannot be cancelled or returned.

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419650637

Unit Dimensions

Overall Dimensions (IN).....73.5 x 10.375 x 23.75

(W) Width (IN) 73.5

(D) Depth (IN).....10.37

(H) Height (IN).....23.75

(W) Width (CM).....186.7

(D) Depth (CM).....26.4

(H) Height (CM) 60.3

Construction

Component Type .....Breath Guard Choice

Installation .....Variety of Countertop Options

NSF Compliant .....No

Breath Guard Function ..... Single-Sided Buffet

Breath Guard - Design Style ..... Traditional Style

Pairs with 2-Series Front-of-House ..... Yes

Pairs with 4-Series Front-of-House ..... Yes

Case Lot Measurement

Case Width 21.5

Case Height 26.5

Case Length 82.5



34.5-inch Standard Traditional Style Breath Guards

These breath guards can be used with Signature Server® with non-stainless steel countertops and V-Class bases, as well as drop-ins. For more information and detailed dimensions, please reference our spec sheets.

- Constructed of 1 1/2" (3.2 cm) extruded aluminum, Traditional Breath Guards are both light weight for easy installation and strong for long time use.
- 1/4" (6.4 mm) tempered glass is secured in a tight fitting channel, creating a continuous, clean line from framework to glass.
- Standard sizes - 2 thru 6 well lengths fit most popular drop-in models. Custom sizes also available.
- Available in natural aluminum or 6 stylish powder-coated colors.
- Accessories include fluorescent lights, incandescent lights, Cayenne® heat strips and Cayenne® heat strips with lights. Electrical appliances are UL and CUL listed.
- Shipped pre-assembled in a sturdy crate.
- Mounts to stainless steel, solid surface and laminate countertops. Easy to follow mounting instructions included.
- 1 year warranty.
- Foodsafe and meets sanitation requirements.
- Important: Specify 14 gauge stainless steel countertops when using Traditional Breath Guards
- *Information below is not complete. For detailed specifications and step-by-step ordering instructions, please see PDF spec sheet attachment on resources tab below
- NOTE: Item made to order, cannot be cancelled or returned.

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419650552

Unit Dimensions

Overall Dimensions (IN).....34.5 x 9.75 x 14.5

(W) Width (IN) 34.5

(D) Depth (IN).....9.75

(H) Height (IN).....14.5

(W) Width (CM).....87.6

(D) Depth (CM).....24.8

(H) Height (CM) 36.8

Construction

Component Type .....Breath Guard Choice

Installation .....Variety of Countertop Options

NSF Compliant .....Yes

Breath Guard Function ..... Cafeteria with Top Shelf

Breath Guard - Design Style ..... Traditional Style

Pairs with 2-Series Front-of-House ..... Yes

Pairs with 4-Series Front-of-House ..... Yes

Case Lot Measurement

Case Width 15.5

Case Height 25.5

Case Length 40



86.75-inch Standard Traditional Style Breath Guards

These breath guards can be used with Signature Server® with non-stainless steel countertops and V-Class bases, as well as drop-ins. For more information and detailed dimensions, please reference our spec sheets.

- Constructed of 1 1/2" (3.2 cm) extruded aluminum, Traditional Breath Guards are both light weight for easy installation and strong for long time use.
- 1/4" (6.4 mm) tempered glass is secured in a tight fitting channel, creating a continuous, clean line from framework to glass.
- Standard sizes - 2 thru 6 well lengths fit most popular drop-in models. Custom sizes also available.
- Available in natural aluminum or 6 stylish powder-coated colors.
- Accessories include fluorescent lights, incandescent lights, Cayenne® heat strips and Cayenne® heat strips with lights. Electrical appliances are UL and CUL listed.
- Shipped pre-assembled in a sturdy crate.
- Mounts to stainless steel, solid surface and laminate countertops. Easy to follow mounting instructions included.
- 1 year warranty.
- Foodsafe and meets sanitation requirements.
- Important: Specify 14 gauge stainless steel countertops when using Traditional Breath Guards
- *Information below is not complete. For detailed specifications and step-by-step ordering instructions, please see PDF spec sheet attachment on resources tab below
- NOTE: Item made to order, cannot be cancelled or returned.

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419650644

Unit Dimensions

Overall Dimensions (IN).....86.75 x 10.375 x 23.75

(W) Width (IN) 86.75

(D) Depth (IN).....10.37

(H) Height (IN).....23.75

(W) Width (CM).....220.3

(D) Depth (CM).....26.4

(H) Height (CM) 60.3

Construction

Component Type .....Breath Guard Choice

Installation .....Variety of Countertop Options

NSF Compliant .....No

Breath Guard Function ..... Single-Sided Buffet

Breath Guard - Design Style ..... Traditional Style

Pairs with 2-Series Front-of-House ..... Yes

Pairs with 4-Series Front-of-House ..... Yes

Case Lot Measurement

Case Width 20.5

Case Height 26.5

Case Length 97



34.5-inch Standard Traditional Style Breath Guards

These breath guards can be used with Signature Server® with non-stainless steel countertops and V-Class bases, as well as drop-ins. For more information and detailed dimensions, please reference our spec sheets.

- Constructed of 1 1/2" (3.2 cm) extruded aluminum, Traditional Breath Guards are both light weight for easy installation and strong for long time use.
- 1/4" (6.4 mm) tempered glass is secured in a tight fitting channel, creating a continuous, clean line from framework to glass.
- Standard sizes - 2 thru 6 well lengths fit most popular drop-in models. Custom sizes also available.
- Available in natural aluminum or 6 stylish powder-coated colors.
- Accessories include fluorescent lights, incandescent lights, Cayenne® heat strips and Cayenne® heat strips with lights. Electrical appliances are UL and CUL listed.
- Shipped pre-assembled in a sturdy crate.
- Mounts to stainless steel, solid surface and laminate countertops. Easy to follow mounting instructions included.
- 1 year warranty.
- Foodsafe and meets sanitation requirements.
- Important: Specify 14 gauge stainless steel countertops when using Traditional Breath Guards
- *Information below is not complete. For detailed specifications and step-by-step ordering instructions, please see PDF spec sheet attachment on resources tab below
- NOTE: Item made to order, cannot be cancelled or returned.

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419650767

Unit Dimensions

Overall Dimensions (IN).....34.5 x 35.25 x 23.75

(W) Width (IN) 34.5

(D) Depth (IN).....35.25

(H) Height (IN).....23.75

(W) Width (CM).....87.6

(D) Depth (CM).....89.5

(H) Height (CM) 60.3

Construction

Component Type .....Breath Guard Choice

Installation .....Variety of Countertop Options

NSF Compliant .....No

Breath Guard Function .....Double-Sided Buffet

Breath Guard - Design Style.....Traditional Style

Pairs with 2-Series Front-of-House.....Yes

Pairs with 4-Series Front-of-House.....Yes

Case Lot Measurement

Case Width.....39

Case Height.....32

Case Length.....38



60.25-inch Standard Traditional Style Breath Guards

These breath guards can be used with Signature Server® with non-stainless steel countertops and V-Class bases, as well as drop-ins. For more information and detailed dimensions, please reference our spec sheets.

- Constructed of 1 1/2" (3.2 cm) extruded aluminum, Traditional Breath Guards are both light weight for easy installation and strong for long time use.
- 1/4" (6.4 mm) tempered glass is secured in a tight fitting channel, creating a continuous, clean line from framework to glass.
- Standard sizes - 2 thru 6 well lengths fit most popular drop-in models. Custom sizes also available.
- Available in natural aluminum or 6 stylish powder-coated colors.
- Accessories include fluorescent lights, incandescent lights, Cayenne® heat strips and Cayenne® heat strips with lights. Electrical appliances are UL and CUL listed.
- Shipped pre-assembled in a sturdy crate.
- Mounts to stainless steel, solid surface and laminate countertops. Easy to follow mounting instructions included.
- 1 year warranty.
- Foodsafe and meets sanitation requirements.
- Important: Specify 14 gauge stainless steel countertops when using Traditional Breath Guards
- *Information below is not complete. For detailed specifications and step-by-step ordering instructions, please see PDF spec sheet attachment on resources tab below
- NOTE: Item made to order, cannot be cancelled or returned.

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419650620

Unit Dimensions

Overall Dimensions (IN).....60.25 x 10.375 x 23.75

(W) Width (IN) 60.25

(D) Depth (IN).....10.37

(H) Height (IN).....23.75

(W) Width (CM).....153

(D) Depth (CM).....26.4

(H) Height (CM) 60.3

Construction

Component Type .....Breath Guard Choice

Installation .....Variety of Countertop Options

NSF Compliant .....No

Breath Guard Function ..... Single-Sided Buffet

Breath Guard - Design Style ..... Traditional Style

Pairs with 2-Series Front-of-House ..... Yes

Pairs with 4-Series Front-of-House ..... Yes

Case Lot Measurement

Case Width 20.5

Case Height 27

Case Length 68



47-inch Standard Traditional Style Breath Guards

These breath guards can be used with Signature Server® with non-stainless steel countertops and V-Class bases, as well as drop-ins. For more information and detailed dimensions, please reference our spec sheets.

- Constructed of 1 1/2" (3.2 cm) extruded aluminum, Traditional Breath Guards are both light weight for easy installation and strong for long time use.
- 1/4" (6.4 mm) tempered glass is secured in a tight fitting channel, creating a continuous, clean line from framework to glass.
- Standard sizes - 2 thru 6 well lengths fit most popular drop-in models. Custom sizes also available.
- Available in natural aluminum or 6 stylish powder-coated colors.
- Accessories include fluorescent lights, incandescent lights, Cayenne® heat strips and Cayenne® heat strips with lights. Electrical appliances are UL and CUL listed.
- Shipped pre-assembled in a sturdy crate.
- Mounts to stainless steel, solid surface and laminate countertops. Easy to follow mounting instructions included.
- 1 year warranty.
- Foodsafe and meets sanitation requirements.
- Important: Specify 14 gauge stainless steel countertops when using Traditional Breath Guards
- *Information below is not complete. For detailed specifications and step-by-step ordering instructions, please see PDF spec sheet attachment on resources tab below
- NOTE: Item made to order, cannot be cancelled or returned.

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419650613

Unit Dimensions

Overall Dimensions (IN).....47 x 10.375 x 23.75

(W) Width (IN) 47

(D) Depth (IN).....10.37

(H) Height (IN).....23.75

(W) Width (CM).....119.4

(D) Depth (CM).....26.4

(H) Height (CM) 60.3

Construction

Component Type .....Breath Guard Choice

Installation .....Variety of Countertop Options

NSF Compliant .....No

Breath Guard Function ..... Single-Sided Buffet

Breath Guard - Design Style ..... Traditional Style

Pairs with 2-Series Front-of-House ..... Yes

Pairs with 4-Series Front-of-House ..... Yes

Case Lot Measurement

Case Width 20

Case Height 27

Case Length 55



34.5-inch Standard Traditional Style Breath Guards

These breath guards can be used with Signature Server® with non-stainless steel countertops and V-Class bases, as well as drop-ins. For more information and detailed dimensions, please reference our spec sheets.

- Constructed of 1 1/2" (3.2 cm) extruded aluminum, Traditional Breath Guards are both light weight for easy installation and strong for long time use.
- 1/4" (6.4 mm) tempered glass is secured in a tight fitting channel, creating a continuous, clean line from framework to glass.
- Standard sizes - 2 thru 6 well lengths fit most popular drop-in models. Custom sizes also available.
- Available in natural aluminum or 6 stylish powder-coated colors.
- Accessories include fluorescent lights, incandescent lights, Cayenne® heat strips and Cayenne® heat strips with lights. Electrical appliances are UL and CUL listed.
- Shipped pre-assembled in a sturdy crate.
- Mounts to stainless steel, solid surface and laminate countertops. Easy to follow mounting instructions included.
- 1 year warranty.
- Foodsafe and meets sanitation requirements.
- Important: Specify 14 gauge stainless steel countertops when using Traditional Breath Guards
- *Information below is not complete. For detailed specifications and step-by-step ordering instructions, please see PDF spec sheet attachment on resources tab below
- NOTE: Item made to order, cannot be cancelled or returned.

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419650507

Unit Dimensions

(W) Width (IN) 34.5

(H) Height (IN).....22

(W) Width (CM).....87.6

(H) Height (CM) 55.9

Construction

Component Type .....Breath Guard Choice

Installation .....Variety of Countertop Options

NSF Compliant .....No

Breath Guard Function .....Vertical Cafeteria

Breath Guard - Design Style.....Traditional Style

Pairs with 2-Series Front-of-House.....Yes

Pairs with 4-Series Front-of-House.....Yes

Case Lot Measurement

Case Width.....24

Case Height.....5

Case Length.....35



73.5-inch Standard Traditional Style Breath Guards

These breath guards can be used with Signature Server® with non-stainless steel countertops and V-Class bases, as well as drop-ins. For more information and detailed dimensions, please reference our spec sheets.

- Constructed of 1 1/2" (3.2 cm) extruded aluminum, Traditional Breath Guards are both light weight for easy installation and strong for long time use.
- 1/4" (6.4 mm) tempered glass is secured in a tight fitting channel, creating a continuous, clean line from framework to glass.
- Standard sizes - 2 thru 6 well lengths fit most popular drop-in models. Custom sizes also available.
- Available in natural aluminum or 6 stylish powder-coated colors.
- Accessories include fluorescent lights, incandescent lights, Cayenne® heat strips and Cayenne® heat strips with lights. Electrical appliances are UL and CUL listed.
- Shipped pre-assembled in a sturdy crate.
- Mounts to stainless steel, solid surface and laminate countertops. Easy to follow mounting instructions included.
- 1 year warranty.
- Foodsafe and meets sanitation requirements.
- Important: Specify 14 gauge stainless steel countertops when using Traditional Breath Guards
- *Information below is not complete. For detailed specifications and step-by-step ordering instructions, please see PDF spec sheet attachment on resources tab below
- NOTE: Item made to order, cannot be cancelled or returned.

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419650798

Unit Dimensions

Overall Dimensions (IN).....73.5 x 35.25 x 23.75

(W) Width (IN) 73.5

(D) Depth (IN).....35.25

(H) Height (IN).....23.75

(W) Width (CM).....186.7

(D) Depth (CM).....89.5

(H) Height (CM).....60.3

Construction

Component Type.....Breath Guard Choice

Installation.....Variety of Countertop Options

NSF Compliant.....No

Breath Guard Function .....Double-Sided Buffet

Breath Guard - Design Style.....Traditional Style

Pairs with 2-Series Front-of-House.....Yes

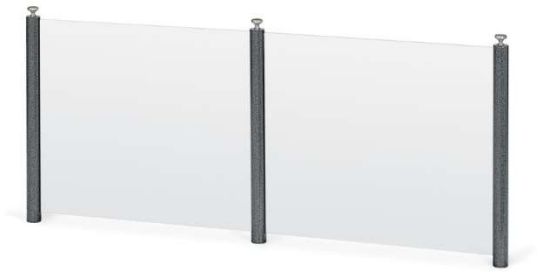
Pairs with 4-Series Front-of-House.....Yes

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length 0



48-inch Standard Traditional Style Breath Guards

These breath guards can be used with Signature Server® with non-stainless steel countertops and V-Class bases, as well as drop-ins. For more information and detailed dimensions, please reference our spec sheets.

- Constructed of 1 1/2" (3.2 cm) extruded aluminum, Traditional Breath Guards are both light weight for easy installation and strong for long time use.
- 1/4" (6.4 mm) tempered glass is secured in a tight fitting channel, creating a continuous, clean line from framework to glass.
- Standard sizes - 2 thru 6 well lengths fit most popular drop-in models. Custom sizes also available.
- Available in natural aluminum or 6 stylish powder-coated colors.
- Accessories include fluorescent lights, incandescent lights, Cayenne® heat strips and Cayenne® heat strips with lights. Electrical appliances are UL and CUL listed.
- Shipped pre-assembled in a sturdy crate.
- Mounts to stainless steel, solid surface and laminate countertops. Easy to follow mounting instructions included.
- 1 year warranty.
- Foodsafe and meets sanitation requirements.
- Important: Specify 14 gauge stainless steel countertops when using Traditional Breath Guards
- *Information below is not complete. For detailed specifications and step-by-step ordering instructions, please see PDF spec sheet attachment on resources tab below
- NOTE: Item made to order, cannot be cancelled or returned.

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419650514

Unit Dimensions

(W) Width (IN) 47

(H) Height (IN).....22

(W) Width (CM).....119.4

(H) Height (CM) 55.9

Construction

Component Type .....Breath Guard Choice

Installation .....Variety of Countertop Options

NSF Compliant .....No

Breath Guard Function .....Vertical Cafeteria

Breath Guard - Design Style.....Traditional Style

Pairs with 2-Series Front-of-House.....Yes

Pairs with 4-Series Front-of-House.....Yes

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



86.75-inch Standard Traditional Style Breath Guards

These breath guards can be used with Signature Server® with non-stainless steel countertops and V-Class bases, as well as drop-ins. For more information and detailed dimensions, please reference our spec sheets.

- Constructed of 1 1/2" (3.2 cm) extruded aluminum, Traditional Breath Guards are both light weight for easy installation and strong for long time use.
- 1/4" (6.4 mm) tempered glass is secured in a tight fitting channel, creating a continuous, clean line from framework to glass.
- Standard sizes - 2 thru 6 well lengths fit most popular drop-in models. Custom sizes also available.
- Available in natural aluminum or 6 stylish powder-coated colors.
- Accessories include fluorescent lights, incandescent lights, Cayenne® heat strips and Cayenne® heat strips with lights. Electrical appliances are UL and CUL listed.
- Shipped pre-assembled in a sturdy crate.
- Mounts to stainless steel, solid surface and laminate countertops. Easy to follow mounting instructions included.
- 1 year warranty.
- Foodsafe and meets sanitation requirements.
- Important: Specify 14 gauge stainless steel countertops when using Traditional Breath Guards
- *Information below is not complete. For detailed specifications and step-by-step ordering instructions, please see PDF spec sheet attachment on resources tab below
- NOTE: Item made to order, cannot be cancelled or returned.

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419650804

Unit Dimensions

Overall Dimensions (IN).....86.75 x 35.25 x 23.75

(W) Width (IN) 86.75

(D) Depth (IN).....35.25

(H) Height (IN).....23.75

(W) Width (CM).....220.3

(D) Depth (CM).....89.5

(H) Height (CM) 60.3

Construction

Component Type .....Breath Guard Choice

Installation .....Variety of Countertop Options

NSF Compliant .....No

Breath Guard Function .....Double-Sided Buffet

Breath Guard - Design Style.....Traditional Style

Pairs with 2-Series Front-of-House.....Yes

Pairs with 4-Series Front-of-House.....Yes

Case Lot Measurement

Case Width.....0

Case Height.....32.5

Case Length 0



60.25-inch Standard Traditional Style Breath Guards

These breath guards can be used with Signature Server® with non-stainless steel countertops and V-Class bases, as well as drop-ins. For more information and detailed dimensions, please reference our spec sheets.

- Constructed of 1 1/2" (3.2 cm) extruded aluminum, Traditional Breath Guards are both light weight for easy installation and strong for long time use.
- 1/4" (6.4 mm) tempered glass is secured in a tight fitting channel, creating a continuous, clean line from framework to glass.
- Standard sizes - 2 thru 6 well lengths fit most popular drop-in models. Custom sizes also available.
- Available in natural aluminum or 6 stylish powder-coated colors.
- Accessories include fluorescent lights, incandescent lights, Cayenne® heat strips and Cayenne® heat strips with lights. Electrical appliances are UL and CUL listed.
- Shipped pre-assembled in a sturdy crate.
- Mounts to stainless steel, solid surface and laminate countertops. Easy to follow mounting instructions included.
- 1 year warranty.
- Foodsafe and meets sanitation requirements.
- Important: Specify 14 gauge stainless steel countertops when using Traditional Breath Guards
- *Information below is not complete. For detailed specifications and step-by-step ordering instructions, please see PDF spec sheet attachment on resources tab below
- NOTE: Item made to order, cannot be cancelled or returned.

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419650781

Unit Dimensions

Overall Dimensions (IN).....60.25 x 35.25 x 23.75

(W) Width (IN) 60.25

(D) Depth (IN).....35.25

(H) Height (IN).....23.75

(W) Width (CM).....153

(D) Depth (CM).....89.5

(H) Height (CM) 60.3

Construction

Component Type .....Breath Guard Choice

Installation .....Variety of Countertop Options

NSF Compliant .....No

Breath Guard Function ..... Single-Sided Buffet

Breath Guard - Design Style ..... Traditional Style

Pairs with 2-Series Front-of-House ..... Yes

Pairs with 4-Series Front-of-House ..... Yes

Case Lot Measurement

Case Width 39.5

Case Height 32

Case Length 70



47-inch Standard Traditional Style Breath Guards

These breath guards can be used with Signature Server® with non-stainless steel countertops and V-Class bases, as well as drop-ins. For more information and detailed dimensions, please reference our spec sheets.

- Constructed of 1 1/2" (3.2 cm) extruded aluminum, Traditional Breath Guards are both light weight for easy installation and strong for long time use.
- 1/4" (6.4 mm) tempered glass is secured in a tight fitting channel, creating a continuous, clean line from framework to glass.
- Standard sizes - 2 thru 6 well lengths fit most popular drop-in models. Custom sizes also available.
- Available in natural aluminum or 6 stylish powder-coated colors.
- Accessories include fluorescent lights, incandescent lights, Cayenne® heat strips and Cayenne® heat strips with lights. Electrical appliances are UL and CUL listed.
- Shipped pre-assembled in a sturdy crate.
- Mounts to stainless steel, solid surface and laminate countertops. Easy to follow mounting instructions included.
- 1 year warranty.
- Foodsafe and meets sanitation requirements.
- Important: Specify 14 gauge stainless steel countertops when using Traditional Breath Guards
- *Information below is not complete. For detailed specifications and step-by-step ordering instructions, please see PDF spec sheet attachment on resources tab below
- NOTE: Item made to order, cannot be cancelled or returned.

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419650774

Unit Dimensions

Overall Dimensions (IN).....47 x 35.25 x 23.75

(W) Width (IN) 47

(D) Depth (IN).....35.25

(H) Height (IN).....23.75

(W) Width (CM).....119.4

(D) Depth (CM).....89.5

(H) Height (CM) 60.3

Construction

Component Type .....Breath Guard Choice

Installation .....Variety of Countertop Options

NSF Compliant .....No

Breath Guard Function ..... Single-Sided Buffet

Breath Guard - Design Style ..... Traditional Style

Pairs with 2-Series Front-of-House ..... Yes

Pairs with 4-Series Front-of-House ..... Yes

Case Lot Measurement

Case Width 40

Case Height 32

Case Length 52



73.5-inch Standard Traditional Style Breath Guards

These breath guards can be used with Signature Server® with non-stainless steel countertops and V-Class bases, as well as drop-ins. For more information and detailed dimensions, please reference our spec sheets.

- Constructed of 1 1/2" (3.2 cm) extruded aluminum, Traditional Breath Guards are both light weight for easy installation and strong for long time use.
- 1/4" (6.4 mm) tempered glass is secured in a tight fitting channel, creating a continuous, clean line from framework to glass.
- Standard sizes - 2 thru 6 well lengths fit most popular drop-in models. Custom sizes also available.
- Available in natural aluminum or 6 stylish powder-coated colors.
- Accessories include fluorescent lights, incandescent lights, Cayenne® heat strips and Cayenne® heat strips with lights. Electrical appliances are UL and CUL listed.
- Shipped pre-assembled in a sturdy crate.
- Mounts to stainless steel, solid surface and laminate countertops. Easy to follow mounting instructions included.
- 1 year warranty.
- Foodsafe and meets sanitation requirements.
- Important: Specify 14 gauge stainless steel countertops when using Traditional Breath Guards
- *Information below is not complete. For detailed specifications and step-by-step ordering instructions, please see PDF spec sheet attachment on resources tab below
- NOTE: Item made to order, cannot be cancelled or returned.

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419650583

Unit Dimensions

Overall Dimensions (IN).....73.5 x 9.75 x 14.5

(W) Width (IN) 73.5

(D) Depth (IN).....9.75

(H) Height (IN).....14.5

(W) Width (CM).....186.7

(D) Depth (CM).....24.8

(H) Height (CM) 36.8

Construction

Component Type .....Breath Guard Choice

Installation .....Variety of Countertop Options

NSF Compliant .....No

Breath Guard Function ..... Cafeteria with Top Shelf

Breath Guard - Design Style ..... Traditional Style

Pairs with 2-Series Front-of-House ..... Yes

Pairs with 4-Series Front-of-House ..... Yes

Case Lot Measurement

Case Width 16

Case Height 25

Case Length 78



47-inch Standard Traditional Style Breath Guards

These breath guards can be used with Signature Server® with non-stainless steel countertops and V-Class bases, as well as drop-ins. For more information and detailed dimensions, please reference our spec sheets.

- Constructed of 1 1/2" (3.2 cm) extruded aluminum, Traditional Breath Guards are both light weight for easy installation and strong for long time use.
- 1/4" (6.4 mm) tempered glass is secured in a tight fitting channel, creating a continuous, clean line from framework to glass.
- Standard sizes - 2 thru 6 well lengths fit most popular drop-in models. Custom sizes also available.
- Available in natural aluminum or 6 stylish powder-coated colors.
- Accessories include fluorescent lights, incandescent lights, Cayenne® heat strips and Cayenne® heat strips with lights. Electrical appliances are UL and CUL listed.
- Shipped pre-assembled in a sturdy crate.
- Mounts to stainless steel, solid surface and laminate countertops. Easy to follow mounting instructions included.
- 1 year warranty.
- Foodsafe and meets sanitation requirements.
- Important: Specify 14 gauge stainless steel countertops when using Traditional Breath Guards
- *Information below is not complete. For detailed specifications and step-by-step ordering instructions, please see PDF spec sheet attachment on resources tab below
- NOTE: Item made to order, cannot be cancelled or returned.

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419650668

Unit Dimensions

Overall Dimensions (IN).....47 x 27.1875 x 22.5

(W) Width (IN) 47

(D) Depth (IN).....27.18

(H) Height (IN).....22.5

(W) Width (CM).....119.4

(D) Depth (CM).....69

(H) Height (CM) 57.1

Construction

Component Type .....Breath Guard Choice

Installation .....Variety of Countertop Options

NSF Compliant .....No

Breath Guard Function .....Single-Sided Buffet with Top Shelf

Breath Guard - Design Style.....Traditional Style

Pairs with 2-Series Front-of-House.....Yes

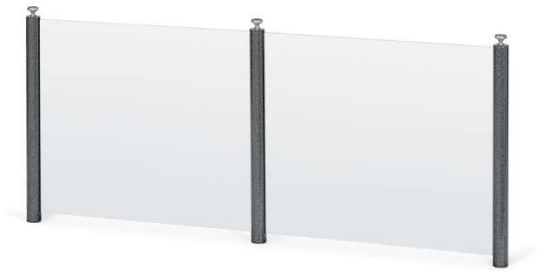
Pairs with 4-Series Front-of-House.....Yes

Case Lot Measurement

Case Width.....39

Case Height.....32.75

Case Length.....60



60.25-inch Standard Traditional Style Breath Guards

These breath guards can be used with Signature Server® with non-stainless steel countertops and V-Class bases, as well as drop-ins. For more information and detailed dimensions, please reference our spec sheets.

- Constructed of 1 1/2" (3.2 cm) extruded aluminum, Traditional Breath Guards are both light weight for easy installation and strong for long time use.
- 1/4" (6.4 mm) tempered glass is secured in a tight fitting channel, creating a continuous, clean line from framework to glass.
- Standard sizes - 2 thru 6 well lengths fit most popular drop-in models. Custom sizes also available.
- Available in natural aluminum or 6 stylish powder-coated colors.
- Accessories include fluorescent lights, incandescent lights, Cayenne® heat strips and Cayenne® heat strips with lights. Electrical appliances are UL and CUL listed.
- Shipped pre-assembled in a sturdy crate.
- Mounts to stainless steel, solid surface and laminate countertops. Easy to follow mounting instructions included.
- 1 year warranty.
- Foodsafe and meets sanitation requirements.
- Important: Specify 14 gauge stainless steel countertops when using Traditional Breath Guards
- *Information below is not complete. For detailed specifications and step-by-step ordering instructions, please see PDF spec sheet attachment on resources tab below
- NOTE: Item made to order, cannot be cancelled or returned.

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419650521

Unit Dimensions

(W) Width (IN) 60.25

(H) Height (IN).....22

(W) Width (CM).....153

(H) Height (CM) 55.9

Construction

Component Type .....Breath Guard Choice

Installation .....Variety of Countertop Options

NSF Compliant .....No

Breath Guard Function .....Vertical Cafeteria

Breath Guard - Design Style.....Traditional Style

Pairs with 2-Series Front-of-House.....Yes

Pairs with 4-Series Front-of-House.....Yes

Case Lot Measurement

Case Width.....27

Case Height.....4.75

Case Length.....24



60.25-inch Standard Traditional Style Breath Guards

These breath guards can be used with Signature Server® with non-stainless steel countertops and V-Class bases, as well as drop-ins. For more information and detailed dimensions, please reference our spec sheets.

- Constructed of 1 1/2" (3.2 cm) extruded aluminum, Traditional Breath Guards are both light weight for easy installation and strong for long time use.
- 1/4" (6.4 mm) tempered glass is secured in a tight fitting channel, creating a continuous, clean line from framework to glass.
- Standard sizes - 2 thru 6 well lengths fit most popular drop-in models. Custom sizes also available.
- Available in natural aluminum or 6 stylish powder-coated colors.
- Accessories include fluorescent lights, incandescent lights, Cayenne® heat strips and Cayenne® heat strips with lights. Electrical appliances are UL and CUL listed.
- Shipped pre-assembled in a sturdy crate.
- Mounts to stainless steel, solid surface and laminate countertops. Easy to follow mounting instructions included.
- 1 year warranty.
- Foodsafe and meets sanitation requirements.
- Important: Specify 14 gauge stainless steel countertops when using Traditional Breath Guards
- *Information below is not complete. For detailed specifications and step-by-step ordering instructions, please see PDF spec sheet attachment on resources tab below
- NOTE: Item made to order, cannot be cancelled or returned.

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419650576

Unit Dimensions

Overall Dimensions (IN).....60.25 x 9.75 x 14.5

(W) Width (IN) 60.25

(D) Depth (IN).....9.75

(H) Height (IN).....14.5

(W) Width (CM).....153

(D) Depth (CM).....24.8

(H) Height (CM) 36.8

Construction

Component Type .....Breath Guard Choice

Installation .....Variety of Countertop Options

NSF Compliant .....No

Breath Guard Function ..... Cafeteria with Top Shelf

Breath Guard - Design Style ..... Traditional Style

Pairs with 2-Series Front-of-House ..... Yes

Pairs with 4-Series Front-of-House ..... Yes

Case Lot Measurement

Case Width 15.5

Case Height 25

Case Length 69



34.5-inch Standard Traditional Style Breath Guards

These breath guards can be used with Signature Server® with non-stainless steel countertops and V-Class bases, as well as drop-ins. For more information and detailed dimensions, please reference our spec sheets.

- Constructed of 1 1/2" (3.2 cm) extruded aluminum, Traditional Breath Guards are both light weight for easy installation and strong for long time use.
- 1/4" (6.4 mm) tempered glass is secured in a tight fitting channel, creating a continuous, clean line from framework to glass.
- Standard sizes - 2 thru 6 well lengths fit most popular drop-in models. Custom sizes also available.
- Available in natural aluminum or 6 stylish powder-coated colors.
- Accessories include fluorescent lights, incandescent lights, Cayenne® heat strips and Cayenne® heat strips with lights. Electrical appliances are UL and CUL listed.
- Shipped pre-assembled in a sturdy crate.
- Mounts to stainless steel, solid surface and laminate countertops. Easy to follow mounting instructions included.
- 1 year warranty.
- Foodsafe and meets sanitation requirements.
- Important: Specify 14 gauge stainless steel countertops when using Traditional Breath Guards
- *Information below is not complete. For detailed specifications and step-by-step ordering instructions, please see PDF spec sheet attachment on resources tab below
- NOTE: Item made to order, cannot be cancelled or returned.

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419650651

Unit Dimensions

Overall Dimensions (IN).....34.5 x 27.1875 x 22.5

(W) Width (IN) 34.5

(D) Depth (IN).....27.18

(H) Height (IN).....22.5

(W) Width (CM).....87.6

(D) Depth (CM).....69

(H) Height (CM).....57.1

Construction

Component Type.....Breath Guard Choice

Installation.....Variety of Countertop Options

NSF Compliant.....No

Breath Guard Function .....Single-Sided Buffet with Top Shelf

Breath Guard - Design Style.....Traditional Style

Pairs with 2-Series Front-of-House.....Yes

Pairs with 4-Series Front-of-House.....Yes

Case Lot Measurement

Case Width.....40

Case Height.....32

Case Length.....42



73.5-inch Standard Traditional Style Breath Guards

These breath guards can be used with Signature Server® with non-stainless steel countertops and V-Class bases, as well as drop-ins. For more information and detailed dimensions, please reference our spec sheets.

- Constructed of 1 1/2" (3.2 cm) extruded aluminum, Traditional Breath Guards are both light weight for easy installation and strong for long time use.
- 1/4" (6.4 mm) tempered glass is secured in a tight fitting channel, creating a continuous, clean line from framework to glass.
- Standard sizes - 2 thru 6 well lengths fit most popular drop-in models. Custom sizes also available.
- Available in natural aluminum or 6 stylish powder-coated colors.
- Accessories include fluorescent lights, incandescent lights, Cayenne® heat strips and Cayenne® heat strips with lights. Electrical appliances are UL and CUL listed.
- Shipped pre-assembled in a sturdy crate.
- Mounts to stainless steel, solid surface and laminate countertops. Easy to follow mounting instructions included.
- 1 year warranty.
- Foodsafe and meets sanitation requirements.
- Important: Specify 14 gauge stainless steel countertops when using Traditional Breath Guards
- *Information below is not complete. For detailed specifications and step-by-step ordering instructions, please see PDF spec sheet attachment on resources tab below
- NOTE: Item made to order, cannot be cancelled or returned.

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419650682

Unit Dimensions

Overall Dimensions (IN).....73.5 x 69 x 22.5

(W) Width (IN) 73.5

(D) Depth (IN).....69

(H) Height (IN).....22.5

(W) Width (CM).....73.5

(D) Depth (CM).....27.18

(H) Height (CM) 57.1

Construction

Component Type .....Breath Guard Choice

Installation .....Variety of Countertop Options

NSF Compliant .....No

Breath Guard Function .....Single-Sided Buffet with Top Shelf

Breath Guard - Design Style.....Traditional Style

Pairs with 2-Series Front-of-House.....Yes

Pairs with 4-Series Front-of-House.....Yes

Case Lot Measurement

Case Width.....39.25

Case Height.....32

Case Length.....83



60.25-inch Standard Traditional Style Breath Guards

These breath guards can be used with Signature Server® with non-stainless steel countertops and V-Class bases, as well as drop-ins. For more information and detailed dimensions, please reference our spec sheets.

- Constructed of 1 1/2" (3.2 cm) extruded aluminum, Traditional Breath Guards are both light weight for easy installation and strong for long time use.
- 1/4" (6.4 mm) tempered glass is secured in a tight fitting channel, creating a continuous, clean line from framework to glass.
- Standard sizes - 2 thru 6 well lengths fit most popular drop-in models. Custom sizes also available.
- Available in natural aluminum or 6 stylish powder-coated colors.
- Accessories include fluorescent lights, incandescent lights, Cayenne® heat strips and Cayenne® heat strips with lights. Electrical appliances are UL and CUL listed.
- Shipped pre-assembled in a sturdy crate.
- Mounts to stainless steel, solid surface and laminate countertops. Easy to follow mounting instructions included.
- 1 year warranty.
- Foodsafe and meets sanitation requirements.
- Important: Specify 14 gauge stainless steel countertops when using Traditional Breath Guards
- *Information below is not complete. For detailed specifications and step-by-step ordering instructions, please see PDF spec sheet attachment on resources tab below
- NOTE: Item made to order, cannot be cancelled or returned.

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419650675

Unit Dimensions

Overall Dimensions (IN).....60.25 x 27.1875 x 22.5

(W) Width (IN) 60.25

(D) Depth (IN).....27.18

(H) Height (IN).....22.5

(W) Width (CM).....153

(D) Depth (CM).....69

(H) Height (CM).....57.1

Construction

Component Type.....Breath Guard Choice

Installation.....Variety of Countertop Options

NSF Compliant.....No

Breath Guard Function .....Single-Sided Buffet with Top Shelf

Breath Guard - Design Style.....Traditional Style

Pairs with 2-Series Front-of-House.....Yes

Pairs with 4-Series Front-of-House.....Yes

Case Lot Measurement

Case Width.....39.75

Case Height.....32

Case Length.....65



87-inch 6-well single-sided cafeteria breath guard with top shelf

Constructed of 1?" (3.2 cm) extruded aluminum, Traditional breath guards are both light weight for easy installation and strong for long-term use

- Constructed of 1?" (3.2 cm) extruded aluminum, Traditional breath guards are both light weight for easy installation and strong for long-term use
- ?" (6.4 mm) tempered glass is secured in a tight-fitting channel, creating a continuous, clean line from framework to glass
- Available in natural aluminum finish or 9 stylish powder-coated colors
- Mounts to stainless steel counter tops

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419652235

Unit Dimensions

(W) Width (IN) 87

(D) Depth (IN).....9.75

(H) Height (IN).....14.5

(W) Width (CM).....221

(D) Depth (CM).....24.8

(H) Height (CM) 36.8

Construction

Construction Material.....Aluminum

Component Type .....Breath Guard Choice

Installation .....Stainless Steel Countertops Only

NSF Compliant .....No

Breath Guard Function .....Cafeteria with Top Shelf

Breath Guard - Design Style.....Traditional Style

Pairs with 2-Series Front-of-House.....Yes

Pairs with 4-Series Front-of-House.....Yes

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



87-inch 6-well single-sided buffet breath guard

Constructed of 1?" (3.2 cm) extruded aluminum, Traditional breath guards are both light weight for easy installation and strong for long-term use

- Constructed of 1?" (3.2 cm) extruded aluminum, Traditional breath guards are both light weight for easy installation and strong for long-term use
- ?" (6.4 mm) tempered glass is secured in a tight-fitting channel, creating a continuous, clean line from framework to glass
- Available in natural aluminum finish or 9 stylish powder-coated colors
- Mounts to stainless steel counter tops

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419652280

Unit Dimensions

(W) Width (IN) 87

(D) Depth (IN).....10.38

(H) Height (IN).....23.75

(W) Width (CM).....221

(D) Depth (CM).....26.37

(H) Height (CM) 60.33

Construction

Construction Material.....Aluminum

Component Type .....Breath Guard Choice

Installation .....Stainless Steel Countertops Only

NSF Compliant .....No

Breath Guard Function ..... Single-Sided Buffet

Breath Guard - Design Style ..... Traditional Style

Pairs with 2-Series Front-of-House ..... Yes

Pairs with 4-Series Front-of-House ..... Yes

Case Lot Measurement

Case Width 0

Case Height 0

Case Length 0



73-inch 5-well single-sided buffet breath guard

Constructed of 1?" (3.2 cm) extruded aluminum, Traditional breath guards are both light weight for easy installation and strong for long-term use

- Constructed of 1?" (3.2 cm) extruded aluminum, Traditional breath guards are both light weight for easy installation and strong for long-term use
- ?" (6.4 mm) tempered glass is secured in a tight-fitting channel, creating a continuous, clean line from framework to glass
- Available in natural aluminum finish or 9 stylish powder-coated colors
- Mounts to stainless steel counter tops

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419652273

Unit Dimensions

(W) Width (IN) 73

(D) Depth (IN).....10.38

(H) Height (IN).....23.75

(W) Width (CM).....185.42

(D) Depth (CM).....26.37

(H) Height (CM) 60.33

Construction

Construction Material.....Aluminum

Component Type .....Breath Guard Choice

Installation .....Stainless Steel Countertops Only

NSF Compliant .....No

Breath Guard Function ..... Single-Sided Buffet

Breath Guard - Design Style ..... Traditional Style

Pairs with 2-Series Front-of-House ..... Yes

Pairs with 4-Series Front-of-House ..... Yes

Case Lot Measurement

Case Width 21

Case Height 29

Case Length 78



45-inch 3-pan single-sided buffet breath guard with top shelf

Constructed of 1?" (3.2 cm) extruded aluminum, Traditional breath guards are both light weight for easy installation and strong for long-term use

- Constructed of 1?" (3.2 cm) extruded aluminum, Traditional breath guards are both light weight for easy installation and strong for long-term use
- ?" (6.4 mm) tempered glass is secured in a tight-fitting channel, creating a continuous, clean line from framework to glass
- Available in natural aluminum finish or 9 stylish powder-coated colors
- Mounts to stainless steel counter tops

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419652303

Unit Dimensions

(W) Width (IN) 45

(D) Depth (IN).....27.19

(H) Height (IN).....22.5

(W) Width (CM).....114.3

(D) Depth (CM).....69.06

(H) Height (CM).....57.15

Construction

Construction Material.....Aluminum

Component Type.....Breath Guard Choice

Installation .....Stainless Steel Countertops Only

NSF Compliant .....No

Breath Guard Function .....Single-Sided Buffet with Top Shelf

Breath Guard - Design Style.....Traditional Style

Pairs with 2-Series Front-of-House.....Yes

Pairs with 4-Series Front-of-House.....Yes

Case Lot Measurement

Case Width.....39.5

Case Height.....32

Case Length 50



73-inch 5-well single-sided cafeteria breath guard with top shelf

Constructed of 1?" (3.2 cm) extruded aluminum, Traditional breath guards are both light weight for easy installation and strong for long-term use

- Constructed of 1?" (3.2 cm) extruded aluminum, Traditional breath guards are both light weight for easy installation and strong for long-term use
- ?" (6.4 mm) tempered glass is secured in a tight-fitting channel, creating a continuous, clean line from framework to glass
- Available in natural aluminum finish or 9 stylish powder-coated colors
- Mounts to stainless steel counter tops

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419652228

Unit Dimensions

(W) Width (IN) 73

(D) Depth (IN).....9.75

(H) Height (IN).....14.5

(W) Width (CM).....185.42

(D) Depth (CM).....24.8

(H) Height (CM) 36.8

Construction

Construction Material.....Aluminum

Component Type .....Breath Guard Choice

Installation .....Stainless Steel Countertops Only

NSF Compliant .....No

Breath Guard Function .....Cafeteria with Top Shelf

Breath Guard - Design Style.....Traditional Style

Pairs with 2-Series Front-of-House.....Yes

Pairs with 4-Series Front-of-House.....Yes

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



87-inch 6-well vertical cafeteria breath guard

Constructed of 1?" (3.2 cm) extruded aluminum, Traditional breath guards are both light weight for easy installation and strong for long-term use

- Constructed of 1?" (3.2 cm) extruded aluminum, Traditional breath guards are both light weight for easy installation and strong for long-term use
- ?" (6.4 mm) tempered glass is secured in a tight-fitting channel, creating a continuous, clean line from framework to glass
- Available in natural aluminum finish or 9 stylish powder-coated colors
- Mounts to stainless steel counter tops

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419652181

Unit Dimensions

(W) Width (IN) 87

(H) Height (IN).....22

(W) Width (CM).....221

(H) Height (CM) 55.9

Construction

Construction Material.....Aluminum

Component Type .....Breath Guard Choice

Installation .....Stainless Steel Countertops Only

NSF Compliant .....No

Breath Guard Function .....Vertical Cafeteria

Breath Guard - Design Style.....Traditional Style

Pairs with 2-Series Front-of-House.....Yes

Pairs with 4-Series Front-of-House.....Yes

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length 0



45-inch 3-well double-sided buffet breath guard

Constructed of 1?" (3.2 cm) extruded aluminum, Traditional breath guards are both light weight for easy installation and strong for long-term use

- Constructed of 1?" (3.2 cm) extruded aluminum, Traditional breath guards are both light weight for easy installation and strong for long-term use
- ?" (6.4 mm) tempered glass is secured in a tight-fitting channel, creating a continuous, clean line from framework to glass
- Available in natural aluminum finish or 9 stylish powder-coated colors
- Mounts to stainless steel counter tops

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419652358

Unit Dimensions

(W) Width (IN) 45

(D) Depth (IN).....23.75

(H) Height (IN).....35.25

(W) Width (CM).....114.3

(D) Depth (CM).....60.33

(H) Height (CM) 89.54

Construction

Construction Material.....Aluminum

Component Type .....Breath Guard Choice

Installation .....Stainless Steel Countertops Only

NSF Compliant .....No

Breath Guard Function ..... Double-Sided Buffet

Breath Guard - Design Style ..... Traditional Style

Pairs with 2-Series Front-of-House ..... Yes

Pairs with 4-Series Front-of-House ..... Yes

Case Lot Measurement

Case Width 0

Case Height 0

Case Length 0

Case Lot Weight (lbs.) 53



59-inch Standard Traditional Style Breath Guards for Stainless Steel Countertops

Constructed of 1?" (3.2 cm) extruded aluminum, Traditional breath guards are both light weight for easy installation and strong for long-term use

- Constructed of 1?" (3.2 cm) extruded aluminum, Traditional breath guards are both light weight for easy installation and strong for long-term use
- ?" (6.4 mm) tempered glass is secured in a tight-fitting channel, creating a continuous, clean line from framework to glass
- Available in natural aluminum finish or 9 stylish powder-coated colors
- Mounts to stainless steel counter tops

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419652310

Unit Dimensions

(W) Width (IN) 59

(D) Depth (IN).....27.19

(H) Height (IN).....22.5

(W) Width (CM).....149.86

(D) Depth (CM).....69.06

(H) Height (CM).....57.15

Construction

Construction Material.....Aluminum

Component Type.....Breath Guard Choice

Installation .....Stainless Steel Countertops Only

NSF Compliant .....No

Breath Guard Function .....Single-Sided Buffet with Top Shelf

Breath Guard - Design Style.....Traditional Style

Pairs with 2-Series Front-of-House.....Yes

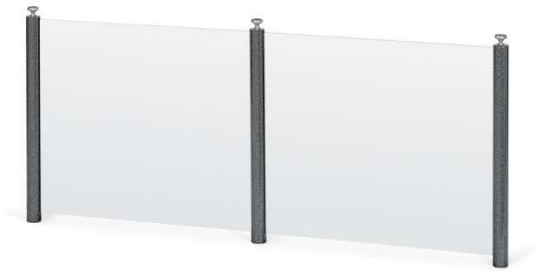
Pairs with 4-Series Front-of-House.....Yes

Case Lot Measurement

Case Width.....39.5

Case Height.....32

Case Length.....63



73-inch 5-well vertical cafeteria breath guard

Constructed of 1?" (3.2 cm) extruded aluminum, Traditional breath guards are both light weight for easy installation and strong for long-term use

- Constructed of 1?" (3.2 cm) extruded aluminum, Traditional breath guards are both light weight for easy installation and strong for long-term use
- ?" (6.4 mm) tempered glass is secured in a tight-fitting channel, creating a continuous, clean line from framework to glass
- Available in natural aluminum finish or 9 stylish powder-coated colors
- Mounts to stainless steel counter tops

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419652174

Unit Dimensions

(W) Width (IN) 73

(H) Height (IN).....22

(W) Width (CM).....185.42

(H) Height (CM) 55.9

Construction

Construction Material.....Aluminum

Component Type .....Breath Guard Choice

Installation .....Stainless Steel Countertops Only

NSF Compliant .....No

Breath Guard Function .....Vertical Cafeteria

Breath Guard - Design Style.....Traditional Style

Pairs with 2-Series Front-of-House.....Yes

Pairs with 4-Series Front-of-House.....Yes

Case Lot Measurement

Case Width.....24

Case Height.....5

Case Length 26



87-inch 6-pan single-sided buffet breath guard with top shelf

Constructed of 1?" (3.2 cm) extruded aluminum, Traditional breath guards are both light weight for easy installation and strong for long-term use

- Constructed of 1?" (3.2 cm) extruded aluminum, Traditional breath guards are both light weight for easy installation and strong for long-term use
- ?" (6.4 mm) tempered glass is secured in a tight-fitting channel, creating a continuous, clean line from framework to glass
- Available in natural aluminum finish or 9 stylish powder-coated colors
- Mounts to stainless steel counter tops

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419652334

Unit Dimensions

(W) Width (IN) 87

(D) Depth (IN).....27.19

(H) Height (IN).....22.5

(W) Width (CM).....221

(D) Depth (CM).....69.06

(H) Height (CM).....57.15

Construction

Construction Material.....Aluminum

Component Type.....Breath Guard Choice

Installation .....Stainless Steel Countertops Only

NSF Compliant .....No

Breath Guard Function .....Single-Sided Buffet with Top Shelf

Breath Guard - Design Style.....Traditional Style

Pairs with 2-Series Front-of-House.....Yes

Pairs with 4-Series Front-of-House.....Yes

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length 0



59-inch 4-well vertical cafeteria breath guard

Constructed of 1?" (3.2 cm) extruded aluminum, Traditional breath guards are both light weight for easy installation and strong for long-term use

- Constructed of 1?" (3.2 cm) extruded aluminum, Traditional breath guards are both light weight for easy installation and strong for long-term use
- ?" (6.4 mm) tempered glass is secured in a tight-fitting channel, creating a continuous, clean line from framework to glass
- Available in natural aluminum finish or 9 stylish powder-coated colors
- Mounts to stainless steel counter tops

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419652167

Unit Dimensions

(W) Width (IN) 59

(H) Height (IN).....22

(W) Width (CM).....149.86

(H) Height (CM) 55.9

Construction

Construction Material.....Aluminum

Component Type .....Breath Guard Choice

Installation .....Stainless Steel Countertops Only

NSF Compliant .....No

Breath Guard Function .....Vertical Cafeteria

Breath Guard - Design Style.....Traditional Style

Pairs with 2-Series Front-of-House.....Yes

Pairs with 4-Series Front-of-House.....Yes

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length 0



45-inch 3-well single-sided cafeteria breath guard with top shelf

Constructed of 1?" (3.2 cm) extruded aluminum, Traditional breath guards are both light weight for easy installation and strong for long-term use

- Constructed of 1?" (3.2 cm) extruded aluminum, Traditional breath guards are both light weight for easy installation and strong for long-term use
- ?" (6.4 mm) tempered glass is secured in a tight-fitting channel, creating a continuous, clean line from framework to glass
- Available in natural aluminum finish or 9 stylish powder-coated colors
- Mounts to stainless steel counter tops

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419652204

Unit Dimensions

(W) Width (IN) 45

(D) Depth (IN).....9.75

(H) Height (IN).....14.5

(W) Width (CM).....114.3

(D) Depth (CM).....24.8

(H) Height (CM) 36.8

Construction

Construction Material.....Aluminum

Component Type .....Breath Guard Choice

Installation .....Stainless Steel Countertops Only

NSF Compliant .....No

Breath Guard Function .....Cafeteria with Top Shelf

Breath Guard - Design Style.....Traditional Style

Pairs with 2-Series Front-of-House.....Yes

Pairs with 4-Series Front-of-House.....Yes

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



59-inch 4-well single-sided cafeteria breath guard with top shelf

Constructed of 1?" (3.2 cm) extruded aluminum, Traditional breath guards are both light weight for easy installation and strong for long-term use

- Constructed of 1?" (3.2 cm) extruded aluminum, Traditional breath guards are both light weight for easy installation and strong for long-term use
- ?" (6.4 mm) tempered glass is secured in a tight-fitting channel, creating a continuous, clean line from framework to glass
- Available in natural aluminum finish or 9 stylish powder-coated colors
- Mounts to stainless steel counter tops

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419652211

Unit Dimensions

(W) Width (IN) 59

(D) Depth (IN).....9.75

(H) Height (IN).....14.5

(W) Width (CM).....149.86

(D) Depth (CM).....24.8

(H) Height (CM) 36.8

Construction

Construction Material.....Aluminum

Component Type .....Breath Guard Choice

Installation .....Stainless Steel Countertops Only

NSF Compliant .....No

Breath Guard Function ..... Cafeteria with Top Shelf

Breath Guard - Design Style ..... Traditional Style

Pairs with 2-Series Front-of-House ..... Yes

Pairs with 4-Series Front-of-House ..... Yes

Case Lot Measurement

Case Width 15

Case Height 25

Case Length 64



73-inch 5-pan single-sided buffet breath guard with top shelf

Constructed of 1?" (3.2 cm) extruded aluminum, Traditional breath guards are both light weight for easy installation and strong for long-term use

- Constructed of 1?" (3.2 cm) extruded aluminum, Traditional breath guards are both light weight for easy installation and strong for long-term use
- ?" (6.4 mm) tempered glass is secured in a tight-fitting channel, creating a continuous, clean line from framework to glass
- Available in natural aluminum finish or 9 stylish powder-coated colors
- Mounts to stainless steel counter tops

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419652327

Unit Dimensions

(W) Width (IN) 73

(D) Depth (IN).....27.19

(H) Height (IN).....22.5

(W) Width (CM).....185.42

(D) Depth (CM).....69.06

(H) Height (CM).....57.15

Construction

Construction Material.....Aluminum

Component Type.....Breath Guard Choice

Installation.....Stainless Steel Countertops Only

NSF Compliant.....No

Breath Guard Function.....Single-Sided Buffet with Top Shelf

Breath Guard - Design Style.....Traditional Style

Pairs with 2-Series Front-of-House.....Yes

Pairs with 4-Series Front-of-House.....Yes

Case Lot Measurement

Case Width.....39.5

Case Height.....32

Case Length.....49.75



59-inch 4-well double-sided buffet breath guard

Constructed of 1?" (3.2 cm) extruded aluminum, Traditional breath guards are both light weight for easy installation and strong for long-term use

- Constructed of 1?" (3.2 cm) extruded aluminum, Traditional breath guards are both light weight for easy installation and strong for long-term use
- ?" (6.4 mm) tempered glass is secured in a tight-fitting channel, creating a continuous, clean line from framework to glass
- Available in natural aluminum finish or 9 stylish powder-coated colors
- Mounts to stainless steel counter tops

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419652365

Unit Dimensions

(W) Width (IN) 59

(D) Depth (IN).....23.75

(H) Height (IN).....35.25

(W) Width (CM).....149.86

(D) Depth (CM).....60.33

(H) Height (CM) 89.54

Construction

Construction Material.....Aluminum

Component Type .....Breath Guard Choice

Installation .....Stainless Steel Countertops Only

NSF Compliant .....No

Breath Guard Function .....Double-Sided Buffet

Breath Guard - Design Style.....Traditional Style

Pairs with 2-Series Front-of-House.....Yes

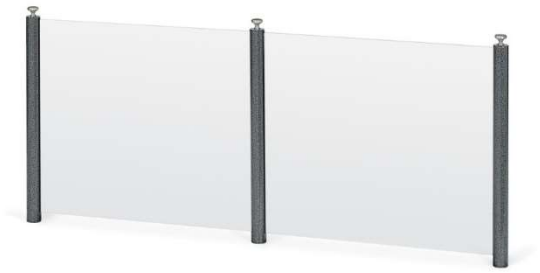
Pairs with 4-Series Front-of-House.....Yes

Case Lot Measurement

Case Width.....39

Case Height.....32

Case Length.....64



45-inch 3-well vertical cafeteria breath guard

Constructed of 1?" (3.2 cm) extruded aluminum, Traditional breath guards are both light weight for easy installation and strong for long-term use

- Constructed of 1?" (3.2 cm) extruded aluminum, Traditional breath guards are both light weight for easy installation and strong for long-term use
- ?" (6.4 mm) tempered glass is secured in a tight-fitting channel, creating a continuous, clean line from framework to glass
- Available in natural aluminum finish or 9 stylish powder-coated colors
- Mounts to stainless steel counter tops

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419652150

Unit Dimensions

(W) Width (IN) 45

(H) Height (IN).....22

(W) Width (CM).....114.3

(H) Height (CM) 55.9

Construction

Construction Material.....Aluminum

Component Type .....Breath Guard Choice

Installation .....Stainless Steel Countertops Only

NSF Compliant .....No

Breath Guard Function .....Vertical Cafeteria

Breath Guard - Design Style.....Traditional Style

Pairs with 2-Series Front-of-House.....Yes

Pairs with 4-Series Front-of-House.....Yes

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length 0



87-inch 6-well double-sided buffet breath guard

Constructed of 1?" (3.2 cm) extruded aluminum, Traditional breath guards are both light weight for easy installation and strong for long-term use

- Constructed of 1?" (3.2 cm) extruded aluminum, Traditional breath guards are both light weight for easy installation and strong for long-term use
- ?" (6.4 mm) tempered glass is secured in a tight-fitting channel, creating a continuous, clean line from framework to glass
- Available in natural aluminum finish or 9 stylish powder-coated colors
- Mounts to stainless steel counter tops

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419652389

Unit Dimensions

(W) Width (IN) 87

(D) Depth (IN).....23.75

(H) Height (IN).....35.25

(W) Width (CM).....221

(D) Depth (CM).....60.33

(H) Height (CM) 89.54

Construction

Construction Material.....Aluminum

Component Type .....Breath Guard Choice

Installation .....Stainless Steel Countertops Only

NSF Compliant .....No

Breath Guard Function .....Double-Sided Buffet

Breath Guard - Design Style.....Traditional Style

Pairs with 2-Series Front-of-House.....Yes

Pairs with 4-Series Front-of-House.....Yes

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length 0



45-inch 3-well single-sided buffet breath guard with top shelf

Constructed of 1?" (3.2 cm) extruded aluminum, Traditional breath guards are both light weight for easy installation and strong for long-term use

- Constructed of 1?" (3.2 cm) extruded aluminum, Traditional breath guards are both light weight for easy installation and strong for long-term use
- ?" (6.4 mm) tempered glass is secured in a tight-fitting channel, creating a continuous, clean line from framework to glass
- Available in natural aluminum finish or 9 stylish powder-coated colors
- Mounts to stainless steel counter tops

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419652259

Unit Dimensions

(W) Width (IN) 45

(D) Depth (IN).....27.19

(H) Height (IN).....22.5

(W) Width (CM).....114.3

(D) Depth (CM).....69.06

(H) Height (CM) 57.15

Construction

Construction Material.....Aluminum

Component Type .....Breath Guard Choice

Installation .....Stainless Steel Countertops Only

NSF Compliant .....No

Breath Guard Function ..... Single-Sided Buffet

Breath Guard - Design Style ..... Traditional Style

Pairs with 2-Series Front-of-House ..... Yes

Pairs with 4-Series Front-of-House ..... Yes

Case Lot Measurement

Case Width 0

Case Height 0

Case Length 0



73-inch standard traditional double-sided buffet-style breath guard for five-well 4-Series unit, V-class base, or drop-in well with stainless steel countertop

Offering the best of both worlds, the traditional double-sided buffet-style breath guard by Vollrath is lightweight for easy installation and strong for long-term use. It's constructed of 1 1/2-inch extruded aluminum and features 1/4-inch tempered glass that's secured in a tight-fitting channel for a continuous, clean line from the framework to the glass. The sleek design offers exceptional protection from dust, germs and other contaminants. This breath guard can be mounted to any five-well Signature Server® unit, V-class base, or drop-in wells with stainless steel countertops.

- 1 1/2-inch extruded aluminum is lightweight for easy installation and strong for long-term use
- 1/4-inch tempered glass is secured in a tight-fitting channel for a continuous, clean line from the framework to the glass
- Sleek design offers exceptional protection from dust, germs and other contaminants
- Important: Specify 14-gauge stainless steel countertops and discuss mounting with Vollrath representative before ordering
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419652372

Unit Dimensions

(W) Width (IN) 73

(D) Depth (IN).....23.75

(H) Height (IN).....35.25

(W) Width (CM).....185.42

(D) Depth (CM).....60.33

(H) Height (CM).....89.54

Construction

Component Type.....Breath Guard Choice

Installation.....Stainless Steel Countertops Only

NSF Compliant.....No

Breath Guard Function.....Double-Sided Buffet

Breath Guard - Design Style.....Traditional Style

Pairs with 2-Series Front-of-House.....Yes

Pairs with 4-Series Front-of-House.....Yes

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



59-inch 4-well single-sided buffet breath guard with top shelf

Constructed of 1?" (3.2 cm) extruded aluminum, Traditional breath guards are both light weight for easy installation and strong for long-term use

- Constructed of 1?" (3.2 cm) extruded aluminum, Traditional breath guards are both light weight for easy installation and strong for long-term use
- ?" (6.4 mm) tempered glass is secured in a tight-fitting channel, creating a continuous, clean line from framework to glass
- Available in natural aluminum finish or 9 stylish powder-coated colors
- Mounts to stainless steel counter tops

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419652266

Unit Dimensions

(W) Width (IN) 59

(D) Depth (IN).....27.19

(H) Height (IN).....22.5

(W) Width (CM).....149.86

(D) Depth (CM).....69.06

(H) Height (CM) 57.15

Construction

Construction Material.....Aluminum

Component Type .....Breath Guard Choice

Installation .....Stainless Steel Countertops Only

NSF Compliant .....No

Breath Guard Function ..... Single-Sided Buffet

Breath Guard - Design Style ..... Traditional Style

Pairs with 2-Series Front-of-House ..... Yes

Pairs with 4-Series Front-of-House ..... Yes

Case Lot Measurement

Case Width 37

Case Height 31

Case Length 71



Two-well 120-volt Hot, Cold, Frozen drop-in unit with auto drain and flat flange

Crafted from rugged 18-gauge, 300-series stainless steel, this unit is built to withstand heavy use while maintaining its sleek appearance. The foamed-in-place polyurethane insulation and well-wrapped refrigeration coils ensure energy efficiency and consistent performance. Using eco-friendly R290 refrigerant, the component minimizes environmental impact without sacrificing functionality. Designed for flexibility, it accommodates full-size and fractional food pans up to 6 inches deep, with a 2-inch stepped cold-wall recess that maintains NSF compliance by creating a cold-air blanket over food. With features like a built-in ?-inch integral drain, optional auto-drain capabilities, and flexible mounting options for counters up to 3 inches thick, this innovative solution simplifies installation, cleaning, and operation to keep your kitchen running smoothly.

- Rugged 18-gauge, 300-series stainless steel construction for durability
- Independent well operation in hot, cold, or frozen modes
- Eco-friendly R290 refrigerant with a lower GWP (Global Warming Potential)
- User interface with 4' (1.2 m) connection for flexible mounting

- Wrapped refrigeration coils for maximum cooling efficiency
- Foamed-in-place polyurethane insulation enhances thermal performance
- Standard mounting clips included for installation on counters up to 3" (7.6 cm) thick
- 2" cold-wall recess creates cold-air blanket for NSF compliance
- Compatible with full-size and fractional pans up to 6" deep
- ?" integral drain simplifies water removal
- 6' (1.5 m) cord with plug included for easy setup
- Made in the USA

PRODUCT SPECIFICATIONS

Model Information

UPC.....198594074498

Unit Dimensions

(W) Width (IN) 33.9

(D) Depth (IN).....26

(H) Height (IN).....24.4

(WC) Width Cutout (IN).....33

(DC) Depth Cutout (IN).....25.25

(W) Width (CM).....86.1

(D) Depth (CM).....66

(H) Height (CM) 61.9

(WC) Width Cutout (CM).....83.82

(DC) Depth Cutout (CM).....64.14

Electrical

Amps.....10.3

Cord Length (IN).....72

Cord Length (CM).....150

hp 0.25

Plug.....NEMA 5-15P

Voltage.....120

Watts.....625 per well

Weight

Weight (LB) 185

Weight (KG).....83.9

Construction

Number of Wells.....2

Refrigerant.....R290



One-well 120-/208-to 240-volt Hot, Cold, Frozen drop-in unit with auto drain and flat flange

Crafted from rugged 18-gauge, 300-series stainless steel, this unit is built to withstand heavy use while maintaining its sleek appearance. The foamed-in-place polyurethane insulation and well-wrapped refrigeration coils ensure energy efficiency and consistent performance. Using eco-friendly R290 refrigerant, the component minimizes environmental impact without sacrificing functionality. Designed for flexibility, it accommodates full-size and fractional food pans up to 6 inches deep, with a 2-inch stepped cold-wall recess that maintains NSF compliance by creating a cold-air blanket over food. With features like a built-in ?-inch integral drain, optional auto-drain capabilities, and flexible mounting options for counters up to 3 inches thick, this innovative solution simplifies installation, cleaning, and operation to keep your kitchen running smoothly.

- Rugged 18-gauge, 300-series stainless steel construction for durability
- Independent well operation in hot, cold, or frozen modes
- Eco-friendly R290 refrigerant with a lower GWP (Global Warming Potential)
- User interface with 4' (1.2 m) connection for flexible mounting

- Wrapped refrigeration coils for maximum cooling efficiency
- Foamed-in-place polyurethane insulation enhances thermal performance
- Standard mounting clips included for installation on counters up to 3" (7.6 cm) thick
- 2" cold-wall recess creates cold-air blanket for NSF compliance
- Compatible with full-size and fractional pans up to 6" deep
- ?" integral drain simplifies water removal
- 6' (1.5 m) cord with plug included for easy setup
- Made in the USA

PRODUCT SPECIFICATIONS

Model Information

UPC.....198594074467

Unit Dimensions

(W) Width (IN) 18

(D) Depth (IN).....26

(H) Height (IN).....24.27

(WC) Width Cutout (IN).....17.325

(DC) Depth Cutout (IN).....25.25

(W) Width (CM).....45.7

(D) Depth (CM).....66

(H) Height (CM).....61.6

(WC) Width Cutout (CM).....44

(DC) Depth Cutout (CM).....64.14

Electrical

Amps.....3.6

Cord Length (IN).....72

Cord Length (CM).....150

hp.....0.25

Plug.....NEMA 14-20P

Voltage.....120 / 208 - 240

Watts.....625 per well

Weight

Weight (LB) 107

Weight (KG).....48.5

Construction

Number of Wells.....1

Refrigerant.....R290



One-well 120-volt Hot, Cold, Frozen drop-in unit with auto drain and flat flange

Crafted from rugged 18-gauge, 300-series stainless steel, this unit is built to withstand heavy use while maintaining its sleek appearance. The foamed-in-place polyurethane insulation and well-wrapped refrigeration coils ensure energy efficiency and consistent performance. Using eco-friendly R290 refrigerant, the component minimizes environmental impact without sacrificing functionality. Designed for flexibility, it accommodates full-size and fractional food pans up to 6 inches deep, with a 2-inch stepped cold-wall recess that maintains NSF compliance by creating a cold-air blanket over food. With features like a built-in ?-inch integral drain, optional auto-drain capabilities, and flexible mounting options for counters up to 3 inches thick, this innovative solution simplifies installation, cleaning, and operation to keep your kitchen running smoothly.

- Rugged 18-gauge, 300-series stainless steel construction for durability
- Independent well operation in hot, cold, or frozen modes
- Eco-friendly R290 refrigerant with a lower GWP (Global Warming Potential)
- User interface with 4' (1.2 m) connection for flexible mounting

- Wrapped refrigeration coils for maximum cooling efficiency
- Foamed-in-place polyurethane insulation enhances thermal performance
- Standard mounting clips included for installation on counters up to 3" (7.6 cm) thick
- 2" cold-wall recess creates cold-air blanket for NSF compliance
- Compatible with full-size and fractional pans up to 6" deep
- ?" integral drain simplifies water removal
- 6' (1.5 m) cord with plug included for easy setup
- Made in the USA

PRODUCT SPECIFICATIONS

Model Information

UPC.....198594074443

Unit Dimensions

(W) Width (IN) 18

(D) Depth (IN).....26

(H) Height (IN).....24.27

(WC) Width Cutout (IN).....17.325

(DC) Depth Cutout (IN).....25.25

(W) Width (CM).....45.7

(D) Depth (CM).....66

(H) Height (CM).....61.6

(WC) Width Cutout (CM).....44

(DC) Depth Cutout (CM).....64.14

Electrical

Amps.....5.1

Cord Length (IN).....72

Cord Length (CM).....150

hp.....0.25

Plug.....NEMA 5-15P

Voltage.....120

Watts.....625 per well

Weight

Weight (LB) 107

Weight (KG).....48.5

Construction

Number of Wells.....1

Refrigerant.....R290



Three-well 120-volt Hot, Cold, Frozen drop-in unit with flat flange

Crafted from rugged 18-gauge, 300-series stainless steel, this unit is built to withstand heavy use while maintaining its sleek appearance. The foamed-in-place polyurethane insulation and well-wrapped refrigeration coils ensure energy efficiency and consistent performance. Using eco-friendly R290 refrigerant, the component minimizes environmental impact without sacrificing functionality. Designed for flexibility, it accommodates full-size and fractional food pans up to 6 inches deep, with a 2-inch stepped cold-wall recess that maintains NSF compliance by creating a cold-air blanket over food. With features like a built-in ?-inch integral drain, optional auto-drain capabilities, and flexible mounting options for counters up to 3 inches thick, this innovative solution simplifies installation, cleaning, and operation to keep your kitchen running smoothly.

- Rugged 18-gauge, 300-series stainless steel construction for durability
- Independent well operation in hot, cold, or frozen modes
- Eco-friendly R290 refrigerant with a lower GWP (Global Warming Potential)
- User interface with 4' (1.2 m) connection for flexible mounting
- Wrapped refrigeration coils for maximum cooling efficiency
- Foamed-in-place polyurethane insulation enhances thermal performance

- Standard mounting clips included for installation on counters up to 3" (7.6 cm) thick
- 2" cold-wall recess creates cold-air blanket for NSF compliance
- Compatible with full-size and fractional pans up to 6" deep
- ?" integral drain simplifies water removal
- 6' (1.5 m) cord with plug included for easy setup
- Made in the USA

PRODUCT SPECIFICATIONS

Model Information

UPC.....198594074580

Unit Dimensions

(W) Width (IN) 49.78

(D) Depth (IN).....26

(H) Height (IN).....24.4

(WC) Width Cutout (IN).....49

(DC) Depth Cutout (IN).....25.25

(W) Width (CM).....126.4

(D) Depth (CM).....66

(H) Height (CM) 61.9

(WC) Width Cutout (CM).....124.5

(DC) Depth Cutout (CM).....64.14

Electrical

Amps.....15.5

Cord Length (IN).....72

Cord Length (CM).....150

hp 0.25

Plug .....NEMA 5-20P

Voltage 120

Watts .....625 per well

Weight

Weight (LB) 212

Weight (KG).....96.2

Construction

Number of Wells 3

Refrigerant.....R290



Two-well 120-/208-to 240-volt Hot, Cold, Frozen drop-in unit with auto drain and flat flange

Crafted from rugged 18-gauge, 300-series stainless steel, this unit is built to withstand heavy use while maintaining its sleek appearance. The foamed-in-place polyurethane insulation and well-wrapped refrigeration coils ensure energy efficiency and consistent performance. Using eco-friendly R290 refrigerant, the component minimizes environmental impact without sacrificing functionality. Designed for flexibility, it accommodates full-size and fractional food pans up to 6 inches deep, with a 2-inch stepped cold-wall recess that maintains NSF compliance by creating a cold-air blanket over food. With features like a built-in ?-inch integral drain, optional auto-drain capabilities, and flexible mounting options for counters up to 3 inches thick, this innovative solution simplifies installation, cleaning, and operation to keep your kitchen running smoothly.

- Rugged 18-gauge, 300-series stainless steel construction for durability
- Independent well operation in hot, cold, or frozen modes
- Eco-friendly R290 refrigerant with a lower GWP (Global Warming Potential)
- User interface with 4' (1.2 m) connection for flexible mounting

- Wrapped refrigeration coils for maximum cooling efficiency
- Foamed-in-place polyurethane insulation enhances thermal performance
- Standard mounting clips included for installation on counters up to 3" (7.6 cm) thick
- 2" cold-wall recess creates cold-air blanket for NSF compliance
- Compatible with full-size and fractional pans up to 6" deep
- ?" integral drain simplifies water removal
- 6' (1.5 m) cord with plug included for easy setup
- Made in the USA

PRODUCT SPECIFICATIONS

Model Information

UPC.....198594074535

Unit Dimensions

(W) Width (IN) 33.9

(D) Depth (IN).....26

(H) Height (IN).....24.4

(WC) Width Cutout (IN).....33

(DC) Depth Cutout (IN).....25.25

(W) Width (CM).....86.1

(D) Depth (CM).....66

(H) Height (CM) 61.9

(WC) Width Cutout (CM).....83.82

(DC) Depth Cutout (CM).....64.14

Electrical

Amps.....6.6

Cord Length (IN).....72

Cord Length (CM).....150

hp 0.25

Plug.....NEMA 14-20P

Voltage.....120 / 208 - 240

Watts.....625 per well

Weight

Weight (LB) 185

Weight (KG).....83.9

Construction

Number of Wells.....2

Refrigerant.....R290



Two-well 120-/208-to 240-volt Hot, Cold, Frozen drop-in unit

Crafted from rugged 18-gauge, 300-series stainless steel, this unit is built to withstand heavy use while maintaining its sleek appearance. The foamed-in-place polyurethane insulation and well-wrapped refrigeration coils ensure energy efficiency and consistent performance. Using eco-friendly R290 refrigerant, the component minimizes environmental impact without sacrificing functionality. Designed for flexibility, it accommodates full-size and fractional food pans up to 6 inches deep, with a 2-inch stepped cold-wall recess that maintains NSF compliance by creating a cold-air blanket over food. With features like a built-in ?-inch integral drain, optional auto-drain capabilities, and flexible mounting options for counters up to 3 inches thick, this innovative solution simplifies installation, cleaning, and operation to keep your kitchen running smoothly.

- Rugged 18-gauge, 300-series stainless steel construction for durability
- Independent well operation in hot, cold, or frozen modes
- Eco-friendly R290 refrigerant with a lower GWP (Global Warming Potential)
- User interface with 4' (1.2 m) connection for flexible mounting
- Wrapped refrigeration coils for maximum cooling efficiency
- Foamed-in-place polyurethane insulation enhances thermal performance

- Standard mounting clips included for installation on counters up to 3" (7.6 cm) thick
- 2" cold-wall recess creates cold-air blanket for NSF compliance
- Compatible with full-size and fractional pans up to 6" deep
- ?" integral drain simplifies water removal
- 6' (1.5 m) cord with plug included for easy setup
- Made in the USA

PRODUCT SPECIFICATIONS

Model Information

UPC.....198594074511

Unit Dimensions

(W) Width (IN) 33.9

(D) Depth (IN).....26

(H) Height (IN).....24.4

(WC) Width Cutout (IN).....33

(DC) Depth Cutout (IN).....25.25

(W) Width (CM).....86.1

(D) Depth (CM).....66

(H) Height (CM) 61.9

(WC) Width Cutout (CM).....83.82

(DC) Depth Cutout (CM).....64.14

Electrical

Amps.....6.6

Cord Length (IN).....72

Cord Length (CM).....150

hp 0.25

Plug .....NEMA 14-20P

Voltage .....120 / 208 - 240

Watts .....625 per well

Weight

Weight (LB) 185

Weight (KG).....83.9

Construction

Number of Wells 2

Refrigerant.....R290



Three-well 120-volt Hot, Cold, Frozen drop-in unit with auto drain and flat flange

Crafted from rugged 18-gauge, 300-series stainless steel, this unit is built to withstand heavy use while maintaining its sleek appearance. The foamed-in-place polyurethane insulation and well-wrapped refrigeration coils ensure energy efficiency and consistent performance. Using eco-friendly R290 refrigerant, the component minimizes environmental impact without sacrificing functionality. Designed for flexibility, it accommodates full-size and fractional food pans up to 6 inches deep, with a 2-inch stepped cold-wall recess that maintains NSF compliance by creating a cold-air blanket over food. With features like a built-in ?-inch integral drain, optional auto-drain capabilities, and flexible mounting options for counters up to 3 inches thick, this innovative solution simplifies installation, cleaning, and operation to keep your kitchen running smoothly.

- Rugged 18-gauge, 300-series stainless steel construction for durability
- Independent well operation in hot, cold, or frozen modes
- Eco-friendly R290 refrigerant with a lower GWP (Global Warming Potential)
- User interface with 4' (1.2 m) connection for flexible mounting

- Wrapped refrigeration coils for maximum cooling efficiency
- Foamed-in-place polyurethane insulation enhances thermal performance
- Standard mounting clips included for installation on counters up to 3" (7.6 cm) thick
- 2" cold-wall recess creates cold-air blanket for NSF compliance
- Compatible with full-size and fractional pans up to 6" deep
- ?" integral drain simplifies water removal
- 6' (1.5 m) cord with plug included for easy setup
- Made in the USA

PRODUCT SPECIFICATIONS

Model Information

UPC.....198594074573

Unit Dimensions

(W) Width (IN) 49.78

(D) Depth (IN).....26

(H) Height (IN).....24.4

(WC) Width Cutout (IN).....49

(DC) Depth Cutout (IN).....25.25

(W) Width (CM).....126.4

(D) Depth (CM).....66

(H) Height (CM) 61.9

(WC) Width Cutout (CM).....124.5

(DC) Depth Cutout (CM).....64.14

Electrical

Amps.....15.5

Cord Length (IN).....72

Cord Length (CM).....150

hp 0.25

Plug.....NEMA 5-20P

Voltage.....120

Watts.....625 per well

Weight

Weight (LB) 212

Weight (KG).....96.2

Construction

Number of Wells.....3

Refrigerant.....R290



Three-well 120-/208-to 240-volt Hot, Cold, Frozen drop-in unit with flat flange

Crafted from rugged 18-gauge, 300-series stainless steel, this unit is built to withstand heavy use while maintaining its sleek appearance. The foamed-in-place polyurethane insulation and well-wrapped refrigeration coils ensure energy efficiency and consistent performance. Using eco-friendly R290 refrigerant, the component minimizes environmental impact without sacrificing functionality. Designed for flexibility, it accommodates full-size and fractional food pans up to 6 inches deep, with a 2-inch stepped cold-wall recess that maintains NSF compliance by creating a cold-air blanket over food. With features like a built-in ?-inch integral drain, optional auto-drain capabilities, and flexible mounting options for counters up to 3 inches thick, this innovative solution simplifies installation, cleaning, and operation to keep your kitchen running smoothly.

- Rugged 18-gauge, 300-series stainless steel construction for durability
- Independent well operation in hot, cold, or frozen modes
- Eco-friendly R290 refrigerant with a lower GWP (Global Warming Potential)
- User interface with 4' (1.2 m) connection for flexible mounting

- Wrapped refrigeration coils for maximum cooling efficiency
- Foamed-in-place polyurethane insulation enhances thermal performance
- Standard mounting clips included for installation on counters up to 3" (7.6 cm) thick
- 2" cold-wall recess creates cold-air blanket for NSF compliance
- Compatible with full-size and fractional pans up to 6" deep
- ?" integral drain simplifies water removal
- 6' (1.5 m) cord with plug included for easy setup
- Made in the USA

PRODUCT SPECIFICATIONS

Model Information

UPC.....198594074627

Unit Dimensions

(W) Width (IN) 49.78

(D) Depth (IN).....26

(H) Height (IN).....24.4

(WC) Width Cutout (IN).....49

(DC) Depth Cutout (IN).....25.25

(W) Width (CM).....126.4

(D) Depth (CM).....66

(H) Height (CM).....61.9

(WC) Width Cutout (CM).....124.5

(DC) Depth Cutout (CM).....64.14

Electrical

Amps.....9.6

Cord Length (IN).....72

Cord Length (CM).....150

hp.....0.25

Plug.....NEMA 14-20P

Voltage.....120 / 208 - 240

Watts.....625 per well

Weight

Weight (LB) 212

Weight (KG).....96.2

Construction

Number of Wells.....3

Refrigerant.....R290



Four-well 208-to 240-volt Hot, Cold, Frozen drop-in unit with flat flange

Crafted from rugged 18-gauge, 300-series stainless steel, this unit is built to withstand heavy use while maintaining its sleek appearance. The foamed-in-place polyurethane insulation and well-wrapped refrigeration coils ensure energy efficiency and consistent performance. Using eco-friendly R290 refrigerant, the component minimizes environmental impact without sacrificing functionality. Designed for flexibility, it accommodates full-size and fractional food pans up to 6 inches deep, with a 2-inch stepped cold-wall recess that maintains NSF compliance by creating a cold-air blanket over food. With features like a built-in ?-inch integral drain, optional auto-drain capabilities, and flexible mounting options for counters up to 3 inches thick, this innovative solution simplifies installation, cleaning, and operation to keep your kitchen running smoothly.

- Rugged 18-gauge, 300-series stainless steel construction for durability
- Independent well operation in hot, cold, or frozen modes
- Eco-friendly R290 refrigerant with a lower GWP (Global Warming Potential)
- User interface with 4' (1.2 m) connection for flexible mounting

- Wrapped refrigeration coils for maximum cooling efficiency
- Foamed-in-place polyurethane insulation enhances thermal performance
- Standard mounting clips included for installation on counters up to 3" (7.6 cm) thick
- 2" cold-wall recess creates cold-air blanket for NSF compliance
- Compatible with full-size and fractional pans up to 6" deep
- ?" integral drain simplifies water removal
- 6' (1.5 m) cord with plug included for easy setup
- Made in the USA

PRODUCT SPECIFICATIONS

Model Information

UPC.....198594074665

Unit Dimensions

(W) Width (IN) 65.66

(D) Depth (IN).....26

(H) Height (IN).....24.4

(WC) Width Cutout (IN).....64.87

(DC) Depth Cutout (IN).....25.25

(W) Width (CM).....166.78

(D) Depth (CM).....66

(H) Height (CM).....61.9

(WC) Width Cutout (CM).....164.77

(DC) Depth Cutout (CM).....64.14

Electrical

Amps.....13.2

Cord Length (IN).....72

Cord Length (CM).....150

hp.....0.25

Plug.....NEMA 14-20P

Voltage.....120 / 208 - 240

Watts.....625 per well

Weight

Weight (LB) 324

Weight (KG).....147

Construction

Number of Wells.....4

Refrigerant.....R290



Two-well 120-volt Hot, Cold, Frozen drop-in unit with flat flange

Crafted from rugged 18-gauge, 300-series stainless steel, this unit is built to withstand heavy use while maintaining its sleek appearance. The foamed-in-place polyurethane insulation and well-wrapped refrigeration coils ensure energy efficiency and consistent performance. Using eco-friendly R290 refrigerant, the component minimizes environmental impact without sacrificing functionality. Designed for flexibility, it accommodates full-size and fractional food pans up to 6 inches deep, with a 2-inch stepped cold-wall recess that maintains NSF compliance by creating a cold-air blanket over food. With features like a built-in ?-inch integral drain, optional auto-drain capabilities, and flexible mounting options for counters up to 3 inches thick, this innovative solution simplifies installation, cleaning, and operation to keep your kitchen running smoothly.

- Rugged 18-gauge, 300-series stainless steel construction for durability
- Independent well operation in hot, cold, or frozen modes
- Eco-friendly R290 refrigerant with a lower GWP (Global Warming Potential)
- User interface with 4' (1.2 m) connection for flexible mounting
- Wrapped refrigeration coils for maximum cooling efficiency
- Foamed-in-place polyurethane insulation enhances thermal performance

- Standard mounting clips included for installation on counters up to 3" (7.6 cm) thick
- 2" cold-wall recess creates cold-air blanket for NSF compliance
- Compatible with full-size and fractional pans up to 6" deep
- ?" integral drain simplifies water removal
- 6' (1.5 m) cord with plug included for easy setup
- Made in the USA

PRODUCT SPECIFICATIONS

Model Information

UPC.....198594074504

Unit Dimensions

(W) Width (IN) 33.9

(D) Depth (IN).....26

(H) Height (IN).....24.4

(WC) Width Cutout (IN).....33

(DC) Depth Cutout (IN).....25.25

(W) Width (CM).....86.1

(D) Depth (CM).....66

(H) Height (CM) 61.9

(WC) Width Cutout (CM).....83.82

(DC) Depth Cutout (CM).....64.14

Electrical

Amps.....10.3

Cord Length (IN).....72

Cord Length (CM).....150

hp 0.25

Plug .....NEMA 5-15P

Voltage 120

Watts .....625 per well

Weight

Weight (LB) 185

Weight (KG).....83.9

Construction

Number of Wells 2

Refrigerant.....R290



Three-well 120-/208-to 240-volt Hot, Cold, Frozen drop-in unit

Crafted from rugged 18-gauge, 300-series stainless steel, this unit is built to withstand heavy use while maintaining its sleek appearance. The foamed-in-place polyurethane insulation and well-wrapped refrigeration coils ensure energy efficiency and consistent performance. Using eco-friendly R290 refrigerant, the component minimizes environmental impact without sacrificing functionality. Designed for flexibility, it accommodates full-size and fractional food pans up to 6 inches deep, with a 2-inch stepped cold-wall recess that maintains NSF compliance by creating a cold-air blanket over food. With features like a built-in ?-inch integral drain, optional auto-drain capabilities, and flexible mounting options for counters up to 3 inches thick, this innovative solution simplifies installation, cleaning, and operation to keep your kitchen running smoothly.

- Rugged 18-gauge, 300-series stainless steel construction for durability
- Independent well operation in hot, cold, or frozen modes
- Eco-friendly R290 refrigerant with a lower GWP (Global Warming Potential)
- User interface with 4' (1.2 m) connection for flexible mounting
- Wrapped refrigeration coils for maximum cooling efficiency
- Foamed-in-place polyurethane insulation enhances thermal performance

- Standard mounting clips included for installation on counters up to 3" (7.6 cm) thick
- 2" cold-wall recess creates cold-air blanket for NSF compliance
- Compatible with full-size and fractional pans up to 6" deep
- ?" integral drain simplifies water removal
- 6' (1.5 m) cord with plug included for easy setup
- Made in the USA

PRODUCT SPECIFICATIONS

Model Information

UPC.....198594074597

Unit Dimensions

(W) Width (IN) 49.78

(D) Depth (IN).....26

(H) Height (IN).....24.4

(WC) Width Cutout (IN).....49

(DC) Depth Cutout (IN).....25.25

(W) Width (CM).....126.4

(D) Depth (CM).....66

(H) Height (CM) 61.9

(WC) Width Cutout (CM).....124.5

(DC) Depth Cutout (CM).....64.14

Electrical

Amps.....9.6

Cord Length (IN).....72

Cord Length (CM).....150

hp 0.25

Plug .....NEMA 14-20P

Voltage .....120 / 208 - 240

Watts .....625 per well

Weight

Weight (LB) 212

Weight (KG).....96.2

Construction

Number of Wells 3

Refrigerant.....R290



Four-well 208-to 240-volt Hot, Cold, Frozen drop-in unit with auto drain and flat flange

Crafted from rugged 18-gauge, 300-series stainless steel, this unit is built to withstand heavy use while maintaining its sleek appearance. The foamed-in-place polyurethane insulation and well-wrapped refrigeration coils ensure energy efficiency and consistent performance. Using eco-friendly R290 refrigerant, the component minimizes environmental impact without sacrificing functionality. Designed for flexibility, it accommodates full-size and fractional food pans up to 6 inches deep, with a 2-inch stepped cold-wall recess that maintains NSF compliance by creating a cold-air blanket over food. With features like a built-in ?-inch integral drain, optional auto-drain capabilities, and flexible mounting options for counters up to 3 inches thick, this innovative solution simplifies installation, cleaning, and operation to keep your kitchen running smoothly.

- Rugged 18-gauge, 300-series stainless steel construction for durability
- Independent well operation in hot, cold, or frozen modes
- Eco-friendly R290 refrigerant with a lower GWP (Global Warming Potential)
- User interface with 4' (1.2 m) connection for flexible mounting

- Wrapped refrigeration coils for maximum cooling efficiency
- Foamed-in-place polyurethane insulation enhances thermal performance
- Standard mounting clips included for installation on counters up to 3" (7.6 cm) thick
- 2" cold-wall recess creates cold-air blanket for NSF compliance
- Compatible with full-size and fractional pans up to 6" deep
- ?" integral drain simplifies water removal
- 6' (1.5 m) cord with plug included for easy setup
- Made in the USA

PRODUCT SPECIFICATIONS

Model Information

UPC.....198594074658

Unit Dimensions

(W) Width (IN) 65.66

(D) Depth (IN).....26

(H) Height (IN).....24.4

(WC) Width Cutout (IN).....64.87

(DC) Depth Cutout (IN).....25.25

(W) Width (CM).....166.78

(D) Depth (CM).....66

(H) Height (CM).....61.9

(WC) Width Cutout (CM).....164.77

(DC) Depth Cutout (CM).....64.14

Electrical

Amps.....13.2

Cord Length (IN).....72

Cord Length (CM).....150

hp.....0.25

Plug.....NEMA 14-20P

Voltage.....120 / 208 - 240

Watts.....625 per well

Weight

Weight (LB) 324

Weight (KG).....147

Construction

Number of Wells.....4

Refrigerant.....R290



Three-well 120-volt Hot, Cold, Frozen drop-in unit with auto drain

Crafted from rugged 18-gauge, 300-series stainless steel, this unit is built to withstand heavy use while maintaining its sleek appearance. The foamed-in-place polyurethane insulation and well-wrapped refrigeration coils ensure energy efficiency and consistent performance. Using eco-friendly R290 refrigerant, the component minimizes environmental impact without sacrificing functionality. Designed for flexibility, it accommodates full-size and fractional food pans up to 6 inches deep, with a 2-inch stepped cold-wall recess that maintains NSF compliance by creating a cold-air blanket over food. With features like a built-in ?-inch integral drain, optional auto-drain capabilities, and flexible mounting options for counters up to 3 inches thick, this innovative solution simplifies installation, cleaning, and operation to keep your kitchen running smoothly.

- Rugged 18-gauge, 300-series stainless steel construction for durability
- Independent well operation in hot, cold, or frozen modes
- Eco-friendly R290 refrigerant with a lower GWP (Global Warming Potential)
- User interface with 4' (1.2 m) connection for flexible mounting
- Wrapped refrigeration coils for maximum cooling efficiency
- Foamed-in-place polyurethane insulation enhances thermal performance

- Standard mounting clips included for installation on counters up to 3" (7.6 cm) thick
- 2" cold-wall recess creates cold-air blanket for NSF compliance
- Compatible with full-size and fractional pans up to 6" deep
- ?" integral drain simplifies water removal
- 6' (1.5 m) cord with plug included for easy setup
- Made in the USA

PRODUCT SPECIFICATIONS

Model Information

UPC.....198594074566

Unit Dimensions

(W) Width (IN) 49.78

(D) Depth (IN).....26

(H) Height (IN).....24.4

(WC) Width Cutout (IN).....49

(DC) Depth Cutout (IN).....25.25

(W) Width (CM).....126.4

(D) Depth (CM).....66

(H) Height (CM) 61.9

(WC) Width Cutout (CM).....124.5

(DC) Depth Cutout (CM).....64.14

Electrical

Amps.....15.5

Cord Length (IN).....72

Cord Length (CM).....150

hp 0.25

Plug .....NEMA 5-20P

Voltage 120

Watts .....625 per well

Weight

Weight (LB) 212

Weight (KG).....96.2

Construction

Number of Wells 3

Refrigerant.....R290



Two-well 120-/208-to 240-volt Hot, Cold, Frozen drop-in unit with flat flange

Crafted from rugged 18-gauge, 300-series stainless steel, this unit is built to withstand heavy use while maintaining its sleek appearance. The foamed-in-place polyurethane insulation and well-wrapped refrigeration coils ensure energy efficiency and consistent performance. Using eco-friendly R290 refrigerant, the component minimizes environmental impact without sacrificing functionality. Designed for flexibility, it accommodates full-size and fractional food pans up to 6 inches deep, with a 2-inch stepped cold-wall recess that maintains NSF compliance by creating a cold-air blanket over food. With features like a built-in ?-inch integral drain, optional auto-drain capabilities, and flexible mounting options for counters up to 3 inches thick, this innovative solution simplifies installation, cleaning, and operation to keep your kitchen running smoothly.

- Rugged 18-gauge, 300-series stainless steel construction for durability
- Independent well operation in hot, cold, or frozen modes
- Eco-friendly R290 refrigerant with a lower GWP (Global Warming Potential)
- User interface with 4' (1.2 m) connection for flexible mounting

- Wrapped refrigeration coils for maximum cooling efficiency
- Foamed-in-place polyurethane insulation enhances thermal performance
- Standard mounting clips included for installation on counters up to 3" (7.6 cm) thick
- 2" cold-wall recess creates cold-air blanket for NSF compliance
- Compatible with full-size and fractional pans up to 6" deep
- ?" integral drain simplifies water removal
- 6' (1.5 m) cord with plug included for easy setup
- Made in the USA

PRODUCT SPECIFICATIONS

Model Information

UPC.....198594074542

Unit Dimensions

(W) Width (IN) 33.9

(D) Depth (IN).....26

(H) Height (IN).....24.4

(WC) Width Cutout (IN).....33

(DC) Depth Cutout (IN).....25.25

(W) Width (CM).....86.1

(D) Depth (CM).....66

(H) Height (CM) 61.9

(WC) Width Cutout (CM).....83.82

(DC) Depth Cutout (CM).....64.14

Electrical

Amps.....6.6

Cord Length (IN).....72

Cord Length (CM).....150

hp 0.25

Plug.....NEMA 14-20P

Voltage.....120 / 208 - 240

Watts.....625 per well

Weight

Weight (LB) 185

Weight (KG).....83.9

Construction

Number of Wells.....2

Refrigerant.....R290



Three-well 120-/208-to 240-volt Hot, Cold, Frozen drop-in unit with auto drain and flat flange

Crafted from rugged 18-gauge, 300-series stainless steel, this unit is built to withstand heavy use while maintaining its sleek appearance. The foamed-in-place polyurethane insulation and well-wrapped refrigeration coils ensure energy efficiency and consistent performance. Using eco-friendly R290 refrigerant, the component minimizes environmental impact without sacrificing functionality. Designed for flexibility, it accommodates full-size and fractional food pans up to 6 inches deep, with a 2-inch stepped cold-wall recess that maintains NSF compliance by creating a cold-air blanket over food. With features like a built-in ?-inch integral drain, optional auto-drain capabilities, and flexible mounting options for counters up to 3 inches thick, this innovative solution simplifies installation, cleaning, and operation to keep your kitchen running smoothly.

- Rugged 18-gauge, 300-series stainless steel construction for durability
- Independent well operation in hot, cold, or frozen modes
- Eco-friendly R290 refrigerant with a lower GWP (Global Warming Potential)
- User interface with 4' (1.2 m) connection for flexible mounting

- Wrapped refrigeration coils for maximum cooling efficiency
- Foamed-in-place polyurethane insulation enhances thermal performance
- Standard mounting clips included for installation on counters up to 3" (7.6 cm) thick
- 2" cold-wall recess creates cold-air blanket for NSF compliance
- Compatible with full-size and fractional pans up to 6" deep
- ?" integral drain simplifies water removal
- 6' (1.5 m) cord with plug included for easy setup
- Made in the USA

PRODUCT SPECIFICATIONS

Model Information

UPC.....198594074610

Unit Dimensions

(W) Width (IN) 49.78

(D) Depth (IN).....26

(H) Height (IN).....24.4

(WC) Width Cutout (IN).....49

(DC) Depth Cutout (IN).....25.25

(W) Width (CM).....126.4

(D) Depth (CM).....66

(H) Height (CM).....61.9

(WC) Width Cutout (CM).....124.5

(DC) Depth Cutout (CM).....64.14

Electrical

Amps.....9.6

Cord Length (IN).....72

Cord Length (CM).....150

hp.....0.25

Plug.....NEMA 14-20P

Voltage.....120 / 208 - 240

Watts.....625 per well

Weight

Weight (LB) 212

Weight (KG).....96.2

Construction

Number of Wells.....3

Refrigerant.....R290



Two-well 120-volt Hot, Cold, Frozen drop-in unit with auto drain

Crafted from rugged 18-gauge, 300-series stainless steel, this unit is built to withstand heavy use while maintaining its sleek appearance. The foamed-in-place polyurethane insulation and well-wrapped refrigeration coils ensure energy efficiency and consistent performance. Using eco-friendly R290 refrigerant, the component minimizes environmental impact without sacrificing functionality. Designed for flexibility, it accommodates full-size and fractional food pans up to 6 inches deep, with a 2-inch stepped cold-wall recess that maintains NSF compliance by creating a cold-air blanket over food. With features like a built-in ?-inch integral drain, optional auto-drain capabilities, and flexible mounting options for counters up to 3 inches thick, this innovative solution simplifies installation, cleaning, and operation to keep your kitchen running smoothly.

- Rugged 18-gauge, 300-series stainless steel construction for durability
- Independent well operation in hot, cold, or frozen modes
- Eco-friendly R290 refrigerant with a lower GWP (Global Warming Potential)
- User interface with 4' (1.2 m) connection for flexible mounting
- Wrapped refrigeration coils for maximum cooling efficiency
- Foamed-in-place polyurethane insulation enhances thermal performance

- Standard mounting clips included for installation on counters up to 3" (7.6 cm) thick
- 2" cold-wall recess creates cold-air blanket for NSF compliance
- Compatible with full-size and fractional pans up to 6" deep
- ?" integral drain simplifies water removal
- 6' (1.5 m) cord with plug included for easy setup
- Made in the USA

PRODUCT SPECIFICATIONS

Model Information

UPC.....198594074481

Unit Dimensions

(W) Width (IN) 33.9

(D) Depth (IN).....26

(H) Height (IN).....24.4

(WC) Width Cutout (IN).....33

(DC) Depth Cutout (IN).....25.25

(W) Width (CM).....86.1

(D) Depth (CM).....66

(H) Height (CM) 61.9

(WC) Width Cutout (CM).....83.82

(DC) Depth Cutout (CM).....64.14

Electrical

Amps.....10.3

Cord Length (IN).....72

Cord Length (CM).....150

hp 0.25

Plug .....NEMA 5-15P

Voltage 120

Watts .....625 per well

Weight

Weight (LB) 185

Weight (KG).....83.9

Construction

Number of Wells 2

Refrigerant.....R290



One-well 120-volt Hot, Cold, Frozen drop-in unit with auto drain

Crafted from rugged 18-gauge, 300-series stainless steel, this unit is built to withstand heavy use while maintaining its sleek appearance. The foamed-in-place polyurethane insulation and well-wrapped refrigeration coils ensure energy efficiency and consistent performance. Using eco-friendly R290 refrigerant, the component minimizes environmental impact without sacrificing functionality. Designed for flexibility, it accommodates full-size and fractional food pans up to 6 inches deep, with a 2-inch stepped cold-wall recess that maintains NSF compliance by creating a cold-air blanket over food. With features like a built-in ?-inch integral drain, optional auto-drain capabilities, and flexible mounting options for counters up to 3 inches thick, this innovative solution simplifies installation, cleaning, and operation to keep your kitchen running smoothly.

- Rugged 18-gauge, 300-series stainless steel construction for durability
- Independent well operation in hot, cold, or frozen modes
- Eco-friendly R290 refrigerant with a lower GWP (Global Warming Potential)
- User interface with 4' (1.2 m) connection for flexible mounting
- Wrapped refrigeration coils for maximum cooling efficiency
- Foamed-in-place polyurethane insulation enhances thermal performance

- Standard mounting clips included for installation on counters up to 3" (7.6 cm) thick
- 2" cold-wall recess creates cold-air blanket for NSF compliance
- Compatible with full-size and fractional pans up to 6" deep
- ?" integral drain simplifies water removal
- 6' (1.5 m) cord with plug included for easy setup
- Made in the USA

PRODUCT SPECIFICATIONS

Model Information

UPC.....198594074436

Unit Dimensions

(W) Width (IN) 18

(D) Depth (IN).....26

(H) Height (IN).....24.27

(WC) Width Cutout (IN).....17.325

(DC) Depth Cutout (IN).....25.25

(W) Width (CM).....45.7

(D) Depth (CM).....66

(H) Height (CM) 61.6

(WC) Width Cutout (CM).....44

(DC) Depth Cutout (CM).....64.14

Electrical

Amps.....5.1

Cord Length (IN).....72

Cord Length (CM).....150

hp 0.25

Plug .....NEMA 5-15P

Voltage 120

Watts .....625 per well

Weight

Weight (LB) 107

Weight (KG).....48.5

Construction

Number of Wells.....1

Refrigerant.....R290



One-well 120-/208-to 240-volt Hot, Cold, Frozen drop-in unit with auto drain

Crafted from rugged 18-gauge, 300-series stainless steel, this unit is built to withstand heavy use while maintaining its sleek appearance. The foamed-in-place polyurethane insulation and well-wrapped refrigeration coils ensure energy efficiency and consistent performance. Using eco-friendly R290 refrigerant, the component minimizes environmental impact without sacrificing functionality. Designed for flexibility, it accommodates full-size and fractional food pans up to 6 inches deep, with a 2-inch stepped cold-wall recess that maintains NSF compliance by creating a cold-air blanket over food. With features like a built-in ?-inch integral drain, optional auto-drain capabilities, and flexible mounting options for counters up to 3 inches thick, this innovative solution simplifies installation, cleaning, and operation to keep your kitchen running smoothly.

- Rugged 18-gauge, 300-series stainless steel construction for durability
- Independent well operation in hot, cold, or frozen modes
- Eco-friendly R290 refrigerant with a lower GWP (Global Warming Potential)
- User interface with 4' (1.2 m) connection for flexible mounting

- Wrapped refrigeration coils for maximum cooling efficiency
- Foamed-in-place polyurethane insulation enhances thermal performance
- Standard mounting clips included for installation on counters up to 3" (7.6 cm) thick
- 2" cold-wall recess creates cold-air blanket for NSF compliance
- Compatible with full-size and fractional pans up to 6" deep
- ?" integral drain simplifies water removal
- 6' (1.5 m) cord with plug included for easy setup
- Made in the USA

PRODUCT SPECIFICATIONS

Model Information

UPC.....198594074450

Unit Dimensions

(W) Width (IN) 18

(D) Depth (IN).....26

(H) Height (IN).....24.27

(WC) Width Cutout (IN).....17.325

(DC) Depth Cutout (IN).....25.25

(W) Width (CM).....45.7

(D) Depth (CM).....66

(H) Height (CM).....61.6

(WC) Width Cutout (CM).....44

(DC) Depth Cutout (CM).....64.14

Electrical

Amps.....3.6

Cord Length (IN).....72

Cord Length (CM).....150

hp.....0.25

Plug.....NEMA 14-20P

Voltage.....120 / 208 - 240

Watts.....625 per well

Weight

Weight (LB) 107

Weight (KG).....48.5

Construction

Number of Wells.....1

Refrigerant.....R290



Three-well 120-volt Hot, Cold, Frozen drop-in unit

Crafted from rugged 18-gauge, 300-series stainless steel, this unit is built to withstand heavy use while maintaining its sleek appearance. The foamed-in-place polyurethane insulation and well-wrapped refrigeration coils ensure energy efficiency and consistent performance. Using eco-friendly R290 refrigerant, the component minimizes environmental impact without sacrificing functionality. Designed for flexibility, it accommodates full-size and fractional food pans up to 6 inches deep, with a 2-inch stepped cold-wall recess that maintains NSF compliance by creating a cold-air blanket over food. With features like a built-in ?-inch integral drain, optional auto-drain capabilities, and flexible mounting options for counters up to 3 inches thick, this innovative solution simplifies installation, cleaning, and operation to keep your kitchen running smoothly.

- Rugged 18-gauge, 300-series stainless steel construction for durability
- Independent well operation in hot, cold, or frozen modes
- Eco-friendly R290 refrigerant with a lower GWP (Global Warming Potential)
- User interface with 4' (1.2 m) connection for flexible mounting
- Wrapped refrigeration coils for maximum cooling efficiency
- Foamed-in-place polyurethane insulation enhances thermal performance

- Standard mounting clips included for installation on counters up to 3" (7.6 cm) thick
- 2" cold-wall recess creates cold-air blanket for NSF compliance
- Compatible with full-size and fractional pans up to 6" deep
- ?" integral drain simplifies water removal
- 6' (1.5 m) cord with plug included for easy setup
- Made in the USA

PRODUCT SPECIFICATIONS

Model Information

UPC.....198594074559

Unit Dimensions

(W) Width (IN) 49.78

(D) Depth (IN).....26

(H) Height (IN).....24.4

(WC) Width Cutout (IN).....49

(DC) Depth Cutout (IN).....25.25

(W) Width (CM).....126.4

(D) Depth (CM).....66

(H) Height (CM) 61.9

(WC) Width Cutout (CM).....124.5

(DC) Depth Cutout (CM).....64.14

Electrical

Amps.....15.5

Cord Length (IN).....72

Cord Length (CM).....150

hp 0.25

Plug .....NEMA 5-20P

Voltage 120

Watts .....625 per well

Weight

Weight (LB) 212

Weight (KG).....96.2

Construction

Number of Wells.....3

Refrigerant.....R290



Four-well 208-to 240-volt Hot, Cold, Frozen drop-in unit

Crafted from rugged 18-gauge, 300-series stainless steel, this unit is built to withstand heavy use while maintaining its sleek appearance. The foamed-in-place polyurethane insulation and well-wrapped refrigeration coils ensure energy efficiency and consistent performance. Using eco-friendly R290 refrigerant, the component minimizes environmental impact without sacrificing functionality. Designed for flexibility, it accommodates full-size and fractional food pans up to 6 inches deep, with a 2-inch stepped cold-wall recess that maintains NSF compliance by creating a cold-air blanket over food. With features like a built-in ?-inch integral drain, optional auto-drain capabilities, and flexible mounting options for counters up to 3 inches thick, this innovative solution simplifies installation, cleaning, and operation to keep your kitchen running smoothly.

- Rugged 18-gauge, 300-series stainless steel construction for durability
- Independent well operation in hot, cold, or frozen modes
- Eco-friendly R290 refrigerant with a lower GWP (Global Warming Potential)
- User interface with 4' (1.2 m) connection for flexible mounting
- Wrapped refrigeration coils for maximum cooling efficiency
- Foamed-in-place polyurethane insulation enhances thermal performance

- Standard mounting clips included for installation on counters up to 3" (7.6 cm) thick
- 2" cold-wall recess creates cold-air blanket for NSF compliance
- Compatible with full-size and fractional pans up to 6" deep
- ?" integral drain simplifies water removal
- 6' (1.5 m) cord with plug included for easy setup
- Made in the USA

PRODUCT SPECIFICATIONS

Model Information

UPC.....198594074634

Unit Dimensions

(W) Width (IN) 65.66

(D) Depth (IN).....26

(H) Height (IN).....24.4

(WC) Width Cutout (IN).....64.87

(DC) Depth Cutout (IN).....25.25

(W) Width (CM).....166.78

(D) Depth (CM).....66

(H) Height (CM) 61.9

(WC) Width Cutout (CM).....164.77

(DC) Depth Cutout (CM).....64.14

Electrical

Amps.....13.2

Cord Length (IN).....72

Cord Length (CM).....150

hp 0.25

Plug .....NEMA 14-20P

Voltage .....120 / 208 - 240

Watts .....625 per well

Weight

Weight (LB) 324

Weight (KG).....147

Construction

Number of Wells.....4

Refrigerant.....R290



Two-well 120-volt Hot, Cold, Frozen drop-in unit

Crafted from rugged 18-gauge, 300-series stainless steel, this unit is built to withstand heavy use while maintaining its sleek appearance. The foamed-in-place polyurethane insulation and well-wrapped refrigeration coils ensure energy efficiency and consistent performance. Using eco-friendly R290 refrigerant, the component minimizes environmental impact without sacrificing functionality. Designed for flexibility, it accommodates full-size and fractional food pans up to 6 inches deep, with a 2-inch stepped cold-wall recess that maintains NSF compliance by creating a cold-air blanket over food. With features like a built-in ?-inch integral drain, optional auto-drain capabilities, and flexible mounting options for counters up to 3 inches thick, this innovative solution simplifies installation, cleaning, and operation to keep your kitchen running smoothly.

- Rugged 18-gauge, 300-series stainless steel construction for durability
- Independent well operation in hot, cold, or frozen modes
- Eco-friendly R290 refrigerant with a lower GWP (Global Warming Potential)
- User interface with 4' (1.2 m) connection for flexible mounting
- Wrapped refrigeration coils for maximum cooling efficiency
- Foamed-in-place polyurethane insulation enhances thermal performance

- Standard mounting clips included for installation on counters up to 3" (7.6 cm) thick
- 2" cold-wall recess creates cold-air blanket for NSF compliance
- Compatible with full-size and fractional pans up to 6" deep
- ?" integral drain simplifies water removal
- 6' (1.5 m) cord with plug included for easy setup
- Made in the USA

PRODUCT SPECIFICATIONS

Model Information

UPC.....198594074474

Unit Dimensions

(W) Width (IN) 33.9

(D) Depth (IN).....26

(H) Height (IN).....24.4

(WC) Width Cutout (IN).....33

(DC) Depth Cutout (IN).....25.25

(W) Width (CM).....86.1

(D) Depth (CM).....66

(H) Height (CM) 61.9

(WC) Width Cutout (CM).....83.82

(DC) Depth Cutout (CM).....64.14

Electrical

Amps.....10.3

Cord Length (IN).....72

Cord Length (CM).....150

hp 0.25

Plug .....NEMA 5-15P

Voltage 120

Watts .....625 per well

Weight

Weight (LB) 185

Weight (KG).....83.9

Construction

Number of Wells 2

Refrigerant.....R290



Two-well 120-/208-to 240-volt Hot, Cold, Frozen drop-in unit with auto drain

Crafted from rugged 18-gauge, 300-series stainless steel, this unit is built to withstand heavy use while maintaining its sleek appearance. The foamed-in-place polyurethane insulation and well-wrapped refrigeration coils ensure energy efficiency and consistent performance. Using eco-friendly R290 refrigerant, the component minimizes environmental impact without sacrificing functionality. Designed for flexibility, it accommodates full-size and fractional food pans up to 6 inches deep, with a 2-inch stepped cold-wall recess that maintains NSF compliance by creating a cold-air blanket over food. With features like a built-in ?-inch integral drain, optional auto-drain capabilities, and flexible mounting options for counters up to 3 inches thick, this innovative solution simplifies installation, cleaning, and operation to keep your kitchen running smoothly.

- Rugged 18-gauge, 300-series stainless steel construction for durability
- Independent well operation in hot, cold, or frozen modes
- Eco-friendly R290 refrigerant with a lower GWP (Global Warming Potential)
- User interface with 4' (1.2 m) connection for flexible mounting

- Wrapped refrigeration coils for maximum cooling efficiency
- Foamed-in-place polyurethane insulation enhances thermal performance
- Standard mounting clips included for installation on counters up to 3" (7.6 cm) thick
- 2" cold-wall recess creates cold-air blanket for NSF compliance
- Compatible with full-size and fractional pans up to 6" deep
- ?" integral drain simplifies water removal
- 6' (1.5 m) cord with plug included for easy setup
- Made in the USA

PRODUCT SPECIFICATIONS

Model Information

UPC.....198594074528

Unit Dimensions

(W) Width (IN) 33.9

(D) Depth (IN).....26

(H) Height (IN).....24.4

(WC) Width Cutout (IN).....33

(DC) Depth Cutout (IN).....25.25

(W) Width (CM).....86.1

(D) Depth (CM).....66

(H) Height (CM) 61.9

(WC) Width Cutout (CM).....83.82

(DC) Depth Cutout (CM).....64.14

Electrical

Amps.....6.6

Cord Length (IN).....72

Cord Length (CM).....150

hp 0.25

Plug.....NEMA 14-20P

Voltage.....120 / 208 - 240

Watts.....625 per well

Weight

Weight (LB) 185

Weight (KG).....83.9

Construction

Number of Wells.....2

Refrigerant.....R290



Four-well 208-to 240-volt Hot, Cold, Frozen drop-in unit with auto drain

Crafted from rugged 18-gauge, 300-series stainless steel, this unit is built to withstand heavy use while maintaining its sleek appearance. The foamed-in-place polyurethane insulation and well-wrapped refrigeration coils ensure energy efficiency and consistent performance. Using eco-friendly R290 refrigerant, the component minimizes environmental impact without sacrificing functionality. Designed for flexibility, it accommodates full-size and fractional food pans up to 6 inches deep, with a 2-inch stepped cold-wall recess that maintains NSF compliance by creating a cold-air blanket over food. With features like a built-in ?-inch integral drain, optional auto-drain capabilities, and flexible mounting options for counters up to 3 inches thick, this innovative solution simplifies installation, cleaning, and operation to keep your kitchen running smoothly.

- Rugged 18-gauge, 300-series stainless steel construction for durability
- Independent well operation in hot, cold, or frozen modes
- Eco-friendly R290 refrigerant with a lower GWP (Global Warming Potential)
- User interface with 4' (1.2 m) connection for flexible mounting

- Wrapped refrigeration coils for maximum cooling efficiency
- Foamed-in-place polyurethane insulation enhances thermal performance
- Standard mounting clips included for installation on counters up to 3" (7.6 cm) thick
- 2" cold-wall recess creates cold-air blanket for NSF compliance
- Compatible with full-size and fractional pans up to 6" deep
- ?" integral drain simplifies water removal
- 6' (1.5 m) cord with plug included for easy setup
- Made in the USA

PRODUCT SPECIFICATIONS

Model Information

UPC.....198594074641

Unit Dimensions

(W) Width (IN) 65.66

(D) Depth (IN).....26

(H) Height (IN).....24.4

(WC) Width Cutout (IN).....64.87

(DC) Depth Cutout (IN).....25.25

(W) Width (CM).....166.78

(D) Depth (CM).....66

(H) Height (CM).....61.9

(WC) Width Cutout (CM).....164.77

(DC) Depth Cutout (CM).....64.14

Electrical

Amps.....13.2

Cord Length (IN).....72

Cord Length (CM).....150

hp.....0.25

Plug.....NEMA 14-20P

Voltage.....120 / 208 - 240

Watts.....625 per well

Weight

Weight (LB) 324

Weight (KG).....147

Construction

Number of Wells.....4

Refrigerant.....R290



Three-well 120-/208-to 240-volt Hot, Cold, Frozen drop-in unit with auto drain

Crafted from rugged 18-gauge, 300-series stainless steel, this unit is built to withstand heavy use while maintaining its sleek appearance. The foamed-in-place polyurethane insulation and well-wrapped refrigeration coils ensure energy efficiency and consistent performance. Using eco-friendly R290 refrigerant, the component minimizes environmental impact without sacrificing functionality. Designed for flexibility, it accommodates full-size and fractional food pans up to 6 inches deep, with a 2-inch stepped cold-wall recess that maintains NSF compliance by creating a cold-air blanket over food. With features like a built-in ?-inch integral drain, optional auto-drain capabilities, and flexible mounting options for counters up to 3 inches thick, this innovative solution simplifies installation, cleaning, and operation to keep your kitchen running smoothly.

- Rugged 18-gauge, 300-series stainless steel construction for durability
- Independent well operation in hot, cold, or frozen modes
- Eco-friendly R290 refrigerant with a lower GWP (Global Warming Potential)
- User interface with 4' (1.2 m) connection for flexible mounting

- Wrapped refrigeration coils for maximum cooling efficiency
- Foamed-in-place polyurethane insulation enhances thermal performance
- Standard mounting clips included for installation on counters up to 3" (7.6 cm) thick
- 2" cold-wall recess creates cold-air blanket for NSF compliance
- Compatible with full-size and fractional pans up to 6" deep
- ?" integral drain simplifies water removal
- 6' (1.5 m) cord with plug included for easy setup
- Made in the USA

PRODUCT SPECIFICATIONS

Model Information

UPC.....198594074603

Unit Dimensions

(W) Width (IN) 49.78

(D) Depth (IN).....26

(H) Height (IN).....24.4

(WC) Width Cutout (IN).....49

(DC) Depth Cutout (IN).....25.25

(W) Width (CM).....126.4

(D) Depth (CM).....66

(H) Height (CM) 61.9

(WC) Width Cutout (CM).....124.5

(DC) Depth Cutout (CM).....64.14

Electrical

Amps.....9.6

Cord Length (IN).....72

Cord Length (CM).....150

hp 0.25

Plug.....NEMA 14-20P

Voltage.....120 / 208 - 240

Watts.....625 per well

Weight

Weight (LB) 212

Weight (KG).....96.2

Construction

Number of Wells.....3

Refrigerant.....R290



Two-well 120-volt NSF 7-certified refrigerated modular drop-in cold well with flat flange

Hold all your deliciously prechilled food at ideal serving temperatures with the two-well 120-volt refrigerated modular drop-in cold well by Vollrath. The fabricated well and flange are made of strong 300-Series stainless steel that promises years of use, and the exterior is constructed of 20-gauge galvanized steel for impressive durability. The refrigeration coils surround the exterior side walls of the well for maximum cooling, and the thick polyurethane insulation helps maintain cold temperatures and improves energy efficiency. With a 3-inch recessed design, this drop-in cold well keeps food low, minimizing the impact of ambient air, and the deep design accommodates 6-inch-deep pans easily. The condensing unit is suspended directly below the well to maximize space, while the flat flange creates a sleek, streamlined appearance. Designed for top-mount installation, this drop-in cold well features a 6-foot cord and plug, meaning no hardwiring is required, ensuring quick, convenient installation.

- Made in the USA
- 300-Series stainless steel fabricated well and flange promise years of use
- 20-gauge galvanized steel exterior is impressively durable
- Thick polyurethane foam insulation helps maintain cold temperatures and improves energy efficiency
- Uses R513A, a nonflammable low Global Warming Potential (GWP) refrigerant
- Refrigeration coils surround the exterior side walls for maximum cooling
- Condensing unit suspended right below well for convenience
- Flat flange creates a sleek, streamlined appearance
- NSF-certified
- Designed for top-mount installation
- Deep well fits 6-inch-deep standard 12" x 20" pans with adaptor bars
- 3-inch recess lowers food pan into well and shields it from ambient air
- 1-inch integral drain
- Remote on-off switch with 4-foot cord
- 4-foot control cord allows remote mounting

PRODUCT SPECIFICATIONS

Model Information

Model ..... FF

Unit Dimensions

Overall Dimensions (IN)..... 26 x 29 x 23.93

(W) Width (IN) 26

(D) Depth (IN)..... 29

(H) Height (IN) 23.93

(W) Width (CM)..... 66

(D) Depth (CM)..... 73.6

(H) Height (CM) 60.8

Electrical

Voltage 120

Construction

Special Feature ..... Flat Flange

Case Lot Measurement

Case Lot Cube (ft.) 19.48

Case Lot Weight (lbs.) 188.0



Six-well 120-volt NSF 7-certified refrigerated modular drop-in cold well with flat flange

Hold all your deliciously prechilled food at ideal serving temperatures with the six-well 120-volt refrigerated modular drop-in cold well by Vollrath. The fabricated well and flange are made of strong 300-Series stainless steel that promises years of use, and the exterior is constructed of 20-gauge galvanized steel for impressive durability. The refrigeration coils surround the exterior side walls of the well for maximum cooling, and the thick polyurethane insulation helps maintain cold temperatures and improves energy efficiency. With a 3-inch recessed design, this drop-in cold well keeps food low, minimizing the impact of ambient air, and the deep design accommodates 6-inch-deep pans easily. The condensing unit is suspended directly below the well to maximize space, while the flat flange creates a sleek, streamlined appearance. Designed for top-mount installation, this drop-in cold well features a 6-foot cord and plug, meaning no hardwiring is required, ensuring quick, convenient installation.

- Made in the USA
- 300-Series stainless steel fabricated well and flange promise years of use
- 20-gauge galvanized steel exterior is impressively durable
- Thick polyurethane foam insulation helps maintain cold temperatures and improves energy efficiency
- Uses R513A, a nonflammable low Global Warming Potential (GWP) refrigerant
- Refrigeration coils surround the exterior side walls for maximum cooling
- Condensing unit suspended right below well for convenience
- Flat flange creates a sleek, streamlined appearance
- NSF-certified
- Shallow recess protects food from ambient air while still providing visibility
- NSF-certified
- Designed for top-mount installation
- Three deep wells fit 6-inch-deep pans
- ?-inch integral drain
- 4-foot control cord allows remote mounting

PRODUCT SPECIFICATIONS

Model Information

Model .....FF

Unit Dimensions

Overall Dimensions (IN).....26 x 81.25 x 23.93

(W) Width (IN) 26

(D) Depth (IN).....81.25

(H) Height (IN) 23.93

(W) Width (CM).....66

(D) Depth (CM).....206.4

(H) Height (CM) 60.8

Electrical

Voltage 120

Construction

Special Feature .....Flat Flange

Case Lot Measurement

Case Lot Cube (ft.) 44.38

Case Lot Weight (lbs.) 320.0



Five-well 120-volt NSF 7-certified refrigerated modular drop-in cold well with flat flange

Hold all your deliciously prechilled food at ideal serving temperatures with the five-well 120-volt refrigerated modular drop-in cold well by Vollrath. The fabricated well and flange are made of strong 300-Series stainless steel that promises years of use, and the exterior is constructed of 20-gauge galvanized steel for impressive durability. The refrigeration coils surround the exterior side walls of the well for maximum cooling, and the thick polyurethane insulation helps maintain cold temperatures and improves energy efficiency. With a 3-inch recessed design, this drop-in cold well keeps food low, minimizing the impact of ambient air, and the deep design accommodates 6-inch-deep pans easily. The condensing unit is suspended directly below the well to maximize space, while the flat flange creates a sleek, streamlined appearance. Designed for top-mount installation, this drop-in cold well features a 6-foot cord and plug, meaning no hardwiring is required, ensuring quick, convenient installation.

- Made in the USA
- 300-Series stainless steel fabricated well and flange promise years of use
- 20-gauge galvanized steel exterior is impressively durable
- Thick polyurethane foam insulation helps maintain cold temperatures and improves energy efficiency
- Uses R513A, a nonflammable low Global Warming Potential (GWP) refrigerant
- Refrigeration coils surround the exterior side walls for maximum cooling
- Condensing unit suspended right below well for convenience
- Flat flange creates a sleek, streamlined appearance
- NSF-certified
- Designed for top-mount installation
- Deep well fits 6-inch-deep standard 12" x 20" pans with adaptor bars
- 3-inch recess lowers food pan into well and shields it from ambient air
- 1-inch integral drain
- Remote on-off switch with 4-foot cord
- 4-foot control cord allows remote mounting

PRODUCT SPECIFICATIONS

Model Information

Model .....FF

Unit Dimensions

Overall Dimensions (IN).....26 x 68 x 23.93

(W) Width (IN) 26

(D) Depth (IN).....68

(H) Height (IN) 23.93

(W) Width (CM).....66

(D) Depth (CM).....172.7

(H) Height (CM) 60.8

Electrical

Voltage 120

Construction

Special Feature .....Flat Flange

Case Lot Measurement

Case Lot Cube (ft.) 37.5

Case Lot Weight (lbs.) 285.0



Four-well 120-volt NSF 7-certified refrigerated modular drop-in cold well with flat flange

Hold all your deliciously prechilled food at ideal serving temperatures with the four-well 120-volt refrigerated modular drop-in cold well by Vollrath. The fabricated well and flange are made of strong 300-Series stainless steel that promises years of use, and the exterior is constructed of 20-gauge galvanized steel for impressive durability. The refrigeration coils surround the exterior side walls of the well for maximum cooling, and the thick polyurethane insulation helps maintain cold temperatures and improves energy efficiency. With a 3-inch recessed design, this drop-in cold well keeps food low, minimizing the impact of ambient air, and the deep design accommodates 6-inch-deep pans easily. The condensing unit is suspended directly below the well to maximize space, while the flat flange creates a sleek, streamlined appearance. Designed for top-mount installation, this drop-in cold well features a 6-foot cord and plug, meaning no hardwiring is required, ensuring quick, convenient installation.

- Made in the USA
- 300-Series stainless steel fabricated well and flange promise years of use
- 20-gauge galvanized steel exterior is impressively durable
- Thick polyurethane foam insulation helps maintain cold temperatures and improves energy efficiency
- Uses R513A, a nonflammable low Global Warming Potential (GWP) refrigerant
- Refrigeration coils surround the exterior side walls for maximum cooling
- Condensing unit suspended right below well for convenience
- Flat flange creates a sleek, streamlined appearance
- NSF-certified
- Designed for top-mount installation
- Deep well fits 6-inch-deep standard 12" x 20" pans with adaptor bars
- 3-inch recess lowers food pan into well and shields it from ambient air
- 1-inch integral drain
- Remote on-off switch with 4-foot cord
- 4-foot control cord allows remote mounting

PRODUCT SPECIFICATIONS

Model Information

Model ..... FF

UPC..... 029419312689

Unit Dimensions

Overall Dimensions (IN)..... 26 x 54.75 x 23.93

(W) Width (IN) 26

(D) Depth (IN)..... 54.75

(H) Height (IN)..... 23.93

(W) Width (CM)..... 66

(D) Depth (CM)..... 139.1

(H) Height (CM)..... 60.8

Electrical

Voltage..... 120

Construction

Special Feature ..... Flat Flange

Case Lot Measurement

Case Lot Cube (ft.) 30.21

Case Lot Weight (lbs.) 235.0



Six-well 120-volt NSF 7-certified refrigerated modular drop-in cold well

Hold all your deliciously prechilled food at ideal serving temperatures with the refrigerated modular drop-in cold well by Vollrath. The fabricated well and flange are made of strong 300-Series stainless steel that promises years of use, and the exterior is constructed of 20-gauge galvanized steel for impressive durability. The refrigeration coils surround the exterior side walls of the well for maximum cooling, and the thick polyurethane insulation helps maintain cold temperatures and improves energy efficiency. With a 3-inch recessed design, this drop-in cold well keeps food low, minimizing the impact of ambient air, and the deep design accommodates 6-inch-deep pans easily. The condensing unit is suspended directly below the well to maximize space, while the full-perimeter drip edge contains spills and condensation. Designed for top-mount installation, this drop-in cold well features a 6-foot cord and plug, meaning no hardwiring is required, ensuring quick, convenient installation.

- Made in the USA
- 300-Series stainless steel fabricated well and flange promise years of use
- 20-gauge galvanized steel exterior is impressively durable
- Thick polyurethane foam insulation helps maintain cold temperatures and improves energy efficiency
- Uses R513A, a nonflammable low Global Warming Potential (GWP) refrigerant
- Refrigeration coils surround the exterior side walls for maximum cooling
- Condensing unit suspended right below well for convenience
- Flat work surface around opening
- Full-perimeter drip edge contains spills and condensation
- NSF-certified
- Designed for top-mount installation
- Deep well fits 6-inch-deep standard 12" x 20" pans with adaptor bars
- 3-inch recess lowers food pan into well and shields it from ambient air
- 1-inch integral drain
- Remote on-off switch with 4-foot cord

PRODUCT SPECIFICATIONS

Model Information

Model ..... Standard Drip Free Flange

UPC..... 671080849263

Unit Dimensions

Overall Dimensions (IN)..... 26 x 81.25 x 23.93

(W) Width (IN) 26

(D) Depth (IN)..... 81.25

(H) Height (IN)..... 23.93

(W) Width (CM)..... 66

(D) Depth (CM)..... 206.4

(H) Height (CM) 60.8

Electrical

Voltage 120

Construction

Refrigerant..... R513A

Case Lot Measurement

Case Width..... 28

Case Height..... 33

Case Length 83

Case Lot Cube (ft.) 44.38

Case Lot Weight (lbs.) 320.0



Two-well 120-volt NSF 7-certified refrigerated modular drop-in cold well

Hold all your deliciously prechilled food at ideal serving temperatures with the refrigerated modular drop-in cold well by Vollrath. The fabricated well and flange are made of strong 300-Series stainless steel that promises years of use, and the exterior is constructed of 20-gauge galvanized steel for impressive durability. The refrigeration coils surround the exterior side walls of the well for maximum cooling, and the thick polyurethane insulation helps maintain cold temperatures and improves energy efficiency. With a 3-inch recessed design, this drop-in cold well keeps food low, minimizing the impact of ambient air, and the deep design accommodates 6-inch-deep pans easily. The condensing unit is suspended directly below the well to maximize space, while the full-perimeter drip edge contains spills and condensation. Designed for top-mount installation, this drop-in cold well features a 6-foot cord and plug, meaning no hardwiring is required, ensuring quick, convenient installation.

- Made in the USA
- 300-Series stainless steel fabricated well and flange promise years of use
- 20-gauge galvanized steel exterior is impressively durable
- Thick polyurethane foam insulation helps maintain cold temperatures and improves energy efficiency
- Uses R513A, a nonflammable low Global Warming Potential (GWP) refrigerant
- Refrigeration coils surround the exterior side walls for maximum cooling
- Condensing unit suspended right below well for convenience
- Flat work surface around opening
- Full-perimeter drip edge contains spills and condensation
- NSF-certified
- Designed for top-mount installation
- Deep well fits 6-inch-deep standard 12" x 20" pans with adaptor bars
- 3-inch recess lowers food pan into well and shields it from ambient air
- 1-inch integral drain
- Remote on-off switch with 4-foot cord

PRODUCT SPECIFICATIONS

Model Information

Model	Standard Drip Free Flange
UPC	671080849225

Unit Dimensions

Overall Dimensions (IN)	26 x 29 x 23.93
(W) Width (IN)	26
(D) Depth (IN)	29
(H) Height (IN)	23.93
(W) Width (CM)	66
(D) Depth (CM)	73.6
(H) Height (CM)	60.8

Electrical

Voltage	120

Construction

Refrigerant	R513A

Case Lot Measurement

Case Width	30
Case Height	27
Case Length	34
Case Lot Cube (ft.)	19.48
Case Lot Weight (lbs.)	188.0



Three-well 120-volt NSF 7-certified refrigerated modular drop-in cold well

Hold all your deliciously prechilled food at ideal serving temperatures with the refrigerated modular drop-in cold well by Vollrath. The fabricated well and flange are made of strong 300-Series stainless steel that promises years of use, and the exterior is constructed of 20-gauge galvanized steel for impressive durability. The refrigeration coils surround the exterior side walls of the well for maximum cooling, and the thick polyurethane insulation helps maintain cold temperatures and improves energy efficiency. With a 3-inch recessed design, this drop-in cold well keeps food low, minimizing the impact of ambient air, and the deep design accommodates 6-inch-deep pans easily. The condensing unit is suspended directly below the well to maximize space, while the full-perimeter drip edge contains spills and condensation. Designed for top-mount installation, this drop-in cold well features a 6-foot cord and plug, meaning no hardwiring is required, ensuring quick, convenient installation.

- Made in the USA
- 300-Series stainless steel fabricated well and flange promise years of use
- 20-gauge galvanized steel exterior is impressively durable
- Thick polyurethane foam insulation helps maintain cold temperatures and improves energy efficiency
- Uses R513A, a nonflammable low Global Warming Potential (GWP) refrigerant
- Refrigeration coils surround the exterior side walls for maximum cooling
- Condensing unit suspended right below well for convenience
- Flat work surface around opening
- Full-perimeter drip edge contains spills and condensation
- NSF-certified
- Designed for top-mount installation
- Deep well fits 6-inch-deep standard 12" x 20" pans with adaptor bars
- 3-inch recess lowers food pan into well and shields it from ambient air
- 1-inch integral drain
- Remote on-off switch with 4-foot cord

PRODUCT SPECIFICATIONS

Model Information

Model	Standard Drip Free Flange
UPC	671080849232

Unit Dimensions

Overall Dimensions (IN)	26 x 41.5 x 23.93
(W) Width (IN)	26
(D) Depth (IN)	41.5
(H) Height (IN)	23.93
(W) Width (CM)	66
(D) Depth (CM)	105.4
(H) Height (CM)	60.8

Electrical

Voltage	120

Construction

Refrigerant	R513A

Case Lot Measurement

Case Width	30
Case Height	33.5
Case Length	46.5
Case Lot Cube (ft.)	27.04
Case Lot Weight (lbs.)	189.0



Two-well 120-volt NSF 7-certified refrigerated modular drop-in cold well with flat flange

Hold all your deliciously prechilled food at ideal serving temperatures with the two-well 120-volt refrigerated modular drop-in cold well by Vollrath. The fabricated well and flange are made of strong 300-Series stainless steel that promises years of use, and the exterior is constructed of 20-gauge galvanized steel for impressive durability. The refrigeration coils surround the exterior side walls of the well for maximum cooling, and the thick polyurethane insulation helps maintain cold temperatures and improves energy efficiency. With a 3-inch recessed design, this drop-in cold well keeps food low, minimizing the impact of ambient air, and the deep design accommodates 6-inch-deep pans easily. The condensing unit is suspended directly below the well to maximize space, while the flat flange creates a sleek, streamlined appearance. Designed for top-mount installation, this drop-in cold well features a 6-foot cord and plug, meaning no hardwiring is required, ensuring quick, convenient installation.

- Made in the USA
- 300-Series stainless steel fabricated well and flange promise years of use
- 20-gauge galvanized steel exterior is impressively durable
- Thick polyurethane foam insulation helps maintain cold temperatures and improves energy efficiency
- Uses R290, a nonflammable low Global Warming Potential (GWP) refrigerant
- Refrigeration coils surround the exterior side walls for maximum cooling
- Condensing unit suspended right below well for convenience
- Flat flange creates a sleek, streamlined appearance
- NSF-certified
- Designed for top-mount installation
- Deep well fits 6-inch-deep standard 12" x 20" pans with adaptor bars
- 3-inch recess lowers food pan into well and shields it from ambient air
- 1-inch integral drain
- Remote on-off switch with 4-foot cord
- 4-foot control cord allows remote mounting

PRODUCT SPECIFICATIONS

Model Information

Model .....FF

UPC.....198594075440

Unit Dimensions

Overall Dimensions (IN).....26 x 29 x 23.93

(W) Width (IN) 26

(D) Depth (IN).....29

(H) Height (IN).....23.93

(W) Width (CM).....66

(D) Depth (CM).....73.6

(H) Height (CM) 60.8

Electrical

Voltage 120

Construction

Refrigerant.....R290

Case Lot Measurement

Case Lot Cube (ft.) 19.48

Case Lot Weight (lbs.) 188.0



Three-well 120-volt NSF 7-certified refrigerated modular drop-in cold well with flat flange

Hold all your deliciously prechilled food at ideal serving temperatures with the three-well 120-volt refrigerated modular drop-in cold well by Vollrath. The fabricated well and flange are made of strong 300-Series stainless steel that promises years of use, and the exterior is constructed of 20-gauge galvanized steel for impressive durability. The refrigeration coils surround the exterior side walls of the well for maximum cooling, and the thick polyurethane insulation helps maintain cold temperatures and improves energy efficiency. With a 3-inch recessed design, this drop-in cold well keeps food low, minimizing the impact of ambient air, and the deep design accommodates 6-inch-deep pans easily. The condensing unit is suspended directly below the well to maximize space, while the flat flange creates a sleek, streamlined appearance. Designed for top-mount installation, this drop-in cold well features a 6-foot cord and plug, meaning no hardwiring is required, ensuring quick, convenient installation.

- Made in the USA
- 300-Series stainless steel fabricated well and flange promise years of use
- 20-gauge galvanized steel exterior is impressively durable
- Thick polyurethane foam insulation helps maintain cold temperatures and improves energy efficiency
- Uses R290, a nonflammable low Global Warming Potential (GWP) refrigerant
- Refrigeration coils surround the exterior side walls for maximum cooling
- Condensing unit suspended right below well for convenience
- Flat flange creates a sleek, streamlined appearance
- NSF-certified
- Designed for top-mount installation
- Deep well fits 6-inch-deep standard 12" x 20" pans with adaptor bars
- 3-inch recess lowers food pan into well and shields it from ambient air
- 1-inch integral drain
- Remote on-off switch with 4-foot cord
- 4-foot control cord allows remote mounting

PRODUCT SPECIFICATIONS

Model Information

Model .....FF

UPC.....198594075525

Unit Dimensions

Overall Dimensions (IN).....26 x 41.5 x 23.93

(W) Width (IN) 26

(D) Depth (IN).....41.5

(H) Height (IN).....23.93

(W) Width (CM).....66

(D) Depth (CM).....105.4

(H) Height (CM) 60.8

Electrical

Voltage 120

Construction

Refrigerant.....R290

Case Lot Measurement

Case Lot Cube (ft.) 27.04

Case Lot Weight (lbs.) 189.0



Four-well 120-volt NSF 7-certified refrigerated modular drop-in cold well with flat flange

Hold all your deliciously prechilled food at ideal serving temperatures with the four-well 120-volt refrigerated modular drop-in cold well by Vollrath. The fabricated well and flange are made of strong 300-Series stainless steel that promises years of use, and the exterior is constructed of 20-gauge galvanized steel for impressive durability. The refrigeration coils surround the exterior side walls of the well for maximum cooling, and the thick polyurethane insulation helps maintain cold temperatures and improves energy efficiency. With a 3-inch recessed design, this drop-in cold well keeps food low, minimizing the impact of ambient air, and the deep design accommodates 6-inch-deep pans easily. The condensing unit is suspended directly below the well to maximize space, while the flat flange creates a sleek, streamlined appearance. Designed for top-mount installation, this drop-in cold well features a 6-foot cord and plug, meaning no hardwiring is required, ensuring quick, convenient installation.

- Made in the USA
- 300-Series stainless steel fabricated well and flange promise years of use
- 20-gauge galvanized steel exterior is impressively durable
- Thick polyurethane foam insulation helps maintain cold temperatures and improves energy efficiency
- Uses R290, a nonflammable low Global Warming Potential (GWP) refrigerant
- Refrigeration coils surround the exterior side walls for maximum cooling
- Condensing unit suspended right below well for convenience
- Flat flange creates a sleek, streamlined appearance
- NSF-certified
- Designed for top-mount installation
- Deep well fits 6-inch-deep standard 12" x 20" pans with adaptor bars
- 3-inch recess lowers food pan into well and shields it from ambient air
- 1-inch integral drain
- Remote on-off switch with 4-foot cord
- 4-foot control cord allows remote mounting

PRODUCT SPECIFICATIONS

Model Information

Model ..... FF

UPC..... 198594075617

Unit Dimensions

Overall Dimensions (IN)..... 26 x 54.75 x 23.93

(W) Width (IN) 26

(D) Depth (IN)..... 54.75

(H) Height (IN)..... 23.93

(W) Width (CM)..... 66

(D) Depth (CM)..... 139.1

(H) Height (CM)..... 60.8

Electrical

Voltage..... 120

Construction

Refrigerant..... R290

Case Lot Measurement

Case Lot Cube (ft.)..... 30.21

Case Lot Weight (lbs.)..... 235.0



Five-well 120-volt NSF 7-certified refrigerated modular drop-in cold well with flat flange

Hold all your deliciously prechilled food at ideal serving temperatures with the five-well 120-volt refrigerated modular drop-in cold well by Vollrath. The fabricated well and flange are made of strong 300-Series stainless steel that promises years of use, and the exterior is constructed of 20-gauge galvanized steel for impressive durability. The refrigeration coils surround the exterior side walls of the well for maximum cooling, and the thick polyurethane insulation helps maintain cold temperatures and improves energy efficiency. With a 3-inch recessed design, this drop-in cold well keeps food low, minimizing the impact of ambient air, and the deep design accommodates 6-inch-deep pans easily. The condensing unit is suspended directly below the well to maximize space, while the flat flange creates a sleek, streamlined appearance. Designed for top-mount installation, this drop-in cold well features a 6-foot cord and plug, meaning no hardwiring is required, ensuring quick, convenient installation.

- Made in the USA
- 300-Series stainless steel fabricated well and flange promise years of use
- 20-gauge galvanized steel exterior is impressively durable
- Thick polyurethane foam insulation helps maintain cold temperatures and improves energy efficiency
- Uses R290, a nonflammable low Global Warming Potential (GWP) refrigerant
- Refrigeration coils surround the exterior side walls for maximum cooling
- Condensing unit suspended right below well for convenience
- Flat flange creates a sleek, streamlined appearance
- NSF-certified
- Designed for top-mount installation
- Deep well fits 6-inch-deep standard 12" x 20" pans with adaptor bars
- 3-inch recess lowers food pan into well and shields it from ambient air
- 1-inch integral drain
- Remote on-off switch with 4-foot cord
- 4-foot control cord allows remote mounting

PRODUCT SPECIFICATIONS

Model Information

Model .....FF

UPC.....198594075716

Unit Dimensions

Overall Dimensions (IN).....26 x 68 x 23.93

(W) Width (IN) 26

(D) Depth (IN).....68

(H) Height (IN).....23.93

(W) Width (CM).....66

(D) Depth (CM).....172.7

(H) Height (CM) 60.8

Electrical

Voltage 120

Construction

Refrigerant.....R290

Case Lot Measurement

Case Lot Cube (ft.) 37.5

Case Lot Weight (lbs.) 285.0



One-well 120-volt NSF 7-certified refrigerated modular drop-in cold well with flat flange

Hold all your deliciously prechilled food at ideal serving temperatures with the one-well 120-volt refrigerated modular drop-in cold well by Vollrath. The fabricated well and flange are made of strong 300-Series stainless steel that promises years of use, and the exterior is constructed of 20-gauge galvanized steel for impressive durability. The refrigeration coils surround the exterior side walls of the well for maximum cooling, and the thick polyurethane insulation helps maintain cold temperatures and improves energy efficiency. With a 3-inch recessed design, this drop-in cold well keeps food low, minimizing the impact of ambient air, and the deep design accommodates 6-inch-deep pans easily. The condensing unit is suspended directly below the well to maximize space, while the flat flange creates a sleek, streamlined appearance. Designed for top-mount installation, this drop-in cold well features a 6-foot cord and plug, meaning no hardwiring is required, ensuring quick, convenient installation.

- Made in the USA
- 300-Series stainless steel fabricated well and flange promise years of use
- 20-gauge galvanized steel exterior is impressively durable
- Thick polyurethane foam insulation helps maintain cold temperatures and improves energy efficiency
- Uses R290, a nonflammable low Global Warming Potential (GWP) refrigerant
- Refrigeration coils surround the exterior side walls for maximum cooling
- Condensing unit suspended right below well for convenience
- Flat flange creates a sleek, streamlined appearance
- NSF-certified
- Designed for top-mount installation
- Deep well fits 6-inch-deep standard 12" x 20" pans with adaptor bars
- 3-inch recess lowers food pan into well and shields it from ambient air
- 1-inch integral drain
- Remote on-off switch with 4-foot cord
- 6-foot cord with plug does not require hardwiring

PRODUCT SPECIFICATIONS

Model Information

Model ..... FF

UPC..... 198594075365

Unit Dimensions

Overall Dimensions (IN)..... 18 x 26 x 23.93

(W) Width (IN) 18

(D) Depth (IN)..... 26

(H) Height (IN)..... 23.93

(W) Width (CM)..... 45.7

(D) Depth (CM)..... 66

(H) Height (CM)..... 60.8

Electrical

Voltage..... 120

Construction

Refrigerant..... R290

Case Lot Measurement

Case Lot Cube (ft.)..... 11.63

Case Lot Weight (lbs.)..... 136.0



One-well 120-volt NSF 7-certified refrigerated modular drop-in cold well

Hold all your deliciously prechilled food at ideal serving temperatures with the refrigerated modular drop-in cold well by Vollrath. The fabricated well and flange are made of strong 300-Series stainless steel that promises years of use, and the exterior is constructed of 20-gauge galvanized steel for impressive durability. The refrigeration coils surround the exterior side walls of the well for maximum cooling, and the thick polyurethane insulation helps maintain cold temperatures and improves energy efficiency. With a 3-inch recessed design, this drop-in cold well keeps food low, minimizing the impact of ambient air, and the deep design accommodates 6-inch-deep pans easily. The condensing unit is suspended directly below the well to maximize space, while the full-perimeter drip edge contains spills and condensation. Designed for top-mount installation, this drop-in cold well features a 6-foot cord and plug, meaning no hardwiring is required, ensuring quick, convenient installation.

- Made in the USA
- 300-Series stainless steel fabricated well and flange promise years of use
- 20-gauge galvanized steel exterior is impressively durable
- Thick polyurethane foam insulation helps maintain cold temperatures and improves energy efficiency
- Units utilize R290 refrigerant, which has a lower GWP (Global Warming Potential) than many previously-used refrigerants
- Refrigeration coils surround the exterior side walls for maximum cooling
- Condensing unit suspended right below well for convenience
- Flat work surface around opening
- Full-perimeter drip edge contains spills and condensation
- NSF-certified
- Designed for top-mount installation
- Deep well fits 6-inch-deep standard 12" x 20" pans with adaptor bars
- 3-inch recess lowers food pan into well and shields it from ambient air
- 1-inch integral drain
- Remote on-off switch with 4-foot cord

PRODUCT SPECIFICATIONS

Model Information

Model	Standard Drip Free Flange
UPC	198594075334

Unit Dimensions

Overall Dimensions (IN)	18 x 26 x 23.93
(W) Width (IN)	18
(D) Depth (IN)	26
(H) Height (IN)	23.93
(W) Width (CM)	45.7
(D) Depth (CM)	66
(H) Height (CM)	60.8

Electrical

Voltage	120

Construction

Refrigerant	R290

Case Lot Measurement

Case Width	29
Case Height	33
Case Length	21
Case Lot Cube (ft.)	11.63
Case Lot Weight (lbs.)	136.0



Six-well 120-volt NSF 7-certified refrigerated modular drop-in cold well

Hold all your deliciously prechilled food at ideal serving temperatures with the refrigerated modular drop-in cold well by Vollrath. The fabricated well and flange are made of strong 300-Series stainless steel that promises years of use, and the exterior is constructed of 20-gauge galvanized steel for impressive durability. The refrigeration coils surround the exterior side walls of the well for maximum cooling, and the thick polyurethane insulation helps maintain cold temperatures and improves energy efficiency. With a 3-inch recessed design, this drop-in cold well keeps food low, minimizing the impact of ambient air, and the deep design accommodates 6-inch-deep pans easily. The condensing unit is suspended directly below the well to maximize space, while the full-perimeter drip edge contains spills and condensation. Designed for top-mount installation, this drop-in cold well features a 6-foot cord and plug, meaning no hardwiring is required, ensuring quick, convenient installation.

- Made in the USA
- 300-Series stainless steel fabricated well and flange promise years of use
- 20-gauge galvanized steel exterior is impressively durable
- Thick polyurethane foam insulation helps maintain cold temperatures and improves energy efficiency
- Uses R290, a nonflammable low Global Warming Potential (GWP) refrigerant
- Refrigeration coils surround the exterior side walls for maximum cooling
- Condensing unit suspended right below well for convenience
- Flat work surface around opening
- Full-perimeter drip edge contains spills and condensation
- NSF-certified
- Designed for top-mount installation
- Deep well fits 6-inch-deep standard 12" x 20" pans with adaptor bars
- 3-inch recess lowers food pan into well and shields it from ambient air
- 1-inch integral drain
- Remote on-off switch with 4-foot cord

PRODUCT SPECIFICATIONS

Model Information

Model	Standard Drip Free Flange
UPC	198594075754

Unit Dimensions

Overall Dimensions (IN)	26 x 81.25 x 23.93
(W) Width (IN)	26
(D) Depth (IN)	81.25
(H) Height (IN)	23.93
(W) Width (CM)	66
(D) Depth (CM)	206.4
(H) Height (CM)	60.8

Electrical

Voltage	120

Construction

Refrigerant	R290

Case Lot Measurement

Case Width	28
Case Height	33
Case Length	83
Case Lot Cube (ft.)	44.38
Case Lot Weight (lbs.)	320.0



Four-well 120-volt NSF 7-certified refrigerated modular drop-in cold well

Hold all your deliciously prechilled food at ideal serving temperatures with the refrigerated modular drop-in cold well by Vollrath. The fabricated well and flange are made of strong 300-Series stainless steel that promises years of use, and the exterior is constructed of 20-gauge galvanized steel for impressive durability. The refrigeration coils surround the exterior side walls of the well for maximum cooling, and the thick polyurethane insulation helps maintain cold temperatures and improves energy efficiency. With a 3-inch recessed design, this drop-in cold well keeps food low, minimizing the impact of ambient air, and the deep design accommodates 6-inch-deep pans easily. The condensing unit is suspended directly below the well to maximize space, while the full-perimeter drip edge contains spills and condensation. Designed for top-mount installation, this drop-in cold well features a 6-foot cord and plug, meaning no hardwiring is required, ensuring quick, convenient installation.

- Made in the USA
- 300-Series stainless steel fabricated well and flange promise years of use
- 20-gauge galvanized steel exterior is impressively durable
- Thick polyurethane foam insulation helps maintain cold temperatures and improves energy efficiency
- Uses R290, a nonflammable low Global Warming Potential (GWP) refrigerant
- Refrigeration coils surround the exterior side walls for maximum cooling
- Condensing unit suspended right below well for convenience
- Flat work surface around opening
- Full-perimeter drip edge contains spills and condensation
- NSF-certified
- Designed for top-mount installation
- Deep well fits 6-inch-deep standard 12" x 20" pans with adaptor bars
- 3-inch recess lowers food pan into well and shields it from ambient air
- 1-inch integral drain
- Remote on-off switch with 4-foot cord

PRODUCT SPECIFICATIONS

Model Information

Model	Standard Drip Free Flange
UPC	198594075587

Unit Dimensions

Overall Dimensions (IN)	26 x 54.75 x 23.93
(W) Width (IN)	26
(D) Depth (IN)	54.75
(H) Height (IN)	23.93
(W) Width (CM)	66
(D) Depth (CM)	139.1
(H) Height (CM)	60.8

Electrical

Voltage	120

Construction

Refrigerant	R290

Case Lot Measurement

Case Width	28
Case Height	33
Case Length	56.5
Case Lot Cube (ft.)	30.21
Case Lot Weight (lbs.)	235.0



Three-well 120-volt NSF 7-certified refrigerated modular drop-in cold well

Hold all your deliciously prechilled food at ideal serving temperatures with the refrigerated modular drop-in cold well by Vollrath. The fabricated well and flange are made of strong 300-Series stainless steel that promises years of use, and the exterior is constructed of 20-gauge galvanized steel for impressive durability. The refrigeration coils surround the exterior side walls of the well for maximum cooling, and the thick polyurethane insulation helps maintain cold temperatures and improves energy efficiency. With a 3-inch recessed design, this drop-in cold well keeps food low, minimizing the impact of ambient air, and the deep design accommodates 6-inch-deep pans easily. The condensing unit is suspended directly below the well to maximize space, while the full-perimeter drip edge contains spills and condensation. Designed for top-mount installation, this drop-in cold well features a 6-foot cord and plug, meaning no hardwiring is required, ensuring quick, convenient installation.

- Made in the USA
- 300-Series stainless steel fabricated well and flange promise years of use
- 20-gauge galvanized steel exterior is impressively durable
- Thick polyurethane foam insulation helps maintain cold temperatures and improves energy efficiency
- Uses R290, a nonflammable low Global Warming Potential (GWP) refrigerant
- Refrigeration coils surround the exterior side walls for maximum cooling
- Condensing unit suspended right below well for convenience
- Flat work surface around opening
- Full-perimeter drip edge contains spills and condensation
- NSF-certified
- Designed for top-mount installation
- Deep well fits 6-inch-deep standard 12" x 20" pans with adaptor bars
- 3-inch recess lowers food pan into well and shields it from ambient air
- 1-inch integral drain
- Remote on-off switch with 4-foot cord

PRODUCT SPECIFICATIONS

Model Information

Model ..... Standard Drip Free Flange

UPC..... 198594075495

Unit Dimensions

Overall Dimensions (IN)..... 26 x 41.5 x 23.93

(W) Width (IN) 26

(D) Depth (IN)..... 41.5

(H) Height (IN)..... 23.93

(W) Width (CM)..... 66

(D) Depth (CM)..... 105.4

(H) Height (CM) 60.8

Electrical

Voltage 120

Construction

Refrigerant..... R290

Case Lot Measurement

Case Width..... 30

Case Height..... 33.5

Case Length 46.5

Case Lot Cube (ft.) 27.04

Case Lot Weight (lbs.) 189.0



Two-well 120-volt NSF 7-certified refrigerated modular drop-in cold well

Hold all your deliciously prechilled food at ideal serving temperatures with the refrigerated modular drop-in cold well by Vollrath. The fabricated well and flange are made of strong 300-Series stainless steel that promises years of use, and the exterior is constructed of 20-gauge galvanized steel for impressive durability. The refrigeration coils surround the exterior side walls of the well for maximum cooling, and the thick polyurethane insulation helps maintain cold temperatures and improves energy efficiency. With a 3-inch recessed design, this drop-in cold well keeps food low, minimizing the impact of ambient air, and the deep design accommodates 6-inch-deep pans easily. The condensing unit is suspended directly below the well to maximize space, while the full-perimeter drip edge contains spills and condensation. Designed for top-mount installation, this drop-in cold well features a 6-foot cord and plug, meaning no hardwiring is required, ensuring quick, convenient installation.

- Made in the USA
- 300-Series stainless steel fabricated well and flange promise years of use
- 20-gauge galvanized steel exterior is impressively durable
- Thick polyurethane foam insulation helps maintain cold temperatures and improves energy efficiency
- Uses R290, a nonflammable low Global Warming Potential (GWP) refrigerant
- Refrigeration coils surround the exterior side walls for maximum cooling
- Condensing unit suspended right below well for convenience
- Flat work surface around opening
- Full-perimeter drip edge contains spills and condensation
- NSF-certified
- Designed for top-mount installation
- Deep well fits 6-inch-deep standard 12" x 20" pans with adaptor bars
- 3-inch recess lowers food pan into well and shields it from ambient air
- 1-inch integral drain
- Remote on-off switch with 4-foot cord

PRODUCT SPECIFICATIONS

Model Information

Model ..... Standard Drip Free Flange

UPC..... 198594075419

Unit Dimensions

Overall Dimensions (IN)..... 26 x 29 x 23.93

(W) Width (IN) 26

(D) Depth (IN)..... 29

(H) Height (IN)..... 23.93

(W) Width (CM)..... 66

(D) Depth (CM)..... 73.6

(H) Height (CM)..... 60.8

Electrical

Voltage..... 120

Construction

Refrigerant..... R290

Case Lot Measurement

Case Width..... 30

Case Height..... 27

Case Length..... 34

Case Lot Cube (ft.)..... 19.48

Case Lot Weight (lbs.)..... 188.0



Five-well 120-volt NSF 7-certified refrigerated modular drop-in cold well

Hold all your deliciously prechilled food at ideal serving temperatures with the refrigerated modular drop-in cold well by Vollrath. The fabricated well and flange are made of strong 300-Series stainless steel that promises years of use, and the exterior is constructed of 20-gauge galvanized steel for impressive durability. The refrigeration coils surround the exterior side walls of the well for maximum cooling, and the thick polyurethane insulation helps maintain cold temperatures and improves energy efficiency. With a 3-inch recessed design, this drop-in cold well keeps food low, minimizing the impact of ambient air, and the deep design accommodates 6-inch-deep pans easily. The condensing unit is suspended directly below the well to maximize space, while the full-perimeter drip edge contains spills and condensation. Designed for top-mount installation, this drop-in cold well features a 6-foot cord and plug, meaning no hardwiring is required, ensuring quick, convenient installation.

- Made in the USA
- 300-Series stainless steel fabricated well and flange promise years of use
- 20-gauge galvanized steel exterior is impressively durable
- Thick polyurethane foam insulation helps maintain cold temperatures and improves energy efficiency
- Uses R290, a nonflammable low Global Warming Potential (GWP) refrigerant
- Refrigeration coils surround the exterior side walls for maximum cooling
- Condensing unit suspended right below well for convenience
- Flat work surface around opening
- Full-perimeter drip edge contains spills and condensation
- NSF-certified
- Designed for top-mount installation
- Deep well fits 6-inch-deep standard 12" x 20" pans with adaptor bars
- 3-inch recess lowers food pan into well and shields it from ambient air
- 1-inch integral drain
- Remote on-off switch with 4-foot cord

PRODUCT SPECIFICATIONS

Model Information

Model ..... Standard Drip Free Flange

UPC..... 198594075686

Unit Dimensions

Overall Dimensions (IN)..... 26 x 68 x 23.93

(W) Width (IN) 26

(D) Depth (IN)..... 68

(H) Height (IN)..... 23.93

(W) Width (CM)..... 66

(D) Depth (CM)..... 172.7

(H) Height (CM)..... 60.8

Electrical

Voltage..... 120

Construction

Refrigerant..... R290

Case Lot Measurement

Case Width..... 30

Case Height..... 30

Case Length..... 72

Case Lot Cube (ft.)..... 37.5

Case Lot Weight (lbs.)..... 285.0



Three-well short-side nonrefrigerated cold well

Keep your cold food deliciously chilled in the nonrefrigerated cold well by Vollrath. This strong well is made of durable stainless steel, and the 8-inch depth holds your food pans and large amounts of ice to keep your food items cool. Thick polyurethane foam insulation helps trap and maintain the desired cold temperature, keeping your ice frozen longer and reducing the number of refills needed. The full-perimeter drip edge contains spills and condensation, while the integrated 1-inch drain and included drain plug are easy to use.

- Made in the USA
- 18-8 grade stainless steel construction is durable and long-lasting
- Thick polyurethane insulation keeps ice frozen longer
- Full-perimeter drip edge contains spills and condensation
- Short-side design is perfect for narrow serving areas
- NSF-certified
- 1-inch integrated drain and included drain plug are easy to use
- 8-inch depth holds your food pans and large amounts of ice
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419724888

Unit Dimensions

(W) Width (IN) 66.87

(D) Depth (IN).....18

(H) Height (IN).....0

(W) Width (CM).....169.8

(D) Depth (CM).....45.7

Case Lot Measurement

Case Lot.....1

Case Width.....22

Case Height.....33.5

Case Length.....72



Four-well short-side nonrefrigerated cold well

Keep your cold food deliciously chilled in the nonrefrigerated cold well by Vollrath. This strong well is made of durable stainless steel, and the 8-inch depth holds four food pans and large amounts of ice to keep your food items cool. Thick polyurethane foam insulation helps trap and maintain the desired cold temperature, keeping your ice frozen longer and reducing the number of refills needed. The full-perimeter drip edge contains spills and condensation, while the integrated 1-inch drain and included drain plug are easy to use.

- 18-8 grade stainless steel construction is durable and long-lasting
- Thick polyurethane insulation keeps ice frozen longer
- Full-perimeter drip edge contains spills and condensation
- Short-side design is perfect for narrow serving areas
- Made in the USA
- NSF-certified
- 1-inch integrated drain and included drain plug are easy to use
- 8-inch depth holds your food pans and large amounts of ice
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.
- Designed for top-mount installation
- Deep well fits 6-inch-deep standard 12" x 20" pan
- 3-inch recess lowers food pan into well and shields it from ambient air
- 1-inch integral drain
- Remote on-off switch with 4-foot cord
- 6-foot cord with plug does not require hardwiring

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419734160

Unit Dimensions

(W) Width (IN) 88.25

(D) Depth (IN).....18

(H) Height (IN).....0

(W) Width (CM).....224.2

(D) Depth (CM).....45.8

Case Lot Measurement

Case Lot.....1

Case Width.....20

Case Height.....27

Case Length.....90

Case Lot Cube (ft.) 28.13

Case Lot Weight (lbs.) 200.0



Two-well short-side nonrefrigerated cold well

Keep your cold food deliciously chilled in the nonrefrigerated cold well by Vollrath. This strong well is made of durable stainless steel, and the 8-inch depth holds your food pans and large amounts of ice to keep your food items cool. Thick polyurethane foam insulation helps trap and maintain the desired cold temperature, keeping your ice frozen longer and reducing the number of refills needed. The full-perimeter drip edge contains spills and condensation, while the integrated 1-inch drain and included drain plug are easy to use.

- Made in the USA
- 18-8 grade stainless steel construction is durable and long-lasting
- Thick polyurethane insulation keeps ice frozen longer
- Full-perimeter drip edge contains spills and condensation
- Short-side design is perfect for narrow serving areas
- NSF-certified
- 1-inch integrated drain and included drain plug are easy to use
- 8-inch depth holds your food pans and large amounts of ice
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419736096

Unit Dimensions

(W) Width (IN) 45.43

(D) Depth (IN).....18

(H) Height (IN).....0

(W) Width (CM).....115.4

(D) Depth (CM).....45.7

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....33.5

Case Length.....60

Case Lot Cube (ft.) 34.9

Case Lot Weight (lbs.) 127.0



120 Volt four pan forced-air cold drop-in

- Dual forced air flows across two sides for more even and consistent chilling
- Shallow recess for more prominent food display
- Factory set cold control on compressor provides mini-defrost with every compressor cycle
- On/off switch can be mounted to any side of cabinet
- NOTE: Item made to order, cannot be cancelled or returned.

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080399416

Unit Dimensions

Overall Dimensions (IN).....54.75 x 26 x 16.4

(W) Width (IN) 54.75

(D) Depth (IN).....26

(H) Height (IN).....16.4

(W) Width (CM).....139.06

(D) Depth (CM).....66.04

(H) Height (CM).....41.65

Electrical

Voltage.....120

Case Lot Measurement

Case Lot.....1

Case Width.....33

Case Height.....36

Case Length.....61



120 Volt five pan forced-air cold drop-in

- Dual forced air flows across two sides for more even and consistent chilling
- Shallow recess for more prominent food display
- Factory set cold control on compressor provides mini-defrost with every compressor cycle
- On/off switch can be mounted to any side of cabinet
- NOTE: Item made to order, cannot be cancelled or returned.

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080544427

Unit Dimensions

Overall Dimensions (IN).....68 x 26 x 16.75

(W) Width (IN) 68

(D) Depth (IN).....26

(H) Height (IN) 16.75

(W) Width (CM).....105.4

(D) Depth (CM).....66

(H) Height (CM) 42.5

Electrical

Voltage 120

Case Lot Measurement

Case Lot.....1

Case Width.....32.5

Case Height.....36

Case Length 74



120 Volt three pan forced-air cold drop-in

- Dual forced air flows across two sides for more even and consistent chilling
- Shallow recess for more prominent food display
- Factory set cold control on compressor provides mini-defrost with every compressor cycle
- On/off switch can be mounted to any side of cabinet
- NOTE: Item made to order, cannot be cancelled or returned.

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080398310

Unit Dimensions

Overall Dimensions (IN).....41.5 x 26 x 28.625

(W) Width (IN) 41.5

(D) Depth (IN).....26

(H) Height (IN) 28.62

(W) Width (CM).....105.4

(D) Depth (CM).....66

(H) Height (CM) 72.7

Electrical

Voltage 120

Case Lot Measurement

Case Lot.....1

Case Width.....33

Case Height.....35

Case Length 48

Case Lot Cube (ft.) 32.08

Case Lot Weight (lbs.) 235



88-inch Access® Non-Adjustable Breath Guard 6 Well or 6 Pan

Adjustable or non-adjustable models available

- Stainless steel uprights and end caps
- 18 gauge carbon steel breath guard wrapper
- 1/4" (.64 cm) acrylic breath guard panels that flip up for easy cleaning
- 12" (30.5 cm) serving opening
- Note: Signature Server equipment orders cannot be cancelled or returned.

PRODUCT SPECIFICATIONS

Unit Dimensions

Overall Dimensions (IN)	88 x 34.25 x 29.375
(W) Width (IN)	88
(D) Depth (IN)	34.25
(H) Height (IN)	29.37
(W) Width (CM)	223.5
(D) Depth (CM)	87
(H) Height (CM)	74.6

Construction

Component Type	Breath Guard Choice
Installation	Stainless Steel Countertops Only
NSF Compliant	No
Breath Guard Function	Double-Sided Buffet
Breath Guard - Design Style	Access Design
Pairs with 2-Series Front-of-House	Yes
Pairs with 4-Series Front-of-House	Yes



46-inch Access® Non-Adjustable Breath Guard 3 Well or 3 Pan

Adjustable or non-adjustable models available

- Stainless steel uprights and end caps
- 18 gauge carbon steel breath guard wrapper
- 1/4" (.64 cm) acrylic breath guard panels that flip up for easy cleaning
- 12" (30.5 cm) serving opening
- Note: Signature Server equipment orders cannot be cancelled or returned.

PRODUCT SPECIFICATIONS

Unit Dimensions

Overall Dimensions (IN).....46 x 39.875 x 24.125

(W) Width (IN) 46

(D) Depth (IN).....39.87

(H) Height (IN) 24.12

(W) Width (CM).....116.8

(D) Depth (CM).....101.3

(H) Height (CM) 61.3

Construction

Component Type .....Breath Guard Choice

Installation .....Stainless Steel Countertops Only

NSF Compliant .....Yes

Breath Guard Function .....Double-Sided Buffet

Breath Guard - Design Style.....Access Design

Pairs with 2-Series Front-of-House.....Yes

Pairs with 4-Series Front-of-House.....Yes

Case Lot Measurement

Case Width.....46

Case Height.....24.12

Case Length 39.87



60-inch NSF2 Access® Adjustable Breath Guard

Adjustable or non-adjustable models available

- Stainless steel uprights and end caps
- 18 gauge carbon steel breath guard wrapper
- 1/4" (.64 cm) acrylic breath guard panels that flip up for easy cleaning
- 12" (30.5 cm) serving opening
- Note: Signature Server equipment orders cannot be cancelled or returned.
- Optional height adjustment without tools
- 9" to 15" (22.9 to 38.1 cm) serving opening height adjustment

PRODUCT SPECIFICATIONS

Unit Dimensions

Overall Dimensions (IN).....60 x 39.875 x 24.125

(W) Width (IN) 60

(D) Depth (IN).....39.87

(H) Height (IN).....24.12

(W) Width (CM).....152.4

(D) Depth (CM).....101.3

(H) Height (CM).....61.3

Construction

Component Type.....Breath Guard Choice

Installation.....Stainless Steel Countertops Only

NSF Compliant.....Yes

Breath Guard Function.....Double-Sided Buffet

Breath Guard - Design Style.....Access Design

Pairs with 2-Series Front-of-House.....Yes

Pairs with 4-Series Front-of-House.....Yes

Case Lot Measurement

Case Width.....60

Case Height.....24.12

Case Length.....39.87



74-inch Access® Adjustable Breath Guard 5 Well or 5 Pan

Adjustable or non-adjustable models available

- Stainless steel uprights and end caps
- 18 gauge carbon steel breath guard wrapper
- 1/4" (.64 cm) acrylic breath guard panels that flip up for easy cleaning
- 12" (30.5 cm) serving opening
- Note: Signature Server equipment orders cannot be cancelled or returned.
- Optional height adjustment without tools
- 9" to 15" (22.9 to 38.1 cm) serving opening height adjustment

PRODUCT SPECIFICATIONS

Unit Dimensions

Overall Dimensions (IN)	74 x 34.25 x 29.375
(W) Width (IN)	74
(D) Depth (IN)	34.25
(H) Height (IN)	29.37
(W) Width (CM)	188
(D) Depth (CM)	87
(H) Height (CM)	74.6

Construction

Component Type	Breath Guard Choice
Installation	Stainless Steel Countertops Only
NSF Compliant	No
Breath Guard Function	Double-Sided Buffet
Breath Guard - Design Style	Access Design
Pairs with 2-Series Front-of-House	Yes
Pairs with 4-Series Front-of-House	Yes

Case Lot Measurement

Case Width	74
Case Height	29.37
Case Length	34.25



28-inch Access® Adjustable Breath Guard 2 Well or 2 Pan

Adjustable or non-adjustable models available

- Stainless steel uprights and end caps
- 18 gauge carbon steel breath guard wrapper
- 1/4" (.64 cm) acrylic breath guard panels that flip up for easy cleaning
- 12" (30.5 cm) serving opening
- Note: Signature Server equipment orders cannot be cancelled or returned.
- Optional height adjustment without tools
- 9" to 15" (22.9 to 38.1 cm) serving opening height adjustment

PRODUCT SPECIFICATIONS

Unit Dimensions

Overall Dimensions (IN).....28 x 34.25 x 29.375

(W) Width (IN) 28

(D) Depth (IN).....34.25

(H) Height (IN) 29.37

(W) Width (CM).....71.1

(D) Depth (CM).....87

(H) Height (CM) 74.6

Construction

Component Type .....Breath Guard Choice

Installation .....Stainless Steel Countertops Only

NSF Compliant .....No

Breath Guard Function .....Double-Sided Buffet

Breath Guard - Design Style.....Access Design

Pairs with 2-Series Front-of-House.....Yes

Pairs with 4-Series Front-of-House.....Yes

Case Lot Measurement

Case Width.....28

Case Height.....29.37

Case Length 34.25



28-inch Access® Non-Adjustable Breath Guard 2 Well or 2 Pan

Adjustable or non-adjustable models available

- Stainless steel uprights and end caps
- 18 gauge carbon steel breath guard wrapper
- 1/4" (.64 cm) acrylic breath guard panels that flip up for easy cleaning
- 12" (30.5 cm) serving opening
- Note: Signature Server equipment orders cannot be cancelled or returned.

PRODUCT SPECIFICATIONS

Unit Dimensions

Overall Dimensions (IN).....28 x 34.25 x 29.375

(W) Width (IN) 28

(D) Depth (IN).....34.25

(H) Height (IN) 29.37

(W) Width (CM).....71.1

(D) Depth (CM).....87

(H) Height (CM) 74.6

Construction

Component Type .....Breath Guard Choice

Installation .....Stainless Steel Countertops Only

NSF Compliant .....No

Breath Guard Function .....Double-Sided Buffet

Breath Guard - Design Style.....Access Design

Pairs with 2-Series Front-of-House.....Yes

Pairs with 4-Series Front-of-House.....Yes

Case Lot Measurement

Case Width.....28

Case Height.....29.37

Case Length 34.25



74-inch NSF2 Access® Adjustable Breath Guard

Adjustable or non-adjustable models available

- Stainless steel uprights and end caps
- 18 gauge carbon steel breath guard wrapper
- 1/4" (.64 cm) acrylic breath guard panels that flip up for easy cleaning
- 12" (30.5 cm) serving opening
- Note: Signature Server equipment orders cannot be cancelled or returned.
- Optional height adjustment without tools
- 9" to 15" (22.9 to 38.1 cm) serving opening height adjustment

PRODUCT SPECIFICATIONS

Unit Dimensions

Overall Dimensions (IN).....74 x 39.875 x 24.125

(W) Width (IN) 74

(D) Depth (IN).....39.87

(H) Height (IN).....24.12

(W) Width (CM).....188

(D) Depth (CM).....101.3

(H) Height (CM).....61.3

Construction

Component Type.....Breath Guard Choice

Installation.....Stainless Steel Countertops Only

NSF Compliant.....Yes

Breath Guard Function.....Double-Sided Buffet

Breath Guard - Design Style.....Access Design

Pairs with 2-Series Front-of-House.....Yes

Pairs with 4-Series Front-of-House.....Yes

Case Lot Measurement

Case Width.....74

Case Height.....24.12

Case Length.....39.87



60-inch Access® Non-Adjustable Breath Guard 4 Well or 4 Pan

Adjustable or non-adjustable models available

- Stainless steel uprights and end caps
- 18 gauge carbon steel breath guard wrapper
- 1/4" (.64 cm) acrylic breath guard panels that flip up for easy cleaning
- 12" (30.5 cm) serving opening
- Note: Signature Server equipment orders cannot be cancelled or returned.

PRODUCT SPECIFICATIONS

Unit Dimensions

Overall Dimensions (IN).....60 x 39.875 x 24.125

(W) Width (IN) 60

(D) Depth (IN).....39.87

(H) Height (IN) 24.12

(W) Width (CM).....152.4

(D) Depth (CM).....101.3

(H) Height (CM) 61.3

Construction

Component Type .....Breath Guard Choice

Installation .....Stainless Steel Countertops Only

NSF Compliant .....Yes

Breath Guard Function .....Double-Sided Buffet

Breath Guard - Design Style.....Access Design

Pairs with 2-Series Front-of-House.....Yes

Pairs with 4-Series Front-of-House.....Yes

Case Lot Measurement

Case Width.....60

Case Height.....24.12

Case Length 39.87



74-inch Access® Non-Adjustable Breath Guard 5 Well or 5 Pan

Adjustable or non-adjustable models available

- Stainless steel uprights and end caps
- 18 gauge carbon steel breath guard wrapper
- 1/4" (.64 cm) acrylic breath guard panels that flip up for easy cleaning
- 12" (30.5 cm) serving opening
- Note: Signature Server equipment orders cannot be cancelled or returned.

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419627530

Unit Dimensions

Overall Dimensions (IN).....74 x 34.25 x 29.375

(W) Width (IN) 74

(D) Depth (IN).....34.25

(H) Height (IN).....29.37

(W) Width (CM).....188

(D) Depth (CM).....87

(H) Height (CM) 74.6

Construction

Component Type .....Breath Guard Choice

Installation .....Stainless Steel Countertops Only

NSF Compliant .....No

Breath Guard Function .....Double-Sided Buffet

Breath Guard - Design Style.....Access Design

Pairs with 2-Series Front-of-House.....Yes

Pairs with 4-Series Front-of-House.....Yes

Case Lot Measurement

Case Width.....74

Case Height.....29.37

Case Length 34.25



60-inch Access® Non-Adjustable Breath Guard 4 Well or 4 Pan

Adjustable or non-adjustable models available

- Stainless steel uprights and end caps
- 18 gauge carbon steel breath guard wrapper
- 1/4" (.64 cm) acrylic breath guard panels that flip up for easy cleaning
- 12" (30.5 cm) serving opening
- Note: Signature Server equipment orders cannot be cancelled or returned.

PRODUCT SPECIFICATIONS

Unit Dimensions

Overall Dimensions (IN).....60 x 34.25 x 29.375

(W) Width (IN) 60

(D) Depth (IN).....34.25

(H) Height (IN) 29.37

(W) Width (CM).....152.4

(D) Depth (CM).....87

(H) Height (CM) 74.6

Construction

Component Type .....Breath Guard Choice

Installation .....Stainless Steel Countertops Only

NSF Compliant .....No

Breath Guard Function .....Double-Sided Buffet

Breath Guard - Design Style.....Access Design

Pairs with 2-Series Front-of-House.....Yes

Pairs with 4-Series Front-of-House.....Yes

Case Lot Measurement

Case Width.....32

Case Height.....20

Case Length 62



46-inch NSF2 Access® Adjustable Breath Guard

Adjustable or non-adjustable models available

- Stainless steel uprights and end caps
- 18 gauge carbon steel breath guard wrapper
- 1/4" (.64 cm) acrylic breath guard panels that flip up for easy cleaning
- 12" (30.5 cm) serving opening
- Note: Signature Server equipment orders cannot be cancelled or returned.
- Optional height adjustment without tools
- 9" to 15" (22.9 to 38.1 cm) serving opening height adjustment

PRODUCT SPECIFICATIONS

Unit Dimensions

Overall Dimensions (IN).....46 x 39.875 x 24.125

(W) Width (IN) 46

(D) Depth (IN).....39.87

(H) Height (IN).....24.12

(W) Width (CM).....116.8

(D) Depth (CM).....101.3

(H) Height (CM).....61.3

Construction

Component Type.....Breath Guard Choice

Installation.....Stainless Steel Countertops Only

NSF Compliant.....Yes

Breath Guard Function.....Double-Sided Buffet

Breath Guard - Design Style.....Access Design

Pairs with 2-Series Front-of-House.....Yes

Pairs with 4-Series Front-of-House.....Yes

Case Lot Measurement

Case Width.....46

Case Height.....24.12

Case Length.....39.87



28-inch Access® Non-Adjustable Breath Guard 2 Well or 2 Pan

Adjustable or non-adjustable models available

- Stainless steel uprights and end caps
- 18 gauge carbon steel breath guard wrapper
- 1/4" (.64 cm) acrylic breath guard panels that flip up for easy cleaning
- 12" (30.5 cm) serving opening
- Note: Signature Server equipment orders cannot be cancelled or returned.

PRODUCT SPECIFICATIONS

Unit Dimensions

Overall Dimensions (IN).....28 x 39.875 x 24.125

(W) Width (IN) 28

(D) Depth (IN).....39.87

(H) Height (IN) 24.12

(W) Width (CM).....71.1

(D) Depth (CM).....101.3

(H) Height (CM) 61.3

Construction

Component Type .....Breath Guard Choice

Installation .....Stainless Steel Countertops Only

NSF Compliant .....Yes

Breath Guard Function .....Double-Sided Buffet

Breath Guard - Design Style.....Access Design

Pairs with 2-Series Front-of-House.....Yes

Pairs with 4-Series Front-of-House.....Yes

Case Lot Measurement

Case Width.....28

Case Height.....24.12

Case Length 39.87



46-inch Access® Adjustable Breath Guard 3 Well or 3 Pan

Adjustable or non-adjustable models available

- Stainless steel uprights and end caps
- 18 gauge carbon steel breath guard wrapper
- 1/4" (.64 cm) acrylic breath guard panels that flip up for easy cleaning
- 12" (30.5 cm) serving opening
- Note: Signature Server equipment orders cannot be cancelled or returned.
- Optional height adjustment without tools
- 9" to 15" (22.9 to 38.1 cm) serving opening height adjustment

PRODUCT SPECIFICATIONS

Unit Dimensions

Overall Dimensions (IN).....46 x 34.25 x 29.375

(W) Width (IN) 46

(D) Depth (IN).....34.25

(H) Height (IN).....29.37

(W) Width (CM).....116.8

(D) Depth (CM).....87

(H) Height (CM).....74.6

Construction

Component Type.....Breath Guard Choice

Installation.....Stainless Steel Countertops Only

NSF Compliant.....No

Breath Guard Function.....Double-Sided Buffet

Breath Guard - Design Style.....Access Design

Pairs with 2-Series Front-of-House.....Yes

Pairs with 4-Series Front-of-House.....Yes

Case Lot Measurement

Case Width.....46

Case Height.....29.37

Case Length.....34.25



28-inch NSF2 Access® Adjustable Breath Guard

Adjustable or non-adjustable models available

- Stainless steel uprights and end caps
- 18 gauge carbon steel breath guard wrapper
- 1/4" (.64 cm) acrylic breath guard panels that flip up for easy cleaning
- 12" (30.5 cm) serving opening
- Note: Signature Server equipment orders cannot be cancelled or returned.
- Optional height adjustment without tools
- 9" to 15" (22.9 to 38.1 cm) serving opening height adjustment

PRODUCT SPECIFICATIONS

Unit Dimensions

Overall Dimensions (IN).....28 x 39.875 x 24.125

(W) Width (IN) 28

(D) Depth (IN).....39.87

(H) Height (IN).....24.12

(W) Width (CM).....71.1

(D) Depth (CM).....101.3

(H) Height (CM).....61.3

Construction

Component Type.....Breath Guard Choice

Installation.....Stainless Steel Countertops Only

NSF Compliant.....Yes

Breath Guard Function.....Double-Sided Buffet

Breath Guard - Design Style.....Access Design

Pairs with 2-Series Front-of-House.....Yes

Pairs with 4-Series Front-of-House.....Yes

Case Lot Measurement

Case Width.....28

Case Height.....24.12

Case Length.....39.87



74-inch Access® Non-Adjustable Breath Guard 5 Well or 5 Pan

Adjustable or non-adjustable models available

- Stainless steel uprights and end caps
- 18 gauge carbon steel breath guard wrapper
- 1/4" (.64 cm) acrylic breath guard panels that flip up for easy cleaning
- 12" (30.5 cm) serving opening
- Note: Signature Server equipment orders cannot be cancelled or returned.

PRODUCT SPECIFICATIONS

Unit Dimensions

Overall Dimensions (IN).....74 x 39.875 x 24.125

(W) Width (IN) 74

(D) Depth (IN).....39.87

(H) Height (IN) 24.12

(W) Width (CM).....188

(D) Depth (CM).....101.3

(H) Height (CM) 61.3

Construction

Component Type .....Breath Guard Choice

Installation .....Stainless Steel Countertops Only

NSF Compliant .....Yes

Breath Guard Function .....Double-Sided Buffet

Breath Guard - Design Style.....Access Design

Pairs with 2-Series Front-of-House.....Yes

Pairs with 4-Series Front-of-House.....Yes

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length 0



46-inch Access® Non-Adjustable Breath Guard 3 Well or 3 Pan

Adjustable or non-adjustable models available

- Stainless steel uprights and end caps
- 18 gauge carbon steel breath guard wrapper
- 1/4" (.64 cm) acrylic breath guard panels that flip up for easy cleaning
- 12" (30.5 cm) serving opening
- Note: Signature Server equipment orders cannot be cancelled or returned.

PRODUCT SPECIFICATIONS

Unit Dimensions

Overall Dimensions (IN).....46 x 34.25 x 29.375

(W) Width (IN) 46

(D) Depth (IN).....34.25

(H) Height (IN) 29.37

(W) Width (CM).....116.8

(D) Depth (CM).....87

(H) Height (CM) 74.6

Construction

Component Type .....Breath Guard Choice

Installation .....Stainless Steel Countertops Only

NSF Compliant .....No

Breath Guard Function .....Double-Sided Buffet

Breath Guard - Design Style.....Access Design

Pairs with 2-Series Front-of-House.....Yes

Pairs with 4-Series Front-of-House.....Yes

Case Lot Measurement

Case Width.....46

Case Height.....29.37

Case Length 34.25



60-inch Access® Adjustable Breath Guard 4 Well or 4 Pan

Adjustable or non-adjustable models available

- Stainless steel uprights and end caps
- 18 gauge carbon steel breath guard wrapper
- 1/4" (.64 cm) acrylic breath guard panels that flip up for easy cleaning
- 12" (30.5 cm) serving opening
- Note: Signature Server equipment orders cannot be cancelled or returned.
- Optional height adjustment without tools
- 9" to 15" (22.9 to 38.1 cm) serving opening height adjustment

PRODUCT SPECIFICATIONS

Unit Dimensions

Overall Dimensions (IN)	60 x 34.25 x 29.375
(W) Width (IN)	60
(D) Depth (IN)	34.25
(H) Height (IN)	29.37
(W) Width (CM)	152.4
(D) Depth (CM)	87
(H) Height (CM)	74.6

Construction

Component Type	Breath Guard Choice
Installation	Stainless Steel Countertops Only
NSF Compliant	No
Breath Guard Function	Double-Sided Buffet
Breath Guard - Design Style	Access Design
Pairs with 2-Series Front-of-House	Yes
Pairs with 4-Series Front-of-House	Yes

Case Lot Measurement

Case Width	20
Case Height	29
Case Length	62



88-inch Access® Non-Adjustable Breath Guard 6 Well or 6 Pan

Adjustable or non-adjustable models available

- Stainless steel uprights and end caps
- 18 gauge carbon steel breath guard wrapper
- 1/4" (.64 cm) acrylic breath guard panels that flip up for easy cleaning
- 12" (30.5 cm) serving opening
- Note: Signature Server equipment orders cannot be cancelled or returned.

PRODUCT SPECIFICATIONS

Unit Dimensions

Overall Dimensions (IN).....88 x 39.875 x 24.125

(W) Width (IN) 88

(D) Depth (IN).....39.87

(H) Height (IN) 24.12

(W) Width (CM).....223.5

(D) Depth (CM).....101.3

(H) Height (CM) 61.3

Construction

Component Type .....Breath Guard Choice

Installation .....Stainless Steel Countertops Only

NSF Compliant .....Yes

Breath Guard Function .....Double-Sided Buffet

Breath Guard - Design Style.....Access Design

Pairs with 2-Series Front-of-House.....Yes

Pairs with 4-Series Front-of-House.....Yes

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length 0



Six-well nonrefrigerated cold well

Keep your cold food deliciously chilled in the nonrefrigerated cold well by Vollrath. This strong well is made of durable stainless steel, and the 8-inch depth holds your food pans and large amounts of ice to keep your food items cool. Thick polyurethane foam insulation helps trap and maintain the desired cold temperature, keeping your ice frozen longer and reducing the number of refills needed. The full-perimeter drip edge contains spills and condensation, while the integrated 1-inch drain and included drain plug are easy to use.

- Made in the USA
- 18-8 grade stainless steel construction is durable and long-lasting
- Thick polyurethane insulation keeps ice frozen longer
- Full-perimeter drip edge contains spills and condensation
- NSF-certified
- 1-inch integrated drain and included drain plug are easy to use
- 8-inch depth holds your food pans and large amounts of ice
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419375479

Unit Dimensions

(W) Width (IN) 81.25

(D) Depth (IN).....26

(H) Height (IN).....33.5

(W) Width (CM).....206.4

(D) Depth (CM).....66

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....33.5

Case Length.....86

Case Lot Cube (ft.) 50.02

Case Lot Weight (lbs.) 190.0



Five-well nonrefrigerated cold well

Keep your cold food deliciously chilled in the nonrefrigerated cold well by Vollrath. This strong well is made of durable stainless steel, and the 8-inch depth holds your food pans and large amounts of ice to keep your food items cool. Thick polyurethane foam insulation helps trap and maintain the desired cold temperature, keeping your ice frozen longer and reducing the number of refills needed. The full-perimeter drip edge contains spills and condensation, while the integrated 1-inch drain and included drain plug are easy to use.

- Made in the USA
- 18-8 grade stainless steel construction is durable and long-lasting
- Thick polyurethane insulation keeps ice frozen longer
- Full-perimeter drip edge contains spills and condensation
- NSF-certified
- 1-inch integrated drain and included drain plug are easy to use
- 8-inch depth holds your food pans and large amounts of ice
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419375462

Unit Dimensions

(W) Width (IN) 68

(D) Depth (IN).....26

(H) Height (IN).....33.5

(W) Width (CM).....172.7

(D) Depth (CM).....66

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....33.5

Case Length.....73

Case Lot Cube (ft.) 42.46

Case Lot Weight (lbs.) 180.0



Four-well nonrefrigerated cold well

Keep your cold food deliciously chilled in the nonrefrigerated cold well by Vollrath. This strong well is made of durable stainless steel, and the 8-inch depth holds your food pans and large amounts of ice to keep your food items cool. Thick polyurethane foam insulation helps trap and maintain the desired cold temperature, keeping your ice frozen longer and reducing the number of refills needed. The full-perimeter drip edge contains spills and condensation, while the integrated 1-inch drain and included drain plug are easy to use.

- Made in the USA
- 18-8 grade stainless steel construction is durable and long-lasting
- Thick polyurethane insulation keeps ice frozen longer
- Full-perimeter drip edge contains spills and condensation
- NSF-certified
- 1-inch integrated drain and included drain plug are easy to use
- 8-inch depth holds your food pans and large amounts of ice
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419375455

Unit Dimensions

(W) Width (IN) 54.75

(D) Depth (IN).....26

(H) Height (IN).....33.5

(W) Width (CM).....139.1

(D) Depth (CM).....66

Case Lot Measurement

Case Lot.....1

Case Width.....30.5

Case Height.....33.5

Case Length.....60

Case Lot Cube (ft.) 35.48

Case Lot Weight (lbs.) 200.0



Three-well nonrefrigerated cold well

Keep your cold food deliciously chilled in the nonrefrigerated cold well by Vollrath. This strong well is made of durable stainless steel, and the 8-inch depth holds your food pans and large amounts of ice to keep your food items cool. Thick polyurethane foam insulation helps trap and maintain the desired cold temperature, keeping your ice frozen longer and reducing the number of refills needed. The full-perimeter drip edge contains spills and condensation, while the integrated 1-inch drain and included drain plug are easy to use.

- Made in the USA
- 18-8 grade stainless steel construction is durable and long-lasting
- Thick polyurethane insulation keeps ice frozen longer
- Full-perimeter drip edge contains spills and condensation
- NSF-certified
- 1-inch integrated drain and included drain plug are easy to use
- 8-inch depth holds your food pans and large amounts of ice
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419375448

Unit Dimensions

(W) Width (IN) 41.5

(D) Depth (IN).....26

(H) Height (IN).....33.5

(W) Width (CM).....105.4

(D) Depth (CM).....66

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....33.5

Case Length.....47

Case Lot Cube (ft.) 27.34

Case Lot Weight (lbs.) 121.0



Two-well nonrefrigerated cold well

Keep your cold food deliciously chilled in the nonrefrigerated cold well by Vollrath. This strong well is made of durable stainless steel, and the 8-inch depth holds your food pans and large amounts of ice to keep your food items cool. Thick polyurethane foam insulation helps trap and maintain the desired cold temperature, keeping your ice frozen longer and reducing the number of refills needed. The full-perimeter drip edge contains spills and condensation, while the integrated 1-inch drain and included drain plug are easy to use.

- Made in the USA
- 18-8 grade stainless steel construction is durable and long-lasting
- Thick polyurethane insulation keeps ice frozen longer
- Full-perimeter drip edge contains spills and condensation
- NSF-certified
- 1-inch integrated drain and included drain plug are easy to use
- 8-inch depth holds your food pans and large amounts of ice
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419375431

Unit Dimensions

(W) Width (IN) 29

(D) Depth (IN).....26

(H) Height (IN).....0

(W) Width (CM).....73.7

(D) Depth (CM).....66

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....27

Case Length.....34

Case Lot Cube (ft.) 20.07

Case Lot Weight (lbs.) 92.0



One-well nonrefrigerated cold well

Keep your cold food deliciously chilled in the nonrefrigerated cold well by Vollrath. This strong well is made of durable stainless steel, and the 8-inch depth holds your food pan and large amounts of ice to keep your food items cool. Thick polyurethane foam insulation helps trap and maintain the desired cold temperature, keeping your ice frozen longer and reducing the number of refills needed. The full-perimeter drip edge contains spills and condensation, while the integrated 1-inch drain and included drain plug are easy to use.

- Made in the USA
- 18-8 grade stainless steel construction is durable and long-lasting
- Thick polyurethane insulation keeps ice frozen longer
- Full-perimeter drip edge contains spills and condensation
- NSF-certified
- 1-inch integrated drain and included drain plug are easy to use
- 8-inch depth holds your food pans and large amounts of ice
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419637584

Unit Dimensions

(W) Width (IN) 15

(D) Depth (IN).....26

(W) Width (CM).....38.1

(D) Depth (CM).....66

Case Lot Measurement

Case Lot.....1

Case Width.....16

Case Height.....19

Case Length 28

Case Lot Cube (ft.) 4.93

Case Lot Weight (lbs.) 32.3



120 Volt Two-Pan Refrigerated Short Side Drop Ins

Our innovative short side drop ins are now available in a refrigerated version.

- Cutout dimensions has a 7/8" (2.2 cm) corner radius
- Cold drop-ins are best used for holding periods up to 4 hours - for best performance, stainless steel containers are recommended
- Display well 6 5/8" (16.8 cm) deep
- Thick polyurethane foam insulation
- Zero clearance for flexibility in installation
- NSF7 units
- Drain plug included
- NOTE: Item made to order, cannot be canceled or returned.

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419768004

Unit Dimensions

Overall Dimensions (IN).....45.4375 x 18.0625 x 22.8125

(W) Width (IN) 45.43

(D) Depth (IN).....18.06

(H) Height (IN).....22.81

(W) Width (CM).....115.4

(D) Depth (CM).....45.9

(H) Height (CM).....58

Electrical

Voltage.....120

Case Lot Measurement

Case Lot.....1

Case Width.....22.25

Case Height.....33.5

Case Length.....51

Case Lot Cube (ft.).....21.01

Case Lot Weight (lbs.).....173.0



120 Volt Two-Pan NSF7 Refrigerated Short Side Drop Ins

Our innovative short side drop ins are now available in a refrigerated version.

- Cutout dimensions has a 7/8" (2.2 cm) corner radius
- Cold drop-ins are best used for holding periods up to 4 hours - for best performance, stainless steel containers are recommended
- Display well 6 5/8" (16.8 cm) deep
- Thick polyurethane foam insulation
- Zero clearance for flexibility in installation
- NSF7 units
- Drain plug included
- NOTE: Item made to order, cannot be canceled or returned.

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419818761

Unit Dimensions

Overall Dimensions (IN).....45.4375 x 18.0625 x 24.25

(W) Width (IN) 45.43

(D) Depth (IN).....18.06

(H) Height (IN).....24.25

(W) Width (CM).....115.4

(D) Depth (CM).....45.9

(H) Height (CM).....61.3

Electrical

Voltage.....120

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....33.5

Case Length.....60

Case Lot Cube (ft.).....34.9

Case Lot Weight (lbs.).....224.0



120 Volt Three-Pan NSF7 Refrigerated Short Side Drop Ins

Our innovative short side drop ins are now available in a refrigerated version.

- Cutout dimensions has a 7/8" (2.2 cm) corner radius
- Cold drop-ins are best used for holding periods up to 4 hours - for best performance, stainless steel containers are recommended
- Display well 6 5/8" (16.8 cm) deep
- Thick polyurethane foam insulation
- Zero clearance for flexibility in installation
- NSF7 units
- Drain plug included
- NOTE: Item made to order, cannot be canceled or returned.

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419819119

Unit Dimensions

Overall Dimensions (IN).....66.8125 x 18.0625 x 24.25

(W) Width (IN) 66.81

(D) Depth (IN).....18.06

(H) Height (IN).....24.25

(W) Width (CM).....169.7

(D) Depth (CM).....45.9

(H) Height (CM).....61.3

Electrical

Voltage.....120

Case Lot Measurement

Case Lot.....1

Case Width.....22

Case Height.....33.5

Case Length.....72

Case Lot Cube (ft.).....30.71

Case Lot Weight (lbs.).....229.0



120 Volt Three-Pan Refrigerated Short Side Drop Ins

Our innovative short side drop ins are now available in a refrigerated version.

- Cutout dimensions has a 7/8" (2.2 cm) corner radius
- Cold drop-ins are best used for holding periods up to 4 hours - for best performance, stainless steel containers are recommended
- Display well 6 5/8" (16.8 cm) deep
- Thick polyurethane foam insulation
- Zero clearance for flexibility in installation
- NSF7 units
- Drain plug included
- NOTE: Item made to order, cannot be canceled or returned.

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419767991

Unit Dimensions

Overall Dimensions (IN).....66.875 x 18.0625 x 22.8125

(W) Width (IN) 66.87

(D) Depth (IN).....18.06

(H) Height (IN).....22.81

(W) Width (CM).....170

(D) Depth (CM).....45.9

(H) Height (CM).....58

Electrical

Voltage.....120

Case Lot Measurement

Case Lot.....1

Case Width.....22.25

Case Height.....34.25

Case Length.....72

Case Lot Cube (ft.).....26.75

Case Lot Weight (lbs.).....190.0



Two-well 120-volt standard refrigerated drop-in frost top

Hold all your deliciously prechilled food items, appetizer trays and more at ideal serving temperatures with the refrigerated drop-in frost top by Vollrath. Perfect for self-service, the display surface sits flush with the countertop for a clean, streamlined appearance, while the refrigeration coils underneath provide efficient, effective cooling. Additional coils are attached to the sides of the display to create a full frost pattern, while the condensing unit is suspended right below the surface to maximize space. The frost top features one-piece construction for a smooth look, and the flange and display area are constructed of durable 300-Series stainless steel that promises years of use. A full-perimeter drip edge contains spills and condensation, and the top-mount design ensures quick, convenient installation.

- Flange and display are constructed of durable 300-Series stainless steel
- Frost top features one-piece construction
- Polystyrene insulation surrounds the cooling coils, minimizing energy usage and ensuring lower-cost operation
- Uses R513A, a nonflammable low Global Warming Potential (GWP) refrigerant
- Refrigeration coils are attached to the underside of the display surface to provide maximum cooling
- Additional coils are attached to the sides of the display to create a full frost pattern
- Condensing unit suspended below the frost top to maximize space
- Flat frost top is flush with counter for a streamlined appearance
- Full-perimeter drip edge contains spills and condensation
- NSF-certified
- Designed for top-mount installation
- Display surface averages 0°F when ambient temperature is 70°F
- ?-inch integral drain
- Remote on-off switch with 4-foot cord
- 6-foot cord with plug does not require hardwiring

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080880204

Unit Dimensions

(W) Width (IN) 28.31

(WU) Usable Width (IN).....22.25

(W2) Secondary Width (IN).....18.9375

(D) Depth (IN).....26.06

(DU) Usable Depth (IN) 20

(D2) Secondary Depth (IN).....23.125

(H2) Secondary Height (IN) 15

(H3) Additional Height (IN).....0.375

(WC) Width Cutout (IN).....27.5

(DC) Depth Cutout (IN).....25.25

(W) Width (CM).....66.8

(WU) Usable Width (CM).....56.5

(W2) Secondary Width (CM).....48

(D) Depth (CM).....66.2

(DU) Usable Depth (CM) 51

(D2) Secondary Depth (CM).....58.7

(H2) Secondary Height (CM) 38.1

(H3) Additional Height (CM).....1

(WC) Width Cutout (CM).....69.9

(DC) Depth Cutout (CM).....64.1

Electrical

Amps.....7.8

Cord Length (IN).....72

Cord Length (CM).....183

hp 1/3

Hz.....60

Plug .....NEMA 5-15P

Voltage 120

Weight

Weight (LB) 86

Weight (KG).....39

Construction

Refrigerant.....R513A

Case Lot Measurement

Case Width.....30

Case Height.....33.5

Case Length 33.5



Six-well 120-volt standard refrigerated drop-in frost top

Hold all your deliciously prechilled food items, appetizer trays and more at ideal serving temperatures with the refrigerated drop-in frost top by Vollrath. Perfect for self-service, the display surface sits flush with the countertop for a clean, streamlined appearance, while the refrigeration coils underneath provide efficient, effective cooling. Additional coils are attached to the sides of the display to create a full frost pattern, while the condensing unit is suspended right below the surface to maximize space. The frost top features one-piece construction for a smooth look, and the flange and display area are constructed of durable 300-Series stainless steel that promises years of use. A full-perimeter drip edge contains spills and condensation, and the top-mount design ensures quick, convenient installation.

- Flange and display are constructed of durable 300-Series stainless steel
- Frost top features one-piece construction
- Polystyrene insulation surrounds the cooling coils, minimizing energy usage and ensuring lower-cost operation
- Uses R513A, a nonflammable low Global Warming Potential (GWP) refrigerant
- Refrigeration coils are attached to the underside of the display surface to provide maximum cooling
- Additional coils are attached to the sides of the display to create a full frost pattern
- Condensing unit suspended below the frost top to maximize space
- Flat frost top is flush with counter for a streamlined appearance
- Full-perimeter drip edge contains spills and condensation
- NSF-certified
- Designed for top-mount installation
- Display surface averages 0°F when ambient temperature is 70°F
- ?-inch integral drain
- Remote on-off switch with 4-foot cord
- 6-foot cord with plug does not require hardwiring

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080880242

Unit Dimensions

(W) Width (IN) 81.25

(WU) Usable Width (IN).....75.25

(W2) Secondary Width (IN).....18.9375

(D) Depth (IN).....26.06

(DU) Usable Depth (IN) 20

(D2) Secondary Depth (IN).....23.125

(H2) Secondary Height (IN) 15

(H3) Additional Height (IN).....0.375

(WC) Width Cutout (IN).....80.5

(DC) Depth Cutout (IN).....25.25

(W) Width (CM).....206.4

(WU) Usable Width (CM).....191.1

(W2) Secondary Width (CM).....48

(D) Depth (CM).....66.2

(DU) Usable Depth (CM) 51

(D2) Secondary Depth (CM).....58.7

(H2) Secondary Height (CM) 38.1

(H3) Additional Height (CM).....1

(WC) Width Cutout (CM).....204.5

(DC) Depth Cutout (CM).....64.1

Electrical

Amps.....7.8

Cord Length (IN).....72

Cord Length (CM).....183

hp 1/3

Hz.....60

Plug .....NEMA 5-15P

Voltage 120

Weight

Weight (LB) 146

Weight (KG).....66.2

Construction

Refrigerant.....R513A

Case Lot Measurement

Case Width.....28

Case Height.....33

Case Length 83



Five-well 120-volt standard refrigerated drop-in frost top

Hold all your deliciously prechilled food items, appetizer trays and more at ideal serving temperatures with the refrigerated drop-in frost top by Vollrath. Perfect for self-service, the display surface sits flush with the countertop for a clean, streamlined appearance, while the refrigeration coils underneath provide efficient, effective cooling. Additional coils are attached to the sides of the display to create a full frost pattern, while the condensing unit is suspended right below the surface to maximize space. The frost top features one-piece construction for a smooth look, and the flange and display area are constructed of durable 300-Series stainless steel that promises years of use. A full-perimeter drip edge contains spills and condensation, and the top-mount design ensures quick, convenient installation.

- Flange and display are constructed of durable 300-Series stainless steel
- Frost top features one-piece construction
- Polystyrene insulation surrounds the cooling coils, minimizing energy usage and ensuring lower-cost operation
- Uses R513A, a nonflammable low Global Warming Potential (GWP) refrigerant
- Refrigeration coils are attached to the underside of the display surface to provide maximum cooling
- Additional coils are attached to the sides of the display to create a full frost pattern
- Condensing unit suspended below the frost top to maximize space
- Flat frost top is flush with counter for a streamlined appearance
- Full-perimeter drip edge contains spills and condensation
- NSF-certified
- Designed for top-mount installation
- Display surface averages 0°F when ambient temperature is 70°F
- ?-inch integral drain
- Remote on-off switch with 4-foot cord
- 6-foot cord with plug does not require hardwiring

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080880235

Unit Dimensions

(W) Width (IN) 68

(WU) Usable Width (IN).....62

(W2) Secondary Width (IN).....18.9375

(D) Depth (IN).....26.06

(DU) Usable Depth (IN) 20

(D2) Secondary Depth (IN).....23.125

(H2) Secondary Height (IN) 15

(H3) Additional Height (IN).....0.375

(WC) Width Cutout (IN).....67.25

(DC) Depth Cutout (IN).....25.25

(W) Width (CM).....172.7

(WU) Usable Width (CM).....157.5

(W2) Secondary Width (CM).....48

(D) Depth (CM).....66.2

(DU) Usable Depth (CM) 51

(D2) Secondary Depth (CM).....58.7

(H2) Secondary Height (CM) 38.1

(H3) Additional Height (CM).....1

(WC) Width Cutout (CM).....170.8

(DC) Depth Cutout (CM).....64.1

Electrical

Amps.....7.8

Cord Length (IN).....72

Cord Length (CM).....183

hp 1/3

Hz.....60

Plug .....NEMA 5-15P

Voltage 120

Weight

Weight (LB) 138

Weight (KG).....62.6

Construction

Refrigerant.....R513A

Case Lot Measurement

Case Width.....30

Case Height.....30

Case Length 72



Four-well 120-volt standard refrigerated drop-in frost top

Hold all your deliciously prechilled food items, appetizer trays and more at ideal serving temperatures with the refrigerated drop-in frost top by Vollrath. Perfect for self-service, the display surface sits flush with the countertop for a clean, streamlined appearance, while the refrigeration coils underneath provide efficient, effective cooling. Additional coils are attached to the sides of the display to create a full frost pattern, while the condensing unit is suspended right below the surface to maximize space. The frost top features one-piece construction for a smooth look, and the flange and display area are constructed of durable 300-Series stainless steel that promises years of use. A full-perimeter drip edge contains spills and condensation, and the top-mount design ensures quick, convenient installation.

- Flange and display are constructed of durable 300-Series stainless steel
- Frost top features one-piece construction
- Polystyrene insulation surrounds the cooling coils, minimizing energy usage and ensuring lower-cost operation
- Uses R513A, a nonflammable low Global Warming Potential (GWP) refrigerant
- Refrigeration coils are attached to the underside of the display surface to provide maximum cooling
- Additional coils are attached to the sides of the display to create a full frost pattern
- Condensing unit suspended below the frost top to maximize space
- Flat frost top is flush with counter for a streamlined appearance
- Full-perimeter drip edge contains spills and condensation
- NSF-certified
- Designed for top-mount installation
- Display surface averages 0 F when ambient temperature is 70°F
- ?-inch integral drain
- Remote on-off switch with 4-foot cord
- 6-foot cord with plug does not require hardwiring

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080880228

Unit Dimensions

(W) Width (IN) 54.75

(WU) Usable Width (IN).....48.75

(W2) Secondary Width (IN).....18.9375

(D) Depth (IN).....26.06

(DU) Usable Depth (IN) 20

(D2) Secondary Depth (IN).....23.125

(H2) Secondary Height (IN) 15

(H3) Additional Height (IN).....0.375

(WC) Width Cutout (IN).....54

(DC) Depth Cutout (IN).....25.25

(W) Width (CM).....139.1

(WU) Usable Width (CM).....123.8

(W2) Secondary Width (CM).....48

(D) Depth (CM).....66.2

(DU) Usable Depth (CM) 51

(D2) Secondary Depth (CM).....58.7

(H2) Secondary Height (CM) 38.1

(H3) Additional Height (CM).....1

(WC) Width Cutout (CM).....137.2

(DC) Depth Cutout (CM).....64.1

Electrical

Amps.....7.8

Cord Length (IN).....72

Cord Length (CM).....183

hp 1/3

Hz.....60

Plug .....NEMA 5-15P

Voltage 120

Weight

Weight (LB) 112

Weight (KG).....50.8

Construction

Refrigerant.....R513A

Case Lot Measurement

Case Width.....28

Case Height.....33

Case Length 56.5



Three-well 120-volt standard refrigerated drop-in frost top

Hold all your deliciously prechilled food items, appetizer trays and more at ideal serving temperatures with the refrigerated drop-in frost top by Vollrath. Perfect for self-service, the display surface sits flush with the countertop for a clean, streamlined appearance, while the refrigeration coils underneath provide efficient, effective cooling. Additional coils are attached to the sides of the display to create a full frost pattern, while the condensing unit is suspended right below the surface to maximize space. The frost top features one-piece construction for a smooth look, and the flange and display area are constructed of durable 300-Series stainless steel that promises years of use. A full-perimeter drip edge contains spills and condensation, and the top-mount design ensures quick, convenient installation.

- Flange and display are constructed of durable 300-Series stainless steel
- Frost top features one-piece construction
- Polystyrene insulation surrounds the cooling coils, minimizing energy usage and ensuring lower-cost operation
- Uses R513A, a nonflammable low Global Warming Potential (GWP) refrigerant
- Refrigeration coils are attached to the underside of the display surface to provide maximum cooling
- Additional coils are attached to the sides of the display to create a full frost pattern
- Condensing unit suspended below the frost top to maximize space
- Flat frost top is flush with counter for a streamlined appearance
- Full-perimeter drip edge contains spills and condensation
- NSF-certified
- Designed for top-mount installation
- Display surface averages 0°F when ambient temperature is 70°F
- ?-inch integral drain
- Remote on-off switch with 4-foot cord
- 6-foot cord with plug does not require hardwiring

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080880211

Unit Dimensions

(W) Width (IN) 41.5

(WU) Usable Width (IN).....35.5

(W2) Secondary Width (IN).....18.9375

(D) Depth (IN).....26.06

(DU) Usable Depth (IN) 20

(D2) Secondary Depth (IN).....23.125

(H2) Secondary Height (IN) 15

(H3) Additional Height (IN).....0.375

(WC) Width Cutout (IN).....10.75

(DC) Depth Cutout (IN).....25.25

(W) Width (CM).....105.4

(WU) Usable Width (CM).....90.2

(W2) Secondary Width (CM).....48

(D) Depth (CM).....66.2

(DU) Usable Depth (CM) 51

(D2) Secondary Depth (CM).....58.7

(H2) Secondary Height (CM) 38.1

(H3) Additional Height (CM).....1

(WC) Width Cutout (CM).....103.5

(DC) Depth Cutout (CM).....64.1

Electrical

Amps.....7.8

Cord Length (IN).....72

Cord Length (CM).....183

hp 1/3

Hz.....60

Plug .....NEMA 5-15P

Voltage 120

Weight

Weight (LB) 99

Weight (KG).....45

Construction

Refrigerant.....R513A

Case Lot Measurement

Case Width.....30

Case Height.....33.5

Case Length 46.5



120 Volt Six-pan Refrigerated Frost-Top

NSF Certified.

- Recessed drip flange with integral drain for cleaner operation
- Display area flush with counter surface
- * Cutout dimension has 7/8" (2.2 cm) corner radius
- NOTE: Item made to order, cannot be cancelled or returned.

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419367092

Unit Dimensions

(W) Width (IN) 81.25

(D) Depth (IN).....26

(W) Width (CM).....206.4

(D) Depth (CM).....66

Electrical

Voltage 120

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....33.5

Case Length 86

Case Lot Cube (ft.) 50.02

Case Lot Weight (lbs.) 263.0



120 Volt Four-pan Refrigerated Frost-Top

NSF Certified.

- Recessed drip flange with integral drain for cleaner operation
- Display area flush with counter surface
- * Cutout dimension has 7/8" (2.2 cm) corner radius
- NOTE: Item made to order, cannot be cancelled or returned.

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419366941

Unit Dimensions

(W) Width (IN) 54.75

(D) Depth (IN).....26

(W) Width (CM).....139.1

(D) Depth (CM).....66

Electrical

Voltage 120

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....33

Case Length 57

Case Lot Cube (ft.) 32.66

Case Lot Weight (lbs.) 205.0



120 Volt Two-pan Refrigerated Frost-Top

NSF Certified.

- Recessed drip flange with integral drain for cleaner operation
- Display area flush with counter surface
- * Cutout dimension has 7/8" (2.2 cm) corner radius
- NOTE: Item made to order, cannot be cancelled or returned.

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419367221

Unit Dimensions

(W) Width (IN) 28.25

(D) Depth (IN).....26

(W) Width (CM).....71.8

(D) Depth (CM).....66

Electrical

Voltage 120

Case Lot Measurement

Case Lot.....1

Case Width.....30.25

Case Height.....33.5

Case Length 33.5

Case Lot Cube (ft.) 19.65

Case Lot Weight (lbs.) 161.0



120 Volt Three-pan Refrigerated Frost-Top

NSF Certified.

- Recessed drip flange with integral drain for cleaner operation
- Display area flush with counter surface
- * Cutout dimension has 7/8" (2.2 cm) corner radius
- NOTE: Item made to order, cannot be cancelled or returned.

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419366934

Unit Dimensions

(W) Width (IN) 41.5

(D) Depth (IN).....26

(W) Width (CM).....105.4

(D) Depth (CM).....66

Electrical

Voltage 120

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....31

Case Length 47

Case Lot Cube (ft.) 25.3

Case Lot Weight (lbs.) 195.0



120 Volt Five-pan Refrigerated Frost-Top

NSF Certified.

- Recessed drip flange with integral drain for cleaner operation
- Display area flush with counter surface
- * Cutout dimension has 7/8" (2.2 cm) corner radius
- NOTE: Item made to order, cannot be cancelled or returned.

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419366965

Unit Dimensions

(W) Width (IN) 68

(D) Depth (IN).....26

(W) Width (CM).....172.7

(D) Depth (CM).....66

Electrical

Voltage 120

Case Lot Measurement

Case Lot.....1

Case Width.....30.5

Case Height.....33.5

Case Length 73

Case Lot Cube (ft.) 43.16

Case Lot Weight (lbs.) 262.0



Five-well NSF 7-certified remote refrigerated drop-in cold well

Keep your cold food perfectly chilled with the five-well remote refrigerated drop-in cold well by Vollrath. With remote refrigeration, this high-performing well is equally convenient and reliable, while the strong stainless steel construction promises years of use. Thick polyurethane foam insulation helps maintain temperatures and improves energy efficiency, and the 6 ?-inch depth fits full- or fractional-size pans up to 6-inches deep.

- Made in the USA
- Strong stainless steel construction is durable and long-lasting
- Thick polyurethane foam insulation helps maintain cold temperatures and improves energy efficiency
- Drain plug included
- NSF-certified
- Shoulder is recessed 3 inches
- 6 ?-inch depth fits full- or fractional-size pans up to 6-inches deep
- For best performance, stainless steel pans are recommended
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.
- Shallow recess protects food from ambient air while still providing visibility
- NSF-certified
- Designed for top-mount installation
- Five deep wells fit 6-inch-deep pans
- ?-inch integral drain
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419727469

Unit Dimensions

(W) Width (IN) 68

(D) Depth (IN).....26

(W) Width (CM).....172.7

(D) Depth (CM).....66

Case Lot Measurement

Case Lot.....1

Case Width.....30.25

Case Height.....33.5

Case Length.....73

Case Lot Cube (ft.) 37.5

Case Lot Weight (lbs.) 285.0



Four-well NSF 7-certified remote refrigerated drop-in cold well

Keep your cold food perfectly chilled with the refrigerated drop-in cold well by Vollrath. With remote refrigeration, this high-performing food well is equally convenient and reliable, while the strong stainless steel construction promises years of use. Thick polyurethane foam insulation helps maintain temperatures and improves energy efficiency, and the 6 ?-inch depth fits full- or fractional-size pans up to 6-inches deep.

- Made in the USA
- Strong stainless steel construction is durable and long-lasting
- Thick polyurethane foam insulation helps maintain cold temperatures and improves energy efficiency
- Drain plug included
- NSF-certified
- Shoulder is recessed 3 inches
- 6 ?-inch depth fits full- or fractional-size pans up to 6-inches deep
- For best performance, stainless steel pans are recommended
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419727452

Unit Dimensions

(W) Width (IN) 54.75

(D) Depth (IN).....26

(W) Width (CM).....139.1

(D) Depth (CM).....66

Case Lot Measurement

Case Lot.....1
Case Width.....30.25
Case Height.....33.5
Case Length.....59.75
Case Lot Cube (ft.).....30.21
Case Lot Weight (lbs.).....235.0



Three-well NSF 7-certified remote refrigerated drop-in cold well

Keep your cold food perfectly chilled with the three-well remote refrigerated drop-in cold well by Vollrath. With remote refrigeration, this high-performing well is equally convenient and reliable, while the strong stainless steel construction promises years of use. Thick polyurethane foam insulation helps maintain temperatures and improves energy efficiency, and the 6 ?-inch depth fits full- or fractional-size pans up to 6-inches deep.

- Made in the USA
- Strong stainless steel construction is durable and long-lasting
- Thick polyurethane foam insulation helps maintain cold temperatures and improves energy efficiency
- Drain plug included
- NSF-certified
- Shoulder is recessed 3 inches
- 6 ?-inch depth fits full- or fractional-size pans up to 6-inches deep
- For best performance, stainless steel pans are recommended
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.
- Shallow recess protects food from ambient air while still providing visibility
- NSF-certified
- Designed for top-mount installation
- Four deep wells fit 6-inch-deep pans
- ?-inch integral drain
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419727445

Unit Dimensions

(W) Width (IN) 41.5

(D) Depth (IN).....26

(W) Width (CM).....105.4

(D) Depth (CM).....66

Case Lot Measurement

Case Lot.....1

Case Width.....30.25

Case Height.....33.5

Case Length.....46.5

Case Lot Cube (ft.) 27.04

Case Lot Weight (lbs.) 189.0



Six-well NSF 7-certified remote refrigerated drop-in cold well

Keep your cold food perfectly chilled with the refrigerated drop-in cold well by Vollrath. With remote refrigeration, this high-performing food well is equally convenient and reliable, while the strong stainless steel construction promises years of use. Thick polyurethane foam insulation helps maintain temperatures and improves energy efficiency, and the 6 ?-inch depth fits full- or fractional-size pans up to 6-inches deep.

- Made in the USA
- Strong stainless steel construction is durable and long-lasting
- Thick polyurethane foam insulation helps maintain cold temperatures and improves energy efficiency
- Drain plug included
- NSF-certified
- Shoulder is recessed 3 inches
- 6 ?-inch depth fits full- or fractional-size pans up to 6-inches deep
- For best performance, stainless steel pans are recommended
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419727476

Unit Dimensions

(W) Width (IN) 81.25

(D) Depth (IN).....26

(W) Width (CM).....206.4

(D) Depth (CM).....66

Case Lot Measurement

Case Lot.....1
Case Width.....30.25
Case Height.....33.5
Case Length.....86.5
Case Lot Cube (ft.).....44.38
Case Lot Weight (lbs.).....320.0



One-well NSF 7-certified remote refrigerated drop-in cold well

Keep your cold food perfectly chilled with the one-well remote refrigerated drop-in cold well by Vollrath. With remote refrigeration, this high-performing well is equally convenient and reliable, while the strong stainless steel construction promises years of use. Thick polyurethane foam insulation helps maintain temperatures and improves energy efficiency, and the 6 ?-inch depth fits full- or fractional-size pans up to 6-inches deep.

- Made in the USA
- Strong stainless steel construction is durable and long-lasting
- Thick polyurethane foam insulation helps maintain cold temperatures and improves energy efficiency
- Drain plug included
- NSF-certified
- Shoulder is recessed 3 inches
- 6 ?-inch depth fits full- or fractional-size pan up to 6-inches deep
- For best performance, stainless steel pans are recommended
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.
- Deep well fits 6-inch-deep standard 12" x 20" pans with adaptor bars
- 3-inch recess lowers food pan into well and shields it from ambient air
- 1-inch integral drain
- Remote on-off switch with 4-foot cord
- 6-foot cord with plug does not require hardwiring
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419770878

Unit Dimensions

(W) Width (IN) 18

(D) Depth (IN) 26

(H) Height (IN) 0

(W) Width (CM) 45.7

(D) Depth (CM) 66

Case Lot Measurement

Case Lot 1

Case Width 19

Case Height 16

Case Length 28

Case Lot Cube (ft.) 11.63

Case Lot Weight (lbs.) 136.0



Two-well NSF 7-certified remote refrigerated drop-in cold well

Keep your cold food perfectly chilled with the refrigerated drop-in cold well by Vollrath. With remote refrigeration, this high-performing food well is equally convenient and reliable, while the strong stainless steel construction promises years of use. Thick polyurethane foam insulation helps maintain temperatures and improves energy efficiency, and the 6 ?-inch depth fits full- or fractional-size pans up to 6-inches deep.

- Made in the USA
- Strong stainless steel construction is durable and long-lasting
- Thick polyurethane foam insulation helps maintain cold temperatures and improves energy efficiency
- Drain plug included
- NSF-certified
- Shoulder is recessed 3 inches
- 6 ?-inch depth fits full- or fractional-size pans up to 6-inches deep
- For best performance, stainless steel pans are recommended
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419723935

Unit Dimensions

(W) Width (IN) 29

(D) Depth (IN).....26

(W) Width (CM).....73.7

(D) Depth (CM).....66

Case Lot Measurement

Case Lot.....1
Case Width.....30.25
Case Height.....33.5
Case Length.....33.5
Case Lot Cube (ft.).....11.63
Case Lot Weight (lbs.).....136.0



Three-well 120-volt NSF 7-certified short-side refrigerated drop-in cold well

Designed to help you create a narrower serving area, the refrigerated drop-in cold well by Vollrath saves valuable space and holds all your deliciously prechilled food at ideal serving temperatures. The fabricated well and flange are made of strong 300-Series stainless steel that promises years of use, and the exterior is constructed of 20-gauge galvanized steel for impressive durability. The refrigeration coils surround the exterior side walls of the well for maximum cooling, and the thick polyurethane insulation helps maintain cold temperatures and improves energy efficiency. With a 3-inch recessed design, this drop-in cold well keeps food low, minimizing the impact of ambient air, and the deep design accommodates 6-inch-deep pans easily. The condensing unit is suspended directly below the well to maximize space, while the full-perimeter drip edge contains spills and condensation. Designed for top-mount installation, this drop-in cold well features a 6-foot cord and plug, meaning no hardwiring is required, ensuring quick, convenient installation.

- Made in the USA
- 300-Series stainless steel fabricated well and flange promise years of use
- 20-gauge galvanized steel exterior is impressively durable
- Thick polyurethane foam insulation helps maintain cold temperatures and improves energy efficiency
- Uses R513A, a nonflammable low Global Warming Potential (GWP) refrigerant
- Refrigeration coils surround the exterior side walls for maximum cooling
- Condensing unit suspended right below well for convenience
- Flat work surface around opening
- Full-perimeter drip edge contains spills and condensation
- NSF-certified
- Designed for top-mount installation
- Deep well fits 6-inch-deep standard 12" x 20" pans with adaptor bars
- 3-inch recess lowers food pan into well and shields it from ambient air
- 1-inch integral drain
- Remote on-off switch with 4-foot cord

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....671080896274

Construction

Refrigerant.....R513A

Case Lot Measurement

Case Width.....22

Case Height.....33.5

Case Length 72



Two-well 120-volt NSF 7-certified short-side refrigerated drop-in cold well

Designed to help you create a narrower serving area, the refrigerated drop-in cold well by Vollrath saves valuable space and holds all your deliciously prechilled food at ideal serving temperatures. The fabricated well and flange are made of strong 300-Series stainless steel that promises years of use, and the exterior is constructed of 20-gauge galvanized steel for impressive durability. The refrigeration coils surround the exterior side walls of the well for maximum cooling, and the thick polyurethane insulation helps maintain cold temperatures and improves energy efficiency. With a 3-inch recessed design, this drop-in cold well keeps food low, minimizing the impact of ambient air, and the deep design accommodates 6-inch-deep pans easily. The condensing unit is suspended directly below the well to maximize space, while the full-perimeter drip edge contains spills and condensation. Designed for top-mount installation, this drop-in cold well features a 6-foot cord and plug, meaning no hardwiring is required, ensuring quick, convenient installation.

- Made in the USA
- 300-Series stainless steel fabricated well and flange promise years of use
- 20-gauge galvanized steel exterior is impressively durable
- Thick polyurethane foam insulation helps maintain cold temperatures and improves energy efficiency
- Uses R513A, a nonflammable low Global Warming Potential (GWP) refrigerant
- Refrigeration coils surround the exterior side walls for maximum cooling
- Condensing unit suspended right below well for convenience
- Flat work surface around opening
- Full-perimeter drip edge contains spills and condensation
- NSF-certified
- Designed for top-mount installation
- Deep well fits 6-inch-deep standard 12" x 20" pans with adaptor bars
- 3-inch recess lowers food pan into well and shields it from ambient air
- 1-inch integral drain
- Remote on-off switch with 4-foot cord

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....671080896267

Construction

Refrigerant.....R513A

Case Lot Measurement

Case Width.....22

Case Height.....33

Case Length 50



Four-well 120-volt NSF 7-certified short-side refrigerated drop-in cold well

Designed to help you create a narrower serving area, the refrigerated drop-in cold well by Vollrath saves valuable space and holds all your deliciously prechilled food at ideal serving temperatures. The fabricated well and flange are made of strong 300-Series stainless steel that promises years of use, and the exterior is constructed of 20-gauge galvanized steel for impressive durability. The refrigeration coils surround the exterior side walls of the well for maximum cooling, and the thick polyurethane insulation helps maintain cold temperatures and improves energy efficiency. With a 3-inch recessed design, this drop-in cold well keeps food low, minimizing the impact of ambient air, and the deep design accommodates 6-inch-deep pans easily. The condensing unit is suspended directly below the well to maximize space, while the full-perimeter drip edge contains spills and condensation. Designed for top-mount installation, this drop-in cold well features a 6-foot cord and plug, meaning no hardwiring is required, ensuring quick, convenient installation.

- Made in the USA
- 300-Series stainless steel fabricated well and flange promise years of use
- 20-gauge galvanized steel exterior is impressively durable
- Thick polyurethane foam insulation helps maintain cold temperatures and improves energy efficiency
- Uses R290, a nonflammable low Global Warming Potential (GWP) refrigerant
- Refrigeration coils surround the exterior side walls for maximum cooling
- Condensing unit suspended right below well for convenience
- Flat work surface around opening
- Full-perimeter drip edge contains spills and condensation
- NSF-certified
- Designed for top-mount installation
- Deep well fits 6-inch-deep standard 12" x 20" pans with adaptor bars
- 3-inch recess lowers food pan into well and shields it from ambient air
- 1-inch integral drain
- Remote on-off switch with 4-foot cord

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....198594075860

Construction

Refrigerant.....R290

Case Lot Measurement

Case Width.....31

Case Height.....33

Case Length 92



Three-well 120-volt NSF 7-certified short-side refrigerated drop-in cold well

Designed to help you create a narrower serving area, the refrigerated drop-in cold well by Vollrath saves valuable space and holds all your deliciously prechilled food at ideal serving temperatures. The fabricated well and flange are made of strong 300-Series stainless steel that promises years of use, and the exterior is constructed of 20-gauge galvanized steel for impressive durability. The refrigeration coils surround the exterior side walls of the well for maximum cooling, and the thick polyurethane insulation helps maintain cold temperatures and improves energy efficiency. With a 3-inch recessed design, this drop-in cold well keeps food low, minimizing the impact of ambient air, and the deep design accommodates 6-inch-deep pans easily. The condensing unit is suspended directly below the well to maximize space, while the full-perimeter drip edge contains spills and condensation. Designed for top-mount installation, this drop-in cold well features a 6-foot cord and plug, meaning no hardwiring is required, ensuring quick, convenient installation.

- Made in the USA
- 300-Series stainless steel fabricated well and flange promise years of use
- 20-gauge galvanized steel exterior is impressively durable
- Thick polyurethane foam insulation helps maintain cold temperatures and improves energy efficiency
- Uses R290, a nonflammable low Global Warming Potential (GWP) refrigerant
- Refrigeration coils surround the exterior side walls for maximum cooling
- Condensing unit suspended right below well for convenience
- Flat work surface around opening
- Full-perimeter drip edge contains spills and condensation
- NSF-certified
- Designed for top-mount installation
- Deep well fits 6-inch-deep standard 12" x 20" pans with adaptor bars
- 3-inch recess lowers food pan into well and shields it from ambient air
- 1-inch integral drain
- Remote on-off switch with 4-foot cord

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....198594075822

Construction

Refrigerant.....R290

Case Lot Measurement

Case Width.....22

Case Height.....33.5

Case Length 72



Two-well 120-volt NSF 7-certified short-side refrigerated drop-in cold well

Designed to help you create a narrower serving area, the refrigerated drop-in cold well by Vollrath saves valuable space and holds all your deliciously prechilled food at ideal serving temperatures. The fabricated well and flange are made of strong 300-Series stainless steel that promises years of use, and the exterior is constructed of 20-gauge galvanized steel for impressive durability. The refrigeration coils surround the exterior side walls of the well for maximum cooling, and the thick polyurethane insulation helps maintain cold temperatures and improves energy efficiency. With a 3-inch recessed design, this drop-in cold well keeps food low, minimizing the impact of ambient air, and the deep design accommodates 6-inch-deep pans easily. The condensing unit is suspended directly below the well to maximize space, while the full-perimeter drip edge contains spills and condensation. Designed for top-mount installation, this drop-in cold well features a 6-foot cord and plug, meaning no hardwiring is required, ensuring quick, convenient installation.

- Made in the USA
- 300-Series stainless steel fabricated well and flange promise years of use
- 20-gauge galvanized steel exterior is impressively durable
- Thick polyurethane foam insulation helps maintain cold temperatures and improves energy efficiency
- Uses R290, a nonflammable low Global Warming Potential (GWP) refrigerant
- Refrigeration coils surround the exterior side walls for maximum cooling
- Condensing unit suspended right below well for convenience
- Flat work surface around opening
- Full-perimeter drip edge contains spills and condensation
- NSF-certified
- Designed for top-mount installation
- Deep well fits 6-inch-deep standard 12" x 20" pans with adaptor bars
- 3-inch recess lowers food pan into well and shields it from ambient air
- 1-inch integral drain
- Remote on-off switch with 4-foot cord

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....198594075792

Construction

Refrigerant.....R290

Case Lot Measurement

Case Width.....22

Case Height.....33

Case Length 50



120 Volt Three-pan NSF7 Refrigerated Cold Pan

NSF Certified.

- Thick polyurethane foam insulation
- Shoulder is recessed 3" (7.6 cm)
- NSF7 listed
- Display well 6 5/8" (16.8 cm) deep
- Drain plug included
- Cold drop-ins are best used for holding period up to 4 hours - for best performance, stainless steel containers are recommended.
- * Cutout dimension has 7/8" (2.2 cm) corner radius
- NOTE: Item made to order, cannot be cancelled or returned.
- Remote units do not include compressors

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419373109

Unit Dimensions

(W) Width (IN) 41.5

(D) Depth (IN).....26

(W) Width (CM).....105.4

(D) Depth (CM).....66

Electrical

Voltage 120

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....33.5

Case Length 46.5

Case Lot Cube (ft.) 27.04

Case Lot Weight (lbs.) 189.0



120 Volt Five-pan NSF7 Refrigerated Cold Pan

NSF Certified.

- Thick polyurethane foam insulation
- Shoulder is recessed 3" (7.6 cm)
- NSF7 listed
- Display well 6 5/8" (16.8 cm) deep
- Drain plug included
- Cold drop-ins are best used for holding period up to 4 hours - for best performance, stainless steel containers are recommended.
- * Cutout dimension has 7/8" (2.2 cm) corner radius
- NOTE: Item made to order, cannot be cancelled or returned.
- Remote units do not include compressors

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419373086

Unit Dimensions

(W) Width (IN) 68

(D) Depth (IN).....26

(W) Width (CM).....172.7

(D) Depth (CM).....66

Electrical

Voltage 120

Case Lot Measurement

Case Width.....30

Case Height.....30

Case Length 72

Case Lot Cube (ft.) 37.5

Case Lot Weight (lbs.) 285.0



120 Volt One-pan NSF7 Refrigerated Cold Pan

NSF Certified.

- Thick polyurethane foam insulation
- Shoulder is recessed 3" (7.6 cm)
- NSF7 listed
- Display well 6 5/8" (16.8 cm) deep
- Drain plug included
- Cold drop-ins are best used for holding period up to 4 hours - for best performance, stainless steel containers are recommended.
- * Cutout dimension has 7/8" (2.2 cm) corner radius
- NOTE: Item made to order, cannot be cancelled or returned.
- Remote units do not include compressors

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419742899

Unit Dimensions

(W) Width (IN) 18

(D) Depth (IN).....26

(H) Height (IN).....0

(W) Width (CM).....45.7

(D) Depth (CM).....66

Electrical

Voltage 120

Case Lot Measurement

Case Lot.....1

Case Width.....29

Case Height.....33

Case Length 21

Case Lot Cube (ft.) 11.63

Case Lot Weight (lbs.) 136.0



120 Volt Six-pan NSF7 Refrigerated Cold Pan

NSF Certified.

- Thick polyurethane foam insulation
- Shoulder is recessed 3" (7.6 cm)
- NSF7 listed
- Display well 6 5/8" (16.8 cm) deep
- Drain plug included
- Cold drop-ins are best used for holding period up to 4 hours - for best performance, stainless steel containers are recommended.
- * Cutout dimension has 7/8" (2.2 cm) corner radius
- NOTE: Item made to order, cannot be cancelled or returned.
- Remote units do not include compressors

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419373680

Unit Dimensions

(W) Width (IN) 81.25

(D) Depth (IN).....26

(W) Width (CM).....206.4

(D) Depth (CM).....66

Electrical

Voltage 120

Case Lot Measurement

Case Lot.....1

Case Width.....28

Case Height.....33

Case Length 83

Case Lot Cube (ft.) 44.38

Case Lot Weight (lbs.) 320.0



120 Volt Four-pan NSF7 Refrigerated Cold Pan

NSF Certified.

- Thick polyurethane foam insulation
- Shoulder is recessed 3" (7.6 cm)
- NSF7 listed
- Display well 6 5/8" (16.8 cm) deep
- Drain plug included
- Cold drop-ins are best used for holding period up to 4 hours - for best performance, stainless steel containers are recommended.
- * Cutout dimension has 7/8" (2.2 cm) corner radius
- NOTE: Item made to order, cannot be cancelled or returned.
- Remote units do not include compressors

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419373093

Unit Dimensions

(W) Width (IN) 54.75

(D) Depth (IN).....26

(W) Width (CM).....139.1

(D) Depth (CM).....66

Electrical

Voltage 120

Case Lot Measurement

Case Lot.....1

Case Width.....28

Case Height.....33

Case Length 56.5

Case Lot Cube (ft.) 30.21

Case Lot Weight (lbs.) 235.0



120 Volt Two-pan NSF7 Refrigerated Cold Pan

NSF Certified.

- Thick polyurethane foam insulation
- Shoulder is recessed 3" (7.6 cm)
- NSF7 listed
- Display well 6 5/8" (16.8 cm) deep
- Drain plug included
- Cold drop-ins are best used for holding period up to 4 hours - for best performance, stainless steel containers are recommended.
- * Cutout dimension has 7/8" (2.2 cm) corner radius
- NOTE: Item made to order, cannot be cancelled or returned.
- Remote units do not include compressors

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419367108

Unit Dimensions

(W) Width (IN) 29

(D) Depth (IN).....26

(W) Width (CM).....73.7

(D) Depth (CM).....66

Electrical

Voltage 120

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....33.5

Case Length 33.5

Case Lot Cube (ft.) 19.48

Case Lot Weight (lbs.) 188.0



120 Volt One-pan Standard Refrigerated Cold Pan

Keep your most popular cold foods chilled throughout the day with the one pan standard drop in refrigerated cold food well! This cold food well features enough room in its compartment to hold one full size food pans. The top is made of stainless steel with a 3/8" overhang on all sides and a full-perimeter drip edge to sit flush with your countertops while keeping them clean of runoff. The 1" drain siphons runoff from inside the well, and the entire unit is insulated with polyurethane foam to ensure premium energy efficiency. This item requires a remote refrigeration system for operation (sold separately).

- 8" (20.3 cm) deep well
- Thick polyurethane foam insulation
- Drain plug included
- Cold drop-ins are best used for holding periods up to 4 hours - for best performance, stainless steel containers are recommended
- * Cutout dimension has 7/8" (2.2 cm) corner radius
- NOTE: Item made to order, cannot be cancelled or returned.
- Remote units do not include compressors

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419631261

Unit Dimensions

(W) Width (IN) 15

(D) Depth (IN).....26

(W) Width (CM).....38.1

(D) Depth (CM).....66

Electrical

Voltage 120

Case Lot Measurement

Case Lot.....1

Case Width.....28.5

Case Height.....32.5

Case Length 21.25

Case Lot Cube (ft.) 11.39

Case Lot Weight (lbs.) 120.0



120 Volt Five-pan Standard Refrigerated Cold Pan

Keep your most popular cold foods chilled throughout the day with the five pan standard drop in refrigerated cold food well! This cold food well features enough room in its compartment to hold five full size food pans. The top is made of stainless steel with a 3/8" overhang on all sides and a full-perimeter drip edge to sit flush with your countertops while keeping them clean of runoff. The 1" drain siphons runoff from inside the well, and the entire unit is insulated with polyurethane foam to ensure premium energy efficiency. This item requires a remote refrigeration system for operation (sold separately).

- 8" (20.3 cm) deep well
- Thick polyurethane foam insulation
- Drain plug included
- Cold drop-ins are best used for holding periods up to 4 hours - for best performance, stainless steel containers are recommended
- * Cutout dimension has 7/8" (2.2 cm) corner radius
- NOTE: Item made to order, cannot be cancelled or returned.
- Remote units do not include compressors

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419375516

Unit Dimensions

(W) Width (IN) 68

(D) Depth (IN).....26

(H) Height (IN).....34

(W) Width (CM).....172.7

(D) Depth (CM).....66

Electrical

Voltage 120

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....34

Case Length 74

Case Lot Cube (ft.) 43.68

Case Lot Weight (lbs.) 300.0



120 Volt Four-pan Standard Refrigerated Cold Pan

Keep your most popular cold foods chilled throughout the day with the four pan standard drop in refrigerated cold food well! This cold food well features enough room in its compartment to hold four full size food pans. The top is made of stainless steel with a 3/8" overhang on all sides and a full-perimeter drip edge to sit flush with your countertops while keeping them clean of runoff. The 1" drain siphons runoff from inside the well, and the entire unit is insulated with polyurethane foam to ensure premium energy efficiency. This item requires a remote refrigeration system for operation (sold separately).

- 8" (20.3 cm) deep well
- Thick polyurethane foam insulation
- Drain plug included
- Cold drop-ins are best used for holding periods up to 4 hours - for best performance, stainless steel containers are recommended
- * Cutout dimension has 7/8" (2.2 cm) corner radius
- NOTE: Item made to order, cannot be cancelled or returned.
- Remote units do not include compressors

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419375509

Unit Dimensions

(W) Width (IN) 54.75

(D) Depth (IN).....26

(H) Height (IN).....31

(W) Width (CM).....139.1

(D) Depth (CM).....66

Electrical

Voltage 120

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....35

Case Length 60

Case Lot Cube (ft.) 36.46

Case Lot Weight (lbs.) 235.0



120 Volt Six-pan Standard Refrigerated Cold Pan

Keep your most popular cold foods chilled throughout the day with the six pan standard drop in refrigerated cold food well! This cold food well features enough room in its compartment to hold six full size food pans. The top is made of stainless steel with a 3/8" overhang on all sides and a full-perimeter drip edge to sit flush with your countertops while keeping them clean of runoff. The 1" drain siphons runoff from inside the well, and the entire unit is insulated with polyurethane foam to ensure premium energy efficiency. This item requires a remote refrigeration system for operation (sold separately).

- 8" (20.3 cm) deep well
- Thick polyurethane foam insulation
- Drain plug included
- Cold drop-ins are best used for holding periods up to 4 hours - for best performance, stainless steel containers are recommended
- * Cutout dimension has 7/8" (2.2 cm) corner radius
- NOTE: Item made to order, cannot be cancelled or returned.
- Remote units do not include compressors

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419375424

Unit Dimensions

(W) Width (IN) 81.25

(D) Depth (IN).....26

(H) Height (IN).....34

(W) Width (CM).....206.4

(D) Depth (CM).....66

Electrical

Voltage 120

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....34

Case Length 87

Case Lot Cube (ft.) 51.35

Case Lot Weight (lbs.) 350.0



120 Volt Two-pan Standard Refrigerated Cold Pan

Keep your most popular cold foods chilled throughout the day with the two pan standard drop in refrigerated cold food well! This cold food well features enough room in its compartment to hold two full size food pans. The top is made of stainless steel with a 3/8" overhang on all sides and a full-perimeter drip edge to sit flush with your countertops while keeping them clean of runoff. The 1" drain siphons runoff from inside the well, and the entire unit is insulated with polyurethane foam to ensure premium energy efficiency. This item requires a remote refrigeration system for operation (sold separately).

- 8" (20.3 cm) deep well
- Thick polyurethane foam insulation
- Drain plug included
- Cold drop-ins are best used for holding periods up to 4 hours - for best performance, stainless steel containers are recommended
- * Cutout dimension has 7/8" (2.2 cm) corner radius
- NOTE: Item made to order, cannot be cancelled or returned.
- Remote units do not include compressors

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419375486

Unit Dimensions

(W) Width (IN) 29

(D) Depth (IN).....26

(H) Height (IN).....36.5

(W) Width (CM).....73.7

(D) Depth (CM).....66

Electrical

Voltage 120

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....36.5

Case Length 33

Case Lot Cube (ft.) 20.91

Case Lot Weight (lbs.) 176.0



120 Volt Three-pan Standard Refrigerated Cold Pan

Keep your most popular cold foods chilled throughout the day with the three pan standard drop in refrigerated cold food well! This cold food well features enough room in its compartment to hold three full size food pans. The top is made of stainless steel with a 3/8" overhang on all sides and a full-perimeter drip edge to sit flush with your countertops while keeping them clean of runoff. The 1" drain siphons runoff from inside the well, and the entire unit is insulated with polyurethane foam to ensure premium energy efficiency. This item requires a remote refrigeration system for operation (sold separately).

- 8" (20.3 cm) deep well
- Thick polyurethane foam insulation
- Drain plug included
- Cold drop-ins are best used for holding periods up to 4 hours - for best performance, stainless steel containers are recommended
- * Cutout dimension has 7/8" (2.2 cm) corner radius
- NOTE: Item made to order, cannot be cancelled or returned.
- Remote units do not include compressors

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419375493

Unit Dimensions

(W) Width (IN) 41.5

(D) Depth (IN).....26

(H) Height (IN).....33.5

(W) Width (CM).....105.4

(D) Depth (CM).....66

Electrical

Voltage 120

Case Lot Measurement

Case Lot.....1

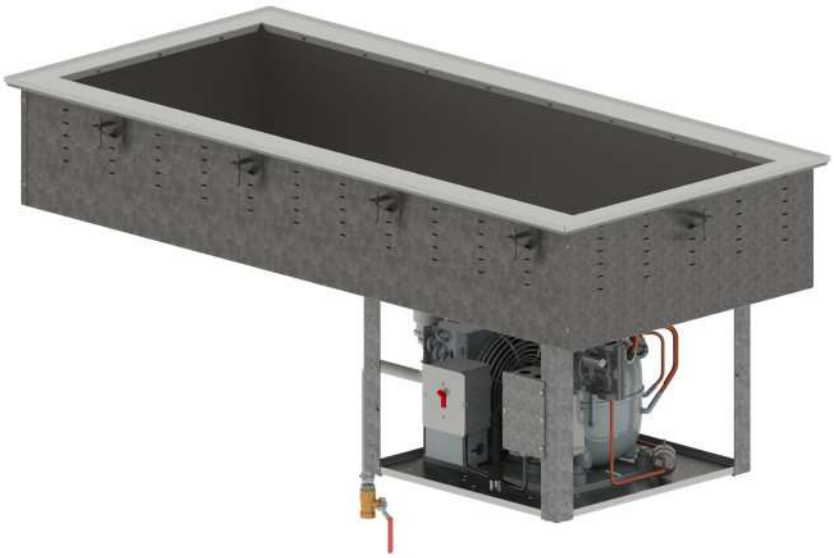
Case Width.....30

Case Height.....33.5

Case Length 46

Case Lot Cube (ft.) 26.75

Case Lot Weight (lbs.) 190.0



Three-well 120-volt standard refrigerated modular drop-in cold well with flat flange

Hold all your deliciously prechilled food at ideal serving temperatures with the three-well 120-volt refrigerated modular drop-in cold well by Vollrath. The fabricated well and flange are made of strong 300-Series stainless steel that promises years of use, and the exterior is constructed of 20-gauge galvanized steel for impressive durability. The refrigeration coils surround the exterior side walls of the well for maximum cooling, and the thick polyurethane insulation helps maintain cold temperatures and improves energy efficiency. With a 3-inch recessed design, this drop-in cold well keeps food low, minimizing the impact of ambient air, and the deep design accommodates 6-inch-deep pans easily. The condensing unit is suspended directly below the well to maximize space, while the flat flange creates a sleek, streamlined appearance. Designed for top-mount installation, this drop-in cold well features a 6-foot cord and plug, meaning no hardwiring is required, ensuring quick, convenient installation.

- Made in the USA
- 300-Series stainless steel fabricated well and flange promise years of use
- 20-gauge galvanized steel exterior is impressively durable
- Thick polyurethane foam insulation helps maintain cold temperatures and improves energy efficiency
- Uses R513A, a nonflammable low Global Warming Potential (GWP) refrigerant
- Refrigeration coils surround the exterior side walls for maximum cooling
- Condensing unit suspended right below well for convenience
- Flat flange creates a sleek, streamlined appearance
- Designed for top-mount installation
- 1-year parts and labor limited warranty
- 5-year limited warranty on compressor
- 6-foot cord with plug does not require hardwiring
- 4-foot control cord allows remote mounting
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

Model .....FF

UPC.....029419296262

Unit Dimensions

(W) Width (IN) 26

(W) Width (CM).....66

(D) Depth (CM).....105.4

(H) Height (CM) 56.9

Electrical

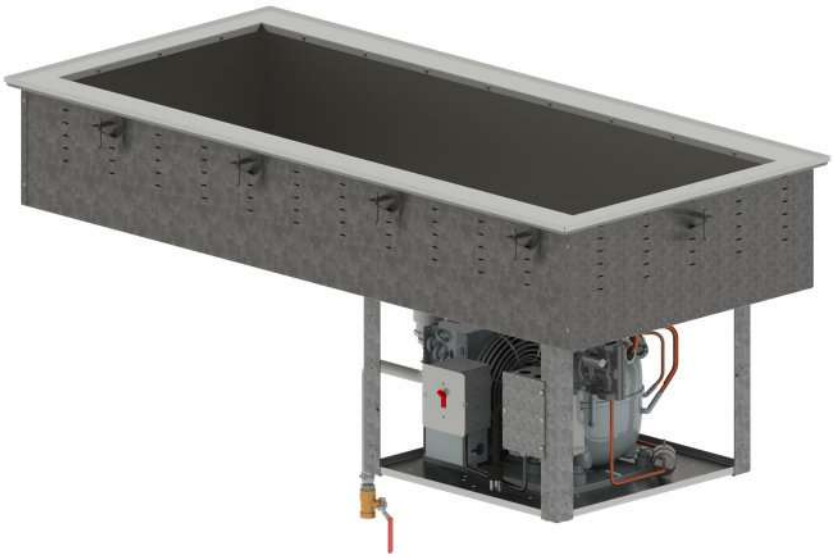
Voltage 120

Construction

Special Feature .....Flat Flange

Case Lot Measurement

Case Lot.....1



Six-well 120-volt standard refrigerated modular drop-in cold well

Hold all your deliciously prechilled food at ideal serving temperatures with the refrigerated modular drop-in cold well by Vollrath. The fabricated well and flange are made of strong 300-Series stainless steel that promises years of use, and the exterior is constructed of 20-gauge galvanized steel for impressive durability. The refrigeration coils surround the exterior side walls of the well for maximum cooling, and the thick polyurethane insulation helps maintain cold temperatures and improves energy efficiency. With a 3-inch recessed design, this drop-in cold well keeps food low, minimizing the impact of ambient air, and the deep design accommodates 6-inch-deep pans easily. The condensing unit is suspended directly below the well to maximize space, while the full-perimeter drip edge contains spills and condensation. Designed for top-mount installation, this drop-in cold well features a 6-foot cord and plug, meaning no hardwiring is required, ensuring quick, convenient installation.

- Made in the USA
- 300-Series stainless steel fabricated well and flange promise years of use
- 20-gauge galvanized steel exterior is impressively durable
- Thick polyurethane foam insulation helps maintain cold temperatures and improves energy efficiency
- Uses R513A, a nonflammable low Global Warming Potential (GWP) refrigerant
- Refrigeration coils surround the exterior side walls for maximum cooling
- Condensing unit suspended right below well for convenience
- Flat work surface around opening
- Full-perimeter drip edge contains spills and condensation
- Designed for top-mount installation
- Deep well fits 6-inch-deep standard 12" x 20" pans with adaptor bars
- 1-inch integral drain
- Remote on-off switch with 4-foot cord
- 6-foot cord with plug does not require hardwiring

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....671080860701

Unit Dimensions

(W) Width (IN) 26

(W) Width (CM).....66

(D) Depth (CM).....206.4

(H) Height (CM) 56.9

Electrical

Voltage 120

Construction

Refrigerant.....R513A

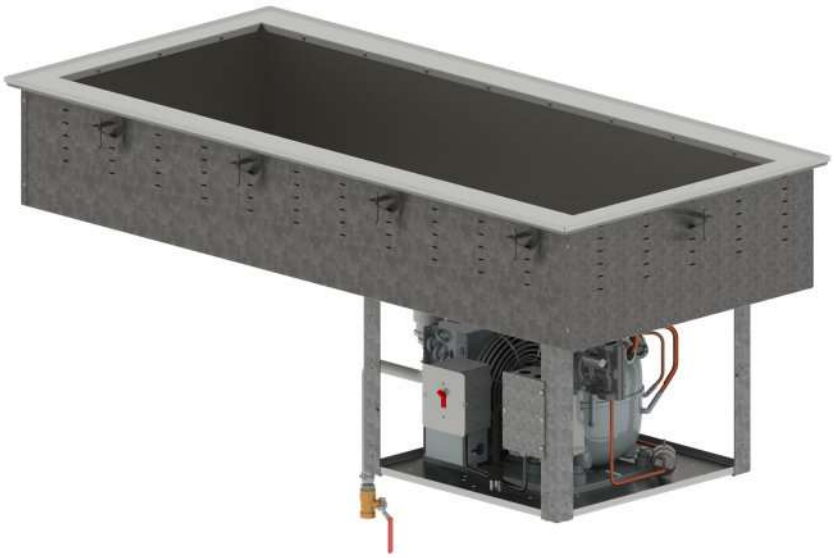
Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....34

Case Length 87



Five-well 120-volt standard refrigerated modular drop-in cold well

Hold all your deliciously prechilled food at ideal serving temperatures with the refrigerated modular drop-in cold well by Vollrath. The fabricated well and flange are made of strong 300-Series stainless steel that promises years of use, and the exterior is constructed of 20-gauge galvanized steel for impressive durability. The refrigeration coils surround the exterior side walls of the well for maximum cooling, and the thick polyurethane insulation helps maintain cold temperatures and improves energy efficiency. With a 3-inch recessed design, this drop-in cold well keeps food low, minimizing the impact of ambient air, and the deep design accommodates 6-inch-deep pans easily. The condensing unit is suspended directly below the well to maximize space, while the full-perimeter drip edge contains spills and condensation. Designed for top-mount installation, this drop-in cold well features a 6-foot cord and plug, meaning no hardwiring is required, ensuring quick, convenient installation.

- Made in the USA
- 300-Series stainless steel fabricated well and flange promise years of use
- 20-gauge galvanized steel exterior is impressively durable
- Thick polyurethane foam insulation helps maintain cold temperatures and improves energy efficiency
- Uses R513A, a nonflammable low Global Warming Potential (GWP) refrigerant
- Refrigeration coils surround the exterior side walls for maximum cooling
- Condensing unit suspended right below well for convenience
- Flat work surface around opening
- Full-perimeter drip edge contains spills and condensation
- Designed for top-mount installation
- Deep well fits 6-inch-deep standard 12" x 20" pans with adaptor bars
- 1-inch integral drain
- Remote on-off switch with 4-foot cord
- 6-foot cord with plug does not require hardwiring

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....671080860695

Unit Dimensions

(W) Width (IN) 26

(D) Depth (IN).....68

(W) Width (CM).....66

(D) Depth (CM).....172.7

(H) Height (CM) 56.9

Electrical

Voltage 120

Construction

Refrigerant.....R513A

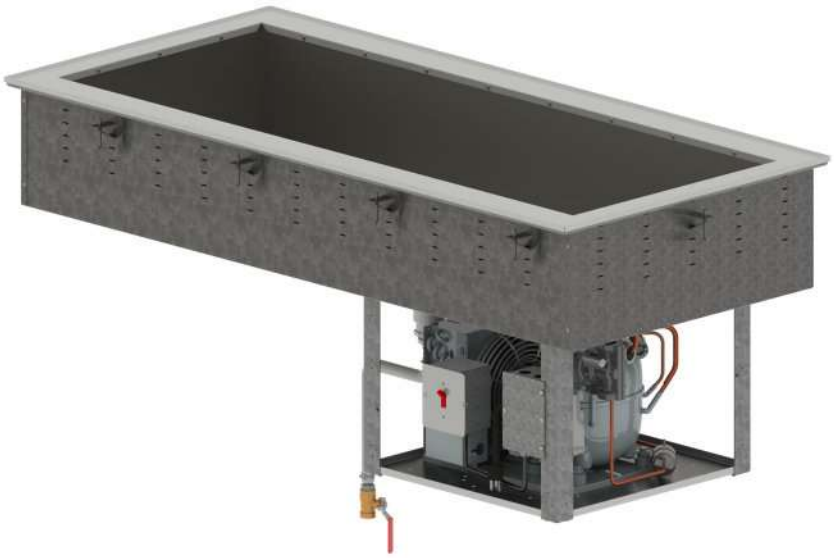
Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....34

Case Length 74



Four-well 120-volt standard refrigerated modular drop-in cold well

Hold all your deliciously prechilled food at ideal serving temperatures with the refrigerated modular drop-in cold well by Vollrath. The fabricated well and flange are made of strong 300-Series stainless steel that promises years of use, and the exterior is constructed of 20-gauge galvanized steel for impressive durability. The refrigeration coils surround the exterior side walls of the well for maximum cooling, and the thick polyurethane insulation helps maintain cold temperatures and improves energy efficiency. With a 3-inch recessed design, this drop-in cold well keeps food low, minimizing the impact of ambient air, and the deep design accommodates 6-inch-deep pans easily. The condensing unit is suspended directly below the well to maximize space, while the full-perimeter drip edge contains spills and condensation. Designed for top-mount installation, this drop-in cold well features a 6-foot cord and plug, meaning no hardwiring is required, ensuring quick, convenient installation.

- Made in the USA
- 300-Series stainless steel fabricated well and flange promise years of use
- 20-gauge galvanized steel exterior is impressively durable
- Thick polyurethane foam insulation helps maintain cold temperatures and improves energy efficiency
- Uses R513A, a nonflammable low Global Warming Potential (GWP) refrigerant
- Refrigeration coils surround the exterior side walls for maximum cooling
- Condensing unit suspended right below well for convenience
- Flat work surface around opening
- Full-perimeter drip edge contains spills and condensation
- Designed for top-mount installation
- Deep well fits 6-inch-deep standard 12" x 20" pans with adaptor bars
- 1-inch integral drain
- Remote on-off switch with 4-foot cord
- 6-foot cord with plug does not require hardwiring

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....671080860688

Unit Dimensions

(W) Width (IN) 26

(W) Width (CM).....66

(D) Depth (CM).....139.1

(H) Height (CM) 56.9

Electrical

Voltage 120

Construction

Refrigerant.....R513A

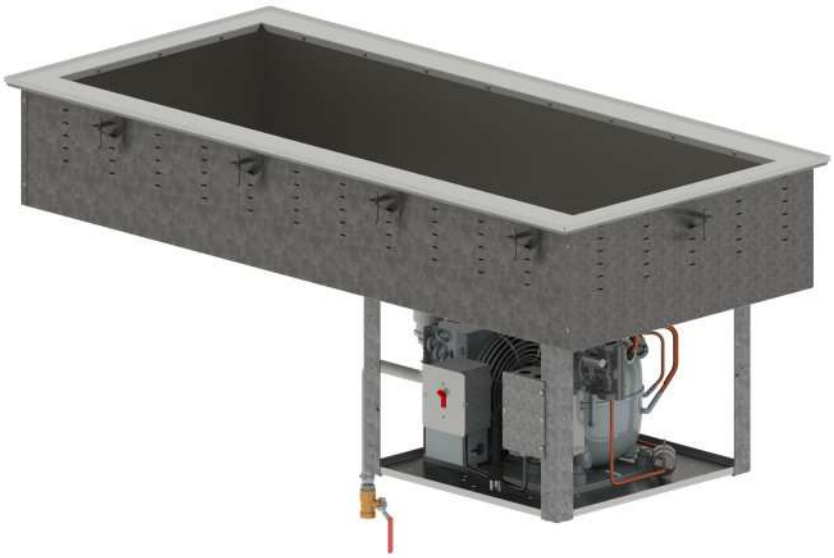
Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....35

Case Length 60



Five-well 120-volt standard refrigerated modular drop-in cold well with flat flange

Hold all your deliciously prechilled food at ideal serving temperatures with the five-well 120-volt refrigerated modular drop-in cold well by Vollrath. The fabricated well and flange are made of strong 300-Series stainless steel that promises years of use, and the exterior is constructed of 20-gauge galvanized steel for impressive durability. The refrigeration coils surround the exterior side walls of the well for maximum cooling, and the thick polyurethane insulation helps maintain cold temperatures and improves energy efficiency. With a 3-inch recessed design, this drop-in cold well keeps food low, minimizing the impact of ambient air, and the deep design accommodates 6-inch-deep pans easily. The condensing unit is suspended directly below the well to maximize space, while the flat flange creates a sleek, streamlined appearance. Designed for top-mount installation, this drop-in cold well features a 6-foot cord and plug, meaning no hardwiring is required, ensuring quick, convenient installation.

- Made in the USA
- 300-Series stainless steel fabricated well and flange promise years of use
- 20-gauge galvanized steel exterior is impressively durable
- Thick polyurethane foam insulation helps maintain cold temperatures and improves energy efficiency
- Uses R290, a nonflammable low Global Warming Potential (GWP) refrigerant
- Refrigeration coils surround the exterior side walls for maximum cooling
- Condensing unit suspended right below well for convenience
- Wells pass NSF 4 and NSF 7 performance testing for open-top hot holding and refrigerated buffet units.
- Listed under NSF/ANSI 169 for special-purpose food equipment and devices
- 1-year parts and labor limited warranty
- 5-year limited warranty on compressor
- 6-foot cord with plug does not require hardwiring
- 4-foot control cord allows remote mounting
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

Model .....FF

UPC.....198594075747

Unit Dimensions

(W) Width (IN) 26

(D) Depth (IN).....68

(W) Width (CM).....66

(D) Depth (CM).....172.7

(H) Height (CM) 56.9

Electrical

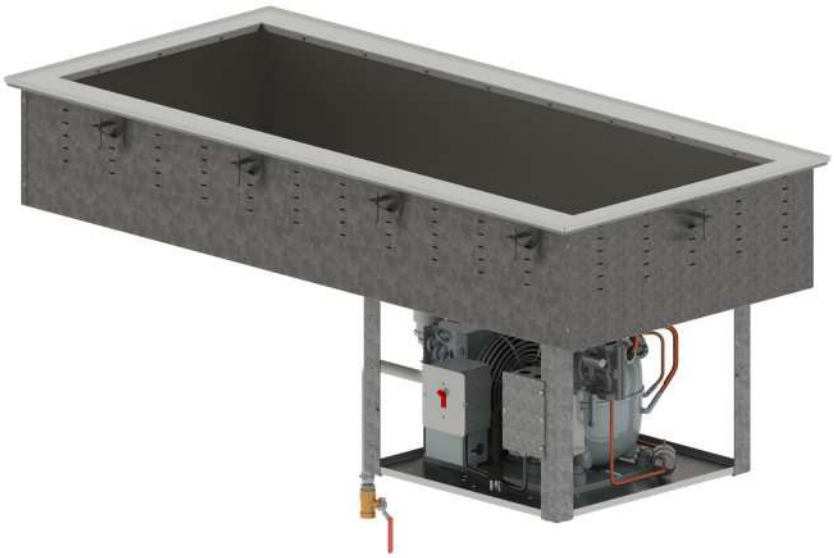
Voltage 120

Construction

Refrigerant.....R290

Case Lot Measurement

Case Lot.....1



Four-well 120-volt standard refrigerated modular drop-in cold well with flat flange

Hold all your deliciously prechilled food at ideal serving temperatures with the four-well 120-volt refrigerated modular drop-in cold well by Vollrath. The fabricated well and flange are made of strong 300-Series stainless steel that promises years of use, and the exterior is constructed of 20-gauge galvanized steel for impressive durability. The refrigeration coils surround the exterior side walls of the well for maximum cooling, and the thick polyurethane insulation helps maintain cold temperatures and improves energy efficiency. With a 3-inch recessed design, this drop-in cold well keeps food low, minimizing the impact of ambient air, and the deep design accommodates 6-inch-deep pans easily. The condensing unit is suspended directly below the well to maximize space, while the flat flange creates a sleek, streamlined appearance. Designed for top-mount installation, this drop-in cold well features a 6-foot cord and plug, meaning no hardwiring is required, ensuring quick, convenient installation.

- Made in the USA
- 300-Series stainless steel fabricated well and flange promise years of use
- 20-gauge galvanized steel exterior is impressively durable
- Thick polyurethane foam insulation helps maintain cold temperatures and improves energy efficiency
- Uses R290, a nonflammable low Global Warming Potential (GWP) refrigerant
- Refrigeration coils surround the exterior side walls for maximum cooling
- Condensing unit suspended right below well for convenience
- Wells pass NSF 4 and NSF 7 performance testing for open-top hot holding and refrigerated buffet units.
- Listed under NSF/ANSI 169 for special-purpose food equipment and devices
- 1-year parts and labor limited warranty
- 5-year limited warranty on compressor
- 6-foot cord with plug does not require hardwiring
- 4-foot control cord allows remote mounting
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

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PRODUCT SPECIFICATIONS

Model Information

Model .....FF

UPC.....198594075662

Unit Dimensions

(W) Width (IN) 26

(W) Width (CM).....66

(D) Depth (CM).....139.1

(H) Height (CM) 56.9

Electrical

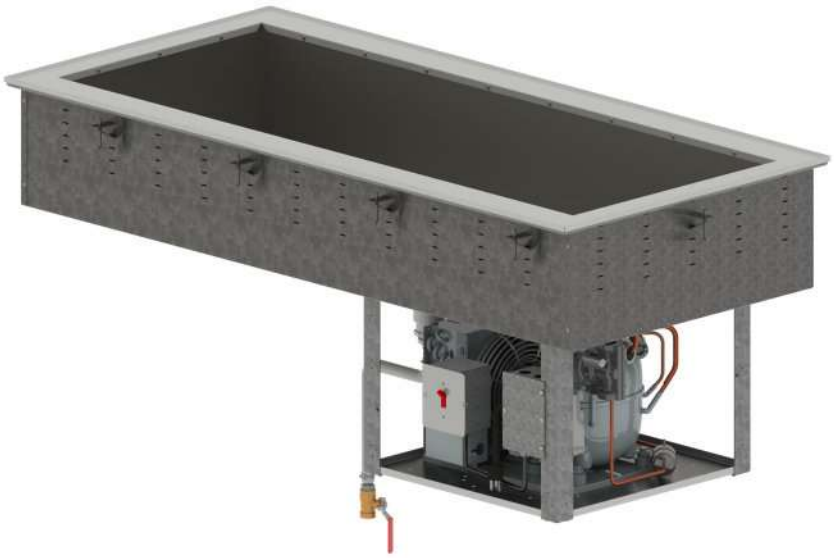
Voltage 120

Construction

Refrigerant.....R290

Case Lot Measurement

Case Lot.....1



Two-well 120-volt standard refrigerated modular drop-in cold well with flat flange

Hold all your deliciously prechilled food at ideal serving temperatures with the two-well 120-volt refrigerated modular drop-in cold well by Vollrath. The fabricated well and flange are made of strong 300-Series stainless steel that promises years of use, and the exterior is constructed of 20-gauge galvanized steel for impressive durability. The refrigeration coils surround the exterior side walls of the well for maximum cooling, and the thick polyurethane insulation helps maintain cold temperatures and improves energy efficiency. With a 3-inch recessed design, this drop-in cold well keeps food low, minimizing the impact of ambient air, and the deep design accommodates 6-inch-deep pans easily. The condensing unit is suspended directly below the well to maximize space, while the flat flange creates a sleek, streamlined appearance. Designed for top-mount installation, this drop-in cold well features a 6-foot cord and plug, meaning no hardwiring is required, ensuring quick, convenient installation.

- Made in the USA
- 300-Series stainless steel fabricated well and flange promise years of use
- 20-gauge galvanized steel exterior is impressively durable
- Thick polyurethane foam insulation helps maintain cold temperatures and improves energy efficiency
- Uses R290, a nonflammable low Global Warming Potential (GWP) refrigerant
- Refrigeration coils surround the exterior side walls for maximum cooling
- Condensing unit suspended right below well for convenience
- Flat flange creates a sleek, streamlined appearance
- Designed for top-mount installation
- 1-year parts and labor limited warranty
- 5-year limited warranty on compressor
- 6-foot cord with plug does not require hardwiring
- 4-foot control cord allows remote mounting
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

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PRODUCT SPECIFICATIONS

Model Information

Model .....FF

UPC.....198594075488

Unit Dimensions

(W) Width (IN) 26

(D) Depth (IN).....29

(W) Width (CM).....66

(D) Depth (CM).....73.7

(H) Height (CM) 56.9

Electrical

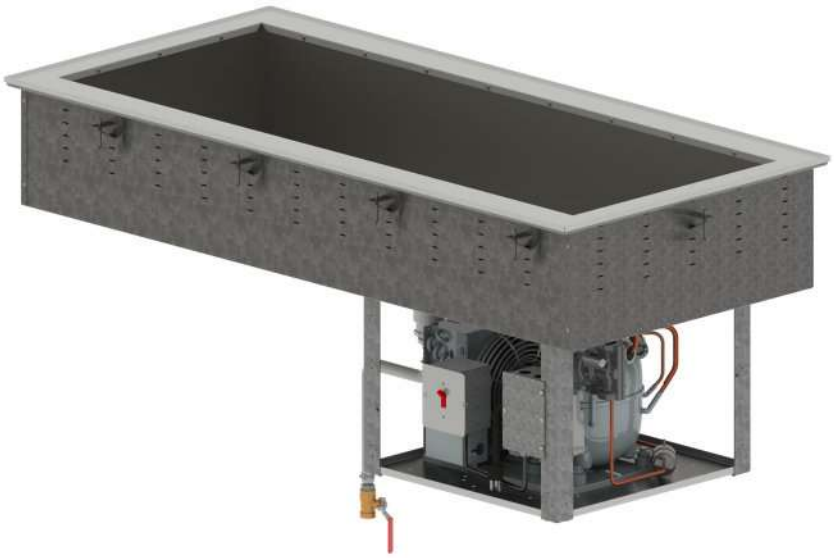
Voltage 120

Construction

Refrigerant.....R290

Case Lot Measurement

Case Lot.....1



One-well 120-volt standard refrigerated modular drop-in cold well with flat flange

Hold all your deliciously prechilled food at ideal serving temperatures with the one-well 120-volt refrigerated modular drop-in cold well by Vollrath. The fabricated well and flange are made of strong 300-Series stainless steel that promises years of use, and the exterior is constructed of 20-gauge galvanized steel for impressive durability. The refrigeration coils surround the exterior side walls of the well for maximum cooling, and the thick polyurethane insulation helps maintain cold temperatures and improves energy efficiency. With a 3-inch recessed design, this drop-in cold well keeps food low, minimizing the impact of ambient air, and the deep design accommodates a 6-inch-deep pan easily. The condensing unit is suspended directly below the well to maximize space, while the flat flange creates a sleek, streamlined appearance. Designed for top-mount installation, this drop-in cold well features a 6-foot cord and plug, meaning no hardwiring is required, ensuring quick, convenient installation.

- Made in the USA
- 300-Series stainless steel fabricated well and flange promise years of use
- 20-gauge galvanized steel exterior is impressively durable
- Thick polyurethane foam insulation helps maintain cold temperatures and improves energy efficiency
- Uses R290, a nonflammable low Global Warming Potential (GWP) refrigerant
- Refrigeration coils surround the exterior side walls for maximum cooling
- Condensing unit suspended right below well for convenience
- Flat flange creates a sleek, streamlined appearance
- Designed for top-mount installation
- 1-year parts and labor limited warranty
- 5-year limited warranty on compressor
- 6-foot cord with plug does not require hardwiring
- 4-foot control cord allows remote mounting
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

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PRODUCT SPECIFICATIONS

Model Information

Model .....FF

UPC.....198594075402

Unit Dimensions

(W) Width (IN) 15

(D) Depth (IN).....26

(W) Width (CM).....38.1

(D) Depth (CM).....66

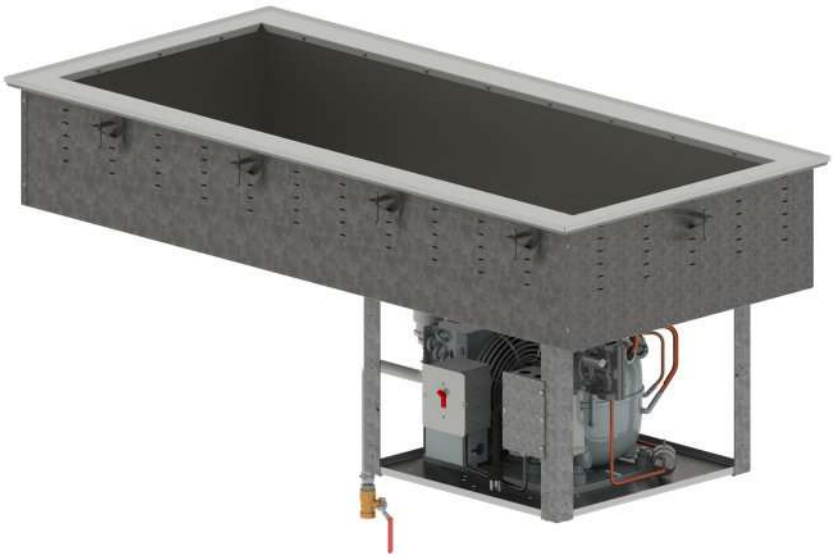
(H) Height (CM) 56.9

Electrical

Voltage 120

Construction

Refrigerant.....R290



Six-well 120-volt standard refrigerated modular drop-in cold well

Hold all your deliciously prechilled food at ideal serving temperatures with the refrigerated modular drop-in cold well by Vollrath. The fabricated well and flange are made of strong 300-Series stainless steel that promises years of use, and the exterior is constructed of 20-gauge galvanized steel for impressive durability. The refrigeration coils surround the exterior side walls of the well for maximum cooling, and the thick polyurethane insulation helps maintain cold temperatures and improves energy efficiency. With a 3-inch recessed design, this drop-in cold well keeps food low, minimizing the impact of ambient air, and the deep design accommodates 6-inch-deep pans easily. The condensing unit is suspended directly below the well to maximize space, while the full-perimeter drip edge contains spills and condensation. Designed for top-mount installation, this drop-in cold well features a 6-foot cord and plug, meaning no hardwiring is required, ensuring quick, convenient installation.

- Made in the USA
- 300-Series stainless steel fabricated well and flange promise years of use
- 20-gauge galvanized steel exterior is impressively durable
- Thick polyurethane foam insulation helps maintain cold temperatures and improves energy efficiency
- Uses R290, a nonflammable low Global Warming Potential (GWP) refrigerant
- Refrigeration coils surround the exterior side walls for maximum cooling
- Condensing unit suspended right below well for convenience
- Flat work surface around opening
- Full-perimeter drip edge contains spills and condensation
- Designed for top-mount installation
- Deep well fits 6-inch-deep standard 12" x 20" pans with adaptor bars
- 1-inch integral drain
- Remote on-off switch with 4-foot cord
- 6-foot cord with plug does not require hardwiring

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....198594075778

Unit Dimensions

(W) Width (IN) 26

(W) Width (CM).....66

(D) Depth (CM).....206.4

(H) Height (CM) 56.9

Electrical

Voltage 120

Construction

Refrigerant.....R290

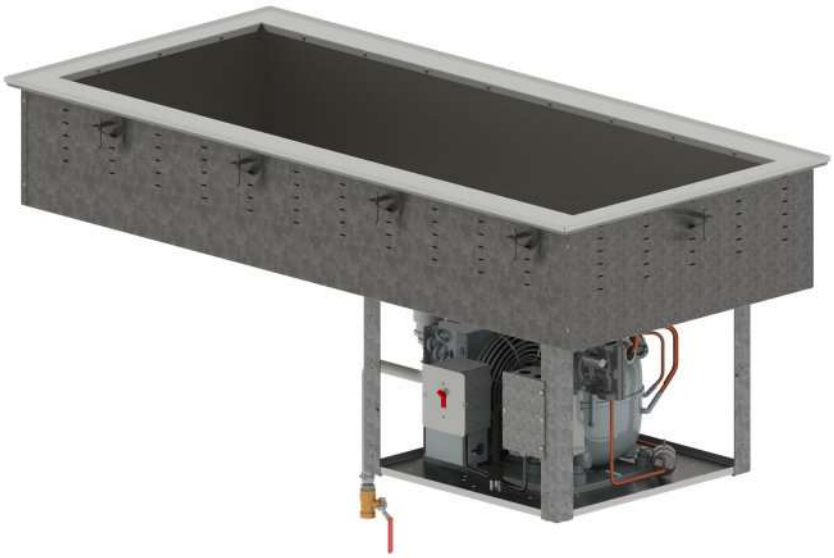
Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....34

Case Length 87



Three-well 120-volt standard refrigerated modular drop-in cold well with flat flange

Hold all your deliciously prechilled food at ideal serving temperatures with the three-well 120-volt refrigerated modular drop-in cold well by Vollrath. The fabricated well and flange are made of strong 300-Series stainless steel that promises years of use, and the exterior is constructed of 20-gauge galvanized steel for impressive durability. The refrigeration coils surround the exterior side walls of the well for maximum cooling, and the thick polyurethane insulation helps maintain cold temperatures and improves energy efficiency. With a 3-inch recessed design, this drop-in cold well keeps food low, minimizing the impact of ambient air, and the deep design accommodates 6-inch-deep pans easily. The condensing unit is suspended directly below the well to maximize space, while the flat flange creates a sleek, streamlined appearance. Designed for top-mount installation, this drop-in cold well features a 6-foot cord and plug, meaning no hardwiring is required, ensuring quick, convenient installation.

- Made in the USA
- 300-Series stainless steel fabricated well and flange promise years of use
- 20-gauge galvanized steel exterior is impressively durable
- Thick polyurethane foam insulation helps maintain cold temperatures and improves energy efficiency
- Uses R290, a nonflammable low Global Warming Potential (GWP) refrigerant
- Refrigeration coils surround the exterior side walls for maximum cooling
- Condensing unit suspended right below well for convenience
- Flat flange creates a sleek, streamlined appearance
- Designed for top-mount installation
- 1-year parts and labor limited warranty
- 5-year limited warranty on compressor
- 6-foot cord with plug does not require hardwiring
- 4-foot control cord allows remote mounting
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

Model .....FF

UPC.....198594075563

Unit Dimensions

(W) Width (IN) 26

(W) Width (CM).....66

(D) Depth (CM).....105.4

(H) Height (CM) 56.9

Electrical

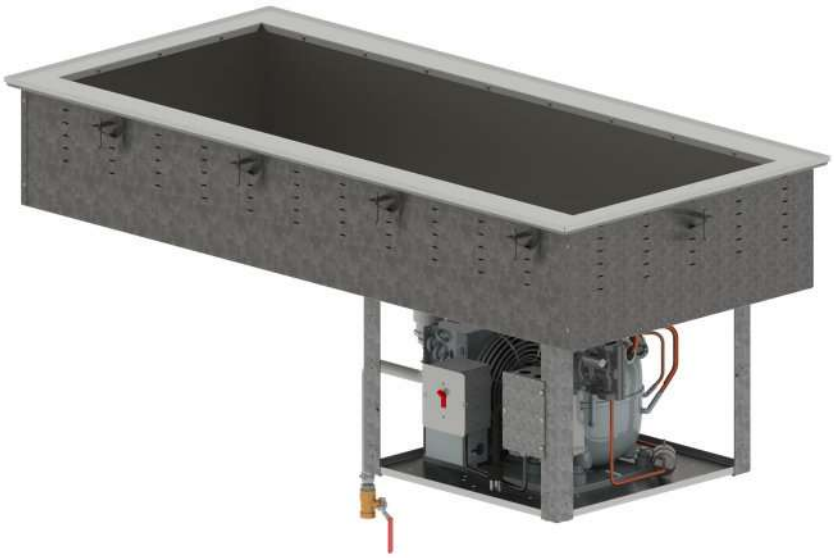
Voltage 120

Construction

Refrigerant.....R290

Case Lot Measurement

Case Lot.....1



Three-well 120-volt standard refrigerated modular drop-in cold well

Hold all your deliciously prechilled food at ideal serving temperatures with the refrigerated modular drop-in cold well by Vollrath. The fabricated well and flange are made of strong 300-Series stainless steel that promises years of use, and the exterior is constructed of 20-gauge galvanized steel for impressive durability. The refrigeration coils surround the exterior side walls of the well for maximum cooling, and the thick polyurethane insulation helps maintain cold temperatures and improves energy efficiency. With a 3-inch recessed design, this drop-in cold well keeps food low, minimizing the impact of ambient air, and the deep design accommodates 6-inch-deep pans easily. The condensing unit is suspended directly below the well to maximize space, while the full-perimeter drip edge contains spills and condensation. Designed for top-mount installation, this drop-in cold well features a 6-foot cord and plug, meaning no hardwiring is required, ensuring quick, convenient installation.

- Made in the USA
- 300-Series stainless steel fabricated well and flange promise years of use
- 20-gauge galvanized steel exterior is impressively durable
- Thick polyurethane foam insulation helps maintain cold temperatures and improves energy efficiency
- Uses R290, a nonflammable low Global Warming Potential (GWP) refrigerant
- Refrigeration coils surround the exterior side walls for maximum cooling
- Condensing unit suspended right below well for convenience
- Flat work surface around opening
- Full-perimeter drip edge contains spills and condensation
- Designed for top-mount installation
- Deep well fits 6-inch-deep standard 12" x 20" pans with adaptor bars
- 3-inch recess lowers food pan into well and shields it from ambient air
- 1-inch integral drain
- Remote on-off switch with 4-foot cord
- 6-foot cord with plug does not require hardwiring

PRODUCT SPECIFICATIONS

Model Information

Model ..... Standard Drip Free Flange

UPC..... 198594075532

Unit Dimensions

(W) Width (IN) 26

(W) Width (CM)..... 66

(D) Depth (CM)..... 105.4

(H) Height (CM) 56.9

Electrical

Voltage 120

Construction

Refrigerant..... R290

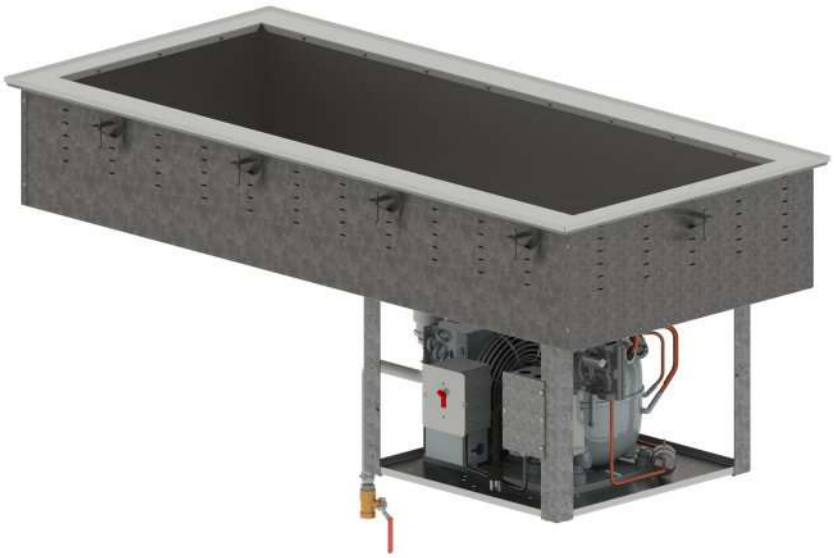
Case Lot Measurement

Case Lot..... 1

Case Width..... 30

Case Height..... 33.5

Case Length 46



Five-well 120-volt standard refrigerated modular drop-in cold well

Hold all your deliciously prechilled food at ideal serving temperatures with the refrigerated modular drop-in cold well by Vollrath. The fabricated well and flange are made of strong 300-Series stainless steel that promises years of use, and the exterior is constructed of 20-gauge galvanized steel for impressive durability. The refrigeration coils surround the exterior side walls of the well for maximum cooling, and the thick polyurethane insulation helps maintain cold temperatures and improves energy efficiency. With a 3-inch recessed design, this drop-in cold well keeps food low, minimizing the impact of ambient air, and the deep design accommodates 6-inch-deep pans easily. The condensing unit is suspended directly below the well to maximize space, while the full-perimeter drip edge contains spills and condensation. Designed for top-mount installation, this drop-in cold well features a 6-foot cord and plug, meaning no hardwiring is required, ensuring quick, convenient installation.

- Made in the USA
- 300-Series stainless steel fabricated well and flange promise years of use
- 20-gauge galvanized steel exterior is impressively durable
- Thick polyurethane foam insulation helps maintain cold temperatures and improves energy efficiency
- Uses R290, a nonflammable low Global Warming Potential (GWP) refrigerant
- Refrigeration coils surround the exterior side walls for maximum cooling
- Condensing unit suspended right below well for convenience
- Flat work surface around opening
- Full-perimeter drip edge contains spills and condensation
- Designed for top-mount installation
- Deep well fits 6-inch-deep standard 12" x 20" pans with adaptor bars
- 1-inch integral drain
- Remote on-off switch with 4-foot cord
- 6-foot cord with plug does not require hardwiring

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....198594075723

Unit Dimensions

(W) Width (IN) 26

(D) Depth (IN).....68

(W) Width (CM).....66

(D) Depth (CM).....172.7

(H) Height (CM) 56.9

Electrical

Voltage 120

Construction

Refrigerant.....R290

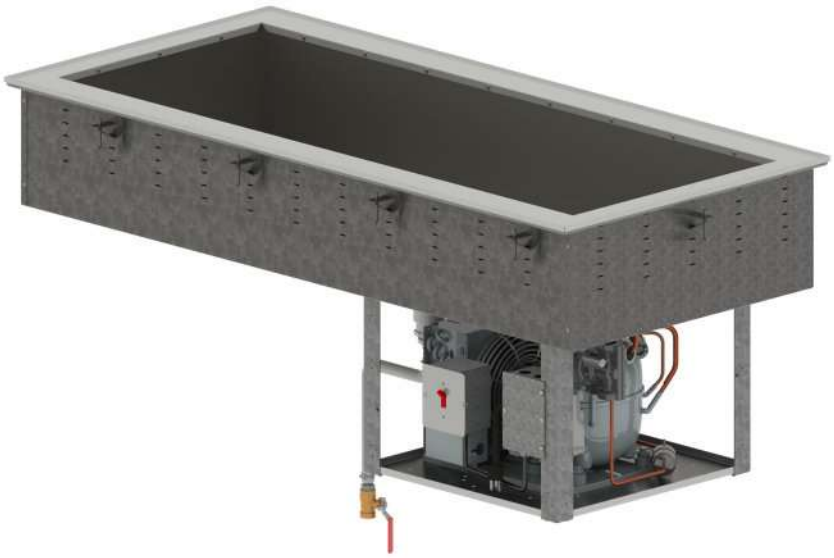
Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....34

Case Length 74



One-well 120-volt standard refrigerated modular drop-in cold well

Hold all your deliciously prechilled food at ideal serving temperatures with the refrigerated modular drop-in cold well by Vollrath. The fabricated well and flange are made of strong 300-Series stainless steel that promises years of use, and the exterior is constructed of 20-gauge galvanized steel for impressive durability. The refrigeration coils surround the exterior side walls of the well for maximum cooling, and the thick polyurethane insulation helps maintain cold temperatures and improves energy efficiency. With a 3-inch recessed design, this drop-in cold well keeps food low, minimizing the impact of ambient air, and the deep design accommodates 6-inch-deep pans easily. The condensing unit is suspended directly below the well to maximize space, while the full-perimeter drip edge contains spills and condensation. Designed for top-mount installation, this drop-in cold well features a 6-foot cord and plug, meaning no hardwiring is required, ensuring quick, convenient installation.

- Made in the USA
- 300-Series stainless steel fabricated well and flange promise years of use
- 20-gauge galvanized steel exterior is impressively durable
- Thick polyurethane foam insulation helps maintain cold temperatures and improves energy efficiency
- Uses R290, a nonflammable low Global Warming Potential (GWP) refrigerant
- Refrigeration coils surround the exterior side walls for maximum cooling
- Condensing unit suspended right below well for convenience
- Flat work surface around opening
- Full-perimeter drip edge contains spills and condensation
- Designed for top-mount installation
- Deep well fits 6-inch-deep standard 12" x 20" pans with adaptor bars
- 1-inch integral drain
- Remote on-off switch with 4-foot cord
- 6-foot cord with plug does not require hardwiring

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....198594075372

Unit Dimensions

(W) Width (IN) 15

(D) Depth (IN).....26

(W) Width (CM).....38.1

(D) Depth (CM).....66

(H) Height (CM) 56.9

Electrical

Voltage 120

Construction

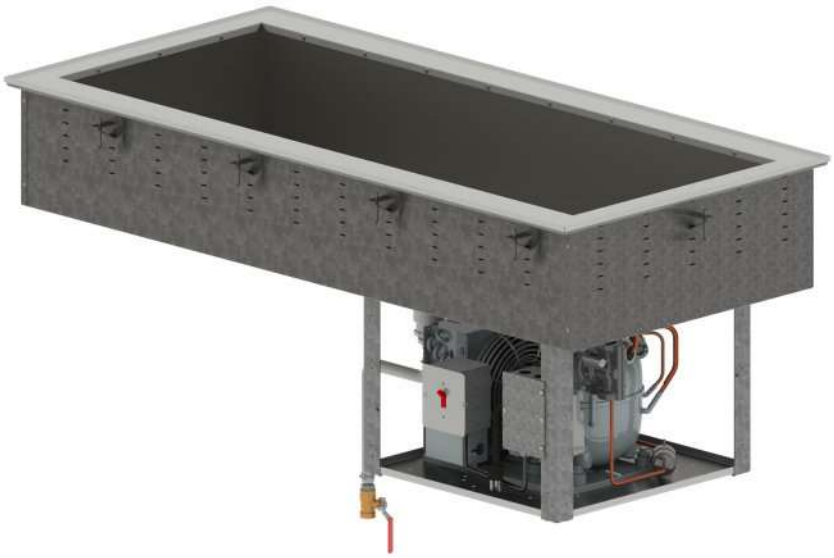
Refrigerant.....R290

Case Lot Measurement

Case Width.....28.5

Case Height.....32.5

Case Length 21.25



Four-well 120-volt standard refrigerated modular drop-in cold well

Hold all your deliciously prechilled food at ideal serving temperatures with the refrigerated modular drop-in cold well by Vollrath. The fabricated well and flange are made of strong 300-Series stainless steel that promises years of use, and the exterior is constructed of 20-gauge galvanized steel for impressive durability. The refrigeration coils surround the exterior side walls of the well for maximum cooling, and the thick polyurethane insulation helps maintain cold temperatures and improves energy efficiency. With a 3-inch recessed design, this drop-in cold well keeps food low, minimizing the impact of ambient air, and the deep design accommodates 6-inch-deep pans easily. The condensing unit is suspended directly below the well to maximize space, while the full-perimeter drip edge contains spills and condensation. Designed for top-mount installation, this drop-in cold well features a 6-foot cord and plug, meaning no hardwiring is required, ensuring quick, convenient installation.

- Made in the USA
- 300-Series stainless steel fabricated well and flange promise years of use
- 20-gauge galvanized steel exterior is impressively durable
- Thick polyurethane foam insulation helps maintain cold temperatures and improves energy efficiency
- Uses R290, a nonflammable low Global Warming Potential (GWP) refrigerant
- Refrigeration coils surround the exterior side walls for maximum cooling
- Condensing unit suspended right below well for convenience
- Flat work surface around opening
- Full-perimeter drip edge contains spills and condensation
- Designed for top-mount installation
- Deep well fits 6-inch-deep standard 12" x 20" pans with adaptor bars
- 1-inch integral drain
- Remote on-off switch with 4-foot cord
- 6-foot cord with plug does not require hardwiring

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....198594075631

Unit Dimensions

(W) Width (IN) 26

(W) Width (CM).....66

(D) Depth (CM).....139.1

(H) Height (CM) 56.9

Electrical

Voltage 120

Construction

Refrigerant.....R290

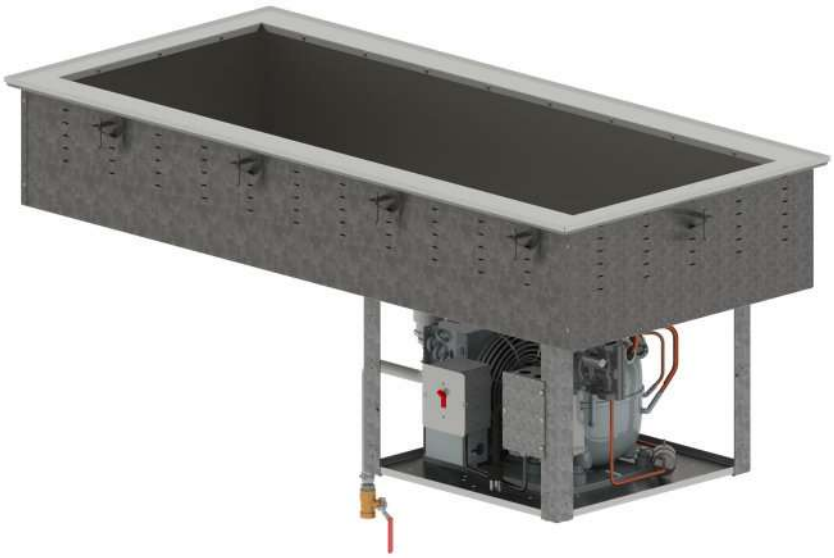
Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....35

Case Length 60



Two-well 120-volt standard refrigerated modular drop-in cold well

Hold all your deliciously prechilled food at ideal serving temperatures with the refrigerated modular drop-in cold well by Vollrath. The fabricated well and flange are made of strong 300-Series stainless steel that promises years of use, and the exterior is constructed of 20-gauge galvanized steel for impressive durability. The refrigeration coils surround the exterior side walls of the well for maximum cooling, and the thick polyurethane insulation helps maintain cold temperatures and improves energy efficiency. With a 3-inch recessed design, this drop-in cold well keeps food low, minimizing the impact of ambient air, and the deep design accommodates 6-inch-deep pans easily. The condensing unit is suspended directly below the well to maximize space, while the full-perimeter drip edge contains spills and condensation. Designed for top-mount installation, this drop-in cold well features a 6-foot cord and plug, meaning no hardwiring is required, ensuring quick, convenient installation.

- Made in the USA
- 300-Series stainless steel fabricated well and flange promise years of use
- 20-gauge galvanized steel exterior is impressively durable
- Thick polyurethane foam insulation helps maintain cold temperatures and improves energy efficiency
- Uses R290, a nonflammable low Global Warming Potential (GWP) refrigerant
- Refrigeration coils surround the exterior side walls for maximum cooling
- Condensing unit suspended right below well for convenience
- Flat work surface around opening
- Full-perimeter drip edge contains spills and condensation
- Designed for top-mount installation
- Deep well fits 6-inch-deep standard 12" x 20" pans with adaptor bars
- 1-inch integral drain
- Remote on-off switch with 4-foot cord
- 6-foot cord with plug does not require hardwiring

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....198594075457

Unit Dimensions

(W) Width (IN) 26

(D) Depth (IN).....29

(W) Width (CM).....66

(D) Depth (CM).....73.7

(H) Height (CM) 56.9

Electrical

Voltage 120

Construction

Refrigerant.....R290

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....27

Case Length 33



88-inch Single-Shelf Classic Cafeteria Breath Guard 6 Well or 6 Pan

Now available NSF2 Certified

- Stainless steel construction
- 1" (2.5 cm) square tubular stainless uprights
- 300 series stainless steel top shelf
- 1/4" (.6 cm) acrylic breath guard panels
- Single shelf model is 14" overall height, 13" from countertop to bottom of top shelf
- Double shelf model has adjustable front breath guard panels with middle acrylic shelf
- Double shelf model is 18" overall height, with 8" between the shelves
- NOTE: Item made to order, cannot be cancelled or returned.

PRODUCT SPECIFICATIONS

Unit Dimensions

Overall Dimensions (IN).....88 x 12.875 x 14.125

(W) Width (IN) 88

(D) Depth (IN).....12.87

(H) Height (IN) 14.12

(W) Width (CM).....223.5

(D) Depth (CM).....32.7

(H) Height (CM) 35.9

Construction

Component Type .....Breath Guard Choice

Installation .....Stainless Steel Countertops Only

NSF Compliant .....No

Breath Guard Function .....Cafeteria with Top Shelf

Breath Guard - Design Style.....Classic Cafeteria

Pairs with 2-Series Front-of-House.....Yes

Pairs with 4-Series Front-of-House.....Yes

Case Lot Measurement

Case Width.....17.32

Case Height.....21

Case Length 91



88-inch Double-Shelf Classic Cafeteria Breath Guard 6 Well or 6 Pan

Now available NSF2 Certified

- Stainless steel construction
- 1" (2.5 cm) square tubular stainless uprights
- 300 series stainless steel top shelf
- 1/4" (.6 cm) acrylic breath guard panels
- Single shelf model is 14" overall height, 13" from countertop to bottom of top shelf
- Double shelf model has adjustable front breath guard panels with middle acrylic shelf
- Double shelf model is 18" overall height, with 8" between the shelves
- NOTE: Item made to order, cannot be cancelled or returned.

PRODUCT SPECIFICATIONS

Unit Dimensions

Overall Dimensions (IN).....88 x 12 x 18.125

(W) Width (IN) 88

(D) Depth (IN).....12

(H) Height (IN) 18.12

(W) Width (CM).....223.5

(D) Depth (CM).....30.5

(H) Height (CM) 46

Construction

Component Type .....Breath Guard Choice

Installation .....Stainless Steel Countertops Only

NSF Compliant .....No

Breath Guard Function .....Cafeteria with Double-Shelf

Breath Guard - Design Style.....Classic Cafeteria

Pairs with 2-Series Front-of-House.....Yes

Pairs with 4-Series Front-of-House.....Yes

Case Lot Measurement

Case Width.....17.5

Case Height.....26

Case Length 65



46-inch Single-Shelf NSF2 Classic Cafeteria Breath Guard with Acrylic End Panels 3 Well or 3 Pan

Now available NSF2 Certified

- Stainless steel construction
- 1" (2.5 cm) square tubular stainless uprights
- 300 series stainless steel top shelf
- 1/4" (.6 cm) acrylic breath guard panels
- Single shelf model is 14" overall height, 13" from countertop to bottom of top shelf
- Double shelf model has adjustable front breath guard panels with middle acrylic shelf
- Double shelf model is 18" overall height, with 8" between the shelves
- NOTE: Item made to order, cannot be cancelled or returned.

PRODUCT SPECIFICATIONS

Unit Dimensions

Overall Dimensions (IN).....46 x 20 x 14.125

(W) Width (IN) 46

(D) Depth (IN).....20

(H) Height (IN) 14.12

(W) Width (CM).....116.8

(D) Depth (CM).....50.8

(H) Height (CM) 35.9

Construction

Component Type .....Breath Guard Choice

Installation .....Stainless Steel Countertops Only

NSF Compliant .....Yes

Breath Guard Function .....Cafeteria with Top Shelf

Breath Guard - Design Style.....Classic Cafeteria

Pairs with 2-Series Front-of-House.....Yes

Pairs with 4-Series Front-of-House.....Yes

Case Lot Measurement

Case Width.....19

Case Height.....20

Case Length 48



74-inch Double-Shelf Classic Cafeteria Breath Guard 5 Well or 5 Pan

Now available NSF2 Certified

- Stainless steel construction
- 1" (2.5 cm) square tubular stainless uprights
- 300 series stainless steel top shelf
- 1/4" (.6 cm) acrylic breath guard panels
- Single shelf model is 14" overall height, 13" from countertop to bottom of top shelf
- Double shelf model has adjustable front breath guard panels with middle acrylic shelf
- Double shelf model is 18" overall height, with 8" between the shelves
- NOTE: Item made to order, cannot be cancelled or returned.

PRODUCT SPECIFICATIONS

Unit Dimensions

Overall Dimensions (IN).....74 x 12 x 18.125

(W) Width (IN) 74

(D) Depth (IN).....12

(H) Height (IN) 18.12

(W) Width (CM).....188

(D) Depth (CM).....30.5

(H) Height (CM) 46

Construction

Component Type .....Breath Guard Choice

Installation .....Stainless Steel Countertops Only

NSF Compliant .....No

Breath Guard Function .....Cafeteria with Double-Shelf

Breath Guard - Design Style.....Classic Cafeteria

Pairs with 2-Series Front-of-House.....Yes

Pairs with 4-Series Front-of-House.....Yes

Case Lot Measurement

Case Width.....74

Case Height.....18.12

Case Length 12



28-inch Single-Shelf Classic Cafeteria Breath Guard 2 Well or 2 Pan

Now available NSF2 Certified

- Stainless steel construction
- 1" (2.5 cm) square tubular stainless uprights
- 300 series stainless steel top shelf
- 1/4" (.6 cm) acrylic breath guard panels
- Single shelf model is 14" overall height, 13" from countertop to bottom of top shelf
- Double shelf model has adjustable front breath guard panels with middle acrylic shelf
- Double shelf model is 18" overall height, with 8" between the shelves
- NOTE: Item made to order, cannot be cancelled or returned.

PRODUCT SPECIFICATIONS

Unit Dimensions

Overall Dimensions (IN).....28 x 12.875 x 14.125

(W) Width (IN) 28

(D) Depth (IN).....12.87

(H) Height (IN) 14.12

(W) Width (CM).....71.1

(D) Depth (CM).....32.7

(H) Height (CM) 35.9

Construction

Component Type .....Breath Guard Choice

Installation .....Stainless Steel Countertops Only

NSF Compliant .....No

Breath Guard Function .....Cafeteria with Top Shelf

Breath Guard - Design Style.....Classic Cafeteria

Pairs with 2-Series Front-of-House.....Yes

Pairs with 4-Series Front-of-House.....Yes

Case Lot Measurement

Case Lot.....1

Case Width.....28

Case Height.....14.12

Case Length 12.87



60-inch Double-Shelf Classic Cafeteria Breath Guard 4 Well or 4 Pan

Now available NSF2 Certified

- Stainless steel construction
- 1" (2.5 cm) square tubular stainless uprights
- 300 series stainless steel top shelf
- 1/4" (.6 cm) acrylic breath guard panels
- Single shelf model is 14" overall height, 13" from countertop to bottom of top shelf
- Double shelf model has adjustable front breath guard panels with middle acrylic shelf
- Double shelf model is 18" overall height, with 8" between the shelves
- NOTE: Item made to order, cannot be cancelled or returned.

PRODUCT SPECIFICATIONS

Unit Dimensions

Overall Dimensions (IN).....60 x 12 x 18.125

(W) Width (IN) 60

(D) Depth (IN).....12

(H) Height (IN) 18.12

(W) Width (CM).....152.4

(D) Depth (CM).....30.5

(H) Height (CM) 46

Construction

Component Type .....Breath Guard Choice

Installation .....Stainless Steel Countertops Only

NSF Compliant .....No

Breath Guard Function .....Cafeteria with Double-Shelf

Breath Guard - Design Style.....Classic Cafeteria

Pairs with 2-Series Front-of-House.....Yes

Pairs with 4-Series Front-of-House.....Yes

Case Lot Measurement

Case Width.....17.5

Case Height.....26

Case Length 79



46-inch Double-Shelf Classic Cafeteria Breath Guard 3 Well or 3 Pan

Now available NSF2 Certified

- Stainless steel construction
- 1" (2.5 cm) square tubular stainless uprights
- 300 series stainless steel top shelf
- 1/4" (.6 cm) acrylic breath guard panels
- Single shelf model is 14" overall height, 13" from countertop to bottom of top shelf
- Double shelf model has adjustable front breath guard panels with middle acrylic shelf
- Double shelf model is 18" overall height, with 8" between the shelves
- NOTE: Item made to order, cannot be cancelled or returned.

PRODUCT SPECIFICATIONS

Unit Dimensions

Overall Dimensions (IN).....46 x 12 x 18.125

(W) Width (IN) 46

(D) Depth (IN).....12

(H) Height (IN) 18.12

(W) Width (CM).....116.8

(D) Depth (CM).....30.5

(H) Height (CM) 46

Construction

Component Type .....Breath Guard Choice

Installation .....Stainless Steel Countertops Only

NSF Compliant .....No

Breath Guard Function .....Cafeteria with Double-Shelf

Breath Guard - Design Style.....Classic Cafeteria

Pairs with 2-Series Front-of-House.....Yes

Pairs with 4-Series Front-of-House.....Yes

Case Lot Measurement

Case Width.....46

Case Height.....18.12

Case Length 12



74-inch Single-Shelf Classic Cafeteria Breath Guard 5 Well or 5 Pan

Now available NSF2 Certified

- Stainless steel construction
- 1" (2.5 cm) square tubular stainless uprights
- 300 series stainless steel top shelf
- 1/4" (.6 cm) acrylic breath guard panels
- Single shelf model is 14" overall height, 13" from countertop to bottom of top shelf
- Double shelf model has adjustable front breath guard panels with middle acrylic shelf
- Double shelf model is 18" overall height, with 8" between the shelves
- NOTE: Item made to order, cannot be cancelled or returned.

PRODUCT SPECIFICATIONS

Unit Dimensions

Overall Dimensions (IN).....74 x 12.875 x 14.125

(W) Width (IN) 74

(D) Depth (IN).....12.87

(H) Height (IN) 14.12

(W) Width (CM).....188

(D) Depth (CM).....32.7

(H) Height (CM) 35.9

Construction

Component Type .....Breath Guard Choice

Installation .....Stainless Steel Countertops Only

NSF Compliant .....No

Breath Guard Function .....Cafeteria with Top Shelf

Breath Guard - Design Style.....Classic Cafeteria

Pairs with 2-Series Front-of-House.....Yes

Pairs with 4-Series Front-of-House.....Yes

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length 0



74-inch Single-Shelf NSF2 Classic Cafeteria Breath Guard with Acrylic End Panels 5 Well or 5 Pan

Now available NSF2 Certified

- Stainless steel construction
- 1" (2.5 cm) square tubular stainless uprights
- 300 series stainless steel top shelf
- 1/4" (.6 cm) acrylic breath guard panels
- Single shelf model is 14" overall height, 13" from countertop to bottom of top shelf
- Double shelf model has adjustable front breath guard panels with middle acrylic shelf
- Double shelf model is 18" overall height, with 8" between the shelves
- NOTE: Item made to order, cannot be cancelled or returned.

PRODUCT SPECIFICATIONS

Unit Dimensions

Overall Dimensions (IN).....74 x 20 x 14.125

(W) Width (IN) 74

(D) Depth (IN).....20

(H) Height (IN) 14.12

(W) Width (CM).....188

(D) Depth (CM).....50.8

(H) Height (CM) 35.9

Construction

Component Type .....Breath Guard Choice

Installation .....Stainless Steel Countertops Only

NSF Compliant .....Yes

Breath Guard Function .....Cafeteria with Top Shelf

Breath Guard - Design Style.....Classic Cafeteria

Pairs with 2-Series Front-of-House.....Yes

Pairs with 4-Series Front-of-House.....Yes

Case Lot Measurement

Case Width.....74

Case Height.....14.12

Case Length 20



60-inch Single-Shelf NSF2 Classic Cafeteria Breath Guard with Acrylic End Panels 4 Well or 4 Pan

Now available NSF2 Certified

- Stainless steel construction
- 1" (2.5 cm) square tubular stainless uprights
- 300 series stainless steel top shelf
- 1/4" (.6 cm) acrylic breath guard panels
- Single shelf model is 14" overall height, 13" from countertop to bottom of top shelf
- Double shelf model has adjustable front breath guard panels with middle acrylic shelf
- Double shelf model is 18" overall height, with 8" between the shelves
- NOTE: Item made to order, cannot be cancelled or returned.

PRODUCT SPECIFICATIONS

Unit Dimensions

Overall Dimensions (IN).....60 x 20 x 14.125

(W) Width (IN) 60

(D) Depth (IN).....20

(H) Height (IN) 14.12

(W) Width (CM).....152.4

(D) Depth (CM).....50.8

(H) Height (CM) 35.9

Construction

Component Type .....Breath Guard Choice

Installation .....Stainless Steel Countertops Only

NSF Compliant .....Yes

Breath Guard Function .....Cafeteria with Top Shelf

Breath Guard - Design Style.....Classic Cafeteria

Pairs with 2-Series Front-of-House.....Yes

Pairs with 4-Series Front-of-House.....Yes

Case Lot Measurement

Case Width.....60

Case Height.....14.12

Case Length 20



28-inch Single-Shelf NSF2 Classic Cafeteria Breath Guard with Acrylic End Panels 2 Well or 2 Pan

Now available NSF2 Certified

- Stainless steel construction
- 1" (2.5 cm) square tubular stainless uprights
- 300 series stainless steel top shelf
- 1/4" (.6 cm) acrylic breath guard panels
- Single shelf model is 14" overall height, 13" from countertop to bottom of top shelf
- Double shelf model has adjustable front breath guard panels with middle acrylic shelf
- Double shelf model is 18" overall height, with 8" between the shelves
- NOTE: Item made to order, cannot be cancelled or returned.

PRODUCT SPECIFICATIONS

Unit Dimensions

Overall Dimensions (IN).....28 x 20 x 14.125

(W) Width (IN) 28

(D) Depth (IN).....20

(H) Height (IN) 14.12

(W) Width (CM).....71.1

(D) Depth (CM).....50.8

(H) Height (CM) 35.9

Construction

Component Type .....Breath Guard Choice

Installation .....Stainless Steel Countertops Only

NSF Compliant .....Yes

Breath Guard Function .....Cafeteria with Top Shelf

Breath Guard - Design Style.....Classic Cafeteria

Pairs with 2-Series Front-of-House.....Yes

Pairs with 4-Series Front-of-House.....Yes

Case Lot Measurement

Case Width.....28

Case Height.....14.12

Case Length 20



88-inch Single-Shelf NSF2 Classic Cafeteria Breath Guard with Acrylic End Panels 6 Well or 6 Pan

Now available NSF2 Certified

- Stainless steel construction
- 1" (2.5 cm) square tubular stainless uprights
- 300 series stainless steel top shelf
- 1/4" (.6 cm) acrylic breath guard panels
- Single shelf model is 14" overall height, 13" from countertop to bottom of top shelf
- Double shelf model has adjustable front breath guard panels with middle acrylic shelf
- Double shelf model is 18" overall height, with 8" between the shelves
- NOTE: Item made to order, cannot be cancelled or returned.

PRODUCT SPECIFICATIONS

Unit Dimensions

Overall Dimensions (IN).....88 x 20 x 14.125

(W) Width (IN) 88

(D) Depth (IN).....20

(H) Height (IN) 14.12

(W) Width (CM).....223.5

(D) Depth (CM).....50.8

(H) Height (CM) 35.9

Construction

Component Type .....Breath Guard Choice

Installation .....Stainless Steel Countertops Only

NSF Compliant .....Yes

Breath Guard Function .....Cafeteria with Top Shelf

Breath Guard - Design Style.....Classic Cafeteria

Pairs with 2-Series Front-of-House.....Yes

Pairs with 4-Series Front-of-House.....Yes

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length 0



60-inch Single-Shelf Classic Cafeteria Breath Guard 4 Well or 4 Pan

Now available NSF2 Certified

- Stainless steel construction
- 1" (2.5 cm) square tubular stainless uprights
- 300 series stainless steel top shelf
- 1/4" (.6 cm) acrylic breath guard panels
- Single shelf model is 14" overall height, 13" from countertop to bottom of top shelf
- Double shelf model has adjustable front breath guard panels with middle acrylic shelf
- Double shelf model is 18" overall height, with 8" between the shelves
- NOTE: Item made to order, cannot be cancelled or returned.

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419181964

Unit Dimensions

Overall Dimensions (IN).....60 x 12.875 x 14.125

(W) Width (IN) 60

(D) Depth (IN).....12.87

(H) Height (IN).....14.12

(W) Width (CM).....152.4

(D) Depth (CM).....32.7

(H) Height (CM).....35.9

Construction

Component Type.....Breath Guard Choice

Installation.....Stainless Steel Countertops Only

NSF Compliant.....No

Breath Guard Function .....Cafeteria with Top Shelf

Breath Guard - Design Style.....Classic Cafeteria

Pairs with 2-Series Front-of-House.....Yes

Pairs with 4-Series Front-of-House.....Yes

Case Lot Measurement

Case Width.....60

Case Height.....14.12



28-inch Double-Shelf Classic Cafeteria Breath Guard 2 Well or 2 Pan

Now available NSF2 Certified

- Stainless steel construction
- 1" (2.5 cm) square tubular stainless uprights
- 300 series stainless steel top shelf
- 1/4" (.6 cm) acrylic breath guard panels
- Single shelf model is 14" overall height, 13" from countertop to bottom of top shelf
- Double shelf model has adjustable front breath guard panels with middle acrylic shelf
- Double shelf model is 18" overall height, with 8" between the shelves
- NOTE: Item made to order, cannot be cancelled or returned.

PRODUCT SPECIFICATIONS

Unit Dimensions

Overall Dimensions (IN).....28 x 12 x 18.125

(W) Width (IN) 28

(D) Depth (IN).....12

(H) Height (IN) 18.12

(W) Width (CM).....71.1

(D) Depth (CM).....30.5

(H) Height (CM) 46

Construction

Component Type .....Breath Guard Choice

Installation .....Stainless Steel Countertops Only

NSF Compliant .....No

Breath Guard Function .....Cafeteria with Double-Shelf

Breath Guard - Design Style.....Classic Cafeteria

Pairs with 2-Series Front-of-House.....Yes

Pairs with 4-Series Front-of-House.....Yes

Case Lot Measurement

Case Width.....17.32

Case Height.....25

Case Length 31



46-inch Single-Shelf Classic Cafeteria Breath Guard 3 Well or 3 Pan

Now available NSF2 Certified

- Stainless steel construction
- 1" (2.5 cm) square tubular stainless uprights
- 300 series stainless steel top shelf
- 1/4" (.6 cm) acrylic breath guard panels
- Single shelf model is 14" overall height, 13" from countertop to bottom of top shelf
- Double shelf model has adjustable front breath guard panels with middle acrylic shelf
- Double shelf model is 18" overall height, with 8" between the shelves
- NOTE: Item made to order, cannot be cancelled or returned.

PRODUCT SPECIFICATIONS

Unit Dimensions

Overall Dimensions (IN).....46 x 12.875 x 14.125

(W) Width (IN) 46

(D) Depth (IN).....12.87

(H) Height (IN) 14.12

(W) Width (CM).....116.8

(D) Depth (CM).....32.7

(H) Height (CM) 35.9

Construction

Component Type .....Breath Guard Choice

Installation .....Stainless Steel Countertops Only

NSF Compliant .....No

Breath Guard Function .....Cafeteria with Top Shelf

Breath Guard - Design Style.....Classic Cafeteria

Pairs with 2-Series Front-of-House.....Yes

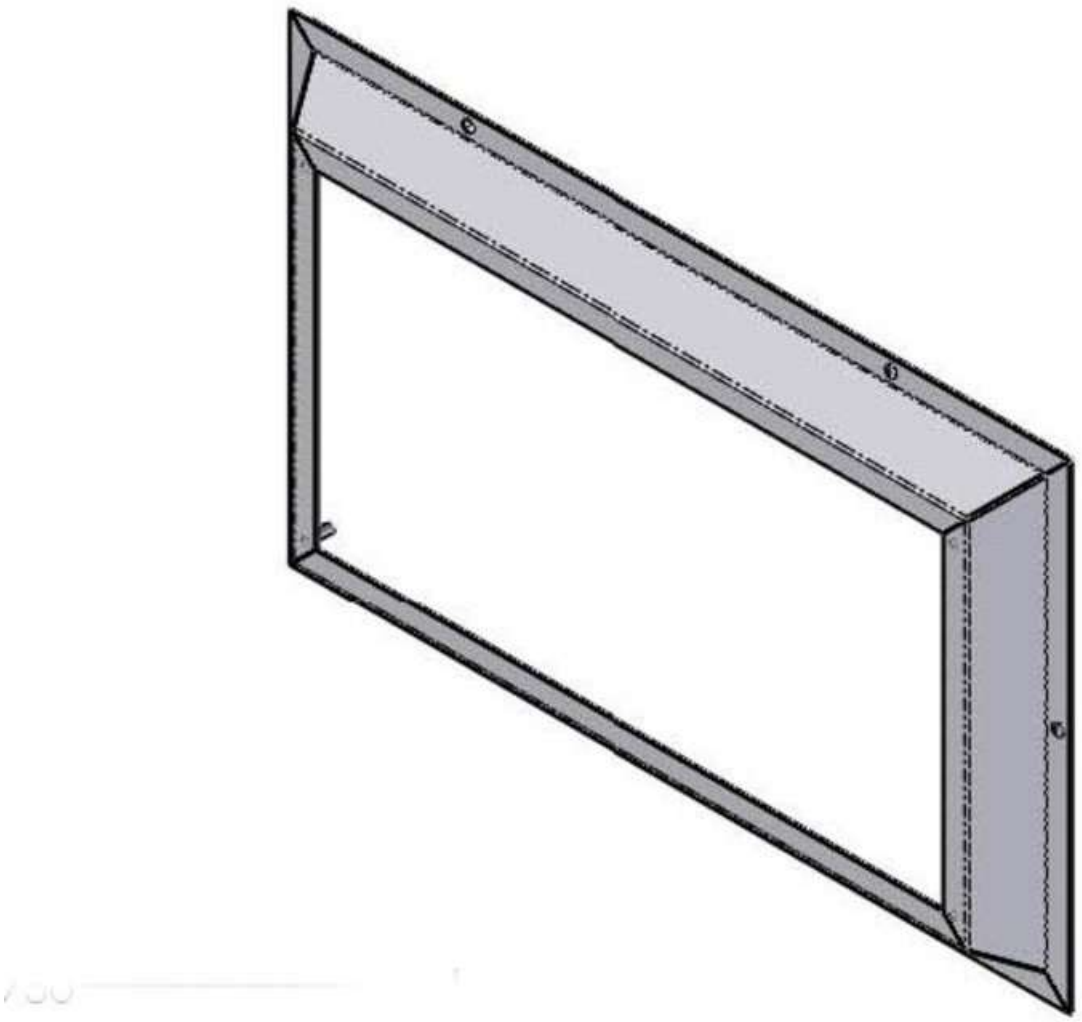
Pairs with 4-Series Front-of-House.....Yes

Case Lot Measurement

Case Width.....31

Case Height.....22

Case Length 49



Control panel mounting frame for Three-Well drop-in

- Optional control panel mounting frame for hot/cold top-mount two, three, or four-well modular drop-ins

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080303505

Unit Dimensions

Overall Dimensions (IN).....16.57 x 1.11 x 10.19

(W) Width (IN) 16.57

(D) Depth (IN).....1.11

(H) Height (IN).....10.19

(W) Width (CM).....35.73

(D) Depth (CM).....2.81

(H) Height (CM).....25.88

Electrical

Plug.....5-15P

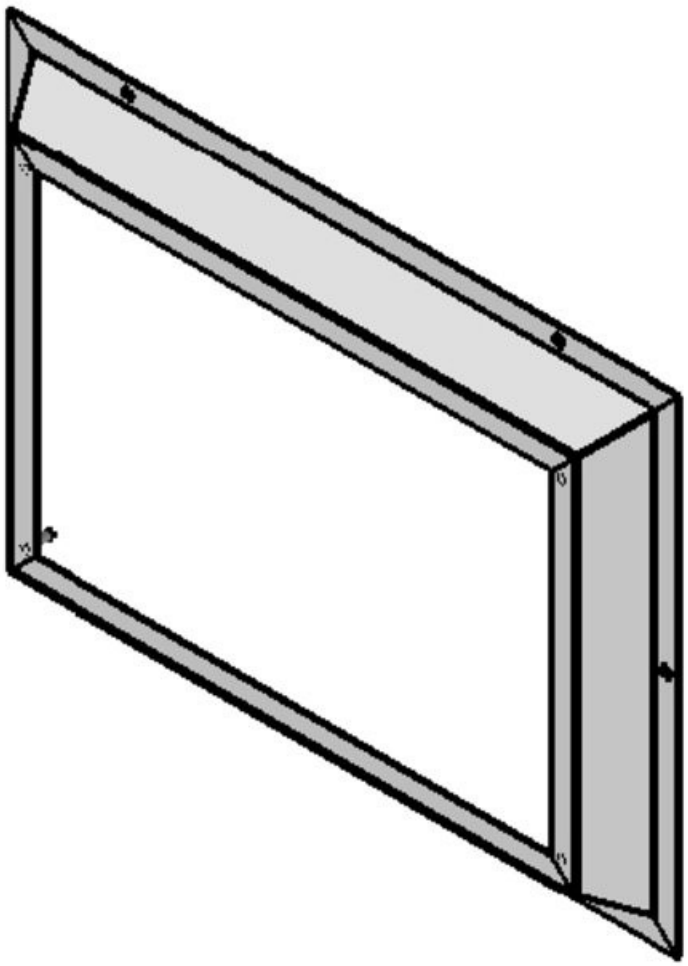
Voltage.....120

Case Lot Measurement

Case Width.....12

Case Height.....1.5

Case Length.....17



Control panel mounting frame for Two-Well drop-in

- Optional control panel mounting frame for hot/cold top-mount two, three, or four-well modular drop-ins

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080304021

Unit Dimensions

Overall Dimensions (IN).....14.07 x 1.11 x 10.19

(W) Width (IN) 14.07

(D) Depth (IN).....1.11

(H) Height (IN).....10.19

(W) Width (CM).....35.73

(D) Depth (CM).....2.81

(H) Height (CM).....25.88

Case Lot Measurement

Case Width.....10.25

Case Height.....1.75



Four-well remote refrigerated standard drop-in cold well

Keep your cold food perfectly chilled with the four-well remote refrigerated standard drop-in cold well by Vollrath. With remote refrigeration, this high-performing well is equally convenient and reliable, while the strong stainless steel construction promises years of use. Thick polyurethane foam insulation helps maintain temperatures and improves energy efficiency, and the 8-inch-deep well fits full- or fractional-size pans easily.

- Made in the USA
- Strong stainless steel construction is durable and long-lasting
- Thick polyurethane foam insulation helps maintain cold temperatures and improves energy efficiency
- Drain plug included
- 8-inch-deep well fits full- or fractional-sized pans
- For best performance, stainless steel pans are recommended
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.
- Factory-set cold control on compressor provides mini-defrost with every compressor-off cycle
- Flat flange creates a sleek, streamlined appearance
- Deep well fits 6-inch-deep standard 12" x 20" pans with adaptor bars
- 3-inch recess lowers food pan into well and shields it from ambient air
- 1-inch integral drain
- Remote on-off switch with 4-foot cord
- 6-foot cord with plug does not require hardwiring
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419727513

Unit Dimensions

(W) Width (IN) 54.75

(D) Depth (IN) 26

(W) Width (CM) 139.1

(D) Depth (CM) 66

Case Lot Measurement

Case Lot 1

Case Width 30.25

Case Height 33.5

Case Length 59.75

Case Lot Cube (ft.) 36.46

Case Lot Weight (lbs.) 235.0



One-well remote refrigerated standard drop-in cold well

Keep your cold food perfectly chilled with the refrigerated standard drop-in cold well by Vollrath. This convenient, reliable food well offers high-performing remote refrigeration, and the stainless steel construction promises years of use. Thick polyurethane foam insulation helps maintain temperatures and improves energy efficiency, and the 8-inch-deep well fits full- or fractional-size pans easily.

- Made in the USA
- Strong stainless steel construction is durable and long-lasting
- Thick polyurethane foam insulation helps maintain cold temperatures and improves energy efficiency
- Drain plug included
- 8-inch-deep well fits full- or fractional-sized pans
- For best performance, stainless steel pans are recommended
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419727483

Unit Dimensions

(W) Width (IN) 15

(D) Depth (IN).....26

(W) Width (CM).....38.1

(D) Depth (CM).....66

Case Lot Measurement

Case Lot.....1

Case Width.....19
Case Height.....16
Case Length.....28
Case Lot Cube (ft.).....11.39
Case Lot Weight (lbs.).....120.0



Three-well remote refrigerated standard drop-in cold well

Keep your cold food perfectly chilled with the three-well remote refrigerated standard drop-in cold well by Vollrath. With remote refrigeration, this high-performing well is equally convenient and reliable, while the strong stainless steel construction promises years of use. Thick polyurethane foam insulation helps maintain temperatures and improves energy efficiency, and the 8-inch-deep well fits full- or fractional-size pans easily.

- Made in the USA
- Strong stainless steel construction is durable and long-lasting
- Thick polyurethane foam insulation helps maintain cold temperatures and improves energy efficiency
- Drain plug included
- 8-inch-deep well fits full- or fractional-sized pans
- For best performance, stainless steel pans are recommended
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.
- Factory-set cold control on compressor provides mini-defrost with every compressor-off cycle
- Flat flange creates a sleek, streamlined appearance
- Deep well fits 6-inch-deep standard 12" x 20" pans with adaptor bars
- 3-inch recess lowers food pan into well and shields it from ambient air
- 1-inch integral drain
- Remote on-off switch with 4-foot cord
- 6-foot cord with plug does not require hardwiring
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419727506

Unit Dimensions

(W) Width (IN) 41.5

(D) Depth (IN).....26

(W) Width (CM).....105.4

(D) Depth (CM).....66

Case Lot Measurement

Case Lot.....1

Case Width.....30.25

Case Height.....33.5

Case Length.....46.5

Case Lot Cube (ft.) 26.75

Case Lot Weight (lbs.) 190.0



Five-well remote refrigerated standard drop-in cold well

Keep your cold food perfectly chilled with the refrigerated standard drop-in cold well by Vollrath. This convenient, reliable food well offers high-performing remote refrigeration, and the stainless steel construction promises years of use. Thick polyurethane foam insulation helps maintain temperatures and improves energy efficiency, and the 8-inch-deep well fits full- or fractional-size pans easily.

- Made in the USA
- Strong stainless steel construction is durable and long-lasting
- Thick polyurethane foam insulation helps maintain cold temperatures and improves energy efficiency
- Drain plug included
- 8-inch-deep well fits full- or fractional-sized pans
- For best performance, stainless steel pans are recommended
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419727520

Unit Dimensions

(W) Width (IN) 68

(D) Depth (IN).....26

(W) Width (CM).....172.7

(D) Depth (CM).....66

Case Lot Measurement

Case Lot.....1

Case Width.....30.25
Case Height.....33.5
Case Length.....73
Case Lot Cube (ft.).....43.68
Case Lot Weight (lbs.).....300.0



Two-well remote refrigerated standard drop-in cold well

Keep your cold food perfectly chilled with the refrigerated standard drop-in cold well by Vollrath. With remote refrigeration, this high-performing food well is equally convenient and reliable, while the strong stainless steel construction promises years of use. Thick polyurethane foam insulation helps maintain temperatures and improves energy efficiency, and the 8-inch-deep well fits full- or fractional-size pans easily.

- Made in the USA
- Strong stainless steel construction is durable and long-lasting
- Thick polyurethane foam insulation helps maintain cold temperatures and improves energy efficiency
- Drain plug included
- 8-inch-deep well fits full- or fractional-sized pans
- For best performance, stainless steel pans are recommended
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419727490

Unit Dimensions

(W) Width (IN) 29

(D) Depth (IN).....26

(W) Width (CM).....73.7

(D) Depth (CM).....66

Case Lot Measurement

Case Lot.....1

Case Width.....30.25
Case Height.....33.5
Case Length.....33.5
Case Lot Cube (ft.).....20.91
Case Lot Weight (lbs.).....176.0



Six-well remote refrigerated standard drop-in cold well

Keep your cold food perfectly chilled with the six-well remote refrigerated standard drop-in cold well by Vollrath. With remote refrigeration, this high-performing well is equally convenient and reliable, while the strong stainless steel construction promises years of use. Thick polyurethane foam insulation helps maintain temperatures and improves energy efficiency, and the 8-inch-deep well fits full- or fractional-size pans easily.

- Made in the USA
- Strong stainless steel construction is durable and long-lasting
- Thick polyurethane foam insulation helps maintain cold temperatures and improves energy efficiency
- Drain plug included
- 8-inch-deep well fits full- or fractional-sized pans
- For best performance, stainless steel pans are recommended
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.
- Factory-set cold control on compressor provides mini-defrost with every compressor-off cycle
- Flat flange creates a sleek, streamlined appearance
- Designed for top-mount installation
- Deep well fits 6-inch-deep standard 12" x 20" pans with adaptor bars
- 3-inch recess lowers food pan into well and shields it from ambient air
- 1-inch integral drain
- Remote on-off switch with 4-foot cord
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419727537

Unit Dimensions

(W) Width (IN) 81.25

(D) Depth (IN).....26

(W) Width (CM).....206.4

(D) Depth (CM).....66

Case Lot Measurement

Case Lot.....1

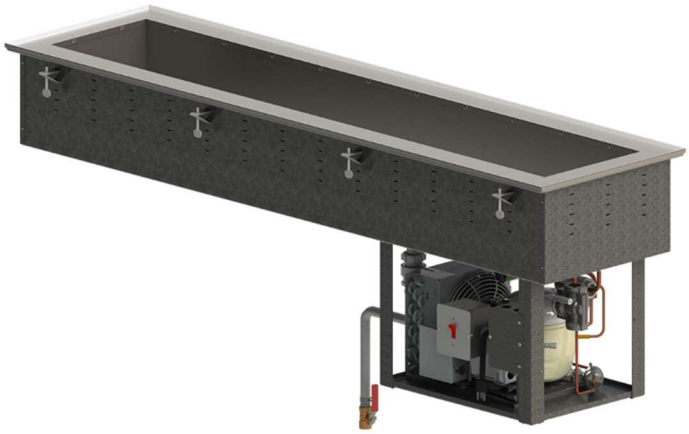
Case Width.....30.25

Case Height.....33.5

Case Length.....86.5

Case Lot Cube (ft.) 51.35

Case Lot Weight (lbs.) 350.0



Four-well 120-volt standard short-side refrigerated drop-in cold well with flat flange

Designed to help you create a narrower serving area, the four-well 120-volt short-side refrigerated drop-in cold well by Vollrath saves valuable space and holds all your deliciously prechilled food at ideal serving temperatures. The fabricated well and flange are made of strong 300-Series stainless steel that promises years of use, and the exterior is constructed of 20-gauge galvanized steel for impressive durability. The refrigeration coils surround the exterior side walls of the well for maximum cooling, and the thick polyurethane insulation helps maintain cold temperatures and improves energy efficiency. With a 3-inch recessed design, this drop-in cold well keeps food low, minimizing the impact of ambient air, and the deep design accommodates 6-inch-deep pans easily. The condensing unit is suspended directly below the well to maximize space, while the flat flange creates a sleek, streamlined appearance. Designed for top-mount installation, this drop-in cold well features a 6-foot cord and plug, meaning no hardwiring is required, ensuring quick, convenient installation.

- Made in the USA
- 300-Series stainless steel fabricated well and flange promise years of use
- 20-gauge galvanized steel exterior is impressively durable
- Thick polyurethane foam insulation helps maintain cold temperatures and improves energy efficiency
- Uses R513A, a nonflammable low Global Warming Potential (GWP) refrigerant
- Refrigeration coils surround the exterior side walls for maximum cooling
- Condensing unit suspended right below well for convenience
- Flat flange creates a sleek, streamlined appearance
- NSF-certified
- Deep well fits 6-inch-deep standard 12" x 20" pans with adaptor bars
- 3-inch recess lowers food pan into well and shields it from ambient air
- 1-inch integral drain
- Remote on-off switch with 4-foot cord
- 6-foot cord with plug does not require hardwiring
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

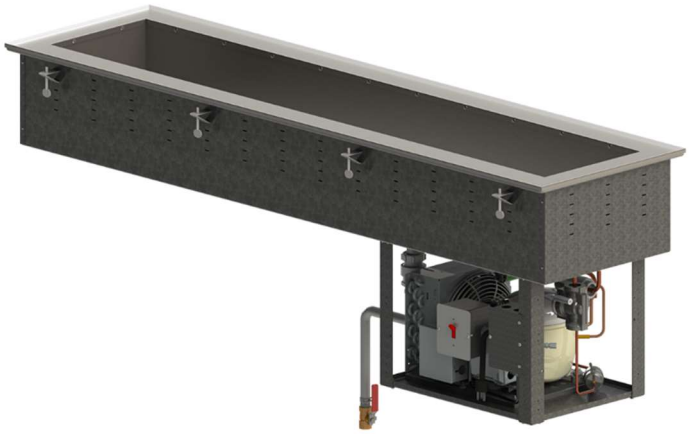
PRODUCT SPECIFICATIONS

Model Information

Model .....FF

Construction

Special Feature .....Flat Flange



Three-well 120-volt standard short-side refrigerated drop-in cold well with flat flange

Designed to help you create a narrower serving area, the three-well 120-volt short-side refrigerated drop-in cold well by Vollrath saves valuable space and holds all your deliciously prechilled food at ideal serving temperatures. The fabricated well and flange are made of strong 300-Series stainless steel that promises years of use, and the exterior is constructed of 20-gauge galvanized steel for impressive durability. The refrigeration coils surround the exterior side walls of the well for maximum cooling, and the thick polyurethane insulation helps maintain cold temperatures and improves energy efficiency. With a 3-inch recessed design, this drop-in cold well keeps food low, minimizing the impact of ambient air, and the deep design accommodates 6-inch-deep pans easily. The condensing unit is suspended directly below the well to maximize space, while the flat flange creates a sleek, streamlined appearance. Designed for top-mount installation, this drop-in cold well features a 6-foot cord and plug, meaning no hardwiring is required, ensuring quick, convenient installation.

- Made in the USA
- 300-Series stainless steel fabricated well and flange promise years of use
- 20-gauge galvanized steel exterior is impressively durable
- Thick polyurethane foam insulation helps maintain cold temperatures and improves energy efficiency
- Uses R513A, a nonflammable low Global Warming Potential (GWP) refrigerant
- Refrigeration coils surround the exterior side walls for maximum cooling
- Condensing unit suspended right below well for convenience
- Flat flange creates a sleek, streamlined appearance
- NSF-certified
- Deep well fits 6-inch-deep standard 12" x 20" pans with adaptor bars
- 3-inch recess lowers food pan into well and shields it from ambient air
- 1-inch integral drain
- Remote on-off switch with 4-foot cord
- 6-foot cord with plug does not require hardwiring
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

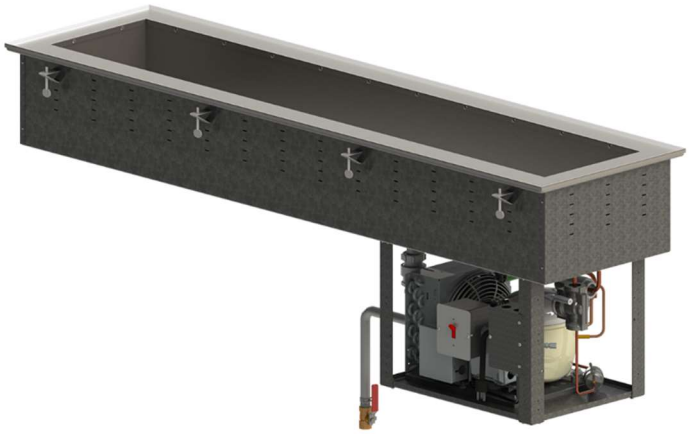
PRODUCT SPECIFICATIONS

Model Information

Model .....FF

Construction

Special Feature .....Flat Flange



Two-well 120-volt standard short-side refrigerated drop-in cold well with flat flange

Designed to help you create a narrower serving area, the two-well 120-volt short-side refrigerated drop-in cold well by Vollrath saves valuable space and holds all your deliciously prechilled food at ideal serving temperatures. The fabricated well and flange are made of strong 300-Series stainless steel that promises years of use, and the exterior is constructed of 20-gauge galvanized steel for impressive durability. The refrigeration coils surround the exterior side walls of the well for maximum cooling, and the thick polyurethane insulation helps maintain cold temperatures and improves energy efficiency. With a 3-inch recessed design, this drop-in cold well keeps food low, minimizing the impact of ambient air, and the deep design accommodates 6-inch-deep pans easily. The condensing unit is suspended directly below the well to maximize space, while the flat flange creates a sleek, streamlined appearance. Designed for top-mount installation, this drop-in cold well features a 6-foot cord and plug, meaning no hardwiring is required, ensuring quick, convenient installation.

- Made in the USA
- 300-Series stainless steel fabricated well and flange promise years of use
- 20-gauge galvanized steel exterior is impressively durable
- Thick polyurethane foam insulation helps maintain cold temperatures and improves energy efficiency
- Uses R513A, a nonflammable low Global Warming Potential (GWP) refrigerant
- Refrigeration coils surround the exterior side walls for maximum cooling
- Condensing unit suspended right below well for convenience
- Flat work surface around opening
- Full-perimeter drip edge contains spills and condensation
- Designed for top-mount installation
- Deep well fits 6-inch-deep standard 12" x 20" pan
- 3-inch recess lowers food pan into well and shields it from ambient air
- 1-inch integral drain
- Remote on-off switch with 4-foot cord
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

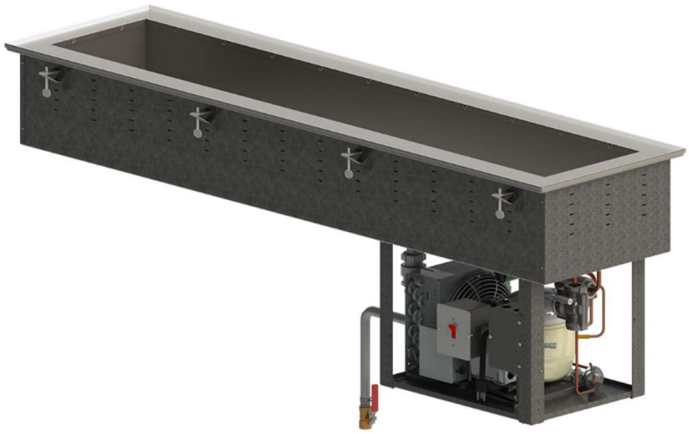
PRODUCT SPECIFICATIONS

Model Information

Model .....FF

Construction

Special Feature .....Flat Flange



Two-well 120-volt standard short-side refrigerated drop-in cold well

Designed to help you create a narrower serving area, the refrigerated drop-in cold well by Vollrath saves valuable space and holds all your deliciously prechilled food at ideal serving temperatures. The fabricated well and flange are made of strong 300-Series stainless steel that promises years of use, and the exterior is constructed of 20-gauge galvanized steel for impressive durability. The refrigeration coils surround the exterior side walls of the well for maximum cooling, and the thick polyurethane insulation helps maintain cold temperatures and improves energy efficiency. With a 3-inch recessed design, this drop-in cold well keeps food low, minimizing the impact of ambient air, and the deep design accommodates 6-inch-deep pans easily. The condensing unit is suspended directly below the well to maximize space, while the full-perimeter drip edge contains spills and condensation. Designed for top-mount installation, this drop-in cold well features a 6-foot cord and plug, meaning no hardwiring is required, ensuring quick, convenient installation.

- Made in the USA
- 300-Series stainless steel fabricated well and flange promise years of use
- 20-gauge galvanized steel exterior is impressively durable
- Thick polyurethane foam insulation helps maintain cold temperatures and improves energy efficiency
- Uses R513A, a nonflammable low Global Warming Potential (GWP) refrigerant
- Refrigeration coils surround the exterior side walls for maximum cooling
- Condensing unit suspended right below well for convenience
- Flat work surface around opening
- Full-perimeter drip edge contains spills and condensation
- Designed for top-mount installation
- Deep well fits 6-inch-deep standard 12" x 20" pans with adaptor bars
- 3-inch recess lowers food pan into well and shields it from ambient air
- 1-inch integral drain
- Remote on-off switch with 4-foot cord
- 6-foot cord with plug does not require hardwiring

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....671080897462

Construction

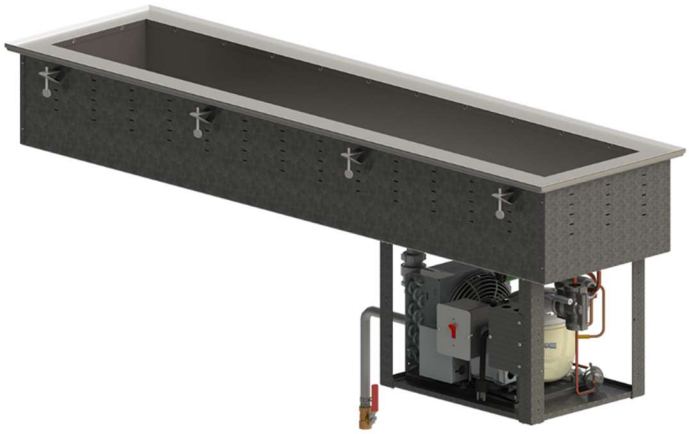
Refrigerant.....R513A

Case Lot Measurement

Case Width.....22

Case Height.....33

Case Length 50



Three-well 120-volt standard short-side refrigerated drop-in cold well

Designed to help you create a narrower serving area, the refrigerated drop-in cold well by Vollrath saves valuable space and holds all your deliciously prechilled food at ideal serving temperatures. The fabricated well and flange are made of strong 300-Series stainless steel that promises years of use, and the exterior is constructed of 20-gauge galvanized steel for impressive durability. The refrigeration coils surround the exterior side walls of the well for maximum cooling, and the thick polyurethane insulation helps maintain cold temperatures and improves energy efficiency. With a 3-inch recessed design, this drop-in cold well keeps food low, minimizing the impact of ambient air, and the deep design accommodates 6-inch-deep pans easily. The condensing unit is suspended directly below the well to maximize space, while the full-perimeter drip edge contains spills and condensation. Designed for top-mount installation, this drop-in cold well features a 6-foot cord and plug, meaning no hardwiring is required, ensuring quick, convenient installation.

- Made in the USA
- 300-Series stainless steel fabricated well and flange promise years of use
- 20-gauge galvanized steel exterior is impressively durable
- Thick polyurethane foam insulation helps maintain cold temperatures and improves energy efficiency
- Uses R513A, a nonflammable low Global Warming Potential (GWP) refrigerant
- Refrigeration coils surround the exterior side walls for maximum cooling
- Condensing unit suspended right below well for convenience
- Flat work surface around opening
- Full-perimeter drip edge contains spills and condensation
- Designed for top-mount installation
- Deep well fits 6-inch-deep standard 12" x 20" pans with adaptor bars
- 3-inch recess lowers food pan into well and shields it from ambient air
- 1-inch integral drain
- Remote on-off switch with 4-foot cord
- 6-foot cord with plug does not require hardwiring

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....671080897479

Construction

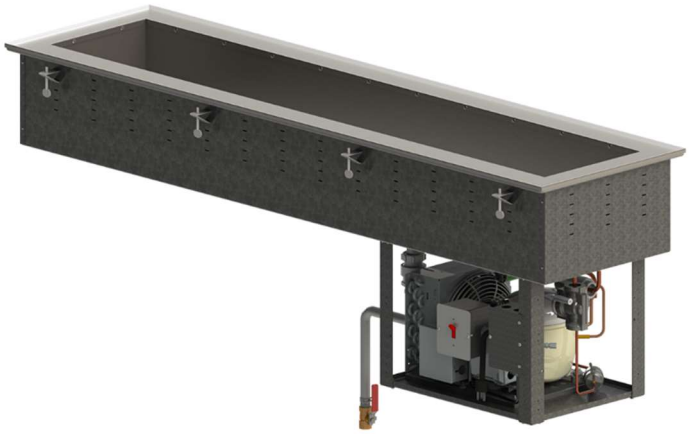
Refrigerant.....R513A

Case Lot Measurement

Case Width.....22

Case Height.....34

Case Length 72



Two-well 120-volt standard short-side refrigerated drop-in cold well with flat flange

Designed to help you create a narrower serving area, the two-well 120-volt short-side refrigerated drop-in cold well by Vollrath saves valuable space and holds all your deliciously prechilled food at ideal serving temperatures. The fabricated well and flange are made of strong 300-Series stainless steel that promises years of use, and the exterior is constructed of 20-gauge galvanized steel for impressive durability. The refrigeration coils surround the exterior side walls of the well for maximum cooling, and the thick polyurethane insulation helps maintain cold temperatures and improves energy efficiency. With a 3-inch recessed design, this drop-in cold well keeps food low, minimizing the impact of ambient air, and the deep design accommodates 6-inch-deep pans easily. The condensing unit is suspended directly below the well to maximize space, while the flat flange creates a sleek, streamlined appearance. Designed for top-mount installation, this drop-in cold well features a 6-foot cord and plug, meaning no hardwiring is required, ensuring quick, convenient installation.

- Made in the USA
- 300-Series stainless steel fabricated well and flange promise years of use
- 20-gauge galvanized steel exterior is impressively durable
- Thick polyurethane foam insulation helps maintain cold temperatures and improves energy efficiency
- Uses R290, a nonflammable low Global Warming Potential (GWP) refrigerant
- Refrigeration coils surround the exterior side walls for maximum cooling
- Condensing unit suspended right below well for convenience
- Flat work surface around opening
- Full-perimeter drip edge contains spills and condensation
- Designed for top-mount installation
- Deep well fits 6-inch-deep standard 12" x 20" pan
- 3-inch recess lowers food pan into well and shields it from ambient air
- 1-inch integral drain
- Remote on-off switch with 4-foot cord
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

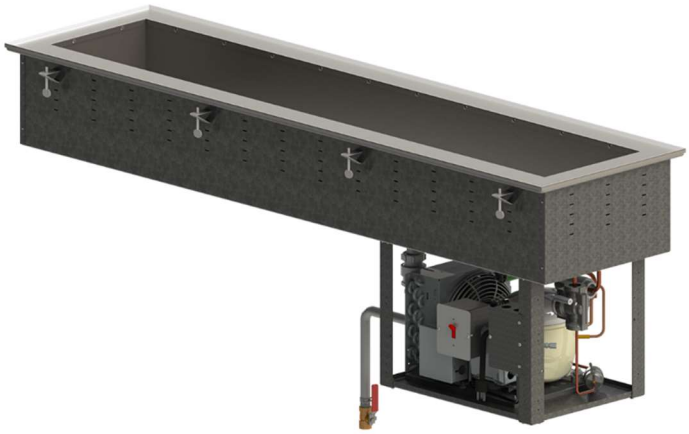
Model Information

Model .....FF

UPC.....198594075815

Construction

Refrigerant.....R290



Three-well 120-volt standard short-side refrigerated drop-in cold well

Designed to help you create a narrower serving area, the refrigerated drop-in cold well by Vollrath saves valuable space and holds all your deliciously prechilled food at ideal serving temperatures. The fabricated well and flange are made of strong 300-Series stainless steel that promises years of use, and the exterior is constructed of 20-gauge galvanized steel for impressive durability. The refrigeration coils surround the exterior side walls of the well for maximum cooling, and the thick polyurethane insulation helps maintain cold temperatures and improves energy efficiency. With a 3-inch recessed design, this drop-in cold well keeps food low, minimizing the impact of ambient air, and the deep design accommodates 6-inch-deep pans easily. The condensing unit is suspended directly below the well to maximize space, while the full-perimeter drip edge contains spills and condensation. Designed for top-mount installation, this drop-in cold well features a 6-foot cord and plug, meaning no hardwiring is required, ensuring quick, convenient installation.

- Made in the USA
- 300-Series stainless steel fabricated well and flange promise years of use
- 20-gauge galvanized steel exterior is impressively durable
- Thick polyurethane foam insulation helps maintain cold temperatures and improves energy efficiency
- Uses R290, a nonflammable low Global Warming Potential (GWP) refrigerant
- Refrigeration coils surround the exterior side walls for maximum cooling
- Condensing unit suspended right below well for convenience
- Flat work surface around opening
- Full-perimeter drip edge contains spills and condensation
- Designed for top-mount installation
- Deep well fits 6-inch-deep standard 12" x 20" pans with adaptor bars
- 3-inch recess lowers food pan into well and shields it from ambient air
- 1-inch integral drain
- Remote on-off switch with 4-foot cord
- 6-foot cord with plug does not require hardwiring

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....198594075839

Construction

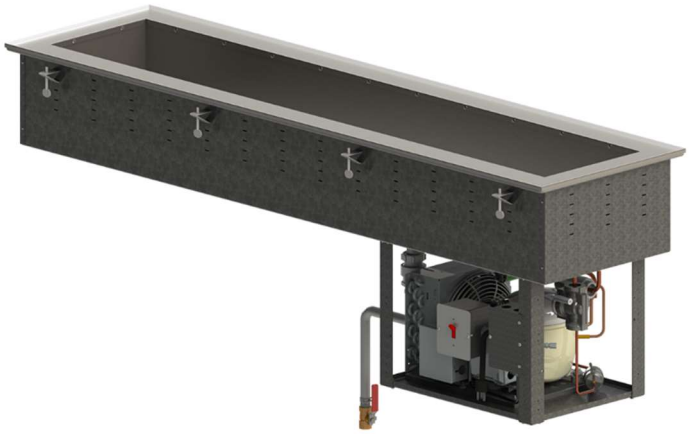
Refrigerant.....R290

Case Lot Measurement

Case Width.....22

Case Height.....34

Case Length 72



Four-well 120-volt standard short-side refrigerated drop-in cold well

Designed to help you create a narrower serving area, the four-well 120-volt short-side refrigerated drop-in cold well by Vollrath saves valuable space and holds all your deliciously prechilled food at ideal serving temperatures. The fabricated well and flange are made of strong 300-Series stainless steel that promises years of use, and the exterior is constructed of 20-gauge galvanized steel for impressive durability. The refrigeration coils surround the exterior side walls of the well for maximum cooling, and the thick polyurethane insulation helps maintain cold temperatures and improves energy efficiency. With a 3-inch recessed design, this drop-in cold well keeps food low, minimizing the impact of ambient air, and the deep design accommodates 6-inch-deep pans easily. The condensing unit is suspended directly below the well to maximize space, while the full-perimeter drip edge contains spills and condensation. Designed for top-mount installation, this drop-in cold well features a 6-foot cord and plug, meaning no hardwiring is required, ensuring quick, convenient installation.

- Made in the USA
- 300-Series stainless steel fabricated well and flange promise years of use
- 20-gauge galvanized steel exterior is impressively durable
- Thick polyurethane foam insulation helps maintain cold temperatures and improves energy efficiency
- Uses R290, a nonflammable low Global Warming Potential (GWP) refrigerant
- Refrigeration coils surround the exterior side walls for maximum cooling
- Condensing unit suspended right below well for convenience
- Flat flange creates a sleek, streamlined appearance
- NSF-certified
- Deep well fits 6-inch-deep standard 12" x 20" pans with adaptor bars
- 3-inch recess lowers food pan into well and shields it from ambient air
- 1-inch integral drain
- Remote on-off switch with 4-foot cord
- 6-foot cord with plug does not require hardwiring
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....198594075877

Construction

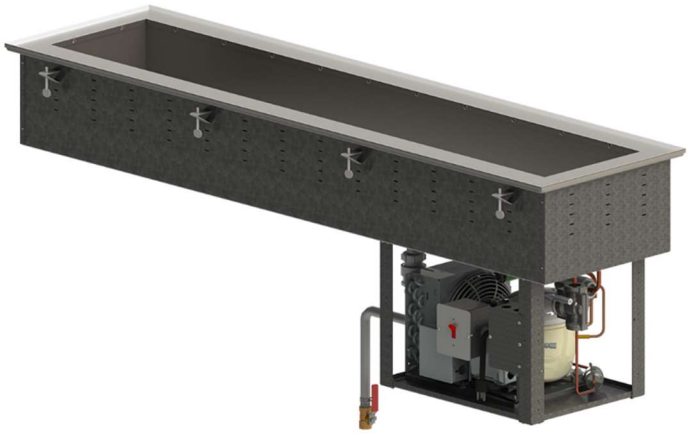
Refrigerant.....R290

Case Lot Measurement

Case Width.....22

Case Height.....33

Case Length.....93



Four-well 120-volt standard short-side refrigerated drop-in cold well

Designed to help you create a narrower serving area, the four-well 120-volt short-side refrigerated drop-in cold well by Vollrath saves valuable space and holds all your deliciously prechilled food at ideal serving temperatures. The fabricated well and flange are made of strong 300-Series stainless steel that promises years of use, and the exterior is constructed of 20-gauge galvanized steel for impressive durability. The refrigeration coils surround the exterior side walls of the well for maximum cooling, and the thick polyurethane insulation helps maintain cold temperatures and improves energy efficiency. With a 3-inch recessed design, this drop-in cold well keeps food low, minimizing the impact of ambient air, and the deep design accommodates 6-inch-deep pans easily. The condensing unit is suspended directly below the well to maximize space, while the full-perimeter drip edge contains spills and condensation. Designed for top-mount installation, this drop-in cold well features a 6-foot cord and plug, meaning no hardwiring is required, ensuring quick, convenient installation.

- Made in the USA
- 300-Series stainless steel fabricated well and flange promise years of use
- 20-gauge galvanized steel exterior is impressively durable
- Thick polyurethane foam insulation helps maintain cold temperatures and improves energy efficiency
- Uses R513A, a nonflammable low Global Warming Potential (GWP) refrigerant
- Refrigeration coils surround the exterior side walls for maximum cooling
- Condensing unit suspended right below well for convenience
- Flat flange creates a sleek, streamlined appearance
- NSF-certified
- Deep well fits 6-inch-deep standard 12" x 20" pans with adaptor bars
- 3-inch recess lowers food pan into well and shields it from ambient air
- 1-inch integral drain
- Remote on-off switch with 4-foot cord
- 6-foot cord with plug does not require hardwiring
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....671080897486

Construction

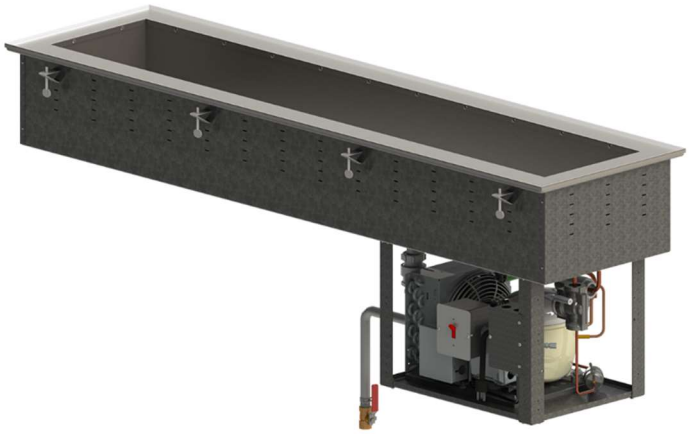
Refrigerant.....R513A

Case Lot Measurement

Case Width.....22

Case Height.....33

Case Length.....93



Two-well 120-volt standard short-side refrigerated drop-in cold well

Designed to help you create a narrower serving area, the refrigerated drop-in cold well by Vollrath saves valuable space and holds all your deliciously prechilled food at ideal serving temperatures. The fabricated well and flange are made of strong 300-Series stainless steel that promises years of use, and the exterior is constructed of 20-gauge galvanized steel for impressive durability. The refrigeration coils surround the exterior side walls of the well for maximum cooling, and the thick polyurethane insulation helps maintain cold temperatures and improves energy efficiency. With a 3-inch recessed design, this drop-in cold well keeps food low, minimizing the impact of ambient air, and the deep design accommodates 6-inch-deep pans easily. The condensing unit is suspended directly below the well to maximize space, while the full-perimeter drip edge contains spills and condensation. Designed for top-mount installation, this drop-in cold well features a 6-foot cord and plug, meaning no hardwiring is required, ensuring quick, convenient installation.

- Made in the USA
- 300-Series stainless steel fabricated well and flange promise years of use
- 20-gauge galvanized steel exterior is impressively durable
- Thick polyurethane foam insulation helps maintain cold temperatures and improves energy efficiency
- Uses R290, a nonflammable low Global Warming Potential (GWP) refrigerant
- Refrigeration coils surround the exterior side walls for maximum cooling
- Condensing unit suspended right below well for convenience
- Flat work surface around opening
- Full-perimeter drip edge contains spills and condensation
- Designed for top-mount installation
- Deep well fits 6-inch-deep standard 12" x 20" pans with adaptor bars
- 3-inch recess lowers food pan into well and shields it from ambient air
- 1-inch integral drain
- Remote on-off switch with 4-foot cord
- 6-foot cord with plug does not require hardwiring

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....198594075808

Construction

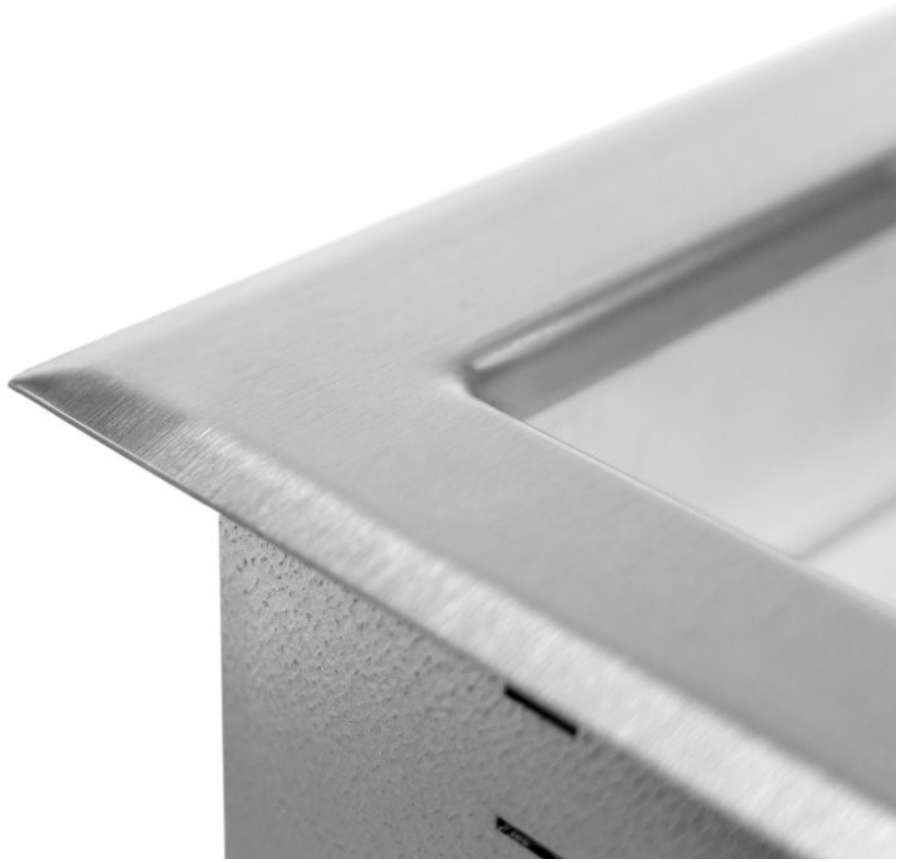
Refrigerant.....R290

Case Lot Measurement

Case Width.....22

Case Height.....33

Case Length 50



Three-well 120-volt drop-in hot or cold well with manual drain, thermostatic controls and flat flange

Serving up an incomparable level of efficiency, versatility and performance, the three-well 120-volt drop-in hot or cold well by Vollrath is an excellent choice for a wide range of establishments. The unique design lets you change back and forth from hot to cold with the flip of a switch. The wells are made of durable stainless steel and feature individual controls that allow you to serve a variety of food items at their ideal serving temperatures. The thermostatic controls ensure accurate heating, and the high-density polyurethane foam insulation traps heat and maximizes energy efficiency. Refrigeration coils surround the exterior walls for quick, consistent cooling, while the flat flange creates a sleek, streamlined appearance.

- Made in the USA
- 18-gauge 300-Series stainless steel wells and 18-gauge galvanized steel exterior housing are durable and long-lasting
- High-density polyurethane foam insulation traps heat and maximizes energy efficiency
- Reliable thermostatic controls ensure accurate heating
- Change between hot and cold with the flip of a switch
- Individual well controls allow you to serve a variety of foods at a variety of temperatures
- Manual drain is reliable and easy to use
- NSF-certified
- Flush-mount drop-in design can be installed into most countertop materials
- 6-foot cord with plug does not require hardwiring
- 5-foot control cord allows remote mounting
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.
- 6 ?-inch depth accommodates 6-inch-deep pans
- 6-foot power cord, 4-foot control cord

PRODUCT SPECIFICATIONS

Model Information

Model .....-FF

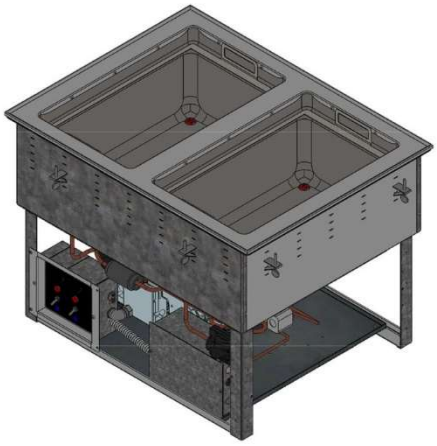
Electrical

Plug 5-15P

Voltage 120

Construction

Special Feature .....Flat Flange



Two-well 120-volt and 208- to 240-volt drop-in hot or cold well with manual drain, thermostatic controls and flat flange

Serving up an incomparable level of efficiency, versatility and performance, the two-well drop-in hot or cold well by Vollrath is an excellent choice for a wide range of establishments. The unique design lets you change back and forth from hot to cold with the flip of a switch. The wells are made of durable stainless steel and feature individual controls that allow you to serve a variety of food items at their ideal serving temperatures. The thermostatic controls ensure accurate heating, and the high-density polyurethane foam insulation traps heat and maximizes energy efficiency. Refrigeration coils surround the exterior walls for quick, consistent cooling, while the flat flange creates a sleek, streamlined appearance.

- Made in the USA
- 18-gauge 300-Series stainless steel wells and 18-gauge galvanized steel exterior housing are durable and long-lasting
- High-density polyurethane foam insulation traps heat and maximizes energy efficiency
- Reliable thermostatic controls ensure accurate heating
- Change between hot and cold with the flip of a switch
- Individual well controls allow you to serve a variety of foods at a variety of temperatures
- Manual drain is reliable and easy to use
- Flat flange creates a sleek, streamlined appearance
- Uses R513A, a nonflammable low Global Warming Potential (GWP) refrigerant
- 5-foot control cord allows remote mounting
- 5-foot control cord allows remote mounting
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.
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PRODUCT SPECIFICATIONS

Model Information

Model .....-FF

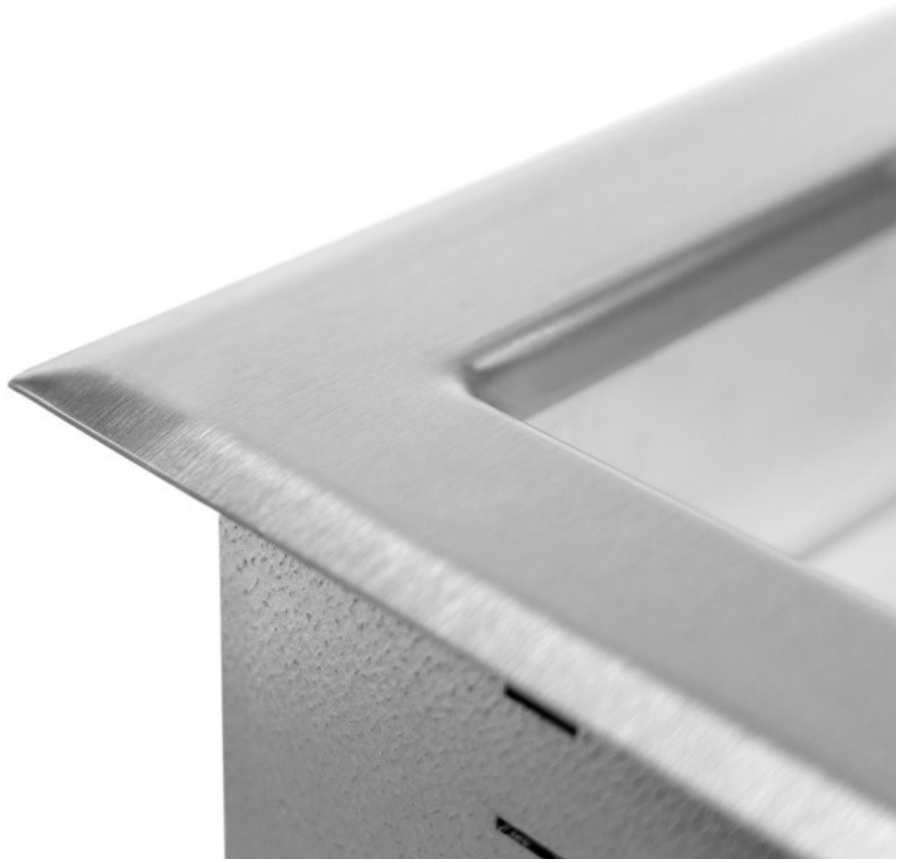
Electrical

Plug 14-20P

Voltage .....120 and 208/240

Construction

Special Feature	Flat Flange



One-well 120-volt and 208- to 240-volt drop-in hot or cold well with auto-drain, thermostatic controls and flat flange

Serving up an incomparable level of efficiency, versatility and performance, the one-well drop-in hot or cold well by Vollrath is an excellent choice for a wide range of establishments. The unique design lets you change back and forth from hot to cold with the flip of a switch. The well is made of durable stainless steel and allows you to serve hot or cold food items at the ideal serving temperature. The thermostatic controls ensure accurate heating, and the high-density polyurethane foam insulation traps heat and maximizes energy efficiency. Refrigeration coils surround the exterior walls for quick, consistent cooling, while the flat flange creates a sleek, streamlined appearance. With the automatic drain system, this versatile hot or cold drop-in well is easy to use and incredibly convenient.

- Made in the USA
- 18-gauge 300-Series stainless steel well and 18-gauge galvanized steel exterior housing are durable and long-lasting
- High-density polyurethane foam insulation traps heat and maximizes energy efficiency
- Reliable thermostatic controls ensure accurate heating
- Change between hot and cold with the flip of a switch
- Auto-drain feature offers additional convenience and ease of use — auto-fill option not available on this product
- Uses R513A, a nonflammable low Global Warming Potential (GWP) refrigerant
- Wells pass NSF 4 and NSF 7 performance testing for open-top hot holding and refrigerated buffet units.
- Listed under NSF/ANSI 169 for special-purpose food equipment and devices
- Wells pass NSF 4 and NSF 7 performance testing for open-top hot holding and refrigerated buffet units.
- Listed under NSF/ANSI 169 for special-purpose food equipment and devices
- 1-year parts and labor limited warranty
- 5-year limited warranty on compressor
- 6-foot cord with plug does not require hardwiring
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

Model ..... FF

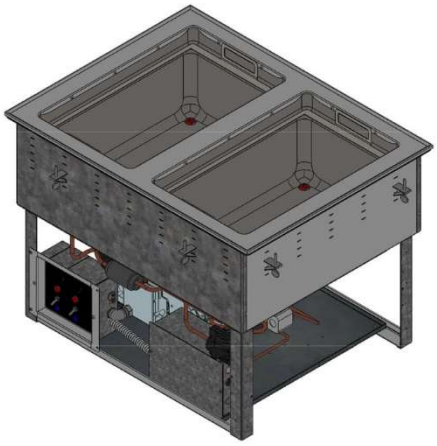
Electrical

Plug 5-15P

Voltage 120

Construction

Special Feature ..... Flat Flange



Two-well 120-volt drop-in hot or cold well with auto-drain, thermostatic controls and flat flange

Serving up an incomparable level of efficiency, versatility and performance, the two-well 120-volt drop-in hot or cold well by Vollrath is an excellent choice for a wide range of establishments. The unique design lets you change back and forth from hot to cold with the flip of a switch. The well is made of durable stainless steel and allows you to serve hot or cold food items at the ideal serving temperature. The thermostatic controls ensure accurate heating, and the high-density polyurethane foam insulation traps heat and maximizes energy efficiency. Refrigeration coils surround the exterior walls for quick, consistent cooling, while the flat flange creates a sleek, streamlined appearance. With the automatic drain system, this versatile hot or cold drop-in well is easy to use and incredibly convenient.

- Made in the USA
- 18-gauge 300-Series stainless steel well and 18-gauge galvanized steel exterior housing are durable and long-lasting
- High-density polyurethane foam insulation traps heat and maximizes energy efficiency
- Reliable thermostatic controls ensure accurate heating
- Change between hot and cold with the flip of a switch
- Auto-drain feature offers additional convenience and ease of use — auto-fill option not available on this product
- Uses R513A, a nonflammable low Global Warming Potential (GWP) refrigerant
- Wells pass NSF 4 and NSF 7 performance testing for open-top hot holding and refrigerated buffet units.
- Listed under NSF/ANSI 169 for special-purpose food equipment and devices
- Wells pass NSF 4 and NSF 7 performance testing for open-top hot holding and refrigerated buffet units.
- Listed under NSF/ANSI 169 for special-purpose food equipment and devices
- 1-year parts and labor limited warranty
- 5-year limited warranty on compressor
- 6-foot cord with plug does not require hardwiring
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

Model .....FF

Unit Dimensions

Overall Dimensions (IN).....33.875 x 26 x 24.375

(W) Width (IN) 33.87

(D) Depth (IN).....26

(H) Height (IN).....24.37

(W) Width (CM).....86

(D) Depth (CM).....66

(H) Height (CM).....61.9

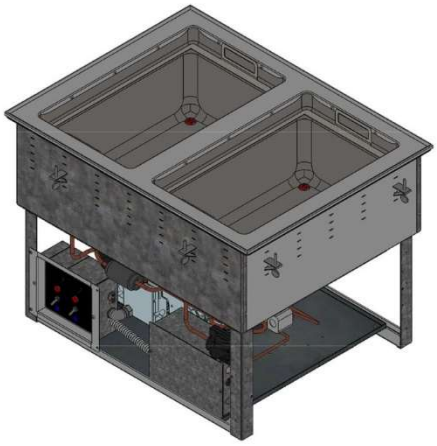
Electrical

Plug.....5-15P

Voltage.....120

Construction

Special Feature.....Flat Flange



Two-well 120-volt and 208- to 240-volt drop-in hot or cold well with auto-drain, thermostatic controls and flat flange

Serving up an incomparable level of efficiency, versatility and performance, the two-well drop-in hot or cold well by Vollrath is an excellent choice for a wide range of establishments. The unique design lets you change back and forth from hot to cold with the flip of a switch. The well is made of durable stainless steel and allows you to serve hot or cold food items at the ideal serving temperature. The thermostatic controls ensure accurate heating, and the high-density polyurethane foam insulation traps heat and maximizes energy efficiency. Refrigeration coils surround the exterior walls for quick, consistent cooling, while the flat flange creates a sleek, streamlined appearance. With the automatic drain system, this versatile hot or cold drop-in well is easy to use and incredibly convenient.

- Made in the USA
- 18-gauge 300-Series stainless steel well and 18-gauge galvanized steel exterior housing are durable and long-lasting
- High-density polyurethane foam insulation traps heat and maximizes energy efficiency
- Reliable thermostatic controls ensure accurate heating
- Change between hot and cold with the flip of a switch
- Auto-drain feature offers additional convenience and ease of use — auto-fill option not available on this product
- Uses R513A, a nonflammable low Global Warming Potential (GWP) refrigerant
- Wells pass NSF 4 and NSF 7 performance testing for open-top hot holding and refrigerated buffet units.
- Listed under NSF/ANSI 169 for special-purpose food equipment and devices
- Wells pass NSF 4 and NSF 7 performance testing for open-top hot holding and refrigerated buffet units.
- Listed under NSF/ANSI 169 for special-purpose food equipment and devices
- 1-year parts and labor limited warranty
- 5-year limited warranty on compressor
- 6-foot cord with plug does not require hardwiring
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

Model .....FF

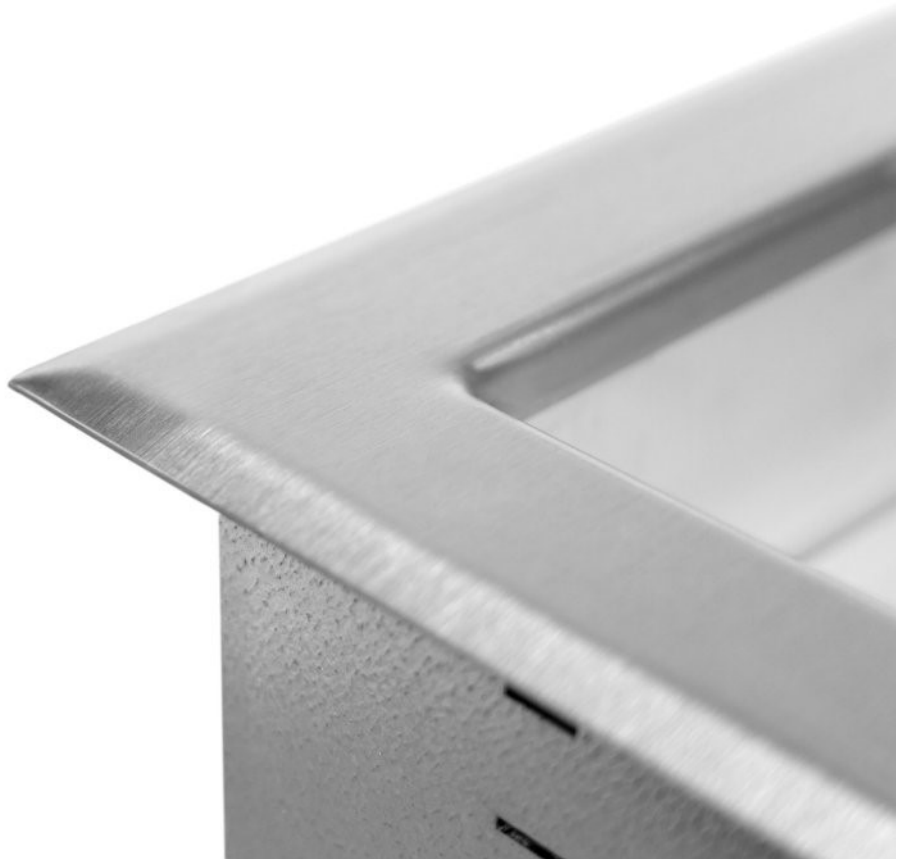
Electrical

Plug 14-20P

Voltage .....120 and 208/240

Construction

Special Feature .....Flat Flange



One-well 120-volt drop-in hot or cold well with auto-drain, thermostatic controls and flat flange

Serving up an incomparable level of efficiency, versatility and performance, the one-well 120-volt drop-in hot or cold well by Vollrath is an excellent choice for a wide range of establishments. The unique design lets you change back and forth from hot to cold with the flip of a switch. The well is made of durable stainless steel and allows you to serve hot or cold food items at the ideal serving temperature. The thermostatic controls ensure accurate heating, and the high-density polyurethane foam insulation traps heat and maximizes energy efficiency. Refrigeration coils surround the exterior walls for quick, consistent cooling, while the flat flange creates a sleek, streamlined appearance. With the automatic drain system, this versatile hot or cold drop-in well is easy to use and incredibly convenient.

- Made in the USA
- 18-gauge 300-Series stainless steel well and 18-gauge galvanized steel exterior housing are durable and long-lasting
- High-density polyurethane foam insulation traps heat and maximizes energy efficiency
- Reliable thermostatic controls ensure accurate heating
- Change between hot and cold with the flip of a switch
- Auto-drain feature offers additional convenience and ease of use — auto-fill option not available on this product
- Uses R513A, a nonflammable low Global Warming Potential (GWP) refrigerant
- Wells pass NSF 4 and NSF 7 performance testing for open-top hot holding and refrigerated buffet units.
- Listed under NSF/ANSI 169 for special-purpose food equipment and devices
- Wells pass NSF 4 and NSF 7 performance testing for open-top hot holding and refrigerated buffet units.
- Listed under NSF/ANSI 169 for special-purpose food equipment and devices
- 1-year parts and labor limited warranty
- 5-year limited warranty on compressor
- 6-foot cord with plug does not require hardwiring
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

Model ..... FF

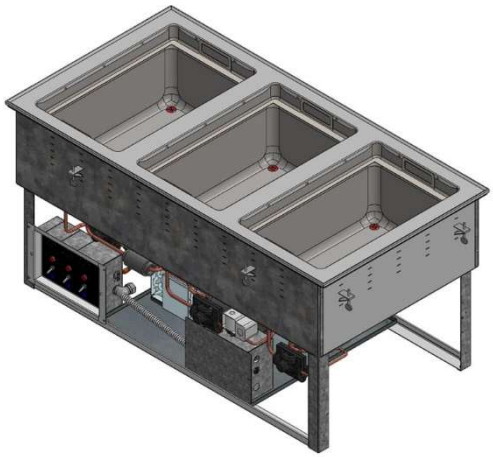
Electrical

Plug 5-15P

Voltage 120

Construction

Special Feature ..... Flat Flange



Three-well 120-volt drop-in hot or cold well with auto-drain, thermostatic controls and flat flange

Serving up an incomparable level of efficiency, versatility and performance, the three-well 120-volt drop-in hot or cold well by Vollrath is an excellent choice for a wide range of establishments. The unique design lets you change back and forth from hot to cold with the flip of a switch. The well is made of durable stainless steel and allows you to serve hot or cold food items at the ideal serving temperature. The thermostatic controls ensure accurate heating, and the high-density polyurethane foam insulation traps heat and maximizes energy efficiency. Refrigeration coils surround the exterior walls for quick, consistent cooling, while the flat flange creates a sleek, streamlined appearance. With the automatic drain system, this versatile hot or cold drop-in well is easy to use and incredibly convenient.

- Made in the USA
- 18-gauge 300-Series stainless steel well and 18-gauge galvanized steel exterior housing are durable and long-lasting
- High-density polyurethane foam insulation traps heat and maximizes energy efficiency
- Reliable thermostatic controls ensure accurate heating
- Change between hot and cold with the flip of a switch
- Auto-drain feature offers additional convenience and ease of use — auto-fill option not available on this product
- Uses R513A, a nonflammable low Global Warming Potential (GWP) refrigerant
- Flat flange creates a sleek, streamlined appearance
- Uses R513A, a nonflammable low Global Warming Potential (GWP) refrigerant
- Wells pass NSF 4 and NSF 7 performance testing for open-top hot holding and refrigerated buffet units.
- Listed under NSF/ANSI 169 for special-purpose food equipment and devices
- 1-year parts and labor limited warranty
- 5-year limited warranty on compressor
- 6-foot cord with plug does not require hardwiring
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

Model .....FF

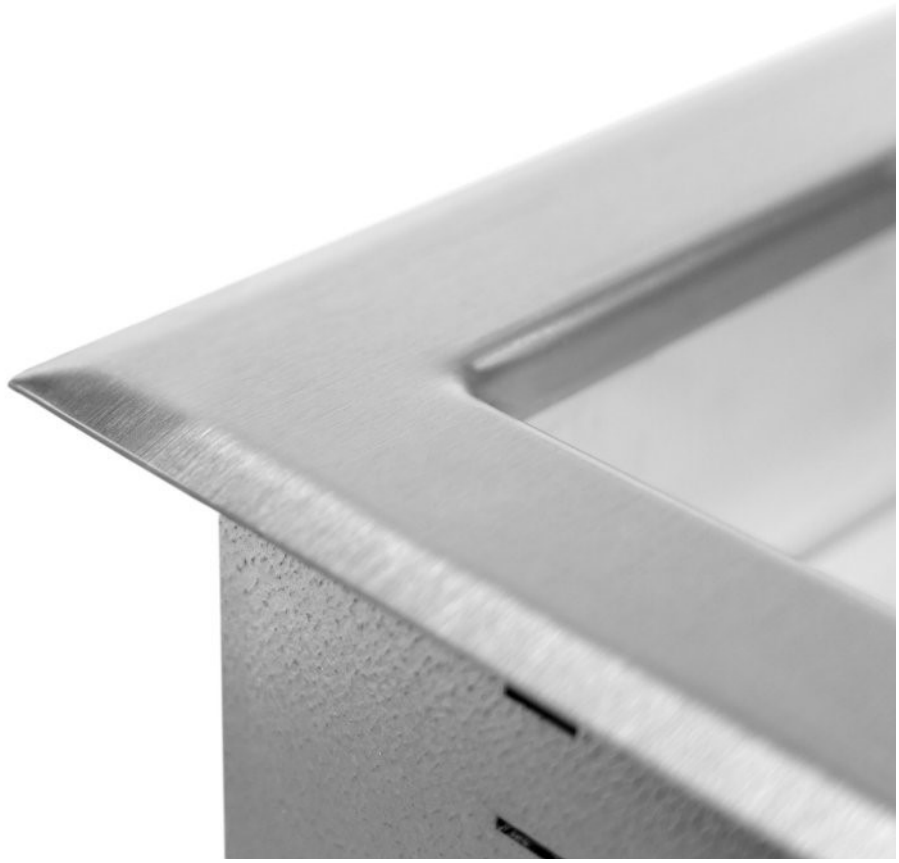
Electrical

Plug 5-15P

Voltage 120

Construction

Special Feature .....Flat Flange



Three-well 120-volt and 208- to 240-volt drop-in hot or cold well with manual drain, thermostatic controls and flat flange

Serving up an incomparable level of efficiency, versatility and performance, the three-well drop-in hot or cold well by Vollrath is an excellent choice for a wide range of establishments. The unique design lets you change back and forth from hot to cold with the flip of a switch. The wells are made of durable stainless steel and feature individual controls that allow you to serve a variety of food items at their ideal serving temperatures. The thermostatic controls ensure accurate heating, and the high-density polyurethane foam insulation traps heat and maximizes energy efficiency. Refrigeration coils surround the exterior walls for quick, consistent cooling, while the flat flange creates a sleek, streamlined appearance.

- Made in the USA
- 18-gauge 300-Series stainless steel wells and 18-gauge galvanized steel exterior housing are durable and long-lasting
- High-density polyurethane foam insulation traps heat and maximizes energy efficiency
- Reliable thermostatic controls ensure accurate heating
- Change between hot and cold with the flip of a switch
- Individual well controls allow you to serve a variety of foods at a variety of temperatures
- Manual drain is reliable and easy to use
- NSF-certified
- Recessed design is sized to uniformly align with other Vollrath® drop-ins for a clean visual presentation
- 6-foot cord with plug does not require hardwiring
- 5-foot control cord allows remote mounting
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.
- 6 ?-inch depth accommodates 6-inch-deep pans
- 6-foot power cord, 4-foot control cord

PRODUCT SPECIFICATIONS

Model Information

Model .....-FF

UPC.....029419296583

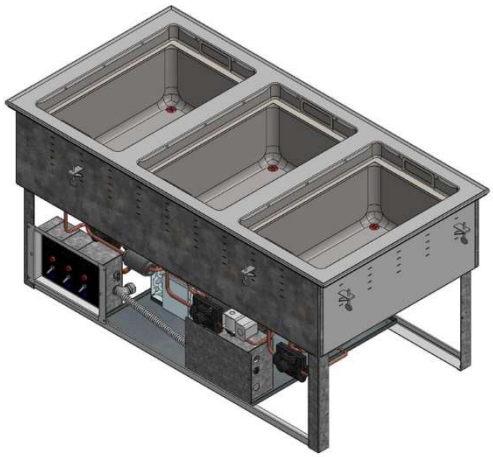
Electrical

Plug 5-15P

Voltage 120

Construction

Special Feature .....Flat Flange



Three-well 120-volt and 208- to 240-volt drop-in hot or cold well with auto-drain, thermostatic controls and flat flange

Serving up an incomparable level of efficiency, versatility and performance, the three-well drop-in hot or cold well by Vollrath is an excellent choice for a wide range of establishments. The unique design lets you change back and forth from hot to cold with the flip of a switch. The well is made of durable stainless steel and allows you to serve hot or cold food items at the ideal serving temperature. The thermostatic controls ensure accurate heating, and the high-density polyurethane foam insulation traps heat and maximizes energy efficiency. Refrigeration coils surround the exterior walls for quick, consistent cooling, while the flat flange creates a sleek, streamlined appearance. With the automatic drain system, this versatile hot or cold drop-in well is easy to use and incredibly convenient.

- Made in the USA
- 18-gauge 300-Series stainless steel well and 18-gauge galvanized steel exterior housing are durable and long-lasting
- High-density polyurethane foam insulation traps heat and maximizes energy efficiency
- Reliable thermostatic controls ensure accurate heating
- Change between hot and cold with the flip of a switch
- Auto-drain feature offers additional convenience and ease of use — auto-fill option not available on this product
- Uses R513A, a nonflammable low Global Warming Potential (GWP) refrigerant
- Flat flange creates a sleek, streamlined appearance
- Uses R513A, a nonflammable low Global Warming Potential (GWP) refrigerant
- 6-foot cord with plug does not require hardwiring
- 5-foot control cord allows remote mounting
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.
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PRODUCT SPECIFICATIONS

Model Information

Model .....FF

UPC.....029419296576

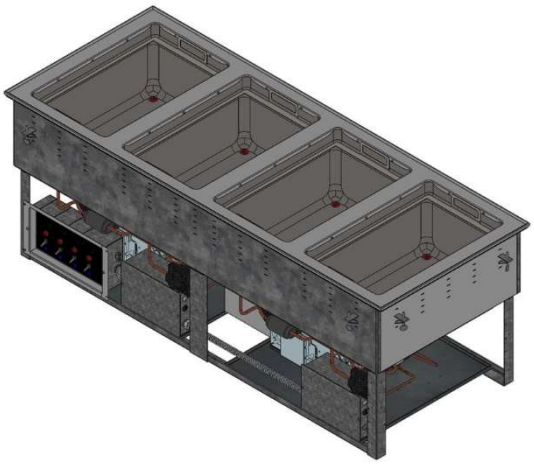
Electrical

Plug 5-15P

Voltage 120

Construction

Special Feature ..... Flat Flange



Four-well 120-volt and 208- to 240-volt drop-in hot or cold well with auto-drain, thermostatic controls and flat flange

Serving up an incomparable level of efficiency, versatility and performance, the four-well drop-in hot or cold well by Vollrath is an excellent choice for a wide range of establishments. The unique design lets you change back and forth from hot to cold with the flip of a switch. The well is made of durable stainless steel and allows you to serve hot or cold food items at the ideal serving temperature. The thermostatic controls ensure accurate heating, and the high-density polyurethane foam insulation traps heat and maximizes energy efficiency. Refrigeration coils surround the exterior walls for quick, consistent cooling, while the flat flange creates a sleek, streamlined appearance. With the automatic drain system, this versatile hot or cold drop-in well is easy to use and incredibly convenient.

- Made in the USA
- 18-gauge 300-Series stainless steel well and 18-gauge galvanized steel exterior housing are durable and long-lasting
- High-density polyurethane foam insulation traps heat and maximizes energy efficiency
- Reliable thermostatic controls ensure accurate heating
- Change between hot and cold with the flip of a switch
- Auto-drain feature offers additional convenience and ease of use — auto-fill option not available on this product
- Uses R513A, a nonflammable low Global Warming Potential (GWP) refrigerant
- Flat flange creates a sleek, streamlined appearance
- Uses R513A, a nonflammable low Global Warming Potential (GWP) refrigerant
- 6-foot cord with plug does not require hardwiring
- 5-foot control cord allows remote mounting
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.
- 6 ?-inch depth accommodates 6-inch-deep pans
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

Model .....FF

UPC.....029419296590

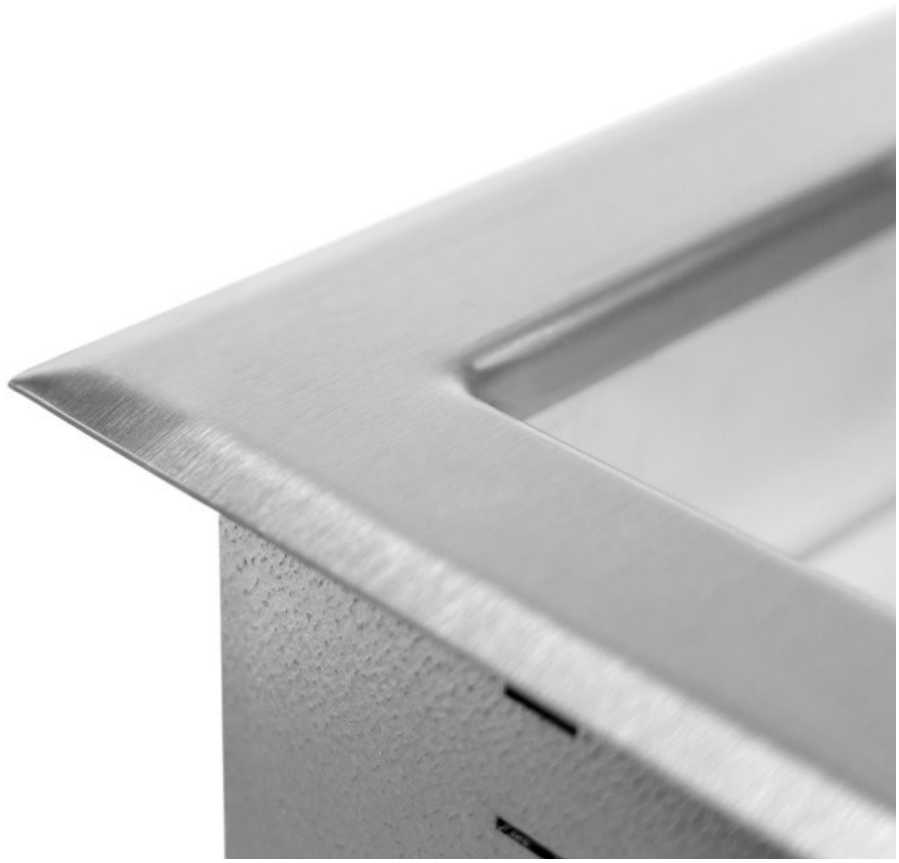
Electrical

Plug 14-20P

Voltage .....120 and 208/240

Construction

Special Feature .....Flat Flange



Four-well 120-volt and 208- to 240-volt drop-in hot or cold well with manual drain, thermostatic controls and flat flange

Serving up an incomparable level of efficiency, versatility and performance, the four-well drop-in hot or cold well by Vollrath is an excellent choice for a wide range of establishments. The unique design lets you change back and forth from hot to cold with the flip of a switch. The wells are made of durable stainless steel and feature individual controls that allow you to serve a variety of food items at their ideal serving temperatures. The thermostatic controls ensure accurate heating, and the high-density polyurethane foam insulation traps heat and maximizes energy efficiency. Refrigeration coils surround the exterior walls for quick, consistent cooling, while the flat flange creates a sleek, streamlined appearance.

- Made in the USA
- 18-gauge 300-Series stainless steel wells and 18-gauge galvanized steel exterior housing are durable and long-lasting
- High-density polyurethane foam insulation traps heat and maximizes energy efficiency
- Reliable thermostatic controls ensure accurate heating
- Change between hot and cold with the flip of a switch
- Individual well controls allow you to serve a variety of foods at a variety of temperatures
- Manual drain is reliable and easy to use
- Flush-mount drop-in design can be installed into most countertop materials
- 6-foot cord with plug does not require hardwiring
- 5-foot control cord allows remote mounting
- 5-foot control cord allows remote mounting
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

- 6-foot power cord, 4-foot control cord

PRODUCT SPECIFICATIONS

Model Information

Model .....-FF

UPC.....029419296606

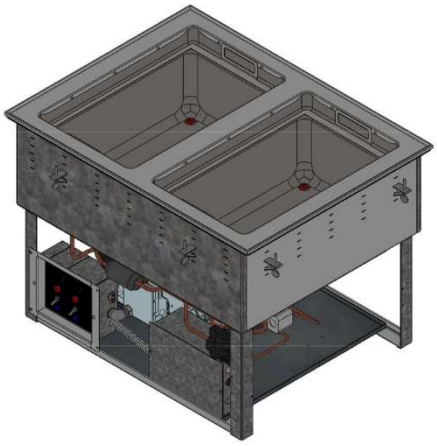
Electrical

Plug 14-20P

Voltage .....120 or 208/240

Construction

Special Feature .....Flat Flange



Two-well 120-volt and 208-to 240-volt drop-in hot or cold well with manual drain and thermostatic controls

Serving up an incomparable level of efficiency, versatility and performance, the hot or cold well by Vollrath is an excellent choice for a wide range of establishments. The unique design lets you change back and forth from hot to cold with the flip of a switch. The wells are made of durable stainless steel and feature individual controls that allow you to serve a variety of food items at their ideal serving temperatures. The thermostatic controls ensure accurate heating, and the high-density polyurethane foam insulation traps heat and maximizes energy efficiency. Refrigeration coils surround the exterior walls for quick, consistent cooling, while the full-perimeter drip edge contains spills and condensation for a clean, attractive display.

- Made in the USA
- 18-gauge 300-Series stainless steel wells and 18-gauge galvanized steel exterior housing are durable and long-lasting
- High-density polyurethane foam insulation traps heat and maximizes energy efficiency
- Reliable thermostatic controls ensure accurate heating
- Change between hot and cold with the flip of a switch
- Individual well controls allow you to serve a variety of foods at a variety of temperatures
- Manual drain is reliable and easy to use
- Uses R513A, a nonflammable low Global Warming Potential (GWP) refrigerant
- Wells pass NSF 4 and NSF 7 performance testing for open-top hot holding and refrigerated buffet units.
- Listed under NSF/ANSI 169 for special-purpose food equipment and devices
- 1-year parts and labor limited warranty
- 5-year limited warranty on compressor
- 6-foot cord with plug does not require hardwiring
- 4-foot control cord allows remote mounting
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....671080835822

Electrical

Plug.....14-20P

Voltage.....120 and 208/240

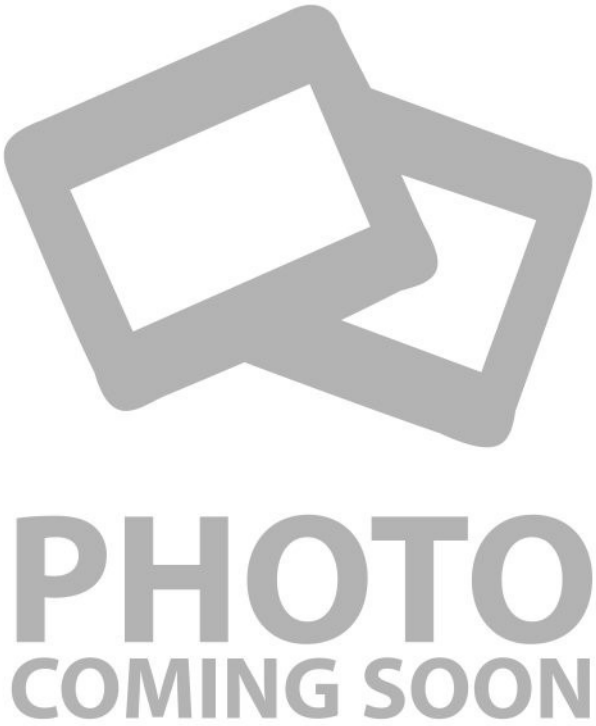
Construction

Refrigerant.....R513A

Case Lot Measurement

Case Width.....30

Case Height.....33
Case Length.....73.5



Three-well 120-volt and 208- to 240-volt drop-in hot or cold well with manual drain and thermostatic controls

Serving up an incomparable level of efficiency, versatility and performance, the hot or cold well by Vollrath is an excellent choice for a wide range of establishments. The unique design lets you change back and forth from hot to cold with the flip of a switch. The wells are made of durable stainless steel and feature individual controls that allow you to serve a variety of food items at their ideal serving temperatures. The thermostatic controls ensure accurate heating, and the high-density polyurethane foam insulation traps heat and maximizes energy efficiency. Refrigeration coils surround the exterior walls for quick, consistent cooling, while the full-perimeter drip edge contains spills and condensation for a clean, attractive display.

- Made in the USA
- 18-gauge 300-Series stainless steel wells and 18-gauge galvanized steel exterior housing are durable and long-lasting
- High-density polyurethane foam insulation traps heat and maximizes energy efficiency
- Reliable thermostatic controls ensure accurate heating
- Change between hot and cold with the flip of a switch
- Individual well controls allow you to serve a variety of foods at a variety of temperatures
- Manual drain is reliable and easy to use
- Uses R513A, a nonflammable low Global Warming Potential (GWP) refrigerant
- Wells pass NSF 4 and NSF 7 performance testing for open-top hot holding and refrigerated buffet units.
- Listed under NSF/ANSI 169 for special-purpose food equipment and devices
- 1-year parts and labor limited warranty
- 5-year limited warranty on compressor
- 6-foot cord with plug does not require hardwiring
- 4-foot control cord allows remote mounting
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

Model	Standard Drip Free Flange
UPC	671080835853

Electrical

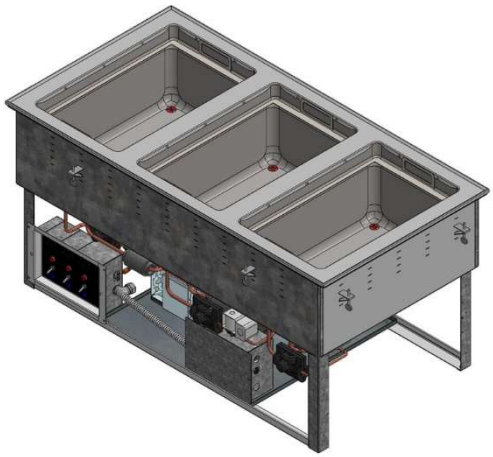
Plug	5-15P
Voltage	120

Construction

Refrigerant	R513A

Case Lot Measurement

Case Width	30
Case Height	33
Case Length	73.5



Three-well 120-volt drop-in hot or cold well with manual drain and thermostatic controls

Serving up an incomparable level of efficiency, versatility and performance, the hot or cold well by Vollrath is an excellent choice for a wide range of establishments. The unique design lets you change back and forth from hot to cold with the flip of a switch. The wells are made of durable stainless steel and feature individual controls that allow you to serve a variety of food items at their ideal serving temperatures. The thermostatic controls ensure accurate heating, and the high-density polyurethane foam insulation traps heat and maximizes energy efficiency. Refrigeration coils surround the exterior walls for quick, consistent cooling, while the full-perimeter drip edge contains spills and condensation for a clean, attractive display.

- Made in the USA
- 18-gauge 300-Series stainless steel wells and 18-gauge galvanized steel exterior housing are durable and long-lasting
- High-density polyurethane foam insulation traps heat and maximizes energy efficiency
- Reliable thermostatic controls ensure accurate heating
- Change between hot and cold with the flip of a switch
- Individual well controls allow you to serve a variety of foods at a variety of temperatures
- Manual drain is reliable and easy to use
- Uses R513A, a nonflammable low Global Warming Potential (GWP) refrigerant
- Wells pass NSF 4 and NSF 7 performance testing for open-top hot holding and refrigerated buffet units.
- Listed under NSF/ANSI 169 for special-purpose food equipment and devices
- 1-year parts and labor limited warranty
- 5-year limited warranty on compressor
- 6-foot cord with plug does not require hardwiring
- 4-foot control cord allows remote mounting
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....671080835846

Electrical

Plug.....5-15P

Voltage.....120

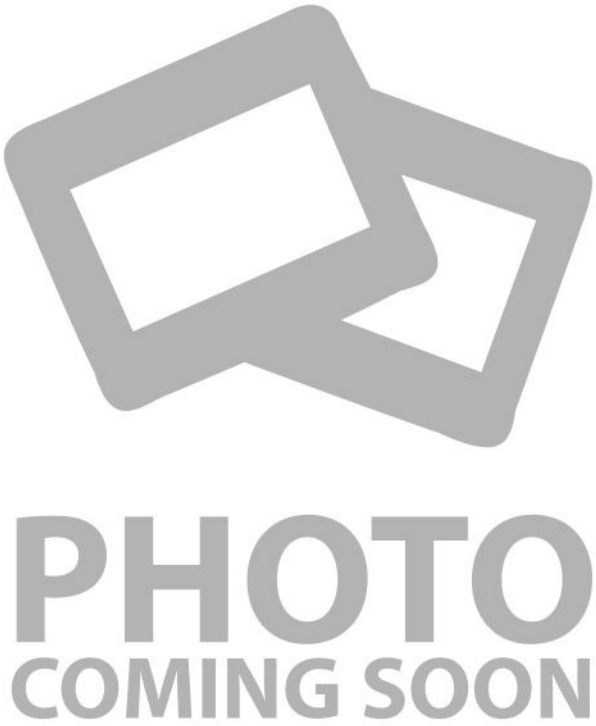
Construction

Refrigerant.....R513A

Case Lot Measurement

Case Width.....30

Case Height.....33
Case Length.....73.5



Four-well 120-volt and 208-to 240-volt drop-in hot or cold well with manual drain and thermostatic controls

Serving up an incomparable level of efficiency, versatility and performance, the hot or cold well by Vollrath is an excellent choice for a wide range of establishments. The unique design lets you change back and forth from hot to cold with the flip of a switch. The wells are made of durable stainless steel and feature individual controls that allow you to serve a variety of food items at their ideal serving temperatures. The thermostatic controls ensure accurate heating, and the high-density polyurethane foam insulation traps heat and maximizes energy efficiency. Refrigeration coils surround the exterior walls for quick, consistent cooling, while the full-perimeter drip edge contains spills and condensation for a clean, attractive display.

- Made in the USA
- 18-gauge 300-Series stainless steel wells and 18-gauge galvanized steel exterior housing are durable and long-lasting
- High-density polyurethane foam insulation traps heat and maximizes energy efficiency
- Reliable thermostatic controls ensure accurate heating
- Change between hot and cold with the flip of a switch
- Individual well controls allow you to serve a variety of foods at a variety of temperatures
- Manual drain is reliable and easy to use
- Uses R513A, a nonflammable low Global Warming Potential (GWP) refrigerant
- Wells pass NSF 4 and NSF 7 performance testing for open-top hot holding and refrigerated buffet units.
- Listed under NSF/ANSI 169 for special-purpose food equipment and devices
- 1-year parts and labor limited warranty
- 5-year limited warranty on compressor
- 6-foot cord with plug does not require hardwiring
- 4-foot control cord allows remote mounting
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

Model	Standard Drip Free Flange
UPC	671080835877

Electrical

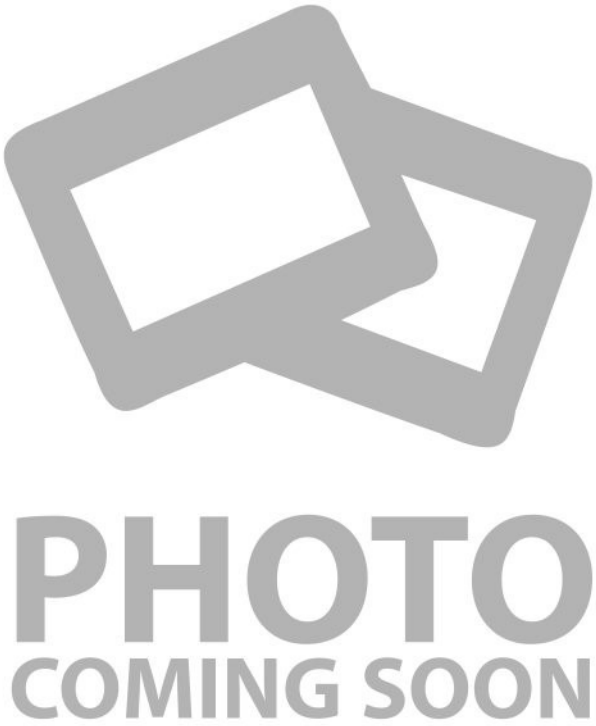
Plug	14-20P
Voltage	120 or 208/240

Construction

Refrigerant	R513A

Case Lot Measurement

Case Width	30
Case Height	33
Case Length	73.5



One-well 120-volt drop-in hot or cold well with auto-drain and thermostatic controls

Serving up an incomparable level of efficiency, versatility and performance, the hot or cold well by Vollrath is an excellent choice for a wide range of establishments. The unique design lets you change back and forth from hot to cold with the flip of a switch. The well is made of durable stainless steel and allows you to serve hot or cold food items at the ideal serving temperature. The thermostatic controls ensure accurate heating, and the high-density polyurethane foam insulation traps heat and maximizes energy efficiency. Refrigeration coils surround the exterior walls for quick, consistent cooling, while the full-perimeter drip edge contains spills and condensation for a clean, attractive display.

- Made in the USA
- 18-gauge 300-Series stainless steel well and 18-gauge galvanized steel exterior housing are durable and long-lasting
- High-density polyurethane foam insulation traps heat and maximizes energy efficiency
- Reliable thermostatic controls ensure accurate heating
- Change between hot and cold with the flip of a switch
- Auto-drain feature offers additional convenience and ease of use — auto-fill option not available on this product
- Uses R513A, a nonflammable low Global Warming Potential (GWP) refrigerant
- Wells pass NSF 4 and NSF 7 performance testing for open-top hot holding and refrigerated buffet units.
- Listed under NSF/ANSI 169 for special-purpose food equipment and devices
- 1-year parts and labor limited warranty
- 5-year limited warranty on compressor
- 6-foot cord with plug does not require hardwiring
- 4-foot control cord allows remote mounting
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

Model	Standard Drip Free Flange
UPC	671080829777

Electrical

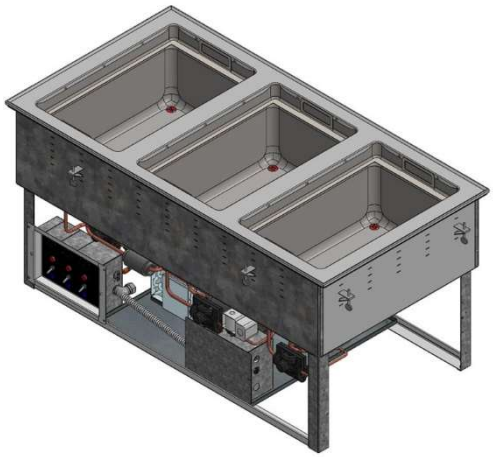
Plug	5-15P
Voltage	120

Construction

Refrigerant	R513A

Case Lot Measurement

Case Width	21
Case Height	32.5
Case Length	28.75



Three-well 120-volt and 208- to 240-volt drop-in hot or cold well with auto-drain and thermostatic controls

Serving up an incomparable level of efficiency, versatility and performance, the hot or cold well by Vollrath is an excellent choice for a wide range of establishments. The unique design lets you change back and forth from hot to cold with the flip of a switch. The wells are made of durable stainless steel and feature individual controls that allow you to serve a variety of food items at their ideal serving temperatures. The thermostatic controls ensure accurate heating, and the high-density polyurethane foam insulation traps heat and maximizes energy efficiency. Refrigeration coils surround the exterior walls for quick, consistent cooling, while the full-perimeter drip edge contains spills and condensation for a clean, attractive display.

- Made in the USA
- 18-gauge 300-Series stainless steel wells and 18-gauge galvanized steel exterior housing are durable and long-lasting
- High-density polyurethane foam insulation traps heat and maximizes energy efficiency
- Reliable thermostatic controls ensure accurate heating
- Change between hot and cold with the flip of a switch
- Individual well controls allow you to serve a variety of foods at a variety of temperatures
- Auto-drain feature offers additional convenience and ease of use — auto-fill option not available on this product
- Uses R513A, a nonflammable low Global Warming Potential (GWP) refrigerant
- Wells pass NSF 4 and NSF 7 performance testing for open-top hot holding and refrigerated buffet units.
- Listed under NSF/ANSI 169 for special-purpose food equipment and devices
- 1-year parts and labor limited warranty
- 5-year limited warranty on compressor
- 6-foot cord with plug does not require hardwiring
- 4-foot control cord allows remote mounting
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....671080835860

Electrical

Plug 5-15P

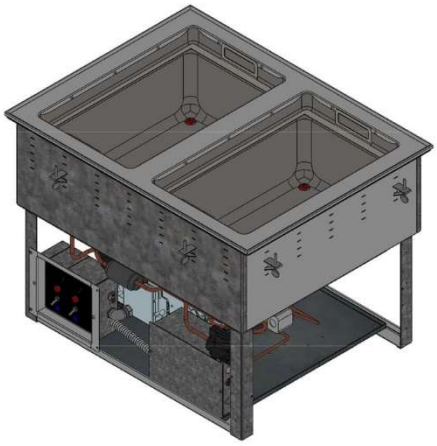
Voltage 120

Construction

Refrigerant.....R513A

Case Lot Measurement

Case Width.....30
Case Height.....33
Case Length.....73.5



Two-well 120-volt drop-in hot or cold well with manual drain and thermostatic controls

Serving up an incomparable level of efficiency, versatility and performance, the hot or cold well by Vollrath is an excellent choice for a wide range of establishments. The unique design lets you change back and forth from hot to cold with the flip of a switch. The wells are made of durable stainless steel and feature individual controls that allow you to serve a variety of food items at their ideal serving temperatures. The thermostatic controls ensure accurate heating, and the high-density polyurethane foam insulation traps heat and maximizes energy efficiency. Refrigeration coils surround the exterior walls for quick, consistent cooling, while the full-perimeter drip edge contains spills and condensation for a clean, attractive display.

- Made in the USA
- 18-gauge 300-Series stainless steel wells and 18-gauge galvanized steel exterior housing are durable and long-lasting
- High-density polyurethane foam insulation traps heat and maximizes energy efficiency
- Reliable thermostatic controls ensure accurate heating
- Change between hot and cold with the flip of a switch
- Individual well controls allow you to serve a variety of foods at a variety of temperatures
- Manual drain is reliable and easy to use
- Uses R513A, a nonflammable low Global Warming Potential (GWP) refrigerant
- Wells pass NSF 4 and NSF 7 performance testing for open-top hot holding and refrigerated buffet units.
- Listed under NSF/ANSI 169 for special-purpose food equipment and devices
- 1-year parts and labor limited warranty
- 5-year limited warranty on compressor
- 6-foot cord with plug does not require hardwiring
- 4-foot control cord allows remote mounting
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....671080835808

Unit Dimensions

Overall Dimensions (IN).....33.875 x 26 x 24.375

(W) Width (IN) 33.87

(D) Depth (IN).....26

(H) Height (IN).....24.37

(W) Width (CM).....86

(D) Depth (CM).....66

(H) Height (CM) 61.9

Electrical

Plug 5-15P

Voltage 120

Construction

Refrigerant.....R513A

Case Lot Measurement

Case Width.....30

Case Height.....33

Case Length 47



120 Volt Two-Well Hot or Cold Drop-In with Auto Drain

Two units in one for the ultimate in convenient serving.

- Versatile hot/cold drop-in units provide the ultimate in convenient serving options
- Allows you to change from a cold salad bar to hot dinner buffet with the flip of a switch
- Wells pass NSF 4 and NSF 7 performance testing for open top hot food holding and refrigerated buffet units. They are listed under NSF/ANSI 169 for special purpose food equipment and devices.
- A full perimeter drip edge contains spills and condensation within the stainless steel countertop area for a clean, appetizing display
- Top and seamless well are 18-gauge 300 series stainless steel
- High-density polyurethane foam insulation surrounds the well exterior for the ultimate in efficient performance and energy savings
- One-well units available in top and bottom mount designs
- Exterior housing is 18-gauge galvanized steel
- Refrigeration coils surround the exterior sidewalls of the well for maximum cooling
- Thermostatic hot control
- Unit comes with 6 ft. (1.5 m) cord and plug and does not require hard wiring
- 4 ft. (1.2 m) flexible control cord
- One year parts and labor warranty - additional four years on compressor
- Note: Item made to order, cannot be canceled or returned.
- Controls wells individually

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419957385

Electrical

Plug.....5-15P

Voltage.....120

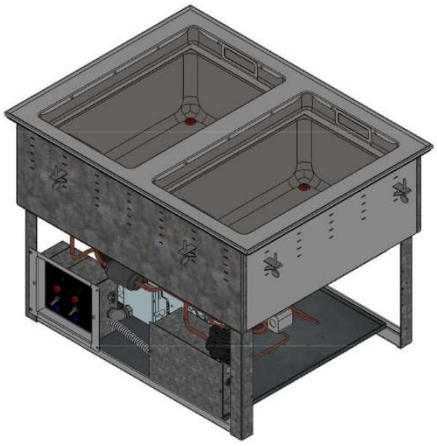
Case Lot Measurement

Case Lot.....1

Case Width.....0

Case Height.....0

Case Length.....0



Two-well 120-volt drop-in hot or cold well with manual drain, thermostatic controls and flat flange

Serving up an incomparable level of efficiency, versatility and performance, the two-well 120-volt drop-in hot or cold well by Vollrath is an excellent choice for a wide range of establishments. The unique design lets you change back and forth from hot to cold with the flip of a switch. The wells are made of durable stainless steel and feature individual controls that allow you to serve a variety of food items at their ideal serving temperatures. The thermostatic controls ensure accurate heating, and the high-density polyurethane foam insulation traps heat and maximizes energy efficiency. Refrigeration coils surround the exterior walls for quick, consistent cooling, while the flat flange creates a sleek, streamlined appearance.

- Made in the USA
- 18-gauge 300-Series stainless steel wells and 18-gauge galvanized steel exterior housing are durable and long-lasting
- High-density polyurethane foam insulation traps heat and maximizes energy efficiency
- Reliable thermostatic controls ensure accurate heating
- Change between hot and cold with the flip of a switch
- Individual well controls allow you to serve a variety of foods at a variety of temperatures
- Manual drain is reliable and easy to use
- Flat flange creates a sleek, streamlined appearance
- Uses R513A, a nonflammable low Global Warming Potential (GWP) refrigerant
- 5-foot control cord allows remote mounting
- 5-foot control cord allows remote mounting
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.
- 6 ?-inch depth accommodates 6-inch-deep pans
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

Model .....-FF

UPC.....029419296491

Unit Dimensions

Overall Dimensions (IN).....33.875 x 26 x 24.375

(W) Width (IN) 33.87

(D) Depth (IN).....26

(H) Height (IN) 24.37

(W) Width (CM) 86

(D) Depth (CM) 66

(H) Height (CM) 61.9

Electrical

Plug 5-15P

Voltage 120

Construction

Special Feature ..... Flat Flange



120 Volt Three-Well Hot or Cold Drop-In with Auto Drain

Two units in one for the ultimate in convenient serving.

- Versatile hot/cold drop-in units provide the ultimate in convenient serving options
- Allows you to change from a cold salad bar to hot dinner buffet with the flip of a switch
- Wells pass NSF 4 and NSF 7 performance testing for open top hot food holding and refrigerated buffet units. They are listed under NSF/ANSI 169 for special purpose food equipment and devices.
- A full perimeter drip edge contains spills and condensation within the stainless steel countertop area for a clean, appetizing display
- Top and seamless well are 18-gauge 300 series stainless steel
- High-density polyurethane foam insulation surrounds the well exterior for the ultimate in efficient performance and energy savings
- One-well units available in top and bottom mount designs
- Exterior housing is 18-gauge galvanized steel
- Refrigeration coils surround the exterior sidewalls of the well for maximum cooling
- Thermostatic hot control
- Unit comes with 6 ft. (1.5 m) cord and plug and does not require hard wiring
- 4 ft. (1.2 m) flexible control cord
- One year parts and labor warranty - additional four years on compressor
- Note: Item made to order, cannot be canceled or returned.
- Controls wells individually

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419957392

Electrical

Plug.....5-15P

Voltage.....120

Case Lot Measurement

Case Lot.....1

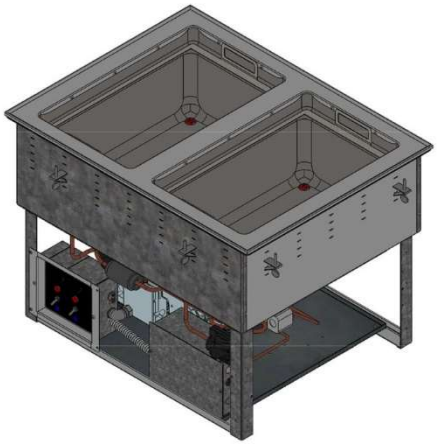
Case Width.....12

Case Height.....6

Case Length.....17

Case Lot Cube (ft.).....0.71

Case Lot Weight (lbs.).....9.0



Two-well 120-volt and 208-to 240-volt drop-in hot or cold well with auto-drain and thermostatic controls

Serving up an incomparable level of efficiency, versatility and performance, the hot or cold well by Vollrath is an excellent choice for a wide range of establishments. The unique design lets you change back and forth from hot to cold with the flip of a switch. The wells are made of durable stainless steel and feature individual controls that allow you to serve a variety of food items at their ideal serving temperatures. The thermostatic controls ensure accurate heating, and the high-density polyurethane foam insulation traps heat and maximizes energy efficiency. Refrigeration coils surround the exterior walls for quick, consistent cooling, while the full-perimeter drip edge contains spills and condensation for a clean, attractive display.

- Made in the USA
- 18-gauge 300-Series stainless steel wells and 18-gauge galvanized steel exterior housing are durable and long-lasting
- High-density polyurethane foam insulation traps heat and maximizes energy efficiency
- Reliable thermostatic controls ensure accurate heating
- Change between hot and cold with the flip of a switch
- Individual well controls allow you to serve a variety of foods at a variety of temperatures
- Auto-drain feature offers additional convenience and ease of use — auto-fill option not available on this product
- Uses R513A, a nonflammable low Global Warming Potential (GWP) refrigerant
- Wells pass NSF 4 and NSF 7 performance testing for open-top hot holding and refrigerated buffet units.
- Listed under NSF/ANSI 169 for special-purpose food equipment and devices
- 1-year parts and labor limited warranty
- 5-year limited warranty on compressor
- 6-foot cord with plug does not require hardwiring
- 4-foot control cord allows remote mounting
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....671080835839

Electrical

Plug 14-20P

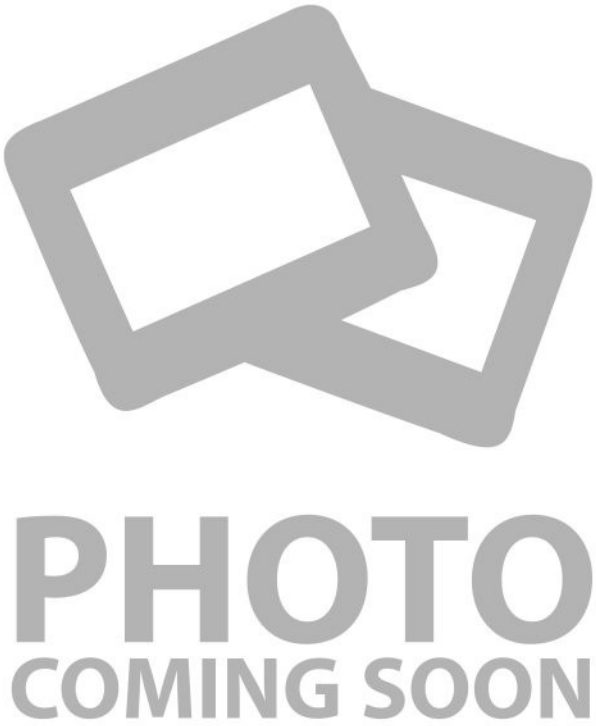
Voltage .....120 and 208/240

Construction

Refrigerant.....R513A

Case Lot Measurement

Case Width.....30
Case Height.....33
Case Length.....73.5



One-well 208- to 240-volt drop-in hot or cold well with auto-drain and thermostatic controls

Serving up an incomparable level of efficiency, versatility and performance, the hot or cold well by Vollrath is an excellent choice for a wide range of establishments. The unique design lets you change back and forth from hot to cold with the flip of a switch. The well is made of durable stainless steel and allows you to serve hot or cold food items at the ideal serving temperature. The thermostatic controls ensure accurate heating, and the high-density polyurethane foam insulation traps heat and maximizes energy efficiency. Refrigeration coils surround the exterior walls for quick, consistent cooling, while the full-perimeter drip edge contains spills and condensation for a clean, attractive display.

- Made in the USA
- 18-gauge 300-Series stainless steel well and 18-gauge galvanized steel exterior housing are durable and long-lasting
- High-density polyurethane foam insulation traps heat and maximizes energy efficiency
- Reliable thermostatic controls ensure accurate heating
- Change between hot and cold with the flip of a switch
- Auto-drain feature offers additional convenience and ease of use — auto-fill option not available on this product
- Uses R513A, a nonflammable low Global Warming Potential (GWP) refrigerant
- Wells pass NSF 4 and NSF 7 performance testing for open-top hot holding and refrigerated buffet units.
- Listed under NSF/ANSI 169 for special-purpose food equipment and devices
- 1-year parts and labor limited warranty
- 5-year limited warranty on compressor
- 6-foot cord with plug does not require hardwiring
- 4-foot control cord allows remote mounting
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

Model	Standard Drip Free Flange
UPC	671080835792

Electrical

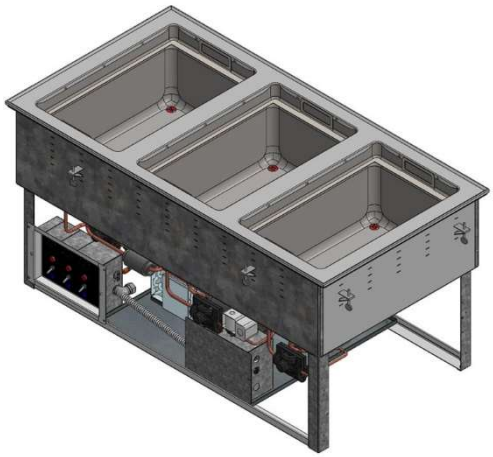
Plug	5-15P
Voltage	120

Construction

Refrigerant	R513A

Case Lot Measurement

Case Width	21
Case Height	32.5
Case Length	28.75



Three-well 120-volt drop-in hot or cold well with auto-drain and thermostatic controls

Serving up an incomparable level of efficiency, versatility and performance, the hot or cold well by Vollrath is an excellent choice for a wide range of establishments. The unique design lets you change back and forth from hot to cold with the flip of a switch. The wells are made of durable stainless steel and feature individual controls that allow you to serve a variety of food items at their ideal serving temperatures. The thermostatic controls ensure accurate heating, and the high-density polyurethane foam insulation traps heat and maximizes energy efficiency. Refrigeration coils surround the exterior walls for quick, consistent cooling, while the full-perimeter drip edge contains spills and condensation for a clean, attractive display.

- Made in the USA
- 18-gauge 300-Series stainless steel wells and 18-gauge galvanized steel exterior housing are durable and long-lasting
- High-density polyurethane foam insulation traps heat and maximizes energy efficiency
- Reliable thermostatic controls ensure accurate heating
- Change between hot and cold with the flip of a switch
- Individual well controls allow you to serve a variety of foods at a variety of temperatures
- Auto-drain feature offers additional convenience and ease of use — auto-fill option not available on this product
- Uses R513A, a nonflammable low Global Warming Potential (GWP) refrigerant
- Wells pass NSF 4 and NSF 7 performance testing for open-top hot holding and refrigerated buffet units.
- Listed under NSF/ANSI 169 for special-purpose food equipment and devices
- 1-year parts and labor limited warranty
- 5-year limited warranty on compressor
- 6-foot cord with plug does not require hardwiring
- 4-foot control cord allows remote mounting
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....671080839172

Electrical

Plug 5-15P

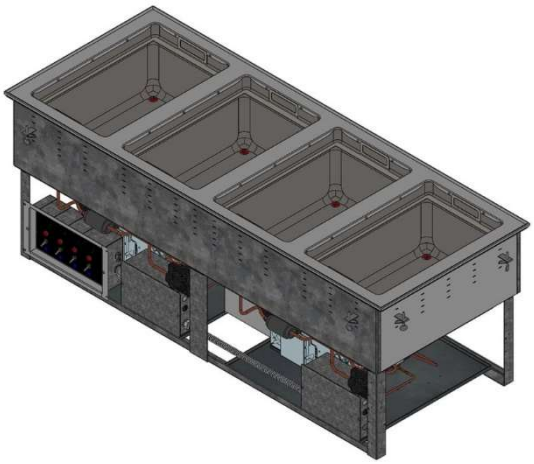
Voltage 120

Construction

Refrigerant.....R513A

Case Lot Measurement

Case Width.....30
Case Height.....33
Case Length.....73.5



Four-well 120-volt and 208-to 240-volt drop-in hot or cold well with auto-drain and thermostatic controls

Serving up an incomparable level of efficiency, versatility and performance, the hot or cold well by Vollrath is an excellent choice for a wide range of establishments. The unique design lets you change back and forth from hot to cold with the flip of a switch. The wells are made of durable stainless steel and feature individual controls that allow you to serve a variety of food items at their ideal serving temperatures. The thermostatic controls ensure accurate heating, and the high-density polyurethane foam insulation traps heat and maximizes energy efficiency. Refrigeration coils surround the exterior walls for quick, consistent cooling, while the full-perimeter drip edge contains spills and condensation for a clean, attractive display.

- Made in the USA
- 18-gauge 300-Series stainless steel wells and 18-gauge galvanized steel exterior housing are durable and long-lasting
- High-density polyurethane foam insulation traps heat and maximizes energy efficiency
- Reliable thermostatic controls ensure accurate heating
- Change between hot and cold with the flip of a switch
- Individual well controls allow you to serve a variety of foods at a variety of temperatures
- Auto-drain feature offers additional convenience and ease of use — auto-fill option not available on this product
- Uses R513A, a nonflammable low Global Warming Potential (GWP) refrigerant
- Wells pass NSF 4 and NSF 7 performance testing for open-top hot holding and refrigerated buffet units.
- Listed under NSF/ANSI 169 for special-purpose food equipment and devices
- 1-year parts and labor limited warranty
- 5-year limited warranty on compressor
- 6-foot cord with plug does not require hardwiring
- 4-foot control cord allows remote mounting
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....671080835884

Electrical

Plug 14-20P

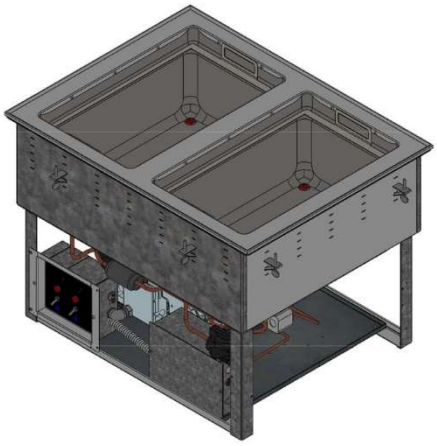
Voltage .....120 and 208/240

Construction

Refrigerant.....R513A

Case Lot Measurement

Case Width.....30
Case Height.....33
Case Length.....73.5



Two-well 120-volt drop-in hot or cold well with auto-drain and thermostatic controls

Serving up an incomparable level of efficiency, versatility and performance, the hot or cold well by Vollrath is an excellent choice for a wide range of establishments. The unique design lets you change back and forth from hot to cold with the flip of a switch. The wells are made of durable stainless steel and feature individual controls that allow you to serve a variety of food items at their ideal serving temperatures. The thermostatic controls ensure accurate heating, and the high-density polyurethane foam insulation traps heat and maximizes energy efficiency. Refrigeration coils surround the exterior walls for quick, consistent cooling, while the full-perimeter drip edge contains spills and condensation for a clean, attractive display.

- Made in the USA
- 18-gauge 300-Series stainless steel wells and 18-gauge galvanized steel exterior housing are durable and long-lasting
- High-density polyurethane foam insulation traps heat and maximizes energy efficiency
- Reliable thermostatic controls ensure accurate heating
- Change between hot and cold with the flip of a switch
- Individual well controls allow you to serve a variety of foods at a variety of temperatures
- Auto-drain feature offers additional convenience and ease of use — auto-fill option not available on this product
- Uses R513A, a nonflammable low Global Warming Potential (GWP) refrigerant
- Wells pass NSF 4 and NSF 7 performance testing for open-top hot holding and refrigerated buffet units.
- Listed under NSF/ANSI 169 for special-purpose food equipment and devices
- 1-year parts and labor limited warranty
- 5-year limited warranty on compressor
- 6-foot cord with plug does not require hardwiring
- 4-foot control cord allows remote mounting
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....671080835815

Unit Dimensions

Overall Dimensions (IN).....33.875 x 26 x 24.375

(W) Width (IN) 33.87

(D) Depth (IN).....26

(H) Height (IN).....24.37

(W) Width (CM).....86

(D) Depth (CM).....66

(H) Height (CM).....61.9

Electrical

Plug.....5-15P

Voltage.....120

Construction

Refrigerant.....R513A

Case Lot Measurement

Case Width.....30

Case Height.....33

Case Length.....47



Cayenne® Heat Strip for Signature Server®

Accessory for Signature Server®.

- Available as heat strip or heat strip with lights
- Heat strip with lights cannot be specified for cafeteria breath guards
- Heat strips cannot be specified for double breath guard
- Bulbs and lamp not supplied
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned

PRODUCT SPECIFICATIONS

Unit Dimensions

(W) Width (IN) 88

(W) Width (CM).....223.5



Cayenne® Heat Strip for Signature Server®

Accessory for Signature Server®.

- Available as heat strip or heat strip with lights
- Heat strip with lights cannot be specified for cafeteria breath guards
- Heat strips cannot be specified for double breath guard
- Bulbs and lamp not supplied
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned

PRODUCT SPECIFICATIONS

Unit Dimensions

(W) Width (IN) 88

(W) Width (CM).....223.5



Cayenne® Heat Strip for Signature Server®

Accessory for Signature Server®.

- Available as heat strip or heat strip with lights
- Heat strip with lights cannot be specified for cafeteria breath guards
- Heat strips cannot be specified for double breath guard
- Bulbs and lamp not supplied
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned

PRODUCT SPECIFICATIONS

Unit Dimensions

(W) Width (IN) 60

(W) Width (CM).....152.4

Case Lot Measurement

Case Width.....20

Case Height.....6

Case Length.....62



Cayenne® Heat Strip for Signature Server®

Accessory for Signature Server®.

- Available as heat strip or heat strip with lights
- Heat strip with lights cannot be specified for cafeteria breath guards
- Heat strips cannot be specified for double breath guard
- Bulbs and lamp not supplied
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned

PRODUCT SPECIFICATIONS

Unit Dimensions

(W) Width (IN) 74

(W) Width (CM).....188

Case Lot Measurement

Case Width.....74

Case Height.....0

Case Length.....0



Cayenne® Heat Strip for Signature Server®

Accessory for Signature Server®.

- Available as heat strip or heat strip with lights
- Heat strip with lights cannot be specified for cafeteria breath guards
- Heat strips cannot be specified for double breath guard
- Bulbs and lamp not supplied
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419050796

Unit Dimensions

(W) Width (IN) 46

(W) Width (CM).....116.8

Case Lot Measurement

Case Width.....46

Case Height.....0

Case Length.....0



Cayenne® Heat Strip for Signature Server®

Accessory for Signature Server®.

- Available as heat strip or heat strip with lights
- Heat strip with lights cannot be specified for cafeteria breath guards
- Heat strips cannot be specified for double breath guard
- Bulbs and lamp not supplied
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned

PRODUCT SPECIFICATIONS

Unit Dimensions

(W) Width (IN) 74

(W) Width (CM).....188

Case Lot Measurement

Case Width.....74

Case Height.....0

Case Length.....0



Cayenne® Heat Strip for Signature Server®

Accessory for Signature Server®.

- Available as heat strip or heat strip with lights
- Heat strip with lights cannot be specified for cafeteria breath guards
- Heat strips cannot be specified for double breath guard
- Bulbs and lamp not supplied
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned

PRODUCT SPECIFICATIONS

Unit Dimensions

(W) Width (IN) 46

(W) Width (CM).....116.8

Case Lot Measurement

Case Width.....20

Case Height.....6

Case Length.....48



Cayenne® Heat Strip for Signature Server®

Accessory for Signature Server®.

- Available as heat strip or heat strip with lights
- Heat strip with lights cannot be specified for cafeteria breath guards
- Heat strips cannot be specified for double breath guard
- Bulbs and lamp not supplied
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419050802

Unit Dimensions

(W) Width (IN) 60

(W) Width (CM).....152.4

Case Lot Measurement

Case Width.....60

Case Height.....0

Case Length.....0



36-inch FlexVent™ versatile slide-in with downdraft vent and fire suppression system

Elevate your serving line by adding a Vollrath® FlexVent™ versatile slide-in with downdraft vent system and fire suppression. This slide-in unit provides unparalleled flexibility for presentation cooking by eliminating the need for a bulky exhaust hood. The self-contained unit is both sophisticated and practical accommodating a variety of electrical cooking equipment – from induction ranges, griddles to sandwich presses, and even fryers – that can be easily interchanged. The included shelf is adjustable to fulfill a variety of height requirements that suit different equipment, ergonomic needs, and health code requirements. Ideal for presentation cooking, this UL Recognized and UL Classified station will fit seamlessly into your custom serving line for an aesthetically pleasing look.

NOTES:

This product is made to order and cannot be cancelled or returned.

This product is UL Recognized. UL Recognized components are incomplete in certain constructional features and require professional installation and subsequent evaluation to relevant safety standards.

- Fully self-contained downdraft recirculating vent and fire suppression system with UL710B Certification eliminates the need for bulky exhaust hoods
- Interchange cord-and-plug cooking equipment, slide-in unit is not intended for use with gas equipment
- Adjustable shelf fulfills a variety of height requirements for equipment, ergonomic needs, and health code requirements and enables the proper function of the fire suppression system
- Fits seamlessly to custom serving lines for aesthetically pleasing look
- Works with industry-wide breath guard configurations as guided by local health code requirements
- Access panel on operator side allows for one side servicing
- UL Recognized to UL710B
- UL Classified to NSF 2
- Max. configurable appliance load: Voltage - 120/208-240; Hz - 60; Wattage - 7200; Amps - 30

PRODUCT SPECIFICATIONS

Enlarge Drawings

Model Information

Model FC-6DV

UPC.....029419462421

Unit Dimensions

(W) Width (IN) 53.5

(D) Depth (IN).....35.125

(H) Height (IN).....36.75

(H2) Secondary Height (IN) 29.625

(WS) Shelf Width (IN).....35.75

(SD) Shelf Depth (IN) 18.25

(W) Width (CM).....135.9

(D) Depth (CM).....89.2

(H) Height (CM) 93.3

(H2) Secondary Height (CM) 75.2

(WS) Shelf Width (CM) 90.8

(SD) Shelf Depth (CM).....46.4

Electrical

Amps.....3.4

Hz.....60

Voltage.....120

Watts.....420

Construction

Product Function .....Slide-In Cooking Unit



Refrigerated Curved Drop-In Display Cases

Vollrath's Refrigerated Display Cabinet is a great way to present your food and keep it cold. Suitable for a large variety of foods. Create a full lineup with multiple refrigerated units or the matching Heated Display Cabinet.

- Inside lighting strips located at both at the top of the cabinet and underneath the upper shelf create optimum food display throughout cabinet
- Attractively designed base allows display to be used either as a drop-in or as a freestanding countertop unit - use two or more units to create excellent refrigerated merchandising display lineups
- Dual fans circulate air throughout unit to ensure even temperature control
- Double-glazed front glass gives added strength and insulation
- Lift-and-remove rear sliding doors for easy display changes and end of day cleaning
- 12 1/4" (31.1 cm) bottom shelf depth to accommodate steam table pans, trays, bowls, or other display items
- Top shelf - 7 1/2" (19 cm) depth
- Digitally controlled thermostat for precise and consistent settings
- Refrigerated units: 36° to 46° F (2° to 21° C) temperature range
- Note: These items must ship by truck
- 3 year warranty on compressor
- International models have CE certification only

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419926206

Unit Dimensions

Overall Dimensions (IN).....36 x 21 x 32

(W) Width (IN) 36

(D) Depth (IN).....21

(H) Height (IN) 32

(W) Width (CM).....91.4

(D) Depth (CM).....53.3

(H) Height (CM) 81.3

Electrical

Domestic / International .....International

Case Lot Measurement

Case Lot.....1

Case Width.....37.5

Case Height.....38

Case Length.....23.75
Case Lot Cube (ft.).....19.59
Case Lot Weight (lbs.).....230.0



36-inch-wide 120-volt curved-front Cayenne® refrigerated drop-in display case with rear access

The Vollrath® curved-front Cayenne refrigerated drop-in display case chills and displays a variety of food items. The unique design allows this display to be used either as a drop-in or freestanding countertop unit. Precise temperature controls keep items looking and tasting fresh, while durable triple-glazed glass provides excellent insulation and visibility. Rear sliding doors allow easy access, making food selection and restocking simple and convenient. The two shelves provide plenty of room for your products, and the interior lighting optimizes food visibility.

- Digitally controlled thermostat allows more accurate cooling
- Dual fans circulate air for improved temperature distribution
- Temperature ranges from 36°F to 46°F to accommodate a large variety of food products
- Rear doors lift out for easy cleaning
- 3-year limited warranty on compressor
- Please note that this item must be shipped by truck
- International models have CE certification only
- These units utilize R134a refrigerant

PRODUCT SPECIFICATIONS

Enlarge Drawings

Model Information

Model RDE7136

UPC.....029419728947

Unit Dimensions

Overall Dimensions (IN).....36 x 20.875 x 31.75

(W) Width (IN) 36

(WB) Width Base (IN).....32.75

(W2) Secondary Width (IN).....1.625

(D) Depth (IN).....20.87

(DB) Depth Base (IN) 18.125

(D2) Secondary Depth (IN).....19

(D3) Additional Depth (IN) 7.5

(D4) Additional Depth (IN) 1.375

(H) Height (IN).....31.75

(H2) Secondary Height (IN) 23.25

(WC) Width Cutout (IN).....34

(DC) Depth Cutout (IN) 19
(W) Width (CM) 91.4
(WB) Width Base (CM) 83.2
(W2) Secondary Width (CM) 4.1
(D) Depth (CM) 53
(DB) Depth Base (CM) 46
(D2) Secondary Depth (CM) 48.3
(D3) Additional Depth (CM) 19
(D4) Additional Depth (CM) 3.5
(H) Height (CM) 80.6
(H2) Secondary Height (CM) 59.1
(WC) Width Cutout (CM) 86.3
(DC) Depth Cutout (CM) 48.2
Size 36

Electrical

Amps 3.4
Cord Length (IN) 72
Cord Length (CM) 183
hp 1/5
Hz 60
Plug ..... NEMA 5-15P
Voltage 120

Weight

Weight (LB) 210
Weight (KG) 95.3

Case Lot Measurement

Case Lot 1
Case Width 37.5
Case Height 38
Case Length 23.75
Case Lot Cube (ft.) 19.59
Case Lot Weight (lbs.) 230.0



60-inch-wide 120-volt curved-front Cayenne® refrigerated drop-in display case with rear access

The Vollrath® curved-front Cayenne refrigerated drop-in display case chills and displays a variety of food items. The unique design allows this display to be used either as a drop-in or freestanding countertop unit. Precise temperature controls keep items looking and tasting fresh, while durable triple-glazed glass provides excellent insulation and visibility. Rear sliding doors allow easy access, making food selection and restocking simple and convenient. The two shelves provide plenty of room for your products, and the interior lighting optimizes food visibility.

- Digitally controlled thermostat creates more accurate cooling
- Dual fans circulate air for improved temperature distribution
- Temperature ranges from 36°F to 46°F to accommodate a large variety of food products
- Rear doors lift out for easy cleaning
- 3-year limited warranty on compressor
- Please note that this item must be shipped by truck
- International models have CE certification only
- These units utilize R134a refrigerant

PRODUCT SPECIFICATIONS

Enlarge Drawings

Model Information

Model RDE7160

UPC.....029419728961

Unit Dimensions

Overall Dimensions (IN).....60 x 20.875 x 31.75

(W) Width (IN) 60

(WB) Width Base (IN).....56.75

(W2) Secondary Width (IN).....1.625

(D) Depth (IN).....20.87

(DB) Depth Base (IN) 18.125

(D2) Secondary Depth (IN).....19

(D3) Additional Depth (IN) 7.5

(D4) Additional Depth (IN) 1.375

(H) Height (IN).....31.75

(H2) Secondary Height (IN) 23.25

(WC) Width Cutout (IN).....58

(DC) Depth Cutout (IN) 19
(W) Width (CM) 152.3
(WB) Width Base (CM) 144.1
(W2) Secondary Width (CM) 4.1
(D) Depth (CM) 53
(DB) Depth Base (CM) 46
(D2) Secondary Depth (CM) 48.3
(D3) Additional Depth (CM) 19
(D4) Additional Depth (CM) 3.5
(H) Height (CM) 80.6
(H2) Secondary Height (CM) 59.1
(WC) Width Cutout (CM) 147.3
(DC) Depth Cutout (CM) 48.2
Size 60

Electrical

Amps 4.4
Cord Length (IN) 72
Cord Length (CM) 183
hp 1/4
Hz 60
Plug ..... NEMA 5-15P
Voltage 120

Weight

Weight (LB) 274
Weight (KG) 124.3

Case Lot Measurement

Case Lot 1
Case Width 25.5
Case Height 41.25
Case Length 63.5
Case Lot Cube (ft.) 34.36
Case Lot Weight (lbs.) 395.0



48-inch-wide 120-volt curved front Cayenne® refrigerated drop-in display case with rear access

The Vollrath® curved-front Cayenne refrigerated drop-in display case chills and displays a variety of food items. The unique design allows this display to be used either as a drop-in or freestanding countertop unit. Precise temperature controls keep items looking and tasting fresh, while durable triple-glazed glass provides excellent insulation and visibility. Rear sliding doors allow easy access, making food selection and restocking simple and convenient. The two shelves provide plenty of room for your products, and the interior lighting optimizes food visibility.

- Digitally controlled thermostat creates more accurate cooling
- Dual fans circulate air for improved temperature distribution
- Temperature range from 36°F to 46°F to accommodate a large variety of food products
- Rear doors lift out for easy cleaning
- 3-year limited warranty on compressor
- Please note that this item must be shipped by truck
- International models have CE certification only
- These units utilize R134a refrigerant

PRODUCT SPECIFICATIONS

Enlarge Drawings

Model Information

Model RDE7148

UPC.....029419728954

Unit Dimensions

Overall Dimensions (IN).....48 x 20.875 x 31.75

(W) Width (IN) 48

(WB) Width Base (IN).....44.75

(W2) Secondary Width (IN).....1.625

(D) Depth (IN).....20.87

(DB) Depth Base (IN) 18.125

(D2) Secondary Depth (IN).....19

(D3) Additional Depth (IN) 7.5

(D4) Additional Depth (IN) 1.375

(H) Height (IN).....31.75

(H2) Secondary Height (IN) 23.25

(WC) Width Cutout (IN).....45

(DC) Depth Cutout (IN) 19
(W) Width (CM) 121.9
(WB) Width Base (CM) 113.7
(W2) Secondary Width (CM) 4.1
(D) Depth (CM) 53
(DB) Depth Base (CM) 46
(D2) Secondary Depth (CM) 48.3
(D3) Additional Depth (CM) 19
(D4) Additional Depth (CM) 3.5
(H) Height (CM) 80.6
(H2) Secondary Height (CM) 59.1
(WC) Width Cutout (CM) 114.3
(DC) Depth Cutout (CM) 48.2
Size 48

Electrical

Amps 4.2
Cord Length (IN) 72
Cord Length (CM) 183
hp 1/4
Hz 60
Plug ..... NEMA 5-15P
Voltage 120

Weight

Weight (LB) 250
Weight (KG) 113.4

Case Lot Measurement

Case Lot 1
Case Width 25.5
Case Height 41.25
Case Length 51.5
Case Lot Cube (ft.) 24.24
Case Lot Weight (lbs.) 264.0



60-inch-wide 120-volt curved-glass drop-in Refrigerated display case with rear access

With the Vollrath® drop-in refrigerated display case, customers have a clear view of the cool products, not the refrigeration below. Drop it into your space to set the stage for freshness, which is always on display thanks to double-glazed front glass that won't fog and a floating shelf that's adjustable to three positions. Serving up 120 volts, its precise digital temperature control, interior lighting at the top and shelf, and easy-access rear sliding doors make the case for must-have convenience. Can be used as a countertop unit too!

- 32°F to 46°F temperature range adds versatility
- Fans circulate air for accurate, even cooling
- Self-contained system offers auto or manual defrost
- Glass heater keeps customer viewing area clear
- Sliding doors lift and remove for easy cleaning
- 6-foot cord allows you to display virtually anywhere
- Digital thermostat on control panel provides precise settings
- Glass heater keeps customer viewing area clear
- Rear sliding doors lift and remove for easy cleaning
- R-290 is a high-performing, environmentally friendly refrigerant
- Standard Vollrath 1 year warranty, 5-year limited warranty on compressor
- UL Energy Verified for Canada

PRODUCT SPECIFICATIONS

Enlarge Drawings

Model Information

Model RDC9160

UPC.....029419601257

Unit Dimensions

(W) Width (IN) 59.9
(D) Depth (IN).....21.5
(D2) Secondary Depth (IN) 18.8
(H) Height (IN) 32
(H2) Secondary Height (IN) 8.7
Top Shelf Depth (IN).....8.6
Bottom Shelf Depth (IN).....11.8
(W) Width (CM).....152
(D) Depth (CM).....55
(D2) Secondary Depth (CM) 48
(H) Height (CM) 81
(H2) Secondary Height (CM) 22
Top Shelf Depth (CM).....22
Bottom Shelf Depth (CM).....30

Electrical

Amps 6.9
Hz.....60
Plug .....NEMA 5-15P
Voltage 120

Case Lot Measurement

Case Lot Weight (lbs.) 447.5338



48-inch-wide 120-volt curved-glass drop-in Refrigerated display case with rear access

With the Vollrath® drop-in refrigerated display case, customers have a clear view of the cool products, not the refrigeration below. Drop it into your space to set the stage for freshness, which is always on display thanks to double-glazed front glass that won't fog and a floating shelf that's adjustable to three positions. Serving up 120 volts, its precise digital temperature control, interior lighting at the top and shelf, and easy-access rear sliding doors make the case for must-have convenience. Can be used as a countertop unit too!

- 32°F to 46°F temperature range adds versatility
- Fans circulate air for accurate, even cooling
- Self-contained system offers auto or manual defrost
- Glass heater keeps customer viewing area clear
- Sliding doors lift and remove for easy cleaning
- 6-foot cord allows you to display virtually anywhere
- Digital thermostat on control panel provides precise settings
- Glass heater keeps customer viewing area clear
- Rear sliding doors lift and remove for easy cleaning
- R-290 is a high-performing, environmentally friendly refrigerant
- Standard Vollrath 1 year warranty, 5-year limited warranty on compressor
- UL Energy Verified for Canada

PRODUCT SPECIFICATIONS

Enlarge Drawings

Model Information

Model RDC9148

UPC.....029419601233

Unit Dimensions

(W) Width (IN) 47.9

(D) Depth (IN).....21.5
(D2) Secondary Depth (IN).....18.8
(H) Height (IN).....32
(H2) Secondary Height (IN).....8.7
Top Shelf Depth (IN).....8.6
Bottom Shelf Depth (IN).....11.8
(W) Width (CM).....122
(D) Depth (CM).....55
(D2) Secondary Depth (CM).....48
(H) Height (CM).....81
(H2) Secondary Height (CM).....22
Top Shelf Depth (CM).....22
Bottom Shelf Depth (CM).....30

Electrical

Amps.....6.9
Hz.....60
Plug.....NEMA 5-15P
Voltage.....120

Case Lot Measurement

Case Lot Weight (lbs.).....374.3411



36-inch-wide 120-volt curved-glass drop-in Refrigerated display case with rear access

With the Vollrath® drop-in refrigerated display case, customers have a clear view of the cool products, not the refrigeration below. Drop it into your space to set the stage for freshness, which is always on display thanks to double-glazed front glass that won't fog and a floating shelf that's adjustable to three positions. Serving up 120 volts, its precise digital temperature control, interior lighting at the top and shelf, and easy-access rear sliding doors make the case for must-have convenience. Can be used as a countertop unit too!

- 32°F to 46°F temperature range adds versatility
- Fans circulate air for accurate, even cooling
- Self-contained system offers auto or manual defrost
- Glass heater keeps customer viewing area clear
- Sliding doors lift and remove for easy cleaning
- 6-foot cord allows you to display virtually anywhere
- Digital thermostat on control panel provides precise settings
- Glass heater keeps customer viewing area clear
- Rear sliding doors lift and remove for easy cleaning
- R-290 is a high-performing, environmentally friendly refrigerant
- Standard Vollrath 1 year warranty, 5-year limited warranty on compressor
- UL Energy Verified for Canada

PRODUCT SPECIFICATIONS

Enlarge Drawings

Model Information

Model RDC9136

UPC.....029419601219

Unit Dimensions

(W) Width (IN) 35.9
(D) Depth (IN) 21.5
(D2) Secondary Depth (IN) 18.8
(H) Height (IN) 32
(H2) Secondary Height (IN) 8.7
Top Shelf Depth (IN) 8.6
Bottom Shelf Depth (IN) 11.8
(W) Width (CM) 91
(D) Depth (CM) 55
(D2) Secondary Depth (CM) 48
(H) Height (CM) 81
(H2) Secondary Height (CM) 22
Top Shelf Depth (CM) 22
Bottom Shelf Depth (CM) 30

Electrical

Amps 6.1
Hz 60
Plug ..... NEMA 5-15P
Voltage 120

Case Lot Measurement

Case Lot Weight (lbs.) 309.0849



120 Volt Single-Well Bottom Mount Hot or Cold Drop-In

Two units in one for the ultimate in convenient serving.

- Versatile hot/cold drop-in units provide the ultimate in convenient serving options
- Allows you to change from a cold salad bar to hot dinner buffet with the flip of a switch
- Wells pass NSF 4 and NSF 7 performance testing for open top hot food holding and refrigerated buffet units. They are listed under NSF/ANSI 169 for special purpose food equipment and devices.
- A full perimeter drip edge contains spills and condensation within the stainless steel countertop area for a clean, appetizing display
- Top and seamless well are 18-gauge 300 series stainless steel
- High-density polyurethane foam insulation surrounds the well exterior for the ultimate in efficient performance and energy savings
- One-well units available in top and bottom mount designs
- Exterior housing is 18-gauge galvanized steel
- Refrigeration coils surround the exterior sidewalls of the well for maximum cooling
- Thermostatic hot control
- Unit comes with 6 ft. (1.5 m) cord and plug and does not require hard wiring
- 4 ft. (1.2 m) flexible control cord
- One year parts and labor warranty - additional four years on compressor
- Note: Item made to order, cannot be canceled or returned.
- Controls wells individually

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419851461

Unit Dimensions

Overall Dimensions (IN).....16.875 x 25.125 x 24.0625

(W) Width (IN) 16.87

(D) Depth (IN).....25.12

(H) Height (IN).....24.06

(W) Width (CM).....52.9

(D) Depth (CM).....63.8

(H) Height (CM).....61.1

Electrical

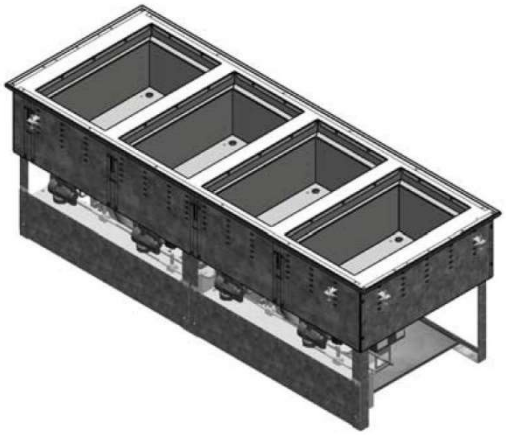
Plug.....5-15P

Voltage.....120

Case Lot Measurement

Case Lot.....1

Case Width.....21
Case Height.....32.25
Case Length.....29
Case Lot Cube (ft.).....11.4
Case Lot Weight (lbs.).....143



120 Volt Four-Well Top Mount Hot or Cold Drop-In

Two units in one for the ultimate in convenient serving.

- Versatile hot/cold drop-in units provide the ultimate in convenient serving options
- Allows you to change from a cold salad bar to hot dinner buffet with the flip of a switch
- Wells pass NSF 4 and NSF 7 performance testing for open top hot food holding and refrigerated buffet units. They are listed under NSF/ANSI 169 for special purpose food equipment and devices.
- A full perimeter drip edge contains spills and condensation within the stainless steel countertop area for a clean, appetizing display
- Top and seamless well are 18-gauge 300 series stainless steel
- High-density polyurethane foam insulation surrounds the well exterior for the ultimate in efficient performance and energy savings
- One-well units available in top and bottom mount designs
- Exterior housing is 18-gauge galvanized steel
- Refrigeration coils surround the exterior sidewalls of the well for maximum cooling
- Thermostatic hot control
- Unit comes with 6 ft. (1.5 m) cord and plug and does not require hard wiring
- 4 ft. (1.2 m) flexible control cord
- One year parts and labor warranty - additional four years on compressor
- Note: Item made to order, cannot be canceled or returned.
- Controls wells individually

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419851577

Unit Dimensions

Overall Dimensions (IN).....68 x 26 x 24.3125

(W) Width (IN) 68

(D) Depth (IN).....26

(H) Height (IN) 24.31

(W) Width (CM).....172.7

(D) Depth (CM).....66

(H) Height (CM) 61.8

Electrical

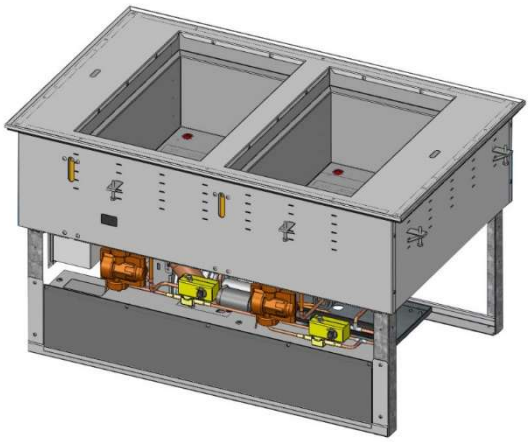
Plug 5-15P

Voltage 120

Case Lot Measurement

Case Lot.....1

Case Width.....30.15
Case Height.....33.5
Case Length.....73.25
Case Lot Cube (ft.).....42.8
Case Lot Weight (lbs.).....500



120 Volt Two-Well Top Mount Hot or Cold Drop-In

Two units in one for the ultimate in convenient serving.

- Versatile hot/cold drop-in units provide the ultimate in convenient serving options
- Allows you to change from a cold salad bar to hot dinner buffet with the flip of a switch
- Wells pass NSF 4 and NSF 7 performance testing for open top hot food holding and refrigerated buffet units. They are listed under NSF/ANSI 169 for special purpose food equipment and devices.
- A full perimeter drip edge contains spills and condensation within the stainless steel countertop area for a clean, appetizing display
- Top and seamless well are 18-gauge 300 series stainless steel
- High-density polyurethane foam insulation surrounds the well exterior for the ultimate in efficient performance and energy savings
- One-well units available in top and bottom mount designs
- Exterior housing is 18-gauge galvanized steel
- Refrigeration coils surround the exterior sidewalls of the well for maximum cooling
- Thermostatic hot control
- Unit comes with 6 ft. (1.5 m) cord and plug and does not require hard wiring
- 4 ft. (1.2 m) flexible control cord
- One year parts and labor warranty - additional four years on compressor
- Note: Item made to order, cannot be canceled or returned.
- Controls wells individually

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419851485

Unit Dimensions

Overall Dimensions (IN).....41.5 x 26 x 24.3125

(W) Width (IN) 41.5

(D) Depth (IN).....26

(H) Height (IN).....24.31

(W) Width (CM).....105.4

(D) Depth (CM).....66

(H) Height (CM).....61.8

Electrical

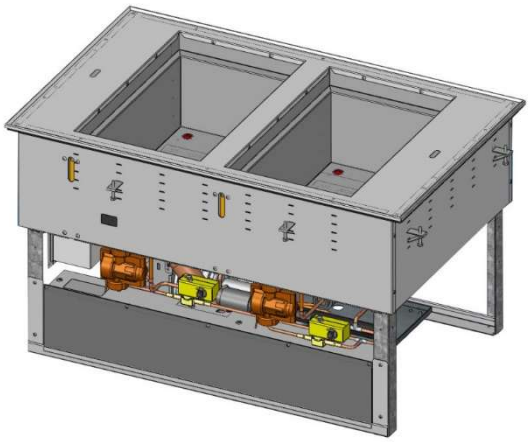
Plug.....5-15P

Voltage.....120

Case Lot Measurement

Case Lot.....1

Case Width.....30
Case Height.....33
Case Length.....43
Case Lot Cube (ft.).....24.64
Case Lot Weight (lbs.).....254.0



120 Volt Two-Well Top Mount Hot or Cold Drop-In

Two units in one for the ultimate in convenient serving.

- Versatile hot/cold drop-in units provide the ultimate in convenient serving options
- Allows you to change from a cold salad bar to hot dinner buffet with the flip of a switch
- Wells pass NSF 4 and NSF 7 performance testing for open top hot food holding and refrigerated buffet units. They are listed under NSF/ANSI 169 for special purpose food equipment and devices.
- A full perimeter drip edge contains spills and condensation within the stainless steel countertop area for a clean, appetizing display
- Top and seamless well are 18-gauge 300 series stainless steel
- High-density polyurethane foam insulation surrounds the well exterior for the ultimate in efficient performance and energy savings
- One-well units available in top and bottom mount designs
- Exterior housing is 18-gauge galvanized steel
- Refrigeration coils surround the exterior sidewalls of the well for maximum cooling
- Thermostatic hot control
- Unit comes with 6 ft. (1.5 m) cord and plug and does not require hard wiring
- 4 ft. (1.2 m) flexible control cord
- One year parts and labor warranty - additional four years on compressor
- Note: Item made to order, cannot be canceled or returned.
- Controls wells individually

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419045747

Unit Dimensions

Overall Dimensions (IN).....41.5 x 26 x 24.3125

(W) Width (IN) 41.5

(D) Depth (IN).....26

(H) Height (IN).....24.31

(W) Width (CM).....105.4

(D) Depth (CM).....66

(H) Height (CM).....61.8

Electrical

Plug.....5-15P

Voltage.....120

Case Lot Measurement

Case Lot.....1

Case Width.....30
Case Height.....34
Case Length.....47
Case Lot Cube (ft.).....27.74
Case Lot Weight (lbs.).....250.0



120 Volt Single-Well Bottom Mount Hot or Cold Drop-In

Two units in one for the ultimate in convenient serving.

- Versatile hot/cold drop-in units provide the ultimate in convenient serving options
- Allows you to change from a cold salad bar to hot dinner buffet with the flip of a switch
- Wells pass NSF 4 and NSF 7 performance testing for open top hot food holding and refrigerated buffet units. They are listed under NSF/ANSI 169 for special purpose food equipment and devices.
- A full perimeter drip edge contains spills and condensation within the stainless steel countertop area for a clean, appetizing display
- Top and seamless well are 18-gauge 300 series stainless steel
- High-density polyurethane foam insulation surrounds the well exterior for the ultimate in efficient performance and energy savings
- One-well units available in top and bottom mount designs
- Exterior housing is 18-gauge galvanized steel
- Refrigeration coils surround the exterior sidewalls of the well for maximum cooling
- Thermostatic hot control
- Unit comes with 6 ft. (1.5 m) cord and plug and does not require hard wiring
- 4 ft. (1.2 m) flexible control cord
- One year parts and labor warranty - additional four years on compressor
- Note: Item made to order, cannot be canceled or returned.
- Controls wells individually

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419851478

Unit Dimensions

Overall Dimensions (IN).....16.875 x 25.125 x 24.0625

(W) Width (IN) 16.87

(D) Depth (IN).....25.12

(H) Height (IN).....24.06

(W) Width (CM).....52.9

(D) Depth (CM).....63.8

(H) Height (CM).....61.1

Electrical

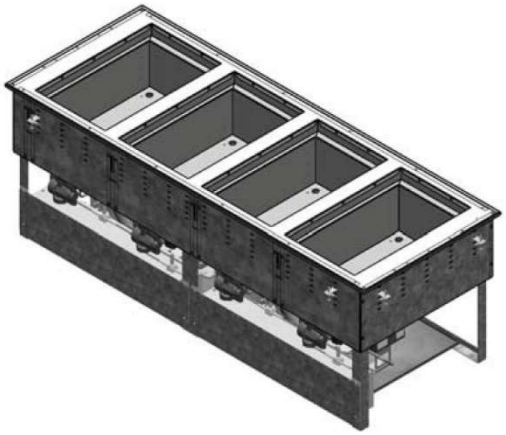
Plug.....5-15P

Voltage.....120

Case Lot Measurement

Case Lot.....1

Case Width.....29
Case Height.....32
Case Length.....21
Case Lot Cube (ft.).....11.3
Case Lot Weight (lbs.).....147



120 Volt Four-Well Top Mount Hot or Cold Drop-In

Two units in one for the ultimate in convenient serving.

- Versatile hot/cold drop-in units provide the ultimate in convenient serving options
- Allows you to change from a cold salad bar to hot dinner buffet with the flip of a switch
- Wells pass NSF 4 and NSF 7 performance testing for open top hot food holding and refrigerated buffet units. They are listed under NSF/ANSI 169 for special purpose food equipment and devices.
- A full perimeter drip edge contains spills and condensation within the stainless steel countertop area for a clean, appetizing display
- Top and seamless well are 18-gauge 300 series stainless steel
- High-density polyurethane foam insulation surrounds the well exterior for the ultimate in efficient performance and energy savings
- One-well units available in top and bottom mount designs
- Exterior housing is 18-gauge galvanized steel
- Refrigeration coils surround the exterior sidewalls of the well for maximum cooling
- Thermostatic hot control
- Unit comes with 6 ft. (1.5 m) cord and plug and does not require hard wiring
- 4 ft. (1.2 m) flexible control cord
- One year parts and labor warranty - additional four years on compressor
- Note: Item made to order, cannot be canceled or returned.
- Controls wells individually

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419046027

Unit Dimensions

Overall Dimensions (IN).....68 x 26 x 24.3125

(W) Width (IN) 68

(D) Depth (IN).....26

(H) Height (IN) 24.31

(W) Width (CM).....172.8

(D) Depth (CM).....66

(H) Height (CM) 61.8

Electrical

Plug 5-15P

Voltage 120

Case Lot Measurement

Case Lot.....1

Case Width.....31
Case Height.....34
Case Length.....73
Case Lot Cube (ft.).....44.5
Case Lot Weight (lbs.).....442



120 Volt Three-Well Top Mount Hot or Cold Drop-In with Auto Drain

Two units in one for the ultimate in convenient serving.

- Versatile hot/cold drop-in units provide the ultimate in convenient serving options
- Allows you to change from a cold salad bar to hot dinner buffet with the flip of a switch
- Wells pass NSF 4 and NSF 7 performance testing for open top hot food holding and refrigerated buffet units. They are listed under NSF/ANSI 169 for special purpose food equipment and devices.
- A full perimeter drip edge contains spills and condensation within the stainless steel countertop area for a clean, appetizing display
- Top and seamless well are 18-gauge 300 series stainless steel
- High-density polyurethane foam insulation surrounds the well exterior for the ultimate in efficient performance and energy savings
- One-well units available in top and bottom mount designs
- Exterior housing is 18-gauge galvanized steel
- Refrigeration coils surround the exterior sidewalls of the well for maximum cooling
- Thermostatic hot control
- Unit comes with 6 ft. (1.5 m) cord and plug and does not require hard wiring
- 4 ft. (1.2 m) flexible control cord
- One year parts and labor warranty - additional four years on compressor
- Note: Item made to order, cannot be canceled or returned.
- Controls wells individually

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419045778

Unit Dimensions

Overall Dimensions (IN).....54.75 x 26 x 24.3125

(W) Width (IN) 54.75

(D) Depth (IN).....26

(H) Height (IN).....24.31

(W) Width (CM).....139.1

(D) Depth (CM).....66

(H) Height (CM).....61.8

Electrical

Plug.....5-15P

Voltage.....120

Case Lot Measurement

Case Lot.....1

Case Width.....30
Case Height.....34
Case Length.....60
Case Lot Cube (ft.).....35.4
Case Lot Weight (lbs.).....311



120 or 208/240 Volt Three-Well Top Mount Hot or Cold Drop-In with Auto Drain

Two units in one for the ultimate in convenient serving.

- Versatile hot/cold drop-in units provide the ultimate in convenient serving options
- Allows you to change from a cold salad bar to hot dinner buffet with the flip of a switch
- Wells pass NSF 4 and NSF 7 performance testing for open top hot food holding and refrigerated buffet units. They are listed under NSF/ANSI 169 for special purpose food equipment and devices.
- A full perimeter drip edge contains spills and condensation within the stainless steel countertop area for a clean, appetizing display
- Top and seamless well are 18-gauge 300 series stainless steel
- High-density polyurethane foam insulation surrounds the well exterior for the ultimate in efficient performance and energy savings
- One-well units available in top and bottom mount designs
- Exterior housing is 18-gauge galvanized steel
- Refrigeration coils surround the exterior sidewalls of the well for maximum cooling
- Thermostatic hot control
- Unit comes with 6 ft. (1.5 m) cord and plug and does not require hard wiring
- 4 ft. (1.2 m) flexible control cord
- One year parts and labor warranty - additional four years on compressor
- Note: Item made to order, cannot be canceled or returned.
- Controls wells individually

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419045815

Unit Dimensions

Overall Dimensions (IN).....54.75 x 26 x 24.3125

(W) Width (IN) 54.75

(D) Depth (IN).....26

(H) Height (IN).....24.31

(W) Width (CM).....139.1

(D) Depth (CM).....66

(H) Height (CM).....61.8

Electrical

Plug.....5-15P

Voltage.....120

Case Lot Measurement

Case Lot.....1
Case Width.....30
Case Height.....33
Case Length.....59
Case Lot Cube (ft.).....33.8
Case Lot Weight (lbs.).....250



120 or 208/240 Volt Two-Well Top Mount Hot or Cold Drop-In with Auto Drain

Two units in one for the ultimate in convenient serving.

- Versatile hot/cold drop-in units provide the ultimate in convenient serving options
- Allows you to change from a cold salad bar to hot dinner buffet with the flip of a switch
- Wells pass NSF 4 and NSF 7 performance testing for open top hot food holding and refrigerated buffet units. They are listed under NSF/ANSI 169 for special purpose food equipment and devices.
- A full perimeter drip edge contains spills and condensation within the stainless steel countertop area for a clean, appetizing display
- Top and seamless well are 18-gauge 300 series stainless steel
- High-density polyurethane foam insulation surrounds the well exterior for the ultimate in efficient performance and energy savings
- One-well units available in top and bottom mount designs
- Exterior housing is 18-gauge galvanized steel
- Refrigeration coils surround the exterior sidewalls of the well for maximum cooling
- Thermostatic hot control
- Unit comes with 6 ft. (1.5 m) cord and plug and does not require hard wiring
- 4 ft. (1.2 m) flexible control cord
- One year parts and labor warranty - additional four years on compressor
- Note: Item made to order, cannot be canceled or returned.
- Controls wells individually

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419045754

Unit Dimensions

Overall Dimensions (IN).....41.5 x 26 x 24.3125

(W) Width (IN) 41.5

(D) Depth (IN).....26

(H) Height (IN).....24.31

(W) Width (CM).....105.4

(D) Depth (CM).....66

(H) Height (CM).....61.8

Electrical

Plug.....5-15P

Voltage.....120

Case Lot Measurement

Case Lot.....1
Case Width.....30
Case Height.....34
Case Length.....47
Case Lot Cube (ft.).....27.7
Case Lot Weight (lbs.).....256



120 Volt Single-Well Top Mount Hot or Cold Drop-In

Two units in one for the ultimate in convenient serving.

- Versatile hot/cold drop-in units provide the ultimate in convenient serving options
- Allows you to change from a cold salad bar to hot dinner buffet with the flip of a switch
- Wells pass NSF 4 and NSF 7 performance testing for open top hot food holding and refrigerated buffet units. They are listed under NSF/ANSI 169 for special purpose food equipment and devices.
- A full perimeter drip edge contains spills and condensation within the stainless steel countertop area for a clean, appetizing display
- Top and seamless well are 18-gauge 300 series stainless steel
- High-density polyurethane foam insulation surrounds the well exterior for the ultimate in efficient performance and energy savings
- One-well units available in top and bottom mount designs
- Exterior housing is 18-gauge galvanized steel
- Refrigeration coils surround the exterior sidewalls of the well for maximum cooling
- Thermostatic hot control
- Unit comes with 6 ft. (1.5 m) cord and plug and does not require hard wiring
- 4 ft. (1.2 m) flexible control cord
- One year parts and labor warranty - additional four years on compressor
- Note: Item made to order, cannot be canceled or returned.
- Controls wells individually

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419851454

Unit Dimensions

Overall Dimensions (IN).....18.0625 x 26 x 23.875

(W) Width (IN) 18.06

(D) Depth (IN).....26

(H) Height (IN).....23.87

(W) Width (CM).....45.9

(D) Depth (CM).....66

(H) Height (CM).....60.6

Electrical

Voltage.....120

Case Lot Measurement

Case Lot.....1

Case Width.....31

Case Height.....34
Case Length.....34
Case Lot Cube (ft.).....20.74
Case Lot Weight (lbs.).....180.0



120 Volt Single-Well Top Mount Hot or Cold Drop-In

Two units in one for the ultimate in convenient serving.

- Versatile hot/cold drop-in units provide the ultimate in convenient serving options
- Allows you to change from a cold salad bar to hot dinner buffet with the flip of a switch
- Wells pass NSF 4 and NSF 7 performance testing for open top hot food holding and refrigerated buffet units. They are listed under NSF/ANSI 169 for special purpose food equipment and devices.
- A full perimeter drip edge contains spills and condensation within the stainless steel countertop area for a clean, appetizing display
- Top and seamless well are 18-gauge 300 series stainless steel
- High-density polyurethane foam insulation surrounds the well exterior for the ultimate in efficient performance and energy savings
- One-well units available in top and bottom mount designs
- Exterior housing is 18-gauge galvanized steel
- Refrigeration coils surround the exterior sidewalls of the well for maximum cooling
- Thermostatic hot control
- Unit comes with 6 ft. (1.5 m) cord and plug and does not require hard wiring
- 4 ft. (1.2 m) flexible control cord
- One year parts and labor warranty - additional four years on compressor
- Note: Item made to order, cannot be canceled or returned.
- Controls wells individually

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419851447

Unit Dimensions

Overall Dimensions (IN).....18.0625 x 26 x 23.875

(W) Width (IN) 18.06

(D) Depth (IN).....26

(H) Height (IN).....23.87

(W) Width (CM).....45.9

(D) Depth (CM).....66

(H) Height (CM).....60.6

Electrical

Plug.....5-15P

Voltage.....120

Case Lot Measurement

Case Lot.....1

Case Width.....34
Case Height.....34
Case Length.....30
Case Lot Cube (ft.).....20.07
Case Lot Weight (lbs.).....165.0



120 or 208/240 Volt Three-Well Top Mount Hot or Cold Drop-In

Two units in one for the ultimate in convenient serving.

- Versatile hot/cold drop-in units provide the ultimate in convenient serving options
- Allows you to change from a cold salad bar to hot dinner buffet with the flip of a switch
- Wells pass NSF 4 and NSF 7 performance testing for open top hot food holding and refrigerated buffet units. They are listed under NSF/ANSI 169 for special purpose food equipment and devices.
- A full perimeter drip edge contains spills and condensation within the stainless steel countertop area for a clean, appetizing display
- Top and seamless well are 18-gauge 300 series stainless steel
- High-density polyurethane foam insulation surrounds the well exterior for the ultimate in efficient performance and energy savings
- One-well units available in top and bottom mount designs
- Exterior housing is 18-gauge galvanized steel
- Refrigeration coils surround the exterior sidewalls of the well for maximum cooling
- Thermostatic hot control
- Unit comes with 6 ft. (1.5 m) cord and plug and does not require hard wiring
- 4 ft. (1.2 m) flexible control cord
- One year parts and labor warranty - additional four years on compressor
- Note: Item made to order, cannot be canceled or returned.
- Controls wells individually

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419851539

Unit Dimensions

Overall Dimensions (IN).....54.75 x 26 x 24.3125

(W) Width (IN) 54.75

(D) Depth (IN).....26

(H) Height (IN).....24.31

(W) Width (CM).....139.1

(D) Depth (CM).....66

(H) Height (CM).....61.8

Electrical

Plug.....5-15P

Voltage.....120

Case Lot Measurement

Case Lot.....1

Case Width.....30
Case Height.....34
Case Length.....60
Case Lot Cube (ft.).....35.42
Case Lot Weight (lbs.).....324.0



88-inch Classic Economy Buffet Breath Guard 6 Well or 6 Pan

NSF Certified models available

- 18 gauge, 1" (2.5 cm) square tubular stainless steel uprights
- Stainless steel reinforcing center bracket
- 1/4" (0.64 cm) acrylic breath guard panels
- NOTE: Item made to order, cannot be cancelled or returned.

PRODUCT SPECIFICATIONS

Unit Dimensions

Overall Dimensions (IN)	88 x 36.125 x 24.25
(W) Width (IN)	88
(D) Depth (IN)	36.12
(H) Height (IN)	24.25
(W) Width (CM)	223.5
(D) Depth (CM)	91.8
(H) Height (CM)	61.6

Construction

Component Type	Breath Guard Choice
Installation	Stainless Steel Countertops Only
NSF Compliant	No
Breath Guard Function	Double-Sided Buffet
Breath Guard - Design Style	Classic Economy
Pairs with 2-Series Front-of-House	Yes
Pairs with 4-Series Front-of-House	Yes



60-inch Classic Economy Buffet Breath Guard 4 Well or 4 Pan

NSF Certified models available

- 18 gauge, 1" (2.5 cm) square tubular stainless steel uprights
- Stainless steel reinforcing center bracket
- 1/4" (0.64 cm) acrylic breath guard panels
- NOTE: Item made to order, cannot be cancelled or returned.

PRODUCT SPECIFICATIONS

Unit Dimensions

Overall Dimensions (IN).....60 x 36.125 x 24.25

(W) Width (IN) 60

(D) Depth (IN).....36.12

(H) Height (IN) 24.25

(W) Width (CM).....152.4

(D) Depth (CM).....91.8

(H) Height (CM) 61.6

Construction

Component Type .....Breath Guard Choice

Installation .....Stainless Steel Countertops Only

NSF Compliant .....No

Breath Guard Function .....Double-Sided Buffet

Breath Guard - Design Style.....Classic Economy

Pairs with 2-Series Front-of-House.....Yes

Pairs with 4-Series Front-of-House.....Yes

Case Lot Measurement

Case Width.....41

Case Height.....39

Case Length 65



46-inch NSF2 Classic Economy Buffet Breath Guard 3 Well or 3 Pan

NSF Certified models available

- 18 gauge, 1" (2.5 cm) square tubular stainless steel uprights
- Stainless steel reinforcing center bracket
- 1/4" (0.64 cm) acrylic breath guard panels
- NOTE: Item made to order, cannot be cancelled or returned.

PRODUCT SPECIFICATIONS

Unit Dimensions

Overall Dimensions (IN).....46 x 38.375 x 24.875

(W) Width (IN) 46

(D) Depth (IN).....38.37

(H) Height (IN) 24.87

(W) Width (CM).....116.8

(D) Depth (CM).....96.5

(H) Height (CM) 63.2

Construction

Component Type .....Breath Guard Choice

Installation .....Stainless Steel Countertops Only

NSF Compliant .....Yes

Breath Guard Function .....Double-Sided Buffet

Breath Guard - Design Style.....Classic Economy

Pairs with 2-Series Front-of-House.....Yes

Pairs with 4-Series Front-of-House.....Yes

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length 0



28-inch Classic Economy Buffet Breath Guard 2 Well or 2 Pan

NSF Certified models available

- 18 gauge, 1" (2.5 cm) square tubular stainless steel uprights
- Stainless steel reinforcing center bracket
- 1/4" (0.64 cm) acrylic breath guard panels
- NOTE: Item made to order, cannot be cancelled or returned.

PRODUCT SPECIFICATIONS

Unit Dimensions

Overall Dimensions (IN).....28 x 36.125 x 24.25

(W) Width (IN) 28

(D) Depth (IN).....36.12

(H) Height (IN) 24.25

(W) Width (CM).....71.1

(D) Depth (CM).....91.8

(H) Height (CM) 61.6

Construction

Component Type .....Breath Guard Choice

Installation .....Stainless Steel Countertops Only

NSF Compliant .....No

Breath Guard Function .....Double-Sided Buffet

Breath Guard - Design Style.....Classic Economy

Pairs with 2-Series Front-of-House.....Yes

Pairs with 4-Series Front-of-House.....Yes

Case Lot Measurement

Case Width.....28

Case Height.....24.25

Case Length 36.12



28-inch NSF2 Classic Economy Buffet Breath Guard 2 Well or 2 Pan

NSF Certified models available

- 18 gauge, 1" (2.5 cm) square tubular stainless steel uprights
- Stainless steel reinforcing center bracket
- 1/4" (0.64 cm) acrylic breath guard panels
- NOTE: Item made to order, cannot be cancelled or returned.

PRODUCT SPECIFICATIONS

Unit Dimensions

Overall Dimensions (IN)	28 x 38.375 x 24.875
(W) Width (IN)	28
(D) Depth (IN)	38.37
(H) Height (IN)	24.87
(W) Width (CM)	71.1
(D) Depth (CM)	96.5
(H) Height (CM)	63.2

Construction

Component Type	Breath Guard Choice
Installation	Stainless Steel Countertops Only
NSF Compliant	Yes
Breath Guard Function	Double-Sided Buffet
Breath Guard - Design Style	Classic Economy
Pairs with 2-Series Front-of-House	Yes
Pairs with 4-Series Front-of-House	Yes

Case Lot Measurement

Case Width	28
Case Height	24.87
Case Length	38.37



74-inch NSF2 Classic Economy Buffet Breath Guard 5 Well or 5 Pan

NSF Certified models available

- 18 gauge, 1" (2.5 cm) square tubular stainless steel uprights
- Stainless steel reinforcing center bracket
- 1/4" (0.64 cm) acrylic breath guard panels
- NOTE: Item made to order, cannot be cancelled or returned.

PRODUCT SPECIFICATIONS

Unit Dimensions

Overall Dimensions (IN)	74 x 38.375 x 24.875
(W) Width (IN)	74
(D) Depth (IN)	38.37
(H) Height (IN)	24.87
(W) Width (CM)	188
(D) Depth (CM)	96.5
(H) Height (CM)	63.2

Construction

Component Type	Breath Guard Choice
Installation	Stainless Steel Countertops Only
NSF Compliant	Yes
Breath Guard Function	Double-Sided Buffet
Breath Guard - Design Style	Classic Economy
Pairs with 2-Series Front-of-House	Yes
Pairs with 4-Series Front-of-House	Yes

Case Lot Measurement

Case Width	74
Case Height	24.87
Case Length	38.37



88-inch NSF2 Classic Economy Buffet Breath Guard 6 Well or 6 Pan

NSF Certified models available

- 18 gauge, 1" (2.5 cm) square tubular stainless steel uprights
- Stainless steel reinforcing center bracket
- 1/4" (0.64 cm) acrylic breath guard panels
- NOTE: Item made to order, cannot be cancelled or returned.

PRODUCT SPECIFICATIONS

Unit Dimensions

Overall Dimensions (IN).....88 x 38.375 x 24.875

(W) Width (IN) 88

(D) Depth (IN).....38.37

(H) Height (IN) 24.87

(W) Width (CM).....223.5

(D) Depth (CM).....96.5

(H) Height (CM) 63.2

Construction

Component Type .....Breath Guard Choice

Installation .....Stainless Steel Countertops Only

NSF Compliant .....Yes

Breath Guard Function .....Double-Sided Buffet

Breath Guard - Design Style.....Classic Economy

Pairs with 2-Series Front-of-House.....Yes

Pairs with 4-Series Front-of-House.....Yes

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length 0



46-inch Classic Economy Buffet Breath Guard 3 Well or 3 Pan

NSF Certified models available

- 18 gauge, 1" (2.5 cm) square tubular stainless steel uprights
- Stainless steel reinforcing center bracket
- 1/4" (0.64 cm) acrylic breath guard panels
- NOTE: Item made to order, cannot be cancelled or returned.

PRODUCT SPECIFICATIONS

Unit Dimensions

Overall Dimensions (IN).....46 x 36.125 x 24.25

(W) Width (IN) 46

(D) Depth (IN).....36.12

(H) Height (IN) 24.25

(W) Width (CM).....116.8

(D) Depth (CM).....91.8

(H) Height (CM) 61.6

Construction

Component Type .....Breath Guard Choice

Installation .....Stainless Steel Countertops Only

NSF Compliant .....No

Breath Guard Function .....Double-Sided Buffet

Breath Guard - Design Style.....Classic Economy

Pairs with 2-Series Front-of-House.....Yes

Pairs with 4-Series Front-of-House.....Yes

Case Lot Measurement

Case Width.....41

Case Height.....39

Case Length 51



74-inch Classic Economy Buffet Breath Guard 5 Well or 5 Pan

NSF Certified models available

- 18 gauge, 1" (2.5 cm) square tubular stainless steel uprights
- Stainless steel reinforcing center bracket
- 1/4" (0.64 cm) acrylic breath guard panels
- NOTE: Item made to order, cannot be cancelled or returned.

PRODUCT SPECIFICATIONS

Unit Dimensions

Overall Dimensions (IN)	74 x 36.125 x 24.25
(W) Width (IN)	74
(D) Depth (IN)	36.12
(H) Height (IN)	24.25
(W) Width (CM)	188
(D) Depth (CM)	91.8
(H) Height (CM)	61.6

Construction

Component Type	Breath Guard Choice
Installation	Stainless Steel Countertops Only
NSF Compliant	No
Breath Guard Function	Double-Sided Buffet
Breath Guard - Design Style	Classic Economy
Pairs with 2-Series Front-of-House	Yes
Pairs with 4-Series Front-of-House	Yes

Case Lot Measurement

Case Width	74
Case Height	24.25
Case Length	36.12



60-inch NSF2 Classic Economy Buffet Breath Guard 4 Well or 4 Pan

NSF Certified models available

- 18 gauge, 1" (2.5 cm) square tubular stainless steel uprights
- Stainless steel reinforcing center bracket
- 1/4" (0.64 cm) acrylic breath guard panels
- NOTE: Item made to order, cannot be cancelled or returned.

PRODUCT SPECIFICATIONS

Unit Dimensions

Overall Dimensions (IN)	60 x 38.375 x 24.875
(W) Width (IN)	60
(D) Depth (IN)	38.37
(H) Height (IN)	24.87
(W) Width (CM)	152.4
(D) Depth (CM)	96.5
(H) Height (CM)	63.2

Construction

Component Type	Breath Guard Choice
Installation	Stainless Steel Countertops Only
NSF Compliant	Yes
Breath Guard Function	Double-Sided Buffet
Breath Guard - Design Style	Classic Economy
Pairs with 2-Series Front-of-House	Yes
Pairs with 4-Series Front-of-House	Yes

Case Lot Measurement

Case Width	60
Case Height	24.87
Case Length	38.37



33-inch-wide Double-Sided Low Profile Hinged Glass Buffet Breath Guards 2-Well/Pan

Allow for easy cleaning and access to product, without compromising food protection.

- Each panel is constructed of ?" tempered glass to ensure superior durability as well as clear view of the food
- A welded top frame assembly gives these breath guards a lower profile and creates a more open viewing area toward the food
- Available on Signature Server® and V-Class Custom Units
- Mount clean to the counter without the need for a large flange
- Extruded aluminum upright supports include a built-in wiring chase to accommodate lighting and heat options
- Glass panels are installed on a multi-position hinge that allow glass to pivot up and down or hold securely at any position
- A single person can lift and lower glass panels without multiple adjustment points like a typical adjustable breath guard
- LED lighting options are available

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080578675

Unit Dimensions

Overall Dimensions (IN).....33 x 42 x 20.34

(W) Width (IN) 33

(D) Depth (IN).....42

(H) Height (IN).....20.34

(W) Width (CM).....83.8

(D) Depth (CM).....106.7

(H) Height (CM) 51.7

Construction

Component Type .....Breath Guard Choice

Installation .....Variety of Countertop Options

NSF Compliant .....Yes

Breath Guard Function .....Double-Sided Buffet

Breath Guard - Design Style.....Low-Profile

Pairs with 2-Series Front-of-House.....Yes

Pairs with 4-Series Front-of-House.....Yes

Case Lot Measurement

Case Lot.....1
Case Width.....38
Case Height.....3
Case Length.....40



58-inch-wide Single-Sided Low Profile Hinged Glass Buffet Breath Guards with Top Shelf 4-Well/Pan

Allow for easy cleaning and access to product, without compromising food protection.

- Each panel is constructed of ?” tempered glass to ensure superior durability as well as clear view of the food
- A welded top frame assembly gives these breath guards a lower profile and creates a more open viewing area toward the food
- Available on Signature Server® and V-Class Custom Units
- Mount clean to the counter without the need for a large flange
- Extruded aluminum upright supports include a built-in wiring chase to accommodate lighting and heat options
- Glass panels are installed on a multi-position hinge that allow glass to pivot up and down or hold securely at any position
- A single person can lift and lower glass panels without multiple adjustment points like a typical adjustable breath guard
- LED lighting options are available

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080659817

Unit Dimensions

Overall Dimensions (IN).....58 x 34.5 x 20.34

(W) Width (IN) 58

(D) Depth (IN).....34.5

(H) Height (IN).....20.34

(W) Width (CM).....147.3

(D) Depth (CM).....50.8

(H) Height (CM).....51.7

Construction

Component Type.....Breath Guard Choice

Installation.....Variety of Countertop Options

NSF Compliant.....Yes

Breath Guard Function .....Single-Sided Buffet

Breath Guard - Design Style.....Low-Profile

Pairs with 2-Series Front-of-House.....Yes

Pairs with 4-Series Front-of-House.....Yes

Case Lot Measurement

Case Lot.....1
Case Width.....63
Case Height.....13
Case Length.....40



88-inch-wide Double-Sided Low Profile Hinged Glass Buffet Breath Guards 6-Well/Pan

Allow for easy cleaning and access to product, without compromising food protection.

- Each panel is constructed of ?" tempered glass to ensure superior durability as well as clear view of the food
- A welded top frame assembly gives these breath guards a lower profile and creates a more open viewing area toward the food
- Available on Signature Server® and V-Class Custom Units
- Mount clean to the counter without the need for a large flange
- Extruded aluminum upright supports include a built-in wiring chase to accommodate lighting and heat options
- Glass panels are installed on a multi-position hinge that allow glass to pivot up and down or hold securely at any position
- A single person can lift and lower glass panels without multiple adjustment points like a typical adjustable breath guard
- LED lighting options are available

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080578712

Unit Dimensions

Overall Dimensions (IN).....88 x 42 x 20.34

(W) Width (IN) 88

(D) Depth (IN).....42

(H) Height (IN).....20.34

(W) Width (CM).....224

(D) Depth (CM).....106.7

(H) Height (CM) 51.7

Construction

Component Type .....Breath Guard Choice

Installation .....Variety of Countertop Options

NSF Compliant .....Yes

Breath Guard Function .....Double-Sided Buffet

Breath Guard - Design Style.....Low-Profile

Pairs with 2-Series Front-of-House.....Yes

Pairs with 4-Series Front-of-House.....Yes

Case Lot Measurement

Case Lot.....1
Case Width.....91
Case Height.....13
Case Length.....40



60-inch-wide Double-Sided Low Profile Hinged Glass Buffet Breath Guards 4-Well/Pan

Allow for easy cleaning and access to product, without compromising food protection.

- Each panel is constructed of ?" tempered glass to ensure superior durability as well as clear view of the food
- A welded top frame assembly gives these breath guards a lower profile and creates a more open viewing area toward the food
- Available on Signature Server® and V-Class Custom Units
- Mount clean to the counter without the need for a large flange
- Extruded aluminum upright supports include a built-in wiring chase to accommodate lighting and heat options
- Glass panels are installed on a multi-position hinge that allow glass to pivot up and down or hold securely at any position
- A single person can lift and lower glass panels without multiple adjustment points like a typical adjustable breath guard
- LED lighting options are available

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080578699

Unit Dimensions

Overall Dimensions (IN).....60 x 42 x 20.34

(W) Width (IN) 60

(D) Depth (IN).....42

(H) Height (IN).....20.34

(W) Width (CM).....147.3

(D) Depth (CM).....106.7

(H) Height (CM) 51.7

Construction

Component Type .....Breath Guard Choice

Installation .....Variety of Countertop Options

NSF Compliant .....Yes

Breath Guard Function .....Double-Sided Buffet

Breath Guard - Design Style.....Low-Profile

Pairs with 2-Series Front-of-House.....Yes

Pairs with 4-Series Front-of-House.....Yes

Case Lot Measurement

Case Lot.....1
Case Width.....65
Case Height.....13
Case Length.....40



60-inch-wide Double-Sided Low Profile Hinged Glass Buffet Breath Guards 4-Well/Pan

Allow for easy cleaning and access to product, without compromising food protection.

- Each panel is constructed of ?" tempered glass to ensure superior durability as well as clear view of the food
- A welded top frame assembly gives these breath guards a lower profile and creates a more open viewing area toward the food
- Available on Signature Server® and V-Class Custom Units
- Mount clean to the counter without the need for a large flange
- Extruded aluminum upright supports include a built-in wiring chase to accommodate lighting and heat options
- Glass panels are installed on a multi-position hinge that allow glass to pivot up and down or hold securely at any position
- A single person can lift and lower glass panels without multiple adjustment points like a typical adjustable breath guard
- LED lighting options are available

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080578736

Unit Dimensions

Overall Dimensions (IN).....60 x 42 x 20.34

(W) Width (IN) 60

(D) Depth (IN).....42

(H) Height (IN).....20.34

(W) Width (CM).....147.3

(D) Depth (CM).....106.7

(H) Height (CM) 51.7

Construction

Component Type .....Breath Guard Choice

Installation .....Variety of Countertop Options

NSF Compliant .....Yes

Breath Guard Function .....Double-Sided Buffet

Breath Guard - Design Style.....Low-Profile

Pairs with 2-Series Front-of-House.....Yes

Pairs with 4-Series Front-of-House.....Yes

Case Lot Measurement

Case Lot.....1
Case Width.....63
Case Height.....13
Case Length.....40



33-inch-wide Single-Sided Low Profile Hinged Glass Buffet Breath Guards with Top Shelf 2-Well/Pan

Allow for easy cleaning and access to product, without compromising food protection.

- Each panel is constructed of ?” tempered glass to ensure superior durability as well as clear view of the food
- A welded top frame assembly gives these breath guards a lower profile and creates a more open viewing area toward the food
- Available on Signature Server® and V-Class Custom Units
- Mount clean to the counter without the need for a large flange
- Extruded aluminum upright supports include a built-in wiring chase to accommodate lighting and heat options
- Glass panels are installed on a multi-position hinge that allow glass to pivot up and down or hold securely at any position
- A single person can lift and lower glass panels without multiple adjustment points like a typical adjustable breath guard
- LED lighting options are available

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080659794

Unit Dimensions

Overall Dimensions (IN).....33 x 34.5 x 20.34

(W) Width (IN) 33

(D) Depth (IN).....34.5

(H) Height (IN).....20.34

(W) Width (CM).....83.8

(D) Depth (CM).....50.8

(H) Height (CM).....51.7

Construction

Component Type.....Breath Guard Choice

Installation .....Variety of Countertop Options

NSF Compliant .....Yes

Breath Guard Function .....Single-Sided Buffet

Breath Guard - Design Style.....Low-Profile

Pairs with 2-Series Front-of-House.....Yes

Pairs with 4-Series Front-of-House.....Yes

Case Lot Measurement

Case Lot.....1
Case Width.....38
Case Height.....13
Case Length.....40



87-inch-wide Single-Sided Low Profile Hinged Glass Buffet Breath Guards with Top Shelf 6-Well/Pan

Allow for easy cleaning and access to product, without compromising food protection.

- Each panel is constructed of ?" tempered glass to ensure superior durability as well as clear view of the food
- A welded top frame assembly gives these breath guards a lower profile and creates a more open viewing area toward the food
- Available on Signature Server® and V-Class Custom Units
- Mount clean to the counter without the need for a large flange
- Extruded aluminum upright supports include a built-in wiring chase to accommodate lighting and heat options
- Glass panels are installed on a multi-position hinge that allow glass to pivot up and down or hold securely at any position
- A single person can lift and lower glass panels without multiple adjustment points like a typical adjustable breath guard
- LED lighting options are available

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080659787

Unit Dimensions

Overall Dimensions (IN).....87 x 34.5 x 20.34

(W) Width (IN) 87

(D) Depth (IN).....34.5

(H) Height (IN).....20.34

(W) Width (CM).....220.9

(D) Depth (CM).....50.8

(H) Height (CM).....51.7

Construction

Component Type.....Breath Guard Choice

Installation.....Variety of Countertop Options

NSF Compliant.....Yes

Breath Guard Function .....Single-Sided Buffet

Breath Guard - Design Style.....Low-Profile

Pairs with 2-Series Front-of-House.....Yes

Pairs with 4-Series Front-of-House.....Yes

Case Lot Measurement

Case Lot.....1
Case Width.....91
Case Height.....13
Case Length.....40



46-inch-wide Double-Sided Low Profile Hinged Glass Buffet Breath Guards 3-Well/Pan

Allow for easy cleaning and access to product, without compromising food protection.

- Each panel is constructed of ?" tempered glass to ensure superior durability as well as clear view of the food
- A welded top frame assembly gives these breath guards a lower profile and creates a more open viewing area toward the food
- Available on Signature Server® and V-Class Custom Units
- Mount clean to the counter without the need for a large flange
- Extruded aluminum upright supports include a built-in wiring chase to accommodate lighting and heat options
- Glass panels are installed on a multi-position hinge that allow glass to pivot up and down or hold securely at any position
- A single person can lift and lower glass panels without multiple adjustment points like a typical adjustable breath guard
- LED lighting options are available

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080578682

Unit Dimensions

Overall Dimensions (IN).....46 x 42 x 20.34

(W) Width (IN) 46

(D) Depth (IN).....42

(H) Height (IN).....20.34

(W) Width (CM).....111.8

(D) Depth (CM).....106.7

(H) Height (CM) 51.7

Construction

Component Type .....Breath Guard Choice

Installation .....Variety of Countertop Options

NSF Compliant .....Yes

Breath Guard Function .....Double-Sided Buffet

Breath Guard - Design Style.....Low-Profile

Pairs with 2-Series Front-of-House.....Yes

Pairs with 4-Series Front-of-House.....Yes

Case Lot Measurement

Case Lot.....1
Case Width.....52
Case Height.....13
Case Length.....40



60-inch-wide Single-Sided Low Profile Hinged Glass Buffet Breath Guards with Top Shelf 4-Well/Pan

Allow for easy cleaning and access to product, without compromising food protection.

- Each panel is constructed of ?” tempered glass to ensure superior durability as well as clear view of the food
- A welded top frame assembly gives these breath guards a lower profile and creates a more open viewing area toward the food
- Available on Signature Server® and V-Class Custom Units
- Mount clean to the counter without the need for a large flange
- Extruded aluminum upright supports include a built-in wiring chase to accommodate lighting and heat options
- Glass panels are installed on a multi-position hinge that allow glass to pivot up and down or hold securely at any position
- A single person can lift and lower glass panels without multiple adjustment points like a typical adjustable breath guard
- LED lighting options are available

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080659763

Unit Dimensions

Overall Dimensions (IN).....60 x 34.5 x 20.34

(W) Width (IN) 60

(D) Depth (IN).....34.5

(H) Height (IN).....20.34

(W) Width (CM).....152.4

(D) Depth (CM).....50.8

(H) Height (CM).....51.7

Construction

Component Type.....Breath Guard Choice

Installation.....Variety of Countertop Options

NSF Compliant.....Yes

Breath Guard Function .....Single-Sided Buffet

Breath Guard - Design Style.....Low-Profile

Pairs with 2-Series Front-of-House.....Yes

Pairs with 4-Series Front-of-House.....Yes

Case Lot Measurement

Case Lot.....1
Case Width.....65
Case Height.....13
Case Length.....40



44-inch-wide Single-Sided Low Profile Hinged Glass Buffet Breath Guards with Top Shelf 3-Well/Pan

Allow for easy cleaning and access to product, without compromising food protection.

- Each panel is constructed of ?” tempered glass to ensure superior durability as well as clear view of the food
- A welded top frame assembly gives these breath guards a lower profile and creates a more open viewing area toward the food
- Available on Signature Server® and V-Class Custom Units
- Mount clean to the counter without the need for a large flange
- Extruded aluminum upright supports include a built-in wiring chase to accommodate lighting and heat options
- Glass panels are installed on a multi-position hinge that allow glass to pivot up and down or hold securely at any position
- A single person can lift and lower glass panels without multiple adjustment points like a typical adjustable breath guard
- LED lighting options are available

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080659800

Unit Dimensions

Overall Dimensions (IN).....44 x 42 x 20.34

(W) Width (IN) 44

(D) Depth (IN).....42

(H) Height (IN).....20.34

(W) Width (CM).....111.8

(D) Depth (CM).....106.7

(H) Height (CM) 51.7

Construction

Component Type .....Breath Guard Choice

Installation .....Variety of Countertop Options

NSF Compliant .....Yes

Breath Guard Function .....Single-Sided Buffet

Breath Guard - Design Style.....Low-Profile

Pairs with 2-Series Front-of-House.....Yes

Pairs with 4-Series Front-of-House.....Yes

Case Lot Measurement

Case Lot.....1
Case Width.....49
Case Height.....13
Case Length.....40



46-inch-wide Double-Sided Low Profile Hinged Glass Buffet Breath Guards 3-Well/Pan

Allow for easy cleaning and access to product, without compromising food protection.

- Each panel is constructed of ?" tempered glass to ensure superior durability as well as clear view of the food
- A welded top frame assembly gives these breath guards a lower profile and creates a more open viewing area toward the food
- Available on Signature Server® and V-Class Custom Units
- Mount clean to the counter without the need for a large flange
- Extruded aluminum upright supports include a built-in wiring chase to accommodate lighting and heat options
- Glass panels are installed on a multi-position hinge that allow glass to pivot up and down or hold securely at any position
- A single person can lift and lower glass panels without multiple adjustment points like a typical adjustable breath guard
- LED lighting options are available

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080578729

Unit Dimensions

(W) Width (IN) 46

(D) Depth (IN).....42

(W) Width (CM).....111.8

(D) Depth (CM).....106.7

(H) Height (CM) 51.7

Construction

Component Type.....Breath Guard Choice

Installation .....Variety of Countertop Options

NSF Compliant .....Yes

Breath Guard Function .....Double-Sided Buffet

Breath Guard - Design Style.....Low-Profile

Pairs with 2-Series Front-of-House.....Yes

Pairs with 4-Series Front-of-House.....Yes

Case Lot Measurement

Case Lot.....1

Case Width.....49
Case Height.....13
Case Length.....40



47-inch-wide Single-Sided Low Profile Hinged Glass Buffet Breath Guards with Top Shelf 3-Well/Pan

Allow for easy cleaning and access to product, without compromising food protection.

- Each panel is constructed of ?” tempered glass to ensure superior durability as well as clear view of the food
- A welded top frame assembly gives these breath guards a lower profile and creates a more open viewing area toward the food
- Available on Signature Server® and V-Class Custom Units
- Mount clean to the counter without the need for a large flange
- Extruded aluminum upright supports include a built-in wiring chase to accommodate lighting and heat options
- Glass panels are installed on a multi-position hinge that allow glass to pivot up and down or hold securely at any position
- A single person can lift and lower glass panels without multiple adjustment points like a typical adjustable breath guard
- LED lighting options are available

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080659756

Unit Dimensions

Overall Dimensions (IN).....47 x 34.5 x 20.34

(W) Width (IN) 47

(D) Depth (IN).....34.5

(H) Height (IN).....20.34

(W) Width (CM).....119.4

(D) Depth (CM).....50.8

(H) Height (CM).....51.7

Construction

Component Type.....Breath Guard Choice

Installation.....Variety of Countertop Options

NSF Compliant.....Yes

Breath Guard Function .....Single-Sided Buffet

Breath Guard - Design Style.....Low-Profile

Pairs with 2-Series Front-of-House.....Yes

Pairs with 4-Series Front-of-House.....Yes

Case Lot Measurement

Case Lot.....1
Case Width.....52
Case Height.....13
Case Length.....40



88-inch-wide Double-Sided Low Profile Hinged Glass Buffet Breath Guards 6-Well/Pan

Allow for easy cleaning and access to product, without compromising food protection.

- Each panel is constructed of ?" tempered glass to ensure superior durability as well as clear view of the food
- A welded top frame assembly gives these breath guards a lower profile and creates a more open viewing area toward the food
- Available on Signature Server® and V-Class Custom Units
- Mount clean to the counter without the need for a large flange
- Extruded aluminum upright supports include a built-in wiring chase to accommodate lighting and heat options
- Glass panels are installed on a multi-position hinge that allow glass to pivot up and down or hold securely at any position
- A single person can lift and lower glass panels without multiple adjustment points like a typical adjustable breath guard
- LED lighting options are available

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080578750

Unit Dimensions

Overall Dimensions (IN).....88 x 42 x 20.34

(W) Width (IN) 88

(D) Depth (IN).....42

(H) Height (IN).....20.34

(W) Width (CM).....224

(D) Depth (CM).....106.7

(H) Height (CM) 51.7

Construction

Component Type .....Breath Guard Choice

Installation .....Variety of Countertop Options

NSF Compliant .....Yes

Breath Guard Function .....Double-Sided Buffet

Breath Guard - Design Style.....Low-Profile

Pairs with 2-Series Front-of-House.....Yes

Pairs with 4-Series Front-of-House.....Yes

Case Lot Measurement

Case Lot.....1
Case Width.....91
Case Height.....13
Case Length.....40



74-inch-wide Double-Sided Low Profile Hinged Glass Buffet Breath Guards 5-Well/Pan

Allow for easy cleaning and access to product, without compromising food protection.

- Each panel is constructed of ?" tempered glass to ensure superior durability as well as clear view of the food
- A welded top frame assembly gives these breath guards a lower profile and creates a more open viewing area toward the food
- Available on Signature Server® and V-Class Custom Units
- Mount clean to the counter without the need for a large flange
- Extruded aluminum upright supports include a built-in wiring chase to accommodate lighting and heat options
- Glass panels are installed on a multi-position hinge that allow glass to pivot up and down or hold securely at any position
- A single person can lift and lower glass panels without multiple adjustment points like a typical adjustable breath guard
- LED lighting options are available

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080578705

Unit Dimensions

Overall Dimensions (IN).....74 x 42 x 20.34

(W) Width (IN) 74

(D) Depth (IN).....42

(H) Height (IN).....20.34

(W) Width (CM).....182.9

(D) Depth (CM).....106.7

(H) Height (CM) 51.7

Construction

Component Type .....Breath Guard Choice

Installation .....Variety of Countertop Options

NSF Compliant .....Yes

Breath Guard Function .....Double-Sided Buffet

Breath Guard - Design Style.....Low-Profile

Pairs with 2-Series Front-of-House.....Yes

Pairs with 4-Series Front-of-House.....Yes

Case Lot Measurement

Case Lot.....1
Case Width.....78
Case Height.....13
Case Length.....40



87-inch-wide Single-Sided Low Profile Hinged Glass Buffet Breath Guards with Top Shelf 6-Well/Pan

Allow for easy cleaning and access to product, without compromising food protection.

- Each panel is constructed of ?” tempered glass to ensure superior durability as well as clear view of the food
- A welded top frame assembly gives these breath guards a lower profile and creates a more open viewing area toward the food
- Available on Signature Server® and V-Class Custom Units
- Mount clean to the counter without the need for a large flange
- Extruded aluminum upright supports include a built-in wiring chase to accommodate lighting and heat options
- Glass panels are installed on a multi-position hinge that allow glass to pivot up and down or hold securely at any position
- A single person can lift and lower glass panels without multiple adjustment points like a typical adjustable breath guard
- LED lighting options are available

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080659831

Unit Dimensions

Overall Dimensions (IN).....87 x 34.5 x 20.34

(W) Width (IN) 87

(D) Depth (IN).....34.5

(H) Height (IN).....20.34

(W) Width (CM).....224

(D) Depth (CM).....50.8

(H) Height (CM).....51.7

Construction

Component Type.....Breath Guard Choice

Installation .....Variety of Countertop Options

NSF Compliant .....Yes

Breath Guard Function .....Single-Sided Buffet

Breath Guard - Design Style.....Low-Profile

Pairs with 2-Series Front-of-House.....Yes

Pairs with 4-Series Front-of-House.....Yes

Case Lot Measurement

Case Lot.....1
Case Width.....91
Case Height.....13
Case Length.....40



73-inch-wide Single-Sided Low Profile Hinged Glass Buffet Breath Guards with Top Shelf 5-Well/Pan

Allow for easy cleaning and access to product, without compromising food protection.

- Each panel is constructed of ?” tempered glass to ensure superior durability as well as clear view of the food
- A welded top frame assembly gives these breath guards a lower profile and creates a more open viewing area toward the food
- Available on Signature Server® and V-Class Custom Units
- Mount clean to the counter without the need for a large flange
- Extruded aluminum upright supports include a built-in wiring chase to accommodate lighting and heat options
- Glass panels are installed on a multi-position hinge that allow glass to pivot up and down or hold securely at any position
- A single person can lift and lower glass panels without multiple adjustment points like a typical adjustable breath guard
- LED lighting options are available

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080659770

Unit Dimensions

Overall Dimensions (IN).....73 x 34.5 x 20.34

(W) Width (IN) 73

(D) Depth (IN).....34.5

(H) Height (IN).....20.34

(W) Width (CM).....185.4

(D) Depth (CM).....50.8

(H) Height (CM).....51.7

Construction

Component Type.....Breath Guard Choice

Installation.....Variety of Countertop Options

NSF Compliant.....Yes

Breath Guard Function .....Single-Sided Buffet

Breath Guard - Design Style.....Low-Profile

Pairs with 2-Series Front-of-House.....Yes

Pairs with 4-Series Front-of-House.....Yes

Case Lot Measurement

Case Lot.....1
Case Width.....78
Case Height.....13
Case Length.....40



74-inch-wide Double-Sided Low Profile Hinged Glass Buffet Breath Guards 5-Well/Pan

Allow for easy cleaning and access to product, without compromising food protection.

- Each panel is constructed of ?" tempered glass to ensure superior durability as well as clear view of the food
- A welded top frame assembly gives these breath guards a lower profile and creates a more open viewing area toward the food
- Available on Signature Server® and V-Class Custom Units
- Mount clean to the counter without the need for a large flange
- Extruded aluminum upright supports include a built-in wiring chase to accommodate lighting and heat options
- Glass panels are installed on a multi-position hinge that allow glass to pivot up and down or hold securely at any position
- A single person can lift and lower glass panels without multiple adjustment points like a typical adjustable breath guard
- LED lighting options are available

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080578743

Unit Dimensions

Overall Dimensions (IN).....74 x 42 x 20.34

(W) Width (IN) 74

(D) Depth (IN).....42

(H) Height (IN).....20.34

(W) Width (CM).....182.9

(D) Depth (CM).....106.7

(H) Height (CM) 51.7

Construction

Component Type .....Breath Guard Choice

Installation .....Variety of Countertop Options

NSF Compliant .....Yes

Breath Guard Function .....Double-Sided Buffet

Breath Guard - Design Style.....Low-Profile

Pairs with 2-Series Front-of-House.....Yes

Pairs with 4-Series Front-of-House.....Yes

Case Lot Measurement

Case Lot.....1
Case Width.....77
Case Height.....13
Case Length.....40



72-inch-wide Single-Sided Low Profile Hinged Glass Buffet Breath Guards with Top Shelf 5-Well/Pan

Allow for easy cleaning and access to product, without compromising food protection.

- Each panel is constructed of ?” tempered glass to ensure superior durability as well as clear view of the food
- A welded top frame assembly gives these breath guards a lower profile and creates a more open viewing area toward the food
- Available on Signature Server® and V-Class Custom Units
- Mount clean to the counter without the need for a large flange
- Extruded aluminum upright supports include a built-in wiring chase to accommodate lighting and heat options
- Glass panels are installed on a multi-position hinge that allow glass to pivot up and down or hold securely at any position
- A single person can lift and lower glass panels without multiple adjustment points like a typical adjustable breath guard
- LED lighting options are available

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080659824

Unit Dimensions

Overall Dimensions (IN).....72 x 34.5 x 20.34

(W) Width (IN) 72

(D) Depth (IN).....34.5

(H) Height (IN).....20.34

(W) Width (CM).....182.9

(D) Depth (CM).....50.8

(H) Height (CM).....51.7

Construction

Component Type.....Breath Guard Choice

Installation.....Variety of Countertop Options

NSF Compliant.....Yes

Breath Guard Function .....Single-Sided Buffet

Breath Guard - Design Style.....Low-Profile

Pairs with 2-Series Front-of-House.....Yes

Pairs with 4-Series Front-of-House.....Yes

Case Lot Measurement

Case Lot.....1
Case Width.....77
Case Height.....13
Case Length.....40



73.5-inch-wide Double-Sided NSF Contemporary Buffet Breath Guard 5-Well/Pan

Contemporary breath guards are both light weight for easy installation and strong for long-term use. These breath guards can be used over drop-ins and Signature Server® with non-stainless steel contertops.

- 1" (2.5 cm) stainless steel tubular construction is sleek, durable, easy to clean and enhances the food presentation
- Long-side panels are ???" (9.5 mm) tempered glass with polished ends and extend farther than standard breath guards to provide additional protection
- Short-end panels are ?" (6.4 mm) tempered glass
- Available in brushed stainless steel, brass or black
- Mounts to stainless steel, solid surface and laminate countertops

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080391335

Unit Dimensions

Overall Dimensions (IN).....73.5 x 42.23 x 23.532

(W) Width (IN) 73.5

(D) Depth (IN).....42.23

(H) Height (IN).....23.53

(W) Width (CM).....186.69

(D) Depth (CM).....107.26

(H) Height (CM).....59.77

Construction

Component Type.....Breath Guard Choice

Installation.....Variety of Countertop Options

NSF Compliant.....Yes

Breath Guard Function .....Double-Sided Buffet

Breath Guard - Design Style.....Contemporary Style

Pairs with 2-Series Front-of-House.....Yes

Pairs with 4-Series Front-of-House.....Yes

Case Lot Measurement

Case Width.....25.5

Case Height.....6

Case Length.....73.5



27-inch-wide Double-Sided NSF Contemporary Buffet Breath Guard 2-Well/Pan

Contemporary breath guards are both light weight for easy installation and strong for long-term use. These breath guards can be used over drop-ins and Signature Server® with non-stainless steel contertops.

- 1" (2.5 cm) stainless steel tubular construction is sleek, durable, easy to clean and enhances the food presentation
- Long-side panels are ???" (9.5 mm) tempered glass with polished ends and extend farther than standard breath guards to provide additional protection
- Short-end panels are ?" (6.4 mm) tempered glass
- Available in brushed stainless steel, brass or black
- Mounts to stainless steel, solid surface and laminate countertops

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080391328

Unit Dimensions

(W) Width (IN) 27

(H) Height (IN).....23.56

(W) Width (CM).....68.6

(H) Height (CM).....59.84

Construction

Component Type.....Breath Guard Choice

Installation .....Variety of Countertop Options

NSF Compliant .....Yes

Breath Guard Function .....Double-Sided Buffet

Breath Guard - Design Style.....Contemporary Style

Pairs with 2-Series Front-of-House.....Yes

Pairs with 4-Series Front-of-House.....Yes

Case Lot Measurement

Case Width.....40

Case Height.....16

Case Length.....48



86.75-inch-wide NSF Contemporary Cafeteria Breath Guard 6-Well/Pan

Contemporary breath guards are both light weight for easy installation and strong for long-term use. These breath guards can be used over drop-ins and Signature Server® with non-stainless steel contertops.

- 1" (2.5 cm) stainless steel tubular construction is sleek, durable, easy to clean and enhances the food presentation
- Long-side panels are ???" (9.5 mm) tempered glass with polished ends and extend farther than standard breath guards to provide additional protection
- Short-end panels are ?" (6.4 mm) tempered glass
- Available in brushed stainless steel, brass or black
- Mounts to stainless steel, solid surface and laminate countertops

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419941926

Unit Dimensions

Overall Dimensions (IN).....86.75 x 17 x 22

(W) Width (IN) 86.75

(D) Depth (IN).....17

(H) Height (IN).....22

(W) Width (CM).....220.34

(D) Depth (CM).....43.18

(H) Height (CM).....55.9

Construction

Component Type.....Breath Guard Choice

Installation .....Variety of Countertop Options

NSF Compliant.....Yes

Breath Guard Function .....Cafeteria with Top Shelf

Breath Guard - Design Style.....Contemporary Style

Pairs with 2-Series Front-of-House.....Yes

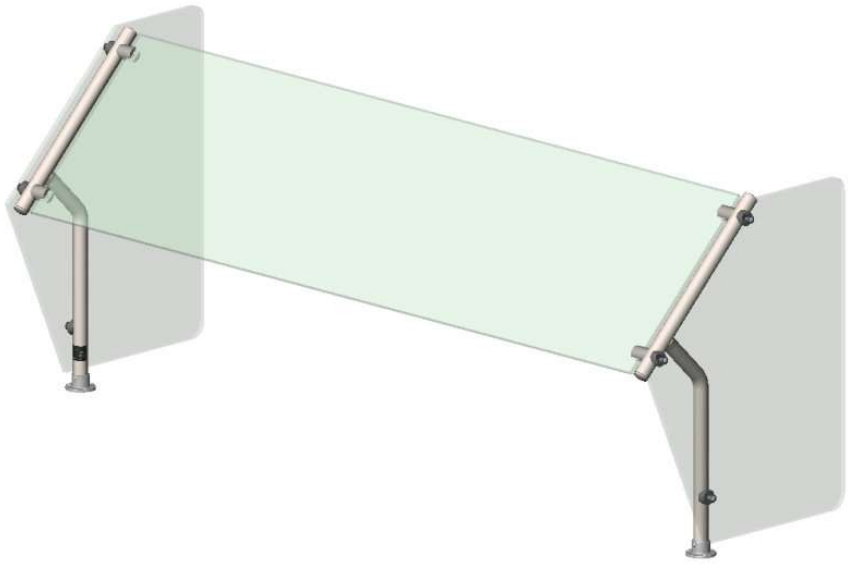
Pairs with 4-Series Front-of-House.....Yes

Case Lot Measurement

Case Width.....40

Case Height.....20

Case Length.....49



60.25-inch-wide Single-Sided NSF Contemporary Buffet Breath Guard 4-Well/Pan

Contemporary breath guards are both light weight for easy installation and strong for long-term use. These breath guards can be used over drop-ins and Signature Server® with non-stainless steel contertops.

- 1" (2.5 cm) stainless steel tubular construction is sleek, durable, easy to clean and enhances the food presentation
- Long-side panels are ???" (9.5 mm) tempered glass with polished ends and extend farther than standard breath guards to provide additional protection
- Short-end panels are ?" (6.4 mm) tempered glass
- Available in brushed stainless steel, brass or black
- Mounts to stainless steel, solid surface and laminate countertops

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419946082

Unit Dimensions

(W) Width (IN) 60.25

(H) Height (IN).....23.54

(W) Width (CM).....153.03

(H) Height (CM) 59.79

Construction

Component Type .....Breath Guard Choice

Installation .....Variety of Countertop Options

NSF Compliant .....Yes

Breath Guard Function .....Single-Sided Buffet

Breath Guard - Design Style.....Contemporary Style

Pairs with 2-Series Front-of-House.....Yes

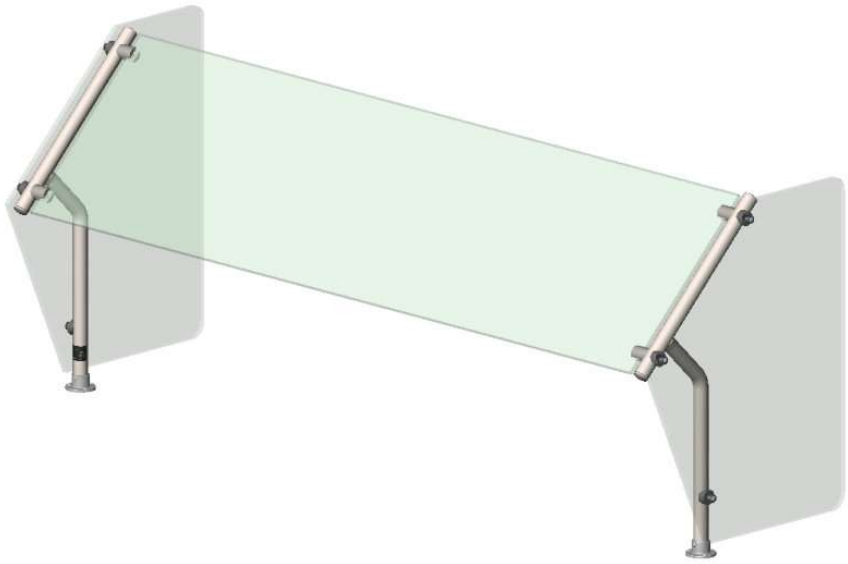
Pairs with 4-Series Front-of-House.....Yes

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



47-inch-wide Single-Sided NSF Contemporary Buffet Breath Guard 3-Well/Pan

Contemporary breath guards are both light weight for easy installation and strong for long-term use. These breath guards can be used over drop-ins and Signature Server® with non-stainless steel contertops.

- 1" (2.5 cm) stainless steel tubular construction is sleek, durable, easy to clean and enhances the food presentation
- Long-side panels are ???" (9.5 mm) tempered glass with polished ends and extend farther than standard breath guards to provide additional protection
- Short-end panels are ?" (6.4 mm) tempered glass
- Available in brushed stainless steel, brass or black
- Mounts to stainless steel, solid surface and laminate countertops

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080315768

Unit Dimensions

(W) Width (IN) 47

(H) Height (IN).....23.54

(W) Width (CM).....119.38

(H) Height (CM) 59.79

Construction

Component Type .....Breath Guard Choice

Installation .....Variety of Countertop Options

NSF Compliant .....Yes

Breath Guard Function .....Single-Sided Buffet

Breath Guard - Design Style.....Contemporary Style

Pairs with 2-Series Front-of-House.....Yes

Pairs with 4-Series Front-of-House.....Yes

Case Lot Measurement

Case Width.....14.25

Case Height.....1.5

Case Length.....69.75



34.5-inch-wide Single-Sided NSF Contemporary Buffet Breath Guard with Top Shelf 2-Well/Pan

Contemporary breath guards are both light weight for easy installation and strong for long-term use. These breath guards can be used over drop-ins and Signature Server® with non-stainless steel contertops.

- 1" (2.5 cm) stainless steel tubular construction is sleek, durable, easy to clean and enhances the food presentation
- Long-side panels are ???" (9.5 mm) tempered glass with polished ends and extend farther than standard breath guards to provide additional protection
- Short-end panels are ?" (6.4 mm) tempered glass
- Available in brushed stainless steel, brass or black
- Mounts to stainless steel, solid surface and laminate countertops

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080391366

Unit Dimensions

Overall Dimensions (IN).....34.5 x 36.738 x 23.69

(W) Width (IN) 34.5

(D) Depth (IN).....36.73

(H) Height (IN).....23.69

(W) Width (CM).....87.63

(D) Depth (CM).....93.31

(H) Height (CM).....60.17

Construction

Component Type.....Breath Guard Choice

Installation.....Variety of Countertop Options

NSF Compliant.....Yes

Breath Guard Function .....Single-Sided Buffet with Top Shelf

Breath Guard - Design Style.....Contemporary Style

Pairs with 2-Series Front-of-House.....Yes

Pairs with 4-Series Front-of-House.....Yes

Case Lot Measurement

Case Width.....40

Case Height.....16

Case Length.....48



86.75-inch-wide Double-Sided NSF Contemporary Buffet Breath Guard 6-Well/Pan

Contemporary breath guards are both light weight for easy installation and strong for long-term use. These breath guards can be used over drop-ins and Signature Server® with non-stainless steel contertops.

- 1" (2.5 cm) stainless steel tubular construction is sleek, durable, easy to clean and enhances the food presentation
- Long-side panels are ???" (9.5 mm) tempered glass with polished ends and extend farther than standard breath guards to provide additional protection
- Short-end panels are ?" (6.4 mm) tempered glass
- Available in brushed stainless steel, brass or black
- Mounts to stainless steel, solid surface and laminate countertops

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419923502

Unit Dimensions

Overall Dimensions (IN).....86.75 x 42.23 x 23.532

(W) Width (IN) 86.75

(D) Depth (IN).....42.23

(H) Height (IN).....23.53

(W) Width (CM).....220.34

(D) Depth (CM).....107.26

(H) Height (CM) 59.77

Construction

Component Type .....Breath Guard Choice

Installation .....Variety of Countertop Options

NSF Compliant.....Yes

Breath Guard Function .....Double-Sided Buffet

Breath Guard - Design Style.....Contemporary Style

Pairs with 2-Series Front-of-House.....Yes

Pairs with 4-Series Front-of-House.....Yes

Case Lot Measurement

Case Width.....40

Case Height.....20

Case Length.....49



34.5-inch-wide NSF Contemporary Cafeteria Breath Guard 2-Well/Pan

Contemporary breath guards are both light weight for easy installation and strong for long-term use. These breath guards can be used over drop-ins and Signature Server® with non-stainless steel contertops.

- 1" (2.5 cm) stainless steel tubular construction is sleek, durable, easy to clean and enhances the food presentation
- Long-side panels are ???" (9.5 mm) tempered glass with polished ends and extend farther than standard breath guards to provide additional protection
- Short-end panels are ?" (6.4 mm) tempered glass
- Available in brushed stainless steel, brass or black
- Mounts to stainless steel, solid surface and laminate countertops

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080391397

Unit Dimensions

Overall Dimensions (IN).....34.5 x 17 x 22

(W) Width (IN) 34.5

(D) Depth (IN).....17

(H) Height (IN) 22

(W) Width (CM).....87.63

(D) Depth (CM).....43.18

(H) Height (CM) 55.9

Construction

Component Type .....Breath Guard Choice

Installation .....Variety of Countertop Options

NSF Compliant.....Yes

Breath Guard Function .....Cafeteria with Top Shelf

Breath Guard - Design Style.....Contemporary Style

Pairs with 2-Series Front-of-House.....Yes

Pairs with 4-Series Front-of-House.....Yes

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



47-inch-wide Single-Sided NSF Contemporary Buffet Breath Guard with Top Shelf 5-Well/Pan

Contemporary breath guards are both light weight for easy installation and strong for long-term use. These breath guards can be used over drop-ins and Signature Server® with non-stainless steel contertops.

- 1" (2.5 cm) stainless steel tubular construction is sleek, durable, easy to clean and enhances the food presentation
- Long-side panels are ???" (9.5 mm) tempered glass with polished ends and extend farther than standard breath guards to provide additional protection
- Short-end panels are ?" (6.4 mm) tempered glass
- Available in brushed stainless steel, brass or black
- Mounts to stainless steel, solid surface and laminate countertops

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419941919

Unit Dimensions

Overall Dimensions (IN).....47 x 73.5 x 36.738

(W) Width (IN) 47

(D) Depth (IN).....73.5

(H) Height (IN).....36.73

(W) Width (CM).....119.38

(D) Depth (CM).....186.69

(H) Height (CM).....93.31

Construction

Component Type.....Breath Guard Choice

Installation.....Variety of Countertop Options

NSF Compliant.....Yes

Breath Guard Function .....Single-Sided Buffet with Top Shelf

Breath Guard - Design Style.....Contemporary Style

Pairs with 2-Series Front-of-House.....Yes

Pairs with 4-Series Front-of-House.....Yes

Case Lot Measurement

Case Width.....47

Case Height.....18

Case Length.....96



60.25-inch-wide Single-Sided NSF Contemporary Buffet Breath Guard with Top Shelf 4-Well/Pan

Contemporary breath guards are both light weight for easy installation and strong for long-term use. These breath guards can be used over drop-ins and Signature Server® with non-stainless steel contertops.

- 1" (2.5 cm) stainless steel tubular construction is sleek, durable, easy to clean and enhances the food presentation
- Long-side panels are ???" (9.5 mm) tempered glass with polished ends and extend farther than standard breath guards to provide additional protection
- Short-end panels are ?" (6.4 mm) tempered glass
- Available in brushed stainless steel, brass or black
- Mounts to stainless steel, solid surface and laminate countertops

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080391380

Unit Dimensions

Overall Dimensions (IN).....60.25 x 36.738 x 23.69

(W) Width (IN) 60.25

(D) Depth (IN).....36.73

(H) Height (IN).....23.69

(W) Width (CM).....153.03

(D) Depth (CM).....93.31

(H) Height (CM).....60.17

Construction

Component Type.....Breath Guard Choice

Installation.....Variety of Countertop Options

NSF Compliant.....Yes

Breath Guard Function .....Single-Sided Buffet with Top Shelf

Breath Guard - Design Style.....Contemporary Style

Pairs with 2-Series Front-of-House.....Yes

Pairs with 4-Series Front-of-House.....Yes

Case Lot Measurement

Case Width.....36

Case Height.....23.5

Case Length.....77



86.75-inch-wide Single-Sided NSF Contemporary Buffet Breath Guard with Top Shelf 6-Well/Pan

Contemporary breath guards are both light weight for easy installation and strong for long-term use. These breath guards can be used over drop-ins and Signature Server® with non-stainless steel contertops.

- 1" (2.5 cm) stainless steel tubular construction is sleek, durable, easy to clean and enhances the food presentation
- Long-side panels are ???" (9.5 mm) tempered glass with polished ends and extend farther than standard breath guards to provide additional protection
- Short-end panels are ?" (6.4 mm) tempered glass
- Available in brushed stainless steel, brass or black
- Mounts to stainless steel, solid surface and laminate countertops

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080371597

Unit Dimensions

Overall Dimensions (IN).....86.75 x 36.738 x 23.69

(W) Width (IN) 86.75

(D) Depth (IN).....36.73

(H) Height (IN).....23.69

(W) Width (CM).....220.34

(D) Depth (CM).....93.31

(H) Height (CM).....60.17

Construction

Component Type.....Breath Guard Choice

Installation.....Variety of Countertop Options

NSF Compliant ..... Yes

Breath Guard Function ..... Single-Sided Buffet with Top Shelf

Breath Guard - Design Style ..... Contemporary Style

Pairs with 2-Series Front-of-House ..... Yes

Pairs with 4-Series Front-of-House ..... Yes

Case Lot Measurement

Case Width 48

Case Height 33

Case Length 96



73.5-inch-wide NSF Contemporary Cafeteria Breath Guard 5-Well/Pan

Contemporary breath guards are both light weight for easy installation and strong for long-term use. These breath guards can be used over drop-ins and Signature Server® with non-stainless steel contertops.

- 1" (2.5 cm) stainless steel tubular construction is sleek, durable, easy to clean and enhances the food presentation
- Long-side panels are ???" (9.5 mm) tempered glass with polished ends and extend farther than standard breath guards to provide additional protection
- Short-end panels are ?" (6.4 mm) tempered glass
- Available in brushed stainless steel, brass or black
- Mounts to stainless steel, solid surface and laminate countertops

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419921225

Unit Dimensions

Overall Dimensions (IN).....73.5 x 17 x 22

(W) Width (IN) 73.5

(D) Depth (IN).....17

(H) Height (IN) 22

(W) Width (CM).....186.69

(D) Depth (CM).....43.18

(H) Height (CM) 55.9

Construction

Component Type .....Breath Guard Choice

Installation .....Variety of Countertop Options

NSF Compliant.....Yes

Breath Guard Function .....Cafeteria with Top Shelf

Breath Guard - Design Style.....Contemporary Style

Pairs with 2-Series Front-of-House.....Yes

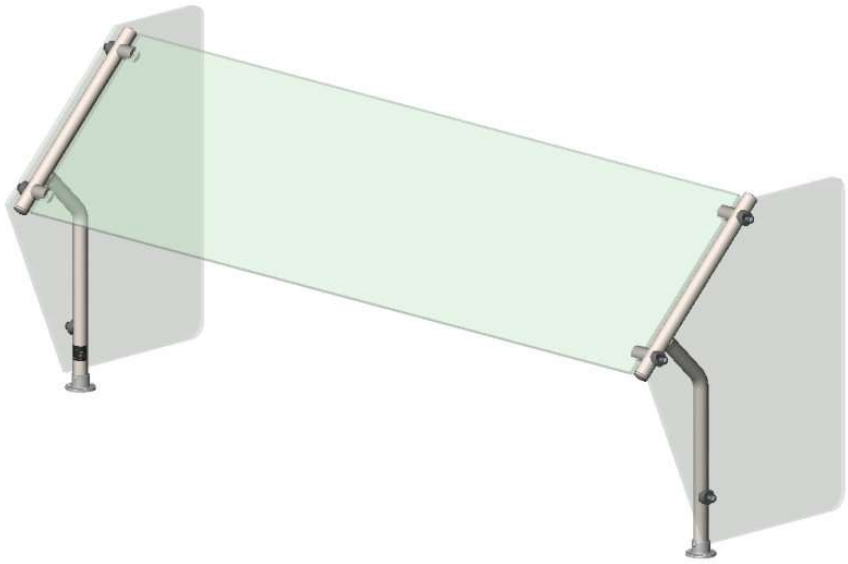
Pairs with 4-Series Front-of-House.....Yes

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



34.5-inch-wide Single-Sided NSF Contemporary Buffet Breath Guard 2-Well/Pan

Contemporary breath guards are both light weight for easy installation and strong for long-term use. These breath guards can be used over drop-ins and Signature Server® with non-stainless steel contertops.

- 1" (2.5 cm) stainless steel tubular construction is sleek, durable, easy to clean and enhances the food presentation
- Long-side panels are ???" (9.5 mm) tempered glass with polished ends and extend farther than standard breath guards to provide additional protection
- Short-end panels are ?" (6.4 mm) tempered glass
- Available in brushed stainless steel, brass or black
- Mounts to stainless steel, solid surface and laminate countertops

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080391342

Unit Dimensions

(W) Width (IN) 34.5

(H) Height (IN).....23.54

(W) Width (CM).....87.63

(H) Height (CM) 59.79

Construction

Component Type .....Breath Guard Choice

Installation .....Variety of Countertop Options

NSF Compliant .....Yes

Breath Guard Function .....Single-Sided Buffet

Breath Guard - Design Style.....Contemporary Style

Pairs with 2-Series Front-of-House.....Yes

Pairs with 4-Series Front-of-House.....Yes

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



47-inch-wide Single-Sided NSF Contemporary Buffet Breath Guard with Top Shelf 3-Well/Pan

Contemporary breath guards are both light weight for easy installation and strong for long-term use. These breath guards can be used over drop-ins and Signature Server® with non-stainless steel contertops.

- 1" (2.5 cm) stainless steel tubular construction is sleek, durable, easy to clean and enhances the food presentation
- Long-side panels are ???" (9.5 mm) tempered glass with polished ends and extend farther than standard breath guards to provide additional protection
- Short-end panels are ?" (6.4 mm) tempered glass
- Available in brushed stainless steel, brass or black
- Mounts to stainless steel, solid surface and laminate countertops

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080391373

Unit Dimensions

Overall Dimensions (IN).....47 x 36.738 x 23.69

(W) Width (IN) 47

(D) Depth (IN).....36.73

(H) Height (IN).....23.69

(W) Width (CM).....119.38

(D) Depth (CM).....93.31

(H) Height (CM).....60.17

Construction

Component Type.....Breath Guard Choice

Installation.....Variety of Countertop Options

NSF Compliant.....Yes

Breath Guard Function .....Single-Sided Buffet with Top Shelf

Breath Guard - Design Style.....Contemporary Style

Pairs with 2-Series Front-of-House.....Yes

Pairs with 4-Series Front-of-House.....Yes

Case Lot Measurement

Case Width.....40

Case Height.....16.25

Case Length.....50



60.25-inch-wide Double-Sided NSF Contemporary Buffet Breath Guard 4-Well/Pan

Contemporary breath guards are both light weight for easy installation and strong for long-term use. These breath guards can be used over drop-ins and Signature Server® with non-stainless steel contertops.

- 1" (2.5 cm) stainless steel tubular construction is sleek, durable, easy to clean and enhances the food presentation
- Long-side panels are ???" (9.5 mm) tempered glass with polished ends and extend farther than standard breath guards to provide additional protection
- Short-end panels are ?" (6.4 mm) tempered glass
- Available in brushed stainless steel, brass or black
- Mounts to stainless steel, solid surface and laminate countertops

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080388649

Unit Dimensions

Overall Dimensions (IN).....60.25 x 42.23 x 23.532

(W) Width (IN) 60.25

(D) Depth (IN).....42.23

(H) Height (IN).....23.53

(W) Width (CM).....153.03

(D) Depth (CM).....107.26

(H) Height (CM) 59.77

Construction

Component Type .....Breath Guard Choice

Installation .....Variety of Countertop Options

NSF Compliant.....Yes

Breath Guard Function .....Double-Sided Buffet

Breath Guard - Design Style.....Contemporary Style

Pairs with 2-Series Front-of-House.....Yes

Pairs with 4-Series Front-of-House.....Yes

Case Lot Measurement

Case Width.....40

Case Height.....20

Case Length.....49



47-inch-wide Double-Sided NSF Contemporary Buffet Breath Guard 3-Well/Pan

Contemporary breath guards are both light weight for easy installation and strong for long-term use. These breath guards can be used over drop-ins and Signature Server® with non-stainless steel contertops.

- 1" (2.5 cm) stainless steel tubular construction is sleek, durable, easy to clean and enhances the food presentation
- Long-side panels are ???" (9.5 mm) tempered glass with polished ends and extend farther than standard breath guards to provide additional protection
- Short-end panels are ?" (6.4 mm) tempered glass
- Available in brushed stainless steel, brass or black
- Mounts to stainless steel, solid surface and laminate countertops

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080386683

Unit Dimensions

Overall Dimensions (IN).....47 x 42.23 x 23.532

(W) Width (IN) 47

(D) Depth (IN).....42.23

(H) Height (IN).....23.53

(W) Width (CM).....119.38

(D) Depth (CM).....107.26

(H) Height (CM).....59.77

Construction

Component Type.....Breath Guard Choice

Installation.....Variety of Countertop Options

NSF Compliant.....Yes

Breath Guard Function .....Double-Sided Buffet

Breath Guard - Design Style.....Contemporary Style

Pairs with 2-Series Front-of-House.....Yes

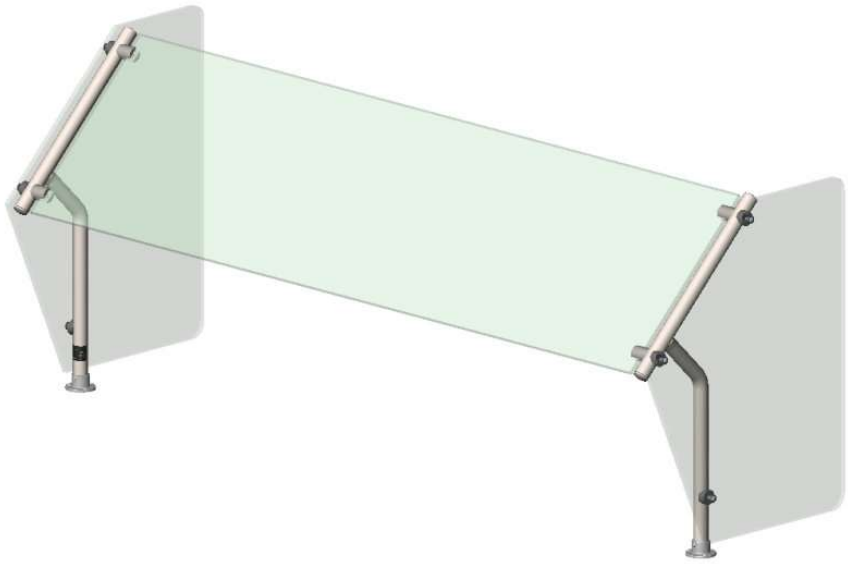
Pairs with 4-Series Front-of-House.....Yes

Case Lot Measurement

Case Width.....40

Case Height.....20

Case Length.....48



86.75-inch-wide Single-Sided NSF Contemporary Buffet Breath Guard 6-Well/Pan

Contemporary breath guards are both light weight for easy installation and strong for long-term use. These breath guards can be used over drop-ins and Signature Server® with non-stainless steel contertops.

- 1" (2.5 cm) stainless steel tubular construction is sleek, durable, easy to clean and enhances the food presentation
- Long-side panels are ???" (9.5 mm) tempered glass with polished ends and extend farther than standard breath guards to provide additional protection
- Short-end panels are ?" (6.4 mm) tempered glass
- Available in brushed stainless steel, brass or black
- Mounts to stainless steel, solid surface and laminate countertops

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080391359

Unit Dimensions

(W) Width (IN) 86.75

(H) Height (IN).....23.54

(W) Width (CM).....220.34

(H) Height (CM) 59.79

Construction

Component Type .....Breath Guard Choice

Installation .....Variety of Countertop Options

NSF Compliant .....Yes

Breath Guard Function .....Single-Sided Buffet

Breath Guard - Design Style.....Contemporary Style

Pairs with 2-Series Front-of-House.....Yes

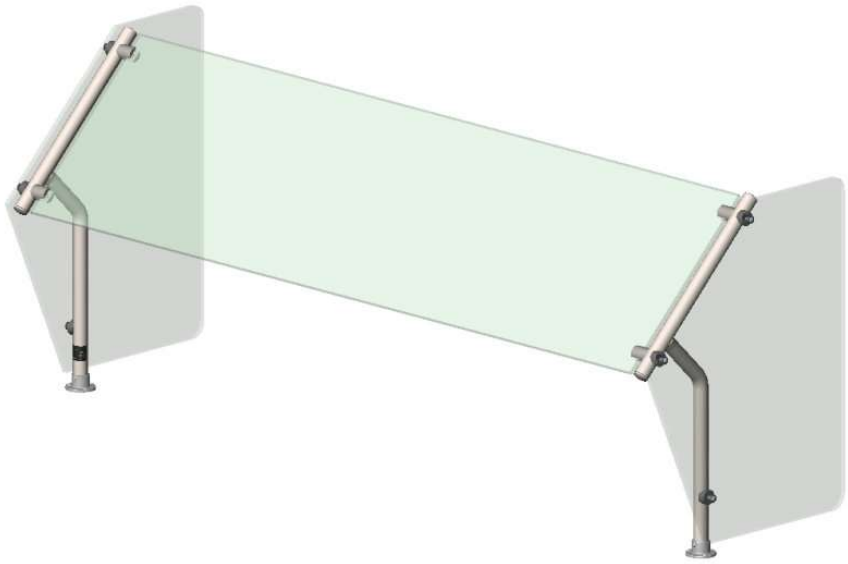
Pairs with 4-Series Front-of-House.....Yes

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



73.5-inch-wide Single-Sided NSF Contemporary Buffet Breath Guard 5-Well/Pan

Contemporary breath guards are both light weight for easy installation and strong for long-term use. These breath guards can be used over drop-ins and Signature Server® with non-stainless steel contertops.

- 1" (2.5 cm) stainless steel tubular construction is sleek, durable, easy to clean and enhances the food presentation
- Long-side panels are ???" (9.5 mm) tempered glass with polished ends and extend farther than standard breath guards to provide additional protection
- Short-end panels are ?" (6.4 mm) tempered glass
- Available in brushed stainless steel, brass or black
- Mounts to stainless steel, solid surface and laminate countertops

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419921416

Unit Dimensions

(W) Width (IN) 73.5

(H) Height (IN).....23.54

(W) Width (CM).....186.69

(H) Height (CM) 59.79

Construction

Component Type .....Breath Guard Choice

Installation .....Variety of Countertop Options

NSF Compliant .....Yes

Breath Guard Function .....Single-Sided Buffet

Breath Guard - Design Style.....Contemporary Style

Pairs with 2-Series Front-of-House.....Yes

Pairs with 4-Series Front-of-House.....Yes

Case Lot Measurement

Case Width.....14.25

Case Height.....15

Case Length.....69.75



47-inch-wide NSF Contemporary Cafeteria Breath Guard 3-Well/Pan

Contemporary breath guards are both light weight for easy installation and strong for long-term use. These breath guards can be used over drop-ins and Signature Server® with non-stainless steel contertops.

- 1" (2.5 cm) stainless steel tubular construction is sleek, durable, easy to clean and enhances the food presentation
- Long-side panels are ???" (9.5 mm) tempered glass with polished ends and extend farther than standard breath guards to provide additional protection
- Short-end panels are ?" (6.4 mm) tempered glass
- Available in brushed stainless steel, brass or black
- Mounts to stainless steel, solid surface and laminate countertops

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419946013

Unit Dimensions

Overall Dimensions (IN).....47 x 17 x 22

(W) Width (IN) 47

(D) Depth (IN).....17

(H) Height (IN) 22

(W) Width (CM).....119.38

(D) Depth (CM).....43.18

(H) Height (CM) 55.9

Construction

Component Type .....Breath Guard Choice

Installation .....Variety of Countertop Options

NSF Compliant .....Yes

Breath Guard Function .....Cafeteria with Top Shelf

Breath Guard - Design Style.....Contemporary Style

Pairs with 2-Series Front-of-House.....Yes

Pairs with 4-Series Front-of-House.....Yes

Case Lot Measurement

Case Width.....40

Case Height.....16.5

Case Length.....48



60.25-inch-wide NSF Contemporary Cafeteria Breath Guard 4-Well/Pan

Contemporary breath guards are both light weight for easy installation and strong for long-term use. These breath guards can be used over drop-ins and Signature Server® with non-stainless steel contertops.

- 1" (2.5 cm) stainless steel tubular construction is sleek, durable, easy to clean and enhances the food presentation
- Long-side panels are ???" (9.5 mm) tempered glass with polished ends and extend farther than standard breath guards to provide additional protection
- Short-end panels are ?" (6.4 mm) tempered glass
- Available in brushed stainless steel, brass or black
- Mounts to stainless steel, solid surface and laminate countertops

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080391403

Unit Dimensions

Overall Dimensions (IN).....60.25 x 17 x 22

(W) Width (IN) 60.25

(D) Depth (IN).....17

(H) Height (IN).....22

(W) Width (CM).....153.03

(D) Depth (CM).....43.18

(H) Height (CM).....55.9

Construction

Component Type.....Breath Guard Choice

Installation .....Variety of Countertop Options

NSF Compliant.....Yes

Breath Guard Function .....Cafeteria with Top Shelf

Breath Guard - Design Style.....Contemporary Style

Pairs with 2-Series Front-of-House.....Yes

Pairs with 4-Series Front-of-House.....Yes

Case Lot Measurement

Case Width.....40

Case Height.....20

Case Length.....49



73.5-inch NSF Traditional Breath Guards

Constructed of 1 1/2" (3.2 cm) extruded aluminum, Traditional Breath Guards are both light weight for easy installation and strong for long time use.

- Constructed of 1 1/2" (3.2 cm) extruded aluminum, Traditional Breath Guards are both light weight for easy installation and strong for long time use.
- 1/4" (6.4 mm) tempered glass is secured in a tight fitting channel, creating a continuous, clean line from framework to glass.
- Standard sizes - 2 thru 6 well lengths fit most popular drop-in models. Custom sizes also available.
- Available in natural aluminum or 6 stylish powder-coated colors.
- Accessories include fluorescent lights, incandescent lights, Cayenne® heat strips and Cayenne® heat strips with lights. Electrical appliances are UL and CUL listed.
- Shipped pre-assembled in a sturdy crate.
- Mounts to stainless steel, solid surface and laminate countertops. Easy to follow mounting instructions included
- year warranty.
- Foodsafe and meets sanitation requirements.
- NOTE: Item made to order, cannot be cancelled or returned.

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080351308

Unit Dimensions

Overall Dimensions (IN).....73.5 x 22.375 x 23.75

(W) Width (IN) 73.5

(D) Depth (IN).....22.37

(H) Height (IN).....23.75

(W) Width (CM).....186.7

(D) Depth (CM).....59.4

(H) Height (CM).....60.3

Construction

Component Type.....Breath Guard Choice

Installation.....Variety of Countertop Options

NSF Compliant.....Yes

Breath Guard Function.....Single-Sided Buffet

Breath Guard - Design Style.....Traditional Style

Pairs with 2-Series Front-of-House.....Yes

Pairs with 4-Series Front-of-House.....Yes

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



40-inch NSF Traditional Breath Guards

Constructed of 1 1/2" (3.2 cm) extruded aluminum, Traditional Breath Guards are both light weight for easy installation and strong for long time use.

- Constructed of 1 1/2" (3.2 cm) extruded aluminum, Traditional Breath Guards are both light weight for easy installation and strong for long time use.
- 1/4" (6.4 mm) tempered glass is secured in a tight fitting channel, creating a continuous, clean line from framework to glass.
- Standard sizes - 2 thru 6 well lengths fit most popular drop-in models. Custom sizes also available.
- Available in natural aluminum or 6 stylish powder-coated colors.
- Accessories include fluorescent lights, incandescent lights, Cayenne® heat strips and Cayenne® heat strips with lights. Electrical appliances are UL and CUL listed.
- Shipped pre-assembled in a sturdy crate.
- Mounts to stainless steel, solid surface and laminate countertops. Easy to follow mounting instructions included
- year warranty.
- Foodsafe and meets sanitation requirements.
- NOTE: Item made to order, cannot be cancelled or returned.

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080391410

Unit Dimensions

Overall Dimensions (IN).....40 x 47 x 23.75

(W) Width (IN) 40

(D) Depth (IN).....47

(H) Height (IN).....23.75

(W) Width (CM).....119.4

(D) Depth (CM).....100.3

(H) Height (CM).....60.3

Construction

Component Type.....Breath Guard Choice

Installation.....Variety of Countertop Options

NSF Compliant.....Yes

Breath Guard Function.....Double-Sided Buffet

Breath Guard - Design Style.....Traditional Style

Pairs with 2-Series Front-of-House.....Yes

Pairs with 4-Series Front-of-House.....Yes

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



86.75-inch NSF Traditional Breath Guards

Constructed of 1 1/2" (3.2 cm) extruded aluminum, Traditional Breath Guards are both light weight for easy installation and strong for long time use.

- Constructed of 1 1/2" (3.2 cm) extruded aluminum, Traditional Breath Guards are both light weight for easy installation and strong for long time use.
- 1/4" (6.4 mm) tempered glass is secured in a tight fitting channel, creating a continuous, clean line from framework to glass.
- Standard sizes - 2 thru 6 well lengths fit most popular drop-in models. Custom sizes also available.
- Available in natural aluminum or 6 stylish powder-coated colors.
- Accessories include fluorescent lights, incandescent lights, Cayenne® heat strips and Cayenne® heat strips with lights. Electrical appliances are UL and CUL listed.
- Shipped pre-assembled in a sturdy crate.
- Mounts to stainless steel, solid surface and laminate countertops. Easy to follow mounting instructions included
- year warranty.
- Foodsafe and meets sanitation requirements.
- NOTE: Item made to order, cannot be cancelled or returned.

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080301501

Unit Dimensions

Overall Dimensions (IN).....86.75 x 39.5 x 23.75

(W) Width (IN) 86.75

(D) Depth (IN).....39.5

(H) Height (IN).....23.75

(W) Width (CM).....220.3

(D) Depth (CM).....100.3

(H) Height (CM).....60.3

Construction

Component Type.....Breath Guard Choice

Installation.....Variety of Countertop Options

NSF Compliant.....Yes

Breath Guard Function.....Double-Sided Buffet

Breath Guard - Design Style.....Traditional Style

Pairs with 2-Series Front-of-House.....Yes

Pairs with 4-Series Front-of-House.....Yes

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



73.5-inch NSF Traditional Breath Guards

Constructed of 1 1/2" (3.2 cm) extruded aluminum, Traditional Breath Guards are both light weight for easy installation and strong for long time use.

- Constructed of 1 1/2" (3.2 cm) extruded aluminum, Traditional Breath Guards are both light weight for easy installation and strong for long time use.
- 1/4" (6.4 mm) tempered glass is secured in a tight fitting channel, creating a continuous, clean line from framework to glass.
- Standard sizes - 2 thru 6 well lengths fit most popular drop-in models. Custom sizes also available.
- Available in natural aluminum or 6 stylish powder-coated colors.
- Accessories include fluorescent lights, incandescent lights, Cayenne® heat strips and Cayenne® heat strips with lights. Electrical appliances are UL and CUL listed.
- Shipped pre-assembled in a sturdy crate.
- Mounts to stainless steel, solid surface and laminate countertops. Easy to follow mounting instructions included
- year warranty.
- Foodsafe and meets sanitation requirements.
- NOTE: Item made to order, cannot be cancelled or returned.

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080391427

Unit Dimensions

Overall Dimensions (IN).....73.5 x 39.5 x 23.75

(W) Width (IN) 73.5

(D) Depth (IN).....39.5

(H) Height (IN).....23.75

(W) Width (CM).....186.7

(D) Depth (CM).....100.3

(H) Height (CM).....60.3

Construction

Component Type.....Breath Guard Choice

Installation.....Variety of Countertop Options

NSF Compliant.....Yes

Breath Guard Function.....Double-Sided Buffet

Breath Guard - Design Style.....Traditional Style

Pairs with 2-Series Front-of-House.....Yes

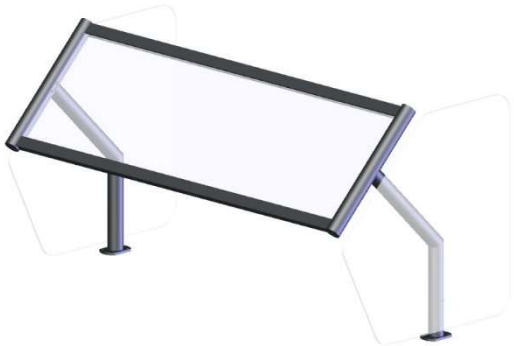
Pairs with 4-Series Front-of-House.....Yes

Case Lot Measurement

Case Width.....41

Case Height.....31

Case Length.....81



86.75-inch NSF Traditional Breath Guards

Constructed of 1 1/2" (3.2 cm) extruded aluminum, Traditional Breath Guards are both light weight for easy installation and strong for long time use.

- Constructed of 1 1/2" (3.2 cm) extruded aluminum, Traditional Breath Guards are both light weight for easy installation and strong for long time use.
- 1/4" (6.4 mm) tempered glass is secured in a tight fitting channel, creating a continuous, clean line from framework to glass.
- Standard sizes - 2 thru 6 well lengths fit most popular drop-in models. Custom sizes also available.
- Available in natural aluminum or 6 stylish powder-coated colors.
- Accessories include fluorescent lights, incandescent lights, Cayenne® heat strips and Cayenne® heat strips with lights. Electrical appliances are UL and CUL listed.
- Shipped pre-assembled in a sturdy crate.
- Mounts to stainless steel, solid surface and laminate countertops. Easy to follow mounting instructions included
- year warranty.
- Foodsafe and meets sanitation requirements.
- NOTE: Item made to order, cannot be cancelled or returned.

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080391458

Unit Dimensions

Overall Dimensions (IN).....86.75 x 22.375 x 23.75

(W) Width (IN) 86.75

(D) Depth (IN).....22.37

(H) Height (IN).....23.75

(W) Width (CM).....220.3

(D) Depth (CM).....59.4

(H) Height (CM).....60.3

Construction

Component Type.....Breath Guard Choice

Installation.....Variety of Countertop Options

NSF Compliant.....Yes

Breath Guard Function.....Single-Sided Buffet

Breath Guard - Design Style.....Traditional Style

Pairs with 2-Series Front-of-House.....Yes

Pairs with 4-Series Front-of-House.....Yes

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



60.25-inch NSF Traditional Breath Guards

Constructed of 1 1/2" (3.2 cm) extruded aluminum, Traditional Breath Guards are both light weight for easy installation and strong for long time use.

- Constructed of 1 1/2" (3.2 cm) extruded aluminum, Traditional Breath Guards are both light weight for easy installation and strong for long time use.
- 1/4" (6.4 mm) tempered glass is secured in a tight fitting channel, creating a continuous, clean line from framework to glass.
- Standard sizes - 2 thru 6 well lengths fit most popular drop-in models. Custom sizes also available.
- Available in natural aluminum or 6 stylish powder-coated colors.
- Accessories include fluorescent lights, incandescent lights, Cayenne® heat strips and Cayenne® heat strips with lights. Electrical appliances are UL and CUL listed.
- Shipped pre-assembled in a sturdy crate.
- Mounts to stainless steel, solid surface and laminate countertops. Easy to follow mounting instructions included
- year warranty.
- Foodsafe and meets sanitation requirements.
- NOTE: Item made to order, cannot be cancelled or returned.

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419945382

Unit Dimensions

Overall Dimensions (IN).....60.25 x 28.5 x 14.125

(W) Width (IN) 60.25

(D) Depth (IN).....28.5

(H) Height (IN).....14.12

(W) Width (CM).....153

(D) Depth (CM).....47

(H) Height (CM).....35.9

Construction

Component Type.....Breath Guard Choice

Installation .....Variety of Countertop Options

NSF Compliant .....Yes

Breath Guard Function .....Cafeteria with Top Shelf

Breath Guard - Design Style.....Traditional Style

Pairs with 2-Series Front-of-House.....Yes

Pairs with 4-Series Front-of-House.....Yes

Case Lot Measurement

Case Width.....39.5

Case Height.....31.75

Case Length.....65



60.25-inch NSF Traditional Breath Guards

Constructed of 1 1/2" (3.2 cm) extruded aluminum, Traditional Breath Guards are both light weight for easy installation and strong for long time use.

- Constructed of 1 1/2" (3.2 cm) extruded aluminum, Traditional Breath Guards are both light weight for easy installation and strong for long time use.
- 1/4" (6.4 mm) tempered glass is secured in a tight fitting channel, creating a continuous, clean line from framework to glass.
- Standard sizes - 2 thru 6 well lengths fit most popular drop-in models. Custom sizes also available.
- Available in natural aluminum or 6 stylish powder-coated colors.
- Accessories include fluorescent lights, incandescent lights, Cayenne® heat strips and Cayenne® heat strips with lights. Electrical appliances are UL and CUL listed.
- Shipped pre-assembled in a sturdy crate.
- Mounts to stainless steel, solid surface and laminate countertops. Easy to follow mounting instructions included
- year warranty.
- Foodsafe and meets sanitation requirements.
- NOTE: Item made to order, cannot be cancelled or returned.

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080391434

Unit Dimensions

Overall Dimensions (IN).....60.25 x 29.875 x 23.75

(W) Width (IN) 60.25

(D) Depth (IN).....29.87

(H) Height (IN).....23.75

(W) Width (CM).....153

(D) Depth (CM).....75.9

(H) Height (CM).....60.3

Construction

Component Type.....Breath Guard Choice

Installation.....Variety of Countertop Options

NSF Compliant.....Yes

Breath Guard Function.....Single-Sided Buffet with Top Shelf

Breath Guard - Design Style.....Traditional Style

Pairs with 2-Series Front-of-House.....Yes

Pairs with 4-Series Front-of-House.....Yes

Case Lot Measurement

Case Width.....40

Case Height.....32

Case Length.....66



34.5-inch NSF Traditional Breath Guards

Constructed of 1 1/2" (3.2 cm) extruded aluminum, Traditional Breath Guards are both light weight for easy installation and strong for long time use.

- Constructed of 1 1/2" (3.2 cm) extruded aluminum, Traditional Breath Guards are both light weight for easy installation and strong for long time use.
- 1/4" (6.4 mm) tempered glass is secured in a tight fitting channel, creating a continuous, clean line from framework to glass.
- Standard sizes - 2 thru 6 well lengths fit most popular drop-in models. Custom sizes also available.
- Available in natural aluminum or 6 stylish powder-coated colors.
- Accessories include fluorescent lights, incandescent lights, Cayenne® heat strips and Cayenne® heat strips with lights. Electrical appliances are UL and CUL listed.
- Shipped pre-assembled in a sturdy crate.
- Mounts to stainless steel, solid surface and laminate countertops. Easy to follow mounting instructions included
- year warranty.
- Foodsafe and meets sanitation requirements.
- NOTE: Item made to order, cannot be cancelled or returned.

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080391465

Unit Dimensions

Overall Dimensions (IN).....34.5 x 28.5 x 14.125

(W) Width (IN) 34.5

(D) Depth (IN).....28.5

(H) Height (IN).....14.12

(W) Width (CM).....87.6

(D) Depth (CM).....47

(H) Height (CM).....35.9

Construction

Component Type.....Breath Guard Choice

Installation.....Variety of Countertop Options

NSF Compliant.....Yes

Breath Guard Function.....Cafeteria with Top Shelf

Breath Guard - Design Style.....Traditional Style

Pairs with 2-Series Front-of-House.....Yes

Pairs with 4-Series Front-of-House.....Yes

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



86.75-inch NSF Traditional Breath Guards

Constructed of 1 1/2" (3.2 cm) extruded aluminum, Traditional Breath Guards are both light weight for easy installation and strong for long time use.

- Constructed of 1 1/2" (3.2 cm) extruded aluminum, Traditional Breath Guards are both light weight for easy installation and strong for long time use.
- 1/4" (6.4 mm) tempered glass is secured in a tight fitting channel, creating a continuous, clean line from framework to glass.
- Standard sizes - 2 thru 6 well lengths fit most popular drop-in models. Custom sizes also available.
- Available in natural aluminum or 6 stylish powder-coated colors.
- Accessories include fluorescent lights, incandescent lights, Cayenne® heat strips and Cayenne® heat strips with lights. Electrical appliances are UL and CUL listed.
- Shipped pre-assembled in a sturdy crate.
- Mounts to stainless steel, solid surface and laminate countertops. Easy to follow mounting instructions included
- year warranty.
- Foodsafe and meets sanitation requirements.
- NOTE: Item made to order, cannot be cancelled or returned.

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080391441

Unit Dimensions

Overall Dimensions (IN).....86.75 x 29.875 x 23.75

(W) Width (IN) 86.75

(D) Depth (IN).....29.87

(H) Height (IN).....23.75

(W) Width (CM).....220.3

(D) Depth (CM).....75.9

(H) Height (CM).....60.3

Construction

Component Type.....Breath Guard Choice

Installation.....Variety of Countertop Options

NSF Compliant.....Yes

Breath Guard Function.....Single-Sided Buffet with Top Shelf

Breath Guard - Design Style.....Traditional Style

Pairs with 2-Series Front-of-House.....Yes

Pairs with 4-Series Front-of-House.....Yes

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



47-inch NSF Traditional Breath Guards

Constructed of 1 1/2" (3.2 cm) extruded aluminum, Traditional Breath Guards are both light weight for easy installation and strong for long time use.

- Constructed of 1 1/2" (3.2 cm) extruded aluminum, Traditional Breath Guards are both light weight for easy installation and strong for long time use.
- 1/4" (6.4 mm) tempered glass is secured in a tight fitting channel, creating a continuous, clean line from framework to glass.
- Standard sizes - 2 thru 6 well lengths fit most popular drop-in models. Custom sizes also available.
- Available in natural aluminum or 6 stylish powder-coated colors.
- Accessories include fluorescent lights, incandescent lights, Cayenne® heat strips and Cayenne® heat strips with lights. Electrical appliances are UL and CUL listed.
- Shipped pre-assembled in a sturdy crate.
- Mounts to stainless steel, solid surface and laminate countertops. Easy to follow mounting instructions included
- year warranty.
- Foodsafe and meets sanitation requirements.
- NOTE: Item made to order, cannot be cancelled or returned.

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080328911

Unit Dimensions

Overall Dimensions (IN).....47 x 22.375 x 23.75

(W) Width (IN) 47

(D) Depth (IN).....22.37

(H) Height (IN).....23.75

(W) Width (CM).....119.4

(D) Depth (CM).....59.4

(H) Height (CM).....60.3

Construction

Component Type.....Breath Guard Choice

Installation .....Variety of Countertop Options

NSF Compliant .....Yes

Breath Guard Function .....Single-Sided Buffet

Breath Guard - Design Style.....Traditional Style

Pairs with 2-Series Front-of-House.....Yes

Pairs with 4-Series Front-of-House.....Yes

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



60.25-inch NSF Traditional Breath Guards

Constructed of 1 1/2" (3.2 cm) extruded aluminum, Traditional Breath Guards are both light weight for easy installation and strong for long time use.

- Constructed of 1 1/2" (3.2 cm) extruded aluminum, Traditional Breath Guards are both light weight for easy installation and strong for long time use.
- 1/4" (6.4 mm) tempered glass is secured in a tight fitting channel, creating a continuous, clean line from framework to glass.
- Standard sizes - 2 thru 6 well lengths fit most popular drop-in models. Custom sizes also available.
- Available in natural aluminum or 6 stylish powder-coated colors.
- Accessories include fluorescent lights, incandescent lights, Cayenne® heat strips and Cayenne® heat strips with lights. Electrical appliances are UL and CUL listed.
- Shipped pre-assembled in a sturdy crate.
- Mounts to stainless steel, solid surface and laminate countertops. Easy to follow mounting instructions included
- year warranty.
- Foodsafe and meets sanitation requirements.
- NOTE: Item made to order, cannot be cancelled or returned.

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080358703

Unit Dimensions

Overall Dimensions (IN).....60.25 x 22.375 x 23.75

(W) Width (IN) 60.25

(D) Depth (IN).....22.37

(H) Height (IN).....23.75

(W) Width (CM).....153

(D) Depth (CM).....59.4

(H) Height (CM).....60.3

Construction

Component Type.....Breath Guard Choice

Installation.....Variety of Countertop Options

NSF Compliant.....Yes

Breath Guard Function.....Single-Sided Buffet

Breath Guard - Design Style.....Traditional Style

Pairs with 2-Series Front-of-House.....Yes

Pairs with 4-Series Front-of-House.....Yes

Case Lot Measurement

Case Width.....20.5

Case Height.....27

Case Length.....64.75



34.5-inch NSF Traditional Breath Guards

Constructed of 1 1/2" (3.2 cm) extruded aluminum, Traditional Breath Guards are both light weight for easy installation and strong for long time use.

- Constructed of 1 1/2" (3.2 cm) extruded aluminum, Traditional Breath Guards are both light weight for easy installation and strong for long time use.
- 1/4" (6.4 mm) tempered glass is secured in a tight fitting channel, creating a continuous, clean line from framework to glass.
- Standard sizes - 2 thru 6 well lengths fit most popular drop-in models. Custom sizes also available.
- Available in natural aluminum or 6 stylish powder-coated colors.
- Accessories include fluorescent lights, incandescent lights, Cayenne® heat strips and Cayenne® heat strips with lights. Electrical appliances are UL and CUL listed.
- Shipped pre-assembled in a sturdy crate.
- Mounts to stainless steel, solid surface and laminate countertops. Easy to follow mounting instructions included
- year warranty.
- Foodsafe and meets sanitation requirements.
- NOTE: Item made to order, cannot be cancelled or returned.

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419934966

Unit Dimensions

Overall Dimensions (IN).....34.5 x 29.875 x 23.75

(W) Width (IN) 34.5

(D) Depth (IN).....29.87

(H) Height (IN).....23.75

(W) Width (CM).....87.6

(D) Depth (CM).....75.9

(H) Height (CM).....60.3

Construction

Component Type.....Breath Guard Choice

Installation.....Variety of Countertop Options

NSF Compliant.....Yes

Breath Guard Function.....Single-Sided Buffet with Top Shelf

Breath Guard - Design Style.....Traditional Style

Pairs with 2-Series Front-of-House.....Yes

Pairs with 4-Series Front-of-House.....Yes

Case Lot Measurement

Case Width.....40

Case Height.....32

Case Length.....53



60.25-inch NSF Traditional Breath Guards

Constructed of 1 1/2" (3.2 cm) extruded aluminum, Traditional Breath Guards are both light weight for easy installation and strong for long time use.

- Constructed of 1 1/2" (3.2 cm) extruded aluminum, Traditional Breath Guards are both light weight for easy installation and strong for long time use.
- 1/4" (6.4 mm) tempered glass is secured in a tight fitting channel, creating a continuous, clean line from framework to glass.
- Standard sizes - 2 thru 6 well lengths fit most popular drop-in models. Custom sizes also available.
- Available in natural aluminum or 6 stylish powder-coated colors.
- Accessories include fluorescent lights, incandescent lights, Cayenne® heat strips and Cayenne® heat strips with lights. Electrical appliances are UL and CUL listed.
- Shipped pre-assembled in a sturdy crate.
- Mounts to stainless steel, solid surface and laminate countertops. Easy to follow mounting instructions included
- year warranty.
- Foodsafe and meets sanitation requirements.
- NOTE: Item made to order, cannot be cancelled or returned.

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419137039

Unit Dimensions

Overall Dimensions (IN).....60.25 x 39.5 x 23.75

(W) Width (IN) 60.25

(D) Depth (IN).....39.5

(H) Height (IN).....23.75

(W) Width (CM).....153

(D) Depth (CM).....100.3

(H) Height (CM).....60.3

Construction

Component Type.....Breath Guard Choice

Installation.....Variety of Countertop Options

NSF Compliant.....Yes

Breath Guard Function.....Double-Sided Buffet

Breath Guard - Design Style.....Traditional Style

Pairs with 2-Series Front-of-House.....Yes

Pairs with 4-Series Front-of-House.....Yes

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



34.5-inch NSF Traditional Breath Guards

Constructed of 1 1/2" (3.2 cm) extruded aluminum, Traditional Breath Guards are both light weight for easy installation and strong for long time use.

- Constructed of 1 1/2" (3.2 cm) extruded aluminum, Traditional Breath Guards are both light weight for easy installation and strong for long time use.
- 1/4" (6.4 mm) tempered glass is secured in a tight fitting channel, creating a continuous, clean line from framework to glass.
- Standard sizes - 2 thru 6 well lengths fit most popular drop-in models. Custom sizes also available.
- Available in natural aluminum or 6 stylish powder-coated colors.
- Accessories include fluorescent lights, incandescent lights, Cayenne® heat strips and Cayenne® heat strips with lights. Electrical appliances are UL and CUL listed.
- Shipped pre-assembled in a sturdy crate.
- Mounts to stainless steel, solid surface and laminate countertops. Easy to follow mounting instructions included
- year warranty.
- Foodsafe and meets sanitation requirements.
- NOTE: Item made to order, cannot be cancelled or returned.

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080329826

Unit Dimensions

Overall Dimensions (IN).....34.5 x 22.375 x 23.75

(W) Width (IN) 34.5

(D) Depth (IN).....22.37

(H) Height (IN).....23.75

(W) Width (CM).....87.6

(D) Depth (CM).....59.4

(H) Height (CM).....60.3

Construction

Component Type.....Breath Guard Choice

Installation.....Variety of Countertop Options

NSF Compliant.....Yes

Breath Guard Function.....Single-Sided Buffet

Breath Guard - Design Style.....Traditional Style

Pairs with 2-Series Front-of-House.....Yes

Pairs with 4-Series Front-of-House.....Yes

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



48-inch NSF Traditional Breath Guards

Constructed of 1 1/2" (3.2 cm) extruded aluminum, Traditional Breath Guards are both light weight for easy installation and strong for long time use.

- Constructed of 1 1/2" (3.2 cm) extruded aluminum, Traditional Breath Guards are both light weight for easy installation and strong for long time use.
- 1/4" (6.4 mm) tempered glass is secured in a tight fitting channel, creating a continuous, clean line from framework to glass.
- Standard sizes - 2 thru 6 well lengths fit most popular drop-in models. Custom sizes also available.
- Available in natural aluminum or 6 stylish powder-coated colors.
- Accessories include fluorescent lights, incandescent lights, Cayenne® heat strips and Cayenne® heat strips with lights. Electrical appliances are UL and CUL listed.
- Shipped pre-assembled in a sturdy crate.
- Mounts to stainless steel, solid surface and laminate countertops. Easy to follow mounting instructions included
- year warranty.
- Foodsafe and meets sanitation requirements.
- NOTE: Item made to order, cannot be cancelled or returned.

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419905393

Unit Dimensions

Overall Dimensions (IN).....47 x 29.875 x 23.75

(W) Width (IN) 47

(D) Depth (IN).....29.87

(H) Height (IN).....23.75

(W) Width (CM).....119.4

(D) Depth (CM).....75.9

(H) Height (CM).....60.3

Construction

Component Type.....Breath Guard Choice

Installation .....Variety of Countertop Options

NSF Compliant .....Yes

Breath Guard Function .....Single-Sided Buffet with Top Shelf

Breath Guard - Design Style.....Traditional Style

Pairs with 2-Series Front-of-House.....Yes

Pairs with 4-Series Front-of-House.....Yes

Case Lot Measurement

Case Width.....40

Case Height.....32

Case Length.....40



73.5-inch NSF Traditional Breath Guards

Constructed of 1 1/2" (3.2 cm) extruded aluminum, Traditional Breath Guards are both light weight for easy installation and strong for long time use.

- Constructed of 1 1/2" (3.2 cm) extruded aluminum, Traditional Breath Guards are both light weight for easy installation and strong for long time use.
- 1/4" (6.4 mm) tempered glass is secured in a tight fitting channel, creating a continuous, clean line from framework to glass.
- Standard sizes - 2 thru 6 well lengths fit most popular drop-in models. Custom sizes also available.
- Available in natural aluminum or 6 stylish powder-coated colors.
- Accessories include fluorescent lights, incandescent lights, Cayenne® heat strips and Cayenne® heat strips with lights. Electrical appliances are UL and CUL listed.
- Shipped pre-assembled in a sturdy crate.
- Mounts to stainless steel, solid surface and laminate countertops. Easy to follow mounting instructions included
- year warranty.
- Foodsafe and meets sanitation requirements.
- NOTE: Item made to order, cannot be cancelled or returned.

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419934935

Unit Dimensions

Overall Dimensions (IN).....73.5 x 29.875 x 23.75

(W) Width (IN) 73.5

(D) Depth (IN).....29.87

(H) Height (IN).....23.75

(W) Width (CM).....186.7

(D) Depth (CM).....75.9

(H) Height (CM).....60.3

Construction

Component Type.....Breath Guard Choice

Installation.....Variety of Countertop Options

NSF Compliant.....Yes

Breath Guard Function.....Single-Sided Buffet with Top Shelf

Breath Guard - Design Style.....Traditional Style

Pairs with 2-Series Front-of-House.....Yes

Pairs with 4-Series Front-of-House.....Yes

Case Lot Measurement

Case Width.....0

Case Height.....32.5

Case Length.....0



73-inch traditional cafeteria-style breath guard with top shelf for five-well 4-Series unit or drop-in well with non-stainless steel countertop

The traditional cafeteria-style breath guard by Vollrath offers superior safety and a classic presentation. The 1 1/2-inch extruded aluminum frame is strong and lightweight, while the 3/8-inch tempered glass is secured in a tight-fitting channel for a continuous, clean line from the framework to the glass. The traditional NSF-certified design does an excellent job protecting your food items from dust, germs and other contaminants, so it offers incredible peace of mind, and the top shelf provides additional surface area. This breath guard can be mounted to any five-well Signature Server® unit or drop-in wells with non-stainless steel countertops.

- 1 1/2-inch extruded aluminum is strong and lightweight
- 1/4-inch tempered glass is secured in a tight-fitting channel for a continuous, clean line from the framework to the glass
- Traditional NSF-certified design offers exceptional protection from dust, germs and other contaminants
- Top shelf provides additional surface area
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419997503

Unit Dimensions

Overall Dimensions (IN).....73.5 x 28.5 x 14.125

(W) Width (IN) 73.5

(D) Depth (IN).....28.5

(H) Height (IN).....14.12

(W) Width (CM).....186.7

(D) Depth (CM).....47

(H) Height (CM).....35.9

Construction

Component Type.....Breath Guard Choice

Installation.....Variety of Countertop Options

NSF Compliant.....Yes

Breath Guard Function.....Cafeteria with Top Shelf

Breath Guard - Design Style.....Traditional Style

Pairs with 2-Series Front-of-House.....Yes

Pairs with 4-Series Front-of-House.....Yes

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



86.75-inch NSF Traditional Breath Guards

Constructed of 1 1/2" (3.2 cm) extruded aluminum, Traditional Breath Guards are both light weight for easy installation and strong for long time use.

- Constructed of 1 1/2" (3.2 cm) extruded aluminum, Traditional Breath Guards are both light weight for easy installation and strong for long time use.
- 1/4" (6.4 mm) tempered glass is secured in a tight fitting channel, creating a continuous, clean line from framework to glass.
- Standard sizes - 2 thru 6 well lengths fit most popular drop-in models. Custom sizes also available.
- Available in natural aluminum or 6 stylish powder-coated colors.
- Accessories include fluorescent lights, incandescent lights, Cayenne® heat strips and Cayenne® heat strips with lights. Electrical appliances are UL and CUL listed.
- Shipped pre-assembled in a sturdy crate.
- Mounts to stainless steel, solid surface and laminate countertops. Easy to follow mounting instructions included
- year warranty.
- Foodsafe and meets sanitation requirements.
- NOTE: Item made to order, cannot be cancelled or returned.

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080391489

Unit Dimensions

Overall Dimensions (IN).....86.75 x 28.5 x 14.125

(W) Width (IN) 86.75

(D) Depth (IN).....28.5

(H) Height (IN).....14.12

(W) Width (CM).....220.3

(D) Depth (CM).....47

(H) Height (CM).....35.9

Construction

Component Type.....Breath Guard Choice

Installation .....Variety of Countertop Options

NSF Compliant .....Yes

Breath Guard Function .....Cafeteria with Top Shelf

Breath Guard - Design Style.....Traditional Style

Pairs with 2-Series Front-of-House.....Yes

Pairs with 4-Series Front-of-House.....Yes

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



34.5-inch NSF Traditional Breath Guards

Constructed of 1 1/2" (3.2 cm) extruded aluminum, Traditional Breath Guards are both light weight for easy installation and strong for long time use.

- Constructed of 1 1/2" (3.2 cm) extruded aluminum, Traditional Breath Guards are both light weight for easy installation and strong for long time use.
- 1/4" (6.4 mm) tempered glass is secured in a tight fitting channel, creating a continuous, clean line from framework to glass.
- Standard sizes - 2 thru 6 well lengths fit most popular drop-in models. Custom sizes also available.
- Available in natural aluminum or 6 stylish powder-coated colors.
- Accessories include fluorescent lights, incandescent lights, Cayenne® heat strips and Cayenne® heat strips with lights. Electrical appliances are UL and CUL listed.
- Shipped pre-assembled in a sturdy crate.
- Mounts to stainless steel, solid surface and laminate countertops. Easy to follow mounting instructions included
- year warranty.
- Foodsafe and meets sanitation requirements.
- NOTE: Item made to order, cannot be cancelled or returned.

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419140978

Unit Dimensions

Overall Dimensions (IN).....34.5 x 39.5 x 23.75

(W) Width (IN) 34.5

(D) Depth (IN).....39.5

(H) Height (IN).....23.75

(W) Width (CM).....87.6

(D) Depth (CM).....100.3

(H) Height (CM).....60.3

Construction

Component Type.....Breath Guard Choice

Installation.....Variety of Countertop Options

NSF Compliant.....Yes

Breath Guard Function.....Double-Sided Buffet

Breath Guard - Design Style.....Traditional Style

Pairs with 2-Series Front-of-House.....Yes

Pairs with 4-Series Front-of-House.....Yes

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



47-inch NSF Traditional Breath Guards

Constructed of 1 1/2" (3.2 cm) extruded aluminum, Traditional Breath Guards are both light weight for easy installation and strong for long time use.

- Constructed of 1 1/2" (3.2 cm) extruded aluminum, Traditional Breath Guards are both light weight for easy installation and strong for long time use.
- 1/4" (6.4 mm) tempered glass is secured in a tight fitting channel, creating a continuous, clean line from framework to glass.
- Standard sizes - 2 thru 6 well lengths fit most popular drop-in models. Custom sizes also available.
- Available in natural aluminum or 6 stylish powder-coated colors.
- Accessories include fluorescent lights, incandescent lights, Cayenne® heat strips and Cayenne® heat strips with lights. Electrical appliances are UL and CUL listed.
- Shipped pre-assembled in a sturdy crate.
- Mounts to stainless steel, solid surface and laminate countertops. Easy to follow mounting instructions included
- year warranty.
- Foodsafe and meets sanitation requirements.
- NOTE: Item made to order, cannot be cancelled or returned.

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080391472

Unit Dimensions

Overall Dimensions (IN).....47 x 28.5 x 14.125

(W) Width (IN) 47

(D) Depth (IN).....28.5

(H) Height (IN).....14.12

(W) Width (CM).....119.4

(D) Depth (CM).....47

(H) Height (CM).....35.9

Construction

Component Type.....Breath Guard Choice

Installation.....Variety of Countertop Options

NSF Compliant.....Yes

Breath Guard Function.....Cafeteria with Top Shelf

Breath Guard - Design Style.....Traditional Style

Pairs with 2-Series Front-of-House.....Yes

Pairs with 4-Series Front-of-House.....Yes

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



30-inch-wide Double-Sided with Top NSF Progressive Style Buffet Breath Guard for Stainless Steel Countertops 2 Well or 2 Pan

Progressive breath guards are both light weight for easy installation and strong for long-term use. These breath guards can be used with Signature Server® units with stainless steel countertops

- End frames constructed of ???" (1 cm) water-jet cut aluminum with extruded aluminum glass frames
- ?" (6.4 mm) tempered glass is secured in a tight-fitting channel, creating a continuous, clean line from framework to glass
- NSF rated models feature extended glass side panels and ?" (6.4 mm) acrylic end panels
- Color choices include standard Gray Hammer Semi-gloss or nine stylish powder-coated color

PRODUCT SPECIFICATIONS

Unit Dimensions

Overall Dimensions (IN).....30 x 39.3125 x 23.6875

(W) Width (IN) 30

(D) Depth (IN).....39.31

(H) Height (IN).....23.68

(W) Width (CM).....76.2

(D) Depth (CM).....76.99

(H) Height (CM).....60.16

Construction

Component Type.....Breath Guard Choice

Installation.....Stainless Steel Countertops Only

NSF Compliant.....Yes

Breath Guard Function.....Double-Sided Buffet

Breath Guard - Design Style.....Progressive Style

Pairs with 2-Series Front-of-House.....Yes

Pairs with 4-Series Front-of-House.....Yes



30-inch-wide Single-Sided NSF Progressive Style Buffet Breath Guard for Stainless Steel Countertops with Top Shelf 2 Well or 2 Pan

Progressive breath guards are both light weight for easy installation and strong for long-term use. These breath guards can be used with Signature Server® units with stainless steel countertops

- End frames constructed of ???" (1 cm) water-jet cut aluminum with extruded aluminum glass frames
- ?" (6.4 mm) tempered glass is secured in a tight-fitting channel, creating a continuous, clean line from framework to glass
- NSF rated models feature extended glass side panels and ?" (6.4 mm) acrylic end panels
- Color choices include standard Gray Hammer Semi-gloss or nine stylish powder-coated color

PRODUCT SPECIFICATIONS

Unit Dimensions

Overall Dimensions (IN).....30 x 30.3125 x 23.75

(W) Width (IN) 30

(D) Depth (IN).....30.31

(H) Height (IN).....23.75

(W) Width (CM).....76.2

(D) Depth (CM).....76.99

(H) Height (CM).....60.32

Construction

Component Type.....Breath Guard Choice

Installation.....Stainless Steel Countertops Only

NSF Compliant.....Yes

Breath Guard Function.....Single-Sided Buffet with Top Shelf

Breath Guard - Design Style.....Progressive Style

Pairs with 2-Series Front-of-House.....Yes

Pairs with 4-Series Front-of-House.....Yes



30-inch-wide Single-Sided NSF Progressive Style Buffet Breath Guard for Stainless Steel Countertops 2 Well or 2 Pan

Progressive breath guards are both light weight for easy installation and strong for long-term use. These breath guards can be used with Signature Server® units with stainless steel countertops

- End frames constructed of ???" (1 cm) water-jet cut aluminum with extruded aluminum glass frames
- ?" (6.4 mm) tempered glass is secured in a tight-fitting channel, creating a continuous, clean line from framework to glass
- NSF rated models feature extended glass side panels and ?" (6.4 mm) acrylic end panels
- Color choices include standard Gray Hammer Semi-gloss or nine stylish powder-coated color

PRODUCT SPECIFICATIONS

Unit Dimensions

Overall Dimensions (IN).....30 x 22.75 x 23.0625

(W) Width (IN) 30

(D) Depth (IN).....22.75

(H) Height (IN).....23.06

(W) Width (CM).....76.2

(D) Depth (CM).....57.78

(H) Height (CM).....58.57

Construction

Component Type.....Breath Guard Choice

Installation.....Stainless Steel Countertops Only

NSF Compliant.....Yes

Breath Guard Function.....Single-Sided Buffet

Breath Guard - Design Style.....Progressive Style

Pairs with 2-Series Front-of-House.....Yes

Pairs with 4-Series Front-of-House.....Yes



30-inch-wide NSF Progressive Style Cafeteria Breath Guard for Stainless Steel Countertops with Top Shelf 2 Well or 2 Pan

Progressive breath guards are both light weight for easy installation and strong for long-term use. These breath guards can be used with Signature Server® units with stainless steel countertops

- End frames constructed of ???" (1 cm) water-jet cut aluminum with extruded aluminum glass frames
- ?" (6.4 mm) tempered glass is secured in a tight-fitting channel, creating a continuous, clean line from framework to glass
- NSF rated models feature extended glass side panels and ?" (6.4 mm) acrylic end panels
- Color choices include standard Gray Hammer Semi-gloss or nine stylish powder-coated color

PRODUCT SPECIFICATIONS

Unit Dimensions

Overall Dimensions (IN).....30 x 16 x 13.125

(W) Width (IN) 30

(D) Depth (IN).....16

(H) Height (IN) 13.12

(W) Width (CM).....76.2

(D) Depth (CM).....40.64

(H) Height (CM) 33.33

Construction

Component Type .....Breath Guard Choice

Installation .....Stainless Steel Countertops Only

NSF Compliant .....Yes

Breath Guard Function .....Cafeteria with Top Shelf

Breath Guard - Design Style .....Progressive Style

Pairs with 2-Series Front-of-House.....Yes

Pairs with 4-Series Front-of-House.....Yes



45-inch-wide Single-Sided NSF Progressive Style Buffet Breath Guard for Stainless Steel Countertops with Top Shelf 3 Well or 3 Pan

Progressive breath guards are both light weight for easy installation and strong for long-term use. These breath guards can be used with Signature Server® units with stainless steel countertops

- End frames constructed of ???" (1 cm) water-jet cut aluminum with extruded aluminum glass frames
- ?" (6.4 mm) tempered glass is secured in a tight-fitting channel, creating a continuous, clean line from framework to glass
- NSF rated models feature extended glass side panels and ?" (6.4 mm) acrylic end panels
- Color choices include standard Gray Hammer Semi-gloss or nine stylish powder-coated color

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080390833

Unit Dimensions

Overall Dimensions (IN).....45 x 30.3125 x 23.75

(W) Width (IN) 45

(D) Depth (IN).....30.31

(H) Height (IN).....23.75

(W) Width (CM).....114.3

(D) Depth (CM).....76.99

(H) Height (CM).....60.32

Construction

Component Type.....Breath Guard Choice

Installation .....Stainless Steel Countertops Only

NSF Compliant .....Yes

Breath Guard Function .....Single-Sided Buffet with Top Shelf

Breath Guard - Design Style.....Progressive Style

Pairs with 2-Series Front-of-House.....Yes

Pairs with 4-Series Front-of-House.....Yes

Case Lot Measurement

Case Width.....0

Case Height.....0



45-inch-wide Double-Sided with Top NSF Progressive Style Buffet Breath Guard for Stainless Steel Countertops 3 Well or 3 Pan

Progressive breath guards are both light weight for easy installation and strong for long-term use. These breath guards can be used with Signature Server® units with stainless steel countertops

- End frames constructed of ???" (1 cm) water-jet cut aluminum with extruded aluminum glass frames
- ?" (6.4 mm) tempered glass is secured in a tight-fitting channel, creating a continuous, clean line from framework to glass
- NSF rated models feature extended glass side panels and ?" (6.4 mm) acrylic end panels
- Color choices include standard Gray Hammer Semi-gloss or nine stylish powder-coated color

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080390796

Unit Dimensions

Overall Dimensions (IN).....45 x 39.3125 x 23.6875

(W) Width (IN) 45

(D) Depth (IN).....39.31

(H) Height (IN).....23.68

(W) Width (CM).....114.3

(D) Depth (CM).....99.85

(H) Height (CM).....60.16

Construction

Component Type.....Breath Guard Choice

Installation .....Stainless Steel Countertops Only

NSF Compliant .....Yes

Breath Guard Function .....Double-Sided Buffet

Breath Guard - Design Style.....Progressive Style

Pairs with 2-Series Front-of-House.....Yes

Pairs with 4-Series Front-of-House.....Yes

Case Lot Measurement

Case Width.....0

Case Height.....0



45-inch-wide Single-Sided NSF Progressive Style Buffet Breath Guard for Stainless Steel Countertops 3 Well or 3 Pan

Progressive breath guards are both light weight for easy installation and strong for long-term use. These breath guards can be used with Signature Server® units with stainless steel countertops

- End frames constructed of ???" (1 cm) water-jet cut aluminum with extruded aluminum glass frames
- ?" (6.4 mm) tempered glass is secured in a tight-fitting channel, creating a continuous, clean line from framework to glass
- NSF rated models feature extended glass side panels and ?" (6.4 mm) acrylic end panels
- Color choices include standard Gray Hammer Semi-gloss or nine stylish powder-coated color

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080390871

Unit Dimensions

Overall Dimensions (IN).....45 x 22.75 x 23.0625

(W) Width (IN) 45

(D) Depth (IN).....22.75

(H) Height (IN).....23.06

(W) Width (CM).....114.3

(D) Depth (CM).....57.78

(H) Height (CM).....58.57

Construction

Component Type.....Breath Guard Choice

Installation .....Stainless Steel Countertops Only

NSF Compliant .....Yes

Breath Guard Function .....Single-Sided Buffet

Breath Guard - Design Style.....Progressive Style

Pairs with 2-Series Front-of-House.....Yes

Pairs with 4-Series Front-of-House.....Yes

Case Lot Measurement

Case Width.....0

Case Height.....0



59-inch-wide NSF Progressive Style Cafeteria Breath Guard for Stainless Steel Countertops with Top Shelf 4 Well or 4 Pan

Progressive breath guards are both light weight for easy installation and strong for long-term use. These breath guards can be used with Signature Server® units with stainless steel countertops

- End frames constructed of ???" (1 cm) water-jet cut aluminum with extruded aluminum glass frames
- ?" (6.4 mm) tempered glass is secured in a tight-fitting channel, creating a continuous, clean line from framework to glass
- NSF rated models feature extended glass side panels and ?" (6.4 mm) acrylic end panels
- Color choices include standard Gray Hammer Semi-gloss or nine stylish powder-coated color

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080390925

Unit Dimensions

Overall Dimensions (IN).....59 x 16 x 13.125

(W) Width (IN) 59

(D) Depth (IN).....16

(H) Height (IN).....13.12

(W) Width (CM).....149.86

(D) Depth (CM).....40.64

(H) Height (CM).....33.33

Construction

Component Type.....Breath Guard Choice

Installation .....Stainless Steel Countertops Only

NSF Compliant .....Yes

Breath Guard Function .....Cafeteria with Top Shelf

Breath Guard - Design Style.....Progressive Style

Pairs with 2-Series Front-of-House.....Yes

Pairs with 4-Series Front-of-House.....Yes

Case Lot Measurement

Case Width.....0

Case Height.....0



73-inch-wide NSF Progressive Style Cafeteria Breath Guard for Stainless Steel Countertops with Top Shelf 5 Well or 5 Pan

Progressive breath guards are both light weight for easy installation and strong for long-term use. These breath guards can be used with Signature Server® units with stainless steel countertops

- End frames constructed of ???" (1 cm) water-jet cut aluminum with extruded aluminum glass frames
- ?" (6.4 mm) tempered glass is secured in a tight-fitting channel, creating a continuous, clean line from framework to glass
- NSF rated models feature extended glass side panels and ?" (6.4 mm) acrylic end panels
- Color choices include standard Gray Hammer Semi-gloss or nine stylish powder-coated color

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080390932

Unit Dimensions

Overall Dimensions (IN).....73 x 16 x 13.125

(W) Width (IN) 73

(D) Depth (IN).....16

(H) Height (IN).....13.12

(W) Width (CM).....185.42

(D) Depth (CM).....40.64

(H) Height (CM).....33.33

Construction

Component Type.....Breath Guard Choice

Installation.....Stainless Steel Countertops Only

NSF Compliant.....Yes

Breath Guard Function.....Cafeteria with Top Shelf

Breath Guard - Design Style.....Progressive Style

Pairs with 2-Series Front-of-House.....Yes

Pairs with 4-Series Front-of-House.....Yes

Case Lot Measurement

Case Width.....0

Case Height.....0



73-inch-wide Double-Sided with Top NSF Progressive Style Buffet Breath Guard for Stainless Steel Countertops 5 Well or 5 Pan

Progressive breath guards are both light weight for easy installation and strong for long-term use. These breath guards can be used with Signature Server® units with stainless steel countertops

- End frames constructed of ???" (1 cm) water-jet cut aluminum with extruded aluminum glass frames
- ?" (6.4 mm) tempered glass is secured in a tight-fitting channel, creating a continuous, clean line from framework to glass
- NSF rated models feature extended glass side panels and ?" (6.4 mm) acrylic end panels
- Color choices include standard Gray Hammer Semi-gloss or nine stylish powder-coated color

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080390819

Unit Dimensions

Overall Dimensions (IN).....73 x 39.3125 x 23.6875

(W) Width (IN) 73

(D) Depth (IN).....39.31

(H) Height (IN).....23.68

(W) Width (CM).....185.42

(D) Depth (CM).....99.85

(H) Height (CM).....60.16

Construction

Component Type.....Breath Guard Choice

Installation .....Stainless Steel Countertops Only

NSF Compliant .....Yes

Breath Guard Function .....Double-Sided Buffet

Breath Guard - Design Style.....Progressive Style

Pairs with 2-Series Front-of-House.....Yes

Pairs with 4-Series Front-of-House.....Yes

Case Lot Measurement

Case Width.....0

Case Height.....0



87-inch-wide Single-Sided NSF Progressive Style Buffet Breath Guard for Stainless Steel Countertops with Top Shelf 6 Well or 6 Pan

Progressive breath guards are both light weight for easy installation and strong for long-term use. These breath guards can be used with Signature Server® units with stainless steel countertops

- End frames constructed of ???" (1 cm) water-jet cut aluminum with extruded aluminum glass frames
- ?" (6.4 mm) tempered glass is secured in a tight-fitting channel, creating a continuous, clean line from framework to glass
- NSF rated models feature extended glass side panels and ?" (6.4 mm) acrylic end panels
- Color choices include standard Gray Hammer Semi-gloss or nine stylish powder-coated color

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080390864

Unit Dimensions

Overall Dimensions (IN).....87 x 30.3125 x 23.75

(W) Width (IN) 87

(D) Depth (IN).....30.31

(H) Height (IN).....23.75

(W) Width (CM).....220.98

(D) Depth (CM).....76.99

(H) Height (CM).....60.32

Construction

Component Type.....Breath Guard Choice

Installation .....Stainless Steel Countertops Only

NSF Compliant .....Yes

Breath Guard Function .....Single-Sided Buffet with Top Shelf

Breath Guard - Design Style.....Progressive Style

Pairs with 2-Series Front-of-House.....Yes

Pairs with 4-Series Front-of-House.....Yes

Case Lot Measurement

Case Width.....0

Case Height.....0



59-inch-wide Double-Sided with Top NSF Progressive Style Buffet Breath Guard for Stainless Steel Countertops 4 Well or 4 Pan

Progressive breath guards are both light weight for easy installation and strong for long-term use. These breath guards can be used with Signature Server® units with stainless steel countertops

- End frames constructed of ???" (1 cm) water-jet cut aluminum with extruded aluminum glass frames
- ?" (6.4 mm) tempered glass is secured in a tight-fitting channel, creating a continuous, clean line from framework to glass
- NSF rated models feature extended glass side panels and ?" (6.4 mm) acrylic end panels
- Color choices include standard Gray Hammer Semi-gloss or nine stylish powder-coated color

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080390802

Unit Dimensions

Overall Dimensions (IN).....59 x 39.3125 x 23.6875

(W) Width (IN) 59

(D) Depth (IN).....39.31

(H) Height (IN).....23.68

(W) Width (CM).....149.86

(D) Depth (CM).....99.85

(H) Height (CM).....60.16

Construction

Component Type.....Breath Guard Choice

Installation .....Stainless Steel Countertops Only

NSF Compliant .....Yes

Breath Guard Function .....Double-Sided Buffet

Breath Guard - Design Style.....Progressive Style

Pairs with 2-Series Front-of-House.....Yes

Pairs with 4-Series Front-of-House.....Yes

Case Lot Measurement

Case Width.....0

Case Height.....0



45-inch-wide NSF Progressive Style Cafeteria Breath Guard for Stainless Steel Countertops with Top Shelf 3 Well or 3 Pan

Progressive breath guards are both light weight for easy installation and strong for long-term use. These breath guards can be used with Signature Server® units with stainless steel countertops

- End frames constructed of ???" (1 cm) water-jet cut aluminum with extruded aluminum glass frames
- ?" (6.4 mm) tempered glass is secured in a tight-fitting channel, creating a continuous, clean line from framework to glass
- NSF rated models feature extended glass side panels and ?" (6.4 mm) acrylic end panels
- Color choices include standard Gray Hammer Semi-gloss or nine stylish powder-coated color

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080390918

Unit Dimensions

Overall Dimensions (IN).....45 x 16 x 13.125

(W) Width (IN) 45

(D) Depth (IN).....16

(H) Height (IN).....13.12

(W) Width (CM).....114.3

(D) Depth (CM).....40.64

(H) Height (CM).....33.33

Construction

Component Type.....Breath Guard Choice

Installation .....Stainless Steel Countertops Only

NSF Compliant .....Yes

Breath Guard Function .....Cafeteria with Top Shelf

Breath Guard - Design Style.....Progressive Style

Pairs with 2-Series Front-of-House.....Yes

Pairs with 4-Series Front-of-House.....Yes

Case Lot Measurement

Case Width.....0

Case Height.....0



59-inch-wide Single-Sided NSF Progressive Style Buffet Breath Guard for Stainless Steel Countertops 4 Well or 4 Pan

Progressive breath guards are both light weight for easy installation and strong for long-term use. These breath guards can be used with Signature Server® units with stainless steel countertops

- End frames constructed of ???" (1 cm) water-jet cut aluminum with extruded aluminum glass frames
- ?" (6.4 mm) tempered glass is secured in a tight-fitting channel, creating a continuous, clean line from framework to glass
- NSF rated models feature extended glass side panels and ?" (6.4 mm) acrylic end panels
- Color choices include standard Gray Hammer Semi-gloss or nine stylish powder-coated color

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080390888

Unit Dimensions

Overall Dimensions (IN).....59 x 22.75 x 23.0625

(W) Width (IN) 59

(D) Depth (IN).....22.75

(H) Height (IN).....23.06

(W) Width (CM).....149.86

(D) Depth (CM).....57.78

(H) Height (CM).....58.57

Construction

Component Type.....Breath Guard Choice

Installation .....Stainless Steel Countertops Only

NSF Compliant .....Yes

Breath Guard Function .....Single-Sided Buffet

Breath Guard - Design Style.....Progressive Style

Pairs with 2-Series Front-of-House.....Yes

Pairs with 4-Series Front-of-House.....Yes

Case Lot Measurement

Case Width.....0

Case Height.....0



87-inch-wide NSF Progressive Style Cafeteria Breath Guard for Stainless Steel Countertops with Top Shelf 6 Well or 6 Pan

Progressive breath guards are both light weight for easy installation and strong for long-term use. These breath guards can be used with Signature Server® units with stainless steel countertops

- End frames constructed of ???" (1 cm) water-jet cut aluminum with extruded aluminum glass frames
- ?" (6.4 mm) tempered glass is secured in a tight-fitting channel, creating a continuous, clean line from framework to glass
- NSF rated models feature extended glass side panels and ?" (6.4 mm) acrylic end panels
- Color choices include standard Gray Hammer Semi-gloss or nine stylish powder-coated color

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080390949

Unit Dimensions

Overall Dimensions (IN).....87 x 16 x 13.125

(W) Width (IN) 87

(D) Depth (IN).....16

(H) Height (IN).....13.12

(W) Width (CM).....220.98

(D) Depth (CM).....40.64

(H) Height (CM).....33.33

Construction

Component Type.....Breath Guard Choice

Installation .....Stainless Steel Countertops Only

NSF Compliant .....Yes

Breath Guard Function .....Cafeteria with Top Shelf

Breath Guard - Design Style.....Progressive Style

Pairs with 2-Series Front-of-House.....Yes

Pairs with 4-Series Front-of-House.....Yes

Case Lot Measurement

Case Width.....0

Case Height.....0



87-inch-wide Double-Sided with Top NSF Progressive Style Buffet Breath Guard for Stainless Steel Countertops 6 Well or 6 Pan

Progressive breath guards are both light weight for easy installation and strong for long-term use. These breath guards can be used with Signature Server® units with stainless steel countertops

- End frames constructed of ???" (1 cm) water-jet cut aluminum with extruded aluminum glass frames
- ?" (6.4 mm) tempered glass is secured in a tight-fitting channel, creating a continuous, clean line from framework to glass
- NSF rated models feature extended glass side panels and ?" (6.4 mm) acrylic end panels
- Color choices include standard Gray Hammer Semi-gloss or nine stylish powder-coated color

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080390826

Unit Dimensions

Overall Dimensions (IN).....87 x 39.3125 x 23.6875

(W) Width (IN) 87

(D) Depth (IN).....39.31

(H) Height (IN).....23.68

(W) Width (CM).....220.98

(D) Depth (CM).....99.85

(H) Height (CM).....60.16

Construction

Component Type.....Breath Guard Choice

Installation .....Stainless Steel Countertops Only

NSF Compliant .....Yes

Breath Guard Function .....Double-Sided Buffet

Breath Guard - Design Style.....Progressive Style

Pairs with 2-Series Front-of-House.....Yes

Pairs with 4-Series Front-of-House.....Yes

Case Lot Measurement

Case Width.....0

Case Height.....0



59-inch-wide Single-Sided NSF Progressive Style Buffet Breath Guard for Stainless Steel Countertops with Top Shelf 4 Well or 4 Pan

Progressive breath guards are both light weight for easy installation and strong for long-term use. These breath guards can be used with Signature Server® units with stainless steel countertops

- End frames constructed of ???" (1 cm) water-jet cut aluminum with extruded aluminum glass frames
- ?" (6.4 mm) tempered glass is secured in a tight-fitting channel, creating a continuous, clean line from framework to glass
- NSF rated models feature extended glass side panels and ?" (6.4 mm) acrylic end panels
- Color choices include standard Gray Hammer Semi-gloss or nine stylish powder-coated color

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080390840

Unit Dimensions

Overall Dimensions (IN).....59 x 30.3125 x 23.75

(W) Width (IN) 59

(D) Depth (IN).....30.31

(H) Height (IN).....23.75

(W) Width (CM).....149.86

(D) Depth (CM).....76.99

(H) Height (CM).....60.32

Construction

Component Type.....Breath Guard Choice

Installation .....Stainless Steel Countertops Only

NSF Compliant .....Yes

Breath Guard Function .....Single-Sided Buffet with Top Shelf

Breath Guard - Design Style.....Progressive Style

Pairs with 2-Series Front-of-House.....Yes

Pairs with 4-Series Front-of-House.....Yes

Case Lot Measurement

Case Width.....0

Case Height.....0



73-inch-wide Single-Sided NSF Progressive Style Buffet Breath Guard for Stainless Steel Countertops 5 Well or 5 Pan

Progressive breath guards are both light weight for easy installation and strong for long-term use. These breath guards can be used with Signature Server® units with stainless steel countertops

- End frames constructed of ???" (1 cm) water-jet cut aluminum with extruded aluminum glass frames
- ?" (6.4 mm) tempered glass is secured in a tight-fitting channel, creating a continuous, clean line from framework to glass
- NSF rated models feature extended glass side panels and ?" (6.4 mm) acrylic end panels
- Color choices include standard Gray Hammer Semi-gloss or nine stylish powder-coated color

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080390895

Unit Dimensions

Overall Dimensions (IN).....73 x 22.75 x 23.0625

(W) Width (IN) 73

(D) Depth (IN).....22.75

(H) Height (IN).....23.06

(W) Width (CM).....185.42

(D) Depth (CM).....57.78

(H) Height (CM).....58.57

Construction

Component Type.....Breath Guard Choice

Installation .....Stainless Steel Countertops Only

NSF Compliant .....Yes

Breath Guard Function .....Single-Sided Buffet

Breath Guard - Design Style.....Progressive Style

Pairs with 2-Series Front-of-House.....Yes

Pairs with 4-Series Front-of-House.....Yes

Case Lot Measurement

Case Width.....0

Case Height.....0



73-inch-wide Single-Sided NSF Progressive Style Buffet Breath Guard for Stainless Steel Countertops with Top Shelf 5 Well or 5 Pan

Progressive breath guards are both light weight for easy installation and strong for long-term use. These breath guards can be used with Signature Server® units with stainless steel countertops

- End frames constructed of ???" (1 cm) water-jet cut aluminum with extruded aluminum glass frames
- ?" (6.4 mm) tempered glass is secured in a tight-fitting channel, creating a continuous, clean line from framework to glass
- NSF rated models feature extended glass side panels and ?" (6.4 mm) acrylic end panels
- Color choices include standard Gray Hammer Semi-gloss or nine stylish powder-coated color

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080390857

Unit Dimensions

Overall Dimensions (IN).....73 x 30.3125 x 23.75

(W) Width (IN) 73

(D) Depth (IN).....30.31

(H) Height (IN).....23.75

(W) Width (CM).....185.42

(D) Depth (CM).....76.99

(H) Height (CM).....60.32

Construction

Component Type.....Breath Guard Choice

Installation .....Stainless Steel Countertops Only

NSF Compliant .....Yes

Breath Guard Function .....Single-Sided Buffet with Top Shelf

Breath Guard - Design Style.....Progressive Style

Pairs with 2-Series Front-of-House.....Yes

Pairs with 4-Series Front-of-House.....Yes

Case Lot Measurement

Case Width.....0

Case Height.....0



87-inch-wide Single-Sided NSF Progressive Style Buffet Breath Guard for Stainless Steel Countertops 6 Well or 6 Pan

Progressive breath guards are both light weight for easy installation and strong for long-term use. These breath guards can be used with Signature Server® units with stainless steel countertops

- End frames constructed of ???" (1 cm) water-jet cut aluminum with extruded aluminum glass frames
- ?" (6.4 mm) tempered glass is secured in a tight-fitting channel, creating a continuous, clean line from framework to glass
- NSF rated models feature extended glass side panels and ?" (6.4 mm) acrylic end panels
- Color choices include standard Gray Hammer Semi-gloss or nine stylish powder-coated color

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080390901

Unit Dimensions

Overall Dimensions (IN).....87 x 22.75 x 23.0625

(W) Width (IN) 87

(D) Depth (IN).....22.75

(H) Height (IN) 23.06

(W) Width (CM).....220.98

(D) Depth (CM).....57.78

(H) Height (CM) 58.57

Construction

Component Type .....Breath Guard Choice

Installation .....Stainless Steel Countertops Only

NSF Compliant .....Yes

Breath Guard Function .....Single-Sided Buffet

Breath Guard - Design Style.....Progressive Style

Pairs with 2-Series Front-of-House.....Yes

Pairs with 4-Series Front-of-House.....Yes

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



73.5-inch NSF Traditional Breath Guards

Constructed of 1 1/2" (3.2 cm) extruded aluminum, Traditional Breath Guards are both light weight for easy installation and strong for long time use.

- Constructed of 1 1/2" (3.2 cm) extruded aluminum, Traditional Breath Guards are both light weight for easy installation and strong for long time use.
- 1/4" (6.4 mm) tempered glass is secured in a tight fitting channel, creating a continuous, clean line from framework to glass.
- Standard sizes - 2 thru 6 well lengths fit most popular drop-in models. Custom sizes also available.
- Available in natural aluminum or 6 stylish powder-coated colors.
- Accessories include fluorescent lights, incandescent lights, Cayenne® heat strips and Cayenne® heat strips with lights. Electrical appliances are UL and CUL listed.
- Shipped pre-assembled in a sturdy crate.
- Mounts to stainless steel, solid surface and laminate countertops. Easy to follow mounting instructions included
- year warranty.
- Foodsafe and meets sanitation requirements.
- NOTE: Item made to order, cannot be cancelled or returned.

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080351308

Unit Dimensions

Overall Dimensions (IN).....73.5 x 22.375 x 23.75

(W) Width (IN) 73.5

(D) Depth (IN).....22.37

(H) Height (IN).....23.75

(W) Width (CM).....186.7

(D) Depth (CM).....59.4

(H) Height (CM).....60.3

Construction

Component Type.....Breath Guard Choice

Installation.....Variety of Countertop Options

NSF Compliant.....Yes

Breath Guard Function.....Single-Sided Buffet

Breath Guard - Design Style.....Traditional Style

Pairs with 2-Series Front-of-House.....Yes

Pairs with 4-Series Front-of-House.....Yes

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



40-inch NSF Traditional Breath Guards

Constructed of 1 1/2" (3.2 cm) extruded aluminum, Traditional Breath Guards are both light weight for easy installation and strong for long time use.

- Constructed of 1 1/2" (3.2 cm) extruded aluminum, Traditional Breath Guards are both light weight for easy installation and strong for long time use.
- 1/4" (6.4 mm) tempered glass is secured in a tight fitting channel, creating a continuous, clean line from framework to glass.
- Standard sizes - 2 thru 6 well lengths fit most popular drop-in models. Custom sizes also available.
- Available in natural aluminum or 6 stylish powder-coated colors.
- Accessories include fluorescent lights, incandescent lights, Cayenne® heat strips and Cayenne® heat strips with lights. Electrical appliances are UL and CUL listed.
- Shipped pre-assembled in a sturdy crate.
- Mounts to stainless steel, solid surface and laminate countertops. Easy to follow mounting instructions included
- year warranty.
- Foodsafe and meets sanitation requirements.
- NOTE: Item made to order, cannot be cancelled or returned.

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080391410

Unit Dimensions

Overall Dimensions (IN).....40 x 47 x 23.75

(W) Width (IN) 40

(D) Depth (IN).....47

(H) Height (IN).....23.75

(W) Width (CM).....119.4

(D) Depth (CM).....100.3

(H) Height (CM).....60.3

Construction

Component Type.....Breath Guard Choice

Installation.....Variety of Countertop Options

NSF Compliant.....Yes

Breath Guard Function.....Double-Sided Buffet

Breath Guard - Design Style.....Traditional Style

Pairs with 2-Series Front-of-House.....Yes

Pairs with 4-Series Front-of-House.....Yes

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



86.75-inch NSF Traditional Breath Guards

Constructed of 1 1/2" (3.2 cm) extruded aluminum, Traditional Breath Guards are both light weight for easy installation and strong for long time use.

- Constructed of 1 1/2" (3.2 cm) extruded aluminum, Traditional Breath Guards are both light weight for easy installation and strong for long time use.
- 1/4" (6.4 mm) tempered glass is secured in a tight fitting channel, creating a continuous, clean line from framework to glass.
- Standard sizes - 2 thru 6 well lengths fit most popular drop-in models. Custom sizes also available.
- Available in natural aluminum or 6 stylish powder-coated colors.
- Accessories include fluorescent lights, incandescent lights, Cayenne® heat strips and Cayenne® heat strips with lights. Electrical appliances are UL and CUL listed.
- Shipped pre-assembled in a sturdy crate.
- Mounts to stainless steel, solid surface and laminate countertops. Easy to follow mounting instructions included
- year warranty.
- Foodsafe and meets sanitation requirements.
- NOTE: Item made to order, cannot be cancelled or returned.

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080301501

Unit Dimensions

Overall Dimensions (IN).....86.75 x 39.5 x 23.75

(W) Width (IN) 86.75

(D) Depth (IN).....39.5

(H) Height (IN).....23.75

(W) Width (CM).....220.3

(D) Depth (CM).....100.3

(H) Height (CM).....60.3

Construction

Component Type.....Breath Guard Choice

Installation.....Variety of Countertop Options

NSF Compliant.....Yes

Breath Guard Function.....Double-Sided Buffet

Breath Guard - Design Style.....Traditional Style

Pairs with 2-Series Front-of-House.....Yes

Pairs with 4-Series Front-of-House.....Yes

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



73.5-inch NSF Traditional Breath Guards

Constructed of 1 1/2" (3.2 cm) extruded aluminum, Traditional Breath Guards are both light weight for easy installation and strong for long time use.

- Constructed of 1 1/2" (3.2 cm) extruded aluminum, Traditional Breath Guards are both light weight for easy installation and strong for long time use.
- 1/4" (6.4 mm) tempered glass is secured in a tight fitting channel, creating a continuous, clean line from framework to glass.
- Standard sizes - 2 thru 6 well lengths fit most popular drop-in models. Custom sizes also available.
- Available in natural aluminum or 6 stylish powder-coated colors.
- Accessories include fluorescent lights, incandescent lights, Cayenne® heat strips and Cayenne® heat strips with lights. Electrical appliances are UL and CUL listed.
- Shipped pre-assembled in a sturdy crate.
- Mounts to stainless steel, solid surface and laminate countertops. Easy to follow mounting instructions included
- year warranty.
- Foodsafe and meets sanitation requirements.
- NOTE: Item made to order, cannot be cancelled or returned.

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080391427

Unit Dimensions

Overall Dimensions (IN).....73.5 x 39.5 x 23.75

(W) Width (IN) 73.5

(D) Depth (IN).....39.5

(H) Height (IN).....23.75

(W) Width (CM).....186.7

(D) Depth (CM).....100.3

(H) Height (CM).....60.3

Construction

Component Type.....Breath Guard Choice

Installation.....Variety of Countertop Options

NSF Compliant.....Yes

Breath Guard Function.....Double-Sided Buffet

Breath Guard - Design Style.....Traditional Style

Pairs with 2-Series Front-of-House.....Yes

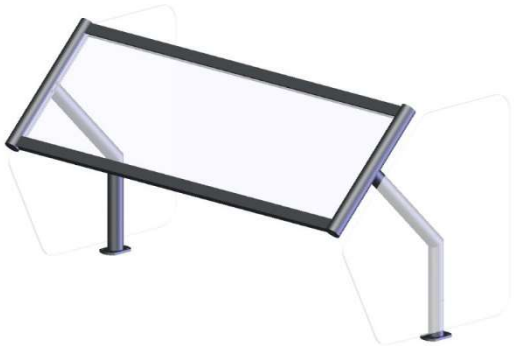
Pairs with 4-Series Front-of-House.....Yes

Case Lot Measurement

Case Width.....41

Case Height.....31

Case Length.....81



86.75-inch NSF Traditional Breath Guards

Constructed of 1 1/2" (3.2 cm) extruded aluminum, Traditional Breath Guards are both light weight for easy installation and strong for long time use.

- Constructed of 1 1/2" (3.2 cm) extruded aluminum, Traditional Breath Guards are both light weight for easy installation and strong for long time use.
- 1/4" (6.4 mm) tempered glass is secured in a tight fitting channel, creating a continuous, clean line from framework to glass.
- Standard sizes - 2 thru 6 well lengths fit most popular drop-in models. Custom sizes also available.
- Available in natural aluminum or 6 stylish powder-coated colors.
- Accessories include fluorescent lights, incandescent lights, Cayenne® heat strips and Cayenne® heat strips with lights. Electrical appliances are UL and CUL listed.
- Shipped pre-assembled in a sturdy crate.
- Mounts to stainless steel, solid surface and laminate countertops. Easy to follow mounting instructions included
- year warranty.
- Foodsafe and meets sanitation requirements.
- NOTE: Item made to order, cannot be cancelled or returned.

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080391458

Unit Dimensions

Overall Dimensions (IN).....86.75 x 22.375 x 23.75

(W) Width (IN) 86.75

(D) Depth (IN).....22.37

(H) Height (IN).....23.75

(W) Width (CM).....220.3

(D) Depth (CM).....59.4

(H) Height (CM).....60.3

Construction

Component Type.....Breath Guard Choice

Installation.....Variety of Countertop Options

NSF Compliant.....Yes

Breath Guard Function.....Single-Sided Buffet

Breath Guard - Design Style.....Traditional Style

Pairs with 2-Series Front-of-House.....Yes

Pairs with 4-Series Front-of-House.....Yes

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



60.25-inch NSF Traditional Breath Guards

Constructed of 1 1/2" (3.2 cm) extruded aluminum, Traditional Breath Guards are both light weight for easy installation and strong for long time use.

- Constructed of 1 1/2" (3.2 cm) extruded aluminum, Traditional Breath Guards are both light weight for easy installation and strong for long time use.
- 1/4" (6.4 mm) tempered glass is secured in a tight fitting channel, creating a continuous, clean line from framework to glass.
- Standard sizes - 2 thru 6 well lengths fit most popular drop-in models. Custom sizes also available.
- Available in natural aluminum or 6 stylish powder-coated colors.
- Accessories include fluorescent lights, incandescent lights, Cayenne® heat strips and Cayenne® heat strips with lights. Electrical appliances are UL and CUL listed.
- Shipped pre-assembled in a sturdy crate.
- Mounts to stainless steel, solid surface and laminate countertops. Easy to follow mounting instructions included
- year warranty.
- Foodsafe and meets sanitation requirements.
- NOTE: Item made to order, cannot be cancelled or returned.

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419945382

Unit Dimensions

Overall Dimensions (IN).....60.25 x 28.5 x 14.125

(W) Width (IN) 60.25

(D) Depth (IN).....28.5

(H) Height (IN).....14.12

(W) Width (CM).....153

(D) Depth (CM).....47

(H) Height (CM).....35.9

Construction

Component Type.....Breath Guard Choice

Installation .....Variety of Countertop Options

NSF Compliant .....Yes

Breath Guard Function .....Cafeteria with Top Shelf

Breath Guard - Design Style.....Traditional Style

Pairs with 2-Series Front-of-House.....Yes

Pairs with 4-Series Front-of-House.....Yes

Case Lot Measurement

Case Width.....39.5

Case Height.....31.75

Case Length.....65



60.25-inch NSF Traditional Breath Guards

Constructed of 1 1/2" (3.2 cm) extruded aluminum, Traditional Breath Guards are both light weight for easy installation and strong for long time use.

- Constructed of 1 1/2" (3.2 cm) extruded aluminum, Traditional Breath Guards are both light weight for easy installation and strong for long time use.
- 1/4" (6.4 mm) tempered glass is secured in a tight fitting channel, creating a continuous, clean line from framework to glass.
- Standard sizes - 2 thru 6 well lengths fit most popular drop-in models. Custom sizes also available.
- Available in natural aluminum or 6 stylish powder-coated colors.
- Accessories include fluorescent lights, incandescent lights, Cayenne® heat strips and Cayenne® heat strips with lights. Electrical appliances are UL and CUL listed.
- Shipped pre-assembled in a sturdy crate.
- Mounts to stainless steel, solid surface and laminate countertops. Easy to follow mounting instructions included
- year warranty.
- Foodsafe and meets sanitation requirements.
- NOTE: Item made to order, cannot be cancelled or returned.

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080391434

Unit Dimensions

Overall Dimensions (IN).....60.25 x 29.875 x 23.75

(W) Width (IN) 60.25

(D) Depth (IN).....29.87

(H) Height (IN).....23.75

(W) Width (CM).....153

(D) Depth (CM).....75.9

(H) Height (CM).....60.3

Construction

Component Type.....Breath Guard Choice

Installation.....Variety of Countertop Options

NSF Compliant.....Yes

Breath Guard Function.....Single-Sided Buffet with Top Shelf

Breath Guard - Design Style.....Traditional Style

Pairs with 2-Series Front-of-House.....Yes

Pairs with 4-Series Front-of-House.....Yes

Case Lot Measurement

Case Width.....40

Case Height.....32

Case Length.....66



34.5-inch NSF Traditional Breath Guards

Constructed of 1 1/2" (3.2 cm) extruded aluminum, Traditional Breath Guards are both light weight for easy installation and strong for long time use.

- Constructed of 1 1/2" (3.2 cm) extruded aluminum, Traditional Breath Guards are both light weight for easy installation and strong for long time use.
- 1/4" (6.4 mm) tempered glass is secured in a tight fitting channel, creating a continuous, clean line from framework to glass.
- Standard sizes - 2 thru 6 well lengths fit most popular drop-in models. Custom sizes also available.
- Available in natural aluminum or 6 stylish powder-coated colors.
- Accessories include fluorescent lights, incandescent lights, Cayenne® heat strips and Cayenne® heat strips with lights. Electrical appliances are UL and CUL listed.
- Shipped pre-assembled in a sturdy crate.
- Mounts to stainless steel, solid surface and laminate countertops. Easy to follow mounting instructions included
- year warranty.
- Foodsafe and meets sanitation requirements.
- NOTE: Item made to order, cannot be cancelled or returned.

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080391465

Unit Dimensions

Overall Dimensions (IN).....34.5 x 28.5 x 14.125

(W) Width (IN) 34.5

(D) Depth (IN).....28.5

(H) Height (IN).....14.12

(W) Width (CM).....87.6

(D) Depth (CM).....47

(H) Height (CM).....35.9

Construction

Component Type.....Breath Guard Choice

Installation.....Variety of Countertop Options

NSF Compliant.....Yes

Breath Guard Function.....Cafeteria with Top Shelf

Breath Guard - Design Style.....Traditional Style

Pairs with 2-Series Front-of-House.....Yes

Pairs with 4-Series Front-of-House.....Yes

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



86.75-inch NSF Traditional Breath Guards

Constructed of 1 1/2" (3.2 cm) extruded aluminum, Traditional Breath Guards are both light weight for easy installation and strong for long time use.

- Constructed of 1 1/2" (3.2 cm) extruded aluminum, Traditional Breath Guards are both light weight for easy installation and strong for long time use.
- 1/4" (6.4 mm) tempered glass is secured in a tight fitting channel, creating a continuous, clean line from framework to glass.
- Standard sizes - 2 thru 6 well lengths fit most popular drop-in models. Custom sizes also available.
- Available in natural aluminum or 6 stylish powder-coated colors.
- Accessories include fluorescent lights, incandescent lights, Cayenne® heat strips and Cayenne® heat strips with lights. Electrical appliances are UL and CUL listed.
- Shipped pre-assembled in a sturdy crate.
- Mounts to stainless steel, solid surface and laminate countertops. Easy to follow mounting instructions included
- year warranty.
- Foodsafe and meets sanitation requirements.
- NOTE: Item made to order, cannot be cancelled or returned.

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080391441

Unit Dimensions

Overall Dimensions (IN).....86.75 x 29.875 x 23.75

(W) Width (IN) 86.75

(D) Depth (IN).....29.87

(H) Height (IN).....23.75

(W) Width (CM).....220.3

(D) Depth (CM).....75.9

(H) Height (CM).....60.3

Construction

Component Type.....Breath Guard Choice

Installation.....Variety of Countertop Options

NSF Compliant.....Yes

Breath Guard Function.....Single-Sided Buffet with Top Shelf

Breath Guard - Design Style.....Traditional Style

Pairs with 2-Series Front-of-House.....Yes

Pairs with 4-Series Front-of-House.....Yes

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



47-inch NSF Traditional Breath Guards

Constructed of 1 1/2" (3.2 cm) extruded aluminum, Traditional Breath Guards are both light weight for easy installation and strong for long time use.

- Constructed of 1 1/2" (3.2 cm) extruded aluminum, Traditional Breath Guards are both light weight for easy installation and strong for long time use.
- 1/4" (6.4 mm) tempered glass is secured in a tight fitting channel, creating a continuous, clean line from framework to glass.
- Standard sizes - 2 thru 6 well lengths fit most popular drop-in models. Custom sizes also available.
- Available in natural aluminum or 6 stylish powder-coated colors.
- Accessories include fluorescent lights, incandescent lights, Cayenne® heat strips and Cayenne® heat strips with lights. Electrical appliances are UL and CUL listed.
- Shipped pre-assembled in a sturdy crate.
- Mounts to stainless steel, solid surface and laminate countertops. Easy to follow mounting instructions included
- year warranty.
- Foodsafe and meets sanitation requirements.
- NOTE: Item made to order, cannot be cancelled or returned.

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080328911

Unit Dimensions

Overall Dimensions (IN).....47 x 22.375 x 23.75

(W) Width (IN) 47

(D) Depth (IN).....22.37

(H) Height (IN).....23.75

(W) Width (CM).....119.4

(D) Depth (CM).....59.4

(H) Height (CM).....60.3

Construction

Component Type.....Breath Guard Choice

Installation .....Variety of Countertop Options

NSF Compliant .....Yes

Breath Guard Function .....Single-Sided Buffet

Breath Guard - Design Style.....Traditional Style

Pairs with 2-Series Front-of-House.....Yes

Pairs with 4-Series Front-of-House.....Yes

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



60.25-inch NSF Traditional Breath Guards

Constructed of 1 1/2" (3.2 cm) extruded aluminum, Traditional Breath Guards are both light weight for easy installation and strong for long time use.

- Constructed of 1 1/2" (3.2 cm) extruded aluminum, Traditional Breath Guards are both light weight for easy installation and strong for long time use.
- 1/4" (6.4 mm) tempered glass is secured in a tight fitting channel, creating a continuous, clean line from framework to glass.
- Standard sizes - 2 thru 6 well lengths fit most popular drop-in models. Custom sizes also available.
- Available in natural aluminum or 6 stylish powder-coated colors.
- Accessories include fluorescent lights, incandescent lights, Cayenne® heat strips and Cayenne® heat strips with lights. Electrical appliances are UL and CUL listed.
- Shipped pre-assembled in a sturdy crate.
- Mounts to stainless steel, solid surface and laminate countertops. Easy to follow mounting instructions included
- year warranty.
- Foodsafe and meets sanitation requirements.
- NOTE: Item made to order, cannot be cancelled or returned.

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080358703

Unit Dimensions

Overall Dimensions (IN).....60.25 x 22.375 x 23.75

(W) Width (IN) 60.25

(D) Depth (IN).....22.37

(H) Height (IN).....23.75

(W) Width (CM).....153

(D) Depth (CM).....59.4

(H) Height (CM).....60.3

Construction

Component Type.....Breath Guard Choice

Installation.....Variety of Countertop Options

NSF Compliant.....Yes

Breath Guard Function.....Single-Sided Buffet

Breath Guard - Design Style.....Traditional Style

Pairs with 2-Series Front-of-House.....Yes

Pairs with 4-Series Front-of-House.....Yes

Case Lot Measurement

Case Width.....20.5

Case Height.....27

Case Length.....64.75



34.5-inch NSF Traditional Breath Guards

Constructed of 1 1/2" (3.2 cm) extruded aluminum, Traditional Breath Guards are both light weight for easy installation and strong for long time use.

- Constructed of 1 1/2" (3.2 cm) extruded aluminum, Traditional Breath Guards are both light weight for easy installation and strong for long time use.
- 1/4" (6.4 mm) tempered glass is secured in a tight fitting channel, creating a continuous, clean line from framework to glass.
- Standard sizes - 2 thru 6 well lengths fit most popular drop-in models. Custom sizes also available.
- Available in natural aluminum or 6 stylish powder-coated colors.
- Accessories include fluorescent lights, incandescent lights, Cayenne® heat strips and Cayenne® heat strips with lights. Electrical appliances are UL and CUL listed.
- Shipped pre-assembled in a sturdy crate.
- Mounts to stainless steel, solid surface and laminate countertops. Easy to follow mounting instructions included
- year warranty.
- Foodsafe and meets sanitation requirements.
- NOTE: Item made to order, cannot be cancelled or returned.

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419934966

Unit Dimensions

Overall Dimensions (IN).....34.5 x 29.875 x 23.75

(W) Width (IN) 34.5

(D) Depth (IN).....29.87

(H) Height (IN).....23.75

(W) Width (CM).....87.6

(D) Depth (CM).....75.9

(H) Height (CM).....60.3

Construction

Component Type.....Breath Guard Choice

Installation.....Variety of Countertop Options

NSF Compliant.....Yes

Breath Guard Function.....Single-Sided Buffet with Top Shelf

Breath Guard - Design Style.....Traditional Style

Pairs with 2-Series Front-of-House.....Yes

Pairs with 4-Series Front-of-House.....Yes

Case Lot Measurement

Case Width.....40

Case Height.....32

Case Length.....53



60.25-inch NSF Traditional Breath Guards

Constructed of 1 1/2" (3.2 cm) extruded aluminum, Traditional Breath Guards are both light weight for easy installation and strong for long time use.

- Constructed of 1 1/2" (3.2 cm) extruded aluminum, Traditional Breath Guards are both light weight for easy installation and strong for long time use.
- 1/4" (6.4 mm) tempered glass is secured in a tight fitting channel, creating a continuous, clean line from framework to glass.
- Standard sizes - 2 thru 6 well lengths fit most popular drop-in models. Custom sizes also available.
- Available in natural aluminum or 6 stylish powder-coated colors.
- Accessories include fluorescent lights, incandescent lights, Cayenne® heat strips and Cayenne® heat strips with lights. Electrical appliances are UL and CUL listed.
- Shipped pre-assembled in a sturdy crate.
- Mounts to stainless steel, solid surface and laminate countertops. Easy to follow mounting instructions included
- year warranty.
- Foodsafe and meets sanitation requirements.
- NOTE: Item made to order, cannot be cancelled or returned.

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419137039

Unit Dimensions

Overall Dimensions (IN).....60.25 x 39.5 x 23.75

(W) Width (IN) 60.25

(D) Depth (IN).....39.5

(H) Height (IN).....23.75

(W) Width (CM).....153

(D) Depth (CM).....100.3

(H) Height (CM).....60.3

Construction

Component Type.....Breath Guard Choice

Installation.....Variety of Countertop Options

NSF Compliant.....Yes

Breath Guard Function.....Double-Sided Buffet

Breath Guard - Design Style.....Traditional Style

Pairs with 2-Series Front-of-House.....Yes

Pairs with 4-Series Front-of-House.....Yes

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



34.5-inch NSF Traditional Breath Guards

Constructed of 1 1/2" (3.2 cm) extruded aluminum, Traditional Breath Guards are both light weight for easy installation and strong for long time use.

- Constructed of 1 1/2" (3.2 cm) extruded aluminum, Traditional Breath Guards are both light weight for easy installation and strong for long time use.
- 1/4" (6.4 mm) tempered glass is secured in a tight fitting channel, creating a continuous, clean line from framework to glass.
- Standard sizes - 2 thru 6 well lengths fit most popular drop-in models. Custom sizes also available.
- Available in natural aluminum or 6 stylish powder-coated colors.
- Accessories include fluorescent lights, incandescent lights, Cayenne® heat strips and Cayenne® heat strips with lights. Electrical appliances are UL and CUL listed.
- Shipped pre-assembled in a sturdy crate.
- Mounts to stainless steel, solid surface and laminate countertops. Easy to follow mounting instructions included
- year warranty.
- Foodsafe and meets sanitation requirements.
- NOTE: Item made to order, cannot be cancelled or returned.

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080329826

Unit Dimensions

Overall Dimensions (IN).....34.5 x 22.375 x 23.75

(W) Width (IN) 34.5

(D) Depth (IN).....22.37

(H) Height (IN).....23.75

(W) Width (CM).....87.6

(D) Depth (CM).....59.4

(H) Height (CM).....60.3

Construction

Component Type.....Breath Guard Choice

Installation.....Variety of Countertop Options

NSF Compliant.....Yes

Breath Guard Function.....Single-Sided Buffet

Breath Guard - Design Style.....Traditional Style

Pairs with 2-Series Front-of-House.....Yes

Pairs with 4-Series Front-of-House.....Yes

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



48-inch NSF Traditional Breath Guards

Constructed of 1 1/2" (3.2 cm) extruded aluminum, Traditional Breath Guards are both light weight for easy installation and strong for long time use.

- Constructed of 1 1/2" (3.2 cm) extruded aluminum, Traditional Breath Guards are both light weight for easy installation and strong for long time use.
- 1/4" (6.4 mm) tempered glass is secured in a tight fitting channel, creating a continuous, clean line from framework to glass.
- Standard sizes - 2 thru 6 well lengths fit most popular drop-in models. Custom sizes also available.
- Available in natural aluminum or 6 stylish powder-coated colors.
- Accessories include fluorescent lights, incandescent lights, Cayenne® heat strips and Cayenne® heat strips with lights. Electrical appliances are UL and CUL listed.
- Shipped pre-assembled in a sturdy crate.
- Mounts to stainless steel, solid surface and laminate countertops. Easy to follow mounting instructions included
- year warranty.
- Foodsafe and meets sanitation requirements.
- NOTE: Item made to order, cannot be cancelled or returned.

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419905393

Unit Dimensions

Overall Dimensions (IN).....47 x 29.875 x 23.75

(W) Width (IN) 47

(D) Depth (IN).....29.87

(H) Height (IN).....23.75

(W) Width (CM).....119.4

(D) Depth (CM).....75.9

(H) Height (CM).....60.3

Construction

Component Type.....Breath Guard Choice

Installation .....Variety of Countertop Options

NSF Compliant .....Yes

Breath Guard Function .....Single-Sided Buffet with Top Shelf

Breath Guard - Design Style.....Traditional Style

Pairs with 2-Series Front-of-House.....Yes

Pairs with 4-Series Front-of-House.....Yes

Case Lot Measurement

Case Width.....40

Case Height.....32

Case Length.....40



73.5-inch NSF Traditional Breath Guards

Constructed of 1 1/2" (3.2 cm) extruded aluminum, Traditional Breath Guards are both light weight for easy installation and strong for long time use.

- Constructed of 1 1/2" (3.2 cm) extruded aluminum, Traditional Breath Guards are both light weight for easy installation and strong for long time use.
- 1/4" (6.4 mm) tempered glass is secured in a tight fitting channel, creating a continuous, clean line from framework to glass.
- Standard sizes - 2 thru 6 well lengths fit most popular drop-in models. Custom sizes also available.
- Available in natural aluminum or 6 stylish powder-coated colors.
- Accessories include fluorescent lights, incandescent lights, Cayenne® heat strips and Cayenne® heat strips with lights. Electrical appliances are UL and CUL listed.
- Shipped pre-assembled in a sturdy crate.
- Mounts to stainless steel, solid surface and laminate countertops. Easy to follow mounting instructions included
- year warranty.
- Foodsafe and meets sanitation requirements.
- NOTE: Item made to order, cannot be cancelled or returned.

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419934935

Unit Dimensions

Overall Dimensions (IN).....73.5 x 29.875 x 23.75

(W) Width (IN) 73.5

(D) Depth (IN).....29.87

(H) Height (IN).....23.75

(W) Width (CM).....186.7

(D) Depth (CM).....75.9

(H) Height (CM).....60.3

Construction

Component Type.....Breath Guard Choice

Installation.....Variety of Countertop Options

NSF Compliant.....Yes

Breath Guard Function.....Single-Sided Buffet with Top Shelf

Breath Guard - Design Style.....Traditional Style

Pairs with 2-Series Front-of-House.....Yes

Pairs with 4-Series Front-of-House.....Yes

Case Lot Measurement

Case Width.....0

Case Height.....32.5

Case Length.....0



73-inch traditional cafeteria-style breath guard with top shelf for five-well 4-Series unit or drop-in well with non-stainless steel countertop

The traditional cafeteria-style breath guard by Vollrath offers superior safety and a classic presentation. The 1 1/2-inch extruded aluminum frame is strong and lightweight, while the 3/8-inch tempered glass is secured in a tight-fitting channel for a continuous, clean line from the framework to the glass. The traditional NSF-certified design does an excellent job protecting your food items from dust, germs and other contaminants, so it offers incredible peace of mind, and the top shelf provides additional surface area. This breath guard can be mounted to any five-well Signature Server® unit or drop-in wells with non-stainless steel countertops.

- 1 1/2-inch extruded aluminum is strong and lightweight
- 1/4-inch tempered glass is secured in a tight-fitting channel for a continuous, clean line from the framework to the glass
- Traditional NSF-certified design offers exceptional protection from dust, germs and other contaminants
- Top shelf provides additional surface area
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419997503

Unit Dimensions

Overall Dimensions (IN).....73.5 x 28.5 x 14.125

(W) Width (IN) 73.5

(D) Depth (IN).....28.5

(H) Height (IN).....14.12

(W) Width (CM).....186.7

(D) Depth (CM).....47

(H) Height (CM).....35.9

Construction

Component Type.....Breath Guard Choice

Installation.....Variety of Countertop Options

NSF Compliant.....Yes

Breath Guard Function.....Cafeteria with Top Shelf

Breath Guard - Design Style.....Traditional Style

Pairs with 2-Series Front-of-House.....Yes

Pairs with 4-Series Front-of-House.....Yes

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



86.75-inch NSF Traditional Breath Guards

Constructed of 1 1/2" (3.2 cm) extruded aluminum, Traditional Breath Guards are both light weight for easy installation and strong for long time use.

- Constructed of 1 1/2" (3.2 cm) extruded aluminum, Traditional Breath Guards are both light weight for easy installation and strong for long time use.
- 1/4" (6.4 mm) tempered glass is secured in a tight fitting channel, creating a continuous, clean line from framework to glass.
- Standard sizes - 2 thru 6 well lengths fit most popular drop-in models. Custom sizes also available.
- Available in natural aluminum or 6 stylish powder-coated colors.
- Accessories include fluorescent lights, incandescent lights, Cayenne® heat strips and Cayenne® heat strips with lights. Electrical appliances are UL and CUL listed.
- Shipped pre-assembled in a sturdy crate.
- Mounts to stainless steel, solid surface and laminate countertops. Easy to follow mounting instructions included
- year warranty.
- Foodsafe and meets sanitation requirements.
- NOTE: Item made to order, cannot be cancelled or returned.

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080391489

Unit Dimensions

Overall Dimensions (IN).....86.75 x 28.5 x 14.125

(W) Width (IN) 86.75

(D) Depth (IN).....28.5

(H) Height (IN).....14.12

(W) Width (CM).....220.3

(D) Depth (CM).....47

(H) Height (CM).....35.9

Construction

Component Type.....Breath Guard Choice

Installation .....Variety of Countertop Options

NSF Compliant .....Yes

Breath Guard Function .....Cafeteria with Top Shelf

Breath Guard - Design Style.....Traditional Style

Pairs with 2-Series Front-of-House.....Yes

Pairs with 4-Series Front-of-House.....Yes

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



34.5-inch NSF Traditional Breath Guards

Constructed of 1 1/2" (3.2 cm) extruded aluminum, Traditional Breath Guards are both light weight for easy installation and strong for long time use.

- Constructed of 1 1/2" (3.2 cm) extruded aluminum, Traditional Breath Guards are both light weight for easy installation and strong for long time use.
- 1/4" (6.4 mm) tempered glass is secured in a tight fitting channel, creating a continuous, clean line from framework to glass.
- Standard sizes - 2 thru 6 well lengths fit most popular drop-in models. Custom sizes also available.
- Available in natural aluminum or 6 stylish powder-coated colors.
- Accessories include fluorescent lights, incandescent lights, Cayenne® heat strips and Cayenne® heat strips with lights. Electrical appliances are UL and CUL listed.
- Shipped pre-assembled in a sturdy crate.
- Mounts to stainless steel, solid surface and laminate countertops. Easy to follow mounting instructions included
- year warranty.
- Foodsafe and meets sanitation requirements.
- NOTE: Item made to order, cannot be cancelled or returned.

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419140978

Unit Dimensions

Overall Dimensions (IN).....34.5 x 39.5 x 23.75

(W) Width (IN) 34.5

(D) Depth (IN).....39.5

(H) Height (IN).....23.75

(W) Width (CM).....87.6

(D) Depth (CM).....100.3

(H) Height (CM).....60.3

Construction

Component Type.....Breath Guard Choice

Installation.....Variety of Countertop Options

NSF Compliant.....Yes

Breath Guard Function.....Double-Sided Buffet

Breath Guard - Design Style.....Traditional Style

Pairs with 2-Series Front-of-House.....Yes

Pairs with 4-Series Front-of-House.....Yes

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



47-inch NSF Traditional Breath Guards

Constructed of 1 1/2" (3.2 cm) extruded aluminum, Traditional Breath Guards are both light weight for easy installation and strong for long time use.

- Constructed of 1 1/2" (3.2 cm) extruded aluminum, Traditional Breath Guards are both light weight for easy installation and strong for long time use.
- 1/4" (6.4 mm) tempered glass is secured in a tight fitting channel, creating a continuous, clean line from framework to glass.
- Standard sizes - 2 thru 6 well lengths fit most popular drop-in models. Custom sizes also available.
- Available in natural aluminum or 6 stylish powder-coated colors.
- Accessories include fluorescent lights, incandescent lights, Cayenne® heat strips and Cayenne® heat strips with lights. Electrical appliances are UL and CUL listed.
- Shipped pre-assembled in a sturdy crate.
- Mounts to stainless steel, solid surface and laminate countertops. Easy to follow mounting instructions included
- year warranty.
- Foodsafe and meets sanitation requirements.
- NOTE: Item made to order, cannot be cancelled or returned.

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080391472

Unit Dimensions

Overall Dimensions (IN).....47 x 28.5 x 14.125

(W) Width (IN) 47

(D) Depth (IN).....28.5

(H) Height (IN).....14.12

(W) Width (CM).....119.4

(D) Depth (CM).....47

(H) Height (CM).....35.9

Construction

Component Type.....Breath Guard Choice

Installation.....Variety of Countertop Options

NSF Compliant.....Yes

Breath Guard Function.....Cafeteria with Top Shelf

Breath Guard - Design Style.....Traditional Style

Pairs with 2-Series Front-of-House.....Yes

Pairs with 4-Series Front-of-House.....Yes

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



H84" 120V HIGH-W DL RI

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419501458



H84" 208V MED-W DS RI

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419500482



H24" 240V HIGH-W S OT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419509539



Cayenne® Heat Strips, Hard Wired

Unique heating design offers greater and more even heat dispersion for more effective warming

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419496747

Unit Dimensions

(H) Height (IN).....2.87

(L) Length (IN).....26

(H) Height (CM).....7.3

(L) Length (CM).....66

Case Lot Measurement

Case Lot.....1

Case Width.....12

Case Height.....5.75

Case Length.....30



H54" 240V MED-W DL OT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419514007

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....66



H48" 240V HIGH-W DS RI

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419500826

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....54



H60" 120V HIGH-W DL

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419531745



H54" 240V HIGH-W DL RT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419496426

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....66



H24" 120V HIGH-W S RT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419490790

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....30



H24" 240V MED-W DL RI

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419502134

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....30



H72" 208V MED-W SL

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419531196

Case Lot Measurement

Case Width.....15

Case Height.....5.75

Case Length.....78



H42" 240V MED-W DS

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419532957

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....54



H60" 240V MED-W SL RT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419493548

Case Lot Measurement

Case Width.....15

Case Height.....5.75

Case Length.....66



H42" 240V MED-W SL RT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419493456

Case Lot Measurement

Case Width.....15

Case Height.....5.75

Case Length.....54



H18" 240V MED-W SL

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419534425

Case Lot Measurement

Case Width.....15

Case Height.....5.75

Case Length.....24



H54" 240V HIGH-W SL

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419532148

Case Lot Measurement

Case Width.....15

Case Height.....5.75

Case Length.....66



H60" 120V MED-W DL

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419531868

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....66



H72" 240V MED-W DL RT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419496501

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....78



H84" 240V MED-W SL RT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419493630



H54" 208V MED-W DL RI

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419501809

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....66



H66" 240V HIGH-W S RI FM

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419147243

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....78



H54" 120V MED-W DL RT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419495436

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....66



H60" 208V MED-W S RI

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419497409

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....66



H36" 120V HIGH-W SL RT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419492367

Case Lot Measurement

Case Width.....15

Case Height.....5.75

Case Length.....42



H24" 208V HIGH-W DS RI

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419500154

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....30



H72" 120V MED-W DS OT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419511693

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....78



H36" 240V HIGH-W SL RT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419493432

Case Lot Measurement

Case Width.....15

Case Height.....5.75

Case Length.....42



H66" 208V MED-W DL RI

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419501861

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....78



H42" 240V MED-W S RT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419491902

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....54



H36" 208V HIGH-W S RI

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419497294

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....42



H60" 208V MED-W DS

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419531882

Case Lot Measurement

Case Width.....20.75

Case Height.....5.75

Case Length.....65.5



H60" 208V MED-W S RT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419491513

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....66



H54" 240V HIGH-W SL RI

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419499335

Case Lot Measurement

Case Width.....15

Case Height.....5.75

Case Length.....66



H48" 208V HIGH-W S RT FM

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419037162

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....54



H30" 120V MED-W DS

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419533695

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....36



H84" 208V MED-W DS OT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419512201

Case Lot Measurement

Case Width.....20.75

Case Height.....6

Case Length.....93.25



H42" 240V HIGH-W SL

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419532865

Case Lot Measurement

Case Width.....15

Case Height.....5.75

Case Length.....54



H30" 120V MED-W S

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419533756

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....36



H54" 240V HIGH-W S RT FM

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419970759



H18" 208V MED-W SL RT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419492831

Case Lot Measurement

Case Width.....15

Case Height.....5.75

Case Length.....24



H54" 208V HIGH-W DS RI

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419500307

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....66



H36" 240V HIGH-W DL FM RI

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080612881

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....42



H60" 208V HIGH-W S

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419531820

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....66



H60" 120V HIGH-W SL FM

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419944101



H54" 120V MED-W S

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419532315

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....66



H48" 120V HIGH-W DL RI FM

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080364209

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....54



H84" 120V MED-W SL OT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419510276

Case Lot Measurement

Case Width.....24

Case Height.....11

Case Length.....96



H60" 208V HIGH-W SL

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419531790

Case Lot Measurement

Case Width.....15

Case Height.....5.75

Case Length.....66



H30" 240V MED-W DS RI

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419500727

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....36



H24" 208V MED-W DL OT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419513376

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....30



H30" 120V MED-W DS OT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419511488

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....36



H60" 240V MED-W S RT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419491995

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....66



H18" 208V MED-W S

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419534463

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....24



H18" 240V MED-W SL RT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419493333

Case Lot Measurement

Case Width.....15

Case Height.....5.75

Case Length.....24



H84" 240V MED-W S OT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419509799



H42" 208V HIGH-W DL RI

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419501755

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....54



H42" 120V MED-W SL

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419533008

Case Lot Measurement

Case Width.....15

Case Height.....5.75

Case Length.....54



H18" 120V HIGH-W SL RI

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419498192

Case Lot Measurement

Case Width.....15

Case Height.....5.75

Case Length.....24



H54" 208V MED-W SL OT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419510634

Case Lot Measurement

Case Width.....15

Case Height.....5.75

Case Length.....66



H36" 120V HIGH-W SL

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419533244

Case Lot Measurement

Case Width.....15

Case Height.....5.75

Case Length.....42



H60" 208V MED-W DL RI

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419501830

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....66



H42" 208V MED-W DL RI

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419501748

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....54



H72" 240V MED-W SL OT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080796307



H48" 240V HIGH-W SL

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419532506

Case Lot Measurement

Case Width.....15

Case Height.....5.75

Case Length.....54



H72" 208V MED-W S RI

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419497461

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....78



H42" 240V MED-W DS RT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419494897

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....54



H66" 208V MED-W DS

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419531523



H18" 208V HIGH-W SL RI

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419498673

Case Lot Measurement

Case Width.....15

Case Height.....5.75

Case Length.....24



H60" 120V HIGH-W DS

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419531776

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....66



H18" 208V MED-W S RI

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419497195

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....24



H42" 208V MED-W DS RI

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419500239

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....54



H66" 240V MED-W DL RT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419496471



H48" 208V MED-W SL

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419532636

Case Lot Measurement

Case Width.....15

Case Height.....5.75

Case Length.....54



H72" 208V HIGH-W DL RI FM

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080604909

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....78



H42" 240V MED-W S OT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419509614

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....54



H72" 208V MED-W DL

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419531134

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....78



H54" 240V MED-W DS RT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419494958

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....66



H84" 240V MED-W SL RI

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419499441



H48" 120V MED-W SL RT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419492503

Case Lot Measurement

Case Width.....15

Case Height.....5.75

Case Length.....54



H36" 208V LOW-W SL OT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419510542

Case Lot Measurement

Case Width.....15

Case Height.....5.75

Case Length.....42



H54" 208V HIGH-W DL RT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419495924

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....66



H18" 120V MED-W SL OT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419509973

Case Lot Measurement

Case Width.....15

Case Height.....5.75

Case Length.....24



H30" 208V HIGH-W DL RT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419495801

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....36



H24" 120V HIGH-W DS RT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419493852

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....30



H60" 208V MED-W SL

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419531912

Case Lot Measurement

Case Width.....15

Case Height.....5.75

Case Length.....66



H24" 208V HIGH-W SL RT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419492879

Case Lot Measurement

Case Width.....15

Case Height.....5.75

Case Length.....30



H48" 240V MED-W DS RI

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419500819

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....54



H30" 240V HIGH-W S RT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419491858

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....36



H84" 208V HIGH-W S RI FM

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419964710



H48" 120V HIGH-W SL

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419532520

Case Lot Measurement

Case Width.....15

Case Height.....5.75

Case Length.....54



H30" 240V MED-W S RI

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419497744

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....36



H48" 208V MED-W DS

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419532605

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....54



H18" 240V HIGH-W DL RI

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419502110

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....24



H48" 208V MED-W DS RI

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419500260

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....54



H48" 208V MED-W S RT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419491452

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....54



H42" 240V MED-W DL RT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419496358

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....54



H60" 208V MED-W DL OT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419513550

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....66



H84" 120V MED-W DL

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419530786



H54" 208V MED-W DS

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419532247

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....66



H84" 120V MED-W SL RI

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419498482

Case Lot Measurement

Case Width.....12

Case Height.....6

Case Length.....92



H84" 208V MED-W S RT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419491605



H18" 240V MED-W DL OT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419513826

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....24



H30" 240V HIGH-W DL RT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419496303

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....36



H66" 208V MED-W SL RI

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419498901

Case Lot Measurement

Case Width.....15

Case Height.....5.75

Case Length.....78



H42" 120V MED-W S RI

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080495934

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....54



H84" 208V HIGH-W DL RI

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419501939

Case Lot Measurement

Case Width.....20.75

Case Height.....5.75

Case Length.....93.5



H30" 120V HIGH-W SL RI

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419498253

Case Lot Measurement

Case Width.....15

Case Height.....5.75

Case Length.....36



H30" 208V MED-W S

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419533749

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....36



H48" 120V MED-W S RI FM

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080351070

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....54



H42" 240V HIGH-W SL RI FM

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080377001

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....54



H18" 240V HIGH-W DS RI

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419500673

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....24



H42" 120V HIGH-W DL RI

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419501274

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....54



H36" 120V MED-W DS RI

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419499717

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....42



H60" 240V HIGH-W DS RI

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419500888

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....66



H36" 208V HIGH-W SL RT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419492930

Case Lot Measurement

Case Width.....15

Case Height.....5.75

Case Length.....42



H36" 240V HIGH-W SL

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419533220

Case Lot Measurement

Case Width.....15

Case Height.....5.75

Case Length.....42



H66" 208V MED-W DL RT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419495979



H42" 208V MED-W S RI FM

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080678788

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....54



H30" 120V MED-W DL OT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419512928

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....36



H36" 120V MED-W SL RI

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419498277

Case Lot Measurement

Case Width.....15

Case Height.....5.75

Case Length.....42



H24" 208V MED-W SL OT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419510481

Case Lot Measurement

Case Width.....15

Case Height.....5.75

Case Length.....24



H48" 208V HIGH-W DL RT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419495894

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....54



H48" 208V LOW-W SL OT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419510603

Case Lot Measurement

Case Width.....15

Case Height.....5.75

Case Length.....54



H42" 240V HIGH-W DL RT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419496365

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....54



H18" 240V HIGH-W S RI

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419497690

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....24



H72" 240V MED-W SL OT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419511211

Case Lot Measurement

Case Width.....15

Case Height.....5.75

Case Length.....78



H36" 240V MED-W DS RI

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419500758

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....42



H18" 240V MED-W DS

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419534395

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....24



H54" 208V HIGH-W S RI

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419497386

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....66



H60" 240V MED-W DL RT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419496440

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....66



H36" 240V HIGH-W S

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419533251

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....42



H24" 208V MED-W DS OT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419511938

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....30



H72" 240V MED-W DL OT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419514090

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....78



H18" 208V HIGH-W DL RI

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419501632

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....24



H30" 240V MED-W S

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419533732

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....36



H60" 240V MED-W SL RI

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419499359

Case Lot Measurement

Case Width.....15

Case Height.....5.75

Case Length.....66



H36" 208V HIGH-W S RT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419491407

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....42



H60" 120V HIGH-W SL

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419531806

Case Lot Measurement

Case Width.....15

Case Height.....5.75

Case Length.....66



H60" 120V HIGH-W DL FM

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080576763

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....66



H60" 208V HIGH-W DL

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419531738

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....66



H72" 208V MED-W SL OT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080796291



H24" 240V MED-W SL RT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419493364

Case Lot Measurement

Case Width.....15

Case Height.....5.75

Case Length.....30



H48" 208V MED-W S HW

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080313825

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....54



H84" 120V MED-W DS

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419530816



H54" 120V MED-W SL OT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419510153

Case Lot Measurement

Case Width.....15

Case Height.....5.75

Case Length.....66



H48" 240V MED-W SL OT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419511099

Case Lot Measurement

Case Width.....15

Case Height.....5.75

Case Length.....54



H84" 240V HIGH-W DS

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419530670



H48" 240V MED-W SL RI

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419499298

Case Lot Measurement

Case Width.....15

Case Height.....5.75

Case Length.....54



H66" 120V MED-W DS OT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419511662



H84" 240V MED-W S RI

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419498000

Case Lot Measurement

Case Width.....11.75

Case Height.....5.75

Case Length.....89.5



H84" 240V HIGH-W S

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419530731



H42" 240V MED-W SL RI FM

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080793344



H84" 208V MED-W S RI

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419497508

Case Lot Measurement

Case Width.....12

Case Height.....6

Case Length.....93



H54" 208V MED-W DL OT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419513529

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....66



H36" 240V MED-W S RT FM

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080589992

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....42



H48" 120V MED-W DS RI FM

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419966769

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....54



H72" 240V MED-W DS

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419531158

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....78



H36" 240V MED-W SL RT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419493425

Case Lot Measurement

Case Width.....15

Case Height.....5.75

Case Length.....42



H36" 240V HIGH-W DL RT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419496334

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....42



H36" 120V MED-W DS

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419533336

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....42



H84" 240V MED-W DL

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419530762



H30" 120V HIGH-W SL RT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419492336

Case Lot Measurement

Case Width.....15

Case Height.....5.75

Case Length.....36



H24" 240V MED-W DS RT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419494804

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....30



H84" 120V MED-W SL RT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419492657

Case Lot Measurement

Case Width.....24

Case Height.....11

Case Length.....96



H72" 240V HIGH-W S RT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419492060

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....78



H42" 208V MED-W DL RT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419495856

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....54



H72" 120V MED-W SL OT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419510245

Case Lot Measurement

Case Width.....15

Case Height.....5.75

Case Length.....78



H60" 240V MED-W DL

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419531844

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....66



H48" 240V MED-W S RT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419491933

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....54



H30" 240V MED-W SL RI

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419499205

Case Lot Measurement

Case Width.....15

Case Height.....5.75

Case Length.....36



H18" 208V HIGH-W DS RI

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419500123

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....24



H72" 208V MED-W S

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419531226

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....78



H36" 208V HIGH-W S RT FM BOX

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419848782



H24" 120V MED-W SL

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419534081

Case Lot Measurement

Case Width.....15

Case Height.....5.75

Case Length.....30



H60" 120V MED-W S RI FM

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080442297

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....66



H60" 120V MED-W DL RT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419495467

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....66



H84" 208V MED-W DS RT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419494590

Case Lot Measurement

Case Width.....36

Case Height.....11

Case Length.....91



H84" 120V MED-W DL OT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419513161

Case Lot Measurement

Case Width.....24

Case Height.....10.5

Case Length.....124



H48" 208V HIGH-W DL

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419532452

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....54



H84" 208V HIGH-W SL RT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419493166

Case Lot Measurement

Case Width.....24.5

Case Height.....11

Case Length.....95



H48" 120V HIGH-W S

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080358666

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....54



H42" 240V MED-W S

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419533015

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....54



H24" 120V HIGH-W S RI

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419496754

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....30



H54" 208V MED-W SL

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419532278

Case Lot Measurement

Case Width.....15

Case Height.....5.75

Case Length.....66



H72" 240V HIGH-W DS RT FM

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419927869



H48" 120V MED-W SL

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419532643

Case Lot Measurement

Case Width.....15

Case Height.....5.75

Case Length.....54



H36" 240V MED-W S RI

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419497775

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....42



H66" 240V HIGH-W DS RT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419495023



H36" 240V MED-W S RT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419491872

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....42



H36" 208V HIGH-W SL

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419533237

Case Lot Measurement

Case Width.....15

Case Height.....5.75

Case Length.....42



H66" 240V HIGH-W SL RI

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419499397

Case Lot Measurement

Case Width.....15

Case Height.....5.75

Case Length.....78



H42" 240V MED-W DL RI

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419502226

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....54



H24" 240V HIGH-W DS RT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419494811

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....30



H54" 240V MED-W S

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419532292

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....66



H66" 240V MED-W DS RT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419495016



H30" 120V MED-W S RT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419490813

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....36



H30" 240V MED-W SL RT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419493395

Case Lot Measurement

Case Width.....15

Case Height.....5.75

Case Length.....36



H60" 208V HIGH-W SL RT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419493050

Case Lot Measurement

Case Width.....15

Case Height.....5.75

Case Length.....66



H18" 240V HIGH-W S RT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419491797

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....24



H24" 240V MED-W DL

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419534005

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....30



H18" 208V MED-W SL RI

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419498666

Case Lot Measurement

Case Width.....15

Case Height.....5.75

Case Length.....24



H54" 120V HIGH-W SL FM

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419016150

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....66



H60" 240V MED-W SL

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419531905

Case Lot Measurement

Case Width.....15

Case Height.....5.75

Case Length.....66



H60" 208V HIGH-W SL FM

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080773353



H18" 120V HIGH-W DL RI

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419501151

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....24



H72" 240V MED-W DL

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419531127

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....78



H18" 120V MED-W DL RT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419495252

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....24



H36" 208V MED-W DS RI

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419500208

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....42



H48" 240V MED-W DS OT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419512539

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....54



H54" 208V MED-W S

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419532308

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....66



H48" 240V MED-W DL OT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419513970

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....54



H18" 240V MED-W S RI

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419497683

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....24



H72" 208V HIGH-W DS RT FM

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419927715

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....78



H36" 208V HIGH-W DL RT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419495832

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....42



H30" 120V MED-W S RI

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419496778

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....36



H42" 240V HIGH-W S RT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419491919

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....54



H18" 120V HIGH-W DL RT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419495269

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....24



H72" 240V HIGH-W DL

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419531004

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....78



H18" 240V MED-W DS RT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419494774

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....24



H66" 208V MED-W DS RT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419494538



H60" 120V MED-W SL OT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419510184

Case Lot Measurement

Case Width.....15

Case Height.....5.75

Case Length.....66



H18" 208V MED-W DS RI FM

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080743080

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....24



H18" 120V MED-W DS RI

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419499625

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....24



H18" 208V MED-W DS RI

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419500116

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....24



H60" 208V MED-W DS RI

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419500321

Case Lot Measurement

Case Width.....21

Case Height.....6

Case Length.....61



H60" 240V MED-W SL OT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419511150

Case Lot Measurement

Case Width.....15

Case Height.....5.75

Case Length.....66



H18" 120V MED-W DL OT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419512867

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....24



H24" 208V MED-W DL RI

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419501656

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....30



H36" 240V MED-W DL RI

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419502196

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....42



H54" 240V MED-W S RT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419491964

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....66



H30" 208V HIGH-W DS

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419533565

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....36



H48" 120V MED-W SL OT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419510122

Case Lot Measurement

Case Width.....15

Case Height.....5.75

Case Length.....54



H66" 120V MED-W SL RT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419492596

Case Lot Measurement

Case Width.....15

Case Height.....5.75

Case Length.....78



H42" 240V MED-W DL

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419532926

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....54



H24" 208V MED-W S

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419534104

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....30



H84" 120V MED-W S

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419530878

Case Lot Measurement

Case Width.....12

Case Height.....6

Case Length.....92



H48" 120V MED-W DS RT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419493968

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....54



H42" 120V HIGH-W SL RI

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419498314

Case Lot Measurement

Case Width.....15

Case Height.....5.75

Case Length.....54



H54" 208V MED-W DS RI

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419500291

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....66



H30" 208V MED-W DS RI

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419500178

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....36



H48" 240V HIGH-W DS

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419532476

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....54



H54" 208V HIGH-W DS RT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419494484

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....66



H30" 240V HIGH-W DS

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419533558

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....36



H66" 240V HIGH-W S RT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419492039

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....78



H54" 208V HIGH-W SL OT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419510641

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....66



H48" 120V HIGH-W DL

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419532469

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....54



H18" 120V MED-W DL

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419534388

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....24



H48" 240V MED-W DS RT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419494927

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....54



H42" 208V MED-W SL

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419532995

Case Lot Measurement

Case Width.....15

Case Height.....5.75

Case Length.....54



H54" 208V MED-W S RT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419491483

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....66



H24" 120V MED-W DL RI

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419501175

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....30



H54" 120V HIGH-W DL RT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419495443

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....66



H30" 240V MED-W DL RI

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419502165

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....36



H66" 240V MED-W DS

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419531516



H36" 120V HIGH-W DS

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419533213

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....42



H72" 240V HIGH-W SL RI

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080357362

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....78



H36" 240V MED-W SL OT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080796239



H24" 208V MED-W S RT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419491339

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....30



H24" 120V MED-W S RI FM

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080527321

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....30



H60" 240V HIGH-W DL

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419531721

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....66



H24" 120V HIGH-W DL RT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419495290

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....30



H36" 208V MED-W DS

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419533329

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....42



H48" 120V HIGH-W S RT FRONT MT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419825332

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....54



H66" 240V MED-W DL

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419531486



H48" 208V HIGH-W S RT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419491469

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....54



H30" 120V MED-W SL RI FM

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419950102



H72" 120V MED-W DS

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419531172

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....78



H60" 240V HIGH-W DL RT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419496457

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....66



H84" 240V MED-W DS RT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419495078



H84" 208V LOW-W SL OT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419510757

Case Lot Measurement

Case Width.....15.25

Case Height.....5.75

Case Length.....90.5



H18" 240V MED-W SL RI

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419499144

Case Lot Measurement

Case Width.....15

Case Height.....5.75

Case Length.....24



H66" 208V MED-W DS OT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419512140

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....78



H36" 208V MED-W DL OT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419513437

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....42



H84" 208V HIGH-W DL RT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419496044



H30" 240V HIGH-W S

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419533619

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....36



H24" 208V MED-W DS RT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419494323

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....30



H30" 208V MED-W DS

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419533688

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....36



H60" 208V MED-W S

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419531943

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....66



H66" 120V MED-W DL RT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419495498



H66" 120V MED-W SL RI

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419498420

Case Lot Measurement

Case Width.....15

Case Height.....5.75

Case Length.....78



H30" 240V MED-W S OT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419509553

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....36



H18" 208V MED-W DL

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419534371

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....24



H42" 120V HIGH-W S RI

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419496846

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....54



H18" 120V MED-W DS OT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419511426

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....24



H72" 208V MED-W SL RI

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419498932

Case Lot Measurement

Case Width.....15

Case Height.....5.75

Case Length.....78



H24" 240V HIGH-W DL RI

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419502141

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....30



H36" 240V MED-W SL OT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419511037

Case Lot Measurement

Case Width.....15

Case Height.....5.75

Case Length.....42



H36" 240V HIGH-W DS RT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419494873

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....42



H30" 120V MED-W SL OT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419510030

Case Lot Measurement

Case Width.....15

Case Height.....5.75

Case Length.....36



H84" 120V MED-W DS RT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419494118



H42" 240V HIGH-W DL

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419532803

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....54



H72" 208V MED-W DL OT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419513611

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....78



H60" 208V HIGH-W DL RT FM

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419016167



H24" 120V HIGH-W DS RI

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419499663

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....30



H42" 120V MED-W S

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419533039

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....54



H18" 120V MED-W S RI FM

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419144327



H42" 240V MED-W SL

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419532988

Case Lot Measurement

Case Width.....15

Case Height.....5.75

Case Length.....54



H36" 120V HIGH-W DS RT FM

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080433219

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....42



H42" 240V MED-W S RI

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419497805

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....54



H42" 120V MED-W DL RI

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419501267

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....54



H30" 208V MED-W DL RT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419495795

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....36



H72" 120V MED-W DS RT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419494088

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....78



H48" 240V MED-W SL

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419532629

Case Lot Measurement

Case Width.....15

Case Height.....5.75

Case Length.....54



H54" 208V MED-W DS RT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419494477

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....66



H30" 120V HIGH-W S RI FM

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080479361

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....36



H24" 240V MED-W DS

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419534036

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....30



H84" 120V MED-W DL RT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419495559



H30" 120V MED-W DL RT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419495313

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....36



H60" 120V MED-W SL RI FM

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080005799



H30" 120V MED-W SL

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419533725

Case Lot Measurement

Case Width.....15

Case Height.....5.75

Case Length.....36



H72" 208V MED-W DL RI F/M BOX

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419827725

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....78



H48" 240V HIGH-W S

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419532537

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....54



H24" 208V MED-W S OT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419509010

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....30



H72" 208V HIGH-W S RT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419491582

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....78



H84" 208V HIGH-W S RI

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419497515

Case Lot Measurement

Case Width.....12

Case Height.....6

Case Length.....90



H54" 208V HIGH-W S FM

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080329956



H30" 240V MED-W SL OT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419511006

Case Lot Measurement

Case Width.....15

Case Height.....5.75

Case Length.....36



H30" 208V HIGH-W SL RI

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419498734

Case Lot Measurement

Case Width.....15

Case Height.....5.75

Case Length.....36



H36" 208V HIGH-W DS

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419533206

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....41



H84" 208V HIGH-W DL

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419530656



H54" 120V MED-W DL OT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419513048

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....66



H24" 208V MED-W S RT FM

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419167814



H72" 208V MED-W DS

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419531165

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....78



H36" 240V HIGH-W S RT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419491889

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....42



H48" 240V HIGH-W S RT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419491940

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....54



H42" 120V MED-W S RT FM

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080346571

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....54



H60" 208V HIGH-W DS RT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419494514

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....76



H36" 120V MED-W SL OT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080796215



H54" 208V HIGH-W S RT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080357638

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....66



H18" 208V MED-W DS OT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419511907

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....24



H30" 208V MED-W DL OT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419513406

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....36



H54" 120V MED-W SL

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419532285

Case Lot Measurement

Case Width.....15

Case Height.....5.75

Case Length.....66



H54" 208V HIGH-W S RT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419491490

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....66



H66" 208V MED-W DL OT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419513581



H66" 208V HIGH-W S RI

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419497447

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....78



H72" 208V MED-W SL OT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419510726

Case Lot Measurement

Case Width.....15

Case Height.....5.75

Case Length.....78



H30" 240V MED-W DS RT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419494835

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....36



H84" 208V MED-W DS

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419530809



H30" 120V MED-W SL RI

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419498246

Case Lot Measurement

Case Width.....15

Case Height.....5.75

Case Length.....36



H18" 120V MED-W SL

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419534449

Case Lot Measurement

Case Width.....15

Case Height.....5.75

Case Length.....24



H54" 240V MED-W DS

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419532230

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....66



H54" 208V HIGH-W DL

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419532094

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....66



H48" 240V HIGH-W DS RT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419494934

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....54



H48" 208V HIGH-W S FM

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419128426



H60" 208V MED-W DS OT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419512119

Case Lot Measurement

Case Width.....20.75

Case Height.....5.75

Case Length.....65.5



H36" 208V LOW-W SL OT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080796222



H66" 240V HIGH-W SL RT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419493586

Case Lot Measurement

Case Width.....15

Case Height.....5.75

Case Length.....78



H84" 120V HIGH-W DL

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419530663



H18" 240V MED-W DS OT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419512386

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....24



H36" 240V MED-W DS RT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419494866

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....42



H72" 208V MED-W SL RT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419493104

Case Lot Measurement

Case Width.....15

Case Height.....5.75

Case Length.....78



H66" 240V MED-W DL OT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419514069



H48" 240V MED-W SL RT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419493487

Case Lot Measurement

Case Width.....15

Case Height.....5.75

Case Length.....54



H66" 120V MED-W DS

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419531530



H72" 120V MED-W DL OT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419513130

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....78



H24" 208V HIGH-W S RI

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419497232

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....30



H54" 120V MED-W DS OT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419511600

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....66



H18" 120V HIGH-W S RT FT BOX

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419968343



H54" 240V MED-W DL RT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419496419

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....66



H84" 240V MED-W S

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419530854



H54" 208V HIGH-W S

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419532186

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....66



H42" 120V MED-W SL OT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419510092

Case Lot Measurement

Case Width.....15

Case Height.....5.75

Case Length.....54



H36" 208V MED-W SL RT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419492923

Case Lot Measurement

Case Width.....15

Case Height.....5.75

Case Length.....42



H36" 240V HIGH-W DL

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419533169

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....42



H84" 208V MED-W S RI FM

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080678795

Case Lot Measurement

Case Width.....12

Case Height.....6

Case Length.....92



H54" 240V MED-W SL RT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419493517

Case Lot Measurement

Case Width.....15

Case Height.....5.75

Case Length.....66



H72" 240V HIGH-W S RT FM

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419957187

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....78



H54" 120V HIGH-W DS RT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419494002

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....66



H84" 120V MED-W S RI

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419497010

Case Lot Measurement

Case Width.....11.5

Case Height.....6

Case Length.....92



H36" 208V MED-W S RI FM

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419951635

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....42



H42" 240V HIGH-W S RI FM

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080559179

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....54



H48" 120V MED-W DL OT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419513017

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....54



H18 120V MED-W DS R1 FM

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080928562



H48" 208V HIGH-W SL RI FM

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080564937

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....54



H66" 240V HIGH-W SL RI FM

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080456225

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....78



H54" 120V MED-W SL RT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419492534

Case Lot Measurement

Case Width.....15

Case Height.....5.75

Case Length.....66



H48" 240V HIGH-W SL RT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419493494

Case Lot Measurement

Case Width.....15

Case Height.....5.75

Case Length.....54



H60" 240V HIGH-W S RI

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419497928

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....66



H66" 208V HIGH-W S RT FM

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080432267

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....78



H42" 208V MED-W S RT FM

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419167760



H72" 240V HIGH-W DL RT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419496518

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....78



H36" 120V HIGH-W DL RT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419495351

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....42



H36" 240V MED-W DS OT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419512478

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....42



H24" 120V HIGH-W S

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419533992

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....30



H42" 208V MED-W S

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419533022

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....54



H54" 240V HIGH-W S

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419532179

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....66



H42" 120V HIGH-W SL RT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419492398

Case Lot Measurement

Case Width.....15

Case Height.....5.75

Case Length.....54



H30" 208V HIGH-W SL

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419533596

Case Lot Measurement

Case Width.....15

Case Height.....5.75

Case Length.....36



H24" 240V MED-W S RI

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419497713

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....30



H42" 120V HIGH-W DS RI

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419499755

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....54



H36" 120V HIGH-W DS RT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419493913

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....42



H66" 120V MED-W SL

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419531561

Case Lot Measurement

Case Width.....15

Case Height.....5.75

Case Length.....78



H18" 208V MED-W DL OT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419513345

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....24



H30" 208V MED-W DS RT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419494354

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....36



H30" 120V HIGH-W DS RT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419493883

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....36



H36" 208V MED-W SL RI

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419498758

Case Lot Measurement

Case Width.....15

Case Height.....5.75

Case Length.....42



H84" 120V HIGH-W S RT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419491070



H24" 120V MED-W DL OT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419512898

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....30



H36" 240V MED-W DL

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419533282

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....42



H66" 208V MED-W SL OT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419510696

Case Lot Measurement

Case Width.....15

Case Height.....5.75

Case Length.....78



H36" 120V MED-W S RI HARD WIRE

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419829576

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....42



H42" 208V HIGH-W DL RT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419495863

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....54



H24" 208V MED-W SL RT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419492862

Case Lot Measurement

Case Width.....15

Case Height.....5.75

Case Length.....30



H84" 240V HIGH-W DL RT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419496549



H24" 120V MED-W S RT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419490783

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....30



H30" 208V HIGH-W DS RT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419494361

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....36



H30" 208V HIGH-W DS RI

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419500185

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....36



H30" 240V MED-W DL OT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419513888

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....36



H36" 240V HIGH-W DL RI

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419502202

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....42



H66" 120V MED-W DL

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419531509



H60" 240V HIGH-W SL

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419531783

Case Lot Measurement

Case Width.....15

Case Height.....5.75

Case Length.....66



H30" 240V MED-W DL

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419533640

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....36



H48" 240V HIGH-W S FM

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419854813

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....54



H54" 120V MED-W S RT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419490936

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....66



H48" 240V MED-W S RI FM BOX

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419833139

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....54



H54" 120V HIGH-W SL

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419532162

Case Lot Measurement

Case Width.....15

Case Height.....5.75

Case Length.....66



H84" 120V MED-W S OT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419508778

Case Lot Measurement

Case Width.....11.75

Case Height.....5.75

Case Length.....92.5



H72 240MED-W DS RT FM

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080977379



H60" 240V HIGH-W SL RI FM

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080793368



H84" 208V MED-W S

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419530861



H54" 240V HIGH-W S RT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419491971

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....66



H24" 120V MED-W S

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419534111

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....30



H48" 240V MED-W S

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419532650

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....54



H36" 120V HIGH-W S RI FM

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419850921

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....42



H42" 240V HIGH-W DS RT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419494903

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....54



H54" 120V HIGH-W S RT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419490943

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....66



H84" 240V MED-W SL

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419530823



H24" 120V MED-W DS RT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419493845

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....30



H72" 240V MED-W SL

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419531189

Case Lot Measurement

Case Width.....15

Case Height.....5.75

Case Length.....78



H60" 120V MED-W DL OT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419513079

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....66.5



H48" 120V HIGH-W DS RI FM

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080470627

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....54



H36" 208V MED-W S RT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419491391

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....42



H42" 208V HIGH-W DS RT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419494422

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....54



H54" 120V HIGH-W DL

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419532100

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....66



H42" 240V MED-W DS OT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419512508

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....54



H72" 120V MED-W S RT FRT MOUNT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419958313



H30" 120V HIGH-W S FM

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080602820

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....36



H24" 240V MED-W S RT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419491810

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....30



H84" 208V HIGH-W S RT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419491612



H54" 120V MED-W DS RT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419493999

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....66



H18" 120V MED-W DL RI

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419501144

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....24



H72" 240V HIGH-W SL RT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419493616

Case Lot Measurement

Case Width.....15

Case Height.....5.75

Case Length.....78



H66" 240V HIGH-W DL RI

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419502356

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....78



H72" 120V MED-W SL RI

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419498451

Case Lot Measurement

Case Width.....15

Case Height.....5.75

Case Length.....78



H48" 120V HIGH-W S RI FM

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419935031

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....54



H48" 208V HIGH-W SL RT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419492992

Case Lot Measurement

Case Width.....15

Case Height.....5.75

Case Length.....54



H18" 240V MED-W DS RI

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419500666

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....24



H72" 208V MED-W DS RT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419494569

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....78



H36" 240V HIGH-W SL RI

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419499243

Case Lot Measurement

Case Width.....15

Case Height.....5.75

Case Length.....42



H36" 120V HIGH-W SL RI

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419498284

Case Lot Measurement

Case Width.....15

Case Height.....5.75

Case Length.....42



H24" 120V MED-W DL RT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419495283

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....30



H30" 208V HIGH-W DL RI

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419501694

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....36



H42" 120V HIGH-W SL

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419532889

Case Lot Measurement

Case Width.....15

Case Height.....5.75

Case Length.....54



H54" 240V HIGH-W S RI FM

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419147212

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....66



H66" 208V MED-W S OT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419509225

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....78



H24" 208V MED-W S RI FM

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080727325

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....30



H54" 120V MED-W DS

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419532254

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....66



H84" 240V MED-W SL OT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419511242



H54" 208V HIGH-W SL RT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419493029

Case Lot Measurement

Case Width.....15

Case Height.....5.75

Case Length.....66



H36" 208V HIGH-W DL

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419533176

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....42



H48" 240V HIGH-W DL RT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419496396

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....54



H42" 240V HIGH-W DS

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419532834

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....54



H18" 120V MED-W S RT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419490752

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....24



H54" 240V HIGH-W DS

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419532117

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....66



H42" 208V HIGH-W SL RI

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419498796

Case Lot Measurement

Case Width.....15

Case Height.....5.75

Case Length.....54



H66" 208V HIGH-W DS RT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419494545



H24" 208V MED-W SL RI

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419498697

Case Lot Measurement

Case Width.....15

Case Height.....5.75

Case Length.....30



H60" 120V HIGH-W S RT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419490974

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....66



H36" 240V MED-W DL RT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419496327

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....42



H18" 240V MED-W DL RI

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419502103

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....24



H66" 240V HIGH-W S RI

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419497959

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....78



H84" 240V HIGH-W DS RT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419495085



H66" 120V MED-W S RI

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419496952

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....78



H48" 120V MED-W DL RT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419495405

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....54



H36" 120V MED-W SL RT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419492350

Case Lot Measurement

Case Width.....15

Case Height.....5.75

Case Length.....42



H36" 208V MED-W DL RI

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419501717

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....42



H84" 208V HIGH-W DS RT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419494606



H60" 208V HIGH-W DS

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419531769

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....66



H36" 208V MED-W DS RT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419494385

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....42



H54" 240V MED-W DS OT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419512560

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....66



H30" 208V MED-W SL RT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419492893

Case Lot Measurement

Case Width.....15

Case Height.....5.75

Case Length.....36



H36" 208V HIGH-W DL RI

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419501724

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....42



H84" 208V MED-W SL RT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080578866

Case Lot Measurement

Case Width.....12

Case Height.....6

Case Length.....92



H54" 240V MED-W DL

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419532209

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....66



H66" 208V HIGH-W DL FM

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080578194

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....78



H84" 208V MED-W SL RT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419493159

Case Lot Measurement

Case Width.....24

Case Height.....10.75

Case Length.....124



H30" 208V MED-W DL

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419533657

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....36



H24" 208V HIGH-W DL RI

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419501663

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....30



H48" 240V HIGH-W DL FMRI

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080612898

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....54



H60" 208V MED-W DL

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419531851

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....66



H18" 240V MED-W S OT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419509492

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....24



H30" 120V HIGH-W S RT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419490820

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....36



H36" 120V HIGH-W SL HEATER ASY

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080999425



H24" 240V MED-W SL OT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419510979

Case Lot Measurement

Case Width.....15

Case Height.....5.75

Case Length.....30



H36" 240V HIGH-W DS RI

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419500765

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....42



H84" 208V MED-W DL OT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419513642



H42" 120V HIGH-W S RT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419490882

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....54



H30" 120V HIGH-W S RI

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419496785

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....36



H42" 120V MED-W DS

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419532971

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....54



H42" 208V MED-W DS

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419532964

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....54



H48" 240V MED-W SL OT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080796260



H84" 120V HIGH-W SL RT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419492664



H42" 208V HIGH-W S RT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419491438

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....54



H42" 240V MED-W DL OT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419513949

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....54



H60" 208V MED-W S RI FM

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419141319

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....66



H72" 240V HIGH-W DS RT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419495054

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....78



H42" 240V HIGH-W S

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419532896

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....54



H66" 240V MED-W SL RT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419493579

Case Lot Measurement

Case Width.....15

Case Height.....5.75

Case Length.....78



H30" 240V HIGH-W DL FM RI

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080612874

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....36



H30" 208V MED-W S RT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419491360

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....36



H30" 240V HIGH-W DL RI

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419502172

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....36



H24" 240V MED-W SL

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419534067

Case Lot Measurement

Case Width.....15

Case Height.....5.75

Case Length.....30



H18" 240V HIGH-W SL RT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419493340

Case Lot Measurement

Case Width.....15

Case Height.....5.75

Case Length.....24



H42" 240V MED-W SL OT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419511068

Case Lot Measurement

Case Width.....15

Case Height.....5.75

Case Length.....54



H18" 208V HIGH-W DL RT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419495740

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....24



H48" 240V MED-W DL

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419532568

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....54



H60" 208V MED-W DL RT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419495948

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....66



H84" 208V MED-W DL RI

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419501922

Case Lot Measurement

Case Width.....21.5

Case Height.....5.75

Case Length.....94



H60" 240V MED-W DS

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419531875

Case Lot Measurement

Case Width.....21

Case Height.....6

Case Length.....61



H36" 208V HIGH-W S RI FM

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419957156



H48" 120V MED-W DS

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419532612

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....54



H84" 120V HIGH-W S

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419530755



H60" 120V HIGH-W SL RI

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419498406

Case Lot Measurement

Case Width.....15

Case Height.....5.75

Case Length.....66



H48" 240V HIGH-W S RI

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419497867

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....54



H66" 120V MED-W DS RT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419494057



H84" 120V HIGH-W SL

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419530724



H36" 120V MED-W S

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419533398

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....42



H36" 240V MED-W SL

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419533343

Case Lot Measurement

Case Width.....15

Case Height.....5.75

Case Length.....42



H48" 240V MED-W S RI

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419497850

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....54



H30" 120V HIGH-W DS

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419533572

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....36



H72" 240V MED-W DS RT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419495047

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....78



H72" 208V HIGH-W S RT FM

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080569659

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....78



H48" 120V MED-W DL

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419532582

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....54



H48" 208V HIGH-W DS

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419532483

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....54



H66" 240V MED-W DS OT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419512621

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....78



H54" 208V MED-W SL RI

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419498840

Case Lot Measurement

Case Width.....15

Case Height.....5.75

Case Length.....66



H72" 208V HIGH-W DL RI

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419501908

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....78



H72" 208V MED-W DL RI

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419501892

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....78



H30" 240V MED-W DS OT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419512447

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....36



H84" 208V HIGH-W S RT FM

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419127191

Case Lot Measurement

Case Width.....12

Case Height.....6

Case Length.....90



H42" 240V MED-W DS RI

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419500789

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....54



H30" 240V HIGH-W DL

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419533527

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....36



H72" 208V MED-W S RI FRONT BOX

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419819263



H18" 240V HIGH-W SL RI

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419499151

Case Lot Measurement

Case Width.....15

Case Height.....5.75

Case Length.....24



H60" 120V MED-W DS RT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419494026

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....66



H24" 120V MED-W SL RI FM

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080338217



H48" 120V HIGH-W SL RT FM

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080382029

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....54



H30" 240V MED-W DL RT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419496297

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....36



H72" 240V MED-W S RT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419492053

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....78



H18" 208V MED-W S RT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419491308

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....24



H24" 240V MED-W DL OT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419513857

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....30



H54 208V HIGH-W S FM R1

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080989754



H48" 208V HIGH-W SL

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419532513

Case Lot Measurement

Case Width.....15

Case Height.....5.75

Case Length.....54



H66" 240V HIGH-W DL RT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419496488



H48" 120V HIGH-W DS RT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419493975

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....54



H18" 120V HIGH-W DS

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419534296

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....26.375



H42" 208V MED-W DL OT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419513468

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....54



H60" 208V HIGH-W S RI FRT MOUN

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080580807

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....66



H66" 120V MED-W S

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419531592

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....78



H66" 120V MED-W S RT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419490998

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....78



H24" 120V MED-W SL OT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419510009

Case Lot Measurement

Case Width.....15

Case Height.....5.75

Case Length.....29



H72" 208V HIGH-W SL R1

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080966618



H30" 120V MED-W DL

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419533664

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....36



H18" 208V HIGH-W S RI

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419497201

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....24



H54" 208V HIGH-W DS RT FM

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080756295

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....66



H72" 208V HIGH-W SL

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419531073

Case Lot Measurement

Case Width.....15

Case Height.....5.75

Case Length.....78



H36" 240V MED-W SL RI

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419499236

Case Lot Measurement

Case Width.....15

Case Height.....5.75

Case Length.....42



H36" 240V HIGH-W S RT FM

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080631066

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....42



H60" 240V MED-W S RI

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419497911

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....66



H36" 120V HIGH-W DL RI FM

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419948055

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....42



H30" 208V HIGH-W S RT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419491377

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....36



H36" 120V MED-W S RT FM

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080456218

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....42



H24" 240V HIGH-W DL RT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419496273

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....30



H66" 208V HIGH-W SL RI

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419498918

Case Lot Measurement

Case Width.....15

Case Height.....5.75

Case Length.....78



H30" 120V MED-W DS RT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419493876

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....36



H54" 240V HIGH-W SL RT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419493524

Case Lot Measurement

Case Width.....15

Case Height.....5.75

Case Length.....66



H42" 208V HIGH-W S

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419532902

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....54



H42" 120V MED-W DS RI

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419499748

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....54



H36" 240V HIGH-W DS

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419533190

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....42



H18" 208V MED-W DL RI

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419501625

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....24



H84" 240V MED-W S RT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419492084



H30" 208V MED-W SL

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419533718

Case Lot Measurement

Case Width.....15

Case Height.....5.75

Case Length.....36



H66" 208V MED-W SL OT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080796277



H24" 120V MED-W DS

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419534050

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....30



H18" 208V MED-W DL RT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419495733

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....24



H24" 120V HIGH-W SL RT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419492305

Case Lot Measurement

Case Width.....15

Case Height.....5.75

Case Length.....30



H60" 240V MED-W DS RT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419494989

Case Lot Measurement

Case Width.....21

Case Height.....6

Case Length.....61



H66" 208V MED-W SL

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419531554

Case Lot Measurement

Case Width.....15

Case Height.....5.75

Case Length.....78



H48" 208V HIGH-W DS RT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419494453

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....54



H30" 240V MED-W SL

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419533701

Case Lot Measurement

Case Width.....15

Case Height.....5.75

Case Length.....36



H24" 208V HIGH-W DL RT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419495771

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....30



H30" 120V HIGH-W S

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419533633

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....36



H72" 208V HIGH-W DL EM

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419531011



H72" 120V MED-W S RT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419491025

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....78



H48" 240V HIGH-W SL RI

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419499304

Case Lot Measurement

Case Width.....15

Case Height.....5.75

Case Length.....54



H18" 208V MED-W DS RT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419494293

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....24



H24" 208V MED-W DS RI

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419500147

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....30



H42" 208V HIGH-W S RI

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419497324

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....54



H54" 120V HIGH-W DS FM

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080423852

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....66



H84" 240V HIGH-W SL RT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419493647



H66" 240V MED-W S RI

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419497942

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....78



H48" 208V HIGH-W SL RI

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419498826

Case Lot Measurement

Case Width.....15

Case Height.....5.75

Case Length.....54



H66" 240V MED-W SL OT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080796284



H36" 208V MED-W DL RT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419495825

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....42



H24" 120V MED-W SL RT HW

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419921942



H30" 120V MED-W SL RT FM

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419927029



H42" 120V MED-W S RT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419490875

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....54



H54" 240V HIGH-W S RI

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419497898

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....66



H30" 208V MED-W SL RI

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419498727

Case Lot Measurement

Case Width.....15

Case Height.....5.75

Case Length.....36



H48" 120V MED-W S RT FM

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419953622

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....54



H84" 120V HIGH-W DS

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419530694



H30" 240V HIGH-W DS RI

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419500734

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....36



H30" 120V MED-W DS RI

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419499687

Case Lot Measurement

Case Width.....121

Case Height.....5.75

Case Length.....36



H60" 120V HIGH-W DS RT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419494033

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....66



H36" 208V MED-W DL

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419533299

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....42



H18" 120V MED-W S OT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419508471

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....24



H48" 208V MED-W DS OT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419512058

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....54



H54" 208V HIGH-W DS

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419532124

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....66



H48" 240V HIGH-W S OT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419509652

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....54



H18" 208V HIGH-W S RT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419491315

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....24



H42" 120V MED-W DL RT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419495375

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....54



H42" 208V MED-W S RT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419491421

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....54



H24" 120V MED-W DS RI

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419499656

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....30



H84" 120V MED-W DS OT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419511723

Case Lot Measurement

Case Width.....12

Case Height.....6

Case Length.....92



H42" 208V HIGH-W DL

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419532810

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....54



H36" 120V HIGH-W DL RT FM

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419848935



H48" 240V MED-W DL RT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419496389

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....54



H18" 240V HIGH-W DL RT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419496242

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....24



H60" 240V HIGH-W SL RT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419493555

Case Lot Measurement

Case Width.....15

Case Height.....5.75

Case Length.....66



H24" 120V HIGH-W SL RI

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419498222

Case Lot Measurement

Case Width.....15

Case Height.....5.75

Case Length.....30



H30" 208V HIGH-W S

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419533626

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....36



H60" 120V MED-W DS RI

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419499847

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....65.25



H60" 120V HIGH-W S RT FM

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080441689

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....66



H36" 120V MED-W DS RT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419493906

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....42



H84" 240V MED-W DS OT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419512683



H60" 240V HIGH-W DS

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419531752

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....66



H30" 240V MED-W S RT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419491841

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....36



H24" 208V HIGH-W DS RT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419494330

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....30



H84" 240V HIGH-W DL

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419530649



H84" 208V HIGH-W S

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419530748



H24" 208V HIGH-W SL RI

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419498703

Case Lot Measurement

Case Width.....15

Case Height.....5.75

Case Length.....30



H66" 240V MED-W SL RI

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419499380

Case Lot Measurement

Case Width.....15

Case Height.....5.75

Case Length.....78



H24" 240V MED-W DL RT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419496266

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....30



H24" 120V MED-W DS OT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419511457

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....30



H18" 120V MED-W S RI

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419496716

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....24



H24" 208V MED-W DL

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419534012

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....30



H36" 120V HIGH-W S RT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419490851

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....42



H36" 208V HIGH-W SL RI

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419498765

Case Lot Measurement

Case Width.....15

Case Height.....5.75

Case Length.....42



H48" 240V HIGH-W S RI FM

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080785264



H36" 120V HIGH-W S W/FRONT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080496344

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....42



H42" 120V MED-W DL

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419532940

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....54



H84" 120V MED-W SL

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419530847



H42" 120V MED-W SL RI

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419498307

Case Lot Measurement

Case Width.....15

Case Height.....5.75

Case Length.....54



H42" 120V HIGH-W DL

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419532827

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....54



H60" 208V HIGH-W SL RI

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419498888

Case Lot Measurement

Case Width.....15

Case Height.....5.75

Case Length.....66



H54" 240V MED-W SL

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419532261

Case Lot Measurement

Case Width.....15

Case Height.....5.75

Case Length.....66



H60" 208V MED-W SL OT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419510665

Case Lot Measurement

Case Width.....15

Case Height.....5.75

Case Length.....66



H36" 240V HIGH-W SL RI FM

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080793337



H36" 240V MED-W DS

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419533312

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....42



H48" 208V MED-W DL RI

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419501779

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....54



H30" 240V HIGH-W SL RI

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419499212

Case Lot Measurement

Case Width.....15

Case Height.....5.75

Case Length.....36



H66" 208V MED-W S

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419531585

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....78



H60" 240V MED-W DS OT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419512591

Case Lot Measurement

Case Width.....21

Case Height.....6

Case Length.....61



H54" 120V MED-W DL

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419532223

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....66



H72" 120V MED-W DL

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419531141

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....78



H18" 120V MED-W DS

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419534418

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....24



H84" 240V HIGH-W S RT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419492091

Case Lot Measurement

Case Width.....11.75

Case Height.....5.75

Case Length.....89.5



H60" 240V HIGH-W S RT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419492008

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....66



H36" 240V HIGH-W S RI

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419497782

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....42



H72" 208V MED-W DL RT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419496006

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....78



H18" 120V HIGH-W DS RT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419493821

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....24



H60" 240V HIGH-W DS RI FM

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419943067



H54" 208V HIGH-W SL

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419532155

Case Lot Measurement

Case Width.....15

Case Height.....5.75

Case Length.....66



H30" 240V HIGH-W SL RT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419493401

Case Lot Measurement

Case Width.....15

Case Height.....5.75

Case Length.....36



H48" 208V MED-W DL RT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419495887

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....54



H84" 208V HIGH-W SL

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419530717



H42" 120V MED-W S RI

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419496839

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....54



H30" 240V HIGH-W SL

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419533589

Case Lot Measurement

Case Width.....15

Case Height.....5.75

Case Length.....36



H48" 208V MED-W SL RT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419492985

Case Lot Measurement

Case Width.....15

Case Height.....5.75

Case Length.....54



H48" 208V HIGH-W S RI

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419497355

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....54



H24" 120V MED-W SL RT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419492299

Case Lot Measurement

Case Width.....15

Case Height.....5.75

Case Length.....30



H18" 208V HIGH-W DS RT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419494309

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....24



H18" 120V HIGH-W SL RT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419492275

Case Lot Measurement

Case Width.....15

Case Height.....5.75

Case Length.....24



H42" 208V MED-W DS RT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419494415

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....54



H54" 208V MED-W DL RT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419495917

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....66



H66" 208V HIGH-W S RI FM

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080343402

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....78



H24" 208V MED-W DL RT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419495764

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....30



H72" 240V MED-W SL RT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419493609

Case Lot Measurement

Case Width.....15

Case Height.....5.75

Case Length.....78



H48" 208V MED-W DL

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419532575

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....54



H48" 208V MED-W SL RI FM

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419154609



H66" 208V MED-W S RT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419491544

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....78



H60" 120V MED-W S RT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419490967

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....66



H42" 240V HIGH-W SL RI

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419499274

Case Lot Measurement

Case Width.....15

Case Height.....5.75

Case Length.....54



H54" 208V MED-W DS OT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419512089

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....66



H60" 208V HIGH-W DS RT FM

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419925308

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....66



H60" 120V MED-W SL RT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419492565

Case Lot Measurement

Case Width.....15

Case Height.....5.75

Case Length.....66



H48" 240V MED-W DL RI

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419502257

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....54



H30" 208V MED-W DL RI

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419501687

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....36



H48" 120V HIGH-W DS

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419532490

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....54



H72" 208V HIGH-W DS RT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419494576

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....78



H18" 240V MED-W DL

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419534364

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....24



H18" 208V MED-W SL OT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419510450

Case Lot Measurement

Case Width.....15

Case Height.....5.75

Case Length.....24



H30" 208V HIGH-W SL RT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419492909

Case Lot Measurement

Case Width.....15

Case Height.....5.75

Case Length.....36



H24" 240V HIGH-W SL RI

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419499182

Case Lot Measurement

Case Width.....15

Case Height.....5.75

Case Length.....30



H36" 120V MED-W DL

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419533305

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....42



H42" 120V MED-W DS OT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419511549

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....54



H48" 120V HIGH-W DS RI

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419499793

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....54



H84" 240V MED-W DL OT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419514120



H36" 120V MED-W DS OT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419511518

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....42



H84" 208V MED-W DL

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419530779



H18" 240V MED-W S

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419534456

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....24



H42" 120V MED-W SL RT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419492381

Case Lot Measurement

Case Width.....15

Case Height.....5.75

Case Length.....54



H54" 120V MED-W S RI

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419496891

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....66



H24" 240V HIGH-W S RI

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419497720

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....30



H48" 208V HIGH-W DL RI

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419501786

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....54



H60" 208V HIGH-W DL RI

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419501847

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....66



H84" 240V MED-W DL RT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419496532



H48" 240V MED-W SL RI FM

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080793351



H30" 120V HIGH-W S RT FM

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419972517

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....36



H72" 120V MED-W S

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419531233

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....78



H60" 208V MED-W SL RT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419493043

Case Lot Measurement

Case Width.....15

Case Height.....5.75

Case Length.....66



H60" 120V MED-W SL

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419531929

Case Lot Measurement

Case Width.....15

Case Height.....5.75

Case Length.....66



H66" 240V MED-W SL OT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419511181

Case Lot Measurement

Case Width.....15

Case Height.....5.75

Case Length.....78



H48" 120V MED-W DS RI

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419499786

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....54



H66" 120V MED-W DL OT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419513109



H30" 120V HIGH-W DL

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419533541

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....36



H72" 240V HIGH-W S RI

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419497980

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....78



H54" 240V MED-W SL RI

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419499328

Case Lot Measurement

Case Width.....15

Case Height.....5.75

Case Length.....66



H66" 208V MED-W S RT FM

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080582955

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....78



H48" 240V HIGH-W DL

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419532445

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....54



H60" 240V MED-W S

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419531936

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....66



H42" 208V HIGH-W SL RT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419492961

Case Lot Measurement

Case Width.....15

Case Height.....5.75

Case Length.....54



H60" 208V MED-W DS RT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419494507

Case Lot Measurement

Case Width.....20.75

Case Height.....5.75

Case Length.....65.5



H42" 208V MED-W SL RT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419492954

Case Lot Measurement

Case Width.....15

Case Height.....5.75

Case Length.....54



H60" 120V HIGH-W DS RI

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080470634

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....66



H36" 120V MED-W SL

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419533367

Case Lot Measurement

Case Width.....15

Case Height.....5.75

Case Length.....42



H18" 120V HIGH-W DS RI

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419499632

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....24



H54" 240V HIGH-W DL FM RI

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080612904

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....66



H30" 208V HIGH-W DL

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419533534

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....36



H54" 240V MED-W SL OT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419511129

Case Lot Measurement

Case Width.....15

Case Height.....5.75

Case Length.....66



H72" 208V MED-W DS OT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419512171

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....78



H72" 240V MED-W S RI

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419497973

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....78



H18" 120V HIGH-W S RT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419490769

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....24



H54" 208V MED-W DL

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419532216

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....66



H60" 120V MED-W DS

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419531899

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....66



H48" 208V MED-W SL RI

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419498819

Case Lot Measurement

Case Width.....15

Case Height.....5.75

Case Length.....54



H48" 208V HIGH-W SL RT FM

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080370972

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....54



H48" 208V MED-W SL OT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080796253



H66" 240V MED-W SL

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419531547

Case Lot Measurement

Case Width.....15

Case Height.....5.75

Case Length.....78



H24" 208V HIGH-W SL FM

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080594811

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....30



H42" 240V MED-W SL RI

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419499267

Case Lot Measurement

Case Width.....15

Case Height.....5.75

Case Length.....54



H24" 240V MED-W S

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419534098

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....30



H42" 120V HIGH-W DS RT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419493944

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....54



H72" 120V MED-W SL RT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419492626

Case Lot Measurement

Case Width.....15

Case Height.....5.75

Case Length.....78



H18" 120V MED-W DS RT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419493814

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....24



H48" 120V HIGH-W S RT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419490912

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....54



H42" 120V HIGH-W DS

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419532858

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....54



H60" 120V HIGH-W S RI FRT MOUN

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419855926

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....66



H30" 240V HIGH-W DS RT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419494842

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....36



H48" 120V HIGH-W SL RT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419492510

Case Lot Measurement

Case Width.....15

Case Height.....5.75

Case Length.....54



H18" 240V MED-W DL RT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419496235

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....24



H42" 240V HIGH-W S RI

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419497812

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....54



H60" 208V HIGH-W DS RI

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419500338

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....66



H30" 240V HIGH-W S RI

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419497751

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....36



H66" 208V MED-W DL

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419531493



H42" 240V HIGH-W SL RT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419493463

Case Lot Measurement

Case Width.....15

Case Height.....5.75

Case Length.....54



H24" 240V HIGH-W SL RT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419493371

Case Lot Measurement

Case Width.....15

Case Height.....5.75

Case Length.....30



H24" 240V MED-W SL RI

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419499175

Case Lot Measurement

Case Width.....15

Case Height.....5.75

Case Length.....30



H18" 208V HIGH-W SL RT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419492848

Case Lot Measurement

Case Width.....15

Case Height.....5.75

Case Length.....24



H84" 240V MED-W DS

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419530793



H60" 208V MED-W SL RI

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419498871

Case Lot Measurement

Case Width.....15

Case Height.....5.75

Case Length.....66



H24" 240V MED-W DS RI

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419500697

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....30



H66" 208V HIGH-W S RT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419491551

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....78



H36" 120V MED-W DL RT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419495344

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....42



H60" 208V HIGH-W S RT FM

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080357621

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....66



H72" 120V MED-W DS RI

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419499908

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....78



H84" 240V HIGH-W SL

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419530700



H60" 240V MED-W DL OT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419514038

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....66



H48" 120V HIGH-W SL RI

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419498345

Case Lot Measurement

Case Width.....15

Case Height.....5.75

Case Length.....54



H18" 240V MED-W SL OT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419510948

Case Lot Measurement

Case Width.....15

Case Height.....5.75

Case Length.....24



H30" 120V MED-W SL RT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419492329

Case Lot Measurement

Case Width.....15

Case Height.....5.75

Case Length.....36



H66" 240V MED-W S

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419531578

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....78



H24" 208V HIGH-W S RT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419491346

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....30



H18" 208V MED-W S OT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419508983

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....24



H72" 208V HIGH-W S

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419531103



H54" 240V MED-W S RI

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419497881

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....66



H48" 208V MED-W DL OT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419513499

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....54



H66" 208V HIGH-W DL RI

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419501878

Case Lot Measurement

Case Width.....21

Case Height.....6

Case Length.....77.25



H66" 208V HIGH-W DL RT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419495986



H42" 120V HIGH-W S FM

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080426280

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....54



H54" 240V HIGH-W DS RT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419494965

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....66



H36" 240V MED-W DL OT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419513918

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....42



H24" 240V MED-W DS OT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419512416

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....30



H24" 120V MED-W DL

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419534029

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....30



H18" 120V MED-W SL RI

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419498185

Case Lot Measurement

Case Width.....15

Case Height.....5.75

Case Length.....24



H24" 120V HIGH-W S FM

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080588834

Case Lot Measurement

Case Width.....11.5

Case Height.....5.75

Case Length.....31



H30" 120V HIGH-W DL RT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419495320

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....36



H84" 208V HIGH-W DS

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419530687

Case Lot Measurement

Case Width.....20.5

Case Height.....6

Case Length.....92



H36" 240V MED-W S

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419533374

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....42



H72" 208V HIGH-W DS RI

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419500390

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....78



H30" 208V MED-W DS OT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419511969

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....36



H36" 208V HIGH-W S

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419533268

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....42



H18" 240V MED-W S RT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419491780

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....24



H60" 208V HIGH-W SL RT FM

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080686493

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....66



H36" 120V MED-W DL OT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419512959

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....42



H30" 120V HIGH-W SL

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419533602

Case Lot Measurement

Case Width.....15

Case Height.....5.75

Case Length.....36



H72" 208V MED-W S RT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419491575

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....78



H18" 208V MED-W DS

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419534401

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....24



H72" 240V MED-W SL RI

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419499410

Case Lot Measurement

Case Width.....15

Case Height.....5.75

Case Length.....78



H30" 240V MED-W DS

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419533671

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....36



H54" 208V HIGH-W DL RI

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419501816

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....66



H54" 240V HIGH-W SL RI FM

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080463995

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....66



H24" 208V MED-W DS

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419534043

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....30



H72" 208V MED-W S FM

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080384153

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....78



H30" 240V HIGH-W S RI FM

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080326245

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....36



H36" 208V HIGH-W DS RT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419494392

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....42



H18" 120V MED-W SL RT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419492268

Case Lot Measurement

Case Width.....15

Case Height.....5.75

Case Length.....24



H72" 240V MED-W S

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419531219

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....78



H48" 208V HIGH-W SL FM

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080594217

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....54



H42" 120V MED-W DL OT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419512980

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....54



H36" 208V MED-W SL

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419533350

Case Lot Measurement

Case Width.....15

Case Height.....5.75

Case Length.....42



H60" 120V MED-W S FM

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080435077

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....66



H30" 208V MED-W S OT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419509041

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....36



H24" 120V MED-W SL RI

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419498215

Case Lot Measurement

Case Width.....15

Case Height.....5.75

Case Length.....30



H36" 208V MED-W S

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419533381

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....42



H24" 240V HIGH-W S RT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419491827

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....30



H54" 240V HIGH-W DL

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419532087

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....66



H42" 208V HIGH-W DS

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419532841

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....54



H54" 208V MED-W SL RT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419493012

Case Lot Measurement

Case Width.....15

Case Height.....5.75

Case Length.....66



H72" 208V HIGH-W S RI

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419497478

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....78



H84" 120V MED-W S RT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419491063



H18" 120V MED-W S

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419534470

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....24



H24" 120V HIGH-W S RT FM

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419972524



H24" 208V MED-W SL

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419534074

Case Lot Measurement

Case Width.....15

Case Height.....5.75

Case Length.....30



H36" 120V HIGH-W S RI

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419496815

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....42



H72" 208V HIGH-W S FM BOX

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419831449

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....78



H36" 120V HIGH-W DL

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419533183

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....42



H54" 120V HIGH-W DS

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419532131

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....66



H72" 120V MED-W DL RT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419495528

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....78



H60" 240V HIGH-W S

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419531813

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....66



H42" 120V MED-W DS RT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419493937

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....54



H18" 240V HIGH-W DS RT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419494781

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....24



H72" 240V MED-W DS OT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419512652

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....78



H36" 208V MED-W DS OT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419511990

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....42



H42" 208V MED-W DL

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419532933

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....54



H60" 240V HIGH-W DS RT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419494996

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....66



H54" 120V HIGH-W S FM RI

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080628196

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....66



H84" 208V MED-W DL RT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419496037

Case Lot Measurement

Case Width.....21

Case Height.....6

Case Length.....96.5



H42" 120V HIGH-W S RT FM

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080381350

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....54



H48" 120V MED-W DS OT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419511570

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....54



H60" 120V MED-W S

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419531950

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....66



H60" 208V HIGH-W DL RT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419495955

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....66



H72" 120V MED-W SL

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419531202

Case Lot Measurement

Case Width.....15

Case Height.....5.75

Case Length.....78



H48" 120V MED-W SL OT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080796246



H48" 120V MED-W SL RI

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419498338

Case Lot Measurement

Case Width.....15

Case Height.....5.75

Case Length.....54



H48" 208V MED-W DS RT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419494446

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....54



H66" 208V HIGH-W SL RT FM

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080831633



H30" 208V HIGH-W S RI

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419497263

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....36



H60" 208V HIGH-W S RT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419491520

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....66



H66" 208V HIGH-W SL RT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419493081

Case Lot Measurement

Case Width.....15

Case Height.....5.75

Case Length.....78



H36" 208V HIGH-W DS RI

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419500215

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....42



H42" 208V LOW-W SL OT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419510573

Case Lot Measurement

Case Width.....15

Case Height.....5.75

Case Length.....54



H30" 208V LOW-W SL OT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419510511

Case Lot Measurement

Case Width.....15

Case Height.....5.75

Case Length.....36



H54" 120V HIGH-W SL RT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419492541

Case Lot Measurement

Case Width.....15

Case Height.....5.75

Case Length.....66



H48" 208V HIGH-W DS RI

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419500277

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....54



H42" 120V HIGH-W DL RT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419495382

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....54



H84" 208V MED-W SL

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419530830



H18" 208V MED-W SL

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419534432

Case Lot Measurement

Case Width.....15

Case Height.....5.75

Case Length.....24



H42" 208V MED-W DS OT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419512027

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....54



H48" 208V MED-W S

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419532667

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....54



H48" 240V MED-W DS

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419532599

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....54



H66" 208V MED-W S RI

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419497430

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....78



H48" 120V MED-W S RT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419490905

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....54



H36" 120V MED-W S RT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419490844

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....42



H36" 120V MED-W SL OT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419510061

Case Lot Measurement

Case Width.....15

Case Height.....5.75

Case Length.....42



H72" 208V MED-W DS RI

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419500383

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....78



H66" 208V HIGH-W S

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419531462

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....78



H54" 208V HIGH-W SL RI

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419498857

Case Lot Measurement

Case Width.....15

Case Height.....5.75

Case Length.....66



H72" 240V MED-W S OT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419509768

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....78



H24" 208V MED-W S RI

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419497225

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....30



H48" 120V HIGH-W S RI

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419496877

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....54



H54" 208V MED-W S OT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419509164

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....66



H54" 120V HIGH-W S RT FM

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419970742

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....66



H18" 120V HIGH-W S RI

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419496723

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....24



H60" 120V HIGH-W S

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419531837

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....66



H54" 120V HIGH-W S

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419532193

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....66



H60" 120V HIGH-W SL RT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419492572

Case Lot Measurement

Case Width.....15

Case Height.....5.75

Case Length.....66



H42" 120V HIGH-W S

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419532919

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....54



H30" 208V MED-W S RI

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419497256

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....36



H60" 240V HIGH-W S RT FM

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419957170

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....66



H60" 120V HIGH-W DL RT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419495474

Case Lot Measurement

Case Width.....21

Case Height.....6

Case Length.....70



H54" 120V MED-W SL RI FM

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080493275

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....66



H30" 120V MED-W S OT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419508532

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....36



H66" 208V MED-W SL RT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419493074

Case Lot Measurement

Case Width.....15

Case Height.....5.75

Case Length.....78



H66" 120V MED-W S OT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419508716

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....78



H66" 120V MED-W SL OT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419510214

Case Lot Measurement

Case Width.....15

Case Height.....5.75

Case Length.....78



H72" 120V MED-W DL RI

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419501410

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....78



Cayenne® Heat Strips, Hard Wired

Unique heating design offers greater and more even heat dispersion for more effective warming

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419496983

Unit Dimensions

(H) Height (IN).....2.87

(L) Length (IN).....72

(H) Height (CM).....7.3

(L) Length (CM).....182.8

Case Lot Measurement

Case Lot.....1

Case Width.....12

Case Height.....5.75

Case Length.....78



Cayenne® Heat Strips, Hard Wired

Unique heating design offers greater and more even heat dispersion for more effective warming

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419496921

Unit Dimensions

(H) Height (IN).....2.87

(L) Length (IN).....62

(H) Height (CM).....7.3

(L) Length (CM).....157.5

Case Lot Measurement

Case Lot.....1

Case Width.....12

Case Height.....5.75

Case Length.....66



H60" 120V MED-W SL RI

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419498390

Case Lot Measurement

Case Width.....15

Case Height.....5.75

Case Length.....66



H36" 120V MED-W SL RT FRONT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419905768

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....42



Cayenne® Heat Strips, Hard Wired

Unique heating design offers greater and more even heat dispersion for more effective warming

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419496860

Unit Dimensions

(H) Height (IN).....2.87

(L) Length (IN).....50

(H) Height (CM).....7.3

(L) Length (CM).....127

Case Lot Measurement

Case Lot.....1

Case Width.....12

Case Height.....5.75

Case Length.....54



H42" 208V HIGH-W SL

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419532872

Case Lot Measurement

Case Width.....15

Case Height.....5.75

Case Length.....54



H36" 120V HIGH-W S

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419533275

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....42



H54" 120V HIGH-W S RI

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419496907

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....66



H66" 240V MED-W S RT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419492022

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....78



H24" 240V HIGH-W DS RI

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419500703

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....30



H54" 120V MED-W SL RI

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419498369

Case Lot Measurement

Case Width.....15

Case Height.....5.75

Case Length.....66



H60" 208V HIGH-W S RI

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419497416

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....66



H60" 120V HIGH-W S RI

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419496938

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....66



H42" 208V MED-W S RI

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419497317

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....54



H48" 208V MED-W S RI

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419497348

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....54



H84" 208V MED-W S OT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419509287

Case Lot Measurement

Case Width.....24

Case Height.....10.5

Case Length.....95



H60" 120V MED-W DS OT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419511631

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....65.25



H42" 208V MED-W S OT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419509102

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....54



Cayenne® Heat Strips, Hard Wired

Unique heating design offers greater and more even heat dispersion for more effective warming

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419496808

Unit Dimensions

(H) Height (IN).....2.87

(L) Length (IN).....38

(H) Height (CM).....7.3

(L) Length (CM).....96.5

Case Lot Measurement

Case Lot.....1

Case Width.....12

Case Height.....5.75

Case Length.....42



H72" 240V HIGH-W SL RI

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419499427

Case Lot Measurement

Case Width.....15

Case Height.....5.75

Case Length.....78



H60" 208V MED-W S OT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419509195

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....66



H84" 208V MED-W SL RI

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419498963

Case Lot Measurement

Case Width.....15

Case Height.....6

Case Length.....93



H48" 120V HIGH-W S

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419532551

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....54



H48" 208V HIGH-W S

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419532544

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....54



24-inch 120-volt medium-wattage Cayenne® heat strip for hard-wire installation

Keep food items hot and fresh with the Cayenne heat strip by Vollrath. It features a structurally engineered aluminum housing that offers maximum strength with minimal weight. The unique element ensures impressive heat production, with a sheathed design f

- Structurally engineered aluminum housing offers maximum strength with minimal weight
- Sheathed element design provides improved dependability and longevity
- Anodized bright aluminum reflector ensures evenly dispersed heat and creates a large temperature zone above 140°F for safer food holding
- Toggle switches are easy to use
- Two screws allow quick service access
- Stainless steel mounting brackets with preset mounting holes provide proper spacing for safe installation
- Fixed or remote switch installation options offer flexibility
- Optional Kool-Touch trim (Vollrath item number 1789724, sold separately) is heat-resistant for increased safety
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419508501

Unit Dimensions

(H) Height (IN).....2.87

(L) Length (IN).....24

(H) Height (CM).....7.3

(L) Length (CM).....60.9

Case Lot Measurement

Case Lot.....1

Case Width.....12

Case Height.....5.75

Case Length.....30



H48" 120V HIGH-W DL RT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419495412

Case Lot Measurement

Case Width.....21

Case Height.....5.75

Case Length.....54



H30" 208V MED-W S RI FM

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080720180

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....36



H36" 120V HIGH-W S RT FM

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419957163

Case Lot Measurement

Case Width.....11.5

Case Height.....5.75

Case Length.....42.5



H36" 208V MED-W S RI

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419497287

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....42



H48" 208V MED-W S OT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419509133

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....54



H48" 208V MED-W S RI FM

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419951642

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....54



H54" 120V MED-W S OT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419508655

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....66



H66" 208V MED-W DS RI

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419500352

Case Lot Measurement

Case Width.....21

Case Height.....6

Case Length.....75



H42" 208V MED-W SL RI

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419498789

Case Lot Measurement

Case Width.....15

Case Height.....5.75

Case Length.....54



H66" 208V MED-W S RI FM

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419951659

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....78



Cayenne® Heat Strips, Hard Wired

Unique heating design offers greater and more even heat dispersion for more effective warming

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419508747

Unit Dimensions

(H) Height (IN).....2.87

(L) Length (IN).....72

(H) Height (CM).....7.3

(L) Length (CM).....182.9

Case Lot Measurement

Case Lot.....1

Case Width.....12

Case Height.....5.75

Case Length.....78



H36" 208V MED-W S OT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419509072

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....42



H48" 120V MED-W S

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419532674

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....54



H54" 208V MED-W S RI

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419497379

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....66



H72" 208V MED-W S OT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419509256

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....78



H54" 240V MED-W S OT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419509676

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....66



H66" 240V MED-W S OT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419509737

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....78



H24" 240V MED-W S OT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419509522

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....30



H36" 240V MED-W S OT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419509584

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....42



H60" 240V MED-W S OT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419509706

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....66



H48" 240V MED-W S OT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419509645

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....54



H60" 240V HIGH-W SL RI

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419499366

Case Lot Measurement

Case Width.....15

Case Height.....5.75

Case Length.....66



60-inch 120-volt medium-wattage Cayenne® heat strip for hard-wire installation

Keep food items hot and fresh with the Cayenne heat strip by Vollrath. It features a structurally engineered aluminum housing that offers maximum strength with minimal weight. The unique element ensures impressive heat production, with a sheathed design f

- Structurally engineered aluminum housing offers maximum strength with minimal weight
- Sheathed element design provides improved dependability and longevity
- Anodized bright aluminum reflector ensures evenly dispersed heat and creates a large temperature zone above 140°F for safer food holding
- Toggle switches are easy to use
- Two screws allow quick service access
- Stainless steel mounting brackets with preset mounting holes provide proper spacing for safe installation
- Fixed or remote switch installation options offer flexibility
- Optional Kool-Touch trim (Vollrath item number 1789760, sold separately) is heat-resistant for increased safety
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419508686

Unit Dimensions

(H) Height (IN).....2.87

(L) Length (IN).....60

(H) Height (CM).....7.3

(L) Length (CM).....152.4

Case Lot Measurement

Case Lot.....1

Case Width.....12

Case Height.....5.75

Case Length.....66



H42" 120V MED-W S OT

- Sheathed style element for dependability and longer life
- Structurally engineered aluminum heater housing offers maximum strength with minimal weight
- Bright anodized aluminum heat reflector generates more even heat over food holding area
- Reflector assembly is field-adjustable allowing operator to direct heat pattern where needed
- One year parts and labor warranty supported by a service network for worry-free operation. Additional one year warranty on heating element (parts only).
- Mounting and trim options available
- NOTE: Cayenne Heat Strips and Cayenne Light Strips are custom ordered and cannot be cancelled or returned
- See specification sheet for the variable widths, watts, and amps

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419508594

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....54



36-inch 120-volt medium-wattage Cayenne® heat strip for hard-wire installation

Keep food items hot and fresh with the Cayenne heat strip by Vollrath. It features a structurally engineered aluminum housing that offers maximum strength with minimal weight. The unique element ensures impressive heat production, with a sheathed design f

- Structurally engineered aluminum housing offers maximum strength with minimal weight
- Sheathed element design provides improved dependability and longevity
- Anodized bright aluminum reflector ensures evenly dispersed heat and creates a large temperature zone above 140°F for safer food holding
- Toggle switches are easy to use
- Two screws allow quick service access
- Stainless steel mounting brackets with preset mounting holes provide proper spacing for safe installation
- Fixed or remote switch installation options offer flexibility
- Optional Kool-Touch trim (Vollrath item number 1789736, sold separately) is heat-resistant for increased safety
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419508563

Unit Dimensions

(H) Height (IN).....2.87

(L) Length (IN).....36

(H) Height (CM).....7.3

(L) Length (CM).....91.4

Case Lot Measurement

Case Lot.....1

Case Width.....12

Case Height.....5.75

Case Length.....42



48-inch 120-volt medium-wattage Cayenne® heat strip for hard-wire installation

Keep food items hot and fresh with the Cayenne heat strip by Vollrath. It features a structurally engineered aluminum housing that offers maximum strength with minimal weight. The unique element ensures impressive heat production, with a sheathed design f

- Structurally engineered aluminum housing offers maximum strength with minimal weight
- Sheathed element design provides improved dependability and longevity
- Anodized bright aluminum reflector ensures evenly dispersed heat and creates a large temperature zone above 140°F for safer food holding
- Toggle switches are easy to use
- Two screws allow quick service access
- Stainless steel mounting brackets with preset mounting holes provide proper spacing for safe installation
- Fixed or remote switch installation options offer flexibility
- Optional Kool-Touch trim (Vollrath item number 1789748, sold separately) is heat-resistant for increased safety
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419508624

Unit Dimensions

(H) Height (IN).....2.87

(L) Length (IN).....48

(H) Height (CM).....7.3

(L) Length (CM).....121.9

Case Lot Measurement

Case Lot.....1

Case Width.....12

Case Height.....5.75

Case Length.....54



54-inch 120-volt stainless steel flush-mount drop-in heated shelf in natural finish with thermostatic controls

Create a sleek self-service station with the drop-in heated shelf by Vollrath. Designed to blend seamlessly with other Vollrath drop-ins, this stainless steel heated shelf features a natural finish for even heating and uniform results. Separate warming zones, which are identified easily by stamped marks, can be used individually or paired for maximum energy efficiency. Nine heat settings offer exceptional versatility, and digital thermostatic controls ensure accurate heating. The sleek design creates a streamlined appearance, making this heated shelf an attractive addition to your buffet or serving area.

- Stainless steel construction is durable and long-lasting
- Natural finish for even heating and uniform results
- Reliable thermostatic controls ensure accurate heating
- Nine heat settings offer excellent versatility
- Two warming zones can be used individually or paired for maximum energy efficiency
- Warming zones are identified easily with stamped marks
- NSF-certified
- Flush-mount drop-in design can be installed into most countertop materials
- 6-foot cord with plug does not require hardwiring
- 5-foot control cord allows remote mounting

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080863511

Unit Dimensions

Overall Dimensions (IN).....56 x 27 x 5

(W) Width (IN) 56

(D) Depth (IN).....27

(H) Height (IN).....5

(WC) Width Cutout (IN).....54.5
(DC) Depth Cutout (IN).....25.25
(W) Width (CM).....142.2
(D) Depth (CM).....68.6
(H) Height (CM).....12.7
(WC) Width Cutout (CM).....138.4
(DC) Depth Cutout (CM).....64.1

Electrical

Amps.....5.9
Hz.....60
Plug.....NEMA 5-15P
Voltage.....120
Watts.....712

Weight

Weight (LB).....45.7
Weight (KG).....20.7

Construction

Coating or Finish.....Natural Stainless Steel Finish
Construction Material.....Stainless Steel
Material Type.....Metals

Case Lot Measurement

Case Lot.....1
Case Width.....31
Case Height.....7
Case Length.....60



24-inch 120-volt stainless steel flush-mount drop-in heated shelf in natural finish with thermostatic controls

Create a sleek self-service station with the 24-inch flush-mount drop-in heated shelf by Vollrath. Designed to blend seamlessly with other Vollrath drop-ins, this stainless steel heated shelf features a natural finish for even heating and uniform results. Separate warming zones, which are identified easily by stamped marks, can be used individually or paired for maximum energy efficiency. Nine heat settings offer exceptional versatility, and digital thermostatic controls ensure accurate heating. The sleek design creates a streamlined appearance, making this heated shelf an attractive addition to your buffet or serving area.

- Stainless steel construction is durable and long-lasting
- Natural finish for even heating and uniform results
- Reliable thermostatic controls ensure accurate heating
- Nine heat settings offer excellent versatility
- Two warming zones can be used individually or paired for maximum energy efficiency
- Warming zones are identified easily with stamped marks
- NSF-certified
- NSF-certified
- Recessed design is sized to uniformly align with other Vollrath® drop-ins for a clean visual presentation
- 5-foot control cord allows remote mounting
- Adjustor bars are recommended when using fractional-size pans
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080863467

Unit Dimensions

Overall Dimensions (IN)	26 x 27 x 5
(W) Width (IN)	26
(D) Depth (IN)	27
(H) Height (IN)	5
(WC) Width Cutout (IN)	24.5
(DC) Depth Cutout (IN)	25.25
(W) Width (CM)	66
(D) Depth (CM)	68.6
(H) Height (CM)	12.7
(WC) Width Cutout (CM)	62.2
(DC) Depth Cutout (CM)	64.1

Electrical

Amps	2.5
Hz	60
Plug	NEMA 5-15P
Voltage	120
Watts	304

Weight

Weight (LB)	23.1
Weight (KG)	10.5

Construction

Coating or Finish	Natural Stainless Steel Finish
Construction Material	Stainless Steel
Material Type	Metals

Case Lot Measurement

Case Lot	1
Case Width	31.5
Case Height	6.5
Case Length	41.5



24-inch 120-volt stainless steel recessed drop-in heated shelf in natural finish with thermostatic controls

Create a sleek self-service station with the 24-inch recessed drop-in heated shelf by Vollrath. Designed to blend seamlessly with other Vollrath drop-ins, this stainless steel heated shelf features a natural finish for even heating and uniform results. Separate warming zones, which are identified easily by stamped marks, can be used individually or paired for maximum energy efficiency. Nine heat settings offer exceptional versatility, and digital thermostatic controls ensure accurate heating. The sleek design creates a streamlined appearance, making this heated shelf an attractive addition to your buffet or serving area.

- Stainless steel construction is durable and long-lasting
- Natural finish for even heating and uniform results
- Reliable thermostatic controls ensure accurate heating
- Nine heat settings offer excellent versatility
- Two warming zones can be used individually or paired for maximum energy efficiency
- Warming zones are identified easily with stamped marks
- NSF-certified
- Flush-mount drop-in design can be installed into most countertop materials
- 6-foot cord with plug does not require hardwiring
- 5-foot control cord allows remote mounting
- Adjustor bars are recommended when using fractional-size pans
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080863573

Unit Dimensions

Overall Dimensions (IN)	26 x 27 x 5
(W) Width (IN)	26
(D) Depth (IN)	27
(H) Height (IN)	5
(WC) Width Cutout (IN)	24.5
(DC) Depth Cutout (IN)	25.25
(W) Width (CM)	66
(D) Depth (CM)	68.6
(H) Height (CM)	12.7
(WC) Width Cutout (CM)	62.2
(DC) Depth Cutout (CM)	64.1

Electrical

Amps	2.5
Hz	60
Plug	NEMA 5-15P
Voltage	120
Watts	304

Weight

Weight (LB)	20.6
Weight (KG)	9.3

Construction

Coating or Finish	Natural Stainless Steel Finish
Construction Material	Stainless Steel
Material Type	Metals

Case Lot Measurement

Case Lot	1
Case Width	31.5
Case Height	7.5
Case Length	41.75



24-inch 120-volt aluminum flush-mount drop-in heated shelf with thermostatic controls and hardcoat strength coating in black

Create a sleek self-service station with the 24-inch flush-mount drop-in heated shelf by Vollrath. Designed to blend seamlessly with other Vollrath drop-ins, this aluminum heated shelf features a hardcoat strength coating that alters the surface of the shelf with a unique electrochemical bonding process that results in a nonporous and nonreactive surface that is 400 percent stronger. Separate warming zones, which are identified easily by stamped marks, can be used individually or paired for maximum energy efficiency. Nine heat settings offer exceptional versatility, and digital thermostatic controls ensure accurate heating. The black color creates a streamlined appearance, making this heated shelf an attractive addition to your buffet or serving area.

- Aluminum construction is exceptionally durable
- Hardcoat strength coating alters the surface of the shelf with a unique electrochemical bonding process that results in a stronger, nonporous and nonreactive surface
- Reliable thermostatic controls ensure accurate heating
- Nine heat settings offer excellent versatility
- Two warming zones can be used individually or paired for maximum energy efficiency
- Warming zones are identified easily with stamped marks
- Must be hand-washed to preserve unique hardcoat surface
- Recessed design is sized to uniformly align with other Vollrath® drop-ins for a clean visual presentation
- 6-foot cord with plug does not require hardwiring
- 5-foot control cord allows remote mounting
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080863153

Unit Dimensions

Overall Dimensions (IN)	26 x 27 x 5
(W) Width (IN)	26
(D) Depth (IN)	27
(H) Height (IN)	5
(WC) Width Cutout (IN)	24.5
(DC) Depth Cutout (IN)	25.25
(W) Width (CM)	66
(D) Depth (CM)	68.6
(H) Height (CM)	12.7
(WC) Width Cutout (CM)	62.2
(DC) Depth Cutout (CM)	64.1

Electrical

Amps	2.5
Hz	60
Plug	NEMA 5-15P
Voltage	120
Watts	304

Weight

Weight (LB)	29.9
Weight (KG)	13.6

Construction

Coating or Finish	Black Aluminum Hard Coat Finish
Construction Material	Aluminum Hardcoat
Material Type	Metals

Case Lot Measurement

Case Lot	1
Case Width	31.5
Case Height	6.5
Case Length	41.5



66-inch 120-volt stainless steel recessed drop-in heated shelf in natural finish with thermostatic controls

Create a sleek self-service station with the 66-inch recessed drop-in heated shelf by Vollrath. Designed to blend seamlessly with other Vollrath drop-ins, this stainless steel heated shelf features a natural finish for even heating and uniform results. Separate warming zones, which are identified easily by stamped marks, can be used individually or paired for maximum energy efficiency. Nine heat settings offer exceptional versatility, and digital thermostatic controls ensure accurate heating. The sleek design creates a streamlined appearance, making this heated shelf an attractive addition to your buffet or serving area.

- Stainless steel construction is durable and long-lasting
- Natural finish for even heating and uniform results
- Reliable thermostatic controls ensure accurate heating
- Nine heat settings offer excellent versatility
- Two warming zones can be used individually or paired for maximum energy efficiency
- Warming zones are identified easily with stamped marks
- NSF-certified
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- NSF-certified
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080863641

Unit Dimensions

Overall Dimensions (IN).....68 x 27 x 5

(W) Width (IN) 68

(D) Depth (IN).....27
(H) Height (IN).....5
(WC) Width Cutout (IN).....66.5
(DC) Depth Cutout (IN).....25.25
(W) Width (CM).....172.7
(D) Depth (CM).....68.6
(H) Height (CM).....12.7
(WC) Width Cutout (CM).....168.9
(DC) Depth Cutout (CM).....64.1

Electrical

Amps.....7.3
Hz.....60
Plug.....NEMA 5-15P
Voltage.....120
Watts.....876

Weight

Weight (LB).....49.1
Weight (KG).....22.3

Construction

Coating or Finish.....Natural Stainless Steel Finish
Construction Material.....Stainless Steel
Material Type.....Metals

Case Lot Measurement

Case Lot.....1
Case Width.....31.25
Case Height.....12
Case Length.....77.75



30-inch 120-volt stainless steel flush-mount drop-in heated shelf in natural finish with thermostatic controls

Create a sleek self-service station with the 30-inch flush-mount drop-in heated shelf by Vollrath. Designed to blend seamlessly with other Vollrath drop-ins, this stainless steel heated shelf features a natural finish for even heating and uniform results. Separate warming zones, which are identified easily by stamped marks, can be used individually or paired for maximum energy efficiency. Nine heat settings offer exceptional versatility, and digital thermostatic controls ensure accurate heating. The sleek design creates a streamlined appearance, making this heated shelf an attractive addition to your buffet or serving area.

- Stainless steel construction is durable and long-lasting
- Natural finish for even heating and uniform results
- Reliable thermostatic controls ensure accurate heating
- Nine heat settings offer excellent versatility
- Two warming zones can be used individually or paired for maximum energy efficiency
- Warming zones are identified easily with stamped marks
- NSF-certified
- Flush-mount drop-in design can be installed into most countertop materials
- 6-foot cord with plug does not require hardwiring
- 5-foot control cord allows remote mounting
- Adjustor bars are recommended when using fractional-size pans
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080863474

Unit Dimensions

Overall Dimensions (IN)	32 x 27 x 5
(W) Width (IN)	32
(D) Depth (IN)	27
(H) Height (IN)	5
(WC) Width Cutout (IN)	30.5
(DC) Depth Cutout (IN)	25.25
(W) Width (CM)	81.3
(D) Depth (CM)	68.6
(H) Height (CM)	12.7
(WC) Width Cutout (CM)	77.5
(DC) Depth Cutout (CM)	64.1

Electrical

Amps	3.2
Hz	60
Plug	NEMA 5-15P
Voltage	120
Watts	386

Weight

Weight (LB)	27
Weight (KG)	12.2

Construction

Coating or Finish	Natural Stainless Steel Finish
Construction Material	Stainless Steel
Material Type	Metals

Case Lot Measurement

Case Lot	1
Case Width	31.25
Case Height	6.5
Case Length	41.5



66-inch 120-volt stainless steel flush-mount drop-in heated shelf in natural finish with thermostatic controls

Create a sleek self-service station with the 66-inch flush-mount drop-in heated shelf by Vollrath. Designed to blend seamlessly with other Vollrath drop-ins, this stainless steel heated shelf features a natural finish for even heating and uniform results. Separate warming zones, which are identified easily by stamped marks, can be used individually or paired for maximum energy efficiency. Nine heat settings offer exceptional versatility, and digital thermostatic controls ensure accurate heating. The sleek design creates a streamlined appearance, making this heated shelf an attractive addition to your buffet or serving area.

- Stainless steel construction is durable and long-lasting
- Natural finish for even heating and uniform results
- Reliable thermostatic controls ensure accurate heating
- Nine heat settings offer excellent versatility
- Two warming zones can be used individually or paired for maximum energy efficiency
- Warming zones are identified easily with stamped marks
- NSF-certified
- Flush-mount drop-in design can be installed into most countertop materials
- 6-foot cord with plug does not require hardwiring
- Cord and plug configuration eliminates the need for hardwiring
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080863535

Unit Dimensions

Overall Dimensions (IN).....68 x 27 x 5

(W) Width (IN) 68

(D) Depth (IN) 27

(H) Height (IN) 5

(WC) Width Cutout (IN) 66.5

(DC) Depth Cutout (IN) 25.25

(W) Width (CM) 172.7

(D) Depth (CM) 68.6

(H) Height (CM) 12.7

(WC) Width Cutout (CM) 168.9

(DC) Depth Cutout (CM) 64.1

Electrical

Amps 7.3

Hz 60

Plug ..... NEMA 5-15P

Voltage 120

Watts 876

Weight

Weight (LB) 53.8

Weight (KG) 24.4

Construction

Coating or Finish ..... Natural Stainless Steel Finish

Construction Material ..... Stainless Steel

Material Type ..... Metals

Case Lot Measurement

Case Lot 1

Case Width 31

Case Height 7

Case Length 78



54-inch 120-volt aluminum recessed drop-in heated shelf with thermostatic controls and hardcoat strength coating in black

Create a sleek self-service station with the 54-inch recessed drop-in heated shelf by Vollrath. Designed to blend seamlessly with other Vollrath drop-ins, this aluminum heated shelf features a hardcoat strength coating that alters the surface of the shelf with a unique electrochemical bonding process that results in a nonporous and nonreactive surface that is 400 percent stronger. Separate warming zones, which are identified easily by stamped marks, can be used individually or paired for maximum energy efficiency. Nine heat settings offer exceptional versatility, and digital thermostatic controls ensure accurate heating. The black color creates a streamlined appearance, making this heated shelf an attractive addition to your buffet or serving area.

- Aluminum construction is exceptionally durable
- Hardcoat strength coating alters the surface of the shelf with a unique electrochemical bonding process that results in a stronger, nonporous and nonreactive surface
- Reliable thermostatic controls ensure accurate heating
- Nine heat settings offer excellent versatility
- Two warming zones can be used individually or paired for maximum energy efficiency
- Warming zones are identified easily with stamped marks
- Must be hand-washed to preserve unique hardcoat surface
- NSF-certified
- Recessed design is sized to uniformly align with other Vollrath® drop-ins for a clean visual presentation
- 6-foot cord with plug does not require hardwiring
- Industry-style well
- 6-foot power cord, 4-foot control cord
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080863290

Unit Dimensions

Overall Dimensions (IN).....56 x 27 x 5

(W) Width (IN) 56

(D) Depth (IN).....27

(H) Height (IN).....5

(WC) Width Cutout (IN).....54.5

(DC) Depth Cutout (IN).....25.25

(W) Width (CM).....142.2

(D) Depth (CM).....68.6

(H) Height (CM).....12.7

(WC) Width Cutout (CM).....138.4

(DC) Depth Cutout (CM).....64.1

Electrical

Amps.....5.9

Hz.....60

Plug.....NEMA 5-15P

Voltage.....120

Watts.....712

Weight

Weight (LB) 56

Weight (KG).....25.4

Construction

Coating or Finish .....Black Aluminum Hard Coat Finish

Construction Material.....Aluminum Hardcoat

Material Type.....Metals

Case Lot Measurement

Case Lot.....1

Case Width.....31

Case Height.....7

Case Length.....60



72-inch 120-volt aluminum recessed drop-in heated shelf with thermostatic controls and hardcoat strength coating in black

Create a sleek self-service station with the 72-inch recessed drop-in heated shelf by Vollrath. Designed to blend seamlessly with other Vollrath drop-ins, this aluminum heated shelf features a hardcoat strength coating that alters the surface of the shelf with a unique electrochemical bonding process that results in a nonporous and nonreactive surface that is 400 percent stronger. Separate warming zones, which are identified easily by stamped marks, can be used individually or paired for maximum energy efficiency. Nine heat settings offer exceptional versatility, and digital thermostatic controls ensure accurate heating. The black color creates a streamlined appearance, making this heated shelf an attractive addition to your buffet or serving area.

- Aluminum construction is exceptionally durable
- Hardcoat strength coating alters the surface of the shelf with a unique electrochemical bonding process that results in a stronger, nonporous and nonreactive surface
- Reliable thermostatic controls ensure accurate heating
- Nine heat settings offer excellent versatility
- Two warming zones can be used individually or paired for maximum energy efficiency
- Warming zones are identified easily with stamped marks
- Must be hand-washed to preserve unique hardcoat surface
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- Cord and plug configuration eliminates the need for hardwiring
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080863320

Unit Dimensions

Overall Dimensions (IN)	74 x 27 x 5
(W) Width (IN)	74
(D) Depth (IN)	27
(H) Height (IN)	5
(WC) Width Cutout (IN)	72.5
(DC) Depth Cutout (IN)	25.25
(W) Width (CM)	188
(D) Depth (CM)	68.6
(H) Height (CM)	12.7
(WC) Width Cutout (CM)	184.2
(DC) Depth Cutout (CM)	64.1

Electrical

Amps	8
Hz	60
Plug	NEMA 5-15P
Voltage	120
Watts	957

Weight

Weight (LB)	71.6
Weight (KG)	32.5

Construction

Coating or Finish	Black Aluminum Hard Coat Finish
Construction Material	Aluminum Hardcoat
Material Type	Metals

Case Lot Measurement

Case Lot	1
Case Width	31
Case Height	6
Case Length	78



66-inch 120-volt aluminum flush-mount drop-in heated shelf with thermostatic controls and hardcoat strength coating in black

Create a sleek self-service station with the 66-inch flush-mount drop-in heated shelf by Vollrath. Designed to blend seamlessly with other Vollrath drop-ins, this aluminum heated shelf features a hardcoat strength coating that alters the surface of the shelf with a unique electrochemical bonding process that results in a nonporous and nonreactive surface that is 400 percent stronger. Separate warming zones, which are identified easily by stamped marks, can be used individually or paired for maximum energy efficiency. Nine heat settings offer exceptional versatility, and digital thermostatic controls ensure accurate heating. The black color creates a streamlined appearance, making this heated shelf an attractive addition to your buffet or serving area.

- Aluminum construction is exceptionally durable
- Hardcoat strength coating alters the surface of the shelf with a unique electrochemical bonding process that results in a stronger, nonporous and nonreactive surface
- Reliable thermostatic controls ensure accurate heating
- Nine heat settings offer excellent versatility
- Two warming zones can be used individually or paired for maximum energy efficiency
- Warming zones are identified easily with stamped marks
- Must be hand-washed to preserve unique hardcoat surface
- Recessed design is sized to uniformly align with other Vollrath® drop-ins for a clean visual presentation
- 6-foot cord with plug does not require hardwiring
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080863221

Unit Dimensions

Overall Dimensions (IN).....68 x 27 x 5

(W) Width (IN) 68
(D) Depth (IN) 27
(H) Height (IN) 5
(WC) Width Cutout (IN) 66.5
(DC) Depth Cutout (IN) 25.25
(W) Width (CM) 172.7
(D) Depth (CM) 68.6
(H) Height (CM) 12.7
(WC) Width Cutout (CM) 168.9
(DC) Depth Cutout (CM) 64.1

Electrical

Amps 7.3
Hz 60
Plug ..... NEMA 5-15P
Voltage 120
Watts 876

Weight

Weight (LB) 71
Weight (KG) 32.2

Construction

Coating or Finish ..... Black Aluminum Hard Coat Finish
Construction Material ..... Aluminum Hardcoat
Material Type ..... Metals

Case Lot Measurement

Case Lot 1
Case Width 31.25
Case Height 7
Case Length 77.75



42-inch 120-volt stainless steel flush-mount drop-in heated shelf in natural finish with thermostatic controls

Create a sleek self-service station with the 42-inch flush-mount drop-in heated shelf by Vollrath. Designed to blend seamlessly with other Vollrath drop-ins, this stainless steel heated shelf features a natural finish for even heating and uniform results. Separate warming zones, which are identified easily by stamped marks, can be used individually or paired for maximum energy efficiency. Nine heat settings offer exceptional versatility, and digital thermostatic controls ensure accurate heating. The sleek design creates a streamlined appearance, making this heated shelf an attractive addition to your buffet or serving area.

- Stainless steel construction is durable and long-lasting
- Natural finish for even heating and uniform results
- Reliable thermostatic controls ensure accurate heating
- Nine heat settings offer excellent versatility
- Two warming zones can be used individually or paired for maximum energy efficiency
- Warming zones are identified easily with stamped marks
- NSF-certified
- Flush-mount drop-in design can be installed into most countertop materials
- 6-foot cord with plug does not require hardwiring
- 5-foot control cord allows remote mounting
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080863498

Unit Dimensions

Overall Dimensions (IN).....44 x 27 x 5

(W) Width (IN) 44
(D) Depth (IN) 27
(H) Height (IN) 5
(WC) Width Cutout (IN) 42.5
(DC) Depth Cutout (IN) 25.25
(W) Width (CM) 111.7
(D) Depth (CM) 68.6
(H) Height (CM) 12.7
(WC) Width Cutout (CM) 107.9
(DC) Depth Cutout (CM) 64.1

Electrical

Amps 4.6
Hz 60
Plug ..... NEMA 5-15P
Voltage 120
Watts 549

Weight

Weight (LB) 35.2
Weight (KG) 16

Construction

Coating or Finish ..... Natural Stainless Steel Finish
Construction Material ..... Stainless Steel
Material Type ..... Metals

Case Lot Measurement

Case Lot 1
Case Width 31
Case Height 11
Case Length 60



48-inch 120-volt stainless steel flush-mount drop-in heated shelf in natural finish with thermostatic controls

Create a sleek self-service station with the 48-inch flush-mount drop-in heated shelf by Vollrath. Designed to blend seamlessly with other Vollrath drop-ins, this stainless steel heated shelf features a natural finish for even heating and uniform results. Separate warming zones, which are identified easily by stamped marks, can be used individually or paired for maximum energy efficiency. Nine heat settings offer exceptional versatility, and digital thermostatic controls ensure accurate heating. The sleek design creates a streamlined appearance, making this heated shelf an attractive addition to your buffet or serving area.

- Stainless steel construction is durable and long-lasting
- Natural finish for even heating and uniform results
- Reliable thermostatic controls ensure accurate heating
- Nine heat settings offer excellent versatility
- Two warming zones can be used individually or paired for maximum energy efficiency
- Warming zones are identified easily with stamped marks
- NSF-certified
- Recessed design is sized to uniformly align with other Vollrath® drop-ins for a clean visual presentation
- 5-foot control cord allows remote mounting
- Industry-style well
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080863504

Unit Dimensions

Overall Dimensions (IN).....50 x 27 x 5

(W) Width (IN) 50

(D) Depth (IN).....27

(H) Height (IN).....5

(WC) Width Cutout (IN).....48.5

(DC) Depth Cutout (IN).....25.25

(W) Width (CM).....127

(D) Depth (CM).....68.6

(H) Height (CM).....12.7

(WC) Width Cutout (CM).....123.2

(DC) Depth Cutout (CM).....64.1

Electrical

Amps.....5.3

Hz.....60

Plug.....NEMA 5-15P

Voltage.....120

Watts.....631

Weight

Weight (LB).....41.5

Weight (KG).....18.8

Construction

Coating or Finish.....Natural Stainless Steel Finish

Construction Material.....Stainless Steel

Material Type.....Metals

Case Lot Measurement

Case Lot.....1

Case Width.....31

Case Height.....6.25

Case Length.....60



42-inch 120-volt stainless steel recessed drop-in heated shelf in natural finish with thermostatic controls

Create a sleek self-service station with the 42-inch recessed drop-in heated shelf by Vollrath. Designed to blend seamlessly with other Vollrath drop-ins, this stainless steel heated shelf features a natural finish for even heating and uniform results. Separate warming zones, which are identified easily by stamped marks, can be used individually or paired for maximum energy efficiency. Nine heat settings offer exceptional versatility, and digital thermostatic controls ensure accurate heating. The sleek design creates a streamlined appearance, making this heated shelf an attractive addition to your buffet or serving area.

- Stainless steel construction is durable and long-lasting
- Natural finish for even heating and uniform results
- Reliable thermostatic controls ensure accurate heating
- Nine heat settings offer excellent versatility
- Two warming zones can be used individually or paired for maximum energy efficiency
- Warming zones are identified easily with stamped marks
- NSF-certified
- Recessed design is sized to uniformly align with other Vollrath® drop-ins for a clean visual presentation
- 6-foot cord with plug does not require hardwiring
- 6-foot power cord, 4-foot control cord
- NSF-certified
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080863603

Unit Dimensions

Overall Dimensions (IN).....44 x 27 x 5

(W) Width (IN) 44

(D) Depth (IN) 27

(H) Height (IN) 5

(WC) Width Cutout (IN) 43.5

(DC) Depth Cutout (IN) 25.25

(W) Width (CM) 111.7

(D) Depth (CM) 68.6

(H) Height (CM) 12.7

(WC) Width Cutout (CM) 107.9

(DC) Depth Cutout (CM) 64.1

Electrical

Amps 4.6

Hz 60

Plug ..... NEMA 5-15P

Voltage 120

Watts 549

Weight

Weight (LB) 31.7

Weight (KG) 14.4

Construction

Coating or Finish ..... Natural Stainless Steel Finish

Construction Material ..... Stainless Steel

Material Type ..... Metals

Case Lot Measurement

Case Lot 1

Case Width 0

Case Height 0

Case Length 0



72-inch 120-volt stainless steel recessed drop-in heated shelf in natural finish with thermostatic controls

Create a sleek self-service station with the recessed drop-in heated shelf by Vollrath. Designed to blend seamlessly with other Vollrath drop-ins, this stainless steel heated shelf features a natural finish for even heating and uniform results. Separate warming zones, which are identified easily by stamped marks, can be used individually or paired for maximum energy efficiency. Nine heat settings offer exceptional versatility, and digital thermostatic controls ensure accurate heating. The sleek design creates a streamlined appearance, making this heated shelf an attractive addition to your buffet or serving area.

- Stainless steel construction is durable and long-lasting
- Natural finish for even heating and uniform results
- Reliable thermostatic controls ensure accurate heating
- Nine heat settings offer excellent versatility
- Two warming zones can be used individually or paired for maximum energy efficiency
- Warming zones are identified easily with stamped marks
- NSF-certified
- Recessed design is sized to uniformly align with other Vollrath® drop-ins for a clean visual presentation
- 6-foot cord with plug does not require hardwiring
- 5-foot control cord allows remote mounting

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080863658

Unit Dimensions

Overall Dimensions (IN).....74 x 27 x 5

(W) Width (IN) 74

(D) Depth (IN).....27

(H) Height (IN).....5

(WC) Width Cutout (IN).....72.5
(DC) Depth Cutout (IN).....25.25
(W) Width (CM).....188
(D) Depth (CM).....68.6
(H) Height (CM).....12.7
(WC) Width Cutout (CM).....184.2
(DC) Depth Cutout (CM).....64.1

Electrical

Amps.....8
Hz.....60
Plug.....NEMA 5-15P
Voltage.....120
Watts.....957

Weight

Weight (LB).....52.8
Weight (KG).....24

Construction

Coating or Finish.....Natural Stainless Steel Finish
Construction Material.....Stainless Steel
Material Type.....Metals

Case Lot Measurement

Case Lot.....1
Case Width.....31
Case Height.....6
Case Length.....78



30-inch 120-volt aluminum recessed drop-in heated shelf with thermostatic controls and hardcoat strength coating in black

Create a sleek self-service station with the 30-inch recessed drop-in heated shelf by Vollrath. Designed to blend seamlessly with other Vollrath drop-ins, this aluminum heated shelf features a hardcoat strength coating that alters the surface of the shelf with a unique electrochemical bonding process that results in a nonporous and nonreactive surface that is 400 percent stronger. Separate warming zones, which are identified easily by stamped marks, can be used individually or paired for maximum energy efficiency. Nine heat settings offer exceptional versatility, and digital thermostatic controls ensure accurate heating. The black color creates a streamlined appearance, making this heated shelf an attractive addition to your buffet or serving area.

- Aluminum construction is exceptionally durable
- Hardcoat strength coating alters the surface of the shelf with a unique electrochemical bonding process that results in a stronger, nonporous and nonreactive surface
- Reliable thermostatic controls ensure accurate heating
- Nine heat settings offer excellent versatility
- Two warming zones can be used individually or paired for maximum energy efficiency
- Warming zones are identified easily with stamped marks
- Must be hand-washed to preserve unique hardcoat surface
- NSF-certified
- Recessed design is sized to uniformly align with other Vollrath® drop-ins for a clean visual presentation
- 6-foot cord with plug does not require hardwiring
- 5-foot control cord allows remote mounting
- Adjustor bars are recommended when using fractional-size pans
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080863252

Unit Dimensions

Overall Dimensions (IN).....32 x 27 x 5
(W) Width (IN) 32
(D) Depth (IN).....27
(H) Height (IN) 5
(WC) Width Cutout (IN).....30.5
(DC) Depth Cutout (IN) 25.25
(W) Width (CM).....81.3
(D) Depth (CM).....68.6
(H) Height (CM) 12.7
(WC) Width Cutout (CM).....77.5
(DC) Depth Cutout (CM) 64.1

Electrical

Amps 3.2
Hz.....60
Plug .....NEMA 5-15P
Voltage 120
Watts 386

Weight

Weight (LB) 32.4
Weight (KG).....14.7

Construction

Coating or Finish .....Black Aluminum Hard Coat Finish
Construction Material.....Aluminum Hardcoat
Material Type.....Metals

Case Lot Measurement

Case Lot.....1
Case Width.....0
Case Height.....0
Case Length 0



36-inch 120-volt aluminum recessed drop-in heated shelf with thermostatic controls and hardcoat strength coating in black

Create a sleek self-service station with the 36-inch recessed drop-in heated shelf by Vollrath. Designed to blend seamlessly with other Vollrath drop-ins, this aluminum heated shelf features a hardcoat strength coating that alters the surface of the shelf with a unique electrochemical bonding process that results in a nonporous and nonreactive surface that is 400 percent stronger. Separate warming zones, which are identified easily by stamped marks, can be used individually or paired for maximum energy efficiency. Nine heat settings offer exceptional versatility, and digital thermostatic controls ensure accurate heating. The black color creates a streamlined appearance, making this heated shelf an attractive addition to your buffet or serving area.

- Aluminum construction is exceptionally durable
- Hardcoat strength coating alters the surface of the shelf with a unique electrochemical bonding process that results in a stronger, nonporous and nonreactive surface
- Reliable thermostatic controls ensure accurate heating
- Nine heat settings offer excellent versatility
- Two warming zones can be used individually or paired for maximum energy efficiency
- Warming zones are identified easily with stamped marks
- Must be hand-washed to preserve unique hardcoat surface
- NSF-certified
- Flush-mount drop-in design can be installed into most countertop materials
- 6-foot cord with plug does not require hardwiring
- 6-foot power cord, 4-foot control cord
- Adjustor bars are recommended when using fractional-size pans
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080863269

Unit Dimensions

Overall Dimensions (IN).....38 x 27 x 5

(W) Width (IN) 38

(D) Depth (IN).....27

(H) Height (IN).....5

(WC) Width Cutout (IN).....36.5

(DC) Depth Cutout (IN).....25.25

(W) Width (CM).....96.5

(D) Depth (CM).....68.6

(H) Height (CM).....12.7

(WC) Width Cutout (CM).....92.7

(DC) Depth Cutout (CM).....64.1

Electrical

Amps.....3.9

Hz.....60

Plug.....NEMA 5-15P

Voltage.....120

Watts.....468

Weight

Weight (LB) 37.8

Weight (KG).....17.1

Construction

Coating or Finish .....Black Aluminum Hard Coat Finish

Construction Material.....Aluminum Hardcoat

Material Type.....Metals

Case Lot Measurement

Case Lot.....1

Case Width.....31

Case Height.....8

Case Length.....42



54-inch 120-volt stainless steel recessed drop-in heated shelf in natural finish with thermostatic controls

Create a sleek self-service station with the 54-inch recessed drop-in heated shelf by Vollrath. Designed to blend seamlessly with other Vollrath drop-ins, this stainless steel heated shelf features a natural finish for even heating and uniform results. Separate warming zones, which are identified easily by stamped marks, can be used individually or paired for maximum energy efficiency. Nine heat settings offer exceptional versatility, and digital thermostatic controls ensure accurate heating. The sleek design creates a streamlined appearance, making this heated shelf an attractive addition to your buffet or serving area.

- Stainless steel construction is durable and long-lasting
- Natural finish for even heating and uniform results
- Reliable thermostatic controls ensure accurate heating
- Nine heat settings offer excellent versatility
- Two warming zones can be used individually or paired for maximum energy efficiency
- Warming zones are identified easily with stamped marks
- NSF-certified
- Flush-mount drop-in design can be installed into most countertop materials
- 6-foot cord with plug does not require hardwiring
- 5-foot control cord allows remote mounting
- Vollrath-style well
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080863627

Unit Dimensions

Overall Dimensions (IN).....56 x 27 x 5

(W) Width (IN) 56

(D) Depth (IN) 27

(H) Height (IN) 5

(WC) Width Cutout (IN) 54.5

(DC) Depth Cutout (IN) 25.25

(W) Width (CM) 142.2

(D) Depth (CM) 68.6

(H) Height (CM) 12.7

(WC) Width Cutout (CM) 138.4

(DC) Depth Cutout (CM) 64.1

Electrical

Amps 5.9

Hz 60

Plug ..... NEMA 5-15P

Voltage 120

Watts 712

Weight

Weight (LB) 41.6

Weight (KG) 18.9

Construction

Coating or Finish ..... Natural Stainless Steel Finish

Construction Material ..... Stainless Steel

Material Type ..... Metals

Case Lot Measurement

Case Lot 1

Case Width 31

Case Height 7

Case Length 60



30-inch 120-volt stainless steel recessed drop-in heated shelf in natural finish with thermostatic controls

Create a sleek self-service station with the 30 inch recessed drop-in heated shelf by Vollrath. Designed to blend seamlessly with other Vollrath drop-ins, this stainless steel heated shelf features a natural finish for even heating and uniform results. Separate warming zones, which are identified easily by stamped marks, can be used individually or paired for maximum energy efficiency. Nine heat settings offer exceptional versatility, and digital thermostatic controls ensure accurate heating. The sleek design creates a streamlined appearance, making this heated shelf an attractive addition to your buffet or serving area.

- Stainless steel construction is durable and long-lasting
- Natural finish for even heating and uniform results
- Reliable thermostatic controls ensure accurate heating
- Nine heat settings offer excellent versatility
- Two warming zones can be used individually or paired for maximum energy efficiency
- Warming zones are identified easily with stamped marks
- NSF-certified
- Recessed design is sized to uniformly align with other Vollrath® drop-ins for a clean visual presentation
- 6-foot cord with plug does not require hardwiring
- 5-foot control cord allows remote mounting
- Adjustor bars are recommended when using fractional-size pans
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080863580

Unit Dimensions

Overall Dimensions (IN).....32 x 27 x 5

(W) Width (IN) 32

(D) Depth (IN) 27

(H) Height (IN) 5

(WC) Width Cutout (IN) 30.5

(DC) Depth Cutout (IN) 25.25

(W) Width (CM) 81.3

(D) Depth (CM) 68.6

(H) Height (CM) 12.7

(WC) Width Cutout (CM) 77.5

(DC) Depth Cutout (CM) 64.1

Electrical

Amps 3.2

Hz 60

Plug ..... NEMA 5-15P

Voltage 120

Watts 386

Weight

Weight (LB) 24.2

Weight (KG) 11

Construction

Coating or Finish ..... Natural Stainless Steel Finish

Construction Material ..... Stainless Steel

Material Type ..... Metals

Case Lot Measurement

Case Lot 1

Case Width 42

Case Height 7

Case Length 31



72-inch 120-volt stainless steel flush-mount drop-in heated shelf in natural finish with thermostatic controls

Create a sleek self-service station with the 72-inch flush-mount drop-in heated shelf by Vollrath. Designed to blend seamlessly with other Vollrath drop-ins, this stainless steel heated shelf features a natural finish for even heating and uniform results. Separate warming zones, which are identified easily by stamped marks, can be used individually or paired for maximum energy efficiency. Nine heat settings offer exceptional versatility, and digital thermostatic controls ensure accurate heating. The sleek design creates a streamlined appearance, making this heated shelf an attractive addition to your buffet or serving area.

- Stainless steel construction is durable and long-lasting
- Natural finish for even heating and uniform results
- Reliable thermostatic controls ensure accurate heating
- Nine heat settings offer excellent versatility
- Two warming zones can be used individually or paired for maximum energy efficiency
- Warming zones are identified easily with stamped marks
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- Cord and plug configuration eliminates the need for hardwiring
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080863542

Unit Dimensions

Overall Dimensions (IN).....74 x 27 x 5

(W) Width (IN) 74

(D) Depth (IN).....27
(H) Height (IN).....5
(WC) Width Cutout (IN).....72.5
(DC) Depth Cutout (IN).....25.25
(W) Width (CM).....188
(D) Depth (CM).....68.6
(H) Height (CM).....12.7
(WC) Width Cutout (CM).....184.2
(DC) Depth Cutout (CM).....64.1

Electrical

Amps.....8
Hz.....60
Plug.....NEMA 5-15P
Voltage.....120
Watts.....957

Weight

Weight (LB).....57.8
Weight (KG).....26.2

Construction

Coating or Finish.....Natural Stainless Steel Finish
Construction Material.....Stainless Steel
Material Type.....Metals

Case Lot Measurement

Case Lot.....1
Case Width.....31
Case Height.....6
Case Length.....78



36-inch 120-volt stainless steel flush-mount drop-in heated shelf in natural finish with thermostatic controls

Create a sleek self-service station with the 36-inch flush-mount drop-in heated shelf by Vollrath. Designed to blend seamlessly with other Vollrath drop-ins, this stainless steel heated shelf features a natural finish for even heating and uniform results. Separate warming zones, which are identified easily by stamped marks, can be used individually or paired for maximum energy efficiency. Nine heat settings offer exceptional versatility, and digital thermostatic controls ensure accurate heating. The sleek design creates a streamlined appearance, making this heated shelf an attractive addition to your buffet or serving area.

- Stainless steel construction is durable and long-lasting
- Natural finish for even heating and uniform results
- Reliable thermostatic controls ensure accurate heating
- Nine heat settings offer excellent versatility
- Two warming zones can be used individually or paired for maximum energy efficiency
- Warming zones are identified easily with stamped marks
- NSF-certified
- Recessed design is sized to uniformly align with other Vollrath® drop-ins for a clean visual presentation
- 5-foot control cord allows remote mounting
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080863481

Unit Dimensions

Overall Dimensions (IN).....38 x 27 x 5

(W) Width (IN) 38

(D) Depth (IN).....27

(H) Height (IN).....5

(WC) Width Cutout (IN).....36.5

(DC) Depth Cutout (IN).....25.25

(W) Width (CM).....96.5

(D) Depth (CM).....68.6

(H) Height (CM).....12.7

(WC) Width Cutout (CM).....92.7

(DC) Depth Cutout (CM).....64.1

Electrical

Amps.....3.9

Hz.....60

Plug.....NEMA 5-15P

Voltage.....120

Watts.....468

Weight

Weight (LB).....31.2

Weight (KG).....14.2

Construction

Coating or Finish.....Natural Stainless Steel Finish

Construction Material.....Stainless Steel

Material Type.....Metals

Case Lot Measurement

Case Lot.....1

Case Width.....31

Case Height.....6.75

Case Length.....41.5



60-inch 120-volt stainless steel flush-mount drop-in heated shelf in natural finish with thermostatic controls

Create a sleek self-service station with the 60-inch flush-mount drop-in heated shelf by Vollrath. Designed to blend seamlessly with other Vollrath drop-ins, this stainless steel heated shelf features a natural finish for even heating and uniform results. Separate warming zones, which are identified easily by stamped marks, can be used individually or paired for maximum energy efficiency. Nine heat settings offer exceptional versatility, and digital thermostatic controls ensure accurate heating. The sleek design creates a streamlined appearance, making this heated shelf an attractive addition to your buffet or serving area.

- Stainless steel construction is durable and long-lasting
- Natural finish for even heating and uniform results
- Reliable thermostatic controls ensure accurate heating
- Nine heat settings offer excellent versatility
- Two warming zones can be used individually or paired for maximum energy efficiency
- Warming zones are identified easily with stamped marks
- NSF-certified
- Recessed design is sized to uniformly align with other Vollrath® drop-ins for a clean visual presentation
- 5-foot control cord allows remote mounting
- Vollrath-style well
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080863528

Unit Dimensions

Overall Dimensions (IN).....62 x 27 x 5

(W) Width (IN) 62
(D) Depth (IN) 27
(H) Height (IN) 5
(WC) Width Cutout (IN) 60.5
(DC) Depth Cutout (IN) 25.25
(W) Width (CM) 157.5
(D) Depth (CM) 68.6
(H) Height (CM) 12.7
(WC) Width Cutout (CM) 153.7
(DC) Depth Cutout (CM) 64.1

Electrical

Amps 6.6
Hz 60
Plug ..... NEMA 5-15P
Voltage 120
Watts 794

Weight

Weight (LB) 49.6
Weight (KG) 22.5

Construction

Coating or Finish ..... Natural Stainless Steel Finish
Construction Material ..... Stainless Steel
Material Type ..... Metals

Case Lot Measurement

Case Lot 1
Case Width 31
Case Height 11.5
Case Length 78



54-inch 120-volt aluminum flush-mount drop-in heated shelf with thermostatic controls and hardcoat strength coating in black

Create a sleek self-service station with the 54-inch flush-mount drop-in heated shelf by Vollrath. Designed to blend seamlessly with other Vollrath drop-ins, this aluminum heated shelf features a hardcoat strength coating that alters the surface of the shelf with a unique electrochemical bonding process that results in a nonporous and nonreactive surface that is 400 percent stronger. Separate warming zones, which are identified easily by stamped marks, can be used individually or paired for maximum energy efficiency. Nine heat settings offer exceptional versatility, and digital thermostatic controls ensure accurate heating. The black color creates a streamlined appearance, making this heated shelf an attractive addition to your buffet or serving area.

- Aluminum construction is exceptionally durable
- Hardcoat strength coating alters the surface of the shelf with a unique electrochemical bonding process that results in a stronger, nonporous and nonreactive surface
- Reliable thermostatic controls ensure accurate heating
- Nine heat settings offer excellent versatility
- Two warming zones can be used individually or paired for maximum energy efficiency
- Warming zones are identified easily with stamped marks
- Must be hand-washed to preserve unique hardcoat surface
- NSF-certified
- Flush-mount drop-in design can be installed into most countertop materials
- 6-foot cord with plug does not require hardwiring
- Industry-style well
- 6-foot power cord, 4-foot control cord
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080863207

Unit Dimensions

Overall Dimensions (IN).....56 x 27 x 5

(W) Width (IN) 56

(D) Depth (IN).....27

(H) Height (IN).....5

(WC) Width Cutout (IN).....54.5

(DC) Depth Cutout (IN).....25.25

(W) Width (CM).....142.2

(D) Depth (CM).....68.6

(H) Height (CM).....12.7

(WC) Width Cutout (CM).....138.4

(DC) Depth Cutout (CM).....64.1

Electrical

Amps.....5.9

Hz.....60

Plug.....NEMA 5-15P

Voltage.....120

Watts.....712

Weight

Weight (LB) 60

Weight (KG).....27.2

Construction

Coating or Finish .....Black Aluminum Hard Coat Finish

Construction Material.....Aluminum Hardcoat

Material Type.....Metals

Case Lot Measurement

Case Lot.....1

Case Width.....31

Case Height.....7

Case Length.....60



24-inch 120-volt aluminum recessed drop-in heated shelf with thermostatic controls and hardcoat strength coating in black

Create a sleek self-service station with the 24-inch recessed drop-in heated shelf by Vollrath. Designed to blend seamlessly with other Vollrath drop-ins, this aluminum heated shelf features a hardcoat strength coating that alters the surface of the shelf with a unique electrochemical bonding process that results in a nonporous and nonreactive surface that is 400 percent stronger. Separate warming zones, which are identified easily by stamped marks, can be used individually or paired for maximum energy efficiency. Nine heat settings offer exceptional versatility, and digital thermostatic controls ensure accurate heating. The black color creates a streamlined appearance, making this heated shelf an attractive addition to your buffet or serving area.

- Aluminum construction is exceptionally durable
- Hardcoat strength coating alters the surface of the shelf with a unique electrochemical bonding process that results in a stronger, nonporous and nonreactive surface
- Reliable thermostatic controls ensure accurate heating
- Nine heat settings offer excellent versatility
- Two warming zones can be used individually or paired for maximum energy efficiency
- Warming zones are identified easily with stamped marks
- Must be hand-washed to preserve unique hardcoat surface
- NSF-certified
- Flush-mount drop-in design can be installed into most countertop materials
- 6-foot cord with plug does not require hardwiring
- 5-foot control cord allows remote mounting
- Adjustor bars are recommended when using fractional-size pans
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080863245

Unit Dimensions

Overall Dimensions (IN).....26 x 27 x 5

(W) Width (IN) 26

(D) Depth (IN).....27

(H) Height (IN).....5

(WC) Width Cutout (IN).....24.5

(DC) Depth Cutout (IN).....25.25

(W) Width (CM).....66

(D) Depth (CM).....68.6

(H) Height (CM).....12.7

(WC) Width Cutout (CM).....62.2

(DC) Depth Cutout (CM).....64.1

Electrical

Amps.....2.5

Hz.....60

Plug.....NEMA 5-15P

Voltage.....120

Watts.....304

Weight

Weight (LB) 27.3

Weight (KG).....12.4

Construction

Coating or Finish .....Black Aluminum Hard Coat Finish

Construction Material.....Aluminum Hardcoat

Material Type.....Metals

Case Lot Measurement

Case Lot.....1

Case Width.....31.5

Case Height.....7.5

Case Length.....41.75



66-inch 120-volt aluminum recessed drop-in heated shelf with thermostatic controls and hardcoat strength coating in black

Create a sleek self-service station with the 66-inch recessed drop-in heated shelf by Vollrath. Designed to blend seamlessly with other Vollrath drop-ins, this aluminum heated shelf features a hardcoat strength coating that alters the surface of the shelf with a unique electrochemical bonding process that results in a nonporous and nonreactive surface that is 400 percent stronger. Separate warming zones, which are identified easily by stamped marks, can be used individually or paired for maximum energy efficiency. Nine heat settings offer exceptional versatility, and digital thermostatic controls ensure accurate heating. The black color creates a streamlined appearance, making this heated shelf an attractive addition to your buffet or serving area.

- Aluminum construction is exceptionally durable
- Hardcoat strength coating alters the surface of the shelf with a unique electrochemical bonding process that results in a stronger, nonporous and nonreactive surface
- Reliable thermostatic controls ensure accurate heating
- Nine heat settings offer excellent versatility
- Two warming zones can be used individually or paired for maximum energy efficiency
- Warming zones are identified easily with stamped marks
- Must be hand-washed to preserve unique hardcoat surface
- NSF-certified
- Recessed design is sized to uniformly align with other Vollrath® drop-ins for a clean visual presentation
- Cord and plug configuration eliminates the need for hardwiring
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080863313

Unit Dimensions

Overall Dimensions (IN)	68 x 27 x 5
(W) Width (IN)	68
(D) Depth (IN)	27
(H) Height (IN)	5
(WC) Width Cutout (IN)	66.5
(DC) Depth Cutout (IN)	25.25
(W) Width (CM)	172.7
(D) Depth (CM)	68.6
(H) Height (CM)	12.7
(WC) Width Cutout (CM)	168.9
(DC) Depth Cutout (CM)	64.1

Electrical

Amps	7.3
Hz	60
Plug	NEMA 5-15P
Voltage	120
Watts	876

Weight

Weight (LB)	66.4
Weight (KG)	30.1

Construction

Coating or Finish	Black Aluminum Hard Coat Finish
Construction Material	Aluminum Hardcoat
Material Type	Metals

Case Lot Measurement

Case Lot	1
Case Width	19
Case Height	20
Case Length	90



30-inch 120-volt aluminum flush-mount drop-in heated shelf with thermostatic controls and hardcoat strength coating in black

Create a sleek self-service station with the 30-inch flush-mount drop-in heated shelf by Vollrath. Designed to blend seamlessly with other Vollrath drop-ins, this aluminum heated shelf features a hardcoat strength coating that alters the surface of the shelf with a unique electrochemical bonding process that results in a nonporous and nonreactive surface that is 400 percent stronger. Separate warming zones, which are identified easily by stamped marks, can be used individually or paired for maximum energy efficiency. Nine heat settings offer exceptional versatility, and digital thermostatic controls ensure accurate heating. The black color creates a streamlined appearance, making this heated shelf an attractive addition to your buffet or serving area.

- Aluminum construction is exceptionally durable
- Hardcoat strength coating alters the surface of the shelf with a unique electrochemical bonding process that results in a stronger, nonporous and nonreactive surface
- Reliable thermostatic controls ensure accurate heating
- Nine heat settings offer excellent versatility
- Two warming zones can be used individually or paired for maximum energy efficiency
- Warming zones are identified easily with stamped marks
- Must be hand-washed to preserve unique hardcoat surface
- Recessed design is sized to uniformly align with other Vollrath® drop-ins for a clean visual presentation
- 6-foot cord with plug does not require hardwiring
- 5-foot control cord allows remote mounting
- Adjustor bars are recommended when using fractional-size pans
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080863160

Unit Dimensions

Overall Dimensions (IN)	32 x 27 x 5
(W) Width (IN)	32
(D) Depth (IN)	27
(H) Height (IN)	5
(WC) Width Cutout (IN)	30.5
(DC) Depth Cutout (IN)	25.25
(W) Width (CM)	81.3
(D) Depth (CM)	68.6
(H) Height (CM)	12.7
(WC) Width Cutout (CM)	77.5
(DC) Depth Cutout (CM)	64.1

Electrical

Amps	3.2
Hz	60
Plug	NEMA 5-15P
Voltage	120
Watts	386

Weight

Weight (LB)	35.3
Weight (KG)	16

Construction

Coating or Finish	Black Aluminum Hard Coat Finish
Construction Material	Aluminum Hardcoat
Material Type	Metals

Case Lot Measurement

Case Lot	1
Case Width	31
Case Height	6.75
Case Length	42



48-inch 120-volt aluminum recessed drop-in heated shelf with thermostatic controls and hardcoat strength coating in black

Create a sleek self-service station with the 48-inch recessed drop-in heated shelf by Vollrath. Designed to blend seamlessly with other Vollrath drop-ins, this aluminum heated shelf features a hardcoat strength coating that alters the surface of the shelf with a unique electrochemical bonding process that results in a nonporous and nonreactive surface that is 400 percent stronger. Separate warming zones, which are identified easily by stamped marks, can be used individually or paired for maximum energy efficiency. Nine heat settings offer exceptional versatility, and digital thermostatic controls ensure accurate heating. The black color creates a streamlined appearance, making this heated shelf an attractive addition to your buffet or serving area.

- Aluminum construction is exceptionally durable
- Hardcoat strength coating alters the surface of the shelf with a unique electrochemical bonding process that results in a stronger, nonporous and nonreactive surface
- Reliable thermostatic controls ensure accurate heating
- Nine heat settings offer excellent versatility
- Two warming zones can be used individually or paired for maximum energy efficiency
- Warming zones are identified easily with stamped marks
- Must be hand-washed to preserve unique hardcoat surface
- NSF-certified
- Flush-mount drop-in design can be installed into most countertop materials
- 6-foot cord with plug does not require hardwiring
- 6-foot power cord, 4-foot control cord
- NSF-certified
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080863283

Unit Dimensions

Overall Dimensions (IN).....50 x 27 x 5

(W) Width (IN) 50

(D) Depth (IN).....27

(H) Height (IN).....5

(WC) Width Cutout (IN).....48.5

(DC) Depth Cutout (IN).....25.25

(W) Width (CM).....127

(D) Depth (CM).....68.6

(H) Height (CM).....12.7

(WC) Width Cutout (CM).....123.2

(DC) Depth Cutout (CM).....64.1

Electrical

Amps.....5.3

Hz.....60

Plug.....NEMA 5-15P

Voltage.....120

Watts.....631

Weight

Weight (LB) 50.5

Weight (KG).....23

Construction

Coating or Finish .....Black Aluminum Hard Coat Finish

Construction Material.....Aluminum Hardcoat

Material Type.....Metals

Case Lot Measurement

Case Lot.....1

Case Width.....31.25

Case Height.....6.25

Case Length.....59.5



60-inch 120-volt stainless steel recessed drop-in heated shelf in natural finish with thermostatic controls

Create a sleek self-service station with the 60-inch recessed drop-in heated shelf by Vollrath. Designed to blend seamlessly with other Vollrath drop-ins, this stainless steel heated shelf features a natural finish for even heating and uniform results. Separate warming zones, which are identified easily by stamped marks, can be used individually or paired for maximum energy efficiency. Nine heat settings offer exceptional versatility, and digital thermostatic controls ensure accurate heating. The sleek design creates a streamlined appearance, making this heated shelf an attractive addition to your buffet or serving area.

- Stainless steel construction is durable and long-lasting
- Natural finish for even heating and uniform results
- Reliable thermostatic controls ensure accurate heating
- Nine heat settings offer excellent versatility
- Two warming zones can be used individually or paired for maximum energy efficiency
- Warming zones are identified easily with stamped marks
- NSF-certified
- Flush-mount drop-in design can be installed into most countertop materials
- 6-foot cord with plug does not require hardwiring
- 2-foot remote control cord
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080863634

Unit Dimensions

Overall Dimensions (IN).....62 x 27 x 5

(W) Width (IN) 62

(D) Depth (IN) 27

(H) Height (IN) 5

(WC) Width Cutout (IN) 60.5

(DC) Depth Cutout (IN) 25.25

(W) Width (CM) 157.5

(D) Depth (CM) 68.6

(H) Height (CM) 12.7

(WC) Width Cutout (CM) 153.7

(DC) Depth Cutout (CM) 64.1

Electrical

Amps 6.6

Hz 60

Plug ..... NEMA 5-15P

Voltage 120

Watts 794

Weight

Weight (LB) 45.2

Weight (KG) 20.5

Construction

Coating or Finish ..... Natural Stainless Steel Finish

Construction Material ..... Stainless Steel

Material Type ..... Metals

Case Lot Measurement

Case Lot 1

Case Width 31

Case Height 6.75

Case Length 77.5



36-inch 120-volt stainless steel recessed drop-in heated shelf in natural finish with thermostatic controls

Create a sleek self-service station with the 36-inch recessed drop-in heated shelf by Vollrath. Designed to blend seamlessly with other Vollrath drop-ins, this stainless steel heated shelf features a natural finish for even heating and uniform results. Separate warming zones, which are identified easily by stamped marks, can be used individually or paired for maximum energy efficiency. Nine heat settings offer exceptional versatility, and digital thermostatic controls ensure accurate heating. The sleek design creates a streamlined appearance, making this heated shelf an attractive addition to your buffet or serving area.

- Stainless steel construction is durable and long-lasting
- Natural finish for even heating and uniform results
- Reliable thermostatic controls ensure accurate heating
- Nine heat settings offer excellent versatility
- Two warming zones can be used individually or paired for maximum energy efficiency
- Warming zones are identified easily with stamped marks
- NSF-certified
- Flush-mount drop-in design can be installed into most countertop materials
- 6-foot cord with plug does not require hardwiring
- 5-foot control cord allows remote mounting
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080863597

Unit Dimensions

Overall Dimensions (IN).....38 x 27 x 5

(W) Width (IN) 38
(D) Depth (IN) 27
(H) Height (IN) 5
(WC) Width Cutout (IN) 36.5
(DC) Depth Cutout (IN) 25.25
(W) Width (CM) 96.5
(D) Depth (CM) 68.6
(H) Height (CM) 12.7
(WC) Width Cutout (CM) 92.7
(DC) Depth Cutout (CM) 64.1

Electrical

Amps 3.9
Hz 60
Plug ..... NEMA 5-15P
Voltage 120
Watts 468

Weight

Weight (LB) 28.1
Weight (KG) 12.7

Construction

Coating or Finish ..... Natural Stainless Steel Finish
Construction Material ..... Stainless Steel
Material Type ..... Metals

Case Lot Measurement

Case Lot 1
Case Width 31
Case Height 6.5
Case Length 41.5



60-inch 120-volt aluminum recessed drop-in heated shelf with thermostatic controls and hardcoat strength coating in black

Create a sleek self-service station with the 60-inch recessed drop-in heated shelf by Vollrath. Designed to blend seamlessly with other Vollrath drop-ins, this aluminum heated shelf features a hardcoat strength coating that alters the surface of the shelf with a unique electrochemical bonding process that results in a nonporous and nonreactive surface that is 400 percent stronger. Separate warming zones, which are identified easily by stamped marks, can be used individually or paired for maximum energy efficiency. Nine heat settings offer exceptional versatility, and digital thermostatic controls ensure accurate heating. The black color creates a streamlined appearance, making this heated shelf an attractive addition to your buffet or serving area.

- Aluminum construction is exceptionally durable
- Hardcoat strength coating alters the surface of the shelf with a unique electrochemical bonding process that results in a stronger, nonporous and nonreactive surface
- Reliable thermostatic controls ensure accurate heating
- Nine heat settings offer excellent versatility
- Two warming zones can be used individually or paired for maximum energy efficiency
- Warming zones are identified easily with stamped marks
- Must be hand-washed to preserve unique hardcoat surface
- NSF-certified
- Flush-mount drop-in design can be installed into most countertop materials
- 6-foot cord with plug does not require hardwiring
- Vollrath-style well
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.
- 6-foot power cord, 4-foot control cord

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080863306

Unit Dimensions

Overall Dimensions (IN).....62 x 27 x 5

(W) Width (IN) 62

(D) Depth (IN).....27

(H) Height (IN).....5

(WC) Width Cutout (IN).....60.5

(DC) Depth Cutout (IN).....25.25

(W) Width (CM).....157.5

(D) Depth (CM).....68.6

(H) Height (CM).....12.7

(WC) Width Cutout (CM).....153.7

(DC) Depth Cutout (CM).....64.1

Electrical

Amps.....6.6

Hz.....60

Plug.....NEMA 5-15P

Voltage.....120

Watts.....794

Weight

Weight (LB) 61

Weight (KG).....27.7

Construction

Coating or Finish .....Black Aluminum Hard Coat Finish

Construction Material.....Aluminum Hardcoat

Material Type.....Metals

Case Lot Measurement

Case Lot.....1

Case Width.....31

Case Height.....6.75

Case Length.....77.5



48-inch 120-volt aluminum flush-mount drop-in heated shelf with thermostatic controls and hardcoat strength coating in black

Create a sleek self-service station with the drop-in heated shelf by Vollrath. Designed to blend seamlessly with other Vollrath drop-ins, this aluminum heated shelf features a hardcoat strength coating that alters the surface of the pan with a unique electrochemical bonding process that results in a nonporous and nonreactive surface that is 400 percent stronger. Separate warming zones, which are easily identified by stamped marks, can be used individually or paired for maximum energy efficiency. Nine heat settings offer exceptional versatility, and digital thermostatic controls ensure accurate heating. The black color creates a streamlined appearance, making this heated shelf an attractive addition to your buffet or serving area.

- Aluminum construction is exceptionally durable
- Hardcoat strength coating alters the surface of the pan with a unique electrochemical bonding process that results in a stronger, nonporous and nonreactive surface
- Reliable thermostatic controls ensure accurate heating
- Nine heat settings offer excellent versatility
- Two warming zones can be used individually or paired for maximum energy efficiency
- Warming zones are easily identified with stamped marks
- Must be hand-washed to preserve unique hardcoat surface
- NSF-certified
- Flush-mount drop-in design can be installed into most countertop materials
- 6-foot cord with plug does not require hardwiring
- 5-foot control cord allows remote mounting
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080863191

Unit Dimensions

Overall Dimensions (IN)	50 x 27 x 5
(W) Width (IN)	50
(D) Depth (IN)	27
(H) Height (IN)	5
(WC) Width Cutout (IN)	48.5
(DC) Depth Cutout (IN)	25.25
(W) Width (CM)	127
(D) Depth (CM)	68.6
(H) Height (CM)	12.7
(WC) Width Cutout (CM)	123.2
(DC) Depth Cutout (CM)	64.1

Electrical

Amps	5.3
Hz	60
Plug	NEMA 5-15P
Voltage	120
Watts	631

Weight

Weight (LB)	54.3
Weight (KG)	24.6

Construction

Coating or Finish	Black Aluminum Hard Coat Finish
Construction Material	Aluminum Hardcoat
Material Type	Metals

Case Lot Measurement

Case Lot	1
Case Width	31.25
Case Height	6.25
Case Length	59.5



48-inch 120-volt stainless steel recessed drop-in heated shelf in natural finish with thermostatic controls

Create a sleek self-service station with the 48-inch recessed drop-in heated shelf by Vollrath. Designed to blend seamlessly with other Vollrath drop-ins, this stainless steel heated shelf features a natural finish for even heating and uniform results. Separate warming zones, which are identified easily by stamped marks, can be used individually or paired for maximum energy efficiency. Nine heat settings offer exceptional versatility, and digital thermostatic controls ensure accurate heating. The sleek design creates a streamlined appearance, making this heated shelf an attractive addition to your buffet or serving area.

- Stainless steel construction is durable and long-lasting
- Natural finish for even heating and uniform results
- Reliable thermostatic controls ensure accurate heating
- Nine heat settings offer excellent versatility
- Two warming zones can be used individually or paired for maximum energy efficiency
- Warming zones are identified easily with stamped marks
- NSF-certified
- Recessed design is sized to uniformly align with other Vollrath® drop-ins for a clean visual presentation
- 6-foot cord with plug does not require hardwiring
- 5-foot control cord allows remote mounting
- Industry-style well

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080863610

Unit Dimensions

Overall Dimensions (IN).....50 x 27 x 5

(W) Width (IN) 50

(D) Depth (IN).....27

(H) Height (IN) 5
(WC) Width Cutout (IN) 48.5
(DC) Depth Cutout (IN) 25.25
(W) Width (CM) 127
(D) Depth (CM) 68.6
(H) Height (CM) 12.7
(WC) Width Cutout (CM) 123.2
(DC) Depth Cutout (CM) 64.1

Electrical

Amps 5.3
Hz 60
Plug ..... NEMA 5-15P
Voltage 120
Watts 631

Weight

Weight (LB) 37.8
Weight (KG) 17.7

Construction

Coating or Finish ..... Natural Stainless Steel Finish
Construction Material ..... Stainless Steel
Material Type ..... Metals

Case Lot Measurement

Case Lot 1
Case Width 31.25
Case Height 6.25
Case Length 59.5



72-inch 120-volt aluminum flush-mount drop-in heated shelf with thermostatic controls and hardcoat strength coating in black

Create a sleek self-service station with the drop-in heated shelf by Vollrath. Designed to blend seamlessly with other Vollrath drop-ins, this aluminum heated shelf features a hardcoat strength coating that alters the surface of the pan with a unique electrochemical bonding process that results in a nonporous and nonreactive surface that is 400 percent stronger. Separate warming zones, which are easily identified by stamped marks, can be used individually or paired for maximum energy efficiency. Nine heat settings offer exceptional versatility, and digital thermostatic controls ensure accurate heating. The black color creates a streamlined appearance, making this heated shelf an attractive addition to your buffet or serving area.

- Aluminum construction is exceptionally durable
- Hardcoat strength coating alters the surface of the pan with a unique electrochemical bonding process that results in a stronger, nonporous and nonreactive surface
- Reliable thermostatic controls ensure accurate heating
- Nine heat settings offer excellent versatility
- Two warming zones can be used individually or paired for maximum energy efficiency
- Warming zones are easily identified with stamped marks
- Must be hand-washed to preserve unique hardcoat surface
- NSF-certified
- Flush-mount drop-in design can be installed into most countertop materials
- 6-foot cord with plug does not require hardwiring
- 5-foot control cord allows remote mounting
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080863238

Unit Dimensions

Overall Dimensions (IN)	74 x 27 x 5
(W) Width (IN)	74
(D) Depth (IN)	27
(H) Height (IN)	5
(WC) Width Cutout (IN)	72.5
(DC) Depth Cutout (IN)	25.25
(W) Width (CM)	188
(D) Depth (CM)	68.6
(H) Height (CM)	12.7
(WC) Width Cutout (CM)	184.2
(DC) Depth Cutout (CM)	64.1

Electrical

Amps	8
Hz	60
Plug	NEMA 5-15P
Voltage	120
Watts	957

Weight

Weight (LB)	76.7
Weight (KG)	34.8

Construction

Coating or Finish	Black Aluminum Hard Coat Finish
Construction Material	Aluminum Hardcoat
Material Type	Metals

Case Lot Measurement

Case Lot	1
Case Width	31
Case Height	6
Case Length	78



42-inch 120-volt aluminum recessed drop-in heated shelf with thermostatic controls and hardcoat strength coating in black

Create a sleek self-service station with the 42-inch recessed drop-in heated shelf by Vollrath. Designed to blend seamlessly with other Vollrath drop-ins, this aluminum heated shelf features a hardcoat strength coating that alters the surface of the shelf with a unique electrochemical bonding process that results in a nonporous and nonreactive surface that is 400 percent stronger. Separate warming zones, which are identified easily by stamped marks, can be used individually or paired for maximum energy efficiency. Nine heat settings offer exceptional versatility, and digital thermostatic controls ensure accurate heating. The black color creates a streamlined appearance, making this heated shelf an attractive addition to your buffet or serving area.

- Aluminum construction is exceptionally durable
- Hardcoat strength coating alters the surface of the shelf with a unique electrochemical bonding process that results in a stronger, nonporous and nonreactive surface
- Reliable thermostatic controls ensure accurate heating
- Nine heat settings offer excellent versatility
- Two warming zones can be used individually or paired for maximum energy efficiency
- Warming zones are identified easily with stamped marks
- Must be hand-washed to preserve unique hardcoat surface
- NSF-certified
- Recessed design is sized to uniformly align with other Vollrath® drop-ins for a clean visual presentation
- 6-foot cord with plug does not require hardwiring
- 6-foot power cord, 4-foot control cord
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080863276

Unit Dimensions

Overall Dimensions (IN)	44 x 27 x 5
(W) Width (IN)	44
(D) Depth (IN)	27
(H) Height (IN)	5
(WC) Width Cutout (IN)	43.5
(DC) Depth Cutout (IN)	25.25
(W) Width (CM)	111.7
(D) Depth (CM)	68.6
(H) Height (CM)	12.7
(WC) Width Cutout (CM)	107.9
(DC) Depth Cutout (CM)	64.1

Electrical

Amps	4.6
Hz	60
Plug	NEMA 5-15P
Voltage	120
Watts	549

Weight

Weight (LB)	43
Weight (KG)	19.5

Construction

Coating or Finish	Black Aluminum Hard Coat Finish
Construction Material	Aluminum Hardcoat
Material Type	Metals

Case Lot Measurement

Case Lot	1
Case Width	0
Case Height	0
Case Length	0



60-inch 120-volt aluminum flush-mount drop-in heated shelf with thermostatic controls and hardcoat strength coating in black

Create a sleek self-service station with the 60-inch flush-mount drop-in heated shelf by Vollrath. Designed to blend seamlessly with other Vollrath drop-ins, this aluminum heated shelf features a hardcoat strength coating that alters the surface of the shelf with a unique electrochemical bonding process that results in a nonporous and nonreactive surface that is 400 percent stronger. Separate warming zones, which are identified easily by stamped marks, can be used individually or paired for maximum energy efficiency. Nine heat settings offer exceptional versatility, and digital thermostatic controls ensure accurate heating. The black color creates a streamlined appearance, making this heated shelf an attractive addition to your buffet or serving area.

- Aluminum construction is exceptionally durable
- Hardcoat strength coating alters the surface of the shelf with a unique electrochemical bonding process that results in a stronger, nonporous and nonreactive surface
- Reliable thermostatic controls ensure accurate heating
- Nine heat settings offer excellent versatility
- Two warming zones can be used individually or paired for maximum energy efficiency
- Warming zones are identified easily with stamped marks
- Must be hand-washed to preserve unique hardcoat surface
- Recessed design is sized to uniformly align with other Vollrath® drop-ins for a clean visual presentation
- 6-foot cord with plug does not require hardwiring
- 5-foot control cord allows remote mounting
- Vollrath-style well
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080863214

Unit Dimensions

Overall Dimensions (IN)	62 x 27 x 5
(W) Width (IN)	62
(D) Depth (IN)	27
(H) Height (IN)	5
(WC) Width Cutout (IN)	60.5
(DC) Depth Cutout (IN)	25.25
(W) Width (CM)	157.5
(D) Depth (CM)	68.6
(H) Height (CM)	12.7
(WC) Width Cutout (CM)	153.7
(DC) Depth Cutout (CM)	64.1

Electrical

Amps	6.6
Hz	60
Plug	NEMA 5-15P
Voltage	120
Watts	794

Weight

Weight (LB)	65.3
Weight (KG)	29.6

Construction

Coating or Finish	Black Aluminum Hard Coat Finish
Construction Material	Aluminum Hardcoat
Material Type	Metals

Case Lot Measurement

Case Lot	1
Case Width	31.25
Case Height	6
Case Length	78



36-inch 120-volt aluminum flush-mount drop-in heated shelf with thermostatic controls and hardcoat strength coating in black

Create a sleek self-service station with the drop-in heated shelf by Vollrath. Designed to blend seamlessly with other Vollrath drop-ins, this aluminum heated shelf features a hardcoat strength coating that alters the surface of the shelf with a unique electrochemical bonding process that results in a nonporous and nonreactive surface that is 400 percent stronger. Separate warming zones, which are identified easily by stamped marks, can be used individually or paired for maximum energy efficiency. Nine heat settings offer exceptional versatility, and digital thermostatic controls ensure accurate heating. The black color creates a streamlined appearance, making this heated shelf an attractive addition to your buffet or serving area.

- Aluminum construction is exceptionally durable
- Hardcoat strength coating alters the surface of the shelf with a unique electrochemical bonding process that results in a stronger, nonporous and nonreactive surface
- Reliable thermostatic controls ensure accurate heating
- Nine heat settings offer excellent versatility
- Two warming zones can be used individually or paired for maximum energy efficiency
- Warming zones are identified easily with stamped marks
- Must be hand-washed to preserve unique hardcoat surface
- NSF-certified
- Flush-mount drop-in design can be installed into most countertop materials
- 6-foot cord with plug does not require hardwiring
- 5-foot control cord allows remote mounting
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080863177

Unit Dimensions

Overall Dimensions (IN)	38 x 27 x 5
(W) Width (IN)	38
(D) Depth (IN)	27
(H) Height (IN)	5
(WC) Width Cutout (IN)	36.5
(DC) Depth Cutout (IN)	25.25
(W) Width (CM)	96.5
(D) Depth (CM)	68.6
(H) Height (CM)	12.7
(WC) Width Cutout (CM)	92.7
(DC) Depth Cutout (CM)	64.1

Electrical

Amps	3.9
Hz	60
Plug	NEMA 5-15P
Voltage	120
Watts	468

Weight

Weight (LB)	41
Weight (KG)	18.6

Construction

Coating or Finish	Black Aluminum Hard Coat Finish
Construction Material	Aluminum Hardcoat
Material Type	Metals

Case Lot Measurement

Case Lot	1
Case Width	32
Case Height	7
Case Length	42



42-inch 120-volt aluminum flush-mount drop-in heated shelf with thermostatic controls and hardcoat strength coating in black

Create a sleek self-service station with the 42-inch flush-mount drop-in heated shelf by Vollrath. Designed to blend seamlessly with other Vollrath drop-ins, this aluminum heated shelf features a hardcoat strength coating that alters the surface of the shelf with a unique electrochemical bonding process that results in a nonporous and nonreactive surface that is 400 percent stronger. Separate warming zones, which are identified easily by stamped marks, can be used individually or paired for maximum energy efficiency. Nine heat settings offer exceptional versatility, and digital thermostatic controls ensure accurate heating. The black color creates a streamlined appearance, making this heated shelf an attractive addition to your buffet or serving area.

- Aluminum construction is exceptionally durable
- Hardcoat strength coating alters the surface of the shelf with a unique electrochemical bonding process that results in a stronger, nonporous and nonreactive surface
- Reliable thermostatic controls ensure accurate heating
- Nine heat settings offer excellent versatility
- Two warming zones can be used individually or paired for maximum energy efficiency
- Warming zones are identified easily with stamped marks
- Must be hand-washed to preserve unique hardcoat surface
- Recessed design is sized to uniformly align with other Vollrath® drop-ins for a clean visual presentation
- 6-foot power cord, 4-foot control cord
- 6-foot cord with plug does not require hardwiring
- NSF-certified
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080863184

Unit Dimensions

Overall Dimensions (IN)	44 x 27 x 5
(W) Width (IN)	44
(D) Depth (IN)	27
(H) Height (IN)	5
(WC) Width Cutout (IN)	42.5
(DC) Depth Cutout (IN)	25.25
(W) Width (CM)	111.7
(D) Depth (CM)	68.6
(H) Height (CM)	12.7
(WC) Width Cutout (CM)	107.9
(DC) Depth Cutout (CM)	64.1

Electrical

Amps	4.6
Hz	60
Plug	NEMA 5-15P
Voltage	120
Watts	549

Weight

Weight (LB)	46.4
Weight (KG)	21

Construction

Coating or Finish	Black Aluminum Hard Coat Finish
Construction Material	Aluminum Hardcoat
Material Type	Metals

Case Lot Measurement

Case Lot	1
Case Width	31
Case Height	6
Case Length	60



18-inch 208-volt low-profile heat strip in natural finish

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient toggle control allows for simple on/off functionality
- Natural finish creates a sleek look

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419203208

Unit Dimensions

Overall Dimensions (IN).....18 x 3.75 x 1.86

(W) Width (IN) 18

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....45.72 x 9.53 x 4.72

(W) Width (CM).....45.72

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 18

Electrical

Amps.....2

Hz.....60

Voltage 208

Watts.....414

Construction

Color.....Natural

Control Type.....Remote Toggle Switch

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



54-inch 208-volt low-profile heat strip in natural finish

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient toggle control allows for simple on/off functionality
- Natural finish creates a sleek look

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419203475

Unit Dimensions

Overall Dimensions (IN).....54 x 3.75 x 1.86

(W) Width (IN) 54

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....137.16 x 9.53 x 4.72

(W) Width (CM).....137.16

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 54

Electrical

Amps.....5.9

Hz.....60

Voltage 208

Watts.....1237

Construction

Color.....Natural

Control Type.....Remote Toggle Switch

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



18-inch 120-volt low-profile heat strip in natural finish

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient toggle control allows for simple on/off functionality
- Natural finish creates a sleek look

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419203185

Unit Dimensions

Overall Dimensions (IN).....18 x 3.75 x 1.86

(W) Width (IN) 18

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....45.72 x 9.53 x 4.72

(W) Width (CM).....45.72

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 18

Electrical

Amps.....3.5

Hz.....60

Voltage 120

Watts.....414

Construction

Color.....Natural

Control Type.....Remote Toggle Switch

Case Lot Measurement

Case Width.....11.75

Case Height.....5.75

Case Length.....36



36-inch 120-volt low-profile heat strip in brass

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient toggle control allows for simple on/off functionality
- Brass color creates a timeless appearance

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419209408

Unit Dimensions

Overall Dimensions (IN).....36 x 3.75 x 1.86

(W) Width (IN) 36

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....91.44 x 9.53 x 4.72

(W) Width (CM).....91.44

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 36

Electrical

Amps.....6.9

Hz.....60

Voltage 120

Watts.....826

Construction

Color.....Brass

Control Type.....Remote Toggle Switch

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



42-inch 120-volt low-profile heat strip in black

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient remote infinite control allows you to select ideal temperature
- Black color creates a sophisticated appearance

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419206094

Unit Dimensions

Overall Dimensions (IN).....42 x 3.75 x 1.86

(W) Width (IN) 42

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....106.68 x 9.53 x 4.72

(W) Width (CM).....106.68

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 42

Electrical

Amps.....8.1

Hz.....60

Voltage 120

Watts.....966

Construction

Color.....Black

Control Type.....Remote Infinite Control

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



42-inch 120-volt low-profile heat strip in white

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient remote infinite control allows you to select ideal temperature
- White color creates a clean, fresh look

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419206308

Unit Dimensions

Overall Dimensions (IN).....42 x 3.75 x 1.86

(W) Width (IN) 42

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....106.68 x 9.53 x 4.72

(W) Width (CM).....106.68

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 42

Electrical

Amps.....8.1

Hz.....60

Voltage 120

Watts.....966

Construction

Color.....White

Control Type.....Remote Infinite Control

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



24-inch 120-volt low-profile heat strip in chrome

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient remote infinite control allows you to select ideal temperature
- Chrome color creates a polished appearance

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419205547

Unit Dimensions

Overall Dimensions (IN).....24 x 3.75 x 1.86

(W) Width (IN) 24

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....60.96 x 9.53 x 4.72

(W) Width (CM).....60.96

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 24

Electrical

Amps.....4.6

Hz.....60

Voltage 120

Watts.....553

Construction

Color.....Chrome

Control Type.....Remote Infinite Control

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



48-inch 120-volt low-profile heat strip in copper vein

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient toggle control allows for simple on/off functionality
- Copper vein color creates a warm, rich appearance

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419207022

Unit Dimensions

Overall Dimensions (IN).....48 x 3.75 x 1.86

(W) Width (IN) 48

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....121.92 x 9.53 x 4.72

(W) Width (CM).....121.92

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 48

Electrical

Amps.....9.2

Hz.....60

Voltage 120

Watts.....1103

Construction

Color.....Copper Vein

Control Type.....Remote Toggle Switch

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



60-inch 120-volt low-profile heat strip in silver vein

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient toggle control allows for simple on/off functionality
- Silver color creates a classic look

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419207503

Unit Dimensions

Overall Dimensions (IN).....60 x 3.75 x 1.86

(W) Width (IN) 60

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....152.4 x 9.53 x 4.72

(W) Width (CM).....152.4

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 60

Electrical

Amps.....11.5

Hz.....60

Voltage 120

Watts.....1381

Construction

Color.....Silver Vein

Control Type.....Remote Toggle Switch

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



24-inch 120-volt low-profile heat strip in silver vein

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient remote infinite control allows you to select ideal temperature
- Silver color creates a classic look

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419205561

Unit Dimensions

Overall Dimensions (IN).....24 x 3.75 x 1.86

(W) Width (IN) 24

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....60.96 x 9.53 x 4.72

(W) Width (CM).....60.96

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 24

Electrical

Amps.....4.6

Hz.....60

Voltage 120

Watts.....553

Construction

Color.....Silver Vein

Control Type.....Remote Infinite Control

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



84-inch 120-volt low-profile heat strip in silver vein

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient toggle control allows for simple on/off functionality
- Silver color creates a classic look

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419208654

Unit Dimensions

Overall Dimensions (IN).....84 x 3.75 x 1.86

(W) Width (IN) 84

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....213.36 x 9.53 x 4.72

(W) Width (CM).....213.36

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 84

Electrical

Amps.....16.3

Hz.....60

Voltage 120

Watts.....1950

Construction

Color.....Silver Vein

Control Type.....Remote Toggle Switch

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



30-inch 120-volt low-profile heat strip in white

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient toggle control allows for simple on/off functionality
- White color creates a clean, fresh look

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419209200

Unit Dimensions

Overall Dimensions (IN).....30 x 3.75 x 1.86

(W) Width (IN) 30

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....76.2 x 9.53 x 4.72

(W) Width (CM).....76.2

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 30

Electrical

Amps.....5.8

Hz.....60

Voltage 120

Watts.....690

Construction

Color.....White

Control Type.....Remote Toggle Switch

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



30-inch 208-volt low-profile heat strip in white

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

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- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient remote infinite control allows you to select ideal temperature
- White color creates a clean, fresh look

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419205905

Unit Dimensions

Overall Dimensions (IN).....30 x 3.75 x 1.86

(W) Width (IN) 30

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....76.2 x 9.53 x 4.72

(W) Width (CM).....76.2

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 30

Electrical

Amps.....3.3

Hz.....60

Voltage 208

Watts.....690

Construction

Color.....White

Control Type.....Remote Infinite Control

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



48-inch 120-volt low-profile heat strip in silver vein

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient remote infinite control allows you to select ideal temperature
- Silver color creates a classic look

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419206506

Unit Dimensions

Overall Dimensions (IN).....48 x 3.75 x 1.86

(W) Width (IN) 48

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....121.92 x 9.53 x 4.72

(W) Width (CM).....121.92

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 48

Electrical

Amps.....9.2

Hz.....60

Voltage 120

Watts.....1103

Construction

Color.....Silver Vein

Control Type.....Remote Infinite Control

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



60-inch 208-volt low-profile heat strip in white

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient toggle control allows for simple on/off functionality
- White color creates a clean, fresh look

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419207602

Unit Dimensions

Overall Dimensions (IN).....60 x 3.75 x 1.86

(W) Width (IN) 60

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....152.4 x 9.53 x 4.72

(W) Width (CM).....152.4

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 60

Electrical

Amps.....6.6

Hz.....60

Voltage 208

Watts.....1381

Construction

Color.....White

Control Type.....Remote Toggle Switch

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



66-inch 120-volt low-profile heat strip in silver vein

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient remote infinite control allows you to select ideal temperature
- Silver color creates a classic look

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419209569

Unit Dimensions

Overall Dimensions (IN).....66 x 3.75 x 1.86

(W) Width (IN) 66

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....167.64 x 9.53 x 4.72

(W) Width (CM).....167.64

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 66

Electrical

Amps.....12.6

Hz.....60

Voltage 120

Watts.....1515

Construction

Color.....Silver Vein

Control Type.....Remote Infinite Control

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



54-inch 120-volt low-profile heat strip in copper vein

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient toggle control allows for simple on/off functionality
- Copper vein color creates a warm, rich appearance

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419207367

Unit Dimensions

Overall Dimensions (IN).....54 x 3.75 x 1.86

(W) Width (IN) 54

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....137.16 x 9.53 x 4.72

(W) Width (CM).....137.16

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 54

Electrical

Amps.....10.3

Hz.....60

Voltage 120

Watts.....1237

Construction

Color.....Copper Vein

Control Type.....Remote Toggle Switch

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



60-inch 208-volt low-profile heat strip in white

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient remote infinite control allows you to select ideal temperature
- White color creates a clean, fresh look

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419206834

Unit Dimensions

Overall Dimensions (IN).....60 x 3.75 x 1.86

(W) Width (IN) 60

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....152.4 x 9.53 x 4.72

(W) Width (CM).....152.4

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 60

Electrical

Amps.....6.6

Hz.....60

Voltage 208

Watts.....1381

Construction

Color.....White

Control Type.....Remote Infinite Control

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



72-inch 208-volt low-profile heat strip in natural finish

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient toggle control allows for simple on/off functionality
- Natural finish creates a sleek look

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419203666

Unit Dimensions

Overall Dimensions (IN).....72 x 3.75 x 1.86

(W) Width (IN) 72

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....182.88 x 9.53 x 4.72

(W) Width (CM).....182.88

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 72

Electrical

Amps.....8

Hz.....60

Voltage 208

Watts.....1659

Construction

Color.....Natural

Control Type.....Remote Toggle Switch

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



42-inch 208-volt low-profile heat strip in black

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient toggle control allows for simple on/off functionality
- Black color creates a sophisticated appearance

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419206933

Unit Dimensions

Overall Dimensions (IN).....42 x 3.75 x 1.86

(W) Width (IN) 42

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....106.68 x 9.53 x 4.72

(W) Width (CM).....106.68

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 42

Electrical

Amps.....4.6

Hz.....60

Voltage 208

Watts.....966

Construction

Color.....Black

Control Type.....Remote Toggle Switch

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



48-inch 208-volt low-profile heat strip in natural finish

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient toggle control allows for simple on/off functionality
- Natural finish creates a sleek look

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419203420

Unit Dimensions

Overall Dimensions (IN).....48 x 3.75 x 1.86

(W) Width (IN) 48

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....121.92 x 9.53 x 4.72

(W) Width (CM).....121.92

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 48

Electrical

Amps.....5.3

Hz.....60

Voltage 208

Watts.....1103

Construction

Color.....Natural

Control Type.....Remote Toggle Switch

Case Lot Measurement

Case Width.....54

Case Height.....7

Case Length.....12



72-inch 120-volt low-profile heat strip in white

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient remote infinite control allows you to select ideal temperature
- White color creates a clean, fresh look

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419209828

Unit Dimensions

Overall Dimensions (IN).....72 x 3.75 x 1.86

(W) Width (IN) 72

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....182.88 x 9.53 x 4.72

(W) Width (CM).....182.88

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 72

Electrical

Amps.....13.8

Hz.....60

Voltage 120

Watts.....1659

Construction

Color.....White

Control Type.....Remote Infinite Control

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



18-inch 120-volt low-profile heat strip in brass

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient toggle control allows for simple on/off functionality
- Brass color creates a timeless appearance

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419208852

Unit Dimensions

Overall Dimensions (IN).....18 x 3.75 x 1.86

(W) Width (IN) 18

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....45.72 x 9.53 x 4.72

(W) Width (CM).....45.72

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 18

Electrical

Amps.....3.5

Hz.....60

Voltage 120

Watts.....414

Construction

Color.....Brass

Control Type.....Remote Toggle Switch

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



30-inch 208-volt low-profile heat strip in natural finish

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient remote infinite control allows you to select ideal temperature
- Natural finish creates a sleek look

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419203277

Unit Dimensions

Overall Dimensions (IN).....30 x 3.75 x 1.86

(W) Width (IN) 30

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....76.2 x 9.53 x 4.72

(W) Width (CM).....76.2

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 30

Electrical

Amps.....3.3

Hz.....60

Voltage 208

Watts.....690

Construction

Color.....Natural

Control Type.....Remote Infinite Control

Case Lot Measurement

Case Width.....11.75

Case Height.....5.875

Case Length.....36



66-inch 208-volt low-profile heat strip in brass

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient remote infinite control allows you to select ideal temperature
- Brass color creates a timeless appearance

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419209590

Unit Dimensions

Overall Dimensions (IN).....66 x 3.75 x 1.86

(W) Width (IN) 66

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....167.64 x 9.53 x 4.72

(W) Width (CM).....167.64

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 66

Electrical

Amps.....7.3

Hz.....60

Voltage 208

Watts.....1515

Construction

Color.....Brass

Control Type.....Remote Infinite Control

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



18-inch 208-volt low-profile heat strip in natural finish

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient remote infinite control allows you to select ideal temperature
- Natural finish creates a sleek look

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419203192

Unit Dimensions

Overall Dimensions (IN).....18 x 3.75 x 1.86

(W) Width (IN) 18

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....45.72 x 9.53 x 4.72

(W) Width (CM).....45.72

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 18

Electrical

Amps.....2

Hz.....60

Voltage 208

Watts.....414

Construction

Color.....Natural

Control Type.....Remote Infinite Control

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



72-inch 208-volt low-profile heat strip in brass

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient remote infinite control allows you to select ideal temperature
- Brass color creates a timeless appearance

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419209842

Unit Dimensions

Overall Dimensions (IN).....72 x 3.75 x 1.86

(W) Width (IN) 72

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....182.88 x 9.53 x 4.72

(W) Width (CM).....182.88

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 72

Electrical

Amps.....8

Hz.....60

Voltage 208

Watts.....1659

Construction

Color.....Brass

Control Type.....Remote Infinite Control

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



48-inch 208-volt low-profile heat strip in brass

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient toggle control allows for simple on/off functionality
- Brass color creates a timeless appearance

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419207121

Unit Dimensions

Overall Dimensions (IN).....48 x 3.75 x 1.86

(W) Width (IN) 48

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....121.92 x 9.53 x 4.72

(W) Width (CM).....121.92

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 48

Electrical

Amps.....5.3

Hz.....60

Voltage 208

Watts.....1103

Construction

Color.....Brass

Control Type.....Remote Toggle Switch

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



78-inch 208-volt low-profile heat strip in brass

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient toggle control allows for simple on/off functionality
- Brass color creates a timeless appearance

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419208425

Unit Dimensions

Overall Dimensions (IN).....78 x 3.75 x 1.86

(W) Width (IN) 78

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....198.12 x 9.53 x 4.72

(W) Width (CM).....198.12

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 78

Electrical

Amps.....8.7

Hz.....60

Voltage 208

Watts.....1800

Construction

Color.....Brass

Control Type.....Remote Toggle Switch

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



42-inch 120-volt low-profile heat strip in brass

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient remote infinite control allows you to select ideal temperature
- Brass color creates a timeless appearance

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419206261

Unit Dimensions

Overall Dimensions (IN).....42 x 3.75 x 1.86

(W) Width (IN) 42

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....106.68 x 9.53 x 4.72

(W) Width (CM).....106.68

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 42

Electrical

Amps.....8.1

Hz.....60

Voltage 120

Watts.....966

Construction

Color.....Brass

Control Type.....Remote Infinite Control

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



78-inch 208-volt low-profile heat strip in copper vein

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient toggle control allows for simple on/off functionality
- Copper vein color creates a warm, rich appearance

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419208456

Unit Dimensions

Overall Dimensions (IN).....78 x 3.75 x 1.86

(W) Width (IN) 78

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....198.12 x 9.53 x 4.72

(W) Width (CM).....198.12

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 78

Electrical

Amps.....8.7

Hz.....60

Voltage 208

Watts.....1800

Construction

Color.....Copper Vein

Control Type.....Remote Toggle Switch

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



36-inch 208-volt low-profile heat strip in white

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient remote infinite control allows you to select ideal temperature
- White color creates a clean, fresh look

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419206087

Unit Dimensions

Overall Dimensions (IN).....36 x 3.75 x 1.86

(W) Width (IN) 36

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....91.44 x 9.53 x 4.72

(W) Width (CM).....91.44

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 36

Electrical

Amps.....4

Hz.....60

Voltage 208

Watts.....826

Construction

Color.....White

Control Type.....Remote Infinite Control

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



60-inch 120-volt low-profile heat strip in brass

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient toggle control allows for simple on/off functionality
- Brass color creates a timeless appearance

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419207466

Unit Dimensions

Overall Dimensions (IN).....60 x 3.75 x 1.86

(W) Width (IN) 60

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....152.4 x 9.53 x 4.72

(W) Width (CM).....152.4

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 60

Electrical

Amps.....11.5

Hz.....60

Voltage 120

Watts.....1381

Construction

Color.....Brass

Control Type.....Remote Toggle Switch

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



78-inch 120-volt low-profile heat strip in black

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient remote infinite control allows you to select ideal temperature
- Black color creates a sophisticated appearance

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419209910

Unit Dimensions

Overall Dimensions (IN).....78 x 3.75 x 1.86

(W) Width (IN) 78

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....198.12 x 9.53 x 4.72

(W) Width (CM).....198.12

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 78

Electrical

Amps.....15

Hz.....60

Voltage 120

Watts.....1800

Construction

Color.....Black

Control Type.....Remote Infinite Control

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



24-inch 208-volt low-profile heat strip in white

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient remote infinite control allows you to select ideal temperature
- White color creates a clean, fresh look

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419205639

Unit Dimensions

Overall Dimensions (IN).....24 x 3.75 x 1.86

(W) Width (IN) 24

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....60.96 x 9.53 x 4.72

(W) Width (CM).....60.96

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 24

Electrical

Amps.....2.7

Hz.....60

Voltage 208

Watts.....553

Construction

Color.....White

Control Type.....Remote Infinite Control

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



18-inch 120-volt low-profile heat strip in silver vein

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient remote infinite control allows you to select ideal temperature
- Silver color creates a classic look

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419205264

Unit Dimensions

Overall Dimensions (IN).....18 x 3.75 x 1.86

(W) Width (IN) 18

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....45.72 x 9.53 x 4.72

(W) Width (CM).....45.72

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 18

Electrical

Amps.....3.5

Hz.....60

Voltage 120

Watts.....414

Construction

Color.....Silver Vein

Control Type.....Remote Infinite Control

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



36-inch 120-volt low-profile heat strip in black

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient remote infinite control allows you to select ideal temperature
- Black color creates a sophisticated appearance

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419205912

Unit Dimensions

Overall Dimensions (IN).....36 x 3.75 x 1.86

(W) Width (IN) 36

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....91.44 x 9.53 x 4.72

(W) Width (CM).....91.44

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 36

Electrical

Amps.....6.9

Hz.....60

Voltage 120

Watts.....826

Construction

Color.....Black

Control Type.....Remote Infinite Control

Case Lot Measurement

Case Width.....11.75

Case Height.....5.75

Case Length.....54



42-inch 208-volt low-profile heat strip in silver vein

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient remote infinite control allows you to select ideal temperature
- Silver color creates a classic look

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419206414

Unit Dimensions

Overall Dimensions (IN).....42 x 3.75 x 1.86

(W) Width (IN) 42

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....106.68 x 9.53 x 4.72

(W) Width (CM).....106.68

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 42

Electrical

Amps.....4.6

Hz.....60

Voltage 208

Watts.....966

Construction

Color.....Silver Vein

Control Type.....Remote Infinite Control

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



42-inch 208-volt low-profile heat strip in brass

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient toggle control allows for simple on/off functionality
- Brass color creates a timeless appearance

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419206940

Unit Dimensions

Overall Dimensions (IN).....42 x 3.75 x 1.86

(W) Width (IN) 42

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....106.68 x 9.53 x 4.72

(W) Width (CM).....106.68

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 42

Electrical

Amps.....4.6

Hz.....60

Voltage 208

Watts.....966

Construction

Color.....Brass

Control Type.....Remote Toggle Switch

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



66-inch 208-volt low-profile heat strip in chrome

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient toggle control allows for simple on/off functionality
- Chrome color creates a polished appearance

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419207770

Unit Dimensions

Overall Dimensions (IN).....66 x 3.75 x 1.86

(W) Width (IN) 66

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....167.64 x 9.53 x 4.72

(W) Width (CM).....167.64

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 66

Electrical

Amps.....7.3

Hz.....60

Voltage 208

Watts.....1515

Construction

Color.....Chrome

Control Type.....Remote Toggle Switch

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



24-inch 120-volt low-profile heat strip in black

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient toggle control allows for simple on/off functionality
- Black color creates a sophisticated appearance

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419209019

Unit Dimensions

Overall Dimensions (IN).....24 x 3.75 x 1.86

(W) Width (IN) 24

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....60.96 x 9.53 x 4.72

(W) Width (CM).....60.96

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 24

Electrical

Amps.....4.6

Hz.....60

Voltage 120

Watts.....553

Construction

Color.....Black

Control Type.....Remote Toggle Switch

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



54-inch 208-volt low-profile heat strip in black

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient toggle control allows for simple on/off functionality
- Black color creates a sophisticated appearance

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419207398

Unit Dimensions

Overall Dimensions (IN).....54 x 3.75 x 1.86

(W) Width (IN) 54

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....137.16 x 9.53 x 4.72

(W) Width (CM).....137.16

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 54

Electrical

Amps.....5.9

Hz.....60

Voltage 208

Watts.....1237

Construction

Color.....Black

Control Type.....Remote Toggle Switch

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



36-inch 208-volt low-profile heat strip in silver vein

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient toggle control allows for simple on/off functionality
- Silver color creates a classic look

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419209521

Unit Dimensions

Overall Dimensions (IN).....36 x 3.75 x 1.86

(W) Width (IN) 36

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....91.44 x 9.53 x 4.72

(W) Width (CM).....91.44

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 36

Electrical

Amps.....4

Hz.....60

Voltage 208

Watts.....826

Construction

Color.....Silver Vein

Control Type.....Remote Toggle Switch

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



54-inch 208-volt low-profile heat strip in brass

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient toggle control allows for simple on/off functionality
- Brass color creates a timeless appearance

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419207404

Unit Dimensions

Overall Dimensions (IN).....54 x 3.75 x 1.86

(W) Width (IN) 54

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....137.16 x 9.53 x 4.72

(W) Width (CM).....137.16

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 54

Electrical

Amps.....5.9

Hz.....60

Voltage 208

Watts.....1237

Construction

Color.....Brass

Control Type.....Remote Toggle Switch

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



30-inch 208-volt low-profile heat strip in copper vein

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient toggle control allows for simple on/off functionality
- Copper vein color creates a warm, rich appearance

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419209279

Unit Dimensions

Overall Dimensions (IN).....30 x 3.75 x 1.86

(W) Width (IN) 30

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....76.2 x 9.53 x 4.72

(W) Width (CM).....76.2

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 30

Electrical

Amps.....3.3

Hz.....60

Voltage 208

Watts.....690

Construction

Color.....Copper Vein

Control Type.....Remote Toggle Switch

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



60-inch 208-volt low-profile heat strip in copper vein

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient remote infinite control allows you to select ideal temperature
- Copper vein color creates a warm, rich appearance

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419206803

Unit Dimensions

Overall Dimensions (IN).....60 x 3.75 x 1.86

(W) Width (IN) 60

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....152.4 x 9.53 x 4.72

(W) Width (CM).....152.4

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 60

Electrical

Amps.....6.6

Hz.....60

Voltage 208

Watts.....1381

Construction

Color.....Copper Vein

Control Type.....Remote Infinite Control

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



78-inch 208-volt low-profile heat strip in silver vein

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient remote infinite control allows you to select ideal temperature
- Silver color creates a classic look

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419210039

Unit Dimensions

Overall Dimensions (IN).....78 x 3.75 x 1.86

(W) Width (IN) 78

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....198.12 x 9.53 x 4.72

(W) Width (CM).....198.12

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 78

Electrical

Amps.....8.7

Hz.....60

Voltage 208

Watts.....1800

Construction

Color.....Silver Vein

Control Type.....Remote Infinite Control

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



84-inch 120-volt low-profile heat strip in copper vein

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient remote infinite control allows you to select ideal temperature
- Copper vein color creates a warm, rich appearance

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419210084

Unit Dimensions

Overall Dimensions (IN).....84 x 3.75 x 1.86

(W) Width (IN) 84

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....213.36 x 9.53 x 4.72

(W) Width (CM).....213.36

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 84

Electrical

Amps.....16.3

Hz.....60

Voltage 120

Watts.....1950

Construction

Color.....Copper Vein

Control Type.....Remote Infinite Control

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



54-inch 120-volt low-profile heat strip in silver vein

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient toggle control allows for simple on/off functionality
- Silver color creates a classic look

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419207374

Unit Dimensions

Overall Dimensions (IN).....54 x 3.75 x 1.86

(W) Width (IN) 54

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....137.16 x 9.53 x 4.72

(W) Width (CM).....137.16

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 54

Electrical

Amps.....10.3

Hz.....60

Voltage 120

Watts.....1237

Construction

Color.....Silver Vein

Control Type.....Remote Toggle Switch

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



36-inch 208-volt low-profile heat strip in copper vein

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient remote infinite control allows you to select ideal temperature
- Copper vein color creates a warm, rich appearance

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419206056

Unit Dimensions

Overall Dimensions (IN).....36 x 3.75 x 1.86

(W) Width (IN) 36

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....91.44 x 9.53 x 4.72

(W) Width (CM).....91.44

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 36

Electrical

Amps.....4

Hz.....60

Voltage 208

Watts.....826

Construction

Color.....Copper Vein

Control Type.....Remote Infinite Control

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



72-inch 208-volt low-profile heat strip in black

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient toggle control allows for simple on/off functionality
- Black color creates a sophisticated appearance

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419208043

Unit Dimensions

Overall Dimensions (IN).....72 x 3.75 x 1.86

(W) Width (IN) 72

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....182.88 x 9.53 x 4.72

(W) Width (CM).....182.88

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 72

Electrical

Amps.....8

Hz.....60

Voltage 208

Watts.....1659

Construction

Color.....Black

Control Type.....Remote Toggle Switch

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



24-inch 120-volt low-profile heat strip in black

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient remote infinite control allows you to select ideal temperature
- Black color creates a sophisticated appearance

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419205523

Unit Dimensions

Overall Dimensions (IN).....24 x 3.75 x 1.86

(W) Width (IN) 24

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....60.96 x 9.53 x 4.72

(W) Width (CM).....60.96

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 24

Electrical

Amps.....4.6

Hz.....60

Voltage 120

Watts.....553

Construction

Color.....Black

Control Type.....Remote Infinite Control

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



60-inch 120-volt low-profile heat strip in chrome

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

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- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient remote infinite control allows you to select ideal temperature
- Chrome color creates a polished appearance

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419206735

Unit Dimensions

Overall Dimensions (IN).....60 x 3.75 x 1.86

(W) Width (IN) 60

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....152.4 x 9.53 x 4.72

(W) Width (CM).....152.4

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 60

Electrical

Amps.....11.5

Hz.....60

Voltage 120

Watts.....1381

Construction

Color.....Chrome

Control Type.....Remote Infinite Control

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



30-inch 120-volt low-profile heat strip in copper vein

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient remote infinite control allows you to select ideal temperature
- Copper vein color creates a warm, rich appearance

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419205769

Unit Dimensions

Overall Dimensions (IN).....30 x 3.75 x 1.86

(W) Width (IN) 30

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....76.2 x 9.53 x 4.72

(W) Width (CM).....76.2

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 30

Electrical

Amps.....5.8

Hz.....60

Voltage 120

Watts.....690

Construction

Color.....Copper Vein

Control Type.....Remote Infinite Control

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



48-inch 208-volt low-profile heat strip in brass

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient remote infinite control allows you to select ideal temperature
- Brass color creates a timeless appearance

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419206537

Unit Dimensions

Overall Dimensions (IN).....48 x 3.75 x 1.86

(W) Width (IN) 48

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....121.92 x 9.53 x 4.72

(W) Width (CM).....121.92

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 48

Electrical

Amps.....5.3

Hz.....60

Voltage 208

Watts.....1103

Construction

Color.....Brass

Control Type.....Remote Infinite Control

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



24-inch 208-volt low-profile heat strip in black

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient toggle control allows for simple on/off functionality
- Black color creates a sophisticated appearance

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419209071

Unit Dimensions

Overall Dimensions (IN).....24 x 3.75 x 1.86

(W) Width (IN) 24

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....60.96 x 9.53 x 4.72

(W) Width (CM).....60.96

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 24

Electrical

Amps.....2.7

Hz.....60

Voltage 208

Watts.....553

Construction

Color.....Black

Control Type.....Remote Toggle Switch

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



30-inch 120-volt low-profile heat strip in silver vein

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient toggle control allows for simple on/off functionality
- Silver color creates a classic look

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419209194

Unit Dimensions

Overall Dimensions (IN).....30 x 3.75 x 1.86

(W) Width (IN) 30

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....76.2 x 9.53 x 4.72

(W) Width (CM).....76.2

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 30

Electrical

Amps.....5.8

Hz.....60

Voltage 120

Watts.....690

Construction

Color.....Silver Vein

Control Type.....Remote Toggle Switch

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



18-inch 120-volt low-profile heat strip in chrome

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient toggle control allows for simple on/off functionality
- Chrome color creates a polished appearance

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419208869

Unit Dimensions

Overall Dimensions (IN).....18 x 3.75 x 1.86

(W) Width (IN) 18

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....45.72 x 9.53 x 4.72

(W) Width (CM).....45.72

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 18

Electrical

Amps.....3.5

Hz.....60

Voltage 120

Watts.....414

Construction

Color.....Chrome

Control Type.....Remote Toggle Switch

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



78-inch 120-volt low-profile heat strip in natural finish

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

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- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient remote infinite control allows you to select ideal temperature
- Natural finish creates a sleek look

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419203673

Unit Dimensions

Overall Dimensions (IN).....78 x 3.75 x 1.86

(W) Width (IN) 78

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....198.12 x 9.53 x 4.72

(W) Width (CM).....198.12

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 78

Electrical

Amps.....15

Hz.....60

Voltage 120

Watts.....1800

Construction

Color.....Natural

Control Type.....Remote Infinite Control

Case Lot Measurement

Case Width.....12

Case Height.....6

Case Length.....90.5



42-inch 120-volt low-profile heat strip in copper vein

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient remote infinite control allows you to select ideal temperature
- Copper vein color creates a warm, rich appearance

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419206285

Unit Dimensions

Overall Dimensions (IN).....42 x 3.75 x 1.86

(W) Width (IN) 42

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....106.68 x 9.53 x 4.72

(W) Width (CM).....106.68

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 42

Electrical

Amps.....8.1

Hz.....60

Voltage 120

Watts.....966

Construction

Color.....Copper Vein

Control Type.....Remote Infinite Control

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



24-inch 120-volt low-profile heat strip in natural finish

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient toggle control allows for simple on/off functionality
- Natural finish creates a sleek look

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419203222

Unit Dimensions

Overall Dimensions (IN).....24 x 3.75 x 1.86

(W) Width (IN) 24

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....60.96 x 9.53 x 4.72

(W) Width (CM).....60.96

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 24

Electrical

Amps.....4.6

Hz.....60

Voltage 120

Watts.....553

Construction

Color.....Natural

Control Type.....Remote Toggle Switch

Case Lot Measurement

Case Width.....11.75

Case Height.....5.75

Case Length.....36



18-inch 120-volt low-profile heat strip in copper vein

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient toggle control allows for simple on/off functionality
- Copper vein color creates a warm, rich appearance

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419208876

Unit Dimensions

Overall Dimensions (IN).....18 x 3.75 x 1.86

(W) Width (IN) 18

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....45.72 x 9.53 x 4.72

(W) Width (CM).....45.72

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 18

Electrical

Amps.....3.5

Hz.....60

Voltage 120

Watts.....414

Construction

Color.....Copper Vein

Control Type.....Remote Toggle Switch

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



18-inch 120-volt low-profile heat strip in silver vein

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient toggle control allows for simple on/off functionality
- Silver color creates a classic look

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419208883

Unit Dimensions

Overall Dimensions (IN).....18 x 3.75 x 1.86

(W) Width (IN) 18

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....45.72 x 9.53 x 4.72

(W) Width (CM).....45.72

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 18

Electrical

Amps.....3.5

Hz.....60

Voltage 120

Watts.....414

Construction

Color.....Silver Vein

Control Type.....Remote Toggle Switch

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



48-inch 208-volt low-profile heat strip in black

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient toggle control allows for simple on/off functionality
- Black color creates a sophisticated appearance

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419207091

Unit Dimensions

Overall Dimensions (IN).....48 x 3.75 x 1.86

(W) Width (IN) 48

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....121.92 x 9.53 x 4.72

(W) Width (CM).....121.92

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 48

Electrical

Amps.....5.3

Hz.....60

Voltage 208

Watts.....1103

Construction

Color.....Black

Control Type.....Remote Toggle Switch

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



72-inch 208-volt low-profile heat strip in white

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient toggle control allows for simple on/off functionality
- White color creates a clean, fresh look

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419208319

Unit Dimensions

Overall Dimensions (IN).....72 x 3.75 x 1.86

(W) Width (IN) 72

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....182.88 x 9.53 x 4.72

(W) Width (CM).....182.88

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 72

Electrical

Amps.....8

Hz.....60

Voltage 208

Watts.....1659

Construction

Color.....White

Control Type.....Remote Toggle Switch

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



54-inch 208-volt low-profile heat strip in chrome

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient toggle control allows for simple on/off functionality
- Chrome color creates a polished appearance

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419207411

Unit Dimensions

Overall Dimensions (IN).....54 x 3.75 x 1.86

(W) Width (IN) 54

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....137.16 x 9.53 x 4.72

(W) Width (CM).....137.16

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 54

Electrical

Amps.....5.9

Hz.....60

Voltage 208

Watts.....1237

Construction

Color.....Chrome

Control Type.....Remote Toggle Switch

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



18-inch 208-volt low-profile heat strip in silver vein

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient toggle control allows for simple on/off functionality
- Silver color creates a classic look

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419208975

Unit Dimensions

Overall Dimensions (IN).....18 x 3.75 x 1.86

(W) Width (IN) 18

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....45.72 x 9.53 x 4.72

(W) Width (CM).....45.72

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 18

Electrical

Amps.....2

Hz.....60

Voltage 208

Watts.....414

Construction

Color.....Silver Vein

Control Type.....Remote Toggle Switch

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



78-inch 208-volt low-profile heat strip in silver vein

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient toggle control allows for simple on/off functionality
- Silver color creates a classic look

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419208463

Unit Dimensions

Overall Dimensions (IN).....78 x 3.75 x 1.86

(W) Width (IN) 78

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....198.12 x 9.53 x 4.72

(W) Width (CM).....198.12

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 78

Electrical

Amps.....8.7

Hz.....60

Voltage 208

Watts.....1800

Construction

Color.....Silver Vein

Control Type.....Remote Toggle Switch

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



66-inch 120-volt low-profile heat strip in brass

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient remote infinite control allows you to select ideal temperature
- Brass color creates a timeless appearance

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419208838

Unit Dimensions

Overall Dimensions (IN).....66 x 3.75 x 1.86

(W) Width (IN) 66

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....167.64 x 9.53 x 4.72

(W) Width (CM).....167.64

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 66

Electrical

Amps.....12.6

Hz.....60

Voltage 120

Watts.....1515

Construction

Color.....Brass

Control Type.....Remote Infinite Control

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



36-inch 208-volt low-profile heat strip in black

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient remote infinite control allows you to select ideal temperature
- Black color creates a sophisticated appearance

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419206018

Unit Dimensions

Overall Dimensions (IN).....36 x 3.75 x 1.86

(W) Width (IN) 36

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....91.44 x 9.53 x 4.72

(W) Width (CM).....91.44

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 36

Electrical

Amps.....4

Hz.....60

Voltage 208

Watts.....826

Construction

Color.....Black

Control Type.....Remote Infinite Control

Case Lot Measurement

Case Width.....12

Case Height.....9

Case Length.....54



78-inch 120-volt low-profile heat strip in copper vein

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient toggle control allows for simple on/off functionality
- Copper vein color creates a warm, rich appearance

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419208364

Unit Dimensions

Overall Dimensions (IN).....78 x 3.75 x 1.86

(W) Width (IN) 78

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....198.12 x 9.53 x 4.72

(W) Width (CM).....198.12

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 78

Electrical

Amps.....15

Hz.....60

Voltage 120

Watts.....1800

Construction

Color.....Copper Vein

Control Type.....Remote Toggle Switch

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



72-inch 208-volt low-profile heat strip in silver vein

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient remote infinite control allows you to select ideal temperature
- Silver color creates a classic look

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419209873

Unit Dimensions

Overall Dimensions (IN).....72 x 3.75 x 1.86

(W) Width (IN) 72

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....182.88 x 9.53 x 4.72

(W) Width (CM).....182.88

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 72

Electrical

Amps.....8

Hz.....60

Voltage 208

Watts.....1659

Construction

Color.....Silver Vein

Control Type.....Remote Infinite Control

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



72-inch 120-volt low-profile heat strip in natural finish

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient toggle control allows for simple on/off functionality
- Natural finish creates a sleek look

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419203642

Unit Dimensions

Overall Dimensions (IN).....72 x 3.75 x 1.86

(W) Width (IN) 72

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....182.88 x 9.53 x 4.72

(W) Width (CM).....182.88

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 72

Electrical

Amps.....13.8

Hz.....60

Voltage 120

Watts.....1659

Construction

Color.....Natural

Control Type.....Remote Toggle Switch

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



60-inch 120-volt low-profile heat strip in natural finish

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient toggle control allows for simple on/off functionality
- Natural finish creates a sleek look

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419203499

Unit Dimensions

Overall Dimensions (IN).....60 x 3.75 x 1.86

(W) Width (IN) 60

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....152.4 x 9.53 x 4.72

(W) Width (CM).....152.4

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 60

Electrical

Amps.....11.5

Hz.....60

Voltage 120

Watts.....1381

Construction

Color.....Natural

Control Type.....Remote Toggle Switch

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



60-inch 208-volt low-profile heat strip in silver vein

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient remote infinite control allows you to select ideal temperature
- Silver color creates a classic look

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419206827

Unit Dimensions

Overall Dimensions (IN).....60 x 3.75 x 1.86

(W) Width (IN) 60

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....152.4 x 9.53 x 4.72

(W) Width (CM).....152.4

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 60

Electrical

Amps.....6.6

Hz.....60

Voltage 208

Watts.....1381

Construction

Color.....Silver Vein

Control Type.....Remote Infinite Control

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



84-inch 120-volt low-profile heat strip in brass

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient toggle control allows for simple on/off functionality
- Brass color creates a timeless appearance

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419208524

Unit Dimensions

Overall Dimensions (IN).....84 x 3.75 x 1.86

(W) Width (IN) 84

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....213.36 x 9.53 x 4.72

(W) Width (CM).....213.36

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 84

Electrical

Amps.....16.3

Hz.....60

Voltage 120

Watts.....1950

Construction

Color.....Brass

Control Type.....Remote Toggle Switch

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



72-inch 120-volt low-profile heat strip in copper vein

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient remote infinite control allows you to select ideal temperature
- Copper vein color creates a warm, rich appearance

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419209804

Unit Dimensions

Overall Dimensions (IN).....72 x 3.75 x 1.86

(W) Width (IN) 72

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....182.88 x 9.53 x 4.72

(W) Width (CM).....182.88

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 72

Electrical

Amps.....13.8

Hz.....60

Voltage 120

Watts.....1659

Construction

Color.....Copper Vein

Control Type.....Remote Infinite Control

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



36-inch 120-volt low-profile heat strip in black

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient toggle control allows for simple on/off functionality
- Black color creates a sophisticated appearance

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419209354

Unit Dimensions

Overall Dimensions (IN).....36 x 3.75 x 1.86

(W) Width (IN) 36

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....91.44 x 9.53 x 4.72

(W) Width (CM).....91.44

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 36

Electrical

Amps.....6.9

Hz.....60

Voltage 120

Watts.....826

Construction

Color.....Black

Control Type.....Remote Toggle Switch

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



66-inch 208-volt low-profile heat strip in white

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient toggle control allows for simple on/off functionality
- White color creates a clean, fresh look

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419207817

Unit Dimensions

Overall Dimensions (IN).....66 x 3.75 x 1.86

(W) Width (IN) 66

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....167.64 x 9.53 x 4.72

(W) Width (CM).....167.64

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 66

Electrical

Amps.....7.3

Hz.....60

Voltage 208

Watts.....1515

Construction

Color.....White

Control Type.....Remote Toggle Switch

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



84-inch 120-volt low-profile heat strip in silver vein

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient remote infinite control allows you to select ideal temperature
- Silver color creates a classic look

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419210091

Unit Dimensions

Overall Dimensions (IN).....84 x 3.75 x 1.86

(W) Width (IN) 84

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....213.36 x 9.53 x 4.72

(W) Width (CM).....213.36

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 84

Electrical

Amps.....16.3

Hz.....60

Voltage 120

Watts.....1950

Construction

Color.....Silver Vein

Control Type.....Remote Infinite Control

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



36-inch 208-volt low-profile heat strip in brass

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient toggle control allows for simple on/off functionality
- Brass color creates a timeless appearance

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419209491

Unit Dimensions

Overall Dimensions (IN).....36 x 3.75 x 1.86

(W) Width (IN) 36

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....91.44 x 9.53 x 4.72

(W) Width (CM).....91.44

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 36

Electrical

Amps.....4

Hz.....60

Voltage 208

Watts.....826

Construction

Color.....Brass

Control Type.....Remote Toggle Switch

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



78-inch 120-volt low-profile heat strip in brass

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient toggle control allows for simple on/off functionality
- Brass color creates a timeless appearance

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419208340

Unit Dimensions

Overall Dimensions (IN).....78 x 3.75 x 1.86

(W) Width (IN) 78

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....198.12 x 9.53 x 4.72

(W) Width (CM).....198.12

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 78

Electrical

Amps.....15

Hz.....60

Voltage 120

Watts.....1800

Construction

Color.....Brass

Control Type.....Remote Toggle Switch

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



24-inch 120-volt low-profile heat strip in white

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient toggle control allows for simple on/off functionality
- White color creates a clean, fresh look

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419209064

Unit Dimensions

Overall Dimensions (IN).....24 x 3.75 x 1.86

(W) Width (IN) 24

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....60.96 x 9.53 x 4.72

(W) Width (CM).....60.96

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 24

Electrical

Amps.....4.6

Hz.....60

Voltage 120

Watts.....553

Construction

Color.....White

Control Type.....Remote Toggle Switch

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



24-inch 120-volt low-profile heat strip in brass

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient remote infinite control allows you to select ideal temperature
- Brass color creates a timeless appearance

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419205530

Unit Dimensions

Overall Dimensions (IN).....24 x 3.75 x 1.86

(W) Width (IN) 24

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....60.96 x 9.53 x 4.72

(W) Width (CM).....60.96

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 24

Electrical

Amps.....4.6

Hz.....60

Voltage 120

Watts.....553

Construction

Color.....Brass

Control Type.....Remote Infinite Control

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



42-inch 120-volt low-profile heat strip in black

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient toggle control allows for simple on/off functionality
- Black color creates a sophisticated appearance

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419206872

Unit Dimensions

Overall Dimensions (IN).....42 x 3.75 x 1.86

(W) Width (IN) 42

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....106.68 x 9.53 x 4.72

(W) Width (CM).....106.68

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 42

Electrical

Amps.....8.1

Hz.....60

Voltage 120

Watts.....966

Construction

Color.....Black

Control Type.....Remote Toggle Switch

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



60-inch 120-volt low-profile heat strip in white

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient toggle control allows for simple on/off functionality
- White color creates a clean, fresh look

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419207510

Unit Dimensions

Overall Dimensions (IN).....60 x 3.75 x 1.86

(W) Width (IN) 60

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....152.4 x 9.53 x 4.72

(W) Width (CM).....152.4

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 60

Electrical

Amps.....11.5

Hz.....60

Voltage 120

Watts.....1381

Construction

Color.....White

Control Type.....Remote Toggle Switch

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



30-inch 208-volt low-profile heat strip in natural finish

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient toggle control allows for simple on/off functionality
- Natural finish creates a sleek look

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419203284

Unit Dimensions

Overall Dimensions (IN).....30 x 3.75 x 1.86

(W) Width (IN) 30

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....76.2 x 9.53 x 4.72

(W) Width (CM).....76.2

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 30

Electrical

Amps.....3.3

Hz.....60

Voltage 208

Watts.....690

Construction

Color.....Natural

Control Type.....Remote Toggle Switch

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



54-inch 208-volt low-profile heat strip in chrome

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient remote infinite control allows you to select ideal temperature
- Chrome color creates a polished appearance

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419206667

Unit Dimensions

Overall Dimensions (IN).....54 x 3.75 x 1.86

(W) Width (IN) 54

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....137.16 x 9.53 x 4.72

(W) Width (CM).....137.16

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 54

Electrical

Amps.....5.9

Hz.....60

Voltage 208

Watts.....1237

Construction

Color.....Chrome

Control Type.....Remote Infinite Control

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



54-inch 208-volt low-profile heat strip in copper vein

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient remote infinite control allows you to select ideal temperature
- Copper vein color creates a warm, rich appearance

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419206674

Unit Dimensions

Overall Dimensions (IN).....54 x 3.75 x 1.86

(W) Width (IN) 54

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....137.16 x 9.53 x 4.72

(W) Width (CM).....137.16

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 54

Electrical

Amps.....5.9

Hz.....60

Voltage 208

Watts.....1237

Construction

Color.....Copper Vein

Control Type.....Remote Infinite Control

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



18-inch 120-volt low-profile heat strip in white

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient toggle control allows for simple on/off functionality
- White color creates a clean, fresh look

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419208906

Unit Dimensions

Overall Dimensions (IN).....18 x 3.75 x 1.86

(W) Width (IN) 18

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....45.72 x 9.53 x 4.72

(W) Width (CM).....45.72

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 18

Electrical

Amps.....3.5

Hz.....60

Voltage 120

Watts.....414

Construction

Color.....White

Control Type.....Remote Toggle Switch

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



72-inch 120-volt low-profile heat strip in silver vein

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient remote infinite control allows you to select ideal temperature
- Silver color creates a classic look

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419209811

Unit Dimensions

Overall Dimensions (IN).....72 x 3.75 x 1.86

(W) Width (IN) 72

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....182.88 x 9.53 x 4.72

(W) Width (CM).....182.88

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 72

Electrical

Amps.....13.8

Hz.....60

Voltage 120

Watts.....1659

Construction

Color.....Silver Vein

Control Type.....Remote Infinite Control

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



54-inch 208-volt low-profile heat strip in black

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient remote infinite control allows you to select ideal temperature
- Black color creates a sophisticated appearance

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419206643

Unit Dimensions

Overall Dimensions (IN).....54 x 3.75 x 1.86

(W) Width (IN) 54

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....137.16 x 9.53 x 4.72

(W) Width (CM).....137.16

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 54

Electrical

Amps.....5.9

Hz.....60

Voltage 208

Watts.....1237

Construction

Color.....Black

Control Type.....Remote Infinite Control

Case Lot Measurement

Case Width.....12

Case Height.....6

Case Length.....72



66-inch 208-volt low-profile heat strip in natural finish

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient toggle control allows for simple on/off functionality
- Natural finish creates a sleek look

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419203604

Unit Dimensions

Overall Dimensions (IN).....66 x 3.75 x 1.86

(W) Width (IN) 66

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....167.64 x 9.53 x 4.72

(W) Width (CM).....167.64

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 66

Electrical

Amps.....7.3

Hz.....60

Voltage 208

Watts.....1515

Construction

Color.....Natural

Control Type.....Remote Toggle Switch

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



78-inch 208-volt low-profile heat strip in black

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient remote infinite control allows you to select ideal temperature
- Black color creates a sophisticated appearance

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419209996

Unit Dimensions

Overall Dimensions (IN).....78 x 3.75 x 1.86

(W) Width (IN) 78

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....198.12 x 9.53 x 4.72

(W) Width (CM).....198.12

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 78

Electrical

Amps.....8.7

Hz.....60

Voltage 208

Watts.....1800

Construction

Color.....Black

Control Type.....Remote Infinite Control

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



84-inch 208-volt low-profile heat strip in black

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient toggle control allows for simple on/off functionality
- Black color creates a sophisticated appearance

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419208685

Unit Dimensions

Overall Dimensions (IN).....84 x 3.75 x 1.86

(W) Width (IN) 84

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....213.36 x 9.53 x 4.72

(W) Width (CM).....213.36

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 84

Electrical

Amps.....9.4

Hz.....60

Voltage 208

Watts.....1950

Construction

Color.....Black

Control Type.....Remote Toggle Switch

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



18-inch 120-volt low-profile heat strip in black

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient remote infinite control allows you to select ideal temperature
- Black color creates a sophisticated appearance

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419204991

Unit Dimensions

Overall Dimensions (IN).....18 x 3.75 x 1.86

(W) Width (IN) 18

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....45.72 x 9.53 x 4.72

(W) Width (CM).....45.72

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 18

Electrical

Amps.....3.5

Hz.....60

Voltage 120

Watts.....414

Construction

Color.....Black

Control Type.....Remote Infinite Control

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



54-inch 120-volt low-profile heat strip in white

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient remote infinite control allows you to select ideal temperature
- White color creates a clean, fresh look

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419206636

Unit Dimensions

Overall Dimensions (IN).....54 x 3.75 x 1.86

(W) Width (IN) 54

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....137.16 x 9.53 x 4.72

(W) Width (CM).....137.16

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 54

Electrical

Amps.....10.3

Hz.....60

Voltage 120

Watts.....1237

Construction

Color.....White

Control Type.....Remote Infinite Control

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



24-inch 208-volt low-profile heat strip in brass

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient toggle control allows for simple on/off functionality
- Brass color creates a timeless appearance

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419209088

Unit Dimensions

Overall Dimensions (IN).....24 x 3.75 x 1.86

(W) Width (IN) 24

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....60.96 x 9.53 x 4.72

(W) Width (CM).....60.96

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 24

Electrical

Amps.....2.7

Hz.....60

Voltage 208

Watts.....553

Construction

Color.....Brass

Control Type.....Remote Toggle Switch

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



36-inch 120-volt low-profile heat strip in silver vein

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient remote infinite control allows you to select ideal temperature
- Silver color creates a classic look

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419205981

Unit Dimensions

Overall Dimensions (IN).....36 x 3.75 x 1.86

(W) Width (IN) 36

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....91.44 x 9.53 x 4.72

(W) Width (CM).....91.44

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 36

Electrical

Amps.....6.9

Hz.....60

Voltage 120

Watts.....826

Construction

Color.....Silver Vein

Control Type.....Remote Infinite Control

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



30-inch 120-volt low-profile heat strip in black

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient remote infinite control allows you to select ideal temperature
- Black color creates a sophisticated appearance

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419205646

Unit Dimensions

Overall Dimensions (IN).....30 x 3.75 x 1.86

(W) Width (IN) 30

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....76.2 x 9.53 x 4.72

(W) Width (CM).....76.2

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 30

Electrical

Amps.....5.8

Hz.....60

Voltage 120

Watts.....690

Construction

Color.....Black

Control Type.....Remote Infinite Control

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



72-inch 208-volt low-profile heat strip in brass

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient toggle control allows for simple on/off functionality
- Brass color creates a timeless appearance

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419208159

Unit Dimensions

Overall Dimensions (IN).....72 x 3.75 x 1.86

(W) Width (IN) 72

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....182.88 x 9.53 x 4.72

(W) Width (CM).....182.88

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 72

Electrical

Amps.....8

Hz.....60

Voltage 208

Watts.....1659

Construction

Color.....Brass

Control Type.....Remote Toggle Switch

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



18-inch 208-volt low-profile heat strip in chrome

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient remote infinite control allows you to select ideal temperature
- Chrome color creates a polished appearance

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419205462

Unit Dimensions

Overall Dimensions (IN).....18 x 3.75 x 1.86

(W) Width (IN) 18

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....45.72 x 9.53 x 4.72

(W) Width (CM).....45.72

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 18

Electrical

Amps.....2

Hz.....60

Voltage 208

Watts.....414

Construction

Color.....Chrome

Control Type.....Remote Infinite Control

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



42-inch 208-volt low-profile heat strip in natural finish

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient toggle control allows for simple on/off functionality
- Natural finish creates a sleek look

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419203369

Unit Dimensions

Overall Dimensions (IN).....42 x 3.75 x 1.86

(W) Width (IN) 42

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....106.68 x 9.53 x 4.72

(W) Width (CM).....106.68

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 42

Electrical

Amps.....4.6

Hz.....60

Voltage 208

Watts.....966

Construction

Color.....Natural

Control Type.....Remote Toggle Switch

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



18-inch 120-volt low-profile heat strip in copper vein

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient remote infinite control allows you to select ideal temperature
- Copper vein color creates a warm, rich appearance

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419205233

Unit Dimensions

Overall Dimensions (IN).....18 x 3.75 x 1.86

(W) Width (IN) 18

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....45.72 x 9.53 x 4.72

(W) Width (CM).....45.72

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 18

Electrical

Amps.....3.5

Hz.....60

Voltage 120

Watts.....414

Construction

Color.....Copper Vein

Control Type.....Remote Infinite Control

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



84-inch 208-volt low-profile heat strip in brass

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient remote infinite control allows you to select ideal temperature
- Brass color creates a timeless appearance

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419210138

Unit Dimensions

Overall Dimensions (IN).....84 x 3.75 x 1.86

(W) Width (IN) 84

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....213.36 x 9.53 x 4.72

(W) Width (CM).....213.36

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 84

Electrical

Amps.....9.4

Hz.....60

Voltage 208

Watts.....1950

Construction

Color.....Brass

Control Type.....Remote Infinite Control

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



24-inch 208-volt low-profile heat strip in chrome

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient toggle control allows for simple on/off functionality
- Chrome color creates a polished appearance

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419209101

Unit Dimensions

Overall Dimensions (IN).....24 x 3.75 x 1.86

(W) Width (IN) 24

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....60.96 x 9.53 x 4.72

(W) Width (CM).....60.96

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 24

Electrical

Amps.....2.7

Hz.....60

Voltage 208

Watts.....553

Construction

Color.....Chrome

Control Type.....Remote Toggle Switch

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



42-inch 208-volt low-profile heat strip in chrome

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient remote infinite control allows you to select ideal temperature
- Chrome color creates a polished appearance

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419206346

Unit Dimensions

Overall Dimensions (IN).....42 x 3.75 x 1.86

(W) Width (IN) 42

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....106.68 x 9.53 x 4.72

(W) Width (CM).....106.68

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 42

Electrical

Amps.....4.6

Hz.....60

Voltage 208

Watts.....966

Construction

Color.....Chrome

Control Type.....Remote Infinite Control

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



78-inch 208-volt low-profile heat strip in white

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient toggle control allows for simple on/off functionality
- White color creates a clean, fresh look

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419208470

Unit Dimensions

Overall Dimensions (IN).....78 x 3.75 x 1.86

(W) Width (IN) 78

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....198.12 x 9.53 x 4.72

(W) Width (CM).....198.12

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 78

Electrical

Amps.....8.7

Hz.....60

Voltage 208

Watts.....1800

Construction

Color.....White

Control Type.....Remote Toggle Switch

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



48-inch 208-volt low-profile heat strip in black

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient remote infinite control allows you to select ideal temperature
- Black color creates a sophisticated appearance

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419206520

Unit Dimensions

Overall Dimensions (IN).....48 x 3.75 x 1.86

(W) Width (IN) 48

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....121.92 x 9.53 x 4.72

(W) Width (CM).....121.92

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 48

Electrical

Amps.....5.3

Hz.....60

Voltage 208

Watts.....1103

Construction

Color.....Black

Control Type.....Remote Infinite Control

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



60-inch 208-volt low-profile heat strip in copper vein

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient toggle control allows for simple on/off functionality
- Copper vein color creates a warm, rich appearance

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419207565

Unit Dimensions

Overall Dimensions (IN).....60 x 3.75 x 1.86

(W) Width (IN) 60

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....152.4 x 9.53 x 4.72

(W) Width (CM).....152.4

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 60

Electrical

Amps.....6.6

Hz.....60

Voltage 208

Watts.....1381

Construction

Color.....Copper Vein

Control Type.....Remote Toggle Switch

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



66-inch 120-volt low-profile heat strip in chrome

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient remote infinite control allows you to select ideal temperature
- Chrome color creates a polished appearance

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419208821

Unit Dimensions

Overall Dimensions (IN).....66 x 3.75 x 1.86

(W) Width (IN) 66

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....167.64 x 9.53 x 4.72

(W) Width (CM).....167.64

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 66

Electrical

Amps.....12.6

Hz.....60

Voltage 120

Watts.....1515

Construction

Color.....Chrome

Control Type.....Remote Infinite Control

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



18-inch 208-volt low-profile heat strip in copper vein

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient toggle control allows for simple on/off functionality
- Copper vein color creates a warm, rich appearance

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419208968

Unit Dimensions

Overall Dimensions (IN).....18 x 3.75 x 1.86

(W) Width (IN) 18

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....45.72 x 9.53 x 4.72

(W) Width (CM).....45.72

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 18

Electrical

Amps.....2

Hz.....60

Voltage 208

Watts.....414

Construction

Color.....Copper Vein

Control Type.....Remote Toggle Switch

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



54-inch 208-volt low-profile heat strip in natural finish

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient remote infinite control allows you to select ideal temperature
- Natural finish creates a sleek look

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419203468

Unit Dimensions

Overall Dimensions (IN).....54 x 3.75 x 1.86

(W) Width (IN) 54

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....137.16 x 9.53 x 4.72

(W) Width (CM).....137.16

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 54

Electrical

Amps.....5.9

Hz.....60

Voltage 208

Watts.....1237

Construction

Color.....Natural

Control Type.....Remote Infinite Control

Case Lot Measurement

Case Width.....12

Case Height.....6

Case Length 72



30-inch 208-volt low-profile heat strip in white

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient toggle control allows for simple on/off functionality
- White color creates a clean, fresh look

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419209293

Unit Dimensions

Overall Dimensions (IN).....30 x 3.75 x 1.86

(W) Width (IN) 30

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....76.2 x 9.53 x 4.72

(W) Width (CM).....76.2

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 30

Electrical

Amps.....3.3

Hz.....60

Voltage 208

Watts.....690

Construction

Color.....White

Control Type.....Remote Toggle Switch

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



30-inch 208-volt low-profile heat strip in brass

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient toggle control allows for simple on/off functionality
- Brass color creates a timeless appearance

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419209224

Unit Dimensions

Overall Dimensions (IN).....30 x 3.75 x 1.86

(W) Width (IN) 30

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....76.2 x 9.53 x 4.72

(W) Width (CM).....76.2

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 30

Electrical

Amps.....3.3

Hz.....60

Voltage 208

Watts.....690

Construction

Color.....Brass

Control Type.....Remote Toggle Switch

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



30-inch 208-volt low-profile heat strip in chrome

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient remote infinite control allows you to select ideal temperature
- Chrome color creates a polished appearance

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419205851

Unit Dimensions

Overall Dimensions (IN).....30 x 3.75 x 1.86

(W) Width (IN) 30

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....76.2 x 9.53 x 4.72

(W) Width (CM).....76.2

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 30

Electrical

Amps.....3.3

Hz.....60

Voltage 208

Watts.....690

Construction

Color.....Chrome

Control Type.....Remote Infinite Control

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



66-inch 120-volt low-profile heat strip in black

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient remote infinite control allows you to select ideal temperature
- Black color creates a sophisticated appearance

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419209545

Unit Dimensions

Overall Dimensions (IN).....66 x 3.75 x 1.86

(W) Width (IN) 66

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....167.64 x 9.53 x 4.72

(W) Width (CM).....167.64

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 66

Electrical

Amps.....12.6

Hz.....60

Voltage 120

Watts.....1515

Construction

Color.....Black

Control Type.....Remote Infinite Control

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



78-inch 120-volt low-profile heat strip in white

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient toggle control allows for simple on/off functionality
- White color creates a clean, fresh look

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419208388

Unit Dimensions

Overall Dimensions (IN).....78 x 3.75 x 1.86

(W) Width (IN) 78

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....198.12 x 9.53 x 4.72

(W) Width (CM).....198.12

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 78

Electrical

Amps.....15

Hz.....60

Voltage 120

Watts.....1800

Construction

Color.....White

Control Type.....Remote Toggle Switch

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



36-inch 208-volt low-profile heat strip in chrome

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient remote infinite control allows you to select ideal temperature
- Chrome color creates a polished appearance

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419206049

Unit Dimensions

Overall Dimensions (IN).....36 x 3.75 x 1.86

(W) Width (IN) 36

(D) Depth (IN).....3.75

(H) Height (IN) 1.86

Overall Dimensions (CM).....91.44 x 9.53 x 4.72

(W) Width (CM).....91.44

(D) Depth (CM).....9.53

(H) Height (CM) 4.72

Size 36

Electrical

Amps 4

Hz.....60

Voltage 208

Watts 826

Construction

Color.....Chrome

Control Type.....Remote Infinite Control

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length 0



84-inch 208-volt low-profile heat strip in copper vein

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient toggle control allows for simple on/off functionality
- Copper vein color creates a warm, rich appearance

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419208715

Unit Dimensions

Overall Dimensions (IN).....84 x 3.75 x 1.86

(W) Width (IN) 84

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....213.36 x 9.53 x 4.72

(W) Width (CM).....213.36

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 84

Electrical

Amps.....9.4

Hz.....60

Voltage 208

Watts.....1950

Construction

Color.....Copper Vein

Control Type.....Remote Toggle Switch

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



66-inch 120-volt low-profile heat strip in chrome

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient toggle control allows for simple on/off functionality
- Chrome color creates a polished appearance

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419207633

Unit Dimensions

Overall Dimensions (IN).....66 x 3.75 x 1.86

(W) Width (IN) 66

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....167.64 x 9.53 x 4.72

(W) Width (CM).....167.64

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 66

Electrical

Amps.....12.6

Hz.....60

Voltage 120

Watts.....1515

Construction

Color.....Chrome

Control Type.....Remote Toggle Switch

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



60-inch 120-volt low-profile heat strip in copper vein

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient toggle control allows for simple on/off functionality
- Copper vein color creates a warm, rich appearance

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419207480

Unit Dimensions

Overall Dimensions (IN).....60 x 3.75 x 1.86

(W) Width (IN) 60

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....152.4 x 9.53 x 4.72

(W) Width (CM).....152.4

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 60

Electrical

Amps.....11.5

Hz.....60

Voltage 120

Watts.....1381

Construction

Color.....Copper Vein

Control Type.....Remote Toggle Switch

Case Lot Measurement

Case Width.....72

Case Height.....6

Case Length.....12



84-inch 208-volt low-profile heat strip in natural finish

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient toggle control allows for simple on/off functionality
- Natural finish creates a sleek look

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419203741

Unit Dimensions

Overall Dimensions (IN).....84 x 3.75 x 1.86

(W) Width (IN) 84

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....213.36 x 9.53 x 4.72

(W) Width (CM).....213.36

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 84

Electrical

Amps.....9.4

Hz.....60

Voltage 208

Watts.....1950

Construction

Color.....Natural

Control Type.....Remote Toggle Switch

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



84-inch 120-volt low-profile heat strip in black

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient toggle control allows for simple on/off functionality
- Black color creates a sophisticated appearance

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419208487

Unit Dimensions

Overall Dimensions (IN).....84 x 3.75 x 1.86

(W) Width (IN) 84

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....213.36 x 9.53 x 4.72

(W) Width (CM).....213.36

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 84

Electrical

Amps.....16.3

Hz.....60

Voltage 120

Watts.....1950

Construction

Color.....Black

Control Type.....Remote Toggle Switch

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



48-inch 120-volt low-profile heat strip in natural finish

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient toggle control allows for simple on/off functionality
- Natural finish creates a sleek look

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419203383

Unit Dimensions

Overall Dimensions (IN).....48 x 3.75 x 1.86

(W) Width (IN) 48

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....121.92 x 9.53 x 4.72

(W) Width (CM).....121.92

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 48

Electrical

Amps.....9.2

Hz.....60

Voltage 120

Watts.....1103

Construction

Color.....Natural

Control Type.....Remote Toggle Switch

Case Lot Measurement

Case Width.....12

Case Height.....6

Case Length.....55



54-inch 208-volt low-profile heat strip in copper vein

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient toggle control allows for simple on/off functionality
- Copper vein color creates a warm, rich appearance

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419207428

Unit Dimensions

Overall Dimensions (IN).....54 x 3.75 x 1.86

(W) Width (IN) 54

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....137.16 x 9.53 x 4.72

(W) Width (CM).....137.16

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 54

Electrical

Amps.....5.9

Hz.....60

Voltage 208

Watts.....1237

Construction

Color.....Copper Vein

Control Type.....Remote Toggle Switch

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



72-inch 208-volt low-profile heat strip in copper vein

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient remote infinite control allows you to select ideal temperature
- Copper vein color creates a warm, rich appearance

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419209866

Unit Dimensions

Overall Dimensions (IN).....72 x 3.75 x 1.86

(W) Width (IN) 72

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....182.88 x 9.53 x 4.72

(W) Width (CM).....182.88

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 72

Electrical

Amps.....8

Hz.....60

Voltage 208

Watts.....1659

Construction

Color.....Copper Vein

Control Type.....Remote Infinite Control

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



18-inch 208-volt low-profile heat strip in copper vein

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient remote infinite control allows you to select ideal temperature
- Copper vein color creates a warm, rich appearance

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419205486

Unit Dimensions

Overall Dimensions (IN).....18 x 3.75 x 1.86

(W) Width (IN) 18

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....45.72 x 9.53 x 4.72

(W) Width (CM).....45.72

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 18

Electrical

Amps.....2

Hz.....60

Voltage 208

Watts.....414

Construction

Color.....Copper Vein

Control Type.....Remote Infinite Control

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



24-inch 208-volt low-profile heat strip in silver vein

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient toggle control allows for simple on/off functionality
- Silver color creates a classic look

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419209125

Unit Dimensions

Overall Dimensions (IN).....24 x 3.75 x 1.86

(W) Width (IN) 24

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....60.96 x 9.53 x 4.72

(W) Width (CM).....60.96

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 24

Electrical

Amps.....2.7

Hz.....60

Voltage 208

Watts.....553

Construction

Color.....Silver Vein

Control Type.....Remote Toggle Switch

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



84-inch 120-volt low-profile heat strip in chrome

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient remote infinite control allows you to select ideal temperature
- Chrome color creates a polished appearance

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419210077

Unit Dimensions

Overall Dimensions (IN).....84 x 3.75 x 1.86

(W) Width (IN) 84

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....213.36 x 9.53 x 4.72

(W) Width (CM).....213.36

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 84

Electrical

Amps.....16.3

Hz.....60

Voltage 120

Watts.....1950

Construction

Color.....Chrome

Control Type.....Remote Infinite Control

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



24-inch 208-volt low-profile heat strip in copper vein

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient remote infinite control allows you to select ideal temperature
- Copper vein color creates a warm, rich appearance

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419205615

Unit Dimensions

Overall Dimensions (IN).....24 x 3.75 x 1.86

(W) Width (IN) 24

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....60.96 x 9.53 x 4.72

(W) Width (CM).....60.96

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 24

Electrical

Amps.....2.7

Hz.....60

Voltage 208

Watts.....553

Construction

Color.....Copper Vein

Control Type.....Remote Infinite Control

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



84-inch 208-volt low-profile heat strip in copper vein

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient remote infinite control allows you to select ideal temperature
- Copper vein color creates a warm, rich appearance

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419210152

Unit Dimensions

Overall Dimensions (IN).....84 x 3.75 x 1.86

(W) Width (IN) 84

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....213.36 x 9.53 x 4.72

(W) Width (CM).....213.36

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 84

Electrical

Amps.....9.4

Hz.....60

Voltage 208

Watts.....1950

Construction

Color.....Copper Vein

Control Type.....Remote Infinite Control

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



84-inch 208-volt low-profile heat strip in natural finish

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient remote infinite control allows you to select ideal temperature
- Natural finish creates a sleek look

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419203734

Unit Dimensions

Overall Dimensions (IN).....84 x 3.75 x 1.86

(W) Width (IN) 84

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....213.36 x 9.53 x 4.72

(W) Width (CM).....213.36

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 84

Electrical

Amps.....9.4

Hz.....60

Voltage 208

Watts.....1950

Construction

Color.....Natural

Control Type.....Remote Infinite Control

Case Lot Measurement

Case Width.....90

Case Height.....7

Case Length.....12



60-inch 120-volt low-profile heat strip in copper vein

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient remote infinite control allows you to select ideal temperature
- Copper vein color creates a warm, rich appearance

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419206742

Unit Dimensions

Overall Dimensions (IN).....60 x 3.75 x 1.86

(W) Width (IN) 60

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....152.4 x 9.53 x 4.72

(W) Width (CM).....152.4

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 60

Electrical

Amps.....11.5

Hz.....60

Voltage 120

Watts.....1381

Construction

Color.....Copper Vein

Control Type.....Remote Infinite Control

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



78-inch 120-volt low-profile heat strip in black

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient toggle control allows for simple on/off functionality
- Black color creates a sophisticated appearance

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419208326

Unit Dimensions

Overall Dimensions (IN).....78 x 3.75 x 1.86

(W) Width (IN) 78

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....198.12 x 9.53 x 4.72

(W) Width (CM).....198.12

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 78

Electrical

Amps.....15

Hz.....60

Voltage 120

Watts.....1800

Construction

Color.....Black

Control Type.....Remote Toggle Switch

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



78-inch 208-volt low-profile heat strip in black

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient toggle control allows for simple on/off functionality
- Black color creates a sophisticated appearance

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419208401

Unit Dimensions

Overall Dimensions (IN).....78 x 3.75 x 1.86

(W) Width (IN) 78

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....198.12 x 9.53 x 4.72

(W) Width (CM).....198.12

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 78

Electrical

Amps.....8.7

Hz.....60

Voltage 208

Watts.....1800

Construction

Color.....Black

Control Type.....Remote Toggle Switch

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



42-inch 208-volt low-profile heat strip in white

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient toggle control allows for simple on/off functionality
- White color creates a clean, fresh look

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419206988

Unit Dimensions

Overall Dimensions (IN).....42 x 3.75 x 1.86

(W) Width (IN) 42

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....106.68 x 9.53 x 4.72

(W) Width (CM).....106.68

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 42

Electrical

Amps.....4.6

Hz.....60

Voltage 208

Watts.....966

Construction

Color.....White

Control Type.....Remote Toggle Switch

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



84-inch 208-volt low-profile heat strip in chrome

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient remote infinite control allows you to select ideal temperature
- Chrome color creates a polished appearance

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419210145

Unit Dimensions

Overall Dimensions (IN).....84 x 3.75 x 1.86

(W) Width (IN) 84

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....213.36 x 9.53 x 4.72

(W) Width (CM).....213.36

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 84

Electrical

Amps.....9.4

Hz.....60

Voltage 208

Watts.....1950

Construction

Color.....Chrome

Control Type.....Remote Infinite Control

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



36-inch 208-volt low-profile heat strip in copper vein

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient toggle control allows for simple on/off functionality
- Copper vein color creates a warm, rich appearance

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419209514

Unit Dimensions

Overall Dimensions (IN).....36 x 3.75 x 1.86

(W) Width (IN) 36

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....91.44 x 9.53 x 4.72

(W) Width (CM).....91.44

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 36

Electrical

Amps.....4

Hz.....60

Voltage 208

Watts.....826

Construction

Color.....Copper Vein

Control Type.....Remote Toggle Switch

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



18-inch 120-volt low-profile heat strip in chrome

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient remote infinite control allows you to select ideal temperature
- Chrome color creates a polished appearance

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419205202

Unit Dimensions

Overall Dimensions (IN).....18 x 3.75 x 1.86

(W) Width (IN) 18

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....45.72 x 9.53 x 4.72

(W) Width (CM).....45.72

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 18

Electrical

Amps.....3.5

Hz.....60

Voltage 120

Watts.....414

Construction

Color.....Chrome

Control Type.....Remote Infinite Control

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



24-inch 208-volt low-profile heat strip in silver vein

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient remote infinite control allows you to select ideal temperature
- Silver color creates a classic look

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419205622

Unit Dimensions

Overall Dimensions (IN).....24 x 3.75 x 1.86

(W) Width (IN) 24

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....60.96 x 9.53 x 4.72

(W) Width (CM).....60.96

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 24

Electrical

Amps.....2.7

Hz.....60

Voltage 208

Watts.....553

Construction

Color.....Silver Vein

Control Type.....Remote Infinite Control

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



36-inch 120-volt low-profile heat strip in chrome

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient remote infinite control allows you to select ideal temperature
- Chrome color creates a polished appearance

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419205950

Unit Dimensions

Overall Dimensions (IN).....36 x 3.75 x 1.86

(W) Width (IN) 36

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....91.44 x 9.53 x 4.72

(W) Width (CM).....91.44

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 36

Electrical

Amps.....6.9

Hz.....60

Voltage 120

Watts.....826

Construction

Color.....Chrome

Control Type.....Remote Infinite Control

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



84-inch 120-volt low-profile heat strip in white

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient remote infinite control allows you to select ideal temperature
- White color creates a clean, fresh look

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419210107

Unit Dimensions

Overall Dimensions (IN).....84 x 3.75 x 1.86

(W) Width (IN) 84

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....213.36 x 9.53 x 4.72

(W) Width (CM).....213.36

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 84

Electrical

Amps.....16.3

Hz.....60

Voltage 120

Watts.....1950

Construction

Color.....White

Control Type.....Remote Infinite Control

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



36-inch 208-volt low-profile heat strip in white

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient toggle control allows for simple on/off functionality
- White color creates a clean, fresh look

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419209538

Unit Dimensions

Overall Dimensions (IN).....36 x 3.75 x 1.86

(W) Width (IN) 36

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....91.44 x 9.53 x 4.72

(W) Width (CM).....91.44

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 36

Electrical

Amps.....4

Hz.....60

Voltage 208

Watts.....826

Construction

Color.....White

Control Type.....Remote Toggle Switch

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



66-inch 208-volt low-profile heat strip in silver vein

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient toggle control allows for simple on/off functionality
- Silver color creates a classic look

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419207800

Unit Dimensions

Overall Dimensions (IN).....66 x 3.75 x 1.86

(W) Width (IN) 66

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....167.64 x 9.53 x 4.72

(W) Width (CM).....167.64

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 66

Electrical

Amps.....7.3

Hz.....60

Voltage 208

Watts.....1515

Construction

Color.....Silver Vein

Control Type.....Remote Toggle Switch

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



30-inch 208-volt low-profile heat strip in brass

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient remote infinite control allows you to select ideal temperature
- Brass color creates a timeless appearance

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419205844

Unit Dimensions

Overall Dimensions (IN).....30 x 3.75 x 1.86

(W) Width (IN) 30

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....76.2 x 9.53 x 4.72

(W) Width (CM).....76.2

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 30

Electrical

Amps.....3.3

Hz.....60

Voltage 208

Watts.....690

Construction

Color.....Brass

Control Type.....Remote Infinite Control

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



30-inch 120-volt low-profile heat strip in copper vein

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient toggle control allows for simple on/off functionality
- Copper vein color creates a warm, rich appearance

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419209187

Unit Dimensions

Overall Dimensions (IN).....30 x 3.75 x 1.86

(W) Width (IN) 30

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....76.2 x 9.53 x 4.72

(W) Width (CM).....76.2

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 30

Electrical

Amps.....5.8

Hz.....60

Voltage 120

Watts.....690

Construction

Color.....Copper Vein

Control Type.....Remote Toggle Switch

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



18-inch 208-volt low-profile heat strip in brass

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient toggle control allows for simple on/off functionality
- Brass color creates a timeless appearance

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419208920

Unit Dimensions

Overall Dimensions (IN).....18 x 3.75 x 1.86

(W) Width (IN) 18

(D) Depth (IN).....3.75

(H) Height (IN) 1.86

Overall Dimensions (CM).....45.72 x 9.53 x 4.72

(W) Width (CM).....45.72

(D) Depth (CM).....9.53

(H) Height (CM) 4.72

Size 18

Electrical

Amps 2

Hz.....60

Voltage 208

Watts 414

Construction

Color.....Brass

Control Type.....Remote Toggle Switch

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length 0



60-inch 208-volt low-profile heat strip in black

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient remote infinite control allows you to select ideal temperature
- Black color creates a sophisticated appearance

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419206773

Unit Dimensions

Overall Dimensions (IN).....60 x 3.75 x 1.86

(W) Width (IN) 60

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....152.4 x 9.53 x 4.72

(W) Width (CM).....152.4

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 60

Electrical

Amps.....6.6

Hz.....60

Voltage 208

Watts.....1381

Construction

Color.....Black

Control Type.....Remote Infinite Control

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



78-inch 120-volt low-profile heat strip in silver vein

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient toggle control allows for simple on/off functionality
- Silver color creates a classic look

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419208371

Unit Dimensions

Overall Dimensions (IN).....78 x 3.75 x 1.86

(W) Width (IN) 78

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....198.12 x 9.53 x 4.72

(W) Width (CM).....198.12

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 78

Electrical

Amps.....15

Hz.....60

Voltage 120

Watts.....1800

Construction

Color.....Silver Vein

Control Type.....Remote Toggle Switch

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



84-inch 208-volt low-profile heat strip in chrome

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient toggle control allows for simple on/off functionality
- Chrome color creates a polished appearance

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419208708

Unit Dimensions

Overall Dimensions (IN).....84 x 3.75 x 1.86

(W) Width (IN) 84

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....213.36 x 9.53 x 4.72

(W) Width (CM).....213.36

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 84

Electrical

Amps.....9.4

Hz.....60

Voltage 208

Watts.....1950

Construction

Color.....Chrome

Control Type.....Remote Toggle Switch

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



84-inch 208-volt low-profile heat strip in silver vein

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient remote infinite control allows you to select ideal temperature
- Silver color creates a classic look

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419210169

Unit Dimensions

Overall Dimensions (IN).....84 x 3.75 x 1.86

(W) Width (IN) 84

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....213.36 x 9.53 x 4.72

(W) Width (CM).....213.36

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 84

Electrical

Amps.....9.4

Hz.....60

Voltage 208

Watts.....1950

Construction

Color.....Silver Vein

Control Type.....Remote Infinite Control

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



78-inch 208-volt low-profile heat strip in white

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient remote infinite control allows you to select ideal temperature
- White color creates a clean, fresh look

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419210046

Unit Dimensions

Overall Dimensions (IN).....78 x 3.75 x 1.86

(W) Width (IN) 78

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....198.12 x 9.53 x 4.72

(W) Width (CM).....198.12

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 78

Electrical

Amps.....8.7

Hz.....60

Voltage 208

Watts.....1800

Construction

Color.....White

Control Type.....Remote Infinite Control

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



42-inch 208-volt low-profile heat strip in copper vein

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient toggle control allows for simple on/off functionality
- Copper vein color creates a warm, rich appearance

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419206964

Unit Dimensions

Overall Dimensions (IN).....42 x 3.75 x 1.86

(W) Width (IN) 42

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....106.68 x 9.53 x 4.72

(W) Width (CM).....106.68

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 42

Electrical

Amps.....4.6

Hz.....60

Voltage 208

Watts.....966

Construction

Color.....Copper Vein

Control Type.....Remote Toggle Switch

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



54-inch 120-volt low-profile heat strip in black

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient toggle control allows for simple on/off functionality
- Black color creates a sophisticated appearance

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419207244

Unit Dimensions

Overall Dimensions (IN).....54 x 3.75 x 1.86

(W) Width (IN) 54

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....137.16 x 9.53 x 4.72

(W) Width (CM).....137.16

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 54

Electrical

Amps.....10.3

Hz.....60

Voltage 120

Watts.....1237

Construction

Color.....Black

Control Type.....Remote Toggle Switch

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



24-inch 120-volt low-profile heat strip in silver vein

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient toggle control allows for simple on/off functionality
- Silver color creates a classic look

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419209057

Unit Dimensions

Overall Dimensions (IN).....24 x 3.75 x 1.86

(W) Width (IN) 24

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....60.96 x 9.53 x 4.72

(W) Width (CM).....60.96

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 24

Electrical

Amps.....4.6

Hz.....60

Voltage 120

Watts.....553

Construction

Color.....Silver Vein

Control Type.....Remote Toggle Switch

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



78-inch 120-volt low-profile heat strip in white

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient remote infinite control allows you to select ideal temperature
- White color creates a clean, fresh look

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419209989

Unit Dimensions

Overall Dimensions (IN).....78 x 3.75 x 1.86

(W) Width (IN) 78

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....198.12 x 9.53 x 4.72

(W) Width (CM).....198.12

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 78

Electrical

Amps.....15

Hz.....60

Voltage 120

Watts.....1800

Construction

Color.....White

Control Type.....Remote Infinite Control

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



72-inch 120-volt low-profile heat strip in copper vein

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient toggle control allows for simple on/off functionality
- Copper vein color creates a warm, rich appearance

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419207954

Unit Dimensions

Overall Dimensions (IN).....72 x 3.75 x 1.86

(W) Width (IN) 72

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....182.88 x 9.53 x 4.72

(W) Width (CM).....182.88

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 72

Electrical

Amps.....13.8

Hz.....60

Voltage 120

Watts.....1659

Construction

Color.....Copper Vein

Control Type.....Remote Toggle Switch

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



30-inch 120-volt low-profile heat strip in chrome

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient remote infinite control allows you to select ideal temperature
- Chrome color creates a polished appearance

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419205752

Unit Dimensions

Overall Dimensions (IN).....30 x 3.75 x 1.86

(W) Width (IN) 30

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....76.2 x 9.53 x 4.72

(W) Width (CM).....76.2

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 30

Electrical

Amps.....5.8

Hz.....60

Voltage 120

Watts.....690

Construction

Color.....Chrome

Control Type.....Remote Infinite Control

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



30-inch 120-volt low-profile heat strip in white

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient remote infinite control allows you to select ideal temperature
- White color creates a clean, fresh look

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419205790

Unit Dimensions

Overall Dimensions (IN).....30 x 3.75 x 1.86

(W) Width (IN) 30

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....76.2 x 9.53 x 4.72

(W) Width (CM).....76.2

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 30

Electrical

Amps.....5.8

Hz.....60

Voltage 120

Watts.....690

Construction

Color.....White

Control Type.....Remote Infinite Control

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



42-inch 120-volt low-profile heat strip in brass

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient toggle control allows for simple on/off functionality
- Brass color creates a timeless appearance

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419206889

Unit Dimensions

Overall Dimensions (IN).....42 x 3.75 x 1.86

(W) Width (IN) 42

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....106.68 x 9.53 x 4.72

(W) Width (CM).....106.68

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 42

Electrical

Amps.....8.1

Hz.....60

Voltage 120

Watts.....966

Construction

Color.....Brass

Control Type.....Remote Toggle Switch

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



78-inch 120-volt low-profile heat strip in brass

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient remote infinite control allows you to select ideal temperature
- Brass color creates a timeless appearance

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419209941

Unit Dimensions

Overall Dimensions (IN).....78 x 3.75 x 1.86

(W) Width (IN) 78

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....198.12 x 9.53 x 4.72

(W) Width (CM).....198.12

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 78

Electrical

Amps.....15

Hz.....60

Voltage 120

Watts.....1800

Construction

Color.....Brass

Control Type.....Remote Infinite Control

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



78-inch 120-volt low-profile heat strip in silver vein

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient remote infinite control allows you to select ideal temperature
- Silver color creates a classic look

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419209972

Unit Dimensions

Overall Dimensions (IN).....78 x 3.75 x 1.86

(W) Width (IN) 78

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....198.12 x 9.53 x 4.72

(W) Width (CM).....198.12

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 78

Electrical

Amps.....15

Hz.....60

Voltage 120

Watts.....1800

Construction

Color.....Silver Vein

Control Type.....Remote Infinite Control

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



48-inch 120-volt low-profile heat strip in brass

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient toggle control allows for simple on/off functionality
- Brass color creates a timeless appearance

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419207008

Unit Dimensions

Overall Dimensions (IN).....48 x 3.75 x 1.86

(W) Width (IN) 48

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....121.92 x 9.53 x 4.72

(W) Width (CM).....121.92

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 48

Electrical

Amps.....9.2

Hz.....60

Voltage 120

Watts.....1103

Construction

Color.....Brass

Control Type.....Remote Toggle Switch

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



78-inch 120-volt low-profile heat strip in copper vein

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient remote infinite control allows you to select ideal temperature
- Copper vein color creates a warm, rich appearance

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419209965

Unit Dimensions

Overall Dimensions (IN).....78 x 3.75 x 1.86

(W) Width (IN) 78

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....198.12 x 9.53 x 4.72

(W) Width (CM).....198.12

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 78

Electrical

Amps.....15

Hz.....60

Voltage 120

Watts.....1800

Construction

Color.....Copper Vein

Control Type.....Remote Infinite Control

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



66-inch 208-volt low-profile heat strip in copper vein

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient remote infinite control allows you to select ideal temperature
- Copper vein color creates a warm, rich appearance

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419209613

Unit Dimensions

Overall Dimensions (IN).....66 x 3.75 x 1.86

(W) Width (IN) 66

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....167.64 x 9.53 x 4.72

(W) Width (CM).....167.64

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 66

Electrical

Amps.....7.3

Hz.....60

Voltage 208

Watts.....1515

Construction

Color.....Copper Vein

Control Type.....Remote Infinite Control

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



42-inch 120-volt low-profile heat strip in silver vein

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient remote infinite control allows you to select ideal temperature
- Silver color creates a classic look

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419206292

Unit Dimensions

Overall Dimensions (IN).....42 x 3.75 x 1.86

(W) Width (IN) 42

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....106.68 x 9.53 x 4.72

(W) Width (CM).....106.68

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 42

Electrical

Amps.....8.1

Hz.....60

Voltage 120

Watts.....966

Construction

Color.....Silver Vein

Control Type.....Remote Infinite Control

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



66-inch 208-volt low-profile heat strip in black

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient remote infinite control allows you to select ideal temperature
- Black color creates a sophisticated appearance

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419209583

Unit Dimensions

Overall Dimensions (IN).....66 x 3.75 x 1.86

(W) Width (IN) 66

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....167.64 x 9.53 x 4.72

(W) Width (CM).....167.64

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 66

Electrical

Amps.....7.3

Hz.....60

Voltage 208

Watts.....1515

Construction

Color.....Black

Control Type.....Remote Infinite Control

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



66-inch 120-volt low-profile heat strip in white

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient remote infinite control allows you to select ideal temperature
- White color creates a clean, fresh look

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419209576

Unit Dimensions

Overall Dimensions (IN).....66 x 3.75 x 1.86

(W) Width (IN) 66

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....167.64 x 9.53 x 4.72

(W) Width (CM).....167.64

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 66

Electrical

Amps.....12.6

Hz.....60

Voltage 120

Watts.....1515

Construction

Color.....White

Control Type.....Remote Infinite Control

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



30-inch 120-volt low-profile heat strip in brass

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient toggle control allows for simple on/off functionality
- Brass color creates a timeless appearance

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419209163

Unit Dimensions

Overall Dimensions (IN).....30 x 3.75 x 1.86

(W) Width (IN) 30

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....76.2 x 9.53 x 4.72

(W) Width (CM).....76.2

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 30

Electrical

Amps.....5.8

Hz.....60

Voltage 120

Watts.....690

Construction

Color.....Brass

Control Type.....Remote Toggle Switch

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



42-inch 208-volt low-profile heat strip in chrome

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient toggle control allows for simple on/off functionality
- Chrome color creates a polished appearance

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419206957

Unit Dimensions

Overall Dimensions (IN).....42 x 3.75 x 1.86

(W) Width (IN) 42

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....106.68 x 9.53 x 4.72

(W) Width (CM).....106.68

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 42

Electrical

Amps.....4.6

Hz.....60

Voltage 208

Watts.....966

Construction

Color.....Chrome

Control Type.....Remote Toggle Switch

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



36-inch 208-volt low-profile heat strip in chrome

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient toggle control allows for simple on/off functionality
- Chrome color creates a polished appearance

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419209507

Unit Dimensions

Overall Dimensions (IN).....36 x 3.75 x 1.86

(W) Width (IN) 36

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....91.44 x 9.53 x 4.72

(W) Width (CM).....91.44

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 36

Electrical

Amps.....4

Hz.....60

Voltage 208

Watts.....826

Construction

Color.....Chrome

Control Type.....Remote Toggle Switch

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



78-inch 120-volt low-profile heat strip in chrome

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient remote infinite control allows you to select ideal temperature
- Chrome color creates a polished appearance

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419209958

Unit Dimensions

Overall Dimensions (IN).....78 x 3.75 x 1.86

(W) Width (IN) 78

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....198.12 x 9.53 x 4.72

(W) Width (CM).....198.12

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 78

Electrical

Amps.....15

Hz.....60

Voltage 120

Watts.....1800

Construction

Color.....Chrome

Control Type.....Remote Infinite Control

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



54-inch 120-volt low-profile heat strip in chrome

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient remote infinite control allows you to select ideal temperature
- Chrome color creates a polished appearance

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419206605

Unit Dimensions

Overall Dimensions (IN).....54 x 3.75 x 1.86

(W) Width (IN) 54

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....137.16 x 9.53 x 4.72

(W) Width (CM).....137.16

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 54

Electrical

Amps.....10.3

Hz.....60

Voltage 120

Watts.....1237

Construction

Color.....Chrome

Control Type.....Remote Infinite Control

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



60-inch 208-volt low-profile heat strip in brass

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient remote infinite control allows you to select ideal temperature
- Brass color creates a timeless appearance

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419206780

Unit Dimensions

Overall Dimensions (IN).....60 x 3.75 x 1.86

(W) Width (IN) 60

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....152.4 x 9.53 x 4.72

(W) Width (CM).....152.4

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 60

Electrical

Amps.....6.6

Hz.....60

Voltage 208

Watts.....1381

Construction

Color.....Brass

Control Type.....Remote Infinite Control

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



42-inch 208-volt low-profile heat strip in black

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient remote infinite control allows you to select ideal temperature
- Black color creates a sophisticated appearance

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419206322

Unit Dimensions

Overall Dimensions (IN).....42 x 3.75 x 1.86

(W) Width (IN) 42

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....106.68 x 9.53 x 4.72

(W) Width (CM).....106.68

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 42

Electrical

Amps.....4.6

Hz.....60

Voltage 208

Watts.....966

Construction

Color.....Black

Control Type.....Remote Infinite Control

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



78-inch 208-volt low-profile heat strip in copper vein

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient remote infinite control allows you to select ideal temperature
- Copper vein color creates a warm, rich appearance

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419210022

Unit Dimensions

Overall Dimensions (IN).....78 x 3.75 x 1.86

(W) Width (IN) 78

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....198.12 x 9.53 x 4.72

(W) Width (CM).....198.12

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 78

Electrical

Amps.....8.7

Hz.....60

Voltage 208

Watts.....1800

Construction

Color.....Copper Vein

Control Type.....Remote Infinite Control

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



36-inch 120-volt low-profile heat strip in brass

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient remote infinite control allows you to select ideal temperature
- Brass color creates a timeless appearance

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419205943

Unit Dimensions

Overall Dimensions (IN).....36 x 3.75 x 1.86

(W) Width (IN) 36

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....91.44 x 9.53 x 4.72

(W) Width (CM).....91.44

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 36

Electrical

Amps.....6.9

Hz.....60

Voltage 120

Watts.....826

Construction

Color.....Brass

Control Type.....Remote Infinite Control

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



66-inch 208-volt low-profile heat strip in white

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient remote infinite control allows you to select ideal temperature
- White color creates a clean, fresh look

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419209637

Unit Dimensions

Overall Dimensions (IN).....66 x 3.75 x 1.86

(W) Width (IN) 66

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....167.64 x 9.53 x 4.72

(W) Width (CM).....167.64

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 66

Electrical

Amps.....7.3

Hz.....60

Voltage 208

Watts.....1515

Construction

Color.....White

Control Type.....Remote Infinite Control

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



24-inch 208-volt low-profile heat strip in black

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient remote infinite control allows you to select ideal temperature
- Black color creates a sophisticated appearance

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419205585

Unit Dimensions

Overall Dimensions (IN).....24 x 3.75 x 1.86

(W) Width (IN) 24

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....60.96 x 9.53 x 4.72

(W) Width (CM).....60.96

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 24

Electrical

Amps.....2.7

Hz.....60

Voltage 208

Watts.....553

Construction

Color.....Black

Control Type.....Remote Infinite Control

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



60-inch 120-volt low-profile heat strip in white

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient remote infinite control allows you to select ideal temperature
- White color creates a clean, fresh look

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419206766

Unit Dimensions

Overall Dimensions (IN).....60 x 3.75 x 1.86

(W) Width (IN) 60

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....152.4 x 9.53 x 4.72

(W) Width (CM).....152.4

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 60

Electrical

Amps.....11.5

Hz.....60

Voltage 120

Watts.....1381

Construction

Color.....White

Control Type.....Remote Infinite Control

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



66-inch 208-volt low-profile heat strip in chrome

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient remote infinite control allows you to select ideal temperature
- Chrome color creates a polished appearance

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419209606

Unit Dimensions

Overall Dimensions (IN).....66 x 3.75 x 1.86

(W) Width (IN) 66

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....167.64 x 9.53 x 4.72

(W) Width (CM).....167.64

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 66

Electrical

Amps.....7.3

Hz.....60

Voltage 208

Watts.....1515

Construction

Color.....Chrome

Control Type.....Remote Infinite Control

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



42-inch 120-volt low-profile heat strip in copper vein

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient toggle control allows for simple on/off functionality
- Copper vein color creates a warm, rich appearance

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419206902

Unit Dimensions

Overall Dimensions (IN).....42 x 3.75 x 1.86

(W) Width (IN) 42

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....106.68 x 9.53 x 4.72

(W) Width (CM).....106.68

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 42

Electrical

Amps.....8.1

Hz.....60

Voltage 120

Watts.....966

Construction

Color.....Copper Vein

Control Type.....Remote Toggle Switch

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



18-inch 120-volt low-profile heat strip in black

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient toggle control allows for simple on/off functionality
- Black color creates a sophisticated appearance

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419208845

Unit Dimensions

Overall Dimensions (IN).....18 x 3.75 x 1.86

(W) Width (IN) 18

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....45.72 x 9.53 x 4.72

(W) Width (CM).....45.72

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 18

Electrical

Amps.....3.5

Hz.....60

Voltage 120

Watts.....414

Construction

Color.....Black

Control Type.....Remote Toggle Switch

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



60-inch 120-volt low-profile heat strip in black

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient toggle control allows for simple on/off functionality
- Black color creates a sophisticated appearance

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419207459

Unit Dimensions

Overall Dimensions (IN).....60 x 3.75 x 1.86

(W) Width (IN) 60

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....152.4 x 9.53 x 4.72

(W) Width (CM).....152.4

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 60

Electrical

Amps.....11.5

Hz.....60

Voltage 120

Watts.....1381

Construction

Color.....Black

Control Type.....Remote Toggle Switch

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



42-inch 120-volt low-profile heat strip in white

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient toggle control allows for simple on/off functionality
- White color creates a clean, fresh look

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419206926

Unit Dimensions

Overall Dimensions (IN).....42 x 3.75 x 1.86

(W) Width (IN) 42

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....106.68 x 9.53 x 4.72

(W) Width (CM).....106.68

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 42

Electrical

Amps.....8.1

Hz.....60

Voltage 120

Watts.....966

Construction

Color.....White

Control Type.....Remote Toggle Switch

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



72-inch 208-volt low-profile heat strip in silver vein

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient toggle control allows for simple on/off functionality
- Silver color creates a classic look

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419208296

Unit Dimensions

Overall Dimensions (IN).....72 x 3.75 x 1.86

(W) Width (IN) 72

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....182.88 x 9.53 x 4.72

(W) Width (CM).....182.88

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 72

Electrical

Amps.....8

Hz.....60

Voltage 208

Watts.....1659

Construction

Color.....Silver Vein

Control Type.....Remote Toggle Switch

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



36-inch 120-volt low-profile heat strip in copper vein

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient toggle control allows for simple on/off functionality
- Copper vein color creates a warm, rich appearance

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419209422

Unit Dimensions

Overall Dimensions (IN).....36 x 3.75 x 1.86

(W) Width (IN) 36

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....91.44 x 9.53 x 4.72

(W) Width (CM).....91.44

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 36

Electrical

Amps.....6.9

Hz.....60

Voltage 120

Watts.....826

Construction

Color.....Copper Vein

Control Type.....Remote Toggle Switch

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



30-inch 120-volt low-profile heat strip in silver vein

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient remote infinite control allows you to select ideal temperature
- Silver color creates a classic look

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419205776

Unit Dimensions

Overall Dimensions (IN).....30 x 3.75 x 1.86

(W) Width (IN) 30

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....76.2 x 9.53 x 4.72

(W) Width (CM).....76.2

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 30

Electrical

Amps.....5.8

Hz.....60

Voltage 120

Watts.....690

Construction

Color.....Silver Vein

Control Type.....Remote Infinite Control

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



48-inch 120-volt low-profile heat strip in copper vein

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient remote infinite control allows you to select ideal temperature
- Copper vein color creates a warm, rich appearance

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419206483

Unit Dimensions

Overall Dimensions (IN).....48 x 3.75 x 1.86

(W) Width (IN) 48

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....121.92 x 9.53 x 4.72

(W) Width (CM).....121.92

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 48

Electrical

Amps.....9.2

Hz.....60

Voltage 120

Watts.....1103

Construction

Color.....Copper Vein

Control Type.....Remote Infinite Control

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



54-inch 208-volt low-profile heat strip in white

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient remote infinite control allows you to select ideal temperature
- White color creates a clean, fresh look

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419206698

Unit Dimensions

Overall Dimensions (IN).....54 x 3.75 x 1.86

(W) Width (IN) 54

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....137.16 x 9.53 x 4.72

(W) Width (CM).....137.16

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 54

Electrical

Amps.....5.9

Hz.....60

Voltage 208

Watts.....1237

Construction

Color.....White

Control Type.....Remote Infinite Control

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



48-inch 120-volt low-profile heat strip in chrome

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient remote infinite control allows you to select ideal temperature
- Chrome color creates a polished appearance

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419206452

Unit Dimensions

Overall Dimensions (IN).....48 x 3.75 x 1.86

(W) Width (IN) 48

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....121.92 x 9.53 x 4.72

(W) Width (CM).....121.92

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 48

Electrical

Amps.....9.2

Hz.....60

Voltage 120

Watts.....1103

Construction

Color.....Chrome

Control Type.....Remote Infinite Control

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



36-inch 208-volt low-profile heat strip in silver vein

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient remote infinite control allows you to select ideal temperature
- Silver color creates a classic look

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419206063

Unit Dimensions

Overall Dimensions (IN).....36 x 3.75 x 1.86

(W) Width (IN) 36

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....91.44 x 9.53 x 4.72

(W) Width (CM).....91.44

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 36

Electrical

Amps.....4

Hz.....60

Voltage 208

Watts.....826

Construction

Color.....Silver Vein

Control Type.....Remote Infinite Control

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



18-inch 208-volt low-profile heat strip in brass

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient remote infinite control allows you to select ideal temperature
- Brass color creates a timeless appearance

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419205448

Unit Dimensions

Overall Dimensions (IN).....18 x 3.75 x 1.86

(W) Width (IN) 18

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....45.72 x 9.53 x 4.72

(W) Width (CM).....45.72

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 18

Electrical

Amps.....2

Hz.....60

Voltage 208

Watts.....414

Construction

Color.....Brass

Control Type.....Remote Infinite Control

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



72-inch 120-volt low-profile heat strip in white

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient toggle control allows for simple on/off functionality
- White color creates a clean, fresh look

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419208005

Unit Dimensions

Overall Dimensions (IN).....72 x 3.75 x 1.86

(W) Width (IN) 72

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....182.88 x 9.53 x 4.72

(W) Width (CM).....182.88

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 72

Electrical

Amps.....13.8

Hz.....60

Voltage 120

Watts.....1659

Construction

Color.....White

Control Type.....Remote Toggle Switch

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



36-inch 208-volt low-profile heat strip in black

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient toggle control allows for simple on/off functionality
- Black color creates a sophisticated appearance

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419209477

Unit Dimensions

Overall Dimensions (IN).....36 x 3.75 x 1.86

(W) Width (IN) 36

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....91.44 x 9.53 x 4.72

(W) Width (CM).....91.44

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 36

Electrical

Amps.....4

Hz.....60

Voltage 208

Watts.....826

Construction

Color.....Black

Control Type.....Remote Toggle Switch

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



18-inch 120-volt low-profile heat strip in white

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient remote infinite control allows you to select ideal temperature
- White color creates a clean, fresh look

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419205271

Unit Dimensions

Overall Dimensions (IN).....18 x 3.75 x 1.86

(W) Width (IN) 18

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....45.72 x 9.53 x 4.72

(W) Width (CM).....45.72

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 18

Electrical

Amps.....3.5

Hz.....60

Voltage 120

Watts.....414

Construction

Color.....White

Control Type.....Remote Infinite Control

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



60-inch 120-volt low-profile heat strip in brass

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient remote infinite control allows you to select ideal temperature
- Brass color creates a timeless appearance

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419206728

Unit Dimensions

Overall Dimensions (IN).....60 x 3.75 x 1.86

(W) Width (IN) 60

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....152.4 x 9.53 x 4.72

(W) Width (CM).....152.4

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 60

Electrical

Amps.....11.5

Hz.....60

Voltage 120

Watts.....1381

Construction

Color.....Brass

Control Type.....Remote Infinite Control

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



24-inch 208-volt low-profile heat strip in chrome

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient remote infinite control allows you to select ideal temperature
- Chrome color creates a polished appearance

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419205608

Unit Dimensions

Overall Dimensions (IN).....24 x 3.75 x 1.86

(W) Width (IN) 24

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....60.96 x 9.53 x 4.72

(W) Width (CM).....60.96

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 24

Electrical

Amps.....2.7

Hz.....60

Voltage 208

Watts.....553

Construction

Color.....Chrome

Control Type.....Remote Infinite Control

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



30-inch 208-volt low-profile heat strip in silver vein

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient toggle control allows for simple on/off functionality
- Silver color creates a classic look

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419209286

Unit Dimensions

Overall Dimensions (IN).....30 x 3.75 x 1.86

(W) Width (IN) 30

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....76.2 x 9.53 x 4.72

(W) Width (CM).....76.2

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 30

Electrical

Amps.....3.3

Hz.....60

Voltage 208

Watts.....690

Construction

Color.....Silver Vein

Control Type.....Remote Toggle Switch

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



54-inch 120-volt low-profile heat strip in copper vein

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient remote infinite control allows you to select ideal temperature
- Copper vein color creates a warm, rich appearance

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419206612

Unit Dimensions

Overall Dimensions (IN).....54 x 3.75 x 1.86

(W) Width (IN) 54

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....137.16 x 9.53 x 4.72

(W) Width (CM).....137.16

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 54

Electrical

Amps.....10.3

Hz.....60

Voltage 120

Watts.....1237

Construction

Color.....Copper Vein

Control Type.....Remote Infinite Control

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



66-inch 120-volt low-profile heat strip in copper vein

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient remote infinite control allows you to select ideal temperature
- Copper vein color creates a warm, rich appearance

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419209552

Unit Dimensions

Overall Dimensions (IN).....66 x 3.75 x 1.86

(W) Width (IN) 66

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....167.64 x 9.53 x 4.72

(W) Width (CM).....167.64

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 66

Electrical

Amps.....12.6

Hz.....60

Voltage 120

Watts.....1515

Construction

Color.....Copper Vein

Control Type.....Remote Infinite Control

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



18-inch 208-volt low-profile heat strip in white

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient toggle control allows for simple on/off functionality
- White color creates a clean, fresh look

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419208982

Unit Dimensions

Overall Dimensions (IN).....18 x 3.75 x 1.86

(W) Width (IN) 18

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....45.72 x 9.53 x 4.72

(W) Width (CM).....45.72

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 18

Electrical

Amps.....2

Hz.....60

Voltage 208

Watts.....414

Construction

Color.....White

Control Type.....Remote Toggle Switch

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



72-inch 208-volt low-profile heat strip in white

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient remote infinite control allows you to select ideal temperature
- White color creates a clean, fresh look

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419209880

Unit Dimensions

Overall Dimensions (IN).....72 x 3.75 x 1.86

(W) Width (IN) 72

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....182.88 x 9.53 x 4.72

(W) Width (CM).....182.88

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 72

Electrical

Amps.....8

Hz.....60

Voltage 208

Watts.....1659

Construction

Color.....White

Control Type.....Remote Infinite Control

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



84-inch 208-volt low-profile heat strip in brass

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient toggle control allows for simple on/off functionality
- Brass color creates a timeless appearance

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419208692

Unit Dimensions

Overall Dimensions (IN).....84 x 3.75 x 1.86

(W) Width (IN) 84

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....213.36 x 9.53 x 4.72

(W) Width (CM).....213.36

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 84

Electrical

Amps.....9.4

Hz.....60

Voltage 208

Watts.....1950

Construction

Color.....Brass

Control Type.....Remote Toggle Switch

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



18-inch 208-volt low-profile heat strip in silver vein

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient remote infinite control allows you to select ideal temperature
- Silver color creates a classic look

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419205509

Unit Dimensions

Overall Dimensions (IN).....18 x 3.75 x 1.86

(W) Width (IN) 18

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....45.72 x 9.53 x 4.72

(W) Width (CM).....45.72

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 18

Electrical

Amps.....2

Hz.....60

Voltage 208

Watts.....414

Construction

Color.....Silver Vein

Control Type.....Remote Infinite Control

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



30-inch 208-volt low-profile heat strip in copper vein

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient remote infinite control allows you to select ideal temperature
- Copper vein color creates a warm, rich appearance

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419205868

Unit Dimensions

Overall Dimensions (IN).....30 x 3.75 x 1.86

(W) Width (IN) 30

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....76.2 x 9.53 x 4.72

(W) Width (CM).....76.2

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 30

Electrical

Amps.....3.3

Hz.....60

Voltage 208

Watts.....690

Construction

Color.....Copper Vein

Control Type.....Remote Infinite Control

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



84-inch 208-volt low-profile heat strip in white

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient remote infinite control allows you to select ideal temperature
- White color creates a clean, fresh look

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419210206

Unit Dimensions

Overall Dimensions (IN).....84 x 3.75 x 1.86

(W) Width (IN) 84

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....213.36 x 9.53 x 4.72

(W) Width (CM).....213.36

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 84

Electrical

Amps.....9.4

Hz.....60

Voltage 208

Watts.....1950

Construction

Color.....White

Control Type.....Remote Infinite Control

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



78-inch 208-volt low-profile heat strip in chrome

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient toggle control allows for simple on/off functionality
- Chrome color creates a polished appearance

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419208432

Unit Dimensions

Overall Dimensions (IN).....78 x 3.75 x 1.86

(W) Width (IN) 78

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....198.12 x 9.53 x 4.72

(W) Width (CM).....198.12

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 78

Electrical

Amps.....8.7

Hz.....60

Voltage 208

Watts.....1800

Construction

Color.....Chrome

Control Type.....Remote Toggle Switch

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



30-inch 208-volt low-profile heat strip in black

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient toggle control allows for simple on/off functionality
- Black color creates a sophisticated appearance

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419209217

Unit Dimensions

Overall Dimensions (IN).....30 x 3.75 x 1.86

(W) Width (IN) 30

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....76.2 x 9.53 x 4.72

(W) Width (CM).....76.2

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 30

Electrical

Amps.....3.3

Hz.....60

Voltage 208

Watts.....690

Construction

Color.....Black

Control Type.....Remote Toggle Switch

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



24-inch 208-volt low-profile heat strip in brass

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient remote infinite control allows you to select ideal temperature
- Brass color creates a timeless appearance

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419205592

Unit Dimensions

Overall Dimensions (IN).....24 x 3.75 x 1.86

(W) Width (IN) 24

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....60.96 x 9.53 x 4.72

(W) Width (CM).....60.96

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 24

Electrical

Amps.....2.7

Hz.....60

Voltage 208

Watts.....553

Construction

Color.....Brass

Control Type.....Remote Infinite Control

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



54-inch 208-volt low-profile heat strip in silver vein

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient toggle control allows for simple on/off functionality
- Silver color creates a classic look

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419207435

Unit Dimensions

Overall Dimensions (IN).....54 x 3.75 x 1.86

(W) Width (IN) 54

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....137.16 x 9.53 x 4.72

(W) Width (CM).....137.16

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 54

Electrical

Amps.....5.9

Hz.....60

Voltage 208

Watts.....1237

Construction

Color.....Silver Vein

Control Type.....Remote Toggle Switch

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



72-inch 120-volt low-profile heat strip in chrome

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient remote infinite control allows you to select ideal temperature
- Chrome color creates a polished appearance

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419209798

Unit Dimensions

Overall Dimensions (IN).....72 x 3.75 x 1.86

(W) Width (IN) 72

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....182.88 x 9.53 x 4.72

(W) Width (CM).....182.88

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 72

Electrical

Amps.....13.8

Hz.....60

Voltage 120

Watts.....1659

Construction

Color.....Chrome

Control Type.....Remote Infinite Control

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



72-inch 208-volt low-profile heat strip in copper vein

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient toggle control allows for simple on/off functionality
- Copper vein color creates a warm, rich appearance

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419208289

Unit Dimensions

Overall Dimensions (IN).....72 x 3.75 x 1.86

(W) Width (IN) 72

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....182.88 x 9.53 x 4.72

(W) Width (CM).....182.88

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 72

Electrical

Amps.....8

Hz.....60

Voltage 208

Watts.....1659

Construction

Color.....Copper Vein

Control Type.....Remote Toggle Switch

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



66-inch 208-volt low-profile heat strip in copper vein

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient toggle control allows for simple on/off functionality
- Copper vein color creates a warm, rich appearance

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419207794

Unit Dimensions

Overall Dimensions (IN).....66 x 3.75 x 1.86

(W) Width (IN) 66

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....167.64 x 9.53 x 4.72

(W) Width (CM).....167.64

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 66

Electrical

Amps.....7.3

Hz.....60

Voltage 208

Watts.....1515

Construction

Color.....Copper Vein

Control Type.....Remote Toggle Switch

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



48-inch 208-volt low-profile heat strip in white

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient toggle control allows for simple on/off functionality
- White color creates a clean, fresh look

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419207206

Unit Dimensions

Overall Dimensions (IN).....48 x 3.75 x 1.86

(W) Width (IN) 48

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....121.92 x 9.53 x 4.72

(W) Width (CM).....121.92

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 48

Electrical

Amps.....5.3

Hz.....60

Voltage 208

Watts.....1103

Construction

Color.....White

Control Type.....Remote Toggle Switch

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



66-inch 120-volt low-profile heat strip in silver vein

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient toggle control allows for simple on/off functionality
- Silver color creates a classic look

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419207657

Unit Dimensions

Overall Dimensions (IN).....66 x 3.75 x 1.86

(W) Width (IN) 66

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....167.64 x 9.53 x 4.72

(W) Width (CM).....167.64

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 66

Electrical

Amps.....12.6

Hz.....60

Voltage 120

Watts.....1515

Construction

Color.....Silver Vein

Control Type.....Remote Toggle Switch

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



60-inch 208-volt low-profile heat strip in brass

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient toggle control allows for simple on/off functionality
- Brass color creates a timeless appearance

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419207534

Unit Dimensions

Overall Dimensions (IN).....60 x 3.75 x 1.86

(W) Width (IN) 60

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....152.4 x 9.53 x 4.72

(W) Width (CM).....152.4

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 60

Electrical

Amps.....6.6

Hz.....60

Voltage 208

Watts.....1381

Construction

Color.....Brass

Control Type.....Remote Toggle Switch

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



48-inch 208-volt low-profile heat strip in copper vein

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient toggle control allows for simple on/off functionality
- Copper vein color creates a warm, rich appearance

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419207145

Unit Dimensions

Overall Dimensions (IN).....48 x 3.75 x 1.86

(W) Width (IN) 48

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....121.92 x 9.53 x 4.72

(W) Width (CM).....121.92

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 48

Electrical

Amps.....5.3

Hz.....60

Voltage 208

Watts.....1103

Construction

Color.....Copper Vein

Control Type.....Remote Toggle Switch

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



48-inch 208-volt low-profile heat strip in silver vein

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient remote infinite control allows you to select ideal temperature
- Silver color creates a classic look

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419206568

Unit Dimensions

Overall Dimensions (IN).....48 x 3.75 x 1.86

(W) Width (IN) 48

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....121.92 x 9.53 x 4.72

(W) Width (CM).....121.92

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 48

Electrical

Amps.....5.3

Hz.....60

Voltage 208

Watts.....1103

Construction

Color.....Silver Vein

Control Type.....Remote Infinite Control

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



48-inch 208-volt low-profile heat strip in copper vein

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient remote infinite control allows you to select ideal temperature
- Copper vein color creates a warm, rich appearance

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419206551

Unit Dimensions

Overall Dimensions (IN).....48 x 3.75 x 1.86

(W) Width (IN) 48

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....121.92 x 9.53 x 4.72

(W) Width (CM).....121.92

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 48

Electrical

Amps.....5.3

Hz.....60

Voltage 208

Watts.....1103

Construction

Color.....Copper Vein

Control Type.....Remote Infinite Control

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



42-inch 208-volt low-profile heat strip in copper vein

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

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- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient remote infinite control allows you to select ideal temperature
- Copper vein color creates a warm, rich appearance

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419206360

Unit Dimensions

Overall Dimensions (IN).....42 x 3.75 x 1.86

(W) Width (IN) 42

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....106.68 x 9.53 x 4.72

(W) Width (CM).....106.68

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 42

Electrical

Amps.....4.6

Hz.....60

Voltage 208

Watts.....966

Construction

Color.....Copper Vein

Control Type.....Remote Infinite Control

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



48-inch 120-volt low-profile heat strip in white

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient toggle control allows for simple on/off functionality
- White color creates a clean, fresh look

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419207077

Unit Dimensions

Overall Dimensions (IN).....48 x 3.75 x 1.86

(W) Width (IN) 48

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....121.92 x 9.53 x 4.72

(W) Width (CM).....121.92

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 48

Electrical

Amps.....9.2

Hz.....60

Voltage 120

Watts.....1103

Construction

Color.....White

Control Type.....Remote Toggle Switch

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



36-inch 120-volt low-profile heat strip in chrome

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient toggle control allows for simple on/off functionality
- Chrome color creates a polished appearance

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419209415

Unit Dimensions

Overall Dimensions (IN).....36 x 3.75 x 1.86

(W) Width (IN) 36

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....91.44 x 9.53 x 4.72

(W) Width (CM).....91.44

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 36

Electrical

Amps.....6.9

Hz.....60

Voltage 120

Watts.....826

Construction

Color.....Chrome

Control Type.....Remote Toggle Switch

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



72-inch 120-volt low-profile heat strip in brass

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient toggle control allows for simple on/off functionality
- Brass color creates a timeless appearance

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419207831

Unit Dimensions

Overall Dimensions (IN).....72 x 3.75 x 1.86

(W) Width (IN) 72

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....182.88 x 9.53 x 4.72

(W) Width (CM).....182.88

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 72

Electrical

Amps.....13.8

Hz.....60

Voltage 120

Watts.....1659

Construction

Color.....Brass

Control Type.....Remote Toggle Switch

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



48-inch 120-volt low-profile heat strip in brass

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

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- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient remote infinite control allows you to select ideal temperature
- Brass color creates a timeless appearance

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419206445

Unit Dimensions

Overall Dimensions (IN).....48 x 3.75 x 1.86

(W) Width (IN) 48

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....121.92 x 9.53 x 4.72

(W) Width (CM).....121.92

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 48

Electrical

Amps.....9.2

Hz.....60

Voltage 120

Watts.....1103

Construction

Color.....Brass

Control Type.....Remote Infinite Control

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



84-inch 208-volt low-profile heat strip in black

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

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- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient remote infinite control allows you to select ideal temperature
- Black color creates a sophisticated appearance

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419210121

Unit Dimensions

Overall Dimensions (IN).....84 x 3.75 x 1.86

(W) Width (IN) 84

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....213.36 x 9.53 x 4.72

(W) Width (CM).....213.36

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 84

Electrical

Amps.....9.4

Hz.....60

Voltage 208

Watts.....1950

Construction

Color.....Black

Control Type.....Remote Infinite Control

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



66-inch 120-volt low-profile heat strip in brass

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

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- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient toggle control allows for simple on/off functionality
- Brass color creates a timeless appearance

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419207626

Unit Dimensions

Overall Dimensions (IN).....66 x 3.75 x 1.86

(W) Width (IN) 66

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....167.64 x 9.53 x 4.72

(W) Width (CM).....167.64

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 66

Electrical

Amps.....12.6

Hz.....60

Voltage 120

Watts.....1515

Construction

Color.....Brass

Control Type.....Remote Toggle Switch

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



66-inch 120-volt low-profile heat strip in copper vein

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

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- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient toggle control allows for simple on/off functionality
- Copper vein color creates a warm, rich appearance

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419207640

Unit Dimensions

Overall Dimensions (IN).....66 x 3.75 x 1.86

(W) Width (IN) 66

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....167.64 x 9.53 x 4.72

(W) Width (CM).....167.64

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 66

Electrical

Amps.....12.6

Hz.....60

Voltage 120

Watts.....1515

Construction

Color.....Copper Vein

Control Type.....Remote Toggle Switch

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



54-inch 120-volt low-profile heat strip in white

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient toggle control allows for simple on/off functionality
- White color creates a clean, fresh look

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419207381

Unit Dimensions

Overall Dimensions (IN).....54 x 3.75 x 1.86

(W) Width (IN) 54

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....137.16 x 9.53 x 4.72

(W) Width (CM).....137.16

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 54

Electrical

Amps.....10.3

Hz.....60

Voltage 120

Watts.....1237

Construction

Color.....White

Control Type.....Remote Toggle Switch

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



18-inch 120-volt low-profile heat strip in brass

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient remote infinite control allows you to select ideal temperature
- Brass color creates a timeless appearance

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419205073

Unit Dimensions

Overall Dimensions (IN).....18 x 3.75 x 1.86

(W) Width (IN) 18

(D) Depth (IN).....3.75

(H) Height (IN) 1.86

Overall Dimensions (CM).....45.72 x 9.53 x 4.72

(W) Width (CM).....45.72

(D) Depth (CM).....9.53

(H) Height (CM) 4.72

Size 18

Electrical

Amps 3.5

Hz.....60

Voltage 120

Watts 414

Construction

Color.....Brass

Control Type.....Remote Infinite Control

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length 0



42-inch 208-volt low-profile heat strip in silver vein

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient toggle control allows for simple on/off functionality
- Silver color creates a classic look

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419206971

Unit Dimensions

Overall Dimensions (IN).....42 x 3.75 x 1.86

(W) Width (IN) 42

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....106.68 x 9.53 x 4.72

(W) Width (CM).....106.68

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 42

Electrical

Amps.....4.6

Hz.....60

Voltage 208

Watts.....966

Construction

Color.....Silver Vein

Control Type.....Remote Toggle Switch

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



42-inch 208-volt low-profile heat strip in white

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient remote infinite control allows you to select ideal temperature
- White color creates a clean, fresh look

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419206421

Unit Dimensions

Overall Dimensions (IN).....42 x 3.75 x 1.86

(W) Width (IN) 42

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....106.68 x 9.53 x 4.72

(W) Width (CM).....106.68

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 42

Electrical

Amps.....4.6

Hz.....60

Voltage 208

Watts.....966

Construction

Color.....White

Control Type.....Remote Infinite Control

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



24-inch 120-volt low-profile heat strip in copper vein

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient toggle control allows for simple on/off functionality
- Copper vein color creates a warm, rich appearance

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419209040

Unit Dimensions

Overall Dimensions (IN).....24 x 3.75 x 1.86

(W) Width (IN) 24

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....60.96 x 9.53 x 4.72

(W) Width (CM).....60.96

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 24

Electrical

Amps.....4.6

Hz.....60

Voltage 120

Watts.....553

Construction

Color.....Copper Vein

Control Type.....Remote Toggle Switch

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



54-inch 208-volt low-profile heat strip in silver vein

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient remote infinite control allows you to select ideal temperature
- Silver color creates a classic look

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419206681

Unit Dimensions

Overall Dimensions (IN).....54 x 3.75 x 1.86

(W) Width (IN) 54

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....137.16 x 9.53 x 4.72

(W) Width (CM).....137.16

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 54

Electrical

Amps.....5.9

Hz.....60

Voltage 208

Watts.....1237

Construction

Color.....Silver Vein

Control Type.....Remote Infinite Control

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



84-inch 120-volt low-profile heat strip in black

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient remote infinite control allows you to select ideal temperature
- Black color creates a sophisticated appearance

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419210053

Unit Dimensions

Overall Dimensions (IN).....84 x 3.75 x 1.86

(W) Width (IN) 84

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....213.36 x 9.53 x 4.72

(W) Width (CM).....213.36

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 84

Electrical

Amps.....16.3

Hz.....60

Voltage 120

Watts.....1950

Construction

Color.....Black

Control Type.....Remote Infinite Control

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



36-inch 120-volt low-profile heat strip in copper vein

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient remote infinite control allows you to select ideal temperature
- Copper vein color creates a warm, rich appearance

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419205967

Unit Dimensions

Overall Dimensions (IN).....36 x 3.75 x 1.86

(W) Width (IN) 36

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....91.44 x 9.53 x 4.72

(W) Width (CM).....91.44

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 36

Electrical

Amps.....6.9

Hz.....60

Voltage 120

Watts.....826

Construction

Color.....Copper Vein

Control Type.....Remote Infinite Control

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



54-inch 208-volt low-profile heat strip in brass

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient remote infinite control allows you to select ideal temperature
- Brass color creates a timeless appearance

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419206650

Unit Dimensions

Overall Dimensions (IN).....54 x 3.75 x 1.86

(W) Width (IN) 54

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....137.16 x 9.53 x 4.72

(W) Width (CM).....137.16

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 54

Electrical

Amps.....5.9

Hz.....60

Voltage 208

Watts.....1237

Construction

Color.....Brass

Control Type.....Remote Infinite Control

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



72-inch 208-volt low-profile heat strip in chrome

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient toggle control allows for simple on/off functionality
- Chrome color creates a polished appearance

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419208197

Unit Dimensions

Overall Dimensions (IN).....72 x 3.75 x 1.86

(W) Width (IN) 72

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....182.88 x 9.53 x 4.72

(W) Width (CM).....182.88

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 72

Electrical

Amps.....8

Hz.....60

Voltage 208

Watts.....1659

Construction

Color.....Chrome

Control Type.....Remote Toggle Switch

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



66-inch 208-volt low-profile heat strip in black

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient toggle control allows for simple on/off functionality
- Black color creates a sophisticated appearance

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419207695

Unit Dimensions

Overall Dimensions (IN).....66 x 3.75 x 1.86

(W) Width (IN) 66

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....167.64 x 9.53 x 4.72

(W) Width (CM).....167.64

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 66

Electrical

Amps.....7.3

Hz.....60

Voltage 208

Watts.....1515

Construction

Color.....Black

Control Type.....Remote Toggle Switch

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



48-inch 208-volt low-profile heat strip in chrome

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient toggle control allows for simple on/off functionality
- Chrome color creates a polished appearance

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419207138

Unit Dimensions

Overall Dimensions (IN).....48 x 3.75 x 1.86

(W) Width (IN) 48

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....121.92 x 9.53 x 4.72

(W) Width (CM).....121.92

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 48

Electrical

Amps.....5.3

Hz.....60

Voltage 208

Watts.....1103

Construction

Color.....Chrome

Control Type.....Remote Toggle Switch

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



78-inch 208-volt low-profile heat strip in natural finish

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient toggle control allows for simple on/off functionality
- Natural finish creates a sleek look

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419203703

Unit Dimensions

Overall Dimensions (IN).....78 x 3.75 x 1.86

(W) Width (IN) 78

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....198.12 x 9.53 x 4.72

(W) Width (CM).....198.12

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 78

Electrical

Amps.....8.7

Hz.....60

Voltage 208

Watts.....1800

Construction

Color.....Natural

Control Type.....Remote Toggle Switch

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



60-inch 208-volt low-profile heat strip in chrome

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient remote infinite control allows you to select ideal temperature
- Chrome color creates a polished appearance

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419206797

Unit Dimensions

Overall Dimensions (IN).....60 x 3.75 x 1.86

(W) Width (IN) 60

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....152.4 x 9.53 x 4.72

(W) Width (CM).....152.4

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 60

Electrical

Amps.....6.6

Hz.....60

Voltage 208

Watts.....1381

Construction

Color.....Chrome

Control Type.....Remote Infinite Control

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



60-inch 208-volt low-profile heat strip in black

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient toggle control allows for simple on/off functionality
- Black color creates a sophisticated appearance

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419207527

Unit Dimensions

Overall Dimensions (IN).....60 x 3.75 x 1.86

(W) Width (IN) 60

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....152.4 x 9.53 x 4.72

(W) Width (CM).....152.4

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 60

Electrical

Amps.....6.6

Hz.....60

Voltage 208

Watts.....1381

Construction

Color.....Black

Control Type.....Remote Toggle Switch

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



24-inch 208-volt low-profile heat strip in white

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient toggle control allows for simple on/off functionality
- White color creates a clean, fresh look

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419209132

Unit Dimensions

Overall Dimensions (IN).....24 x 3.75 x 1.86

(W) Width (IN) 24

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....60.96 x 9.53 x 4.72

(W) Width (CM).....60.96

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 24

Electrical

Amps.....2.7

Hz.....60

Voltage 208

Watts.....553

Construction

Color.....White

Control Type.....Remote Toggle Switch

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



42-inch 120-volt low-profile heat strip in silver vein

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient toggle control allows for simple on/off functionality
- Silver color creates a classic look

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419206919

Unit Dimensions

Overall Dimensions (IN).....42 x 3.75 x 1.86

(W) Width (IN) 42

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....106.68 x 9.53 x 4.72

(W) Width (CM).....106.68

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 42

Electrical

Amps.....8.1

Hz.....60

Voltage 120

Watts.....966

Construction

Color.....Silver Vein

Control Type.....Remote Toggle Switch

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



78-inch 208-volt low-profile heat strip in chrome

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient remote infinite control allows you to select ideal temperature
- Chrome color creates a polished appearance

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419210015

Unit Dimensions

Overall Dimensions (IN).....78 x 3.75 x 1.86

(W) Width (IN) 78

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....198.12 x 9.53 x 4.72

(W) Width (CM).....198.12

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 78

Electrical

Amps.....8.7

Hz.....60

Voltage 208

Watts.....1800

Construction

Color.....Chrome

Control Type.....Remote Infinite Control

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



66-inch 120-volt low-profile heat strip in white

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient toggle control allows for simple on/off functionality
- White color creates a clean, fresh look

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419207688

Unit Dimensions

Overall Dimensions (IN).....66 x 3.75 x 1.86

(W) Width (IN) 66

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....167.64 x 9.53 x 4.72

(W) Width (CM).....167.64

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 66

Electrical

Amps.....12.6

Hz.....60

Voltage 120

Watts.....1515

Construction

Color.....White

Control Type.....Remote Toggle Switch

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



36-inch 120-volt low-profile heat strip in silver vein

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient toggle control allows for simple on/off functionality
- Silver color creates a classic look

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419209453

Unit Dimensions

Overall Dimensions (IN).....36 x 3.75 x 1.86

(W) Width (IN) 36

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....91.44 x 9.53 x 4.72

(W) Width (CM).....91.44

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 36

Electrical

Amps.....6.9

Hz.....60

Voltage 120

Watts.....826

Construction

Color.....Silver Vein

Control Type.....Remote Toggle Switch

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



30-inch 208-volt low-profile heat strip in chrome

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient toggle control allows for simple on/off functionality
- Chrome color creates a polished appearance

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419209248

Unit Dimensions

Overall Dimensions (IN).....30 x 3.75 x 1.86

(W) Width (IN) 30

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....76.2 x 9.53 x 4.72

(W) Width (CM).....76.2

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 30

Electrical

Amps.....3.3

Hz.....60

Voltage 208

Watts.....690

Construction

Color.....Chrome

Control Type.....Remote Toggle Switch

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



42-inch 120-volt low-profile heat strip in chrome

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient toggle control allows for simple on/off functionality
- Chrome color creates a polished appearance

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419206896

Unit Dimensions

Overall Dimensions (IN).....42 x 3.75 x 1.86

(W) Width (IN) 42

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....106.68 x 9.53 x 4.72

(W) Width (CM).....106.68

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 42

Electrical

Amps.....8.1

Hz.....60

Voltage 120

Watts.....966

Construction

Color.....Chrome

Control Type.....Remote Toggle Switch

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



78-inch 120-volt low-profile heat strip in chrome

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient toggle control allows for simple on/off functionality
- Chrome color creates a polished appearance

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419208357

Unit Dimensions

Overall Dimensions (IN).....78 x 3.75 x 1.86

(W) Width (IN) 78

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....198.12 x 9.53 x 4.72

(W) Width (CM).....198.12

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 78

Electrical

Amps.....15

Hz.....60

Voltage 120

Watts.....1800

Construction

Color.....Chrome

Control Type.....Remote Toggle Switch

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



72-inch 120-volt low-profile heat strip in natural finish

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient remote infinite control allows you to select ideal temperature
- Natural finish creates a sleek look

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419203611

Unit Dimensions

Overall Dimensions (IN).....72 x 3.75 x 1.86

(W) Width (IN) 72

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....182.88 x 9.53 x 4.72

(W) Width (CM).....182.88

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 72

Electrical

Amps.....13.8

Hz.....60

Voltage 120

Watts.....1659

Construction

Color.....Natural

Control Type.....Remote Infinite Control

Case Lot Measurement

Case Width.....12

Case Height.....6

Case Length.....90



84-inch 120-volt low-profile heat strip in natural finish

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient toggle control allows for simple on/off functionality
- Natural finish creates a sleek look

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419203727

Unit Dimensions

Overall Dimensions (IN).....84 x 3.75 x 1.86

(W) Width (IN) 84

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....213.36 x 9.53 x 4.72

(W) Width (CM).....213.36

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 84

Electrical

Amps.....16.3

Hz.....60

Voltage 120

Watts.....1950

Construction

Color.....Natural

Control Type.....Remote Toggle Switch

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



72-inch 120-volt low-profile heat strip in black

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient remote infinite control allows you to select ideal temperature
- Black color creates a sophisticated appearance

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419209644

Unit Dimensions

Overall Dimensions (IN).....72 x 3.75 x 1.86

(W) Width (IN) 72

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....182.88 x 9.53 x 4.72

(W) Width (CM).....182.88

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 72

Electrical

Amps.....13.8

Hz.....60

Voltage 120

Watts.....1659

Construction

Color.....Black

Control Type.....Remote Infinite Control

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



54-inch 120-volt low-profile heat strip in silver vein

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient remote infinite control allows you to select ideal temperature
- Silver color creates a classic look

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419206629

Unit Dimensions

Overall Dimensions (IN).....54 x 3.75 x 1.86

(W) Width (IN) 54

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....137.16 x 9.53 x 4.72

(W) Width (CM).....137.16

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 54

Electrical

Amps.....10.3

Hz.....60

Voltage 120

Watts.....1237

Construction

Color.....Silver Vein

Control Type.....Remote Infinite Control

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



18-inch 208-volt low-profile heat strip in white

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient remote infinite control allows you to select ideal temperature
- White color creates a clean, fresh look

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419205516

Unit Dimensions

Overall Dimensions (IN).....18 x 3.75 x 1.86

(W) Width (IN) 18

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....45.72 x 9.53 x 4.72

(W) Width (CM).....45.72

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 18

Electrical

Amps.....2

Hz.....60

Voltage 208

Watts.....414

Construction

Color.....White

Control Type.....Remote Infinite Control

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



66-inch 120-volt low-profile heat strip in natural finish

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient toggle control allows for simple on/off functionality
- Natural finish creates a sleek look

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419203581

Unit Dimensions

Overall Dimensions (IN).....66 x 3.75 x 1.86

(W) Width (IN) 66

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....167.64 x 9.53 x 4.72

(W) Width (CM).....167.64

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 66

Electrical

Amps.....12.6

Hz.....60

Voltage 120

Watts.....1515

Construction

Color.....Natural

Control Type.....Remote Toggle Switch

Case Lot Measurement

Case Width.....12

Case Height.....6

Case Length 72



54-inch 120-volt low-profile heat strip in natural finish

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient toggle control allows for simple on/off functionality
- Natural finish creates a sleek look

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419203451

Unit Dimensions

Overall Dimensions (IN).....54 x 3.75 x 1.86

(W) Width (IN) 54

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....137.16 x 9.53 x 4.72

(W) Width (CM).....137.16

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 54

Electrical

Amps.....10.3

Hz.....60

Voltage 120

Watts.....1237

Construction

Color.....Natural

Control Type.....Remote Toggle Switch

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



60-inch 120-volt low-profile heat strip in chrome

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient toggle control allows for simple on/off functionality
- Chrome color creates a polished appearance

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419207473

Unit Dimensions

Overall Dimensions (IN).....60 x 3.75 x 1.86

(W) Width (IN) 60

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....152.4 x 9.53 x 4.72

(W) Width (CM).....152.4

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 60

Electrical

Amps.....11.5

Hz.....60

Voltage 120

Watts.....1381

Construction

Color.....Chrome

Control Type.....Remote Toggle Switch

Case Lot Measurement

Case Width.....12

Case Height.....6

Case Length.....72.5



84-inch 208-volt low-profile heat strip in white

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient toggle control allows for simple on/off functionality
- White color creates a clean, fresh look

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419208760

Unit Dimensions

Overall Dimensions (IN).....84 x 3.75 x 1.86

(W) Width (IN) 84

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....213.36 x 9.53 x 4.72

(W) Width (CM).....213.36

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 84

Electrical

Amps.....9.4

Hz.....60

Voltage 208

Watts.....1950

Construction

Color.....White

Control Type.....Remote Toggle Switch

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



54-inch 120-volt low-profile heat strip in brass

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient toggle control allows for simple on/off functionality
- Brass color creates a timeless appearance

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419207282

Unit Dimensions

Overall Dimensions (IN).....54 x 3.75 x 1.86

(W) Width (IN) 54

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....137.16 x 9.53 x 4.72

(W) Width (CM).....137.16

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 54

Electrical

Amps.....10.3

Hz.....60

Voltage 120

Watts.....1237

Construction

Color.....Brass

Control Type.....Remote Toggle Switch

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



48-inch 208-volt low-profile heat strip in white

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient remote infinite control allows you to select ideal temperature
- White color creates a clean, fresh look

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419206575

Unit Dimensions

Overall Dimensions (IN).....48 x 3.75 x 1.86

(W) Width (IN) 48

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....121.92 x 9.53 x 4.72

(W) Width (CM).....121.92

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 48

Electrical

Amps.....5.3

Hz.....60

Voltage 208

Watts.....1103

Construction

Color.....White

Control Type.....Remote Infinite Control

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



72-inch 208-volt low-profile heat strip in black

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient remote infinite control allows you to select ideal temperature
- Black color creates a sophisticated appearance

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419209835

Unit Dimensions

Overall Dimensions (IN).....72 x 3.75 x 1.86

(W) Width (IN) 72

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....182.88 x 9.53 x 4.72

(W) Width (CM).....182.88

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 72

Electrical

Amps.....8

Hz.....60

Voltage 208

Watts.....1659

Construction

Color.....Black

Control Type.....Remote Infinite Control

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



72-inch 120-volt low-profile heat strip in black

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient toggle control allows for simple on/off functionality
- Black color creates a sophisticated appearance

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419207824

Unit Dimensions

Overall Dimensions (IN).....72 x 3.75 x 1.86

(W) Width (IN) 72

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....182.88 x 9.53 x 4.72

(W) Width (CM).....182.88

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 72

Electrical

Amps.....13.8

Hz.....60

Voltage 120

Watts.....1659

Construction

Color.....Black

Control Type.....Remote Toggle Switch

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



18-inch 120-volt low-profile heat strip in natural finish

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient remote infinite control allows you to select ideal temperature
- Natural finish creates a sleek look

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419203178

Unit Dimensions

Overall Dimensions (IN).....18 x 3.75 x 1.86

(W) Width (IN) 18

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....45.72 x 9.53 x 4.72

(W) Width (CM).....45.72

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 18

Electrical

Amps.....3.5

Hz.....60

Voltage 120

Watts.....414

Construction

Color.....Natural

Control Type.....Remote Infinite Control

Case Lot Measurement

Case Width.....11.25

Case Height.....5.25

Case Length.....36



24-inch 120-volt low-profile heat strip in chrome

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient toggle control allows for simple on/off functionality
- Chrome color creates a polished appearance

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419209033

Unit Dimensions

Overall Dimensions (IN).....24 x 3.75 x 1.86

(W) Width (IN) 24

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....60.96 x 9.53 x 4.72

(W) Width (CM).....60.96

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 24

Electrical

Amps.....4.6

Hz.....60

Voltage 120

Watts.....553

Construction

Color.....Chrome

Control Type.....Remote Toggle Switch

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



48-inch 120-volt low-profile heat strip in silver vein

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

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- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient toggle control allows for simple on/off functionality
- Silver color creates a classic look

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419207060

Unit Dimensions

Overall Dimensions (IN).....48 x 3.75 x 1.86

(W) Width (IN) 48

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....121.92 x 9.53 x 4.72

(W) Width (CM).....121.92

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 48

Electrical

Amps.....9.2

Hz.....60

Voltage 120

Watts.....1103

Construction

Color.....Silver Vein

Control Type.....Remote Toggle Switch

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



24-inch 120-volt low-profile heat strip in brass

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient toggle control allows for simple on/off functionality
- Brass color creates a timeless appearance

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419209026

Unit Dimensions

Overall Dimensions (IN).....24 x 3.75 x 1.86

(W) Width (IN) 24

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....60.96 x 9.53 x 4.72

(W) Width (CM).....60.96

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 24

Electrical

Amps.....4.6

Hz.....60

Voltage 120

Watts.....553

Construction

Color.....Brass

Control Type.....Remote Toggle Switch

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



66-inch 208-volt low-profile heat strip in silver vein

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

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- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient remote infinite control allows you to select ideal temperature
- Silver color creates a classic look

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419209620

Unit Dimensions

Overall Dimensions (IN).....66 x 3.75 x 1.86

(W) Width (IN) 66

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....167.64 x 9.53 x 4.72

(W) Width (CM).....167.64

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 66

Electrical

Amps.....7.3

Hz.....60

Voltage 208

Watts.....1515

Construction

Color.....Silver Vein

Control Type.....Remote Infinite Control

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



60-inch 208-volt low-profile heat strip in silver vein

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient toggle control allows for simple on/off functionality
- Silver color creates a classic look

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419207596

Unit Dimensions

Overall Dimensions (IN).....60 x 3.75 x 1.86

(W) Width (IN) 60

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....152.4 x 9.53 x 4.72

(W) Width (CM).....152.4

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 60

Electrical

Amps.....6.6

Hz.....60

Voltage 208

Watts.....1381

Construction

Color.....Silver Vein

Control Type.....Remote Toggle Switch

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



36-inch 120-volt low-profile heat strip in white

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

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- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient remote infinite control allows you to select ideal temperature
- White color creates a clean, fresh look

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419206001

Unit Dimensions

Overall Dimensions (IN).....36 x 3.75 x 1.86

(W) Width (IN) 36

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....91.44 x 9.53 x 4.72

(W) Width (CM).....91.44

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 36

Electrical

Amps.....6.9

Hz.....60

Voltage 120

Watts.....826

Construction

Color.....White

Control Type.....Remote Infinite Control

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



54-inch 120-volt low-profile heat strip in chrome

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

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- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient toggle control allows for simple on/off functionality
- Chrome color creates a polished appearance

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419207350

Unit Dimensions

Overall Dimensions (IN).....54 x 3.75 x 1.86

(W) Width (IN) 54

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....137.16 x 9.53 x 4.72

(W) Width (CM).....137.16

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 54

Electrical

Amps.....10.3

Hz.....60

Voltage 120

Watts.....1237

Construction

Color.....Chrome

Control Type.....Remote Toggle Switch

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



72-inch 120-volt low-profile heat strip in chrome

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

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- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient toggle control allows for simple on/off functionality
- Chrome color creates a polished appearance

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419207848

Unit Dimensions

Overall Dimensions (IN).....72 x 3.75 x 1.86

(W) Width (IN) 72

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....182.88 x 9.53 x 4.72

(W) Width (CM).....182.88

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 72

Electrical

Amps.....13.8

Hz.....60

Voltage 120

Watts.....1659

Construction

Color.....Chrome

Control Type.....Remote Toggle Switch

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



72-inch 120-volt low-profile heat strip in silver vein

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

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- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient toggle control allows for simple on/off functionality
- Silver color creates a classic look

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419207961

Unit Dimensions

Overall Dimensions (IN).....72 x 3.75 x 1.86

(W) Width (IN) 72

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....182.88 x 9.53 x 4.72

(W) Width (CM).....182.88

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 72

Electrical

Amps.....13.8

Hz.....60

Voltage 120

Watts.....1659

Construction

Color.....Silver Vein

Control Type.....Remote Toggle Switch

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



24-inch 120-volt low-profile heat strip in white

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

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- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient remote infinite control allows you to select ideal temperature
- White color creates a clean, fresh look

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419205578

Unit Dimensions

Overall Dimensions (IN).....24 x 3.75 x 1.86

(W) Width (IN) 24

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....60.96 x 9.53 x 4.72

(W) Width (CM).....60.96

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 24

Electrical

Amps.....4.6

Hz.....60

Voltage 120

Watts.....553

Construction

Color.....White

Control Type.....Remote Infinite Control

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



84-inch 120-volt low-profile heat strip in copper vein

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

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- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient toggle control allows for simple on/off functionality
- Copper vein color creates a warm, rich appearance

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419208562

Unit Dimensions

Overall Dimensions (IN).....84 x 3.75 x 1.86

(W) Width (IN) 84

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....213.36 x 9.53 x 4.72

(W) Width (CM).....213.36

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 84

Electrical

Amps.....16.3

Hz.....60

Voltage 120

Watts.....1950

Construction

Color.....Copper Vein

Control Type.....Remote Toggle Switch

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



78-inch 208-volt low-profile heat strip in brass

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

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- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient remote infinite control allows you to select ideal temperature
- Brass color creates a timeless appearance

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419210008

Unit Dimensions

Overall Dimensions (IN).....78 x 3.75 x 1.86

(W) Width (IN) 78

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....198.12 x 9.53 x 4.72

(W) Width (CM).....198.12

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 78

Electrical

Amps.....8.7

Hz.....60

Voltage 208

Watts.....1800

Construction

Color.....Brass

Control Type.....Remote Infinite Control

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



84-inch 120-volt low-profile heat strip in chrome

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

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- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient toggle control allows for simple on/off functionality
- Chrome color creates a polished appearance

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419208555

Unit Dimensions

Overall Dimensions (IN).....84 x 3.75 x 1.86

(W) Width (IN) 84

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....213.36 x 9.53 x 4.72

(W) Width (CM).....213.36

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 84

Electrical

Amps.....16.3

Hz.....60

Voltage 120

Watts.....1950

Construction

Color.....Chrome

Control Type.....Remote Toggle Switch

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



48-inch 120-volt low-profile heat strip in chrome

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

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- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient toggle control allows for simple on/off functionality
- Chrome color creates a polished appearance

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419207015

Unit Dimensions

Overall Dimensions (IN).....48 x 3.75 x 1.86

(W) Width (IN) 48

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....121.92 x 9.53 x 4.72

(W) Width (CM).....121.92

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 48

Electrical

Amps.....9.2

Hz.....60

Voltage 120

Watts.....1103

Construction

Color.....Chrome

Control Type.....Remote Toggle Switch

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



60-inch 120-volt low-profile heat strip in silver vein

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

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- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient remote infinite control allows you to select ideal temperature
- Silver color creates a classic look

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419206759

Unit Dimensions

Overall Dimensions (IN).....60 x 3.75 x 1.86

(W) Width (IN) 60

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....152.4 x 9.53 x 4.72

(W) Width (CM).....152.4

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 60

Electrical

Amps.....11.5

Hz.....60

Voltage 120

Watts.....1381

Construction

Color.....Silver Vein

Control Type.....Remote Infinite Control

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



36-inch 120-volt low-profile heat strip in white

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

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- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient toggle control allows for simple on/off functionality
- White color creates a clean, fresh look

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419209460

Unit Dimensions

Overall Dimensions (IN).....36 x 3.75 x 1.86

(W) Width (IN) 36

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....91.44 x 9.53 x 4.72

(W) Width (CM).....91.44

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 36

Electrical

Amps.....6.9

Hz.....60

Voltage 120

Watts.....826

Construction

Color.....White

Control Type.....Remote Toggle Switch

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



54-inch 120-volt low-profile heat strip in brass

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient remote infinite control allows you to select ideal temperature
- Brass color creates a timeless appearance

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419206599

Unit Dimensions

Overall Dimensions (IN).....54 x 3.75 x 1.86

(W) Width (IN) 54

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....137.16 x 9.53 x 4.72

(W) Width (CM).....137.16

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 54

Electrical

Amps.....10.3

Hz.....60

Voltage 120

Watts.....1237

Construction

Color.....Brass

Control Type.....Remote Infinite Control

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



84-inch 120-volt low-profile heat strip in white

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient toggle control allows for simple on/off functionality
- White color creates a clean, fresh look

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419208661

Unit Dimensions

Overall Dimensions (IN).....84 x 3.75 x 1.86

(W) Width (IN) 84

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....213.36 x 9.53 x 4.72

(W) Width (CM).....213.36

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 84

Electrical

Amps.....16.3

Hz.....60

Voltage 120

Watts.....1950

Construction

Color.....White

Control Type.....Remote Toggle Switch

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



24-inch 208-volt low-profile heat strip in copper vein

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient toggle control allows for simple on/off functionality
- Copper vein color creates a warm, rich appearance

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419209118

Unit Dimensions

Overall Dimensions (IN).....24 x 3.75 x 1.86

(W) Width (IN) 24

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....60.96 x 9.53 x 4.72

(W) Width (CM).....60.96

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 24

Electrical

Amps.....2.7

Hz.....60

Voltage 208

Watts.....553

Construction

Color.....Copper Vein

Control Type.....Remote Toggle Switch

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



18-inch 208-volt low-profile heat strip in black

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient toggle control allows for simple on/off functionality
- Black color creates a sophisticated appearance

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419208913

Unit Dimensions

Overall Dimensions (IN).....18 x 3.75 x 1.86

(W) Width (IN) 18

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....45.72 x 9.53 x 4.72

(W) Width (CM).....45.72

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 18

Electrical

Amps.....2

Hz.....60

Voltage 208

Watts.....414

Construction

Color.....Black

Control Type.....Remote Toggle Switch

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



42-inch 208-volt low-profile heat strip in brass

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient remote infinite control allows you to select ideal temperature
- Brass color creates a timeless appearance

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419206339

Unit Dimensions

Overall Dimensions (IN).....42 x 3.75 x 1.86

(W) Width (IN) 42

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....106.68 x 9.53 x 4.72

(W) Width (CM).....106.68

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 42

Electrical

Amps.....4.6

Hz.....60

Voltage 208

Watts.....966

Construction

Color.....Brass

Control Type.....Remote Infinite Control

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



48-inch 120-volt low-profile heat strip in black

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient toggle control allows for simple on/off functionality
- Black color creates a sophisticated appearance

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419206995

Unit Dimensions

Overall Dimensions (IN).....48 x 3.75 x 1.86

(W) Width (IN) 48

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....121.92 x 9.53 x 4.72

(W) Width (CM).....121.92

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 48

Electrical

Amps.....9.2

Hz.....60

Voltage 120

Watts.....1103

Construction

Color.....Black

Control Type.....Remote Toggle Switch

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



48-inch 208-volt low-profile heat strip in silver vein

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient toggle control allows for simple on/off functionality
- Silver color creates a classic look

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419207169

Unit Dimensions

Overall Dimensions (IN).....48 x 3.75 x 1.86

(W) Width (IN) 48

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....121.92 x 9.53 x 4.72

(W) Width (CM).....121.92

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 48

Electrical

Amps.....5.3

Hz.....60

Voltage 208

Watts.....1103

Construction

Color.....Silver Vein

Control Type.....Remote Toggle Switch

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



30-inch 208-volt low-profile heat strip in silver vein

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient remote infinite control allows you to select ideal temperature
- Silver color creates a classic look

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419205899

Unit Dimensions

Overall Dimensions (IN).....30 x 3.75 x 1.86

(W) Width (IN) 30

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....76.2 x 9.53 x 4.72

(W) Width (CM).....76.2

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 30

Electrical

Amps.....3.3

Hz.....60

Voltage 208

Watts.....690

Construction

Color.....Silver Vein

Control Type.....Remote Infinite Control

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



54-inch 208-volt low-profile heat strip in white

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient toggle control allows for simple on/off functionality
- White color creates a clean, fresh look

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419207442

Unit Dimensions

Overall Dimensions (IN).....54 x 3.75 x 1.86

(W) Width (IN) 54

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....137.16 x 9.53 x 4.72

(W) Width (CM).....137.16

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 54

Electrical

Amps.....5.9

Hz.....60

Voltage 208

Watts.....1237

Construction

Color.....White

Control Type.....Remote Toggle Switch

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



72-inch 120-volt low-profile heat strip in brass

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient remote infinite control allows you to select ideal temperature
- Brass color creates a timeless appearance

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419209781

Unit Dimensions

Overall Dimensions (IN).....72 x 3.75 x 1.86

(W) Width (IN) 72

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....182.88 x 9.53 x 4.72

(W) Width (CM).....182.88

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 72

Electrical

Amps.....13.8

Hz.....60

Voltage 120

Watts.....1659

Construction

Color.....Brass

Control Type.....Remote Infinite Control

Case Lot Measurement

Case Width.....92

Case Height.....6

Case Length.....12



36-inch 208-volt low-profile heat strip in brass

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient remote infinite control allows you to select ideal temperature
- Brass color creates a timeless appearance

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419206032

Unit Dimensions

Overall Dimensions (IN).....36 x 3.75 x 1.86

(W) Width (IN) 36

(D) Depth (IN).....3.75

(H) Height (IN) 1.86

Overall Dimensions (CM).....91.44 x 9.53 x 4.72

(W) Width (CM).....91.44

(D) Depth (CM).....9.53

(H) Height (CM) 4.72

Size 36

Electrical

Amps 4

Hz.....60

Voltage 208

Watts 826

Construction

Color.....Brass

Control Type.....Remote Infinite Control

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length 0



30-inch 120-volt low-profile heat strip in black

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient toggle control allows for simple on/off functionality
- Black color creates a sophisticated appearance

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419209156

Unit Dimensions

Overall Dimensions (IN).....30 x 3.75 x 1.86

(W) Width (IN) 30

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....76.2 x 9.53 x 4.72

(W) Width (CM).....76.2

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 30

Electrical

Amps.....5.8

Hz.....60

Voltage 120

Watts.....690

Construction

Color.....Black

Control Type.....Remote Toggle Switch

Case Lot Measurement

Case Width.....11.75

Case Height.....5.75

Case Length.....36



18-inch 208-volt low-profile heat strip in black

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient remote infinite control allows you to select ideal temperature
- Black color creates a sophisticated appearance

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419205288

Unit Dimensions

Overall Dimensions (IN).....18 x 3.75 x 1.86

(W) Width (IN) 18

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....45.72 x 9.53 x 4.72

(W) Width (CM).....45.72

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 18

Electrical

Amps.....2

Hz.....60

Voltage 208

Watts.....414

Construction

Color.....Black

Control Type.....Remote Infinite Control

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



84-inch 208-volt low-profile heat strip in silver vein

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient toggle control allows for simple on/off functionality
- Silver color creates a classic look

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419208722

Unit Dimensions

Overall Dimensions (IN).....84 x 3.75 x 1.86

(W) Width (IN) 84

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....213.36 x 9.53 x 4.72

(W) Width (CM).....213.36

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 84

Electrical

Amps.....9.4

Hz.....60

Voltage 208

Watts.....1950

Construction

Color.....Silver Vein

Control Type.....Remote Toggle Switch

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



66-inch 208-volt low-profile heat strip in brass

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient toggle control allows for simple on/off functionality
- Brass color creates a timeless appearance

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419207701

Unit Dimensions

Overall Dimensions (IN).....66 x 3.75 x 1.86

(W) Width (IN) 66

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....167.64 x 9.53 x 4.72

(W) Width (CM).....167.64

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 66

Electrical

Amps.....7.3

Hz.....60

Voltage 208

Watts.....1515

Construction

Color.....Brass

Control Type.....Remote Toggle Switch

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



24-inch 208-volt low-profile heat strip in natural finish

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient toggle control allows for simple on/off functionality
- Natural finish creates a sleek look

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419203246

Unit Dimensions

Overall Dimensions (IN).....24 x 3.75 x 1.86

(W) Width (IN) 24

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....60.96 x 9.53 x 4.72

(W) Width (CM).....60.96

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 24

Electrical

Amps.....2.7

Hz.....60

Voltage 208

Watts.....553

Construction

Color.....Natural

Control Type.....Remote Toggle Switch

Case Lot Measurement

Case Width.....11.75

Case Height.....5.75

Case Length.....54.5



24-inch 120-volt low-profile heat strip in copper vein

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient remote infinite control allows you to select ideal temperature
- Copper vein color creates a warm, rich appearance

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419205554

Unit Dimensions

Overall Dimensions (IN).....24 x 3.75 x 1.86

(W) Width (IN) 24

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....60.96 x 9.53 x 4.72

(W) Width (CM).....60.96

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 24

Electrical

Amps.....4.6

Hz.....60

Voltage 120

Watts.....553

Construction

Color.....Copper Vein

Control Type.....Remote Infinite Control

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



30-inch 208-volt low-profile heat strip in black

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient remote infinite control allows you to select ideal temperature
- Black color creates a sophisticated appearance

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419205820

Unit Dimensions

Overall Dimensions (IN).....30 x 3.75 x 1.86

(W) Width (IN) 30

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....76.2 x 9.53 x 4.72

(W) Width (CM).....76.2

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 30

Electrical

Amps.....3.3

Hz.....60

Voltage 208

Watts.....690

Construction

Color.....Black

Control Type.....Remote Infinite Control

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



30-inch 120-volt low-profile heat strip in chrome

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient toggle control allows for simple on/off functionality
- Chrome color creates a polished appearance

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419209170

Unit Dimensions

Overall Dimensions (IN).....30 x 3.75 x 1.86

(W) Width (IN) 30

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....76.2 x 9.53 x 4.72

(W) Width (CM).....76.2

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 30

Electrical

Amps.....5.8

Hz.....60

Voltage 120

Watts.....690

Construction

Color.....Chrome

Control Type.....Remote Toggle Switch

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



60-inch 208-volt low-profile heat strip in chrome

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient toggle control allows for simple on/off functionality
- Chrome color creates a polished appearance

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419207541

Unit Dimensions

Overall Dimensions (IN).....60 x 3.75 x 1.86

(W) Width (IN) 60

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....152.4 x 9.53 x 4.72

(W) Width (CM).....152.4

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 60

Electrical

Amps.....6.6

Hz.....60

Voltage 208

Watts.....1381

Construction

Color.....Chrome

Control Type.....Remote Toggle Switch

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



48-inch 208-volt low-profile heat strip in chrome

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient remote infinite control allows you to select ideal temperature
- Chrome color creates a polished appearance

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419206544

Unit Dimensions

Overall Dimensions (IN).....48 x 3.75 x 1.86

(W) Width (IN) 48

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....121.92 x 9.53 x 4.72

(W) Width (CM).....121.92

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 48

Electrical

Amps.....5.3

Hz.....60

Voltage 208

Watts.....1103

Construction

Color.....Chrome

Control Type.....Remote Infinite Control

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



78-inch 120-volt low-profile heat strip in natural finish

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient toggle control allows for simple on/off functionality
- Natural finish creates a sleek look

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419203680

Unit Dimensions

Overall Dimensions (IN).....78 x 3.75 x 1.86

(W) Width (IN) 78

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....198.12 x 9.53 x 4.72

(W) Width (CM).....198.12

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 78

Electrical

Amps.....15

Hz.....60

Voltage 120

Watts.....1800

Construction

Color.....Natural

Control Type.....Remote Toggle Switch

Case Lot Measurement

Case Width.....90

Case Height.....7

Case Length.....12



42-inch 120-volt low-profile heat strip in chrome

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient remote infinite control allows you to select ideal temperature
- Chrome color creates a polished appearance

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419206278

Unit Dimensions

Overall Dimensions (IN).....42 x 3.75 x 1.86

(W) Width (IN) 42

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....106.68 x 9.53 x 4.72

(W) Width (CM).....106.68

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 42

Electrical

Amps.....8.1

Hz.....60

Voltage 120

Watts.....966

Construction

Color.....Chrome

Control Type.....Remote Infinite Control

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



36-inch 208-volt low-profile heat strip in natural finish

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient toggle control allows for simple on/off functionality
- Natural finish creates a sleek look

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419203321

Unit Dimensions

Overall Dimensions (IN).....36 x 3.75 x 1.86

(W) Width (IN) 36

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....91.44 x 9.53 x 4.72

(W) Width (CM).....91.44

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 36

Electrical

Amps.....4

Hz.....60

Voltage 208

Watts.....826

Construction

Color.....Natural

Control Type.....Remote Toggle Switch

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



66-inch 208-volt low-profile heat strip in natural finish

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient remote infinite control allows you to select ideal temperature
- Natural finish creates a sleek look

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419203598

Unit Dimensions

Overall Dimensions (IN).....66 x 3.75 x 1.86

(W) Width (IN) 66

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....167.64 x 9.53 x 4.72

(W) Width (CM).....167.64

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 66

Electrical

Amps.....7.3

Hz.....60

Voltage 208

Watts.....1515

Construction

Color.....Natural

Control Type.....Remote Infinite Control

Case Lot Measurement

Case Width.....11.75

Case Height.....5.75

Case Length.....72



48-inch 120-volt low-profile heat strip in black

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient remote infinite control allows you to select ideal temperature
- Black color creates a sophisticated appearance

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419206438

Unit Dimensions

Overall Dimensions (IN).....48 x 3.75 x 1.86

(W) Width (IN) 48

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....121.92 x 9.53 x 4.72

(W) Width (CM).....121.92

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 48

Electrical

Amps.....9.2

Hz.....60

Voltage 120

Watts.....1103

Construction

Color.....Black

Control Type.....Remote Infinite Control

Case Lot Measurement

Case Width.....54

Case Height.....7

Case Length.....12



66-inch 120-volt low-profile heat strip in natural finish

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient remote infinite control allows you to select ideal temperature
- Natural finish creates a sleek look

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419203567

Unit Dimensions

Overall Dimensions (IN).....66 x 3.75 x 1.86

(W) Width (IN) 66

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....167.64 x 9.53 x 4.72

(W) Width (CM).....167.64

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 66

Electrical

Amps.....12.6

Hz.....60

Voltage 120

Watts.....1515

Construction

Color.....Natural

Control Type.....Remote Infinite Control

Case Lot Measurement

Case Width.....11.75

Case Height.....5.75

Case Length.....90



84-inch 120-volt low-profile heat strip in brass

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient remote infinite control allows you to select ideal temperature
- Brass color creates a timeless appearance

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419210060

Unit Dimensions

Overall Dimensions (IN).....84 x 3.75 x 1.86

(W) Width (IN) 84

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....213.36 x 9.53 x 4.72

(W) Width (CM).....213.36

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 84

Electrical

Amps.....16.3

Hz.....60

Voltage 120

Watts.....1950

Construction

Color.....Brass

Control Type.....Remote Infinite Control

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



84-inch 120-volt low-profile heat strip in natural finish

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient remote infinite control allows you to select ideal temperature
- Natural finish creates a sleek look

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419203710

Unit Dimensions

Overall Dimensions (IN).....84 x 3.75 x 1.86

(W) Width (IN) 84

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....213.36 x 9.53 x 4.72

(W) Width (CM).....213.36

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 84

Electrical

Amps.....16.3

Hz.....60

Voltage 120

Watts.....1950

Construction

Color.....Natural

Control Type.....Remote Infinite Control

Case Lot Measurement

Case Width.....12.5

Case Height.....6.25

Case Length.....90



66-inch 120-volt low-profile heat strip in black

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient toggle control allows for simple on/off functionality
- Black color creates a sophisticated appearance

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419207619

Unit Dimensions

Overall Dimensions (IN).....66 x 3.75 x 1.86

(W) Width (IN) 66

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....167.64 x 9.53 x 4.72

(W) Width (CM).....167.64

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 66

Electrical

Amps.....12.6

Hz.....60

Voltage 120

Watts.....1515

Construction

Color.....Black

Control Type.....Remote Toggle Switch

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



30-inch 120-volt low-profile heat strip in natural finish

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient remote infinite control allows you to select ideal temperature
- Natural finish creates a sleek look

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419203253

Unit Dimensions

Overall Dimensions (IN).....30 x 3.75 x 1.86

(W) Width (IN) 30

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....76.2 x 9.53 x 4.72

(W) Width (CM).....76.2

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 30

Electrical

Amps.....5.8

Hz.....60

Voltage 120

Watts.....690

Construction

Color.....Natural

Control Type.....Remote Infinite Control

Case Lot Measurement

Case Width.....11.5

Case Height.....5.75

Case Length.....36



48-inch 120-volt low-profile heat strip in white

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient remote infinite control allows you to select ideal temperature
- White color creates a clean, fresh look

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419206513

Unit Dimensions

Overall Dimensions (IN).....48 x 3.75 x 1.86

(W) Width (IN) 48

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....121.92 x 9.53 x 4.72

(W) Width (CM).....121.92

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 48

Electrical

Amps.....9.2

Hz.....60

Voltage 120

Watts.....1103

Construction

Color.....White

Control Type.....Remote Infinite Control

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



30-inch 120-volt low-profile heat strip in natural finish

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient toggle control allows for simple on/off functionality
- Natural finish creates a sleek look

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419203260

Unit Dimensions

Overall Dimensions (IN).....30 x 3.75 x 1.86

(W) Width (IN) 30

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....76.2 x 9.53 x 4.72

(W) Width (CM).....76.2

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 30

Electrical

Amps.....5.8

Hz.....60

Voltage 120

Watts.....690

Construction

Color.....Natural

Control Type.....Remote Toggle Switch

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



30-inch 120-volt low-profile heat strip in brass

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient remote infinite control allows you to select ideal temperature
- Brass color creates a timeless appearance

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419205745

Unit Dimensions

Overall Dimensions (IN).....30 x 3.75 x 1.86

(W) Width (IN) 30

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....76.2 x 9.53 x 4.72

(W) Width (CM).....76.2

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 30

Electrical

Amps.....5.8

Hz.....60

Voltage 120

Watts.....690

Construction

Color.....Brass

Control Type.....Remote Infinite Control

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



18-inch 208-volt low-profile heat strip in chrome

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient toggle control allows for simple on/off functionality
- Chrome color creates a polished appearance

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419208937

Unit Dimensions

Overall Dimensions (IN).....18 x 3.75 x 1.86

(W) Width (IN) 18

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....45.72 x 9.53 x 4.72

(W) Width (CM).....45.72

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 18

Electrical

Amps.....2

Hz.....60

Voltage 208

Watts.....414

Construction

Color.....Chrome

Control Type.....Remote Toggle Switch

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



42-inch 120-volt low-profile heat strip in natural finish

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient toggle control allows for simple on/off functionality
- Natural finish creates a sleek look

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419203345

Unit Dimensions

Overall Dimensions (IN).....42 x 3.75 x 1.86

(W) Width (IN) 42

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....106.68 x 9.53 x 4.72

(W) Width (CM).....106.68

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 42

Electrical

Amps.....8.1

Hz.....60

Voltage 120

Watts.....966

Construction

Color.....Natural

Control Type.....Remote Toggle Switch

Case Lot Measurement

Case Width.....12

Case Height.....6

Case Length.....54



78-inch 208-volt low-profile heat strip in natural finish

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient remote infinite control allows you to select ideal temperature
- Natural finish creates a sleek look

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419203697

Unit Dimensions

Overall Dimensions (IN).....78 x 3.75 x 1.86

(W) Width (IN) 78

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....198.12 x 9.53 x 4.72

(W) Width (CM).....198.12

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 78

Electrical

Amps.....8.7

Hz.....60

Voltage 208

Watts.....1800

Construction

Color.....Natural

Control Type.....Remote Infinite Control

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



36-inch 208-volt low-profile heat strip in natural finish

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient remote infinite control allows you to select ideal temperature
- Natural finish creates a sleek look

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419203314

Unit Dimensions

Overall Dimensions (IN).....36 x 3.75 x 1.86

(W) Width (IN) 36

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....91.44 x 9.53 x 4.72

(W) Width (CM).....91.44

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 36

Electrical

Amps.....4

Hz.....60

Voltage 208

Watts.....826

Construction

Color.....Natural

Control Type.....Remote Infinite Control

Case Lot Measurement

Case Width.....11.75

Case Height.....5.875

Case Length.....54



54-inch 120-volt low-profile heat strip in black

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient remote infinite control allows you to select ideal temperature
- Black color creates a sophisticated appearance

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419206582

Unit Dimensions

Overall Dimensions (IN).....54 x 3.75 x 1.86

(W) Width (IN) 54

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....137.16 x 9.53 x 4.72

(W) Width (CM).....137.16

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 54

Electrical

Amps.....10.3

Hz.....60

Voltage 120

Watts.....1237

Construction

Color.....Black

Control Type.....Remote Infinite Control

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



60-inch 208-volt low-profile heat strip in natural finish

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient toggle control allows for simple on/off functionality
- Natural finish creates a sleek look

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419203550

Unit Dimensions

Overall Dimensions (IN).....60 x 3.75 x 1.86

(W) Width (IN) 60

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....152.4 x 9.53 x 4.72

(W) Width (CM).....152.4

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 60

Electrical

Amps.....6.6

Hz.....60

Voltage 208

Watts.....1381

Construction

Color.....Natural

Control Type.....Remote Toggle Switch

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



42-inch 208-volt low-profile heat strip in natural finish

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient remote infinite control allows you to select ideal temperature
- Natural finish creates a sleek look

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419203352

Unit Dimensions

Overall Dimensions (IN).....42 x 3.75 x 1.86

(W) Width (IN) 42

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....106.68 x 9.53 x 4.72

(W) Width (CM).....106.68

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 42

Electrical

Amps.....4.6

Hz.....60

Voltage 208

Watts.....966

Construction

Color.....Natural

Control Type.....Remote Infinite Control

Case Lot Measurement

Case Width.....12

Case Height.....6

Case Length.....54



60-inch 120-volt low-profile heat strip in black

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient remote infinite control allows you to select ideal temperature
- Black color creates a sophisticated appearance

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419206711

Unit Dimensions

Overall Dimensions (IN).....60 x 3.75 x 1.86

(W) Width (IN) 60

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....152.4 x 9.53 x 4.72

(W) Width (CM).....152.4

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 60

Electrical

Amps.....11.5

Hz.....60

Voltage 120

Watts.....1381

Construction

Color.....Black

Control Type.....Remote Infinite Control

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



24-inch 208-volt low-profile heat strip in natural finish

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient remote infinite control allows you to select ideal temperature
- Natural finish creates a sleek look

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419203239

Unit Dimensions

Overall Dimensions (IN).....24 x 3.75 x 1.86

(W) Width (IN) 24

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....60.96 x 9.53 x 4.72

(W) Width (CM).....60.96

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 24

Electrical

Amps.....2.7

Hz.....60

Voltage 208

Watts.....553

Construction

Color.....Natural

Control Type.....Remote Infinite Control

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



36-inch 120-volt low-profile heat strip in natural finish

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient toggle control allows for simple on/off functionality
- Natural finish creates a sleek look

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419203307

Unit Dimensions

Overall Dimensions (IN).....36 x 3.75 x 1.86

(W) Width (IN) 36

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....91.44 x 9.53 x 4.72

(W) Width (CM).....91.44

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 36

Electrical

Amps.....6.9

Hz.....60

Voltage 120

Watts.....826

Construction

Color.....Natural

Control Type.....Remote Toggle Switch

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....54.5



48-inch 208-volt low-profile heat strip in natural finish

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient remote infinite control allows you to select ideal temperature
- Natural finish creates a sleek look

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419203413

Unit Dimensions

Overall Dimensions (IN).....48 x 3.75 x 1.86

(W) Width (IN) 48

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....121.92 x 9.53 x 4.72

(W) Width (CM).....121.92

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 48

Electrical

Amps.....5.3

Hz.....60

Voltage 208

Watts.....1103

Construction

Color.....Natural

Control Type.....Remote Infinite Control

Case Lot Measurement

Case Width.....12

Case Height.....6

Case Length.....54



24-inch 120-volt low-profile heat strip in natural finish

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient remote infinite control allows you to select ideal temperature
- Natural finish creates a sleek look

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419203215

Unit Dimensions

Overall Dimensions (IN).....24 x 3.75 x 1.86

(W) Width (IN) 24

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....60.96 x 9.53 x 4.72

(W) Width (CM).....60.96

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 24

Electrical

Amps.....4.6

Hz.....60

Voltage 120

Watts.....553

Construction

Color.....Natural

Control Type.....Remote Infinite Control

Case Lot Measurement

Case Width.....12

Case Height.....6

Case Length.....36



72-inch 208-volt low-profile heat strip in natural finish

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient remote infinite control allows you to select ideal temperature
- Natural finish creates a sleek look

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419203659

Unit Dimensions

Overall Dimensions (IN).....72 x 3.75 x 1.86

(W) Width (IN) 72

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....182.88 x 9.53 x 4.72

(W) Width (CM).....182.88

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 72

Electrical

Amps.....8

Hz.....60

Voltage 208

Watts.....1659

Construction

Color.....Natural

Control Type.....Remote Infinite Control

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



72-inch 208-volt low-profile heat strip in chrome

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient remote infinite control allows you to select ideal temperature
- Chrome color creates a polished appearance

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419209859

Unit Dimensions

Overall Dimensions (IN).....72 x 3.75 x 1.86

(W) Width (IN) 72

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....182.88 x 9.53 x 4.72

(W) Width (CM).....182.88

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 72

Electrical

Amps.....8

Hz.....60

Voltage 208

Watts.....1659

Construction

Color.....Chrome

Control Type.....Remote Infinite Control

Case Lot Measurement

Case Width.....0

Case Height.....0

Case Length.....0



54-inch 120-volt low-profile heat strip in natural finish

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient remote infinite control allows you to select ideal temperature
- Natural finish creates a sleek look

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419203444

Unit Dimensions

Overall Dimensions (IN).....54 x 3.75 x 1.86

(W) Width (IN) 54

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....137.16 x 9.53 x 4.72

(W) Width (CM).....137.16

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 54

Electrical

Amps.....10.3

Hz.....60

Voltage 120

Watts.....1237

Construction

Color.....Natural

Control Type.....Remote Infinite Control

Case Lot Measurement

Case Width.....11.75

Case Height.....5.75

Case Length.....72



42-inch 120-volt low-profile heat strip in natural finish

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient remote infinite control allows you to select ideal temperature
- Natural finish creates a sleek look

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419203338

Unit Dimensions

Overall Dimensions (IN).....42 x 3.75 x 1.86

(W) Width (IN) 42

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....106.68 x 9.53 x 4.72

(W) Width (CM).....106.68

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 42

Electrical

Amps.....8.1

Hz.....60

Voltage 120

Watts.....966

Construction

Color.....Natural

Control Type.....Remote Infinite Control

Case Lot Measurement

Case Width.....11.5

Case Height.....5.75

Case Length.....54



60-inch 208-volt low-profile heat strip in natural finish

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient remote infinite control allows you to select ideal temperature
- Natural finish creates a sleek look

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419203529

Unit Dimensions

Overall Dimensions (IN).....60 x 3.75 x 1.86

(W) Width (IN) 60

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....152.4 x 9.53 x 4.72

(W) Width (CM).....152.4

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 60

Electrical

Amps.....6.6

Hz.....60

Voltage 208

Watts.....1381

Construction

Color.....Natural

Control Type.....Remote Infinite Control

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....72



60-inch 120-volt low-profile heat strip in natural finish

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient remote infinite control allows you to select ideal temperature
- Natural finish creates a sleek look

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419203482

Unit Dimensions

Overall Dimensions (IN).....60 x 3.75 x 1.86

(W) Width (IN) 60

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....152.4 x 9.53 x 4.72

(W) Width (CM).....152.4

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 60

Electrical

Amps.....11.5

Hz.....60

Voltage 120

Watts.....1381

Construction

Color.....Natural

Control Type.....Remote Infinite Control

Case Lot Measurement

Case Width.....12

Case Height.....6

Case Length.....72



36-inch 120-volt low-profile heat strip in natural finish

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient remote infinite control allows you to select ideal temperature
- Natural finish creates a sleek look

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419203291

Unit Dimensions

Overall Dimensions (IN).....36 x 3.75 x 1.86

(W) Width (IN) 36

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....91.44 x 9.53 x 4.72

(W) Width (CM).....91.44

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 36

Electrical

Amps.....6.9

Hz.....60

Voltage 120

Watts.....826

Construction

Color.....Natural

Control Type.....Remote Infinite Control

Case Lot Measurement

Case Width.....12

Case Height.....5.75

Case Length.....54.5



48-inch 120-volt low-profile heat strip in natural finish

The Vollrath® low-profile heat strip keeps all your hot food items appetizingly warm. The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures. The heating element works with the reflector to provide efficient, consistent and evenly dissipated heat, and the convenient remote infinite control gives you the freedom to select the perfect setting for your needs, making this heat strip the perfect addition to any breath guard in your hot food area.

- Slim design is 65% smaller than the original Vollrath heat strip and 19-35% smaller than the leading competitors, creating a clean appearance and improving visibility
- Designed to maintain ideal serving temperatures for all your hot food items by providing a consistent, even blanket of heat
- Powerful heating element maximizes heat production and efficiency and offers up to 14% more heat penetration than the leading competitive heat strips when heating a 12- x 20-inch pan
- Reflector ensures consistent, even heat distribution to better maintain optimal food quality

- All units come standard with strong, 3-inch mounting brackets. Optional 1- and 2-inch brackets can be purchased separately
- Strong brackets promise reliable mount under breath guard
- Convenient remote infinite control allows you to select ideal temperature
- Natural finish creates a sleek look

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419203376

Unit Dimensions

Overall Dimensions (IN).....48 x 3.75 x 1.86

(W) Width (IN) 48

(D) Depth (IN).....3.75

(H) Height (IN).....1.86

Overall Dimensions (CM).....121.92 x 9.53 x 4.72

(W) Width (CM).....121.92

(D) Depth (CM).....9.53

(H) Height (CM).....4.72

Size 48

Electrical

Amps.....9.2

Hz.....60

Voltage 120

Watts.....1103

Construction

Color.....Natural

Control Type.....Remote Infinite Control

Case Lot Measurement

Case Width.....11.5

Case Height.....5.75

Case Length.....54



120 Volt Single-Well Full-Size Cayenne® Drop-In Food Warmer

The Vollrath® one-well Cayenne drop-in food warmer heats your food while maximizing energy efficiency. Thermostatic controls allow for more accurate heating, and the durable stainless steel body is built to last. This full-size drop-in warmer fits right into your counter, and positioning pins hold the unit in place. No permanent wiring is needed, so this unit can easily lift out and become a countertop warmer if desired. This warmer comes with a 6-foot cord and plug for ultimate convenience.

- Stainless steel warmer is durable and long lasting
- Thermostatic controls allow for more accurate heating
- 6-foot cord and plug easily reach your outlet
- Drop-in well requires 23-9/16- x 14-7/16-inch cutout
- 4-inch-deep full or fractional size pans are recommended

PRODUCT SPECIFICATIONS

Model Information

Model 2001

UPC.....029419159055

Unit Dimensions

(W) Width (IN) 14.93

(WU) Usable Width (IN).....12.688

(D2) Secondary Depth (IN).....24

(H) Height (IN).....8.62

Usable Height (IN).....6.5

(WC) Width Cutout (IN).....23.5625

(DC) Depth Cutout (IN).....14.4375

(W) Width (CM).....37.9

(WU) Usable Width (CM).....32.2

(D2) Secondary Depth (CM).....61

(H) Height (CM).....21.9

Usable Height (CM).....16.6

(WC) Width Cutout (CM).....59.8

(DC) Depth Cutout (CM).....36.7

Size .....Full

Electrical

Amps.....8.3
Cord Length (IN).....72
Cord Length (CM).....183
Plug.....NEMA 5-15P
Voltage.....120
Watts.....1000

Case Lot Measurement

Case Lot.....1
Case Width.....17
Case Height.....10.5
Case Length.....26.5
Case Lot Cube (ft.).....2.74
Case Lot Weight (lbs.).....20.18



208 to 240 Volt Cayenne® Drop-In Warmers

Thermoset Fiber-Reinforced Resin Well - self-insulating for maximum energy efficiency.

- 6 foot cord and plug
- Top mounts
- Drain models allow for easy cleaning
- Recommend using up to 4" (10.2 cm) deep pans - full and fractional sizes
- Low-water indicator light eliminates guesswork
- 72109 has a 5 foot cord with plug

PRODUCT SPECIFICATIONS

Model Information

Model 3001

UPC.....029419228560

Unit Dimensions

Overall Dimensions (IN).....13.655 x 21.655 x 11.375

(W) Width (IN) 13.65

(WB) Width Base (IN) 11.613

(D) Depth (IN).....21.65

(DU) Usable Depth (IN) 19.984

(H) Height (IN).....11.37

(H2) Secondary Height (IN) 9.015

(WC) Width Cutout (IN).....12.875

(DC) Depth Cutout (IN).....20.875

(W) Width (CM).....34.7

(WB) Width Base (CM) 29.5

(D) Depth (CM).....55

(DU) Usable Depth (CM) 50.8

(H) Height (CM) 28.9

(H2) Secondary Height (CM) 22.9

(WC) Width Cutout (CM).....32.7

(DC) Depth Cutout (CM).....53

Electrical

Amps.....3
Cord Length (IN).....72
Cord Length (CM).....183
Plug.....Schuko
Domestic / International.....Europe
Voltage.....208 - 240
Watts.....700

Case Lot Measurement

Case Lot.....1
Case Width.....15.5
Case Height.....11
Case Length.....23.75
Case Lot Cube (ft.).....2.34
Case Lot Weight (lbs.).....18.9



120-volt single-well full-size Cayenne® drop-in warmer with integral drain and front-mounted control panel

The one-well Cayenne drop-in food warmer by Vollrath heats your food while maximizing energy efficiency. This full-size drop-in well has front-mounted thermostatic temperature controls for more accurate warming. The self-insulating design and direct-contact heating element improve energy efficiency. A low-water indicator light keeps you informed, and a bottom-mounted drain and drain valve make cleaning simple. This warmer comes with a 5-foot cord and plug for ultimate convenience and fits into your countertop easily.

- Made in the USA
- Thermoset fiber-reinforced resin well is durable and long-lasting
- Self-insulating well improves energy efficiency
- Reliable thermostatic controls ensure accurate heating
- Direct-contact heating element improves efficiency
- Low-water indicator light keeps you informed
- Bottom-mounted drain for easy cleaning
- NSF-certified
- 5-foot cord and plug
- 4-inch-deep full or fractional size pans are recommended

PRODUCT SPECIFICATIONS

Model Information

Model TD43R-DI

UPC.....029419520367

Unit Dimensions

Overall Dimensions (IN).....28.758 x 16.624 x 11.888

(W) Width (IN) 28.75

(W2) Secondary Width (IN).....6.25

(D) Depth (IN).....16.62

(D2) Secondary Depth (IN) 13.734

(D3) Additional Depth (IN) 4.3

(H) Height (IN).....11.88

Usable Height (IN).....6.875

(H2) Secondary Height (IN) 9.145

(H3) Additional Height (IN).....0.585

(WC) Width Cutout (IN).....28.25 (and 6.375)

(DC) Depth Cutout (IN).....13.25 (and 5.875)

(W) Width (CM).....73
(W2) Secondary Width (CM).....15.9
(D) Depth (CM).....42.2
(D2) Secondary Depth (CM).....34.9
(D3) Additional Depth (CM).....10.9
(H) Height (CM).....30.2
Usable Height (CM).....17.5
(H2) Secondary Height (CM).....23.2
(H3) Additional Height (CM).....1.5
(WC) Width Cutout (CM).....(71.7 (and 16.1)
(DC) Depth Cutout (CM).....33.6 (and 14.9)
Size.....Full

Electrical

Amps.....13.3
Cord Length (IN).....72
Cord Length (CM).....183
Plug.....NEMA 5-15P
Voltage.....120
Watts.....1600

Case Lot Measurement

Case Lot.....1
Case Width.....19.75
Case Height.....15.5
Case Length.....37.25
Case Lot Cube (ft.).....2.3
Case Lot Weight (lbs.).....18.9



240-volt single-well full-size Cayenne® drop-in warmer with integral drain and front-mounted control panel

The one-well Cayenne drop-in food warmer by Vollrath heats your food while maximizing energy efficiency. This full-size drop-in well has front-mounted thermostatic temperature controls for more accurate warming. The self-insulating design and direct-contact heating element improve energy efficiency. A low-water indicator light keeps you informed, and a bottom-mounted drain and drain valve make cleaning simple. This warmer comes with a 6-foot cord and plug for ultimate convenience and fits into your countertop easily.

- Made in the USA
- Thermoset fiber-reinforced resin well is durable and long-lasting
- Self-insulating well improves energy efficiency
- Reliable thermostatic controls ensure accurate heating
- Direct-contact heating element improves efficiency
- Low-water indicator light keeps you informed
- Bottom-mounted drain for easy cleaning
- NSF-certified
- 6-foot cord and plug
- 4-inch-deep full or fractional size pans are recommended

PRODUCT SPECIFICATIONS

Model Information

Model TD43R-DI

UPC.....029419520978

Unit Dimensions

Overall Dimensions (IN).....28.758 x 16.624 x 11.888

(W) Width (IN) 28.75

(W2) Secondary Width (IN).....6.25

(D) Depth (IN).....16.62

(D2) Secondary Depth (IN).....13.734

(D3) Additional Depth (IN) 4.3

(H) Height (IN).....11.88

Usable Height (IN).....6.875

(H2) Secondary Height (IN) 9.145

(H3) Additional Height (IN).....0.585

(WC) Width Cutout (IN).....28.25 (and 6.375)

(DC) Depth Cutout (IN).....13.25 (and 5.875)

(W) Width (CM).....73
(W2) Secondary Width (CM).....15.9
(D) Depth (CM).....42.2
(D2) Secondary Depth (CM).....34.9
(D3) Additional Depth (CM).....10.9
(H) Height (CM).....30.2
Usable Height (CM).....17.5
(H2) Secondary Height (CM).....23.2
(H3) Additional Height (CM).....1.5
(WC) Width Cutout (CM).....(71.7 (and 16.1)
(DC) Depth Cutout (CM).....33.6 (and 14.9)
Size.....Full

Electrical

Amps.....7.7
Cord Length (IN).....72
Cord Length (CM).....183
Plug.....NEMA 6-15P
Voltage.....240
Watts.....1600

Case Lot Measurement

Case Lot.....1
Case Width.....19.5
Case Height.....15.5
Case Length.....37.25
Case Lot Cube (ft.).....6.5156
Case Lot Weight (lbs.).....33



One-well 120-volt full-size Cayenne® drop-in warmer with drain and unit-mounted control panel

The one-well Cayenne drop-in food warmer by Vollrath heats your food while maximizing energy efficiency. This full-size drop-in well has unit-mounted thermostatic temperature controls for more accurate warming. The self-insulating design and direct-contact heating element improve energy efficiency. A low-water indicator light keeps you informed, and a bottom-mounted drain and drain valve make cleaning simple. This warmer comes with a 6-foot cord and plug for ultimate convenience and fits easily into your countertop.

- Made in the USA
- Thermoset fiber-reinforced resin well is durable and long-lasting
- Self-insulating well improves energy efficiency
- Reliable thermostatic controls ensure accurate heating
- Direct-contact heating element improves efficiency
- Low-water indicator light keeps you informed
- Bottom-mount drain for easy cleaning
- NSF-certified
- 6-foot cord and plug easily reach your outlet
- 4-inch-deep full or fractional size pans are recommended

PRODUCT SPECIFICATIONS

Model Information

Model 3001D

UPC.....029419203970

Unit Dimensions

Overall Dimensions (IN).....13.655 x 21.655 x 11.375

(W) Width (IN) 13.65

(WB) Width Base (IN).....11.613

(D) Depth (IN).....21.65

(DU) Usable Depth (IN) 19.984

(H) Height (IN).....11.37

(H2) Secondary Height (IN) 9.015

(WC) Width Cutout (IN).....12.875

(DC) Depth Cutout (IN).....20.875

(W) Width (CM).....34.7

(WB) Width Base (CM) 29.5

(D) Depth (CM).....55

(DU) Usable Depth (CM) 50.8

(H) Height (CM) 28.9

(H2) Secondary Height (CM) 22.9

(WC) Width Cutout (CM) 32.7

(DC) Depth Cutout (CM) 53

Size ..... Full

Electrical

Amps 5.8

Cord Length (IN) 72

Cord Length (CM) 183

Plug ..... NEMA 5-15P

Voltage 120

Watts 700

Case Lot Measurement

Case Lot 1

Case Width 18.5

Case Height 13.875

Case Length 26.375

Case Lot Cube (ft.) 3.92

Case Lot Weight (lbs.) 15.22



One-well 120-volt full-size Cayenne® drop-in warmer with drain and remote control panel

The one-well Cayenne drop-in food warmer by Vollrath heats your food while maximizing energy efficiency. This full-size drop-in well has thermostatic temperature controls for more accurate warming, and a remote control panel for convenient operation. The self-insulating design and direct-contact heating element improve energy efficiency. A low-water indicator light keeps you informed, and a bottom-mounted drain and drain valve make cleaning simple. This warmer comes with a 6-foot cord and plug and a 2-foot remote control cord.

- Made in the USA
- Thermoset fiber-reinforced resin well is durable and long-lasting
- Remote control panel for convenient operation
- Self-insulating well improves energy efficiency
- Reliable thermostatic controls ensure accurate heating
- Direct-contact heating element improves efficiency
- Low-water indicator light keeps you informed
- Manifold drains with individual well shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- NSF-certified
- NSF-certified
- NSF-certified
- 6 ?-inch depth accommodates 6-inch-deep pans
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

Model 3002D

UPC.....029419203994

Unit Dimensions

Overall Dimensions (IN).....13.655 x 21.655 x 11.375

(W) Width (IN) 13.65

(WB) Width Base (IN).....11.613

(W2) Secondary Width (IN).....6

(D) Depth (IN).....21.65

(DU) Usable Depth (IN) 19.984

(D2) Secondary Depth (IN).....3.05

(H) Height (IN).....11.37

(H2) Secondary Height (IN) 9.015
(H3) Additional Height (IN).....4.5
(WC) Width Cutout (IN).....12.875 (and 3.5)
(DC) Depth Cutout (IN).....20.875 (and 5)
(W) Width (CM).....34.7
(WB) Width Base (CM) 29.5
(W2) Secondary Width (CM).....15.2
(D) Depth (CM).....55
(DU) Usable Depth (CM) 50.8
(D2) Secondary Depth (CM) 7.73
(H) Height (CM) 28.9
(H2) Secondary Height (CM) 22.9
(H3) Additional Height (CM).....11.4
(WC) Width Cutout (CM).....32.7 (and 8.9
(DC) Depth Cutout (CM) .....53 (and 12.7)
Size .....Full

Electrical

Amps 5.8
Plug .....Hard Wire
Voltage 120
Watts 700

Case Lot Measurement

Case Lot.....1
Case Width.....18.5
Case Height.....26.25
Case Length 13.5
Case Lot Cube (ft.) 3.79
Case Lot Weight (lbs.) 23.5



120-volt bottom-mount fabricator hot well with standard drain, Vollrath-style well and 3-foot remote control lead

Designed to maintain ideal serving temperatures and food safety, the bottom-mount hot well by Vollrath makes sure your food tastes just as good as intended. Made of 20-gauge 18-8 grade stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing, and the 6 ?-inch depth fits full- or fractional-size pans up to 6 inches deep. The remote control panel offers convenient operation, and thermostatic controls ensure accurate heating. This bottom-mount hot well requires hardwiring and comes with 6-foot wire lead for remote control module installation. While this hot well can operate wet or dry, moist operation is recommended for even heating, superior quality and NSF certification.

- Made in the USA
- 20-gauge 18-8 grade stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Stainless steel remote control panel offers convenient, easy operation
- Reliable thermostatic controls ensure accurate heating
- Standard drain and drain screen included
- 1-year parts and labor limited warranty
- NSF-certification with moist operation
- 6 ?-inch depth accommodates full- and fractional-size pans up to 6 inches deep
- Drip-free flange contains moisture and spills
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419913190

Unit Dimensions

(W) Width (IN) 14.1

(D) Depth (IN).....22.06

(W) Width (CM).....35.8

(D) Depth (CM).....56.2

Electrical

Amps.....8.3

Voltage.....208-240

Watts.....1000

Construction

Control Type.....Thermostatic Controls

Drain Type.....Standard Drain

Fill Type.....None

Case Lot Measurement

Case Lot.....1

Case Width.....20

Case Height.....12

Case Length.....28

Case Lot Cube (ft.).....3.89

Case Lot Weight (lbs.).....27.45



120-volt bottom-mount fabricator hot well with standard drain, industry-style well and 6-foot remote control lead

Designed to maintain ideal serving temperatures and food safety, the bottom-mount hot well by Vollrath makes sure your food tastes just as good as intended. Made of 20-gauge 18-8 grade stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing, and the 6 ?-inch depth fits full- or fractional-size pans up to 6 inches deep. The remote control panel offers convenient operation, and thermostatic controls ensure accurate heating. This bottom-mount hot well requires hardwiring and comes with 6-foot wire lead for remote control module installation. While this hot well can operate wet or dry, moist operation is recommended for even heating, superior quality and NSF certification.

- Made in the USA
- 20-gauge 18-8 grade stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Stainless steel remote control panel offers convenient, easy operation
- Reliable thermostatic controls ensure accurate heating
- Standard drain and drain screen included
- 1-year parts and labor limited warranty
- NSF-certification with moist operation
- 6 ?-inch depth accommodates full- and fractional-size pans up to 6 inches deep
- 6-foot cord and plug easily reach your outlet
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 2-year standard limited warranty
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419913176

Unit Dimensions

(W) Width (IN) 14.1

(D) Depth (IN).....22.06

(W) Width (CM).....35.8

(D) Depth (CM).....56.2

Electrical

Amps.....8.3

Voltage.....208-240

Watts.....1000

Construction

Control Type.....Thermostatic Controls

Drain Type.....Standard Drain

Fill Type.....None

Case Lot Measurement

Case Lot.....1

Case Width.....20

Case Height.....12

Case Length.....28

Case Lot Cube (ft.).....3.89

Case Lot Weight (lbs.).....27.45



120-volt bottom-mount fabricator hot well with standard drain, industry-style well and 3-foot remote control lead

Designed to maintain ideal serving temperatures and food safety, the bottom-mount hot well by Vollrath makes sure your food tastes just as good as intended. Made of 20-gauge 18-8 grade stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing, and the 6 ?-inch depth fits full- or fractional-size pans up to 6 inches deep. The remote control panel offers convenient operation, and thermostatic controls ensure accurate heating. This bottom-mount hot well requires hardwiring and comes with 6-foot wire lead for remote control module installation. While this hot well can operate wet or dry, moist operation is recommended for even heating, superior quality and NSF certification.

- Made in the USA
- 20-gauge 18-8 grade stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Stainless steel remote control panel offers convenient, easy operation
- Reliable thermostatic controls ensure accurate heating
- Standard drain and drain screen included
- 1-year parts and labor limited warranty
- NSF-certification with moist operation
- 6 ?-inch depth accommodates full- and fractional-size pans up to 6 inches deep
- 6-foot remote control lead
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 2-year standard limited warranty
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419913169

Unit Dimensions

(W) Width (IN) 14.1

(D) Depth (IN).....22.06

(W) Width (CM).....35.8

(D) Depth (CM).....56.2

Electrical

Amps.....8.3

Voltage.....208-240

Watts.....1000

Construction

Control Type.....Thermostatic Controls

Drain Type.....Standard Drain

Fill Type.....None

Case Lot Measurement

Case Lot.....1

Case Width.....19.5

Case Height.....11.25

Case Length.....27

Case Lot Cube (ft.).....3.5

Case Lot Weight (lbs.).....26.0



208- to 240-volt bottom-mount fabricator hot well with standard drain, Vollrath-style well and 3-foot remote control lead

Designed to maintain ideal serving temperatures and food safety, the bottom-mount hot well by Vollrath makes sure your food tastes just as good as intended. Made of 20-gauge 18-8 grade stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing, and the 6 ?-inch depth fits full- or fractional-size pans up to 6 inches deep. The remote control panel offers convenient operation, and thermostatic controls ensure accurate heating. This bottom-mount hot well requires hardwiring and comes with 6-foot wire lead for remote control module installation. While this hot well can operate wet or dry, moist operation is recommended for even heating, superior quality and NSF certification.

- Made in the USA
- 20-gauge 18-8 grade stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Stainless steel remote control panel offers convenient, easy operation
- Reliable thermostatic controls ensure accurate heating
- Standard drain and drain screen included
- 1-year parts and labor limited warranty
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Drip-free flange contains moisture and spills
- NSF-certified
- NSF-certified
- 6 ?-inch depth accommodates 6-inch-deep pans
- 6 ?-inch depth accommodates 6-inch-deep pans

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419913206

Unit Dimensions

(W) Width (IN) 14.1

(D) Depth (IN).....22.06

(W) Width (CM).....35.8

(D) Depth (CM).....56.2

Electrical

Amps.....3.6 - 4.2

Voltage.....120

Watts.....1000

Construction

Control Type.....Thermostatic Controls

Drain Type.....Standard Drain

Fill Type.....None

Case Lot Measurement

Case Lot.....1

Case Width.....20

Case Height.....20

Case Length.....28

Case Lot Cube (ft.).....3.89

Case Lot Weight (lbs.).....27.45



120-volt bottom-mount fabricator hot well with standard drain, Vollrath-style well and 6-foot remote control lead

Designed to maintain ideal serving temperatures and food safety, the bottom-mount hot well by Vollrath makes sure your food tastes just as good as intended. Made of 20-gauge 18-8 grade stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing, and the 6 ?-inch depth fits full- or fractional-size pans up to 6 inches deep. The remote control panel offers convenient operation, and thermostatic controls ensure accurate heating. This bottom-mount hot well requires hardwiring and comes with 6-foot wire lead for remote control module installation. While this hot well can operate wet or dry, moist operation is recommended for even heating, superior quality and NSF certification.

- Made in the USA
- 20-gauge 18-8 grade stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Stainless steel remote control panel offers convenient, easy operation
- Reliable thermostatic controls ensure accurate heating
- Standard drain and drain screen included
- 1-year parts and labor limited warranty
- Bottom-mount drain for easy cleaning
- NSF-certified
- Cord and plug configuration eliminates the need for hardwiring
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- NSF-certified
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.
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PRODUCT SPECIFICATIONS

Model Information

UPC.....029419913350

Unit Dimensions

(W) Width (IN) 14.1

(D) Depth (IN).....22.06

(W) Width (CM).....35.8

(D) Depth (CM).....56.2

Electrical

Amps.....8.3

Voltage.....120

Watts.....1000

Construction

Control Type.....Thermostatic Controls

Drain Type.....Standard Drain

Fill Type.....None

Case Lot Measurement

Case Lot.....1

Case Width.....20

Case Height.....12

Case Length.....28

Case Lot Cube (ft.).....3.89

Case Lot Weight (lbs.).....27.45



208- to 240-volt bottom-mount fabricator hot well with standard drain, industry-style well and 6-foot remote control lead

Designed to maintain ideal serving temperatures and food safety, the bottom-mount hot well by Vollrath makes sure your food tastes just as good as intended. Made of 20-gauge 18-8 grade stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing, and the 6 ?-inch depth fits full- or fractional-size pans up to 6 inches deep. The remote control panel offers convenient operation, and thermostatic controls ensure accurate heating. This bottom-mount hot well requires hardwiring and comes with 6-foot wire lead for remote control module installation. While this hot well can operate wet or dry, moist operation is recommended for even heating, superior quality and NSF certification.

- Made in the USA
- 20-gauge 18-8 grade stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Stainless steel remote control panel offers convenient, easy operation
- Reliable thermostatic controls ensure accurate heating
- Standard drain and drain screen included
- 1-year parts and labor limited warranty
- NSF-certification with moist operation
- 6 ?-inch depth accommodates full- and fractional-size pans up to 6 inches deep
- Drip-free flange contains moisture and spills
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419913183

Unit Dimensions

(W) Width (IN) 14.1

(D) Depth (IN).....22.06

(W) Width (CM).....35.8

(D) Depth (CM).....56.2

Electrical

Amps.....3.6 - 4.2

Voltage.....208-240

Watts.....1000

Construction

Control Type.....Thermostatic Controls

Drain Type.....Standard Drain

Fill Type.....None

Case Lot Measurement

Case Lot.....1

Case Width.....19.5

Case Height.....11.5

Case Length.....27.5

Case Lot Cube (ft.).....3.57

Case Lot Weight (lbs.).....31.4



208- to 240-volt bottom-mount fabricator hot well with standard drain, industry-style well and 3-foot remote control lead

Designed to maintain ideal serving temperatures and food safety, the bottom-mount hot well by Vollrath makes sure your food tastes just as good as intended. Made of 20-gauge 18-8 grade stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing, and the 6 ?-inch depth fits full- or fractional-size pans up to 6 inches deep. The remote control panel offers convenient operation, and thermostatic controls ensure accurate heating. This bottom-mount hot well requires hardwiring and comes with 6-foot wire lead for remote control module installation. While this hot well can operate wet or dry, moist operation is recommended for even heating, superior quality and NSF certification.

- Made in the USA
- 20-gauge 18-8 grade stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Stainless steel remote control panel offers convenient, easy operation
- Reliable thermostatic controls ensure accurate heating
- Standard drain and drain screen included
- 1-year parts and labor limited warranty
- NSF-certification with moist operation
- 6 ?-inch depth accommodates full- and fractional-size pans up to 6 inches deep
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- 2-year standard limited warranty
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419858040

Unit Dimensions

(W) Width (IN) 14.1

(D) Depth (IN).....22.06

(W) Width (CM).....35.8

(D) Depth (CM).....56.2

Electrical

Amps.....3.6 - 4.2

Voltage.....208-240

Watts.....1000

Construction

Control Type.....Thermostatic Controls

Drain Type.....Standard Drain

Fill Type.....None

Case Lot Measurement

Case Lot.....1

Case Width.....19

Case Height.....11.5

Case Length.....27.5

Case Lot Cube (ft.).....3.57

Case Lot Weight (lbs.).....27.42



208- to 240-volt bottom-mount fabricator hot well with standard drain, Vollrath-style well and 6-foot remote control lead

Designed to maintain ideal serving temperatures and food safety, the bottom-mount hot well by Vollrath makes sure your food tastes just as good as intended. Made of 20-gauge 18-8 grade stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing, and the 6 ?-inch depth fits full- or fractional-size pans up to 6 inches deep. The remote control panel offers convenient operation, and thermostatic controls ensure accurate heating. This bottom-mount hot well requires hardwiring and comes with 6-foot wire lead for remote control module installation. While this hot well can operate wet or dry, moist operation is recommended for even heating, superior quality and NSF certification.

- Made in the USA
- 20-gauge 18-8 grade stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Stainless steel remote control panel offers convenient, easy operation
- Reliable thermostatic controls ensure accurate heating
- Standard drain and drain screen included
- 1-year parts and labor limited warranty
- Manifold drains with individual well shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
- 6 ?-inch depth accommodates 6-inch-deep pans

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419913213

Unit Dimensions

(W) Width (IN) 14.1

(D) Depth (IN).....22.06

(W) Width (CM).....35.8

(D) Depth (CM).....56.2

Electrical

Amps.....3.6 - 4.2

Voltage.....208-240

Watts.....1000

Construction

Control Type.....Thermostatic Controls

Drain Type.....Standard Drain

Fill Type.....None

Case Lot Measurement

Case Lot.....1

Case Width.....19.5

Case Height.....11.5

Case Length.....27

Case Lot Cube (ft.).....3.5

Case Lot Weight (lbs.).....27.0



208 to 240 Volt Four-Pan Bain Marie Hot Drop-In

Open design allows use of templates and greater than full size steam table pans.

- 300 series stainless steel construction for corrosion resistance, longevity, and efficient cleaning
- Six foot power cord and four foot control cord
- High density glass fiber insulation
- Deep drawn stainless wells are 6 5/8" (16.8 cm) deep
- Cord and plug configuration eliminates need for electrician
- Adjustable mounting clips
- Autofill option available
- Detachable control unit for remote mounting
- Thermostat controls temperature accurately and maintains steam for safe food handling
- Dripless design helps prevent condensation on counter - keeping counters clean
- Deep stainless well holds up to 6" deep food pans
- Holds standard steam table pans
- Zero clearance required for installation with lower energy costs and faster heating times.
- Keeps food at safe holding temperatures
- * Cutout has 7/8" (2.2 cm) corner radius

PRODUCT SPECIFICATIONS

Unit Dimensions

(W) Width (IN) 54.75

(D) Depth (IN).....26

(W) Width (CM).....139.1

(D) Depth (CM).....66

Electrical

Amps.....12

Voltage.....208 - 240

Watts.....2500

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....34

Case Length.....60

Case Lot Cube (ft.).....35.42

Case Lot Weight (lbs.).....175.0



Six-pan 240-volt bain-marie drop-in hot well with thermostatic controls

The six-pan 240-volt bain-marie drop-in hot-well by Vollrath features a unique open design that allows you to use templates and larger-than-full-size steam table pans for impressive versatility. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The thermostatic controls ensure accurate heating, and the detachable control unit can be mounted remotely for impressive convenience. With the cord and plug configuration, which eliminates the need for hardwiring, and the adjustable mounting clips, installation is an easy task. The dripless design helps prevent countertop condensation, which keeps your food area clean so you and your guests can focus on your appetizing food items.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation traps heat
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Dripless design prevents condensation on counters
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certification with moist operation
- 6 ?-inch depth accommodates full- and fractional-size pans up to 6 inches deep
- 3-foot remote control lead
- NSF-certified
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419674107

Unit Dimensions

(W) Width (IN) 81.25

(D) Depth (IN).....26

(H) Height (IN).....34

(W) Width (CM).....206.4

(D) Depth (CM).....66

Electrical

Amps.....15.6

Voltage.....208-240

Watts.....3750

Case Lot Measurement

Case Lot.....1

Case Width.....0

Case Height.....0

Case Length.....0

Case Lot Cube (ft.).....50.76

Case Lot Weight (lbs.).....450.0



Two-pan 208-volt bain-marie drop-in hot well with thermostatic controls

The bain-marie drop-in hot-well by Vollrath features a unique open design that allows you to use templates and larger-than-full-size steam table pans for impressive versatility. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The thermostatic controls ensure accurate heating, and the detachable control unit can be mounted remotely for impressive convenience. With the cord and plug configuration, which eliminates the need for hardwiring, and the adjustable mounting clips, installation is an easy task. The dripless design helps prevent countertop condensation, which keeps your food area clean so you and your guests can focus on your appetizing food items.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation traps heat
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Dripless design prevents condensation on counters
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
- 6-foot power cord, 4-foot control cord
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419674015

Unit Dimensions

(W) Width (IN) 29

(D) Depth (IN).....26

(H) Height (IN).....0

(W) Width (CM).....73.7

(D) Depth (CM).....6

Electrical

Amps.....6

Voltage.....208-240

Watts.....1250

Case Lot Measurement

Case Lot.....1

Case Width.....33.5

Case Height.....30

Case Length.....33.5

Case Lot Cube (ft.).....19.48

Case Lot Weight (lbs.).....108.0



Three-pan 240-volt bain-marie drop-in hot well with thermostatic controls

The three-pan 240-volt bain-marie drop-in hot-well by Vollrath features a unique open design that allows you to use templates and larger-than-full-size steam table pans for impressive versatility. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The thermostatic controls ensure accurate heating, and the detachable control unit can be mounted remotely for impressive convenience. With the cord and plug configuration, which eliminates the need for hardwiring, and the adjustable mounting clips, installation is an easy task. The dripless design helps prevent countertop condensation, which keeps your food area clean so you and your guests can focus on your appetizing food items.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation traps heat
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Dripless design prevents condensation on counters
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 3-foot remote control lead
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419674046

Unit Dimensions

(W) Width (IN) 41.5

(D) Depth (IN).....26

(H) Height (IN).....0

(W) Width (CM).....105.4

(D) Depth (CM).....66

Electrical

Amps.....7.8

Voltage.....208-240

Watts.....1875

Case Lot Measurement

Case Lot.....1

Case Width.....33.25

Case Height.....33.5

Case Length.....36



Two-pan 240-volt bain-marie drop-in hot well with thermostatic controls

The two-pan 240-volt bain-marie drop-in hot-well by Vollrath features a unique open design that allows you to use templates and larger-than-full-size steam table pans for impressive versatility. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The thermostatic controls ensure accurate heating, and the detachable control unit can be mounted remotely for impressive convenience. With the cord and plug configuration, which eliminates the need for hardwiring, and the adjustable mounting clips, installation is an easy task. The dripless design helps prevent countertop condensation, which keeps your food area clean so you and your guests can focus on your appetizing food items.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation traps heat
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Dripless design prevents condensation on counters
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419674022

Unit Dimensions

(W) Width (IN) 29

(D) Depth (IN).....26

(H) Height (IN).....0

(W) Width (CM).....73.7

(D) Depth (CM).....66

Electrical

Amps.....5.2

Voltage.....240

Case Lot Measurement

Case Lot.....1

Case Width.....30.25

Case Height.....33.25

Case Length.....33.5



Three-pan 120-volt bain-marie drop-in hot well with thermostatic controls

The bain-marie drop-in hot-well by Vollrath features a unique open design that allows you to use templates and larger-than-full-size steam table pans for impressive versatility. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The thermostatic controls ensure accurate heating, and the detachable control unit can be mounted remotely for impressive convenience. With the cord and plug configuration, which eliminates the need for hardwiring, and the adjustable mounting clips, installation is an easy task. The dripless design helps prevent countertop condensation, which keeps your food area clean and allows you and your guests to focus on your appetizing food items.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation traps heat
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Dripless design prevents condensation on counters
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
- 6-foot power cord, 4-foot control cord
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419674008

Unit Dimensions

(W) Width (IN) 41.5

(D) Depth (IN).....26

(H) Height (IN).....0

(W) Width (CM).....105.4

(D) Depth (CM).....66

Electrical

Amps.....15.6

Voltage.....208-240

Watts.....1875

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....34

Case Length.....46

Case Lot Cube (ft.).....27.15

Case Lot Weight (lbs.).....130.0



Four-pan 240-volt bain-marie drop-in hot well with thermostatic controls

The four-pan 240-volt bain-marie drop-in hot-well by Vollrath features a unique open design that allows you to use templates and larger-than-full-size steam table pans for impressive versatility. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The thermostatic controls ensure accurate heating, and the detachable control unit can be mounted remotely for impressive convenience. With the cord and plug configuration, which eliminates the need for hardwiring, and the adjustable mounting clips, installation is an easy task. The dripless design helps prevent countertop condensation, which keeps your food area clean so you and your guests can focus on your appetizing food items.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation traps heat
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Dripless design prevents condensation on counters
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 3-foot remote control lead
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 2-year standard limited warranty
- 6 ?-inch depth accommodates 6-inch-deep pans
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419674060

Unit Dimensions

(W) Width (IN) 54.75

(D) Depth (IN).....26

(H) Height (IN).....0

(W) Width (CM).....139.1

(D) Depth (CM).....66

Electrical

Amps.....10.4

Voltage.....208

Watts.....2500

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....34

Case Length.....60

Case Lot Cube (ft.).....35.42

Case Lot Weight (lbs.).....175.0



Four-pan 208-volt bain-marie drop-in hot well with thermostatic controls

The four-pan 208-volt bain-marie drop-in hot-well by Vollrath features a unique open design that allows you to use templates and larger-than-full-size steam table pans for impressive versatility. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The thermostatic controls ensure accurate heating, and the detachable control unit can be mounted remotely for impressive convenience. With the cord and plug configuration, which eliminates the need for hardwiring, and the adjustable mounting clips, installation is an easy task. The dripless design helps prevent countertop condensation, which keeps your food area clean so you and your guests can focus on your appetizing food items.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation traps heat
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Dripless design prevents condensation on counters
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6-foot remote control lead
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 2-year standard limited warranty
- 6 ?-inch depth accommodates 6-inch-deep pans
- 6 ?-inch depth accommodates 6-inch-deep pans

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419674053

Unit Dimensions

(W) Width (IN) 54.75

(D) Depth (IN).....26

(H) Height (IN).....0

(W) Width (CM).....139.1

(D) Depth (CM).....66

Electrical

Amps.....12

Voltage.....208-240

Watts.....2500

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....34

Case Length.....60

Case Lot Cube (ft.).....35.42

Case Lot Weight (lbs.).....175.0



Five-pan 240-volt bain-marie drop-in hot well with thermostatic controls

The five-pan 240-volt bain-marie drop-in hot-well by Vollrath features a unique open design that allows you to use templates and larger-than-full-size steam table pans for impressive versatility. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The thermostatic controls ensure accurate heating, and the detachable control unit can be mounted remotely for impressive convenience. With the cord and plug configuration, which eliminates the need for hardwiring, and the adjustable mounting clips, installation is an easy task. The dripless design helps prevent countertop condensation, which keeps your food area clean so you and your guests can focus on your appetizing food items.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation traps heat
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Dripless design prevents condensation on counters
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certification with moist operation
- 6 ?-inch depth accommodates full- and fractional-size pans up to 6 inches deep
- 3-foot remote control lead
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419674084

Unit Dimensions

(W) Width (IN) 68

(D) Depth (IN).....26

(H) Height (IN).....0

(W) Width (CM).....172.7

(D) Depth (CM).....66

Electrical

Amps.....13

Voltage.....240

Watts.....3125

Case Lot Measurement

Case Lot.....1

Case Width.....33

Case Height.....30.5

Case Length.....72.5



Five-pan 208-volt bain-marie drop-in hot well with thermostatic controls

The five-pan 208-volt bain-marie drop-in hot-well by Vollrath features a unique open design that allows you to use templates and larger-than-full-size steam table pans for impressive versatility. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The thermostatic controls ensure accurate heating, and the detachable control unit can be mounted remotely for impressive convenience. With the cord and plug configuration, which eliminates the need for hardwiring, and the adjustable mounting clips, installation is an easy task. The dripless design helps prevent countertop condensation, which keeps your food area clean so you and your guests can focus on your appetizing food items.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation traps heat
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Dripless design prevents condensation on counters
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6-foot remote control lead
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419674077

Unit Dimensions

(W) Width (IN) 68

(D) Depth (IN).....26

(H) Height (IN).....0

(W) Width (CM).....172.7

(D) Depth (CM).....66

Electrical

Amps.....15

Voltage.....208-240

Watts.....3125

Case Lot Measurement

Case Lot.....1

Case Width.....33

Case Height.....30.5

Case Length.....72.5

Case Lot Cube (ft.).....45.14

Case Lot Weight (lbs.).....197.0



Six-pan 208-volt bain-marie drop-in hot well with thermostatic controls

The six-pan 208-volt bain-marie drop-in hot-well by Vollrath features a unique open design that allows you to use templates and larger-than-full-size steam table pans for impressive versatility. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The thermostatic controls ensure accurate heating, and the detachable control unit can be mounted remotely for impressive convenience. With the cord and plug configuration, which eliminates the need for hardwiring, and the adjustable mounting clips, installation is an easy task. The dripless design helps prevent countertop condensation, which keeps your food area clean so you and your guests can focus on your appetizing food items.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation traps heat
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Dripless design prevents condensation on counters
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certification with moist operation
- 6 ?-inch depth accommodates full- and fractional-size pans up to 6 inches deep
- 6-foot remote control lead
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419674091

Unit Dimensions

(W) Width (IN) 81.25

(D) Depth (IN).....26

(H) Height (IN).....0

(W) Width (CM).....206.4

(D) Depth (CM).....66

Electrical

Amps.....18

Voltage.....208

Case Lot Measurement

Case Lot.....1

Case Width.....36

Case Height.....30

Case Length.....80

Case Lot Cube (ft.).....50.0

Case Lot Weight (lbs.).....145.0



Two-pan 120-volt bain-marie drop-in hot well with thermostatic controls

The bain-marie drop-in hot-well by Vollrath features a unique open design that allows you to use templates and larger-than-full-size steam table pans for impressive versatility. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The thermostatic controls ensure accurate heating, and the detachable control unit can be mounted remotely for impressive convenience. With the cord and plug configuration, which eliminates the need for hardwiring, and the adjustable mounting clips, installation is an easy task. The dripless design helps prevent countertop condensation, which keeps your food area clean and allows you and your guests to focus on your appetizing food items.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation traps heat
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Dripless design prevents condensation on counters
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
- 6-foot power cord, 4-foot control cord
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419673995

Unit Dimensions

(W) Width (IN) 29

(D) Depth (IN).....26

(H) Height (IN).....0

(W) Width (CM).....73.7

(D) Depth (CM).....66

Electrical

Amps.....10.4

Voltage.....208

Watts.....1250

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....34

Case Length.....34

Case Lot Cube (ft.).....20.07

Case Lot Weight (lbs.).....106.0



Three-pan 208-volt bain-marie drop-in hot well with thermostatic controls

The bain-marie drop-in hot-well by Vollrath features a unique open design that allows you to use templates and larger-than-full-size steam table pans for impressive versatility. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The thermostatic controls ensure accurate heating, and the detachable control unit can be mounted remotely for impressive convenience. With the cord and plug configuration, which eliminates the need for hardwiring, and the adjustable mounting clips, installation is an easy task. The dripless design helps prevent countertop condensation, which keeps your food area clean so you and your guests can focus on your appetizing food items.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation traps heat
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Dripless design prevents condensation on counters
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
- 6-foot power cord, 4-foot control cord
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419674039

Unit Dimensions

(W) Width (IN) 41.5

(D) Depth (IN).....26

(H) Height (IN).....0

(W) Width (CM).....105.4

(D) Depth (CM).....66

Electrical

Amps.....9

Voltage.....208-240

Watts.....1875

Case Lot Measurement

Case Lot	1
Case Width	33.25
Case Height	33.5
Case Length	36
Case Lot Cube (ft.)	26.93
Case Lot Weight (lbs.)	135.0



Five-well 240-volt 3125-watt modular drop-in hot well with manifold drain, infinite controls, Auto-Fill system and flat flange

Keep a variety of food items at perfect serving temperatures with ease, thanks to the five-well 240-volt modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The Auto-Fill system maintains perfect water levels for easy operation, and the unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, and the flat flange creates a sleek, streamlined appearance. The control panel can be mounted remotely for convenient operation, and the easy-to-use infinite controls ensure accurate temperature settings.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Easy-to-use infinite controls ensure accurate temperature settings
- Detachable control unit for remote mounting
- Auto-Fill system maintains perfect water levels for easy operation
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

Model .....-FF

Unit Dimensions

(W) Width (IN) 68

(D) Depth (IN).....26

(W) Width (CM).....172.7

(D) Depth (CM).....66

Electrical

Amps.....13

Voltage.....208

Watts.....3125

Construction

Control Type.....Inifinite Controls

Drain Type.....Manifold Drain

Fill Type.....Auto-Fill

Special Feature.....Flat Flange

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....33.75

Case Length.....73

Case Lot Cube (ft.).....42.77

Case Lot Weight (lbs.).....202.0



Five-well 208-volt 3125-watt modular drop-in hot well with manifold drain, thermostatic controls, Auto-Fill system and flat flange

Keep a variety of food items at perfect serving temperatures with ease, thanks to the five-well 208-volt modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The Auto-Fill system maintains perfect water levels for easy operation, and the unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, and the flat flange creates a sleek, streamlined appearance. The control panel can be mounted remotely for convenient operation, and thermostatic controls ensure accurate heating.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Auto-Fill system maintains perfect water levels for easy operation
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Flat flange creates a sleek, streamlined appearance
- Cord and plug configuration eliminates the need for hardwiring
- Cord and plug configuration eliminates the need for hardwiring
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

Model .....-FF

Unit Dimensions

(W) Width (IN) 68

(D) Depth (IN).....26

(W) Width (CM).....172.7

(D) Depth (CM).....66

Electrical

Amps.....15

Voltage.....120

Watts.....3125

Construction

Control Type.....Thermostatic Controls

Drain Type.....Manifold Drain

Fill Type.....Auto-Fill

Special Feature .....Flat Flange

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....33.5

Case Length.....73

Case Lot Cube (ft.) 42.46

Case Lot Weight (lbs.) 210.0



Five-well 240-volt 3125-watt modular drop-in hot well with manifold drain, infinite controls and flat flange

Keep a variety of food items at perfect serving temperatures with ease, thanks to the five-well 240-volt modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, and the flat flange creates a sleek, streamlined appearance. The easy-to-use infinite controls ensure accurate temperature settings and are detachable for remote mounting, making this drop-in a popular, reliable choice.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Easy-to-use infinite controls ensure accurate temperature settings
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Manifold drains with individual well shutoffs for user convenience
- Flat flange creates a sleek, streamlined appearance
- Drip-free flange contains moisture and spills
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- NSF-certified
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

Model .....-FF

Unit Dimensions

(W) Width (IN) 68

(D) Depth (IN).....26

(W) Width (CM).....172.7

(D) Depth (CM).....66

Electrical

Amps.....13

Voltage.....120

Watts.....3125

Construction

Control Type.....Inifinite Controls

Drain Type.....Manifold Drain

Fill Type.....None

Special Feature .....Flat Flange

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....33.75

Case Length.....73

Case Lot Cube (ft.) 42.77

Case Lot Weight (lbs.) 202.0



Five-well 240-volt 3125-watt modular drop-in hot well with manifold drain, thermostatic controls and flat flange

Keep a variety of food items at perfect serving temperatures with ease, thanks to the five-well 240-volt modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, and the flat flange creates a sleek, streamlined appearance. The control panel can be mounted remotely for convenient operation, and thermostatic controls ensure accurate heating.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Drip-free flange contains moisture and spills
- NSF-certified
- 6 ?-inch depth accommodates 6-inch-deep pans
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

Model .....-FF

Unit Dimensions

(W) Width (IN) 68

(D) Depth (IN).....26

(W) Width (CM).....172.7

(D) Depth (CM).....66

Electrical

Amps.....13

Voltage.....240

Watts.....3125

Construction

Control Type.....Inifinite Controls

Drain Type.....Manifold Drain

Fill Type.....None

Special Feature .....Flat Flange

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....33.75

Case Length.....73

Case Lot Cube (ft.) 42.77

Case Lot Weight (lbs.) 202.0



Five-well 208-volt 3125-watt modular drop-in hot well with standard drain, thermostatic controls and flat flange

Keep a variety of food items at perfect serving temperatures with ease, thanks to the five-well 208-volt modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features an individual drain shutoff for convenience, and the flat flange creates a sleek, streamlined appearance. The control panel can be mounted remotely for convenient operation, and thermostatic controls ensure accurate heating.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Individual drain shutoffs for user convenience
- Flat flange creates a sleek, streamlined appearance
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans

PRODUCT SPECIFICATIONS

Model Information

Model .....-FF

Unit Dimensions

(W) Width (IN) 68

(D) Depth (IN).....26

(W) Width (CM).....172.7

(D) Depth (CM).....66

Electrical

Amps.....15

Voltage.....208

Watts.....3125

Construction

Control Type.....Thermostatic Controls

Drain Type.....Standard Drain

Fill Type.....None

Special Feature .....Flat Flange

Case Lot Measurement

Case Lot.....1

Case Width.....28

Case Height.....19

Case Length.....70

Case Lot Cube (ft.) 21.55

Case Lot Weight (lbs.) 150.0



Five-well 208- to 240-volt 5000-watt modular drop-in hot well with manifold drain, infinite controls and flat flange

Keep a variety of food items at perfect serving temperatures with ease, thanks to the five-well modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, and the flat flange creates a sleek, streamlined appearance. The easy-to-use infinite controls ensure accurate temperature settings and are detachable for remote mounting, making this drop-in a popular, reliable choice.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Easy-to-use infinite controls ensure accurate temperature settings
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Flat flange creates a sleek, streamlined appearance
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Cord and plug configuration eliminates the need for hardwiring
- 2-year standard limited warranty
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

Model .....-FF

Unit Dimensions

(W) Width (IN) 68

(D) Depth (IN).....26

(W) Width (CM).....172.7

(D) Depth (CM).....66

Electrical

Amps.....20.8

Voltage.....208

Watts.....5000

Construction

Control Type.....Inifinite Controls

Drain Type.....Manifold Drain

Fill Type.....None

Special Feature.....Flat Flange

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....33

Case Length.....72

Case Lot Cube (ft.).....41.25

Case Lot Weight (lbs.).....207.0



Five-well 208- to 240-volt 5000-watt modular drop-in hot well with standard drain, thermostatic controls and flat flange

Keep a variety of food items at perfect serving temperatures with ease, thanks to the five-well modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features an individual drain shutoff for convenience, and the flat flange creates a sleek, streamlined appearance. The control panel can be mounted remotely for convenient operation, and thermostatic controls ensure accurate heating.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Individual drain shutoffs for user convenience
- Manifold drains with individual well shutoffs for user convenience
- Flat flange creates a sleek, streamlined appearance
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
- 6 ?-inch depth accommodates 6-inch-deep pans

PRODUCT SPECIFICATIONS

Model Information

Model .....-FF

Unit Dimensions

(W) Width (IN) 68

(D) Depth (IN).....26

(W) Width (CM).....172.7

(D) Depth (CM).....66

Electrical

Amps.....20.8

Voltage.....208

Watts.....5000

Construction

Control Type	Thermostatic Controls
Drain Type	Standard Drain
Fill Type	None
Special Feature	Flat Flange

Case Lot Measurement

Case Lot	1
Case Width	30.25
Case Height	33.5
Case Length	73
Case Lot Cube (ft.)	43.31
Case Lot Weight (lbs.)	150.0



Five-well 208- to 240-volt 5000-watt modular drop-in hot well with standard drain, infinite controls and flat flange

Keep a variety of food items at perfect serving temperatures with ease, thanks to the five-well modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features an individual drain shutoff for convenience, and the flat flange creates a sleek, streamlined appearance. The easy-to-use infinite controls ensure accurate temperature settings and are detachable for remote mounting, making this drop-in a popular, reliable choice.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Easy-to-use infinite controls ensure accurate temperature settings
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Individual drain shutoffs for user convenience
- Flat flange creates a sleek, streamlined appearance
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
- 6 ?-inch depth accommodates 6-inch-deep pans

PRODUCT SPECIFICATIONS

Model Information

Model .....-FF

Unit Dimensions

(W) Width (IN) 68

(D) Depth (IN).....26

(W) Width (CM).....172.7

(D) Depth (CM).....66

Electrical

Amps.....20.8

Voltage.....208 - 240

Watts.....5000

Construction

Control Type.....Inifinite Controls

Drain Type.....Standard Drain

Fill Type.....None

Special Feature .....Flat Flange

Case Lot Measurement

Case Lot.....1

Case Width.....31

Case Height.....33.5

Case Length.....73.5

Case Lot Cube (ft.) 44.17

Case Lot Weight (lbs.) 205.0



Five-well 208- to 240-volt 5000-watt modular drop-in hot well with manifold drain, infinite controls, Auto-Fill system and flat flange

Keep a variety of food items at perfect serving temperatures with ease, thanks to the five-well modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The Auto-Fill system maintains perfect water levels for easy operation, and the unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, and the flat flange creates a sleek, streamlined appearance. The control panel can be mounted remotely for convenient operation, and the easy-to-use infinite controls ensure accurate temperature settings.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Easy-to-use infinite controls ensure accurate temperature settings
- Detachable control unit for remote mounting
- Auto-Fill system maintains perfect water levels for easy operation
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Flat flange creates a sleek, streamlined appearance
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- NSF-certified
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.
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PRODUCT SPECIFICATIONS

Model Information

Model .....-FF

Unit Dimensions

(W) Width (IN) 68

(D) Depth (IN).....26

(W) Width (CM).....172.7

(D) Depth (CM).....66

Electrical

Amps.....20.8

Voltage.....208

Watts.....5000

Construction

Control Type.....Inifinite Controls

Drain Type.....Manifold Drain

Fill Type.....Auto-Fill

Special Feature.....Flat Flange

Case Lot Measurement

Case Lot.....1

Case Width.....43

Case Height.....31

Case Length.....73

Case Lot Cube (ft.).....56.31

Case Lot Weight (lbs.).....434.0



Five-well 208- to 240-volt 5000-watt modular drop-in hot well with manifold drain, thermostatic controls, Auto-Fill system and flat flange

Keep a variety of food items at perfect serving temperatures with ease, thanks to the five-well modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The Auto-Fill system maintains perfect water levels for easy operation, and the unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, and the flat flange creates a sleek, streamlined appearance. The control panel can be mounted remotely for convenient operation, and thermostatic controls ensure accurate heating.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Auto-Fill system maintains perfect water levels for easy operation
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Flat flange creates a sleek, streamlined appearance
- Cord and plug configuration eliminates the need for hardwiring
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- NSF-certified
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.
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PRODUCT SPECIFICATIONS

Model Information

Model .....-FF

Unit Dimensions

(W) Width (IN) 68

(D) Depth (IN).....26

(W) Width (CM).....172.7

(D) Depth (CM).....66

Electrical

Amps	20.8
Voltage	208
Watts	5000

Construction

Control Type	Thermostatic Controls
Drain Type	Manifold Drain
Fill Type	Auto-Fill
Special Feature	Flat Flange

Case Lot Measurement

Case Lot	1
Case Width	30
Case Height	33
Case Length	73
Case Lot Cube (ft.)	41.82
Case Lot Weight (lbs.)	210.0



Five-well 208-volt 3125-watt modular drop-in hot well with manifold drain, infinite controls, Auto-Fill system and flat flange

Keep a variety of food items at perfect serving temperatures with ease, thanks to the five-well 208-volt modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The Auto-Fill system maintains perfect water levels for easy operation, and the unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, and the flat flange creates a sleek, streamlined appearance. The control panel can be mounted remotely for convenient operation, and the easy-to-use infinite controls ensure accurate temperature settings.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Easy-to-use infinite controls ensure accurate temperature settings
- Detachable control unit for remote mounting
- Auto-Fill system maintains perfect water levels for easy operation
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Flat flange creates a sleek, streamlined appearance
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Cord and plug configuration eliminates the need for hardwiring
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.
- 6 ?-inch depth accommodates 6-inch-deep pans

PRODUCT SPECIFICATIONS

Model Information

Model .....-FF

Unit Dimensions

(W) Width (IN) 68

(D) Depth (IN).....26

(W) Width (CM).....172.7

(D) Depth (CM).....66

Electrical

Amps.....15

Voltage.....208 - 240

Watts.....3125

Construction

Control Type.....Inifinite Controls

Drain Type.....Manifold Drain

Fill Type.....Auto-Fill

Special Feature .....Flat Flange

Case Lot Measurement

Case Lot.....1

Case Width.....43

Case Height.....31

Case Length.....73

Case Lot Cube (ft.).....56.31

Case Lot Weight (lbs.).....434.0



Five-well 240-volt 3125-watt modular drop-in hot well with manifold drain, thermostatic controls, Auto-Fill system and flat flange

Keep a variety of food items at perfect serving temperatures with ease, thanks to the five-well 240-volt modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The Auto-Fill system maintains perfect water levels for easy operation, and the unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, and the flat flange creates a sleek, streamlined appearance. The control panel can be mounted remotely for convenient operation, and thermostatic controls ensure accurate heating.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Auto-Fill system maintains perfect water levels for easy operation
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- 6 ?-inch depth accommodates 6-inch-deep pans
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.
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PRODUCT SPECIFICATIONS

Model Information

Model .....-FF

Unit Dimensions

(W) Width (IN) 68

(D) Depth (IN).....26

(W) Width (CM).....172.7

(D) Depth (CM).....66

Electrical

Amps.....13

Voltage.....240

Watts.....3125

Construction

Control Type.....Inifinite Controls

Drain Type.....Manifold Drain

Fill Type.....Auto-Fill

Special Feature.....Flat Flange

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....33.75

Case Length.....73

Case Lot Cube (ft.).....42.77

Case Lot Weight (lbs.).....202.0



Five-well 208-volt 3125-watt modular drop-in hot well with manifold drain, thermostatic controls and flat flange

Keep a variety of food items at perfect serving temperatures with ease, thanks to the five-well 208-volt modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, and the flat flange creates a sleek, streamlined appearance. The control panel can be mounted remotely for convenient operation, and thermostatic controls ensure accurate heating.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Manifold drains with individual well shutoffs for user convenience
- Flat flange creates a sleek, streamlined appearance
- NSF-certified
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- 6 ?-inch depth accommodates 6-inch-deep pans
- 6 ?-inch depth accommodates 6-inch-deep pans

PRODUCT SPECIFICATIONS

Model Information

Model .....-FF

Unit Dimensions

(W) Width (IN) 68

(D) Depth (IN).....26

(W) Width (CM).....172.7

(D) Depth (CM).....66

Electrical

Amps.....15

Voltage.....208

Watts.....3125

Construction

Control Type.....Thermostatic Controls

Drain Type.....Manifold Drain

Fill Type.....None

Special Feature .....Flat Flange

Case Lot Measurement

Case Lot.....1

Case Width.....28

Case Height.....19

Case Length.....70

Case Lot Cube (ft.) 21.55

Case Lot Weight (lbs.) 150.0



Five-well 240-volt 3125-watt modular drop-in hot well with standard drain, infinite controls and flat flange

Keep a variety of food items at perfect serving temperatures with ease, thanks to the five-well 240-volt modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features an individual drain shutoff for convenience, and the flat flange creates a sleek, streamlined appearance. The easy-to-use infinite controls ensure accurate temperature settings and are detachable for remote mounting, making this drop-in a popular, reliable choice.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Easy-to-use infinite controls ensure accurate temperature settings
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Individual drain shutoffs for user convenience
- Flat flange creates a sleek, streamlined appearance
- Cord and plug configuration eliminates the need for hardwiring
- Cord and plug configuration eliminates the need for hardwiring
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.
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PRODUCT SPECIFICATIONS

Model Information

Model .....-FF

Unit Dimensions

(W) Width (IN) 68

(D) Depth (IN).....26

(W) Width (CM).....172.7

(D) Depth (CM).....66

Electrical

Amps.....13

Voltage.....208

Watts.....3125

Construction

Control Type.....Inifinite Controls

Drain Type.....Standard Drain

Fill Type.....None

Special Feature .....Flat Flange

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....33.75

Case Length.....73

Case Lot Cube (ft.) 42.77

Case Lot Weight (lbs.) 202.0



Five-well 208- to 240-volt 5000-watt modular drop-in hot well with manifold drain, thermostatic controls and flat flange

Keep a variety of food items at perfect serving temperatures with ease, thanks to the five-well modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, and the flat flange creates a sleek, streamlined appearance. The control panel can be mounted remotely for convenient operation, and thermostatic controls ensure accurate heating.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Flat flange creates a sleek, streamlined appearance
- Cord and plug configuration eliminates the need for hardwiring
- Cord and plug configuration eliminates the need for hardwiring
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.
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PRODUCT SPECIFICATIONS

Model Information

Model .....-FF

Unit Dimensions

(W) Width (IN) 68

(D) Depth (IN).....26

(W) Width (CM).....172.7

(D) Depth (CM).....66

Electrical

Amps.....20.8

Voltage.....208 - 240

Watts.....5000

Construction

Control Type.....Thermostatic Controls

Drain Type.....Manifold Drain

Fill Type.....None

Special Feature.....Flat Flange

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....34

Case Length.....73

Case Lot Cube (ft.).....21.55

Case Lot Weight (lbs.).....150.0



Five-well 208-volt 3125-watt modular drop-in hot well with standard drain, infinite controls and flat flange

Keep a variety of food items at perfect serving temperatures with ease, thanks to the five-well 208-volt modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features an individual drain shutoff for convenience, and the flat flange creates a sleek, streamlined appearance. The easy-to-use infinite controls ensure accurate temperature settings and are detachable for remote mounting, making this drop-in a popular, reliable choice.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Easy-to-use infinite controls ensure accurate temperature settings
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Individual drain shutoffs for user convenience
- Flat flange creates a sleek, streamlined appearance
- Cord and plug configuration eliminates the need for hardwiring
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

Model .....-FF

Unit Dimensions

(W) Width (IN) 68

(D) Depth (IN).....26

(W) Width (CM).....172.7

(D) Depth (CM).....66

Electrical

Amps.....11.3

Voltage.....208

Watts.....3125

Construction

Control Type.....Inifinite Controls

Drain Type.....Standard Drain

Fill Type.....None

Special Feature .....Flat Flange

Case Lot Measurement

Case Lot.....1

Case Width.....28

Case Height.....19

Case Length.....70

Case Lot Cube (ft.) 21.55

Case Lot Weight (lbs.) 150.0



Five-well 208-volt 3125-watt modular drop-in hot well with manifold drain, infinite controls and flat flange

Keep a variety of food items at perfect serving temperatures with ease, thanks to the five-well 208-volt modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, and the flat flange creates a sleek, streamlined appearance. The easy-to-use infinite controls ensure accurate temperature settings and are detachable for remote mounting, making this drop-in a popular, reliable choice.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Easy-to-use infinite controls ensure accurate temperature settings
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Manifold drains with individual well shutoffs for user convenience
- Flat flange creates a sleek, streamlined appearance
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans

PRODUCT SPECIFICATIONS

Model Information

Model .....-FF

Unit Dimensions

(W) Width (IN) 68

(D) Depth (IN).....26

(W) Width (CM).....172.7

(D) Depth (CM).....66

Electrical

Amps.....15

Voltage.....240

Watts.....3125

Construction

Control Type.....Inifinite Controls

Drain Type.....Manifold Drain

Fill Type.....None

Special Feature .....Flat Flange

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....33.5

Case Length.....72

Case Lot Cube (ft.) 41.88

Case Lot Weight (lbs.) 196.0



Five-well 240-volt 3125-watt modular drop-in hot well with standard drain and infinite controls

Keep a variety of food items at perfect serving temperatures with ease, thanks to the five-well 240-volt modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features an individual drain shutoff for convenience, while a drip-free flange contains moisture and spills. The easy-to-use infinite controls ensure accurate temperature settings and are detachable for remote mounting, making this drop-in a popular, reliable choice.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Easy-to-use infinite controls ensure accurate temperature settings
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Individual drain shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- NSF-certified
- NSF-certified
- 6 ?-inch depth accommodates 6-inch-deep pans
- 6 ?-inch depth accommodates 6-inch-deep pans
- 6 ?-inch depth accommodates 6-inch-deep pans

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....029419554973

Unit Dimensions

(W) Width (IN) 68

(D) Depth (IN).....26

(W) Width (CM).....172.7

(D) Depth (CM).....66

Electrical

Amps.....13

Voltage.....208

Watts.....3125

Construction

Control Type.....Inifinite Controls

Drain Type.....Standard Drain

Fill Type.....None

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....33.75

Case Length.....73

Case Lot Cube (ft.).....42.77

Case Lot Weight (lbs.).....202.0



Five-well 240-volt 3125-watt modular drop-in hot well with manifold drain and thermostatic controls

Keep a variety of food items at perfect serving temperatures with ease, thanks to the five-well modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while a drip-free flange contains moisture and spills. The control panel can be mounted remotely for convenient operation, and thermostatic controls ensure accurate heating.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....029419555192

Unit Dimensions

(W) Width (IN) 68

(D) Depth (IN).....26

(W) Width (CM).....172.7

(D) Depth (CM).....66

Electrical

Amps.....13

Voltage.....240

Watts.....3125

Construction

Control Type.....Inifinite Controls

Drain Type.....Manifold Drain

Fill Type.....None

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....33.75

Case Length.....73

Case Lot Cube (ft.).....42.77

Case Lot Weight (lbs.).....202.0



Five-well 240-volt 3125-watt modular drop-in hot well with manifold drain, infinite controls and Auto-Fill system

Keep a variety of food items at perfect serving temperatures with ease, thanks to the five-well 240-volt modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The Auto-Fill system maintains perfect water levels for easy operation, and the unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while a drip-free flange contains moisture and spills. The control panel can be mounted remotely for convenient operation, and the easy-to-use infinite controls ensure accurate temperature settings.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Easy-to-use infinite controls ensure accurate temperature settings
- Detachable control unit for remote mounting
- Auto-Fill system maintains perfect water levels for easy operation
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Flat flange creates a sleek, streamlined appearance
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- NSF-certified
- 6 ?-inch depth accommodates 6-inch-deep pans
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....029419555086

Unit Dimensions

(W) Width (IN) 68

(D) Depth (IN).....26

(W) Width (CM).....172.7

(D) Depth (CM).....66

Electrical

Amps.....13

Voltage.....208

Watts.....3125

Construction

Control Type.....Inifinite Controls

Drain Type.....Manifold Drain

Fill Type.....Auto-Fill

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....33.75

Case Length.....73

Case Lot Cube (ft.).....42.77

Case Lot Weight (lbs.).....202.0



Five-well 240-volt 3125-watt modular drop-in hot well with standard drain and infinite controls

Keep a variety of food items at perfect serving temperatures with ease, thanks to the five-well modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features an individual drain shutoff for convenience, while a drip-free flange contains moisture and spills. The easy-to-use infinite controls ensure accurate temperature settings and are detachable for remote mounting, making this drop-in a popular, reliable choice.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Easy-to-use infinite controls ensure accurate temperature settings
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Individual drain shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419555147

Unit Dimensions

(W) Width (IN) 68

(D) Depth (IN).....26

(W) Width (CM).....172.7

(D) Depth (CM).....66

Electrical

Amps.....13

Voltage.....208

Watts.....3125

Construction

Control Type.....Inifinite Controls

Drain Type.....Standard Drain

Fill Type.....None

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....33.75

Case Length.....73

Case Lot Cube (ft.).....42.77

Case Lot Weight (lbs.).....202.0



Five-well 208-volt 3125-watt modular drop-in hot well with manifold drain, thermostatic controls and Auto-Fill system

Keep a variety of food items at perfect serving temperatures with ease, thanks to the five-well modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The Auto-Fill system maintains perfect water levels for easy operation, and the unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while a drip-free flange contains moisture and spills. The control panel can be mounted remotely for convenient operation, and thermostatic controls ensure accurate heating.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Auto-Fill system maintains perfect water levels for easy operation
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....029419412853

Unit Dimensions

(W) Width (IN) 68

(D) Depth (IN).....26

(H) Height (IN).....0

(W) Width (CM).....172.7

(D) Depth (CM).....66

Electrical

Amps.....15

Voltage.....208-240

Watts.....3125

Construction

Control Type.....Inifinite Controls

Drain Type.....Manifold Drain

Fill Type.....Auto-Fill

Case Lot Measurement

Case Lot.....1

Case Width.....43

Case Height.....31

Case Length.....73

Case Lot Cube (ft.).....56.31

Case Lot Weight (lbs.).....434.0



Five-well 240-volt 3125-watt modular drop-in hot well with manifold drain, thermostatic controls and Auto-Fill system

Keep a variety of food items at perfect serving temperatures with ease, thanks to the five-well 240-volt modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The Auto-Fill system maintains perfect water levels for easy operation, and the unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while a drip-free flange contains moisture and spills. The control panel can be mounted remotely for convenient operation, and thermostatic controls ensure accurate heating.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Auto-Fill system maintains perfect water levels for easy operation
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Flat flange creates a sleek, streamlined appearance
- Cord and plug configuration eliminates the need for hardwiring
- Cord and plug configuration eliminates the need for hardwiring
- Cord and plug configuration eliminates the need for hardwiring
- 6 ?-inch depth accommodates 6-inch-deep pans
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....029419555253

Unit Dimensions

(W) Width (IN) 68

(D) Depth (IN).....26

(W) Width (CM).....172.7

(D) Depth (CM).....66

Electrical

Amps.....13

Voltage.....240

Watts.....3125

Construction

Control Type.....Inifinite Controls

Drain Type.....Manifold Drain

Fill Type.....Auto-Fill

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....33.75

Case Length.....73

Case Lot Cube (ft.).....42.77

Case Lot Weight (lbs.).....202.0



Five-well 208- to 240-volt 5000-watt modular drop-in hot well with manifold drain, infinite controls and Auto-Fill system

Keep a variety of food items at perfect serving temperatures with ease, thanks to the five-well modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The Auto-Fill system maintains perfect water levels for easy operation, and the unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while a drip-free flange contains moisture and spills. The control panel can be mounted remotely for convenient operation, and the easy-to-use infinite controls ensure accurate temperature settings.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Easy-to-use infinite controls ensure accurate temperature settings
- Detachable control unit for remote mounting
- Auto-Fill system maintains perfect water levels for easy operation
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- NSF-certified
- NSF-certified
- 6 ?-inch depth accommodates 6-inch-deep pans
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....029419424955

Unit Dimensions

(W) Width (IN) 68

(D) Depth (IN).....26

(H) Height (IN).....0

(W) Width (CM).....172.7

(D) Depth (CM).....66

Electrical

Amps.....20.8

Voltage.....208

Watts.....5000

Construction

Control Type.....Inifinite Controls

Drain Type.....Manifold Drain

Fill Type.....Auto-Fill

Case Lot Measurement

Case Lot.....1

Case Width.....43

Case Height.....31

Case Length.....73

Case Lot Cube (ft.).....56.31

Case Lot Weight (lbs.).....434.0



Five-well 240-volt 3125-watt modular drop-in hot well with manifold drain and infinite controls

Keep a variety of food items at perfect serving temperatures with ease, thanks to the five-well 240-volt modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while a drip-free flange contains moisture and spills. The easy-to-use infinite controls ensure accurate temperature settings and are detachable for remote mounting, making this drop-in a popular, reliable choice.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Easy-to-use infinite controls ensure accurate temperature settings
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Flat flange creates a sleek, streamlined appearance
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Cord and plug configuration eliminates the need for hardwiring
- 6 ?-inch depth accommodates 6-inch-deep pans
- 6 ?-inch depth accommodates 6-inch-deep pans
- 6 ?-inch depth accommodates 6-inch-deep pans

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....029419555024

Unit Dimensions

(W) Width (IN) 68

(D) Depth (IN).....26

(W) Width (CM).....172.7

(D) Depth (CM).....66

Electrical

Amps.....13

Voltage.....120

Watts.....3125

Construction

Control Type.....Inifinite Controls

Drain Type.....Manifold Drain

Fill Type.....None

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....33.75

Case Length.....73

Case Lot Cube (ft.).....42.77

Case Lot Weight (lbs.).....202.0



Five-well 208-volt 3125-watt modular drop-in hot well with manifold drain, thermostatic controls and Auto-Fill system

Keep a variety of food items at perfect serving temperatures with ease, thanks to the five-well 208-volt modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The Auto-Fill system maintains perfect water levels for easy operation, and the unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while a drip-free flange contains moisture and spills. The control panel can be mounted remotely for convenient operation, and thermostatic controls ensure accurate heating.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Auto-Fill system maintains perfect water levels for easy operation
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- NSF-certified
- NSF-certified
- 6 ?-inch depth accommodates 6-inch-deep pans
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....029419418572

Unit Dimensions

(W) Width (IN) 68

(D) Depth (IN).....26

(H) Height (IN).....0

(W) Width (CM).....172.7

(D) Depth (CM).....66

Electrical

Amps.....15

Voltage.....120

Watts.....3125

Construction

Control Type.....Thermostatic Controls

Drain Type.....Manifold Drain

Fill Type.....Auto-Fill

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....33.5

Case Length.....73

Case Lot Cube (ft.).....42.46

Case Lot Weight (lbs.).....210.0



Five-well 208-volt 3125-watt modular drop-in hot well with manifold drain and infinite controls

Keep a variety of food items at perfect serving temperatures with ease, thanks to the five-well modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while a drip-free flange contains moisture and spills. The easy-to-use infinite controls ensure accurate temperature settings and are detachable for remote mounting, making this drop-in a popular, reliable choice.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Easy-to-use infinite controls ensure accurate temperature settings
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....029419380213

Unit Dimensions

(W) Width (IN) 68

(D) Depth (IN).....26

(H) Height (IN).....33.5

(W) Width (CM).....172.7

(D) Depth (CM).....66

Electrical

Amps.....15

Voltage.....240

Watts.....3125

Construction

Control Type.....Inifinite Controls

Drain Type.....Manifold Drain

Fill Type.....None

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....33.5

Case Length.....72

Case Lot Cube (ft.).....41.88

Case Lot Weight (lbs.).....196.0



Five-well 208-volt 3125-watt modular drop-in hot well with manifold drain and thermostatic controls

Keep a variety of food items at perfect serving temperatures with ease, thanks to the five-well modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while a drip-free flange contains moisture and spills. The control panel can be mounted remotely for convenient operation, and thermostatic controls ensure accurate heating.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....029419418497

Unit Dimensions

(W) Width (IN) 68

(D) Depth (IN).....26

(H) Height (IN).....19

(W) Width (CM).....172.7

(D) Depth (CM).....66

Electrical

Amps.....15

Voltage.....208

Watts.....3125

Construction

Control Type.....Thermostatic Controls

Drain Type.....Manifold Drain

Fill Type.....None

Case Lot Measurement

Case Lot.....1

Case Width.....28

Case Height.....19

Case Length.....70

Case Lot Cube (ft.).....21.55

Case Lot Weight (lbs.).....150.0



Five-well 208- to 240-volt 5000-watt modular drop-in hot well with manifold drain, thermostatic controls and Auto-Fill system

Keep a variety of food items at perfect serving temperatures with ease, thanks to the five-well modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The Auto-Fill system maintains perfect water levels for easy operation, and the unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while a drip-free flange contains moisture and spills. The control panel can be mounted remotely for convenient operation, and thermostatic controls ensure accurate heating.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Auto-Fill system maintains perfect water levels for easy operation
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....029419425143

Unit Dimensions

(W) Width (IN) 68

(D) Depth (IN).....26

(H) Height (IN).....0

(W) Width (CM).....172.7

(D) Depth (CM).....66

Electrical

Amps.....20.8

Voltage.....208

Watts.....5000

Construction

Control Type.....Thermostatic Controls

Drain Type.....Manifold Drain

Fill Type.....Auto-Fill

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....33

Case Length.....73

Case Lot Cube (ft.).....41.82

Case Lot Weight (lbs.).....210.0



Five-well 208-volt 3125-watt modular drop-in hot well with standard drain and thermostatic controls

Keep a variety of food items at perfect serving temperatures with ease, thanks to the five-well modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features an individual drain shutoff for convenience, while a drip-free flange contains moisture and spills. The control panel can be mounted remotely for convenient operation, and thermostatic controls ensure accurate heating.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Individual drain shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....029419416677

Unit Dimensions

(W) Width (IN) 68

(D) Depth (IN).....26

(H) Height (IN).....19

(W) Width (CM).....172.7

(D) Depth (CM).....66

Electrical

Amps.....15

Voltage.....208

Watts.....3125

Construction

Control Type.....Thermostatic Controls

Drain Type.....Standard Drain

Fill Type.....None

Case Lot Measurement

Case Lot.....1

Case Width.....28

Case Height.....19

Case Length.....70

Case Lot Cube (ft.).....21.55

Case Lot Weight (lbs.).....150.0



Five-well 208- to 240-volt 5000-watt modular drop-in hot well with manifold drain and infinite controls

Keep a variety of food items at perfect serving temperatures with ease, thanks to the five-well modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while a drip-free flange contains moisture and spills. The easy-to-use infinite controls ensure accurate temperature settings and are detachable for remote mounting, making this drop-in a popular, reliable choice.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Easy-to-use infinite controls ensure accurate temperature settings
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....029419424870

Unit Dimensions

(W) Width (IN) 68

(D) Depth (IN).....26

(H) Height (IN).....0

(W) Width (CM).....172.7

(D) Depth (CM).....66

Electrical

Amps.....20.8

Voltage.....208

Watts.....5000

Construction

Control Type.....Inifinite Controls

Drain Type.....Manifold Drain

Fill Type.....None

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....33

Case Length.....72

Case Lot Cube (ft.).....41.25

Case Lot Weight (lbs.).....207.0



Five-well 208- to 240-volt 5000-watt modular drop-in hot well with standard drain and thermostatic controls

Keep a variety of food items at perfect serving temperatures with ease, thanks to the five-well modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features an individual drain shutoff for convenience, while a drip-free flange contains moisture and spills. The control panel can be mounted remotely for convenient operation, and thermostatic controls ensure accurate heating.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Individual drain shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....029419425242

Unit Dimensions

(W) Width (IN) 68

(D) Depth (IN).....26

(H) Height (IN).....0

(W) Width (CM).....172.7

(D) Depth (CM).....66

Electrical

Amps.....20.8

Voltage.....208

Watts.....5000

Construction

Control Type.....Thermostatic Controls

Drain Type.....Standard Drain

Fill Type.....None

Case Lot Measurement

Case Lot.....1

Case Width.....30.25

Case Height.....33.5

Case Length.....73

Case Lot Cube (ft.).....43.31

Case Lot Weight (lbs.).....150.0



Five-well 208-volt 3125-watt modular drop-in hot well with standard drain and infinite controls

Keep a variety of food items at perfect serving temperatures with ease, thanks to the five-well modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features an individual drain shutoff for convenience, while a drip-free flange contains moisture and spills. The easy-to-use infinite controls ensure accurate temperature settings and are detachable for remote mounting, making this drop-in a popular, reliable choice.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Easy-to-use infinite controls ensure accurate temperature settings
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Individual drain shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....029419371358

Unit Dimensions

(W) Width (IN) 68

(D) Depth (IN).....26

(H) Height (IN).....19

(W) Width (CM).....172.7

(D) Depth (CM).....66

Electrical

Amps.....11.3

Voltage.....208

Watts.....3125

Construction

Control Type.....Inifinite Controls

Drain Type.....Standard Drain

Fill Type.....None

Case Lot Measurement

Case Lot.....1

Case Width.....28

Case Height.....19

Case Length.....70

Case Lot Cube (ft.).....21.55

Case Lot Weight (lbs.).....150.0



Five-well 208- to 240-volt 5000-watt modular drop-in hot well with standard drain and infinite controls

Keep a variety of food items at perfect serving temperatures with ease, thanks to the five-well modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features an individual drain shutoff for convenience, while a drip-free flange contains moisture and spills. The easy-to-use infinite controls ensure accurate temperature settings and are detachable for remote mounting, making this drop-in a popular, reliable choice.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Easy-to-use infinite controls ensure accurate temperature settings
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Individual drain shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....029419422425

Unit Dimensions

(W) Width (IN) 68

(D) Depth (IN).....26

(H) Height (IN).....0

(W) Width (CM).....172.7

(D) Depth (CM).....66

Electrical

Amps.....20.8

Voltage.....208-240

Watts.....5000

Construction

Control Type.....Inifinite Controls

Drain Type.....Standard Drain

Fill Type.....None

Case Lot Measurement

Case Lot.....1

Case Width.....31

Case Height.....33.5

Case Length.....73.5

Case Lot Cube (ft.).....44.17

Case Lot Weight (lbs.).....205.0



Five-well 208- to 240-volt 5000-watt modular drop-in hot well with manifold drain and thermostatic controls

Keep a variety of food items at perfect serving temperatures with ease, thanks to the five-well modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while a drip-free flange contains moisture and spills. The control panel can be mounted remotely for convenient operation, and thermostatic controls ensure accurate heating.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....029419425068

Unit Dimensions

(W) Width (IN) 68

(D) Depth (IN).....26

(H) Height (IN).....19

(W) Width (CM).....172.7

(D) Depth (CM).....66

Electrical

Amps.....20.8

Voltage.....208-240

Watts.....5000

Construction

Control Type.....Thermostatic Controls

Drain Type.....Manifold Drain

Fill Type.....None

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....34

Case Length.....73

Case Lot Cube (ft.).....21.55

Case Lot Weight (lbs.).....150.0



Five-well 208- to 240-volt 5000-watt modular marine-grade stainless steel drop-in hot well with manifold drain, thermostatic controls and flat flange

Keep a variety of food items at perfect serving temperatures with ease, thanks to the five-well modular drop-in hot well by Vollrath. Made with marine-grade stainless steel, this durable well stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance. High-density glass fiber insulation reduces energy waste, helping you maximize efficiency. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, and the flat flange creates a sleek, streamlined appearance. The control panel can be mounted remotely for convenient operation, and thermostatic controls ensure accurate heating.

- Made in the USA
- Marine-grade stainless steel stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Manifold drains with individual well shutoffs for user convenience
- Flat flange creates a sleek, streamlined appearance
- Cord and plug configuration eliminates the need for hardwiring
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6-foot power cord, 4-foot control cord

PRODUCT SPECIFICATIONS

Model Information

Model .....-FF

Unit Dimensions

Overall Dimensions (IN).....68 x 28 x 15.419

(W) Width (IN) 68

(D) Depth (IN).....28

(H) Height (IN).....15.41

(W) Width (CM).....172.72

(D) Depth (CM).....71.12

(H) Height (CM) 39.16

Electrical

Amps ..... 18 - 20.8

Voltage ..... 208 - 240

Watts 5000

Construction

Construction Material ..... Marine Grade Stainless Steel

Control Type ..... Thermostatic Controls

Drain Type ..... Manifold Drain

Fill Type ..... None

Number of Wells 5

Special Feature ..... Flat Flange

Case Lot Measurement

Case Lot 1

Case Width 30

Case Height 34

Case Length 73



Five-well 208- to 240-volt 5000-watt modular marine-grade stainless steel drop-in hot well with standard drain, infinite controls and flat flange

Keep a variety of food items at perfect serving temperatures with ease, thanks to the five-well modular drop-in hot well by Vollrath. Made with marine-grade stainless steel, this durable well stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance. High-density glass fiber insulation reduces energy waste, helping you maximize efficiency. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features an individual drain shutoff for convenience, and the flat flange creates a sleek, streamlined appearance. The easy-to-use infinite controls ensure accurate temperature settings and are detachable for remote mounting, making this drop-in a popular, reliable choice.

- Made in the USA
- Marine-grade stainless steel stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Easy-to-use infinite controls ensure accurate temperature settings
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Individual drain shutoffs for user convenience
- Flat flange creates a sleek, streamlined appearance
- Cord and plug configuration eliminates the need for hardwiring
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- 6 ?-inch depth accommodates 6-inch-deep pans
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6-foot power cord, 4-foot control cord

PRODUCT SPECIFICATIONS

Model Information

Model .....-FF

Unit Dimensions

Overall Dimensions (IN).....68 x 28 x 15.419

(W) Width (IN) 68

(D) Depth (IN).....28

(H) Height (IN).....15.41

(W) Width (CM).....172.72

(D) Depth (CM).....71.12

(H) Height (CM) 39.16

Electrical

Amps ..... 18 - 20.8

Voltage 120

Watts 5000

Construction

Construction Material ..... Marine Grade Stainless Steel

Control Type ..... Infinite Controls

Drain Type ..... Standard Drain

Fill Type ..... None

Number of Wells 5

Special Feature ..... Flat Flange

Case Lot Measurement

Case Lot 1

Case Width 31

Case Height 33.5

Case Length 73.5



Five-well 208-volt 3125-watt modular marine-grade stainless steel drop-in hot well with manifold drain, thermostatic controls and flat flange

Keep a variety of food items at perfect serving temperatures with ease, thanks to the five-well 208-volt modular drop-in hot well by Vollrath. Made with marine-grade stainless steel, this durable well stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance. High-density glass fiber insulation reduces energy waste, helping you maximize efficiency. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, and the flat flange creates a sleek, streamlined appearance. The control panel can be mounted remotely for convenient operation, and thermostatic controls ensure accurate heating.

- Made in the USA
- Marine-grade stainless steel stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Manifold drains with individual well shutoffs for user convenience
- Flat flange creates a sleek, streamlined appearance
- Cord and plug configuration eliminates the need for hardwiring
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
- 6-foot power cord, 4-foot control cord

PRODUCT SPECIFICATIONS

Model Information

Model .....-FF

Unit Dimensions

Overall Dimensions (IN).....68 x 28 x 15.044

(W) Width (IN) 68

(D) Depth (IN).....28

(H) Height (IN).....15.04

(W) Width (CM).....172.72

(D) Depth (CM).....71.12

(H) Height (CM) 38.21

Electrical

Amps 15

Voltage 208

Watts 3125

Construction

Construction Material ..... Marine Grade Stainless Steel

Control Type ..... Thermostatic Controls

Drain Type ..... Manifold Drain

Fill Type ..... None

Number of Wells 5

Special Feature ..... Flat Flange

Case Lot Measurement

Case Lot 1

Case Width 30

Case Height 34

Case Length 60



Five-well 208-volt 3125-watt modular marine-grade stainless steel drop-in hot well with manifold drain, infinite controls and flat flange

Keep a variety of food items at perfect serving temperatures with ease, thanks to the five-well 208-volt modular drop-in hot well by Vollrath. Made with marine-grade stainless steel, this durable well stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance. High-density glass fiber insulation reduces energy waste, helping you maximize efficiency. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, and the flat flange creates a sleek, streamlined appearance. The easy-to-use infinite controls ensure accurate temperature settings and are detachable for remote mounting, making this drop-in a popular, reliable choice.

- Made in the USA
- Marine-grade stainless steel stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Easy-to-use infinite controls ensure accurate temperature settings
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Manifold drains with individual well shutoffs for user convenience
- Flat flange creates a sleek, streamlined appearance
- Drip-free flange contains moisture and spills
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
- 6 ?-inch depth accommodates 6-inch-deep pans
- 6-foot power cord, 4-foot control cord

PRODUCT SPECIFICATIONS

Model Information

Model .....-FF

Electrical

Amps.....15

Voltage.....208 - 240

Watts.....3125

Construction

Construction Material.....Marine Grade Stainless Steel

Control Type.....Infinite Controls

Drain Type.....Manifold Drain

Fill Type.....None

Number of Wells.....5

Special Feature .....Flat Flange

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....33.5

Case Length.....72



Five-well 208-volt 3125-watt modular marine-grade stainless steel drop-in hot well with manifold drain, thermostatic controls, Auto-Fill system and flat flange

Keep a variety of food items at perfect serving temperatures with ease, thanks to the five-well 208-volt modular drop-in hot well by Vollrath. Made with marine-grade stainless steel, this durable well stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance. High-density glass fiber insulation reduces energy waste, helping you maximize efficiency. The Auto-Fill system maintains perfect water levels for easy operation, and the unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, and the flat flange creates a sleek, streamlined appearance. The control panel can be mounted remotely for convenient operation, and thermostatic controls ensure accurate heating.

- Made in the USA
- Marine-grade stainless steel stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Auto-Fill system maintains perfect water levels for easy operation
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Drip-free flange contains moisture and spills
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

Model .....-FF

Unit Dimensions

Overall Dimensions (IN).....68 x 28 x 15.044

(W) Width (IN) 68

(D) Depth (IN).....28

(H) Height (IN).....15.04

(W) Width (CM)....172.72

(D) Depth (CM)....71.12

(H) Height (CM)....38.21

Electrical

Amps....15

Voltage....120

Watts....3125

Construction

Construction Material....Marine Grade Stainless Steel

Control Type....Thermostatic Controls

Drain Type....Manifold Drain

Fill Type....Auto-Fill

Number of Wells....5

Special Feature....Flat Flange

Case Lot Measurement

Case Lot....1

Case Width....30

Case Height....33.5

Case Length....73



Five-well 208-volt 3125-watt modular marine-grade stainless steel drop-in hot well with standard drain, thermostatic controls and flat flange

Keep a variety of food items at perfect serving temperatures with ease, thanks to the five-well 208-volt modular drop-in hot well by Vollrath. Made with marine-grade stainless steel, this durable well stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance. High-density glass fiber insulation reduces energy waste, helping you maximize efficiency. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features an individual drain shutoff for convenience, and the flat flange creates a sleek, streamlined appearance. The control panel can be mounted remotely for convenient operation, and thermostatic controls ensure accurate heating.

- Made in the USA
- Marine-grade stainless steel stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Individual drain shutoffs for user convenience
- Flat flange creates a sleek, streamlined appearance
- Cord and plug configuration eliminates the need for hardwiring
- Cord and plug configuration eliminates the need for hardwiring
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
- 6 ?-inch depth accommodates 6-inch-deep pans
- 6-foot power cord, 4-foot control cord

PRODUCT SPECIFICATIONS

Model Information

Model .....-FF

Unit Dimensions

Overall Dimensions (IN).....68 x 28 x 15.044

(W) Width (IN) 68

(D) Depth (IN).....28

(H) Height (IN).....15.04

(W) Width (CM).....172.72

(D) Depth (CM).....71.12

(H) Height (CM) 38.21

Electrical

Amps 15

Voltage 208

Watts 3125

Construction

Construction Material ..... Marine Grade Stainless Steel

Control Type ..... Thermostatic Controls

Drain Type ..... Standard Drain

Fill Type ..... None

Number of Wells 5

Special Feature ..... Flat Flange

Case Lot Measurement

Case Lot 1



Five-well 240-volt 3125-watt modular marine-grade stainless steel drop-in hot well with manifold drain, thermostatic controls, Auto-Fill system and flat flange

Keep a variety of food items at perfect serving temperatures with ease, thanks to the five-well 240-volt modular drop-in hot well by Vollrath. Made with marine-grade stainless steel, this durable well stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance. High-density glass fiber insulation reduces energy waste, helping you maximize efficiency. The Auto-Fill system maintains perfect water levels for easy operation, and the unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, and the flat flange creates a sleek, streamlined appearance. The control panel can be mounted remotely for convenient operation, and thermostatic controls ensure accurate heating.

- Made in the USA
- Marine-grade stainless steel stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Auto-Fill system maintains perfect water levels for easy operation
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 2-year standard limited warranty
- 6 ?-inch depth accommodates 6-inch-deep pans
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

Model .....-FF

Unit Dimensions

Overall Dimensions (IN).....68 x 28 x 15.044

(W) Width (IN) 68

(D) Depth (IN).....28

(H) Height (IN).....15.04

(W) Width (CM)..... 172.72

(D) Depth (CM)..... 71.12

(H) Height (CM)..... 38.21

Electrical

Amps..... 13

Voltage..... 240

Watts..... 3125

Construction

Construction Material..... Marine Grade Stainless Steel

Control Type..... Thermostatic Controls

Drain Type..... Manifold Drain

Fill Type..... Auto-Fill

Number of Wells..... 5

Special Feature..... Flat Flange

Case Lot Measurement

Case Lot..... 1



Five-well 208- to 240-volt 5000-watt modular marine-grade stainless steel drop-in hot well with manifold drain, thermostatic controls, Auto-Fill system and flat flange

Keep a variety of food items at perfect serving temperatures with ease, thanks to the five-well modular drop-in hot well by Vollrath. Made with marine-grade stainless steel, this durable well stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance. High-density glass fiber insulation reduces energy waste, helping you maximize efficiency. The Auto-Fill system maintains perfect water levels for easy operation, and the unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, and the flat flange creates a sleek, streamlined appearance. The control panel can be mounted remotely for convenient operation, and thermostatic controls ensure accurate heating.

- Made in the USA
- Marine-grade stainless steel stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Auto-Fill system maintains perfect water levels for easy operation
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

Model .....-FF

Unit Dimensions

Overall Dimensions (IN).....68 x 28 x 15.419

(W) Width (IN) 68

(D) Depth (IN).....28

(H) Height (IN).....15.41

(W) Width (CM)..... 172.72

(D) Depth (CM)..... 71.12

(H) Height (CM)..... 39.16

Electrical

Amps..... 18 - 20.8

Voltage..... 208

Watts..... 5000

Construction

Construction Material..... Marine Grade Stainless Steel

Control Type..... Thermostatic Controls

Drain Type..... Manifold Drain

Fill Type..... Auto-Fill

Number of Wells..... 5

Special Feature..... Flat Flange

Case Lot Measurement

Case Lot..... 1



Five-well 208- to 240-volt 5000-watt modular marine-grade stainless steel drop-in hot well with standard drain, thermostatic controls and flat flange

Keep a variety of food items at perfect serving temperatures with ease, thanks to the five-well modular drop-in hot well by Vollrath. Made with marine-grade stainless steel, this durable well stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance. High-density glass fiber insulation reduces energy waste, helping you maximize efficiency. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features an individual drain shutoff for convenience, and the flat flange creates a sleek, streamlined appearance. The control panel can be mounted remotely for convenient operation, and thermostatic controls ensure accurate heating.

- Made in the USA
- Marine-grade stainless steel stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Individual drain shutoffs for user convenience
- Flat flange creates a sleek, streamlined appearance
- Cord and plug configuration eliminates the need for hardwiring
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6-foot power cord, 4-foot control cord

PRODUCT SPECIFICATIONS

Model Information

Model .....-FF

Unit Dimensions

Overall Dimensions (IN).....68 x 28 x 15.044

(W) Width (IN) 68

(D) Depth (IN).....28

(H) Height (IN).....15.04

(W) Width (CM).....172.72

(D) Depth (CM).....71.12

(H) Height (CM) 38.21

Electrical

Amps ..... 18 - 20.8

Voltage 120

Watts 5000

Construction

Construction Material ..... Marine Grade Stainless Steel

Control Type ..... Thermostatic Controls

Drain Type ..... Standard Drain

Fill Type ..... None

Number of Wells 5

Special Feature ..... Flat Flange

Case Lot Measurement

Case Lot 1

Case Width 30.25

Case Height 33.5

Case Length 73



Five-well 208-volt 3125-watt modular marine-grade stainless steel drop-in hot well with manifold drain and infinite controls

Keep a variety of food items at perfect serving temperatures with ease, thanks to the five-well 208-volt modular drop-in hot well by Vollrath. Made with marine-grade stainless steel, this durable well stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance. High-density glass fiber insulation reduces energy waste, helping you maximize efficiency. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while a drip-free flange contains moisture and spills. The easy-to-use infinite controls ensure accurate temperature settings and are detachable for remote mounting, making this drop-in a popular, reliable choice.

- Made in the USA
- Marine-grade stainless steel stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Easy-to-use infinite controls ensure accurate temperature settings
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Manifold drains with individual well shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- NSF-certified
- Cord and plug configuration eliminates the need for hardwiring
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....671080644585

Electrical

Amps 15

Voltage 208-240

Watts 3125

Construction

Construction Material.....Marine Grade Stainless Steel
Control Type.....Infinite Controls
Drain Type.....Manifold Drain
Fill Type.....None
Number of Wells.....5

Case Lot Measurement

Case Lot.....1
Case Width.....30
Case Height.....33.5
Case Length.....72



Five-well 208- to 240-volt 5000-watt modular marine-grade stainless steel drop-in hot well with manifold drain and thermostatic controls

Keep a variety of food items at perfect serving temperatures with ease, thanks to the five-well modular drop-in food well by Vollrath. Made with marine-grade stainless steel, this durable food well stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance. High-density glass fiber insulation reduces energy waste, helping you maximize efficiency. The unique design requires a smaller circuit, reduces installation costs and provides comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while a drip-free flange contains moisture and spills. The remote control panel offers convenient operation, and the thermostatic controls ensure accurate heating.

- Made in the USA
- Marine-grade stainless steel stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance
- High-density glass fiber insulation on the sides, ends and below the element traps heat and maximizes energy efficiency
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while providing comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- Removable bottom panels allow for service access
- NSF-certified
- 2-year standard limited warranty
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....671080644639

Unit Dimensions

Overall Dimensions (IN).....68 x 28 x 15.419

(W) Width (IN) 68

(D) Depth (IN).....28

(H) Height (IN).....15.41

(W) Width (CM).....172.72

(D) Depth (CM).....71.12

(H) Height (CM).....39.16

Electrical

Amps.....18 - 20.8

Voltage.....208-240

Watts.....5000

Construction

Construction Material.....Marine Grade Stainless Steel

Control Type.....Thermostatic Controls

Drain Type.....Manifold Drain

Fill Type.....None

Number of Wells.....5

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....34

Case Length.....73



Five-well 208-volt 3125-watt modular marine-grade stainless steel drop-in hot well with manifold drain, infinite controls and Auto-Fill system

Keep a variety of food items at perfect serving temperatures with ease, thanks to the five-well 208-volt modular drop-in hot well by Vollrath. Made with marine-grade stainless steel, this durable well stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance. High-density glass fiber insulation reduces energy waste, helping you maximize efficiency. The Auto-Fill system maintains perfect water levels for easy operation, and the unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while a drip-free flange contains moisture and spills. The control panel can be mounted remotely for convenient operation, and the easy-to-use infinite controls ensure accurate temperature settings.

- Made in the USA
- Marine-grade stainless steel stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Easy-to-use infinite controls ensure accurate temperature settings
- Detachable control unit for remote mounting
- Auto-Fill system maintains perfect water levels for easy operation
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- NSF-certified
- Cord and plug configuration eliminates the need for hardwiring
- 6 ?-inch depth accommodates 6-inch-deep pans
- 6 ?-inch depth accommodates 6-inch-deep pans
- 6 ?-inch depth accommodates 6-inch-deep pans

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080644608

Unit Dimensions

Overall Dimensions (IN).....68 x 28 x 15.044

(W) Width (IN) 68

(D) Depth (IN).....28

(H) Height (IN).....15.04

(W) Width (CM).....172.72

(D) Depth (CM).....71.12

(H) Height (CM) 38.21

Electrical

Amps 15

Voltage 240

Watts 3125

Construction

Construction Material ..... Marine Grade Stainless Steel

Control Type ..... Infinite Controls

Drain Type ..... Manifold Drain

Fill Type ..... Auto-Fill

Number of Wells 5

Case Lot Measurement

Case Lot 1

Case Width 43

Case Height 31

Case Length 73



Five-well 240-volt 3125-watt modular marine-grade stainless steel drop-in hot well with manifold drain, thermostatic controls and Auto-Fill system

Keep a variety of food items at perfect serving temperatures with ease, thanks to the five-well 240-volt modular drop-in hot well by Vollrath. Made with marine-grade stainless steel, this durable well stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance. High-density glass fiber insulation reduces energy waste, helping you maximize efficiency. The Auto-Fill system maintains perfect water levels for easy operation, and the unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while a drip-free flange contains moisture and spills. The control panel can be mounted remotely for convenient operation, and thermostatic controls ensure accurate heating.

- Made in the USA
- Marine-grade stainless steel stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Auto-Fill system maintains perfect water levels for easy operation
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- 6 ?-inch depth accommodates 6-inch-deep pans
- 6 ?-inch depth accommodates 6-inch-deep pans
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....671080645155

Unit Dimensions

Overall Dimensions (IN).....68 x 28 x 15.044

(W) Width (IN) 68

(D) Depth (IN).....28

(H) Height (IN).....15.04

(W) Width (CM).....172.72

(D) Depth (CM).....71.12

(H) Height (CM).....38.21

Electrical

Amps.....13

Voltage.....240

Watts.....3125

Construction

Construction Material.....Marine Grade Stainless Steel

Control Type.....Thermostatic Controls

Drain Type.....Manifold Drain

Fill Type.....Auto-Fill

Number of Wells.....5

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....33.75

Case Length.....73



Five-well 240-volt 3125-watt modular marine-grade stainless steel drop-in hot well with standard drain and infinite controls

Keep a variety of food items at perfect serving temperatures with ease, thanks to the five-well 240-volt modular drop-in hot well by Vollrath. Made with marine-grade stainless steel, this durable well stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance. High-density glass fiber insulation reduces energy waste, helping you maximize efficiency. The unique design requires a smaller circuit, reduces installation costs and provides comparable performance to higher-wattage elements. Each well features an individual drain shutoff for convenience, while a drip-free flange contains moisture and spills. The easy-to-use infinite controls ensure accurate temperature settings and are detachable for remote mounting, making this hot well a popular, reliable choice.

- Made in the USA
- Marine-grade stainless steel stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance
- High-density glass fiber insulation on the sides, ends and below the element traps heat and maximizes energy efficiency
- Easy-to-use infinite controls ensure accurate temperature settings
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while providing comparable performance to higher-wattage elements
- Individual drain shutoffs for user convenience
- Manifold drains with individual well shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
- 6 ?-inch depth accommodates 6-inch-deep pans

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080645100

Unit Dimensions

Overall Dimensions (IN).....68 x 28 x 15.419

(W) Width (IN) 68

(D) Depth (IN).....28

(H) Height (IN).....15.41

(W) Width (CM).....172.72

(D) Depth (CM).....71.12

(H) Height (CM).....39.16

Electrical

Amps	13
Voltage	208-240
Watts	3125

Construction

Construction Material	Marine Grade Stainless Steel
Control Type	Infinite Controls
Drain Type	Standard Drain
Fill Type	None
Number of Wells	5

Case Lot Measurement

Case Lot	1
Case Width	30
Case Height	33.75
Case Length	73



Five-well 240-volt 3125-watt modular marine-grade stainless steel drop-in hot well with manifold drain and infinite controls

Keep a variety of food items at perfect serving temperatures with ease, thanks to the five-well 240-volt modular drop-in hot well by Vollrath. Made with marine-grade stainless steel, this durable well stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance. High-density glass fiber insulation reduces energy waste, helping you maximize efficiency. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while a drip-free flange contains moisture and spills. The easy-to-use infinite controls ensure accurate temperature settings and are detachable for remote mounting, making this drop-in a popular, reliable choice.

- Made in the USA
- Marine-grade stainless steel stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Easy-to-use infinite controls ensure accurate temperature settings
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Manifold drains with individual well shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Cord and plug configuration eliminates the need for hardwiring
- Cord and plug configuration eliminates the need for hardwiring
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.
- 6 ?-inch depth accommodates 6-inch-deep pans

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080645124

Unit Dimensions

Overall Dimensions (IN).....68 x 28 x 15.044

(W) Width (IN) 68

(D) Depth (IN).....28

(H) Height (IN).....15.04

(W) Width (CM).....172.72

(D) Depth (CM).....71.12

(H) Height (CM) 38.21

Electrical

Amps 13

Voltage 240

Watts 3125

Construction

Construction Material ..... Marine Grade Stainless Steel

Control Type ..... Infinite Controls

Drain Type ..... Manifold Drain

Fill Type ..... None

Number of Wells 5

Case Lot Measurement

Case Lot 1

Case Width 30

Case Height 33.75

Case Length 73



Five-well 240-volt 3125-watt modular marine-grade stainless steel drop-in hot well with manifold drain and thermostatic controls

Keep a variety of food items at perfect serving temperatures with ease, thanks to the five-well 240-volt modular drop-in hot well by Vollrath. Made with marine-grade stainless steel, this durable well stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance. High-density glass fiber insulation reduces energy waste, helping you maximize efficiency. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while a drip-free flange contains moisture and spills. The control panel can be mounted remotely for convenient operation, and thermostatic controls ensure accurate heating.

- Made in the USA
- Marine-grade stainless steel stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Drip-free flange contains moisture and spills
- NSF-certified
- 6 ?-inch depth accommodates 6-inch-deep pans
- 6 ?-inch depth accommodates 6-inch-deep pans
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080645148

Unit Dimensions

Overall Dimensions (IN).....68 x 28 x 15.044

(W) Width (IN) 68

(D) Depth (IN).....28

(H) Height (IN).....15.04

(W) Width (CM).....172.72

(D) Depth (CM).....71.12

(H) Height (CM) 38.21

Electrical

Amps 13

Voltage 208-240

Watts 3125

Construction

Construction Material ..... Marine Grade Stainless Steel

Control Type ..... Thermostatic Controls

Drain Type ..... Manifold Drain

Fill Type ..... None

Number of Wells 5

Case Lot Measurement

Case Lot 1

Case Width 30

Case Height 33.75

Case Length 73



Five-well 240-volt 3125-watt modular marine-grade stainless steel drop-in hot well with standard drain and thermostatic controls

Keep a variety of food items at perfect serving temperatures with ease, thanks to the five-well 240-volt modular drop-in hot well by Vollrath. Made with marine-grade stainless steel, this durable well stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance. High-density glass fiber insulation reduces energy waste, helping you maximize efficiency. The unique design requires a smaller circuit, reduces installation costs and provides comparable performance to higher-wattage elements. Each well features an individual drain shutoff for convenience, while a drip-free flange contains moisture and spills. The remote control panel offers convenient operation, and the thermostatic controls ensure accurate heating.

- Made in the USA
- Marine-grade stainless steel stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance
- High-density glass fiber insulation on the sides, ends and below the element traps heat and maximizes energy efficiency
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while providing comparable performance to higher-wattage elements
- Individual drain shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- 6 ?-inch depth accommodates 6-inch-deep pans
- 6 ?-inch depth accommodates 6-inch-deep pans
- 6 ?-inch depth accommodates 6-inch-deep pans

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080645117

Unit Dimensions

Overall Dimensions (IN).....68 x 28 x 15.044

(W) Width (IN) 68

(D) Depth (IN).....28

(H) Height (IN).....15.04

(W) Width (CM).....172.72

(D) Depth (CM).....71.12

(H) Height (CM).....38.21

Electrical

Amps	13
Voltage	208
Watts	3125

Construction

Construction Material	Marine Grade Stainless Steel
Control Type	Thermostatic Controls
Drain Type	Standard Drain
Fill Type	None
Number of Wells	5

Case Lot Measurement

Case Lot	1
Case Width	30
Case Height	33.75
Case Length	73



Five-well 208-volt 3125-watt modular marine-grade stainless steel drop-in hot well with manifold drain, thermostatic controls and Auto-Fill system

Keep a variety of food items at perfect serving temperatures with ease, thanks to the five-well 208-volt modular drop-in hot well by Vollrath. Made with marine-grade stainless steel, this durable well stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance. High-density glass fiber insulation reduces energy waste, helping you maximize efficiency. The Auto-Fill system maintains perfect water levels for easy operation, and the unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while a drip-free flange contains moisture and spills. The control panel can be mounted remotely for convenient operation, and thermostatic controls ensure accurate heating.

- Made in the USA
- Marine-grade stainless steel stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Auto-Fill system maintains perfect water levels for easy operation
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Flat flange creates a sleek, streamlined appearance
- Cord and plug configuration eliminates the need for hardwiring
- Cord and plug configuration eliminates the need for hardwiring
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6-foot power cord, 4-foot control cord

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....671080644646

Unit Dimensions

Overall Dimensions (IN).....68 x 28 x 15.044

(W) Width (IN) 68

(D) Depth (IN).....28

(H) Height (IN).....15.04

(W) Width (CM).....172.72

(D) Depth (CM).....71.12

(H) Height (CM).....38.21

Electrical

Amps.....15

Voltage.....120

Watts.....3125

Construction

Construction Material.....Marine Grade Stainless Steel

Control Type.....Thermostatic Controls

Drain Type.....Manifold Drain

Fill Type.....Auto-Fill

Number of Wells.....5

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....33.5

Case Length.....73



Five-well 208-volt 3125-watt modular marine-grade stainless steel drop-in hot well with manifold drain and thermostatic controls

Keep a variety of food items at perfect serving temperatures with ease, thanks to the five-well 208-volt modular drop-in hot well by Vollrath. Made with marine-grade stainless steel, this durable well stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance. High-density glass fiber insulation reduces energy waste, helping you maximize efficiency. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while a drip-free flange contains moisture and spills. The control panel can be mounted remotely for convenient operation, and thermostatic controls ensure accurate heating.

- Made in the USA
- Marine-grade stainless steel stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Flat flange creates a sleek, streamlined appearance
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
- 6-foot power cord, 4-foot control cord

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....671080644622

Unit Dimensions

Overall Dimensions (IN).....68 x 28 x 15.044

(W) Width (IN) 68

(D) Depth (IN).....28

(H) Height (IN).....15.04

(W) Width (CM).....172.72

(D) Depth (CM).....71.12

(H) Height (CM) 38.21

Electrical

Amps 15

Voltage 208

Watts 3125

Construction

Construction Material ..... Marine Grade Stainless Steel

Control Type ..... Thermostatic Controls

Drain Type ..... Manifold Drain

Fill Type ..... None

Number of Wells 5

Case Lot Measurement

Case Lot 1

Case Width 30

Case Height 34

Case Length 60



Five-well 240-volt 3125-watt modular marine-grade stainless steel drop-in hot well with manifold drain, infinite controls and Auto-Fill system

Keep a variety of food items at perfect serving temperatures with ease, thanks to the five-well 240-volt modular drop-in hot well by Vollrath. Made with marine-grade stainless steel, this durable well stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance. High-density glass fiber insulation reduces energy waste, helping you maximize efficiency. The Auto-Fill system maintains perfect water levels for easy operation, and the unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while a drip-free flange contains moisture and spills. The control panel can be mounted remotely for convenient operation, and the easy-to-use infinite controls ensure accurate temperature settings.

- Made in the USA
- Marine-grade stainless steel stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Easy-to-use infinite controls ensure accurate temperature settings
- Detachable control unit for remote mounting
- Auto-Fill system maintains perfect water levels for easy operation
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- 6 ?-inch depth accommodates 6-inch-deep pans
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.
- 6 ?-inch depth accommodates 6-inch-deep pans

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080645131

Unit Dimensions

Overall Dimensions (IN).....68 x 28 x 15.044

(W) Width (IN) 68

(D) Depth (IN).....28

(H) Height (IN).....15.04

(W) Width (CM)..... 172.72

(D) Depth (CM)..... 71.12

(H) Height (CM)..... 38.21

Electrical

Amps..... 13

Voltage..... 208

Watts..... 3125

Construction

Construction Material..... Marine Grade Stainless Steel

Control Type..... Infinite Controls

Drain Type..... Manifold Drain

Fill Type..... Auto-Fill

Number of Wells..... 5

Case Lot Measurement

Case Lot..... 1

Case Width..... 30

Case Height..... 33.75

Case Length..... 73



Five-well 208-volt 3125-watt modular marine-grade stainless steel drop-in hot well with standard drain and infinite controls

Keep a variety of food items at perfect serving temperatures with ease, thanks to the five-well 240-volt modular drop-in hot well by Vollrath. Made with marine-grade stainless steel, this durable well stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance. High-density glass fiber insulation reduces energy waste, helping you maximize efficiency. The unique design requires a smaller circuit, reduces installation costs and provides comparable performance to higher-wattage elements. Each well features an individual drain shutoff for convenience, while a drip-free flange contains moisture and spills. The easy-to-use infinite controls ensure accurate temperature settings and are detachable for remote mounting, making this hot well a popular, reliable choice.

- Made in the USA
- Marine-grade stainless steel stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance
- High-density glass fiber insulation on the sides, ends and below the element traps heat and maximizes energy efficiency
- Easy-to-use infinite controls ensure accurate temperature settings
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while providing comparable performance to higher-wattage elements
- Individual drain shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- Cord and plug configuration eliminates the need for hardwiring
- 6 ?-inch depth accommodates 6-inch-deep pans
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.
- 6 ?-inch depth accommodates 6-inch-deep pans

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080644547

Unit Dimensions

Overall Dimensions (IN).....68 x 28 x 15.419

(W) Width (IN) 68

(D) Depth (IN).....28

(H) Height (IN).....15.41

(W) Width (CM).....172.72

(D) Depth (CM).....71.12

(H) Height (CM).....39.16

Electrical

Amps.....15

Voltage.....208-240

Watts.....3125

Construction

Construction Material.....Marine Grade Stainless Steel

Control Type.....Infinite Controls

Drain Type.....Standard Drain

Fill Type.....None

Number of Wells.....5

Case Lot Measurement

Case Lot.....1

Case Width.....28

Case Height.....19

Case Length.....70



Five-well 208- to-240-volt 5000-watt modular marine-grade stainless steel drop-in hot well with manifold drain, thermostatic controls and Auto-Fill system

Keep a variety of food items at perfect serving temperatures with ease, thanks to the five-well modular drop-in hot well by Vollrath. Made with marine-grade stainless steel, this durable food well stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance. High-density glass fiber insulation reduces energy waste, helping you maximize efficiency, and the Auto-Fill system maintains perfect water levels for easy operation. The unique design uses a smaller circuit, reduces installation costs and provides comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while a drip-free flange contains moisture and spills. The remote control panel offers convenient operation, and the thermostatic controls ensure accurate heating.

- Made in the USA
- Marine-grade stainless steel stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance
- High-density glass fiber insulation on the sides, ends and below the element traps heat and maximizes energy efficiency
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Auto-Fill system maintains perfect water levels for easy operation
- Energy-efficient heating element uses smaller circuit and reduces installation costs while providing comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- Removable bottom panels allow for service access
- NSF-certified
- 2-year standard limited warranty
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....671080644653

Unit Dimensions

Overall Dimensions (IN).....68 x 28 x 15.419

(W) Width (IN) 68

(D) Depth (IN).....28

(H) Height (IN).....15.41

(W) Width (CM)..... 172.72

(D) Depth (CM)..... 71.12

(H) Height (CM)..... 39.16

Electrical

Amps..... 18 - 20.8

Voltage..... 208

Watts..... 5000

Construction

Construction Material..... Marine Grade Stainless Steel

Control Type..... Thermostatic Controls

Drain Type..... Manifold Drain

Fill Type..... Auto-Fill

Number of Wells..... 5

Case Lot Measurement

Case Lot..... 1

Case Width..... 30

Case Height..... 33

Case Length..... 73



Five-well 208- to 240-volt 5000-watt modular marine-grade stainless steel drop-in hot well with manifold drain, infinite controls and Auto-Fill system

Keep a variety of food items at perfect serving temperatures with ease, thanks to the five-well modular drop-in hot well by Vollrath. Made with marine-grade stainless steel, this durable well stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance. High-density glass fiber insulation reduces energy waste, helping you maximize efficiency. The Auto-Fill system maintains perfect water levels for easy operation, and the unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while a drip-free flange contains moisture and spills. The control panel can be mounted remotely for convenient operation, and the easy-to-use infinite controls ensure accurate temperature settings.

- Made in the USA
- Marine-grade stainless steel stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Easy-to-use infinite controls ensure accurate temperature settings
- Detachable control unit for remote mounting
- Auto-Fill system maintains perfect water levels for easy operation
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Flat flange creates a sleek, streamlined appearance
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
- 6 ?-inch depth accommodates 6-inch-deep pans
- 6-foot power cord, 4-foot control cord

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080644615

Unit Dimensions

Overall Dimensions (IN).....68 x 28 x 15.419

(W) Width (IN) 68

(D) Depth (IN).....28

(H) Height (IN).....15.41

(W) Width (CM).....172.72

(D) Depth (CM).....71.12

(H) Height (CM) 39.16

Electrical

Amps ..... 18 - 20.8

Voltage 208

Watts 5000

Construction

Construction Material ..... Marine Grade Stainless Steel

Control Type ..... Infinite Controls

Drain Type ..... Manifold Drain

Fill Type ..... Auto-Fill

Number of Wells 5

Case Lot Measurement

Case Lot 1

Case Width 43

Case Height 31

Case Length 73



Five-well 208- to 240-volt 5000-watt modular marine-grade stainless steel drop-in hot well with standard drain and thermostatic controls

Keep a variety of food items at perfect serving temperatures with ease, thanks to the five-well modular drop-in hot well by Vollrath. Made with marine-grade stainless steel, this durable well stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance. High-density glass fiber insulation reduces energy waste, helping you maximize efficiency. The unique design requires a smaller circuit, reduces installation costs and provides comparable performance to higher-wattage elements. Each well features an individual drain shutoff for convenience, while a drip-free flange contains moisture and spills. The remote control panel offers convenient operation, and the thermostatic controls ensure accurate heating.

- Made in the USA
- Marine-grade stainless steel stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance
- High-density glass fiber insulation on the sides, ends and below the element traps heat and maximizes energy efficiency
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while providing comparable performance to higher-wattage elements
- Individual drain shutoffs for user convenience
- Manifold drains with individual well shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- NSF-certified
- NSF-certified
- 6 ?-inch depth accommodates 6-inch-deep pans
- 6 ?-inch depth accommodates 6-inch-deep pans
- 6 ?-inch depth accommodates 6-inch-deep pans

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....671080644578

Unit Dimensions

Overall Dimensions (IN).....68 x 28 x 15.044

(W) Width (IN) 68

(D) Depth (IN).....28

(H) Height (IN).....15.04

(W) Width (CM).....172.72

(D) Depth (CM).....71.12

(H) Height (CM) 38.21

Electrical

Amps ..... 18 - 20.8

Voltage 120

Watts 5000

Construction

Construction Material ..... Marine Grade Stainless Steel

Control Type ..... Thermostatic Controls

Drain Type ..... Standard Drain

Fill Type ..... None

Number of Wells 5

Case Lot Measurement

Case Lot 1

Case Width 30.25

Case Height 33.5

Case Length 73



Five-well 208- to 240-volt 5000-watt modular marine-grade stainless steel drop-in hot well with standard drain and infinite controls

Keep a variety of food items at perfect serving temperatures with ease, thanks to the five-well modular drop-in hot well by Vollrath. Made with marine-grade stainless steel, this durable well stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance. High-density glass fiber insulation reduces energy waste, helping you maximize efficiency. The unique design requires a smaller circuit, reduces installation costs and provides comparable performance to higher-wattage elements. Each well features an individual drain shutoff for convenience, while a drip-free flange contains moisture and spills. The easy-to-use infinite controls ensure accurate temperature settings and are detachable for remote mounting, making this hot well a popular, reliable choice.

- Made in the USA
- Marine-grade stainless steel stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance
- High-density glass fiber insulation on the sides, ends and below the element traps heat and maximizes energy efficiency
- Easy-to-use infinite controls ensure accurate temperature settings
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while providing comparable performance to higher-wattage elements
- Individual drain shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Drip-free flange contains moisture and spills
- NSF-certified
- 6 ?-inch depth accommodates 6-inch-deep pans
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.
- 6 ?-inch depth accommodates 6-inch-deep pans

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....671080644554

Unit Dimensions

Overall Dimensions (IN).....68 x 28 x 15.419

(W) Width (IN) 68

(D) Depth (IN).....28

(H) Height (IN).....15.41

(W) Width (CM)..... 172.72

(D) Depth (CM)..... 71.12

(H) Height (CM)..... 39.16

Electrical

Amps..... 18 - 20.8

Voltage..... 120

Watts..... 5000

Construction

Construction Material..... Marine Grade Stainless Steel

Control Type..... Infinite Controls

Drain Type..... Standard Drain

Fill Type..... None

Number of Wells..... 5

Case Lot Measurement

Case Lot..... 1

Case Width..... 31

Case Height..... 33.5

Case Length..... 73.5



Five-well 208-volt 3125-watt modular marine-grade stainless steel drop-in hot well with standard drain and infinite controls

Keep a variety of food items at perfect serving temperatures with ease, thanks to the five-well modular drop-in hot well by Vollrath. Made with marine-grade stainless steel, this durable food well stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance. High-density glass fiber insulation reduces energy waste, helping you maximize efficiency. The unique design requires a smaller circuit, reduces installation costs and provides comparable performance to higher-wattage elements. Each well features an individual drain shutoff for convenience, while a drip-free flange contains moisture and spills. The easy-to-use infinite controls ensure accurate temperature settings and are detachable for remote mounting, making this food well a popular, reliable choice.

- Made in the USA
- Marine-grade stainless steel stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance
- High-density glass fiber insulation on the sides, ends and below the element traps heat and maximizes energy efficiency
- Easy-to-use infinite controls ensure accurate temperature settings
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while providing comparable performance to higher-wattage elements
- Individual drain shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- Removable bottom panels allow for service access
- NSF-certified
- 2-year standard limited warranty
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....671080644561

Unit Dimensions

Overall Dimensions (IN).....68 x 28 x 15.044

(W) Width (IN) 68

(D) Depth (IN).....28

(H) Height (IN).....15.04

(W) Width (CM).....172.72

(D) Depth (CM).....71.12

(H) Height (CM).....38.21

Electrical

Amps.....15

Voltage.....208

Watts.....3125

Construction

Construction Material.....Marine Grade Stainless Steel

Control Type.....Thermostatic Controls

Drain Type.....Standard Drain

Fill Type.....None

Number of Wells.....5

Case Lot Measurement

Case Lot.....1

Case Width.....28

Case Height.....19

Case Length.....70



Five-well 208- to 240-volt 5000-watt modular marine-grade stainless steel drop-in hot well with manifold drain and infinite controls

Keep a variety of food items at perfect serving temperatures with ease, thanks to the five-well modular drop-in hot well by Vollrath. Made with marine-grade stainless steel, this durable well stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance. High-density glass fiber insulation reduces energy waste, helping you maximize efficiency. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while a drip-free flange contains moisture and spills. The easy-to-use infinite controls ensure accurate temperature settings and are detachable for remote mounting, making this drop-in a popular, reliable choice.

- Made in the USA
- Marine-grade stainless steel stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Easy-to-use infinite controls ensure accurate temperature settings
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- NSF-certified
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
- 6 ?-inch depth accommodates 6-inch-deep pans

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080644592

Unit Dimensions

Overall Dimensions (IN).....68 x 28 x 15.419

(W) Width (IN) 68

(D) Depth (IN).....28

(H) Height (IN).....15.41

(W) Width (CM).....172.72

(D) Depth (CM).....71.12

(H) Height (CM).....39.16

Electrical

Amps	18 - 20.8
Voltage	240
Watts	5000

Construction

Construction Material	Marine Grade Stainless Steel
Control Type	Infinite Controls
Drain Type	Manifold Drain
Fill Type	None
Number of Wells	5

Case Lot Measurement

Case Lot	1
Case Width	30
Case Height	33
Case Length	72



Four-well 120-volt 2500-watt modular drop-in hot well with manifold drain, infinite controls, Auto-Fill system and flat flange

Keep a variety of food items at perfect serving temperatures with ease, thanks to the four-well 120-volt modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The Auto-Fill system maintains perfect water levels for easy operation, and the unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, and the flat flange creates a sleek, streamlined appearance. The control panel can be mounted remotely for convenient operation, and the easy-to-use infinite controls ensure accurate temperature settings.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Easy-to-use infinite controls ensure accurate temperature settings
- Detachable control unit for remote mounting
- Auto-Fill system maintains perfect water levels for easy operation
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Flat flange creates a sleek, streamlined appearance
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- NSF-certified
- NSF-certified
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.
- 6 ?-inch depth accommodates 6-inch-deep pans

PRODUCT SPECIFICATIONS

Model Information

Model .....-FF

Unit Dimensions

(W) Width (IN) 54.75

(D) Depth (IN).....26

(W) Width (CM).....139.1

(D) Depth (CM).....66

Electrical

Amps.....20.8

Voltage.....208 - 240

Watts.....2500

Construction

Control Type.....Inifinite Controls

Drain Type.....Manifold Drain

Fill Type.....Auto-Fill

Special Feature .....Flat Flange

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....33.5

Case Length.....60

Case Lot Cube (ft.) 34.9

Case Lot Weight (lbs.) 165.0



Four-well 208-volt 2500-watt modular drop-in hot well with standard drain, thermostatic controls and flat flange

Keep a variety of food items at perfect serving temperatures with ease, thanks to the four-well 208-volt modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features an individual drain shutoff for convenience, and the flat flange creates a sleek, streamlined appearance. The control panel can be mounted remotely for convenient operation, and thermostatic controls ensure accurate heating.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Individual drain shutoffs for user convenience
- Flat flange creates a sleek, streamlined appearance
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- NSF-certified
- 6 ?-inch depth accommodates 6-inch-deep pans
- 6 ?-inch depth accommodates 6-inch-deep pans

PRODUCT SPECIFICATIONS

Model Information

Model .....-FF

Unit Dimensions

(W) Width (IN) 54.75

(D) Depth (IN).....26

(W) Width (CM).....139.1

(D) Depth (CM).....66

Electrical

Amps.....9

Plug.....NEMA 6-15R

Voltage.....208

Watts.....2500

Watts per Well 625

Construction

Control Type ..... Thermostatic Controls

Drain Type ..... Standard Drain

Fill Type ..... None

Special Feature ..... Flat Flange

Case Lot Measurement

Case Lot 1

Case Width 30

Case Height 33

Case Length 60

Case Lot Cube (ft.) 34.38

Case Lot Weight (lbs.) 168.0



Four-well 208- to 240-volt 4000-watt modular drop-in hot well with manifold drain, infinite controls, Auto-Fill system and flat flange

Keep a variety of food items at perfect serving temperatures with ease, thanks to the four-well modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The Auto-Fill system maintains perfect water levels for easy operation, and the unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, and the flat flange creates a sleek, streamlined appearance. The control panel can be mounted remotely for convenient operation, and the easy-to-use infinite controls ensure accurate temperature settings.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Easy-to-use infinite controls ensure accurate temperature settings
- Detachable control unit for remote mounting
- Auto-Fill system maintains perfect water levels for easy operation
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Flat flange creates a sleek, streamlined appearance
- Cord and plug configuration eliminates the need for hardwiring
- Cord and plug configuration eliminates the need for hardwiring
- 6 ?-inch depth accommodates 6-inch-deep pans
- Not for use with plastic pans

PRODUCT SPECIFICATIONS

Model Information

Model .....-FF

Unit Dimensions

(W) Width (IN) 54.75

(D) Depth (IN).....26

(W) Width (CM).....139.1

(D) Depth (CM).....66

Electrical

Amps.....16.7

Voltage.....208 - 240

Watts.....4000

Construction

Control Type.....Inifinite Controls

Drain Type.....Manifold Drain

Fill Type.....Auto-Fill

Special Feature .....Flat Flange

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....33

Case Length.....60

Case Lot Cube (ft.) 34.83

Case Lot Weight (lbs.) 187.0



Four-well 120-volt 2500-watt modular drop-in hot well with standard drain, infinite controls and flat flange

Keep a variety of food items at perfect serving temperatures with ease, thanks to the four-well 120-volt modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features an individual drain shutoff for convenience, and the flat flange creates a sleek, streamlined appearance. The easy-to-use infinite controls ensure accurate temperature settings and are detachable for remote mounting, making this drop-in a popular, reliable choice.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Easy-to-use infinite controls ensure accurate temperature settings
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Individual drain shutoffs for user convenience
- Manifold drains with individual well shutoffs for user convenience
- Flat flange creates a sleek, streamlined appearance
- NSF-certified
- NSF-certified
- 2-year standard limited warranty
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

Model .....-FF

Unit Dimensions

(W) Width (IN) 54.75

(D) Depth (IN).....26

(W) Width (CM).....139.1

(D) Depth (CM).....66

Electrical

Amps.....20.8

Voltage.....120

Watts.....2500

Construction

Control Type.....Inifinite Controls

Drain Type.....Standard Drain

Fill Type.....None

Special Feature .....Flat Flange

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....33.5

Case Length.....60

Case Lot Cube (ft.) 34.9

Case Lot Weight (lbs.) 165.0



Four-well 240-volt 2500-watt modular drop-in hot well with standard drain, infinite controls and flat flange

Keep a variety of food items at perfect serving temperatures with ease, thanks to the four-well 240-volt modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features an individual drain shutoff for convenience, and the flat flange creates a sleek, streamlined appearance. The easy-to-use infinite controls ensure accurate temperature settings and are detachable for remote mounting, making this drop-in a popular, reliable choice.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Easy-to-use infinite controls ensure accurate temperature settings
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Individual drain shutoffs for user convenience
- Flat flange creates a sleek, streamlined appearance
- Cord and plug configuration eliminates the need for hardwiring
- Cord and plug configuration eliminates the need for hardwiring
- Cord and plug configuration eliminates the need for hardwiring
- 6 ?-inch depth accommodates 6-inch-deep pans
- Not for use with plastic pans

PRODUCT SPECIFICATIONS

Model Information

Model .....-FF

Unit Dimensions

(W) Width (IN) 54.75

(D) Depth (IN).....26

(W) Width (CM).....139.1

(D) Depth (CM).....66

Electrical

Amps.....10.4

Voltage.....120

Watts.....2500

Construction

Control Type.....Inifinite Controls

Drain Type.....Standard Drain

Fill Type.....None

Special Feature .....Flat Flange

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....33

Case Length 60

Case Lot Cube (ft.) 35.42

Case Lot Weight (lbs.) 178.0



Four-well 208-volt 2500-watt modular drop-in hot well with manifold drain, thermostatic controls and flat flange

Keep a variety of food items at perfect serving temperatures with ease, thanks to the four-well 208-volt modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, and the flat flange creates a sleek, streamlined appearance. The control panel can be mounted remotely for convenient operation, and thermostatic controls ensure accurate heating.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Manifold drains with individual well shutoffs for user convenience
- Flat flange creates a sleek, streamlined appearance
- NSF-certified
- Cord and plug configuration eliminates the need for hardwiring
- 6 ?-inch depth accommodates 6-inch-deep pans
- Not for use with plastic pans

PRODUCT SPECIFICATIONS

Model Information

Model .....-FF

Unit Dimensions

(W) Width (IN) 54.75

(D) Depth (IN).....26

(W) Width (CM).....139.1

(D) Depth (CM).....66

Electrical

Amps.....9

Plug.....NEMA 6-15R

Voltage.....208

Watts.....2500

Watts per Well 625

Construction

Control Type ..... Thermostatic Controls

Drain Type ..... Manifold Drain

Fill Type ..... None

Special Feature ..... Flat Flange

Case Lot Measurement

Case Lot 1

Case Width 30

Case Height 34

Case Length 60

Case Lot Cube (ft.) 35.42

Case Lot Weight (lbs.) 181.0



Four-well 208- to 240-volt 4000-watt modular drop-in hot well with manifold drain, thermostatic controls and flat flange

Keep a variety of food items at perfect serving temperatures with ease, thanks to the four-well modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, and the flat flange creates a sleek, streamlined appearance. The control panel can be mounted remotely for convenient operation, and thermostatic controls ensure accurate heating.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Flat flange creates a sleek, streamlined appearance
- Cord and plug configuration eliminates the need for hardwiring
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- 6 ?-inch depth accommodates 6-inch-deep pans
- Not for use with plastic pans

PRODUCT SPECIFICATIONS

Model Information

Model .....-FF

Unit Dimensions

(W) Width (IN) 54.75

(D) Depth (IN).....26

(W) Width (CM).....139.1

(D) Depth (CM).....66

Electrical

Amps.....16.7

Watts.....4000

Construction

Control Type.....Thermostatic Controls

Drain Type.....Manifold Drain

Fill Type.....None

Special Feature .....Flat Flange

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....33

Case Length 60

Case Lot Cube (ft.) 34.38

Case Lot Weight (lbs.) 171.0



Four-well 120-volt 2500-watt modular drop-in hot well with manifold drain, thermostatic controls, Auto-Fill system and flat flange

Keep a variety of food items at perfect serving temperatures with ease, thanks to the four-well 120-volt modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The Auto-Fill system maintains perfect water levels for easy operation, and the unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, and the flat flange creates a sleek, streamlined appearance. The control panel can be mounted remotely for convenient operation, and thermostatic controls ensure accurate heating.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Auto-Fill system maintains perfect water levels for easy operation
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Flat flange creates a sleek, streamlined appearance
- Cord and plug configuration eliminates the need for hardwiring
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- NSF-certified
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

Model .....-FF

Unit Dimensions

(W) Width (IN) 54.75

(D) Depth (IN).....26

(W) Width (CM).....139.1

(D) Depth (CM).....66

Electrical

Amps.....20.8

Voltage.....208 - 240

Watts.....2500

Construction

Control Type.....Thermostatic Controls

Drain Type.....Manifold Drain

Fill Type.....Auto-Fill

Special Feature .....Flat Flange

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....33

Case Length.....60

Case Lot Cube (ft.) 34.38

Case Lot Weight (lbs.) 184.0



Four-well 208- to 240-volt 4000-watt modular drop-in hot well with manifold drain, thermostatic controls, Auto-Fill system and flat flange

Keep a variety of food items at perfect serving temperatures with ease, thanks to the four-well modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The Auto-Fill system maintains perfect water levels for easy operation, and the unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, and the flat flange creates a sleek, streamlined appearance. The control panel can be mounted remotely for convenient operation, and thermostatic controls ensure accurate heating.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Auto-Fill system maintains perfect water levels for easy operation
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Flat flange creates a sleek, streamlined appearance
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- Not for use with plastic pans

PRODUCT SPECIFICATIONS

Model Information

Model .....-FF

Unit Dimensions

(W) Width (IN) 54.75

(D) Depth (IN).....26

(W) Width (CM).....139.1

(D) Depth (CM).....66

Electrical

Amps.....16.7

Voltage.....120

Watts.....4000

Construction

Control Type.....Thermostatic Controls

Drain Type.....Manifold Drain

Fill Type.....Auto-Fill

Special Feature .....Flat Flange

Case Lot Measurement

Case Lot.....1

Case Width.....30.25

Case Height.....33.5

Case Length.....59.75

Case Lot Cube (ft.).....40.43

Case Lot Weight (lbs.).....197.0



Four-well 208-volt 2500-watt modular drop-in hot well with standard drain, infinite controls and flat flange

Keep a variety of food items at perfect serving temperatures with ease, thanks to the four-well 208-volt modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features an individual drain shutoff for convenience, and the flat flange creates a sleek, streamlined appearance. The easy-to-use infinite controls ensure accurate temperature settings and are detachable for remote mounting, making this drop-in a popular, reliable choice.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Easy-to-use infinite controls ensure accurate temperature settings
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Individual drain shutoffs for user convenience
- Flat flange creates a sleek, streamlined appearance
- Cord and plug configuration eliminates the need for hardwiring
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

Model .....-FF

Unit Dimensions

(W) Width (IN) 54.75

(D) Depth (IN).....26

(W) Width (CM).....139.1

(D) Depth (CM).....66

Electrical

Amps.....9

Plug.....NEMA 6-15R

Voltage.....208

Watts.....2500

Watts per Well.....625

Construction

Control Type.....Inifinite Controls

Drain Type.....Standard Drain

Fill Type.....None

Special Feature.....Flat Flange

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....33

Case Length.....60

Case Lot Cube (ft.).....40.43

Case Lot Weight (lbs.).....197.0



Four-well 208-volt 2500-watt modular drop-in hot well with manifold drain, thermostatic controls, Auto-Fill system and flat flange

Keep a variety of food items at perfect serving temperatures with ease, thanks to the four-well 208-volt modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The Auto-Fill system maintains perfect water levels for easy operation, and the unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, and the flat flange creates a sleek, streamlined appearance. The control panel can be mounted remotely for convenient operation, and thermostatic controls ensure accurate heating.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Auto-Fill system maintains perfect water levels for easy operation
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Flat flange creates a sleek, streamlined appearance
- Cord and plug configuration eliminates the need for hardwiring
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- Not for use with plastic pans

PRODUCT SPECIFICATIONS

Model Information

Model .....-FF

Unit Dimensions

(W) Width (IN) 54.75

(D) Depth (IN).....26

(W) Width (CM).....139.1

(D) Depth (CM).....66

Electrical

Amps.....9

Plug.....NEMA 6-15R

Voltage.....208

Watts.....2500

Watts per Well.....625

Construction

Control Type.....Thermostatic Controls

Drain Type.....Manifold Drain

Fill Type.....Auto-Fill

Special Feature.....Flat Flange

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....34

Case Length.....59

Case Lot Cube (ft.).....34.83

Case Lot Weight (lbs.).....188.0



Four-well 240-volt 2500-watt modular drop-in hot well with manifold drain, infinite controls, Auto-Fill system and flat flange

Keep a variety of food items at perfect serving temperatures with ease, thanks to the four-well 240-volt modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The Auto-Fill system maintains perfect water levels for easy operation, and the unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, and the flat flange creates a sleek, streamlined appearance. The control panel can be mounted remotely for convenient operation, and the easy-to-use infinite controls ensure accurate temperature settings.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Easy-to-use infinite controls ensure accurate temperature settings
- Detachable control unit for remote mounting
- Auto-Fill system maintains perfect water levels for easy operation
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- Cord and plug configuration eliminates the need for hardwiring
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- Not for use with plastic pans

PRODUCT SPECIFICATIONS

Model Information

Model .....-FF

Unit Dimensions

(W) Width (IN) 54.75

(D) Depth (IN).....26

(W) Width (CM).....139.1

(D) Depth (CM).....66

Electrical

Amps.....10.4

Voltage.....208 - 240

Watts.....2500

Construction

Control Type.....Inifinite Controls

Drain Type.....Manifold Drain

Fill Type.....Auto-Fill

Special Feature .....Flat Flange

Case Lot Measurement

Case Lot.....1

Case Lot Cube (ft.) 34.83

Case Lot Weight (lbs.) 188.0



Four-well 240-volt 2500-watt modular drop-in hot well with manifold drain, infinite controls and flat flange

Keep a variety of food items at perfect serving temperatures with ease, thanks to the four-well 240-volt modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, and the flat flange creates a sleek, streamlined appearance. The easy-to-use infinite controls ensure accurate temperature settings and are detachable for remote mounting, making this drop-in a popular, reliable choice.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Easy-to-use infinite controls ensure accurate temperature settings
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Manifold drains with individual well shutoffs for user convenience
- Flat flange creates a sleek, streamlined appearance
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- 6 ?-inch depth accommodates 6-inch-deep pans
- Not for use with plastic pans

PRODUCT SPECIFICATIONS

Model Information

Model .....-FF

Unit Dimensions

(W) Width (IN) 54.75

(D) Depth (IN).....26

(W) Width (CM).....139.1

(D) Depth (CM).....66

Electrical

Amps.....10.4

Voltage.....208

Watts.....2500

Construction

Control Type.....Inifinite Controls

Drain Type.....Manifold Drain

Fill Type.....None

Special Feature .....Flat Flange

Case Lot Measurement

Case Lot.....1

Case Lot Cube (ft.) 34.9

Case Lot Weight (lbs.) 165.0



Four-well 120-volt 2500-watt modular drop-in hot well with manifold drain, infinite controls and flat flange

Keep a variety of food items at perfect serving temperatures with ease, thanks to the four-well 120-volt modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, and the flat flange creates a sleek, streamlined appearance. The easy-to-use infinite controls ensure accurate temperature settings and are detachable for remote mounting, making this drop-in a popular, reliable choice.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Easy-to-use infinite controls ensure accurate temperature settings
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Manifold drains with individual well shutoffs for user convenience
- Flat flange creates a sleek, streamlined appearance
- NSF-certified
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.
- 6 ?-inch depth accommodates 6-inch-deep pans

PRODUCT SPECIFICATIONS

Model Information

Model .....-FF

Unit Dimensions

(W) Width (IN) 54.75

(D) Depth (IN).....26

(W) Width (CM).....139.1

(D) Depth (CM).....66

Electrical

Amps.....20.8

Voltage.....120

Watts.....2500

Construction

Control Type.....Inifinite Controls

Drain Type.....Manifold Drain

Fill Type.....None

Special Feature .....Flat Flange

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....32.5

Case Length.....60

Case Lot Cube (ft.) 33.85

Case Lot Weight (lbs.) 160.0



Four-well 120-volt 2500-watt modular drop-in hot well with manifold drain, thermostatic controls and flat flange

Keep a variety of food items at perfect serving temperatures with ease, thanks to the four-well 120-volt modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, and the flat flange creates a sleek, streamlined appearance. The control panel can be mounted remotely for convenient operation, and thermostatic controls ensure accurate heating.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Flat flange creates a sleek, streamlined appearance
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

Model .....-FF

Unit Dimensions

(W) Width (IN) 54.75

(D) Depth (IN).....26

(W) Width (CM).....139.1

(D) Depth (CM).....66

Electrical

Amps.....20.8

Voltage.....120

Watts.....2500

Construction

Control Type.....Thermostatic Controls

Drain Type.....Manifold Drain

Fill Type.....None

Special Feature.....Flat Flange

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....33.5

Case Length.....60

Case Lot Cube (ft.).....34.9

Case Lot Weight (lbs.).....165.0



Four-well 120-volt 2500-watt modular drop-in hot well with standard drain, thermostatic controls and flat flange

Keep a variety of food items at perfect serving temperatures with ease, thanks to the four-well 120-volt modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features an individual drain shutoff for convenience, and the flat flange creates a sleek, streamlined appearance. The control panel can be mounted remotely for convenient operation, and thermostatic controls ensure accurate heating.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Individual drain shutoffs for user convenience
- Flat flange creates a sleek, streamlined appearance
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- NSF-certified
- 2-year standard limited warranty
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

Model .....-FF

Unit Dimensions

(W) Width (IN) 54.75

(D) Depth (IN).....26

(W) Width (CM).....139.1

(D) Depth (CM).....66

Electrical

Amps.....20.8

Voltage 120

Watts 2500

Construction

Control Type ..... Thermostatic Controls

Drain Type ..... Standard Drain

Fill Type ..... None

Special Feature ..... Flat Flange

Case Lot Measurement

Case Lot 1

Case Width 30

Case Height 33.5

Case Length 60

Case Lot Cube (ft.) 34.9

Case Lot Weight (lbs.) 165.0



Four-well 208- to 240-volt 4000-watt modular drop-in hot well with standard drain, infinite controls and flat flange

Keep a variety of food items at perfect serving temperatures with ease, thanks to the four-well modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features an individual drain shutoff for convenience, and the flat flange creates a sleek, streamlined appearance. The easy-to-use infinite controls ensure accurate temperature settings and are detachable for remote mounting, making this drop-in a popular, reliable choice.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Easy-to-use infinite controls ensure accurate temperature settings
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Individual drain shutoffs for user convenience
- Flat flange creates a sleek, streamlined appearance
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- NSF-certified
- 6 ?-inch depth accommodates 6-inch-deep pans
- 6 ?-inch depth accommodates 6-inch-deep pans

PRODUCT SPECIFICATIONS

Model Information

Model .....-FF

Unit Dimensions

(W) Width (IN) 54.75

(D) Depth (IN).....26

(W) Width (CM).....139.1

(D) Depth (CM).....66

Electrical

Amps.....16.7

Voltage.....208 - 240

Watts.....4000

Construction

Control Type.....Inifinite Controls

Drain Type.....Standard Drain

Fill Type.....None

Special Feature .....Flat Flange

Case Lot Measurement

Case Lot.....1

Case Width.....30.5

Case Height.....33.5

Case Length 60

Case Lot Cube (ft.) 35.48

Case Lot Weight (lbs.) 170.0



Four-well 240-volt 2500-watt modular drop-in hot well with manifold drain, thermostatic controls and flat flange

Keep a variety of food items at perfect serving temperatures with ease, thanks to the four-well 240-volt modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, and the flat flange creates a sleek, streamlined appearance. The control panel can be mounted remotely for convenient operation, and thermostatic controls ensure accurate heating.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- 2-year standard limited warranty
- Not for use with plastic pans
- Not for use with plastic pans

PRODUCT SPECIFICATIONS

Model Information

Model .....-FF

Unit Dimensions

(W) Width (IN) 54.75

(D) Depth (IN).....26

(W) Width (CM).....139.1

(D) Depth (CM).....66

Electrical

Amps.....10.4

Voltage.....240

Watts.....2500

Construction

Control Type.....Thermostatic Controls

Drain Type.....Manifold Drain

Fill Type.....None

Special Feature .....Flat Flange

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....33

Case Length 60

Case Lot Cube (ft.) 35.42

Case Lot Weight (lbs.) 181.0



Four-well 208- to 240-volt 5000-watt modular drop-in hot well with standard drain, thermostatic controls and flat flange

Keep a variety of food items at perfect serving temperatures with ease, thanks to the four-well modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features an individual drain shutoff for convenience, and the flat flange creates a sleek, streamlined appearance. The control panel can be mounted remotely for convenient operation, and thermostatic controls ensure accurate heating.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Individual drain shutoffs for user convenience
- Manifold drains with individual well shutoffs for user convenience
- Flat flange creates a sleek, streamlined appearance
- Cord and plug configuration eliminates the need for hardwiring
- Cord and plug configuration eliminates the need for hardwiring
- 6 ?-inch depth accommodates 6-inch-deep pans
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

Model .....-FF

Unit Dimensions

(W) Width (IN) 54.75

(D) Depth (IN).....26

(W) Width (CM).....139.1

(D) Depth (CM).....66

Electrical

Amps.....16.7

Voltage.....120

Watts.....4000

Construction

Control Type.....Thermostatic Controls

Drain Type.....Standard Drain

Fill Type.....None

Special Feature .....Flat Flange

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....34

Case Length.....59.5

Case Lot Cube (ft.) 35.12

Case Lot Weight (lbs.) 173.0



Four-well 208-volt 2500-watt modular drop-in hot well with manifold drain, infinite controls, Auto-Fill system and flat flange

Keep a variety of food items at perfect serving temperatures with ease, thanks to the four-well 208-volt modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The Auto-Fill system maintains perfect water levels for easy operation, and the unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, and the flat flange creates a sleek, streamlined appearance. The control panel can be mounted remotely for convenient operation, and the easy-to-use infinite controls ensure accurate temperature settings.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Easy-to-use infinite controls ensure accurate temperature settings
- Detachable control unit for remote mounting
- Auto-Fill system maintains perfect water levels for easy operation
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Flat flange creates a sleek, streamlined appearance
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- NSF-certified
- 6 ?-inch depth accommodates 6-inch-deep pans
- Not for use with plastic pans

PRODUCT SPECIFICATIONS

Model Information

Model .....-FF

Unit Dimensions

(W) Width (IN) 54.75

(D) Depth (IN).....26

(W) Width (CM).....139.1

(D) Depth (CM).....66

Electrical

Amps.....9

Plug.....NEMA 6-15R

Voltage.....208

Watts.....2500

Watts per Well.....625

Construction

Control Type.....Inifinite Controls

Drain Type.....Manifold Drain

Fill Type.....Auto-Fill

Special Feature.....Flat Flange

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....34

Case Length.....59

Case Lot Cube (ft.).....34.83

Case Lot Weight (lbs.).....188.0



Four-well 208- to 240-volt 4000-watt modular drop-in hot well with manifold drain, infinite controls and flat flange

Keep a variety of food items at perfect serving temperatures with ease, thanks to the four-well modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, and the flat flange creates a sleek, streamlined appearance. The easy-to-use infinite controls ensure accurate temperature settings and are detachable for remote mounting, making this drop-in a popular, reliable choice.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Easy-to-use infinite controls ensure accurate temperature settings
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Flat flange creates a sleek, streamlined appearance
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- NSF-certified
- 6 ?-inch depth accommodates 6-inch-deep pans
- 6 ?-inch depth accommodates 6-inch-deep pans

PRODUCT SPECIFICATIONS

Model Information

Model .....-FF

Unit Dimensions

(W) Width (IN) 54.75

(D) Depth (IN).....26

(W) Width (CM).....139.1

(D) Depth (CM).....66

Electrical

Amps.....16.7

Voltage.....208 - 240

Watts.....4000

Construction

Control Type.....Inifinite Controls

Drain Type.....Manifold Drain

Fill Type.....None

Special Feature .....Flat Flange

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....34

Case Length 60

Case Lot Cube (ft.) 35.42

Case Lot Weight (lbs.) 180.0



Four-well 240-volt 2500-watt modular drop-in hot well with manifold drain, thermostatic controls, Auto-Fill system and flat flange

Keep a variety of food items at perfect serving temperatures with ease, thanks to the four-well 240-volt modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The Auto-Fill system maintains perfect water levels for easy operation, and the unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, and the flat flange creates a sleek, streamlined appearance. The control panel can be mounted remotely for convenient operation, and thermostatic controls ensure accurate heating.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Auto-Fill system maintains perfect water levels for easy operation
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- Not for use with plastic pans
- Not for use with plastic pans

PRODUCT SPECIFICATIONS

Model Information

Model .....-FF

Unit Dimensions

(W) Width (IN) 54.75

(D) Depth (IN).....26

(W) Width (CM).....139.1

(D) Depth (CM).....66

Electrical

Amps.....10.4

Voltage.....240

Watts.....2500

Construction

Control Type.....Thermostatic Controls

Drain Type.....Manifold Drain

Fill Type.....Auto-Fill

Special Feature .....Flat Flange

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....33

Case Length.....60

Case Lot Cube (ft.) 34.83

Case Lot Weight (lbs.) 188.0



Four-well 240-volt 2500-watt modular drop-in hot well with manifold drain, thermostatic controls and Auto-Fill system

Keep a variety of food items at perfect serving temperatures with ease, thanks to the four-well 240-volt modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The Auto-Fill system maintains perfect water levels for easy operation, and the unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while a drip-free flange contains moisture and spills. The control panel can be mounted remotely for convenient operation, and thermostatic controls ensure accurate heating.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Auto-Fill system maintains perfect water levels for easy operation
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Flat flange creates a sleek, streamlined appearance
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- NSF-certified
- NSF-certified
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.
- 6 ?-inch depth accommodates 6-inch-deep pans

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....029419555246

Unit Dimensions

(W) Width (IN) 54.75

(D) Depth (IN).....26

(W) Width (CM).....139.1

(D) Depth (CM).....66

Electrical

Amps.....10.4

Plug.....NEMA 6-15R

Voltage.....240

Watts.....2500

Watts per Well.....625

Construction

Control Type.....Thermostatic Controls

Drain Type.....Manifold Drain

Fill Type.....Auto-Fill

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....33

Case Length.....60

Case Lot Cube (ft.).....34.83

Case Lot Weight (lbs.).....188.0



Four-well 240-volt 2500-watt modular drop-in hot well with standard drain and thermostatic controls

Keep a variety of food items at perfect serving temperatures with ease, thanks to the four-well 240-volt modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features an individual drain shutoff for convenience, while a drip-free flange contains moisture and spills. The control panel can be mounted remotely for convenient operation, and thermostatic controls ensure accurate heating.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Individual drain shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- NSF-certified
- 6 ?-inch depth accommodates 6-inch-deep pans
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419555130

Unit Dimensions

(W) Width (IN) 54.75

(D) Depth (IN).....26

(W) Width (CM).....139.1

(D) Depth (CM).....66

Electrical

Amps.....10.4

Plug.....NEMA 6-15R

Voltage.....240

Watts.....2500

Watts per Well.....625

Construction

Control Type.....Thermostatic Controls

Drain Type.....Standard Drain

Fill Type.....None

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....33

Case Length.....60

Case Lot Cube (ft.).....34.38

Case Lot Weight (lbs.).....168.0



Four-well 240-volt 2500-watt modular drop-in hot well with manifold drain, infinite controls and Auto-Fill system

Keep a variety of food items at perfect serving temperatures with ease, thanks to the four-well 240-volt modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The Auto-Fill system maintains perfect water levels for easy operation, and the unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while a drip-free flange contains moisture and spills. The control panel can be mounted remotely for convenient operation, and the easy-to-use infinite controls ensure accurate temperature settings.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Easy-to-use infinite controls ensure accurate temperature settings
- Detachable control unit for remote mounting
- Auto-Fill system maintains perfect water levels for easy operation
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Flat flange creates a sleek, streamlined appearance
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
- 6 ?-inch depth accommodates 6-inch-deep pans

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....029419555079

Unit Dimensions

(W) Width (IN) 54.75

(D) Depth (IN).....26

(W) Width (CM).....139.1

(D) Depth (CM).....66

Electrical

Amps.....10.4

Plug.....NEMA 6-15R

Voltage.....240

Watts.....2500

Watts per Well.....625

Construction

Control Type.....Inifinite Controls

Drain Type.....Manifold Drain

Fill Type.....Auto-Fill

Case Lot Measurement

Case Lot.....1

Case Width.....0

Case Height.....0

Case Length.....0

Case Lot Cube (ft.).....34.83

Case Lot Weight (lbs.).....188.0



Four-well 240-volt 2500-watt modular drop-in hot well with manifold drain and infinite controls

Keep a variety of food items at perfect serving temperatures with ease, thanks to the four-well 240-volt modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while a drip-free flange contains moisture and spills. The easy-to-use infinite controls ensure accurate temperature settings and are detachable for remote mounting, making this drop-in a popular, reliable choice.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Easy-to-use infinite controls ensure accurate temperature settings
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Manifold drains with individual well shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Cord and plug configuration eliminates the need for hardwiring
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....029419555017

Unit Dimensions

(W) Width (IN) 54.75

(D) Depth (IN).....26

(W) Width (CM).....139.1

(D) Depth (CM).....66

Electrical

Amps.....10.4

Plug.....NEMA 6-15R

Voltage.....240

Watts.....2500

Watts per Well.....625

Construction

Control Type.....Inifinite Controls

Drain Type.....Manifold Drain

Fill Type.....None

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....33

Case Length.....60

Case Lot Cube (ft.).....34.9

Case Lot Weight (lbs.).....165.0



Four-well 208-volt 2500-watt modular drop-in hot well with standard drain and thermostatic controls

Keep a variety of food items at perfect serving temperatures with ease, thanks to the four-well modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features an individual drain shutoff for convenience, while a drip-free flange contains moisture and spills. The control panel can be mounted remotely for convenient operation, and thermostatic controls ensure accurate heating.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Individual drain shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....029419416813

Unit Dimensions

(W) Width (IN) 54.75

(D) Depth (IN).....26

(H) Height (IN).....0

(W) Width (CM).....139.1

(D) Depth (CM).....66

Electrical

Amps.....9

Plug.....NEMA 6-15R

Voltage.....208

Watts.....2500

Watts per Well.....625

Construction

Control Type.....Thermostatic Controls

Drain Type.....Standard Drain

Fill Type.....None

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....33

Case Length.....60

Case Lot Cube (ft.).....34.38

Case Lot Weight (lbs.).....168.0



Four-well 208-volt 2500-watt modular drop-in hot well with manifold drain, infinite controls and Auto-Fill system

Keep a variety of food items at perfect serving temperatures with ease, thanks to the four-well 208-volt modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The Auto-Fill system maintains perfect water levels for easy operation, and the unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while a drip-free flange contains moisture and spills. The control panel can be mounted remotely for convenient operation, and the easy-to-use infinite controls ensure accurate temperature settings.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Easy-to-use infinite controls ensure accurate temperature settings
- Detachable control unit for remote mounting
- Auto-Fill system maintains perfect water levels for easy operation
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- NSF-certified
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....029419412846

Unit Dimensions

(W) Width (IN) 54.75

(D) Depth (IN).....26

(H) Height (IN).....0

(W) Width (CM).....139.1

(D) Depth (CM).....66

Electrical

Amps.....9

Plug.....NEMA 6-15R

Voltage.....208

Watts.....2500

Watts per Well.....625

Construction

Control Type.....Inifinite Controls

Drain Type.....Manifold Drain

Fill Type.....Auto-Fill

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....34

Case Length.....59

Case Lot Cube (ft.).....34.83

Case Lot Weight (lbs.).....188.0



Four-well 240-volt 2500-watt modular drop-in hot well with standard drain and infinite controls

Keep a variety of food items at perfect serving temperatures with ease, thanks to the four-well 240-volt modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features an individual drain shutoff for convenience, while a drip-free flange contains moisture and spills. The easy-to-use infinite controls ensure accurate temperature settings and are detachable for remote mounting, making this drop-in a popular, reliable choice.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Easy-to-use infinite controls ensure accurate temperature settings
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Individual drain shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- 2-year standard limited warranty
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....029419554966

Unit Dimensions

(W) Width (IN) 54.75

(D) Depth (IN).....26

(W) Width (CM).....139.1

(D) Depth (CM).....66

Electrical

Amps.....10.4

Plug.....NEMA 6-15R

Voltage.....240

Watts.....2500

Watts per Well.....625

Construction

Control Type.....Inifinite Controls

Drain Type.....Standard Drain

Fill Type.....None

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....33

Case Length.....60

Case Lot Cube (ft.).....35.42

Case Lot Weight (lbs.).....178.0



Four-well 240-volt 2500-watt modular drop-in hot well with manifold drain and thermostatic controls

Keep a variety of food items at perfect serving temperatures with ease, thanks to the four-well 240-volt modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while a drip-free flange contains moisture and spills. The control panel can be mounted remotely for convenient operation, and thermostatic controls ensure accurate heating.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Flat flange creates a sleek, streamlined appearance
- Cord and plug configuration eliminates the need for hardwiring
- Cord and plug configuration eliminates the need for hardwiring
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- NSF-certified
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.
- 6 ?-inch depth accommodates 6-inch-deep pans

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....029419555185

Unit Dimensions

(W) Width (IN) 54.75

(D) Depth (IN).....26

(W) Width (CM).....139.1

(D) Depth (CM).....66

Electrical

Amps.....10.4

Plug.....NEMA 6-15R

Voltage.....240

Watts.....2500

Watts per Well.....625

Construction

Control Type.....Thermostatic Controls

Drain Type.....Manifold Drain

Fill Type.....None

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....33

Case Length.....60

Case Lot Cube (ft.).....35.42

Case Lot Weight (lbs.).....181.0



Four-well 208-volt 2500-watt modular drop-in hot well with manifold drain, thermostatic controls and Auto-Fill system

Keep a variety of food items at perfect serving temperatures with ease, thanks to the four-well 208-volt modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The Auto-Fill system maintains perfect water levels for easy operation, and the unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while a drip-free flange contains moisture and spills. The control panel can be mounted remotely for convenient operation, and thermostatic controls ensure accurate heating.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Auto-Fill system maintains perfect water levels for easy operation
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- NSF-certified
- NSF-certified
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....029419418565

Unit Dimensions

(W) Width (IN) 54.75

(D) Depth (IN).....26

(H) Height (IN).....0

(W) Width (CM).....139.1

(D) Depth (CM).....66

Electrical

Amps.....9

Plug.....NEMA 6-15R

Voltage.....208

Watts.....2500

Watts per Well.....625

Construction

Control Type.....Thermostatic Controls

Drain Type.....Manifold Drain

Fill Type.....Auto-Fill

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....34

Case Length.....59

Case Lot Cube (ft.).....34.83

Case Lot Weight (lbs.).....188.0



Four-well 120-volt 2500-watt modular drop-in hot well with manifold drain and infinite controls

Keep a variety of food items at perfect serving temperatures with ease, thanks to the four-well modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while a drip-free flange contains moisture and spills. The easy-to-use infinite controls ensure accurate temperature settings and are detachable for remote mounting, making this drop-in a popular, reliable choice.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Easy-to-use infinite controls ensure accurate temperature settings
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....029419380190

Unit Dimensions

(W) Width (IN) 54.75

(D) Depth (IN).....26

(W) Width (CM).....139.1

(D) Depth (CM).....66

Electrical

Amps.....20.8

Plug ..... NEMA 5-30P

Voltage 120

Watts 2500

Watts per Well 625

Construction

Control Type ..... Inifinite Controls

Drain Type ..... Manifold Drain

Fill Type ..... None

Case Lot Measurement

Case Lot 1

Case Width 30

Case Height 32.5

Case Length 60

Case Lot Cube (ft.) 33.85

Case Lot Weight (lbs.) 160.0



Four-well 208- to 240-volt 4000-watt modular drop-in hot well with standard drain and thermostatic controls

Keep a variety of food items at perfect serving temperatures with ease, thanks to the four-well modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The unique design requires a smaller circuit, reduces installation costs and provides comparable performance to higher-wattage elements. Each well features an individual drain shutoff for convenience, while a drip-free flange contains moisture and spills. The remote control panel offers convenient operation, and the thermostatic controls ensure accurate heating.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while providing comparable performance to higher-wattage elements
- Individual drain shutoffs for user convenience
- Manifold drains with individual well shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Cord and plug configuration eliminates the need for hardwiring
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 2-year standard limited warranty
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....029419425235

Unit Dimensions

(W) Width (IN) 54.75

(D) Depth (IN).....26

(H) Height (IN).....0

(W) Width (CM).....139.1

(D) Depth (CM).....66

Electrical

Amps.....16.7

Plug.....NEMA 6-30P

Voltage.....208-240

Watts.....4000

Watts per Well.....1000

Construction

Control Type.....Thermostatic Controls

Drain Type.....Standard Drain

Fill Type.....None

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....34

Case Length.....59.5

Case Lot Cube (ft.).....35.12

Case Lot Weight (lbs.).....173.0



Four-well 208-volt 2500-watt modular drop-in hot well with manifold drain and infinite controls

Keep a variety of food items at perfect serving temperatures with ease, thanks to the four-well 208-volt modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while a drip-free flange contains moisture and spills. The easy-to-use infinite controls ensure accurate temperature settings and are detachable for remote mounting, making this drop-in a popular, reliable choice.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Easy-to-use infinite controls ensure accurate temperature settings
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Drip-free flange contains moisture and spills
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....029419380206

Unit Dimensions

(W) Width (IN) 54.75

(D) Depth (IN).....26

(W) Width (CM).....139.1

(D) Depth (CM).....66

Electrical

Amps.....9

Plug.....NEMA 6-15R

Voltage.....208

Watts.....2500

Watts per Well.....625

Construction

Control Type.....Inifinite Controls

Drain Type.....Manifold Drain

Fill Type.....None

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....33.5

Case Length.....60

Case Lot Cube (ft.).....34.9

Case Lot Weight (lbs.).....165.0



Four-well 208-volt 2500-watt modular drop-in hot well with manifold drain, infinite controls and flat flange

Keep a variety of food items at perfect serving temperatures with ease, thanks to the four-well 208-volt modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, and the flat flange creates a sleek, streamlined appearance. The easy-to-use infinite controls ensure accurate temperature settings and are detachable for remote mounting, making this drop-in a popular, reliable choice.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Easy-to-use infinite controls ensure accurate temperature settings
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Manifold drains with individual well shutoffs for user convenience
- Flat flange creates a sleek, streamlined appearance
- Cord and plug configuration eliminates the need for hardwiring
- Cord and plug configuration eliminates the need for hardwiring
- 6 ?-inch depth accommodates 6-inch-deep pans
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

Model .....-FF

UPC.....198594061115

Unit Dimensions

(W) Width (IN) 54.75

(D) Depth (IN).....26

(W) Width (CM).....139.1

(D) Depth (CM).....66

Electrical

Amps.....9

Plug.....NEMA 6-15R

Voltage.....208

Watts.....2500

Watts per Well.....625

Construction

Control Type.....Inifinite Controls

Drain Type.....Manifold Drain

Fill Type.....None

Special Feature.....Flat Flange

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....33.5

Case Length.....60

Case Lot Cube (ft.).....34.9

Case Lot Weight (lbs.).....165.0



Four-well 120-volt 2500-watt modular drop-in hot well with manifold drain and thermostatic controls

Keep a variety of food items at perfect serving temperatures with ease, thanks to the four-well modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while a drip-free flange contains moisture and spills. The control panel can be mounted remotely for convenient operation, and thermostatic controls ensure accurate heating.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....029419418473

Unit Dimensions

(W) Width (IN) 54.75

(D) Depth (IN).....26

(H) Height (IN).....0

(W) Width (CM).....139.1

(D) Depth (CM).....66

Electrical

Amps.....20.8
Plug.....NEMA 5-30P
Voltage.....120
Watts.....2500
Watts per Well.....625

Construction

Control Type.....Thermostatic Controls
Drain Type.....Manifold Drain
Fill Type.....None

Case Lot Measurement

Case Lot.....1
Case Width.....30
Case Height.....33.5
Case Length.....60
Case Lot Cube (ft.).....34.9
Case Lot Weight (lbs.).....165.0



Four-well 208- to 240-volt 4000-watt modular drop-in hot well with manifold drain, thermostatic controls and Auto-Fill system

Keep a variety of food items at perfect serving temperatures with ease, thanks to the four-well modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The Auto-Fill system maintains perfect water levels for easy operation, and the unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while a drip-free flange contains moisture and spills. The control panel can be mounted remotely for convenient operation, and thermostatic controls ensure accurate heating.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Auto-Fill system maintains perfect water levels for easy operation
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....029419425136

Unit Dimensions

(W) Width (IN) 54.75

(D) Depth (IN).....26

(H) Height (IN).....0

(W) Width (CM).....139.1

(D) Depth (CM).....66

Electrical

Amps.....16.7

Plug.....NEMA 6-30P

Voltage.....208-240

Watts.....4000

Watts per Well.....1000

Construction

Control Type.....Thermostatic Controls

Drain Type.....Manifold Drain

Fill Type.....Auto-Fill

Case Lot Measurement

Case Lot.....1

Case Width.....30.25

Case Height.....33.5

Case Length.....59.75

Case Lot Cube (ft.).....40.43

Case Lot Weight (lbs.).....197.0



Four-well 208- to 240-volt 4000-watt modular drop-in hot well with manifold drain, infinite controls and Auto-Fill system

Keep a variety of food items at perfect serving temperatures with ease, thanks to the four-well modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The Auto-Fill system maintains perfect water levels for easy operation, and the unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while a drip-free flange contains moisture and spills. The easy-to-use infinite controls ensure accurate temperature settings and are detachable for remote mounting, making this drop-in a popular, reliable choice.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Easy-to-use infinite controls ensure accurate temperature settings
- Detachable control unit for remote mounting
- Auto-Fill system maintains perfect water levels for easy operation
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....029419424948

Unit Dimensions

(W) Width (IN) 54.75

(D) Depth (IN).....26

(H) Height (IN).....0

(W) Width (CM).....139.1

(D) Depth (CM).....66

Electrical

Amps	16.7
Plug	NEMA 6-30P
Voltage	208-240
Watts	4000
Watts per Well	1000

Construction

Control Type	Inifinite Controls
Drain Type	Manifold Drain
Fill Type	Auto-Fill

Case Lot Measurement

Case Lot	1
Case Width	30
Case Height	33
Case Length	60
Case Lot Cube (ft.)	34.83
Case Lot Weight (lbs.)	187.0



Four-well 120-volt 2500-watt modular drop-in hot well with manifold drain, infinite controls and Auto-Fill system

Keep a variety of food items at perfect serving temperatures with ease, thanks to the four-well 120-volt modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The Auto-Fill system maintains perfect water levels for easy operation, and the unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while a drip-free flange contains moisture and spills. The control panel can be mounted remotely for convenient operation, and the easy-to-use infinite controls ensure accurate temperature settings.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Easy-to-use infinite controls ensure accurate temperature settings
- Detachable control unit for remote mounting
- Auto-Fill system maintains perfect water levels for easy operation
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....029419412839

Unit Dimensions

(W) Width (IN) 54.75

(D) Depth (IN).....26

(H) Height (IN).....0

(W) Width (CM).....139.1

(D) Depth (CM).....66

Electrical

Amps.....20.8

Plug.....NEMA 5-30P

Voltage.....120

Watts.....2500

Watts per Well.....625

Construction

Control Type.....Inifinite Controls

Drain Type.....Manifold Drain

Fill Type.....Auto-Fill

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....33.5

Case Length.....60

Case Lot Cube (ft.).....34.9

Case Lot Weight (lbs.).....165.0



Four-well 208-volt 2500-watt modular drop-in hot well with manifold drain and thermostatic controls

Keep a variety of food items at perfect serving temperatures with ease, thanks to the four-well modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while a drip-free flange contains moisture and spills. The control panel can be mounted remotely for convenient operation, and thermostatic controls ensure accurate heating.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....029419418480

Unit Dimensions

(W) Width (IN) 54.75

(D) Depth (IN).....26

(H) Height (IN).....0

(W) Width (CM).....139.1

(D) Depth (CM).....66

Electrical

Amps.....9

Plug.....NEMA 6-15R

Voltage.....208

Watts.....2500

Watts per Well.....625

Construction

Control Type.....Thermostatic Controls

Drain Type.....Manifold Drain

Fill Type.....None

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....34

Case Length.....60

Case Lot Cube (ft.).....35.42

Case Lot Weight (lbs.).....181.0



Four-well 208- to 240-volt 4000-watt modular drop-in hot well with standard drain and infinite controls

Keep a variety of food items at perfect serving temperatures with ease, thanks to the four-well modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features an individual drain shutoff for convenience, while a drip-free flange contains moisture and spills. The easy-to-use infinite controls ensure accurate temperature settings and are detachable for remote mounting, making this drop-in a popular, reliable choice.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Easy-to-use infinite controls ensure accurate temperature settings
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Individual drain shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....029419422418

Unit Dimensions

(W) Width (IN) 54.75

(D) Depth (IN).....26

(H) Height (IN).....0

(W) Width (CM).....139.1

(D) Depth (CM).....66

Electrical

Amps.....16.7

Plug.....NEMA 6-30P

Voltage.....208-240

Watts.....4000

Watts per Well.....1000

Construction

Control Type.....Inifinite Controls

Drain Type.....Standard Drain

Fill Type.....None

Case Lot Measurement

Case Lot.....1

Case Width.....30.5

Case Height.....33.5

Case Length.....60

Case Lot Cube (ft.).....35.48

Case Lot Weight (lbs.).....170.0



Four-well 208-volt 2500-watt modular drop-in hot well with standard drain and infinite controls

Keep a variety of food items at perfect serving temperatures with ease, thanks to the four-well modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features an individual drain shutoff for convenience, while a drip-free flange contains moisture and spills. The easy-to-use infinite controls ensure accurate temperature settings and are detachable for remote mounting, making this drop-in a popular, reliable choice.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Easy-to-use infinite controls ensure accurate temperature settings
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Individual drain shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....029419371341

Unit Dimensions

(W) Width (IN) 54.75

(D) Depth (IN).....26

(W) Width (CM).....139.1

(D) Depth (CM).....66

Electrical

Amps.....9

Plug.....NEMA 6-15R

Voltage.....208

Watts.....2500

Watts per Well.....625

Construction

Control Type.....Inifinite Controls

Drain Type.....Standard Drain

Fill Type.....None

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....33

Case Length.....60

Case Lot Cube (ft.).....40.43

Case Lot Weight (lbs.).....197.0



Four-well 120-volt 2500-watt modular drop-in hot well with standard drain and thermostatic controls

Keep a variety of food items at perfect serving temperatures with ease, thanks to the four-well modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features an individual drain shutoff for convenience, while a drip-free flange contains moisture and spills. The control panel can be mounted remotely for convenient operation, and thermostatic controls ensure accurate heating.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Individual drain shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....029419416806

Unit Dimensions

(W) Width (IN) 54.75

(D) Depth (IN).....26

(H) Height (IN).....20

(W) Width (CM).....139.1

(D) Depth (CM).....66

Electrical

Amps.....20.8
Plug.....NEMA 5-30P
Voltage.....120
Watts.....2500
Watts per Well.....625

Construction

Control Type.....Thermostatic Controls
Drain Type.....Standard Drain
Fill Type.....None

Case Lot Measurement

Case Lot.....1
Case Width.....30
Case Height.....33.5
Case Length.....60
Case Lot Cube (ft.).....34.9
Case Lot Weight (lbs.).....165.0



Four-well 120-volt 2500-watt modular drop-in hot well with manifold drain, thermostatic controls and Auto-Fill system

Keep a variety of food items at perfect serving temperatures with ease, thanks to the four-well modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The Auto-Fill system maintains perfect water levels for easy operation, and the unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while a drip-free flange contains moisture and spills. The control panel can be mounted remotely for convenient operation, and thermostatic controls ensure accurate heating.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Auto-Fill system maintains perfect water levels for easy operation
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....029419418558

Unit Dimensions

(W) Width (IN) 54.75

(D) Depth (IN).....26

(H) Height (IN).....0

(W) Width (CM).....139.1

(D) Depth (CM).....66

Electrical

Amps.....20.8

Plug.....NEMA 5-30P

Voltage.....120

Watts.....2500

Watts per Well.....625

Construction

Control Type.....Thermostatic Controls

Drain Type.....Manifold Drain

Fill Type.....Auto-Fill

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....33

Case Length.....60

Case Lot Cube (ft.).....34.38

Case Lot Weight (lbs.).....184.0



Four-well 208- to 240-volt 4000-watt modular drop-in hot well with manifold drain and infinite controls

Keep a variety of food items at perfect serving temperatures with ease, thanks to the four-well modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while a drip-free flange contains moisture and spills. The easy-to-use infinite controls ensure accurate temperature settings and are detachable for remote mounting, making this drop-in a popular, reliable choice.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Easy-to-use infinite controls ensure accurate temperature settings
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....029419424863

Unit Dimensions

(W) Width (IN) 54.75

(D) Depth (IN).....26

(H) Height (IN).....0

(W) Width (CM).....139.1

(D) Depth (CM).....66

Electrical

Amps.....16.7

Plug.....NEMA 6-30P

Voltage.....208-240

Watts.....4000

Watts per Well.....1000

Construction

Control Type.....Inifinite Controls

Drain Type.....Manifold Drain

Fill Type.....None

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....34

Case Length.....60

Case Lot Cube (ft.).....35.42

Case Lot Weight (lbs.).....180.0



Four-well 208- to 240-volt 4000-watt modular drop-in hot well with manifold drain and thermostatic controls

Keep a variety of food items at perfect serving temperatures with ease, thanks to the four-well modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while a drip-free flange contains moisture and spills. The control panel can be mounted remotely for convenient operation, and thermostatic controls ensure accurate heating.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....029419425051

Unit Dimensions

(W) Width (IN) 54.75

(D) Depth (IN).....26

(H) Height (IN).....0

(W) Width (CM).....139.1

(D) Depth (CM).....66

Electrical

Amps 16.7

Plug ..... NEMA 6-30P

Watts 4000

Watts per Well 1000

Construction

Control Type ..... Thermostatic Controls

Drain Type ..... Manifold Drain

Fill Type ..... None

Case Lot Measurement

Case Lot 1

Case Width 30

Case Height 33

Case Length 60

Case Lot Cube (ft.) 34.38

Case Lot Weight (lbs.) 171.0



Four-well 120-volt 2500-watt modular drop-in hot well with standard drain and infinite controls

Keep a variety of food items at perfect serving temperatures with ease, thanks to the four-well modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features an individual drain shutoff for convenience, while a drip-free flange contains moisture and spills. The easy-to-use infinite controls ensure accurate temperature settings and are detachable for remote mounting, making this drop-in a popular, reliable choice.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Easy-to-use infinite controls ensure accurate temperature settings
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Individual drain shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....029419371334

Unit Dimensions

(W) Width (IN) 54.75

(D) Depth (IN).....26

(W) Width (CM).....139.1

(D) Depth (CM).....66

Electrical

Amps.....20.8

Plug.....NEMA 5-30P

Voltage.....120

Watts.....2500

Watts per Well.....625

Construction

Control Type.....Inifinite Controls

Drain Type.....Standard Drain

Fill Type.....None

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....33.5

Case Length.....60

Case Lot Cube (ft.).....34.9

Case Lot Weight (lbs.).....165.0



Four-well 208-volt 2500-watt modular marine-grade stainless steel drop-in hot well with manifold drain, thermostatic controls and flat flange

Keep a variety of food items at perfect serving temperatures with ease, thanks to the four-well modular drop-in hot well by Vollrath. Made with marine-grade stainless steel, this durable well stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance. High-density glass fiber insulation reduces energy waste, helping you maximize efficiency. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, and the flat flange creates a sleek, streamlined appearance. The control panel can be mounted remotely for convenient operation, and thermostatic controls ensure accurate heating.

- Made in the USA
- Marine-grade stainless steel stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Flat flange creates a sleek, streamlined appearance
- Cord and plug configuration eliminates the need for hardwiring
- Zero-clearance installation means no trim rings required for non-metallic countertops
- Accommodates 6-inch-deep pans
- Accommodates 6-inch-deep pans
- 6 ?-inch depth accommodates 6-inch-deep pans

PRODUCT SPECIFICATIONS

Model Information

Model .....-FF

Unit Dimensions

Overall Dimensions (IN).....54.75 x 26 x 15.419

(W) Width (IN) 54.75

(D) Depth (IN).....26

(H) Height (IN).....15.41

(W) Width (CM).....139.06

(D) Depth (CM).....66.04

(H) Height (CM) 39.16

Electrical

Amps.....9

Plug.....NEMA 6-15R

Voltage.....208

Watts.....2500

Watts per Well.....625

Construction

Special Feature.....Flat Flange

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....34

Case Length.....60



Four-well 240-volt 2500-watt modular marine-grade stainless steel drop-in hot well with manifold drain, thermostatic controls, Auto-Fill system and flat flange

Featuring convenient dry heat, the 120-volt modular dry hot well by Vollrath is reliable, easy to use and maintains serving temperatures perfectly. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The open-element, energy-efficient design uses a smaller circuit, reduces installation costs and provides comparable performance to higher-wattage elements. Easy-to-use infinite controls ensure accurate temperature settings and are detachable for remote mounting. This hot well does not require water for operation, making it a popular, reliable choice.

- Made in the USA
- Marine-grade stainless steel stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Auto-Fill system maintains perfect water levels for easy operation
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- NSF-certified
- Covered by 1-year limited warranty — see warranty page for details
- Zero-clearance installation means no trim rings required for non-metallic countertops
- Zero-clearance installation means no trim rings required for non-metallic countertops
- 6 ?-inch depth accommodates 6-inch-deep pans
- 6 ?-inch depth accommodates 6-inch-deep pans

PRODUCT SPECIFICATIONS

Model Information

Model .....-FF

Unit Dimensions

Overall Dimensions (IN).....54.75 x 26 x 15.419

(W) Width (IN) 54.75

(D) Depth (IN).....26

(H) Height (IN).....15.41

(W) Width (CM).....139.06

(D) Depth (CM).....66.04

(H) Height (CM).....39.16

Electrical

Amps.....10.4

Voltage.....208 - 240

Watts.....2500

Construction

Special Feature .....Flat Flange

Case Lot Measurement

Case Lot.....1



Four-well 120-volt 2500-watt modular marine-grade stainless steel drop-in hot well with manifold drain, infinite controls and flat flange

Keep a variety of food items at perfect serving temperatures with ease, thanks to the four-well 120-volt modular drop-in hot well by Vollrath. Made with marine-grade stainless steel, this durable well stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance. High-density glass fiber insulation reduces energy waste, helping you maximize efficiency. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, and the flat flange creates a sleek, streamlined appearance. The control panel can be mounted remotely for convenient operation, and thermostatic controls ensure accurate heating.

- Made in the USA
- Marine-grade stainless steel stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Easy-to-use infinite controls ensure accurate temperature settings
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Flat flange creates a sleek, streamlined appearance
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Accommodates 6-inch-deep pans
- Accommodates 6-inch-deep pans
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

Model .....-FF

Unit Dimensions

Overall Dimensions (IN).....54.75 x 26 x 15.419

(W) Width (IN) 54.75

(D) Depth (IN).....26

(H) Height (IN).....15.41

(W) Width (CM).....139.06

(D) Depth (CM).....66.04

(H) Height (CM).....39.16

Electrical

Amps.....20.8

Voltage.....208 - 240

Watts.....2500

Construction

Special Feature .....Flat Flange

Case Lot Measurement

Case Lot.....1



Four-well 240-volt 2500-watt modular marine-grade stainless steel drop-in hot well with manifold drain, infinite controls and flat flange

Keep a variety of food items at perfect serving temperatures with ease, thanks to the four-well 240-volt modular drop-in hot well by Vollrath. Made with marine-grade stainless steel, this durable well stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance. High-density glass fiber insulation reduces energy waste, helping you maximize efficiency. The Auto-Fill system maintains perfect water levels for easy operation, and the unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, and the flat flange creates a sleek, streamlined appearance. The control panel can be mounted remotely for convenient operation, and thermostatic controls ensure accurate heating.

- Made in the USA
- Marine-grade stainless steel stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Easy-to-use infinite controls ensure accurate temperature settings
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- NSF-certified
- Covered by 1-year limited warranty — see warranty page for details
- Zero-clearance installation means no trim rings required for non-metallic countertops
- Zero-clearance installation means no trim rings required for non-metallic countertops
- 6 ?-inch depth accommodates 6-inch-deep pans
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

Model .....-FF

Unit Dimensions

Overall Dimensions (IN).....54.75 x 26 x 15.419

(W) Width (IN) 54.75

(D) Depth (IN).....26

(H) Height (IN).....15.41

(W) Width (CM).....139.06

(D) Depth (CM).....66.04

(H) Height (CM) 39.16

Electrical

Amps 10.4

Voltage ..... 208 - 240

Watts 2500

Construction

Special Feature ..... Flat Flange

Case Lot Measurement

Case Lot 1

Case Width 30

Case Height 33

Case Length 60



Four-well 208- to 240-volt 4000-watt modular marine-grade stainless steel drop-in hot well with manifold drain, thermostatic controls and flat flange

Keep a variety of food items at perfect serving temperatures with ease, thanks to the four-well modular drop-in hot well by Vollrath. Made with marine-grade stainless steel, this durable well stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance. High-density glass fiber insulation reduces energy waste, helping you maximize efficiency. The Auto-Fill system maintains perfect water levels for easy operation, and the unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, and the flat flange creates a sleek, streamlined appearance. The control panel can be mounted remotely for convenient operation, and thermostatic controls ensure accurate heating.

- Made in the USA
- Marine-grade stainless steel stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Flat flange creates a sleek, streamlined appearance
- Cord and plug configuration eliminates the need for hardwiring
- Zero-clearance installation means no trim rings required for non-metallic countertops
- Accommodates 6-inch-deep pans
- Accommodates 6-inch-deep pans
- 6 ?-inch depth accommodates 6-inch-deep pans

PRODUCT SPECIFICATIONS

Model Information

Model .....-FF

Unit Dimensions

Overall Dimensions (IN).....54.75 x 26 x 15.419

(W) Width (IN) 54.75

(D) Depth (IN).....26

(H) Height (IN).....15.41

(W) Width (CM).....139.06

(D) Depth (CM).....66.04

(H) Height (CM) 39.16

Electrical

Amps ..... 14.4 - 16.7

Voltage ..... 208 - 240

Watts 4000

Construction

Special Feature ..... Flat Flange

Case Lot Measurement

Case Lot 1

Case Width 30.25

Case Height 33.5

Case Length 59.75



Four-well 208- to 240-volt 4000-watt modular marine-grade stainless steel drop-in hot well with standard drain, infinite controls and flat flange

Keep a variety of food items at perfect serving temperatures with ease, thanks to the four-well 208-volt modular drop-in hot well by Vollrath. Made with marine-grade stainless steel, this durable well stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance. High-density glass fiber insulation reduces energy waste, helping you maximize efficiency. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features an individual drain shutoff for convenience, and the flat flange creates a sleek, streamlined appearance. The control panel can be mounted remotely for convenient operation, and thermostatic controls ensure accurate heating.

- Made in the USA
- Marine-grade stainless steel stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Easy-to-use infinite controls ensure accurate temperature settings
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Individual drain shutoffs for user convenience
- Flat flange creates a sleek, streamlined appearance
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Accommodates 6-inch-deep pans
- Accommodates 6-inch-deep pans
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

Model .....-FF

Unit Dimensions

Overall Dimensions (IN).....54.75 x 26 x 15.419

(W) Width (IN) 54.75

(D) Depth (IN).....26

(H) Height (IN).....15.41

(W) Width (CM).....139.06

(D) Depth (CM).....66.04

(H) Height (CM) 39.16

Electrical

Amps ..... 14.4 - 16.7

Voltage ..... 208 - 240

Watts 4000

Construction

Special Feature ..... Flat Flange

Case Lot Measurement

Case Lot 1

Case Width 30.5

Case Height 33.5

Case Length 60



Four-well 208-volt 2500-watt modular marine-grade stainless steel drop-in hot well with manifold drain, infinite controls and flat flange

Keep a variety of food items at perfect serving temperatures with ease, thanks to the four-well 208-volt modular drop-in hot well by Vollrath. Made with marine-grade stainless steel, this durable well stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance. High-density glass fiber insulation reduces energy waste, helping you maximize efficiency. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, and the flat flange creates a sleek, streamlined appearance. The control panel can be mounted remotely for convenient operation, and thermostatic controls ensure accurate heating.

- Made in the USA
- Marine-grade stainless steel stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Easy-to-use infinite controls ensure accurate temperature settings
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Manifold drains with individual well shutoffs for user convenience
- Flat flange creates a sleek, streamlined appearance
- Cord and plug configuration eliminates the need for hardwiring
- Accommodates 6-inch-deep pans
- Accommodates 6-inch-deep pans
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

Model .....-FF

Unit Dimensions

Overall Dimensions (IN).....54.75 x 26 x 15.419

(W) Width (IN) 54.75

(D) Depth (IN).....26

(H) Height (IN).....15.41

(W) Width (CM).....139.06

(D) Depth (CM).....66.04

(H) Height (CM).....39.16

Electrical

Amps	9
Plug	NEMA 6-15R
Voltage	208
Watts	2500
Watts per Well	625

Construction

Special Feature	Flat Flange

Case Lot Measurement

Case Lot	1
Case Width	30
Case Height	33.5
Case Length	60



Four-well 240-volt 2500-watt modular marine-grade stainless steel drop-in hot well with standard drain, thermostatic controls and flat flange

Keep a variety of food items at perfect serving temperatures with ease, thanks to the four-well 240-volt modular drop-in hot well by Vollrath. Made with marine-grade stainless steel, this durable well stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance. High-density glass fiber insulation reduces energy waste, helping you maximize efficiency. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, and the flat flange creates a sleek, streamlined appearance. The easy-to-use infinite controls ensure accurate temperature settings and are detachable for remote mounting, making this drop-in a popular, reliable choice.

- Made in the USA
- Marine-grade stainless steel stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Individual drain shutoffs for user convenience
- NSF-certified
- Covered by 1-year limited warranty — see warranty page for details
- Zero-clearance installation means no trim rings required for non-metallic countertops
- Zero-clearance installation means no trim rings required for non-metallic countertops
- Accommodates 6-inch-deep pans
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

Model .....-FF

Unit Dimensions

Overall Dimensions (IN).....54.75 x 26 x 15.419

(W) Width (IN) 54.75

(D) Depth (IN).....26

(H) Height (IN).....15.41

(W) Width (CM).....139.06

(D) Depth (CM).....66.04

(H) Height (CM) 39.16

Electrical

Amps 10.4

Voltage ..... 208 - 240

Watts 2500

Construction

Special Feature ..... Flat Flange

Case Lot Measurement

Case Lot 1



Four-well 208- to 240-volt 4000-watt modular marine-grade stainless steel drop-in hot well with standard drain, thermostatic controls and flat flange

Keep a variety of food items at perfect serving temperatures with ease, thanks to the four-well 208-volt modular drop-in hot well by Vollrath. Made with marine-grade stainless steel, this durable well stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance. High-density glass fiber insulation reduces energy waste, helping you maximize efficiency. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, and the flat flange creates a sleek, streamlined appearance. The easy-to-use infinite controls ensure accurate temperature settings and are detachable for remote mounting, making this drop-in a popular, reliable choice.

- Made in the USA
- Marine-grade stainless steel stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Individual drain shutoffs for user convenience
- Flat flange creates a sleek, streamlined appearance
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Accommodates 6-inch-deep pans
- Accommodates 6-inch-deep pans
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

Model .....-FF

Unit Dimensions

Overall Dimensions (IN).....54.75 x 26 x 15.419

(W) Width (IN) 54.75

(D) Depth (IN).....26

(H) Height (IN).....15.41

(W) Width (CM).....139.06

(D) Depth (CM).....66.04

(H) Height (CM) 39.16

Electrical

Amps ..... 14.4 - 16.7

Voltage ..... 208 - 240

Watts 4000

Construction

Special Feature ..... Flat Flange

Case Lot Measurement

Case Lot 1

Case Width 30

Case Height 34

Case Length 59.5



Four-well 208-volt 2500-watt modular marine-grade stainless steel drop-in hot well with standard drain, thermostatic controls and flat flange

Keep a variety of food items at perfect serving temperatures with ease, thanks to the four-well modular drop-in hot well by Vollrath. Made with marine-grade stainless steel, this durable well stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance. High-density glass fiber insulation reduces energy waste, helping you maximize efficiency. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features an individual drain shutoff for convenience, and the flat flange creates a sleek, streamlined appearance. The control panel can be mounted remotely for convenient operation, and thermostatic controls ensure accurate heating.

- Made in the USA
- Marine-grade stainless steel stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Individual drain shutoffs for user convenience
- Flat flange creates a sleek, streamlined appearance
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Accommodates 6-inch-deep pans
- Accommodates 6-inch-deep pans
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

Model .....-FF

Unit Dimensions

Overall Dimensions (IN).....54.75 x 26 x 15.419

(W) Width (IN) 54.75

(D) Depth (IN).....26

(H) Height (IN).....15.41

(W) Width (CM).....139.06

(D) Depth (CM).....66.04

(H) Height (CM) 39.16

Electrical

Amps 9

Plug ..... NEMA 6-15R

Voltage 208

Watts 2500

Watts per Well 625

Construction

Special Feature ..... Flat Flange

Case Lot Measurement

Case Lot 1

Case Width 30

Case Height 33

Case Length 60



Four-well 120-volt 2500-watt modular marine-grade stainless steel drop-in hot well with manifold drain, thermostatic controls and flat flange

Keep a variety of food items at perfect serving temperatures with ease, thanks to the four-well modular drop-in hot well by Vollrath. Made with marine-grade stainless steel, this durable well stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance. High-density glass fiber insulation reduces energy waste, helping you maximize efficiency. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features an individual drain shutoff for convenience, and the flat flange creates a sleek, streamlined appearance. The easy-to-use infinite controls ensure accurate temperature settings and are detachable for remote mounting, making this drop-in a popular, reliable choice.

- Made in the USA
- Marine-grade stainless steel stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Flat flange creates a sleek, streamlined appearance
- Cord and plug configuration eliminates the need for hardwiring
- Cord and plug configuration eliminates the need for hardwiring
- Accommodates 6-inch-deep pans
- Accommodates 6-inch-deep pans
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

Model .....-FF

Unit Dimensions

Overall Dimensions (IN).....54.75 x 26 x 15.419

(W) Width (IN) 54.75

(D) Depth (IN).....26

(H) Height (IN).....15.41

(W) Width (CM).....139.06

(D) Depth (CM).....66.04

(H) Height (CM) 39.16

Electrical

Amps 20.8

Watts 2500

Construction

Special Feature ..... Flat Flange

Case Lot Measurement

Case Lot 1



Four-well 208- to 240-volt 4000-watt modular marine-grade stainless steel drop-in hot well with manifold drain, thermostatic controls, Auto-Fill system and flat flange

Keep a variety of food items at perfect serving temperatures with ease, thanks to the four-well 208-volt modular drop-in hot well by Vollrath. Made with marine-grade stainless steel, this durable well stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance. High-density glass fiber insulation reduces energy waste, helping you maximize efficiency. The unique design requires a smaller circuit, reduces installation costs and provides comparable performance to higher-wattage elements. Each well features an individual drain shutoff for convenience, and the flat flange creates a sleek, streamlined appearance. The easy-to-use infinite controls ensure accurate temperature settings and are detachable for remote mounting, making this hot well a popular, reliable choice.

- Made in the USA
- Marine-grade stainless steel stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Auto-Fill system maintains perfect water levels for easy operation
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Flat flange creates a sleek, streamlined appearance
- Cord and plug configuration eliminates the need for hardwiring
- Zero-clearance installation means no trim rings required for non-metallic countertops
- Zero-clearance installation means no trim rings required for non-metallic countertops
- Accommodates 6-inch-deep pans
- 6 ?-inch depth accommodates 6-inch-deep pans

PRODUCT SPECIFICATIONS

Model Information

Model .....-FF

Unit Dimensions

Overall Dimensions (IN).....54.75 x 26 x 15.419

(W) Width (IN) 54.75

(D) Depth (IN).....26

(H) Height (IN).....15.41

(W) Width (CM).....139.06

(D) Depth (CM).....66.04

(H) Height (CM) 39.16

Electrical

Amps	14.4 - 16.7
Voltage	208 - 240
Watts	4000

Construction

Special Feature	Flat Flange

Case Lot Measurement

Case Lot	1
Case Width	30.25
Case Height	33.5
Case Length	59.75



Four-well 120-volt 2500-watt modular marine-grade stainless steel drop-in hot well with standard drain, thermostatic controls and flat flange

Keep a variety of food items at perfect serving temperatures with ease, thanks to the four-well 120-volt modular drop-in hot well by Vollrath. Made with marine-grade stainless steel, this durable well stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance. High-density glass fiber insulation reduces energy waste, helping you maximize efficiency. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, and the flat flange creates a sleek, streamlined appearance. The easy-to-use infinite controls ensure accurate temperature settings and are detachable for remote mounting, making this drop-in a popular, reliable choice.

- Made in the USA
- Marine-grade stainless steel stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Individual drain shutoffs for user convenience
- Flat flange creates a sleek, streamlined appearance
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Accommodates 6-inch-deep pans
- Accommodates 6-inch-deep pans
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces

PRODUCT SPECIFICATIONS

Model Information

Model .....-FF

Unit Dimensions

Overall Dimensions (IN).....54.75 x 26 x 15.419

(W) Width (IN) 54.75

(D) Depth (IN).....26

(H) Height (IN).....15.41

(W) Width (CM).....139.06

(D) Depth (CM).....66.04

(H) Height (CM) 39.16

Electrical

Amps.....20.8

Voltage.....240

Watts.....2500

Construction

Special Feature .....Flat Flange

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....33.5

Case Length.....60



Four-well 208-volt 2500-watt modular marine-grade stainless steel drop-in hot well with standard drain, infinite controls and flat flange

Keep a variety of food items at perfect serving temperatures with ease, thanks to the four-well 240-volt modular drop-in hot well by Vollrath. Made with marine-grade stainless steel, this durable well stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance. High-density glass fiber insulation reduces energy waste, helping you maximize efficiency. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features an individual drain shutoff for convenience, and the flat flange creates a sleek, streamlined appearance. The control panel can be mounted remotely for convenient operation, and thermostatic controls ensure accurate heating.

- Made in the USA
- Marine-grade stainless steel stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance
- High-density glass fiber insulation on the sides, ends and below the element traps heat and maximizes energy efficiency
- Easy-to-use infinite controls ensure accurate temperature settings
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while providing comparable performance to higher-wattage elements
- Individual drain shutoffs for user convenience
- Manifold drains with individual well shutoffs for user convenience
- Flat flange creates a sleek, streamlined appearance
- Zero-clearance installation means no trim rings required for non-metallic countertops
- Zero-clearance installation means no trim rings required for non-metallic countertops
- Accommodates 6-inch-deep pans
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

Model .....-FF

Unit Dimensions

Overall Dimensions (IN).....54.75 x 26 x 15.419

(W) Width (IN) 54.75

(D) Depth (IN).....26

(H) Height (IN).....15.41

(W) Width (CM).....139.06

(D) Depth (CM).....66.04

(H) Height (CM) 39.16

Electrical

Amps 12

Voltage ..... 208 - 240

Watts 2500

Construction

Special Feature ..... Flat Flange

Case Lot Measurement

Case Lot 1

Case Width 30.25

Case Height 33.5

Case Length 59.75



Four-well 240-volt 2500-watt modular marine-grade stainless steel drop-in hot well with manifold drain, infinite controls and Auto-Fill system

Keep a variety of food items at perfect serving temperatures with ease, thanks to the four-well 240-volt modular drop-in hot well by Vollrath. Made with marine-grade stainless steel, this durable well stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance. High-density glass fiber insulation reduces energy waste, helping you maximize efficiency. The Auto-Fill system maintains perfect water levels for easy operation, and the unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while a drip-free flange contains moisture and spills. The control panel can be mounted remotely for convenient operation, and the easy-to-use infinite controls ensure accurate temperature settings.

- Made in the USA
- Marine-grade stainless steel stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Easy-to-use infinite controls ensure accurate temperature settings
- Detachable control unit for remote mounting
- Auto-Fill system maintains perfect water levels for easy operation
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Accommodates 6-inch-deep pans
- Accommodates 6-inch-deep pans
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080645070

Unit Dimensions

Overall Dimensions (IN).....54.75 x 26 x 15.419

(W) Width (IN) 54.75

(D) Depth (IN).....26

(H) Height (IN).....15.41

(W) Width (CM).....139.06

(D) Depth (CM).....66.04

(H) Height (CM) 39.16

Electrical

Amps 10.4

Voltage 120

Watts 2500

Case Lot Measurement

Case Lot 1

Case Width 0

Case Height 0

Case Length 0



Four-well 240-volt 2500-watt modular marine-grade stainless steel drop-in hot well with manifold drain and thermostatic controls

Keep a variety of food items at perfect serving temperatures with ease, thanks to the four-well 240-volt modular drop-in hot well by Vollrath. Made with marine-grade stainless steel, this durable well stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance. High-density glass fiber insulation reduces energy waste, helping you maximize efficiency. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while a drip-free flange contains moisture and spills. The control panel can be mounted remotely for convenient operation, and thermostatic controls ensure accurate heating.

- Made in the USA
- Marine-grade stainless steel stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Flat flange creates a sleek, streamlined appearance
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Accommodates 6-inch-deep pans
- Accommodates 6-inch-deep pans
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080645087

Electrical

Amps.....10.4

Voltage.....120

Watts.....2500

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....33

Case Length.....60



Four-well 208-volt 2500-watt modular marine-grade stainless steel drop-in hot well with manifold drain, thermostatic controls and Auto-Fill system

Keep a variety of food items at perfect serving temperatures with ease, thanks to the four-well 208-volt modular drop-in hot well by Vollrath. Made with marine-grade stainless steel, this durable well stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance. High-density glass fiber insulation reduces energy waste, helping you maximize efficiency. The Auto-Fill system maintains perfect water levels for easy operation, and the unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while a drip-free flange contains moisture and spills. The control panel can be mounted remotely for convenient operation, and thermostatic controls ensure accurate heating.

- Made in the USA
- Marine-grade stainless steel stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Auto-Fill system maintains perfect water levels for easy operation
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Drip-free flange contains moisture and spills
- Accommodates 6-inch-deep pans
- Not for use with plastic pans
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080644523

Unit Dimensions

Overall Dimensions (IN).....54.75 x 26 x 15.419

(W) Width (IN) 54.75

(D) Depth (IN).....26

(H) Height (IN).....15.41

(W) Width (CM).....139.06

(D) Depth (CM).....66.04

(H) Height (CM) 39.16

Electrical

Amps 9

Plug ..... NEMA 6-15R

Voltage 208

Watts 2500

Watts per Well 625

Case Lot Measurement

Case Lot 1

Case Width 30

Case Height 34

Case Length 59



Four-well 240-volt 2500-watt modular marine-grade stainless steel drop-in hot well with manifold drain, thermostatic controls and Auto-Fill system

Keep a variety of food items at perfect serving temperatures with ease, thanks to the four-well 240-volt modular drop-in hot well by Vollrath. Made with marine-grade stainless steel, this durable well stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance. High-density glass fiber insulation reduces energy waste, helping you maximize efficiency. The Auto-Fill system maintains perfect water levels for easy operation, and the unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while a drip-free flange contains moisture and spills. The control panel can be mounted remotely for convenient operation, and thermostatic controls ensure accurate heating.

- Made in the USA
- Marine-grade stainless steel stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Auto-Fill system maintains perfect water levels for easy operation
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Flat flange creates a sleek, streamlined appearance
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Accommodates 6-inch-deep pans
- Accommodates 6-inch-deep pans
- 6-foot power cord, 4-foot control cord

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....671080645094

Unit Dimensions

Overall Dimensions (IN).....54.75 x 26 x 15.419

(W) Width (IN) 54.75

(D) Depth (IN).....26

(H) Height (IN).....15.41

(W) Width (CM).....139.06

(D) Depth (CM).....66.04

(H) Height (CM).....39.16

Electrical

Amps.....10.4

Voltage.....208-240

Watts.....2500

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....33

Case Length.....60



Four-well 208-volt 2500-watt modular marine-grade stainless steel drop-in hot well with manifold drain and infinite controls

Keep a variety of food items at perfect serving temperatures with ease, thanks to the four-well 208-volt modular drop-in hot well by Vollrath. Made with marine-grade stainless steel, this durable well stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance. High-density glass fiber insulation reduces energy waste, helping you maximize efficiency. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while a drip-free flange contains moisture and spills. The easy-to-use infinite controls ensure accurate temperature settings and are detachable for remote mounting, making this drop-in a popular, reliable choice.

- Made in the USA
- Marine-grade stainless steel stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Easy-to-use infinite controls ensure accurate temperature settings
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Manifold drains with individual well shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- Not for use with plastic pans
- 6-foot power cord, 4-foot control cord

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....671080644462

Unit Dimensions

Overall Dimensions (IN).....54.75 x 26 x 15.419

(W) Width (IN) 54.75

(D) Depth (IN).....26

(H) Height (IN).....15.41

(W) Width (CM).....139.06

(D) Depth (CM).....66.04

(H) Height (CM) 39.16

Electrical

Amps.....9

Plug.....NEMA 6-15R

Voltage.....208

Watts.....2500

Watts per Well.....625

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....33.5

Case Length.....60



Four-well 120-volt 2500-watt modular marine-grade stainless steel drop-in hot well with manifold drain, infinite controls and Auto-Fill system

Keep a variety of food items at perfect serving temperatures with ease, thanks to the four-well modular drop-in hot well by Vollrath. Made with marine-grade stainless steel, this durable food well stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance. High-density glass fiber insulation reduces energy waste, helping you maximize efficiency, and the Auto-Fill system maintains perfect water levels for easy operation. The unique design uses a smaller circuit, reduces installation costs and provides comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while a drip-free flange contains moisture and spills. The easy-to-use infinite controls ensure accurate temperature settings, making this drop-in a popular, reliable choice.

- Made in the USA
- Marine-grade stainless steel stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance
- High-density glass fiber insulation on the sides, ends and below the element traps heat and maximizes energy efficiency
- Easy-to-use infinite controls ensure accurate temperature settings
- Detachable control unit for remote mounting
- Auto-Fill system maintains perfect water levels for easy operation
- Energy-efficient heating element uses smaller circuit and reduces installation costs while providing comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- Removable bottom panels allow for service access
- NSF-certified
- 2-year standard limited warranty
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080644394

Unit Dimensions

Overall Dimensions (IN).....54.75 x 26 x 15.419

(W) Width (IN) 54.75

(D) Depth (IN).....26

(H) Height (IN).....15.41

(W) Width (CM).....139.06

(D) Depth (CM).....66.04

(H) Height (CM).....39.16

Electrical

Amps.....20.8

Voltage.....208-240

Watts.....2500

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....33.5

Case Length.....60



Four-well 240-volt 2500-watt modular marine-grade stainless steel drop-in hot well with standard drain and infinite controls

Keep a variety of food items at perfect serving temperatures with ease, thanks to the four-well 120-volt modular drop-in hot well by Vollrath. Made with marine-grade stainless steel, this durable well stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance. High-density glass fiber insulation reduces energy waste, helping you maximize efficiency. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features an individual drain shutoff for convenience, and the flat flange creates a sleek, streamlined appearance. The control panel can be mounted remotely for convenient operation, and thermostatic controls ensure accurate heating.

- Marine-grade stainless steel stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance
- High-density glass fiber insulation on the sides, ends and below the element traps heat and maximizes energy efficiency
- Easy-to-use infinite controls ensure accurate temperature settings
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while providing comparable performance to higher-wattage elements
- Individual drain shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Flat flange creates a sleek, streamlined appearance
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Accommodates 6-inch-deep pans
- Accommodates 6-inch-deep pans
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080645049

Unit Dimensions

Overall Dimensions (IN).....54.75 x 26 x 15.419

(W) Width (IN) 54.75

(D) Depth (IN).....26

(H) Height (IN).....15.41

(W) Width (CM).....139.06

(D) Depth (CM).....66.04

(H) Height (CM).....39.16

Electrical

Amps.....10.4

Voltage.....208-240

Watts.....2500

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....33

Case Length.....60



Four-well 208-volt 2500-watt modular marine-grade stainless steel drop-in hot well with manifold drain and thermostatic controls

Keep a variety of food items at perfect serving temperatures with ease, thanks to the four-well 208-volt modular drop-in hot well by Vollrath. Made with marine-grade stainless steel, this durable well stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance. High-density glass fiber insulation reduces energy waste, helping you maximize efficiency. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while a drip-free flange contains moisture and spills. The control panel can be mounted remotely for convenient operation, and thermostatic controls ensure accurate heating.

- Made in the USA
- Marine-grade stainless steel stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Manifold drains with individual well shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- Not for use with plastic pans
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....671080644509

Unit Dimensions

Overall Dimensions (IN).....54.75 x 26 x 15.419

(W) Width (IN) 54.75

(D) Depth (IN).....26

(H) Height (IN).....15.41

(W) Width (CM).....139.06

(D) Depth (CM).....66.04

(H) Height (CM) 39.16

Electrical

Amps.....9

Plug.....NEMA 6-15R

Voltage.....208

Watts.....2500

Watts per Well.....625

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....34

Case Length.....60



Four-well 120-volt 2500-watt modular marine-grade stainless steel drop-in hot well with standard drain and infinite controls

Keep a variety of food items at perfect serving temperatures with ease, thanks to the four-well 120-volt modular drop-in hot well by Vollrath. Made with marine-grade stainless steel, this durable well stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance. High-density glass fiber insulation reduces energy waste, helping you maximize efficiency. The unique design requires a smaller circuit, reduces installation costs and provides comparable performance to higher-wattage elements. Each well features an individual drain shutoff for convenience, while a drip-free flange contains moisture and spills. The easy-to-use infinite controls ensure accurate temperature settings and are detachable for remote mounting, making this hot well a popular, reliable choice.

- Made in the USA
- Marine-grade stainless steel stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance
- High-density glass fiber insulation on the sides, ends and below the element traps heat and maximizes energy efficiency
- Easy-to-use infinite controls ensure accurate temperature settings
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while providing comparable performance to higher-wattage elements
- Individual drain shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Drip-free flange contains moisture and spills
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- Not for use with plastic pans
- Not for use with plastic pans

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080644363

Unit Dimensions

Overall Dimensions (IN).....54.75 x 26 x 15.419

(W) Width (IN) 54.75

(D) Depth (IN).....26

(H) Height (IN).....15.41

(W) Width (CM).....139.06

(D) Depth (CM).....66.04

(H) Height (CM).....39.16

Electrical

Amps.....20.8

Voltage.....120

Watts.....2500

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....33.5

Case Length.....60



Four-well 240-volt 2500-watt modular marine-grade stainless steel drop-in hot well with manifold drain and infinite controls

Keep a variety of food items at perfect serving temperatures with ease, thanks to the four-well 240-volt modular drop-in hot well by Vollrath. Made with marine-grade stainless steel, this durable well stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance. High-density glass fiber insulation reduces energy waste, helping you maximize efficiency. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while a drip-free flange contains moisture and spills. The easy-to-use infinite controls ensure accurate temperature settings and are detachable for remote mounting, making this drop-in a popular, reliable choice.

- Made in the USA
- Marine-grade stainless steel stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Easy-to-use infinite controls ensure accurate temperature settings
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Manifold drains with individual well shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- NSF-certified
- Accommodates 6-inch-deep pans
- Accommodates 6-inch-deep pans
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....671080645063

Unit Dimensions

Overall Dimensions (IN).....54.75 x 26 x 15.419

(W) Width (IN) 54.75

(D) Depth (IN).....26

(H) Height (IN).....15.41

(W) Width (CM).....139.06

(D) Depth (CM).....66.04

(H) Height (CM) 39.16

Electrical

Amps.....10.4

Voltage.....208-240

Watts.....2500

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....33

Case Length.....60



Four-well 208-volt 2500-watt modular marine-grade stainless steel drop-in hot well with standard drain and infinite controls

Keep a variety of food items at perfect serving temperatures with ease, thanks to the four-well 208-volt modular drop-in hot well by Vollrath. Made with marine-grade stainless steel, this durable well stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance. High-density glass fiber insulation reduces energy waste, helping you maximize efficiency. The unique design requires a smaller circuit, reduces installation costs and provides comparable performance to higher-wattage elements. Each well features an individual drain shutoff for convenience, while a drip-free flange contains moisture and spills. The easy-to-use infinite controls ensure accurate temperature settings and are detachable for remote mounting, making this hot well a popular, reliable choice.

- Made in the USA
- Marine-grade stainless steel stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance
- High-density glass fiber insulation on the sides, ends and below the element traps heat and maximizes energy efficiency
- Easy-to-use infinite controls ensure accurate temperature settings
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while providing comparable performance to higher-wattage elements
- Individual drain shutoffs for user convenience
- Manifold drains with individual well shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- NSF-certified
- Accommodates 6-inch-deep pans
- Not for use with plastic pans
- 6-foot power cord, 4-foot control cord

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....671080644424

Unit Dimensions

Overall Dimensions (IN).....54.75 x 26 x 15.419

(W) Width (IN) 54.75

(D) Depth (IN).....26

(H) Height (IN).....15.41

(W) Width (CM).....139.06

(D) Depth (CM).....66.04

(H) Height (CM) 39.16

Electrical

Amps 12

Voltage 208-240

Watts 2500

Case Lot Measurement

Case Lot 1

Case Width 30.25

Case Height 33.5

Case Length 59.75



Four-well 240-volt 2500-watt modular marine-grade stainless steel drop-in hot well with standard drain and thermostatic controls

Keep a variety of food items at perfect serving temperatures with ease, thanks to the four-well modular drop-in hot well by Vollrath. Made with marine-grade stainless steel, this durable well stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance. High-density glass fiber insulation reduces energy waste, helping you maximize efficiency. The unique design requires a smaller circuit, reduces installation costs and provides comparable performance to higher-wattage elements. Each well features an individual drain shutoff for convenience, while a drip-free flange contains moisture and spills. The remote control panel offers convenient operation, and the thermostatic controls ensure accurate heating.

- Made in the USA
- Marine-grade stainless steel stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance
- High-density glass fiber insulation on the sides, ends and below the element traps heat and maximizes energy efficiency
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while providing comparable performance to higher-wattage elements
- Individual drain shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- NSF-certified
- Accommodates 6-inch-deep pans
- Accommodates 6-inch-deep pans
- 6-foot power cord, 4-foot control cord

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....671080645056

Unit Dimensions

Overall Dimensions (IN).....54.75 x 26 x 15.419

(W) Width (IN) 54.75

(D) Depth (IN).....26

(H) Height (IN).....15.41

(W) Width (CM).....139.06

(D) Depth (CM).....66.04

(H) Height (CM) 39.16

Electrical

Amps 10.4

Voltage 208-240

Watts 2500

Case Lot Measurement

Case Lot 1

Case Width 30

Case Height 33

Case Length 60



Four-well 208-volt 2500-watt modular marine-grade stainless steel drop-in hot well with standard drain and thermostatic controls

Keep a variety of food items at perfect serving temperatures with ease, thanks to the four-well 208-volt modular drop-in hot well by Vollrath. Made with marine-grade stainless steel, this durable well stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance. High-density glass fiber insulation reduces energy waste, helping you maximize efficiency. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features an individual drain shutoff for convenience while a drip-free flange contains moisture and spills. The control panel can be mounted remotely for convenient operation, and thermostatic controls ensure accurate heating.

- Made in the USA
- Marine-grade stainless steel stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance
- High-density glass fiber insulation on the sides, ends and below the element traps heat and maximizes energy efficiency
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Individual drain shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- Not for use with plastic pans
- Not for use with plastic pans

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....671080644448

Unit Dimensions

Overall Dimensions (IN).....54.75 x 26 x 15.419

(W) Width (IN) 54.75

(D) Depth (IN).....26

(H) Height (IN).....15.41

(W) Width (CM).....139.06

(D) Depth (CM).....66.04

(H) Height (CM) 39.16

Electrical

Amps 9

Plug ..... NEMA 6-15R

Voltage 208

Watts 2500

Watts per Well 625

Case Lot Measurement

Case Lot 1

Case Width 30

Case Height 33

Case Length 60



Four-well 120-volt 2500-watt modular marine-grade stainless steel drop-in hot well with manifold drain and infinite controls

Keep a variety of food items at perfect serving temperatures with ease, thanks to the four-well 120-volt modular drop-in hot well by Vollrath. Made with marine-grade stainless steel, this durable well stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance. High-density glass fiber insulation reduces energy waste, helping you maximize efficiency. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while a drip-free flange contains moisture and spills. The easy-to-use infinite controls ensure accurate temperature settings and are detachable for remote mounting, making this drop-in a popular, reliable choice.

- Made in the USA
- Marine-grade stainless steel stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Easy-to-use infinite controls ensure accurate temperature settings
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- Not for use with plastic pans
- Not for use with plastic pans

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....671080644387

Unit Dimensions

Overall Dimensions (IN).....54.75 x 26 x 15.419

(W) Width (IN) 54.75

(D) Depth (IN).....26

(H) Height (IN).....15.41

(W) Width (CM).....139.06

(D) Depth (CM).....66.04

(H) Height (CM) 39.16

Electrical

Amps.....20.8

Voltage.....208-240

Watts.....2500

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....32.5

Case Length.....60



Four-well 208- to 240-volt 4000-watt modular marine-grade stainless steel drop-in hot well with standard drain and infinite controls

Keep a variety of food items at perfect serving temperatures with ease, thanks to the four-well modular drop-in hot well by Vollrath. Made with marine-grade stainless steel, this durable well stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance. High-density glass fiber insulation reduces energy waste, helping you maximize efficiency. The unique design requires a smaller circuit, reduces installation costs and provides comparable performance to higher-wattage elements. Each well features an individual drain shutoff for convenience, while a drip-free flange contains moisture and spills. The easy-to-use infinite controls ensure accurate temperature settings and are detachable for remote mounting, making this hot well a popular, reliable choice.

- Made in the USA
- Marine-grade stainless steel stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance
- High-density glass fiber insulation on the sides, ends and below the element traps heat and maximizes energy efficiency
- Easy-to-use infinite controls ensure accurate temperature settings
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while providing comparable performance to higher-wattage elements
- Individual drain shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- Not for use with plastic pans
- Not for use with plastic pans

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....671080644431

Unit Dimensions

Overall Dimensions (IN).....54.75 x 26 x 15.419

(W) Width (IN) 54.75

(D) Depth (IN).....26

(H) Height (IN).....15.41

(W) Width (CM).....139.06

(D) Depth (CM).....66.04

(H) Height (CM) 39.16

Electrical

Amps ..... 14.4 - 16.7

Voltage 208-240

Watts 4000

Case Lot Measurement

Case Lot 1

Case Width 30.5

Case Height 33.5

Case Length 60



Four-well 208-volt 2500-watt modular marine-grade stainless steel drop-in hot well with manifold drain, infinite controls and Auto-Fill system

Keep a variety of food items at perfect serving temperatures with ease, thanks to the four-well 208-volt modular drop-in hot well by Vollrath. Made with marine-grade stainless steel, this durable well stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance. High-density glass fiber insulation reduces energy waste, helping you maximize efficiency. The Auto-Fill system maintains perfect water levels for easy operation, and the unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while a drip-free flange contains moisture and spills. The control panel can be mounted remotely for convenient operation, and the easy-to-use infinite controls ensure accurate temperature settings.

- Made in the USA
- Marine-grade stainless steel stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Easy-to-use infinite controls ensure accurate temperature settings
- Detachable control unit for remote mounting
- Auto-Fill system maintains perfect water levels for easy operation
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- 2-year standard limited warranty
- Not for use with plastic pans
- 6-foot power cord, 4-foot control cord

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080644486

Unit Dimensions

Overall Dimensions (IN).....54.75 x 26 x 15.419

(W) Width (IN) 54.75

(D) Depth (IN).....26

(H) Height (IN).....15.41

(W) Width (CM).....139.06

(D) Depth (CM).....66.04

(H) Height (CM) 39.16

Electrical

Amps 9

Plug ..... NEMA 6-15R

Voltage 208

Watts 2500

Watts per Well 625

Case Lot Measurement

Case Lot 1

Case Width 30

Case Height 34

Case Length 59



Four-well 208- to 240-volt 4000-watt modular marine-grade stainless steel drop-in hot well with manifold drain, infinite controls and Auto-Fill system

Keep a variety of food items at perfect serving temperatures with ease, thanks to the four-well modular drop-in hot well by Vollrath. Made with marine-grade stainless steel, this durable well stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance. High-density glass fiber insulation reduces energy waste, helping you maximize efficiency. The Auto-Fill system maintains perfect water levels for easy operation, and the unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while a drip-free flange contains moisture and spills. The control panel can be mounted remotely for convenient operation, and the easy-to-use infinite controls ensure accurate temperature settings.

- Made in the USA
- Marine-grade stainless steel stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Easy-to-use infinite controls ensure accurate temperature settings
- Detachable control unit for remote mounting
- Auto-Fill system maintains perfect water levels for easy operation
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Cord and plug configuration eliminates the need for hardwiring
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- Not for use with plastic pans
- 6-foot power cord, 4-foot control cord

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080644493

Unit Dimensions

Overall Dimensions (IN).....54.75 x 26 x 15.419

(W) Width (IN) 54.75

(D) Depth (IN).....26

(H) Height (IN).....15.41

(W) Width (CM).....139.06

(D) Depth (CM).....66.04

(H) Height (CM) 39.16

Electrical

Amps ..... 14.4 - 16.7

Voltage 208

Watts 4000

Case Lot Measurement

Case Lot 1

Case Width 30

Case Height 33

Case Length 60



Four-well 208- to 240-volt 4000-watt modular marine-grade stainless steel drop-in hot well with standard drain and thermostatic controls

Keep a variety of food items at perfect serving temperatures with ease, thanks to the four-well modular drop-in hot well by Vollrath. Made with marine-grade stainless steel, this durable well stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance. High-density glass fiber insulation reduces energy waste, helping you maximize efficiency. The unique design requires a smaller circuit, reduces installation costs and provides comparable performance to higher-wattage elements. Each well features an individual drain shutoff for convenience, while a drip-free flange contains moisture and spills. The remote control panel offers convenient operation, and the thermostatic controls ensure accurate heating.

- Made in the USA
- Marine-grade stainless steel stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance
- High-density glass fiber insulation on the sides, ends and below the element traps heat and maximizes energy efficiency
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while providing comparable performance to higher-wattage elements
- Individual drain shutoffs for user convenience
- Manifold drains with individual well shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- Not for use with plastic pans
- Not for use with plastic pans

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....671080644455

Unit Dimensions

Overall Dimensions (IN).....54.75 x 26 x 15.419

(W) Width (IN) 54.75

(D) Depth (IN).....26

(H) Height (IN).....15.41

(W) Width (CM).....139.06

(D) Depth (CM).....66.04

(H) Height (CM) 39.16

Electrical

Amps ..... 14.4 - 16.7

Voltage 208-240

Watts 4000

Case Lot Measurement

Case Lot 1

Case Width 30

Case Height 34

Case Length 59.5



Four-well 208- to 240-volt 4000-watt modular marine-grade stainless steel drop-in hot well with manifold drain and infinite controls

Keep a variety of food items at perfect serving temperatures with ease, thanks to the four-well modular drop-in hot well by Vollrath. Made with marine-grade stainless steel, this durable well stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance. High-density glass fiber insulation reduces energy waste, helping you maximize efficiency. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while a drip-free flange contains moisture and spills. The easy-to-use infinite controls ensure accurate temperature settings and are detachable for remote mounting, making this drop-in a popular, reliable choice.

- Made in the USA
- Marine-grade stainless steel stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Easy-to-use infinite controls ensure accurate temperature settings
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Not for use with plastic pans
- 6-foot power cord, 4-foot control cord

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080644479

Unit Dimensions

Overall Dimensions (IN).....54.75 x 26 x 15.419

(W) Width (IN) 54.75

(D) Depth (IN).....26

(H) Height (IN).....15.41

(W) Width (CM).....139.06

(D) Depth (CM).....66.04

(H) Height (CM).....39.16

Electrical

Amps.....14.4 - 16.7

Voltage.....208-240

Watts.....4000

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....34

Case Length.....60



Four-well 208- to 240-volt 4000-watt modular marine-grade stainless steel drop-in hot well with manifold drain, thermostatic controls and Auto-Fill system

Keep a variety of food items at perfect serving temperatures with ease, thanks to the four-well modular drop-in hot well by Vollrath. Made with marine-grade stainless steel, this durable well stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance. High-density glass fiber insulation reduces energy waste, helping you maximize efficiency. The Auto-Fill system maintains perfect water levels for easy operation, and the unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while a drip-free flange contains moisture and spills. The control panel can be mounted remotely for convenient operation, and thermostatic controls ensure accurate heating.

- Made in the USA
- Marine-grade stainless steel stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Auto-Fill system maintains perfect water levels for easy operation
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- NSF-certified
- Accommodates 6-inch-deep pans
- Not for use with plastic pans
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....671080644530

Unit Dimensions

Overall Dimensions (IN).....54.75 x 26 x 15.419

(W) Width (IN) 54.75

(D) Depth (IN).....26

(H) Height (IN).....15.41

(W) Width (CM).....139.06

(D) Depth (CM).....66.04

(H) Height (CM).....39.16

Electrical

Amps.....14.4 - 16.7

Voltage.....208-240

Watts.....4000

Case Lot Measurement

Case Lot.....1

Case Width.....30.25

Case Height.....33.5

Case Length.....59.75



Four-well 208- to 240-volt 4000-watt modular marine-grade stainless steel drop-in hot well with manifold drain and thermostatic controls

Keep a variety of food items at perfect serving temperatures with ease, thanks to the four-well modular drop-in hot well by Vollrath. Made with marine-grade stainless steel, this durable well stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance. High-density glass fiber insulation reduces energy waste, helping you maximize efficiency. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while a drip-free flange contains moisture and spills. The control panel can be mounted remotely for convenient operation, and thermostatic controls ensure accurate heating.

- Made in the USA
- Marine-grade stainless steel stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Not for use with plastic pans
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....671080644516

Unit Dimensions

Overall Dimensions (IN).....54.75 x 26 x 15.419

(W) Width (IN) 54.75

(D) Depth (IN).....26

(H) Height (IN).....15.41

(W) Width (CM).....139.06

(D) Depth (CM).....66.04

(H) Height (CM) 39.16

Electrical

Amps.....14.4 - 16.7

Voltage.....208-240

Watts.....4000

Case Lot Measurement

Case Lot.....1

Case Width.....30.25

Case Height.....33.5

Case Length.....59.75



Four-well 120-volt 2500-watt modular marine-grade stainless steel drop-in hot well with manifold drain, thermostatic controls and Auto-Fill system

Keep a variety of food items at perfect serving temperatures with ease, thanks to the four-well modular drop-in hot well by Vollrath. Made with marine-grade stainless steel, this durable food well stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance. High-density glass fiber insulation reduces energy waste, helping you maximize efficiency, and the Auto-Fill system maintains perfect water levels for easy operation. The unique design uses a smaller circuit, reduces installation costs and provides comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while a drip-free flange contains moisture and spills. The remote control panel promises convenient operation, and the thermostatic controls ensure accurate heating.

- Made in the USA
- Marine-grade stainless steel stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance
- High-density glass fiber insulation on the sides, ends and below the element traps heat and maximizes energy efficiency
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Auto-Fill system maintains perfect water levels for easy operation
- Energy-efficient heating element uses smaller circuit and reduces installation costs while providing comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- Removable bottom panels allow for service access
- NSF-certified
- 2-year standard limited warranty
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080644417

Unit Dimensions

Overall Dimensions (IN).....54.75 x 26 x 15.419

(W) Width (IN) 54.75

(D) Depth (IN).....26

(H) Height (IN).....15.41

(W) Width (CM).....139.06

(D) Depth (CM).....66.04

(H) Height (CM).....39.16

Electrical

Amps.....20.8

Voltage.....208-240

Watts.....2500

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....33

Case Length.....60



Four-well 120-volt 2500-watt modular marine-grade stainless steel drop-in hot well with manifold drain and thermostatic controls

Keep a variety of food items at perfect serving temperatures with ease, thanks to the four-well 120-volt modular drop-in hot well by Vollrath. Made with marine-grade stainless steel, this durable well stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance. High-density glass fiber insulation reduces energy waste, helping you maximize efficiency. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while a drip-free flange contains moisture and spills. The control panel can be mounted remotely for convenient operation, and thermostatic controls ensure accurate heating.

- Made in the USA
- Marine-grade stainless steel stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Drip-free flange contains moisture and spills
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- Not for use with plastic pans
- Not for use with plastic pans

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....671080644400

Unit Dimensions

Overall Dimensions (IN).....54.75 x 26 x 15.419

(W) Width (IN) 54.75

(D) Depth (IN).....26

(H) Height (IN).....15.41

(W) Width (CM).....139.06

(D) Depth (CM).....66.04

(H) Height (CM) 39.16

Electrical

Amps.....20.8

Watts.....2500

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....33.5

Case Length.....60



Four-well 120-volt 2500-watt modular marine-grade stainless steel drop-in hot well with standard drain and thermostatic controls

Keep a variety of food items at perfect serving temperatures with ease, thanks to the four-well 120-volt modular drop-in hot well by Vollrath. Made with marine-grade stainless steel, this durable well stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance. High-density glass fiber insulation reduces energy waste, helping you maximize efficiency. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features an individual drain shutoff for convenience while a drip-free flange contains moisture and spills. The control panel can be mounted remotely for convenient operation, and thermostatic controls ensure accurate heating.

- Made in the USA
- Marine-grade stainless steel stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance
- High-density glass fiber insulation on the sides, ends and below the element traps heat and maximizes energy efficiency
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Individual drain shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- Not for use with plastic pans
- Not for use with plastic pans

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....671080644370

Unit Dimensions

Overall Dimensions (IN).....54.75 x 26 x 15.419

(W) Width (IN) 54.75

(D) Depth (IN).....26

(H) Height (IN).....15.41

(W) Width (CM).....139.06

(D) Depth (CM).....66.04

(H) Height (CM) 39.16

Electrical

Amps 20.8

Voltage 120

Watts 2500

Case Lot Measurement

Case Lot 1

Case Width 30

Case Height 33.5

Case Length 60



Three-well 120-volt modular drop-in dry hot well with infinite controls and flat flange

Featuring convenient dry heat, the three-well modular dry hot well by Vollrath is reliable, easy to use and maintains serving temperatures perfectly. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The open-element, energy-efficient design uses a smaller circuit, reduces installation costs and provides comparable performance to higher-wattage elements. Easy-to-use infinite controls ensure accurate temperature settings and are detachable for remote mounting, while the flat flange creates a sleek, streamlined appearance. This hot well does not require water for operation, making it a popular, reliable choice.

- 300-Series stainless steel is durable and long-lasting
- Open well, dry design does not require water to operate
- High-density glass fiber insulation traps heat and maximizes energy efficiency
- Easy-to-use infinite controls ensure accurate temperature settings
- 4-foot tethered control panel connection allows flexible mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while providing comparable performance to higher-wattage elements
- Flat flange creates a sleek, streamlined appearance
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Covered by 1-year limited warranty — see warranty page for details
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

Model .....FF

Unit Dimensions

(W) Width (IN) 41.5

(D) Depth (IN).....26

(W) Width (CM).....105.4

(D) Depth (CM).....66

Electrical

Amps.....25

Voltage.....120

Watts.....1000

Construction

Control Type.....Inifinite Controls

Drain Type.....No Drain

Fill Type.....None

Special Feature .....Flat Flange

Case Lot Measurement

Case Lot.....1

Case Width.....30.25

Case Height.....33.5

Case Length.....46.5



Five-well 208- to 240-volt modular drop-in dry hot well with infinite controls and flat flange

Featuring convenient dry heat, the five-well modular dry hot well by Vollrath is reliable, easy to use and maintains serving temperatures perfectly. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The open-element, energy-efficient design uses a smaller circuit, reduces installation costs and provides comparable performance to higher-wattage elements. Thermostatic controls ensure accurate heating and are detachable for remote mounting, while the flat flange creates a sleek, streamlined appearance. This hot well does not require water for operation, making it a popular, reliable choice.

- 300-Series stainless steel is durable and long-lasting
- Open well, dry design does not require water to operate
- High-density glass fiber insulation traps heat and maximizes energy efficiency
- Easy-to-use infinite controls ensure accurate temperature settings
- 4-foot tethered control panel connection allows flexible mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while providing comparable performance to higher-wattage elements
- Flat flange creates a sleek, streamlined appearance
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- NSF-certified
- 6 ?-inch depth accommodates 6-inch-deep pans
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces

PRODUCT SPECIFICATIONS

Model Information

Model .....FF

Unit Dimensions

(W) Width (IN) 68

(D) Depth (IN).....26

(W) Width (CM).....172.7

(D) Depth (CM).....66

Electrical

Amps.....18 - 20.8

Voltage.....208 - 240

Watts.....750 - 1000

Construction

Control Type.....Inifinite Controls

Drain Type.....No Drain

Fill Type.....None

Special Feature .....Flat Flange

Case Lot Measurement

Case Lot.....1

Case Width.....33

Case Height.....33.5

Case Length 70



Two-well 208- to 240-volt modular drop-in dry hot well with infinite controls and flat flange

Featuring convenient dry heat, the two-well 120-volt modular dry hot well by Vollrath is reliable, easy to use and maintains serving temperatures perfectly. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The open-element, energy-efficient design uses a smaller circuit, reduces installation costs and provides comparable performance to higher-wattage elements. Thermostatic controls ensure accurate heating and are detachable for remote mounting, while the flat flange creates a sleek, streamlined appearance. This hot well does not require water for operation, making it a popular, reliable choice.

- 300-Series stainless steel is durable and long-lasting
- Open well, dry design does not require water to operate
- High-density glass fiber insulation traps heat and maximizes energy efficiency
- Easy-to-use infinite controls ensure accurate temperature settings
- 4-foot tethered control panel connection allows flexible mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while providing comparable performance to higher-wattage elements
- Flat flange creates a sleek, streamlined appearance
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Covered by 1-year limited warranty — see warranty page for details
- Cord and plug configuration eliminates the need for hardwiring
- 6-foot power cord, 4-foot control cord
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces

PRODUCT SPECIFICATIONS

Model Information

Model .....FF

Unit Dimensions

(W) Width (IN) 28.25

(D) Depth (IN).....26

(W) Width (CM).....71.8

(D) Depth (CM).....66

Electrical

Amps.....7.2 - 8.3

Voltage.....208 - 240

Watts.....750 - 1000

Construction

Control Type.....Inifinite Controls

Drain Type.....No Drain

Fill Type.....None

Special Feature .....Flat Flange

Case Lot Measurement

Case Lot.....1

Case Width.....30.5

Case Height.....33.25

Case Length.....33.5



One-well 120-volt modular drop-in dry hot well with infinite controls and flat flange

Featuring convenient dry heat, the one-well modular dry hot well by Vollrath is reliable, easy to use and maintains serving temperatures perfectly. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The open-element, energy-efficient design uses a smaller circuit, reduces installation costs and provides comparable performance to higher-wattage elements. Easy-to-use infinite controls ensure accurate temperature settings and are detachable for remote mounting, while the flat flange creates a sleek, streamlined appearance. This hot well does not require water for operation, making it a popular, reliable choice.

- 300-Series stainless steel is durable and long-lasting
- Open well, dry design does not require water to operate
- High-density glass fiber insulation traps heat and maximizes energy efficiency
- Easy-to-use infinite controls ensure accurate temperature settings
- 4-foot tethered control panel connection allows flexible mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while providing comparable performance to higher-wattage elements
- Flat flange creates a sleek, streamlined appearance
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Covered by 1-year limited warranty — see warranty page for details
- Cord and plug configuration eliminates the need for hardwiring
- 6-foot power cord, 4-foot control cord
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces

PRODUCT SPECIFICATIONS

Model Information

Model .....FF

Unit Dimensions

(W) Width (IN) 15

(D) Depth (IN).....26

(W) Width (CM).....38.1

(D) Depth (CM).....66

Electrical

Amps.....8.3

Voltage.....120

Watts.....1000

Construction

Control Type.....Inifinite Controls

Drain Type.....No Drain

Fill Type.....None

Special Feature .....Flat Flange

Case Lot Measurement

Case Lot.....1

Case Width.....19

Case Height.....16

Case Length.....28



Four-well 208- to 240-volt modular drop-in dry hot well with thermostatic controls and flat flange

Featuring convenient dry heat, the five-well modular dry hot well by Vollrath is reliable, easy to use and maintains serving temperatures perfectly. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The open-element, energy-efficient design uses a smaller circuit, reduces installation costs and provides comparable performance to higher-wattage elements. Easy-to-use infinite controls ensure accurate temperature settings and are detachable for remote mounting, while the flat flange creates a sleek, streamlined appearance. This hot well does not require water for operation, making it a popular, reliable choice.

- 300-Series stainless steel is durable and long-lasting
- Open well, dry design does not require water to operate
- High-density glass fiber insulation traps heat and maximizes energy efficiency
- Reliable thermostatic controls ensure accurate heating
- 4-foot tethered control panel connection allows flexible mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while providing comparable performance to higher-wattage elements
- Flat flange creates a sleek, streamlined appearance
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- NSF-certified
- 6 ?-inch depth accommodates 6-inch-deep pans
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces

PRODUCT SPECIFICATIONS

Model Information

Model .....FF

Unit Dimensions

(W) Width (IN) 54.75

(D) Depth (IN).....26

(W) Width (CM).....139

(D) Depth (CM).....66

Electrical

Amps.....14.4 - 16.7

Voltage.....208 - 240

Watts.....750 - 1000

Construction

Control Type.....Thermostatic Controls

Drain Type.....No Drain

Fill Type.....None

Special Feature .....Flat Flange

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....32

Case Length.....60



Three-well 208- to 240-volt modular drop-in dry hot well with thermostatic controls and flat flange

Featuring convenient dry heat, the four-well modular dry hot well by Vollrath is reliable, easy to use and maintains serving temperatures perfectly. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The open-element, energy-efficient design uses a smaller circuit, reduces installation costs and provides comparable performance to higher-wattage elements. Easy-to-use infinite controls ensure accurate temperature settings and are detachable for remote mounting, while the flat flange creates a sleek, streamlined appearance. This hot well does not require water for operation, making it a popular, reliable choice.

- 300-Series stainless steel is durable and long-lasting
- Open well, dry design does not require water to operate
- High-density glass fiber insulation traps heat and maximizes energy efficiency
- Reliable thermostatic controls ensure accurate heating
- 4-foot tethered control panel connection allows flexible mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while providing comparable performance to higher-wattage elements
- Flat flange creates a sleek, streamlined appearance
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- NSF-certified
- 6 ?-inch depth accommodates 6-inch-deep pans
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces

PRODUCT SPECIFICATIONS

Model Information

Model .....FF

Unit Dimensions

(W) Width (IN) 41.5

(D) Depth (IN).....26

(W) Width (CM).....105.4

(D) Depth (CM).....66

Electrical

Amps.....10.8 - 12.5

Voltage.....208 - 240

Watts.....750 - 1000

Construction

Control Type.....Thermostatic Controls

Drain Type.....No Drain

Fill Type.....None

Special Feature .....Flat Flange

Case Lot Measurement

Case Lot.....1

Case Width.....30.25

Case Height.....33.5

Case Length 46.5



Two-well 120-volt modular drop-in dry hot well with infinite controls and flat flange

Featuring convenient dry heat, the two-well modular dry hot well by Vollrath is reliable, easy to use and maintains serving temperatures perfectly. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The open-element, energy-efficient design uses a smaller circuit, reduces installation costs and provides comparable performance to higher-wattage elements. Easy-to-use infinite controls ensure accurate temperature settings and are detachable for remote mounting, while the flat flange creates a sleek, streamlined appearance. This hot well does not require water for operation, making it a popular, reliable choice.

- 300-Series stainless steel is durable and long-lasting
- Open well, dry design does not require water to operate
- High-density glass fiber insulation traps heat and maximizes energy efficiency
- Easy-to-use infinite controls ensure accurate temperature settings
- 4-foot tethered control panel connection allows flexible mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while providing comparable performance to higher-wattage elements
- Flat flange creates a sleek, streamlined appearance
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Covered by 1-year limited warranty — see warranty page for details
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces

PRODUCT SPECIFICATIONS

Model Information

Model .....FF

Unit Dimensions

(W) Width (IN) 28.25

(D) Depth (IN).....26

(W) Width (CM).....71.8

(D) Depth (CM).....66

Electrical

Amps.....16.7

Voltage.....120

Watts.....1000

Construction

Control Type.....Inifinite Controls

Drain Type.....No Drain

Fill Type.....None

Special Feature .....Flat Flange

Case Lot Measurement

Case Lot.....1

Case Width.....30.5

Case Height.....33.25

Case Length.....33.5



One-well 208- to 240-volt modular drop-in dry hot well with infinite controls and flat flange

Featuring convenient dry heat, the one-well 120-volt modular dry hot well by Vollrath is reliable, easy to use and maintains serving temperatures perfectly. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The open-element, energy-efficient design uses a smaller circuit, reduces installation costs and provides comparable performance to higher-wattage elements. Thermostatic controls ensure accurate heating and are detachable for remote mounting, while the flat flange creates a sleek, streamlined appearance. This hot well does not require water for operation, making it a popular, reliable choice.

- 300-Series stainless steel is durable and long-lasting
- Open well, dry design does not require water to operate
- High-density glass fiber insulation traps heat and maximizes energy efficiency
- Easy-to-use infinite controls ensure accurate temperature settings
- 4-foot tethered control panel connection allows flexible mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while providing comparable performance to higher-wattage elements
- Flat flange creates a sleek, streamlined appearance
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Covered by 1-year limited warranty — see warranty page for details
- Cord and plug configuration eliminates the need for hardwiring
- 6-foot power cord, 4-foot control cord
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces

PRODUCT SPECIFICATIONS

Model Information

Model .....FF

Unit Dimensions

(W) Width (IN) 15

(D) Depth (IN).....26

(W) Width (CM).....38.1

(D) Depth (CM).....66

Electrical

Amps.....3.6 - 4.2

Voltage.....208 - 240

Watts.....750 - 1000

Construction

Control Type.....Inifinite Controls

Drain Type.....No Drain

Fill Type.....None

Special Feature .....Flat Flange

Case Lot Measurement

Case Lot.....1

Case Width.....19

Case Height.....16

Case Length.....28



Three-well 120-volt modular drop-in dry hot well with thermostatic controls and flat flange

Featuring convenient dry heat, the three-well modular dry hot well by Vollrath is reliable, easy to use and maintains serving temperatures perfectly. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The open-element, energy-efficient design uses a smaller circuit, reduces installation costs and provides comparable performance to higher-wattage elements. Thermostatic controls ensure accurate heating and are detachable for remote mounting, while the flat flange creates a sleek, streamlined appearance. This hot well does not require water for operation, making it a popular, reliable choice.

- 300-Series stainless steel is durable and long-lasting
- Open well, dry design does not require water to operate
- High-density glass fiber insulation traps heat and maximizes energy efficiency
- Reliable thermostatic controls ensure accurate heating
- 4-foot tethered control panel connection allows flexible mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while providing comparable performance to higher-wattage elements
- Flat flange creates a sleek, streamlined appearance
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Covered by 1-year limited warranty — see warranty page for details
- Cord and plug configuration eliminates the need for hardwiring
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces

PRODUCT SPECIFICATIONS

Model Information

Model .....FF

Unit Dimensions

(W) Width (IN) 41.5

(D) Depth (IN).....26

(W) Width (CM).....105.4

(D) Depth (CM).....66

Electrical

Amps.....25

Voltage.....120

Construction

Control Type.....Thermostatic Controls

Drain Type.....No Drain

Fill Type.....None

Special Feature .....Flat Flange

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....33

Case Length 46



Two-well 208- to 240-volt modular drop-in dry hot well with thermostatic controls and flat flange

Featuring convenient dry heat, the three-well 120-volt modular dry hot well by Vollrath is reliable, easy to use and maintains serving temperatures perfectly. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The open-element, energy-efficient design uses a smaller circuit, reduces installation costs and provides comparable performance to higher-wattage elements. Easy-to-use infinite controls ensure accurate temperature settings and are detachable for remote mounting, while the flat flange creates a sleek, streamlined appearance. This hot well does not require water for operation, making it a popular, reliable choice.

- 300-Series stainless steel is durable and long-lasting
- Open well, dry design does not require water to operate
- High-density glass fiber insulation traps heat and maximizes energy efficiency
- Reliable thermostatic controls ensure accurate heating
- 4-foot tethered control panel connection allows flexible mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while providing comparable performance to higher-wattage elements
- Flat flange creates a sleek, streamlined appearance
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Covered by 1-year limited warranty — see warranty page for details
- Cord and plug configuration eliminates the need for hardwiring
- 6-foot power cord, 4-foot control cord
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

Model .....FF

Unit Dimensions

(W) Width (IN) 28.25

(D) Depth (IN).....26

(W) Width (CM).....71.8

(D) Depth (CM).....66

Electrical

Amps.....7.2 - 8.3

Voltage.....208 - 240

Watts.....750 - 1000

Construction

Control Type.....Thermostatic Controls

Drain Type.....No Drain

Fill Type.....None

Special Feature .....Flat Flange

Case Lot Measurement

Case Lot.....1

Case Width.....30.5

Case Height.....33.25

Case Length.....33.5



Six-well 208- to 240-volt modular drop-in dry hot well with thermostatic controls and flat flange

Keep your food items at perfect serving temperatures with ease, thanks to the one-well 120-volt modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. A drain shutoff adds convenience, while a drip-free flange contains moisture and spills. The easy-to-use infinite controls ensure accurate temperature settings and are detachable for remote mounting, making this drop-in a popular, reliable choice.

- 300-Series stainless steel is durable and long-lasting
- Open well, dry design does not require water to operate
- High-density glass fiber insulation traps heat and maximizes energy efficiency
- Reliable thermostatic controls ensure accurate heating
- 4-foot tethered control panel connection allows flexible mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while providing comparable performance to higher-wattage elements
- Flat flange creates a sleek, streamlined appearance
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- Drip-free flange contains moisture and spills
- NSF-certified
- 6 ?-inch depth accommodates 6-inch-deep pans

PRODUCT SPECIFICATIONS

Model Information

Model .....FF

Unit Dimensions

(W) Width (IN) 81.25

(D) Depth (IN).....26

(W) Width (CM).....206.4

(D) Depth (CM).....66

Electrical

Amps.....21.6 - 25

Voltage.....208 - 240

Watts.....750 - 1000

Construction

Control Type.....Thermostatic Controls

Drain Type.....No Drain

Fill Type.....None

Special Feature .....Flat Flange

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....33

Case Length.....86



Six-well 208- to 240-volt modular drop-in dry hot well with infinite controls and flat flange

Featuring convenient dry heat, the six-well modular dry hot well by Vollrath is reliable, easy to use and maintains serving temperatures perfectly. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The open-element, energy-efficient design uses a smaller circuit, reduces installation costs and provides comparable performance to higher-wattage elements. Thermostatic controls ensure accurate heating and are detachable for remote mounting, while the flat flange creates a sleek, streamlined appearance. This hot well does not require water for operation, making it a popular, reliable choice.

- 300-Series stainless steel is durable and long-lasting
- Open well, dry design does not require water to operate
- High-density glass fiber insulation traps heat and maximizes energy efficiency
- Easy-to-use infinite controls ensure accurate temperature settings
- 4-foot tethered control panel connection allows flexible mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while providing comparable performance to higher-wattage elements
- Flat flange creates a sleek, streamlined appearance
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- Drip-free flange contains moisture and spills
- 6 ?-inch depth accommodates 6-inch-deep pans
- 6 ?-inch depth accommodates 6-inch-deep pans

PRODUCT SPECIFICATIONS

Model Information

Model .....FF

Unit Dimensions

(W) Width (IN) 81.25

(D) Depth (IN).....26

(W) Width (CM).....206.4

(D) Depth (CM).....66

Electrical

Amps.....21.6 - 25

Voltage.....208 - 240

Watts.....750 - 1000

Construction

Control Type.....Inifinite Controls

Drain Type.....No Drain

Fill Type.....None

Special Feature .....Flat Flange

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....33

Case Length.....86



Five-well 208- to 240-volt modular drop-in dry hot well with thermostatic controls and flat flange

Featuring convenient dry heat, the six-well modular dry hot well by Vollrath is reliable, easy to use and maintains serving temperatures perfectly. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The open-element, energy-efficient design uses a smaller circuit, reduces installation costs and provides comparable performance to higher-wattage elements. Easy-to-use infinite controls ensure accurate temperature settings and are detachable for remote mounting, while the flat flange creates a sleek, streamlined appearance. This hot well does not require water for operation, making it a popular, reliable choice.

- 300-Series stainless steel is durable and long-lasting
- Open well, dry design does not require water to operate
- High-density glass fiber insulation traps heat and maximizes energy efficiency
- Reliable thermostatic controls ensure accurate heating
- 4-foot tethered control panel connection allows flexible mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while providing comparable performance to higher-wattage elements
- Flat flange creates a sleek, streamlined appearance
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- Drip-free flange contains moisture and spills
- 6 ?-inch depth accommodates 6-inch-deep pans
- 6 ?-inch depth accommodates 6-inch-deep pans

PRODUCT SPECIFICATIONS

Model Information

Model .....FF

Unit Dimensions

(W) Width (IN) 68

(D) Depth (IN).....26

(W) Width (CM).....172.7

(D) Depth (CM).....66

Electrical

Amps.....18 - 20.8

Voltage.....208 - 240

Watts.....750 - 1000

Construction

Control Type.....Thermostatic Controls

Drain Type.....No Drain

Fill Type.....None

Special Feature .....Flat Flange

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....33

Case Length.....73



Four-well 208- to 240-volt modular drop-in dry hot well with infinite controls and flat flange

Featuring convenient dry heat, the four-well modular dry hot well by Vollrath is reliable, easy to use and maintains serving temperatures perfectly. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The open-element, energy-efficient design uses a smaller circuit, reduces installation costs and provides comparable performance to higher-wattage elements. Thermostatic controls ensure accurate heating and are detachable for remote mounting, while the flat flange creates a sleek, streamlined appearance. This hot well does not require water for operation, making it a popular, reliable choice.

- 300-Series stainless steel is durable and long-lasting
- Open well, dry design does not require water to operate
- High-density glass fiber insulation traps heat and maximizes energy efficiency
- Easy-to-use infinite controls ensure accurate temperature settings
- 4-foot tethered control panel connection allows flexible mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while providing comparable performance to higher-wattage elements
- Flat flange creates a sleek, streamlined appearance
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- NSF-certified
- 6 ?-inch depth accommodates 6-inch-deep pans
- 6-foot power cord, 4-foot control cord

PRODUCT SPECIFICATIONS

Model Information

Model .....FF

Unit Dimensions

(W) Width (IN) 54.75

(D) Depth (IN).....26

(W) Width (CM).....139

(D) Depth (CM).....66

Electrical

Amps.....14.4 - 16.7

Voltage.....208 - 240

Watts.....750 - 1000

Construction

Control Type.....Inifinite Controls

Drain Type.....No Drain

Fill Type.....None

Special Feature .....Flat Flange

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....32

Case Length.....60



Two-well 120-volt modular drop-in dry hot well with thermostatic controls and flat flange

Featuring convenient dry heat, the two-well modular dry hot well by Vollrath is reliable, easy to use and maintains serving temperatures perfectly. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The open-element, energy-efficient design uses a smaller circuit, reduces installation costs and provides comparable performance to higher-wattage elements. Thermostatic controls ensure accurate heating and are detachable for remote mounting, while the flat flange creates a sleek, streamlined appearance. This hot well does not require water for operation, making it a popular, reliable choice.

- 300-Series stainless steel is durable and long-lasting
- Open well, dry design does not require water to operate
- High-density glass fiber insulation traps heat and maximizes energy efficiency
- Reliable thermostatic controls ensure accurate heating
- 4-foot tethered control panel connection allows flexible mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while providing comparable performance to higher-wattage elements
- Cord and plug configuration eliminates the need for hardwiring
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Covered by 1-year limited warranty — see warranty page for details
- Cord and plug configuration eliminates the need for hardwiring
- 6-foot power cord, 4-foot control cord
- 6-foot power cord, 4-foot control cord

PRODUCT SPECIFICATIONS

Model Information

Model .....FF

Unit Dimensions

(W) Width (IN) 28.25

(D) Depth (IN).....26

(W) Width (CM).....71.8

(D) Depth (CM).....66

Electrical

Amps.....16.7

Voltage.....120

Watts.....1000

Construction

Control Type.....Thermostatic Controls

Drain Type.....No Drain

Fill Type.....None

Special Feature .....Flat Flange

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....33.25

Case Length 34



Three-well 208- to 240-volt modular drop-in dry hot well with infinite controls and flat flange

Featuring convenient dry heat, the three-well 120-volt modular dry hot well by Vollrath is reliable, easy to use and maintains serving temperatures perfectly. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The open-element, energy-efficient design uses a smaller circuit, reduces installation costs and provides comparable performance to higher-wattage elements. Thermostatic controls ensure accurate heating and are detachable for remote mounting, while the flat flange creates a sleek, streamlined appearance. This hot well does not require water for operation, making it a popular, reliable choice.

- 300-Series stainless steel is durable and long-lasting
- Open well, dry design does not require water to operate
- High-density glass fiber insulation traps heat and maximizes energy efficiency
- Easy-to-use infinite controls ensure accurate temperature settings
- 4-foot tethered control panel connection allows flexible mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while providing comparable performance to higher-wattage elements
- Flat flange creates a sleek, streamlined appearance
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Covered by 1-year limited warranty — see warranty page for details
- Cord and plug configuration eliminates the need for hardwiring
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

Model .....FF

Unit Dimensions

(W) Width (IN) 41.5

(D) Depth (IN).....26

(W) Width (CM).....105.4

(D) Depth (CM).....66

Electrical

Amps.....10.8 - 12.5

Voltage.....208 - 240

Watts.....750 - 1000

Construction

Control Type.....Inifinite Controls

Drain Type.....No Drain

Fill Type.....None

Special Feature .....Flat Flange

Case Lot Measurement

Case Lot.....1

Case Width.....30.5

Case Height.....33

Case Length.....47.25



Six-well 208- to 240-volt modular drop-in dry hot well with infinite controls

Featuring convenient dry heat, the six-well modular dry hot well by Vollrath is reliable, easy to use and maintains serving temperatures perfectly. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The open-element, energy-efficient design uses a smaller circuit, reduces installation costs and provides comparable performance to higher-wattage elements. Thermostatic controls ensure accurate heating and are detachable for remote mounting. This hot well does not require water for operation, making it a popular, reliable choice.

- 300-Series stainless steel is durable and long-lasting
- Open well, dry design does not require water to operate
- High-density glass fiber insulation traps heat and maximizes energy efficiency
- Easy-to-use infinite controls ensure accurate temperature settings
- 4-foot tethered control panel connection allows flexible mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while providing comparable performance to higher-wattage elements
- Cord and plug configuration eliminates the need for hardwiring
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Covered by 1-year limited warranty — see warranty page for details
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6-foot power cord, 4-foot control cord
- 6-foot power cord, 4-foot control cord

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....671080670300

Unit Dimensions

(W) Width (IN) 81.25

(D) Depth (IN).....26

(W) Width (CM).....206.4

(D) Depth (CM).....66

Electrical

Amps.....21.6 - 25

Voltage.....208-240

Watts.....750-1000

Construction

Control Type.....Inifinite Controls

Drain Type.....No Drain

Fill Type.....None

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....33

Case Length.....86



Two-well 208- to 240-volt modular drop-in dry hot well with infinite controls

Featuring convenient dry heat, the two-well 120-volt modular dry hot well by Vollrath is reliable, easy to use and maintains serving temperatures perfectly. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The open-element, energy-efficient design uses a smaller circuit, reduces installation costs and provides comparable performance to higher-wattage elements. Thermostatic controls ensure accurate heating and are detachable for remote mounting. This hot well does not require water for operation, making it a popular, reliable choice.

- 300-Series stainless steel is durable and long-lasting
- Open well, dry design does not require water to operate
- High-density glass fiber insulation traps heat and maximizes energy efficiency
- Easy-to-use infinite controls ensure accurate temperature settings
- 4-foot tethered control panel connection allows flexible mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while providing comparable performance to higher-wattage elements
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Covered by 1-year limited warranty — see warranty page for details
- Zero-clearance installation means no trim rings required for non-metallic countertops
- Zero-clearance installation means no trim rings required for non-metallic countertops
- NSF-certified
- 6 ?-inch depth accommodates 6-inch-deep pans

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....671080670201

Unit Dimensions

(W) Width (IN) 28.25

(D) Depth (IN).....26

(W) Width (CM).....71.8

(D) Depth (CM).....66

Electrical

Amps.....7.2 - 8.3

Voltage.....208-240

Watts.....750-1000

Construction

Control Type.....Inifinite Controls

Drain Type.....No Drain

Fill Type.....None

Case Lot Measurement

Case Lot.....1

Case Width.....30.5

Case Height.....33.25

Case Length.....33.5



One-well 120-volt modular drop-in dry hot well with thermostatic controls and flat flange

Featuring convenient dry heat, the one-well modular dry hot well by Vollrath is reliable, easy to use and maintains serving temperatures perfectly. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The open-element, energy-efficient design uses a smaller circuit, reduces installation costs and provides comparable performance to higher-wattage elements. Thermostatic controls ensure accurate heating and are detachable for remote mounting, while the flat flange creates a sleek, streamlined appearance. This hot well does not require water for operation, making it a popular, reliable choice.

- 300-Series stainless steel is durable and long-lasting
- Open well, dry design does not require water to operate
- High-density glass fiber insulation traps heat and maximizes energy efficiency
- Reliable thermostatic controls ensure accurate heating
- 4-foot tethered control panel connection allows flexible mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while providing comparable performance to higher-wattage elements
- Flat flange creates a sleek, streamlined appearance
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Covered by 1-year limited warranty — see warranty page for details
- Cord and plug configuration eliminates the need for hardwiring
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6-foot power cord, 4-foot control cord

PRODUCT SPECIFICATIONS

Model Information

Model .....FF

UPC.....029419296378

Unit Dimensions

(W) Width (IN) 15

(D) Depth (IN).....26

(W) Width (CM).....38.1

(D) Depth (CM).....66

Electrical

Amps.....8.3

Voltage.....120

Watts.....1000

Construction

Control Type.....Thermostatic Controls

Drain Type.....No Drain

Fill Type.....None

Special Feature .....Flat Flange

Case Lot Measurement

Case Lot.....1

Case Width.....19

Case Height.....16

Case Length.....28



Six-well 208- to 240-volt modular drop-in dry hot well with thermostatic controls

Featuring convenient dry heat, the one-well 120-volt modular dry hot well by Vollrath is reliable, easy to use and maintains serving temperatures perfectly. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The open-element, energy-efficient design uses a smaller circuit, reduces installation costs and provides comparable performance to higher-wattage elements. Easy-to-use infinite controls ensure accurate temperature settings and are detachable for remote mounting, while the flat flange creates a sleek, streamlined appearance. This hot well does not require water for operation, making it a popular, reliable choice.

- 300-Series stainless steel is durable and long-lasting
- Open well, dry design does not require water to operate
- High-density glass fiber insulation traps heat and maximizes energy efficiency
- Reliable thermostatic controls ensure accurate heating
- 4-foot tethered control panel connection allows flexible mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while providing comparable performance to higher-wattage elements
- Cord and plug configuration eliminates the need for hardwiring
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Covered by 1-year limited warranty — see warranty page for details
- Cord and plug configuration eliminates the need for hardwiring
- 6-foot power cord, 4-foot control cord
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....671080670317

Unit Dimensions

(W) Width (IN) 81.25

(D) Depth (IN).....26

(W) Width (CM).....206.4

(D) Depth (CM).....66

Electrical

Amps.....21.6 - 25

Voltage.....208-240

Watts.....750-1000

Construction

Control Type.....Thermostatic Controls

Drain Type.....No Drain

Fill Type.....None

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....33

Case Length.....86



One-well 208- to 240-volt modular drop-in dry hot well with thermostatic controls

Featuring convenient dry heat, the two-well 120-volt modular dry hot well by Vollrath is reliable, easy to use and maintains serving temperatures perfectly. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The open-element, energy-efficient design uses a smaller circuit, reduces installation costs and provides comparable performance to higher-wattage elements. Easy-to-use infinite controls ensure accurate temperature settings and are detachable for remote mounting. This hot well does not require water for operation, making it a popular, reliable choice.

- 300-Series stainless steel is durable and long-lasting
- Open well, dry design does not require water to operate
- High-density glass fiber insulation traps heat and maximizes energy efficiency
- Reliable thermostatic controls ensure accurate heating
- 4-foot tethered control panel connection allows flexible mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while providing comparable performance to higher-wattage elements
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Covered by 1-year limited warranty — see warranty page for details
- Zero-clearance installation means no trim rings required for non-metallic countertops
- Zero-clearance installation means no trim rings required for non-metallic countertops
- NSF-certified
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....671080670171

Unit Dimensions

(W) Width (IN) 15

(D) Depth (IN).....26

(W) Width (CM).....38.1

(D) Depth (CM).....66

Electrical

Amps.....3.6 - 4.2

Voltage.....208-240

Construction

Control Type.....Thermostatic Controls

Drain Type.....No Drain

Fill Type.....None

Case Lot Measurement

Case Lot.....1

Case Width.....13.25

Case Height.....3.5

Case Length.....21.25



Three-well 208- to 240-volt modular drop-in dry hot well with infinite controls

Featuring convenient dry heat, the three-well 120-volt modular dry hot well by Vollrath is reliable, easy to use and maintains serving temperatures perfectly. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The open-element, energy-efficient design uses a smaller circuit, reduces installation costs and provides comparable performance to higher-wattage elements. Thermostatic controls ensure accurate heating and are detachable for remote mounting. This hot well does not require water for operation, making it a popular, reliable choice.

- 300-Series stainless steel is durable and long-lasting
- Open well, dry design does not require water to operate
- High-density glass fiber insulation traps heat and maximizes energy efficiency
- Easy-to-use infinite controls ensure accurate temperature settings
- 4-foot tethered control panel connection allows flexible mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while providing comparable performance to higher-wattage elements
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Covered by 1-year limited warranty — see warranty page for details
- Zero-clearance installation means no trim rings required for non-metallic countertops
- Zero-clearance installation means no trim rings required for non-metallic countertops
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....671080670249

Unit Dimensions

(W) Width (IN) 41.5

(D) Depth (IN).....26

(W) Width (CM).....105.4

(D) Depth (CM).....66

Electrical

Amps.....10.8 - 12.5

Voltage.....208-240

Watts.....750-1000

Construction

Control Type.....Inifinite Controls

Drain Type.....No Drain

Fill Type.....None

Case Lot Measurement

Case Lot.....1

Case Width.....30.5

Case Height.....33

Case Length.....47.25



Three-well 120-volt modular drop-in dry hot well with infinite controls

Featuring convenient dry heat, the three-well modular dry hot well by Vollrath is reliable, easy to use and maintains serving temperatures perfectly. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The open-element, energy-efficient design uses a smaller circuit, reduces installation costs and provides comparable performance to higher-wattage elements. Easy-to-use infinite controls ensure accurate temperature settings and are detachable for remote mounting. This hot well does not require water for operation, making it a popular, reliable choice.

- 300-Series stainless steel is durable and long-lasting
- Open well, dry design does not require water to operate
- High-density glass fiber insulation traps heat and maximizes energy efficiency
- Easy-to-use infinite controls ensure accurate temperature settings
- 4-foot tethered control panel connection allows flexible mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while providing comparable performance to higher-wattage elements
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Covered by 1-year limited warranty — see warranty page for details
- Zero-clearance installation means no trim rings required for non-metallic countertops
- Zero-clearance installation means no trim rings required for non-metallic countertops
- NSF-certified
- 6-foot power cord, 4-foot control cord

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....671080670225

Unit Dimensions

(W) Width (IN) 41.5

(D) Depth (IN).....26

(W) Width (CM).....105.4

(D) Depth (CM).....66

Electrical

Amps.....25

Voltage.....120

Watts.....1000

Construction

Control Type.....Inifinite Controls

Drain Type.....No Drain

Fill Type.....None

Case Lot Measurement

Case Lot.....1

Case Width.....30.25

Case Height.....33.5

Case Length.....46.5



One-well 208- to 240-volt modular drop-in dry hot well with thermostatic controls and flat flange

Featuring convenient dry heat, the two-well 120-volt modular dry hot well by Vollrath is reliable, easy to use and maintains serving temperatures perfectly. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The open-element, energy-efficient design uses a smaller circuit, reduces installation costs and provides comparable performance to higher-wattage elements. Easy-to-use infinite controls ensure accurate temperature settings and are detachable for remote mounting, while the flat flange creates a sleek, streamlined appearance. This hot well does not require water for operation, making it a popular, reliable choice.

- 300-Series stainless steel is durable and long-lasting
- Open well, dry design does not require water to operate
- High-density glass fiber insulation traps heat and maximizes energy efficiency
- Reliable thermostatic controls ensure accurate heating
- 4-foot tethered control panel connection allows flexible mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while providing comparable performance to higher-wattage elements
- Flat flange creates a sleek, streamlined appearance
- NSF-certified
- Flat flange creates a sleek, streamlined appearance
- Covered by 1-year limited warranty — see warranty page for details
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6-foot power cord, 4-foot control cord

PRODUCT SPECIFICATIONS

Model Information

Model .....FF

UPC.....198594067292

Unit Dimensions

(W) Width (IN) 15

(D) Depth (IN).....26

(W) Width (CM).....38.1

(D) Depth (CM).....66

Electrical

Amps.....3.6 - 4.2

Voltage.....208 - 240

Construction

Control Type.....Thermostatic Controls

Drain Type.....No Drain

Fill Type.....None

Special Feature .....Flat Flange

Case Lot Measurement

Case Lot.....1

Case Width.....13.25

Case Height.....3.5

Case Length.....21.25



One-well 208- to 240-volt modular drop-in dry hot well with infinite controls

Featuring convenient dry heat, the one-well 120-volt modular dry hot well by Vollrath is reliable, easy to use and maintains serving temperatures perfectly. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The open-element, energy-efficient design uses a smaller circuit, reduces installation costs and provides comparable performance to higher-wattage elements. Thermostatic controls ensure accurate heating and are detachable for remote mounting. This hot well does not require water for operation, making it a popular, reliable choice.

- 300-Series stainless steel is durable and long-lasting
- Open well, dry design does not require water to operate
- High-density glass fiber insulation traps heat and maximizes energy efficiency
- Easy-to-use infinite controls ensure accurate temperature settings
- 4-foot tethered control panel connection allows flexible mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while providing comparable performance to higher-wattage elements
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Covered by 1-year limited warranty — see warranty page for details
- Zero-clearance installation means no trim rings required for non-metallic countertops
- Zero-clearance installation means no trim rings required for non-metallic countertops
- 6 ?-inch depth accommodates 6-inch-deep pans
- 6 ?-inch depth accommodates 6-inch-deep pans

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....671080670164

Unit Dimensions

(W) Width (IN) 15

(D) Depth (IN).....26

(W) Width (CM).....38.1

(D) Depth (CM).....66

Electrical

Amps.....3.6 - 4.2

Voltage.....208-240

Watts.....750-1000

Construction

Control Type.....Inifinite Controls

Drain Type.....No Drain

Fill Type.....None

Case Lot Measurement

Case Lot.....1

Case Width.....19

Case Height.....16

Case Length.....28



Two-well 120-volt modular drop-in dry hot well with infinite controls

Featuring convenient dry heat, the two-well modular dry hot well by Vollrath is reliable, easy to use and maintains serving temperatures perfectly. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The open-element, energy-efficient design uses a smaller circuit, reduces installation costs and provides comparable performance to higher-wattage elements. Easy-to-use infinite controls ensure accurate temperature settings and are detachable for remote mounting. This hot well does not require water for operation, making it a popular, reliable choice.

- 300-Series stainless steel is durable and long-lasting
- Open well, dry design does not require water to operate
- High-density glass fiber insulation traps heat and maximizes energy efficiency
- Easy-to-use infinite controls ensure accurate temperature settings
- 4-foot tethered control panel connection allows flexible mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while providing comparable performance to higher-wattage elements
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Covered by 1-year limited warranty — see warranty page for details
- Zero-clearance installation means no trim rings required for non-metallic countertops
- Zero-clearance installation means no trim rings required for non-metallic countertops
- NSF-certified
- 6 ?-inch depth accommodates 6-inch-deep pans

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....671080670188

Unit Dimensions

(W) Width (IN) 28.25

(D) Depth (IN).....26

(W) Width (CM).....71.8

(D) Depth (CM).....66

Electrical

Amps.....16.7

Voltage.....120

Watts.....1000

Construction

Control Type.....Inifinite Controls

Drain Type.....No Drain

Fill Type.....None

Case Lot Measurement

Case Lot.....1

Case Width.....30.5

Case Height.....33.25

Case Length.....33.5



Two-well 208- to 240-volt modular drop-in dry hot well with thermostatic controls

Featuring convenient dry heat, the three-well 120-volt modular dry hot well by Vollrath is reliable, easy to use and maintains serving temperatures perfectly. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The open-element, energy-efficient design uses a smaller circuit, reduces installation costs and provides comparable performance to higher-wattage elements. Easy-to-use infinite controls ensure accurate temperature settings and are detachable for remote mounting. This hot well does not require water for operation, making it a popular, reliable choice.

- 300-Series stainless steel is durable and long-lasting
- Open well, dry design does not require water to operate
- High-density glass fiber insulation traps heat and maximizes energy efficiency
- Reliable thermostatic controls ensure accurate heating
- 4-foot tethered control panel connection allows flexible mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while providing comparable performance to higher-wattage elements
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Covered by 1-year limited warranty — see warranty page for details
- Zero-clearance installation means no trim rings required for non-metallic countertops
- Zero-clearance installation means no trim rings required for non-metallic countertops
- 6 ?-inch depth accommodates 6-inch-deep pans
- 6-foot power cord, 4-foot control cord

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....671080670218

Unit Dimensions

(W) Width (IN) 28.25

(D) Depth (IN).....26

(W) Width (CM).....71.8

(D) Depth (CM).....66

Electrical

Amps.....7.2 - 8.3

Voltage.....208-240

Watts.....750-1000

Construction

Control Type.....Thermostatic Controls

Drain Type.....No Drain

Fill Type.....None

Case Lot Measurement

Case Lot.....1

Case Width.....30.5

Case Height.....33.25

Case Length.....33.5



One-well 120-volt modular drop-in dry hot well with thermostatic controls

Featuring convenient dry heat, the one-well modular dry hot well by Vollrath is reliable, easy to use and maintains serving temperatures perfectly. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The open-element, energy-efficient design uses a smaller circuit, reduces installation costs and provides comparable performance to higher-wattage elements. Thermostatic controls ensure accurate heating and are detachable for remote mounting. This hot well does not require water for operation, making it a popular, reliable choice.

- 300-Series stainless steel is durable and long-lasting
- Open well, dry design does not require water to operate
- High-density glass fiber insulation traps heat and maximizes energy efficiency
- Reliable thermostatic controls ensure accurate heating
- 4-foot tethered control panel connection allows flexible mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while providing comparable performance to higher-wattage elements
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Covered by 1-year limited warranty — see warranty page for details
- Zero-clearance installation means no trim rings required for non-metallic countertops
- Zero-clearance installation means no trim rings required for non-metallic countertops
- NSF-certified
- 6 ?-inch depth accommodates 6-inch-deep pans

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....671080670157

Unit Dimensions

(W) Width (IN) 15

(D) Depth (IN).....26

(W) Width (CM).....38.1

(D) Depth (CM).....66

Electrical

Amps.....8.3

Voltage.....120

Watts.....1000

Construction

Control Type.....Thermostatic Controls

Drain Type.....No Drain

Fill Type.....None

Case Lot Measurement

Case Lot.....1

Case Width.....19

Case Height.....16

Case Length.....28



Three-well 120-volt modular drop-in dry hot well with thermostatic controls

Featuring convenient dry heat, the three-well modular dry hot well by Vollrath is reliable, easy to use and maintains serving temperatures perfectly. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The open-element, energy-efficient design uses a smaller circuit, reduces installation costs and provides comparable performance to higher-wattage elements. Thermostatic controls ensure accurate heating and are detachable for remote mounting. This hot well does not require water for operation, making it a popular, reliable choice.

- 300-Series stainless steel is durable and long-lasting
- Open well, dry design does not require water to operate
- High-density glass fiber insulation traps heat and maximizes energy efficiency
- Reliable thermostatic controls ensure accurate heating
- 4-foot tethered control panel connection allows flexible mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while providing comparable performance to higher-wattage elements
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Covered by 1-year limited warranty — see warranty page for details
- Zero-clearance installation means no trim rings required for non-metallic countertops
- Zero-clearance installation means no trim rings required for non-metallic countertops
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....671080670232

Unit Dimensions

(W) Width (IN) 41.5

(D) Depth (IN).....26

(W) Width (CM).....105.4

(D) Depth (CM).....66

Electrical

Amps.....25

Voltage.....120

Construction

Control Type.....Thermostatic Controls

Drain Type.....No Drain

Fill Type.....None

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....33

Case Length.....46



Three-well 208- to 240-volt modular drop-in dry hot well with thermostatic controls

Featuring convenient dry heat, the four-well modular dry hot well by Vollrath is reliable, easy to use and maintains serving temperatures perfectly. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The open-element, energy-efficient design uses a smaller circuit, reduces installation costs and provides comparable performance to higher-wattage elements. Easy-to-use infinite controls ensure accurate temperature settings and are detachable for remote mounting. This hot well does not require water for operation, making it a popular, reliable choice.

- 300-Series stainless steel is durable and long-lasting
- Open well, dry design does not require water to operate
- High-density glass fiber insulation traps heat and maximizes energy efficiency
- Reliable thermostatic controls ensure accurate heating
- 4-foot tethered control panel connection allows flexible mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while providing comparable performance to higher-wattage elements
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Covered by 1-year limited warranty — see warranty page for details
- Covered by 1-year limited warranty — see warranty page for details
- Zero-clearance installation means no trim rings required for non-metallic countertops
- 6 ?-inch depth accommodates 6-inch-deep pans
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....671080670256

Unit Dimensions

(W) Width (IN) 41.5

(D) Depth (IN).....26

(W) Width (CM).....105.4

(D) Depth (CM).....66

Electrical

Amps.....10.8 - 12.5

Voltage.....208-240

Watts.....750-1000

Construction

Control Type.....Thermostatic Controls

Drain Type.....No Drain

Fill Type.....None

Case Lot Measurement

Case Lot.....1

Case Width.....30.25

Case Height.....33.5

Case Length.....46.5



Two-well 120-volt modular drop-in dry hot well with thermostatic controls

Featuring convenient dry heat, the two-well modular dry hot well by Vollrath is reliable, easy to use and maintains serving temperatures perfectly. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The open-element, energy-efficient design uses a smaller circuit, reduces installation costs and provides comparable performance to higher-wattage elements. Thermostatic controls ensure accurate heating and are detachable for remote mounting. This hot well does not require water for operation, making it a popular, reliable choice.

- 300-Series stainless steel is durable and long-lasting
- Open well, dry design does not require water to operate
- High-density glass fiber insulation traps heat and maximizes energy efficiency
- Reliable thermostatic controls ensure accurate heating
- 4-foot tethered control panel connection allows flexible mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while providing comparable performance to higher-wattage elements
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Covered by 1-year limited warranty — see warranty page for details
- Zero-clearance installation means no trim rings required for non-metallic countertops
- Zero-clearance installation means no trim rings required for non-metallic countertops
- 6 ?-inch depth accommodates 6-inch-deep pans
- 6-foot power cord, 4-foot control cord

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....671080670195

Unit Dimensions

(W) Width (IN) 28.25

(D) Depth (IN).....26

(W) Width (CM).....71.8

(D) Depth (CM).....66

Electrical

Amps.....16.7

Voltage.....120

Watts.....1000

Construction

Control Type.....Thermostatic Controls

Drain Type.....No Drain

Fill Type.....None

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....33.25

Case Length.....34



One-well 120-volt modular drop-in dry hot well with infinite controls

Featuring convenient dry heat, the one-well modular dry hot well by Vollrath is reliable, easy to use and maintains serving temperatures perfectly. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The open-element, energy-efficient design uses a smaller circuit, reduces installation costs and provides comparable performance to higher-wattage elements. Easy-to-use infinite controls ensure accurate temperature settings and are detachable for remote mounting. This hot well does not require water for operation, making it a popular, reliable choice.

- 300-Series stainless steel is durable and long-lasting
- Open well, dry design does not require water to operate
- High-density glass fiber insulation traps heat and maximizes energy efficiency
- Easy-to-use infinite controls ensure accurate temperature settings
- 4-foot tethered control panel connection allows flexible mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while providing comparable performance to higher-wattage elements
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Covered by 1-year limited warranty — see warranty page for details
- Zero-clearance installation means no trim rings required for non-metallic countertops
- Zero-clearance installation means no trim rings required for non-metallic countertops
- 6 ?-inch depth accommodates 6-inch-deep pans
- 6 ?-inch depth accommodates 6-inch-deep pans

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....671080670140

Unit Dimensions

(W) Width (IN) 15

(D) Depth (IN).....26

(W) Width (CM).....38.1

(D) Depth (CM).....66

Electrical

Amps.....8.3

Voltage.....120

Watts.....1000

Construction

Control Type.....Inifinite Controls

Drain Type.....No Drain

Fill Type.....None

Case Lot Measurement

Case Lot.....1

Case Width.....19

Case Height.....16

Case Length.....28



Four-well 208- to 240-volt modular drop-in dry hot well with thermostatic controls

Featuring convenient dry heat, the five-well modular dry hot well by Vollrath is reliable, easy to use and maintains serving temperatures perfectly. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The open-element, energy-efficient design uses a smaller circuit, reduces installation costs and provides comparable performance to higher-wattage elements. Easy-to-use infinite controls ensure accurate temperature settings and are detachable for remote mounting. This hot well does not require water for operation, making it a popular, reliable choice.

- 300-Series stainless steel is durable and long-lasting
- Open well, dry design does not require water to operate
- High-density glass fiber insulation traps heat and maximizes energy efficiency
- Reliable thermostatic controls ensure accurate heating
- 4-foot tethered control panel connection allows flexible mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while providing comparable performance to higher-wattage elements
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Covered by 1-year limited warranty — see warranty page for details
- Covered by 1-year limited warranty — see warranty page for details
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- NSF-certified
- 6-foot power cord, 4-foot control cord

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....671080670270

Unit Dimensions

(W) Width (IN) 54.75

(D) Depth (IN).....26

(W) Width (CM).....139

(D) Depth (CM).....66

Electrical

Amps.....14.4 - 16.7

Voltage.....208-240

Watts.....750-1000

Construction

Control Type.....Thermostatic Controls

Drain Type.....No Drain

Fill Type.....None

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....32

Case Length.....60



Four-well 208- to 240-volt modular drop-in dry hot well with infinite controls

Featuring convenient dry heat, the four-well modular dry hot well by Vollrath is reliable, easy to use and maintains serving temperatures perfectly. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The open-element, energy-efficient design uses a smaller circuit, reduces installation costs and provides comparable performance to higher-wattage elements. Thermostatic controls ensure accurate heating and are detachable for remote mounting. This hot well does not require water for operation, making it a popular, reliable choice.

- 300-Series stainless steel is durable and long-lasting
- Open well, dry design does not require water to operate
- High-density glass fiber insulation traps heat and maximizes energy efficiency
- Easy-to-use infinite controls ensure accurate temperature settings
- 4-foot tethered control panel connection allows flexible mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while providing comparable performance to higher-wattage elements
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Covered by 1-year limited warranty — see warranty page for details
- Covered by 1-year limited warranty — see warranty page for details
- Zero-clearance installation means no trim rings required for non-metallic countertops
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....671080670263

Unit Dimensions

(W) Width (IN) 54.75

(D) Depth (IN).....26

(W) Width (CM).....139

(D) Depth (CM).....66

Electrical

Amps.....14.4 - 16.7

Voltage.....208-240

Watts.....750-1000

Construction

Control Type.....Inifinite Controls

Drain Type.....No Drain

Fill Type.....None

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....32

Case Length.....60



Five-well 208- to 240-volt modular drop-in dry hot well with thermostatic controls

Featuring convenient dry heat, the six-well modular dry hot well by Vollrath is reliable, easy to use and maintains serving temperatures perfectly. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The open-element, energy-efficient design uses a smaller circuit, reduces installation costs and provides comparable performance to higher-wattage elements. Easy-to-use infinite controls ensure accurate temperature settings and are detachable for remote mounting. This hot well does not require water for operation, making it a popular, reliable choice.

- 300-Series stainless steel is durable and long-lasting
- Open well, dry design does not require water to operate
- High-density glass fiber insulation traps heat and maximizes energy efficiency
- Reliable thermostatic controls ensure accurate heating
- 4-foot tethered control panel connection allows flexible mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while providing comparable performance to higher-wattage elements
- Cord and plug configuration eliminates the need for hardwiring
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Covered by 1-year limited warranty — see warranty page for details
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6-foot power cord, 4-foot control cord
- 6-foot power cord, 4-foot control cord

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....671080670294

Unit Dimensions

(W) Width (IN) 68

(D) Depth (IN).....26

(W) Width (CM).....172.7

(D) Depth (CM).....66

Electrical

Amps.....18 - 20.8

Voltage.....208-240

Watts.....750-1000

Construction

Control Type.....Thermostatic Controls

Drain Type.....No Drain

Fill Type.....None

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....33

Case Length.....73



Five-well 208- to 240-volt modular drop-in dry hot well with infinite controls

Featuring convenient dry heat, the five-well modular dry hot well by Vollrath is reliable, easy to use and maintains serving temperatures perfectly. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The open-element, energy-efficient design uses a smaller circuit, reduces installation costs and provides comparable performance to higher-wattage elements. Thermostatic controls ensure accurate heating and are detachable for remote mounting. This hot well does not require water for operation, making it a popular, reliable choice.

- 300-Series stainless steel is durable and long-lasting
- Open well, dry design does not require water to operate
- High-density glass fiber insulation traps heat and maximizes energy efficiency
- Easy-to-use infinite controls ensure accurate temperature settings
- 4-foot tethered control panel connection allows flexible mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while providing comparable performance to higher-wattage elements
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Covered by 1-year limited warranty — see warranty page for details
- Covered by 1-year limited warranty — see warranty page for details
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6-foot power cord, 4-foot control cord
- 6-foot power cord, 4-foot control cord

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....671080670287

Unit Dimensions

(W) Width (IN) 68

(D) Depth (IN).....26

(W) Width (CM).....172.7

(D) Depth (CM).....66

Electrical

Amps.....18 - 20.8

Voltage.....208-240

Watts.....750-1000

Construction

Control Type.....Inifinite Controls

Drain Type.....No Drain

Fill Type.....None

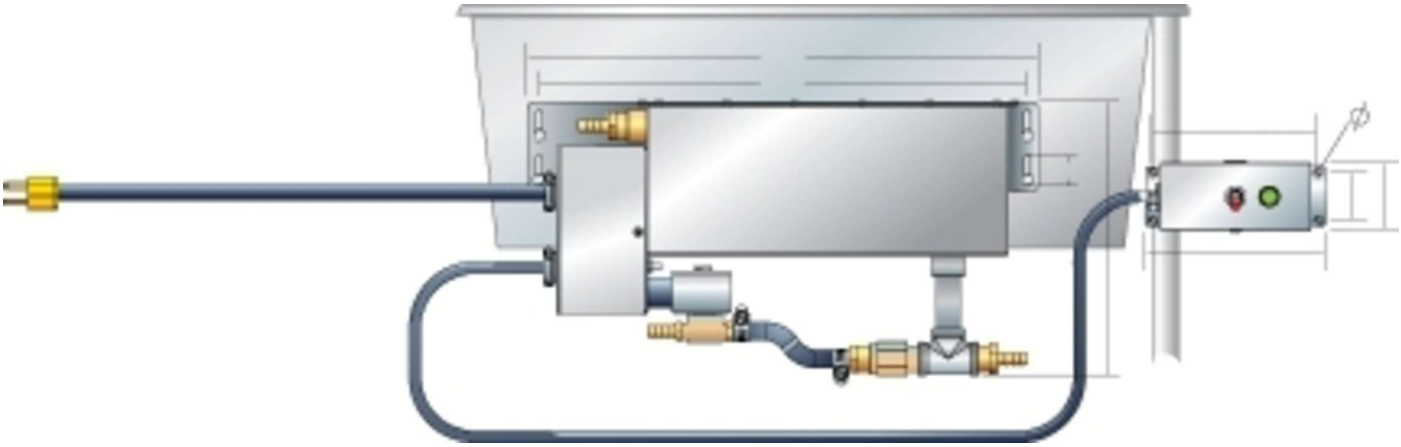
Case Lot Measurement

Case Lot.....1

Case Width.....33

Case Height.....33.5

Case Length.....70



Modular drop-in auto-fill accessory

Automate your water-level monitoring for your modular drop-in and enjoy simplified, stress-free operation with the drop-in auto-fill accessory by Vollrath. This auto-fill system is available as a field-installed option using simple tools, and the thoughtful design makes it exceptionally easy to install and use. By utilizing flexible tubing, a simple reservoir with a float switch and a 6-foot cord and plug that does not require hardwiring, this auto-fill accessory eliminates the need to monitor water levels, which reduces labor and operating costs.

- Made in the USA
- Maintains constant water levels in your modular drop-ins and eliminates the need for monitoring
- Reservoir with float switch allows for remote mounting and use with multiple drop-ins
- Connects to manifold drain assembly with flexible tubing and use of simple tools easily
- Flexible tubing supplied for all connections
- Check valve/siphon brake prevents cross contamination of drain and potable water
- Adjustable water level
- 6-foot cord and NEMA 5-15P plug does not require hardwiring
- Control box mounts inside of base enclosure
- Power On/Off toggle switch is easy to use
- Solenoid valve will close if power is interrupted
- Overflow connection provided
- With manifold drain, use with one or more hot wells (12 maximum) or multiple soup wells

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419629305

Unit Dimensions

(W) Width (IN) 0

(H) Height (IN).....0

Weight

Weight (LB) 13.54

Case Lot Measurement

Case Lot.....1

Case Width.....16.25

Case Height.....9.25

Case Length 24

Case Lot Cube (ft.) 2.09

Case Lot Weight (lbs.) 13.54



One-well 240-volt 625-watt modular drop-in hot well with manifold drain, thermostatic controls, Auto-Fill system and flat flange

Keep your food items at perfect serving temperatures with ease, thanks to the one-well 120-volt modular drop-in hot well by Vollrath. Made with marine-grade stainless steel, this durable well stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance. High-density glass fiber insulation reduces energy waste, helping you maximize efficiency. The unique design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. A drain shutoff adds convenience, while a drip-free flange contains moisture and spills. The easy-to-use infinite controls ensure accurate temperature settings and are detachable for remote mounting, making this drop-in a popular, reliable choice.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Auto-Fill system maintains perfect water levels for easy operation
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- Drip-free flange contains moisture and spills

PRODUCT SPECIFICATIONS

Model Information

Model .....-FF

Unit Dimensions

(W) Width (IN) 15

(D) Depth (IN).....26

(W) Width (CM).....38

(D) Depth (CM).....66

Electrical

Amps.....2.6

Voltage.....208 - 240

Watts.....625

Construction

Control Type.....Thermostatic Controls

Drain Type.....Manifold Drain

Fill Type.....Auto-Fill

Special Feature .....Flat Flange

Case Lot Measurement

Case Lot.....1

Case Width.....18.5

Case Height.....16

Case Length 28

Case Lot Weight (lbs.) 55.16



One-well 240-volt 625-watt modular drop-in hot well with standard drain, infinite controls and flat flange

Keep your food items at perfect serving temperatures with ease, thanks to the one-well 120-volt modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. A drain shutoff adds convenience, while the flat flange creates a sleek, streamlined appearance. The easy-to-use infinite controls ensure accurate temperature settings and are detachable for remote mounting, making this drop-in a popular, reliable choice.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Easy-to-use infinite controls ensure accurate temperature settings
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Flat flange creates a sleek, streamlined appearance
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- Cord and plug configuration eliminates the need for hardwiring
- 6-foot power cord, 4-foot control cord

PRODUCT SPECIFICATIONS

Model Information

Model .....-FF

Unit Dimensions

(W) Width (IN) 15

(D) Depth (IN).....26

(W) Width (CM).....38

(D) Depth (CM).....66

Electrical

Amps.....2.6

Voltage.....208 - 240

Watts.....625

Construction

Control Type.....Inifinite Controls

Drain Type.....Standard Drain

Fill Type.....None

Special Feature .....Flat Flange

Case Lot Measurement

Case Lot.....1

Case Width.....18.5

Case Height.....16

Case Length 28

Case Lot Cube (ft.) 4.8

Case Lot Weight (lbs.) 33.65



One-well 120-volt 1000-watt modular drop-in hot well with manifold drain, infinite controls, Auto-Fill system and flat flange

Keep your food items at perfect serving temperatures with ease, thanks to the one-well 120-volt modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The Auto-Fill system maintains perfect water levels for easy operation, and the unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while the flat flange creates a sleek, streamlined appearance. The thermostatic controls ensure accurate heating and are detachable for remote mounting, making this drop-in a popular, reliable choice.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Easy-to-use infinite controls ensure accurate temperature settings
- Detachable control unit for remote mounting
- Auto-Fill system maintains perfect water levels for easy operation
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Cord and plug configuration eliminates the need for hardwiring
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces

PRODUCT SPECIFICATIONS

Model Information

Model .....-FF

Unit Dimensions

(W) Width (IN) 15

(D) Depth (IN).....26

(W) Width (CM).....38

(D) Depth (CM).....66

Electrical

Amps.....8.3

Voltage.....240

Watts.....1000

Construction

Control Type.....Inifinite Controls

Drain Type.....Manifold Drain

Fill Type.....Auto-Fill

Special Feature .....Flat Flange

Case Lot Measurement

Case Lot.....1

Case Width.....18.5

Case Height.....16.5

Case Length 28.5

Case Lot Cube (ft.) 5.03

Case Lot Weight (lbs.) 43.6



One-well 208- to 240-volt 1000-watt modular drop-in hot well with standard drain, thermostatic controls and flat flange

Keep your food items at perfect serving temperatures with ease, thanks to the one-well 208-volt modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The Auto-Fill system maintains perfect water levels for easy operation, and the unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while the flat flange creates a sleek, streamlined appearance. The easy-to-use infinite controls ensure accurate temperature settings and are detachable for remote mounting, making this drop-in a popular, reliable choice.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Flat flange creates a sleek, streamlined appearance
- Manifold drains with individual well shutoffs for user convenience
- Flat flange creates a sleek, streamlined appearance
- Cord and plug configuration eliminates the need for hardwiring
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces

PRODUCT SPECIFICATIONS

Model Information

Model .....-FF

Unit Dimensions

(W) Width (IN) 15

(D) Depth (IN).....26

(W) Width (CM).....38

(D) Depth (CM).....66

Electrical

Amps.....4.2

Voltage.....208 - 240

Watts.....1000

Construction

Control Type.....Thermostatic Controls

Drain Type.....Standard Drain

Fill Type.....None

Special Feature .....Flat Flange

Case Lot Measurement

Case Lot.....1

Case Width.....18.75

Case Height.....16

Case Length 28

Case Lot Cube (ft.) 4.85

Case Lot Weight (lbs.) 34.72



One-well 208- to 240-volt 1000-watt modular drop-in hot well with standard drain, infinite controls and flat flange

Keep your food items at perfect serving temperatures with ease, thanks to the one-well 208-volt modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. A drain shutoff adds convenience, while the flat flange creates a sleek, streamlined appearance. The thermostatic controls ensure accurate heating and are detachable for remote mounting, making this drop-in a popular, reliable choice.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Easy-to-use infinite controls ensure accurate temperature settings
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Flat flange creates a sleek, streamlined appearance
- Manifold drains with individual well shutoffs for user convenience
- Flat flange creates a sleek, streamlined appearance
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- Cord and plug configuration eliminates the need for hardwiring

PRODUCT SPECIFICATIONS

Model Information

Model .....-FF

Unit Dimensions

(W) Width (IN) 15

(D) Depth (IN).....26

(W) Width (CM).....38

(D) Depth (CM).....66

Electrical

Amps.....4.2

Voltage.....120

Watts.....1000

Construction

Control Type.....Inifinite Controls

Drain Type.....Standard Drain

Fill Type.....None

Special Feature .....Flat Flange

Case Lot Measurement

Case Lot.....1

Case Width.....18.75

Case Height.....16

Case Length 28

Case Lot Cube (ft.) 4.86

Case Lot Weight (lbs.) 34.02



One-well 120-volt 625-watt modular drop-in hot well with standard drain, thermostatic controls and flat flange

Keep your food items at perfect serving temperatures with ease, thanks to the one-well 120-volt modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. A drain shutoff adds convenience, while the flat flange creates a sleek, streamlined appearance. The thermostatic controls ensure accurate heating and are detachable for remote mounting, making this drop-in a popular, reliable choice.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Flat flange creates a sleek, streamlined appearance
- Manifold drains with individual well shutoffs for user convenience
- Flat flange creates a sleek, streamlined appearance
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces

PRODUCT SPECIFICATIONS

Model Information

Model .....-FF

Unit Dimensions

(W) Width (IN) 15

(D) Depth (IN).....26

(W) Width (CM).....38

(D) Depth (CM).....66

Electrical

Amps.....5.2

Voltage.....120

Watts.....625

Construction

Control Type.....Thermostatic Controls

Drain Type.....Standard Drain

Fill Type.....None

Special Feature .....Flat Flange

Case Lot Measurement

Case Lot.....1

Case Width.....18.5

Case Height.....15.75

Case Length 28.5

Case Lot Cube (ft.) 4.81

Case Lot Weight (lbs.) 36.06



One-well 120-volt 1000-watt modular drop-in hot well with standard drain, thermostatic controls and flat flange

Keep your food items at perfect serving temperatures with ease, thanks to the one-well 120-volt modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The Auto-Fill system maintains perfect water levels for easy operation, and the unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while the flat flange creates a sleek, streamlined appearance. The easy-to-use infinite controls ensure accurate temperature settings and are detachable for remote mounting, making this drop-in a popular, reliable choice.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Flat flange creates a sleek, streamlined appearance
- Manifold drains with individual well shutoffs for user convenience
- Flat flange creates a sleek, streamlined appearance
- Cord and plug configuration eliminates the need for hardwiring
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces

PRODUCT SPECIFICATIONS

Model Information

Model .....-FF

Unit Dimensions

(W) Width (IN) 15

(D) Depth (IN).....26

(W) Width (CM).....38

(D) Depth (CM).....66

Electrical

Amps.....8.3

Voltage.....120

Watts.....1000

Construction

Control Type.....Thermostatic Controls

Drain Type.....Standard Drain

Fill Type.....None

Special Feature .....Flat Flange

Case Lot Measurement

Case Lot.....1

Case Width.....18.5

Case Height.....16

Case Length 28

Case Lot Cube (ft.) 4.8

Case Lot Weight (lbs.) 33.84



One-well 120-volt 625-watt modular drop-in hot well with standard drain, infinite controls and flat flange

Keep your food items at perfect serving temperatures with ease, thanks to the one-well 208-volt modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. A drain shutoff adds convenience, while the flat flange creates a sleek, streamlined appearance. The easy-to-use infinite controls ensure accurate temperature settings and are detachable for remote mounting, making this drop-in a popular, reliable choice.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Easy-to-use infinite controls ensure accurate temperature settings
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Flat flange creates a sleek, streamlined appearance
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Cord and plug configuration eliminates the need for hardwiring
- Cord and plug configuration eliminates the need for hardwiring
- 6-foot power cord, 4-foot control cord

PRODUCT SPECIFICATIONS

Model Information

Model .....-FF

Unit Dimensions

(W) Width (IN) 15

(D) Depth (IN).....26

(W) Width (CM).....38

(D) Depth (CM).....66

Electrical

Amps.....5.2

Voltage.....240

Watts.....625

Construction

Control Type.....Inifinite Controls

Drain Type.....Standard Drain

Fill Type.....None

Special Feature .....Flat Flange

Case Lot Measurement

Case Lot.....1

Case Width.....18.5

Case Height.....16

Case Length 28

Case Lot Cube (ft.) 4.8

Case Lot Weight (lbs.) 33.5



One-well 240-volt 625-watt modular drop-in hot well with manifold drain, infinite controls, Auto-Fill system and flat flange

Keep your food items at perfect serving temperatures with ease, thanks to the one-well 240-volt modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The Auto-Fill system maintains perfect water levels for easy operation, and the unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while the flat flange creates a sleek, streamlined appearance. The thermostatic controls ensure accurate heating and are detachable for remote mounting, making this drop-in a popular, reliable choice.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Easy-to-use infinite controls ensure accurate temperature settings
- Detachable control unit for remote mounting
- Auto-Fill system maintains perfect water levels for easy operation
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- Drip-free flange contains moisture and spills
- 6 ?-inch depth accommodates 6-inch-deep pans

PRODUCT SPECIFICATIONS

Model Information

Model .....-FF

Unit Dimensions

(W) Width (IN) 15

(D) Depth (IN).....26

(W) Width (CM).....38

(D) Depth (CM).....66

Electrical

Amps.....2.6

Voltage.....120

Watts.....625

Construction

Control Type.....Inifinite Controls

Drain Type.....Manifold Drain

Fill Type.....Auto-Fill

Special Feature .....Flat Flange

Case Lot Measurement

Case Lot.....1

Case Width.....18.5

Case Height.....16

Case Length 28



One-well 240-volt 625-watt modular drop-in hot well with standard drain, thermostatic controls and flat flange

Keep your food items at perfect serving temperatures with ease, thanks to the one-well 240-volt modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The Auto-Fill system maintains perfect water levels for easy operation, and the unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while the flat flange creates a sleek, streamlined appearance. The easy-to-use infinite controls ensure accurate temperature settings and are detachable for remote mounting, making this drop-in a popular, reliable choice.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Flat flange creates a sleek, streamlined appearance
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- Drip-free flange contains moisture and spills
- 6 ?-inch depth accommodates 6-inch-deep pans

PRODUCT SPECIFICATIONS

Model Information

Model .....-FF

Unit Dimensions

(W) Width (IN) 15

(D) Depth (IN).....26

(W) Width (CM).....38

(D) Depth (CM).....66

Electrical

Amps.....2.6

Voltage.....208 - 240

Watts.....625

Construction

Control Type.....Thermostatic Controls

Drain Type.....Standard Drain

Fill Type.....None

Special Feature .....Flat Flange

Case Lot Measurement

Case Lot.....1

Case Lot Cube (ft.) 4.81

Case Lot Weight (lbs.) 35.46



One-well 120-volt 1000-watt modular drop-in hot well with manifold drain, thermostatic controls, Auto-Fill system and flat flange

Keep your food items at perfect serving temperatures with ease, thanks to the one-well modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. A drain shutoff adds convenience, while the flat flange creates a sleek, streamlined appearance. The easy-to-use infinite controls ensure accurate temperature settings and are detachable for remote mounting, making this drop-in a popular, reliable choice.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Auto-Fill system maintains perfect water levels for easy operation
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Cord and plug configuration eliminates the need for hardwiring
- Cord and plug configuration eliminates the need for hardwiring

PRODUCT SPECIFICATIONS

Model Information

Model .....-FF

Unit Dimensions

(W) Width (IN) 15

(D) Depth (IN).....26

(W) Width (CM).....38

(D) Depth (CM).....66

Electrical

Amps.....8.3

Voltage.....240

Watts.....1000

Construction

Control Type.....Thermostatic Controls

Drain Type.....Manifold Drain

Fill Type.....Auto-Fill

Special Feature .....Flat Flange

Case Lot Measurement

Case Lot.....1

Case Width.....30.5

Case Height.....33.5

Case Length 33.5

Case Lot Cube (ft.) 5.97

Case Lot Weight (lbs.) 50.14



One-well 208- to 240-volt 1000-watt modular drop-in hot well with manifold drain, infinite controls, Auto-Fill system and flat flange

Keep your food items at perfect serving temperatures with ease, thanks to the one-well 208-volt modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The Auto-Fill system maintains perfect water levels for easy operation, and the unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while the flat flange creates a sleek, streamlined appearance. The thermostatic controls ensure accurate heating and are detachable for remote mounting, making this drop-in a popular, reliable choice.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Easy-to-use infinite controls ensure accurate temperature settings
- Detachable control unit for remote mounting
- Auto-Fill system maintains perfect water levels for easy operation
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- NSF-certified
- Cord and plug configuration eliminates the need for hardwiring

PRODUCT SPECIFICATIONS

Model Information

Model .....-FF

Unit Dimensions

(W) Width (IN) 15

(D) Depth (IN).....26

(W) Width (CM).....38

(D) Depth (CM).....66

Electrical

Amps.....4.2

Voltage.....208 - 240

Watts.....1000

Construction

Control Type.....Inifinite Controls

Drain Type.....Manifold Drain

Fill Type.....Auto-Fill

Special Feature .....Flat Flange

Case Lot Measurement

Case Lot.....1

Case Width.....28

Case Height.....16

Case Length 19.5

Case Lot Cube (ft.) 6.1

Case Lot Weight (lbs.) 51.0



One-well 120-volt 1000-watt modular drop-in hot well with standard drain, infinite controls and flat flange

Keep your food items at perfect serving temperatures with ease, thanks to the one-well 120-volt modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. A drain shutoff adds convenience, while the flat flange creates a sleek, streamlined appearance. The thermostatic controls ensure accurate heating and are detachable for remote mounting, making this drop-in a popular, reliable choice.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Easy-to-use infinite controls ensure accurate temperature settings
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Flat flange creates a sleek, streamlined appearance
- Manifold drains with individual well shutoffs for user convenience
- Flat flange creates a sleek, streamlined appearance
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces

PRODUCT SPECIFICATIONS

Model Information

Model .....-FF

Unit Dimensions

(W) Width (IN) 15

(D) Depth (IN).....26

(W) Width (CM).....38

(D) Depth (CM).....66

Electrical

Amps.....8.3

Voltage.....240

Watts.....1000

Construction

Control Type.....Inifinite Controls

Drain Type.....Standard Drain

Fill Type.....None

Special Feature .....Flat Flange

Case Lot Measurement

Case Lot.....1

Case Width.....18.75

Case Height.....16

Case Length 28

Case Lot Cube (ft.) 4.86

Case Lot Weight (lbs.) 34.62



One-well 208- to 240-volt 1000-watt modular drop-in hot well with manifold drain, thermostatic controls, Auto-Fill system and flat flange

Keep your food items at perfect serving temperatures with ease, thanks to the one-well 240-volt modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. A drain shutoff adds convenience, while the flat flange creates a sleek, streamlined appearance. The thermostatic controls ensure accurate heating and are detachable for remote mounting, making this drop-in a popular, reliable choice.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Auto-Fill system maintains perfect water levels for easy operation
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Flat flange creates a sleek, streamlined appearance
- Drip-free flange contains moisture and spills
- 6 ?-inch depth accommodates 6-inch-deep pans

PRODUCT SPECIFICATIONS

Model Information

Model .....-FF

Unit Dimensions

(W) Width (IN) 15

(D) Depth (IN).....26

(W) Width (CM).....38

(D) Depth (CM).....66

Electrical

Amps.....4.2

Voltage.....208

Watts.....1000

Construction

Control Type.....Thermostatic Controls

Drain Type.....Manifold Drain

Fill Type.....Auto-Fill

Special Feature .....Flat Flange

Case Lot Measurement

Case Lot.....1

Case Width.....18.75

Case Height.....16

Case Length 28

Case Lot Cube (ft.) 4.8

Case Lot Weight (lbs.) 45.12



One-well 120-volt 625-watt modular drop-in hot well with manifold drain, thermostatic controls, Auto-Fill system and flat flange

Keep your food items at perfect serving temperatures with ease, thanks to the one-well 120-volt modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The Auto-Fill system maintains perfect water levels for easy operation, and the unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while the flat flange creates a sleek, streamlined appearance. The thermostatic controls ensure accurate heating and are detachable for remote mounting, making this drop-in a popular, reliable choice.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Auto-Fill system maintains perfect water levels for easy operation
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Cord and plug configuration eliminates the need for hardwiring
- Cord and plug configuration eliminates the need for hardwiring

PRODUCT SPECIFICATIONS

Model Information

Model .....-FF

Unit Dimensions

(W) Width (IN) 15

(D) Depth (IN).....26

(W) Width (CM).....38

(D) Depth (CM).....66

Electrical

Amps.....5.2

Voltage.....120

Watts.....625

Construction

Control Type.....Thermostatic Controls

Drain Type.....Manifold Drain

Fill Type.....Auto-Fill

Special Feature .....Flat Flange

Case Lot Measurement

Case Lot.....1

Case Width.....18.625

Case Height.....15.75

Case Length 28

Case Lot Cube (ft.) 5.97

Case Lot Weight (lbs.) 50.14



One-well 208-volt 625-watt modular drop-in hot well with standard drain, infinite controls and flat flange

Keep your food items at perfect serving temperatures with ease, thanks to the one-well 240-volt modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. A drain shutoff adds convenience, while the flat flange creates a sleek, streamlined appearance. The easy-to-use infinite controls ensure accurate temperature settings and are detachable for remote mounting, making this drop-in a popular, reliable choice.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Easy-to-use infinite controls ensure accurate temperature settings
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Flat flange creates a sleek, streamlined appearance
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Cord and plug configuration eliminates the need for hardwiring
- Cord and plug configuration eliminates the need for hardwiring
- 6-foot power cord, 4-foot control cord

PRODUCT SPECIFICATIONS

Model Information

Model .....-FF

Unit Dimensions

(W) Width (IN) 15

(D) Depth (IN).....26

(W) Width (CM).....38

(D) Depth (CM).....66

Electrical

Amps.....3

Voltage.....208 - 240

Watts.....625

Construction

Control Type.....Inifinite Controls

Drain Type.....Standard Drain

Fill Type.....None

Special Feature .....Flat Flange

Case Lot Measurement

Case Lot.....1

Case Width.....18.75

Case Height.....16

Case Length 28

Case Lot Cube (ft.) 4.8

Case Lot Weight (lbs.) 33.65



One-well 208-volt 625-watt modular drop-in hot well with manifold drain, infinite controls, Auto-Fill system and flat flange

Keep your food items at perfect serving temperatures with ease, thanks to the one-well modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The Auto-Fill system maintains perfect water levels for easy operation, and the unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while the flat flange creates a sleek, streamlined appearance. The easy-to-use infinite controls ensure accurate temperature settings and are detachable for remote mounting, making this drop-in a popular, reliable choice.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Easy-to-use infinite controls ensure accurate temperature settings
- Detachable control unit for remote mounting
- Auto-Fill system maintains perfect water levels for easy operation
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Flat flange creates a sleek, streamlined appearance
- NSF-certified
- Cord and plug configuration eliminates the need for hardwiring

PRODUCT SPECIFICATIONS

Model Information

Model .....-FF

Unit Dimensions

(W) Width (IN) 15

(D) Depth (IN).....26

(W) Width (CM).....38

(D) Depth (CM).....66

Electrical

Amps.....3

Voltage.....120

Watts.....625

Construction

Control Type.....Inifinite Controls

Drain Type.....Manifold Drain

Fill Type.....Auto-Fill

Special Feature .....Flat Flange

Case Lot Measurement

Case Lot.....1

Case Width.....29

Case Height.....16

Case Length 18.5



One-well 208-volt 625-watt modular drop-in hot well with standard drain, thermostatic controls and flat flange

Keep your food items at perfect serving temperatures with ease, thanks to the one-well modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. A drain shutoff adds convenience, while the flat flange creates a sleek, streamlined appearance. The thermostatic controls ensure accurate heating and are detachable for remote mounting, making this drop-in a popular, reliable choice.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Flat flange creates a sleek, streamlined appearance
- Manifold drains with individual well shutoffs for user convenience
- Flat flange creates a sleek, streamlined appearance
- Cord and plug configuration eliminates the need for hardwiring
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces

PRODUCT SPECIFICATIONS

Model Information

Model .....-FF

Unit Dimensions

(W) Width (IN) 15

(D) Depth (IN).....26

(W) Width (CM).....38

(D) Depth (CM).....66

Electrical

Amps.....3

Voltage.....208

Watts.....625

Construction

Control Type.....Thermostatic Controls

Drain Type.....Standard Drain

Fill Type.....None

Special Feature .....Flat Flange

Case Lot Measurement

Case Lot.....1

Case Width.....18.75

Case Height.....16

Case Length 28

Case Lot Cube (ft.) 4.81

Case Lot Weight (lbs.) 35.46



One-well 208-volt 625-watt modular drop-in hot well with manifold drain, thermostatic controls, Auto-Fill system and flat flange

Keep your food items at perfect serving temperatures with ease, thanks to the one-well modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The Auto-Fill system maintains perfect water levels for easy operation, and the unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while the flat flange creates a sleek, streamlined appearance. The thermostatic controls ensure accurate heating and are detachable for remote mounting, making this drop-in a popular, reliable choice.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Auto-Fill system maintains perfect water levels for easy operation
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Flat flange creates a sleek, streamlined appearance
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces

PRODUCT SPECIFICATIONS

Model Information

Model .....-FF

Unit Dimensions

(W) Width (IN) 15

(D) Depth (IN).....26

(W) Width (CM).....38

(D) Depth (CM).....66

Electrical

Amps.....3

Voltage.....120

Watts.....625

Construction

Control Type.....Thermostatic Controls

Drain Type.....Manifold Drain

Fill Type.....Auto-Fill

Special Feature .....Flat Flange

Case Lot Measurement

Case Lot.....1

Case Width.....12.5

Case Height.....7.25

Case Length 25.5

Case Lot Weight (lbs.) 55.16



One-well 120-volt 625-watt modular drop-in hot well with manifold drain, infinite controls and Auto-Fill system

Keep your food items at perfect serving temperatures with ease, thanks to the one-well 120-volt modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The Auto-Fill system maintains perfect water levels for easy operation, and the unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while a drip-free flange contains moisture and spills. The easy-to-use infinite controls ensure accurate temperature settings and are detachable for remote mounting, making this drop-in a popular, reliable choice.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Easy-to-use infinite controls ensure accurate temperature settings
- Detachable control unit for remote mounting
- Auto-Fill system maintains perfect water levels for easy operation
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- 6 ?-inch depth accommodates 6-inch-deep pans
- 6 ?-inch depth accommodates 6-inch-deep pans

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419412778

Unit Dimensions

(W) Width (IN) 15

(D) Depth (IN).....26

(H) Height (IN).....0

(W) Width (CM).....38

(D) Depth (CM).....66

Electrical

Amps.....5.2

Voltage.....208

Watts.....625

Construction

Control Type.....Inifinite Controls

Drain Type.....Manifold Drain

Fill Type.....Auto-Fill

Case Lot Measurement

Case Lot.....1

Case Width.....18.5

Case Height.....15.75

Case Length.....28.25

Case Lot Cube (ft.).....4.76

Case Lot Weight (lbs.).....34.98



One-well 120-volt 1000-watt modular drop-in hot well with manifold drain, thermostatic controls and Auto-Fill system

Keep your food items at perfect serving temperatures with ease, thanks to the one-well modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. A drain shutoff adds convenience, while a drip-free flange contains moisture and spills. The easy-to-use infinite controls ensure accurate temperature settings and are detachable for remote mounting, making this drop-in a popular, reliable choice.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Auto-Fill system maintains perfect water levels for easy operation
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- NSF-certified
- 6 ?-inch depth accommodates 6-inch-deep pans

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....029419425167

Unit Dimensions

(W) Width (IN) 15

(D) Depth (IN).....26

(H) Height (IN).....0

(W) Width (CM).....38

(D) Depth (CM).....66

Electrical

Amps.....8.3

Voltage.....240

Watts.....1000

Construction

Control Type.....Thermostatic Controls

Drain Type.....Manifold Drain

Fill Type.....Auto-Fill

Case Lot Measurement

Case Lot.....1

Case Width.....30.5

Case Height.....33.5

Case Length.....33.5

Case Lot Cube (ft.).....5.97

Case Lot Weight (lbs.).....50.14



One-well 240-volt 625-watt modular drop-in hot well with standard drain and infinite controls

Keep your food items at perfect serving temperatures with ease, thanks to the one-well 120-volt modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. A drain shutoff adds convenience, while a drip-free flange contains moisture and spills. The thermostatic controls ensure accurate heating and are detachable for remote mounting, making this drop-in a popular, reliable choice.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Easy-to-use infinite controls ensure accurate temperature settings
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Full-perimeter gasket under drip flange reduces installation time
- Manifold drains with individual well shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- NSF-certified
- 6 ?-inch depth accommodates 6-inch-deep pans
- NSF-certified

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....029419554935

Unit Dimensions

(W) Width (IN) 15

(D) Depth (IN).....26

(W) Width (CM).....38

(D) Depth (CM).....66

Electrical

Amps 2.6

Voltage 208-240

Watts 625

Construction

Control Type.....Inifinite Controls

Drain Type.....Standard Drain

Fill Type.....None

Case Lot Measurement

Case Lot.....1

Case Width.....18.5

Case Height.....16

Case Length.....28

Case Lot Cube (ft.).....4.8

Case Lot Weight (lbs.).....33.65



One-well 208- to 240-volt 1000-watt modular drop-in hot well with manifold drain, thermostatic controls and Auto-Fill system

Keep a variety of food items at perfect serving temperatures with ease, thanks to the one-well modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing, and the Auto-Fill system maintains perfect water levels for easy operation. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while a drip-free flange contains moisture and spills. The control panel can be mounted remotely for convenient operation, and thermostatic controls ensure accurate heating.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Auto-Fill system maintains perfect water levels for easy operation
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....029419425174

Unit Dimensions

(W) Width (IN) 15

(D) Depth (IN).....26

(H) Height (IN).....0

(W) Width (CM).....38

(D) Depth (CM).....66

Electrical

Amps.....4.2

Voltage.....208

Watts.....1000

Construction

Control Type.....Thermostatic Controls

Drain Type.....Manifold Drain

Fill Type.....Auto-Fill

Case Lot Measurement

Case Lot.....1

Case Width.....18.75

Case Height.....16

Case Length.....28

Case Lot Cube (ft.).....4.8

Case Lot Weight (lbs.).....45.12



One-well 240-volt 625-watt modular drop-in hot well with manifold drain, thermostatic controls and Auto-Fill system

Keep your food items at perfect serving temperatures with ease, thanks to the one-well 120-volt modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. A drain shutoff adds convenience, while the flat flange creates a sleek, streamlined appearance. The easy-to-use infinite controls ensure accurate temperature settings and are detachable for remote mounting, making this drop-in a popular, reliable choice.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Auto-Fill system maintains perfect water levels for easy operation
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Cord and plug configuration eliminates the need for hardwiring
- Cord and plug configuration eliminates the need for hardwiring
- 6 ?-inch depth accommodates 6-inch-deep pans

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....029419555215

Unit Dimensions

(W) Width (IN) 15

(D) Depth (IN).....26

(W) Width (CM).....38

(D) Depth (CM).....66

Electrical

Amps.....2.6

Voltage.....208-240

Watts.....625

Construction

Control Type.....Thermostatic Controls

Drain Type.....Manifold Drain

Fill Type.....Auto-Fill

Case Lot Measurement

Case Lot.....1

Case Width.....18.5

Case Height.....16

Case Length.....28

Case Lot Weight (lbs.).....55.16



One-well 240-volt 625-watt modular drop-in hot well with manifold drain, infinite controls and Auto-Fill system

Keep your food items at perfect serving temperatures with ease, thanks to the one-well 240-volt modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The Auto-Fill system maintains perfect water levels for easy operation, and the unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while a drip-free flange contains moisture and spills. The thermostatic controls ensure accurate heating and are detachable for remote mounting, making this drop-in a popular, reliable choice.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Easy-to-use infinite controls ensure accurate temperature settings
- Detachable control unit for remote mounting
- Auto-Fill system maintains perfect water levels for easy operation
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- NSF-certified

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....029419555048

Unit Dimensions

(W) Width (IN) 15

(D) Depth (IN).....26

(W) Width (CM).....38

(D) Depth (CM).....66

Electrical

Amps.....2.6

Voltage.....120

Watts.....625

Construction

Control Type.....Inifinite Controls

Drain Type.....Manifold Drain

Fill Type.....Auto-Fill

Case Lot Measurement

Case Lot.....1

Case Width.....18.5

Case Height.....16

Case Length.....28



One-well 208-volt 625-watt modular drop-in hot well with standard drain and thermostatic controls

Keep your food items at perfect serving temperatures with ease, thanks to the one-well 208-volt modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The Auto-Fill system maintains perfect water levels for easy operation, and the unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while a drip-free flange contains moisture and spills. The easy-to-use infinite controls ensure accurate temperature settings and are detachable for remote mounting, making this drop-in a popular, reliable choice.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Full-perimeter gasket under drip flange reduces installation time
- Manifold drains with individual well shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
- NSF-certified

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....029419416981

Unit Dimensions

(W) Width (IN) 15

(D) Depth (IN).....26

(H) Height (IN).....0

(W) Width (CM).....38

(D) Depth (CM).....66

Electrical

Amps.....3

Voltage.....208

Watts.....625

Construction

Control Type.....Thermostatic Controls

Drain Type.....Standard Drain

Fill Type.....None

Case Lot Measurement

Case Lot.....1

Case Width.....18.75

Case Height.....16

Case Length.....28

Case Lot Cube (ft.).....4.81

Case Lot Weight (lbs.).....35.46



One-well 208- to 240-volt 1000-watt modular drop-in hot well with manifold drain, infinite controls and Auto-Fill system

Keep your food items at perfect serving temperatures with ease, thanks to the one-well 208-volt modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The Auto-Fill system maintains perfect water levels for easy operation, and the unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while a drip-free flange contains moisture and spills. The thermostatic controls ensure accurate heating and are detachable for remote mounting, making this drop-in a popular, reliable choice.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Easy-to-use infinite controls ensure accurate temperature settings
- Detachable control unit for remote mounting
- Auto-Fill system maintains perfect water levels for easy operation
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- NSF-certified
- 6 ?-inch depth accommodates 6-inch-deep pans

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....029419424986

Unit Dimensions

(W) Width (IN) 15

(D) Depth (IN).....26

(H) Height (IN).....7.000004

(W) Width (CM).....38

(D) Depth (CM).....66

Electrical

Amps.....4.2

Voltage.....208-240

Watts.....1000

Construction

Control Type.....Inifinite Controls

Drain Type.....Manifold Drain

Fill Type.....Auto-Fill

Case Lot Measurement

Case Lot.....1

Case Width.....28

Case Height.....16

Case Length.....19.5

Case Lot Cube (ft.).....6.1

Case Lot Weight (lbs.).....51.0



One-well 208-volt 625-watt modular drop-in hot well with manifold drain, infinite controls and Auto-Fill system

Keep your food items at perfect serving temperatures with ease, thanks to the one-well modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The Auto-Fill system maintains perfect water levels for easy operation, and the unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while a drip-free flange contains moisture and spills. The easy-to-use infinite controls ensure accurate temperature settings and are detachable for remote mounting, making this drop-in a popular, reliable choice.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Easy-to-use infinite controls ensure accurate temperature settings
- Detachable control unit for remote mounting
- Auto-Fill system maintains perfect water levels for easy operation
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- NSF-certified
- NSF-certified

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....029419412785

Unit Dimensions

(W) Width (IN) 15

(D) Depth (IN).....26

(H) Height (IN).....7.5

(W) Width (CM).....38

(D) Depth (CM).....66

Electrical

Amps.....3

Voltage.....120

Watts.....625

Construction

Control Type.....Inifinite Controls

Drain Type.....Manifold Drain

Fill Type.....Auto-Fill

Case Lot Measurement

Case Lot.....1

Case Width.....29

Case Height.....16

Case Length.....18.5



One-well 120-volt 1000-watt modular drop-in hot well with manifold drain, infinite controls and Auto-Fill system

Keep your food items at perfect serving temperatures with ease, thanks to the one-well 120-volt modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The Auto-Fill system maintains perfect water levels for easy operation, and the unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while a drip-free flange contains moisture and spills. The thermostatic controls ensure accurate heating and are detachable for remote mounting, making this drop-in a popular, reliable choice.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Easy-to-use infinite controls ensure accurate temperature settings
- Detachable control unit for remote mounting
- Auto-Fill system maintains perfect water levels for easy operation
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- Drip-free flange contains moisture and spills
- NSF-certified
- 6 ?-inch depth accommodates 6-inch-deep pans

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....029419424979

Unit Dimensions

(W) Width (IN) 15

(D) Depth (IN).....26

(H) Height (IN).....0

(W) Width (CM).....38

(D) Depth (CM).....66

Electrical

Amps.....8.3

Voltage.....240

Watts.....1000

Construction

Control Type.....Inifinite Controls

Drain Type.....Manifold Drain

Fill Type.....Auto-Fill

Case Lot Measurement

Case Lot.....1

Case Width.....18.5

Case Height.....16.5

Case Length.....28.5

Case Lot Cube (ft.).....5.03

Case Lot Weight (lbs.).....43.6



One-well 120-volt 625-watt modular drop-in hot well with manifold drain, thermostatic controls and Auto-Fill system

Keep your food items at perfect serving temperatures with ease, thanks to the one-well 120-volt modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The Auto-Fill system maintains perfect water levels for easy operation, and the unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while a drip-free flange contains moisture and spills. The thermostatic controls ensure accurate heating and are detachable for remote mounting, making this drop-in a popular, reliable choice.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Auto-Fill system maintains perfect water levels for easy operation
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- NSF-certified
- 6 ?-inch depth accommodates 6-inch-deep pans

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....029419418596

Unit Dimensions

(W) Width (IN) 15

(D) Depth (IN).....26

(H) Height (IN).....0

(W) Width (CM).....38

(D) Depth (CM).....66

Electrical

Amps.....5.2

Voltage.....120

Watts.....625

Construction

Control Type.....Thermostatic Controls

Drain Type.....Manifold Drain

Fill Type.....Auto-Fill

Case Lot Measurement

Case Lot.....1

Case Width.....18.625

Case Height.....15.75

Case Length.....28

Case Lot Cube (ft.).....5.97

Case Lot Weight (lbs.).....50.14



One-well 208-volt 625-watt modular drop-in hot well with manifold drain, thermostatic controls and Auto-Fill system

Keep your food items at perfect serving temperatures with ease, thanks to the one-well 240-volt modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. A drain shutoff adds convenience, while a drip-free flange contains moisture and spills. The thermostatic controls ensure accurate heating and are detachable for remote mounting, making this drop-in a popular, reliable choice.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Auto-Fill system maintains perfect water levels for easy operation
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....029419418602

Unit Dimensions

(W) Width (IN) 15

(D) Depth (IN).....26

(H) Height (IN).....15.75

(W) Width (CM).....38

(D) Depth (CM).....66

Electrical

Amps.....3

Voltage.....120

Watts.....625

Construction

Control Type.....Thermostatic Controls

Drain Type.....Manifold Drain

Fill Type.....Auto-Fill

Case Lot Measurement

Case Lot.....1

Case Width.....12.5

Case Height.....7.25

Case Length.....25.5

Case Lot Weight (lbs.).....55.16



One-well 208-volt 625-watt modular drop-in hot well with standard drain and infinite controls

Keep your food items at perfect serving temperatures with ease, thanks to the one-well 240-volt modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. A drain shutoff adds convenience, while a drip-free flange contains moisture and spills. The easy-to-use infinite controls ensure accurate temperature settings and are detachable for remote mounting, making this drop-in a popular, reliable choice.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Easy-to-use infinite controls ensure accurate temperature settings
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Full-perimeter gasket under drip flange reduces installation time
- Manifold drains with individual well shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- NSF-certified
- NSF-certified
- NSF-certified

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....029419371280

Unit Dimensions

(W) Width (IN) 15

(D) Depth (IN).....26

(H) Height (IN).....0

(W) Width (CM).....38

(D) Depth (CM).....66

Electrical

Amps.....3

Voltage.....208-240

Watts.....625

Construction

Control Type.....Inifinite Controls

Drain Type.....Standard Drain

Fill Type.....None

Case Lot Measurement

Case Lot.....1

Case Width.....18.75

Case Height.....16

Case Length.....28

Case Lot Cube (ft.).....4.8

Case Lot Weight (lbs.).....33.65



One-well 240-volt 625-watt modular drop-in hot well with standard drain and thermostatic controls

Keep your food items at perfect serving temperatures with ease, thanks to the one-well 240-volt modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The Auto-Fill system maintains perfect water levels for easy operation, and the unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while a drip-free flange contains moisture and spills. The easy-to-use infinite controls ensure accurate temperature settings and are detachable for remote mounting, making this drop-in a popular, reliable choice.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Full-perimeter gasket under drip flange reduces installation time
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- NSF-certified

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....029419555109

Unit Dimensions

(W) Width (IN) 15

(D) Depth (IN).....26

(W) Width (CM).....38

(D) Depth (CM).....66

Electrical

Amps.....2.6

Voltage.....208-240

Watts.....625

Construction

Control Type.....Thermostatic Controls

Drain Type.....Standard Drain

Fill Type.....None

Case Lot Measurement

Case Lot.....1

Case Width.....18.75

Case Height.....16

Case Length.....28

Case Lot Cube (ft.).....4.81

Case Lot Weight (lbs.).....35.46



One-well 208- to 240-volt 1000-watt modular drop-in hot well with standard drain and infinite controls

Keep your food items at perfect serving temperatures with ease, thanks to the one-well 208-volt modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. A drain shutoff adds convenience, while a drip-free flange contains moisture and spills. The thermostatic controls ensure accurate heating and are detachable for remote mounting, making this drop-in a popular, reliable choice.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Easy-to-use infinite controls ensure accurate temperature settings
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Full-perimeter gasket under drip flange reduces installation time
- Manifold drains with individual well shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- NSF-certified
- NSF-certified

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....029419422364

Unit Dimensions

(W) Width (IN) 15

(D) Depth (IN).....26

(H) Height (IN).....0

(W) Width (CM).....38

(D) Depth (CM).....66

Electrical

Amps.....4.2

Voltage.....120

Watts.....1000

Construction

Control Type.....Inifinite Controls

Drain Type.....Standard Drain

Fill Type.....None

Case Lot Measurement

Case Lot.....1

Case Width.....18.75

Case Height.....16

Case Length.....28

Case Lot Cube (ft.).....4.86

Case Lot Weight (lbs.).....34.02



One-well 208- to 240-volt 1000-watt modular drop-in hot well with standard drain and thermostatic controls

Keep a variety of food items at perfect serving temperatures with ease, thanks to the one-well modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features an individual drain shutoff for convenience, while a drip-free flange contains moisture and spills. The control panel can be mounted remotely for convenient operation, and thermostatic controls ensure accurate heating.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Individual drain shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....029419425297

Unit Dimensions

(W) Width (IN) 15

(D) Depth (IN).....26

(H) Height (IN).....0

(W) Width (CM).....38

(D) Depth (CM).....66

Electrical

Amps.....4.2

Voltage.....208-240

Watts.....1000

Construction

Control Type.....Thermostatic Controls

Drain Type.....Standard Drain

Fill Type.....None

Case Lot Measurement

Case Lot.....1

Case Width.....18.75

Case Height.....16

Case Length.....28

Case Lot Cube (ft.).....4.85

Case Lot Weight (lbs.).....34.72



One-well 120-volt 1000-watt modular drop-in hot well with standard drain and thermostatic controls

Keep your food items at perfect serving temperatures with ease, thanks to the one-well 120-volt modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The Auto-Fill system maintains perfect water levels for easy operation, and the unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while a drip-free flange contains moisture and spills. The easy-to-use infinite controls ensure accurate temperature settings and are detachable for remote mounting, making this drop-in a popular, reliable choice.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Full-perimeter gasket under drip flange reduces installation time
- Manifold drains with individual well shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- 6 ?-inch depth accommodates 6-inch-deep pans
- NSF-certified

PRODUCT SPECIFICATIONS

Model Information

Model ..... Standard Drip Free Flange

UPC..... 029419425280

Unit Dimensions

(W) Width (IN) 15

(D) Depth (IN)..... 26

(H) Height (IN)..... 0

(W) Width (CM)..... 38

(D) Depth (CM)..... 66

Electrical

Amps 8.3

Voltage 120

Watts.....1000

Construction

Control Type.....Thermostatic Controls

Drain Type.....Standard Drain

Fill Type.....None

Case Lot Measurement

Case Lot.....1

Case Width.....18.5

Case Height.....16

Case Length.....28

Case Lot Cube (ft.).....4.8

Case Lot Weight (lbs.).....33.84



One-well 120-volt 625-watt modular drop-in hot well with standard drain and thermostatic controls

Keep a variety of food items at perfect serving temperatures with ease, thanks to the one-well modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features an individual drain shutoff for convenience, while a drip-free flange contains moisture and spills. The control panel can be mounted remotely for convenient operation, and thermostatic controls ensure accurate heating.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Individual drain shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....029419416974

Unit Dimensions

(W) Width (IN) 15

(D) Depth (IN).....26

(H) Height (IN).....0

(W) Width (CM).....38

(D) Depth (CM).....66

Electrical

Amps.....5.2

Voltage.....120

Watts.....625

Construction

Control Type.....Thermostatic Controls

Drain Type.....Standard Drain

Fill Type.....None

Case Lot Measurement

Case Lot.....1

Case Width.....18.5

Case Height.....15.75

Case Length.....28.5

Case Lot Cube (ft.).....4.81

Case Lot Weight (lbs.).....36.06



One-well 120-volt 625-watt modular drop-in hot well with standard drain and infinite controls

Keep your food items at perfect serving temperatures with ease, thanks to the one-well 208-volt modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. A drain shutoff adds convenience, while a drip-free flange contains moisture and spills. The easy-to-use infinite controls ensure accurate temperature settings and are detachable for remote mounting, making this drop-in a popular, reliable choice.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Easy-to-use infinite controls ensure accurate temperature settings
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- Drip-free flange contains moisture and spills
- NSF-certified
- NSF-certified

PRODUCT SPECIFICATIONS

Model Information

Model ..... Standard Drip Free Flange

UPC..... 029419371273

Unit Dimensions

(W) Width (IN) 15

(D) Depth (IN)..... 26

(H) Height (IN)..... 16

(W) Width (CM)..... 38

(D) Depth (CM)..... 66

Electrical

Amps..... 5.2

Voltage..... 240

Watts..... 625

Construction

Control Type.....Inifinite Controls

Drain Type.....Standard Drain

Fill Type.....None

Case Lot Measurement

Case Lot.....1

Case Width.....18.5

Case Height.....16

Case Length.....28

Case Lot Cube (ft.).....4.8

Case Lot Weight (lbs.).....33.5



One-well 120-volt 1000-watt modular drop-in hot well with standard drain and infinite controls

Keep a variety of food items at perfect serving temperatures with ease, thanks to the one-well modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features an individual drain shutoff for convenience, while a drip-free flange contains moisture and spills. The easy-to-use infinite controls ensure accurate temperature settings and are detachable for remote mounting, making this drop-in a popular, reliable choice.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Easy-to-use infinite controls ensure accurate temperature settings
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Individual drain shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....029419422357

Unit Dimensions

(W) Width (IN) 15

(D) Depth (IN).....26

(H) Height (IN).....0

(W) Width (CM).....38

(D) Depth (CM).....66

Electrical

Amps.....8.3

Voltage.....240

Watts.....1000

Construction

Control Type.....Inifinite Controls

Drain Type.....Standard Drain

Fill Type.....None

Case Lot Measurement

Case Lot.....1

Case Width.....18.75

Case Height.....16

Case Length.....28

Case Lot Cube (ft.).....4.86

Case Lot Weight (lbs.).....34.62



One-well 120-volt 1000-watt modular marine-grade stainless steel drop-in hot well with standard drain, infinite controls and flat flange

Keep your food items at perfect serving temperatures with ease, thanks to the one-well 120-volt modular drop-in hot well by Vollrath. Made with marine-grade stainless steel, this durable well stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance. High-density glass fiber insulation reduces energy waste, helping you maximize efficiency. The unique design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. A drain shutoff adds convenience, while the flat flange creates a sleek, streamlined appearance. The thermostatic controls ensure accurate heating and are detachable for remote mounting, making this drop-in a popular, reliable choice.

- Made in the USA
- Marine-grade stainless steel stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance
- High-density glass fiber insulation on the sides, ends and below the element traps heat and maximizes energy efficiency
- Easy-to-use infinite controls ensure accurate temperature settings
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Flat flange creates a sleek, streamlined appearance

PRODUCT SPECIFICATIONS

Model Information

Model .....-FF

Unit Dimensions

Overall Dimensions (IN).....15 x 26 x 15

(W) Width (IN) 15

(D) Depth (IN).....26

(H) Height (IN).....15

(W) Width (CM).....38.1

(D) Depth (CM).....66

(H) Height (CM).....38.1

Electrical

Amps.....8.3

Voltage.....120

Watts.....1000

Construction

Special Feature .....Flat Flange

Case Lot Measurement

Case Lot.....1



One-well 120-volt 625-watt modular marine-grade stainless steel drop-in hot well with standard drain, thermostatic controls and flat flange

Keep your food items at perfect serving temperatures with ease, thanks to the one-well modular drop-in hot well by Vollrath. Made with marine-grade stainless steel, this durable well stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance. High-density glass fiber insulation reduces energy waste, helping you maximize efficiency. The unique design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. A drain shutoff adds convenience, while the flat flange creates a sleek, streamlined appearance. The thermostatic controls ensure accurate heating and are detachable for remote mounting, making this drop-in a popular, reliable choice.

- Made in the USA
- Marine-grade stainless steel stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance
- High-density glass fiber insulation on the sides, ends and below the element traps heat and maximizes energy efficiency
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Flat flange creates a sleek, streamlined appearance

PRODUCT SPECIFICATIONS

Model Information

Model .....-FF

Unit Dimensions

Overall Dimensions (IN).....15 x 26 x 15

(W) Width (IN) 15

(D) Depth (IN).....26

(H) Height (IN).....15

(W) Width (CM).....38.1

(D) Depth (CM).....66

(H) Height (CM) 38.1

Electrical

Amps.....5.2

Voltage .....208 - 240

Watts.....625

Construction

Special Feature .....Flat Flange

Case Lot Measurement

Case Lot.....1

Case Width.....18.5

Case Height.....14.25

Case Length.....28.25



One-well 208- to 240-volt 1000-watt modular marine-grade stainless steel drop-in hot well with standard drain, thermostatic controls and flat flange

- Made in the USA
- Marine-grade stainless steel stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance
- High-density glass fiber insulation on the sides, ends and below the element traps heat and maximizes energy efficiency
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Flat flange creates a sleek, streamlined appearance

PRODUCT SPECIFICATIONS

Model Information

Model .....-FF

Unit Dimensions

Overall Dimensions (IN).....15 x 26 x 15

(W) Width (IN) 15

(D) Depth (IN).....26

(H) Height (IN).....15

(W) Width (CM).....38.1

(D) Depth (CM).....66

(H) Height (CM).....38.1

Electrical

Amps.....3.6 - 4.2

Voltage.....208

Watts.....1000

Construction

Special Feature .....Flat Flange

Case Lot Measurement

Case Lot.....1

Case Width.....18.25

Case Height.....16
Case Length.....28



One-well 120-volt 625-watt modular marine-grade stainless steel drop-in hot well with standard drain and infinite controls

Keep your food items at perfect serving temperatures with ease, thanks to the one-well modular drop-in hot well by Vollrath. Made with marine-grade stainless steel, this durable well stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance. High-density glass fiber insulation reduces energy waste, helping you maximize efficiency. The unique design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. A drain shutoff adds convenience, while a drip-free flange contains moisture and spills. The easy-to-use infinite controls ensure accurate temperature settings and are detachable for remote mounting, making this drop-in a popular, reliable choice.

- Made in the USA
- Marine-grade stainless steel stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance
- High-density glass fiber insulation on the sides, ends and below the element traps heat and maximizes energy efficiency
- Easy-to-use infinite controls ensure accurate temperature settings
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080646107

Unit Dimensions

Overall Dimensions (IN).....15 x 26 x 15

(W) Width (IN) 15

(D) Depth (IN).....26

(H) Height (IN).....15

(W) Width (CM).....38.1

(D) Depth (CM).....66

(H) Height (CM).....38.1

Electrical

Amps.....5.2

Voltage 120

Watts 625

Case Lot Measurement

Case Lot 1

Case Width 18.5

Case Height 16

Case Length 28



One-well 120-volt 625-watt modular marine-grade stainless steel drop-in hot well with manifold drain, infinite controls and Auto-Fill system

Keep your food items at perfect serving temperatures with ease, thanks to the one-well 120-volt modular drop-in hot well by Vollrath. Made with marine-grade stainless steel, this durable well stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance. High-density glass fiber insulation reduces energy waste, helping you maximize efficiency. The Auto-Fill system maintains perfect water levels for easy operation, and the unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while a drip-free flange contains moisture and spills. The easy-to-use infinite controls ensure accurate temperature settings and are detachable for remote mounting, making this drop-in a popular, reliable choice.

- Made in the USA
- Marine-grade stainless steel stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance
- High-density glass fiber insulation on the sides, ends and below the element traps heat and maximizes energy efficiency
- Easy-to-use infinite controls ensure accurate temperature settings
- Detachable control unit for remote mounting
- Auto-Fill system maintains perfect water levels for easy operation
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- NSF-certified

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080646121

Unit Dimensions

Overall Dimensions (IN).....15 x 26 x 15

(W) Width (IN) 15

(D) Depth (IN).....26

(H) Height (IN).....15

(W) Width (CM).....38.1

(D) Depth (CM).....66

(H) Height (CM).....38.1

Electrical

Amps.....5.2

Voltage.....208-240

Watts.....625

Case Lot Measurement

Case Lot.....1

Case Width.....18.5

Case Height.....15.75

Case Length.....28.25



One-well 208- to 240-volt 1000-watt modular marine-grade stainless steel drop-in hot well with standard drain and thermostatic controls

Keep your food items at perfect serving temperatures with ease, thanks to the one-well 208-volt modular drop-in hot well by Vollrath. Made with marine-grade stainless steel, this durable well stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance. High-density glass fiber insulation reduces energy waste, helping you maximize efficiency. The Auto-Fill system maintains perfect water levels for easy operation, and the unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while a drip-free flange contains moisture and spills. The easy-to-use infinite controls ensure accurate temperature settings and are detachable for remote mounting, making this drop-in a popular, reliable choice.

- Made in the USA
- Marine-grade stainless steel stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance
- High-density glass fiber insulation on the sides, ends and below the element traps heat and maximizes energy efficiency
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Full-perimeter gasket under drip flange reduces installation time
- Manifold drains with individual well shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....671080644844

Unit Dimensions

Overall Dimensions (IN).....15 x 26 x 15

(W) Width (IN) 15

(D) Depth (IN).....26

(H) Height (IN).....15

(W) Width (CM).....38.1

(D) Depth (CM).....66

(H) Height (CM).....38.1

Electrical

Amps.....3.6 - 4.2

Voltage.....208

Watts.....1000

Case Lot Measurement

Case Lot.....1

Case Width.....18.25

Case Height.....16

Case Length.....28



One-well 240-volt 625-watt modular marine-grade stainless steel drop-in hot well with standard drain and infinite controls

Keep your food items at perfect serving temperatures with ease, thanks to the one-well 120-volt modular drop-in hot well by Vollrath. Made with marine-grade stainless steel, this durable well stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance. High-density glass fiber insulation reduces energy waste, helping you maximize efficiency. The unique design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. A drain shutoff adds convenience, while the flat flange creates a sleek, streamlined appearance. The easy-to-use infinite controls ensure accurate temperature settings and are detachable for remote mounting, making this drop-in a popular, reliable choice.

- Made in the USA
- Marine-grade stainless steel stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance
- High-density glass fiber insulation on the sides, ends and below the element traps heat and maximizes energy efficiency
- Easy-to-use infinite controls ensure accurate temperature settings
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Full-perimeter gasket under drip flange reduces installation time
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080644899

Unit Dimensions

Overall Dimensions (IN).....15 x 26 x 15

(W) Width (IN) 15

(D) Depth (IN).....26

(H) Height (IN).....15

(W) Width (CM).....38.1

(D) Depth (CM).....66

(H) Height (CM).....38.1

Electrical

Amps.....2.6

Voltage.....208

Watts.....625

Case Lot Measurement

Case Lot.....1

Case Width.....18.5

Case Height.....16

Case Length.....28



One-well 208-volt 625-watt modular marine-grade stainless steel drop-in hot well with manifold drain, infinite controls and Auto-Fill system

Keep your food items at perfect serving temperatures with ease, thanks to the one-well modular drop-in hot well by Vollrath. Made with marine-grade stainless steel, this durable well stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance. High-density glass fiber insulation reduces energy waste, helping you maximize efficiency. The Auto-Fill system maintains perfect water levels for easy operation, and the unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while a drip-free flange contains moisture and spills. The easy-to-use infinite controls ensure accurate temperature settings and are detachable for remote mounting, making this drop-in a popular, reliable choice.

- Made in the USA
- Marine-grade stainless steel stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance
- High-density glass fiber insulation on the sides, ends and below the element traps heat and maximizes energy efficiency
- Easy-to-use infinite controls ensure accurate temperature settings
- Detachable control unit for remote mounting
- Auto-Fill system maintains perfect water levels for easy operation
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080644851

Unit Dimensions

Overall Dimensions (IN).....15 x 26 x 15

(W) Width (IN) 15

(D) Depth (IN).....26

(H) Height (IN).....15

(W) Width (CM).....38.1

(D) Depth (CM).....66

(H) Height (CM).....38.1

Electrical

Amps.....3

Voltage.....208

Watts.....625

Case Lot Measurement

Case Lot.....1

Case Width.....29

Case Height.....16

Case Length.....18.5



One-well 120-volt 1000-watt modular marine-grade stainless steel drop-in hot well with manifold drain, infinite controls and Auto-Fill system

Keep your food items at perfect serving temperatures with ease, thanks to the one-well 120-volt modular drop-in hot well by Vollrath. Made with marine-grade stainless steel, this durable well stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance. High-density glass fiber insulation reduces energy waste, helping you maximize efficiency. The Auto-Fill system maintains perfect water levels for easy operation, and the unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while a drip-free flange contains moisture and spills. The thermostatic controls ensure accurate heating and are detachable for remote mounting, making this drop-in a popular, reliable choice.

- Made in the USA
- Marine-grade stainless steel stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance
- High-density glass fiber insulation on the sides, ends and below the element traps heat and maximizes energy efficiency
- Easy-to-use infinite controls ensure accurate temperature settings
- Detachable control unit for remote mounting
- Auto-Fill system maintains perfect water levels for easy operation
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- Drip-free flange contains moisture and spills

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080646138

Unit Dimensions

Overall Dimensions (IN).....15 x 26 x 15

(W) Width (IN) 15

(D) Depth (IN).....26

(H) Height (IN).....15

(W) Width (CM).....38.1

(D) Depth (CM).....66

(H) Height (CM).....38.1

Electrical

Amps.....8.3

Voltage.....120

Watts.....1000

Case Lot Measurement

Case Lot.....1

Case Width.....18.5

Case Height.....16.5

Case Length.....28.5



One-well 120-volt 1000-watt modular marine-grade stainless steel drop-in hot well with manifold drain, thermostatic controls and Auto-Fill system

Keep your food items at perfect serving temperatures with ease, thanks to the one-well 120-volt modular drop-in hot well by Vollrath. Made with marine-grade stainless steel, this durable well stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance. High-density glass fiber insulation reduces energy waste, helping you maximize efficiency. The unique design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. A drain shutoff adds convenience, while a drip-free flange contains moisture and spills. The easy-to-use infinite controls ensure accurate temperature settings and are detachable for remote mounting, making this drop-in a popular, reliable choice.

- Made in the USA
- Marine-grade stainless steel stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance
- High-density glass fiber insulation on the sides, ends and below the element traps heat and maximizes energy efficiency
- Thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Auto-Fill system maintains perfect water levels for easy operation
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- Drip-free flange contains moisture and spills

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080644806

Unit Dimensions

Overall Dimensions (IN).....15 x 26 x 15

(W) Width (IN) 15

(D) Depth (IN).....26

(H) Height (IN).....15

(W) Width (CM).....38.1

(D) Depth (CM).....66

(H) Height (CM).....38.1

Electrical

Amps.....8.3

Voltage.....240

Watts.....1000

Case Lot Measurement

Case Lot.....1

Case Width.....30.5

Case Height.....33.5

Case Length.....33.5



One-well 240-volt 625-watt modular marine-grade stainless steel drop-in hot well with manifold drain, infinite controls and Auto-Fill system

Keep your food items at perfect serving temperatures with ease, thanks to the one-well 240-volt modular drop-in hot well by Vollrath. Made with marine-grade stainless steel, this durable well stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance. High-density glass fiber insulation reduces energy waste, helping you maximize efficiency. The Auto-Fill system maintains perfect water levels for easy operation, and the unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while a drip-free flange contains moisture and spills. The thermostatic controls ensure accurate heating and are detachable for remote mounting, making this drop-in a popular, reliable choice.

- Made in the USA
- Marine-grade stainless steel stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance
- High-density glass fiber insulation on the sides, ends and below the element traps heat and maximizes energy efficiency
- Easy-to-use infinite controls ensure accurate temperature settings
- Detachable control unit for remote mounting
- Auto-Fill system maintains perfect water levels for easy operation
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080644912

Unit Dimensions

Overall Dimensions (IN).....15 x 26 x 15

(W) Width (IN) 15

(D) Depth (IN).....26

(H) Height (IN).....15

(W) Width (CM).....38.1

(D) Depth (CM).....66

(H) Height (CM).....38.1

Electrical

Amps.....2.6

Voltage.....208

Watts.....625

Case Lot Measurement

Case Lot.....1

Case Width.....18.5

Case Height.....16

Case Length.....28



One-well 208- to-240-volt 1000-watt modular marine-grade stainless steel drop-in hot well with manifold drain, thermostatic controls and Auto-Fill system

Keep a variety of food items at perfect serving temperatures with ease, thanks to the one-well modular drop-in hot well by Vollrath. Made with marine-grade stainless steel, this durable food well stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance. High-density glass fiber insulation reduces energy waste, helping you maximize efficiency, and the Auto-Fill system maintains perfect water levels for easy operation. The unique design uses a smaller circuit, reduces installation costs and provides comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while a drip-free flange contains moisture and spills. The remote control panel offers convenient operation, and the thermostatic controls ensure accurate heating.

- Made in the USA
- Marine-grade stainless steel stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance
- High-density glass fiber insulation on the sides, ends and below the element traps heat and maximizes energy efficiency
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Auto-Fill system maintains perfect water levels for easy operation
- Energy-efficient heating element uses smaller circuit and reduces installation costs while providing comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- Removable bottom panels allow for service access
- NSF-certified
- 2-year standard limited warranty
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080644882

Unit Dimensions

Overall Dimensions (IN).....15 x 26 x 15

(W) Width (IN) 15

(D) Depth (IN).....26

(H) Height (IN).....15

(W) Width (CM).....38.1

(D) Depth (CM).....66

(H) Height (CM).....38.1

Electrical

Amps.....3.6 - 4.2

Voltage.....120

Watts.....1000

Case Lot Measurement

Case Lot.....1

Case Width.....18.75

Case Height.....16

Case Length.....28



One-well 120-volt 625-watt modular marine-grade stainless steel drop-in hot well with manifold drain, thermostatic controls and Auto-Fill system

Keep your food items at perfect serving temperatures with ease, thanks to the one-well 120-volt modular drop-in hot well by Vollrath. Made with marine-grade stainless steel, this durable well stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance. High-density glass fiber insulation reduces energy waste, helping you maximize efficiency. The Auto-Fill system maintains perfect water levels for easy operation, and the unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while a drip-free flange contains moisture and spills. The thermostatic controls ensure accurate heating and are detachable for remote mounting, making this drop-in a popular, reliable choice.

- Made in the USA
- Marine-grade stainless steel stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance
- High-density glass fiber insulation on the sides, ends and below the element traps heat and maximizes energy efficiency
- Thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Auto-Fill system maintains perfect water levels for easy operation
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- Drip-free flange contains moisture and spills

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080644790

Unit Dimensions

Overall Dimensions (IN).....15 x 26 x 15

(W) Width (IN) 15

(D) Depth (IN).....26

(H) Height (IN).....15

(W) Width (CM).....38.1

(D) Depth (CM).....66

(H) Height (CM).....38.1

Electrical

Amps.....5.2

Voltage.....208

Watts.....625

Case Lot Measurement

Case Lot.....1

Case Width.....18.625

Case Height.....15.75

Case Length.....28



One-well 208-volt 625-watt modular marine-grade stainless steel drop-in hot well with standard drain and infinite controls

Keep your food items at perfect serving temperatures with ease, thanks to the one-well 240-volt modular drop-in hot well by Vollrath. Made with marine-grade stainless steel, this durable well stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance. High-density glass fiber insulation reduces energy waste, helping you maximize efficiency. The unique design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. A drain shutoff adds convenience, while a drip-free flange contains moisture and spills. The thermostatic controls ensure accurate heating and are detachable for remote mounting, making this drop-in a popular, reliable choice.

- Made in the USA
- Marine-grade stainless steel stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance
- High-density glass fiber insulation on the sides, ends and below the element traps heat and maximizes energy efficiency
- Easy-to-use infinite controls ensure accurate temperature settings
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Full-perimeter gasket under drip flange reduces installation time
- Manifold drains with individual well shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080644813

Unit Dimensions

Overall Dimensions (IN).....15 x 26 x 15

(W) Width (IN) 15

(D) Depth (IN).....26

(H) Height (IN).....15

(W) Width (CM).....38.1

(D) Depth (CM).....66

(H) Height (CM).....38.1

Electrical

Amps.....3

Voltage 120

Watts 625

Case Lot Measurement

Case Lot 1

Case Width 18.75

Case Height 16

Case Length 28



One-well 240-volt 625-watt modular marine-grade stainless steel drop-in hot well with manifold drain, thermostatic controls and Auto-Fill system

Keep your food items at perfect serving temperatures with ease, thanks to the one-well 240-volt modular drop-in hot well by Vollrath. Made with marine-grade stainless steel, this durable well stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance. High-density glass fiber insulation reduces energy waste, helping you maximize efficiency. The unique design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. A drain shutoff adds convenience, while a drip-free flange contains moisture and spills. The easy-to-use infinite controls ensure accurate temperature settings and are detachable for remote mounting, making this drop-in a popular, reliable choice.

- Made in the USA
- Marine-grade stainless steel stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance
- High-density glass fiber insulation on the sides, ends and below the element traps heat and maximizes energy efficiency
- Thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Auto-Fill system maintains perfect water levels for easy operation
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080644929

Unit Dimensions

Overall Dimensions (IN).....15 x 26 x 15

(W) Width (IN) 15

(D) Depth (IN).....26

(H) Height (IN).....15

(W) Width (CM).....38.1

(D) Depth (CM).....66

(H) Height (CM).....38.1

Electrical

Amps.....2.6

Voltage.....208

Watts.....625

Case Lot Measurement

Case Lot.....1

Case Width.....18.5

Case Height.....16

Case Length.....28



One-well 120-volt 1000-watt modular marine-grade stainless steel drop-in hot well with standard drain and infinite controls

Keep your food items at perfect serving temperatures with ease, thanks to the one-well 120-volt modular drop-in hot well by Vollrath. Made with marine-grade stainless steel, this durable well stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance. High-density glass fiber insulation reduces energy waste, helping you maximize efficiency. The unique design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. A drain shutoff adds convenience, while a drip-free flange contains moisture and spills. The thermostatic controls ensure accurate heating and are detachable for remote mounting, making this drop-in a popular, reliable choice.

- Made in the USA
- Marine-grade stainless steel stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance
- High-density glass fiber insulation on the sides, ends and below the element traps heat and maximizes energy efficiency
- Easy-to-use infinite controls ensure accurate temperature settings
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Full-perimeter gasket under drip flange reduces installation time
- Manifold drains with individual well shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- NSF-certified

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....671080645223

Unit Dimensions

Overall Dimensions (IN).....15 x 26 x 15

(W) Width (IN) 15

(D) Depth (IN).....26

(H) Height (IN).....15

(W) Width (CM).....38.1

(D) Depth (CM).....66

(H) Height (CM).....38.1

Electrical

Amps.....8.3

Voltage.....120

Watts.....1000

Case Lot Measurement

Case Lot.....1

Case Width.....18.75

Case Height.....16

Case Length.....28



One-well 208-volt 625-watt modular marine-grade stainless steel drop-in hot well with manifold drain, thermostatic controls and Auto-Fill system

Keep your food items at perfect serving temperatures with ease, thanks to the one-well 208-volt modular drop-in hot well by Vollrath. Made with marine-grade stainless steel, this durable well stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance. High-density glass fiber insulation reduces energy waste, helping you maximize efficiency. The unique design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. A drain shutoff adds convenience, while a drip-free flange contains moisture and spills. The easy-to-use infinite controls ensure accurate temperature settings and are detachable for remote mounting, making this drop-in a popular, reliable choice.

- Made in the USA
- Marine-grade stainless steel stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance
- High-density glass fiber insulation on the sides, ends and below the element traps heat and maximizes energy efficiency
- Thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Auto-Fill system maintains perfect water levels for easy operation
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080644875

Unit Dimensions

Overall Dimensions (IN).....15 x 26 x 15

(W) Width (IN) 15

(D) Depth (IN).....26

(H) Height (IN).....15

(W) Width (CM).....38.1

(D) Depth (CM).....66

(H) Height (CM).....38.1

Electrical

Amps.....3

Voltage.....120

Watts.....625

Case Lot Measurement

Case Lot.....1

Case Width.....12.5

Case Height.....7.25

Case Length.....25.5



One-well 208- to 240-volt 1000-watt modular marine-grade stainless steel drop-in hot well with manifold drain, infinite controls and Auto-Fill system

Keep your food items at perfect serving temperatures with ease, thanks to the one-well 208-volt modular drop-in hot well by Vollrath. Made with marine-grade stainless steel, this durable well stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance. High-density glass fiber insulation reduces energy waste, helping you maximize efficiency. The Auto-Fill system maintains perfect water levels for easy operation, and the unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while a drip-free flange contains moisture and spills. The thermostatic controls ensure accurate heating and are detachable for remote mounting, making this drop-in a popular, reliable choice.

- Made in the USA
- Marine-grade stainless steel stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance
- High-density glass fiber insulation on the sides, ends and below the element traps heat and maximizes energy efficiency
- Easy-to-use infinite controls ensure accurate temperature settings
- Detachable control unit for remote mounting
- Auto-Fill system maintains perfect water levels for easy operation
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080644868

Unit Dimensions

Overall Dimensions (IN).....15 x 26 x 15

(W) Width (IN) 15

(D) Depth (IN).....26

(H) Height (IN).....15

(W) Width (CM).....38.1

(D) Depth (CM).....66

(H) Height (CM).....38.1

Electrical

Amps.....3.6 - 4.2

Voltage.....120

Watts.....1000

Case Lot Measurement

Case Lot.....1

Case Width.....28

Case Height.....16

Case Length.....19.5



One-well 240-volt 625-watt modular marine-grade stainless steel drop-in hot well with standard drain and thermostatic controls

Keep your food items at perfect serving temperatures with ease, thanks to the one-well 240-volt modular drop-in hot well by Vollrath. Made with marine-grade stainless steel, this durable well stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance. High-density glass fiber insulation reduces energy waste, helping you maximize efficiency. The Auto-Fill system maintains perfect water levels for easy operation, and the unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while a drip-free flange contains moisture and spills. The easy-to-use infinite controls ensure accurate temperature settings and are detachable for remote mounting, making this drop-in a popular, reliable choice.

- Made in the USA
- Marine-grade stainless steel stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance
- High-density glass fiber insulation on the sides, ends and below the element traps heat and maximizes energy efficiency
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080644905

Unit Dimensions

Overall Dimensions (IN).....15 x 26 x 15

(W) Width (IN) 15

(D) Depth (IN).....26

(H) Height (IN).....15

(W) Width (CM).....38.1

(D) Depth (CM).....66

(H) Height (CM).....38.1

Electrical

Amps.....2.6

Voltage.....208

Watts.....625

Case Lot Measurement

Case Lot.....1

Case Width.....18.75

Case Height.....16

Case Length.....28



One-well 120-volt 625-watt modular marine-grade stainless steel drop-in hot well with standard drain and thermostatic controls

Keep your food items at perfect serving temperatures with ease, thanks to the one-well 120-volt modular drop-in hot well by Vollrath. Made with marine-grade stainless steel, this durable well stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance. High-density glass fiber insulation reduces energy waste, helping you maximize efficiency. The unique design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. A drain shutoff adds convenience, while a drip-free flange contains moisture and spills. The thermostatic controls ensure accurate heating and are detachable for remote mounting, making this drop-in a popular, reliable choice.

- Made in the USA
- Marine-grade stainless steel stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance
- High-density glass fiber insulation on the sides, ends and below the element traps heat and maximizes energy efficiency
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Full-perimeter gasket under drip flange reduces installation time
- Manifold drains with individual well shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- NSF-certified

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....671080644783

Unit Dimensions

Overall Dimensions (IN).....15 x 26 x 15

(W) Width (IN) 15

(D) Depth (IN).....26

(H) Height (IN).....15

(W) Width (CM).....38.1

(D) Depth (CM).....66

(H) Height (CM).....38.1

Electrical

Amps.....5.2

Voltage.....208-240

Watts.....625

Case Lot Measurement

Case Lot.....1

Case Width.....18.5

Case Height.....14.25

Case Length.....28.25



One-well 208- to 240-volt 1000-watt modular marine-grade stainless steel drop-in hot well with standard drain and infinite controls

Keep your food items at perfect serving temperatures with ease, thanks to the one-well 208-volt modular drop-in hot well by Vollrath. Made with marine-grade stainless steel, this durable well stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance. High-density glass fiber insulation reduces energy waste, helping you maximize efficiency. The unique design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. A drain shutoff adds convenience, while a drip-free flange contains moisture and spills. The thermostatic controls ensure accurate heating and are detachable for remote mounting, making this drop-in a popular, reliable choice.

- Made in the USA
- Marine-grade stainless steel stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance
- High-density glass fiber insulation on the sides, ends and below the element traps heat and maximizes energy efficiency
- Easy-to-use infinite controls ensure accurate temperature settings
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Full-perimeter gasket under drip flange reduces installation time
- Manifold drains with individual well shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- NSF-certified

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080644820

Unit Dimensions

Overall Dimensions (IN).....15 x 26 x 15

(W) Width (IN) 15

(D) Depth (IN).....26

(H) Height (IN).....15

(W) Width (CM).....38.1

(D) Depth (CM).....66

(H) Height (CM).....38.1

Electrical

Amps.....3.6 - 4.2

Voltage.....208-240

Watts.....1000

Case Lot Measurement

Case Lot.....1

Case Width.....18.75

Case Height.....16

Case Length.....28



One-well 208-volt 625-watt modular marine-grade stainless steel drop-in hot well with standard drain and thermostatic controls

Keep your food items at perfect serving temperatures with ease, thanks to the one-well modular drop-in hot well by Vollrath. Made with marine-grade stainless steel, this durable well stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance. High-density glass fiber insulation reduces energy waste, helping you maximize efficiency. The unique design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. A drain shutoff adds convenience, while a drip-free flange contains moisture and spills. The thermostatic controls ensure accurate heating and are detachable for remote mounting, making this drop-in a popular, reliable choice.

- Made in the USA
- Marine-grade stainless steel stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance
- High-density glass fiber insulation on the sides, ends and below the element traps heat and maximizes energy efficiency
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Full-perimeter gasket under drip flange reduces installation time
- Manifold drains with individual well shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080644837

Unit Dimensions

Overall Dimensions (IN).....15 x 26 x 15

(W) Width (IN) 15

(D) Depth (IN).....26

(H) Height (IN).....15

(W) Width (CM).....38.1

(D) Depth (CM).....66

(H) Height (CM).....38.1

Electrical

Amps.....3

Voltage.....208-240

Watts.....625

Case Lot Measurement

Case Lot.....1

Case Width.....18.75

Case Height.....16

Case Length.....28



One-well 120-volt 1000-watt modular marine-grade stainless steel drop-in hot well with standard drain and thermostatic controls

Keep your food items at perfect serving temperatures with ease, thanks to the one-well 120-volt modular drop-in hot well by Vollrath. Made with marine-grade stainless steel, this durable well stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance. High-density glass fiber insulation reduces energy waste, helping you maximize efficiency. The Auto-Fill system maintains perfect water levels for easy operation, and the unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while a drip-free flange contains moisture and spills. The easy-to-use infinite controls ensure accurate temperature settings and are detachable for remote mounting, making this drop-in a popular, reliable choice.

- Made in the USA
- Marine-grade stainless steel stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance
- High-density glass fiber insulation on the sides, ends and below the element traps heat and maximizes energy efficiency
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Full-perimeter gasket under drip flange reduces installation time
- Manifold drains with individual well shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- NSF-certified

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080646114

Unit Dimensions

Overall Dimensions (IN).....15 x 26 x 15

(W) Width (IN) 15

(D) Depth (IN).....26

(H) Height (IN).....15

(W) Width (CM).....38.1

(D) Depth (CM).....66

(H) Height (CM).....38.1

Electrical

Amps.....8.3

Voltage.....208-240

Watts.....1000

Case Lot Measurement

Case Lot.....1

Case Width.....18.5

Case Height.....16

Case Length.....28



Four-well 208- to 240-volt 4000-watt short-side modular drop-in hot well with standard drain, infinite controls and flat flange

Perfect for narrow serving areas, the four-well short-side modular drop-in hot well by Vollrath saves space without compromising quality. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features an individual drain shutoff for convenience, while the flat flange creates a sleek, streamlined appearance. The easy-to-use infinite controls ensure accurate temperature settings and are detachable for remote mounting, making this drop-in a popular, reliable choice.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Easy-to-use infinite controls ensure accurate temperature settings
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Individual drain shutoffs for user convenience
- Flat flange creates a sleek, streamlined appearance
- Cord and plug configuration eliminates the need for hardwiring
- Short-side design is perfect for narrow serving areas
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

Model .....-FF

Unit Dimensions

(W) Width (IN) 88.25

(D) Depth (IN).....18

(W) Width (CM).....224.2

(D) Depth (CM).....45.8

Electrical

Amps.....14.4 - 16.7

Voltage.....120

Watts.....750 - 1000

Construction

Control Type.....Inifinite Controls

Drain Type.....Standard Drain

Fill Type.....None

Special Feature .....Flat Flange

Case Lot Measurement

Case Lot.....1

Case Width.....22

Case Height.....34

Case Length.....93

Case Lot Cube (ft.).....40.26

Case Lot Weight (lbs.).....150.0



Three-well 208- to 240-volt 3000-watt short-side modular drop-in hot well with standard drain, thermostatic controls and flat flange

Perfect for narrow serving areas, the three-well short-side modular drop-in hot well by Vollrath saves space without compromising quality. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features an individual drain shutoff for convenience, while the flat flange creates a sleek, streamlined appearance. The thermostatic controls ensure accurate heating and are detachable for remote mounting, making this drop-in a popular, reliable choice.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Individual drain shutoffs for user convenience
- Flat flange creates a sleek, streamlined appearance
- Cord and plug configuration eliminates the need for hardwiring
- Short-side design is perfect for narrow serving areas
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.
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PRODUCT SPECIFICATIONS

Model Information

Model .....-FF

Unit Dimensions

(W) Width (IN) 66.87

(D) Depth (IN).....18

(W) Width (CM).....169.9

(D) Depth (CM).....45.8

Electrical

Amps	10.8 - 12.5
Voltage	208 - 240
Watts	750 - 1000

Construction

Control Type	Thermostatic Controls
Drain Type	Standard Drain
Fill Type	None
Special Feature	Flat Flange

Case Lot Measurement

Case Lot	1
Case Width	30
Case Height	34
Case Length	73
Case Lot Cube (ft.)	43.09
Case Lot Weight (lbs.)	165.0



Three-well 208- to 240-volt 3000-watt short-side modular drop-in hot well with manifold drain, thermostatic controls, Auto-Fill system and flat flange

Perfect for narrow serving areas, the three-well short-side modular drop-in hot well by Vollrath saves space without compromising quality. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The Auto-Fill system maintains perfect water levels for easy operation, and the unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while the flat flange creates a sleek, streamlined appearance. The thermostatic controls ensure accurate heating and are detachable for remote mounting, making this drop-in a popular, reliable choice.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
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- Detachable control unit for remote mounting
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- Manifold drains with individual well shutoffs for user convenience
- Flat flange creates a sleek, streamlined appearance
- Cord and plug configuration eliminates the need for hardwiring
- Short-side design is perfect for narrow serving areas
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
- 6 ?-inch depth accommodates 6-inch-deep pans

PRODUCT SPECIFICATIONS

Model Information

Model .....-FF

Unit Dimensions

(W) Width (IN) 66.87

(D) Depth (IN).....18

(W) Width (CM).....169.9

(D) Depth (CM).....45.8

Electrical

Amps.....10.8 - 12.5

Voltage.....208

Watts.....750 - 1000

Construction

Control Type.....Thermostatic Controls

Drain Type.....Manifold Drain

Fill Type.....Auto-Fill

Special Feature.....Flat Flange

Case Lot Measurement

Case Lot.....1

Case Width.....22

Case Height.....33.5

Case Length.....72



Four-well 208- to 240-volt 4000-watt short-side modular drop-in hot well with manifold drain, thermostatic controls, Auto-Fill system and flat flange

Perfect for narrow serving areas, the four-well short-side modular drop-in hot well by Vollrath saves space without compromising quality. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The Auto-Fill system maintains perfect water levels for easy operation, and the unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while the flat flange creates a sleek, streamlined appearance. The thermostatic controls ensure accurate heating and are detachable for remote mounting, making this drop-in a popular, reliable choice.

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PRODUCT SPECIFICATIONS

Model Information

Model .....-FF

Unit Dimensions

(W) Width (IN) 88.25

(D) Depth (IN).....18

(W) Width (CM).....224.2

(D) Depth (CM).....45.8

Electrical

Amps.....14.4 - 16.7

Voltage.....208 - 240

Watts.....750 - 1000

Construction

Control Type.....Thermostatic Controls

Drain Type.....Manifold Drain

Fill Type.....Auto-Fill

Special Feature .....Flat Flange

Case Lot Measurement

Case Lot.....1

Case Width.....23

Case Height.....34

Case Length.....93



Four-well 120-volt 2500-watt short-side modular drop-in hot well with manifold drain, thermostatic controls, Auto-Fill system and flat flange

Perfect for narrow serving areas, the four-well 120-volt short-side modular drop-in hot well by Vollrath saves space without compromising quality. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The Auto-Fill system maintains perfect water levels for easy operation, and the unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while the flat flange creates a sleek, streamlined appearance. The thermostatic controls ensure accurate heating and are detachable for remote mounting, making this drop-in a popular, reliable choice.

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PRODUCT SPECIFICATIONS

Model Information

Model .....-FF

Unit Dimensions

(W) Width (IN) 88.25

(D) Depth (IN).....18

(W) Width (CM).....224.2

(D) Depth (CM).....45.8

Electrical

Amps.....20.8

Voltage.....208 - 240

Watts.....625

Construction

Control Type.....Thermostatic Controls

Drain Type.....Manifold Drain

Fill Type.....Auto-Fill

Special Feature .....Flat Flange

Case Lot Measurement

Case Lot.....1

Case Width.....22.5

Case Height.....33.5

Case Length.....93.5



Two-well 208- to 240-volt 2000-watt short-side modular drop-in hot well with manifold drain, thermostatic controls, Auto-Fill system and flat flange

Perfect for narrow serving areas, the two-well short-side modular drop-in hot well by Vollrath saves space without compromising quality. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The Auto-Fill system maintains perfect water levels for easy operation, and the unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while the flat flange creates a sleek, streamlined appearance. The thermostatic controls ensure accurate heating and are detachable for remote mounting, making this drop-in a popular, reliable choice.

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PRODUCT SPECIFICATIONS

Model Information

Model .....-FF

Unit Dimensions

(W) Width (IN) 45.5

(D) Depth (IN).....18

(W) Width (CM).....115.4

(D) Depth (CM).....45.8

Electrical

Amps	7.2 - 8.3
Voltage	208 - 240
Watts	750 - 1000

Construction

Control Type	Thermostatic Controls
Drain Type	Manifold Drain
Fill Type	Auto-Fill
Special Feature	Flat Flange

Case Lot Measurement

Case Lot	1
Case Width	22.25
Case Height	33.25
Case Length	49.5



Two-well 120-volt 1250-watt short-side modular drop-in hot well with standard drain, infinite controls and flat flange

Perfect for narrow serving areas, the two-well 120-volt short-side modular drop-in hot well by Vollrath saves space without compromising quality. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features an individual drain shutoff for convenience, while the flat flange creates a sleek, streamlined appearance. The easy-to-use infinite controls ensure accurate temperature settings and are detachable for remote mounting, making this drop-in a popular, reliable choice.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Easy-to-use infinite controls ensure accurate temperature settings
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Individual drain shutoffs for user convenience
- Flat flange creates a sleek, streamlined appearance
- Cord and plug configuration eliminates the need for hardwiring
- Short-side design is perfect for narrow serving areas
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
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PRODUCT SPECIFICATIONS

Model Information

Model .....-FF

Unit Dimensions

(W) Width (IN) 45.5

(D) Depth (IN).....18

(W) Width (CM).....115.4

(D) Depth (CM).....45.8

Electrical

Amps	10.4
Voltage	120
Watts	625

Construction

Control Type	Inifinite Controls
Drain Type	Standard Drain
Fill Type	None
Special Feature	Flat Flange

Case Lot Measurement

Case Lot	1
Case Width	22
Case Height	34.5
Case Length	50
Case Lot Cube (ft.)	36.6
Case Lot Weight (lbs.)	131.0



Four-well 208- to 240-volt 4000-watt short-side modular drop-in hot well with manifold drain, infinite controls and flat flange

Perfect for narrow serving areas, the four-well short-side modular drop-in hot well by Vollrath saves space without compromising quality. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while the flat flange creates a sleek, streamlined appearance. The easy-to-use infinite controls ensure accurate temperature settings and are detachable for remote mounting, making this drop-in a popular, reliable choice.

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- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Flat flange creates a sleek, streamlined appearance
- Cord and plug configuration eliminates the need for hardwiring
- Short-side design is perfect for narrow serving areas
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
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- 6 ?-inch depth accommodates 6-inch-deep pans

PRODUCT SPECIFICATIONS

Model Information

Model .....-FF

Unit Dimensions

(W) Width (IN) 88.25

(D) Depth (IN).....18

(W) Width (CM).....224.2

(D) Depth (CM).....45.8

Electrical

Amps.....14.4 - 16.7

Voltage.....240

Watts.....750 - 1000

Construction

Control Type.....Inifinite Controls

Drain Type.....Manifold Drain

Fill Type.....None

Special Feature .....Flat Flange

Case Lot Measurement

Case Lot.....1

Case Width.....33

Case Height.....30

Case Length.....94

Case Lot Cube (ft.).....53.85

Case Lot Weight (lbs.).....218.0



Two-well 120-volt 1250-watt short-side modular drop-in hot well with manifold drain, infinite controls, Auto-Fill system and flat flange

Perfect for narrow serving areas, the two-well 120-volt short-side modular drop-in hot well by Vollrath saves space without compromising quality. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The Auto-Fill system maintains perfect water levels for easy operation, and the unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while the flat flange creates a sleek, streamlined appearance. The easy-to-use infinite controls ensure accurate temperature settings and are detachable for remote mounting, making this drop-in a popular, reliable choice.

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- Manifold drains with individual well shutoffs for user convenience
- Flat flange creates a sleek, streamlined appearance
- Cord and plug configuration eliminates the need for hardwiring
- Short-side design is perfect for narrow serving areas
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
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PRODUCT SPECIFICATIONS

Model Information

Model .....-FF

Unit Dimensions

(W) Width (IN) 45.5

(D) Depth (IN).....18

(W) Width (CM).....45.8

(H) Height (CM) 115.4

Electrical

Amps.....10.4

Voltage.....208 - 240

Watts.....625

Construction

Control Type.....Inifinite Controls

Drain Type.....Manifold Drain

Fill Type.....Auto-Fill

Special Feature .....Flat Flange

Case Lot Measurement

Case Lot.....1

Case Width.....22

Case Height.....35

Case Length.....49.5



Two-well 208- to 240-volt 2000-watt short-side modular drop-in hot well with manifold drain, thermostatic controls and flat flange

Perfect for narrow serving areas, the two-well short-side modular drop-in hot well by Vollrath saves space without compromising quality. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while the flat flange creates a sleek, streamlined appearance. The thermostatic controls ensure accurate heating and are detachable for remote mounting, making this drop-in a popular, reliable choice.

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- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
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PRODUCT SPECIFICATIONS

Model Information

Model .....-FF

Unit Dimensions

(W) Width (IN) 45.5

(D) Depth (IN).....18

(W) Width (CM).....115.4

(D) Depth (CM).....45.8

Electrical

Amps	7.2 - 8.3
Voltage	240
Watts	750 - 1000

Construction

Control Type	Thermostatic Controls
Drain Type	Manifold Drain
Fill Type	None
Special Feature	Flat Flange

Case Lot Measurement

Case Lot	1
Case Width	22.25
Case Height	33.25
Case Length	49.5
Case Lot Cube (ft.)	35.42
Case Lot Weight (lbs.)	138.0



Three-well 208- to 240-volt 3000-watt short-side modular drop-in hot well with standard drain, infinite controls and flat flange

Perfect for narrow serving areas, the three-well short-side modular drop-in hot well by Vollrath saves space without compromising quality. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features an individual drain shutoff for convenience, while the flat flange creates a sleek, streamlined appearance. The easy-to-use infinite controls ensure accurate temperature settings and are detachable for remote mounting, making this drop-in a popular, reliable choice.

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PRODUCT SPECIFICATIONS

Model Information

Model .....-FF

Unit Dimensions

(W) Width (IN) 66.87

(D) Depth (IN).....18

(W) Width (CM).....169.9

(D) Depth (CM).....45.8

Electrical

Amps	10.8 - 12.5
Voltage	208 - 240
Watts	750 - 1000

Construction

Control Type	Inifinite Controls
Drain Type	Standard Drain
Fill Type	None
Special Feature	Flat Flange

Case Lot Measurement

Case Lot	1
Case Width	30
Case Height	34
Case Length	73
Case Lot Cube (ft.)	43.09
Case Lot Weight (lbs.)	165.0



Four-well 120-volt 2500-watt short-side modular drop-in hot well with manifold drain, infinite controls and flat flange

Perfect for narrow serving areas, the four-well 120-volt short-side modular drop-in hot well by Vollrath saves space without compromising quality. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while the flat flange creates a sleek, streamlined appearance. The easy-to-use infinite controls ensure accurate temperature settings and are detachable for remote mounting, making this drop-in a popular, reliable choice.

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PRODUCT SPECIFICATIONS

Model Information

Model .....-FF

Unit Dimensions

(W) Width (IN) 88.25

(D) Depth (IN).....18

(W) Width (CM).....224.2

(D) Depth (CM).....45.8

Electrical

Amps.....20.8

Voltage.....120

Watts.....625

Construction

Control Type.....Inifinite Controls

Drain Type.....Manifold Drain

Fill Type.....None

Special Feature .....Flat Flange

Case Lot Measurement

Case Lot.....1

Case Width.....23

Case Height.....34

Case Length.....94



Two-well 120-volt 1250-watt short-side modular drop-in hot well with manifold drain, thermostatic controls and flat flange

Perfect for narrow serving areas, the two-well 120-volt short-side modular drop-in hot well by Vollrath saves space without compromising quality. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while the flat flange creates a sleek, streamlined appearance. The thermostatic controls ensure accurate heating and are detachable for remote mounting, making this drop-in a popular, reliable choice.

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PRODUCT SPECIFICATIONS

Model Information

Model .....-FF

Unit Dimensions

(W) Width (IN) 45.5

(D) Depth (IN).....18

(W) Width (CM).....115.4

(D) Depth (CM).....45.8

Electrical

Amps.....10.4

Voltage.....120

Watts.....625

Construction

Control Type.....Thermostatic Controls

Drain Type.....Manifold Drain

Fill Type.....None

Special Feature.....Flat Flange

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....32.75

Case Length.....60

Case Lot Cube (ft.).....34.11

Case Lot Weight (lbs.).....140.0



Two-well 208- to 240-volt 2000-watt short-side modular drop-in hot well with manifold drain, infinite controls and flat flange

Perfect for narrow serving areas, the two-well short-side modular drop-in hot well by Vollrath saves space without compromising quality. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while the flat flange creates a sleek, streamlined appearance. The easy-to-use infinite controls ensure accurate temperature settings and are detachable for remote mounting, making this drop-in a popular, reliable choice.

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- 6 ?-inch depth accommodates 6-inch-deep pans
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- 6 ?-inch depth accommodates 6-inch-deep pans

PRODUCT SPECIFICATIONS

Model Information

Model .....-FF

Unit Dimensions

(W) Width (IN) 45.5

(D) Depth (IN).....18

(W) Width (CM).....115.4

(D) Depth (CM).....45.8

Electrical

Amps.....7.2 - 8.3

Voltage.....208 - 240

Construction

Control Type.....Inifinite Controls

Drain Type.....Manifold Drain

Fill Type.....None

Special Feature .....Flat Flange

Case Lot Measurement

Case Lot.....1

Case Width.....22

Case Height.....33

Case Length.....50

Case Lot Cube (ft.) 21.01

Case Lot Weight (lbs.) 100.0



Three-well 208- to 240-volt 3000-watt short-side modular drop-in hot well with manifold drain, thermostatic controls and flat flange

Perfect for narrow serving areas, the three-well short-side modular drop-in hot well by Vollrath saves space without compromising quality. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while the flat flange creates a sleek, streamlined appearance. The thermostatic controls ensure accurate heating and are detachable for remote mounting, making this drop-in a popular, reliable choice.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Flat flange creates a sleek, streamlined appearance
- Cord and plug configuration eliminates the need for hardwiring
- Short-side design is perfect for narrow serving areas
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.
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PRODUCT SPECIFICATIONS

Model Information

Model .....-FF

Unit Dimensions

(W) Width (IN) 66.87

(D) Depth (IN).....18

(W) Width (CM).....169.9

(D) Depth (CM).....45.8

Electrical

Amps.....10.8 - 12.5

Voltage.....208 - 240

Construction

Control Type.....Thermostatic Controls

Drain Type.....Manifold Drain

Fill Type.....None

Special Feature.....Flat Flange

Case Lot Measurement

Case Lot.....1

Case Width.....22.25

Case Height.....33.5

Case Length.....72

Case Lot Cube (ft.).....43.09

Case Lot Weight (lbs.).....180.0



Two-well 120-volt 1250-watt short-side modular drop-in hot well with manifold drain, thermostatic controls, Auto-Fill system and flat flange

Perfect for narrow serving areas, the two-well 120-volt short-side modular drop-in hot well by Vollrath saves space without compromising quality. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The Auto-Fill system maintains perfect water levels for easy operation, and the unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while the flat flange creates a sleek, streamlined appearance. The thermostatic controls ensure accurate heating and are detachable for remote mounting, making this drop-in a popular, reliable choice.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Auto-Fill system maintains perfect water levels for easy operation
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Flat flange creates a sleek, streamlined appearance
- Cord and plug configuration eliminates the need for hardwiring
- Short-side design is perfect for narrow serving areas
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
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PRODUCT SPECIFICATIONS

Model Information

Model .....-FF

Unit Dimensions

(W) Width (IN) 45.5

(D) Depth (IN).....18

(W) Width (CM).....115.4

(D) Depth (CM).....45.8

Electrical

Amps.....10.4

Voltage.....120

Watts.....625

Construction

Control Type.....Thermostatic Controls

Drain Type.....Manifold Drain

Fill Type.....Auto-Fill

Special Feature.....Flat Flange

Case Lot Measurement

Case Lot.....1

Case Width.....22

Case Height.....34

Case Length.....50

Case Lot Cube (ft.).....21.64

Case Lot Weight (lbs.).....129.0



Four-well 120-volt 2500-watt short-side modular drop-in hot well with standard drain, thermostatic controls and flat flange

Perfect for narrow serving areas, the four-well 120-volt short-side modular drop-in hot well by Vollrath saves space without compromising quality. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features an individual drain shutoff for convenience, while the flat flange creates a sleek, streamlined appearance. The thermostatic controls ensure accurate heating and are detachable for remote mounting, making this drop-in a popular, reliable choice.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Individual drain shutoffs for user convenience
- Flat flange creates a sleek, streamlined appearance
- Cord and plug configuration eliminates the need for hardwiring
- Short-side design is perfect for narrow serving areas
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
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PRODUCT SPECIFICATIONS

Model Information

Model .....-FF

Unit Dimensions

(W) Width (IN) 88.25

(D) Depth (IN).....18

(W) Width (CM).....224.2

(D) Depth (CM).....45.8

Electrical

Amps	20.8
Voltage	208 - 240
Watts	625

Construction

Control Type	Thermostatic Controls
Drain Type	Standard Drain
Fill Type	None
Special Feature	Flat Flange

Case Lot Measurement

Case Lot	1
Case Width	22.5
Case Height	33.5
Case Length	93.5



Three-well 120-volt 1875-watt short-side modular drop-in hot well with manifold drain, infinite controls, Auto-Fill system and flat flange

Perfect for narrow serving areas, the three-well 120-volt short-side modular drop-in hot well by Vollrath saves space without compromising quality. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The Auto-Fill system maintains perfect water levels for easy operation, and the unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while the flat flange creates a sleek, streamlined appearance. The easy-to-use infinite controls ensure accurate temperature settings and are detachable for remote mounting, making this drop-in a popular, reliable choice.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Easy-to-use infinite controls ensure accurate temperature settings
- Detachable control unit for remote mounting
- Auto-Fill system maintains perfect water levels for easy operation
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Flat flange creates a sleek, streamlined appearance
- Cord and plug configuration eliminates the need for hardwiring
- Short-side design is perfect for narrow serving areas
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
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PRODUCT SPECIFICATIONS

Model Information

Model .....-FF

Unit Dimensions

(W) Width (IN) 66.87

(D) Depth (IN).....18

(W) Width (CM).....169.9

(D) Depth (CM).....45.8

Electrical

Amps.....15.6

Voltage.....120

Construction

Control Type.....Inifinite Controls

Drain Type.....Manifold Drain

Fill Type.....Auto-Fill

Special Feature.....Flat Flange

Case Lot Measurement

Case Lot.....1

Case Width.....33.75

Case Height.....72

Case Length.....22.25

Case Lot Cube (ft.).....31.29

Case Lot Weight (lbs.).....174.0



Three-well 120-volt 1875-watt short-side modular drop-in hot well with manifold drain, thermostatic controls, Auto-Fill system and flat flange

Perfect for narrow serving areas, the three-well 120-volt short-side modular drop-in hot well by Vollrath saves space without compromising quality. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The Auto-Fill system maintains perfect water levels for easy operation, and the unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while the flat flange creates a sleek, streamlined appearance. The thermostatic controls ensure accurate heating and are detachable for remote mounting, making this drop-in a popular, reliable choice.

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- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Auto-Fill system maintains perfect water levels for easy operation
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Flat flange creates a sleek, streamlined appearance
- Cord and plug configuration eliminates the need for hardwiring
- Short-side design is perfect for narrow serving areas
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
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PRODUCT SPECIFICATIONS

Model Information

Model .....-FF

Unit Dimensions

(W) Width (IN) 66.87

(D) Depth (IN).....18

(W) Width (CM).....169.9

(D) Depth (CM).....45.8

Electrical

Amps.....15.6

Voltage.....208 - 240

Watts.....625

Construction

Control Type.....Thermostatic Controls

Drain Type.....Manifold Drain

Fill Type.....Auto-Fill

Special Feature.....Flat Flange

Case Lot Measurement

Case Lot.....1

Case Width.....22

Case Height.....35

Case Length.....72

Case Lot Cube (ft.).....32.08

Case Lot Weight (lbs.).....164.0



Three-well 120-volt 1875-watt short-side modular drop-in hot well with standard drain, thermostatic controls and flat flange

Perfect for narrow serving areas, the three-well 120-volt short-side modular drop-in hot well by Vollrath saves space without compromising quality. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features an individual drain shutoff for convenience, while the flat flange creates a sleek, streamlined appearance. The thermostatic controls ensure accurate heating and are detachable for remote mounting, making this drop-in a popular, reliable choice.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
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- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Individual drain shutoffs for user convenience
- Flat flange creates a sleek, streamlined appearance
- Cord and plug configuration eliminates the need for hardwiring
- Short-side design is perfect for narrow serving areas
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
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PRODUCT SPECIFICATIONS

Model Information

Model .....-FF

Unit Dimensions

(W) Width (IN) 66.87

(D) Depth (IN).....18

(W) Width (CM).....169.9

(D) Depth (CM).....45.8

Electrical

Amps	15.6
Voltage	208
Watts	625

Construction

Control Type	Thermostatic Controls
Drain Type	Standard Drain
Fill Type	None
Special Feature	Flat Flange

Case Lot Measurement

Case Lot	1
Case Width	33
Case Height	72
Case Length	22
Case Lot Cube (ft.)	30.25
Case Lot Weight (lbs.)	166.0



Four-well 208- to 240-volt 4000-watt short-side modular drop-in hot well with manifold drain, thermostatic controls and flat flange

Perfect for narrow serving areas, the four-well short-side modular drop-in hot well by Vollrath saves space without compromising quality. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while the flat flange creates a sleek, streamlined appearance. The thermostatic controls ensure accurate heating and are detachable for remote mounting, making this drop-in a popular, reliable choice.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Flat flange creates a sleek, streamlined appearance
- Cord and plug configuration eliminates the need for hardwiring
- Short-side design is perfect for narrow serving areas
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
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- 6 ?-inch depth accommodates 6-inch-deep pans

PRODUCT SPECIFICATIONS

Model Information

Model .....-FF

Unit Dimensions

(W) Width (IN) 88.25

(D) Depth (IN).....18

(W) Width (CM).....224.2

(D) Depth (CM).....45.8

Electrical

Amps.....14.4 - 16.7

Voltage.....120

Watts.....750 - 1000

Construction

Control Type.....Thermostatic Controls

Drain Type.....Manifold Drain

Fill Type.....None

Special Feature .....Flat Flange

Case Lot Measurement

Case Lot.....1

Case Width.....23

Case Height.....34

Case Length.....93



Three-well 120-volt 1875-watt short-side modular drop-in hot well with manifold drain, infinite controls and flat flange

Perfect for narrow serving areas, the three-well 120-volt short-side modular drop-in hot well by Vollrath saves space without compromising quality. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while the flat flange creates a sleek, streamlined appearance. The easy-to-use infinite controls ensure accurate temperature settings and are detachable for remote mounting, making this drop-in a popular, reliable choice.

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- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
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- Cord and plug configuration eliminates the need for hardwiring
- Short-side design is perfect for narrow serving areas
- NSF-certified
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PRODUCT SPECIFICATIONS

Model Information

Model .....-FF

Unit Dimensions

(W) Width (IN) 66.87

(D) Depth (IN).....18

(W) Width (CM).....169.9

(D) Depth (CM).....45.8

Electrical

Amps.....15.6

Voltage.....120

Watts.....625

Construction

Control Type.....Inifinite Controls

Drain Type.....Manifold Drain

Fill Type.....None

Special Feature .....Flat Flange

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....33

Case Length.....73



Two-well 208- to 240-volt 2000-watt short-side modular drop-in hot well with standard drain, infinite controls and flat flange

Perfect for narrow serving areas, the two-well short-side modular drop-in hot well by Vollrath saves space without compromising quality. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features an individual drain shutoff for convenience, while the flat flange creates a sleek, streamlined appearance. The easy-to-use infinite controls ensure accurate temperature settings and are detachable for remote mounting, making this drop-in a popular, reliable choice.

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- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Individual drain shutoffs for user convenience
- Flat flange creates a sleek, streamlined appearance
- Cord and plug configuration eliminates the need for hardwiring
- Short-side design is perfect for narrow serving areas
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
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PRODUCT SPECIFICATIONS

Model Information

Model .....-FF

Unit Dimensions

(W) Width (IN) 45.5

(D) Depth (IN).....18

(W) Width (CM).....115.4

(D) Depth (CM).....45.8

Electrical

Amps.....7.2 - 8.3

Voltage.....120

Watts.....750 - 1000

Construction

Control Type.....Inifinite Controls

Drain Type.....Standard Drain

Fill Type.....None

Special Feature .....Flat Flange

Case Lot Measurement

Case Lot.....1

Case Width.....22

Case Height.....35

Case Length.....50



Three-well 120-volt 1875-watt short-side modular drop-in hot well with manifold drain, thermostatic controls and flat flange

Perfect for narrow serving areas, the three-well 120-volt short-side modular drop-in hot well by Vollrath saves space without compromising quality. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while the flat flange creates a sleek, streamlined appearance. The thermostatic controls ensure accurate heating and are detachable for remote mounting, making this drop-in a popular, reliable choice.

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- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
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- Short-side design is perfect for narrow serving areas
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
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PRODUCT SPECIFICATIONS

Model Information

Model .....-FF

Unit Dimensions

(W) Width (IN) 66.87

(D) Depth (IN).....18

(W) Width (CM).....169.9

(D) Depth (CM).....45.8

Electrical

Amps.....15.6

Voltage.....240

Watts.....625

Construction

Control Type.....Thermostatic Controls

Drain Type.....Manifold Drain

Fill Type.....None

Special Feature.....Flat Flange

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....33

Case Length.....73

Case Lot Cube (ft.).....41.82

Case Lot Weight (lbs.).....171.0



Two-well 120-volt 1250-watt short-side modular drop-in hot well with standard drain, thermostatic controls and flat flange

Perfect for narrow serving areas, the two-well 120-volt short-side modular drop-in hot well by Vollrath saves space without compromising quality. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features an individual drain shutoff for convenience, while the flat flange creates a sleek, streamlined appearance. The thermostatic controls ensure accurate heating and are detachable for remote mounting, making this drop-in a popular, reliable choice.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Individual drain shutoffs for user convenience
- Flat flange creates a sleek, streamlined appearance
- Cord and plug configuration eliminates the need for hardwiring
- Short-side design is perfect for narrow serving areas
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
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PRODUCT SPECIFICATIONS

Model Information

Model .....-FF

Unit Dimensions

(W) Width (IN) 45.5

(D) Depth (IN).....18

(W) Width (CM).....115.4

(D) Depth (CM).....45.8

Electrical

Amps.....10.4

Voltage.....120

Watts.....625

Construction

Control Type.....Thermostatic Controls

Drain Type.....Standard Drain

Fill Type.....None

Special Feature.....Flat Flange

Case Lot Measurement

Case Lot.....1

Case Width.....33

Case Height.....30

Case Length.....47

Case Lot Cube (ft.).....26.93

Case Lot Weight (lbs.).....115.0



Two-well 208- to 240-volt 2000-watt short-side modular drop-in hot well with standard drain, thermostatic controls and flat flange

Perfect for narrow serving areas, the two-well short-side modular drop-in hot well by Vollrath saves space without compromising quality. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features an individual drain shutoff for convenience, while the flat flange creates a sleek, streamlined appearance. The thermostatic controls ensure accurate heating and are detachable for remote mounting, making this drop-in a popular, reliable choice.

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- 300-Series stainless steel is durable and long-lasting
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- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
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- Flat flange creates a sleek, streamlined appearance
- Cord and plug configuration eliminates the need for hardwiring
- Short-side design is perfect for narrow serving areas
- NSF-certified
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PRODUCT SPECIFICATIONS

Model Information

Model .....-FF

Unit Dimensions

(W) Width (IN) 45.5

(D) Depth (IN).....18

(W) Width (CM).....115.4

(D) Depth (CM).....45.8

Electrical

Amps	7.2 - 8.3
Voltage	208
Watts	1000 per well

Construction

Control Type	Thermostatic Controls
Drain Type	Standard Drain
Fill Type	None
Special Feature	Flat Flange

Case Lot Measurement

Case Lot	1
Case Width	22.25
Case Height	33.25
Case Length	49.5
Case Lot Cube (ft.)	23.53
Case Lot Weight (lbs.)	100.0



Three-well 208- to 240-volt 3000-watt short-side modular drop-in hot well with manifold drain, infinite controls and flat flange

Perfect for narrow serving areas, the three-well short-side modular drop-in hot well by Vollrath saves space without compromising quality. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while the flat flange creates a sleek, streamlined appearance. The easy-to-use infinite controls ensure accurate temperature settings and are detachable for remote mounting, making this drop-in a popular, reliable choice.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
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- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
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- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

Model .....-FF

Unit Dimensions

(W) Width (IN) 66.87

(D) Depth (IN).....18

(W) Width (CM).....169.9

(D) Depth (CM).....45.8

Electrical

Amps	10.8 - 12.5
Voltage	208
Watts	750 - 1000

Construction

Control Type	Inifinite Controls
Drain Type	Manifold Drain
Fill Type	None
Special Feature	Flat Flange

Case Lot Measurement

Case Lot	1
Case Width	22
Case Height	33.5
Case Length	93
Case Lot Cube (ft.)	39.66
Case Lot Weight (lbs.)	170.0



Four-well 208- to 240-volt 4000-watt short-side modular drop-in hot well with standard drain, thermostatic controls and flat flange

Perfect for narrow serving areas, the four-well short-side modular drop-in hot well by Vollrath saves space without compromising quality. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features an individual drain shutoff for convenience, while the flat flange creates a sleek, streamlined appearance. The thermostatic controls ensure accurate heating and are detachable for remote mounting, making this drop-in a popular, reliable choice.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Individual drain shutoffs for user convenience
- Flat flange creates a sleek, streamlined appearance
- Cord and plug configuration eliminates the need for hardwiring
- Short-side design is perfect for narrow serving areas
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

Model .....-FF

Unit Dimensions

(W) Width (IN) 88.25

(D) Depth (IN).....18

(W) Width (CM).....224.2

(D) Depth (CM).....45.8

Electrical

Amps	14.4 - 16.7
Voltage	208 - 240
Watts	750 - 1000

Construction

Control Type	Thermostatic Controls
Drain Type	Standard Drain
Fill Type	None
Special Feature	Flat Flange

Case Lot Measurement

Case Lot	1
Case Width	23
Case Height	34
Case Length	93



Three-well 120-volt 1875-watt short-side modular drop-in hot well with standard drain and infinite controls

Perfect for narrow serving areas, the three-well 120-volt short-side modular drop-in hot well by Vollrath saves space without compromising quality. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features an individual drain shutoff for convenience, while a drip-free flange contains moisture and spills. The easy-to-use infinite controls ensure accurate temperature settings and are detachable for remote mounting, making this drop-in a popular, reliable choice.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Easy-to-use infinite controls ensure accurate temperature settings
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Individual drain shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- Short-side design is perfect for narrow serving areas
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419719082

Unit Dimensions

(W) Width (IN) 66.87

(D) Depth (IN).....18

(H) Height (IN).....0

(W) Width (CM).....169.9

(D) Depth (CM).....45.8

Electrical

Amps.....15.6

Voltage.....120

Watts.....625

Construction

Control Type.....Inifinite Controls

Drain Type.....Standard Drain

Fill Type.....None

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....33

Case Length.....73

Case Lot Cube (ft.).....41.82

Case Lot Weight (lbs.).....161.0



Two-well 208- to 240-volt 2000-watt short-side modular drop-in hot well with manifold drain, thermostatic controls and Auto-Fill system

Perfect for narrow serving areas, the two-well short-side modular drop-in hot well by Vollrath saves space without compromising quality. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The Auto-Fill system maintains perfect water levels for easy operation, and the unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while a drip-free flange contains moisture and spills. The thermostatic controls ensure accurate heating and are detachable for remote mounting, making this drop-in a popular, reliable choice.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Auto-Fill system maintains perfect water levels for easy operation
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- Short-side design is perfect for narrow serving areas
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....029419718900

Unit Dimensions

(W) Width (IN) 45.5

(D) Depth (IN).....18

(H) Height (IN).....0

(W) Width (CM).....115.4

(D) Depth (CM).....45.8

Electrical

Amps	7.2 - 8.3
Voltage	208-240
Watts	750-1000

Construction

Control Type	Thermostatic Controls
Drain Type	Manifold Drain
Fill Type	Auto-Fill

Case Lot Measurement

Case Lot	1
Case Width	22.25
Case Height	33.25
Case Length	49.5



Four-well 120-volt 2500-watt short-side modular drop-in hot well with manifold drain and thermostatic controls

Perfect for narrow serving areas, the four-well 120-volt short-side modular drop-in hot well by Vollrath saves space without compromising quality. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while a drip-free flange contains moisture and spills. The thermostatic controls ensure accurate heating and are detachable for remote mounting, making this drop-in a popular, reliable choice.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- Short-side design is perfect for narrow serving areas
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419719556

Unit Dimensions

(W) Width (IN) 88.25

(D) Depth (IN).....18

(H) Height (IN).....0

(W) Width (CM).....224.2

(D) Depth (CM).....45.8

Electrical

Amps.....20.8

Voltage.....240

Watts.....625

Construction

Control Type.....Thermostatic Controls

Drain Type.....Manifold Drain

Fill Type.....None

Case Lot Measurement

Case Lot.....1

Case Width.....22.5

Case Height.....33.5

Case Length.....93.5



Four-well 120-volt 2500-watt short-side modular drop-in hot well with standard drain and infinite controls

Perfect for narrow serving areas, the four-well 120-volt short-side modular drop-in hot well by Vollrath saves space without compromising quality. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features an individual drain shutoff for convenience, while a drip-free flange contains moisture and spills. The easy-to-use infinite controls ensure accurate temperature settings and are detachable for remote mounting, making this drop-in a popular, reliable choice.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Easy-to-use infinite controls ensure accurate temperature settings
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Individual drain shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- Short-side design is perfect for narrow serving areas
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419719594

Unit Dimensions

(W) Width (IN) 88.25

(D) Depth (IN).....18

(H) Height (IN).....0

(W) Width (CM).....224.2

(D) Depth (CM).....45.8

Electrical

Amps.....20.8

Voltage.....120

Watts.....625

Construction

Control Type.....Inifinite Controls

Drain Type.....Standard Drain

Fill Type.....None

Case Lot Measurement

Case Lot.....1

Case Width.....22.5

Case Height.....33.25

Case Length.....92.5



Two-well 208- to 240-volt 2000-watt short-side modular drop-in hot well with manifold drain and infinite controls

Perfect for narrow serving areas, the two-well short-side modular drop-in hot well by Vollrath saves space without compromising quality. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while a drip-free flange contains moisture and spills. The easy-to-use infinite controls ensure accurate temperature settings and are detachable for remote mounting, making this drop-in a popular, reliable choice.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Easy-to-use infinite controls ensure accurate temperature settings
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- Short-side design is perfect for narrow serving areas
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....029419713172

Unit Dimensions

(W) Width (IN) 45.5

(D) Depth (IN).....18

(H) Height (IN).....0

(W) Width (CM).....115.4

(D) Depth (CM).....45.8

Electrical

Amps.....7.2 - 8.3

Voltage.....208-240

Construction

Control Type.....Inifinite Controls

Drain Type.....Manifold Drain

Fill Type.....None

Case Lot Measurement

Case Lot.....1

Case Width.....22

Case Height.....33

Case Length.....50

Case Lot Cube (ft.).....21.01

Case Lot Weight (lbs.).....100.0



Two-well 208- to 240-volt 2000-watt short-side modular drop-in hot well with manifold drain, infinite controls and Auto-Fill system

Perfect for narrow serving areas, the two-well short-side modular drop-in hot well by Vollrath saves space without compromising quality. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The Auto-Fill system maintains perfect water levels for easy operation, and the unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while a drip-free flange contains moisture and spills. The easy-to-use infinite controls ensure accurate temperature settings and are detachable for remote mounting, making this drop-in a popular, reliable choice.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Easy-to-use infinite controls ensure accurate temperature settings
- Detachable control unit for remote mounting
- Auto-Fill system maintains perfect water levels for easy operation
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- Short-side design is perfect for narrow serving areas
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419718962

Unit Dimensions

(W) Width (IN) 45.5

(D) Depth (IN).....18

(H) Height (IN).....0

(W) Width (CM).....115.4

(D) Depth (CM).....45.8

Electrical

Amps.....7.2 - 8.3

Voltage.....208

Watts.....750 - 1000

Construction

Control Type.....Inifinite Controls

Drain Type.....Manifold Drain

Fill Type.....Auto-Fill

Case Lot Measurement

Case Lot.....1

Case Width.....22

Case Height.....35

Case Length.....50



Two-well 208- to 240-volt 2000-watt short-side modular drop-in hot well with standard drain and infinite controls

Perfect for narrow serving areas, the two-well short-side modular drop-in hot well by Vollrath saves space without compromising quality. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features an individual drain shutoff for convenience, while a drip-free flange contains moisture and spills. The easy-to-use infinite controls ensure accurate temperature settings and are detachable for remote mounting, making this drop-in a popular, reliable choice.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Easy-to-use infinite controls ensure accurate temperature settings
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Individual drain shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- Short-side design is perfect for narrow serving areas
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....029419718948

Unit Dimensions

(W) Width (IN) 45.5

(D) Depth (IN).....18

(H) Height (IN).....0

(W) Width (CM).....115.4

(D) Depth (CM).....45.8

Electrical

Amps	7.2 - 8.3
Voltage	120
Watts	750 - 1000

Construction

Control Type	Inifinite Controls
Drain Type	Standard Drain
Fill Type	None

Case Lot Measurement

Case Lot	1
Case Width	22
Case Height	35
Case Length	50



Three-well 208- to 240-volt 3000-watt short-side modular drop-in hot well with standard drain and infinite controls

Perfect for narrow serving areas, the three-well short-side modular drop-in hot well by Vollrath saves space without compromising quality. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features an individual drain shutoff for convenience, while a drip-free flange contains moisture and spills. The easy-to-use infinite controls ensure accurate temperature settings, making this drop-in a popular, reliable choice.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Easy-to-use infinite controls ensure accurate temperature settings
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Individual drain shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- Short-side design is perfect for narrow serving areas
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....029419719174

Unit Dimensions

(W) Width (IN) 66.87

(D) Depth (IN).....18

(H) Height (IN).....0

(W) Width (CM).....169.9

(D) Depth (CM).....45.8

Electrical

Amps.....10.8 - 12.5

Voltage.....208-240

Watts.....750-1000

Construction

Control Type.....Inifinite Controls

Drain Type.....Standard Drain

Fill Type.....None

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....34

Case Length.....73

Case Lot Cube (ft.).....43.09

Case Lot Weight (lbs.).....165.0



Four-well 208- to 240-volt 4000-watt short-side modular drop-in hot well with standard drain and infinite controls

Perfect for narrow serving areas, the four-well short-side modular drop-in hot well by Vollrath saves space without compromising quality. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features an individual drain shutoff for convenience, while a drip-free flange contains moisture and spills. The easy-to-use infinite controls ensure accurate temperature settings and are detachable for remote mounting, making this drop-in a popular, reliable choice.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Easy-to-use infinite controls ensure accurate temperature settings
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Individual drain shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- Short-side design is perfect for narrow serving areas
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....029419719723

Unit Dimensions

(W) Width (IN) 88.25

(D) Depth (IN).....18

(H) Height (IN).....0

(W) Width (CM).....224.2

(D) Depth (CM).....45.8

Electrical

Amps	14.4 - 16.7
Voltage	120
Watts	750 - 1000

Construction

Control Type	Inifinite Controls
Drain Type	Standard Drain
Fill Type	None

Case Lot Measurement

Case Lot	1
Case Width	22
Case Height	34
Case Length	93
Case Lot Cube (ft.)	40.26
Case Lot Weight (lbs.)	150.0



Two-well 120-volt 1250-watt short-side modular drop-in hot well with standard drain and infinite controls

Perfect for narrow serving areas, the two-well short-side modular drop-in hot well by Vollrath saves space without compromising quality. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features an individual drain shutoff for convenience, while a drip-free flange contains moisture and spills. The easy-to-use infinite controls ensure accurate temperature settings, making this drop-in a popular, reliable choice.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Easy-to-use infinite controls ensure accurate temperature settings
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Individual drain shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- Short-side design is perfect for narrow serving areas
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....029419718689

Unit Dimensions

(W) Width (IN) 45.5

(D) Depth (IN).....18

(H) Height (IN).....0

(W) Width (CM).....115.4

(D) Depth (CM).....45.8

Electrical

Amps.....10.4

Voltage.....120

Watts.....625

Construction

Control Type.....Inifinite Controls

Drain Type.....Standard Drain

Fill Type.....None

Case Lot Measurement

Case Lot.....1

Case Width.....22

Case Height.....34.5

Case Length.....50

Case Lot Cube (ft.).....36.6

Case Lot Weight (lbs.).....131.0



Three-well 208- to 240-volt 3000-watt short-side modular drop-in hot well with manifold drain and infinite controls

Perfect for narrow serving areas, the three-well short-side modular drop-in hot well by Vollrath saves space without compromising quality. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while a drip-free flange contains moisture and spills. The easy-to-use infinite controls ensure accurate temperature settings and are detachable for remote mounting, making this drop-in a popular, reliable choice.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Easy-to-use infinite controls ensure accurate temperature settings
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- Short-side design is perfect for narrow serving areas
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....029419713196

Unit Dimensions

(W) Width (IN) 66.87

(D) Depth (IN).....18

(H) Height (IN).....0

(W) Width (CM).....169.9

(D) Depth (CM).....45.8

Electrical

Amps.....10.8 - 12.5

Voltage.....208

Watts.....750 - 1000

Construction

Control Type.....Inifinite Controls

Drain Type.....Manifold Drain

Fill Type.....None

Case Lot Measurement

Case Lot.....1

Case Width.....22

Case Height.....33.5

Case Length.....93

Case Lot Cube (ft.).....39.66

Case Lot Weight (lbs.).....170.0



Four-well 208- to 240-volt 4000-watt short-side modular drop-in hot well with manifold drain, infinite controls and Auto-Fill system

Perfect for narrow serving areas, the four-well short-side modular drop-in hot well by Vollrath saves space without compromising quality. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The Auto-Fill system maintains perfect water levels for easy operation, and the unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while a drip-free flange contains moisture and spills. The easy-to-use infinite controls ensure accurate temperature settings and are detachable for remote mounting, making this drop-in a popular, reliable choice.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Easy-to-use infinite controls ensure accurate temperature settings
- Detachable control unit for remote mounting
- Auto-Fill system maintains perfect water levels for easy operation
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- Short-side design is perfect for narrow serving areas
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419719747

Unit Dimensions

(W) Width (IN) 88.25

(D) Depth (IN).....18

(H) Height (IN).....0

(W) Width (CM).....224.2

(D) Depth (CM).....45.8

Electrical

Amps.....14.4 - 16.7

Voltage.....120

Watts.....750 - 1000

Construction

Control Type.....Inifinite Controls

Drain Type.....Manifold Drain

Fill Type.....Auto-Fill

Case Lot Measurement

Case Lot.....1

Case Width.....22

Case Height.....93

Case Length.....33

Case Lot Cube (ft.).....39.07

Case Lot Weight (lbs.).....210.0



Four-well 120-volt 2500-watt short-side modular drop-in hot well with manifold drain, infinite controls and Auto-Fill system

Perfect for narrow serving areas, the four-well 120-volt short-side modular drop-in hot well by Vollrath saves space without compromising quality. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The Auto-Fill system maintains perfect water levels for easy operation, and the unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while a drip-free flange contains moisture and spills. The easy-to-use infinite controls ensure accurate temperature settings and are detachable for remote mounting, making this drop-in a popular, reliable choice.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Easy-to-use infinite controls ensure accurate temperature settings
- Detachable control unit for remote mounting
- Auto-Fill system maintains perfect water levels for easy operation
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- Short-side design is perfect for narrow serving areas
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419719631

Unit Dimensions

(W) Width (IN) 88.25

(D) Depth (IN).....18

(H) Height (IN).....0

(W) Width (CM).....224.2

(D) Depth (CM).....45.8

Electrical

Amps.....20.8

Voltage.....120

Watts.....625

Construction

Control Type.....Inifinite Controls

Drain Type.....Manifold Drain

Fill Type.....Auto-Fill

Case Lot Measurement

Case Lot.....1

Case Width.....23

Case Height.....34

Case Length.....94



Four-well 120-volt 2500-watt short-side modular drop-in hot well with manifold drain and infinite controls

Perfect for narrow serving areas, the four-well 120-volt short-side modular drop-in hot well by Vollrath saves space without compromising quality. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while a drip-free flange contains moisture and spills. The easy-to-use infinite controls ensure accurate temperature settings and are detachable for remote mounting, making this drop-in a popular, reliable choice.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Easy-to-use infinite controls ensure accurate temperature settings
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- Short-side design is perfect for narrow serving areas
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....029419719617

Unit Dimensions

(W) Width (IN) 88.25

(D) Depth (IN).....18

(H) Height (IN).....0

(W) Width (CM).....224.2

(D) Depth (CM).....45.8

Electrical

Amps.....20.8

Voltage.....120

Watts.....625

Construction

Control Type.....Inifinite Controls

Drain Type.....Manifold Drain

Fill Type.....None

Case Lot Measurement

Case Lot.....1

Case Width.....23

Case Height.....34

Case Length.....94



Three-well 208- to 240-volt 3000-watt short-side modular drop-in hot well with manifold drain and thermostatic controls

Perfect for narrow serving areas, the three-well short-side modular drop-in hot well by Vollrath saves space without compromising quality. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while a drip-free flange contains moisture and spills. The reliable thermostatic controls ensure accurate heating and are easy to use, making this drop-in hot well a popular choice.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Reliable thermostatic controls ensure accurate heating
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- Short-side design is perfect for narrow serving areas
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....029419713189

Unit Dimensions

(W) Width (IN) 66.87

(D) Depth (IN).....18

(H) Height (IN).....0

(W) Width (CM).....169.9

(D) Depth (CM).....45.8

Electrical

Amps.....10.8 - 12.5

Voltage.....208-240

Construction

Control Type.....Thermostatic Controls

Drain Type.....Manifold Drain

Fill Type.....None

Case Lot Measurement

Case Lot.....1

Case Width.....22.25

Case Height.....33.5

Case Length.....72

Case Lot Cube (ft.).....43.09

Case Lot Weight (lbs.).....180.0



Three-well 120-volt 1875-watt short-side modular drop-in hot well with standard drain and thermostatic controls

Perfect for narrow serving areas, the three-well 120-volt short-side modular drop-in hot well by Vollrath saves space without compromising quality. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features an individual drain shutoff for convenience, while a drip-free flange contains moisture and spills. The thermostatic controls ensure accurate heating and are detachable for remote mounting, making this drop-in a popular, reliable choice.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Individual drain shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- Short-side design is perfect for narrow serving areas
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....029419718993

Unit Dimensions

(W) Width (IN) 66.87

(D) Depth (IN).....18

(H) Height (IN).....0

(W) Width (CM).....169.9

(D) Depth (CM).....45.8

Electrical

Amps.....15.6

Voltage.....208

Watts.....625

Construction

Control Type.....Thermostatic Controls

Drain Type.....Standard Drain

Fill Type.....None

Case Lot Measurement

Case Lot.....1

Case Width.....33

Case Height.....72

Case Length.....22

Case Lot Cube (ft.).....30.25

Case Lot Weight (lbs.).....166.0



Four-well 208- to 240-volt 4000-watt short-side modular drop-in hot well with manifold drain and thermostatic controls

Perfect for narrow serving areas, the four-well short-side modular drop-in hot well by Vollrath saves space without compromising quality. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while a drip-free flange contains moisture and spills. The reliable thermostatic controls ensure accurate heating and are easy to use, making this drop-in hot well a popular choice.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Reliable thermostatic controls ensure accurate heating
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- Short-side design is perfect for narrow serving areas
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....029419713202

Unit Dimensions

(W) Width (IN) 88.25

(D) Depth (IN).....18

(H) Height (IN).....0

(W) Width (CM).....224.2

(D) Depth (CM).....45.8

Electrical

Amps.....14.4 - 16.7

Voltage.....120

Watts.....750 - 1000

Construction

Control Type.....Thermostatic Controls

Drain Type.....Manifold Drain

Fill Type.....None

Case Lot Measurement

Case Lot.....1

Case Width.....23

Case Height.....34

Case Length.....93



Two-well 120-volt 1250-watt short-side modular drop-in hot well with manifold drain and thermostatic controls

Perfect for narrow serving areas, the two-well 120-volt short-side modular drop-in hot well by Vollrath saves space without compromising quality. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while a drip-free flange contains moisture and spills. The thermostatic controls ensure accurate heating and are detachable for remote mounting, making this drop-in a popular, reliable choice.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- Short-side design is perfect for narrow serving areas
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....029419717194

Unit Dimensions

(W) Width (IN) 45.5

(D) Depth (IN).....18

(H) Height (IN).....0

(W) Width (CM).....115.4

(D) Depth (CM).....45.8

Electrical

Amps.....10.4

Voltage.....120

Watts.....625

Construction

Control Type.....Thermostatic Controls

Drain Type.....Manifold Drain

Fill Type.....None

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....32.75

Case Length.....60

Case Lot Cube (ft.).....34.11

Case Lot Weight (lbs.).....140.0



Two-well 120-volt 1250-watt short-side modular drop-in hot well with manifold drain, infinite controls and Auto-Fill system

Perfect for narrow serving areas, the two-well 120-volt short-side modular drop-in hot well by Vollrath saves space without compromising quality. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The Auto-Fill system maintains perfect water levels for easy operation, and the unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while a drip-free flange contains moisture and spills. The easy-to-use infinite controls ensure accurate temperature settings and are detachable for remote mounting, making this drop-in a popular, reliable choice.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Easy-to-use infinite controls ensure accurate temperature settings
- Detachable control unit for remote mounting
- Auto-Fill system maintains perfect water levels for easy operation
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- Short-side design is perfect for narrow serving areas
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....029419718702

Unit Dimensions

(W) Width (IN) 45.5

(D) Depth (IN).....18

(H) Height (IN).....0

(W) Width (CM).....45.8

(H) Height (CM) 115.4

Electrical

Amps.....10.4

Voltage.....208-240

Watts.....625

Construction

Control Type.....Inifinite Controls

Drain Type.....Manifold Drain

Fill Type.....Auto-Fill

Case Lot Measurement

Case Lot.....1

Case Width.....22

Case Height.....35

Case Length.....49.5



Three-well 120-volt 1875-watt short-side modular drop-in hot well with manifold drain and infinite controls

Perfect for narrow serving areas, the three-well 120-volt short-side modular drop-in hot well by Vollrath saves space without compromising quality. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while a drip-free flange contains moisture and spills. The easy-to-use infinite controls ensure accurate temperature settings and are detachable for remote mounting, making this drop-in a popular, reliable choice.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Easy-to-use infinite controls ensure accurate temperature settings
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- Short-side design is perfect for narrow serving areas
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....029419719099

Unit Dimensions

(W) Width (IN) 66.87

(D) Depth (IN).....18

(H) Height (IN).....0

(W) Width (CM).....169.9

(D) Depth (CM).....45.8

Electrical

Amps.....15.6

Voltage.....120

Watts.....625

Construction

Control Type.....Inifinite Controls

Drain Type.....Manifold Drain

Fill Type.....None

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....33

Case Length.....73



Three-well 120-volt 1875-watt short-side modular drop-in hot well with manifold drain, thermostatic controls and Auto-Fill system

Perfect for narrow serving areas, the three-well 120-volt short-side modular drop-in hot well by Vollrath saves space without compromising quality. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The Auto-Fill system maintains perfect water levels for easy operation, and the unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while a drip-free flange contains moisture and spills. The thermostatic controls ensure accurate heating and are detachable for remote mounting, making this drop-in a popular, reliable choice.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Auto-Fill system maintains perfect water levels for easy operation
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- Short-side design is perfect for narrow serving areas
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....029419719075

Unit Dimensions

(W) Width (IN) 66.87

(D) Depth (IN).....18

(H) Height (IN).....0

(W) Width (CM).....169.9

(D) Depth (CM).....45.8

Electrical

Amps.....15.6

Voltage.....208-240

Watts.....625

Construction

Control Type.....Thermostatic Controls

Drain Type.....Manifold Drain

Fill Type.....Auto-Fill

Case Lot Measurement

Case Lot.....1

Case Width.....22

Case Height.....35

Case Length.....72

Case Lot Cube (ft.).....32.08

Case Lot Weight (lbs.).....164.0



Four-well 120-volt 2500-watt short-side modular drop-in hot well with manifold drain, thermostatic controls and Auto-Fill system

Perfect for narrow serving areas, the four-well 120-volt short-side modular drop-in hot well by Vollrath saves space without compromising quality. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The Auto-Fill system maintains perfect water levels for easy operation, and the unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while a drip-free flange contains moisture and spills. The thermostatic controls ensure accurate heating and are detachable for remote mounting, making this drop-in a popular, reliable choice.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Auto-Fill system maintains perfect water levels for easy operation
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- Short-side design is perfect for narrow serving areas
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....029419719570

Unit Dimensions

(W) Width (IN) 88.25

(D) Depth (IN).....18

(H) Height (IN).....0

(W) Width (CM).....224.2

(D) Depth (CM).....45.8

Electrical

Amps.....20.8

Voltage.....208-240

Watts.....625

Construction

Control Type.....Thermostatic Controls

Drain Type.....Manifold Drain

Fill Type.....Auto-Fill

Case Lot Measurement

Case Lot.....1

Case Width.....22.5

Case Height.....33.5

Case Length.....93.5



Three-well 120-volt 1875-watt short-side modular drop-in hot well with manifold drain, infinite controls and Auto-Fill system

Perfect for narrow serving areas, the three-well 120-volt short-side modular drop-in hot well by Vollrath saves space without compromising quality. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The Auto-Fill system maintains perfect water levels for easy operation, and the unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while a drip-free flange contains moisture and spills. The easy-to-use infinite controls ensure accurate temperature settings and are detachable for remote mounting, making this drop-in a popular, reliable choice.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Easy-to-use infinite controls ensure accurate temperature settings
- Detachable control unit for remote mounting
- Auto-Fill system maintains perfect water levels for easy operation
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- Short-side design is perfect for narrow serving areas
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....029419719105

Unit Dimensions

(W) Width (IN) 66.87

(D) Depth (IN).....18

(H) Height (IN).....0

(W) Width (CM).....169.9

(D) Depth (CM).....45.8

Electrical

Amps.....15.6

Voltage.....120

Construction

Control Type.....Inifinite Controls

Drain Type.....Manifold Drain

Fill Type.....Auto-Fill

Case Lot Measurement

Case Lot.....1

Case Width.....33.75

Case Height.....72

Case Length.....22.25

Case Lot Cube (ft.).....31.29

Case Lot Weight (lbs.).....174.0



Three-well 208- to 240-volt 3000-watt short-side modular drop-in hot well with manifold drain, infinite controls and Auto-Fill system

Perfect for narrow serving areas, the three-well short-side modular drop-in hot well by Vollrath saves space without compromising quality. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The Auto-Fill system maintains perfect water levels for easy operation, and the unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while a drip-free flange contains moisture and spills. The easy-to-use infinite controls ensure accurate temperature settings and are detachable for remote mounting, making this drop-in a popular, reliable choice.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Easy-to-use infinite controls ensure accurate temperature settings
- Detachable control unit for remote mounting
- Auto-Fill system maintains perfect water levels for easy operation
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- Short-side design is perfect for narrow serving areas
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419719204

Unit Dimensions

(W) Width (IN) 66.87

(D) Depth (IN).....18

(H) Height (IN).....0

(W) Width (CM).....169.9

(D) Depth (CM).....45.8

Electrical

Amps.....10.8 - 12.5

Voltage.....208-240

Watts.....750-1000

Construction

Control Type.....Inifinite Controls

Drain Type.....Manifold Drain

Fill Type.....Auto-Fill

Case Lot Measurement

Case Lot.....1

Case Width.....22.25

Case Height.....33

Case Length.....72



Three-well 120-volt 1875-watt short-side modular drop-in hot well with manifold drain and thermostatic controls

Perfect for narrow serving areas, the three-well 120-volt short-side modular drop-in hot well by Vollrath saves space without compromising quality. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while a drip-free flange contains moisture and spills. The thermostatic controls ensure accurate heating and are detachable for remote mounting, making this drop-in a popular, reliable choice.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- Short-side design is perfect for narrow serving areas
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....029419719013

Unit Dimensions

(W) Width (IN) 66.87

(D) Depth (IN).....18

(H) Height (IN).....0

(W) Width (CM).....169.9

(D) Depth (CM).....45.8

Electrical

Amps.....15.6

Voltage.....240

Watts.....625

Construction

Control Type.....Thermostatic Controls

Drain Type.....Manifold Drain

Fill Type.....None

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....33

Case Length.....73

Case Lot Cube (ft.).....41.82

Case Lot Weight (lbs.).....171.0



Four-well 208- to 240-volt 4000-watt short-side modular drop-in hot well with standard drain and thermostatic controls

Perfect for narrow serving areas, the four-well short-side modular drop-in hot well by Vollrath saves space without compromising quality. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features an individual drain shutoff for convenience, while a drip-free flange contains moisture and spills. The thermostatic controls ensure accurate heating and are detachable for remote mounting, making this drop-in a popular, reliable choice.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Individual drain shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- Short-side design is perfect for narrow serving areas
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....029419719679

Unit Dimensions

(W) Width (IN) 88.25

(D) Depth (IN).....18

(H) Height (IN).....0

(W) Width (CM).....224.2

(D) Depth (CM).....45.8

Electrical

Amps	14.4 - 16.7
Voltage	208-240
Watts	750-1000

Construction

Control Type	Thermostatic Controls
Drain Type	Standard Drain
Fill Type	None

Case Lot Measurement

Case Lot	1
Case Width	23
Case Height	34
Case Length	93



Four-well 208- to 240-volt 4000-watt short-side modular drop-in hot well with manifold drain, thermostatic controls and Auto-Fill system

Perfect for narrow serving areas, the four-well short-side modular drop-in hot well by Vollrath saves space without compromising quality. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The Auto-Fill system maintains perfect water levels for easy operation, and the unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while a drip-free flange contains moisture and spills. The thermostatic controls ensure accurate heating and are detachable for remote mounting, making this drop-in a popular, reliable choice.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Auto-Fill system maintains perfect water levels for easy operation
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- Short-side design is perfect for narrow serving areas
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....029419719693

Unit Dimensions

(W) Width (IN) 88.25

(D) Depth (IN).....18

(H) Height (IN).....0

(W) Width (CM).....224.2

(D) Depth (CM).....45.8

Electrical

Amps	14.4 - 16.7
Voltage	208-240
Watts	750-1000

Construction

Control Type	Thermostatic Controls
Drain Type	Manifold Drain
Fill Type	Auto-Fill

Case Lot Measurement

Case Lot	1
Case Width	23
Case Height	34
Case Length	93



Two-well 208- to 240-volt 2000-watt short-side modular drop-in hot well with standard drain and thermostatic controls

Perfect for narrow serving areas, the two-well short-side modular drop-in hot well by Vollrath saves space without compromising quality. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features an individual drain shutoff for convenience, while a drip-free flange contains moisture and spills. The thermostatic controls ensure accurate heating and are detachable for remote mounting, making this drop-in a popular, reliable choice.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Individual drain shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- Short-side design is perfect for narrow serving areas
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....029419718818

Unit Dimensions

(W) Width (IN) 45.5

(D) Depth (IN).....18

(H) Height (IN).....0

(W) Width (CM).....115.4

(D) Depth (CM).....45.8

Electrical

Amps.....7.2 - 8.3

Voltage.....208

Watts.....1000 per well

Construction

Control Type.....Thermostatic Controls

Drain Type.....Standard Drain

Fill Type.....None

Case Lot Measurement

Case Lot.....1

Case Width.....22.25

Case Height.....33.25

Case Length.....49.5

Case Lot Cube (ft.).....23.53

Case Lot Weight (lbs.).....100.0



Two-well 208- to 240-volt 2000-watt short-side modular drop-in hot well with manifold drain and thermostatic controls

Perfect for narrow serving areas, the two-well short-side modular drop-in hot well by Vollrath saves space without compromising quality. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while a drip-free flange contains moisture and spills. The thermostatic controls ensure accurate heating and are detachable for remote mounting, making this drop-in a popular, reliable choice.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- Short-side design is perfect for narrow serving areas
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....029419713165

Unit Dimensions

(W) Width (IN) 45.5

(D) Depth (IN).....18

(H) Height (IN).....0

(W) Width (CM).....115.4

(D) Depth (CM).....45.8

Electrical

Amps	7.2 - 8.3
Voltage	240
Watts	750 - 1000

Construction

Control Type	Thermostatic Controls
Drain Type	Manifold Drain
Fill Type	None

Case Lot Measurement

Case Lot	1
Case Width	22.25
Case Height	33.25
Case Length	49.5
Case Lot Cube (ft.)	35.42
Case Lot Weight (lbs.)	138.0



Four-well 208- to 240-volt 4000-watt short-side modular drop-in hot well with manifold drain and infinite controls

Perfect for narrow serving areas, the four-well short-side modular drop-in hot well by Vollrath saves space without compromising quality. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while a drip-free flange contains moisture and spills. The easy-to-use infinite controls ensure accurate temperature settings and are detachable for remote mounting, making this drop-in a popular, reliable choice.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Easy-to-use infinite controls ensure accurate temperature settings
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- Short-side design is perfect for narrow serving areas
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....029419713219

Unit Dimensions

(W) Width (IN) 88.25

(D) Depth (IN).....18

(H) Height (IN).....0

(W) Width (CM).....224.2

(D) Depth (CM).....45.8

Electrical

Amps.....14.4 - 16.7

Voltage.....240

Watts.....750 - 1000

Construction

Control Type.....Inifinite Controls

Drain Type.....Manifold Drain

Fill Type.....None

Case Lot Measurement

Case Lot.....1

Case Width.....33

Case Height.....30

Case Length.....94

Case Lot Cube (ft.).....53.85

Case Lot Weight (lbs.).....218.0



Two-well 120-volt 1250-watt short-side modular drop-in hot well with manifold drain, thermostatic controls and Auto-Fill system

Perfect for narrow serving areas, the two-well 120-volt short-side modular drop-in hot well by Vollrath saves space without compromising quality. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The Auto-Fill system maintains perfect water levels for easy operation, and the unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while a drip-free flange contains moisture and spills. The thermostatic controls ensure accurate heating and are detachable for remote mounting, making this drop-in a popular, reliable choice.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Auto-Fill system maintains perfect water levels for easy operation
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- Short-side design is perfect for narrow serving areas
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....029419718672

Unit Dimensions

(W) Width (IN) 45.5

(D) Depth (IN).....18

(H) Height (IN).....0

(W) Width (CM).....115.4

(D) Depth (CM).....45.8

Electrical

Amps.....10.4

Voltage.....120

Watts.....625

Construction

Control Type.....Thermostatic Controls

Drain Type.....Manifold Drain

Fill Type.....Auto-Fill

Case Lot Measurement

Case Lot.....1

Case Width.....22

Case Height.....34

Case Length.....50

Case Lot Cube (ft.).....21.64

Case Lot Weight (lbs.).....129.0



Four-well 120-volt 2500-watt short-side modular drop-in hot well with standard drain and thermostatic controls

Perfect for narrow serving areas, the four-well 120-volt short-side modular drop-in hot well by Vollrath saves space without compromising quality. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features an individual drain shutoff for convenience, while a drip-free flange contains moisture and spills. The thermostatic controls ensure accurate heating and are detachable for remote mounting, making this drop-in a popular, reliable choice.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Individual drain shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- Short-side design is perfect for narrow serving areas
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....029419719532

Unit Dimensions

(W) Width (IN) 88.25

(D) Depth (IN).....18

(H) Height (IN).....0

(W) Width (CM).....224.2

(D) Depth (CM).....45.8

Electrical

Amps.....20.8

Voltage.....208-240

Watts.....625

Construction

Control Type.....Thermostatic Controls

Drain Type.....Standard Drain

Fill Type.....None

Case Lot Measurement

Case Lot.....1

Case Width.....22.5

Case Height.....33.5

Case Length.....93.5



Two-well 120-volt 1250-watt short-side modular drop-in hot well with standard drain and thermostatic controls

Perfect for narrow serving areas, the two-well 120-volt short-side modular drop-in hot well by Vollrath saves space without compromising quality. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features an individual drain shutoff for convenience, while a drip-free flange contains moisture and spills. The thermostatic controls ensure accurate heating and are detachable for remote mounting, making this drop-in a popular, reliable choice.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Individual drain shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- Short-side design is perfect for narrow serving areas
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....029419718665

Unit Dimensions

(W) Width (IN) 45.5

(D) Depth (IN).....18

(H) Height (IN).....0

(W) Width (CM).....115.4

(D) Depth (CM).....45.8

Electrical

Amps.....10.4

Voltage.....120

Watts.....625

Construction

Control Type.....Thermostatic Controls

Drain Type.....Standard Drain

Fill Type.....None

Case Lot Measurement

Case Lot.....1

Case Width.....33

Case Height.....30

Case Length.....47

Case Lot Cube (ft.).....26.93

Case Lot Weight (lbs.).....115.0



Three-well 208- to 240-volt 3000-watt short-side modular drop-in hot well with manifold drain, thermostatic controls and Auto-Fill system

Perfect for narrow serving areas, the three-well short-side modular drop-in hot well by Vollrath saves space without compromising quality. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The Auto-Fill system maintains perfect water levels for easy operation, and the unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while a drip-free flange contains moisture and spills. The thermostatic controls ensure accurate heating and are detachable for remote mounting, making this drop-in a popular, reliable choice.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Auto-Fill system maintains perfect water levels for easy operation
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- Short-side design is perfect for narrow serving areas
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....029419719150

Unit Dimensions

(W) Width (IN) 66.87

(D) Depth (IN).....18

(H) Height (IN).....0

(W) Width (CM).....169.9

(D) Depth (CM).....45.8

Electrical

Amps.....10.8 - 12.5

Voltage.....208

Watts.....750 - 1000

Construction

Control Type.....Thermostatic Controls

Drain Type.....Manifold Drain

Fill Type.....Auto-Fill

Case Lot Measurement

Case Lot.....1

Case Width.....22

Case Height.....33.5

Case Length.....72



Two-well 120-volt 1250-watt short-side modular drop-in hot well with manifold drain and infinite controls

Perfect for narrow serving areas, the two-well 120-volt short-side modular drop-in hot well by Vollrath saves space without compromising quality. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while a drip-free flange contains moisture and spills. The easy-to-use infinite controls ensure accurate temperature settings and are detachable for remote mounting, making this drop-in a popular, reliable choice.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Easy-to-use infinite controls ensure accurate temperature settings
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- Short-side design is perfect for narrow serving areas
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419718696

Unit Dimensions

(W) Width (IN) 45.5

(D) Depth (IN).....18

(H) Height (IN).....0

(W) Width (CM).....115.4

(D) Depth (CM).....45.8

Electrical

Amps.....10.4

Voltage.....120

Watts.....625

Construction

Control Type.....Inifinite Controls

Drain Type.....Manifold Drain

Fill Type.....None

Case Lot Measurement

Case Lot.....1

Case Width.....34

Case Height.....22

Case Length.....50

Case Lot Cube (ft.).....21.64

Case Lot Weight (lbs.).....115.0



Three-well 208- to 240-volt 3000-watt short-side modular drop-in hot well with standard drain and thermostatic controls

Perfect for narrow serving areas, the three-well short-side modular drop-in hot well by Vollrath saves space without compromising quality. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features an individual drain shutoff for convenience, while a drip-free flange contains moisture and spills. The thermostatic controls ensure accurate heating and are detachable for remote mounting, making this drop-in a popular, reliable choice.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Individual drain shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- Short-side design is perfect for narrow serving areas
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....029419719136

Unit Dimensions

(W) Width (IN) 66.87

(D) Depth (IN).....18

(H) Height (IN).....0

(W) Width (CM).....169.9

(D) Depth (CM).....45.8

Electrical

Amps	10.8 - 12.5
Voltage	208-240
Watts	750-1000

Construction

Control Type	Thermostatic Controls
Drain Type	Standard Drain
Fill Type	None

Case Lot Measurement

Case Lot	1
Case Width	30
Case Height	34
Case Length	73
Case Lot Cube (ft.)	43.09
Case Lot Weight (lbs.)	165.0



Three-well 208- to 240-volt 3000-watt short-side modular marine-grade stainless steel drop-in hot well with manifold drain, thermostatic controls and flat flange

Perfect for narrow serving areas, the three-well short-side modular drop-in hot well by Vollrath saves space without compromising quality. Made with marine-grade stainless steel, this durable well stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance. High-density glass fiber insulation reduces energy waste, helping you maximize efficiency. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while the flat flange creates a sleek, streamlined appearance. The thermostatic controls ensure accurate heating and are detachable for remote mounting, making this drop-in a popular, reliable choice.

- Made in the USA
- Marine-grade stainless steel stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance
- High-density glass fiber insulation on the sides, ends and below the element traps heat and maximizes energy efficiency
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Flat flange creates a sleek, streamlined appearance
- Cord and plug configuration eliminates the need for hardwiring
- Short-side design is perfect for narrow serving areas
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

Model .....-FF

Unit Dimensions

Overall Dimensions (IN).....66.875 x 18 x 15

(W) Width (IN) 66.87

(D) Depth (IN).....18

(H) Height (IN).....15

(W) Width (CM).....169.8

(D) Depth (CM).....45.7

(H) Height (CM).....38.1

Electrical

Amps.....10.8 - 12.5

Voltage.....120

Watts.....3000

Construction

Special Feature .....Flat Flange

Case Lot Measurement

Case Lot.....1



Four-well 208- to 240-volt 4000-watt short-side modular marine-grade stainless steel drop-in hot well with manifold drain, thermostatic controls, Auto-Fill system and flat flange

Perfect for narrow serving areas, the four-well short-side modular drop-in hot well by Vollrath saves space without compromising quality. Made with marine-grade stainless steel, this durable well stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance. High-density glass fiber insulation reduces energy waste, helping you maximize efficiency. The Auto-Fill system maintains perfect water levels for easy operation, and the unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while the flat flange creates a sleek, streamlined appearance. The thermostatic controls ensure accurate heating and are detachable for remote mounting, making this drop-in a popular, reliable choice.

- Made in the USA
- Marine-grade stainless steel stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance
- High-density glass fiber insulation on the sides, ends and below the element traps heat and maximizes energy efficiency
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Auto-Fill system maintains perfect water levels for easy operation
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Flat flange creates sleek, streamlined appearance
- Cord and plug configuration eliminates the need for hardwiring
- Short-side design is perfect for narrow serving areas
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

Model .....-FF

Unit Dimensions

Overall Dimensions (IN).....88.5625 x 18 x 15

(W) Width (IN) 88.56

(D) Depth (IN).....18

(H) Height (IN) 15

(W) Width (CM) 225

(D) Depth (CM) 45.7

(H) Height (CM) 38.1

Electrical

Amps ..... 14.4 - 16.7

Voltage ..... 208 - 240

Watts 4000

Construction

Special Feature ..... Flat Flange

Case Lot Measurement

Case Lot 1

Case Width 23

Case Height 34

Case Length 93



Two-well 120-volt 1250-watt short-side modular marine-grade stainless steel drop-in hot well with manifold drain, thermostatic controls and flat flange

Perfect for narrow serving areas, the two-well 120-volt short-side modular drop-in hot well by Vollrath saves space without compromising quality. Made with marine-grade stainless steel, this durable well stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance. High-density glass fiber insulation reduces energy waste, helping you maximize efficiency. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while the flat flange creates a sleek, streamlined appearance. The thermostatic controls ensure accurate heating and are detachable for remote mounting, making this drop-in a popular, reliable choice.

- Made in the USA
- Marine-grade stainless steel stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance
- High-density glass fiber insulation on the sides, ends and below the element traps heat and maximizes energy efficiency
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Flat flange creates a sleek, streamlined appearance
- Cord and plug configuration eliminates the need for hardwiring
- Short-side design is perfect for narrow serving areas
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

Model .....-FF

Unit Dimensions

Overall Dimensions (IN).....45.4375 x 18 x 15

(W) Width (IN) 45.43

(D) Depth (IN).....18

(H) Height (IN) 15

(W) Width (CM) 114.6

(D) Depth (CM) 45.7

(H) Height (CM) 38.1

Electrical

Amps 10.4

Voltage 240

Watts 1250

Construction

Special Feature ..... Flat Flange

Case Lot Measurement

Case Lot 1

Case Width 22

Case Height 33.25

Case Length 50



Two-well 208- to 240-volt 2000-watt short-side modular marine-grade stainless steel drop-in hot well with manifold drain, infinite controls, Auto-Fill system and flat flange

Perfect for narrow serving areas, the two-well short-side modular drop-in hot well by Vollrath saves space without compromising quality. Made with marine-grade stainless steel, this durable well stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance. High-density glass fiber insulation reduces energy waste, helping you maximize efficiency. The Auto-Fill system maintains perfect water levels for easy operation, and the unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while the flat flange creates a sleek, streamlined appearance. The easy-to-use infinite controls ensure accurate temperature settings and are detachable for remote mounting, making this drop-in a popular, reliable choice.

- Made in the USA
- Marine-grade stainless steel stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance
- High-density glass fiber insulation on the sides, ends and below the element traps heat and maximizes energy efficiency
- Easy-to-use infinite controls ensure accurate temperature settings
- Detachable control unit for remote mounting
- Auto-Fill system maintains perfect water levels for easy operation
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Flat flange creates a sleek, streamlined appearance
- Cord and plug configuration eliminates the need for hardwiring
- Short-side design is perfect for narrow serving areas
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

Model .....-FF

Unit Dimensions

Overall Dimensions (IN).....45.4375 x 18 x 15

(W) Width (IN) 45.43

(D) Depth (IN).....18

(H) Height (IN) 15

(W) Width (CM) 114.6

(D) Depth (CM) 45.7

(H) Height (CM) 38.1

Electrical

Amps ..... 7.2 - 8.3

Voltage 240

Watts 2000

Construction

Special Feature ..... Flat Flange

Case Lot Measurement

Case Lot 1

Case Width 22.5

Case Height 33.5

Case Length 50



Three-well 208- to 240-volt 3000-watt short-side modular marine-grade stainless steel drop-in hot well with manifold drain and infinite controls

Perfect for narrow serving areas, the three-well short-side modular drop-in hot well by Vollrath saves space without compromising quality. Made with marine-grade stainless steel, this durable well stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance. High-density glass fiber insulation reduces energy waste, helping you maximize efficiency. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while a drip-free flange contains moisture and spills. The easy-to-use infinite controls ensure accurate temperature settings and are detachable for remote mounting, making this drop-in a popular, reliable choice.

- Made in the USA
- Marine-grade stainless steel stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance
- High-density glass fiber insulation on the sides, ends and below the element traps heat and maximizes energy efficiency
- Easy-to-use infinite controls ensure accurate temperature settings
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- Short-side design is perfect for narrow serving areas
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080648576

Unit Dimensions

Overall Dimensions (IN).....66.875 x 18 x 15

(W) Width (IN) 66.87

(D) Depth (IN).....18

(H) Height (IN).....15

(W) Width (CM)..... 169.8

(D) Depth (CM)..... 45.7

(H) Height (CM)..... 38.1

Electrical

Amps..... 10.8 - 12.5

Voltage..... 240

Watts..... 3000

Case Lot Measurement

Case Lot..... 1

Case Width..... 22

Case Height..... 33.5

Case Length..... 93



Three-well 208- to 240-volt 3000-watt short-side modular marine-grade stainless steel drop-in hot well with manifold drain, thermostatic controls and Auto-Fill system

Perfect for narrow serving areas, the three-well short-side modular drop-in hot well by Vollrath saves space without compromising quality. Made with marine-grade stainless steel, this durable well stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance. High-density glass fiber insulation reduces energy waste, helping you maximize efficiency. The Auto-Fill system maintains perfect water levels for easy operation, and the unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while a drip-free flange contains moisture and spills. The thermostatic controls ensure accurate heating and are detachable for remote mounting, making this drop-in a popular, reliable choice.

- Made in the USA
- Marine-grade stainless steel stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance
- High-density glass fiber insulation on the sides, ends and below the element traps heat and maximizes energy efficiency
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Auto-Fill system maintains perfect water levels for easy operation
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- Short-side design is perfect for narrow serving areas
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080646398

Unit Dimensions

Overall Dimensions (IN).....66.875 x 18 x 15

(W) Width (IN) 66.87

(D) Depth (IN).....18

(H) Height (IN).....15

(W) Width (CM).....169.8

(D) Depth (CM).....45.7

(H) Height (CM).....38.1

Electrical

Amps.....10.8 - 12.5

Voltage.....240

Watts.....3000

Case Lot Measurement

Case Lot.....1

Case Width.....22

Case Height.....33.5

Case Length.....72



Two-well 120-volt 1250-watt short-side modular marine-grade stainless steel drop-in hot well with manifold drain and infinite controls

Perfect for narrow serving areas, the two-well 120-volt short-side modular drop-in hot well by Vollrath saves space without compromising quality. Made with marine-grade stainless steel, this durable well stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance. High-density glass fiber insulation reduces energy waste, helping you maximize efficiency. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while a drip-free flange contains moisture and spills. The easy-to-use infinite controls ensure accurate temperature settings and are detachable for remote mounting, making this drop-in a popular, reliable choice.

- Made in the USA
- Marine-grade stainless steel stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance
- High-density glass fiber insulation on the sides, ends and below the element traps heat and maximizes energy efficiency
- Easy-to-use infinite controls ensure accurate temperature settings
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- Short-side design is perfect for narrow serving areas
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
- 6 ?-inch depth accommodates 6-inch-deep pans

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080646183

Unit Dimensions

Overall Dimensions (IN).....45.4375 x 18 x 15

(W) Width (IN) 45.43

(D) Depth (IN).....18

(H) Height (IN).....15

(W) Width (CM).....114.6

(D) Depth (CM).....45.7

(H) Height (CM).....38.1

Electrical

Amps.....10.4

Voltage.....208

Watts.....1250

Case Lot Measurement

Case Lot.....1

Case Width.....34

Case Height.....22

Case Length.....50



Four-well 208- to 240-volt 4000-watt short-side modular marine-grade stainless steel drop-in hot well with manifold drain and infinite controls

Perfect for narrow serving areas, the four-well short-side modular drop-in hot well by Vollrath saves space without compromising quality. Made with marine-grade stainless steel, this durable well stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance. High-density glass fiber insulation reduces energy waste, helping you maximize efficiency. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while a drip-free flange contains moisture and spills. The easy-to-use infinite controls ensure accurate temperature settings and are detachable for remote mounting, making this drop-in a popular, reliable choice.

- Made in the USA
- Marine-grade stainless steel stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance
- High-density glass fiber insulation on the sides, ends and below the element traps heat and maximizes energy efficiency
- Easy-to-use infinite controls ensure accurate temperature settings
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- Short-side design is perfect for narrow serving areas
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080646459

Unit Dimensions

Overall Dimensions (IN).....88.5625 x 18 x 15

(W) Width (IN) 88.56

(D) Depth (IN).....18

(H) Height (IN).....15

(W) Width (CM).....225

(D) Depth (CM).....45.7

(H) Height (CM).....38.1

Electrical

Amps.....14.4 - 16.7

Voltage.....208-240

Watts.....4000

Case Lot Measurement

Case Lot.....1

Case Width.....33

Case Height.....30

Case Length.....94



Four-well 208- to 240-volt 4000-watt short-side modular marine-grade stainless steel drop-in hot well with manifold drain, infinite controls and Auto-Fill system

Perfect for narrow serving areas, the four-well short-side modular drop-in hot well by Vollrath saves space without compromising quality. Made with marine-grade stainless steel, this durable well stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance. High-density glass fiber insulation reduces energy waste, helping you maximize efficiency. The Auto-Fill system maintains perfect water levels for easy operation, and the unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while a drip-free flange contains moisture and spills. The easy-to-use infinite controls ensure accurate temperature settings and are detachable for remote mounting, making this drop-in a popular, reliable choice.

- Made in the USA
- Marine-grade stainless steel stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance
- High-density glass fiber insulation on the sides, ends and below the element traps heat and maximizes energy efficiency
- Easy-to-use infinite controls ensure accurate temperature settings
- Detachable control unit for remote mounting
- Auto-Fill system maintains perfect water levels for easy operation
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- Short-side design is perfect for narrow serving areas
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080646466

Unit Dimensions

Overall Dimensions (IN).....88.5625 x 18 x 15

(W) Width (IN) 88.56

(D) Depth (IN).....18

(H) Height (IN).....15

(W) Width (CM).....225

(D) Depth (CM).....45.7

(H) Height (CM).....38.1

Electrical

Amps.....14.4 - 16.7

Voltage.....208-240

Watts.....4000

Case Lot Measurement

Case Lot.....1

Case Width.....22

Case Height.....93

Case Length.....33



Two-well 120-volt 1250-watt short-side modular marine-grade stainless steel drop-in hot well with manifold drain, infinite controls and Auto-Fill system

Perfect for narrow serving areas, the two-well 120-volt short-side modular drop-in hot well by Vollrath saves space without compromising quality. Made with marine-grade stainless steel, this durable well stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance. High-density glass fiber insulation reduces energy waste, helping you maximize efficiency. The Auto-Fill system maintains perfect water levels for easy operation, and the unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while a drip-free flange contains moisture and spills. The easy-to-use infinite controls ensure accurate temperature settings and are detachable for remote mounting, making this drop-in a popular, reliable choice.

- Made in the USA
- Marine-grade stainless steel stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance
- High-density glass fiber insulation on the sides, ends and below the element traps heat and maximizes energy efficiency
- Easy-to-use infinite controls ensure accurate temperature settings
- Detachable control unit for remote mounting
- Auto-Fill system maintains perfect water levels for easy operation
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- Short-side design is perfect for narrow serving areas
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080646190

Unit Dimensions

Overall Dimensions (IN).....45.4375 x 18 x 15

(W) Width (IN) 45.43

(D) Depth (IN).....18

(H) Height (IN) 15

(W) Width (CM) 114.6

(D) Depth (CM) 45.7

(H) Height (CM) 38.1

Electrical

Amps 10.4

Voltage 120

Watts 1250

Case Lot Measurement

Case Lot 1

Case Width 22

Case Height 35

Case Length 49.5



Four-well 120-volt 2500-watt short-side modular marine-grade stainless steel drop-in hot well with manifold drain and thermostatic controls

Perfect for narrow serving areas, the four-well 120-volt short-side modular drop-in hot well by Vollrath saves space without compromising quality. Made with marine-grade stainless steel, this durable well stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance. High-density glass fiber insulation reduces energy waste, helping you maximize efficiency. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while a drip-free flange contains moisture and spills. The thermostatic controls ensure accurate heating and are detachable for remote mounting, making this drop-in a popular, reliable choice.

- Made in the USA
- Marine-grade stainless steel stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance
- High-density glass fiber insulation on the sides, ends and below the element traps heat and maximizes energy efficiency
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- Short-side design is perfect for narrow serving areas
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080646268

Unit Dimensions

Overall Dimensions (IN).....88.5625 x 18 x 15

(W) Width (IN) 88.56

(D) Depth (IN).....18

(H) Height (IN).....15

(W) Width (CM).....225

(D) Depth (CM).....45.7

(H) Height (CM).....38.1

Electrical

Amps.....20.8

Voltage.....208

Watts.....2500

Case Lot Measurement

Case Lot.....1

Case Width.....22.5

Case Height.....33.5

Case Length.....93.5



Four-well 208- to 240-volt 4000-watt short-side modular marine-grade stainless steel drop-in hot well with manifold drain, thermostatic controls and Auto-Fill system

Perfect for narrow serving areas, the four-well short-side modular drop-in hot well by Vollrath saves space without compromising quality. Made with marine-grade stainless steel, this durable well stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance. High-density glass fiber insulation reduces energy waste, helping you maximize efficiency. The Auto-Fill system maintains perfect water levels for easy operation, and the unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while a drip-free flange contains moisture and spills. The thermostatic controls ensure accurate heating and are detachable for remote mounting, making this drop-in a popular, reliable choice.

- Made in the USA
- Marine-grade stainless steel stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance
- High-density glass fiber insulation on the sides, ends and below the element traps heat and maximizes energy efficiency
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Auto-Fill system maintains perfect water levels for easy operation
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- Short-side design is perfect for narrow serving areas
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....671080646435

Unit Dimensions

Overall Dimensions (IN).....88.5625 x 18 x 15

(W) Width (IN) 88.56

(D) Depth (IN).....18

(H) Height (IN).....15

(W) Width (CM).....225

(D) Depth (CM).....45.7

(H) Height (CM).....38.1

Electrical

Amps.....14.4 - 16.7

Voltage.....208-240

Watts.....4000

Case Lot Measurement

Case Lot.....1

Case Width.....23

Case Height.....34

Case Length.....93



Three-well 208- to 240-volt 3000-watt short-side modular marine-grade stainless steel drop-in hot well with manifold drain, infinite controls and Auto-Fill system

Perfect for narrow serving areas, the three-well short-side modular drop-in hot well by Vollrath saves space without compromising quality. Made with marine-grade stainless steel, this durable well stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance. High-density glass fiber insulation reduces energy waste, helping you maximize efficiency. The Auto-Fill system maintains perfect water levels for easy operation, and the unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while a drip-free flange contains moisture and spills. The easy-to-use infinite controls ensure accurate temperature settings and are detachable for remote mounting, making this drop-in a popular, reliable choice.

- Made in the USA
- Marine-grade stainless steel stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance
- High-density glass fiber insulation on the sides, ends and below the element traps heat and maximizes energy efficiency
- Easy-to-use infinite controls ensure accurate temperature settings
- Detachable control unit for remote mounting
- Auto-Fill system maintains perfect water levels for easy operation
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- Short-side design is perfect for narrow serving areas
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080648583

Unit Dimensions

Overall Dimensions (IN).....66.875 x 18 x 15

(W) Width (IN) 66.87

(D) Depth (IN).....18

(H) Height (IN) 15

(W) Width (CM) 169.8

(D) Depth (CM) 45.7

(H) Height (CM) 38.1

Electrical

Amps ..... 10.8 - 12.5

Voltage 208-240

Watts 3000

Case Lot Measurement

Case Lot 1

Case Width 22.25

Case Height 33

Case Length 72



Four-well 120-volt 2500-watt short-side modular marine-grade stainless steel drop-in hot well with standard drain and infinite controls

Perfect for narrow serving areas, the four-well 120-volt short-side modular drop-in hot well by Vollrath saves space without compromising quality. Made with marine-grade stainless steel, this durable well stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance. High-density glass fiber insulation reduces energy waste, helping you maximize efficiency. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features an individual drain shutoff for convenience, while a drip-free flange contains moisture and spills. The easy-to-use infinite controls ensure accurate temperature settings and are detachable for remote mounting, making this drop-in a popular, reliable choice.

- Made in the USA
- Marine-grade stainless steel stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance
- High-density glass fiber insulation on the sides, ends and below the element traps heat and maximizes energy efficiency
- Easy-to-use infinite controls ensure accurate temperature settings
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Individual drain shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- Short-side design is perfect for narrow serving areas
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
- 6 ?-inch depth accommodates 6-inch-deep pans

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080646282

Unit Dimensions

Overall Dimensions (IN).....88.5625 x 18 x 15

(W) Width (IN) 88.56

(D) Depth (IN).....18

(H) Height (IN).....15

(W) Width (CM).....225

(D) Depth (CM).....45.7

(H) Height (CM).....38.1

Electrical

Amps.....20.8

Voltage.....208-240

Watts.....2500

Case Lot Measurement

Case Lot.....1

Case Width.....23

Case Height.....34

Case Length.....94



Two-well 208- to 240-volt 2000-watt short-side modular marine-grade stainless steel drop-in hot well with manifold drain and infinite controls

Perfect for narrow serving areas, the two-well short-side modular drop-in hot well by Vollrath saves space without compromising quality. Made with marine-grade stainless steel, this durable well stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance. High-density glass fiber insulation reduces energy waste, helping you maximize efficiency. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while a drip-free flange contains moisture and spills. The easy-to-use infinite controls ensure accurate temperature settings and are detachable for remote mounting, making this drop-in a popular, reliable choice.

- Made in the USA
- Marine-grade stainless steel stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance
- High-density glass fiber insulation on the sides, ends and below the element traps heat and maximizes energy efficiency
- Easy-to-use infinite controls ensure accurate temperature settings
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- Short-side design is perfect for narrow serving areas
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080646350

Unit Dimensions

Overall Dimensions (IN).....45.4375 x 18 x 15

(W) Width (IN) 45.43

(D) Depth (IN).....18

(H) Height (IN).....15

(W) Width (CM).....114.6

(D) Depth (CM).....45.7

(H) Height (CM).....38.1

Electrical

Amps.....7.2 - 8.3

Voltage.....208

Watts.....2000

Case Lot Measurement

Case Lot.....1

Case Width.....22

Case Height.....33

Case Length.....50



Four-well 120-volt 2500-watt short-side modular marine-grade stainless steel drop-in hot well with manifold drain, thermostatic controls and Auto-Fill system

Perfect for narrow serving areas, the four-well 120-volt short-side modular drop-in hot well by Vollrath saves space without compromising quality. Made with marine-grade stainless steel, this durable well stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance. High-density glass fiber insulation reduces energy waste, helping you maximize efficiency. The Auto-Fill system maintains perfect water levels for easy operation, and the unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while a drip-free flange contains moisture and spills. The thermostatic controls ensure accurate heating and are detachable for remote mounting, making this drop-in a popular, reliable choice.

- Made in the USA
- Marine-grade stainless steel stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance
- High-density glass fiber insulation on the sides, ends and below the element traps heat and maximizes energy efficiency
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Auto-Fill system maintains perfect water levels for easy operation
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- Short-side design is perfect for narrow serving areas
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080646275

Unit Dimensions

Overall Dimensions (IN).....88.5625 x 18 x 15

(W) Width (IN) 88.56

(D) Depth (IN).....18

(H) Height (IN).....15

(W) Width (CM).....225

(D) Depth (CM).....45.7

(H) Height (CM).....38.1

Electrical

Amps.....20.8

Voltage.....208-240

Watts.....2500

Case Lot Measurement

Case Lot.....1

Case Width.....22.5

Case Height.....33.5

Case Length.....93.5



Three-well 120-volt 1875-watt short-side modular marine-grade stainless steel drop-in hot well with manifold drain and thermostatic controls

Perfect for narrow serving areas, the three-well 120-volt short-side modular drop-in hot well by Vollrath saves space without compromising quality. Made with marine-grade stainless steel, this durable well stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance. High-density glass fiber insulation reduces energy waste, helping you maximize efficiency. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while a drip-free flange contains moisture and spills. The thermostatic controls ensure accurate heating and are detachable for remote mounting, making this drop-in a popular, reliable choice.

- Made in the USA
- Marine-grade stainless steel stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance
- High-density glass fiber insulation on the sides, ends and below the element traps heat and maximizes energy efficiency
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- Short-side design is perfect for narrow serving areas
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080646213

Unit Dimensions

Overall Dimensions (IN).....66.875 x 18 x 15

(W) Width (IN) 66.87

(D) Depth (IN).....18

(H) Height (IN).....15

(W) Width (CM)..... 169.8

(D) Depth (CM)..... 45.7

(H) Height (CM)..... 38.1

Electrical

Amps..... 15.6

Voltage..... 208

Watts..... 1875

Case Lot Measurement

Case Lot..... 1

Case Width..... 30

Case Height..... 33

Case Length..... 73



Three-well 208- to 240-volt 3000-watt short-side modular marine-grade stainless steel drop-in hot well with standard drain and thermostatic controls

Perfect for narrow serving areas, the three-well short-side modular drop-in hot well by Vollrath saves space without compromising quality. Made with marine-grade stainless steel, this durable well stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance. High-density glass fiber insulation reduces energy waste, helping you maximize efficiency. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features an individual drain shutoff for convenience, while a drip-free flange contains moisture and spills. The thermostatic controls ensure accurate heating and are detachable for remote mounting, making this drop-in a popular, reliable choice.

- Made in the USA
- Marine-grade stainless steel stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance
- High-density glass fiber insulation on the sides, ends and below the element traps heat and maximizes energy efficiency
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Individual drain shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- Short-side design is perfect for narrow serving areas
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080646374

Unit Dimensions

Overall Dimensions (IN).....66.875 x 18 x 15

(W) Width (IN) 66.87

(D) Depth (IN).....18

(H) Height (IN).....15

(W) Width (CM)..... 169.8

(D) Depth (CM)..... 45.7

(H) Height (CM)..... 38.1

Electrical

Amps..... 10.8 - 12.5

Voltage..... 240

Watts..... 3000

Case Lot Measurement

Case Lot..... 1

Case Width..... 30

Case Height..... 34

Case Length..... 73



Three-well 120-volt 1875-watt short-side modular marine-grade stainless steel drop-in hot well with manifold drain and infinite controls

Perfect for narrow serving areas, the three-well 120-volt short-side modular drop-in hot well by Vollrath saves space without compromising quality. Made with marine-grade stainless steel, this durable well stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance. High-density glass fiber insulation reduces energy waste, helping you maximize efficiency. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while a drip-free flange contains moisture and spills. The easy-to-use infinite controls ensure accurate temperature settings and are detachable for remote mounting, making this drop-in a popular, reliable choice.

- Made in the USA
- Marine-grade stainless steel stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance
- High-density glass fiber insulation on the sides, ends and below the element traps heat and maximizes energy efficiency
- Easy-to-use infinite controls ensure accurate temperature settings
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- Short-side design is perfect for narrow serving areas
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080646237

Unit Dimensions

Overall Dimensions (IN).....66.875 x 18 x 15

(W) Width (IN) 66.87

(D) Depth (IN).....18

(H) Height (IN).....15

(W) Width (CM)..... 169.8

(D) Depth (CM)..... 45.7

(H) Height (CM)..... 38.1

Electrical

Amps..... 15.6

Voltage..... 208-240

Watts..... 1875

Case Lot Measurement

Case Lot..... 1

Case Width..... 30

Case Height..... 33

Case Length..... 73



Two-well 208- to 240-volt 2000-watt short-side modular marine-grade stainless steel drop-in hot well with standard drain and thermostatic controls

Perfect for narrow serving areas, the two-well short-side modular drop-in hot well by Vollrath saves space without compromising quality. Made with marine-grade stainless steel, this durable well stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance. High-density glass fiber insulation reduces energy waste, helping you maximize efficiency. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features an individual drain shutoff for convenience, while a drip-free flange contains moisture and spills. The thermostatic controls ensure accurate heating and are detachable for remote mounting, making this drop-in a popular, reliable choice.

- Made in the USA
- Marine-grade stainless steel stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance
- High-density glass fiber insulation on the sides, ends and below the element traps heat and maximizes energy efficiency
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Individual drain shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- Short-side design is perfect for narrow serving areas
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080646312

Unit Dimensions

Overall Dimensions (IN).....45.4375 x 18 x 15

(W) Width (IN) 45.43

(D) Depth (IN).....18

(H) Height (IN).....15

(W) Width (CM)..... 114.6

(D) Depth (CM)..... 45.7

(H) Height (CM)..... 38.1

Electrical

Amps..... 7.2 - 8.3

Voltage..... 120

Watts..... 2000

Case Lot Measurement

Case Lot..... 1

Case Width..... 22.25

Case Height..... 33.25

Case Length..... 49.5



Four-well 120-volt 2500-watt short-side modular marine-grade stainless steel drop-in hot well with standard drain and thermostatic controls

Perfect for narrow serving areas, the four-well 120-volt short-side modular drop-in hot well by Vollrath saves space without compromising quality. Made with marine-grade stainless steel, this durable well stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance. High-density glass fiber insulation reduces energy waste, helping you maximize efficiency. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features an individual drain shutoff for convenience, while a drip-free flange contains moisture and spills. The thermostatic controls ensure accurate heating and are detachable for remote mounting, making this drop-in a popular, reliable choice.

- Made in the USA
- Marine-grade stainless steel stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance
- High-density glass fiber insulation on the sides, ends and below the element traps heat and maximizes energy efficiency
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Individual drain shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- Short-side design is perfect for narrow serving areas
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080646251

Unit Dimensions

Overall Dimensions (IN).....88.5625 x 18 x 15

(W) Width (IN) 88.56

(D) Depth (IN).....18

(H) Height (IN).....15

(W) Width (CM).....225

(D) Depth (CM).....45.7

(H) Height (CM).....38.1

Electrical

Amps.....20.8

Voltage.....240

Watts.....2500

Case Lot Measurement

Case Lot.....1

Case Width.....22.5

Case Height.....33.5

Case Length.....93.5



Four-well 208- to 240-volt 4000-watt short-side modular marine-grade stainless steel drop-in hot well with standard drain and thermostatic controls

Perfect for narrow serving areas, the four-well short-side modular drop-in hot well by Vollrath saves space without compromising quality. Made with marine-grade stainless steel, this durable well stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance. High-density glass fiber insulation reduces energy waste, helping you maximize efficiency. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features an individual drain shutoff for convenience, while a drip-free flange contains moisture and spills. The thermostatic controls ensure accurate heating and are detachable for remote mounting, making this drop-in a popular, reliable choice.

- Made in the USA
- Marine-grade stainless steel stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance
- High-density glass fiber insulation on the sides, ends and below the element traps heat and maximizes energy efficiency
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Individual drain shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- Short-side design is perfect for narrow serving areas
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080646411

Unit Dimensions

Overall Dimensions (IN).....88.5625 x 18 x 15

(W) Width (IN) 88.56

(D) Depth (IN).....18

(H) Height (IN).....15

(W) Width (CM).....225

(D) Depth (CM).....45.7

(H) Height (CM).....38.1

Electrical

Amps.....14.4 - 16.7

Voltage.....208-240

Watts.....4000

Case Lot Measurement

Case Lot.....1

Case Width.....23

Case Height.....34

Case Length.....93



Three-well 120-volt 1875-watt short-side modular marine-grade stainless steel drop-in hot well with standard drain and thermostatic controls

Perfect for narrow serving areas, the three-well 120-volt short-side modular drop-in hot well by Vollrath saves space without compromising quality. Made with marine-grade stainless steel, this durable well stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance. High-density glass fiber insulation reduces energy waste, helping you maximize efficiency. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features an individual drain shutoff for convenience, while a drip-free flange contains moisture and spills. The thermostatic controls ensure accurate heating and are detachable for remote mounting, making this drop-in a popular, reliable choice.

- Made in the USA
- Marine-grade stainless steel stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance
- High-density glass fiber insulation on the sides, ends and below the element traps heat and maximizes energy efficiency
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Individual drain shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- Short-side design is perfect for narrow serving areas
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080646206

Unit Dimensions

Overall Dimensions (IN).....66.875 x 18 x 15

(W) Width (IN) 66.87

(D) Depth (IN).....18

(H) Height (IN).....15

(W) Width (CM)..... 169.8

(D) Depth (CM)..... 45.7

(H) Height (CM)..... 38.1

Electrical

Amps..... 15.6

Voltage..... 240

Watts..... 1875

Case Lot Measurement

Case Lot..... 1

Case Width..... 33

Case Height..... 72

Case Length..... 22



Two-well 208- to 240-volt 2000-watt short-side modular marine-grade stainless steel drop-in hot well with manifold drain, infinite controls and Auto-Fill system

Perfect for narrow serving areas, the two-well short-side modular drop-in hot well by Vollrath saves space without compromising quality. Made with marine-grade stainless steel, this durable well stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance. High-density glass fiber insulation reduces energy waste, helping you maximize efficiency. The Auto-Fill system maintains perfect water levels for easy operation, and the unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while a drip-free flange contains moisture and spills. The easy-to-use infinite controls ensure accurate temperature settings and are detachable for remote mounting, making this drop-in a popular, reliable choice.

- Made in the USA
- Marine-grade stainless steel stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance
- High-density glass fiber insulation on the sides, ends and below the element traps heat and maximizes energy efficiency
- Easy-to-use infinite controls ensure accurate temperature settings
- Detachable control unit for remote mounting
- Auto-Fill system maintains perfect water levels for easy operation
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- Short-side design is perfect for narrow serving areas
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....671080646367

Unit Dimensions

Overall Dimensions (IN).....45.4375 x 18 x 15

(W) Width (IN) 45.43

(D) Depth (IN).....18

(H) Height (IN).....15

(W) Width (CM).....114.6

(D) Depth (CM).....45.7

(H) Height (CM).....38.1

Electrical

Amps.....7.2 - 8.3

Voltage.....240

Watts.....2000

Case Lot Measurement

Case Lot.....1

Case Width.....22.5

Case Height.....33.5

Case Length.....50



Two-well 120-volt 1250-watt short-side modular marine-grade stainless steel drop-in hot well with manifold drain and thermostatic controls

Perfect for narrow serving areas, the two-well 120-volt short-side modular drop-in hot well by Vollrath saves space without compromising quality. Made with marine-grade stainless steel, this durable well stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance. High-density glass fiber insulation reduces energy waste, helping you maximize efficiency. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while a drip-free flange contains moisture and spills. The thermostatic controls ensure accurate heating and are detachable for remote mounting, making this drop-in a popular, reliable choice.

- Made in the USA
- Marine-grade stainless steel stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance
- High-density glass fiber insulation on the sides, ends and below the element traps heat and maximizes energy efficiency
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- Short-side design is perfect for narrow serving areas
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
- 6 ?-inch depth accommodates 6-inch-deep pans

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....671080646152

Unit Dimensions

Overall Dimensions (IN).....45.4375 x 18 x 15

(W) Width (IN) 45.43

(D) Depth (IN).....18

(H) Height (IN).....15

(W) Width (CM).....114.6

(D) Depth (CM).....45.7

(H) Height (CM).....38.1

Electrical

Amps.....10.4

Voltage.....240

Watts.....1250

Case Lot Measurement

Case Lot.....1

Case Width.....22

Case Height.....33.25

Case Length.....50



120 Volt Four-Well Short Side Modular Hot Drop Ins with Marine Grade Wells with Manifold Drain and Thermostatic Controls

Offer enhanced corrosion resistance and come with a standard two-year warranty

- Built with marine grade, 316 stainless steel to stand up to hard water and harsher cleaning techniques
- Available for all modular hot drop-ins and Signature Server Hot Stations
- Removable panels at the bottom of the well allow for service access

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080646428

Unit Dimensions

Overall Dimensions (IN).....88.5625 x 18 x 15

(W) Width (IN) 88.56

(D) Depth (IN).....18

(H) Height (IN).....15

(W) Width (CM).....225

(D) Depth (CM).....45.7

(H) Height (CM).....38.1

Electrical

Amps.....14.4 - 16.7

Voltage.....120

Watts.....4000

Case Lot Measurement

Case Lot.....1

Case Width.....23

Case Height.....34

Case Length.....93



Three-well 120-volt 1875-watt short-side modular marine-grade stainless steel drop-in hot well with standard drain and infinite controls

Perfect for narrow serving areas, the three-well 120-volt short-side modular drop-in hot well by Vollrath saves space without compromising quality. Made with marine-grade stainless steel, this durable well stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance. High-density glass fiber insulation reduces energy waste, helping you maximize efficiency. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features an individual drain shutoff for convenience, while a drip-free flange contains moisture and spills. The easy-to-use infinite controls ensure accurate temperature settings and are detachable for remote mounting, making this drop-in a popular, reliable choice.

- Made in the USA
- Marine-grade stainless steel stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance
- High-density glass fiber insulation on the sides, ends and below the element traps heat and maximizes energy efficiency
- Easy-to-use infinite controls ensure accurate temperature settings
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Individual drain shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- Short-side design is perfect for narrow serving areas
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
- 6 ?-inch depth accommodates 6-inch-deep pans

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080646220

Unit Dimensions

Overall Dimensions (IN).....66.875 x 18 x 15

(W) Width (IN) 66.87

(D) Depth (IN).....18

(H) Height (IN).....15

(W) Width (CM).....169.8

(D) Depth (CM).....45.7

(H) Height (CM).....38.1

Electrical

Amps.....15.6

Voltage.....208-240

Watts.....1875

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....33

Case Length.....73



Three-well 208- to 240-volt 3000-watt short-side modular marine-grade stainless steel drop-in hot well with standard drain and infinite controls

Perfect for narrow serving areas, the three-well short-side modular drop-in hot well by Vollrath saves space without compromising quality. Made with marine-grade stainless steel, this durable well stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance. High-density glass fiber insulation reduces energy waste, helping you maximize efficiency. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features an individual drain shutoff for convenience, while a drip-free flange contains moisture and spills. The easy-to-use infinite controls ensure accurate temperature settings and are detachable for remote mounting, making this drop-in a popular, reliable choice.

- Made in the USA
- Marine-grade stainless steel stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance
- High-density glass fiber insulation on the sides, ends and below the element traps heat and maximizes energy efficiency
- Easy-to-use infinite controls ensure accurate temperature settings
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Individual drain shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- Short-side design is perfect for narrow serving areas
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
- 6 ?-inch depth accommodates 6-inch-deep pans

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080646404

Unit Dimensions

Overall Dimensions (IN).....66.875 x 18 x 15

(W) Width (IN) 66.87

(D) Depth (IN).....18

(H) Height (IN).....15

(W) Width (CM).....169.8

(D) Depth (CM).....45.7

(H) Height (CM).....38.1

Electrical

Amps.....10.8 - 12.5

Voltage.....208

Watts.....3000

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....34

Case Length.....73



Two-well 120-volt 1200-watt short-side modular marine-grade stainless steel drop-in hot well with standard drain and infinite controls

Perfect for narrow serving areas, the two-well 120-volt short-side modular drop-in hot well by Vollrath saves space without compromising quality. Made with marine-grade stainless steel, this durable well stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance. High-density glass fiber insulation reduces energy waste, helping you maximize efficiency. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features an individual drain shutoff for convenience, while a drip-free flange contains moisture and spills. The easy-to-use infinite controls ensure accurate temperature settings and are detachable for remote mounting, making this drop-in a popular, reliable choice.

- Made in the USA
- Marine-grade stainless steel stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance
- High-density glass fiber insulation on the sides, ends and below the element traps heat and maximizes energy efficiency
- Easy-to-use infinite controls ensure accurate temperature settings
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Individual drain shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- Short-side design is perfect for narrow serving areas
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
- 6 ?-inch depth accommodates 6-inch-deep pans

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080646176

Unit Dimensions

Overall Dimensions (IN).....45.4375 x 18 x 15

(W) Width (IN) 45.43

(D) Depth (IN).....18

(H) Height (IN).....15

(W) Width (CM).....114.6

(D) Depth (CM).....45.7

(H) Height (CM).....38.1

Electrical

Amps.....10.4

Voltage.....208-240

Watts.....1250

Case Lot Measurement

Case Lot.....1

Case Width.....22

Case Height.....34.5

Case Length.....50



Two-well 120-volt 1250-watt short-side modular marine-grade stainless steel drop-in hot well with standard drain and thermostatic controls

Perfect for narrow serving areas, the two-well 120-volt short-side modular drop-in hot well by Vollrath saves space without compromising quality. Made with marine-grade stainless steel, this durable well stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance. High-density glass fiber insulation reduces energy waste, helping you maximize efficiency. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features an individual drain shutoff for convenience, while a drip-free flange contains moisture and spills. The thermostatic controls ensure accurate heating and are detachable for remote mounting, making this drop-in a popular, reliable choice.

- Made in the USA
- Marine-grade stainless steel stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance
- High-density glass fiber insulation on the sides, ends and below the element traps heat and maximizes energy efficiency
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Individual drain shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- Short-side design is perfect for narrow serving areas
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080646145

Unit Dimensions

Overall Dimensions (IN).....45.4375 x 18 x 15

(W) Width (IN) 45.43

(D) Depth (IN).....18

(H) Height (IN).....15

(W) Width (CM).....114.6

(D) Depth (CM).....45.7

(H) Height (CM).....38.1

Electrical

Amps.....10.4

Voltage.....208

Watts.....1250

Case Lot Measurement

Case Lot.....1

Case Width.....33

Case Height.....30

Case Length.....47



Four-well 120-volt 2500-watt short-side modular marine-grade stainless steel drop-in hot well with manifold drain, infinite controls and Auto-Fill system

Perfect for narrow serving areas, the four-well 120-volt short-side modular drop-in hot well by Vollrath saves space without compromising quality. Made with marine-grade stainless steel, this durable well stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance. High-density glass fiber insulation reduces energy waste, helping you maximize efficiency. The Auto-Fill system maintains perfect water levels for easy operation, and the unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while a drip-free flange contains moisture and spills. The easy-to-use infinite controls ensure accurate temperature settings and are detachable for remote mounting, making this drop-in a popular, reliable choice.

- Made in the USA
- Marine-grade stainless steel stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance
- High-density glass fiber insulation on the sides, ends and below the element traps heat and maximizes energy efficiency
- Easy-to-use infinite controls ensure accurate temperature settings
- Detachable control unit for remote mounting
- Auto-Fill system maintains perfect water levels for easy operation
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- Short-side design is perfect for narrow serving areas
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080646305

Unit Dimensions

Overall Dimensions (IN).....88.5625 x 18 x 15

(W) Width (IN) 88.56

(D) Depth (IN).....18

(H) Height (IN).....15

(W) Width (CM).....225

(D) Depth (CM).....45.7

(H) Height (CM).....38.1

Electrical

Amps.....20.8

Voltage.....120

Watts.....2500

Case Lot Measurement

Case Lot.....1

Case Width.....23

Case Height.....34

Case Length.....94



Four-well 208- to 240-volt 4000-watt short-side modular marine-grade stainless steel drop-in hot well with standard drain and infinite controls

Perfect for narrow serving areas, the four-well short-side modular drop-in hot well by Vollrath saves space without compromising quality. Made with marine-grade stainless steel, this durable well stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance. High-density glass fiber insulation reduces energy waste, helping you maximize efficiency. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features an individual drain shutoff for convenience, while a drip-free flange contains moisture and spills. The easy-to-use infinite controls ensure accurate temperature settings and are detachable for remote mounting, making this drop-in a popular, reliable choice.

- Made in the USA
- Marine-grade stainless steel stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance
- High-density glass fiber insulation on the sides, ends and below the element traps heat and maximizes energy efficiency
- Easy-to-use infinite controls ensure accurate temperature settings
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Individual drain shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- Short-side design is perfect for narrow serving areas
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
- 6 ?-inch depth accommodates 6-inch-deep pans

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080646442

Unit Dimensions

Overall Dimensions (IN).....88.5625 x 18 x 15

(W) Width (IN) 88.56

(D) Depth (IN).....18

(H) Height (IN).....15

(W) Width (CM).....225

(D) Depth (CM).....45.7

(H) Height (CM).....38.1

Electrical

Amps.....14.4 - 16.7

Voltage.....120

Watts.....4000

Case Lot Measurement

Case Lot.....1

Case Width.....22

Case Height.....34

Case Length.....93



Three-well 120-volt 1875-watt short-side modular marine-grade stainless steel drop-in hot well with manifold drain, infinite controls and Auto-Fill system

Perfect for narrow serving areas, the three-well 120-volt short-side modular drop-in hot well by Vollrath saves space without compromising quality. Made with marine-grade stainless steel, this durable well stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance. High-density glass fiber insulation reduces energy waste, helping you maximize efficiency. The Auto-Fill system maintains perfect water levels for easy operation, and the unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while a drip-free flange contains moisture and spills. The easy-to-use infinite controls ensure accurate temperature settings and are detachable for remote mounting, making this drop-in a popular, reliable choice.

- Made in the USA
- Marine-grade stainless steel stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance
- High-density glass fiber insulation on the sides, ends and below the element traps heat and maximizes energy efficiency
- Easy-to-use infinite controls ensure accurate temperature settings
- Detachable control unit for remote mounting
- Auto-Fill system maintains perfect water levels for easy operation
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- Short-side design is perfect for narrow serving areas
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080646244

Unit Dimensions

Overall Dimensions (IN).....66.875 x 18 x 15

(W) Width (IN) 66.87

(D) Depth (IN).....18

(H) Height (IN) 15

(W) Width (CM) 169.8

(D) Depth (CM) 45.7

(H) Height (CM) 38.1

Electrical

Amps 15.6

Voltage 120

Watts 1875

Case Lot Measurement

Case Lot 1

Case Width 33.75

Case Height 72

Case Length 22.25



Two-well 208- to 240-volt 2000-watt short-side modular marine-grade stainless steel drop-in hot well with standard drain and infinite controls

Perfect for narrow serving areas, the two-well short-side modular drop-in hot well by Vollrath saves space without compromising quality. Made with marine-grade stainless steel, this durable well stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance. High-density glass fiber insulation reduces energy waste, helping you maximize efficiency. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features an individual drain shutoff for convenience, while a drip-free flange contains moisture and spills. The easy-to-use infinite controls ensure accurate temperature settings and are detachable for remote mounting, making this drop-in a popular, reliable choice.

- Made in the USA
- Marine-grade stainless steel stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance
- High-density glass fiber insulation on the sides, ends and below the element traps heat and maximizes energy efficiency
- Easy-to-use infinite controls ensure accurate temperature settings
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Individual drain shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- Short-side design is perfect for narrow serving areas
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
- 6 ?-inch depth accommodates 6-inch-deep pans

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080646343

Unit Dimensions

Overall Dimensions (IN).....45.4375 x 18 x 15

(W) Width (IN) 45.43

(D) Depth (IN).....18

(H) Height (IN).....15

(W) Width (CM).....114.6

(D) Depth (CM).....45.7

(H) Height (CM).....38.1

Electrical

Amps.....7.2 - 8.3

Voltage.....208-240

Watts.....2000

Case Lot Measurement

Case Lot.....1

Case Width.....22

Case Height.....35

Case Length.....50



Two-well 120-volt 1250-watt short-side modular marine-grade stainless steel drop-in hot well with manifold drain, thermostatic controls and Auto-Fill system

Perfect for narrow serving areas, the two-well 120-volt short-side modular drop-in hot well by Vollrath saves space without compromising quality. Made with marine-grade stainless steel, this durable well stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance. High-density glass fiber insulation reduces energy waste, helping you maximize efficiency. The Auto-Fill system maintains perfect water levels for easy operation, and the unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while a drip-free flange contains moisture and spills. The thermostatic controls ensure accurate heating and are detachable for remote mounting, making this drop-in a popular, reliable choice.

- Made in the USA
- Marine-grade stainless steel stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance
- High-density glass fiber insulation on the sides, ends and below the element traps heat and maximizes energy efficiency
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Auto-Fill system maintains perfect water levels for easy operation
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- Short-side design is perfect for narrow serving areas
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080646169

Unit Dimensions

Overall Dimensions (IN).....45.4375 x 18 x 15

(W) Width (IN) 45.43

(D) Depth (IN).....18

(H) Height (IN) 15

(W) Width (CM) 114.6

(D) Depth (CM) 45.7

(H) Height (CM) 38.1

Electrical

Amps 10.4

Voltage 208-240

Watts 1250

Case Lot Measurement

Case Lot 1

Case Width 22

Case Height 34

Case Length 50



Three-well 120-volt 1875-watt short-side modular marine-grade stainless steel drop-in hot well with manifold drain, thermostatic controls and Auto-Fill system

Perfect for narrow serving areas, the three-well 120-volt short-side modular drop-in hot well by Vollrath saves space without compromising quality. Made with marine-grade stainless steel, this durable well stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance. High-density glass fiber insulation reduces energy waste, helping you maximize efficiency. The Auto-Fill system maintains perfect water levels for easy operation, and the unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while a drip-free flange contains moisture and spills. The thermostatic controls ensure accurate heating and are detachable for remote mounting, making this drop-in a popular, reliable choice.

- Made in the USA
- Marine-grade stainless steel stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance
- High-density glass fiber insulation on the sides, ends and below the element traps heat and maximizes energy efficiency
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Auto-Fill system maintains perfect water levels for easy operation
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- Short-side design is perfect for narrow serving areas
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080648552

Unit Dimensions

Overall Dimensions (IN).....66.875 x 18 x 15

(W) Width (IN) 66.87

(D) Depth (IN).....18

(H) Height (IN) 15

(W) Width (CM) 169.8

(D) Depth (CM) 45.7

(H) Height (CM) 38.1

Electrical

Amps 15.6

Voltage 120

Watts 1875

Case Lot Measurement

Case Lot 1

Case Width 22

Case Height 35

Case Length 72



Four-well 120-volt 2500-watt short-side modular marine-grade stainless steel drop-in hot well with manifold drain and infinite controls

Perfect for narrow serving areas, the four-well 120-volt short-side modular drop-in hot well by Vollrath saves space without compromising quality. Made with marine-grade stainless steel, this durable well stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance. High-density glass fiber insulation reduces energy waste, helping you maximize efficiency. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while a drip-free flange contains moisture and spills. The easy-to-use infinite controls ensure accurate temperature settings and are detachable for remote mounting, making this drop-in a popular, reliable choice.

- Made in the USA
- Marine-grade stainless steel stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance
- High-density glass fiber insulation on the sides, ends and below the element traps heat and maximizes energy efficiency
- Easy-to-use infinite controls ensure accurate temperature settings
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- Short-side design is perfect for narrow serving areas
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080646299

Unit Dimensions

Overall Dimensions (IN).....88.5625 x 18 x 15

(W) Width (IN) 88.56

(D) Depth (IN).....18

(H) Height (IN).....15

(W) Width (CM).....225

(D) Depth (CM).....45.7

(H) Height (CM).....38.1

Electrical

Amps.....20.8

Voltage.....240

Watts.....2500

Case Lot Measurement

Case Lot.....1

Case Width.....23

Case Height.....34

Case Length.....94



Two-well 208- to 240-volt 2000-watt short-side modular marine-grade stainless steel drop-in hot well with manifold drain, thermostatic controls and Auto-Fill system

Perfect for narrow serving areas, the two-well short-side modular drop-in hot well by Vollrath saves space without compromising quality. Made with marine-grade stainless steel, this durable well stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance. High-density glass fiber insulation reduces energy waste, helping you maximize efficiency. The Auto-Fill system maintains perfect water levels for easy operation, and the unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while a drip-free flange contains moisture and spills. The thermostatic controls ensure accurate heating and are detachable for remote mounting, making this drop-in a popular, reliable choice.

- Made in the USA
- Marine-grade stainless steel stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance
- High-density glass fiber insulation on the sides, ends and below the element traps heat and maximizes energy efficiency
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Auto-Fill system maintains perfect water levels for easy operation
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- Short-side design is perfect for narrow serving areas
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080646336

Unit Dimensions

Overall Dimensions (IN).....45.4375 x 18 x 15

(W) Width (IN) 45.43

(D) Depth (IN).....18

(H) Height (IN).....15

(W) Width (CM).....114.6

(D) Depth (CM).....45.7

(H) Height (CM).....38.1

Electrical

Amps.....7.2 - 8.3

Voltage.....240

Watts.....2000

Case Lot Measurement

Case Lot.....1

Case Width.....22.25

Case Height.....33.25

Case Length.....49.5



Two-well 208- to 240-volt 2000-watt short-side modular marine-grade stainless steel drop-in hot well with manifold drain and thermostatic controls

Perfect for narrow serving areas, the two-well short-side modular drop-in hot well by Vollrath saves space without compromising quality. Made with marine-grade stainless steel, this durable well stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance. High-density glass fiber insulation reduces energy waste, helping you maximize efficiency. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while a drip-free flange contains moisture and spills. The thermostatic controls ensure accurate heating and are detachable for remote mounting, making this drop-in a popular, reliable choice.

- Made in the USA
- Marine-grade stainless steel stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance
- High-density glass fiber insulation on the sides, ends and below the element traps heat and maximizes energy efficiency
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- Short-side design is perfect for narrow serving areas
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080646329

Unit Dimensions

Overall Dimensions (IN).....45.4375 x 18 x 15

(W) Width (IN) 45.43

(D) Depth (IN).....18

(H) Height (IN).....15

(W) Width (CM)..... 114.6

(D) Depth (CM)..... 45.7

(H) Height (CM)..... 38.1

Electrical

Amps..... 7.2 - 8.3

Voltage..... 120

Watts..... 2000

Case Lot Measurement

Case Lot..... 1

Case Width..... 22.25

Case Height..... 33.25

Case Length..... 49.5



Three-well 208- to 240-volt 3000-watt short-side modular marine-grade stainless steel drop-in hot well with manifold drain and thermostatic controls

Perfect for narrow serving areas, the three-well short-side modular drop-in hot well by Vollrath saves space without compromising quality. Made with marine-grade stainless steel, this durable well stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance. High-density glass fiber insulation reduces energy waste, helping you maximize efficiency. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while a drip-free flange contains moisture and spills. The thermostatic controls ensure accurate heating and are detachable for remote mounting, making this drop-in a popular, reliable choice.

- Made in the USA
- Marine-grade stainless steel stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance
- High-density glass fiber insulation on the sides, ends and below the element traps heat and maximizes energy efficiency
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- Short-side design is perfect for narrow serving areas
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....671080646381

Unit Dimensions

Overall Dimensions (IN).....66.875 x 18 x 15

(W) Width (IN) 66.87

(D) Depth (IN).....18

(H) Height (IN).....15

(W) Width (CM).....169.8

(D) Depth (CM).....45.7

(H) Height (CM).....38.1

Electrical

Amps.....10.8 - 12.5

Voltage.....120

Watts.....3000

Case Lot Measurement

Case Lot.....1

Case Width.....22.25

Case Height.....33.5

Case Length.....72



Six-well 208- to 240-volt 6000-watt modular drop-in hot well with standard drain, infinite controls and flat flange

Keep a variety of food items at perfect serving temperatures with ease, thanks to the six-well modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features an individual drain shutoff for convenience, and the flat flange creates a sleek, streamlined appearance. The easy-to-use infinite controls ensure accurate temperature settings and are detachable for remote mounting, making this drop-in a popular, reliable choice.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Easy-to-use infinite controls ensure accurate temperature settings
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Individual drain shutoffs for user convenience
- Flat flange creates a sleek, streamlined appearance
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.
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PRODUCT SPECIFICATIONS

Model Information

Model .....-FF

Unit Dimensions

(W) Width (IN) 81.25

(D) Depth (IN).....26

(W) Width (CM).....206.4

(D) Depth (CM).....66

Electrical

Amps.....25

Voltage.....208

Watts.....6000

Construction

Control Type.....Inifinite Controls

Drain Type.....Standard Drain

Fill Type.....None

Special Feature .....Flat Flange

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....33.5

Case Length 86.5

Case Lot Cube (ft.) 50.16

Case Lot Weight (lbs.) 237.0



Six-well 208- to 240-volt 6000-watt modular drop-in hot well with manifold drain, thermostatic controls and flat flange

Keep a variety of food items at perfect serving temperatures with ease, thanks to the six-well modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, and the flat flange creates a sleek, streamlined appearance. The control panel can be mounted remotely for convenient operation, and thermostatic controls ensure accurate heating.

- Made in the USA
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PRODUCT SPECIFICATIONS

Model Information

Model .....-FF

Unit Dimensions

(W) Width (IN) 81.25

(D) Depth (IN).....26

(W) Width (CM).....206.4

(D) Depth (CM).....66

Electrical

Amps	25
Voltage	208
Watts	6000

Construction

Control Type	Thermostatic Controls
Drain Type	Manifold Drain
Fill Type	None
Special Feature	Flat Flange

Case Lot Measurement

Case Lot	1
Case Width	30
Case Height	18
Case Length	83
Case Lot Cube (ft.)	25.94
Case Lot Weight (lbs.)	232.0



Six-well 208-volt 3750-watt modular drop-in hot well with standard drain, thermostatic controls and flat flange

Keep a variety of food items at perfect serving temperatures with ease, thanks to the six-well 208-volt modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features an individual drain shutoff for convenience, and the flat flange creates a sleek, streamlined appearance. The control panel can be mounted remotely for convenient operation, and thermostatic controls ensure accurate heating.

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PRODUCT SPECIFICATIONS

Model Information

Model .....-FF

Unit Dimensions

(W) Width (IN) 81.25

(D) Depth (IN).....26

(W) Width (CM).....206.4

(D) Depth (CM).....66

Electrical

Amps	18
Voltage	240
Watts	3750

Construction

Control Type	Thermostatic Controls
Drain Type	Standard Drain
Fill Type	None
Special Feature	Flat Flange

Case Lot Measurement

Case Lot	1
Case Width	30
Case Height	18
Case Length	83
Case Lot Cube (ft.)	25.94
Case Lot Weight (lbs.)	232.0



Six-well 208- to 240-volt 6000-watt modular drop-in hot well with manifold drain, infinite controls and flat flange

Keep a variety of food items at perfect serving temperatures with ease, thanks to the six-well modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, and the flat flange creates a sleek, streamlined appearance. The easy-to-use infinite controls ensure accurate temperature settings and are detachable for remote mounting, making this drop-in a popular, reliable choice.

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PRODUCT SPECIFICATIONS

Model Information

Model .....-FF

Unit Dimensions

(W) Width (IN) 81.25

(D) Depth (IN).....26

(W) Width (CM).....206.4

(D) Depth (CM).....66

Electrical

Amps.....25

Voltage.....208 - 240

Watts.....6000

Construction

Control Type.....Inifinite Controls

Drain Type.....Manifold Drain

Fill Type.....None

Special Feature .....Flat Flange

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....33.5

Case Length.....86.5

Case Lot Cube (ft.).....50.31

Case Lot Weight (lbs.).....232.0



Six-well 240-volt 3750-watt modular drop-in hot well with standard drain, infinite controls and flat flange

Keep a variety of food items at perfect serving temperatures with ease, thanks to the six-well 240-volt modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features an individual drain shutoff for convenience, and the flat flange creates a sleek, streamlined appearance. The easy-to-use infinite controls ensure accurate temperature settings and are detachable for remote mounting, making this drop-in a popular, reliable choice.

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- Individual drain shutoffs for user convenience
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PRODUCT SPECIFICATIONS

Model Information

Model .....-FF

Unit Dimensions

(W) Width (IN) 81.25

(D) Depth (IN).....26

(W) Width (CM).....206.4

(D) Depth (CM).....66

Electrical

Amps	15.6
Voltage	120
Watts	3750

Construction

Control Type	Inifinite Controls
Drain Type	Standard Drain
Fill Type	None
Special Feature	Flat Flange

Case Lot Measurement

Case Lot	1
Case Width	30
Case Height	33.5
Case Length	86.25
Case Lot Cube (ft.)	25.94
Case Lot Weight (lbs.)	232.0



Six-well 208- to 240-volt 6000-watt modular drop-in hot well with manifold drain, thermostatic controls, Auto-Fill system and flat flange

Keep a variety of food items at perfect serving temperatures with ease, thanks to the six-well modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The Auto-Fill system maintains perfect water levels for easy operation, and the unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, and the flat flange creates a sleek, streamlined appearance. The control panel can be mounted remotely for convenient operation, and thermostatic controls ensure accurate heating.

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PRODUCT SPECIFICATIONS

Model Information

Model .....-FF

Unit Dimensions

(W) Width (IN) 81.25

(D) Depth (IN).....26

(W) Width (CM).....206.4

(D) Depth (CM).....66

Electrical

Amps.....25

Voltage.....208 - 240

Watts.....6000

Construction

Control Type.....Thermostatic Controls

Drain Type.....Manifold Drain

Fill Type.....Auto-Fill

Special Feature.....Flat Flange

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....34

Case Length.....86

Case Lot Cube (ft.).....50.76

Case Lot Weight (lbs.).....249.0



Six-well 208- to 240-volt 6000-watt modular drop-in hot well with standard drain, thermostatic controls and flat flange

Keep a variety of food items at perfect serving temperatures with ease, thanks to the six-well modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features an individual drain shutoff for convenience, and the flat flange creates a sleek, streamlined appearance. The control panel can be mounted remotely for convenient operation, and thermostatic controls ensure accurate heating.

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PRODUCT SPECIFICATIONS

Model Information

Model .....-FF

Unit Dimensions

(W) Width (IN) 81.25

(D) Depth (IN).....26

(W) Width (CM).....206.4

(D) Depth (CM).....66

Electrical

Amps	25
Voltage	208 - 240
Watts	6000

Construction

Control Type	Thermostatic Controls
Drain Type	Standard Drain
Fill Type	None
Special Feature	Flat Flange

Case Lot Measurement

Case Lot	1
Case Width	30
Case Height	33.5
Case Length	86
Case Lot Cube (ft.)	50.02
Case Lot Weight (lbs.)	237.0



Six-well 208-volt 3750-watt modular drop-in hot well with manifold drain, thermostatic controls and flat flange

Keep a variety of food items at perfect serving temperatures with ease, thanks to the six-well 208-volt modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, and the flat flange creates a sleek, streamlined appearance. The control panel can be mounted remotely for convenient operation, and thermostatic controls ensure accurate heating.

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PRODUCT SPECIFICATIONS

Model Information

Model .....-FF

Unit Dimensions

(W) Width (IN) 81.25

(D) Depth (IN).....26

(W) Width (CM).....206.4

(D) Depth (CM).....66

Electrical

Amps	18
Voltage	208 - 240
Watts	3750

Construction

Control Type	Thermostatic Controls
Drain Type	Manifold Drain
Fill Type	None
Special Feature	Flat Flange

Case Lot Measurement

Case Lot	1
Case Width	31
Case Height	34
Case Length	86
Case Lot Cube (ft.)	52.46
Case Lot Weight (lbs.)	300.0



Six-well 240-volt 3750-watt modular drop-in hot well with manifold drain, infinite controls and flat flange

Keep a variety of food items at perfect serving temperatures with ease, thanks to the six-well 240-volt modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, and the flat flange creates a sleek, streamlined appearance. The easy-to-use infinite controls ensure accurate temperature settings and are detachable for remote mounting, making this drop-in a popular, reliable choice.

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PRODUCT SPECIFICATIONS

Model Information

Model .....-FF

Unit Dimensions

(W) Width (IN) 81.25

(D) Depth (IN).....26

(W) Width (CM).....206.4

(D) Depth (CM).....66

Electrical

Amps.....15.6

Voltage.....120

Watts.....3750

Construction

Control Type.....Inifinite Controls

Drain Type.....Manifold Drain

Fill Type.....None

Special Feature.....Flat Flange

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....33.5

Case Length.....86.25

Case Lot Cube (ft.).....52.46

Case Lot Weight (lbs.).....300.0



Six-well 208-volt 3750-watt modular drop-in hot well with manifold drain, infinite controls, Auto-Fill system and flat flange

Keep a variety of food items at perfect serving temperatures with ease, thanks to the six-well 208-volt modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The Auto-Fill system maintains perfect water levels for easy operation, and the unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, and the flat flange creates a sleek, streamlined appearance. The control panel can be mounted remotely for convenient operation, and the easy-to-use infinite controls ensure accurate temperature settings.

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PRODUCT SPECIFICATIONS

Model Information

Model .....-FF

Unit Dimensions

(W) Width (IN) 81.25

(D) Depth (IN).....26

(W) Width (CM).....206.4

(D) Depth (CM).....66

Electrical

Amps.....18

Voltage.....120

Watts.....3750

Construction

Control Type.....Inifinite Controls

Drain Type.....Manifold Drain

Fill Type.....Auto-Fill

Special Feature .....Flat Flange

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....33

Case Length.....83

Case Lot Cube (ft.).....50.02

Case Lot Weight (lbs.).....237.0



Six-well 208-volt 3750-watt modular drop-in hot well with manifold drain, thermostatic controls, Auto-Fill system and flat flange

Keep a variety of food items at perfect serving temperatures with ease, thanks to the six-well 208-volt modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The Auto-Fill system maintains perfect water levels for easy operation, and the unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, and the flat flange creates a sleek, streamlined appearance. The control panel can be mounted remotely for convenient operation, and thermostatic controls ensure accurate heating.

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PRODUCT SPECIFICATIONS

Model Information

Model .....-FF

Unit Dimensions

(W) Width (IN) 81.25

(D) Depth (IN).....26

(W) Width (CM).....206.4

(D) Depth (CM).....66

Electrical

Amps.....18

Voltage.....208

Watts.....3750

Construction

Control Type.....Thermostatic Controls

Drain Type.....Manifold Drain

Fill Type.....Auto-Fill

Special Feature.....Flat Flange

Case Lot Measurement

Case Lot.....1

Case Width.....34

Case Height.....30

Case Length.....87

Case Lot Cube (ft.).....51.35

Case Lot Weight (lbs.).....211.0



Six-well 240-volt 3750-watt modular drop-in hot well with manifold drain, thermostatic controls and flat flange

Keep a variety of food items at perfect serving temperatures with ease, thanks to the six-well 240-volt modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, and the flat flange creates a sleek, streamlined appearance. The control panel can be mounted remotely for convenient operation, and thermostatic controls ensure accurate heating.

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PRODUCT SPECIFICATIONS

Model Information

Model .....-FF

Unit Dimensions

(W) Width (IN) 81.25

(D) Depth (IN).....26

(W) Width (CM).....206.4

(D) Depth (CM).....66

Electrical

Amps.....15.6

Voltage.....208

Watts.....3750

Construction

Control Type.....Thermostatic Controls

Drain Type.....Manifold Drain

Fill Type.....None

Special Feature.....Flat Flange

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....33.5

Case Length.....86.25

Case Lot Cube (ft.).....52.46

Case Lot Weight (lbs.).....300.0



Six-well 208-volt 3750-watt modular drop-in hot well with manifold drain, infinite controls and flat flange

Keep a variety of food items at perfect serving temperatures with ease, thanks to the six-well 208-volt modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, and the flat flange creates a sleek, streamlined appearance. The easy-to-use infinite controls ensure accurate temperature settings and are detachable for remote mounting, making this drop-in a popular, reliable choice.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Easy-to-use infinite controls ensure accurate temperature settings
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Flat flange creates a sleek, streamlined appearance
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.
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PRODUCT SPECIFICATIONS

Model Information

Model .....-FF

Unit Dimensions

(W) Width (IN) 81.25

(D) Depth (IN).....26

(W) Width (CM).....206.4

(D) Depth (CM).....66

Electrical

Amps	18
Voltage	208
Watts	3750

Construction

Control Type	Inifinite Controls
Drain Type	Manifold Drain
Fill Type	None
Special Feature	Flat Flange

Case Lot Measurement

Case Lot	1
Case Width	31
Case Height	34
Case Length	86
Case Lot Cube (ft.)	52.46
Case Lot Weight (lbs.)	300.0



Six-well 240-volt 3750-watt modular drop-in hot well with standard drain, thermostatic controls and flat flange

Keep a variety of food items at perfect serving temperatures with ease, thanks to the six-well 240-volt modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features an individual drain shutoff for convenience, and the flat flange creates a sleek, streamlined appearance. The control panel can be mounted remotely for convenient operation, and thermostatic controls ensure accurate heating.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Individual drain shutoffs for user convenience
- Flat flange creates a sleek, streamlined appearance
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.
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PRODUCT SPECIFICATIONS

Model Information

Model .....-FF

Unit Dimensions

(W) Width (IN) 81.25

(D) Depth (IN).....26

(W) Width (CM).....206.4

(D) Depth (CM).....66

Electrical

Amps	15.6
Voltage	240
Watts	3750

Construction

Control Type	Thermostatic Controls
Drain Type	Standard Drain
Fill Type	None
Special Feature	Flat Flange

Case Lot Measurement

Case Lot	1
Case Width	30
Case Height	33.5
Case Length	86.25
Case Lot Cube (ft.)	25.94
Case Lot Weight (lbs.)	232.0



Six-well 208-volt 3750-watt modular drop-in hot well with standard drain, infinite controls and flat flange

Keep a variety of food items at perfect serving temperatures with ease, thanks to the six-well 208-volt modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features an individual drain shutoff for convenience, and the flat flange creates a sleek, streamlined appearance. The easy-to-use infinite controls ensure accurate temperature settings and are detachable for remote mounting, making this drop-in a popular, reliable choice.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Easy-to-use infinite controls ensure accurate temperature settings
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Individual drain shutoffs for user convenience
- Flat flange creates a sleek, streamlined appearance
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.
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PRODUCT SPECIFICATIONS

Model Information

Model .....-FF

Unit Dimensions

(W) Width (IN) 81.25

(D) Depth (IN).....26

(W) Width (CM).....206.4

(D) Depth (CM).....66

Electrical

Amps	18
Voltage	208 - 240
Watts	3750

Construction

Control Type	Inifinite Controls
Drain Type	Standard Drain
Fill Type	None
Special Feature	Flat Flange

Case Lot Measurement

Case Lot	1
Case Width	30
Case Height	18
Case Length	83
Case Lot Cube (ft.)	25.94
Case Lot Weight (lbs.)	232.0



Six-well 208- to 240-volt 6000-watt modular drop-in hot well with manifold drain, infinite controls, Auto-Fill system and flat flange

Keep a variety of food items at perfect serving temperatures with ease, thanks to the six-well modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The Auto-Fill system maintains perfect water levels for easy operation, and the unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, and the flat flange creates a sleek, streamlined appearance. The control panel can be mounted remotely for convenient operation, and the easy-to-use infinite controls ensure accurate temperature settings.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Easy-to-use infinite controls ensure accurate temperature settings
- Detachable control unit for remote mounting
- Auto-Fill system maintains perfect water levels for easy operation
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Flat flange creates a sleek, streamlined appearance
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

Model .....-FF

Unit Dimensions

(W) Width (IN) 81.25

(D) Depth (IN).....26

(W) Width (CM).....206.4

(D) Depth (CM).....66

Electrical

Amps.....25

Voltage.....208 - 240

Watts.....6000

Construction

Control Type.....Inifinite Controls

Drain Type.....Manifold Drain

Fill Type.....Auto-Fill

Special Feature.....Flat Flange

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....34

Case Length.....86

Case Lot Cube (ft.).....50.76

Case Lot Weight (lbs.).....200.0



Six-well 240-volt 3750-watt modular drop-in hot well with standard drain and thermostatic controls

Keep a variety of food items at perfect serving temperatures with ease, thanks to the six-well modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The unique design requires a smaller circuit, reduces installation costs and provides comparable performance to higher-wattage elements. Each well features an individual drain shutoff for convenience, while a drip-free flange contains moisture and spills. The remote control panel offers convenient operation, and the thermostatic controls ensure accurate heating.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while providing comparable performance to higher-wattage elements
- Individual drain shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- 2-year standard limited warranty
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....029419555154

Unit Dimensions

(W) Width (IN) 81.25

(D) Depth (IN).....26

(W) Width (CM).....206.4

(D) Depth (CM).....66

Electrical

Amps.....15.6

Voltage.....240

Watts.....3750

Construction

Control Type.....Thermostatic Controls

Drain Type.....Standard Drain

Fill Type.....None

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....33.5

Case Length.....86.25

Case Lot Cube (ft.).....25.94

Case Lot Weight (lbs.).....232.0



Six-well 240-volt 3750-watt modular drop-in hot well with manifold drain, thermostatic controls and Auto-Fill system

Keep a variety of food items at perfect serving temperatures with ease, thanks to the six-well modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The Auto-Fill system maintains perfect water levels for easy operation, and the unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while a drip-free flange contains moisture and spills. The control panel can be mounted remotely for convenient operation, and thermostatic controls ensure accurate heating.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Auto-Fill system maintains perfect water levels for easy operation
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....029419555260

Unit Dimensions

(W) Width (IN) 80.5

(D) Depth (IN).....26

(W) Width (CM).....206.4

(D) Depth (CM).....66

Electrical

Amps.....15.6

Voltage.....240

Watts.....3750

Construction

Control Type.....Thermostatic Controls

Drain Type.....Manifold Drain

Fill Type.....Auto-Fill

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....33.5

Case Length.....86.25



Six-well 208-volt 3750-watt modular drop-in hot well with manifold drain and infinite controls

Keep a variety of food items at perfect serving temperatures with ease, thanks to the six-well 208-volt modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while a drip-free flange contains moisture and spills. The easy-to-use infinite controls ensure accurate temperature settings and are detachable for remote mounting, making this drop-in a popular, reliable choice.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Easy-to-use infinite controls ensure accurate temperature settings
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
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PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....029419380220

Unit Dimensions

(W) Width (IN) 81.25

(D) Depth (IN).....26

(W) Width (CM).....206.4

(D) Depth (CM).....66

Electrical

Amps	18
Voltage	208
Watts	3750

Construction

Control Type	Inifinite Controls
Drain Type	Manifold Drain
Fill Type	None

Case Lot Measurement

Case Lot	1
Case Width	31
Case Height	34
Case Length	86
Case Lot Cube (ft.)	52.46
Case Lot Weight (lbs.)	300.0



Six-well 240-volt 3750-watt modular drop-in hot well with manifold drain and infinite controls

Keep a variety of food items at perfect serving temperatures with ease, thanks to the six-well 240-volt modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while a drip-free flange contains moisture and spills. The easy-to-use infinite controls ensure accurate temperature settings and are detachable for remote mounting, making this drop-in a popular, reliable choice.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Easy-to-use infinite controls ensure accurate temperature settings
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....029419555031

Unit Dimensions

(W) Width (IN) 81.25

(D) Depth (IN).....26

(W) Width (CM).....206.4

(D) Depth (CM).....66

Electrical

Amps	15.6
Voltage	120
Watts	3750

Construction

Control Type	Inifinite Controls
Drain Type	Manifold Drain
Fill Type	None

Case Lot Measurement

Case Lot	1
Case Width	30
Case Height	33.5
Case Length	86.25
Case Lot Cube (ft.)	52.46
Case Lot Weight (lbs.)	300.0



Six-well 208-volt 3750-watt modular drop-in hot well with manifold drain, infinite controls and Auto-Fill system

Keep a variety of food items at perfect serving temperatures with ease, thanks to the six-well 208-volt modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The Auto-Fill system maintains perfect water levels for easy operation, and the unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while a drip-free flange contains moisture and spills. The control panel can be mounted remotely for convenient operation, and the easy-to-use infinite controls ensure accurate temperature settings.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Easy-to-use infinite controls ensure accurate temperature settings
- Detachable control unit for remote mounting
- Auto-Fill system maintains perfect water levels for easy operation
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....029419412860

Unit Dimensions

(W) Width (IN) 81.25

(D) Depth (IN).....26

(H) Height (IN).....0

(W) Width (CM).....206.4

(D) Depth (CM).....66

Electrical

Amps	18
Voltage	120
Watts	3750

Construction

Control Type	Inifinite Controls
Drain Type	Manifold Drain
Fill Type	Auto-Fill

Case Lot Measurement

Case Lot	1
Case Width	30
Case Height	33
Case Length	83
Case Lot Cube (ft.)	50.02
Case Lot Weight (lbs.)	237.0



Six-well 208 to 240-volt 6000-watt modular drop-in hot well with manifold drain, infinite controls and Auto-Fill system

Keep a variety of food items at perfect serving temperatures with ease, thanks to the six-well modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The Auto-Fill system maintains perfect water levels for easy operation, and the unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while a drip-free flange contains moisture and spills. The control panel can be mounted remotely for convenient operation, and the easy-to-use infinite controls ensure accurate temperature settings.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Easy-to-use infinite controls ensure accurate temperature settings
- Detachable control unit for remote mounting
- Auto-Fill system maintains perfect water levels for easy operation
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....029419424962

Unit Dimensions

(W) Width (IN) 81.25

(D) Depth (IN).....26

(H) Height (IN).....0

(W) Width (CM).....206.4

(D) Depth (CM).....66

Electrical

Amps	25
Voltage	208-240
Watts	6000

Construction

Control Type	Inifinite Controls
Drain Type	Manifold Drain
Fill Type	Auto-Fill

Case Lot Measurement

Case Lot	1
Case Width	30
Case Height	34
Case Length	86
Case Lot Cube (ft.)	50.76
Case Lot Weight (lbs.)	200.0



Six-well 208- to 240-volt 6000-watt modular drop-in hot well with manifold drain and infinite controls

Keep a variety of food items at perfect serving temperatures with ease, thanks to the six-well modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while a drip-free flange contains moisture and spills. The easy-to-use infinite controls ensure accurate temperature settings and are detachable for remote mounting, making this drop-in a popular, reliable choice.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Easy-to-use infinite controls ensure accurate temperature settings
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....029419424887

Unit Dimensions

(W) Width (IN) 81.25

(D) Depth (IN).....26

(H) Height (IN).....0

(W) Width (CM).....206.4

(D) Depth (CM).....66

Electrical

Amps.....25

Voltage.....208-240

Watts.....6000

Construction

Control Type.....Inifinite Controls

Drain Type.....Manifold Drain

Fill Type.....None

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....33.5

Case Length.....86.5

Case Lot Cube (ft.).....50.31

Case Lot Weight (lbs.).....232.0



Six-well 240-volt 3750-watt modular drop-in hot well with standard drain and infinite controls

Keep a variety of food items at perfect serving temperatures with ease, thanks to the six-well modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features an individual drain shutoff for convenience, while a drip-free flange contains moisture and spills. The easy-to-use infinite controls ensure accurate temperature settings and are detachable for remote mounting, making this drop-in a popular, reliable choice.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Easy-to-use infinite controls ensure accurate temperature settings
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Individual drain shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....029419554980

Unit Dimensions

(W) Width (IN) 81.25

(D) Depth (IN).....26

(W) Width (CM).....206.4

(D) Depth (CM).....66

Electrical

Amps.....15.6

Voltage.....120

Watts.....3750

Construction

Control Type.....Inifinite Controls

Drain Type.....Standard Drain

Fill Type.....None

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....33.5

Case Length.....86.25

Case Lot Cube (ft.).....25.94

Case Lot Weight (lbs.).....232.0



Six-well 208-volt 3750-watt modular drop-in hot well with manifold drain and thermostatic controls

Keep a variety of food items at perfect serving temperatures with ease, thanks to the six-well modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while a drip-free flange contains moisture and spills. The control panel can be mounted remotely for convenient operation, and thermostatic controls ensure accurate heating.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....029419418503

Unit Dimensions

(W) Width (IN) 81.25

(D) Depth (IN).....26

(H) Height (IN).....0

(W) Width (CM).....206.4

(D) Depth (CM).....66

Electrical

Amps.....18

Voltage.....208-240

Watts.....3750

Construction

Control Type.....Thermostatic Controls

Drain Type.....Manifold Drain

Fill Type.....None

Case Lot Measurement

Case Lot.....1

Case Width.....31

Case Height.....34

Case Length.....86

Case Lot Cube (ft.).....52.46

Case Lot Weight (lbs.).....300.0



Six-well 208-volt 3750-watt modular drop-in hot well with standard drain and thermostatic controls

Keep a variety of food items at perfect serving temperatures with ease, thanks to the six-well modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features an individual drain shutoff for convenience, while a drip-free flange contains moisture and spills. The control panel can be mounted remotely for convenient operation, and thermostatic controls ensure accurate heating.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Individual drain shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....029419416363

Unit Dimensions

(W) Width (IN) 81.25

(D) Depth (IN).....26

(H) Height (IN).....0

(W) Width (CM).....206.4

(D) Depth (CM).....66

Electrical

Amps.....18

Voltage.....240

Watts.....3750

Construction

Control Type.....Thermostatic Controls

Drain Type.....Standard Drain

Fill Type.....None

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....18

Case Length.....83

Case Lot Cube (ft.).....25.94

Case Lot Weight (lbs.).....232.0



Six-well 240-volt 3750-watt modular drop-in hot well with manifold drain, infinite controls and Auto-Fill system

Keep a variety of food items at perfect serving temperatures with ease, thanks to the six-well 240-volt modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The Auto-Fill system maintains perfect water levels for easy operation, and the unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while a drip-free flange contains moisture and spills. The control panel can be mounted remotely for convenient operation, and the easy-to-use infinite controls ensure accurate temperature settings.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Easy-to-use infinite controls ensure accurate temperature settings
- Detachable control unit for remote mounting
- Auto-Fill system maintains perfect water levels for easy operation
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419555093

Unit Dimensions

(W) Width (IN) 81.25

(D) Depth (IN).....26

(W) Width (CM).....206.4

(D) Depth (CM).....66

Electrical

Amps.....15.6

Voltage.....240

Watts.....3750

Construction

Control Type.....Inifinite Controls

Drain Type.....Manifold Drain

Fill Type.....Auto-Fill

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....33.5

Case Length.....86.25



Six-well 240-volt 3750-watt modular drop-in hot well with manifold drain and thermostatic controls

Keep a variety of food items at perfect serving temperatures with ease, thanks to the six-well 240-volt modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while a drip-free flange contains moisture and spills. The control panel can be mounted remotely for convenient operation, and thermostatic controls ensure accurate heating.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....029419555208

Unit Dimensions

(W) Width (IN) 81.25

(D) Depth (IN).....26

(W) Width (CM).....206.4

(D) Depth (CM).....66

Electrical

Amps	15.6
Voltage	208
Watts	3750

Construction

Control Type	Thermostatic Controls
Drain Type	Manifold Drain
Fill Type	None

Case Lot Measurement

Case Lot	1
Case Width	30
Case Height	33.5
Case Length	86.25
Case Lot Cube (ft.)	52.46
Case Lot Weight (lbs.)	300.0



Six-well 208-volt 3750-watt modular drop-in hot well with standard drain and infinite controls

Keep a variety of food items at perfect serving temperatures with ease, thanks to the six-well modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features an individual drain shutoff for convenience, while a drip-free flange contains moisture and spills. The easy-to-use infinite controls ensure accurate temperature settings and are detachable for remote mounting, making this drop-in a popular, reliable choice.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Easy-to-use infinite controls ensure accurate temperature settings
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Individual drain shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.
- Cutout dimensions: 80 1/2" x 25 1/4" (204.5 x 64.1 cm) - with 7/8" (2.2 cm) corner radius

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....029419371365

Unit Dimensions

(W) Width (IN) 81.25

(D) Depth (IN).....26

(W) Width (CM).....206.4

(D) Depth (CM).....66

Electrical

Amps.....18

Voltage.....208-240

Watts.....3750

Construction

Control Type.....Inifinite Controls

Drain Type.....Standard Drain

Fill Type.....None

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....18

Case Length.....83

Case Lot Cube (ft.).....25.94

Case Lot Weight (lbs.).....232.0



Six-well 208-volt 3750-watt modular drop-in hot well with manifold drain, thermostatic controls and Auto-Fill system

Keep a variety of food items at perfect serving temperatures with ease, thanks to the six-well 208-volt modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The Auto-Fill system maintains perfect water levels for easy operation, and the unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while a drip-free flange contains moisture and spills. The control panel can be mounted remotely for convenient operation, and thermostatic controls ensure accurate heating.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Auto-Fill system maintains perfect water levels for easy operation
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....029419418589

Unit Dimensions

(W) Width (IN) 81.25

(D) Depth (IN).....26

(H) Height (IN).....0

(W) Width (CM).....206.4

(D) Depth (CM).....66

Electrical

Amps	18
Voltage	208
Watts	3750

Construction

Control Type	Thermostatic Controls
Drain Type	Manifold Drain
Fill Type	Auto-Fill

Case Lot Measurement

Case Lot	1
Case Width	34
Case Height	30
Case Length	87
Case Lot Cube (ft.)	51.35
Case Lot Weight (lbs.)	211.0



Six-well 208- to 240-volt 6000-watt modular drop-in hot well with standard drain and thermostatic controls

Keep a variety of food items at perfect serving temperatures with ease, thanks to the six-well modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features an individual drain shutoff for convenience, while a drip-free flange contains moisture and spills. The thermostatic controls ensure accurate heating and are detachable for remote mounting, making this drop-in a popular, reliable choice.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Individual drain shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....029419425259

Unit Dimensions

(W) Width (IN) 81.25

(D) Depth (IN).....26

(H) Height (IN).....0

(W) Width (CM).....206.4

(D) Depth (CM).....66

Electrical

Amps.....25

Voltage.....208-240

Watts.....6000

Construction

Control Type.....Thermostatic Controls

Drain Type.....Standard Drain

Fill Type.....None

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....33.5

Case Length.....86

Case Lot Cube (ft.).....50.02

Case Lot Weight (lbs.).....237.0



Six-well 208- to 240-volt 6000-watt modular drop-in hot well with manifold drain, thermostatic controls and Auto-Fill system

Keep a variety of food items at perfect serving temperatures with ease, thanks to the six-well modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The Auto-Fill system maintains perfect water levels for easy operation, and the unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while a drip-free flange contains moisture and spills. The control panel can be mounted remotely for convenient operation, and thermostatic controls ensure accurate heating.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Auto-Fill system maintains perfect water levels for easy operation
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....029419425150

Unit Dimensions

(W) Width (IN) 81.25

(D) Depth (IN).....26

(H) Height (IN).....0

(W) Width (CM).....206.4

(D) Depth (CM).....66

Electrical

Amps.....25

Voltage.....208-240

Watts.....6000

Construction

Control Type.....Thermostatic Controls

Drain Type.....Manifold Drain

Fill Type.....Auto-Fill

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....34

Case Length.....86

Case Lot Cube (ft.).....50.76

Case Lot Weight (lbs.).....249.0



Six-well 208- to 240-volt 6000-watt modular drop-in hot well with manifold drain and thermostatic controls

Keep a variety of food items at perfect serving temperatures with ease, thanks to the six-well modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while a drip-free flange contains moisture and spills. The control panel can be mounted remotely for convenient operation, and thermostatic controls ensure accurate heating.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....029419425075

Unit Dimensions

(W) Width (IN) 81.25

(D) Depth (IN).....26

(H) Height (IN).....0

(W) Width (CM).....206.4

(D) Depth (CM).....66

Electrical

Amps.....25

Voltage.....208

Watts.....6000

Construction

Control Type.....Thermostatic Controls

Drain Type.....Manifold Drain

Fill Type.....None

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....33

Case Length.....83

Case Lot Cube (ft.).....25.94

Case Lot Weight (lbs.).....232.0



Six-well 208- to 240-volt 6000-watt modular drop-in hot well with standard drain and infinite controls

Keep a variety of food items at perfect serving temperatures with ease, thanks to the six-well modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features an individual drain shutoff for convenience, while a drip-free flange contains moisture and spills. The easy-to-use infinite controls ensure accurate temperature settings and are detachable for remote mounting, making this drop-in a popular, reliable choice.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Easy-to-use infinite controls ensure accurate temperature settings
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Individual drain shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....029419422432

Unit Dimensions

(W) Width (IN) 81.25

(D) Depth (IN).....26

(H) Height (IN).....0

(W) Width (CM).....206.4

(D) Depth (CM).....66

Electrical

Amps.....25

Voltage.....208

Watts.....6000

Construction

Control Type.....Inifinite Controls

Drain Type.....Standard Drain

Fill Type.....None

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....33.5

Case Length.....86.5

Case Lot Cube (ft.).....50.16

Case Lot Weight (lbs.).....237.0



Six-well 208- to 240-volt 6000-watt modular marine-grade stainless steel drop-in hot well with manifold drain, thermostatic controls, Auto-Fill system and flat flange

Keep a variety of food items at perfect serving temperatures with ease, thanks to the six-well modular drop-in hot well by Vollrath. Made with marine-grade stainless steel, this durable well stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance. High-density glass fiber insulation reduces energy waste, helping you maximize efficiency. The Auto-Fill system maintains perfect water levels for easy operation, and the unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while the flat flange creates a sleek, streamlined appearance. The control panel can be mounted remotely for convenient operation, and thermostatic controls ensure accurate heating.

- Made in the USA
- Marine-grade stainless steel stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Auto-Fill system maintains perfect water levels for easy operation
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Flat flange creates a sleek, streamlined appearance
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

Model .....-FF

Unit Dimensions

Overall Dimensions (IN).....81.25 x 26 x 15.419

(W) Width (IN) 81.25

(D) Depth (IN).....26

(H) Height (IN).....15.41

(W) Width (CM).....206.37

(D) Depth (CM).....66.04

(H) Height (CM).....39.16

Electrical

Amps.....21.6 - 25

Voltage.....240

Watts.....6000

Construction

Special Feature.....Flat Flange

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....34

Case Length.....86



Six-well 208-volt 3750-watt modular marine-grade stainless steel drop-in hot well with manifold drain, thermostatic controls and flat flange

Keep a variety of food items at perfect serving temperatures with ease, thanks to the six-well 208-volt modular drop-in hot well by Vollrath. Made with marine-grade stainless steel, this durable well stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance. High-density glass fiber insulation reduces energy waste, helping you maximize efficiency. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while the flat flange creates a sleek, streamlined appearance. The control panel can be mounted remotely for convenient operation, and thermostatic controls ensure accurate heating.

- Made in the USA
- Marine-grade stainless steel stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Flat flange creates a sleek, streamlined appearance
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

Model .....-FF

Unit Dimensions

Overall Dimensions (IN).....81.25 x 26 x 15.419

(W) Width (IN) 81.25

(D) Depth (IN).....26

(H) Height (IN).....15.41

(W) Width (CM).....206.37

(D) Depth (CM).....66.04

(H) Height (CM).....39.16

Electrical

Amps.....18

Voltage.....208

Watts.....3750

Construction

Special Feature.....Flat Flange

Case Lot Measurement

Case Lot.....1

Case Width.....31

Case Height.....34

Case Length.....86



Six-well 208- to 240-volt 6000-watt modular marine-grade stainless steel drop-in hot well with manifold drain, infinite controls and flat flange

Keep a variety of food items at perfect serving temperatures with ease, thanks to the six-well modular drop-in hot well by Vollrath. Made with marine-grade stainless steel, this durable well stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance. High-density glass fiber insulation reduces energy waste, helping you maximize efficiency. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while the flat flange creates a sleek, streamlined appearance. The easy-to-use infinite controls ensure accurate temperature settings and are detachable for remote mounting, making this drop-in a popular, reliable choice.

- Made in the USA
- Marine-grade stainless steel stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Easy-to-use infinite controls ensure accurate temperature settings
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Flat flange creates a sleek, streamlined appearance
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.
- 6 ?-inch depth accommodates 6-inch-deep pans

PRODUCT SPECIFICATIONS

Model Information

Model .....-FF

Unit Dimensions

Overall Dimensions (IN).....81.25 x 26 x 15.419

(W) Width (IN) 81.25

(D) Depth (IN).....26

(H) Height (IN).....15.41

(W) Width (CM).....206.37

(D) Depth (CM).....66.04

(H) Height (CM).....39.16

Electrical

Amps.....21.6 - 25

Watts.....6000

Construction

Special Feature .....Flat Flange

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....33.5

Case Length.....86.5



Six-well 208- to 240-volt 6000-watt modular marine-grade stainless steel drop-in hot well with manifold drain, thermostatic controls and flat flange

Keep a variety of food items at perfect serving temperatures with ease, thanks to the six-well modular drop-in hot well by Vollrath. Made with marine-grade stainless steel, this durable well stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance. High-density glass fiber insulation reduces energy waste, helping you maximize efficiency. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while the flat flange creates a sleek, streamlined appearance. The control panel can be mounted remotely for convenient operation, and thermostatic controls ensure accurate heating.

- Made in the USA
- Marine-grade stainless steel stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Flat flange creates sleek, streamlined appearance
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.
- 6 ?-inch depth accommodates 6-inch-deep pans

PRODUCT SPECIFICATIONS

Model Information

Model .....-FF

Unit Dimensions

Overall Dimensions (IN).....81.25 x 26 x 15.419

(W) Width (IN) 81.25

(D) Depth (IN).....26

(H) Height (IN).....15.41

(W) Width (CM).....206.37

(D) Depth (CM).....66.04

(H) Height (CM).....39.16

Electrical

Amps.....21.6 - 25

Voltage.....208

Watts.....6000

Construction

Special Feature.....Flat Flange

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....18

Case Length.....83



Six-well 240-volt 3750-watt modular marine-grade stainless steel drop-in hot well with standard drain, thermostatic controls and flat flange

Keep a variety of food items at perfect serving temperatures with ease, thanks to the six-well 240-volt modular drop-in hot well by Vollrath. Made with marine-grade stainless steel, this durable well stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance. High-density glass fiber insulation reduces energy waste, helping you maximize efficiency. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features an individual drain shutoff for convenience, while the flat flange creates a sleek, streamlined appearance. The control panel can be mounted remotely for convenient operation, and thermostatic controls ensure accurate heating.

- Made in the USA
- Marine-grade stainless steel stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance
- High-density glass fiber insulation on the sides, ends and below the element traps heat and maximizes energy efficiency
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Individual drain shutoffs for user convenience
- Flat flange creates sleek, streamlined appearance
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.
- 6 ?-inch depth accommodates 6-inch-deep pans

PRODUCT SPECIFICATIONS

Model Information

Model .....-FF

Unit Dimensions

Overall Dimensions (IN).....81.25 x 26 x 15.419

(W) Width (IN) 81.25

(D) Depth (IN).....26

(H) Height (IN).....15.41

(W) Width (CM).....206.37

(D) Depth (CM).....66.04

(H) Height (CM).....39.16

Electrical

Amps.....15.6

Voltage.....120

Watts.....3750

Construction

Special Feature.....Flat Flange

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....33.5

Case Length.....86.25



Six-well 240-volt 3750-watt modular marine-grade stainless steel drop-in hot well with manifold drain and thermostatic controls

Keep a variety of food items at perfect serving temperatures with ease, thanks to the six-well 240-volt modular drop-in hot well by Vollrath. Made with marine-grade stainless steel, this durable well stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance. High-density glass fiber insulation reduces energy waste, helping you maximize efficiency. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while a drip-free flange contains moisture and spills. The control panel can be mounted remotely for convenient operation, and thermostatic controls ensure accurate heating.

- Made in the USA
- Marine-grade stainless steel stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
- 6 ?-inch depth accommodates 6-inch-deep pans
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080645209

Unit Dimensions

Overall Dimensions (IN).....81.25 x 26 x 15.419

(W) Width (IN) 81.25

(D) Depth (IN).....26

(H) Height (IN).....15.41

(W) Width (CM).....206.37

(D) Depth (CM).....66.04

(H) Height (CM).....39.16

Electrical

Amps.....15.6

Voltage.....208-240

Watts.....3750

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....33.5

Case Length.....86.25



Six-well 208-volt 3750-watt modular marine-grade stainless steel drop-in hot well with standard drain and thermostatic controls

Keep a variety of food items at perfect serving temperatures with ease, thanks to the six-well 208-volt modular drop-in hot well by Vollrath. Made with marine-grade stainless steel, this durable well stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance. High-density glass fiber insulation reduces energy waste, helping you maximize efficiency. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features an individual drain shutoff for convenience, while a drip-free flange contains moisture and spills. The control panel can be mounted remotely for convenient operation, and thermostatic controls ensure accurate heating.

- Made in the USA
- Marine-grade stainless steel stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance
- High-density glass fiber insulation on the sides, ends and below the element traps heat and maximizes energy efficiency
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Individual drain shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080644684

Unit Dimensions

Overall Dimensions (IN).....81.25 x 26 x 15.419

(W) Width (IN) 81.25

(D) Depth (IN).....26

(H) Height (IN).....15.41

(W) Width (CM).....206.37

(D) Depth (CM).....66.04

(H) Height (CM).....39.16

Electrical

Amps.....18

Voltage.....208-240

Watts.....3750

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....18

Case Length.....83



Six-well 240-volt 3750-watt modular marine-grade stainless steel drop-in hot well with standard drain and thermostatic controls

Keep a variety of food items at perfect serving temperatures with ease, thanks to the six-well 240-volt modular drop-in hot well by Vollrath. Made with marine-grade stainless steel, this durable well stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance. High-density glass fiber insulation reduces energy waste, helping you maximize efficiency. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features an individual drain shutoff for convenience, while a drip-free flange contains moisture and spills. The control panel can be mounted remotely for convenient operation, and thermostatic controls ensure accurate heating.

- Made in the USA
- Marine-grade stainless steel stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance
- High-density glass fiber insulation on the sides, ends and below the element traps heat and maximizes energy efficiency
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Individual drain shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
- 6 ?-inch depth accommodates 6-inch-deep pans
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....671080645179

Unit Dimensions

Overall Dimensions (IN).....81.25 x 26 x 15.419

(W) Width (IN) 81.25

(D) Depth (IN).....26

(H) Height (IN).....15.41

(W) Width (CM).....206.37

(D) Depth (CM).....66.04

(H) Height (CM).....39.16

Electrical

Amps.....15.6

Voltage.....120

Watts.....3750

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....33.5

Case Length.....86.25



Six-well 240-volt 3750-watt modular marine-grade stainless steel drop-in hot well with manifold drain, thermostatic controls and Auto-Fill system

Keep a variety of food items at perfect serving temperatures with ease, thanks to the six-well 240-volt modular drop-in hot well by Vollrath. Made with marine-grade stainless steel, this durable well stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance. High-density glass fiber insulation reduces energy waste, helping you maximize efficiency. The Auto-Fill system maintains perfect water levels for easy operation, and the unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while a drip-free flange contains moisture and spills. The control panel can be mounted remotely for convenient operation, and thermostatic controls ensure accurate heating.

- Made in the USA
- Marine-grade stainless steel stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Auto-Fill system maintains perfect water levels for easy operation
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080645216

Unit Dimensions

Overall Dimensions (IN).....81.25 x 26 x 15.419

(W) Width (IN) 81.25

(D) Depth (IN).....26

(H) Height (IN).....15.41

(W) Width (CM).....206.37

(D) Depth (CM).....66.04

(H) Height (CM).....39.16

Electrical

Amps.....15.6

Voltage.....240

Watts.....3750

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....33.5

Case Length.....86.25



Six-well 240-volt 3750-watt modular marine-grade stainless steel drop-in hot well with standard drain and infinite controls

Keep a variety of food items at perfect serving temperatures with ease, thanks to the six-well 240-volt modular drop-in hot well by Vollrath. Made with marine-grade stainless steel, this durable well stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance. High-density glass fiber insulation reduces energy waste, helping you maximize efficiency. The unique design requires a smaller circuit, reduces installation costs and provides comparable performance to higher-wattage elements. Each well features an individual drain shutoff for convenience, while a drip-free flange contains moisture and spills. The easy-to-use infinite controls ensure accurate temperature settings and are detachable for remote mounting, making this hot well a popular, reliable choice.

- Made in the USA
- Marine-grade stainless steel stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance
- High-density glass fiber insulation on the sides, ends and below the element traps heat and maximizes energy efficiency
- Easy-to-use infinite controls ensure accurate temperature settings
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while providing comparable performance to higher-wattage elements
- Individual drain shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- 2-year standard limited warranty
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080645162

Unit Dimensions

Overall Dimensions (IN).....81.25 x 26 x 15.419

(W) Width (IN) 81.25

(D) Depth (IN).....26

(H) Height (IN).....15.41

(W) Width (CM).....206.37

(D) Depth (CM).....66.04

(H) Height (CM).....39.16

Electrical

Amps.....15.6

Voltage.....120

Watts.....3750

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....33.5

Case Length.....86.25



Six-well 208-volt 3750-watt modular marine-grade stainless steel drop-in hot well with manifold drain and thermostatic controls

Keep a variety of food items at perfect serving temperatures with ease, thanks to the six-well 208-volt modular drop-in hot well by Vollrath. Made with marine-grade stainless steel, this durable well stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance. High-density glass fiber insulation reduces energy waste, helping you maximize efficiency. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while a drip-free flange contains moisture and spills. The control panel can be mounted remotely for convenient operation, and thermostatic controls ensure accurate heating.

- Made in the USA
- Marine-grade stainless steel stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....671080644745

Unit Dimensions

Overall Dimensions (IN).....81.25 x 26 x 15.419

(W) Width (IN) 81.25

(D) Depth (IN).....26

(H) Height (IN).....15.41

(W) Width (CM).....206.37

(D) Depth (CM).....66.04

(H) Height (CM).....39.16

Electrical

Amps.....18

Voltage.....208

Watts.....3750

Case Lot Measurement

Case Lot.....1

Case Width.....31

Case Height.....34

Case Length.....86



Six-well 208- to 240-volt 6000-watt modular marine-grade stainless steel drop-in hot well with manifold drain and infinite controls

Keep a variety of food items at perfect serving temperatures with ease, thanks to the six-well modular drop-in hot well by Vollrath. Made with marine-grade stainless steel, this durable well stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance. High-density glass fiber insulation reduces energy waste, helping you maximize efficiency. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while a drip-free flange contains moisture and spills. The easy-to-use infinite controls ensure accurate temperature settings and are detachable for remote mounting, making this drop-in a popular, reliable choice.

- Made in the USA
- Marine-grade stainless steel stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Easy-to-use infinite controls ensure accurate temperature settings
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
- 6 ?-inch depth accommodates 6-inch-deep pans
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....671080644714

Unit Dimensions

Overall Dimensions (IN).....81.25 x 26 x 15.419

(W) Width (IN) 81.25

(D) Depth (IN).....26

(H) Height (IN).....15.41

(W) Width (CM).....206.37

(D) Depth (CM).....66.04

(H) Height (CM).....39.16

Electrical

Amps.....21.6 - 25

Watts.....6000

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....33.5

Case Length.....86.5



Six-well 240-volt 3750-watt modular marine-grade stainless steel drop-in hot well with manifold drain, infinite controls and Auto-Fill system

Keep a variety of food items at perfect serving temperatures with ease, thanks to the six-well 240-volt modular drop-in hot well by Vollrath. Made with marine-grade stainless steel, this durable well stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance. High-density glass fiber insulation reduces energy waste, helping you maximize efficiency. The Auto-Fill system maintains perfect water levels for easy operation, and the unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while a drip-free flange contains moisture and spills. The control panel can be mounted remotely for convenient operation, and the easy-to-use infinite controls ensure accurate temperature settings.

- Made in the USA
- Marine-grade stainless steel stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Easy-to-use infinite controls ensure accurate temperature settings
- Detachable control unit for remote mounting
- Auto-Fill system maintains perfect water levels for easy operation
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080645193

Unit Dimensions

Overall Dimensions (IN).....81.25 x 26 x 15.419

(W) Width (IN) 81.25

(D) Depth (IN).....26

(H) Height (IN).....15.41

(W) Width (CM).....206.37

(D) Depth (CM).....66.04

(H) Height (CM).....39.16

Electrical

Amps.....15.6

Voltage.....120

Watts.....3750

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....33.5

Case Length.....86.25



Six-well 208- to 240-volt 6000-watt modular marine-grade stainless steel drop-in hot well with standard drain and thermostatic controls

Keep a variety of food items at perfect serving temperatures with ease, thanks to the six-well modular drop-in hot well by Vollrath. Made with marine-grade stainless steel, this durable well stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance. High-density glass fiber insulation reduces energy waste, helping you maximize efficiency. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features an individual drain shutoff for convenience, while a drip-free flange contains moisture and spills. The control panel can be mounted remotely for convenient operation, and thermostatic controls ensure accurate heating.

- Made in the USA
- Marine-grade stainless steel stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance
- High-density glass fiber insulation on the sides, ends and below the element traps heat and maximizes energy efficiency
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Individual drain shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
- 6 ?-inch depth accommodates 6-inch-deep pans
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080644691

Unit Dimensions

Overall Dimensions (IN).....81.25 x 26 x 15.419

(W) Width (IN) 81.25

(D) Depth (IN).....26

(H) Height (IN).....15.41

(W) Width (CM).....206.37

(D) Depth (CM).....66.04

(H) Height (CM).....39.16

Electrical

Amps.....21.6 - 25

Voltage.....208-240

Watts.....6000

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....33.5

Case Length.....86



Six-well 208- to 240-volt 6000-watt modular marine-grade stainless steel drop-in hot well with standard drain and infinite controls

Keep a variety of food items at perfect serving temperatures with ease, thanks to the six-well modular drop-in hot well by Vollrath. Made with marine-grade stainless steel, this durable well stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance. High-density glass fiber insulation reduces energy waste, helping you maximize efficiency. The unique design requires a smaller circuit, reduces installation costs and provides comparable performance to higher-wattage elements. Each well features an individual drain shutoff for convenience, while a drip-free flange contains moisture and spills. The easy-to-use infinite controls ensure accurate temperature settings and are detachable for remote mounting, making this hot well a popular, reliable choice.

- Made in the USA
- Marine-grade stainless steel stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance
- High-density glass fiber insulation on the sides, ends and below the element traps heat and maximizes energy efficiency
- Easy-to-use infinite controls ensure accurate temperature settings
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while providing comparable performance to higher-wattage elements
- Individual drain shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- 2-year standard limited warranty
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080644677

Unit Dimensions

Overall Dimensions (IN).....81.25 x 26 x 15.419

(W) Width (IN) 81.25

(D) Depth (IN).....26

(H) Height (IN).....15.41

(W) Width (CM).....206.37

(D) Depth (CM).....66.04

(H) Height (CM).....39.16

Electrical

Amps.....21.6 - 25

Voltage.....208-240

Watts.....6000

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....33.5

Case Length.....86.5



Six-well 240-volt 3750-watt modular marine-grade stainless steel drop-in hot well with manifold drain and infinite controls

Keep a variety of food items at perfect serving temperatures with ease, thanks to the six-well 240-volt modular drop-in hot well by Vollrath. Made with marine-grade stainless steel, this durable well stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance. High-density glass fiber insulation reduces energy waste, helping you maximize efficiency. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while a drip-free flange contains moisture and spills. The easy-to-use infinite controls ensure accurate temperature settings and are detachable for remote mounting, making this drop-in a popular, reliable choice.

- Made in the USA
- Marine-grade stainless steel stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Easy-to-use infinite controls ensure accurate temperature settings
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080645186

Unit Dimensions

Overall Dimensions (IN).....81.25 x 26 x 15.419

(W) Width (IN) 81.25

(D) Depth (IN).....26

(H) Height (IN).....15.41

(W) Width (CM).....206.37

(D) Depth (CM).....66.04

(H) Height (CM).....39.16

Electrical

Amps.....15.6

Voltage.....120

Watts.....3750

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....33.5

Case Length.....86.25



Six-well 208-volt 3750-watt modular marine-grade stainless steel drop-in hot well with manifold drain, infinite controls and Auto-Fill system

Keep a variety of food items at perfect serving temperatures with ease, thanks to the six-well 208-volt modular drop-in hot well by Vollrath. Made with marine-grade stainless steel, this durable well stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance. High-density glass fiber insulation reduces energy waste, helping you maximize efficiency. The Auto-Fill system maintains perfect water levels for easy operation, and the unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while a drip-free flange contains moisture and spills. The control panel can be mounted remotely for convenient operation, and the easy-to-use infinite controls ensure accurate temperature settings.

- Made in the USA
- Marine-grade stainless steel stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Easy-to-use infinite controls ensure accurate temperature settings
- Detachable control unit for remote mounting
- Auto-Fill system maintains perfect water levels for easy operation
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080644721

Unit Dimensions

Overall Dimensions (IN).....81.25 x 26 x 15.419

(W) Width (IN) 81.25

(D) Depth (IN).....26

(H) Height (IN).....15.41

(W) Width (CM).....206.37

(D) Depth (CM).....66.04

(H) Height (CM).....39.16

Electrical

Amps.....18

Watts.....3750

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....33

Case Length.....83



Six-well 208-volt 3750-watt modular marine-grade stainless steel drop-in hot well with manifold drain, thermostatic controls and Auto-Fill system

Keep a variety of food items at perfect serving temperatures with ease, thanks to the six-well 208-volt modular drop-in hot well by Vollrath. Made with marine-grade stainless steel, this durable well stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance. High-density glass fiber insulation reduces energy waste, helping you maximize efficiency. The Auto-Fill system maintains perfect water levels for easy operation, and the unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while a drip-free flange contains moisture and spills. The control panel can be mounted remotely for convenient operation, and thermostatic controls ensure accurate heating.

- Made in the USA
- Marine-grade stainless steel stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Auto-Fill system maintains perfect water levels for easy operation
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080644769

Unit Dimensions

Overall Dimensions (IN).....81.25 x 26 x 15.419

(W) Width (IN) 81.25

(D) Depth (IN).....26

(H) Height (IN).....15.41

(W) Width (CM).....206.37

(D) Depth (CM).....66.04

(H) Height (CM).....39.16

Electrical

Amps.....18

Voltage.....208

Watts.....3750

Case Lot Measurement

Case Lot.....1

Case Width.....34

Case Height.....30

Case Length.....87



Six-well 208-volt 3750-watt modular marine-grade stainless steel drop-in hot well with standard drain and infinite controls

Keep a variety of food items at perfect serving temperatures with ease, thanks to the six-well 208-volt modular drop-in hot well by Vollrath. Made with marine-grade stainless steel, this durable well stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance. High-density glass fiber insulation reduces energy waste, helping you maximize efficiency. The unique design requires a smaller circuit, reduces installation costs and provides comparable performance to higher-wattage elements. Each well features an individual drain shutoff for convenience, while a drip-free flange contains moisture and spills. The easy-to-use infinite controls ensure accurate temperature settings and are detachable for remote mounting, making this hot well a popular, reliable choice.

- Made in the USA
- Marine-grade stainless steel stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance
- High-density glass fiber insulation on the sides, ends and below the element traps heat and maximizes energy efficiency
- Easy-to-use infinite controls ensure accurate temperature settings
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while providing comparable performance to higher-wattage elements
- Individual drain shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- 2-year standard limited warranty
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080644660

Unit Dimensions

Overall Dimensions (IN).....81.25 x 26 x 15.419

(W) Width (IN) 81.25

(D) Depth (IN).....26

(H) Height (IN).....15.41

(W) Width (CM).....206.37

(D) Depth (CM).....66.04

(H) Height (CM).....39.16

Electrical

Amps.....18

Voltage.....120

Watts.....3750

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....18

Case Length.....83



Six-well 208-volt 3750-watt modular marine-grade stainless steel drop-in hot well with manifold drain and infinite controls

Keep a variety of food items at perfect serving temperatures with ease, thanks to the six-well 208-volt modular drop-in hot well by Vollrath. Made with marine-grade stainless steel, this durable well stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance. High-density glass fiber insulation reduces energy waste, helping you maximize efficiency. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while a drip-free flange contains moisture and spills. The easy-to-use infinite controls ensure accurate temperature settings and are detachable for remote mounting, making this drop-in a popular, reliable choice.

- Made in the USA
- Marine-grade stainless steel stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Easy-to-use infinite controls ensure accurate temperature settings
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080644707

Unit Dimensions

Overall Dimensions (IN).....81.25 x 26 x 15.419

(W) Width (IN) 81.25

(D) Depth (IN).....26

(H) Height (IN).....15.41

(W) Width (CM).....206.37

(D) Depth (CM).....66.04

(H) Height (CM).....39.16

Electrical

Amps.....18

Voltage.....240

Watts.....3750

Case Lot Measurement

Case Lot.....1

Case Width.....31

Case Height.....34

Case Length.....86



Six-well 208- to 240-volt 6000-watt modular marine-grade stainless steel drop-in hot well with manifold drain, infinite controls and Auto-Fill system

Keep a variety of food items at perfect serving temperatures with ease, thanks to the six-well modular drop-in hot well by Vollrath. Made with marine-grade stainless steel, this durable well stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance. High-density glass fiber insulation reduces energy waste, helping you maximize efficiency. The Auto-Fill system maintains perfect water levels for easy operation, and the unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while a drip-free flange contains moisture and spills. The control panel can be mounted remotely for convenient operation, and the easy-to-use infinite controls ensure accurate temperature settings.

- Made in the USA
- Marine-grade stainless steel stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Easy-to-use infinite controls ensure accurate temperature settings
- Detachable control unit for remote mounting
- Auto-Fill system maintains perfect water levels for easy operation
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080644738

Unit Dimensions

Overall Dimensions (IN).....81.25 x 26 x 15.419

(W) Width (IN) 81.25

(D) Depth (IN).....26

(H) Height (IN).....15.41

(W) Width (CM).....206.37

(D) Depth (CM).....66.04

(H) Height (CM).....39.16

Electrical

Amps.....21.6 - 25

Voltage.....208-240

Watts.....6000

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....34

Case Length.....86



Six-well 208- to 240-volt 6000-watt modular marine-grade stainless steel drop-in hot well with manifold drain and thermostatic controls

Keep a variety of food items at perfect serving temperatures with ease, thanks to the six-well modular drop-in hot well by Vollrath. Made with marine-grade stainless steel, this durable well stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance. High-density glass fiber insulation reduces energy waste, helping you maximize efficiency. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while a drip-free flange contains moisture and spills. The control panel can be mounted remotely for convenient operation, and thermostatic controls ensure accurate heating.

- Made in the USA
- Marine-grade stainless steel stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....671080644752

Unit Dimensions

Overall Dimensions (IN).....81.25 x 26 x 15.419

(W) Width (IN) 81.25

(D) Depth (IN).....26

(H) Height (IN).....15.41

(W) Width (CM).....206.37

(D) Depth (CM).....66.04

(H) Height (CM).....39.16

Electrical

Amps.....21.6 - 25

Voltage.....208

Watts.....6000

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....18

Case Length.....83



Six-well 208- to 240-volt 6000-watt modular marine-grade stainless steel drop-in hot well with manifold drain, thermostatic controls and Auto-Fill system

Keep a variety of food items at perfect serving temperatures with ease, thanks to the six-well modular drop-in hot well by Vollrath. Made with marine-grade stainless steel, this durable well stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance. High-density glass fiber insulation reduces energy waste, helping you maximize efficiency. The Auto-Fill system maintains perfect water levels for easy operation, and the unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while a drip-free flange contains moisture and spills. The control panel can be mounted remotely for convenient operation, and thermostatic controls ensure accurate heating.

- Made in the USA
- Marine-grade stainless steel stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Auto-Fill system maintains perfect water levels for easy operation
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....671080644776

Unit Dimensions

Overall Dimensions (IN).....81.25 x 26 x 15.419

(W) Width (IN) 81.25

(D) Depth (IN).....26

(H) Height (IN).....15.41

(W) Width (CM).....206.37

(D) Depth (CM).....66.04

(H) Height (CM).....39.16

Electrical

Amps.....21.6 - 25

Voltage.....240

Watts.....6000

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....34

Case Length.....86



Three-well 208- to 240-volt 3000-watt modular drop-in hot well with manifold drain, thermostatic controls, Auto-Fill system and flat flange

Keep a variety of food items at perfect serving temperatures with ease, thanks to the three-well modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The Auto-Fill system maintains perfect water levels for easy operation, and the unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while the flat flange creates a sleek, streamlined appearance. The control panel can be mounted remotely for convenient operation, and thermostatic controls ensure accurate heating.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Auto-Fill system maintains perfect water levels for easy operation
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.
- 6 ?-inch depth accommodates 6-inch-deep pans

PRODUCT SPECIFICATIONS

Model Information

Model .....-FF

Unit Dimensions

(W) Width (IN) 41.5

(D) Depth (IN).....26

(W) Width (CM).....105.4

(D) Depth (CM).....66

Electrical

Amps.....12.5

Voltage.....120

Watts.....3000

Construction

Control Type.....Thermostatic Controls

Drain Type.....Manifold Drain

Fill Type.....Auto-Fill

Special Feature.....Flat Flange

Case Lot Measurement

Case Lot.....1

Case Width.....30.5

Case Height.....32.5

Case Length.....47

Case Lot Cube (ft.).....26.96

Case Lot Weight (lbs.).....146.0



Three-well 120-volt 1875-watt modular drop-in hot well with standard drain, thermostatic controls and flat flange

Keep a variety of food items at perfect serving temperatures with ease, thanks to the three-well 120-volt modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The unique design requires a smaller circuit, reduces installation costs and provides comparable performance to higher-wattage elements. Each well features an individual drain shutoff for convenience, while the flat flange creates a sleek, streamlined appearance. The remote control panel offers convenient operation, and the thermostatic controls ensure accurate heating.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while providing comparable performance to higher-wattage elements
- Individual drain shutoffs for user convenience
- Flat flange creates sleek, streamlined appearance
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- 2-year standard limited warranty
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
- 6 ?-inch depth accommodates 6-inch-deep pans

PRODUCT SPECIFICATIONS

Model Information

Model .....-FF

Unit Dimensions

(W) Width (IN) 41.5

(D) Depth (IN).....26

(W) Width (CM).....105.4

(D) Depth (CM).....66

Electrical

Amps.....15.6

Voltage.....208 - 240

Watts.....1875

Construction

Control Type.....Thermostatic Controls

Drain Type.....Standard Drain

Fill Type.....None

Special Feature .....Flat Flange

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....34

Case Length.....46

Case Lot Cube (ft.) 21.15

Case Lot Weight (lbs.) 128.0



Three-well 120-volt 1875-watt modular drop-in hot well with manifold drain, thermostatic controls and flat flange

Keep a variety of food items at perfect serving temperatures with ease, thanks to the three-well 120-volt modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while the flat flange creates a sleek, streamlined appearance. The control panel can be mounted remotely for convenient operation, and thermostatic controls ensure accurate heating.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Flat flange creates sleek, streamlined appearance
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.
- 6 ?-inch depth accommodates 6-inch-deep pans

PRODUCT SPECIFICATIONS

Model Information

Model .....-FF

Unit Dimensions

(W) Width (IN) 41.5

(D) Depth (IN).....26

(W) Width (CM).....105.4

(D) Depth (CM).....66

Electrical

Amps.....15.6

Voltage.....208 - 240

Watts 1875

Construction

Control Type ..... Thermostatic Controls

Drain Type ..... Manifold Drain

Fill Type ..... None

Special Feature ..... Flat Flange

Case Lot Measurement

Case Lot 1

Case Width 30

Case Height 33

Case Length 47

Case Lot Cube (ft.) 27.04

Case Lot Weight (lbs.) 139.0



Three-well 240-volt 1875-watt modular drop-in hot well with manifold drain, thermostatic controls, Auto-Fill system and flat flange

Keep a variety of food items at perfect serving temperatures with ease, thanks to the three-well 240-volt modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The Auto-Fill system maintains perfect water levels for easy operation, and the unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while the flat flange creates a sleek, streamlined appearance. The control panel can be mounted remotely for convenient operation, and thermostatic controls ensure accurate heating.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Auto-Fill system maintains perfect water levels for easy operation
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- 2-year standard limited warranty
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

Model .....-FF

Unit Dimensions

(W) Width (IN) 41.5

(D) Depth (IN).....26

(W) Width (CM).....105.4

(D) Depth (CM).....66

Electrical

Amps.....7.8

Voltage.....208 - 240

Watts 1875

Construction

Control Type ..... Thermostatic Controls

Drain Type ..... Manifold Drain

Fill Type ..... Auto-Fill

Special Feature ..... Flat Flange

Case Lot Measurement

Case Lot 1

Case Width 30.25

Case Height 33.5

Case Length 46.5

Case Lot Cube (ft.) 27.04

Case Lot Weight (lbs.) 127.0



Three-well 120-volt 1875-watt modular drop-in hot well with manifold drain, infinite controls and flat flange

Keep a variety of food items at perfect serving temperatures with ease, thanks to the three-well 120-volt modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while the flat flange creates a sleek, streamlined appearance. The easy-to-use infinite controls ensure accurate temperature settings and are detachable for remote mounting, making this drop-in a popular, reliable choice.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Easy-to-use infinite controls ensure accurate temperature settings
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Flat flange creates sleek, streamlined appearance
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

Model .....-FF

Unit Dimensions

(W) Width (IN) 41.5

(D) Depth (IN).....26

(W) Width (CM).....105.4

(D) Depth (CM).....66

Electrical

Amps.....15.6

Voltage.....208 - 240

Watts.....1875

Construction

Control Type.....Inifinite Controls

Drain Type.....Manifold Drain

Fill Type.....None

Special Feature.....Flat Flange

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....33.5

Case Length.....46.5

Case Lot Cube (ft.).....27.04

Case Lot Weight (lbs.).....125.0



Three-well 120-volt 3000-watt modular drop-in hot well with manifold drain, infinite controls and flat flange

Keep a variety of food items at perfect serving temperatures with ease, thanks to the three-well 120-volt modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while the flat flange creates a sleek, streamlined appearance. The easy-to-use infinite controls ensure accurate temperature settings and are detachable for remote mounting, making this drop-in a popular, reliable choice.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Easy-to-use infinite controls ensure accurate temperature settings
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Flat flange creates sleek, streamlined appearance
- Flat flange creates sleek, streamlined appearance
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

Model .....-FF

Unit Dimensions

(W) Width (IN) 41.5

(D) Depth (IN).....26

(W) Width (CM).....105.4

(D) Depth (CM).....66

Electrical

Amps.....25

Voltage.....120

Watts.....3000

Construction

Control Type.....Inifinite Controls

Drain Type.....Manifold Drain

Fill Type.....None

Special Feature .....Flat Flange

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....33.5

Case Length.....46.5

Case Lot Cube (ft.).....27.04

Case Lot Weight (lbs.).....118.0



Three-well 208- to 240-volt 3000-watt modular drop-in hot well with standard drain, infinite controls and flat flange

Keep a variety of food items at perfect serving temperatures with ease, thanks to the three-well modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features an individual drain shutoff for convenience, while the flat flange creates a sleek, streamlined appearance. The easy-to-use infinite controls ensure accurate temperature settings and are detachable for remote mounting, making this drop-in a popular, reliable choice.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Easy-to-use infinite controls ensure accurate temperature settings
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Individual drain shutoffs for user convenience
- Flat flange creates sleek, streamlined appearance
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- 2-year standard limited warranty
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
- 6 ?-inch depth accommodates 6-inch-deep pans

PRODUCT SPECIFICATIONS

Model Information

Model .....-FF

Unit Dimensions

(W) Width (IN) 41.5

(D) Depth (IN).....26

(W) Width (CM).....105.4

(D) Depth (CM).....66

Electrical

Amps.....13

Voltage.....120

Watts.....3000

Construction

Control Type.....Inifinite Controls

Drain Type.....Standard Drain

Fill Type.....None

Special Feature .....Flat Flange

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....34

Case Length.....47

Case Lot Cube (ft.) 27.74

Case Lot Weight (lbs.) 135.0



Three-well 208-volt 1875-watt modular drop-in hot well with manifold drain, thermostatic controls, Auto-Fill system and flat flange

Keep a variety of food items at perfect serving temperatures with ease, thanks to the three-well 208-volt modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The Auto-Fill system maintains perfect water levels for easy operation, and the unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while the flat flange creates a sleek, streamlined appearance. The control panel can be mounted remotely for convenient operation, and thermostatic controls ensure accurate heating.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Auto-Fill system maintains perfect water levels for easy operation
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Flat flange creates sleek, streamlined appearance
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
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PRODUCT SPECIFICATIONS

Model Information

Model .....-FF

Unit Dimensions

(W) Width (IN) 41.5

(D) Depth (IN).....26

(W) Width (CM).....105.4

(D) Depth (CM).....66

Electrical

Amps.....9

Voltage.....208 - 240

Watts 1875

Construction

Control Type ..... Thermostatic Controls

Drain Type ..... Manifold Drain

Fill Type ..... Auto-Fill

Special Feature ..... Flat Flange

Case Lot Measurement

Case Lot 1

Case Width 30

Case Height 33

Case Length 47

Case Lot Cube (ft.) 27.04

Case Lot Weight (lbs.) 127.0



Three-well 120-volt 3000-watt modular drop-in hot well with standard drain, infinite controls and flat flange

Keep a variety of food items at perfect serving temperatures with ease, thanks to the three-well 120-volt modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features an individual drain shutoff for convenience, while the flat flange creates a sleek, streamlined appearance. The easy-to-use infinite controls ensure accurate temperature settings and are detachable for remote mounting, making this drop-in a popular, reliable choice.

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- Easy-to-use infinite controls ensure accurate temperature settings
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Individual drain shutoffs for user convenience
- Flat flange creates sleek, streamlined appearance
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- 2-year standard limited warranty
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
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PRODUCT SPECIFICATIONS

Model Information

Model .....-FF

Unit Dimensions

(W) Width (IN) 41.5

(D) Depth (IN).....26

(W) Width (CM).....105.4

(D) Depth (CM).....66

Electrical

Amps.....25

Voltage.....120

Watts.....3000

Construction

Control Type.....Inifinite Controls

Drain Type.....Standard Drain

Fill Type.....None

Special Feature .....Flat Flange

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....33

Case Length.....47

Case Lot Cube (ft.) 26.93

Case Lot Weight (lbs.) 133.0



Three-well 208-volt 1875-watt modular drop-in hot well with standard drain, thermostatic controls and flat flange

Keep a variety of food items at perfect serving temperatures with ease, thanks to the three-well 208-volt modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The unique design requires a smaller circuit, reduces installation costs and provides comparable performance to higher-wattage elements. Each well features an individual drain shutoff for convenience, while the flat flange creates a sleek, streamlined appearance. The remote control panel offers convenient operation, and the thermostatic controls ensure accurate heating.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while providing comparable performance to higher-wattage elements
- Individual drain shutoffs for user convenience
- Flat flange creates sleek, streamlined appearance
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- 2-year standard limited warranty
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
- 6 ?-inch depth accommodates 6-inch-deep pans

PRODUCT SPECIFICATIONS

Model Information

Model .....-FF

Unit Dimensions

(W) Width (IN) 41.5

(D) Depth (IN).....26

(W) Width (CM).....105.4

(D) Depth (CM).....66

Electrical

Amps.....9

Voltage.....240

Watts.....1875

Construction

Control Type.....Thermostatic Controls

Drain Type.....Standard Drain

Fill Type.....None

Special Feature .....Flat Flange

Case Lot Measurement

Case Width.....30

Case Height.....33.5

Case Length 46.5

Case Lot Cube (ft.) 27.04

Case Lot Weight (lbs.) 127.0



Three-well 120-volt 3000-watt modular drop-in hot well with standard drain, thermostatic controls and flat flange

Keep a variety of food items at perfect serving temperatures with ease, thanks to the three-well modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The unique design requires a smaller circuit, reduces installation costs and provides comparable performance to higher-wattage elements. Each well features an individual drain shutoff for convenience, while the flat flange creates a sleek, streamlined appearance. The remote control panel offers convenient operation, and the thermostatic controls ensure accurate heating.

- Made in the USA
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- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while providing comparable performance to higher-wattage elements
- Individual drain shutoffs for user convenience
- Flat flange creates sleek, streamlined appearance
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.
- 6 ?-inch depth accommodates 6-inch-deep pans

PRODUCT SPECIFICATIONS

Model Information

Model .....-FF

Unit Dimensions

(W) Width (IN) 41.5

(D) Depth (IN).....26

(W) Width (CM).....105.4

(D) Depth (CM).....66

Electrical

Amps.....25

Voltage.....120

Watts.....3000

Construction

Control Type.....Thermostatic Controls

Drain Type.....Standard Drain

Fill Type.....None

Special Feature .....Flat Flange

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....33.5

Case Length.....46.5

Case Lot Cube (ft.) 27.04

Case Lot Weight (lbs.) 118.0



Three-well 120-volt 3000-watt modular drop-in hot well with manifold drain, thermostatic controls, Auto-Fill system and flat flange

Keep a variety of food items at perfect serving temperatures with ease, thanks to the three-well 120-volt modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The Auto-Fill system maintains perfect water levels for easy operation, and the unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while the flat flange creates a sleek, streamlined appearance. The control panel can be mounted remotely for convenient operation, and thermostatic controls ensure accurate heating.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Auto-Fill system maintains perfect water levels for easy operation
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
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PRODUCT SPECIFICATIONS

Model Information

Model .....-FF

Unit Dimensions

(W) Width (IN) 41.5

(D) Depth (IN).....26

(W) Width (CM).....105.4

(D) Depth (CM).....66

Electrical

Amps.....25

Voltage.....208 - 240

Watts.....3000

Construction

Control Type.....Thermostatic Controls

Drain Type.....Manifold Drain

Fill Type.....Auto-Fill

Special Feature .....Flat Flange

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....34

Case Length.....47



Three-well 208-volt 1875-watt modular drop-in hot well with manifold drain, infinite controls and flat flange

Keep a variety of food items at perfect serving temperatures with ease, thanks to the three-well 208-volt modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while the flat flange creates a sleek, streamlined appearance. The easy-to-use infinite controls ensure accurate temperature settings and are detachable for remote mounting, making this drop-in a popular, reliable choice.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Easy-to-use infinite controls ensure accurate temperature settings
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Flat flange creates sleek, streamlined appearance
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.
- 6 ?-inch depth accommodates 6-inch-deep pans

PRODUCT SPECIFICATIONS

Model Information

Model .....-FF

Unit Dimensions

(W) Width (IN) 41.5

(D) Depth (IN).....26

(W) Width (CM).....105.4

(D) Depth (CM).....66

Electrical

Amps.....9

Voltage.....208 - 240

Watts.....1875

Construction

Control Type.....Inifinite Controls

Drain Type.....Manifold Drain

Fill Type.....None

Special Feature .....Flat Flange

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....33.5

Case Length.....46.5

Case Lot Cube (ft.).....27.04

Case Lot Weight (lbs.).....128.0



Three-well 240-volt 1875-watt modular drop-in hot well with manifold drain, thermostatic controls and flat flange

Keep a variety of food items at perfect serving temperatures with ease, thanks to the three-well 240-volt modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while the flat flange creates a sleek, streamlined appearance. The control panel can be mounted remotely for convenient operation, and thermostatic controls ensure accurate heating.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Flat flange creates sleek, streamlined appearance
- Flat flange creates sleek, streamlined appearance
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

Model .....-FF

Unit Dimensions

(W) Width (IN) 41.5

(D) Depth (IN).....26

(W) Width (CM).....105.4

(D) Depth (CM).....66

Electrical

Amps.....7.8

Voltage.....120

Watts 1875

Construction

Control Type ..... Thermostatic Controls

Drain Type ..... Manifold Drain

Fill Type ..... None

Special Feature ..... Flat Flange

Case Lot Measurement

Case Lot 1

Case Width 30.25

Case Height 33.5

Case Length 46.5

Case Lot Cube (ft.) 26.93

Case Lot Weight (lbs.) 124.0



Three-well 208-volt 3000-watt modular drop-in hot well with manifold drain, thermostatic controls and flat flange

Keep a variety of food items at perfect serving temperatures with ease, thanks to the three-well 208-volt modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while the flat flange creates a sleek, streamlined appearance. The control panel can be mounted remotely for convenient operation, and thermostatic controls ensure accurate heating.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Flat flange creates sleek, streamlined appearance
- Flat flange creates sleek, streamlined appearance
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
- 6 ?-inch depth accommodates 6-inch-deep pans

PRODUCT SPECIFICATIONS

Model Information

Model .....-FF

Unit Dimensions

(W) Width (IN) 41.5

(D) Depth (IN).....26

(W) Width (CM).....105.4

(D) Depth (CM).....66

Electrical

Amps.....12.5

Voltage.....208 - 240

Watts.....3000

Construction

Control Type.....Thermostatic Controls

Drain Type.....Manifold Drain

Fill Type.....None

Special Feature .....Flat Flange

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....33

Case Length.....47

Case Lot Cube (ft.) 26.93

Case Lot Weight (lbs.) 124.0



Three-well 240-volt 1875-watt modular drop-in hot well with standard drain, infinite controls and flat flange

Keep a variety of food items at perfect serving temperatures with ease, thanks to the three-well 240-volt modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features an individual drain shutoff for convenience, while the flat flange creates a sleek, streamlined appearance. The easy-to-use infinite controls ensure accurate temperature settings and are detachable for remote mounting, making this drop-in a popular, reliable choice.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Easy-to-use infinite controls ensure accurate temperature settings
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Individual drain shutoffs for user convenience
- Flat flange creates sleek, streamlined appearance
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- 2-year standard limited warranty
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
- 6 ?-inch depth accommodates 6-inch-deep pans

PRODUCT SPECIFICATIONS

Model Information

Model .....-FF

Unit Dimensions

(W) Width (IN) 41.5

(D) Depth (IN).....26

(W) Width (CM).....105.4

(D) Depth (CM).....66

Electrical

Amps.....7.8

Voltage.....208

Watts.....1875

Construction

Control Type.....Inifinite Controls

Drain Type.....Standard Drain

Fill Type.....None

Special Feature .....Flat Flange

Case Lot Measurement

Case Lot.....1

Case Width.....0

Case Height.....0

Case Length.....0

Case Lot Cube (ft.) 26.93

Case Lot Weight (lbs.) 124.0



Three-well 120-volt 1875-watt modular drop-in hot well with manifold drain, thermostatic controls, Auto-Fill system and flat flange

Keep a variety of food items at perfect serving temperatures with ease, thanks to the three-well 120-volt modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The Auto-Fill system maintains perfect water levels for easy operation, and the unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while the flat flange creates a sleek, streamlined appearance. The control panel can be mounted remotely for convenient operation, and thermostatic controls ensure accurate heating.

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- Manifold drains with individual well shutoffs for user convenience
- Flat flange creates sleek, streamlined appearance
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
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PRODUCT SPECIFICATIONS

Model Information

Model .....-FF

Unit Dimensions

(W) Width (IN) 41.5

(D) Depth (IN).....26

(W) Width (CM).....105.4

(D) Depth (CM).....66

Electrical

Amps.....15.6

Voltage.....120

Watts 1875

Construction

Control Type ..... Thermostatic Controls

Drain Type ..... Manifold Drain

Fill Type ..... Auto-Fill

Special Feature ..... Flat Flange

Case Lot Measurement

Case Lot 1

Case Width 30

Case Height 34

Case Length 47

Case Lot Cube (ft.) 27.74

Case Lot Weight (lbs.) 146.0



Three-well 208-volt 1875-watt modular drop-in hot well with manifold drain, infinite controls, Auto-Fill system and flat flange

Keep a variety of food items at perfect serving temperatures with ease, thanks to the three-well 208-volt modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The Auto-Fill system maintains perfect water levels for easy operation, and the unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while the flat flange creates a sleek, streamlined appearance. The control panel can be mounted remotely for convenient operation, and the easy-to-use infinite controls ensure accurate temperature settings.

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- Easy-to-use infinite controls ensure accurate temperature settings
- Detachable control unit for remote mounting
- Auto-Fill system maintains perfect water levels for easy operation
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Flat flange creates sleek, streamlined appearance
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
- 6 ?-inch depth accommodates 6-inch-deep pans

PRODUCT SPECIFICATIONS

Model Information

Model .....-FF

Unit Dimensions

(W) Width (IN) 41.5

(D) Depth (IN).....26

(W) Width (CM).....105.4

(D) Depth (CM).....66

Electrical

Amps.....9

Voltage.....120

Watts.....1875

Construction

Control Type.....Inifinite Controls

Drain Type.....Manifold Drain

Fill Type.....Auto-Fill

Special Feature .....Flat Flange

Case Lot Measurement

Case Lot.....1

Case Width.....47

Case Height.....30.25

Case Length 33.5

Case Lot Cube (ft.) 27.56

Case Lot Weight (lbs.) 65.0



Three-well 208- to 240-volt 3000-watt modular drop-in hot well with manifold drain, infinite controls, Auto-Fill system and flat flange

Keep a variety of food items at perfect serving temperatures with ease, thanks to the three-well modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The Auto-Fill system maintains perfect water levels for easy operation, and the unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while the flat flange creates a sleek, streamlined appearance. The control panel can be mounted remotely for convenient operation, and the easy-to-use infinite controls ensure accurate temperature settings.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Easy-to-use infinite controls ensure accurate temperature settings
- Detachable control unit for remote mounting
- Auto-Fill system maintains perfect water levels for easy operation
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
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PRODUCT SPECIFICATIONS

Model Information

Model .....-FF

Unit Dimensions

(W) Width (IN) 41.5

(D) Depth (IN).....26

(W) Width (CM).....105.4

(D) Depth (CM).....66

Electrical

Amps.....12.5

Voltage.....120

Watts.....3000

Construction

Control Type.....Inifinite Controls

Drain Type.....Manifold Drain

Fill Type.....Auto-Fill

Special Feature .....Flat Flange

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....34

Case Length.....47

Case Lot Cube (ft.).....27.74

Case Lot Weight (lbs.).....143.0



Three-well 120-volt 3000-watt modular drop-in hot well with manifold drain, infinite controls, Auto-Fill system and flat flange

Keep a variety of food items at perfect serving temperatures with ease, thanks to the three-well 120-volt modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The Auto-Fill system maintains perfect water levels for easy operation, and the unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while the flat flange creates a sleek, streamlined appearance. The control panel can be mounted remotely for convenient operation, and the easy-to-use infinite controls ensure accurate temperature settings.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Easy-to-use infinite controls ensure accurate temperature settings
- Detachable control unit for remote mounting
- Auto-Fill system maintains perfect water levels for easy operation
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.
- 6 ?-inch depth accommodates 6-inch-deep pans

PRODUCT SPECIFICATIONS

Model Information

Model .....-FF

Unit Dimensions

(W) Width (IN) 41.5

(D) Depth (IN).....26

(W) Width (CM).....105.4

(D) Depth (CM).....66

Electrical

Amps.....25

Voltage.....208 - 240

Watts.....3000

Construction

Control Type.....Inifinite Controls

Drain Type.....Manifold Drain

Fill Type.....Auto-Fill

Special Feature .....Flat Flange

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....33

Case Length.....47

Case Lot Cube (ft.).....27.04

Case Lot Weight (lbs.).....140.0



Three-well 208- to 240-volt 3000-watt modular drop-in hot well with standard drain, thermostatic controls and flat flange

Keep a variety of food items at perfect serving temperatures with ease, thanks to the three-well modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The unique design requires a smaller circuit, reduces installation costs and provides comparable performance to higher-wattage elements. Each well features an individual drain shutoff for convenience, while the flat flange creates a sleek, streamlined appearance. The remote control panel offers convenient operation, and the thermostatic controls ensure accurate heating.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while providing comparable performance to higher-wattage elements
- Individual drain shutoffs for user convenience
- Flat flange creates sleek, streamlined appearance
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

Model .....-FF

Unit Dimensions

(W) Width (IN) 41.5

(D) Depth (IN).....26

(W) Width (CM).....105.4

(D) Depth (CM).....66

Electrical

Amps.....12.5

Voltage.....208

Watts.....3000

Construction

Control Type.....Thermostatic Controls

Drain Type.....Standard Drain

Fill Type.....None

Special Feature .....Flat Flange

Case Lot Measurement

Case Lot.....1

Case Width.....30.25

Case Height.....33.5

Case Length.....46.5

Case Lot Cube (ft.).....27.64

Case Lot Weight (lbs.).....134.0



Three-well 208- to 240-volt 3000-watt modular drop-in hot well with manifold drain, infinite controls and flat flange

Keep a variety of food items at perfect serving temperatures with ease, thanks to the three-well modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while the flat flange creates a sleek, streamlined appearance. The easy-to-use infinite controls ensure accurate temperature settings and are detachable for remote mounting, making this drop-in a popular, reliable choice.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Easy-to-use infinite controls ensure accurate temperature settings
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Flat flange creates sleek, streamlined appearance
- Flat flange creates sleek, streamlined appearance
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
- 6 ?-inch depth accommodates 6-inch-deep pans

PRODUCT SPECIFICATIONS

Model Information

Model .....-FF

Unit Dimensions

(W) Width (IN) 41.5

(D) Depth (IN).....26

(W) Width (CM).....105.4

(D) Depth (CM).....66

Electrical

Amps.....12.5

Voltage.....208 - 240

Watts.....3000

Construction

Control Type.....Inifinite Controls

Drain Type.....Manifold Drain

Fill Type.....None

Special Feature .....Flat Flange

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....33

Case Length.....47

Case Lot Cube (ft.) 26.93

Case Lot Weight (lbs.) 138.0



Three-well 208-volt 1875-watt modular drop-in hot well with standard drain, infinite controls and flat flange

Keep a variety of food items at perfect serving temperatures with ease, thanks to the three-well 208-volt modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features an individual drain shutoff for convenience, while the flat flange creates a sleek, streamlined appearance. The easy-to-use infinite controls ensure accurate temperature settings and are detachable for remote mounting, making this drop-in a popular, reliable choice.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Easy-to-use infinite controls ensure accurate temperature settings
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Individual drain shutoffs for user convenience
- Flat flange creates sleek, streamlined appearance
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

Model .....-FF

Unit Dimensions

(W) Width (IN) 41.5

(D) Depth (IN).....26

(W) Width (CM).....105.4

(D) Depth (CM).....66

Electrical

Amps.....9

Voltage.....208 - 240

Watts.....1875

Construction

Control Type.....Inifinite Controls

Drain Type.....Standard Drain

Fill Type.....None

Special Feature .....Flat Flange

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....33

Case Length.....47

Case Lot Cube (ft.) 26.93

Case Lot Weight (lbs.) 124.0



Three-well 120-volt 1875-watt modular drop-in hot well with manifold drain, infinite controls, Auto-Fill system and flat flange

Keep a variety of food items at perfect serving temperatures with ease, thanks to the three-well 120-volt modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The Auto-Fill system maintains perfect water levels for easy operation, and the unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while the flat flange creates a sleek, streamlined appearance. The control panel can be mounted remotely for convenient operation, and the easy-to-use infinite controls ensure accurate temperature settings.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Easy-to-use infinite controls ensure accurate temperature settings
- Detachable control unit for remote mounting
- Auto-Fill system maintains perfect water levels for easy operation
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Flat flange creates sleek, streamlined appearance
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
- 6 ?-inch depth accommodates 6-inch-deep pans

PRODUCT SPECIFICATIONS

Model Information

Model .....-FF

Unit Dimensions

(W) Width (IN) 41.5

(D) Depth (IN).....26

(W) Width (CM).....105.4

(D) Depth (CM).....66

Electrical

Amps.....15.6

Voltage.....120

Watts.....1875

Construction

Control Type.....Inifinite Controls

Drain Type.....Manifold Drain

Fill Type.....Auto-Fill

Special Feature .....Flat Flange

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....33

Case Length.....47

Case Lot Cube (ft.) 27.04

Case Lot Weight (lbs.) 125.0



Three-well 240-volt 1875-watt modular drop-in hot well with manifold drain, infinite controls and flat flange

Keep a variety of food items at perfect serving temperatures with ease, thanks to the three-well 240-volt modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while the flat flange creates a sleek, streamlined appearance. The easy-to-use infinite controls ensure accurate temperature settings and are detachable for remote mounting, making this drop-in a popular, reliable choice.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Easy-to-use infinite controls ensure accurate temperature settings
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Flat flange creates sleek, streamlined appearance
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.
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PRODUCT SPECIFICATIONS

Model Information

Model .....-FF

Unit Dimensions

(W) Width (IN) 41.5

(D) Depth (IN).....26

(W) Width (CM).....105.4

(D) Depth (CM).....66

Electrical

Amps.....7.8

Voltage.....208

Watts.....1875

Construction

Control Type.....Inifinite Controls

Drain Type.....Manifold Drain

Fill Type.....None

Special Feature.....Flat Flange

Case Lot Measurement

Case Lot.....1

Case Width.....31

Case Height.....34

Case Length.....47

Case Lot Cube (ft.).....28.67

Case Lot Weight (lbs.).....150.0



Three-well 240-volt 1875-watt modular drop-in hot well with standard drain, thermostatic controls and flat flange

Keep a variety of food items at perfect serving temperatures with ease, thanks to the three-well 240-volt modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The unique design requires a smaller circuit, reduces installation costs and provides comparable performance to higher-wattage elements. Each well features an individual drain shutoff for convenience, while the flat flange creates a sleek, streamlined appearance. The remote control panel offers convenient operation, and the thermostatic controls ensure accurate heating.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while providing comparable performance to higher-wattage elements
- Individual drain shutoffs for user convenience
- Flat flange creates sleek, streamlined appearance
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

Model .....-FF

Unit Dimensions

(W) Width (IN) 41.5

(D) Depth (IN).....26

(W) Width (CM).....105.4

(D) Depth (CM).....66

Electrical

Amps.....7.8

Voltage.....240

Watts.....1875

Construction

Control Type.....Thermostatic Controls

Drain Type.....Standard Drain

Fill Type.....None

Special Feature.....Flat Flange

Case Lot Measurement

Case Lot.....1

Case Width.....0

Case Height.....0

Case Length.....0

Case Lot Cube (ft.).....27.04

Case Lot Weight (lbs.).....127.0



Three-well 120-volt 3000-watt modular drop-in hot well with manifold drain, thermostatic controls and flat flange

Keep a variety of food items at perfect serving temperatures with ease, thanks to the three-well 120-volt modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while the flat flange creates a sleek, streamlined appearance. The control panel can be mounted remotely for convenient operation, and thermostatic controls ensure accurate heating.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Flat flange creates sleek, streamlined appearance
- Flat flange creates sleek, streamlined appearance
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
- 6 ?-inch depth accommodates 6-inch-deep pans

PRODUCT SPECIFICATIONS

Model Information

Model .....-FF

Unit Dimensions

(W) Width (IN) 41.5

(D) Depth (IN).....26

(W) Width (CM).....105.4

(D) Depth (CM).....66

Electrical

Amps.....25

Voltage.....240

Watts.....3000

Construction

Control Type.....Thermostatic Controls

Drain Type.....Manifold Drain

Fill Type.....None

Special Feature .....Flat Flange

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....33

Case Length.....47

Case Lot Cube (ft.) 21.2

Case Lot Weight (lbs.) 135.0



Three-well 240-volt 1875-watt modular drop-in hot well with manifold drain and infinite controls

Keep a variety of food items at perfect serving temperatures with ease, thanks to the three-well 240-volt modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while a drip-free flange contains moisture and spills. The easy-to-use infinite controls ensure accurate temperature settings and are detachable for remote mounting, making this drop-in a popular, reliable choice.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Easy-to-use infinite controls ensure accurate temperature settings
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....029419555000

Unit Dimensions

(W) Width (IN) 41.5

(D) Depth (IN).....26

(W) Width (CM).....105.4

(D) Depth (CM).....66

Electrical

Amps.....7.8

Voltage.....208

Watts.....1875

Construction

Control Type.....Inifinite Controls

Drain Type.....Manifold Drain

Fill Type.....None

Case Lot Measurement

Case Lot.....1

Case Width.....31

Case Height.....34

Case Length.....47

Case Lot Cube (ft.).....28.67

Case Lot Weight (lbs.).....150.0



Three-well 208-volt 1875-watt modular drop-in hot well with manifold drain, infinite controls and Auto-Fill system

Keep a variety of food items at perfect serving temperatures with ease, thanks to the three-well 208-volt modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The Auto-Fill system maintains perfect water levels for easy operation, and the unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while a drip-free flange contains moisture and spills. The control panel can be mounted remotely for convenient operation, and the easy-to-use infinite controls ensure accurate temperature settings.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Easy-to-use infinite controls ensure accurate temperature settings
- Detachable control unit for remote mounting
- Auto-Fill system maintains perfect water levels for easy operation
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....029419412822

Unit Dimensions

(W) Width (IN) 41.5

(D) Depth (IN).....26

(H) Height (IN).....0

(W) Width (CM).....105.4

(D) Depth (CM).....66

Electrical

Amps.....9

Voltage.....120

Watts.....1875

Construction

Control Type.....Inifinite Controls

Drain Type.....Manifold Drain

Fill Type.....Auto-Fill

Case Lot Measurement

Case Lot.....1

Case Width.....47

Case Height.....30.25

Case Length.....33.5

Case Lot Cube (ft.).....27.56

Case Lot Weight (lbs.).....65.0



Three-well 240-volt 1875-watt modular drop-in hot well with manifold drain, infinite controls and Auto-Fill system

Keep a variety of food items at perfect serving temperatures with ease, thanks to the three-well 240-volt modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The Auto-Fill system maintains perfect water levels for easy operation, and the unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while a drip-free flange contains moisture and spills. The control panel can be mounted remotely for convenient operation, and the easy-to-use infinite controls ensure accurate temperature settings.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Easy-to-use infinite controls ensure accurate temperature settings
- Detachable control unit for remote mounting
- Auto-Fill system maintains perfect water levels for easy operation
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
- 6 ?-inch depth accommodates 6-inch-deep pans

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419555062

Unit Dimensions

(W) Width (IN) 41.5

(D) Depth (IN).....26

(W) Width (CM).....105.4

(D) Depth (CM).....66

Electrical

Amps.....7.8

Voltage.....240

Watts.....1875

Construction

Control Type.....Inifinite Controls

Drain Type.....Manifold Drain

Fill Type.....Auto-Fill

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....34

Case Length.....47

Case Lot Cube (ft.).....27.74

Case Lot Weight (lbs.).....148.0



Three-well 120-volt 3000-watt modular drop-in hot well with manifold drain, thermostatic controls and Auto-Fill system

Keep a variety of food items at perfect serving temperatures with ease, thanks to the three-well modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The Auto-Fill system maintains perfect water levels for easy operation, and the unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while a drip-free flange contains moisture and spills. The control panel can be mounted remotely for convenient operation, and thermostatic controls ensure accurate heating.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Auto-Fill system maintains perfect water levels for easy operation
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....029419425105

Unit Dimensions

(W) Width (IN) 41.5

(D) Depth (IN).....26

(H) Height (IN).....0

(W) Width (CM).....105.4

(D) Depth (CM).....66

Electrical

Amps.....25

Voltage.....208-240

Watts.....3000

Construction

Control Type.....Thermostatic Controls

Drain Type.....Manifold Drain

Fill Type.....Auto-Fill

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....34

Case Length.....47



Three-well 240-volt 1875-watt modular drop-in hot well with standard drain and thermostatic controls

Keep a variety of food items at perfect serving temperatures with ease, thanks to the three-well 240-volt modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The unique design requires a smaller circuit, reduces installation costs and provides comparable performance to higher-wattage elements. Each well features an individual drain shutoff for convenience, while a drip-free flange contains moisture and spills. The remote control panel offers convenient operation, and the thermostatic controls ensure accurate heating.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while providing comparable performance to higher-wattage elements
- Individual drain shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....029419555123

Unit Dimensions

(W) Width (IN) 41.5

(D) Depth (IN).....26

(W) Width (CM).....105.4

(D) Depth (CM).....66

Electrical

Amps.....7.8

Voltage.....240

Watts.....1875

Construction

Control Type.....Thermostatic Controls

Drain Type.....Standard Drain

Fill Type.....None

Case Lot Measurement

Case Lot.....1

Case Width.....0

Case Height.....0

Case Length.....0

Case Lot Cube (ft.).....27.04

Case Lot Weight (lbs.).....127.0



Three-well 240-volt 1875-watt modular drop-in hot well with standard drain and infinite controls

Keep a variety of food items at perfect serving temperatures with ease, thanks to the three-well 240-volt modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features an individual drain shutoff for convenience, while a drip-free flange contains moisture and spills. The easy-to-use infinite controls ensure accurate temperature settings and are detachable for remote mounting, making this drop-in a popular, reliable choice.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Easy-to-use infinite controls ensure accurate temperature settings
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Individual drain shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....029419554959

Unit Dimensions

(W) Width (IN) 41.5

(D) Depth (IN).....26

(W) Width (CM).....105.4

(D) Depth (CM).....66

Electrical

Amps.....7.8

Voltage.....208

Watts.....1875

Construction

Control Type.....Inifinite Controls

Drain Type.....Standard Drain

Fill Type.....None

Case Lot Measurement

Case Lot.....1

Case Width.....0

Case Height.....33

Case Length.....0

Case Lot Cube (ft.).....26.93

Case Lot Weight (lbs.).....124.0



Three-well 120-volt 3000-watt modular drop-in hot well with standard drain and thermostatic controls

Keep a variety of food items at perfect serving temperatures with ease, thanks to the three-well modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features an individual drain shutoff for convenience, while a drip-free flange contains moisture and spills. The control panel can be mounted remotely for convenient operation, and thermostatic controls ensure accurate heating.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Individual drain shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....029419425204

Unit Dimensions

(W) Width (IN) 41.5

(D) Depth (IN).....26

(H) Height (IN).....33.5

(W) Width (CM).....105.4

(D) Depth (CM).....66

Electrical

Amps.....25

Voltage.....120

Watts.....3000

Construction

Control Type.....Thermostatic Controls

Drain Type.....Standard Drain

Fill Type.....None

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....33.5

Case Length.....46.5

Case Lot Cube (ft.).....27.04

Case Lot Weight (lbs.).....118.0



Three-well 240-volt 1875-watt modular drop-in hot well with manifold drain and thermostatic controls

Keep a variety of food items at perfect serving temperatures with ease, thanks to the three-well 240-volt modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while a drip-free flange contains moisture and spills. The control panel can be mounted remotely for convenient operation, and thermostatic controls ensure accurate heating.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....029419555178

Unit Dimensions

(W) Width (IN) 41.5

(D) Depth (IN).....26

(W) Width (CM).....105.4

(D) Depth (CM).....66

Electrical

Amps.....7.8

Voltage.....120

Watts.....1875

Construction

Control Type.....Thermostatic Controls

Drain Type.....Manifold Drain

Fill Type.....None

Case Lot Measurement

Case Lot.....1

Case Width.....30.25

Case Height.....33.5

Case Length.....46.5

Case Lot Cube (ft.).....26.93

Case Lot Weight (lbs.).....124.0



Three-well 120-volt 1875-watt modular drop-in hot well with standard drain, infinite controls and flat flange

Keep a variety of food items at perfect serving temperatures with ease, thanks to the three-well 120-volt modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features an individual drain shutoff for convenience, while the flat flange creates a sleek, streamlined appearance. The easy-to-use infinite controls ensure accurate temperature settings and are detachable for remote mounting, making this drop-in a popular, reliable choice.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Easy-to-use infinite controls ensure accurate temperature settings
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Individual drain shutoffs for user convenience
- Flat flange creates sleek, streamlined appearance
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

Model .....-FF

UPC.....029419296859

Unit Dimensions

(W) Width (IN) 41.5

(D) Depth (IN).....26

(W) Width (CM).....105.4

(D) Depth (CM).....66

Electrical

Amps.....15.6

Voltage.....120

Watts.....1875

Construction

Control Type.....Inifinite Controls

Drain Type.....Standard Drain

Fill Type.....None

Special Feature.....Flat Flange

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....33.5

Case Length.....46.5

Case Lot Cube (ft.).....27.04

Case Lot Weight (lbs.).....118.0



Three-well 208-volt 1875-watt modular drop-in hot well with manifold drain, thermostatic controls and flat flange

Keep a variety of food items at perfect serving temperatures with ease, thanks to the three-well 208-volt modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while the flat flange creates a sleek, streamlined appearance. The control panel can be mounted remotely for convenient operation, and thermostatic controls ensure accurate heating.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Flat flange creates sleek, streamlined appearance
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

Model .....-FF

UPC.....029419687954

Unit Dimensions

(W) Width (IN) 41.5

(D) Depth (IN).....26

(W) Width (CM).....105.4

(D) Depth (CM).....66

Electrical

Amps.....9

Voltage.....208 - 240

Watts.....1875

Construction

Control Type.....Thermostatic Controls

Drain Type.....Manifold Drain

Fill Type.....None

Special Feature.....Flat Flange

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....33

Case Length.....47

Case Lot Cube (ft.).....26.93

Case Lot Weight (lbs.).....124.0



Three-well 208-volt 1875-watt modular drop-in hot well with manifold drain, thermostatic controls and Auto-Fill system

Keep a variety of food items at perfect serving temperatures with ease, thanks to the three-well 208-volt modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The Auto-Fill system maintains perfect water levels for easy operation, and the unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while a drip-free flange contains moisture and spills. The control panel can be mounted remotely for convenient operation, and thermostatic controls ensure accurate heating.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Auto-Fill system maintains perfect water levels for easy operation
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- 2-year standard limited warranty
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....029419418541

Unit Dimensions

(W) Width (IN) 41.5

(D) Depth (IN).....26

(H) Height (IN).....0

(W) Width (CM).....105.4

(D) Depth (CM).....66

Electrical

Amps.....9

Voltage.....208-240

Watts.....1875

Construction

Control Type.....Thermostatic Controls

Drain Type.....Manifold Drain

Fill Type.....Auto-Fill

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....33

Case Length.....47

Case Lot Cube (ft.).....27.04

Case Lot Weight (lbs.).....127.0



Three-well 208- to 240-volt 3000-watt modular drop-in hot well with manifold drain, infinite controls and Auto-Fill system

Keep a variety of food items at perfect serving temperatures with ease, thanks to the three-well modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The Auto-Fill system maintains perfect water levels for easy operation, and the unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while a drip-free flange contains moisture and spills. The control panel can be mounted remotely for convenient operation, and the easy-to-use infinite controls ensure accurate temperature settings.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Easy-to-use infinite controls ensure accurate temperature settings
- Detachable control unit for remote mounting
- Auto-Fill system maintains perfect water levels for easy operation
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....029419424924

Unit Dimensions

(W) Width (IN) 41.5

(D) Depth (IN).....26

(H) Height (IN).....0

(W) Width (CM).....105.4

(D) Depth (CM).....66

Electrical

Amps.....12.5

Voltage.....120

Watts.....3000

Construction

Control Type.....Inifinite Controls

Drain Type.....Manifold Drain

Fill Type.....Auto-Fill

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....34

Case Length.....47

Case Lot Cube (ft.).....27.74

Case Lot Weight (lbs.).....143.0



Three-well 208-volt 1875-watt modular drop-in hot well with standard drain and thermostatic controls

Keep a variety of food items at perfect serving temperatures with ease, thanks to the three-well 208-volt modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The unique design requires a smaller circuit, reduces installation costs and provides comparable performance to higher-wattage elements. Each well features an individual drain shutoff for convenience, while a drip-free flange contains moisture and spills. The remote control panel offers convenient operation, and the thermostatic controls ensure accurate heating.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while providing comparable performance to higher-wattage elements
- Individual drain shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....029419416899

Unit Dimensions

(W) Width (IN) 41.5

(D) Depth (IN).....26

(H) Height (IN).....0

(W) Width (CM).....105.4

(D) Depth (CM).....66

Electrical

Amps.....9

Voltage.....240

Watts.....1875

Construction

Control Type.....Thermostatic Controls

Drain Type.....Standard Drain

Fill Type.....None

Case Lot Measurement

Case Width.....30

Case Height.....33.5

Case Length.....46.5

Case Lot Cube (ft.).....27.04

Case Lot Weight (lbs.).....127.0



Three-well 120-volt 1875-watt modular drop-in hot well with manifold drain, infinite controls and Auto-Fill system

Keep a variety of food items at perfect serving temperatures with ease, thanks to the three-well modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The Auto-Fill system maintains perfect water levels for easy operation, and the unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while a drip-free flange contains moisture and spills. The easy-to-use infinite controls ensure accurate temperature settings and are detachable for remote mounting, making this drop-in a popular, reliable choice.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Easy-to-use infinite controls ensure accurate temperature settings
- Detachable control unit for remote mounting
- Auto-Fill system maintains perfect water levels for easy operation
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....029419412815

Unit Dimensions

(W) Width (IN) 41.5

(D) Depth (IN).....26

(H) Height (IN).....0

(W) Width (CM).....105.4

(D) Depth (CM).....66

Electrical

Amps.....15.6

Voltage.....120

Watts.....1875

Construction

Control Type.....Inifinite Controls

Drain Type.....Manifold Drain

Fill Type.....Auto-Fill

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....33

Case Length.....47

Case Lot Cube (ft.).....27.04

Case Lot Weight (lbs.).....125.0



Three-well 208-volt 1875-watt modular drop-in hot well with manifold drain and infinite controls

Keep a variety of food items at perfect serving temperatures with ease, thanks to the three-well 208-volt modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while a drip-free flange contains moisture and spills. The easy-to-use infinite controls ensure accurate temperature settings and are detachable for remote mounting, making this drop-in a popular, reliable choice.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Easy-to-use infinite controls ensure accurate temperature settings
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....029419380183

Unit Dimensions

(W) Width (IN) 41.5

(D) Depth (IN).....26

(W) Width (CM).....105.4

(D) Depth (CM).....66

Electrical

Amps.....9

Voltage.....208-240

Watts.....1875

Construction

Control Type.....Inifinite Controls

Drain Type.....Manifold Drain

Fill Type.....None

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....33.5

Case Length.....46.5

Case Lot Cube (ft.).....27.04

Case Lot Weight (lbs.).....128.0



Three-well 120-volt 1875-watt modular drop-in hot well with manifold drain, thermostatic controls and Auto-Fill system

Keep a variety of food items at perfect serving temperatures with ease, thanks to the three-well 120-volt modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The Auto-Fill system maintains perfect water levels for easy operation, and the unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while a drip-free flange contains moisture and spills. The control panel can be mounted remotely for convenient operation, and thermostatic controls ensure accurate heating.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Auto-Fill system maintains perfect water levels for easy operation
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- 2-year standard limited warranty
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....029419418534

Unit Dimensions

(W) Width (IN) 41.5

(D) Depth (IN).....26

(H) Height (IN).....0

(W) Width (CM).....105.4

(D) Depth (CM).....66

Electrical

Amps.....15.6

Voltage.....120

Watts.....1875

Construction

Control Type.....Thermostatic Controls

Drain Type.....Manifold Drain

Fill Type.....Auto-Fill

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....34

Case Length.....47

Case Lot Cube (ft.).....27.74

Case Lot Weight (lbs.).....146.0



Three-well 208- to 240-volt 3000-watt modular drop-in hot well with manifold drain, thermostatic controls and Auto-Fill system

Keep a variety of food items at perfect serving temperatures with ease, thanks to the three-well modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The Auto-Fill system maintains perfect water levels for easy operation, and the unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while a drip-free flange contains moisture and spills. The control panel can be mounted remotely for convenient operation, and thermostatic controls ensure accurate heating.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Auto-Fill system maintains perfect water levels for easy operation
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....029419425112

Unit Dimensions

(W) Width (IN) 41.5

(D) Depth (IN).....26

(H) Height (IN).....0

(W) Width (CM).....105.4

(D) Depth (CM).....66

Electrical

Amps.....12.5

Voltage.....120

Watts.....3000

Construction

Control Type.....Thermostatic Controls

Drain Type.....Manifold Drain

Fill Type.....Auto-Fill

Case Lot Measurement

Case Lot.....1

Case Width.....30.5

Case Height.....32.5

Case Length.....47

Case Lot Cube (ft.).....26.96

Case Lot Weight (lbs.).....146.0



Three-well 120-volt 3000-watt modular drop-in hot well with manifold drain, infinite controls and Auto-Fill system

Keep a variety of food items at perfect serving temperatures with ease, thanks to the three-well 120-volt modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The Auto-Fill system maintains perfect water levels for easy operation, and the unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while a drip-free flange contains moisture and spills. The control panel can be mounted remotely for convenient operation, and the easy-to-use infinite controls ensure accurate temperature settings.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Easy-to-use infinite controls ensure accurate temperature settings
- Detachable control unit for remote mounting
- Auto-Fill system maintains perfect water levels for easy operation
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....029419424917

Unit Dimensions

(W) Width (IN) 41.5

(D) Depth (IN).....26

(H) Height (IN).....0

(W) Width (CM).....105.4

(D) Depth (CM).....66

Electrical

Amps.....25

Voltage.....208-240

Watts.....3000

Construction

Control Type.....Inifinite Controls

Drain Type.....Manifold Drain

Fill Type.....Auto-Fill

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....33

Case Length.....47

Case Lot Cube (ft.).....27.04

Case Lot Weight (lbs.).....140.0



Three-well 208- to 240-volt 3000-watt modular drop-in hot well with standard drain and infinite controls

Keep a variety of food items at perfect serving temperatures with ease, thanks to the three-well modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features an individual drain shutoff for convenience, while a drip-free flange contains moisture and spills. The easy-to-use infinite controls ensure accurate temperature settings and are detachable for remote mounting, making this drop-in a popular, reliable choice.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Easy-to-use infinite controls ensure accurate temperature settings
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Individual drain shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....029419422401

Unit Dimensions

(W) Width (IN) 41.5

(D) Depth (IN).....26

(H) Height (IN).....0

(W) Width (CM).....105.4

(D) Depth (CM).....66

Electrical

Amps.....13

Voltage.....120

Watts.....3000

Construction

Control Type.....Inifinite Controls

Drain Type.....Standard Drain

Fill Type.....None

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....34

Case Length.....47

Case Lot Cube (ft.).....27.74

Case Lot Weight (lbs.).....135.0



Three-well 240-volt 1875-watt modular drop-in hot well with manifold drain, thermostatic controls and Auto-Fill system

Keep a variety of food items at perfect serving temperatures with ease, thanks to the three-well 240-volt modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The Auto-Fill system maintains perfect water levels for easy operation, and the unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while a drip-free flange contains moisture and spills. The control panel can be mounted remotely for convenient operation, and thermostatic controls ensure accurate heating.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Auto-Fill system maintains perfect water levels for easy operation
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....029419555239

Unit Dimensions

(W) Width (IN) 41.5

(D) Depth (IN).....26

(W) Width (CM).....105.4

(D) Depth (CM).....66

Electrical

Amps	7.8
Voltage	208-240
Watts	1875

Construction

Control Type	Thermostatic Controls
Drain Type	Manifold Drain
Fill Type	Auto-Fill

Case Lot Measurement

Case Lot	1
Case Width	30.25
Case Height	33.5
Case Length	46.5
Case Lot Cube (ft.)	27.04
Case Lot Weight (lbs.)	127.0



Three-well 120-volt 3000-watt modular drop-in hot well with standard drain and infinite controls

Keep a variety of food items at perfect serving temperatures with ease, thanks to the three-well modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features an individual drain shutoff for convenience, while a drip-free flange contains moisture and spills. The easy-to-use infinite controls ensure accurate temperature settings and are detachable for remote mounting, making this drop-in a popular, reliable choice.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Easy-to-use infinite controls ensure accurate temperature settings
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Individual drain shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....029419422395

Unit Dimensions

(W) Width (IN) 41.5

(D) Depth (IN).....26

(H) Height (IN).....0

(W) Width (CM).....105.4

(D) Depth (CM).....66

Electrical

Amps.....25

Voltage.....120

Watts.....3000

Construction

Control Type.....Inifinite Controls

Drain Type.....Standard Drain

Fill Type.....None

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....33

Case Length.....47

Case Lot Cube (ft.).....26.93

Case Lot Weight (lbs.).....133.0



Three-well 120-volt 3000-watt modular drop-in hot well with manifold drain and thermostatic controls

Keep a variety of food items at perfect serving temperatures with ease, thanks to the three-well 120-volt modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while a drip-free flange contains moisture and spills. The control panel can be mounted remotely for convenient operation, and thermostatic controls ensure accurate heating.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....029419425013

Unit Dimensions

(W) Width (IN) 41.5

(D) Depth (IN).....26

(H) Height (IN).....0

(W) Width (CM).....105.4

(D) Depth (CM).....66

Electrical

Amps.....25

Voltage.....240

Watts.....3000

Construction

Control Type.....Thermostatic Controls

Drain Type.....Manifold Drain

Fill Type.....None

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....33

Case Length.....47

Case Lot Cube (ft.).....21.2

Case Lot Weight (lbs.).....135.0



Three-well 120-volt 1875-watt modular drop-in hot well with standard drain and thermostatic controls

Keep a variety of food items at perfect serving temperatures with ease, thanks to the three-well modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features an individual drain shutoff for convenience, while a drip-free flange contains moisture and spills. The control panel can be mounted remotely for convenient operation, and thermostatic controls ensure accurate heating.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Individual drain shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....029419416882

Unit Dimensions

(W) Width (IN) 41.5

(D) Depth (IN).....26

(H) Height (IN).....0

(W) Width (CM).....105.4

(D) Depth (CM).....66

Electrical

Amps.....15.6

Voltage.....208-240

Watts.....1875

Construction

Control Type.....Thermostatic Controls

Drain Type.....Standard Drain

Fill Type.....None

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....34

Case Length.....46

Case Lot Cube (ft.).....21.15

Case Lot Weight (lbs.).....128.0



Three-well 208-volt 1875-watt modular drop-in hot well with manifold drain and thermostatic controls

Keep a variety of food items at perfect serving temperatures with ease, thanks to the three-well 208-volt modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while a drip-free flange contains moisture and spills. The control panel can be mounted remotely for convenient operation, and thermostatic controls ensure accurate heating.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....029419418466

Unit Dimensions

(W) Width (IN) 41.5

(D) Depth (IN).....26

(H) Height (IN).....0

(W) Width (CM).....105.4

(D) Depth (CM).....66

Electrical

Amps.....9

Voltage.....208-240

Watts.....1875

Construction

Control Type.....Thermostatic Controls

Drain Type.....Manifold Drain

Fill Type.....None

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....33

Case Length.....47

Case Lot Cube (ft.).....26.93

Case Lot Weight (lbs.).....124.0



Three-well 208-volt 1875-watt modular drop-in hot well with standard drain and infinite controls

Keep a variety of food items at perfect serving temperatures with ease, thanks to the three-well modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features an individual drain shutoff for convenience, while a drip-free flange contains moisture and spills. The easy-to-use infinite controls ensure accurate temperature settings and are detachable for remote mounting, making this drop-in a popular, reliable choice.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Easy-to-use infinite controls ensure accurate temperature settings
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Individual drain shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....029419371327

Unit Dimensions

(W) Width (IN) 41.5

(D) Depth (IN).....26

(W) Width (CM).....105.4

(D) Depth (CM).....66

Electrical

Amps.....9

Voltage.....208-240

Watts.....1875

Construction

Control Type.....Inifinite Controls

Drain Type.....Standard Drain

Fill Type.....None

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....33

Case Length.....47

Case Lot Cube (ft.).....26.93

Case Lot Weight (lbs.).....124.0



Three-well 120-volt 1875-watt modular drop-in hot well with manifold drain and thermostatic controls

Keep a variety of food items at perfect serving temperatures with ease, thanks to the three-well modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while a drip-free flange contains moisture and spills. The control panel can be mounted remotely for convenient operation, and thermostatic controls ensure accurate heating.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....029419418459

Unit Dimensions

(W) Width (IN) 41.5

(D) Depth (IN).....26

(H) Height (IN).....0

(W) Width (CM).....105.4

(D) Depth (CM).....66

Electrical

Amps.....15.6

Voltage.....208-240

Watts.....1875

Construction

Control Type.....Thermostatic Controls

Drain Type.....Manifold Drain

Fill Type.....None

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....33

Case Length.....47

Case Lot Cube (ft.).....27.04

Case Lot Weight (lbs.).....139.0



Three-well 120-volt 1875-watt modular drop-in hot well with manifold drain and infinite controls

Keep a variety of food items at perfect serving temperatures with ease, thanks to the three-well 120-volt modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while a drip-free flange contains moisture and spills. The easy-to-use infinite controls ensure accurate temperature settings and are detachable for remote mounting, making this drop-in a popular, reliable choice.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Easy-to-use infinite controls ensure accurate temperature settings
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....029419380176

Unit Dimensions

(W) Width (IN) 41.5

(D) Depth (IN).....26

(W) Width (CM).....105.4

(D) Depth (CM).....66

Electrical

Amps.....15.6

Voltage.....208-240

Watts.....1875

Construction

Control Type.....Inifinite Controls

Drain Type.....Manifold Drain

Fill Type.....None

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....33.5

Case Length.....46.5

Case Lot Cube (ft.).....27.04

Case Lot Weight (lbs.).....125.0



Three-well 208- to 240-volt 3000-watt modular drop-in hot well with standard drain and thermostatic controls

Keep a variety of food items at perfect serving temperatures with ease, thanks to the three-well modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features an individual drain shutoff for convenience, while a drip-free flange contains moisture and spills. The control panel can be mounted remotely for convenient operation, and thermostatic controls ensure accurate heating.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....029419425211

Unit Dimensions

(W) Width (IN) 41.5

(D) Depth (IN).....26

(H) Height (IN).....0

(W) Width (CM).....105.4

(D) Depth (CM).....66

Electrical

Amps.....12.5

Voltage.....208

Watts.....3000

Construction

Control Type.....Thermostatic Controls

Drain Type.....Standard Drain

Fill Type.....None

Case Lot Measurement

Case Lot.....1

Case Width.....30.25

Case Height.....33.5

Case Length.....46.5

Case Lot Cube (ft.).....27.64

Case Lot Weight (lbs.).....134.0



Three-well 120-volt 3000-watt modular drop-in hot well with manifold drain and infinite controls

Keep a variety of food items at perfect serving temperatures with ease, thanks to the three-well modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while a drip-free flange contains moisture and spills. The easy-to-use infinite controls ensure accurate temperature settings and are detachable for remote mounting, making this drop-in a popular, reliable choice.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Easy-to-use infinite controls ensure accurate temperature settings
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....029419424832

Unit Dimensions

(W) Width (IN) 41.5

(D) Depth (IN).....26

(H) Height (IN).....33.5

(W) Width (CM).....105.4

(D) Depth (CM).....66

Electrical

Amps.....25

Voltage.....120

Watts.....3000

Construction

Control Type.....Inifinite Controls

Drain Type.....Manifold Drain

Fill Type.....None

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....33.5

Case Length.....46.5

Case Lot Cube (ft.).....27.04

Case Lot Weight (lbs.).....118.0



Three-well 208- to 240-volt 3000-watt modular drop-in hot well with manifold drain and infinite controls

Keep a variety of food items at perfect serving temperatures with ease, thanks to the three-well modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while a drip-free flange contains moisture and spills. The easy-to-use infinite controls ensure accurate temperature settings and are detachable for remote mounting, making this drop-in a popular, reliable choice.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Easy-to-use infinite controls ensure accurate temperature settings
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....029419424849

Unit Dimensions

(W) Width (IN) 41.5

(D) Depth (IN).....26

(H) Height (IN).....0

(W) Width (CM).....105.4

(D) Depth (CM).....66

Electrical

Amps.....12.5

Voltage.....208-240

Watts.....3000

Construction

Control Type.....Inifinite Controls

Drain Type.....Manifold Drain

Fill Type.....None

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....33

Case Length.....47

Case Lot Cube (ft.).....26.93

Case Lot Weight (lbs.).....138.0



Three-well 208- to 240-volt 3000-watt modular drop-in hot well with manifold drain and thermostatic controls

Keep a variety of food items at perfect serving temperatures with ease, thanks to the three-well modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while a drip-free flange contains moisture and spills. The control panel can be mounted remotely for convenient operation, and thermostatic controls ensure accurate heating.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....029419425020

Unit Dimensions

(W) Width (IN) 41.5

(D) Depth (IN).....26

(H) Height (IN).....0

(W) Width (CM).....105.4

(D) Depth (CM).....66

Electrical

Amps.....12.5

Voltage.....208-240

Watts.....3000

Construction

Control Type.....Thermostatic Controls

Drain Type.....Manifold Drain

Fill Type.....None

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....33

Case Length.....47

Case Lot Cube (ft.).....26.93

Case Lot Weight (lbs.).....124.0



Three-well 120-volt 1875-watt modular drop-in hot well with standard drain and infinite controls

Keep a variety of food items at perfect serving temperatures with ease, thanks to the three-well modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features an individual drain shutoff for convenience, while a drip-free flange contains moisture and spills. The easy-to-use infinite controls ensure accurate temperature settings and are detachable for remote mounting, making this drop-in hot well a popular, reliable choice.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Easy-to-use infinite controls ensure accurate temperature settings
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Individual drain shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....029419371310

Unit Dimensions

(W) Width (IN) 41.5

(D) Depth (IN).....26

(W) Width (CM).....105.4

(D) Depth (CM).....66

Electrical

Amps.....15.6

Voltage.....120

Watts.....1875

Construction

Control Type.....Inifinite Controls

Drain Type.....Standard Drain

Fill Type.....None

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....33.5

Case Length.....46.5

Case Lot Cube (ft.).....27.04

Case Lot Weight (lbs.).....118.0



7-quart 240-volt round modular soup drop-in hot well with infinite controls

Serve delicious soups at perfect serving temperatures with the round modular soup drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The 6-foot power cord and 4-foot control cord offer flexibility of placement, with no hardwiring required. The easy-to-use infinite controls ensure accurate temperature settings, while the ?-inch ball valve shutoff drain creates a reliable seal.

- Made in the USA
- Double-wall stainless steel construction is durable and long-lasting
- High-density glass fiber insulation helps trap heat
- Easy-to-use infinite controls ensure accurate temperature settings
- NSF-certified
- ?-inch ball valve shutoff drain creates a tight seal
- 6-foot power cord and 4-foot control cord offer flexibility in placement and don't require hardwiring
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419381593

Unit Dimensions

(W) Width (IN) 11.500006

(H) Height (IN).....11.68

(DI) Diameter.....11.1875

(H) Height (CM).....29.7

(DI) Diameter (CM).....28.4

Electrical

Amps.....3.5 - 4

Voltage.....240

Watts.....720 - 960

Weight

Weight (LB) 13

Construction

Control Type.....Inifinite Controls

Drain Type.....No Drain

Fill Type.....None

Case Lot Measurement

Case Lot.....1

Case Width.....11.5

Case Height.....11

Case Length.....11.5

Case Lot Cube (ft.).....0.84

Case Lot Weight (lbs.).....13.0



7-quart 208- to 240-volt round modular soup drop-in hot well with thermostatic controls

Serve delicious soups at perfect serving temperatures with the 7-quart round modular soup drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The 6-foot power cord and 4-foot control cord offer flexibility of placement, with no hardwiring required. The reliable thermostatic controls ensure accurate heating, while the ?-inch ball valve shutoff drain creates a reliable seal.

- Made in the USA
- Double-wall stainless steel construction is durable and long-lasting
- High-density glass fiber insulation helps trap heat
- Reliable thermostatic controls ensure accurate heating
- NSF-certified
- ?-inch ball valve shutoff drain creates a tight seal
- 6-foot power cord and 4-foot control cord offer flexibility in placement and don't require hardwiring
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419424764

Unit Dimensions

(W) Width (IN) 0

(H) Height (IN).....11.68

(DI) Diameter.....11.1875

(H) Height (CM).....29.7

(DI) Diameter (CM).....28.4

Electrical

Amps.....3.5 - 4

Voltage.....208-240

Watts.....720-960

Weight

Weight (LB).....14.12

Construction

Control Type.....Thermostatic Controls

Drain Type.....No Drain

Fill Type.....None

Case Lot Measurement

Case Lot.....1

Case Width.....15.5

Case Height.....15.75

Case Length.....15.5

Case Lot Cube (ft.).....2.19

Case Lot Weight (lbs.).....14.12



11-quart 208- to 240-volt round modular soup drop-in hot well with infinite controls

Serve delicious soups at perfect serving temperatures with the round modular soup drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The 6-foot power cord and 4-foot control cord offer flexibility of placement, with no hardwiring required. The easy-to-use infinite controls ensure accurate temperature settings, while the ?-inch ball valve shutoff drain creates a reliable seal.

- Made in the USA
- Double-wall stainless steel construction is durable and long-lasting
- High-density glass fiber insulation helps trap heat
- Easy-to-use infinite controls ensure accurate temperature settings
- NSF-certified
- ?-inch ball valve shutoff drain creates a tight seal
- 6-foot power cord and 4-foot control cord offer flexibility in placement and don't require hardwiring
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419407583

Unit Dimensions

(W) Width (IN) 13.375007

(H) Height (IN).....11.68

(DI) Diameter.....12.8125

(H) Height (CM).....29.7

(DI) Diameter (CM).....32.5

Electrical

Amps.....3.5 - 4

Voltage.....240

Watts.....720 - 960

Weight

Weight (LB) 17.16

Construction

Control Type.....Thermostatic Controls

Drain Type.....No Drain

Fill Type.....None

Case Lot Measurement

Case Lot.....1

Case Width.....13.375

Case Height.....10.75

Case Length.....13.5

Case Lot Cube (ft.).....1.12

Case Lot Weight (lbs.).....17.16



7-quart 208- to 120-volt round modular soup drop-in hot well with infinite controls

Serve delicious soups at perfect serving temperatures with the round modular soup drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The 6-foot power cord and 4-foot control cord offer flexibility of placement, with no hardwiring required. The easy-to-use infinite controls ensure accurate temperature settings, while the ?-inch ball valve shutoff drain creates a reliable seal.

- Made in the USA
- Double-wall stainless steel construction is durable and long-lasting
- High-density glass fiber insulation helps trap heat
- Easy-to-use infinite controls ensure accurate temperature settings
- NSF-certified
- ?-inch ball valve shutoff drain creates a tight seal
- 6-foot power cord and 4-foot control cord offer flexibility in placement and don't require hardwiring
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419381586

Unit Dimensions

(W) Width (IN) 11.5

(H) Height (IN).....11.68

(DI) Diameter.....11.1875

(W) Width (CM).....29.21

(H) Height (CM) 29.7

(DI) Diameter (CM).....28.4

Electrical

Amps.....6

Voltage.....120

Watts.....720

Weight

Weight (LB) 14.8

Construction

Control Type.....Inifinite Controls

Drain Type.....No Drain

Fill Type.....None

Case Lot Measurement

Case Lot.....1

Case Width.....11.5

Case Height.....12.5

Case Length.....11.5

Case Lot Cube (ft.).....0.96

Case Lot Weight (lbs.).....14.8



7-quart 120-volt round modular soup drop-in hot well with thermostatic controls

Serve delicious soups at perfect serving temperatures with the round modular soup drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The 6-foot power cord and 4-foot control cord offer flexibility of placement, with no hardwiring required. The reliable thermostatic controls ensure accurate heating, while the ?-inch ball valve shutoff drain creates a reliable seal.

- Made in the USA
- Double-wall stainless steel construction is durable and long-lasting
- High-density glass fiber insulation helps trap heat
- Reliable thermostatic controls ensure accurate heating
- NSF-certified
- ?-inch ball valve shutoff drain creates a tight seal
- 6-foot power cord and 4-foot control cord offer flexibility in placement and don't require hardwiring
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419408269

Unit Dimensions

(W) Width (IN) 0

(H) Height (IN).....11.68

(DI) Diameter.....11.1875

(H) Height (CM).....29.7

(DI) Diameter (CM).....28.4

Electrical

Amps.....6

Voltage.....120

Watts.....720

Weight

Weight (LB) 16.54

Construction

Control Type.....Thermostatic Controls

Drain Type.....No Drain

Fill Type.....None

Case Lot Measurement

Case Lot.....1

Case Width.....16

Case Height.....16

Case Length.....16

Case Lot Cube (ft.).....0.84

Case Lot Weight (lbs.).....16.54



11-quart 208- to 240-volt round modular drop-in hot well with infinite controls

Serve delicious soups at perfect serving temperatures with the round modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The 6-foot power cord and 4-foot control cord offer flexibility of placement, with no hardwiring required. The easy-to-use infinite controls ensure accurate temperature settings, while the ?-inch ball valve shutoff drain creates a reliable seal.

- Made in the USA
- Double-wall stainless steel construction is durable and long-lasting
- High-density glass fiber insulation helps trap heat
- Easy-to-use infinite controls ensure accurate temperature settings
- NSF-certified
- ?-inch ball valve shutoff drain creates a tight seal
- 6-foot power cord and 4-foot control cord offer flexibility in placement and don't require hardwiring
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419381616

Unit Dimensions

(W) Width (IN) 13.375007

(H) Height (IN).....11.68

(DI) Diameter.....12.8125

(H) Height (CM).....29.7

(DI) Diameter (CM).....32.5

Electrical

Amps.....3.5 - 4

Voltage.....120

Watts.....720 - 960

Weight

Weight (LB) 17.16

Construction

Control Type.....Inifinite Controls

Drain Type.....No Drain

Fill Type.....None

Case Lot Measurement

Case Lot.....1

Case Width.....13.375

Case Height.....10.75

Case Length.....13.5

Case Lot Cube (ft.).....1.12

Case Lot Weight (lbs.).....17.16



11-quart 120-volt round modular soup drop-in hot well with infinite controls

Serve delicious soups at perfect serving temperatures with the round soup modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The 6-foot power cord and 4-foot control cord offer flexibility of placement, with no hardwiring required. The easy-to-use infinite controls ensure accurate temperature settings, while the ?-inch ball valve shutoff drain creates a reliable seal.

- Made in the USA
- Double-wall stainless steel construction is durable and long-lasting
- High-density glass fiber insulation helps trap heat
- Easy-to-use infinite controls ensure accurate temperature settings
- NSF-certified
- ?-inch ball valve shutoff drain creates a tight seal
- 6-foot power cord and 4-foot control cord offer flexibility in placement and don't require hardwiring
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419381609

Unit Dimensions

(W) Width (IN) 13.5

(H) Height (IN).....11.68

(DI) Diameter.....12.8125

(H) Height (CM).....29.7

(DI) Diameter (CM).....32.5

Electrical

Amps.....6

Voltage.....208-240

Watts.....720

Weight

Weight (LB) 16.92

Construction

Control Type.....Inifinite Controls

Drain Type.....No Drain

Fill Type.....None

Case Lot Measurement

Case Lot.....1

Case Width.....13.5

Case Height.....11

Case Length.....13.5

Case Lot Cube (ft.).....1.16

Case Lot Weight (lbs.).....16.92



11-quart 120-volt round modular drop-in hot well with thermostatic controls

Serve delicious soups at perfect serving temperatures with the round modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The 6-foot power cord and 4-foot control cord offer flexibility of placement, with no hardwiring required. The reliable thermostatic controls ensure accurate heating, while the ?-inch ball valve shutoff drain creates a reliable seal.

- Made in the USA
- Double-wall stainless steel construction is durable and long-lasting
- High-density glass fiber insulation helps trap heat
- Reliable thermostatic controls ensure accurate heating
- NSF-certified
- ?-inch ball valve shutoff drain creates a tight seal
- 6-foot power cord and 4-foot control cord offer flexibility in placement and don't require hardwiring
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419422456

Unit Dimensions

(W) Width (IN) 0

(H) Height (IN).....11.68

(DI) Diameter.....12.8125

(DI) Diameter (CM).....32.5

Electrical

Amps.....6

Watts.....720

Weight

Weight (LB) 18.84

Construction

Control Type.....Thermostatic Controls

Drain Type.....No Drain

Fill Type.....None

Case Lot Measurement

Case Lot.....1

Case Width.....13.5

Case Height.....11

Case Length.....13.5

Case Lot Cube (ft.).....1.16

Case Lot Weight (lbs.).....18.84



120-volt top-mount fabricator drop-in hot well with standard drain and thermostatic controls

Promising superior results and exceptional energy efficiency, the top-mount drop-in hot well by Vollrath is an effective, consistent and convenient choice. Made of 18-8 grade stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing, and the 6 ?-inch depth fits full- or fractional-size pans up to 6 inches deep. With a unique, energy-efficient design, this hot well offers comparable performance to higher-wattage elements. The control unit can be mounted remotely for convenient operation, and thermostatic controls ensure accurate heating. The zero clearance allows installation flexibility, while the beveled edge is quick and easy to clean.

- Made in the USA
- 18-8 grade stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Remote-mounted control unit for convenient, easy operation
- Reliable thermostatic controls ensure accurate heating
- Energy-efficient heating element offers performance comparable to higher-wattage elements
- Standard drain and drain screen included
- Built-in positioning band for easy installation
- Standard mounting tabs provided for sheet metal counters
- Optional mounting kit available for laminate and solid-surface countertops (Vollrath® item number 36370)
- NSF-certified
- 6 ?-inch depth accommodates full- and fractional-size pans up to 6 inches deep
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419407798

Unit Dimensions

(W) Width (IN) 15

(D) Depth (IN).....23

(H) Height (IN).....0

(W) Width (CM).....38.1

(D) Depth (CM).....58.4

Electrical

Amps.....8.3

Voltage.....120

Watts.....1000

Construction

Control Type.....Thermostatic Controls

Drain Type.....Standard Drain

Fill Type.....None

Case Lot Measurement

Case Lot.....1

Case Width.....25.5

Case Height.....11.75

Case Length.....16.5

Case Lot Cube (ft.).....2.86

Case Lot Weight (lbs.).....25.72



208- to 240-volt top-mount fabricator drop-in hot well with standard drain and thermostatic controls

Promising superior results and exceptional energy efficiency, the top-mount drop-in hot well by Vollrath is an effective, consistent and convenient choice. Made of 18-8 grade stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing, and the 6 ?-inch depth fits full- or fractional-size pans up to 6 inches deep. With a unique, energy-efficient design, this hot well offers comparable performance to higher-wattage elements. The control unit can be mounted remotely for convenient operation, and thermostatic controls ensure accurate heating. The zero clearance allows installation flexibility, while the beveled edge is quick and easy to clean.

- Made in the USA
- 18-8 grade stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Remote-mounted control unit for convenient, easy operation
- Reliable thermostatic controls ensure accurate heating
- Energy-efficient heating element offers performance comparable to higher-wattage elements
- Standard drain and drain screen included
- Built-in positioning band for easy installation
- Standard mounting tabs provided for sheet metal counters
- Optional mounting kit available for laminate and solid-surface countertops (Vollrath® item number 36370)
- NSF-certified
- 6 ?-inch depth accommodates full- and fractional-size pans up to 6 inches deep
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419413447

Unit Dimensions

(W) Width (IN) 15

(D) Depth (IN).....23

(H) Height (IN).....0

(W) Width (CM).....38.1

(D) Depth (CM).....58.4

Electrical

Amps.....3.6 - 4.2

Voltage.....208-240

Watts.....750-1000

Construction

Control Type.....Thermostatic Controls

Drain Type.....Standard Drain

Fill Type.....None

Case Lot Measurement

Case Lot.....1

Case Width.....16.5

Case Height.....11.5

Case Length.....25.375

Case Lot Cube (ft.).....2.79

Case Lot Weight (lbs.).....25.48



Three-well 208- to 240-volt 3000-watt modular marine-grade stainless steel drop-in hot well with manifold drain, thermostatic controls and flat flange

Keep a variety of food items at perfect serving temperatures with ease, thanks to the three-well modular drop-in hot well by Vollrath. Made with marine-grade stainless steel, this durable well stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance. High-density glass fiber insulation reduces energy waste, helping you maximize efficiency. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while the flat flange creates a sleek, streamlined appearance. The control panel can be mounted remotely for convenient operation, and thermostatic controls ensure accurate heating.

- Made in the USA
- Marine-grade stainless steel stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Flat flange creates a sleek, streamlined appearance
- Flat flange creates sleek, streamlined appearance
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

Model .....-FF

Unit Dimensions

Overall Dimensions (IN).....41.5 x 26 x 15.419

(W) Width (IN) 41.5

(D) Depth (IN).....26

(H) Height (IN).....15.41

(W) Width (CM).....105.41

(D) Depth (CM).....66.04

(H) Height (CM).....39.16

Electrical

Amps.....10.8 - 12.5

Voltage.....208

Watts.....3000

Construction

Special Feature.....Flat Flange

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....33

Case Length.....47



Three-well 208- to 240-volt 3000-watt modular marine-grade stainless steel drop-in hot well with standard drain, infinite controls and flat flange

Keep a variety of food items at perfect serving temperatures with ease, thanks to the three-well modular drop-in hot well by Vollrath. Made with marine-grade stainless steel, this durable well stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance. High-density glass fiber insulation reduces energy waste, helping you maximize efficiency. The unique design requires a smaller circuit, reduces installation costs and provides comparable performance to higher-wattage elements. Each well features an individual drain shutoff for convenience, while a flat flange creates a sleek, streamlined appearance. The easy-to-use infinite controls ensure accurate temperature settings and are detachable for remote mounting, making this hot well a popular, reliable choice.

- Made in the USA
- Marine-grade stainless steel stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance
- High-density glass fiber insulation on the sides, ends and below the element traps heat and maximizes energy efficiency
- Easy-to-use infinite controls ensure accurate temperature settings
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while providing comparable performance to higher-wattage elements
- Individual drain shutoffs for user convenience
- Flat flange creates a sleek, streamlined appearance
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

Model .....-FF

Unit Dimensions

Overall Dimensions (IN).....41.5 x 26 x 15.419

(W) Width (IN) 41.5

(D) Depth (IN).....26

(H) Height (IN) 15.41

(W) Width (CM) 105.41

(D) Depth (CM) 66.04

(H) Height (CM) 39.16

Electrical

Amps ..... 10.8 - 12.5

Voltage 240

Watts 3000

Construction

Special Feature ..... Flat Flange

Case Lot Measurement

Case Lot 1

Case Width 30

Case Height 34

Case Length 47



Three-well 120-volt 3000-watt modular marine-grade stainless steel drop-in hot well with standard drain, infinite controls and flat flange

Keep a variety of food items at perfect serving temperatures with ease, thanks to the three-well 120-volt modular drop-in hot well by Vollrath. Made with marine-grade stainless steel, this durable well stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance. High-density glass fiber insulation reduces energy waste, helping you maximize efficiency. The unique design requires a smaller circuit, reduces installation costs and provides comparable performance to higher-wattage elements. Each well features an individual drain shutoff for convenience, while the flat flange creates a sleek, streamlined appearance. The easy-to-use infinite controls ensure accurate temperature settings and are detachable for remote mounting, making this hot well a popular, reliable choice.

- Made in the USA
- Marine-grade stainless steel stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance
- High-density glass fiber insulation on the sides, ends and below the element traps heat and maximizes energy efficiency
- Easy-to-use infinite controls ensure accurate temperature settings
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while providing comparable performance to higher-wattage elements
- Individual drain shutoffs for user convenience
- Flat flange creates a sleek, streamlined appearance
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

Model .....-FF

Unit Dimensions

Overall Dimensions (IN).....41.5 x 26 x 15.419

(W) Width (IN) 41.5

(D) Depth (IN).....26

(H) Height (IN).....15.41

(W) Width (CM)..... 105.41

(D) Depth (CM)..... 66.04

(H) Height (CM)..... 39.16

Electrical

Amps..... 25

Voltage..... 120

Watts..... 3000

Construction

Special Feature..... Flat Flange

Case Lot Measurement

Case Lot..... 1

Case Width..... 30

Case Height..... 33

Case Length..... 47



Three-well 120-volt 1875-watt modular marine-grade stainless steel drop-in hot well with standard drain, thermostatic controls and flat flange

Keep a variety of food items at perfect serving temperatures with ease, thanks to the three-well 120-volt modular drop-in hot well by Vollrath. Made with marine-grade stainless steel, this durable well stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance. High-density glass fiber insulation reduces energy waste, helping you maximize efficiency. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features an individual drain shutoff for convenience, while the flat flange creates a sleek, streamlined appearance. The control panel can be mounted remotely for convenient operation, and thermostatic controls ensure accurate heating.

- Made in the USA
- Marine-grade stainless steel stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance
- High-density glass fiber insulation on the sides, ends and below the element traps heat and maximizes energy efficiency
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Individual drain shutoffs for user convenience
- Flat flange creates sleek, streamlined appearance
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

Model .....-FF

Unit Dimensions

Overall Dimensions (IN).....41.5 x 26 x 15.419

(W) Width (IN) 41.5

(D) Depth (IN).....26

(H) Height (IN) 15.41

(W) Width (CM) 105.41

(D) Depth (CM) 66.04

(H) Height (CM) 39.16

Electrical

Amps 15.6

Voltage ..... 208 - 240

Watts 1875

Construction

Special Feature ..... Flat Flange

Case Lot Measurement

Case Lot 1

Case Width 30

Case Height 34

Case Length 46



208 to 240 Volt Three-Well Modular Hot Drop-In with Marine Grade Wells with Standard Drain and Thermostatic Controls with Flat Flange

Offer enhanced corrosion resistance and come with a standard two-year warranty

- Built with marine grade, 316 stainless steel to stand up to hard water and harsher cleaning techniques
- Available for all modular hot drop-ins and Signature Server Hot Stations
- Removable panels at the bottom of the well allow for service access

PRODUCT SPECIFICATIONS

Model Information

Model .....-FF

Unit Dimensions

Overall Dimensions (IN).....41.5 x 26 x 15.419

(W) Width (IN) 41.5

(D) Depth (IN).....26

(H) Height (IN).....15.41

(W) Width (CM).....105.41

(D) Depth (CM).....66.04

(H) Height (CM).....39.16

Electrical

Amps.....10.8 - 12.5

Voltage.....208 - 240

Watts.....3000

Construction

Special Feature .....Flat Flange

Case Lot Measurement

Case Lot.....1

Case Width.....30.25

Case Height.....33.5

Case Length.....46.5



Three-well 208-volt 1875-watt modular marine-grade stainless steel drop-in hot well with standard drain, infinite controls and flat flange

Keep a variety of food items at perfect serving temperatures with ease, thanks to the three-well 208-volt modular drop-in hot well by Vollrath. Made with marine-grade stainless steel, this durable well stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance. High-density glass fiber insulation reduces energy waste, helping you maximize efficiency. The unique design requires a smaller circuit, reduces installation costs and provides comparable performance to higher-wattage elements. Each well features an individual drain shutoff for convenience, while the flat flange creates a sleek, streamlined appearance. The easy-to-use infinite controls ensure accurate temperature settings and are detachable for remote mounting, making this hot well a popular, reliable choice.

- Made in the USA
- Marine-grade stainless steel stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance
- High-density glass fiber insulation on the sides, ends and below the element traps heat and maximizes energy efficiency
- Easy-to-use infinite controls ensure accurate temperature settings
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while providing comparable performance to higher-wattage elements
- Individual drain shutoffs for user convenience
- Flat flange creates sleek, streamlined appearance
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

Model .....-FF

Unit Dimensions

Overall Dimensions (IN).....41.5 x 26 x 15.419

(W) Width (IN) 41.5

(D) Depth (IN).....26

(H) Height (IN).....15.41

(W) Width (CM).....105.41

(D) Depth (CM).....66.04

(H) Height (CM).....39.16

Electrical

Amps.....9

Voltage.....208 - 240

Watts.....1875

Construction

Special Feature.....Flat Flange

Case Lot Measurement

Case Lot.....1



Three-well 120-volt 3000-watt modular marine-grade stainless steel drop-in hot well with manifold drain, thermostatic controls and flat flange

Keep a variety of food items at perfect serving temperatures with ease, thanks to the three-well 120-volt modular drop-in hot well by Vollrath. Made with marine-grade stainless steel, this durable well stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance. High-density glass fiber insulation reduces energy waste, helping you maximize efficiency. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while a flat flange creates a sleek, streamlined appearance. The control panel can be mounted remotely for convenient operation, and thermostatic controls ensure accurate heating.

- Made in the USA
- Marine-grade stainless steel stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Flat flange creates a sleek, streamlined appearance
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- 2-year standard limited warranty
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

Model .....-FF

Unit Dimensions

Overall Dimensions (IN).....41.5 x 26 x 15.419

(W) Width (IN) 41.5

(D) Depth (IN).....26

(H) Height (IN).....15.41

(W) Width (CM).....105.41

(D) Depth (CM).....66.04

(H) Height (CM).....39.16

Electrical

Amps.....25

Voltage.....120

Watts.....3000

Construction

Special Feature.....Flat Flange

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....33

Case Length.....47



Three-well 208- to 240-volt 3000-watt modular marine-grade stainless steel drop-in hot well with manifold drain, infinite controls and flat flange

Keep a variety of food items at perfect serving temperatures with ease, thanks to the three-well modular drop-in hot well by Vollrath. Made with marine-grade stainless steel, this durable well stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance. High-density glass fiber insulation reduces energy waste, helping you maximize efficiency. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while the flat flange creates a sleek, streamlined appearance. The easy-to-use infinite controls ensure accurate temperature settings and are detachable for remote mounting, making this drop-in a popular, reliable choice.

- Made in the USA
- Marine-grade stainless steel stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Easy-to-use infinite controls ensure accurate temperature settings
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Flat flange creates a sleek, streamlined appearance
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

Model .....-FF

Unit Dimensions

Overall Dimensions (IN).....41.5 x 26 x 15.419

(W) Width (IN) 41.5

(D) Depth (IN).....26

(H) Height (IN).....15.41

(W) Width (CM)..... 105.41

(D) Depth (CM)..... 66.04

(H) Height (CM)..... 39.16

Electrical

Amps..... 10.8 - 12.5

Voltage..... 120

Watts..... 3000

Construction

Special Feature..... Flat Flange

Case Lot Measurement

Case Lot..... 1

Case Width..... 30

Case Height..... 33

Case Length..... 47



Three-well 120-volt 1875-watt modular marine-grade stainless steel drop-in hot well with manifold drain, thermostatic controls and flat flange

Keep a variety of food items at perfect serving temperatures with ease, thanks to the three-well 120-volt modular drop-in hot well by Vollrath. Made with marine-grade stainless steel, this durable well stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance. High-density glass fiber insulation reduces energy waste, helping you maximize efficiency. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while the flat flange creates a sleek, streamlined appearance. The control panel can be mounted remotely for convenient operation, and thermostatic controls ensure accurate heating.

- Made in the USA
- Marine-grade stainless steel stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Flat flange creates sleek, streamlined appearance
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

Model .....-FF

Unit Dimensions

Overall Dimensions (IN).....41.5 x 26 x 15.419

(W) Width (IN) 41.5

(D) Depth (IN).....26

(H) Height (IN).....15.41

(W) Width (CM)..... 105.41

(D) Depth (CM)..... 66.04

(H) Height (CM)..... 39.16

Electrical

Amps..... 15.6

Voltage..... 240

Watts..... 1875

Construction

Special Feature..... Flat Flange

Case Lot Measurement

Case Lot..... 1



Three-well 208- to 240-volt 3000-watt modular marine-grade stainless steel drop-in hot well with manifold drain, thermostatic controls, Auto-Fill system and flat flange

Keep a variety of food items at perfect serving temperatures with ease, thanks to the three-well modular drop-in hot well by Vollrath. Made with marine-grade stainless steel, this durable well stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance. High-density glass fiber insulation reduces energy waste, helping you maximize efficiency. The Auto-Fill system maintains perfect water levels for easy operation, and the unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while the flat flange creates a sleek, streamlined appearance. The control panel can be mounted remotely for convenient operation, and thermostatic controls ensure accurate heating.

- Made in the USA
- Marine-grade stainless steel stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Auto-Fill system maintains perfect water levels for easy operation
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- 2-year standard limited warranty
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

Model .....-FF

Unit Dimensions

Overall Dimensions (IN).....41.5 x 26 x 15.419

(W) Width (IN) 41.5

(D) Depth (IN).....26

(H) Height (IN).....15.41

(W) Width (CM)..... 105.41

(D) Depth (CM)..... 66.04

(H) Height (CM)..... 39.16

Electrical

Amps..... 10.8 - 12.5

Voltage..... 120

Watts..... 3000

Construction

Special Feature..... Flat Flange

Case Lot Measurement

Case Lot..... 1

Case Width..... 30.5

Case Height..... 32.5

Case Length..... 47



Three-well 120-volt 1875-watt modular marine-grade stainless steel drop-in hot well with manifold drain and thermostatic controls

Keep a variety of food items at perfect serving temperatures with ease, thanks to the three-well 120-volt modular drop-in hot well by Vollrath. Made with marine-grade stainless steel, this durable well stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance. High-density glass fiber insulation reduces energy waste, helping you maximize efficiency. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while a drip-free flange contains moisture and spills. The control panel can be mounted remotely for convenient operation, and thermostatic controls ensure accurate heating.

- Made in the USA
- Marine-grade stainless steel stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....671080644202

Unit Dimensions

Overall Dimensions (IN).....41.5 x 26 x 15.419

(W) Width (IN) 41.5

(D) Depth (IN).....26

(H) Height (IN).....15.41

(W) Width (CM).....105.41

(D) Depth (CM).....66.04

(H) Height (CM).....39.16

Electrical

Amps.....15.6

Voltage.....240

Watts.....1875

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....33

Case Length.....47



Three-well 120-volt 3000-watt modular marine-grade stainless steel drop-in hot well with manifold drain, infinite controls and Auto-Fill system

Keep a variety of food items at perfect serving temperatures with ease, thanks to the three-well 120-volt modular drop-in hot well by Vollrath. Made with marine-grade stainless steel, this durable well stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance. High-density glass fiber insulation reduces energy waste, helping you maximize efficiency. The Auto-Fill system maintains perfect water levels for easy operation, and the unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while a drip-free flange contains moisture and spills. The control panel can be mounted remotely for convenient operation, and the easy-to-use infinite controls ensure accurate temperature settings.

- Made in the USA
- Marine-grade stainless steel stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Easy-to-use infinite controls ensure accurate temperature settings
- Detachable control unit for remote mounting
- Auto-Fill system maintains perfect water levels for easy operation
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
- 6 ?-inch depth accommodates 6-inch-deep pans

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080644196

Unit Dimensions

Overall Dimensions (IN).....41.5 x 26 x 15.419

(W) Width (IN) 41.5

(D) Depth (IN).....26

(H) Height (IN).....15.41

(W) Width (CM).....105.41

(D) Depth (CM).....66.04

(H) Height (CM) 39.16

Electrical

Amps 25

Voltage 208-240

Watts 3000

Case Lot Measurement

Case Lot 1

Case Width 30

Case Height 33

Case Length 47



Three-well 120-volt 1875-watt modular marine-grade stainless steel drop-in hot well with manifold drain and infinite controls

Keep a variety of food items at perfect serving temperatures with ease, thanks to the three-well 120-volt modular drop-in hot well by Vollrath. Made with marine-grade stainless steel, this durable well stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance. High-density glass fiber insulation reduces energy waste, helping you maximize efficiency. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while a drip-free flange contains moisture and spills. The easy-to-use infinite controls ensure accurate temperature settings and are detachable for remote mounting, making this drop-in a popular, reliable choice.

- Made in the USA
- Marine-grade stainless steel stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Easy-to-use infinite controls ensure accurate temperature settings
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
- 6 ?-inch depth accommodates 6-inch-deep pans

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080644165

Unit Dimensions

Overall Dimensions (IN).....41.5 x 26 x 15.419

(W) Width (IN) 41.5

(D) Depth (IN).....26

(H) Height (IN).....15.41

(W) Width (CM).....105.41

(D) Depth (CM).....66.04

(H) Height (CM).....39.16

Electrical

Amps.....15.6

Voltage.....120

Watts.....1875

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....33.5

Case Length.....46.5



Three-well 208-volt 1875-watt modular marine-grade stainless steel drop-in hot well with manifold drain and thermostatic controls

Keep a variety of food items at perfect serving temperatures with ease, thanks to the three-well 208-volt modular drop-in hot well by Vollrath. Made with marine-grade stainless steel, this durable well stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance. High-density glass fiber insulation reduces energy waste, helping you maximize efficiency. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while a drip-free flange contains moisture and spills. The control panel can be mounted remotely for convenient operation, and thermostatic controls ensure accurate heating.

- Made in the USA
- Marine-grade stainless steel stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080644325

Unit Dimensions

Overall Dimensions (IN).....41.5 x 26 x 15.419

(W) Width (IN) 41.5

(D) Depth (IN).....26

(H) Height (IN).....15.41

(W) Width (CM).....105.41

(D) Depth (CM).....66.04

(H) Height (CM).....39.16

Electrical

Amps.....9

Voltage.....208-240

Watts.....1875

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....33

Case Length.....47



Three-well 120-volt 1875-watt modular marine-grade stainless steel drop-in hot well with standard drain and infinite controls

Keep a variety of food items at perfect serving temperatures with ease, thanks to the three-well 120-volt modular drop-in hot well by Vollrath. Made with marine-grade stainless steel, this durable well stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance. High-density glass fiber insulation reduces energy waste, helping you maximize efficiency. The unique design requires a smaller circuit, reduces installation costs and provides comparable performance to higher-wattage elements. Each well features an individual drain shutoff for convenience, while a drip-free flange contains moisture and spills. The easy-to-use infinite controls ensure accurate temperature settings and are detachable for remote mounting, making this hot well a popular, reliable choice.

- Made in the USA
- Marine-grade stainless steel stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance
- High-density glass fiber insulation on the sides, ends and below the element traps heat and maximizes energy efficiency
- Easy-to-use infinite controls ensure accurate temperature settings
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while providing comparable performance to higher-wattage elements
- Individual drain shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- 2-year standard limited warranty
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080644127

Unit Dimensions

Overall Dimensions (IN).....41.5 x 26 x 15.419

(W) Width (IN) 41.5

(D) Depth (IN).....26

(H) Height (IN).....15.41

(W) Width (CM).....105.41

(D) Depth (CM).....66.04

(H) Height (CM).....39.16

Electrical

Amps.....15.6

Voltage.....208-240

Watts.....1875

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....33.5

Case Length.....46.5



Three-well 120-volt 3000-watt modular marine-grade stainless steel drop-in hot well with manifold drain and thermostatic controls

Keep a variety of food items at perfect serving temperatures with ease, thanks to the three-well 120-volt modular drop-in hot well by Vollrath. Made with marine-grade stainless steel, this durable well stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance. High-density glass fiber insulation reduces energy waste, helping you maximize efficiency. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while a drip-free flange contains moisture and spills. The control panel can be mounted remotely for convenient operation, and thermostatic controls ensure accurate heating.

- Made in the USA
- Marine-grade stainless steel stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....671080644219

Unit Dimensions

Overall Dimensions (IN).....41.5 x 26 x 15.419

(W) Width (IN) 41.5

(D) Depth (IN).....26

(H) Height (IN).....15.41

(W) Width (CM).....105.41

(D) Depth (CM).....66.04

(H) Height (CM) 39.16

Electrical

Amps 25

Voltage 120

Watts 3000

Case Lot Measurement

Case Lot 1

Case Width 30

Case Height 33

Case Length 47



Three-well 240-volt 1875-watt modular marine-grade stainless steel drop-in hot well with standard drain and thermostatic controls

Keep a variety of food items at perfect serving temperatures with ease, thanks to the three-well 240-volt modular drop-in hot well by Vollrath. Made with marine-grade stainless steel, this durable well stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance. High-density glass fiber insulation reduces energy waste, helping you maximize efficiency. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features an individual drain shutoff for convenience, while a drip-free flange contains moisture and spills. The control panel can be mounted remotely for convenient operation, and thermostatic controls ensure accurate heating.

- Made in the USA
- Marine-grade stainless steel stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance
- High-density glass fiber insulation on the sides, ends and below the element traps heat and maximizes energy efficiency
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Individual drain shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080645001

Unit Dimensions

Overall Dimensions (IN).....41.5 x 26 x 15.419

(W) Width (IN) 41.5

(D) Depth (IN).....26

(H) Height (IN).....15.41

(W) Width (CM).....105.41

(D) Depth (CM).....66.04

(H) Height (CM).....39.16

Electrical

Amps.....7.8

Voltage.....120

Watts.....1875

Case Lot Measurement

Case Lot.....1

Case Width.....0

Case Height.....0

Case Length.....0



Three-well 208-volt 1875-watt modular marine-grade stainless steel drop-in hot well with manifold drain and infinite controls

Keep a variety of food items at perfect serving temperatures with ease, thanks to the three-well 208-volt modular drop-in hot well by Vollrath. Made with marine-grade stainless steel, this durable well stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance. High-density glass fiber insulation reduces energy waste, helping you maximize efficiency. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while a drip-free flange contains moisture and spills. The easy-to-use infinite controls ensure accurate temperature settings and are detachable for remote mounting, making this drop-in a popular, reliable choice.

- Made in the USA
- Marine-grade stainless steel stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Easy-to-use infinite controls ensure accurate temperature settings
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080644288

Unit Dimensions

Overall Dimensions (IN).....41.5 x 26 x 15.419

(W) Width (IN) 41.5

(D) Depth (IN).....26

(H) Height (IN).....15.41

(W) Width (CM).....105.41

(D) Depth (CM).....66.04

(H) Height (CM).....39.16

Electrical

Amps.....9

Voltage.....120

Watts.....1875

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....33.5

Case Length.....46.5



Three-well 240-volt 1875-watt modular marine-grade stainless steel drop-in hot well with manifold drain and thermostatic controls

Keep a variety of food items at perfect serving temperatures with ease, thanks to the three-well 240-volt modular drop-in hot well by Vollrath. Made with marine-grade stainless steel, this durable well stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance. High-density glass fiber insulation reduces energy waste, helping you maximize efficiency. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while a drip-free flange contains moisture and spills. The control panel can be mounted remotely for convenient operation, and thermostatic controls ensure accurate heating.

- Made in the USA
- Marine-grade stainless steel stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080645032

Unit Dimensions

Overall Dimensions (IN).....41.5 x 26 x 15.419

(W) Width (IN) 41.5

(D) Depth (IN).....26

(H) Height (IN).....15.41

(W) Width (CM).....105.41

(D) Depth (CM).....66.04

(H) Height (CM) 39.16

Electrical

Amps 7.8

Voltage 120

Watts 1875

Case Lot Measurement

Case Lot 1

Case Width 30.25

Case Height 33.5

Case Length 46.5



Three-well 240-volt 1875-watt modular marine-grade stainless steel drop-in hot well with manifold drain and infinite controls

Keep a variety of food items at perfect serving temperatures with ease, thanks to the three-well 240-volt modular drop-in hot well by Vollrath. Made with marine-grade stainless steel, this durable well stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance. High-density glass fiber insulation reduces energy waste, helping you maximize efficiency. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while a drip-free flange contains moisture and spills. The easy-to-use infinite controls ensure accurate temperature settings and are detachable for remote mounting, making this drop-in a popular, reliable choice.

- Made in the USA
- Marine-grade stainless steel stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Easy-to-use infinite controls ensure accurate temperature settings
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080645018

Unit Dimensions

Overall Dimensions (IN).....41.5 x 26 x 15.419

(W) Width (IN) 41.5

(D) Depth (IN).....26

(H) Height (IN).....15.41

(W) Width (CM).....105.41

(D) Depth (CM).....66.04

(H) Height (CM) 39.16

Electrical

Amps 7.8

Voltage 240

Watts 1875

Case Lot Measurement

Case Lot 1

Case Width 31

Case Height 34

Case Length 47



Three-well 120-volt 1875-watt modular marine-grade stainless steel drop-in hot well with manifold drain, infinite controls and Auto-Fill system

Keep a variety of food items at perfect serving temperatures with ease, thanks to the three-well 120-volt modular drop-in hot well by Vollrath. Made with marine-grade stainless steel, this durable well stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance. High-density glass fiber insulation reduces energy waste, helping you maximize efficiency. The Auto-Fill system maintains perfect water levels for easy operation, and the unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while a drip-free flange contains moisture and spills. The control panel can be mounted remotely for convenient operation, and the easy-to-use infinite controls ensure accurate temperature settings.

- Made in the USA
- Marine-grade stainless steel stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Easy-to-use infinite controls ensure accurate temperature settings
- Detachable control unit for remote mounting
- Auto-Fill system maintains perfect water levels for easy operation
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080644189

Unit Dimensions

Overall Dimensions (IN).....41.5 x 26 x 15.419

(W) Width (IN) 41.5

(D) Depth (IN).....26

(H) Height (IN).....15.41

(W) Width (CM)..... 105.41

(D) Depth (CM)..... 66.04

(H) Height (CM)..... 39.16

Electrical

Amps..... 15.6

Voltage..... 240

Watts..... 1875

Case Lot Measurement

Case Lot..... 1

Case Width..... 30

Case Height..... 33

Case Length..... 47



Three-well 208- to 240-volt 3000-watt modular marine-grade stainless steel drop-in hot well with manifold drain, infinite controls and Auto-Fill system

Keep a variety of food items at perfect serving temperatures with ease, thanks to the three-well modular drop-in hot well by Vollrath. Made with marine-grade stainless steel, this durable well stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance. High-density glass fiber insulation reduces energy waste, helping you maximize efficiency. The Auto-Fill system maintains perfect water levels for easy operation, and the unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while a drip-free flange contains moisture and spills. The control panel can be mounted remotely for convenient operation, and the easy-to-use infinite controls ensure accurate temperature settings.

- Made in the USA
- Marine-grade stainless steel stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Easy-to-use infinite controls ensure accurate temperature settings
- Detachable control unit for remote mounting
- Auto-Fill system maintains perfect water levels for easy operation
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080644318

Unit Dimensions

Overall Dimensions (IN).....41.5 x 26 x 15.419

(W) Width (IN) 41.5

(D) Depth (IN).....26

(H) Height (IN).....15.41

(W) Width (CM)..... 105.41

(D) Depth (CM)..... 66.04

(H) Height (CM)..... 39.16

Electrical

Amps..... 10.8 - 12.5

Voltage..... 120

Watts..... 3000

Case Lot Measurement

Case Lot..... 1

Case Width..... 30

Case Height..... 34

Case Length..... 47



Three-well 208-volt 1875-watt modular marine-grade stainless steel drop-in hot well with manifold drain, infinite controls and Auto-Fill system

Keep a variety of food items at perfect serving temperatures with ease, thanks to the three-well 208-volt modular drop-in hot well by Vollrath. Made with marine-grade stainless steel, this durable well stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance. High-density glass fiber insulation reduces energy waste, helping you maximize efficiency. The Auto-Fill system maintains perfect water levels for easy operation, and the unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while a drip-free flange contains moisture and spills. The control panel can be mounted remotely for convenient operation, and the easy-to-use infinite controls ensure accurate temperature settings.

- Made in the USA
- Marine-grade stainless steel stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Easy-to-use infinite controls ensure accurate temperature settings
- Detachable control unit for remote mounting
- Auto-Fill system maintains perfect water levels for easy operation
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080644301

Unit Dimensions

Overall Dimensions (IN).....41.5 x 26 x 15.419

(W) Width (IN) 41.5

(D) Depth (IN).....26

(H) Height (IN).....15.41

(W) Width (CM).....105.41

(D) Depth (CM).....66.04

(H) Height (CM) 39.16

Electrical

Amps 9

Voltage 208

Watts 1875

Case Lot Measurement

Case Lot 1

Case Width 47

Case Height 30.25

Case Length 33.5



Three-well 120-volt 3000-watt modular marine-grade stainless steel drop-in hot well with standard drain and infinite controls

Keep a variety of food items at perfect serving temperatures with ease, thanks to the three-well 120-volt modular drop-in hot well by Vollrath. Made with marine-grade stainless steel, this durable well stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance. High-density glass fiber insulation reduces energy waste, helping you maximize efficiency. The unique design requires a smaller circuit, reduces installation costs and provides comparable performance to higher-wattage elements. Each well features an individual drain shutoff for convenience, while a drip-free flange contains moisture and spills. The easy-to-use infinite controls ensure accurate temperature settings and are detachable for remote mounting, making this hot well a popular, reliable choice.

- Made in the USA
- Marine-grade stainless steel stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance
- High-density glass fiber insulation on the sides, ends and below the element traps heat and maximizes energy efficiency
- Easy-to-use infinite controls ensure accurate temperature settings
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while providing comparable performance to higher-wattage elements
- Individual drain shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....671080644134

Unit Dimensions

Overall Dimensions (IN).....41.5 x 26 x 15.419

(W) Width (IN) 41.5

(D) Depth (IN).....26

(H) Height (IN).....15.41

(W) Width (CM).....105.41

(D) Depth (CM).....66.04

(H) Height (CM).....39.16

Electrical

Amps.....25

Voltage.....120

Watts.....3000

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....33

Case Length.....47



Three-well 240-volt 1875-watt modular marine-grade stainless steel drop-in hot well with manifold drain, thermostatic controls and Auto-Fill system

Keep a variety of food items at perfect serving temperatures with ease, thanks to the three-well 240-volt modular drop-in hot well by Vollrath. Made with marine-grade stainless steel, this durable well stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance. High-density glass fiber insulation reduces energy waste, helping you maximize efficiency. The Auto-Fill system maintains perfect water levels for easy operation, and the unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while a drip-free flange contains moisture and spills. The control panel can be mounted remotely for convenient operation, and thermostatic controls ensure accurate heating.

- Made in the USA
- Marine-grade stainless steel stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Auto-Fill system maintains perfect water levels for easy operation
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- 2-year standard limited warranty
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080648545

Unit Dimensions

Overall Dimensions (IN).....41.5 x 26 x 15.419

(W) Width (IN) 41.5

(D) Depth (IN).....26

(H) Height (IN).....15.41

(W) Width (CM)..... 105.41

(D) Depth (CM)..... 66.04

(H) Height (CM)..... 39.16

Electrical

Amps..... 7.8

Voltage..... 240

Watts..... 1875

Case Lot Measurement

Case Lot..... 1

Case Width..... 30.25

Case Height..... 33.5

Case Length..... 46.5



Three-well 208-volt 1875-watt modular marine-grade stainless steel drop-in hot well with manifold drain, thermostatic controls and Auto-Fill system

Keep a variety of food items at perfect serving temperatures with ease, thanks to the three-well 208-volt modular drop-in hot well by Vollrath. Made with marine-grade stainless steel, this durable well stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance. High-density glass fiber insulation reduces energy waste, helping you maximize efficiency. The Auto-Fill system maintains perfect water levels for easy operation, and the unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while a drip-free flange contains moisture and spills. The control panel can be mounted remotely for convenient operation, and thermostatic controls ensure accurate heating.

- Made in the USA
- Marine-grade stainless steel stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Auto-Fill system maintains perfect water levels for easy operation
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080644349

Unit Dimensions

Overall Dimensions (IN).....41.5 x 26 x 15.419

(W) Width (IN) 41.5

(D) Depth (IN).....26

(H) Height (IN).....15.41

(W) Width (CM)..... 105.41

(D) Depth (CM)..... 66.04

(H) Height (CM)..... 39.16

Electrical

Amps..... 9

Voltage..... 208-240

Watts..... 1875

Case Lot Measurement

Case Lot..... 1

Case Width..... 30

Case Height..... 33

Case Length..... 47



Three-well 240-volt 1875-watt modular marine-grade stainless steel drop-in hot well with standard drain and infinite controls

Keep a variety of food items at perfect serving temperatures with ease, thanks to the three-well 240-volt modular drop-in hot well by Vollrath. Made with marine-grade stainless steel, this durable well stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance. High-density glass fiber insulation reduces energy waste, helping you maximize efficiency. The unique design requires a smaller circuit, reduces installation costs and provides comparable performance to higher-wattage elements. Each well features an individual drain shutoff for convenience, while a drip-free flange contains moisture and spills. The easy-to-use infinite controls ensure accurate temperature settings and are detachable for remote mounting, making this hot well a popular, reliable choice.

- Made in the USA
- Marine-grade stainless steel stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance
- High-density glass fiber insulation on the sides, ends and below the element traps heat and maximizes energy efficiency
- Easy-to-use infinite controls ensure accurate temperature settings
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while providing comparable performance to higher-wattage elements
- Individual drain shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- 2-year standard limited warranty
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080644998

Unit Dimensions

Overall Dimensions (IN).....41.5 x 26 x 15.419

(W) Width (IN) 41.5

(D) Depth (IN).....26

(H) Height (IN).....15.41

(W) Width (CM).....105.41

(D) Depth (CM).....66.04

(H) Height (CM).....39.16

Electrical

Amps.....7.8

Voltage.....240

Watts.....1875

Case Lot Measurement

Case Lot.....1

Case Width.....0

Case Height.....0

Case Length.....0



Three-well 240-volt 1875-watt modular marine-grade stainless steel drop-in hot well with manifold drain, infinite controls and Auto-Fill system

Keep a variety of food items at perfect serving temperatures with ease, thanks to the three-well 240-volt modular drop-in hot well by Vollrath. Made with marine-grade stainless steel, this durable well stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance. High-density glass fiber insulation reduces energy waste, helping you maximize efficiency. The Auto-Fill system maintains perfect water levels for easy operation, and the unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while a drip-free flange contains moisture and spills. The control panel can be mounted remotely for convenient operation, and the easy-to-use infinite controls ensure accurate temperature settings.

- Made in the USA
- Marine-grade stainless steel stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Easy-to-use infinite controls ensure accurate temperature settings
- Detachable control unit for remote mounting
- Auto-Fill system maintains perfect water levels for easy operation
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080645025

Unit Dimensions

Overall Dimensions (IN).....41.5 x 26 x 15.419

(W) Width (IN) 41.5

(D) Depth (IN).....26

(H) Height (IN).....15.41

(W) Width (CM)..... 105.41

(D) Depth (CM)..... 66.04

(H) Height (CM)..... 39.16

Electrical

Amps..... 7.8

Voltage..... 208-240

Watts..... 1875

Case Lot Measurement

Case Lot..... 1

Case Width..... 30

Case Height..... 34

Case Length..... 47



Three-well 208- to 240-volt 3000-watt modular marine-grade stainless steel drop-in hot well with manifold drain, thermostatic controls and Auto-Fill system

Keep a variety of food items at perfect serving temperatures with ease, thanks to the three-well modular drop-in hot well by Vollrath. Made with marine-grade stainless steel, this durable well stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance. High-density glass fiber insulation reduces energy waste, helping you maximize efficiency. The Auto-Fill system maintains perfect water levels for easy operation, and the unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while a drip-free flange contains moisture and spills. The control panel can be mounted remotely for convenient operation, and thermostatic controls ensure accurate heating.

- Made in the USA
- Marine-grade stainless steel stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Auto-Fill system maintains perfect water levels for easy operation
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- 2-year standard limited warranty
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....671080644356

Unit Dimensions

Overall Dimensions (IN).....41.5 x 26 x 15.419

(W) Width (IN) 41.5

(D) Depth (IN).....26

(H) Height (IN).....15.41

(W) Width (CM).....105.41

(D) Depth (CM).....66.04

(H) Height (CM).....39.16

Electrical

Amps.....10.8 - 12.5

Voltage.....120

Watts.....3000

Case Lot Measurement

Case Lot.....1

Case Width.....30.5

Case Height.....32.5

Case Length.....47



Three-well 208- to 240-volt 3000-watt modular marine-grade stainless steel drop-in hot well with standard drain, thermostatic controls and flat flange

Keep a variety of food items at perfect serving temperatures with ease, thanks to the three-well modular drop-in hot well by Vollrath. Made with marine-grade stainless steel, this durable well stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance. High-density glass fiber insulation reduces energy waste, helping you maximize efficiency. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features an individual drain shutoff for convenience, while the flat flange creates a sleek, streamlined appearance. The control panel can be mounted remotely for convenient operation, and thermostatic controls ensure accurate heating.

- Made in the USA
- Marine-grade stainless steel stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance
- High-density glass fiber insulation on the sides, ends and below the element traps heat and maximizes energy efficiency
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Individual drain shutoffs for user convenience
- Flat flange creates a sleek, streamlined appearance
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.
- 6 ?-inch depth accommodates 6-inch-deep pans

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....671080644271

Unit Dimensions

Overall Dimensions (IN).....41.5 x 26 x 15.419

(W) Width (IN) 41.5

(D) Depth (IN).....26

(H) Height (IN).....15.41

(W) Width (CM).....105.41

(D) Depth (CM).....66.04

(H) Height (CM).....39.16

Electrical

Amps.....10.8 - 12.5

Voltage.....208-240

Watts.....3000

Case Lot Measurement

Case Lot.....1

Case Width.....30.25

Case Height.....33.5

Case Length.....46.5



Three-well 120-volt 3000-watt modular marine-grade stainless steel drop-in hot well with standard drain and thermostatic controls

Keep a variety of food items at perfect serving temperatures with ease, thanks to the three-well 120-volt modular drop-in hot well by Vollrath. Made with marine-grade stainless steel, this durable well stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance. High-density glass fiber insulation reduces energy waste, helping you maximize efficiency. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features an individual drain shutoff for convenience, while a drip-free flange contains moisture and spills. The control panel can be mounted remotely for convenient operation, and thermostatic controls ensure accurate heating.

- Made in the USA
- Marine-grade stainless steel stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance
- High-density glass fiber insulation on the sides, ends and below the element traps heat and maximizes energy efficiency
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Individual drain shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080644158

Unit Dimensions

Overall Dimensions (IN).....41.5 x 26 x 15.419

(W) Width (IN) 41.5

(D) Depth (IN).....26

(H) Height (IN).....15.41

(W) Width (CM).....105.41

(D) Depth (CM).....66.04

(H) Height (CM).....39.16

Electrical

Amps.....25

Watts.....3000

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....33.5

Case Length.....46.5



Three-well 120-volt 3000-watt modular marine-grade stainless steel drop-in hot well with manifold drain, thermostatic controls and Auto-Fill system

Keep a variety of food items at perfect serving temperatures with ease, thanks to the three-well 120-volt modular drop-in hot well by Vollrath. Made with marine-grade stainless steel, this durable well stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance. High-density glass fiber insulation reduces energy waste, helping you maximize efficiency. The Auto-Fill system maintains perfect water levels for easy operation, and the unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while a drip-free flange contains moisture and spills. The control panel can be mounted remotely for convenient operation, and thermostatic controls ensure accurate heating.

- Made in the USA
- Marine-grade stainless steel stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Auto-Fill system maintains perfect water levels for easy operation
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- 2-year standard limited warranty
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080644233

Unit Dimensions

Overall Dimensions (IN).....41.5 x 26 x 15.419

(W) Width (IN) 41.5

(D) Depth (IN).....26

(H) Height (IN).....15.41

(W) Width (CM).....105.41

(D) Depth (CM).....66.04

(H) Height (CM).....39.16

Electrical

Amps.....25

Voltage.....208

Watts.....3000

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....34

Case Length.....47



Three-well 120-volt 1875-watt modular marine-grade stainless steel drop-in hot well with manifold drain, thermostatic controls and Auto-Fill system

Keep a variety of food items at perfect serving temperatures with ease, thanks to the three-well 120-volt modular drop-in hot well by Vollrath. Made with marine-grade stainless steel, this durable well stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance. High-density glass fiber insulation reduces energy waste, helping you maximize efficiency. The Auto-Fill system maintains perfect water levels for easy operation, and the unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while a drip-free flange contains moisture and spills. The control panel can be mounted remotely for convenient operation, and thermostatic controls ensure accurate heating.

- Made in the USA
- Marine-grade stainless steel stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Auto-Fill system maintains perfect water levels for easy operation
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080644226

Unit Dimensions

Overall Dimensions (IN).....41.5 x 26 x 15.419

(W) Width (IN) 41.5

(D) Depth (IN).....26

(H) Height (IN).....15.41

(W) Width (CM).....105.41

(D) Depth (CM).....66.04

(H) Height (CM) 39.16

Electrical

Amps 15.6

Voltage 208-240

Watts 1875

Case Lot Measurement

Case Lot 1

Case Width 30

Case Height 34

Case Length 47



Three-well 208- to 240-volt 3000-watt modular marine-grade stainless steel drop-in hot well with standard drain and infinite controls

Keep a variety of food items at perfect serving temperatures with ease, thanks to the three-well modular drop-in hot well by Vollrath. Made with marine-grade stainless steel, this durable well stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance. High-density glass fiber insulation reduces energy waste, helping you maximize efficiency. The unique design requires a smaller circuit, reduces installation costs and provides comparable performance to higher-wattage elements. Each well features an individual drain shutoff for convenience, while a drip-free flange contains moisture and spills. The easy-to-use infinite controls ensure accurate temperature settings and are detachable for remote mounting, making this hot well a popular, reliable choice.

- Made in the USA
- Marine-grade stainless steel stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance
- High-density glass fiber insulation on the sides, ends and below the element traps heat and maximizes energy efficiency
- Easy-to-use infinite controls ensure accurate temperature settings
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while providing comparable performance to higher-wattage elements
- Individual drain shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
- 6 ?-inch depth accommodates 6-inch-deep pans

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....671080644257

Unit Dimensions

Overall Dimensions (IN).....41.5 x 26 x 15.419

(W) Width (IN) 41.5

(D) Depth (IN).....26

(H) Height (IN).....15.41

(W) Width (CM).....105.41

(D) Depth (CM).....66.04

(H) Height (CM).....39.16

Electrical

Amps.....10.8 - 12.5

Voltage.....240

Watts.....3000

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....34

Case Length.....47



Three-well 120-volt 3000-watt modular marine-grade stainless steel drop-in hot well with manifold drain and infinite controls

Keep a variety of food items at perfect serving temperatures with ease, thanks to the three-well 120-volt modular drop-in hot well by Vollrath. Made with marine-grade stainless steel, this durable well stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance. High-density glass fiber insulation reduces energy waste, helping you maximize efficiency. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while a drip-free flange contains moisture and spills. The easy-to-use infinite controls ensure accurate temperature settings and are detachable for remote mounting, making this drop-in a popular, reliable choice.

- Made in the USA
- Marine-grade stainless steel stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Easy-to-use infinite controls ensure accurate temperature settings
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080644172

Unit Dimensions

Overall Dimensions (IN).....41.5 x 26 x 15.419

(W) Width (IN) 41.5

(D) Depth (IN).....26

(H) Height (IN).....15.41

(W) Width (CM).....105.41

(D) Depth (CM).....66.04

(H) Height (CM).....39.16

Electrical

Amps.....25

Voltage.....208

Watts.....3000

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....33.5

Case Length.....46.5



Three-well 208-volt 1875-watt modular marine-grade stainless steel drop-in hot well with standard drain and infinite controls

Keep a variety of food items at perfect serving temperatures with ease, thanks to the three-well 208-volt modular drop-in hot well by Vollrath. Made with marine-grade stainless steel, this durable well stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance. High-density glass fiber insulation reduces energy waste, helping you maximize efficiency. The unique design requires a smaller circuit, reduces installation costs and provides comparable performance to higher-wattage elements. Each well features an individual drain shutoff for convenience, while a drip-free flange contains moisture and spills. The easy-to-use infinite controls ensure accurate temperature settings and are detachable for remote mounting, making this hot well a popular, reliable choice.

- Made in the USA
- Marine-grade stainless steel stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance
- High-density glass fiber insulation on the sides, ends and below the element traps heat and maximizes energy efficiency
- Easy-to-use infinite controls ensure accurate temperature settings
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while providing comparable performance to higher-wattage elements
- Individual drain shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....671080644240

Unit Dimensions

Overall Dimensions (IN).....41.5 x 26 x 15.419

(W) Width (IN) 41.5

(D) Depth (IN).....26

(H) Height (IN).....15.41

(W) Width (CM)..... 105.41

(D) Depth (CM)..... 66.04

(H) Height (CM)..... 39.16

Electrical

Amps..... 9

Voltage..... 208-240

Watts..... 1875

Case Lot Measurement

Case Lot..... 1

Case Width..... 30

Case Height..... 33

Case Length..... 47



Three-well 120-volt 1875-watt modular marine-grade stainless steel drop-in hot well with standard drain and thermostatic controls

Keep a variety of food items at perfect serving temperatures with ease, thanks to the three-well 120-volt modular drop-in hot well by Vollrath. Made with marine-grade stainless steel, this durable well stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance. High-density glass fiber insulation reduces energy waste, helping you maximize efficiency. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features an individual drain shutoff for convenience, while a drip-free flange contains moisture and spills. The control panel can be mounted remotely for convenient operation, and thermostatic controls ensure accurate heating.

- Made in the USA
- Marine-grade stainless steel stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance
- High-density glass fiber insulation on the sides, ends and below the element traps heat and maximizes energy efficiency
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Individual drain shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
- 6 ?-inch depth accommodates 6-inch-deep pans

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....671080644141

Unit Dimensions

Overall Dimensions (IN).....41.5 x 26 x 15.419

(W) Width (IN) 41.5

(D) Depth (IN).....26

(H) Height (IN).....15.41

(W) Width (CM).....105.41

(D) Depth (CM).....66.04

(H) Height (CM) 39.16

Electrical

Amps 15.6

Voltage 208-240

Watts 1875

Case Lot Measurement

Case Lot 1

Case Width 30

Case Height 34

Case Length 46



Three-well 208-volt 1875-watt modular marine-grade stainless steel drop-in hot well with standard drain and thermostatic controls

Keep a variety of food items at perfect serving temperatures with ease, thanks to the three-well 208-volt modular drop-in hot well by Vollrath. Made with marine-grade stainless steel, this durable well stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance. High-density glass fiber insulation reduces energy waste, helping you maximize efficiency. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features an individual drain shutoff for convenience, while a drip-free flange contains moisture and spills. The control panel can be mounted remotely for convenient operation, and thermostatic controls ensure accurate heating.

- Made in the USA
- Marine-grade stainless steel stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance
- High-density glass fiber insulation on the sides, ends and below the element traps heat and maximizes energy efficiency
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Individual drain shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080644264

Unit Dimensions

Overall Dimensions (IN).....41.5 x 26 x 15.419

(W) Width (IN) 41.5

(D) Depth (IN).....26

(H) Height (IN).....15.41

(W) Width (CM).....105.41

(D) Depth (CM).....66.04

(H) Height (CM).....39.16

Electrical

Amps.....9

Voltage.....240

Watts.....1875

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....33.5

Case Length.....46.5



Three-well 208- to 240-volt 3000-watt modular marine-grade stainless steel drop-in hot well with manifold drain and thermostatic controls

Keep a variety of food items at perfect serving temperatures with ease, thanks to the three-well modular drop-in hot well by Vollrath. Made with marine-grade stainless steel, this durable food well stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance. High-density glass fiber insulation reduces energy waste, helping you maximize efficiency. The unique design requires a smaller circuit, reduces installation costs and provides comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while a drip-free flange contains moisture and spills. The remote control panel offers convenient operation, and the thermostatic controls ensure accurate heating.

- Made in the USA
- Marine-grade stainless steel stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance
- High-density glass fiber insulation on the sides, ends and below the element traps heat and maximizes energy efficiency
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while providing comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- Removable bottom panels allow for service access
- NSF-certified
- 2-year standard limited warranty
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....671080644332

Unit Dimensions

Overall Dimensions (IN).....41.5 x 26 x 15.419

(W) Width (IN) 41.5

(D) Depth (IN).....26

(H) Height (IN).....15.41

(W) Width (CM)..... 105.41

(D) Depth (CM)..... 66.04

(H) Height (CM)..... 39.16

Electrical

Amps..... 10.8 - 12.5

Voltage..... 208

Watts..... 3000

Case Lot Measurement

Case Lot..... 1

Case Width..... 30

Case Height..... 33

Case Length..... 47



Three-well 208- to 240-volt 3000-watt modular marine-grade stainless steel drop-in hot well with manifold drain and infinite controls

Keep a variety of food items at perfect serving temperatures with ease, thanks to the three-well modular drop-in hot well by Vollrath. Made with marine-grade stainless steel, this durable food well stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance. High-density glass fiber insulation reduces energy waste, helping you maximize efficiency. The unique design requires a smaller circuit, reduces installation costs and provides comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while a drip-free flange contains moisture and spills. The easy-to-use infinite controls ensure accurate temperature settings and are detachable for remote mounting, making this food well a popular, reliable choice.

- Made in the USA
- Marine-grade stainless steel stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance
- High-density glass fiber insulation on the sides, ends and below the element traps heat and maximizes energy efficiency
- Easy-to-use infinite controls ensure accurate temperature settings
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while providing comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- Removable bottom panels allow for service access
- NSF-certified
- 2-year standard limited warranty
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....671080644295

Unit Dimensions

Overall Dimensions (IN).....41.5 x 26 x 15.419

(W) Width (IN) 41.5

(D) Depth (IN).....26

(H) Height (IN).....15.41

(W) Width (CM)..... 105.41

(D) Depth (CM)..... 66.04

(H) Height (CM)..... 39.16

Electrical

Amps..... 10.8 - 12.5

Voltage..... 120

Watts..... 3000

Case Lot Measurement

Case Lot..... 1

Case Width..... 30

Case Height..... 33

Case Length..... 47



Two-well 208-volt 1250-watt modular drop-in hot well with manifold drain, infinite controls, Auto-Fill system and flat flange

Keep a variety of food items at perfect serving temperatures with ease, thanks to the two-well 208-volt modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The Auto-Fill system maintains perfect water levels for easy operation, and the unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while the flat flange creates a sleek, streamlined appearance. The control panel can be mounted remotely for convenient operation, and the easy-to-use infinite controls ensure accurate temperature settings.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Easy-to-use infinite controls ensure accurate temperature settings
- Detachable control unit for remote mounting
- Auto-Fill system maintains perfect water levels for easy operation
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Flat flange creates a sleek, streamlined appearance
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans

PRODUCT SPECIFICATIONS

Model Information

Model .....-FF

Unit Dimensions

(W) Width (IN) 28.25

(D) Depth (IN).....26

(W) Width (CM).....71.8

(D) Depth (CM).....66

Electrical

Amps.....6

Voltage.....120

Watts.....1250

Construction

Control Type.....Inifinite Controls

Drain Type.....Manifold Drain

Fill Type.....Auto-Fill

Special Feature .....Flat Flange

Case Lot Measurement

Case Lot.....1

Case Width.....30.5

Case Height.....33.5

Case Length.....33.5

Case Lot Cube (ft.) 19.81

Case Lot Weight (lbs.) 116.0



Two-well 208-volt 1250-watt modular drop-in hot well with manifold drain, thermostatic controls, Auto-Fill system and flat flange

Keep a variety of food items at perfect serving temperatures with ease, thanks to the two-well 208-volt modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The Auto-Fill system maintains perfect water levels for easy operation, and the unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while the flat flange creates a sleek, streamlined appearance. The control panel can be mounted remotely for convenient operation, and thermostatic controls ensure accurate heating.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Auto-Fill system maintains perfect water levels for easy operation
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Flat flange creates a sleek, streamlined appearance
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans

PRODUCT SPECIFICATIONS

Model Information

Model .....-FF

Unit Dimensions

(W) Width (IN) 28.25

(D) Depth (IN).....26

(W) Width (CM).....71.8

(D) Depth (CM).....66

Electrical

Amps.....6

Voltage.....240

Watts.....1250

Construction

Control Type.....Thermostatic Controls

Drain Type.....Manifold Drain

Fill Type.....Auto-Fill

Special Feature .....Flat Flange

Case Lot Measurement

Case Lot.....1

Case Width.....33

Case Height.....33

Case Length 30

Case Lot Cube (ft.) 18.91

Case Lot Weight (lbs.) 120.0



Two-well 208-volt 1250-watt modular drop-in hot well with manifold drain, infinite controls and flat flange

Keep a variety of food items at perfect serving temperatures with ease, thanks to the two-well 208-volt modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while the flat flange creates a sleek, streamlined appearance. The easy-to-use infinite controls ensure accurate temperature settings and are detachable for remote mounting, making this drop-in a popular, reliable choice.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Easy-to-use infinite controls ensure accurate temperature settings
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Flat flange creates a sleek, streamlined appearance
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

Model .....-FF

Unit Dimensions

(W) Width (IN) 28.25

(D) Depth (IN).....26

(W) Width (CM).....71.8

(D) Depth (CM).....66

Electrical

Amps.....6

Voltage.....240

Watts.....1250

Construction

Control Type.....Inifinite Controls

Drain Type.....Manifold Drain

Fill Type.....None

Special Feature .....Flat Flange

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....34

Case Length.....34

Case Lot Cube (ft.) 20.07

Case Lot Weight (lbs.) 103.0



Two-well 208- to 240-volt 2000-watt modular drop-in hot well with standard drain, infinite controls and flat flange

Keep a variety of food items at perfect serving temperatures with ease, thanks to the two-well modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features an individual drain shutoff for convenience, while the flat flange creates a sleek, streamlined appearance. The easy-to-use infinite controls ensure accurate temperature settings and are detachable for remote mounting, making this drop-in a popular, reliable choice.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Easy-to-use infinite controls ensure accurate temperature settings
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Individual drain shutoffs for user convenience
- Flat flange creates a sleek, streamlined appearance
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- 2-year standard limited warranty
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans

PRODUCT SPECIFICATIONS

Model Information

Model .....-FF

Unit Dimensions

(W) Width (IN) 28.25

(D) Depth (IN).....26

(W) Width (CM).....71.8

(D) Depth (CM).....66

Electrical

Amps.....8.3

Voltage.....240

Watts.....2000

Construction

Control Type.....Inifinite Controls

Drain Type.....Standard Drain

Fill Type.....None

Special Feature .....Flat Flange

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....33

Case Length 33.5

Case Lot Cube (ft.) 19.19

Case Lot Weight (lbs.) 65.0



Two-well 120-volt 2000-watt modular drop-in hot well with standard drain, infinite controls and flat flange

Keep a variety of food items at perfect serving temperatures with ease, thanks to the two-well 120-volt modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features an individual drain shutoff for convenience, while the flat flange creates a sleek, streamlined appearance. The easy-to-use infinite controls ensure accurate temperature settings and are detachable for remote mounting, making this drop-in a popular, reliable choice.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Easy-to-use infinite controls ensure accurate temperature settings
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Individual drain shutoffs for user convenience
- Flat flange creates a sleek, streamlined appearance
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- 2-year standard limited warranty
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
- 6 ?-inch depth accommodates 6-inch-deep pans

PRODUCT SPECIFICATIONS

Model Information

Model .....-FF

Unit Dimensions

(W) Width (IN) 28.25

(D) Depth (IN).....26

(W) Width (CM).....71.8

(D) Depth (CM).....66

Electrical

Amps.....16.7

Voltage.....120

Watts.....2000

Construction

Control Type.....Inifinite Controls

Drain Type.....Standard Drain

Fill Type.....None

Special Feature .....Flat Flange

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....32.5

Case Length.....33.5

Case Lot Cube (ft.) 18.9

Case Lot Weight (lbs.) 104.0



Two-well 240-volt 1250-watt modular drop-in hot well with manifold drain, infinite controls and flat flange

Keep a variety of food items at perfect serving temperatures with ease, thanks to the two-well 240-volt modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while the flat flange creates a sleek, streamlined appearance. The easy-to-use infinite controls ensure accurate temperature settings and are detachable for remote mounting, making this drop-in a popular, reliable choice.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Easy-to-use infinite controls ensure accurate temperature settings
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Flat flange creates a sleek, streamlined appearance
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

Model .....-FF

Unit Dimensions

(W) Width (IN) 28.25

(D) Depth (IN).....26

(W) Width (CM).....71.8

(D) Depth (CM).....66

Electrical

Amps.....5.2

Voltage.....240

Watts.....1250

Construction

Control Type.....Inifinite Controls

Drain Type.....Manifold Drain

Fill Type.....None

Special Feature .....Flat Flange

Case Lot Measurement

Case Lot.....1

Case Width.....30.25

Case Height.....33.5

Case Length.....33.5

Case Lot Cube (ft.) 20.07

Case Lot Weight (lbs.) 103.0



Two-well 120-volt 2000-watt modular drop-in hot well with standard drain, thermostatic controls and flat flange

Keep a variety of food items at perfect serving temperatures with ease, thanks to the two-well 120-volt modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The unique design requires a smaller circuit, reduces installation costs and provides comparable performance to higher-wattage elements. Each well features an individual drain shutoff for convenience, while the flat flange creates a sleek, streamlined appearance. The remote control panel offers convenient operation, and the thermostatic controls ensure accurate heating.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while providing comparable performance to higher-wattage elements
- Individual drain shutoffs for user convenience
- Flat flange creates a sleek, streamlined appearance
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

Model .....-FF

Unit Dimensions

(W) Width (IN) 28.25

(D) Depth (IN).....26

(W) Width (CM).....71.8

(D) Depth (CM).....66

Electrical

Amps.....18

Voltage.....120

Watts.....2000

Construction

Control Type.....Thermostatic Controls

Drain Type.....Standard Drain

Fill Type.....None

Special Feature.....Flat Flange

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....33.5

Case Length.....33

Case Lot Cube (ft.).....19.48

Case Lot Weight (lbs.).....102.0



Two-well 120-volt 1250-watt modular drop-in hot well with manifold drain, thermostatic controls, Auto-Fill system and flat flange

Keep a variety of food items at perfect serving temperatures with ease, thanks to the two-well 120-volt modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The Auto-Fill system maintains perfect water levels for easy operation, and the unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while the flat flange creates a sleek, streamlined appearance. The control panel can be mounted remotely for convenient operation, and thermostatic controls ensure accurate heating.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Auto-Fill system maintains perfect water levels for easy operation
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Flat flange creates a sleek, streamlined appearance
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans

PRODUCT SPECIFICATIONS

Model Information

Model .....-FF

Unit Dimensions

(W) Width (IN) 28.25

(D) Depth (IN).....26

(W) Width (CM).....71.8

(D) Depth (CM).....66

Electrical

Amps.....10.4

Voltage.....208

Watts.....1250

Construction

Control Type.....Thermostatic Controls

Drain Type.....Manifold Drain

Fill Type.....Auto-Fill

Special Feature .....Flat Flange

Case Lot Measurement

Case Width.....30

Case Height.....33.25

Case Length 33.5

Case Lot Cube (ft.) 19.34

Case Lot Weight (lbs.) 114.0



Two-well 240-volt 1250-watt modular drop-in hot well with standard drain, infinite controls and flat flange

Keep a variety of food items at perfect serving temperatures with ease, thanks to the two-well 240-volt modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features an individual drain shutoff for convenience, while the flat flange creates a sleek, streamlined appearance. The easy-to-use infinite controls ensure accurate temperature settings and are detachable for remote mounting, making this drop-in a popular, reliable choice.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Easy-to-use infinite controls ensure accurate temperature settings
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Individual drain shutoffs for user convenience
- Flat flange creates a sleek, streamlined appearance
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

Model .....-FF

Unit Dimensions

(W) Width (IN) 28.25

(D) Depth (IN).....26

(W) Width (CM).....71.8

(D) Depth (CM).....66

Electrical

Amps.....5.2

Voltage.....120

Watts.....1250

Construction

Control Type.....Inifinite Controls

Drain Type.....Standard Drain

Fill Type.....None

Special Feature .....Flat Flange

Case Lot Measurement

Case Lot.....1

Case Lot Cube (ft.) 19.4

Case Lot Weight (lbs.) 98.0



Two-well 208- to 240-volt 2000-watt modular drop-in hot well with manifold drain, thermostatic controls and flat flange

Keep a variety of food items at perfect serving temperatures with ease, thanks to the two-well modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while the flat flange creates a sleek, streamlined appearance. The control panel can be mounted remotely for convenient operation, and thermostatic controls ensure accurate heating.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Flat flange creates a sleek, streamlined appearance
- Flat flange creates a sleek, streamlined appearance
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans

PRODUCT SPECIFICATIONS

Model Information

Model .....-FF

Unit Dimensions

(W) Width (IN) 28.25

(D) Depth (IN).....26

(W) Width (CM).....71.8

(D) Depth (CM).....66

Electrical

Amps.....8.3

Voltage.....208

Watts.....2000

Construction

Control Type.....Thermostatic Controls

Drain Type.....Manifold Drain

Fill Type.....None

Special Feature .....Flat Flange

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....34

Case Length 34

Case Lot Cube (ft.) 20.07

Case Lot Weight (lbs.) 113.0



Two-well 120-volt 1250-watt modular drop-in hot well with standard drain, infinite controls and flat flange

Keep a variety of food items at perfect serving temperatures with ease, thanks to the two-well 120-volt modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features an individual drain shutoff for convenience, while the flat flange creates a sleek, streamlined appearance. The easy-to-use infinite controls ensure accurate temperature settings and are detachable for remote mounting, making this drop-in a popular, reliable choice.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Easy-to-use infinite controls ensure accurate temperature settings
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Individual drain shutoffs for user convenience
- Flat flange creates a sleek, streamlined appearance
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.
- 6 ?-inch depth accommodates 6-inch-deep pans

PRODUCT SPECIFICATIONS

Model Information

Model .....-FF

Unit Dimensions

(W) Width (IN) 28.25

(D) Depth (IN).....26

(W) Width (CM).....71.8

(D) Depth (CM).....66

Electrical

Amps.....10.4

Voltage.....120

Watts.....1250

Construction

Control Type.....Inifinite Controls

Drain Type.....Standard Drain

Fill Type.....None

Special Feature .....Flat Flange

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....34

Case Length.....33

Case Lot Cube (ft.) 19.48

Case Lot Weight (lbs.) 105.0



Two-well 120-volt 1250-watt modular drop-in hot well with manifold drain, infinite controls and flat flange

Keep a variety of food items at perfect serving temperatures with ease, thanks to the two-well 120-volt modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while the flat flange creates a sleek, streamlined appearance. The easy-to-use infinite controls ensure accurate temperature settings and are detachable for remote mounting, making this drop-in a popular, reliable choice.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Easy-to-use infinite controls ensure accurate temperature settings
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Flat flange creates a sleek, streamlined appearance
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.
- Covers and insets are also sold separately

PRODUCT SPECIFICATIONS

Model Information

Model .....-FF

Unit Dimensions

(W) Width (IN) 28.25

(D) Depth (IN).....26

(W) Width (CM).....71.8

(D) Depth (CM).....66

Electrical

Amps.....10.4

Voltage.....120

Watts.....1250

Construction

Control Type.....Inifinite Controls

Drain Type.....Manifold Drain

Fill Type.....None

Special Feature .....Flat Flange

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....34

Case Length.....30

Case Lot Cube (ft.) 17.71

Case Lot Weight (lbs.) 105.0



Two-well 208-volt 1250-watt modular drop-in hot well with standard drain, infinite controls and flat flange

Keep a variety of food items at perfect serving temperatures with ease, thanks to the two-well 208-volt modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features an individual drain shutoff for convenience, while the flat flange creates a sleek, streamlined appearance. The easy-to-use infinite controls ensure accurate temperature settings and are detachable for remote mounting, making this drop-in a popular, reliable choice.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Easy-to-use infinite controls ensure accurate temperature settings
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Individual drain shutoffs for user convenience
- Flat flange creates a sleek, streamlined appearance
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

Model .....-FF

Unit Dimensions

(W) Width (IN) 28.25

(D) Depth (IN).....26

(W) Width (CM).....71.8

(D) Depth (CM).....66

Electrical

Amps.....6

Voltage.....120

Watts.....1250

Construction

Control Type.....Inifinite Controls

Drain Type.....Standard Drain

Fill Type.....None

Special Feature .....Flat Flange

Case Lot Measurement

Case Lot.....1

Case Width.....29

Case Height.....34

Case Length.....34

Case Lot Cube (ft.) 19.4

Case Lot Weight (lbs.) 98.0



Two-well 120-volt 2000-watt modular drop-in hot well with manifold drain, thermostatic controls and flat flange

Keep a variety of food items at perfect serving temperatures with ease, thanks to the two-well 120-volt modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while the flat flange creates a sleek, streamlined appearance. The control panel can be mounted remotely for convenient operation, and thermostatic controls ensure accurate heating.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Flat flange creates a sleek, streamlined appearance
- Flat flange creates a sleek, streamlined appearance
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans

PRODUCT SPECIFICATIONS

Model Information

Model .....-FF

Unit Dimensions

(W) Width (IN) 28.25

(D) Depth (IN).....26

(W) Width (CM).....71.8

(D) Depth (CM).....66

Electrical

Amps.....16.7

Voltage.....120

Watts.....2000

Construction

Control Type.....Thermostatic Controls

Drain Type.....Manifold Drain

Fill Type.....None

Special Feature .....Flat Flange

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....34

Case Length 34

Case Lot Cube (ft.) 19.48

Case Lot Weight (lbs.) 93.0



Two-well 208-volt 1250-watt modular drop-in hot well with manifold drain, thermostatic controls and flat flange

Keep a variety of food items at perfect serving temperatures with ease, thanks to the two-well 208-volt modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while the flat flange creates a sleek, streamlined appearance. The control panel can be mounted remotely for convenient operation, and thermostatic controls ensure accurate heating.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Flat flange creates a sleek, streamlined appearance
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

Model .....-FF

Unit Dimensions

(W) Width (IN) 28.25

(D) Depth (IN).....26

(W) Width (CM).....71.8

(D) Depth (CM).....66

Electrical

Amps.....6

Voltage.....120

Watts.....1250

Construction

Control Type.....Thermostatic Controls

Drain Type.....Manifold Drain

Fill Type.....None

Special Feature .....Flat Flange

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....34

Case Length.....34

Case Lot Cube (ft.) 19.19

Case Lot Weight (lbs.) 110.0



Two-well 208-volt 1250-watt modular drop-in hot well with standard drain, thermostatic controls and flat flange

Keep a variety of food items at perfect serving temperatures with ease, thanks to the two-well 208-volt modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The unique design requires a smaller circuit, reduces installation costs and provides comparable performance to higher-wattage elements. Each well features an individual drain shutoff for convenience, while the flat flange creates a sleek, streamlined appearance. The remote control panel offers convenient operation, and the thermostatic controls ensure accurate heating.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while providing comparable performance to higher-wattage elements
- Individual drain shutoffs for user convenience
- Flat flange creates a sleek, streamlined appearance
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- 2-year standard limited warranty
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans

PRODUCT SPECIFICATIONS

Model Information

Model .....-FF

Unit Dimensions

(W) Width (IN) 28.25

(D) Depth (IN).....26

(W) Width (CM).....71.8

(D) Depth (CM).....66

Electrical

Amps.....6

Voltage.....240

Watts.....1250

Construction

Control Type.....Thermostatic Controls

Drain Type.....Standard Drain

Fill Type.....None

Special Feature .....Flat Flange

Case Lot Measurement

Case Lot.....1

Case Width.....33.5

Case Height.....30

Case Length 33.5

Case Lot Cube (ft.) 19.48

Case Lot Weight (lbs.) 86.0



Two-well 240-volt 1250-watt modular drop-in hot well with manifold drain, thermostatic controls and flat flange

Keep a variety of food items at perfect serving temperatures with ease, thanks to the two-well 240-volt modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while the flat flange creates a sleek, streamlined appearance. The control panel can be mounted remotely for convenient operation, and thermostatic controls ensure accurate heating.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Flat flange creates a sleek, streamlined appearance
- Flat flange creates a sleek, streamlined appearance
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans

PRODUCT SPECIFICATIONS

Model Information

Model .....-FF

Unit Dimensions

(W) Width (IN) 28.25

(D) Depth (IN).....26

(W) Width (CM).....71.8

(D) Depth (CM).....66

Electrical

Amps.....5.2

Voltage.....240

Watts.....1250

Construction

Control Type.....Thermostatic Controls

Drain Type.....Manifold Drain

Fill Type.....None

Special Feature .....Flat Flange

Case Lot Measurement

Case Lot.....1

Case Width.....32

Case Height.....31.5

Case Length 35.5

Case Lot Cube (ft.) 19.19

Case Lot Weight (lbs.) 110.0



Two-well 208- to 240-volt 2000-watt modular drop-in hot well with standard drain, thermostatic controls and flat flange

Keep a variety of food items at perfect serving temperatures with ease, thanks to the two-well modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The unique design requires a smaller circuit, reduces installation costs and provides comparable performance to higher-wattage elements. Each well features an individual drain shutoff for convenience, while the flat flange creates a sleek, streamlined appearance. The remote control panel offers convenient operation, and the thermostatic controls ensure accurate heating.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while providing comparable performance to higher-wattage elements
- Individual drain shutoffs for user convenience
- Flat flange creates a sleek, streamlined appearance
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

Model .....-FF

Unit Dimensions

(W) Width (IN) 28.25

(D) Depth (IN).....26

(W) Width (CM).....71.8

(D) Depth (CM).....66

Electrical

Amps.....8.3

Voltage.....208 - 240

Watts.....2000

Construction

Control Type.....Thermostatic Controls

Drain Type.....Standard Drain

Fill Type.....None

Special Feature .....Flat Flange

Case Lot Measurement

Case Lot.....1

Case Width.....30.25

Case Height.....33.5

Case Length 33.5

Case Lot Cube (ft.) 19.4

Case Lot Weight (lbs.) 114.0



Two-well 240-volt 1250-watt modular drop-in hot well with manifold drain, thermostatic controls, Auto-Fill system and flat flange

Keep a variety of food items at perfect serving temperatures with ease, thanks to the two-well 240-volt modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The Auto-Fill system maintains perfect water levels for easy operation, and the unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while the flat flange creates a sleek, streamlined appearance. The control panel can be mounted remotely for convenient operation, and thermostatic controls ensure accurate heating.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Auto-Fill system maintains perfect water levels for easy operation
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- 2-year standard limited warranty
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces

PRODUCT SPECIFICATIONS

Model Information

Model .....-FF

Unit Dimensions

(W) Width (IN) 28.25

(D) Depth (IN).....26

(W) Width (CM).....71.8

(D) Depth (CM).....66

Electrical

Amps.....5.2

Voltage.....240

Watts.....1250

Construction

Control Type.....Thermostatic Controls

Drain Type.....Manifold Drain

Fill Type.....Auto-Fill

Special Feature .....Flat Flange

Case Lot Measurement

Case Lot.....1

Case Width.....34

Case Height.....30

Case Length 32.5

Case Lot Cube (ft.) 18.89

Case Lot Weight (lbs.) 124.0



Two-well 120-volt 2000-watt modular drop-in hot well with manifold drain, thermostatic controls, Auto-Fill system and flat flange

Keep a variety of food items at perfect serving temperatures with ease, thanks to the two-well 120-volt modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The Auto-Fill system maintains perfect water levels for easy operation, and the unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while the flat flange creates a sleek, streamlined appearance. The control panel can be mounted remotely for convenient operation, and thermostatic controls ensure accurate heating.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Auto-Fill system maintains perfect water levels for easy operation
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

Model .....-FF

Unit Dimensions

(W) Width (IN) 28.25

(D) Depth (IN).....26

(W) Width (CM).....71.8

(D) Depth (CM).....66

Electrical

Amps.....16.7

Voltage.....208

Watts.....2000

Construction

Control Type.....Thermostatic Controls

Drain Type.....Manifold Drain

Fill Type.....Auto-Fill

Special Feature .....Flat Flange

Case Lot Measurement

Case Lot.....1

Case Width.....30.5

Case Height.....33.5

Case Length.....33.5

Case Lot Cube (ft.).....19.81

Case Lot Weight (lbs.).....120.0



Two-well 208- to 240-volt 2000-watt modular drop-in hot well with manifold drain, thermostatic controls, Auto-Fill system and flat flange

Keep a variety of food items at perfect serving temperatures with ease, thanks to the two-well modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The Auto-Fill system maintains perfect water levels for easy operation, and the unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while the flat flange creates a sleek, streamlined appearance. The control panel can be mounted remotely for convenient operation, and thermostatic controls ensure accurate heating.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Auto-Fill system maintains perfect water levels for easy operation
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

Model .....-FF

Unit Dimensions

(W) Width (IN) 28.25

(D) Depth (IN).....26

(W) Width (CM).....71.8

(D) Depth (CM).....66

Electrical

Amps.....8.3

Voltage.....208 - 240

Watts.....2000

Construction

Control Type.....Thermostatic Controls

Drain Type.....Manifold Drain

Fill Type.....Auto-Fill

Special Feature.....Flat Flange

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....34

Case Length.....34

Case Lot Cube (ft.).....20.07

Case Lot Weight (lbs.).....117.0



Two-well 120-volt 2000-watt modular drop-in hot well with manifold drain, infinite controls, Auto-Fill system and flat flange

Keep a variety of food items at perfect serving temperatures with ease, thanks to the two-well 120-volt modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The Auto-Fill system maintains perfect water levels for easy operation, and the unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while the flat flange creates a sleek, streamlined appearance. The control panel can be mounted remotely for convenient operation, and the easy-to-use infinite controls ensure accurate temperature settings.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Easy-to-use infinite controls ensure accurate temperature settings
- Detachable control unit for remote mounting
- Auto-Fill system maintains perfect water levels for easy operation
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.
- Covers and insets are also sold separately

PRODUCT SPECIFICATIONS

Model Information

Model .....-FF

Unit Dimensions

(W) Width (IN) 28.25

(D) Depth (IN).....26

(W) Width (CM).....71.8

(D) Depth (CM).....66

Electrical

Amps.....16.7

Voltage.....120

Watts.....2000

Construction

Control Type.....Inifinite Controls

Drain Type.....Manifold Drain

Fill Type.....Auto-Fill

Special Feature .....Flat Flange

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....34

Case Length.....33

Case Lot Cube (ft.).....19.48

Case Lot Weight (lbs.).....120.0



Two-well 120-volt 1250-watt modular drop-in hot well with standard drain, thermostatic controls and flat flange

Keep a variety of food items at perfect serving temperatures with ease, thanks to the two-well 120-volt modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The unique design requires a smaller circuit, reduces installation costs and provides comparable performance to higher-wattage elements. Each well features an individual drain shutoff for convenience, while the flat flange creates a sleek, streamlined appearance. The remote control panel offers convenient operation, and the thermostatic controls ensure accurate heating.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while providing comparable performance to higher-wattage elements
- Individual drain shutoffs for user convenience
- Flat flange creates a sleek, streamlined appearance
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- 2-year standard limited warranty
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

Model .....-FF

Unit Dimensions

(W) Width (IN) 28.25

(D) Depth (IN).....26

(W) Width (CM).....71.8

(D) Depth (CM).....66

Electrical

Amps.....10.4

Voltage.....208

Watts.....1250

Construction

Control Type.....Thermostatic Controls

Drain Type.....Standard Drain

Fill Type.....None

Special Feature .....Flat Flange

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....34

Case Length.....33

Case Lot Cube (ft.) 19.48

Case Lot Weight (lbs.) 93.0



Two-well 120-volt 1250-watt modular drop-in hot well with manifold drain, thermostatic controls and flat flange

Keep a variety of food items at perfect serving temperatures with ease, thanks to the two-well 120-volt modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while the flat flange creates a sleek, streamlined appearance. The control panel can be mounted remotely for convenient operation, and thermostatic controls ensure accurate heating.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Flat flange creates a sleek, streamlined appearance
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.
- Covers and insets are also sold separately

PRODUCT SPECIFICATIONS

Model Information

Model .....-FF

Unit Dimensions

(W) Width (IN) 28.25

(D) Depth (IN).....26

(W) Width (CM).....71.8

(D) Depth (CM).....66

Electrical

Amps.....10.4

Voltage.....208 - 240

Watts 1250

Construction

Control Type ..... Thermostatic Controls

Drain Type ..... Manifold Drain

Fill Type ..... None

Special Feature ..... Flat Flange

Case Lot Measurement

Case Lot 1

Case Width 30

Case Height 34

Case Length 34

Case Lot Cube (ft.) 20.07

Case Lot Weight (lbs.) 107.0



Two-well 208- to 240-volt 2000-watt modular drop-in hot well with manifold drain, infinite controls and flat flange

Keep a variety of food items at perfect serving temperatures with ease, thanks to the two-well modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while the flat flange creates a sleek, streamlined appearance. The easy-to-use infinite controls ensure accurate temperature settings and are detachable for remote mounting, making this drop-in a popular, reliable choice.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Easy-to-use infinite controls ensure accurate temperature settings
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Flat flange creates a sleek, streamlined appearance
- Flat flange creates a sleek, streamlined appearance
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans

PRODUCT SPECIFICATIONS

Model Information

Model .....-FF

Unit Dimensions

(W) Width (IN) 28.25

(D) Depth (IN).....26

(W) Width (CM).....71.8

(D) Depth (CM).....66

Electrical

Amps.....8.3

Voltage.....120

Watts.....2000

Construction

Control Type.....Inifinite Controls

Drain Type.....Manifold Drain

Fill Type.....None

Special Feature .....Flat Flange

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....34

Case Length 33

Case Lot Cube (ft.) 19.48

Case Lot Weight (lbs.) 108.0



Two-well 208- to 240-volt 2000-watt modular drop-in hot well with manifold drain, infinite controls, Auto-Fill system and flat flange

Keep a variety of food items at perfect serving temperatures with ease, thanks to the two-well modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The Auto-Fill system maintains perfect water levels for easy operation, and the unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while the flat flange creates a sleek, streamlined appearance. The control panel can be mounted remotely for convenient operation, and the easy-to-use infinite controls ensure accurate temperature settings.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Easy-to-use infinite controls ensure accurate temperature settings
- Detachable control unit for remote mounting
- Auto-Fill system maintains perfect water levels for easy operation
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

Model .....-FF

Unit Dimensions

(W) Width (IN) 28.25

(D) Depth (IN).....26

(W) Width (CM).....71.8

(D) Depth (CM).....66

Electrical

Amps.....8.3

Voltage.....208 - 240

Watts.....2000

Construction

Control Type.....Inifinite Controls

Drain Type.....Manifold Drain

Fill Type.....Auto-Fill

Special Feature .....Flat Flange

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....34

Case Length.....34

Case Lot Cube (ft.).....19.81

Case Lot Weight (lbs.).....116.0



Two-well 240-volt 1250-watt modular drop-in hot well with manifold drain, thermostatic controls and Auto-Fill system

Keep a variety of food items at perfect serving temperatures with ease, thanks to the two-well 240-volt modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The Auto-Fill system maintains perfect water levels for easy operation, and the unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while a drip-free flange contains moisture and spills. The control panel can be mounted remotely for convenient operation, and thermostatic controls ensure accurate heating.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Auto-Fill system maintains perfect water levels for easy operation
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....029419555222

Unit Dimensions

(W) Width (IN) 28.25

(D) Depth (IN).....26

(W) Width (CM).....71.8

(D) Depth (CM).....66

Electrical

Amps	5.2
Voltage	240
Watts	1250

Construction

Control Type	Thermostatic Controls
Drain Type	Manifold Drain
Fill Type	Auto-Fill

Case Lot Measurement

Case Lot	1
Case Width	34
Case Height	30
Case Length	32.5
Case Lot Cube (ft.)	18.89
Case Lot Weight (lbs.)	124.0



Two-well 208-volt 1250-watt modular drop-in hot well with manifold drain, thermostatic controls and Auto-Fill system

Keep a variety of food items at perfect serving temperatures with ease, thanks to the two-well 208-volt modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The Auto-Fill system maintains perfect water levels for easy operation, and the unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while a drip-free flange contains moisture and spills. The control panel can be mounted remotely for convenient operation, and thermostatic controls ensure accurate heating.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Auto-Fill system maintains perfect water levels for easy operation
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....029419418527

Unit Dimensions

(W) Width (IN) 28.25

(D) Depth (IN).....26

(H) Height (IN).....0

(W) Width (CM).....71.8

(D) Depth (CM).....66

Electrical

Amps.....6

Voltage.....240

Watts.....1250

Construction

Control Type.....Thermostatic Controls

Drain Type.....Manifold Drain

Fill Type.....Auto-Fill

Case Lot Measurement

Case Lot.....1

Case Width.....33

Case Height.....33

Case Length.....30

Case Lot Cube (ft.).....18.91

Case Lot Weight (lbs.).....120.0



Two-well 240-volt 1250-watt modular drop-in hot well with manifold drain and thermostatic controls

Keep a variety of food items at perfect serving temperatures with ease, thanks to the two-well 240-volt modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while a drip-free flange contains moisture and spills. The control panel can be mounted remotely for convenient operation, and thermostatic controls ensure accurate heating.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....029419555161

Unit Dimensions

(W) Width (IN) 28.25

(D) Depth (IN).....26

(W) Width (CM).....71.8

(D) Depth (CM).....66

Electrical

Amps.....5.2

Voltage.....240

Watts.....1250

Construction

Control Type.....Thermostatic Controls

Drain Type.....Manifold Drain

Fill Type.....None

Case Lot Measurement

Case Lot.....1

Case Width.....32

Case Height.....31.5

Case Length.....35.5

Case Lot Cube (ft.).....19.19

Case Lot Weight (lbs.).....110.0



Two-well 240-volt 1250-watt modular drop-in hot well with manifold drain and infinite controls

Keep a variety of food items at perfect serving temperatures with ease, thanks to the two-well 240-volt modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while a drip-free flange contains moisture and spills. The easy-to-use infinite controls ensure accurate temperature settings and are detachable for remote mounting, making this drop-in a popular, reliable choice.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Easy-to-use infinite controls ensure accurate temperature settings
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....029419554997

Unit Dimensions

(W) Width (IN) 28.25

(D) Depth (IN).....26

(W) Width (CM).....71.8

(D) Depth (CM).....66

Electrical

Amps.....5.2

Voltage.....240

Watts.....1250

Construction

Control Type.....Inifinite Controls

Drain Type.....Manifold Drain

Fill Type.....None

Case Lot Measurement

Case Lot.....1

Case Width.....30.25

Case Height.....33.5

Case Length.....33.5

Case Lot Cube (ft.).....20.07

Case Lot Weight (lbs.).....103.0



Two-well 208- to 240-volt 2000-watt modular drop-in hot well with manifold drain, infinite controls and Auto-Fill system

Keep a variety of food items at perfect serving temperatures with ease, thanks to the two-well modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The Auto-Fill system maintains perfect water levels for easy operation, and the unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while a drip-free flange contains moisture and spills. The control panel can be mounted remotely for convenient operation, and the easy-to-use infinite controls ensure accurate temperature settings.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Easy-to-use infinite controls ensure accurate temperature settings
- Detachable control unit for remote mounting
- Auto-Fill system maintains perfect water levels for easy operation
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
- 6 ?-inch depth accommodates 6-inch-deep pans

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....029419424900

Unit Dimensions

(W) Width (IN) 28.25

(D) Depth (IN).....26

(H) Height (IN).....0

(W) Width (CM).....71.8

(D) Depth (CM).....66

Electrical

Amps.....8.3

Voltage.....208-240

Watts.....2000

Construction

Control Type.....Inifinite Controls

Drain Type.....Manifold Drain

Fill Type.....Auto-Fill

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....34

Case Length.....34

Case Lot Cube (ft.).....19.81

Case Lot Weight (lbs.).....116.0



Two-well 208-volt 1250-watt modular drop-in hot well with standard drain and infinite controls

Keep a variety of food items at perfect serving temperatures with ease, thanks to the two-well modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features an individual drain shutoff for convenience, while a drip-free flange contains moisture and spills. The easy-to-use infinite controls ensure accurate temperature settings and are detachable for remote mounting, making this drop-in a popular, reliable choice.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Easy-to-use infinite controls ensure accurate temperature settings
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Individual drain shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....029419371303

Unit Dimensions

(W) Width (IN) 28.25

(D) Depth (IN).....26

(H) Height (IN).....34

(W) Width (CM).....71.8

(D) Depth (CM).....66

Electrical

Amps.....6

Voltage.....120

Watts.....1250

Construction

Control Type.....Inifinite Controls

Drain Type.....Standard Drain

Fill Type.....None

Case Lot Measurement

Case Lot.....1

Case Width.....29

Case Height.....34

Case Length.....34

Case Lot Cube (ft.).....19.4

Case Lot Weight (lbs.).....98.0



Two-well 120-volt 2000-watt modular drop-in hot well with manifold drain and infinite controls

Keep a variety of food items at perfect serving temperatures with ease, thanks to the two-well 120-volt modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while a drip-free flange contains moisture and spills. The easy-to-use infinite controls ensure accurate temperature settings and are detachable for remote mounting, making this drop-in a popular, reliable choice.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Easy-to-use infinite controls ensure accurate temperature settings
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....029419424818

Unit Dimensions

(W) Width (IN) 28.25

(D) Depth (IN).....26

(H) Height (IN).....34

(W) Width (CM).....71.8

(D) Depth (CM).....66

Electrical

Amps.....16.7

Voltage.....208

Watts.....2000

Construction

Control Type.....Inifinite Controls

Drain Type.....Manifold Drain

Fill Type.....None

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....33.5

Case Length.....33.5

Case Lot Cube (ft.).....19.48

Case Lot Weight (lbs.).....105.0



Two-well 240-volt 1250-watt modular drop-in hot well with manifold drain, infinite controls and Auto-Fill system

Keep a variety of food items at perfect serving temperatures with ease, thanks to the two-well 240-volt modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The Auto-Fill system maintains perfect water levels for easy operation, and the unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while a drip-free flange contains moisture and spills. The control panel can be mounted remotely for convenient operation, and the easy-to-use infinite controls ensure accurate temperature settings.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Easy-to-use infinite controls ensure accurate temperature settings
- Detachable control unit for remote mounting
- Auto-Fill system maintains perfect water levels for easy operation
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419555055

Unit Dimensions

(W) Width (IN) 28.25

(D) Depth (IN).....26

(W) Width (CM).....71.8

(D) Depth (CM).....66

Electrical

Amps.....5.2

Voltage.....120

Watts.....1250

Construction

Control Type.....Inifinite Controls

Drain Type.....Manifold Drain

Fill Type.....Auto-Fill

Case Lot Measurement

Case Lot.....1

Case Width.....34

Case Height.....30

Case Length.....34

Case Lot Cube (ft.).....20.07

Case Lot Weight (lbs.).....122.0



Two-well 240-volt 1250-watt modular drop-in hot well with standard drain and infinite controls

Keep a variety of food items at perfect serving temperatures with ease, thanks to the two-well 240-volt modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features an individual drain shutoff for convenience, while a drip-free flange contains moisture and spills. The easy-to-use infinite controls ensure accurate temperature settings and are detachable for remote mounting, making this drop-in a popular, reliable choice.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Easy-to-use infinite controls ensure accurate temperature settings
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Individual drain shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- 2-year standard limited warranty
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....029419554942

Unit Dimensions

(W) Width (IN) 28.25

(D) Depth (IN).....26

(W) Width (CM).....71.8

(D) Depth (CM).....66

Electrical

Amps.....5.2

Voltage.....120

Watts.....1250

Construction

Control Type.....Inifinite Controls

Drain Type.....Standard Drain

Fill Type.....None

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....33.5

Case Length.....33

Case Lot Cube (ft.).....19.4

Case Lot Weight (lbs.).....98.0



Two-well 208-volt 1250-watt modular drop-in hot well with manifold drain, infinite controls and Auto-Fill system

Keep a variety of food items at perfect serving temperatures with ease, thanks to the two-well 208-volt modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The Auto-Fill system maintains perfect water levels for easy operation, and the unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while a drip-free flange contains moisture and spills. The control panel can be mounted remotely for convenient operation, and the easy-to-use infinite controls ensure accurate temperature settings.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Easy-to-use infinite controls ensure accurate temperature settings
- Detachable control unit for remote mounting
- Auto-Fill system maintains perfect water levels for easy operation
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....029419412808

Unit Dimensions

(W) Width (IN) 28.25

(D) Depth (IN).....26

(H) Height (IN).....0

(W) Width (CM).....71.8

(D) Depth (CM).....66

Electrical

Amps.....6

Voltage.....120

Watts.....1250

Construction

Control Type.....Inifinite Controls

Drain Type.....Manifold Drain

Fill Type.....Auto-Fill

Case Lot Measurement

Case Lot.....1

Case Width.....30.5

Case Height.....33.5

Case Length.....33.5

Case Lot Cube (ft.).....19.81

Case Lot Weight (lbs.).....116.0



Two-well 208-volt 1250-watt modular drop-in hot well with manifold drain and thermostatic controls

Keep a variety of food items at perfect serving temperatures with ease, thanks to the two-well 208-volt modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while a drip-free flange contains moisture and spills. The control panel can be mounted remotely for convenient operation, and thermostatic controls ensure accurate heating.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....029419418442

Unit Dimensions

(W) Width (IN) 28.25

(D) Depth (IN).....26

(H) Height (IN).....0

(W) Width (CM).....71.8

(D) Depth (CM).....66

Electrical

Amps.....6.0

Voltage.....208

Watts.....1250

Construction

Control Type.....Thermostatic Controls

Drain Type.....Manifold Drain

Fill Type.....None

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....34

Case Length.....34

Case Lot Cube (ft.).....19.19

Case Lot Weight (lbs.).....110.0



Two-well 120-volt 2000-watt modular drop-in hot well with manifold drain, infinite controls and flat flange

Keep a variety of food items at perfect serving temperatures with ease, thanks to the two-well 120-volt modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while the flat flange creates a sleek, streamlined appearance. The easy-to-use infinite controls ensure accurate temperature settings and are detachable for remote mounting, making this drop-in a popular, reliable choice.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Easy-to-use infinite controls ensure accurate temperature settings
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Flat flange creates a sleek, streamlined appearance
- Flat flange creates a sleek, streamlined appearance
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
- Covers and insets are also sold separately

PRODUCT SPECIFICATIONS

Model Information

Model .....-FF

UPC.....029419621620

Unit Dimensions

(W) Width (IN) 28.25

(D) Depth (IN).....26

(W) Width (CM).....71.8

(D) Depth (CM).....66

Electrical

Amps.....16.7

Voltage.....208

Watts.....2000

Construction

Control Type.....Inifinite Controls

Drain Type.....Manifold Drain

Fill Type.....None

Special Feature .....Flat Flange

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....33.5

Case Length.....33.5

Case Lot Cube (ft.).....19.48

Case Lot Weight (lbs.).....105.0



Two-well 120-volt 2000-watt modular drop-in hot well with manifold drain, infinite controls and Auto-Fill system

Keep a variety of food items at perfect serving temperatures with ease, thanks to the two-well 120-volt modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The Auto-Fill system maintains perfect water levels for easy operation, and the unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while a drip-free flange contains moisture and spills. The control panel can be mounted remotely for convenient operation, and the easy-to-use infinite controls ensure accurate temperature settings.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Easy-to-use infinite controls ensure accurate temperature settings
- Detachable control unit for remote mounting
- Auto-Fill system maintains perfect water levels for easy operation
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
- 6 ?-inch depth accommodates 6-inch-deep pans

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....029419424894

Unit Dimensions

(W) Width (IN) 28.25

(D) Depth (IN).....26

(H) Height (IN).....0

(W) Width (CM).....71.8

(D) Depth (CM).....66

Electrical

Amps.....16.7

Voltage.....120

Watts.....2000

Construction

Control Type.....Inifinite Controls

Drain Type.....Manifold Drain

Fill Type.....Auto-Fill

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....34

Case Length.....33

Case Lot Cube (ft.).....19.48

Case Lot Weight (lbs.).....120.0



Two-well 240-volt 1250-watt modular drop-in hot well with standard drain and thermostatic controls

Keep a variety of food items at perfect serving temperatures with ease, thanks to the two-well 240-volt modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The unique design requires a smaller circuit, reduces installation costs and provides comparable performance to higher-wattage elements. Each well features an individual drain shutoff for convenience, while a drip-free flange contains moisture and spills. The remote control panel offers convenient operation, and the thermostatic controls ensure accurate heating.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while providing comparable performance to higher-wattage elements
- Individual drain shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
- 6 ?-inch depth accommodates 6-inch-deep pans

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419555116

Unit Dimensions

(W) Width (IN) 28.25

(D) Depth (IN).....26

(W) Width (CM).....71.8

(D) Depth (CM).....66

Electrical

Amps.....5.2

Voltage.....240

Watts.....1250

Construction

Control Type.....Thermostatic Controls

Drain Type.....Standard Drain

Fill Type.....None

Case Lot Measurement

Case Lot.....1

Case Width.....32

Case Height.....31.5

Case Length.....35.5

Case Lot Cube (ft.).....21.29

Case Lot Weight (lbs.).....106.0



Two-well 208- to 240-volt 2000-watt modular drop-in hot well with manifold drain, thermostatic controls and Auto-Fill system

Keep a variety of food items at perfect serving temperatures with ease, thanks to the two-well modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The Auto-Fill system maintains perfect water levels for easy operation, and the unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while a drip-free flange contains moisture and spills. The control panel can be mounted remotely for convenient operation, and thermostatic controls ensure accurate heating.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Auto-Fill system maintains perfect water levels for easy operation
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- 2-year standard limited warranty
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....029419425099

Unit Dimensions

(W) Width (IN) 28.25

(D) Depth (IN).....26

(H) Height (IN).....0

(W) Width (CM).....71.8

(D) Depth (CM).....66

Electrical

Amps.....8.3

Voltage.....208-240

Watts.....2000

Construction

Control Type.....Thermostatic Controls

Drain Type.....Manifold Drain

Fill Type.....Auto-Fill

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....34

Case Length.....34

Case Lot Cube (ft.).....20.07

Case Lot Weight (lbs.).....117.0



Two-well 120-volt 2000-watt modular drop-in hot well with manifold drain, thermostatic controls and Auto-Fill system

Keep a variety of food items at perfect serving temperatures with ease, thanks to the two-well 120-volt modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The Auto-Fill system maintains perfect water levels for easy operation, and the unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while a drip-free flange contains moisture and spills. The control panel can be mounted remotely for convenient operation, and thermostatic controls ensure accurate heating.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Auto-Fill system maintains perfect water levels for easy operation
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
- 6 ?-inch depth accommodates 6-inch-deep pans

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....029419425082

Unit Dimensions

(W) Width (IN) 28.25

(D) Depth (IN).....26

(H) Height (IN).....0

(W) Width (CM).....71.8

(D) Depth (CM).....66

Electrical

Amps.....16.7

Voltage.....208

Watts.....2000

Construction

Control Type.....Thermostatic Controls

Drain Type.....Manifold Drain

Fill Type.....Auto-Fill

Case Lot Measurement

Case Lot.....1

Case Width.....30.5

Case Height.....33.5

Case Length.....33.5

Case Lot Cube (ft.).....19.81

Case Lot Weight (lbs.).....120.0



Two-well 120-volt 2000-watt modular drop-in hot well with manifold drain and thermostatic controls

Keep a variety of food items at perfect serving temperatures with ease, thanks to the two-well 120-volt modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while a drip-free flange contains moisture and spills. The control panel can be mounted remotely for convenient operation, and thermostatic controls ensure accurate heating.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....029419424993

Unit Dimensions

(W) Width (IN) 28.25

(D) Depth (IN).....26

(H) Height (IN).....0

(W) Width (CM).....71.8

(D) Depth (CM).....66

Electrical

Amps.....16.7

Voltage.....120

Watts.....2000

Construction

Control Type.....Thermostatic Controls

Drain Type.....Manifold Drain

Fill Type.....None

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....34

Case Length.....34

Case Lot Cube (ft.).....19.48

Case Lot Weight (lbs.).....93.0



Two-well 208- to 240-volt 2000-watt modular drop-in hot well with standard drain and thermostatic controls

Keep a variety of food items at perfect serving temperatures with ease, thanks to the two-well modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The unique design requires a smaller circuit, reduces installation costs and provides comparable performance to higher-wattage elements. Each well features an individual drain shutoff for convenience, while a drip-free flange contains moisture and spills. The remote control panel offers convenient operation, and the thermostatic controls ensure accurate heating.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while providing comparable performance to higher-wattage elements
- Individual drain shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....029419425198

Unit Dimensions

(W) Width (IN) 28.25

(D) Depth (IN).....26

(H) Height (IN).....0

(W) Width (CM).....71.8

(D) Depth (CM).....66

Electrical

Amps.....8.3

Voltage.....208-240

Watts.....2000

Construction

Control Type.....Thermostatic Controls

Drain Type.....Standard Drain

Fill Type.....None

Case Lot Measurement

Case Lot.....1

Case Width.....30.25

Case Height.....33.5

Case Length.....33.5

Case Lot Cube (ft.).....19.4

Case Lot Weight (lbs.).....114.0



Two-well 120-volt 1250-watt modular drop-in hot well with manifold drain, infinite controls and Auto-Fill system

Keep a variety of food items at perfect serving temperatures with ease, thanks to the two-well 120-volt modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The Auto-Fill system maintains perfect water levels for easy operation, and the unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while a drip-free flange contains moisture and spills. The control panel can be mounted remotely for convenient operation, and the easy-to-use infinite controls ensure accurate temperature settings.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Easy-to-use infinite controls ensure accurate temperature settings
- Detachable control unit for remote mounting
- Auto-Fill system maintains perfect water levels for easy operation
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419412792

Unit Dimensions

(W) Width (IN) 28.25

(D) Depth (IN).....26

(H) Height (IN).....0

(W) Width (CM).....71.8

(D) Depth (CM).....66

Electrical

Amps.....10.4

Voltage.....120

Watts.....1250

Construction

Control Type.....Inifinite Controls

Drain Type.....Manifold Drain

Fill Type.....Auto-Fill

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....34

Case Length.....33

Case Lot Cube (ft.).....19.48

Case Lot Weight (lbs.).....102.0



Two-well 208- to 240-volt 2000-watt modular drop-in hot well with standard drain and infinite controls

Keep a variety of food items at perfect serving temperatures with ease, thanks to the two-well modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features an individual drain shutoff for convenience, while a drip-free flange contains moisture and spills. The easy-to-use infinite controls ensure accurate temperature settings and are detachable for remote mounting, making this drop-in a popular, reliable choice.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Easy-to-use infinite controls ensure accurate temperature settings
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Individual drain shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- 2-year standard limited warranty
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....029419422388

Unit Dimensions

(W) Width (IN) 28.25

(D) Depth (IN).....26

(H) Height (IN).....0

(W) Width (CM).....71.8

(D) Depth (CM).....66

Electrical

Amps.....8.3

Voltage.....240

Watts.....2000

Construction

Control Type.....Inifinite Controls

Drain Type.....Standard Drain

Fill Type.....None

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....33

Case Length.....33.5

Case Lot Cube (ft.).....19.19

Case Lot Weight (lbs.).....65.0



Two-well 208-volt 1250-watt modular drop-in hot well with manifold drain and infinite controls

Keep a variety of food items at perfect serving temperatures with ease, thanks to the two-well 208-volt modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while a drip-free flange contains moisture and spills. The easy-to-use infinite controls ensure accurate temperature settings and are detachable for remote mounting, making this drop-in a popular, reliable choice.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Easy-to-use infinite controls ensure accurate temperature settings
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....029419380169

Unit Dimensions

(W) Width (IN) 28.25

(D) Depth (IN).....26

(H) Height (IN).....34

(W) Width (CM).....71.8

(D) Depth (CM).....66

Electrical

Amps.....6

Voltage.....240

Watts.....1250

Construction

Control Type.....Inifinite Controls

Drain Type.....Manifold Drain

Fill Type.....None

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....34

Case Length.....34

Case Lot Cube (ft.).....20.07

Case Lot Weight (lbs.).....103.0



Two-well 120-volt 2000-watt modular drop-in hot well with standard drain and thermostatic controls

Keep a variety of food items at perfect serving temperatures with ease, thanks to the two-well 120-volt modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The unique design requires a smaller circuit, reduces installation costs and provides comparable performance to higher-wattage elements. Each well features an individual drain shutoff for convenience, while a drip-free flange contains moisture and spills. The remote control panel offers convenient operation, and the thermostatic controls ensure accurate heating.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while providing comparable performance to higher-wattage elements
- Individual drain shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
- 6 ?-inch depth accommodates 6-inch-deep pans

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....029419425181

Unit Dimensions

(W) Width (IN) 28.25

(D) Depth (IN).....26

(H) Height (IN).....0

(W) Width (CM).....71.8

(D) Depth (CM).....66

Electrical

Amps.....18

Voltage.....120

Watts.....2000

Construction

Control Type.....Thermostatic Controls

Drain Type.....Standard Drain

Fill Type.....None

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....34

Case Length.....33

Case Lot Cube (ft.).....19.48

Case Lot Weight (lbs.).....102.0



Two-well 208-volt 1250-watt modular drop-in hot well with manifold drain and thermostatic controls

Keep a variety of food items at perfect serving temperatures with ease, thanks to the two-well modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while a drip-free flange contains moisture and spills. The control panel can be mounted remotely for convenient operation, and thermostatic controls ensure accurate heating.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....029419418435

Unit Dimensions

(W) Width (IN) 28.25

(D) Depth (IN).....26

(H) Height (IN).....0

(W) Width (CM).....71.8

(D) Depth (CM).....66

Electrical

Amps.....10.4

Voltage.....208-240

Watts.....1250

Construction

Control Type.....Thermostatic Controls

Drain Type.....Manifold Drain

Fill Type.....None

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....34

Case Length.....34

Case Lot Cube (ft.).....20.07

Case Lot Weight (lbs.).....107.0



Two-well 120-volt 1250-watt modular drop-in hot well with manifold drain and infinite controls

Keep a variety of food items at perfect serving temperatures with ease, thanks to the two-well modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while a drip-free flange contains moisture and spills. The easy-to-use infinite controls ensure accurate temperature settings and are detachable for remote mounting, making this drop-in a popular, reliable choice.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Easy-to-use infinite controls ensure accurate temperature settings
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....029419380152

Unit Dimensions

(W) Width (IN) 28.25

(D) Depth (IN).....26

(H) Height (IN).....34

(W) Width (CM).....71.8

(D) Depth (CM).....66

Electrical

Amps.....10.4

Voltage.....120

Watts.....1250

Construction

Control Type.....Inifinite Controls

Drain Type.....Manifold Drain

Fill Type.....None

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....34

Case Length.....30

Case Lot Cube (ft.).....17.71

Case Lot Weight (lbs.).....105.0



Two-well 208- to 240-volt 2000-watt modular drop-in hot well with manifold drain and infinite controls

Keep a variety of food items at perfect serving temperatures with ease, thanks to the two-well modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while a drip-free flange contains moisture and spills. The easy-to-use infinite controls ensure accurate temperature settings and are detachable for remote mounting, making this drop-in a popular, reliable choice.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Easy-to-use infinite controls ensure accurate temperature settings
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....029419424825

Unit Dimensions

(W) Width (IN) 28.25

(D) Depth (IN).....26

(H) Height (IN).....0

(W) Width (CM).....71.8

(D) Depth (CM).....66

Electrical

Amps.....8.3

Voltage.....120

Watts.....2000

Construction

Control Type.....Inifinite Controls

Drain Type.....Manifold Drain

Fill Type.....None

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....34

Case Length.....33

Case Lot Cube (ft.).....19.48

Case Lot Weight (lbs.).....108.0



Two-well 120-volt 2000-watt modular drop-in hot well with standard drain and infinite controls

Keep a variety of food items at perfect serving temperatures with ease, thanks to the two-well modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features an individual drain shutoff for convenience, while a drip-free flange contains moisture and spills. The easy-to-use infinite controls ensure accurate temperature settings and are detachable for remote mounting, making this drop-in a popular, reliable choice.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Easy-to-use infinite controls ensure accurate temperature settings
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Individual drain shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....029419422371

Unit Dimensions

(W) Width (IN) 28.25

(D) Depth (IN).....26

(H) Height (IN).....0

(W) Width (CM).....71.8

(D) Depth (CM).....66

Electrical

Amps.....16.7

Voltage.....120

Watts.....2000

Construction

Control Type.....Inifinite Controls

Drain Type.....Standard Drain

Fill Type.....None

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....32.5

Case Length.....33.5

Case Lot Cube (ft.).....18.9

Case Lot Weight (lbs.).....104.0



Two-well 120-volt 1250-watt modular drop-in hot well with manifold drain, thermostatic controls and Auto-Fill system

Keep a variety of food items at perfect serving temperatures with ease, thanks to the two-well modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The Auto-Fill system maintains perfect water levels for easy operation, and the unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while a drip-free flange contains moisture and spills. The control panel can be mounted remotely for convenient operation, and thermostatic controls ensure accurate heating.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Auto-Fill system maintains perfect water levels for easy operation
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....029419418510

Unit Dimensions

(W) Width (IN) 28.25

(D) Depth (IN).....26

(H) Height (IN).....0

(W) Width (CM).....71.8

(D) Depth (CM).....66

Electrical

Amps.....10.4

Voltage.....208

Watts.....1250

Construction

Control Type.....Thermostatic Controls

Drain Type.....Manifold Drain

Fill Type.....Auto-Fill

Case Lot Measurement

Case Width.....30

Case Height.....33.25

Case Length.....33.5

Case Lot Cube (ft.).....19.34

Case Lot Weight (lbs.).....114.0



Two-well 208- to 240-volt 2000-watt modular drop-in hot well with manifold drain and thermostatic controls

Keep a variety of food items at perfect serving temperatures with ease, thanks to the two-well modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while a drip-free flange contains moisture and spills. The control panel can be mounted remotely for convenient operation, and thermostatic controls ensure accurate heating.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....029419425006

Unit Dimensions

(W) Width (IN) 28.25

(D) Depth (IN).....26

(H) Height (IN).....0

(W) Width (CM).....71.8

(D) Depth (CM).....66

Electrical

Amps.....8.3

Voltage.....208

Watts.....2000

Construction

Control Type.....Thermostatic Controls

Drain Type.....Manifold Drain

Fill Type.....None

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....34

Case Length.....34

Case Lot Cube (ft.).....20.07

Case Lot Weight (lbs.).....113.0



Two-well 120-volt 1250-watt modular drop-in hot well with standard drain and infinite controls

Keep a variety of food items at perfect serving temperatures with ease, thanks to the two-well modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features an individual drain shutoff for convenience, while a drip-free flange contains moisture and spills. The easy-to-use infinite controls ensure accurate temperature settings and are detachable for remote mounting, making this drop-in a popular, reliable choice.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Easy-to-use infinite controls ensure accurate temperature settings
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Individual drain shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....029419371297

Unit Dimensions

(W) Width (IN) 28.25

(D) Depth (IN).....26

(H) Height (IN).....34

(W) Width (CM).....71.8

(D) Depth (CM).....66

Electrical

Amps.....10.4

Voltage.....120

Watts.....1250

Construction

Control Type.....Inifinite Controls

Drain Type.....Standard Drain

Fill Type.....None

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....34

Case Length.....33

Case Lot Cube (ft.).....19.48

Case Lot Weight (lbs.).....105.0



Two-well 208-volt 1250-watt modular drop-in hot well with standard drain and thermostatic controls

Keep a variety of food items at perfect serving temperatures with ease, thanks to the two-well 208-volt modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The unique design requires a smaller circuit, reduces installation costs and provides comparable performance to higher-wattage elements. Each well features an individual drain shutoff for convenience, while a drip-free flange contains moisture and spills. The remote control panel offers convenient operation, and the thermostatic controls ensure accurate heating.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while providing comparable performance to higher-wattage elements
- Individual drain shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- 2-year standard limited warranty
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....029419416875

Unit Dimensions

(W) Width (IN) 28.25

(D) Depth (IN).....26

(H) Height (IN).....0

(W) Width (CM).....71.8

(D) Depth (CM).....66

Electrical

Amps.....6

Voltage.....240

Watts.....1250

Construction

Control Type.....Thermostatic Controls

Drain Type.....Standard Drain

Fill Type.....None

Case Lot Measurement

Case Lot.....1

Case Width.....33.5

Case Height.....30

Case Length.....33.5

Case Lot Cube (ft.).....19.48

Case Lot Weight (lbs.).....86.0



Two-well 120-volt 1250-watt modular drop-in hot well with standard drain and thermostatic controls

Keep a variety of food items at perfect serving temperatures with ease, thanks to the two-well modular drop-in hot well by Vollrath. Made of 300-Series stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features an individual drain shutoff for convenience, while a drip-free flange contains moisture and spills. The control panel can be mounted remotely for convenient operation, and thermostatic controls ensure accurate heating.

- Made in the USA
- 300-Series stainless steel is durable and long-lasting
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Individual drain shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....029419416998

Unit Dimensions

(W) Width (IN) 28.25

(D) Depth (IN).....26

(H) Height (IN).....0

(W) Width (CM).....71.8

(D) Depth (CM).....66

Electrical

Amps.....10.4

Voltage.....208

Watts.....1250

Construction

Control Type.....Thermostatic Controls

Drain Type.....Standard Drain

Fill Type.....None

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....34

Case Length.....33

Case Lot Cube (ft.).....19.48

Case Lot Weight (lbs.).....93.0



Two-well 208- to 240-volt 2000-watt modular marine-grade stainless steel drop-in hot well with standard drain, thermostatic controls and flat flange

Keep a variety of food items at perfect serving temperatures with ease, thanks to the two-well modular drop-in hot well by Vollrath. Made with marine-grade stainless steel, this durable well stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance. High-density glass fiber insulation reduces energy waste, helping you maximize efficiency. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features an individual drain shutoff for convenience, while the flat flange creates a sleek, streamlined appearance. The control panel can be mounted remotely for convenient operation, and thermostatic controls ensure accurate heating.

- Made in the USA
- Marine-grade stainless steel stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance
- High-density glass fiber insulation on the sides, ends and below the element traps heat and maximizes energy efficiency
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Individual drain shutoffs for user convenience
- Flat flange creates a sleek, streamlined appearance
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

Model .....-FF

Unit Dimensions

Overall Dimensions (IN).....28.25 x 26 x 15

(W) Width (IN) 28.25

(D) Depth (IN).....26

(H) Height (IN).....15

(W) Width (CM).....71.8

(D) Depth (CM).....66

(H) Height (CM).....38.1

Electrical

Amps.....7.2 - 8.3

Voltage.....240

Watts.....2000

Construction

Special Feature.....Flat Flange

Case Lot Measurement

Case Lot.....1

Case Width.....30.25

Case Height.....33.5

Case Length.....33.5



Two-well 120-volt 1250-watt modular marine-grade stainless steel drop-in hot well with manifold drain, infinite controls, Auto-Fill system and flat flange

Keep a variety of food items at perfect serving temperatures with ease, thanks to the two-well 120-volt modular drop-in hot well by Vollrath. Made with marine-grade stainless steel, this durable well stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance. High-density glass fiber insulation reduces energy waste, helping you maximize efficiency. The Auto-Fill system maintains perfect water levels for easy operation, and the unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while the flat flange creates a sleek, streamlined appearance. The control panel can be mounted remotely for convenient operation, and the easy-to-use infinite controls ensure accurate temperature settings.

- Made in the USA
- Marine-grade stainless steel stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Easy-to-use infinite controls ensure accurate temperature settings
- Detachable control unit for remote mounting
- Auto-Fill system maintains perfect water levels for easy operation
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

Model .....-FF

Unit Dimensions

Overall Dimensions (IN).....28.25 x 26 x 15

(W) Width (IN) 28.25

(D) Depth (IN).....26

(H) Height (IN).....15

(W) Width (CM).....71.8

(D) Depth (CM).....66

(H) Height (CM).....38.1

Electrical

Amps.....10.4

Watts.....1250

Construction

Special Feature .....Flat Flange

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....34

Case Length.....33



Two-well 120-volt 1250-watt modular marine-grade stainless steel drop-in hot well with standard drain, thermostatic controls and flat flange

Keep a variety of food items at perfect serving temperatures with ease, thanks to the two-well 120-volt modular drop-in hot well by Vollrath. Made with marine-grade stainless steel, this durable well stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance. High-density glass fiber insulation reduces energy waste, helping you maximize efficiency. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features an individual drain shutoff for convenience, while the flat flange creates a sleek, streamlined appearance. The control panel can be mounted remotely for convenient operation, and thermostatic controls ensure accurate heating.

- Made in the USA
- Marine-grade stainless steel stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance
- High-density glass fiber insulation on the sides, ends and below the element traps heat and maximizes energy efficiency
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Individual drain shutoffs for user convenience
- Flat flange creates a sleek, streamlined appearance
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

Model .....-FF

Unit Dimensions

Overall Dimensions (IN).....28.25 x 26 x 15

(W) Width (IN) 28.25

(D) Depth (IN).....26

(H) Height (IN).....15

(W) Width (CM).....71.8

(D) Depth (CM).....66

(H) Height (CM).....38.1

Electrical

Amps.....10.4

Voltage.....120

Watts.....1250

Construction

Special Feature.....Flat Flange

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....34

Case Length.....33



Two-well 120-volt 2000-watt modular marine-grade stainless steel drop-in hot well with standard drain, thermostatic controls and flat flange

Keep a variety of food items at perfect serving temperatures with ease, thanks to the two-well 120-volt modular drop-in hot well by Vollrath. Made with marine-grade stainless steel, this durable well stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance. High-density glass fiber insulation reduces energy waste, helping you maximize efficiency. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features an individual drain shutoff for convenience, while the flat flange creates a sleek, streamlined appearance. The control panel can be mounted remotely for convenient operation, and thermostatic controls ensure accurate heating.

- Made in the USA
- Marine-grade stainless steel stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance
- High-density glass fiber insulation on the sides, ends and below the element traps heat and maximizes energy efficiency
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Individual drain shutoffs for user convenience
- Flat flange creates a sleek, streamlined appearance
- Flat flange creates a sleek, streamlined appearance
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans

PRODUCT SPECIFICATIONS

Model Information

Model .....-FF

Unit Dimensions

Overall Dimensions (IN).....28.25 x 26 x 15

(W) Width (IN) 28.25

(D) Depth (IN).....26

(H) Height (IN).....15

(W) Width (CM).....71.8

(D) Depth (CM).....66

(H) Height (CM) 38.1

Electrical

Amps 16.7

Voltage 240

Watts 2000

Construction

Special Feature ..... Flat Flange

Case Lot Measurement

Case Lot 1



Two-well 120-volt 2000-watt modular marine-grade stainless steel drop-in hot well with standard drain, infinite controls and flat flange

Keep a variety of food items at perfect serving temperatures with ease, thanks to the two-well 120-volt modular drop-in hot well by Vollrath. Made with marine-grade stainless steel, this durable well stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance. High-density glass fiber insulation reduces energy waste, helping you maximize efficiency. The unique design requires a smaller circuit, reduces installation costs and provides comparable performance to higher-wattage elements. Each well features an individual drain shutoff for convenience, while the flat flange creates a sleek, streamlined appearance. The easy-to-use infinite controls ensure accurate temperature settings and are detachable for remote mounting, making this hot well a popular, reliable choice.

- Made in the USA
- Marine-grade stainless steel stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance
- High-density glass fiber insulation on the sides, ends and below the element traps heat and maximizes energy efficiency
- Easy-to-use infinite controls ensure accurate temperature settings
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while providing comparable performance to higher-wattage elements
- Individual drain shutoffs for user convenience
- Flat flange creates a sleek, streamlined appearance
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

Model .....-FF

Unit Dimensions

Overall Dimensions (IN).....28.25 x 26 x 15

(W) Width (IN) 28.25

(D) Depth (IN).....26

(H) Height (IN).....15

(W) Width (CM).....71.8

(D) Depth (CM).....66

(H) Height (CM) 38.1

Electrical

Amps 16.7

Voltage 120

Watts 2000

Construction

Special Feature ..... Flat Flange

Case Lot Measurement

Case Lot 1



Two-well 120-volt 1250-watt modular marine-grade stainless steel drop-in hot well with manifold drain, thermostatic controls and flat flange

Keep a variety of food items at perfect serving temperatures with ease, thanks to the two-well 120-volt modular drop-in hot well by Vollrath. Made with marine-grade stainless steel, this durable well stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance. High-density glass fiber insulation reduces energy waste, helping you maximize efficiency. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while the flat flange creates a sleek, streamlined appearance. The control panel can be mounted remotely for convenient operation, and thermostatic controls ensure accurate heating.

- Made in the USA
- Marine-grade stainless steel stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Flat flange creates a sleek, streamlined appearance
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans
- Please note this is a made-to-order item. These items require additional time for fulfillment. Made-to-order items cannot be changed, canceled or returned and may be subject to a minimum-order quantity. Contact your Vollrath sales representative for details.

PRODUCT SPECIFICATIONS

Model Information

Model .....-FF

Unit Dimensions

Overall Dimensions (IN).....28.25 x 26 x 15

(W) Width (IN) 28.25

(D) Depth (IN).....26

(H) Height (IN).....15

(W) Width (CM).....71.8

(D) Depth (CM).....66

(H) Height (CM) 38.1

Electrical

Amps 10.4

Voltage ..... 208 - 240

Watts 1250

Construction

Special Feature ..... Flat Flange

Case Lot Measurement

Case Lot 1



Two-well 208-volt 1250-watt modular marine-grade stainless steel drop-in hot well with manifold drain, infinite controls and flat flange

Keep a variety of food items at perfect serving temperatures with ease, thanks to the two-well 208-volt modular drop-in hot well by Vollrath. Made with marine-grade stainless steel, this durable well stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance. High-density glass fiber insulation reduces energy waste, helping you maximize efficiency. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while the flat flange creates a sleek, streamlined appearance. The easy-to-use infinite controls ensure accurate temperature settings and are detachable for remote mounting, making this drop-in a popular, reliable choice.

- Made in the USA
- Marine-grade stainless steel stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Easy-to-use infinite controls ensure accurate temperature settings
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Flat flange creates a sleek, streamlined appearance
- Control unit is mounted remotely for convenient operation
- Cord-and-plug electrical eliminates the need for hardwiring, making installation simple
- Cord-and-plug electrical eliminates the need for hardwiring, making installation simple
- Covers and insets are also sold separately
- Vollrath induction-ready inset (Vollrath® item number 88204) and inset cover (Vollrath item number 47490) included — use of Vollrath induction-ready insets required

PRODUCT SPECIFICATIONS

Model Information

Model .....-FF

Unit Dimensions

Overall Dimensions (IN).....28.25 x 26 x 15

(W) Width (IN) 28.25

(D) Depth (IN).....26

(H) Height (IN).....15

(W) Width (CM).....71.8

(D) Depth (CM).....66

(H) Height (CM).....38.1

Electrical

Amps.....6

Voltage.....120

Watts.....1250

Construction

Special Feature .....Flat Flange

Case Lot Measurement

Case Lot.....1



Two-well 120-volt 1250-watt modular marine-grade stainless steel drop-in hot well with manifold drain, infinite controls and Auto-Fill system

Keep a variety of food items at perfect serving temperatures with ease, thanks to the two-well 120-volt modular drop-in hot well by Vollrath. Made with marine-grade stainless steel, this durable well stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance. High-density glass fiber insulation reduces energy waste, helping you maximize efficiency. The Auto-Fill system maintains perfect water levels for easy operation, and the unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while a drip-free flange contains moisture and spills. The control panel can be mounted remotely for convenient operation, and the easy-to-use infinite controls ensure accurate temperature settings.

- Made in the USA
- Marine-grade stainless steel stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Easy-to-use infinite controls ensure accurate temperature settings
- Detachable control unit for remote mounting
- Auto-Fill system maintains perfect water levels for easy operation
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....671080643946

Unit Dimensions

Overall Dimensions (IN).....28.25 x 26 x 15

(W) Width (IN) 28.25

(D) Depth (IN).....26

(H) Height (IN).....15

(W) Width (CM).....71.8

(D) Depth (CM).....66

(H) Height (CM).....38.1

Electrical

Amps.....10.4

Watts.....1250

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....34

Case Length.....33



Two-well 240-volt 1250-watt modular marine-grade stainless steel drop-in hot well with standard drain and thermostatic controls

Keep a variety of food items at perfect serving temperatures with ease, thanks to the two-well 240-volt modular drop-in hot well by Vollrath. Made with marine-grade stainless steel, this durable well stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance. High-density glass fiber insulation reduces energy waste, helping you maximize efficiency. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features an individual drain shutoff for convenience, while a drip-free flange contains moisture and spills. The control panel can be mounted remotely for convenient operation, and thermostatic controls ensure accurate heating.

- Made in the USA
- Marine-grade stainless steel stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance
- High-density glass fiber insulation on the sides, ends and below the element traps heat and maximizes energy efficiency
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Individual drain shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080644943

Unit Dimensions

Overall Dimensions (IN).....28.25 x 26 x 15

(W) Width (IN) 28.25

(D) Depth (IN).....26

(H) Height (IN).....15

(W) Width (CM).....71.8

(D) Depth (CM).....66

(H) Height (CM).....38.1

Electrical

Amps.....5.2

Voltage.....240

Watts.....1250

Case Lot Measurement

Case Lot.....1

Case Width.....32

Case Height.....31.5

Case Length.....35.5



Two-well 208-volt 1250-watt modular marine-grade stainless steel drop-in hot well with manifold drain, infinite controls and Auto-Fill system

Keep a variety of food items at perfect serving temperatures with ease, thanks to the two-well 208-volt modular drop-in hot well by Vollrath. Made with marine-grade stainless steel, this durable well stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance. High-density glass fiber insulation reduces energy waste, helping you maximize efficiency. The Auto-Fill system maintains perfect water levels for easy operation, and the unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while a drip-free flange contains moisture and spills. The control panel can be mounted remotely for convenient operation, and the easy-to-use infinite controls ensure accurate temperature settings.

- Made in the USA
- Marine-grade stainless steel stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Easy-to-use infinite controls ensure accurate temperature settings
- Detachable control unit for remote mounting
- Auto-Fill system maintains perfect water levels for easy operation
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080644066

Unit Dimensions

Overall Dimensions (IN).....28.25 x 26 x 15

(W) Width (IN) 28.25

(D) Depth (IN).....26

(H) Height (IN).....15

(W) Width (CM).....71.8

(D) Depth (CM).....66

(H) Height (CM) 38.1

Electrical

Amps 6

Voltage 208-240

Watts 1250

Case Lot Measurement

Case Lot 1

Case Width 30.5

Case Height 33.5

Case Length 33.5



Two-well 120-volt 2000-watt modular marine-grade stainless steel drop-in hot well with standard drain and infinite controls

Keep a variety of food items at perfect serving temperatures with ease, thanks to the two-well 120-volt modular drop-in hot well by Vollrath. Made with marine-grade stainless steel, this durable well stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance. High-density glass fiber insulation reduces energy waste, helping you maximize efficiency. The unique design requires a smaller circuit, reduces installation costs and provides comparable performance to higher-wattage elements. Each well features an individual drain shutoff for convenience, while a drip-free flange contains moisture and spills. The easy-to-use infinite controls ensure accurate temperature settings and are detachable for remote mounting, making this hot well a popular, reliable choice.

- Made in the USA
- Marine-grade stainless steel stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance
- High-density glass fiber insulation on the sides, ends and below the element traps heat and maximizes energy efficiency
- Easy-to-use infinite controls ensure accurate temperature settings
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while providing comparable performance to higher-wattage elements
- Individual drain shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....671080643892

Unit Dimensions

Overall Dimensions (IN).....28.25 x 26 x 15

(W) Width (IN) 28.25

(D) Depth (IN).....26

(H) Height (IN).....15

(W) Width (CM).....71.8

(D) Depth (CM).....66

(H) Height (CM) 38.1

Electrical

Amps 16.7

Voltage 120

Watts 2000

Case Lot Measurement

Case Lot 1

Case Width 30

Case Height 32.5

Case Length 33.5



Two-well 208-volt 1250-watt modular marine-grade stainless steel drop-in hot well with manifold drain and infinite controls

Keep a variety of food items at perfect serving temperatures with ease, thanks to the two-well 208-volt modular drop-in hot well by Vollrath. Made with marine-grade stainless steel, this durable well stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance. High-density glass fiber insulation reduces energy waste, helping you maximize efficiency. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while a drip-free flange contains moisture and spills. The easy-to-use infinite controls ensure accurate temperature settings and are detachable for remote mounting, making this drop-in a popular, reliable choice.

- Made in the USA
- Marine-grade stainless steel stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Easy-to-use infinite controls ensure accurate temperature settings
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....671080644042

Unit Dimensions

Overall Dimensions (IN).....28.25 x 26 x 15

(W) Width (IN) 28.25

(D) Depth (IN).....26

(H) Height (IN).....15

(W) Width (CM).....71.8

(D) Depth (CM).....66

(H) Height (CM) 38.1

Electrical

Amps.....6

Voltage.....120

Watts.....1250

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....34

Case Length.....34



Two-well 120-volt 1250-watt modular marine-grade stainless steel drop-in hot well with manifold drain, thermostatic controls and Auto-Fill system

Keep a variety of food items at perfect serving temperatures with ease, thanks to the two-well 120-volt modular drop-in hot well by Vollrath. Made with marine-grade stainless steel, this durable well stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance. High-density glass fiber insulation reduces energy waste, helping you maximize efficiency. The Auto-Fill system maintains perfect water levels for easy operation, and the unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while a drip-free flange contains moisture and spills. The control panel can be mounted remotely for convenient operation, and thermostatic controls ensure accurate heating.

- Made in the USA
- Marine-grade stainless steel stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Auto-Fill system maintains perfect water levels for easy operation
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080643984

Unit Dimensions

Overall Dimensions (IN).....28.25 x 26 x 15

(W) Width (IN) 28.25

(D) Depth (IN).....26

(H) Height (IN).....15

(W) Width (CM).....71.8

(D) Depth (CM).....66

(H) Height (CM) 38.1

Electrical

Amps 10.4

Voltage 208-240

Watts 1250

Case Lot Measurement

Case Lot 1

Case Width 30

Case Height 33.25

Case Length 33.5



Two-well 120-volt 2000-watt modular marine-grade stainless steel drop-in hot well with manifold drain, thermostatic controls and Auto-Fill system

Keep a variety of food items at perfect serving temperatures with ease, thanks to the two-well 120-volt modular drop-in hot well by Vollrath. Made with marine-grade stainless steel, this durable well stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance. High-density glass fiber insulation reduces energy waste, helping you maximize efficiency. The Auto-Fill system maintains perfect water levels for easy operation, and the unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while a drip-free flange contains moisture and spills. The control panel can be mounted remotely for convenient operation, and thermostatic controls ensure accurate heating.

- Made in the USA
- Marine-grade stainless steel stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Auto-Fill system maintains perfect water levels for easy operation
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- 2-year standard limited warranty
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080643991

Unit Dimensions

Overall Dimensions (IN).....28.25 x 26 x 15

(W) Width (IN) 28.25

(D) Depth (IN).....26

(H) Height (IN).....15

(W) Width (CM).....71.8

(D) Depth (CM).....66

(H) Height (CM) 38.1

Electrical

Amps 16.7

Voltage 240

Watts 2000

Case Lot Measurement

Case Lot 1

Case Width 30.5

Case Height 33.5

Case Length 33.5



Two-well 120-volt 2000-watt modular marine-grade stainless steel drop-in hot well with manifold drain, infinite controls and Auto-Fill system

Keep a variety of food items at perfect serving temperatures with ease, thanks to the two-well 120-volt modular drop-in hot well by Vollrath. Made with marine-grade stainless steel, this durable well stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance. High-density glass fiber insulation reduces energy waste, helping you maximize efficiency. The Auto-Fill system maintains perfect water levels for easy operation, and the unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while a drip-free flange contains moisture and spills. The control panel can be mounted remotely for convenient operation, and the easy-to-use infinite controls ensure accurate temperature settings.

- Made in the USA
- Marine-grade stainless steel stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Easy-to-use infinite controls ensure accurate temperature settings
- Detachable control unit for remote mounting
- Auto-Fill system maintains perfect water levels for easy operation
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080643953

Unit Dimensions

Overall Dimensions (IN).....28.25 x 26 x 15

(W) Width (IN) 28.25

(D) Depth (IN).....26

(H) Height (IN).....15

(W) Width (CM).....71.8

(D) Depth (CM).....66

(H) Height (CM) 38.1

Electrical

Amps 16.7

Voltage 208

Watts 2000

Case Lot Measurement

Case Lot 1

Case Width 30

Case Height 34

Case Length 33



Two-well 208-volt 1250-watt modular marine-grade stainless steel drop-in hot well with manifold drain and thermostatic controls

Keep a variety of food items at perfect serving temperatures with ease, thanks to the two-well 208-volt modular drop-in hot well by Vollrath. Made with marine-grade stainless steel, this durable well stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance. High-density glass fiber insulation reduces energy waste, helping you maximize efficiency. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while a drip-free flange contains moisture and spills. The control panel can be mounted remotely for convenient operation, and thermostatic controls ensure accurate heating.

- Made in the USA
- Marine-grade stainless steel stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080644080

Unit Dimensions

Overall Dimensions (IN).....28.25 x 26 x 15

(W) Width (IN) 28.25

(D) Depth (IN).....26

(H) Height (IN).....15

(W) Width (CM).....71.8

(D) Depth (CM).....66

(H) Height (CM).....38.1

Electrical

Amps.....6

Voltage.....120

Watts.....1250

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....34

Case Length.....34



208 to 240 Volt Two-Well Modular Hot Drop-In with Marine Grade Wells with Manifold Drain and Thermostatic Controls

Offer enhanced corrosion resistance and come with a standard two-year warranty.

- Built with marine grade, 316 stainless steel to stand up to hard water and harsher cleaning techniques
- Available for all modular hot drop-ins and Signature Server Hot Stations
- Removable panels at the bottom of the well allow for service access

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080644103

Unit Dimensions

Overall Dimensions (IN).....28.25 x 26 x 15

(W) Width (IN) 28.25

(D) Depth (IN).....26

(H) Height (IN).....15

(W) Width (CM).....71.8

(D) Depth (CM).....66

(H) Height (CM).....38.1

Electrical

Amps.....6

Voltage.....208-240

Watts.....1250

Case Lot Measurement

Case Lot.....1

Case Width.....33

Case Height.....33

Case Length.....30



Two-well 240-volt 1250-watt modular marine-grade stainless steel drop-in hot well with manifold drain and thermostatic controls

Keep a variety of food items at perfect serving temperatures with ease, thanks to the two-well 240-volt modular drop-in hot well by Vollrath. Made with marine-grade stainless steel, this durable well stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance. High-density glass fiber insulation reduces energy waste, helping you maximize efficiency. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while a drip-free flange contains moisture and spills. The control panel can be mounted remotely for convenient operation, and thermostatic controls ensure accurate heating.

- Made in the USA
- Marine-grade stainless steel stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080644974

Unit Dimensions

Overall Dimensions (IN).....28.25 x 26 x 15

(W) Width (IN) 28.25

(D) Depth (IN).....26

(H) Height (IN).....15

(W) Width (CM).....71.8

(D) Depth (CM).....66

(H) Height (CM).....38.1

Electrical

Amps.....5.2

Voltage.....240

Watts.....1250

Case Lot Measurement

Case Lot.....1

Case Width.....32

Case Height.....31.5

Case Length.....35.5



Two-well 208-to 240-volt 2000-watt modular marine-grade stainless steel drop-in hot well with manifold drain, thermostatic controls and Auto-Fill system

Keep a variety of food items at perfect serving temperatures with ease, thanks to the two-well modular drop-in hot well by Vollrath. Made with marine-grade stainless steel, this durable food well stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance. High-density glass fiber insulation reduces energy waste, helping you maximize efficiency, and the Auto-Fill system maintains perfect water levels for easy operation. The unique design uses a smaller circuit, reduces installation costs and provides comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while a drip-free flange contains moisture and spills. The remote control panel promises convenient operation, and the thermostatic controls ensure accurate heating.

- Made in the USA
- Marine-grade stainless steel stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance
- High-density glass fiber insulation on the sides, ends and below the element traps heat and maximizes energy efficiency
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Auto-Fill system maintains perfect water levels for easy operation
- Energy-efficient heating element uses smaller circuit and reduces installation costs while providing comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- Removable bottom panels allow for service access
- NSF-certified
- 2-year standard limited warranty
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080644110

Unit Dimensions

Overall Dimensions (IN).....28.25 x 26 x 15

(W) Width (IN) 28.25

(D) Depth (IN).....26

(H) Height (IN).....15

(W) Width (CM).....71.8

(D) Depth (CM).....66

(H) Height (CM).....38.1

Electrical

Amps.....7.2 - 8.3

Voltage.....240

Watts.....2000

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....34

Case Length.....34



Two-well 240-volt 1250-watt modular marine-grade stainless steel drop-in hot well with standard drain and infinite controls

Keep a variety of food items at perfect serving temperatures with ease, thanks to the two-well 240-volt modular drop-in hot well by Vollrath. Made with marine-grade stainless steel, this durable well stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance. High-density glass fiber insulation reduces energy waste, helping you maximize efficiency. The unique design requires a smaller circuit, reduces installation costs and provides comparable performance to higher-wattage elements. Each well features an individual drain shutoff for convenience, while a drip-free flange contains moisture and spills. The easy-to-use infinite controls ensure accurate temperature settings and are detachable for remote mounting, making this hot well a popular, reliable choice.

- Made in the USA
- Marine-grade stainless steel stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance
- High-density glass fiber insulation on the sides, ends and below the element traps heat and maximizes energy efficiency
- Easy-to-use infinite controls ensure accurate temperature settings
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while providing comparable performance to higher-wattage elements
- Individual drain shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- 2-year standard limited warranty
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080644936

Unit Dimensions

Overall Dimensions (IN).....28.25 x 26 x 15

(W) Width (IN) 28.25

(D) Depth (IN).....26

(H) Height (IN).....15

(W) Width (CM).....71.8

(D) Depth (CM).....66

(H) Height (CM).....38.1

Electrical

Amps.....5.2

Voltage.....208-240

Watts.....1250

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....33.5

Case Length.....33



Two-well 120-volt 2000-watt modular marine-grade stainless steel drop-in hot well with manifold drain and thermostatic controls

Keep a variety of food items at perfect serving temperatures with ease, thanks to the two-well 120-volt modular drop-in hot well by Vollrath. Made with marine-grade stainless steel, this durable well stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance. High-density glass fiber insulation reduces energy waste, helping you maximize efficiency. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while a drip-free flange contains moisture and spills. The control panel can be mounted remotely for convenient operation, and thermostatic controls ensure accurate heating.

- Made in the USA
- Marine-grade stainless steel stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080643977

Unit Dimensions

Overall Dimensions (IN).....28.25 x 26 x 15

(W) Width (IN) 28.25

(D) Depth (IN).....26

(H) Height (IN).....15

(W) Width (CM).....71.8

(D) Depth (CM).....66

(H) Height (CM).....38.1

Electrical

Amps.....16.7

Voltage.....120

Watts.....2000

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....34

Case Length.....34



Two-well 240-volt 1250-watt modular marine-grade stainless steel drop-in hot well with manifold drain, infinite controls and Auto-Fill system

Keep a variety of food items at perfect serving temperatures with ease, thanks to the two-well 240-volt modular drop-in hot well by Vollrath. Made with marine-grade stainless steel, this durable well stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance. High-density glass fiber insulation reduces energy waste, helping you maximize efficiency. The Auto-Fill system maintains perfect water levels for easy operation, and the unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while a drip-free flange contains moisture and spills. The control panel can be mounted remotely for convenient operation, and the easy-to-use infinite controls ensure accurate temperature settings.

- Made in the USA
- Marine-grade stainless steel stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Easy-to-use infinite controls ensure accurate temperature settings
- Detachable control unit for remote mounting
- Auto-Fill system maintains perfect water levels for easy operation
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080644967

Unit Dimensions

Overall Dimensions (IN).....28.25 x 26 x 15

(W) Width (IN) 28.25

(D) Depth (IN).....26

(H) Height (IN).....15

(W) Width (CM).....71.8

(D) Depth (CM).....66

(H) Height (CM) 38.1

Electrical

Amps 5.2

Voltage 240

Watts 1250

Case Lot Measurement

Case Lot 1

Case Width 34

Case Height 30

Case Length 34



Two-well 240-volt 1250-watt modular marine-grade stainless steel drop-in hot well with manifold drain and infinite controls

Keep a variety of food items at perfect serving temperatures with ease, thanks to the two-well 240-volt modular drop-in hot well by Vollrath. Made with marine-grade stainless steel, this durable well stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance. High-density glass fiber insulation reduces energy waste, helping you maximize efficiency. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while a drip-free flange contains moisture and spills. The easy-to-use infinite controls ensure accurate temperature settings and are detachable for remote mounting, making this drop-in a popular, reliable choice.

- Made in the USA
- Marine-grade stainless steel stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Easy-to-use infinite controls ensure accurate temperature settings
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080644950

Unit Dimensions

Overall Dimensions (IN).....28.25 x 26 x 15

(W) Width (IN) 28.25

(D) Depth (IN).....26

(H) Height (IN).....15

(W) Width (CM).....71.8

(D) Depth (CM).....66

(H) Height (CM).....38.1

Electrical

Amps.....5.2

Voltage.....240

Watts.....1250

Case Lot Measurement

Case Lot.....1

Case Width.....30.25

Case Height.....33.5

Case Length.....33.5



Two-well 240-volt 1250-watt modular marine-grade stainless steel drop-in hot well with manifold drain, thermostatic controls and Auto-Fill system

Keep a variety of food items at perfect serving temperatures with ease, thanks to the two-well 240-volt modular drop-in hot well by Vollrath. Made with marine-grade stainless steel, this durable well stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance. High-density glass fiber insulation reduces energy waste, helping you maximize efficiency. The Auto-Fill system maintains perfect water levels for easy operation, and the unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while a drip-free flange contains moisture and spills. The control panel can be mounted remotely for convenient operation, and thermostatic controls ensure accurate heating.

- Made in the USA
- Marine-grade stainless steel stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Auto-Fill system maintains perfect water levels for easy operation
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- 2-year standard limited warranty
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080644981

Unit Dimensions

Overall Dimensions (IN).....28.25 x 26 x 15

(W) Width (IN) 28.25

(D) Depth (IN).....26

(H) Height (IN).....15

(W) Width (CM).....71.8

(D) Depth (CM).....66

(H) Height (CM) 38.1

Electrical

Amps 5.2

Voltage 240

Watts 1250

Case Lot Measurement

Case Lot 1

Case Width 34

Case Height 30

Case Length 32.5



Two-well 208- to 240-volt 2000-watt modular marine-grade stainless steel drop-in hot well with standard drain and thermostatic controls

Keep a variety of food items at perfect serving temperatures with ease, thanks to the two-well modular drop-in hot well by Vollrath. Made with marine-grade stainless steel, this durable well stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance. High-density glass fiber insulation reduces energy waste, helping you maximize efficiency. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features an individual drain shutoff for convenience, while a drip-free flange contains moisture and spills. The control panel can be mounted remotely for convenient operation, and thermostatic controls ensure accurate heating.

- Made in the USA
- Marine-grade stainless steel stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance
- High-density glass fiber insulation on the sides, ends and below the element traps heat and maximizes energy efficiency
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Individual drain shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....671080644035

Unit Dimensions

Overall Dimensions (IN).....28.25 x 26 x 15

(W) Width (IN) 28.25

(D) Depth (IN).....26

(H) Height (IN).....15

(W) Width (CM).....71.8

(D) Depth (CM).....66

(H) Height (CM) 38.1

Electrical

Amps ..... 7.2 - 8.3

Voltage 240

Watts 2000

Case Lot Measurement

Case Lot 1

Case Width 30.25

Case Height 33.5

Case Length 33.5



Two-well 208-volt 1250-watt modular marine-grade stainless steel drop-in hot well with standard drain and infinite controls

Keep a variety of food items at perfect serving temperatures with ease, thanks to the two-well 208-volt modular drop-in hot well by Vollrath. Made with marine-grade stainless steel, this durable well stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance. High-density glass fiber insulation reduces energy waste, helping you maximize efficiency. The unique design requires a smaller circuit, reduces installation costs and provides comparable performance to higher-wattage elements. Each well features an individual drain shutoff for convenience, while a drip-free flange contains moisture and spills. The easy-to-use infinite controls ensure accurate temperature settings and are detachable for remote mounting, making this hot well a popular, reliable choice.

- Made in the USA
- Marine-grade stainless steel stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance
- High-density glass fiber insulation on the sides, ends and below the element traps heat and maximizes energy efficiency
- Easy-to-use infinite controls ensure accurate temperature settings
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while providing comparable performance to higher-wattage elements
- Individual drain shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080644004

Unit Dimensions

Overall Dimensions (IN).....28.25 x 26 x 15

(W) Width (IN) 28.25

(D) Depth (IN).....26

(H) Height (IN).....15

(W) Width (CM).....71.8

(D) Depth (CM).....66

(H) Height (CM).....38.1

Electrical

Amps.....6

Voltage.....120

Watts.....1250

Case Lot Measurement

Case Lot.....1

Case Width.....29

Case Height.....34

Case Length.....34



Two-well 208- to 240-volt 2000-watt modular marine-grade stainless steel drop-in hot well with manifold drain, infinite controls and Auto-Fill system

Keep a variety of food items at perfect serving temperatures with ease, thanks to the two-well modular drop-in hot well by Vollrath. Made with marine-grade stainless steel, this durable well stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance. High-density glass fiber insulation reduces energy waste, helping you maximize efficiency. The Auto-Fill system maintains perfect water levels for easy operation, and the unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while a drip-free flange contains moisture and spills. The control panel can be mounted remotely for convenient operation, and the easy-to-use infinite controls ensure accurate temperature settings.

- Made in the USA
- Marine-grade stainless steel stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Easy-to-use infinite controls ensure accurate temperature settings
- Detachable control unit for remote mounting
- Auto-Fill system maintains perfect water levels for easy operation
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080644073

Unit Dimensions

Overall Dimensions (IN).....28.25 x 26 x 15

(W) Width (IN) 28.25

(D) Depth (IN).....26

(H) Height (IN).....15

(W) Width (CM).....71.8

(D) Depth (CM).....66

(H) Height (CM) 38.1

Electrical

Amps ..... 7.2 - 8.3

Voltage 120

Watts 2000

Case Lot Measurement

Case Lot 1

Case Width 30

Case Height 34

Case Length 34



Two-well 208-volt 1250-watt modular marine-grade stainless steel drop-in hot well with standard drain and thermostatic controls

Keep a variety of food items at perfect serving temperatures with ease, thanks to the two-well 208-volt modular drop-in hot well by Vollrath. Made with marine-grade stainless steel, this durable well stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance. High-density glass fiber insulation reduces energy waste, helping you maximize efficiency. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features an individual drain shutoff for convenience, while a drip-free flange contains moisture and spills. The control panel can be mounted remotely for convenient operation, and thermostatic controls ensure accurate heating.

- Made in the USA
- Marine-grade stainless steel stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance
- High-density glass fiber insulation on the sides, ends and below the element traps heat and maximizes energy efficiency
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Individual drain shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080644028

Unit Dimensions

Overall Dimensions (IN).....28.25 x 26 x 15

(W) Width (IN) 28.25

(D) Depth (IN).....26

(H) Height (IN).....15

(W) Width (CM).....71.8

(D) Depth (CM).....66

(H) Height (CM).....38.1

Electrical

Amps.....6

Voltage.....120

Watts.....1250

Case Lot Measurement

Case Lot.....1

Case Width.....33.5

Case Height.....30

Case Length.....33.5



Two-well 120-volt 2000-watt modular marine-grade stainless steel drop-in hot well with standard drain and thermostatic controls

Keep a variety of food items at perfect serving temperatures with ease, thanks to the two-well 120-volt modular drop-in hot well by Vollrath. Made with marine-grade stainless steel, this durable well stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance. High-density glass fiber insulation reduces energy waste, helping you maximize efficiency. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features an individual drain shutoff for convenience, while a drip-free flange contains moisture and spills. The control panel can be mounted remotely for convenient operation, and thermostatic controls ensure accurate heating.

- Made in the USA
- Marine-grade stainless steel stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance
- High-density glass fiber insulation on the sides, ends and below the element traps heat and maximizes energy efficiency
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Individual drain shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....671080643915

Unit Dimensions

Overall Dimensions (IN).....28.25 x 26 x 15

(W) Width (IN) 28.25

(D) Depth (IN).....26

(H) Height (IN).....15

(W) Width (CM).....71.8

(D) Depth (CM).....66

(H) Height (CM) 38.1

Electrical

Amps 16.7

Voltage 240

Watts 2000

Case Lot Measurement

Case Lot 1

Case Width 30

Case Height 32.5

Case Length 33.75



Two-well 120-volt 2000-watt modular marine-grade stainless steel drop-in hot well with manifold drain and infinite controls

Keep a variety of food items at perfect serving temperatures with ease, thanks to the two-well 120-volt modular drop-in hot well by Vollrath. Made with marine-grade stainless steel, this durable well stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance. High-density glass fiber insulation reduces energy waste, helping you maximize efficiency. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while a drip-free flange contains moisture and spills. The easy-to-use infinite controls ensure accurate temperature settings and are detachable for remote mounting, making this drop-in a popular, reliable choice.

- Made in the USA
- Marine-grade stainless steel stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Easy-to-use infinite controls ensure accurate temperature settings
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080643939

Unit Dimensions

Overall Dimensions (IN).....28.25 x 26 x 15

(W) Width (IN) 28.25

(D) Depth (IN).....26

(H) Height (IN).....15

(W) Width (CM).....71.8

(D) Depth (CM).....66

(H) Height (CM).....38.1

Electrical

Amps.....16.7

Voltage.....120

Watts.....2000

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....33.5

Case Length.....33.5



Two-well 208- to 240-volt 2000-watt modular marine-grade stainless steel drop-in hot well with standard drain and infinite controls

Keep a variety of food items at perfect serving temperatures with ease, thanks to the two-well modular drop-in hot well by Vollrath. Made with marine-grade stainless steel, this durable well stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance. High-density glass fiber insulation reduces energy waste, helping you maximize efficiency. The unique design requires a smaller circuit, reduces installation costs and provides comparable performance to higher-wattage elements. Each well features an individual drain shutoff for convenience, while a drip-free flange contains moisture and spills. The easy-to-use infinite controls ensure accurate temperature settings and are detachable for remote mounting, making this hot well a popular, reliable choice.

- Made in the USA
- Marine-grade stainless steel stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance
- High-density glass fiber insulation on the sides, ends and below the element traps heat and maximizes energy efficiency
- Easy-to-use infinite controls ensure accurate temperature settings
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while providing comparable performance to higher-wattage elements
- Individual drain shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080644011

Unit Dimensions

Overall Dimensions (IN).....28.25 x 26 x 15

(W) Width (IN) 28.25

(D) Depth (IN).....26

(H) Height (IN).....15

(W) Width (CM).....71.8

(D) Depth (CM).....66

(H) Height (CM).....38.1

Electrical

Amps.....7.2 - 8.3

Voltage.....120

Watts.....2000

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....33

Case Length.....33.5



Two-well 120-volt 1250-watt modular marine-grade stainless steel drop-in hot well with standard drain and thermostatic controls

Keep a variety of food items at perfect serving temperatures with ease, thanks to the two-well 120-volt modular drop-in hot well by Vollrath. Made with marine-grade stainless steel, this durable well stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance. High-density glass fiber insulation reduces energy waste, helping you maximize efficiency. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features an individual drain shutoff for convenience, while a drip-free flange contains moisture and spills. The control panel can be mounted remotely for convenient operation, and thermostatic controls ensure accurate heating.

- Made in the USA
- Marine-grade stainless steel stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance
- High-density glass fiber insulation on the sides, ends and below the element traps heat and maximizes energy efficiency
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Individual drain shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....671080643908

Unit Dimensions

Overall Dimensions (IN).....28.25 x 26 x 15

(W) Width (IN) 28.25

(D) Depth (IN).....26

(H) Height (IN).....15

(W) Width (CM).....71.8

(D) Depth (CM).....66

(H) Height (CM) 38.1

Electrical

Amps 10.4

Voltage 120

Watts 1250

Case Lot Measurement

Case Lot 1

Case Width 30

Case Height 34

Case Length 33



Two-well 120-volt 1250-watt modular marine-grade stainless steel drop-in hot well with manifold drain and infinite controls

Keep a variety of food items at perfect serving temperatures with ease, thanks to the two-well 120-volt modular drop-in hot well by Vollrath. Made with marine-grade stainless steel, this durable well stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance. High-density glass fiber insulation reduces energy waste, helping you maximize efficiency. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while a drip-free flange contains moisture and spills. The easy-to-use infinite controls ensure accurate temperature settings and are detachable for remote mounting, making this drop-in a popular, reliable choice.

- Made in the USA
- Marine-grade stainless steel stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Easy-to-use infinite controls ensure accurate temperature settings
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080643922

Unit Dimensions

Overall Dimensions (IN).....28.25 x 26 x 15

(W) Width (IN) 28.25

(D) Depth (IN).....26

(H) Height (IN).....15

(W) Width (CM).....71.8

(D) Depth (CM).....66

(H) Height (CM).....38.1

Electrical

Amps.....10.4

Voltage.....208-240

Watts.....1250

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....34

Case Length.....30



Two-well 208- to 240-volt 2000-watt modular marine-grade stainless steel drop-in hot well with manifold drain and thermostatic controls

Keep a variety of food items at perfect serving temperatures with ease, thanks to the two-well modular drop-in hot well by Vollrath. Made with marine-grade stainless steel, this durable well stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance. High-density glass fiber insulation reduces energy waste, helping you maximize efficiency. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while a drip-free flange contains moisture and spills. The control panel can be mounted remotely for convenient operation, and thermostatic controls ensure accurate heating.

- Made in the USA
- Marine-grade stainless steel stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- 2-year standard limited warranty
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080644097

Unit Dimensions

Overall Dimensions (IN).....28.25 x 26 x 15

(W) Width (IN) 28.25

(D) Depth (IN).....26

(H) Height (IN).....15

(W) Width (CM).....71.8

(D) Depth (CM).....66

(H) Height (CM).....38.1

Electrical

Amps.....7.2 - 8.3

Voltage.....240

Watts.....2000

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....34

Case Length.....34



Two-well 120-volt 1250-watt modular marine-grade stainless steel drop-in hot well with manifold drain and thermostatic controls

Keep a variety of food items at perfect serving temperatures with ease, thanks to the two-well 120-volt modular drop-in hot well by Vollrath. Made with marine-grade stainless steel, this durable well stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance. High-density glass fiber insulation reduces energy waste, helping you maximize efficiency. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while a drip-free flange contains moisture and spills. The control panel can be mounted remotely for convenient operation, and thermostatic controls ensure accurate heating.

- Made in the USA
- Marine-grade stainless steel stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Reliable thermostatic controls ensure accurate heating
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces
- 6 ?-inch depth accommodates 6-inch-deep pans

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....671080643960

Unit Dimensions

Overall Dimensions (IN).....28.25 x 26 x 15

(W) Width (IN) 28.25

(D) Depth (IN).....26

(H) Height (IN).....15

(W) Width (CM).....71.8

(D) Depth (CM).....66

(H) Height (CM) 38.1

Electrical

Amps.....10.4

Voltage.....208-240

Watts.....1250

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....34

Case Length.....34



Two-well 120-volt 1250-watt modular marine-grade stainless steel drop-in hot well with standard drain and infinite controls

Keep a variety of food items at perfect serving temperatures with ease, thanks to the two-well 120-volt modular drop-in hot well by Vollrath. Made with marine-grade stainless steel, this durable well stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance. High-density glass fiber insulation reduces energy waste, helping you maximize efficiency. The unique design requires a smaller circuit, reduces installation costs and provides comparable performance to higher-wattage elements. Each well features an individual drain shutoff for convenience, while a drip-free flange contains moisture and spills. The easy-to-use infinite controls ensure accurate temperature settings and are detachable for remote mounting, making this hot well a popular, reliable choice.

- Made in the USA
- Marine-grade stainless steel stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance
- High-density glass fiber insulation on the sides, ends and below the element traps heat and maximizes energy efficiency
- Easy-to-use infinite controls ensure accurate temperature settings
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while providing comparable performance to higher-wattage elements
- Individual drain shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- 2-year standard limited warranty
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080643885

Unit Dimensions

Overall Dimensions (IN).....28.25 x 26 x 15

(W) Width (IN) 28.25

(D) Depth (IN).....26

(H) Height (IN).....15

(W) Width (CM).....71.8

(D) Depth (CM).....66

(H) Height (CM).....38.1

Electrical

Amps.....10.4

Voltage.....208-240

Watts.....1250

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....34

Case Length.....33



Two-well 208- to 240-volt 2000-watt modular marine-grade stainless steel drop-in hot well with manifold drain and infinite controls

Keep a variety of food items at perfect serving temperatures with ease, thanks to the two-well modular drop-in hot well by Vollrath. Made with marine-grade stainless steel, this durable well stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance. High-density glass fiber insulation reduces energy waste, helping you maximize efficiency. The unique energy-efficient design uses a smaller circuit, reduces installation costs and offers comparable performance to higher-wattage elements. Each well features a manifold drain with individual shutoffs for convenience, while a drip-free flange contains moisture and spills. The easy-to-use infinite controls ensure accurate temperature settings and are detachable for remote mounting, making this drop-in a popular, reliable choice.

- Made in the USA
- Marine-grade stainless steel stands up to hard water and harsh cleaning techniques and offers enhanced corrosion resistance
- High-density glass fiber insulation on the sides, ends and below the element traps heat
- Easy-to-use infinite controls ensure accurate temperature settings
- Detachable control unit for remote mounting
- Energy-efficient heating element uses smaller circuit and reduces installation costs while offering comparable performance to higher-wattage elements
- Manifold drains with individual well shutoffs for user convenience
- Full-perimeter gasket under drip flange reduces installation time
- Full-perimeter gasket under drip flange reduces installation time
- Drip-free flange contains moisture and spills
- Cord and plug configuration eliminates the need for hardwiring
- NSF-certified
- Mounting clips adjust to varying countertop thicknesses, from stainless steel to laminate surfaces

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080644059

Unit Dimensions

Overall Dimensions (IN).....28.25 x 26 x 15

(W) Width (IN) 28.25

(D) Depth (IN).....26

(H) Height (IN).....15

(W) Width (CM).....71.8

(D) Depth (CM).....66

(H) Height (CM).....38.1

Electrical

Amps.....7.2 - 8.3

Voltage.....208

Watts.....2000

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....34

Case Length.....33



Induction Undercounter Warming Kits

- Kits include Mirage® Induction Warmers (Model 5950145) and colored induction ready templates
- Four incredible colors and 1 or 2 zone sizes
- Works with popular Vollrath smallwares including induction chafers and Miramar® buffetware
- Mount templates in counters and flush mount the induction warmer underneath it
- Order in Vollrath V-Class custom or Signature Server® custom serving line equipment or install in your own counters

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419959006

Unit Dimensions

(W) Width (IN) 36

(D) Depth (IN).....24

(W) Width (CM).....91.4

(D) Depth (CM).....61

Case Lot Measurement

Case Lot.....1

Case Width.....0

Case Height.....0

Case Length.....0

Case Lot Cube (ft.) 6.3
Case Lot Weight (lbs.) 54.1



Induction Undercounter Warming Kits

- Kits include Mirage® Induction Warmers (Model 5950145) and colored induction ready templates
- Four incredible colors and 1 or 2 zone sizes
- Works with popular Vollrath smallwares including induction chafers and Miramar® buffetware
- Mount templates in counters and flush mount the induction warmer underneath it
- Order in Vollrath V-Class custom or Signature Server® custom serving line equipment or install in your own counters

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419958962

Unit Dimensions

(W) Width (IN) 18

(D) Depth (IN).....24

(W) Width (CM).....45.7

(D) Depth (CM).....61

Case Lot Measurement

Case Lot.....1

Case Width.....0

Case Height.....0

Case Length.....0

Case Lot Cube (ft.) 3.19
Case Lot Weight (lbs.) 27.78



Induction Undercounter Warming Kits

- Kits include Mirage® Induction Warmers (Model 5950145) and colored induction ready templates
- Four incredible colors and 1 or 2 zone sizes
- Works with popular Vollrath smallwares including induction chafers and Miramar® buffetware
- Mount templates in counters and flush mount the induction warmer underneath it
- Order in Vollrath V-Class custom or Signature Server® custom serving line equipment or install in your own counters

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419959013

Unit Dimensions

(W) Width (IN) 36

(D) Depth (IN).....24

(W) Width (CM).....91.4

(D) Depth (CM).....61

Case Lot Measurement

Case Lot.....1

Case Width.....0

Case Height.....0

Case Length.....0

Case Lot Cube (ft.) 6.3
Case Lot Weight (lbs.) 54.1



Induction Undercounter Warming Kits

- Kits include Mirage® Induction Warmers (Model 5950145) and colored induction ready templates
- Four incredible colors and 1 or 2 zone sizes
- Works with popular Vollrath smallwares including induction chafers and Miramar® buffetware
- Mount templates in counters and flush mount the induction warmer underneath it
- Order in Vollrath V-Class custom or Signature Server® custom serving line equipment or install in your own counters

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419958986

Unit Dimensions

(W) Width (IN) 18

(D) Depth (IN).....24

(W) Width (CM).....45.7

(D) Depth (CM).....61

Case Lot Measurement

Case Lot.....1

Case Width.....0

Case Height.....0

Case Length.....0

Case Lot Cube (ft.) 3.19
Case Lot Weight (lbs.) 27.78



Induction Undercounter Warming Kits

- Kits include Mirage® Induction Warmers (Model 5950145) and colored induction ready templates
- Four incredible colors and 1 or 2 zone sizes
- Works with popular Vollrath smallwares including induction chafers and Miramar® buffetware
- Mount templates in counters and flush mount the induction warmer underneath it
- Order in Vollrath V-Class custom or Signature Server® custom serving line equipment or install in your own counters

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419958993

Unit Dimensions

(W) Width (IN) 18

(D) Depth (IN).....24

(W) Width (CM).....45.72

(D) Depth (CM).....61

Case Lot Measurement

Case Lot.....1

Case Width.....0

Case Height.....0

Case Length.....0

Case Lot Cube (ft.) 3.19
Case Lot Weight (lbs.) 27.78



Induction Undercounter Warming Kits

- Kits include Mirage® Induction Warmers (Model 5950145) and colored induction ready templates
- Four incredible colors and 1 or 2 zone sizes
- Works with popular Vollrath smallwares including induction chafers and Miramar® buffetware
- Mount templates in counters and flush mount the induction warmer underneath it
- Order in Vollrath V-Class custom or Signature Server® custom serving line equipment or install in your own counters

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419958979

Unit Dimensions

(W) Width (IN) 18

(D) Depth (IN).....24

(W) Width (CM).....45.7

(D) Depth (CM).....61

Case Lot Measurement

Case Lot.....1

Case Width.....0

Case Height.....0

Case Length.....0

Case Lot Cube (ft.) 3.19
Case Lot Weight (lbs.) 27.78



Induction Undercounter Warming Kits

- Kits include Mirage® Induction Warmers (Model 5950145) and colored induction ready templates
- Four incredible colors and 1 or 2 zone sizes
- Works with popular Vollrath smallwares including induction chafers and Miramar® buffetware
- Mount templates in counters and flush mount the induction warmer underneath it
- Order in Vollrath V-Class custom or Signature Server® custom serving line equipment or install in your own counters

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419959020

Unit Dimensions

(W) Width (IN) 36

(D) Depth (IN).....24

(W) Width (CM).....91.4

(D) Depth (CM).....61

Case Lot Measurement

Case Lot.....1

Case Width.....0

Case Height.....0

Case Length.....0

Case Lot Cube (ft.) 6.3
Case Lot Weight (lbs.) 54.1



Induction Undercounter Warming Kits

- Kits include Mirage® Induction Warmers (Model 5950145) and colored induction ready templates
- Four incredible colors and 1 or 2 zone sizes
- Works with popular Vollrath smallwares including induction chafers and Miramar® buffetware
- Mount templates in counters and flush mount the induction warmer underneath it
- Order in Vollrath V-Class custom or Signature Server® custom serving line equipment or install in your own counters

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419959037

Unit Dimensions

Overall Dimensions (IN).....36 x 24 x 0.157

(W) Width (IN) 36

(D) Depth (IN).....24

(H) Height (IN).....0.15

(W) Width (CM).....91.4

(D) Depth (CM).....61

(H) Height (CM).....0.03

Case Lot Measurement

Case Lot.....1

Case Width.....0
Case Height.....0
Case Length.....0
Case Lot Cube (ft.).....6.3
Case Lot Weight (lbs.).....54.1



Two-well 120-volt modular drop-in dry induction hot well with flat flange

Thanks to reliable dry heat and powerful induction technology, the two-well 120-volt modular drop-in induction hot well by Vollrath promises superior performance and convenience. Made of strong stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing, and the induction heat is more efficient and accurate than steam. Two induction zones per well with adjustable temperature controls ensure easy operation and versatile, precise heating. Without the need for water, steam or drains, this drop-in hot well offers effortless operation and delicious heated results. And thanks to the sleek design, flat flange and cord-and-plug electrical, this hot well is easy to install, clean and maintain.

- Stainless steel construction is durable and long-lasting
- Insulation traps heat and maximizes energy efficiency
- Powerful induction heating is faster, more precise and 2.9 times more efficient than steam
- Two induction zones per well offer exceptional versatility
- Adjustable, remotely mounted temperature controls ensure easy operation and temperature accuracy
- Dry induction heating means there’s no need for water, steam or drains
- Sleek design is easy to clean
- Flat flange creates a sleek, streamlined appearance
- Two-well, 208- to 240-volt design
- Control unit is mounted remotely for convenient operation
- Custom decorative patterns or logos available — Contact your Vollrath sales representative for more information
- Compact, space-saving design

PRODUCT SPECIFICATIONS

Model Information

Model .....-FF

Unit Dimensions

(D) Depth (IN).....26

(W) Width (CM).....71.8

(D) Depth (CM).....66

Construction

Special Feature .....Flat Flange

Case Lot Measurement

Case Lot.....1



Three-well 208- to 240-volt modular drop-in dry induction hot well with flat flange

Thanks to reliable dry heat and powerful induction technology, the three-well modular drop-in induction hot well by Vollrath promises superior performance and convenience. Made of strong stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing, and the induction heat is more efficient and accurate than steam. Two induction zones per well with adjustable temperature controls ensure easy operation and versatile, precise heating. Without the need for water, steam or drains, this drop-in hot well offers effortless operation and delicious heated results. And thanks to the sleek design, flat flange and cord-and-plug electrical, this hot well is easy to install, clean and maintain.

- Stainless steel construction is durable and long-lasting
- Insulation traps heat and maximizes energy efficiency
- Powerful induction heating is faster, more precise and 2.9 times more efficient than steam
- Two induction zones per well offer exceptional versatility
- Adjustable, remotely mounted temperature controls ensure easy operation and temperature accuracy
- Dry induction heating means there’s no need for water, steam or drains
- Sleek design is easy to clean
- Flat flange creates a sleek, streamlined appearance
- Four-well, 208- to 240-volt design
- Control unit is mounted remotely for convenient operation
- Vollrath induction-ready inset (Vollrath® item number 88204) and inset cover (Vollrath item number 47490) included — use of Vollrath induction-ready insets required
- Compact, space-saving design

PRODUCT SPECIFICATIONS

Model Information

Model .....-FF

Unit Dimensions

(W) Width (IN) 41.5

(D) Depth (IN).....26

(W) Width (CM).....105.4

(D) Depth (CM).....66

Construction

Special Feature .....Flat Flange

Case Lot Measurement

Case Lot.....1



Five-well 208- to 240-volt modular drop-in dry induction hot well with flat flange

Thanks to reliable dry heat and powerful induction technology, the five-well modular drop-in induction hot well by Vollrath promises superior performance and convenience. Made of strong stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing, and the induction heat is more efficient and accurate than steam. Two induction zones per well with adjustable temperature controls ensure easy operation and versatile, precise heating. Without the need for water, steam or drains, this drop-in hot well offers effortless operation and delicious heated results. And thanks to the sleek design, flat flange and cord-and-plug electrical, this hot well is easy to install, clean and maintain.

- Stainless steel construction is durable and long-lasting
- Insulation traps heat and maximizes energy efficiency
- Powerful induction heating is faster, more precise and 2.9 times more efficient than steam
- Two induction zones per well offer exceptional versatility
- Adjustable, remotely mounted temperature controls ensure easy operation and temperature accuracy
- Dry induction heating means there’s no need for water, steam or drains
- Sleek design is easy to clean
- Flat flange creates a sleek, streamlined appearance
- Six-well, 208- to 240-volt design
- Control unit is mounted remotely for convenient operation
- Vollrath induction-ready inset (Vollrath® item number 88184) and inset cover (Vollrath item number 47488) included — use of Vollrath induction-ready insets required
- 3-foot remote control cord

PRODUCT SPECIFICATIONS

Model Information

Model .....-FF

Unit Dimensions

(W) Width (IN) 68

(D) Depth (IN).....26

(W) Width (CM).....172.7

(D) Depth (CM).....66

Construction

Special Feature .....Flat Flange

Case Lot Measurement

Case Lot.....1



Six-well 208- to 240-volt modular drop-in dry induction hot well with flat flange

Thanks to reliable dry heat and powerful induction technology, the six-well modular drop-in induction hot well by Vollrath promises superior performance and convenience. Made of strong stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing, and the induction heat is more efficient and accurate than steam. Two induction zones per well with adjustable temperature controls ensure easy operation and versatile, precise heating. Without the need for water, steam or drains, this drop-in hot well offers effortless operation and delicious heated results. And thanks to the sleek design, flat flange and cord-and-plug electrical, this hot well is easy to install, clean and maintain.

- Stainless steel construction is durable and long-lasting
- Insulation traps heat and maximizes energy efficiency
- Powerful induction heating is faster, more precise and 2.9 times more efficient than steam
- Two induction zones per well offer exceptional versatility
- Adjustable, remotely mounted temperature controls ensure easy operation and temperature accuracy
- Dry induction heating means there’s no need for water, steam or drains
- Sleek design is easy to clean
- Flat flange creates a sleek, streamlined appearance
- Designed to work with a Vollrath chafer or serving vessel, or equivalent induction-ready chafer or serving vessel
- Maintains hot serving temperatures in your banquet or catering operation
- Vollrath induction-ready inset (Vollrath® item number 88184) and inset cover (Vollrath item number 47488) included — use of Vollrath induction-ready insets required
- 3-foot remote control cord

PRODUCT SPECIFICATIONS

Model Information

Model .....-FF

Unit Dimensions

(W) Width (IN) 81.25

(D) Depth (IN).....26

(W) Width (CM).....206.4

(D) Depth (CM).....66

Construction

Special Feature .....Flat Flange

Case Lot Measurement

Case Lot.....1



Three-well 120-volt modular drop-in dry induction hot well with flat flange

Thanks to reliable dry heat and powerful induction technology, the three-well 120-volt modular drop-in induction hot well by Vollrath promises superior performance and convenience. Made of strong stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing, and the induction heat is more efficient and accurate than steam. Two induction zones per well with adjustable temperature controls ensure easy operation and versatile, precise heating. Without the need for water, steam or drains, this drop-in hot well offers effortless operation and delicious heated results. And thanks to the sleek design, flat flange and cord-and-plug electrical, this hot well is easy to install, clean and maintain.

- Stainless steel construction is durable and long-lasting
- Insulation traps heat and maximizes energy efficiency
- Powerful induction heating is faster, more precise and 2.9 times more efficient than steam
- Two induction zones per well offer exceptional versatility
- Adjustable, remotely mounted temperature controls ensure easy operation and temperature accuracy
- Dry induction heating means there’s no need for water, steam or drains
- Sleek design is easy to clean
- Flat flange creates a sleek, streamlined appearance
- Three-well, 208- to 240-volt design
- Control unit is mounted remotely for convenient operation
- Vollrath induction-ready inset (Vollrath® item number 88204) and inset cover (Vollrath item number 47490) included — use of Vollrath induction-ready insets required
- Compact, space-saving design

PRODUCT SPECIFICATIONS

Model Information

Model .....-FF

Unit Dimensions

(W) Width (IN) 41.5

(D) Depth (IN).....26

(W) Width (CM).....105.4

(D) Depth (CM).....66

Construction

Special Feature .....Flat Flange

Case Lot Measurement

Case Lot.....1



Two-well 208- to 240-volt modular drop-in dry induction hot well with flat flange

Thanks to reliable dry heat and powerful induction technology, the two-well modular drop-in induction hot well by Vollrath promises superior performance and convenience. Made of strong stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing, and the induction heat is more efficient and accurate than steam. Two induction zones per well with adjustable temperature controls ensure easy operation and versatile, precise heating. Without the need for water, steam or drains, this drop-in hot well offers effortless operation and delicious heated results. And thanks to the sleek design, flat flange and cord-and-plug electrical, this hot well is easy to install, clean and maintain.

- Stainless steel construction is durable and long-lasting
- Insulation traps heat and maximizes energy efficiency
- Powerful induction heating is faster, more precise and 2.9 times more efficient than steam
- Two induction zones per well offer exceptional versatility
- Adjustable, remotely mounted temperature controls ensure easy operation and temperature accuracy
- Dry induction heating means there’s no need for water, steam or drains
- Sleek design is easy to clean
- Flat flange creates a sleek, streamlined appearance
- Three-well, 120-volt design
- Control unit is mounted remotely for convenient operation
- Vollrath induction-ready inset (Vollrath® item number 88204) and inset cover (Vollrath item number 47490) included — use of Vollrath induction-ready insets required
- Compact, space-saving design

PRODUCT SPECIFICATIONS

Model Information

Model .....-FF

Unit Dimensions

(D) Depth (IN).....26

(W) Width (CM).....71.8

(D) Depth (CM).....66

Construction

Special Feature .....Flat Flange

Case Lot Measurement

Case Lot.....1



One-well 208- to 240-volt modular drop-in dry induction hot well with flat flange

Thanks to reliable dry heat and powerful induction technology, the modular drop-in induction hot well by Vollrath promises superior performance and convenience. Made of strong stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing, and the induction heat is more efficient and accurate than steam. Two induction zones per well with adjustable temperature controls ensure easy operation and versatile, precise heating. Without the need for water, steam or drains, this drop-in hot well offers effortless operation and delicious heated results. And thanks to the sleek design, flat flange and cord-and-plug electrical, this hot well is easy to install, clean and maintain.

- Stainless steel construction is durable and long-lasting
- Insulation traps heat and maximizes energy efficiency
- Powerful induction heating is faster, more precise and 2.9 times more efficient than steam
- Two induction zones per well offer exceptional versatility
- Adjustable, remotely mounted temperature controls ensure easy operation and temperature accuracy
- Dry induction heating means there’s no need for water, steam or drains
- Sleek design is easy to clean
- Flat flange creates a sleek, streamlined appearance
- Two-well, 120-volt design
- Control unit is mounted remotely for convenient operation
- Custom decorative patterns or logos available — Contact your Vollrath sales representative for more information
- Mounting hardware included
- Versatile design is ideal for saut?, sauce and stockpots

PRODUCT SPECIFICATIONS

Model Information

Model .....-FF

Unit Dimensions

(W) Width (IN) 15

(D) Depth (IN).....26

(W) Width (CM).....38

(D) Depth (CM).....66

Construction

Special Feature .....Flat Flange

Case Lot Measurement

Case Lot.....1



1-well 120 volt Modular Induction Dry Well Drop In with Flat Flange

Vollrath's modular induction dry well drop-ins use induction technology to deliver superior hot food holding and precise temperature control in a waterless well.

- Eliminates water, steam, drains and hassle
- Two induction zones per well with adjustable temperature control
- No hot steam, hot water or hot flanges
- 2.9 times more energy efficient than steam warming systems
- More precision and control to maintain freshness and quality
- Commercial-grade, durable and easy-to-clean
- Effortless installation with no hard wiring required

PRODUCT SPECIFICATIONS

Model Information

Model .....FF

Unit Dimensions

(W) Width (IN) 15

(D) Depth (IN).....26

(W) Width (CM).....38

(D) Depth (CM).....66

Construction

Special Feature .....Flat Flange

Case Lot Measurement

Case Lot.....1



Four-well 208- to 240-volt modular drop-in dry induction hot well with flat flange

Thanks to reliable dry heat and powerful induction technology, the four-well modular drop-in induction hot well by Vollrath promises superior performance and convenience. Made of strong stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing, and the induction heat is more efficient and accurate than steam. Two induction zones per well with adjustable temperature controls ensure easy operation and versatile, precise heating. Without the need for water, steam or drains, this drop-in hot well offers effortless operation and delicious heated results. And thanks to the sleek design, flat flange and cord-and-plug electrical, this hot well is easy to install, clean and maintain.

- Stainless steel construction is durable and long-lasting
- Insulation traps heat and maximizes energy efficiency
- Powerful induction heating is faster, more precise and 2.9 times more efficient than steam
- Two induction zones per well offer exceptional versatility
- Adjustable, remotely mounted temperature controls ensure easy operation and temperature accuracy
- Dry induction heating means there’s no need for water, steam or drains
- Sleek design is easy to clean
- Flat flange creates a sleek, streamlined appearance
- Five-well, 208- to 240-volt design
- Control unit is mounted remotely for convenient operation
- Vollrath induction-ready inset (Vollrath® item number 88204) and inset cover (Vollrath item number 47490) included — use of Vollrath induction-ready insets required
- 3-foot remote control cord

PRODUCT SPECIFICATIONS

Model Information

Model .....-FF

UPC.....029419296712

Unit Dimensions

(D) Depth (IN).....26

(W) Width (CM).....139.1

(D) Depth (CM).....66

Construction

Special Feature .....Flat Flange

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....33.5



Three-well 120-volt modular drop-in dry induction hot well

Thanks to reliable dry heat and powerful induction technology, the three-well 120-volt modular drop-in induction hot well by Vollrath promises superior performance and convenience. Made of strong stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing, and the induction heat is more efficient and accurate than steam. Two induction zones per well with adjustable temperature controls ensure easy operation and versatile, precise heating. Without the need for water, steam or drains, this drop-in hot well offers effortless operation and delicious heated results. And thanks to the sleek design and cord-and-plug electrical, this hot well is easy to install, clean and maintain.

- Stainless steel construction is durable and long-lasting
- Insulation traps heat and maximizes energy efficiency
- Powerful induction heating is faster, more precise and 2.9 times more efficient than steam
- Two induction zones per well offer exceptional versatility
- Adjustable, remotely mounted temperature controls ensure easy operation and temperature accuracy
- Dry induction heating means there’s no need for water, steam or drains
- Sleek design is easy to clean
- Three-well, 120-volt design
- Control unit is mounted remotely for convenient operation
- Cord-and-plug electrical eliminates the need for hardwiring, making installation simple
- Cord-and-plug electrical eliminates the need for hardwiring, making installation simple
- Covers and insets are also sold separately
- Intended for commercial warming stations

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....671080641553

Unit Dimensions

(W) Width (IN) 41.5

(D) Depth (IN).....26

(W) Width (CM).....105.4

(D) Depth (CM).....66

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....33

Case Length.....48



Two-well 120-volt modular drop-in dry induction hot well

Thanks to reliable dry heat and powerful induction technology, the two-well 120-volt modular drop-in induction hot well by Vollrath promises superior performance and convenience. Made of strong stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing, and the induction heat is more efficient and accurate than steam. Two induction zones per well with adjustable temperature controls ensure easy operation and versatile, precise heating. Without the need for water, steam or drains, this drop-in hot well offers effortless operation and delicious heated results. And thanks to the sleek design and cord-and-plug electrical, this hot well is easy to install, clean and maintain.

- Stainless steel construction is durable and long-lasting
- Insulation traps heat and maximizes energy efficiency
- Powerful induction heating is faster, more precise and 2.9 times more efficient than steam
- Two induction zones per well offer exceptional versatility
- Adjustable, remotely mounted temperature controls ensure easy operation and temperature accuracy
- Dry induction heating means there’s no need for water, steam or drains
- Sleek design is easy to clean
- Two-well, 120-volt design
- Control unit is mounted remotely for convenient operation
- Cord-and-plug electrical eliminates the need for hardwiring, making installation simple
- Cord-and-plug electrical eliminates the need for hardwiring, making installation simple
- Covers and insets are also sold separately
- Vollrath induction-ready inset (Vollrath® item number 88184) and inset cover (Vollrath item number 47488) included — use of Vollrath induction-ready insets required

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....671080641539

Unit Dimensions

(D) Depth (IN).....26

(W) Width (CM).....71.8

(D) Depth (CM).....66

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....33.5

Case Length 33.5



Six-well 208- to 240-volt modular drop-in dry induction hot well

Thanks to reliable dry heat and powerful induction technology, the six-well modular drop-in induction hot well by Vollrath promises superior performance and convenience. Made of strong stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing, and the induction heat is more efficient and accurate than steam. Two induction zones per well with adjustable temperature controls ensure easy operation and versatile, precise heating. Without the need for water, steam or drains, this drop-in hot well offers effortless operation and delicious heated results. And thanks to the sleek design and cord-and-plug electrical, this hot well is easy to install, clean and maintain.

- Stainless steel construction is durable and long-lasting
- Insulation traps heat and maximizes energy efficiency
- Powerful induction heating is faster, more precise and 2.9 times more efficient than steam
- Two induction zones per well offer exceptional versatility
- Adjustable, remotely mounted temperature controls ensure easy operation and temperature accuracy
- Dry induction heating means there’s no need for water, steam or drains
- Sleek design is easy to clean
- Six-well, 208- to 240-volt design
- One-well, 120-volt design
- Control unit is mounted remotely for convenient operation
- Custom decorative patterns or logos available — Contact your Vollrath sales representative for more information
- Mounting hardware included
- Versatile design is ideal for saut?, sauce and stockpots

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....671080641591

Unit Dimensions

(W) Width (IN) 81.25

(D) Depth (IN).....26

(W) Width (CM).....206.4

(D) Depth (CM).....66

Case Lot Measurement

Case Lot.....1

Case Width.....30.25

Case Height.....33

Case Length 86.25



Two-well 208- to 240-volt modular drop-in dry induction hot well

Thanks to reliable dry heat and powerful induction technology, the two-well modular drop-in induction hot well by Vollrath promises superior performance and convenience. Made of strong stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing, and the induction heat is more efficient and accurate than steam. Two induction zones per well with adjustable temperature controls ensure easy operation and versatile, precise heating. Without the need for water, steam or drains, this drop-in hot well offers effortless operation and delicious heated results. And thanks to the sleek design and cord-and-plug electrical, this hot well is easy to install, clean and maintain.

- Stainless steel construction is durable and long-lasting
- Insulation traps heat and maximizes energy efficiency
- Powerful induction heating is faster, more precise and 2.9 times more efficient than steam
- Two induction zones per well offer exceptional versatility
- Adjustable, remotely mounted temperature controls ensure easy operation and temperature accuracy
- Dry induction heating means there’s no need for water, steam or drains
- Sleek design is easy to clean
- Two-well, 208- to 240-volt design
- Control unit is mounted remotely for convenient operation
- Cord-and-plug electrical eliminates the need for hardwiring, making installation simple
- Cord-and-plug electrical eliminates the need for hardwiring, making installation simple
- Covers and insets are also sold separately
- Intended for commercial warming stations

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....671080641546

Unit Dimensions

(D) Depth (IN).....26

(W) Width (CM).....71.8

(D) Depth (CM).....66

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....33.5

Case Length.....33.5



One-well 120-volt modular drop-in dry induction hot well

Thanks to reliable dry heat and powerful induction technology, the 120-volt modular drop-in induction hot well by Vollrath promises superior performance and convenience. Made of strong stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing, and the induction heat is more efficient and accurate than steam. Two induction zones per well with adjustable temperature controls ensure easy operation and versatile, precise heating. Without the need for water, steam or drains, this drop-in hot well offers effortless operation and delicious heated results. And thanks to the sleek design and cord-and-plug electrical, this hot well is easy to install, clean and maintain.

- Stainless steel construction is durable and long-lasting
- Insulation traps heat and maximizes energy efficiency
- Powerful induction heating is faster, more precise and 2.9 times more efficient than steam
- Two induction zones per well offer exceptional versatility
- Adjustable, remotely mounted temperature controls ensure easy operation and temperature accuracy
- Dry induction heating means there’s no need for water, steam or drains
- Sleek design is easy to clean
- One-well, 120-volt design
- Control unit is mounted remotely for convenient operation
- Cord-and-plug electrical eliminates the need for hardwiring, making installation simple
- Cord-and-plug electrical eliminates the need for hardwiring, making installation simple
- Covers and insets are also sold separately
- Vollrath induction-ready inset (Vollrath® item number 88204) and inset cover (Vollrath item number 47490) included — use of Vollrath induction-ready insets required

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....671080641515

Unit Dimensions

(W) Width (IN) 15

(D) Depth (IN).....26

(W) Width (CM).....38

(D) Depth (CM).....66

Case Lot Measurement

Case Lot.....1

Case Width.....19

Case Height.....16

Case Length 28



One-well 208- to 240-volt modular drop-in dry induction hot well

Thanks to reliable dry heat and powerful induction technology, the modular drop-in induction hot well by Vollrath promises superior performance and convenience. Made of strong stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing, and the induction heat is more efficient and accurate than steam. Two induction zones per well with adjustable temperature controls ensure easy operation and versatile, precise heating. Without the need for water, steam or drains, this drop-in hot well offers effortless operation and delicious heated results. And thanks to the sleek design and cord-and-plug electrical, this hot well is easy to install, clean and maintain.

- Stainless steel construction is durable and long-lasting
- Insulation traps heat and maximizes energy efficiency
- Powerful induction heating is faster, more precise and 2.9 times more efficient than steam
- Two induction zones per well offer exceptional versatility
- Adjustable, remotely mounted temperature controls ensure easy operation and temperature accuracy
- Dry induction heating means there’s no need for water, steam or drains
- Sleek design is easy to clean
- One-well, 208- to 240-volt design
- Control unit is mounted remotely for convenient operation
- Cord-and-plug electrical eliminates the need for hardwiring, making installation simple
- Cord-and-plug electrical eliminates the need for hardwiring, making installation simple
- Covers and insets are also sold separately
- Vollrath induction-ready inset (Vollrath® item number 88184) and inset cover (Vollrath item number 47488) included — use of Vollrath induction-ready insets required

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....671080641522

Unit Dimensions

(W) Width (IN) 15

(D) Depth (IN).....26

(W) Width (CM).....38

(D) Depth (CM).....66

Case Lot Measurement

Case Lot.....1

Case Width.....19

Case Height.....16

Case Length 28



Three-well 208- to 240-volt modular drop-in dry induction hot well

Thanks to reliable dry heat and powerful induction technology, the three-well modular drop-in induction hot well by Vollrath promises superior performance and convenience. Made of strong stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing, and the induction heat is more efficient and accurate than steam. Two induction zones per well with adjustable temperature controls ensure easy operation and versatile, precise heating. Without the need for water, steam or drains, this drop-in hot well offers effortless operation and delicious heated results. And thanks to the sleek design and cord-and-plug electrical, this hot well is easy to install, clean and maintain.

- Stainless steel construction is durable and long-lasting
- Insulation traps heat and maximizes energy efficiency
- Powerful induction heating is faster, more precise and 2.9 times more efficient than steam
- Two induction zones per well offer exceptional versatility
- Adjustable, remotely mounted temperature controls ensure easy operation and temperature accuracy
- Dry induction heating means there’s no need for water, steam or drains
- Sleek design is easy to clean
- Three-well, 208- to 240-volt design
- Control unit is mounted remotely for convenient operation
- Cord-and-plug electrical eliminates the need for hardwiring, making installation simple
- Cord-and-plug electrical eliminates the need for hardwiring, making installation simple
- Covers and insets are also sold separately
- Intended for commercial warming stations

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....671080641560

Unit Dimensions

(W) Width (IN) 41.5

(D) Depth (IN).....26

(W) Width (CM).....105.4

(D) Depth (CM).....66

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....32

Case Length.....46



Five-well 208- to 240-volt modular drop-in dry induction hot well

Thanks to reliable dry heat and powerful induction technology, the five-well modular drop-in induction hot well by Vollrath promises superior performance and convenience. Made of strong stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing, and the induction heat is more efficient and accurate than steam. Two induction zones per well with adjustable temperature controls ensure easy operation and versatile, precise heating. Without the need for water, steam or drains, this drop-in hot well offers effortless operation and delicious heated results. And thanks to the sleek design and cord-and-plug electrical, this hot well is easy to install, clean and maintain.

- Stainless steel construction is durable and long-lasting
- Insulation traps heat and maximizes energy efficiency
- Powerful induction heating is faster, more precise and 2.9 times more efficient than steam
- Two induction zones per well offer exceptional versatility
- Adjustable, remotely mounted temperature controls ensure easy operation and temperature accuracy
- Dry induction heating means there’s no need for water, steam or drains
- Sleek design is easy to clean
- Five-well, 208- to 240-volt design
- Control unit is mounted remotely for convenient operation
- Cord-and-plug electrical eliminates the need for hardwiring, making installation simple
- Cord-and-plug electrical eliminates the need for hardwiring, making installation simple
- Mounting hardware included
- Versatile design is ideal for saut?, sauce and stockpots

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....671080641584

Unit Dimensions

(W) Width (IN) 68

(D) Depth (IN).....26

(W) Width (CM).....172.7

(D) Depth (CM).....66

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....33.5

Case Length.....62

Case Lot Weight (lbs.).....240



Four-well 208- to 240-volt modular drop-in dry induction hot well

Thanks to reliable dry heat and powerful induction technology, the four-well modular drop-in induction hot well by Vollrath promises superior performance and convenience. Made of strong stainless steel and insulated with high-density glass fiber, this hot well is equally durable and high-performing, and the induction heat is more efficient and accurate than steam. Two induction zones per well with adjustable temperature controls ensure easy operation and versatile, precise heating. Without the need for water, steam or drains, this drop-in hot well offers effortless operation and delicious heated results. And thanks to the sleek design and cord-and-plug electrical, this hot well is easy to install, clean and maintain.

- Stainless steel construction is durable and long-lasting
- Insulation traps heat and maximizes energy efficiency
- Powerful induction heating is faster, more precise and 2.9 times more efficient than steam
- Two induction zones per well offer exceptional versatility
- Adjustable, remotely mounted temperature controls ensure easy operation and temperature accuracy
- Dry induction heating means there’s no need for water, steam or drains
- Sleek design is easy to clean
- Four-well, 208- to 240-volt design
- Control unit is mounted remotely for convenient operation
- Cord-and-plug electrical eliminates the need for hardwiring, making installation simple
- Cord-and-plug electrical eliminates the need for hardwiring, making installation simple
- Covers and insets are also sold separately
- Intended for commercial warming stations

PRODUCT SPECIFICATIONS

Model Information

Model .....Standard Drip Free Flange

UPC.....671080641577

Unit Dimensions

(D) Depth (IN).....26

(W) Width (CM).....139.1

(D) Depth (CM).....66

Case Lot Measurement

Case Lot.....1

Case Width.....30

Case Height.....33.5

Case Length.....59.5



7-quart Mirage® drop-in induction rethermalizer with China plug

Reliable and easy to use, the Mirage drop-in induction rethermalizer by Vollrath fits seamlessly into your lineup and heats your soup, chili, mac and cheese or stew to perfect serving temperatures. Powerful induction technology does not require water, ensuring faster heating times, better temperature control and simpler operation. Three sensors monitor food temperatures on the inset, and an indicator light notifies you when the contents need to be stirred, helping to distribute heat evenly and prevent burning. And the unit won't provide heat until an induction-ready inset is placed inside to reduce energy waste. The remote control features four convenient presets or precise temperature settings in °F or °C, depending on your preference, and a locking function prevents accidental temperature changes. This exceptional product comes with a Vollrath induction-ready inset and top contemporary design inset cover, providing everything you need for operation.

- Designed for soup, chili, mac and cheese, stew and more
- Powerful induction heating works quickly to heat food and hold it at safe temperatures
- Dry induction heating means no water is needed for convenient operation
- Digital controls allow precise temperature from 100-190°F in 1 degree increments.
- Digital controls allow precise temperature settings in °F or °C

- Locking function prevents accidental temperature changes
- Presets included for broth- or cream-based soups, chili and mac and cheese for convenience
- Three temperature sensors monitor heat distribution
- Indicator light alerts operator when stirring is needed, preventing burning and reducing waste
- NSF-certified
- Vollrath induction-ready inset (Vollrath® item number 88184) and inset cover (Vollrath item number 47493) included — use of Vollrath induction-ready insets required
- Contemporary lid design allows convenient, quick serving and helps condensation return to the inset to maintain food quality and prevent messes.
- Covers and insets are also sold separately
- 6-foot cord with China plug

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419000456

Unit Dimensions

Overall Dimensions (IN).....11.9 x 11.9 x 13.43

(W) Width (IN) 11.9

(D) Depth (IN).....11.9

(H) Height (IN).....13.43

(DI) Diameter.....11.9

(WB) Width of Body (IN) 10.4

(DB) Depth of Body (IN).....10.4

(HB) Height of Body (IN).....10.1

(HH) Handle Height (IN) 0.75

Overall Dimensions (CM).....30.2 x 30.2 x 34.1

(W) Width (CM).....30.2

(D) Depth (CM).....30.2

(H) Height (CM) 34.1

(DI) Diameter (CM) 30.2

(WB) Width of Body (CM) 26.4

(DB) Depth of Body (CM).....26.4

(HB) Height of Body (CM).....25.7

(HH) Handle Height (CM) 1.9

Size 7

Electrical

Plug .....China

Domestic / International .....China

Volume

Capacity (L).....6.6

Capacity (QT) 7

Construction

Countertop or Drop-In.....Drop-In

Case Lot Measurement

Case Lot.....1

Case Width.....14.75
Case Height.....15.25
Case Length.....14.75



11-quart Mirage® drop-in induction rethermalizer with China plug

Reliable and easy to use, the Mirage drop-in induction rethermalizer by Vollrath fits seamlessly into your lineup and heats your soup, chili, mac and cheese or stew to perfect serving temperatures. Powerful induction technology does not require water, ensuring faster heating times, better temperature control and simpler operation. Three sensors monitor food temperatures on the inset, and an indicator light notifies you when the contents need to be stirred, helping to distribute heat evenly and prevent burning. And the unit won't provide heat until an induction-ready inset is placed inside to reduce energy waste. The remote control features four convenient presets or precise temperature settings in °F or °C, depending on your preference, and a locking function prevents accidental temperature changes. This exceptional product comes with a Vollrath induction-ready inset and top contemporary design inset cover, providing everything you need for operation.

- Designed for soup, chili, mac and cheese, stew and more
- Powerful induction heating works quickly to heat food and hold it at safe temperatures
- Dry induction heating means no water is needed for convenient operation
- Digital controls allow precise temperature from 100-190°F in 1 degree increments.
- Digital controls allow precise temperature settings in °F or °C

- Locking function prevents accidental temperature changes
- Presets included for broth- or cream-based soups, chili and mac and cheese for convenience
- Three temperature sensors monitor heat distribution
- Indicator light alerts operator when stirring is needed, preventing burning and reducing waste
- NSF-certified
- Vollrath induction-ready inset (Vollrath® item number 88204) and inset cover (Vollrath item number 47494) included — use of Vollrath induction-ready insets required
- Contemporary lid design allows convenient, quick serving and helps condensation return to the inset to maintain food quality and prevent messes.
- Covers and insets are also sold separately
- 6-foot cord and China plug

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419000685

Unit Dimensions

Overall Dimensions (IN).....13.9 x 13.9 x 13

(W) Width (IN) 13.9

(D) Depth (IN).....13.9

(H) Height (IN).....13

(DI) Diameter.....13.9

(WB) Width of Body (IN) 12.4

(DB) Depth of Body (IN).....12.4

(HB) Height of Body (IN).....10

(HH) Handle Height (IN) 0.75

Overall Dimensions (CM).....35.3 x 35.3 x 33

(W) Width (CM).....35.3

(D) Depth (CM).....35.3

(H) Height (CM) 33

(DI) Diameter (CM) 35.3

(WB) Width of Body (CM) 31.5

(DB) Depth of Body (CM).....31.5

(HB) Height of Body (CM).....25.4

(HH) Handle Height (CM) 1.9

Size 11

Electrical

Plug .....China

Domestic / International .....China

Volume

Capacity (L).....10.4

Capacity (QT) 11

Construction

Countertop or Drop-In.....Drop-In

Case Lot Measurement

Case Lot.....1

Case Width.....14.75
Case Height.....15.25
Case Length.....14.75



11-quart Mirage® drop-in induction rethermalizer with Australia plug

Reliable and easy to use, the Mirage drop-in induction rethermalizer by Vollrath fits seamlessly into your lineup and heats your soup, chili, mac and cheese or stew to perfect serving temperatures. Powerful induction technology does not require water, ensuring faster heating times, better temperature control and simpler operation. Three sensors monitor food temperatures on the inset, and an indicator light notifies you when the contents need to be stirred, helping to distribute heat evenly and prevent burning. And the unit won't provide heat until an induction-ready inset is placed inside to reduce energy waste. The remote control features four convenient presets or precise temperature settings in °F or °C, depending on your preference, and a locking function prevents accidental temperature changes. This exceptional product comes with a Vollrath induction-ready inset and top contemporary design inset cover, providing everything you need for operation.

- Designed for soup, chili, mac and cheese, stew and more
- Powerful induction heating works quickly to heat food and hold it at safe temperatures
- Dry induction heating means no water is needed for convenient operation
- Digital controls allow precise temperature from 100-190°F in 1 degree increments.
- Digital controls allow precise temperature settings in °F or °C

- Locking function prevents accidental temperature changes
- Presets included for broth- or cream-based soups, chili and mac and cheese for convenience
- Three temperature sensors monitor heat distribution
- Indicator light alerts operator when stirring is needed, preventing burning and reducing waste
- NSF-certified
- Vollrath induction-ready inset (Vollrath® item number 88204) and inset cover (Vollrath item number 47494) included — use of Vollrath induction-ready insets required
- Contemporary lid design allows convenient, quick serving and helps condensation return to the inset to maintain food quality and prevent messes.
- Covers and insets are also sold separately
- 6-foot cord and Australia plug

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419000692

Unit Dimensions

Overall Dimensions (IN).....13.9 x 13.9 x 13

(W) Width (IN) 13.9

(D) Depth (IN).....13.9

(H) Height (IN).....13

(DI) Diameter.....13.9

(WB) Width of Body (IN) 12.4

(DB) Depth of Body (IN).....12.4

(HB) Height of Body (IN).....10

(HH) Handle Height (IN) 0.75

Overall Dimensions (CM).....35.3 x 35.3 x 33

(W) Width (CM).....35.3

(D) Depth (CM).....35.3

(H) Height (CM) 33

(DI) Diameter (CM) 35.3

(WB) Width of Body (CM) 31.5

(DB) Depth of Body (CM).....31.5

(HB) Height of Body (CM).....25.4

(HH) Handle Height (CM) 1.9

Size 11

Electrical

Plug .....Australia

Domestic / International .....Australia

Volume

Capacity (L).....10.4

Capacity (QT) 11

Construction

Countertop or Drop-In.....Drop-In

Case Lot Measurement

Case Lot.....1

Case Width.....14.75
Case Height.....15.25
Case Length.....14.75



7-quart Mirage® drop-in induction rethermalizer with Australia plug

Reliable and easy to use, the Mirage drop-in induction rethermalizer by Vollrath fits seamlessly into your lineup and heats your soup, chili, mac and cheese or stew to perfect serving temperatures. Powerful induction technology does not require water, ensuring faster heating times, better temperature control and simpler operation. Three sensors monitor food temperatures on the inset, and an indicator light notifies you when the contents need to be stirred, helping to distribute heat evenly and prevent burning. And the unit won't provide heat until an induction-ready inset is placed inside to reduce energy waste. The remote control features four convenient presets or precise temperature settings in °F or °C, depending on your preference, and a locking function prevents accidental temperature changes. This exceptional product comes with a Vollrath induction-ready inset and top contemporary design inset cover, providing everything you need for operation.

- Designed for soup, chili, mac and cheese, stew and more
- Powerful induction heating works quickly to heat food and hold it at safe temperatures
- Dry induction heating means no water is needed for convenient operation
- Digital controls allow precise temperature from 100-190°F in 1 degree increments.
- Digital controls allow precise temperature settings in °F or °C

- Locking function prevents accidental temperature changes
- Presets included for broth- or cream-based soups, chili and mac and cheese for convenience
- Three temperature sensors monitor heat distribution
- Indicator light alerts operator when stirring is needed, preventing burning and reducing waste
- NSF-certified
- Vollrath induction-ready inset (Vollrath® item number 88184) and inset cover (Vollrath item number 47493) included — use of Vollrath induction-ready insets required
- Contemporary lid design allows convenient, quick serving and helps condensation return to the inset to maintain food quality and prevent messes.
- Covers and insets are also sold separately
- 6-foot cord with Australia plug

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419000463

Unit Dimensions

Overall Dimensions (IN).....11.9 x 11.9 x 13.43

(W) Width (IN) 11.9

(D) Depth (IN).....11.9

(H) Height (IN).....13.43

(DI) Diameter.....11.9

(WB) Width of Body (IN) 10.4

(DB) Depth of Body (IN).....10.4

(HB) Height of Body (IN).....10.1

(HH) Handle Height (IN) 0.75

Overall Dimensions (CM).....30.2 x 30.2 x 34.1

(W) Width (CM).....30.2

(D) Depth (CM).....30.2

(H) Height (CM) 34.1

(DI) Diameter (CM) 30.2

(WB) Width of Body (CM) 26.4

(DB) Depth of Body (CM).....26.4

(HB) Height of Body (CM).....25.7

(HH) Handle Height (CM) 1.9

Size 7

Electrical

Plug .....Australia

Domestic / International .....Australia

Volume

Capacity (L).....6.6

Capacity (QT) 7

Construction

Countertop or Drop-In.....Drop-In

Case Lot Measurement

Case Lot.....1

Case Width.....14.75
Case Height.....15.25
Case Length.....14.75



7-quart Mirage® drop-in induction rethermalizer with UK plug

Reliable and easy to use, the 7-quart Mirage drop-in induction rethermalizer by Vollrath fits seamlessly into your lineup and heats your soup, chili, mac and cheese or stew to perfect serving temperatures. Powerful induction technology does not require water, ensuring faster heating times, better temperature control and simpler operation. Three sensors monitor food temperatures on the inset, and an indicator light notifies you when the contents need to be stirred, helping to distribute heat evenly and prevent burning. And the unit won't provide heat until an induction-ready inset is placed inside to reduce energy waste. The remote control features four convenient presets or precise temperature settings in °F or °C, depending on your preference, and a locking function prevents accidental temperature changes. The unit comes with a Vollrath induction-ready inset and an inset cover, providing everything you need for operation.

- Designed for soup, chili, mac and cheese, stew and more
- Powerful induction heating works quickly to heat food and hold it at safe temperatures
- Dry induction heating means no water is needed for convenient operation
- Digital controls allow precise temperature from 100-190°F in 1 degree increments.
- Digital controls allow precise temperature settings in °F or °C
- Locking function prevents accidental temperature changes

- Presets included for broth- or cream-based soups, chili and mac and cheese for convenience
- Three temperature sensors monitor heat distribution
- Indicator light alerts operator when stirring is needed, preventing burning and reducing waste
- 6-foot cord with China plug
- NSF-certified
- 6-foot cord and Australia plug

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419000388

Unit Dimensions

Overall Dimensions (IN).....11.9 x 11.9 x 13.43

(W) Width (IN) 11.9

(D) Depth (IN).....11.9

(H) Height (IN).....13.43

(DI) Diameter.....11.9

(WB) Width of Body (IN) 10.4

(DB) Depth of Body (IN).....10.4

(HB) Height of Body (IN).....10.1

(HH) Handle Height (IN) 0.75

Overall Dimensions (CM).....30.2 x 30.2 x 34.1

(W) Width (CM).....30.2

(D) Depth (CM).....30.2

(H) Height (CM) 34.1

(DI) Diameter (CM) 30.2

(WB) Width of Body (CM) 26.4

(DB) Depth of Body (CM).....26.4

(HB) Height of Body (CM).....25.7

(HH) Handle Height (CM) 1.9

Size 7

Electrical

Amps.....3.5

Hz.....50/60

Plug.....UK

Domestic / International.....United Kingdom

Voltage.....230

Watts.....800

Volume

Capacity (L).....6.6

Capacity (QT).....7

Construction

Countertop or Drop-In.....Drop-In

Case Lot Measurement

Case Lot.....1
Case Width.....14.75
Case Height.....15.25
Case Length.....14.75



7-quart Mirage® drop-in induction rethermalizer with Schuko plug

Reliable and easy to use, the Mirage drop-in induction rethermalizer by Vollrath fits seamlessly into your lineup and heats your soup, chili, mac and cheese or stew to perfect serving temperatures. Powerful induction technology does not require water, ensuring faster heating times, better temperature control and simpler operation. Three sensors monitor food temperatures on the inset, and an indicator light notifies you when the contents need to be stirred, helping to distribute heat evenly and prevent burning. And the unit won't provide heat until an induction-ready inset is placed inside to reduce energy waste. The remote control features four convenient presets or precise temperature settings in °F or °C, depending on your preference, and a locking function prevents accidental temperature changes. This exceptional product comes with a Vollrath induction-ready inset and top contemporary design inset cover, providing everything you need for operation.

- Designed for soup, chili, mac and cheese, stew and more
- Powerful induction heating works quickly to heat food and hold it at safe temperatures
- Dry induction heating means no water is needed for convenient operation
- Digital controls allow precise temperature from 100-190°F in 1 degree increments.
- Digital controls allow precise temperature settings in °F or °C

- Locking function prevents accidental temperature changes
- Presets included for broth- or cream-based soups, chili and mac and cheese for convenience
- Three temperature sensors monitor heat distribution
- Indicator light alerts operator when stirring is needed, preventing burning and reducing waste
- NSF-certified
- Vollrath induction-ready inset (Vollrath® item number 88184) and inset cover (Vollrath item number 47493) included — use of Vollrath induction-ready insets required
- Contemporary lid design allows convenient, quick serving and helps condensation return to the inset to maintain food quality and prevent messes.
- Covers and insets are also sold separately
- 6-foot cord and Schuko plug

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419000326

Unit Dimensions

Overall Dimensions (IN).....11.9 x 11.9 x 13.43

(W) Width (IN) 11.9

(D) Depth (IN).....11.9

(H) Height (IN).....13.43

(DI) Diameter.....11.9

(WB) Width of Body (IN) 10.4

(DB) Depth of Body (IN).....10.4

(HB) Height of Body (IN).....10.1

(HH) Handle Height (IN) 0.75

Overall Dimensions (CM).....30.2 x 30.2 x 34.1

(W) Width (CM).....30.2

(D) Depth (CM).....30.2

(H) Height (CM) 34.1

(DI) Diameter (CM) 30.2

(WB) Width of Body (CM) 26.4

(DB) Depth of Body (CM).....26.4

(HB) Height of Body (CM).....25.7

(HH) Handle Height (CM) 1.9

Size 7

Electrical

Amps.....3.5

Hz.....50/60

Plug.....EU

Domestic / International.....Europe

Voltage 230

Watts.....800

Volume

Capacity (L).....6.6

Capacity (QT) 7

Construction

Countertop or Drop-In.....Drop-In

Case Lot Measurement

Case Lot.....1

Case Width.....14.75

Case Height.....15.25

Case Length.....14.75

Case Lot Cube (ft.).....1.9

Case Lot Weight (lbs.).....12



11-quart Mirage® drop-in induction rethermalizer with UK plug

Reliable and easy to use, the 11-quart Mirage drop-in induction rethermalizer by Vollrath fits seamlessly into your lineup and heats your soup, chili, mac and cheese or stew to perfect serving temperatures. Powerful induction technology does not require water, ensuring faster heating times, better temperature control and simpler operation. Three sensors monitor food temperatures on the inset, and an indicator light notifies you when the contents need to be stirred, helping to distribute heat evenly and prevent burning. And the unit won't provide heat until an induction-ready inset is placed inside to reduce energy waste. The remote control features four convenient presets or precise temperature settings in °F or °C, depending on your preference, and a locking function prevents accidental temperature changes. The unit comes with a Vollrath induction-ready inset and an inset cover, providing everything you need for operation.

- Designed for soup, chili, mac and cheese, stew and more
- Powerful induction heating works quickly to heat food and hold it at safe temperatures
- Dry induction heating means no water is needed for convenient operation
- Digital controls allow precise temperature settings in °F or °C
- Locking function prevents accidental temperature changes
- Presets included for broth- or cream-based soups, chili and mac and cheese for convenience

- Three temperature sensors monitor heat distribution
- Indicator light alerts operator when stirring is needed, preventing burning and reducing waste
- 6-foot cord with China plug
- NSF-certified
- 6-foot cord and Australia plug

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419000678

Unit Dimensions

Overall Dimensions (IN).....13.9 x 13.9 x 13

(W) Width (IN) 13.9

(D) Depth (IN).....13.9

(H) Height (IN).....13

(DI) Diameter.....13.9

(WB) Width of Body (IN) 12.4

(DB) Depth of Body (IN).....12.4

(HB) Height of Body (IN).....10

(HH) Handle Height (IN) 0.75

Overall Dimensions (CM).....35.3 x 35.3 x 33

(W) Width (CM).....35.3

(D) Depth (CM).....35.3

(H) Height (CM).....33

(DI) Diameter (CM).....35.3

(WB) Width of Body (CM) 31.5

(DB) Depth of Body (CM).....31.5

(HB) Height of Body (CM).....25.4

(HH) Handle Height (CM) 1.9

Size 11

Electrical

Amps.....3.5

Hz.....50/60

Plug.....UK

Domestic / International.....United Kingdom

Voltage.....230

Watts.....800

Volume

Capacity (L).....10.4

Capacity (QT).....11

Construction

Countertop or Drop-In.....Drop-In

Case Lot Measurement

Case Lot.....1
Case Width.....14.75
Case Height.....15.25
Case Length.....14.75



11-quart Mirage® drop-in induction rethermalizer with Schuko plug

Reliable and easy to use, the Mirage drop-in induction rethermalizer by Vollrath fits seamlessly into your lineup and heats your soup, chili, mac and cheese or stew to perfect serving temperatures. Powerful induction technology does not require water, ensuring faster heating times, better temperature control and simpler operation. Three sensors monitor food temperatures on the inset, and an indicator light notifies you when the contents need to be stirred, helping to distribute heat evenly and prevent burning. And the unit won't provide heat until an induction-ready inset is placed inside to reduce energy waste. The remote control features four convenient presets or precise temperature settings in °F or °C, depending on your preference, and a locking function prevents accidental temperature changes. This exceptional product comes with a Vollrath induction-ready inset and top contemporary design inset cover, providing everything you need for operation.

- Designed for soup, chili, mac and cheese, stew and more
- Powerful induction heating works quickly to heat food and hold it at safe temperatures
- Dry induction heating means no water is needed for convenient operation
- Digital controls allow precise temperature from 100-190°F in 1 degree increments.
- Digital controls allow precise temperature settings in °F or °C

- Locking function prevents accidental temperature changes
- Presets included for broth- or cream-based soups, chili and mac and cheese for convenience
- Three temperature sensors monitor heat distribution
- Indicator light alerts operator when stirring is needed, preventing burning and reducing waste
- NSF-certified
- Vollrath induction-ready inset (Vollrath® item number 88204) and inset cover (Vollrath item number 47494) included — use of Vollrath induction-ready insets required
- Contemporary lid design allows convenient, quick serving and helps condensation return to the inset to maintain food quality and prevent messes.
- Covers and insets are also sold separately
- 6-foot cord and Schuko plug

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419000630

Unit Dimensions

Overall Dimensions (IN).....13.9 x 13.9 x 13

(W) Width (IN) 13.9

(D) Depth (IN).....13.9

(H) Height (IN).....13

(DI) Diameter.....13.9

(WB) Width of Body (IN) 12.4

(DB) Depth of Body (IN).....12.4

(HB) Height of Body (IN).....10

(HH) Handle Height (IN) 0.75

Overall Dimensions (CM).....35.3 x 35.3 x 33

(W) Width (CM).....35.3

(D) Depth (CM).....35.3

(H) Height (CM) 33

(DI) Diameter (CM) 35.3

(WB) Width of Body (CM) 31.5

(DB) Depth of Body (CM).....31.5

(HB) Height of Body (CM).....25.4

(HH) Handle Height (CM) 1.9

Size 11

Electrical

Amps.....3.5

Hz.....50/60

Plug.....EU

Domestic / International.....Europe

Voltage 230

Watts.....800

Volume

Capacity (L).....10.4

Capacity (QT) 11

Construction

Countertop or Drop-In.....Drop-In

Case Lot Measurement

Case Lot.....1

Case Width.....14.75

Case Height.....15.25

Case Length.....14.75



7-quart Mirage® drop-in induction rethermalizer

Reliable and easy to use, the Mirage drop-in induction rethermalizer by Vollrath fits seamlessly into your lineup and heats your soup, chili, mac and cheese or stew to perfect serving temperatures. Powerful induction technology does not require water, ensuring faster heating times, better temperature control and simpler operation. Three sensors monitor food temperatures on the inset, and an indicator light notifies you when the contents need to be stirred, helping to distribute heat evenly and prevent burning. And the unit won't provide heat until an induction-ready inset is placed inside to reduce energy waste. The remote control features four convenient presets or precise temperature settings in °F or °C, depending on your preference, and a locking function prevents accidental temperature changes. This exceptional product comes with a Vollrath induction-ready inset and top contemporary design inset cover, providing everything you need for operation.

- Designed for soup, chili, mac and cheese, stew and more
- Powerful induction heating works quickly to heat food and hold it at safe temperatures
- Dry induction heating means no water is needed for convenient operation
- Digital controls allow precise temperature from 100-190°F in 1 degree increments.
- Digital controls allow precise temperature settings in °F or °C

- Locking function prevents accidental temperature changes
- Presets included for broth- or cream-based soups, chili and mac and cheese for convenience
- Three temperature sensors monitor heat distribution
- Indicator light alerts operator when stirring is needed, preventing burning and reducing waste
- NSF-certified
- Vollrath induction-ready inset (Vollrath® item number 88184) and inset cover (Vollrath item number 47493) included — use of Vollrath induction-ready insets required
- Contemporary lid design allows convenient, quick serving and helps condensation return to the inset to maintain food quality and prevent messes.
- Covers and insets are also sold separately

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419000296

Unit Dimensions

Overall Dimensions (IN).....11.9 x 11.9 x 13.43

(W) Width (IN) 11.9

(D) Depth (IN).....11.9

(H) Height (IN).....13.43

(DI) Diameter.....11.9

(WB) Width of Body (IN) 10.4

(DB) Depth of Body (IN).....10.4

(HB) Height of Body (IN).....10.1

(HH) Handle Height (IN) 0.75

Overall Dimensions (CM).....30.2 x 30.2 x 34.1

(W) Width (CM).....30.2

(D) Depth (CM).....30.2

(H) Height (CM) 34.1

(DI) Diameter (CM) 30.2

(WB) Width of Body (CM) 26.4

(DB) Depth of Body (CM).....26.4

(HB) Height of Body (CM).....25.7

(HH) Handle Height (CM) 1.9

Size 7

Volume

Capacity (L).....6.6

Capacity (QT).....7

Construction

Countertop or Drop-In.....Drop-In

Case Lot Measurement

Case Lot.....1

Case Width.....14.75

Case Height.....15.25

Case Length 14.75

Case Lot Cube (ft.) 1.89
Case Lot Weight (lbs.) 12.36



11-quart Mirage® drop-in induction rethermalizer

Reliable and easy to use, the Mirage drop-in induction rethermalizer by Vollrath fits seamlessly into your lineup and heats your soup, chili, mac and cheese or stew to perfect serving temperatures. Powerful induction technology does not require water, ensuring faster heating times, better temperature control and simpler operation. Three sensors monitor food temperatures on the inset, and an indicator light notifies you when the contents need to be stirred, helping to distribute heat evenly and prevent burning. And the unit won't provide heat until an induction-ready inset is placed inside to reduce energy waste. The remote control features four convenient presets or precise temperature settings in °F or °C, depending on your preference, and a locking function prevents accidental temperature changes. This exceptional product comes with a Vollrath induction-ready inset and top contemporary design inset cover, providing everything you need for operation.

- Designed for soup, chili, mac and cheese, stew and more
- Powerful induction heating works quickly to heat food and hold it at safe temperatures
- Dry induction heating means no water is needed for convenient operation
- Digital controls allow precise temperature from 100-190°F in 1 degree increments.
- Digital controls allow precise temperature settings in °F or °C

- Locking function prevents accidental temperature changes
- Presets included for broth- or cream-based soups, chili and mac and cheese for convenience
- Three temperature sensors monitor heat distribution
- Indicator light alerts operator when stirring is needed, preventing burning and reducing waste
- NSF-certified
- Vollrath induction-ready inset (Vollrath® item number 88204) and inset cover (Vollrath item number 47494) included — use of Vollrath induction-ready insets required
- Contemporary lid design allows convenient, quick serving and helps condensation return to the inset to maintain food quality and prevent messes.
- Covers and insets are also sold separately

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419000470

Unit Dimensions

Overall Dimensions (IN).....13.9 x 13.9 x 13

(W) Width (IN) 13.9

(D) Depth (IN).....13.9

(H) Height (IN).....13

(DI) Diameter.....13.9

(WB) Width of Body (IN) 12.4

(DB) Depth of Body (IN).....12.4

(HB) Height of Body (IN).....10

(HH) Handle Height (IN) 0.75

Overall Dimensions (CM).....35.3 x 35.3 x 33

(W) Width (CM).....35.3

(D) Depth (CM).....35.3

(H) Height (CM) 33

(DI) Diameter (CM).....35.3

(WB) Width of Body (CM) 31.5

(DB) Depth of Body (CM).....31.5

(HB) Height of Body (CM).....25.4

(HH) Handle Height (CM) 1.9

Size 11

Volume

Capacity (L).....10.4

Capacity (QT).....11

Construction

Countertop or Drop-In.....Drop-In

Case Lot Measurement

Case Lot.....1

Case Width.....14.75

Case Height.....15.25

Case Length 14.75



230-volt 300-watt Mirage® drop-in induction buffet warmer with China plug

Thanks to powerful induction technology, the Mirage drop-in induction buffet warmer by Vollrath is an exceptionally efficient addition to your buffet lineup. The low-wattage design means you can connect this warmer to two units and plug them all into one electrical outlet to streamline and simplify your cord management while minimizing energy waste. The remote control panel offers four power levels, and the fast, reliable heat ensures even temperature distribution for superior results. With the sleek, low-profile design, this warmer looks great on any buffet and blends beautifully with the rest of your serving equipment.

- Induction technology offers fast, reliable, powerful heat
- Connect up to three units together with an interconnect cord and run one power cord to an electrical outlet to streamline your cord management and reduce load capacity
- Four power levels: low, medium, high and chafer preheat
- LED indicator lights on control panel and unit are easy to see
- Sleek low-profile design looks beautiful in any buffet lineup
- Cord storage compartment underneath unit keeps cords organized when not in use
- 6-foot cord with China plug
- NSF-certified
- Designed to work with a Vollrath chafer or serving vessel, or equivalent induction-ready chafer or serving vessel
- Maintains hot serving temperatures in your banquet or catering operation
- 6-foot power cord with China plug

PRODUCT SPECIFICATIONS

Unit Dimensions

Overall Dimensions (IN).....16 x 16 x 3.0625

(W) Width (IN) 16

(D) Depth (IN).....16

(H) Height (IN).....3.06

(W) Width (CM).....40.6

(D) Depth (CM).....40.6

(H) Height (CM) 7.8

Electrical

Amps.....1.3

Hz.....50/30

Plug.....China

Domestic / International.....China

Voltage.....230

Watts.....300

Construction

Countertop or Drop-In.....Drop-In

Case Lot Measurement

Case Lot.....1

Case Lot Cube (ft.).....1.5787

Case Lot Weight (lbs.).....15.25



Mirage® Drop-In Induction Buffet Warmers

Maximize your menu offerings without maxing out your electrical capacity with the Mirage® Induction Buffet Warmers. The low wattage warmers can be interconnected to one electrical outlet, which simplifies the planning and management of power cords, access to outlets and load capacity.

- Fewer cords- connect up to 3 units together with an inter-connect cord – and only run one power cord to outlet on wall
- Use for holding/warming of foods for serving - ideal for banquets and catering
- Subtle, low-profile, attractive design coordinates with any serving set-up
- Four power levels - low, medium, high and chafer preheat
- LED indicator lights on control panel and glass
- U.S. units only : At 2.5 Amps each, up to 5 units (at maximum power) can be plugged into a 15 amp circuit. 3 per power cord.
- Convenient storage compartment underneath unit for cords not in use
- Designed to work with one (1) Vollrath chafer or serving vessel, or equivalent induction-ready chafer or serving vessel
- Custom decorative patterns or logos available on 16x16 units. Contact your local Vollrath sales representative for more information.

PRODUCT SPECIFICATIONS

Model Information

Model 59503

UPC.....671080766591

Unit Dimensions

Overall Dimensions (IN).....16 x 16 x 3.1

(W) Width (IN) 16

(WB) Width Base (IN).....13.88

(D) Depth (IN).....16

(DB) Depth Base (IN) 14.375

(H) Height (IN).....3.1

(H2) Secondary Height (IN) 2.01

(H3) Additional Height (IN).....0.375

(MPD) Maximum Pan Bottom Diameter (IN)....14

(WC) Width Cutout (IN).....15.3125 - 16.0626

(DC) Depth Cutout (IN).....15.3125 - 16.0626

(W) Width (CM).....40.6

(WB) Width Base (CM) 35.3

(D) Depth (CM).....40.6

(DB) Depth Base (CM).....36.5

(H) Height (CM).....7.9

(H2) Secondary Height (CM).....5.1

(H3) Additional Height (CM).....1

(MPD) Maximum Pan Bottom Diameter (CM)..3.56

(WC) Width Cutout (CM).....38.9 - 40.8

(DC) Depth Cutout (CM).....38.9 - 40.8

Electrical

Amps.....1.3

Cord Length (IN).....72

Cord Length (CM).....183

Hz.....50/60

Plug.....Schuko

Voltage.....230

Watts.....300

Weight

Weight (LB).....14

Weight (KG).....6.4

Construction

Countertop or Drop-In.....Drop-In

Case Lot Measurement

Case Lot.....1



Mirage® Drop-In Induction Buffet Warmers

Maximize your menu offerings without maxing out your electrical capacity with the Mirage® Induction Buffet Warmers. The low wattage warmers can be interconnected to one electrical outlet, which simplifies the planning and management of power cords, access to outlets and load capacity.

- Fewer cords- connect up to 3 units together with an inter-connect cord – and only run one power cord to outlet on wall
- Use for holding/warming of foods for serving - ideal for banquets and catering
- Subtle, low-profile, attractive design coordinates with any serving set-up
- Four power levels - low, medium, high and chafer preheat
- LED indicator lights on control panel and glass
- U.S. units only : At 2.5 Amps each, up to 5 units (at maximum power) can be plugged into a 15 amp circuit. 3 per power cord.
- Convenient storage compartment underneath unit for cords not in use
- Designed to work with one (1) Vollrath chafer or serving vessel, or equivalent induction-ready chafer or serving vessel
- Custom decorative patterns or logos available on 16x16 units. Contact your local Vollrath sales representative for more information.

PRODUCT SPECIFICATIONS

Model Information

Model 59503

UPC.....671080766522

Unit Dimensions

Overall Dimensions (IN).....16 x 16 x 3.1

(W) Width (IN) 16

(WB) Width Base (IN).....13.88

(D) Depth (IN).....16

(DB) Depth Base (IN) 14.375

(H) Height (IN).....3.1

(H2) Secondary Height (IN) 2.01

(H3) Additional Height (IN).....0.375

(MPD) Maximum Pan Bottom Diameter (IN)....14

(WC) Width Cutout (IN).....15.3125 - 16.0626

(DC) Depth Cutout (IN).....15.3125 - 16.0626

(W) Width (CM).....40.6

(WB) Width Base (CM) 35.3

(D) Depth (CM).....40.6

(DB) Depth Base (CM).....36.5

(H) Height (CM).....7.9

(H2) Secondary Height (CM).....5.1

(H3) Additional Height (CM).....1

(MPD) Maximum Pan Bottom Diameter (CM)..3.56

(WC) Width Cutout (CM).....38.9 - 40.8

(DC) Depth Cutout (CM).....38.9 - 40.8

Electrical

Amps.....2.5

Cord Length (IN).....72

Cord Length (CM).....183

Hz.....50/60

Plug.....NEMA 5-15P

Voltage.....120

Watts.....300

Weight

Weight (LB).....14

Weight (KG).....6.4

Construction

Countertop or Drop-In.....Drop-In

Case Lot Measurement

Case Lot.....1



Mirage® Drop-In Induction Buffet Warmers

Maximize your menu offerings without maxing out your electrical capacity with the Mirage® Induction Buffet Warmers. The low wattage warmers can be interconnected to one electrical outlet, which simplifies the planning and management of power cords, access to outlets and load capacity.

- Fewer cords- connect up to 3 units together with an inter-connect cord – and only run one power cord to outlet on wall
- Use for holding/warming of foods for serving - ideal for banquets and catering
- Subtle, low-profile, attractive design coordinates with any serving set-up
- Four power levels - low, medium, high and chafer preheat
- LED indicator lights on control panel and glass
- U.S. units only : At 2.5 Amps each, up to 5 units (at maximum power) can be plugged into a 15 amp circuit. 3 per power cord.
- Convenient storage compartment underneath unit for cords not in use
- Designed to work with one (1) Vollrath chafer or serving vessel, or equivalent induction-ready chafer or serving vessel
- Custom decorative patterns or logos available on 16x16 units. Contact your local Vollrath sales representative for more information.

PRODUCT SPECIFICATIONS

Model Information

Model 59503

UPC.....671080766584

Unit Dimensions

Overall Dimensions (IN).....16 x 16 x 3.1

(W) Width (IN) 16

(WB) Width Base (IN).....13.88

(D) Depth (IN).....16

(DB) Depth Base (IN) 14.375

(H) Height (IN).....3.1

(H2) Secondary Height (IN) 2.01

(H3) Additional Height (IN).....0.375

(MPD) Maximum Pan Bottom Diameter (IN)....14

(WC) Width Cutout (IN).....15.3125 - 16.0626

(DC) Depth Cutout (IN).....15.3125 - 16.0626

(W) Width (CM).....40.6

(WB) Width Base (CM) 35.3

(D) Depth (CM).....40.6

(DB) Depth Base (CM).....36.5

(H) Height (CM).....7.9

(H2) Secondary Height (CM).....5.1

(H3) Additional Height (CM).....1

(MPD) Maximum Pan Bottom Diameter (CM)..3.56

(WC) Width Cutout (CM).....38.9 - 40.8

(DC) Depth Cutout (CM).....38.9 - 40.8

Electrical

Amps.....2.5

Cord Length (IN).....72

Cord Length (CM).....183

Hz.....50/60

Plug.....NEMA 5-15P

Voltage.....120

Watts.....300

Weight

Weight (LB).....14

Weight (KG).....6.4

Construction

Countertop or Drop-In.....Drop-In

Case Lot Measurement

Case Lot.....1



Mirage® Drop-In Induction Buffet Warmers

Maximize your menu offerings without maxing out your electrical capacity with the Mirage® Induction Buffet Warmers. The low wattage warmers can be interconnected to one electrical outlet, which simplifies the planning and management of power cords, access to outlets and load capacity.

- Fewer cords- connect up to 3 units together with an inter-connect cord – and only run one power cord to outlet on wall
- Use for holding/warming of foods for serving - ideal for banquets and catering
- Subtle, low-profile, attractive design coordinates with any serving set-up
- Four power levels - low, medium, high and chafer preheat
- LED indicator lights on control panel and glass
- U.S. units only : At 2.5 Amps each, up to 5 units (at maximum power) can be plugged into a 15 amp circuit. 3 per power cord.
- Convenient storage compartment underneath unit for cords not in use
- Designed to work with one (1) Vollrath chafer or serving vessel, or equivalent induction-ready chafer or serving vessel
- Custom decorative patterns or logos available on 16x16 units. Contact your local Vollrath sales representative for more information.

PRODUCT SPECIFICATIONS

Model Information

Model 59503

UPC.....671080766539

Unit Dimensions

Overall Dimensions (IN).....16 x 16 x 3.1

(W) Width (IN) 16

(WB) Width Base (IN).....13.88

(D) Depth (IN).....16

(DB) Depth Base (IN) 14.375

(H) Height (IN).....3.1

(H2) Secondary Height (IN) 2.01

(H3) Additional Height (IN).....0.375

(MPD) Maximum Pan Bottom Diameter (IN)....14

(WC) Width Cutout (IN).....15.3125 - 16.0626

(DC) Depth Cutout (IN).....15.3125 - 16.0626

(W) Width (CM).....40.6

(WB) Width Base (CM) 35.3

(D) Depth (CM).....40.6

(DB) Depth Base (CM).....36.5

(H) Height (CM).....7.9

(H2) Secondary Height (CM).....5.1

(H3) Additional Height (CM).....1

(MPD) Maximum Pan Bottom Diameter (CM)..3.56

(WC) Width Cutout (CM).....38.9 - 40.8

(DC) Depth Cutout (CM).....38.9 - 40.8

Electrical

Amps.....1.3

Cord Length (IN).....72

Cord Length (CM).....183

Hz.....50/60

Plug.....Schuko

Voltage.....230

Watts.....300

Weight

Weight (LB).....14

Weight (KG).....6.4

Construction

Countertop or Drop-In.....Drop-In

Case Lot Measurement

Case Lot.....1



230-volt 375-watt Mirage® drop-in induction buffet warmer with China plug

Thanks to powerful induction technology, the Mirage drop-in induction buffet warmer by Vollrath is an exceptionally efficient addition to your buffet lineup. The low-wattage design means you can connect this warmer to two units and plug them all into one electrical outlet to streamline and simplify your cord management while minimizing energy waste. The remote control panel offers four power levels, and the fast, reliable heat ensures even temperature distribution for superior results. With the sleek, low-profile design, this warmer looks great on any buffet and blends beautifully with the rest of your serving equipment.

- Induction technology offers fast, reliable, powerful heat
- Connect up to three units together with an interconnect cord and run one power cord to an electrical outlet to streamline your cord management and reduce load capacity
- Four power levels: low, medium, high and chafer preheat
- LED indicator lights on control panel and unit are easy to see
- Sleek low-profile design looks beautiful in any buffet lineup
- Cord storage compartment underneath unit keeps cords organized when not in use
- 6-foot cord and China plug
- NSF-certified
- Designed to work with a Vollrath chafer or serving vessel, or equivalent induction-ready chafer or serving vessel
- Maintains hot serving temperatures in your banquet or catering operation
- 6-foot cord and Schuko plug

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080648057

Unit Dimensions

Overall Dimensions (IN).....23.08 x 16.08 x 3.08

(W) Width (IN) 23.08
(W2) Secondary Width (IN) 22.47
(D) Depth (IN) 16.08
(D2) Secondary Depth (IN) 15.47
(H) Height (IN) 3.08
(H2) Secondary Height (IN) 2.01
(MPD) Maximum Pan Bottom Diameter (IN) ..... 10.25 x 17.25
(WC) Width Cutout (IN) ..... 22.3125 -23.125
(DC) Depth Cutout (IN) ..... 15.3125 - 16.0626
(W) Width (CM) 58.6
(W2) Secondary Width (CM) 57.1
(D) Depth (CM) 40.8
(D2) Secondary Depth (CM) 39.3
(H) Height (CM) 7.8
(H2) Secondary Height (CM) 5.1
(MPD) Maximum Pan Bottom Diameter (CM) ..... 26 x 43.8
(WC) Width Cutout (CM) ..... 56.6 - 58.7
(DC) Depth Cutout (CM) ..... 38.9 - 40.8

Electrical

Amps 1.63
Cord Length (IN) 72
Cord Length (CM) 183
Hz 50/60
Plug ..... China
Domestic / International ..... China
Voltage 230
Watts 375

Weight

Weight (LB) 14.9
Weight (KG) 6.8

Construction

Countertop or Drop-In ..... Drop-In

Case Lot Measurement

Case Lot 1
Case Width 19.75
Case Height 6.25
Case Length 28.56
Case Lot Weight (lbs.) 14.9



230-volt 375-watt Mirage® drop-in induction buffet warmer with Australia plug

Thanks to powerful induction technology, the Mirage drop-in induction buffet warmer by Vollrath is an exceptionally efficient addition to your buffet lineup. The low-wattage design means you can connect this warmer to two units and plug them all into one electrical outlet to streamline and simplify your cord management while minimizing energy waste. The remote control panel offers four power levels, and the fast, reliable heat ensures even temperature distribution for superior results. With the sleek, low-profile design, this warmer looks great on any buffet and blends beautifully with the rest of your serving equipment.

- Induction technology offers fast, reliable, powerful heat
- Connect up to three units together with an interconnect cord and run one power cord to an electrical outlet to streamline your cord management and reduce load capacity
- Four power levels: low, medium, high and chafer preheat
- LED indicator lights on control panel and unit are easy to see
- Sleek low-profile design looks beautiful in any buffet lineup
- Cord storage compartment underneath unit keeps cords organized when not in use
- 6-foot cord and Australia plug
- NSF-certified
- 6-foot cord with Schuko plug
- NSF-certified
- 6-foot cord and UK plug

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080648064

Unit Dimensions

Overall Dimensions (IN).....23.08 x 16.08 x 3.08

(W) Width (IN) 23.08
(W2) Secondary Width (IN)..... 22.47
(D) Depth (IN)..... 16.08
(D2) Secondary Depth (IN) 15.47
(H) Height (IN) 3.08
(H2) Secondary Height (IN) 2.01
(MPD) Maximum Pan Bottom Diameter (IN).... 10.25 x 17.25
(WC) Width Cutout (IN)..... 22.3125 -23.125
(DC) Depth Cutout (IN) ..... 15.3125 - 16.0626
(W) Width (CM)..... 58.6
(W2) Secondary Width (CM)..... 57.1
(D) Depth (CM)..... 40.8
(D2) Secondary Depth (CM) 39.3
(H) Height (CM) 7.8
(H2) Secondary Height (CM) 5.1
(MPD) Maximum Pan Bottom Diameter (CM).. 26 x 43.8
(WC) Width Cutout (CM)..... 56.6 - 58.7
(DC) Depth Cutout (CM) ..... 38.9 - 40.8

Electrical

Amps 1.63
Cord Length (IN)..... 72
Cord Length (CM)..... 183
Hz..... 50/60
Plug ..... Australia
Domestic / International ..... Australia
Voltage 230
Watts 375

Weight

Weight (LB) 14.9
Weight (KG)..... 6.8

Construction

Countertop or Drop-In..... Drop-In

Case Lot Measurement

Case Lot..... 1
Case Width..... 19.75
Case Height..... 6.25
Case Length 28.56
Case Lot Weight (lbs.) 14.9



230-volt 300-watt Mirage® drop-in induction buffet warmer with Schuko plug

Thanks to powerful induction technology, the Mirage drop-in induction buffet warmer by Vollrath is an exceptionally efficient addition to your buffet lineup. The low-wattage design means you can connect this warmer to two units and plug them all into one electrical outlet to streamline and simplify your cord management while minimizing energy waste. The remote control panel offers four power levels, and the fast, reliable heat ensures even temperature distribution for superior results. With the sleek, low-profile design, this warmer looks great on any buffet and blends beautifully with the rest of your serving equipment.

- Induction technology offers fast, reliable, powerful heat
- Connect up to three units together with an interconnect cord and run one power cord to an electrical outlet to streamline your cord management and reduce load capacity
- Four power levels: low, medium, high and chafer preheat
- LED indicator lights on control panel and unit are easy to see
- Sleek low-profile design looks beautiful in any buffet lineup
- Cord storage compartment underneath unit keeps cords organized when not in use
- 6-foot cord with Schuko plug
- NSF-certified
- Designed to work with a Vollrath chafer or serving vessel, or equivalent induction-ready chafer or serving vessel
- Maintains hot serving temperatures in your banquet or catering operation
- Vollrath induction-ready inset (Vollrath® item number 88184) and inset cover (Vollrath item number 47488) included — use of Vollrath induction-ready insets required
- 3-foot remote control cord

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080442761

Unit Dimensions

Overall Dimensions (IN).....16 x 16 x 3.0625

(W) Width (IN) 16

(D) Depth (IN).....16

(H) Height (IN).....3.06

(W) Width (CM).....40.6

(D) Depth (CM).....40.6

(H) Height (CM) 7.8

Electrical

Amps.....1.3

Hz.....50/30

Plug.....Schuko

Domestic / International.....Europe

Voltage.....230

Watts.....300

Construction

Countertop or Drop-In.....Drop-In

Case Lot Measurement

Case Lot.....1

Case Width.....19.75

Case Height.....6.5

Case Length.....21.25

Case Lot Cube (ft.).....1.5787

Case Lot Weight (lbs.).....15.25



230-volt 375-watt Mirage® drop-in induction buffet warmer with Schuko plug

Thanks to powerful induction technology, the Mirage drop-in induction buffet warmer by Vollrath is an exceptionally efficient addition to your buffet lineup. The low-wattage design means you can connect this warmer to two units and plug them all into one electrical outlet to streamline and simplify your cord management while minimizing energy waste. The remote control panel offers four power levels, and the fast, reliable heat ensures even temperature distribution for superior results. With the sleek, low-profile design, this warmer looks great on any buffet and blends beautifully with the rest of your serving equipment.

- Induction technology offers fast, reliable, powerful heat
- Connect up to three units together with an interconnect cord and run one power cord to an electrical outlet to streamline your cord management and reduce load capacity
- Four power levels: low, medium, high and chafer preheat
- LED indicator lights on control panel and unit are easy to see
- Sleek low-profile design looks beautiful in any buffet lineup
- Cord storage compartment underneath unit keeps cords organized when not in use
- 6-foot cord and Schuko plug
- NSF-certified
- Designed to work with a Vollrath chafer or serving vessel, or equivalent induction-ready chafer or serving vessel
- Maintains hot serving temperatures in your banquet or catering operation
- 6-foot power cord with China plug

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080648033

Unit Dimensions

Overall Dimensions (IN).....23.08 x 16.08 x 3.08

(W) Width (IN) 23.08
(W2) Secondary Width (IN) 22.47
(D) Depth (IN) 16.08
(D2) Secondary Depth (IN) 15.47
(H) Height (IN) 3.08
(H2) Secondary Height (IN) 2.01
(MPD) Maximum Pan Bottom Diameter (IN) ..... 10.25 x 17.25
(WC) Width Cutout (IN) ..... 22.3125 -23.125
(DC) Depth Cutout (IN) ..... 15.3125 - 16.0626
(W) Width (CM) 58.6
(W2) Secondary Width (CM) 57.1
(D) Depth (CM) 40.8
(D2) Secondary Depth (CM) 39.3
(H) Height (CM) 7.8
(H2) Secondary Height (CM) 5.1
(MPD) Maximum Pan Bottom Diameter (CM) ..... 26 x 43.8
(WC) Width Cutout (CM) ..... 56.6 - 58.7
(DC) Depth Cutout (CM) ..... 38.9 - 40.8

Electrical

Amps 1.63
Cord Length (IN) 72
Cord Length (CM) 183
Hz 50/60
Plug ..... Schuko
Domestic / International ..... Europe
Voltage 230
Watts 375

Weight

Weight (LB) 14.9
Weight (KG) 6.8

Construction

Countertop or Drop-In ..... Drop-In

Case Lot Measurement

Case Lot 1
Case Width 19.75
Case Height 6.25
Case Length 28.56
Case Lot Weight (lbs.) 14.9



230-volt 300-watt Mirage® drop-in induction buffet warmer with Australia plug

Thanks to powerful induction technology, the Mirage drop-in induction buffet warmer by Vollrath is an exceptionally efficient addition to your buffet lineup. The low-wattage design means you can connect this warmer to two units and plug them all into one electrical outlet to streamline and simplify your cord management while minimizing energy waste. The remote control panel offers four power levels, and the fast, reliable heat ensures even temperature distribution for superior results. With the sleek, low-profile design, this warmer looks great on any buffet and blends beautifully with the rest of your serving equipment.

- Induction technology offers fast, reliable, powerful heat
- Connect up to three units together with an interconnect cord and run one power cord to an electrical outlet to streamline your cord management and reduce load capacity
- Four power levels: low, medium, high and chafer preheat
- LED indicator lights on control panel and unit are easy to see
- Sleek low-profile design looks beautiful in any buffet lineup
- Cord storage compartment underneath unit keeps cords organized when not in use
- 6-foot cord with Australia plug
- NSF-certified
- Designed to work with a Vollrath chafer or serving vessel, or equivalent induction-ready chafer or serving vessel
- Maintains hot serving temperatures in your banquet or catering operation
- 6-foot power cord with Australia plug

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080442792

Unit Dimensions

Overall Dimensions (IN).....16 x 16 x 3.0625

(W) Width (IN) 16

(D) Depth (IN).....16

(H) Height (IN).....3.06

(W) Width (CM).....40.6

(D) Depth (CM).....40.6

(H) Height (CM).....7.8

Electrical

Amps.....1.3

Hz.....50/30

Plug.....Australia

Domestic / International.....Australia

Voltage.....230

Watts.....300

Construction

Countertop or Drop-In.....Drop-In

Case Lot Measurement

Case Lot.....1

Case Width.....19.75

Case Height.....6.5

Case Length.....21.25

Case Lot Cube (ft.).....1.5787

Case Lot Weight (lbs.).....15.25



230-volt 375-watt Mirage® drop-in induction buffet warmer with UK plug

Thanks to powerful induction technology, the Mirage drop-in induction buffet warmer by Vollrath is an exceptionally efficient addition to your buffet lineup. The low-wattage design means you can connect this warmer to two units and plug them all into one electrical outlet to streamline and simplify your cord management while minimizing energy waste. The remote control panel offers four power levels, and the fast, reliable heat ensures even temperature distribution for superior results. With the sleek, low-profile design, this warmer looks great on any buffet and blends beautifully with the rest of your serving equipment.

- Induction technology offers fast, reliable, powerful heat
- Connect up to three units together with an interconnect cord and run one power cord to an electrical outlet to streamline your cord management and reduce load capacity
- Four power levels: low, medium, high and chafer preheat
- LED indicator lights on control panel and unit are easy to see
- Sleek low-profile design looks beautiful in any buffet lineup
- Cord storage compartment underneath unit keeps cords organized when not in use
- 6-foot cord and UK plug
- NSF-certified
- Designed to work with a Vollrath chafer or serving vessel, or equivalent induction-ready chafer or serving vessel
- Maintains hot serving temperatures in your banquet or catering operation
- 6-foot power cord with Australia plug

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080648040

Unit Dimensions

Overall Dimensions (IN).....23.08 x 16.08 x 3.08

(W) Width (IN) 23.08
(W2) Secondary Width (IN) 22.47
(D) Depth (IN) 16.08
(D2) Secondary Depth (IN) 15.47
(H) Height (IN) 3.08
(H2) Secondary Height (IN) 2.01
(MPD) Maximum Pan Bottom Diameter (IN) ..... 10.25 x 17.25
(WC) Width Cutout (IN) ..... 22.3125 -23.125
(DC) Depth Cutout (IN) ..... 15.3125 - 16.0626
(W) Width (CM) 58.6
(W2) Secondary Width (CM) 57.1
(D) Depth (CM) 40.8
(D2) Secondary Depth (CM) 39.3
(H) Height (CM) 7.8
(H2) Secondary Height (CM) 5.1
(MPD) Maximum Pan Bottom Diameter (CM) ..... 26 x 43.8
(WC) Width Cutout (CM) ..... 56.6 - 58.7
(DC) Depth Cutout (CM) ..... 38.9 - 40.8

Electrical

Amps 1.63
Cord Length (IN) 72
Cord Length (CM) 183
Hz 50/60
Plug ..... UK
Domestic / International ..... United Kingdom
Voltage 230
Watts 375

Weight

Weight (LB) 14.9
Weight (KG) 6.8

Construction

Countertop or Drop-In ..... Drop-In

Case Lot Measurement

Case Lot 1
Case Width 19.75
Case Height 6.25
Case Length 28.56
Case Lot Weight (lbs.) 14.9



230-volt 300-watt Mirage® drop-in induction buffet warmer with UK plug

Thanks to powerful induction technology, the Mirage drop-in induction buffet warmer by Vollrath is an exceptionally efficient addition to your buffet lineup. The low-wattage design means you can connect this warmer to two units and plug them all into one electrical outlet to streamline and simplify your cord management while minimizing energy waste. The remote control panel offers four power levels, and the fast, reliable heat ensures even temperature distribution for superior results. With the sleek, low-profile design, this warmer looks great on any buffet and blends beautifully with the rest of your serving equipment.

- Induction technology offers fast, reliable, powerful heat
- Connect up to three units together with an interconnect cord and run one power cord to an electrical outlet to streamline your cord management and reduce load capacity
- Four power levels: low, medium, high and chafer preheat
- LED indicator lights on control panel and unit are easy to see
- Sleek low-profile design looks beautiful in any buffet lineup
- Cord storage compartment underneath unit keeps cords organized when not in use
- 6-foot cord with UK plug
- NSF-certified
- Designed to work with a Vollrath chafer or serving vessel, or equivalent induction-ready chafer or serving vessel
- Maintains hot serving temperatures in your banquet or catering operation
- Vollrath induction-ready inset (Vollrath® item number 88184) and inset cover (Vollrath item number 47488) included — use of Vollrath induction-ready insets required

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080442778

Unit Dimensions

Overall Dimensions (IN).....16 x 16 x 3.0625

(W) Width (IN) 16

(D) Depth (IN).....16

(H) Height (IN).....3.06

(W) Width (CM).....40.6

(D) Depth (CM).....40.6

(H) Height (CM) 7.8

Electrical

Amps.....1.3

Hz.....50/30

Plug.....UK

Domestic / International.....United Kingdom

Voltage.....230

Watts.....300

Construction

Countertop or Drop-In.....Drop-In

Case Lot Measurement

Case Lot.....1

Case Width.....19.75

Case Height.....6.5

Case Length.....21.25

Case Lot Cube (ft.).....1.5787

Case Lot Weight (lbs.).....15.25



120-volt 375-watt Mirage® drop-in induction buffet warmer

Thanks to powerful induction technology, the Mirage drop-in induction buffet warmer by Vollrath is an exceptionally efficient addition to your buffet lineup. The low-wattage design means you can connect this warmer to two units and plug them all into one electrical outlet to streamline and simplify your cord management while minimizing energy waste. The remote control panel offers four power levels, and the fast, reliable heat ensures even temperature distribution for superior results. With the sleek, low-profile design, this warmer looks great on any buffet and blends beautifully with the rest of your serving equipment.

- Induction technology offers fast, reliable, powerful heat
- Connect up to three units together with an interconnect cord and run one power cord to an electrical outlet to streamline your cord management and reduce load capacity
- Four power levels: low, medium, high and chafer preheat
- LED indicator lights on control panel and unit are easy to see
- Sleek low-profile design looks beautiful in any buffet lineup
- Cord storage compartment underneath unit keeps cords organized when not in use
- NSF-certified
- Designed to work with a Vollrath chafer or serving vessel, or equivalent induction-ready chafer or serving vessel
- Maintains hot serving temperatures in your banquet or catering operation

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080648026

Unit Dimensions

Overall Dimensions (IN).....23.08 x 16.08 x 3.08

(W) Width (IN) 23.08

(W2) Secondary Width (IN).....22.47

(D) Depth (IN)....16.08
(D2) Secondary Depth (IN)....15.47
(H) Height (IN)....3.08
(H2) Secondary Height (IN)....2.85
(H3) Additional Height (IN)....2.01
(MPD) Maximum Pan Bottom Diameter (IN)....14
(WC) Width Cutout (IN)....15.3125 - 16.0626
(DC) Depth Cutout (IN)....15.3125 - 16.0626
(W) Width (CM)....58.6
(W2) Secondary Width (CM)....57.1
(D) Depth (CM)....40.1
(D2) Secondary Depth (CM)....39.3
(H) Height (CM)....7.8
(H2) Secondary Height (CM)....7.2
(H3) Additional Height (CM)....5.1
(MPD) Maximum Pan Bottom Diameter (CM)..35.6
(WC) Width Cutout (CM)....38.9 - 40.8
(DC) Depth Cutout (CM)....38.9 - 40.8

Electrical

Amps....3.15
Cord Length (IN)....72
Cord Length (CM)....183
Hz....50/60
Plug....NEMA 5-15P
Voltage....120
Watts....375

Weight

Weight (LB)....14.9
Weight (KG)....6.8

Construction

Countertop or Drop-In....Drop-In

Case Lot Measurement

Case Lot....1
Case Width....19.75
Case Height....6.25
Case Length....28.56
Case Lot Cube (ft.)....2.04
Case Lot Weight (lbs.)....18.72



120-volt 300-watt Mirage® drop-in induction buffet warmer

Thanks to powerful induction technology, the Mirage drop-in induction buffet warmer by Vollrath is an exceptionally efficient addition to your buffet lineup. The low-wattage design means you can connect this warmer to two units and plug them all into one electrical outlet to streamline and simplify your cord management while minimizing energy waste. The remote control panel offers four power levels, and the fast, reliable heat ensures even temperature distribution for superior results. With the sleek, low-profile design, this warmer looks great on any buffet and blends beautifully with the rest of your serving equipment.

- Induction technology offers fast, reliable, powerful heat
- Connect up to three units together with an interconnect cord and run one power cord to an electrical outlet to streamline your cord management and reduce load capacity
- Four power levels: low, medium, high and chafer preheat
- LED indicator lights on control panel and unit are easy to see
- Sleek low-profile design looks beautiful in any buffet lineup
- Cord storage compartment underneath unit keeps cords organized when not in use
- NSF-certified
- Designed to work with a Vollrath chafer or serving vessel, or equivalent induction-ready chafer or serving vessel
- Maintains hot serving temperatures in your banquet or catering operation
- Custom decorative patterns or logos available — Contact your Vollrath sales representative for more information

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080417707

Unit Dimensions

Overall Dimensions (IN).....16 x 16 x 3.062

(W) Width (IN) 16

(WB) Width Base (IN).....13.875

(W2) Secondary Width (IN).....15.125

(D) Depth (IN).....16

(DB) Depth Base (IN) 14.375

(D2) Secondary Depth (IN).....15.125

(H) Height (IN).....3.06

(H2) Secondary Height (IN) 0.375

(MPD) Maximum Pan Bottom Diameter (IN)....14

(WC) Width Cutout (IN).....15.3125 - 16.0626

(DC) Depth Cutout (IN) ..... 15.3125 - 16.0626
(W) Width (CM) 40.6
(WB) Width Base (CM) 35.3
(D) Depth (CM) 40.6
(DB) Depth Base (CM) 36.5
(D2) Secondary Depth (CM) 38.4
(H) Height (CM) 7.8
(H2) Secondary Height (CM) 1.0
(MPD) Maximum Pan Bottom Diameter (CM) .. 35.6
(WC) Width Cutout (CM) ..... 38.9 - 40.8
(DC) Depth Cutout (CM) ..... 38.9 - 40.8

Electrical

Amps 2.5
Cord Length (IN) 72
Cord Length (CM) 183
Hz 50/60
Plug ..... NEMA 5-15P
Voltage 120
Watts 300

Weight

Weight (LB) 14
Weight (KG) 6.4

Construction

Countertop or Drop-In ..... Drop-In

Case Lot Measurement

Case Lot 1
Case Width 19.75
Case Height 6.5
Case Length 21.25
Case Lot Cube (ft.) 1.5787
Case Lot Weight (lbs.) 15.25



120-volt SerVue™ Touchless Refrigerated Slide-In

Create a fresh food bar experience with the SerVue™ touchless refrigerated slide-in. This self-contained refrigerated cabinet replaces open salad bars in the space of a 4-well drop-in. Ingredients are stored behind lit insulated glass doors, in covered canisters to maintain food-safe temperatures and reduce contaminants and waste. The touchless, self-serve design automatically dispenses predetermined portions, while remaining food is stored in configurable covered canisters to reduce transport. And SerVue™ is beautifully customizable; choose fabricated cabinetry, or arrange back to back for design flexibility.

- Self-contained dispensing and storage containers keep foods fresher, longer
- Well-lit glass doors highlight ingredients' freshness and aesthetics
- Touchless, self-serve design reduces food waste, contamination and mess
- Refrigeration chamber captures cold air to maximize efficiency
- Integrated canisters eliminate serving utensils and breath guards
- 2 sets of sensors enable efficient, simultaneous dispensing
- 8 interchangeable canisters in 2 sizes allow for customization
- Durable stainless steel design includes condensate evaporator; no drain required
- Compact footprint fits in the space of a 4-well drop-in

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419634071

Unit Dimensions

(W) Width (IN) 51.4

(D) Depth (IN).....21.3

(H) Height (IN).....64.3

(H2) Secondary Height (IN) 26.2

(W) Width (CM).....130.56

(D) Depth (CM).....54.1

(H) Height (CM) 163.32

(H2) Secondary Height (CM) 66.55

Electrical

Amps 15

Hz 60

Plug ..... NEMA 5-15P

Voltage 120

Construction

Construction Material ..... Stainless Steel

Material Type ..... Metals

Refrigerant R513A

Product Function ..... Slide-In Refrigerated Unit



208- to 240-volt Ultra-Series single-hob drop-in induction range with Schuko plug

Perfect for saut?, sauce and stockpots, the Ultra-Series drop-in induction range by Vollrath is a powerful, versatile choice. With impressive induction technology, this drop-in range is a valuable addition to any lineup and approximately 40 percent more efficient than electric or gas. It features a framed ceramic top that's equally sleek and durable, and the countersunk installation creates a streamlined work surface. The digital remote control offers high-speed temperature adjustments and 100 different power settings for impressive accuracy, while the flat face prevents accidental temperature changes. With continuous-duty induction circuitry, this induction range is made for nonstop cooking.

- Made in the USA
- Framed ceramic top and heavy-duty 18-8 grade stainless steel casing is sleek and durable
- Induction heating offers efficiencies of 90 percent or more, 40 percent more efficient than electric or gas
- Continuous-duty induction circuitry handles nonstop cooking with ease
- Firewall-protected circuitry with oversized fans
- Compact, space-saving design and countersunk installation create a streamlined, easy-to-clean work surface
- 100 power settings for impressive accuracy
- Digital control offers accurate, high-speed temperature adjustments and prevents accidental temperature changes
- "Hot" warning display for safety
- NSF-certified

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419861811

Unit Dimensions

Overall Dimensions (IN).....17.375 x 16.5 x 4.75

(W) Width (IN) 17.37

(D) Depth (IN).....16.5

(H) Height (IN).....4.75

(W) Width (CM).....44.1

(D) Depth (CM).....41.9

(H) Height (CM).....12

Electrical

Plug.....Schuko

Domestic / International.....Europe

Construction

Countertop or Drop-In.....Drop-In

Case Lot Measurement

Case Lot.....1

Case Width.....24

Case Height.....10

Case Length.....26

Case Lot Cube (ft.).....2.55

Case Lot Weight (lbs.).....26.4



208- to 240-volt Ultra-Series single-hob drop-in induction range with UK plug

Perfect for saut?, sauce and stockpots, the Ultra-Series drop-in induction range by Vollrath is a powerful, versatile choice. With impressive induction technology, this drop-in range is a valuable addition to any lineup and approximately 40 percent more efficient than electric or gas. It features a framed ceramic top that's equally sleek and durable, and the countersunk installation creates a streamlined work surface. The digital remote control offers high-speed temperature adjustments and 100 different power settings for impressive accuracy, while the flat face prevents accidental temperature changes. With continuous-duty induction circuitry, this induction range is made for nonstop cooking.

- Made in the USA
- Framed ceramic top and heavy-duty 18-8 grade stainless steel casing is sleek and durable
- Induction heating offers efficiencies of 90 percent or more, 40 percent more efficient than electric or gas
- Continuous-duty induction circuitry handles nonstop cooking with ease
- Firewall-protected circuitry with oversized fans
- Compact, space-saving design and countersunk installation create a streamlined, easy-to-clean work surface
- 100 power settings for impressive accuracy
- Digital control offers accurate, high-speed temperature adjustments and prevents accidental temperature changes
- "Hot" warning display for safety
- NSF-certified

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419861828

Unit Dimensions

Overall Dimensions (IN).....17.375 x 16.5 x 4.75

(W) Width (IN) 17.37

(D) Depth (IN).....16.5

(H) Height (IN).....4.75

(W) Width (CM).....44.1

(D) Depth (CM).....41.9

(H) Height (CM).....12

Electrical

Plug.....UK

Domestic / International.....United Kingdom

Construction

Countertop or Drop-In.....Drop-In

Case Lot Measurement

Case Lot.....1

Case Width.....24

Case Height.....10

Case Length.....26

Case Lot Cube (ft.).....2.55

Case Lot Weight (lbs.).....26.4



208- to 240-volt Ultra-Series single-hob drop-in induction range with Australia plug

Perfect for saut?, sauce and stockpots, the Ultra-Series drop-in induction range by Vollrath is a powerful, versatile choice. With impressive induction technology, this drop-in range is a valuable addition to any lineup and approximately 40 percent more efficient than electric or gas. It features a framed ceramic top that's equally sleek and durable, and the countersunk installation creates a streamlined work surface. The digital remote control offers high-speed temperature adjustments and 100 different power settings for impressive accuracy, while the flat face prevents accidental temperature changes. With continuous-duty induction circuitry, this induction range is made for nonstop cooking.

- Made in the USA
- Framed ceramic top and heavy-duty 18-8 grade stainless steel casing is sleek and durable
- Induction heating offers efficiencies of 90 percent or more, 40 percent more efficient than electric or gas
- Continuous-duty induction circuitry handles nonstop cooking with ease
- Firewall-protected circuitry with oversized fans
- Compact, space-saving design and countersunk installation create a streamlined, easy-to-clean work surface
- 100 power settings for impressive accuracy
- Digital control offers accurate, high-speed temperature adjustments and prevents accidental temperature changes

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419965380

Unit Dimensions

Overall Dimensions (IN).....17.375 x 16.5 x 4.75

(W) Width (IN) 17.37

(D) Depth (IN).....16.5

(H) Height (IN).....4.75

(W) Width (CM).....44.1

(D) Depth (CM).....41.9

(H) Height (CM) 12

Electrical

Plug .....Australia

Domestic / International .....Australia

Construction

Countertop or Drop-In.....Drop-In

Case Lot Measurement

Case Lot.....1

Case Width.....23.75

Case Height.....10.25

Case Length.....26.5

Case Lot Cube (ft.).....2.55

Case Lot Weight (lbs.).....26.4



208- to 240-volt 3500-watt Ultra-Series single-hob drop-in induction range

Perfect for saut?, sauce and stockpots, the Ultra-Series drop-in induction range by Vollrath is a powerful, versatile choice. With impressive induction technology, this drop-in range is a valuable addition to any lineup and approximately 40 percent more efficient than electric or gas. It features a framed ceramic top that's equally sleek and durable, and the countersunk installation creates a streamlined work surface. The digital remote control offers high-speed temperature adjustments and 100 different power settings for impressive accuracy, while the flat face prevents accidental temperature changes. With continuous-duty induction circuitry, this induction range is made for nonstop cooking.

- Made in the USA
- Framed ceramic top and heavy-duty 18-8 grade stainless steel casing is sleek and durable
- Induction heating offers efficiencies of 90 percent or more, 40 percent more efficient than electric or gas
- Continuous-duty induction circuitry handles nonstop cooking with ease
- Firewall-protected circuitry with oversized fans
- Compact, space-saving design and countersunk installation create a streamlined, easy-to-clean work surface
- 100 power settings for impressive accuracy
- Digital control offers accurate, high-speed temperature adjustments and prevents accidental temperature changes
- "Hot" warning display for safety
- NSF-certified
- 2-year parts and labor limited warranty
- 6-foot cord and plug
- 3-foot remote control cord
- Versatile design is ideal for saut?, sauce and stockpots

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419376445

Unit Dimensions

Overall Dimensions (IN).....17.375 x 16.5 x 4.75

(W) Width (IN) 17.37

(D) Depth (IN).....16.5

(H) Height (IN).....4.75

(W) Width (CM).....43.2

(D) Depth (CM).....41.9

(H) Height (CM) 12

Construction

Countertop or Drop-In.....Drop-In

Case Lot Measurement

Case Lot.....1

Case Width.....19.25

Case Height.....9.13

Case Length.....24.125

Case Lot Cube (ft.).....2.55

Case Lot Weight (lbs.).....26.4



208- to 240-volt 3500-watt Ultra-Series dual-hob drop-in induction range

Perfect for saut?, sauce and stockpots, the Ultra-Series drop-in induction range by Vollrath is a powerful, versatile choice. With impressive induction technology, this drop-in range is a valuable addition to any lineup and approximately 40 percent more efficient than electric or gas. It features a framed ceramic top that's equally sleek and durable, and the countersunk installation creates a streamlined work surface. The digital remote control offers high-speed temperature adjustments and 100 different power settings for impressive accuracy, while the flat face prevents accidental temperature changes. With continuous-duty induction circuitry, this induction range is made for nonstop cooking.

- Made in the USA
- Framed ceramic top and heavy-duty 18-8 grade stainless steel casing is sleek and durable
- Induction heating offers efficiencies of 90 percent or more, 40 percent more efficient than electric or gas
- Continuous-duty induction circuitry handles nonstop cooking with ease
- Firewall-protected circuitry with oversized fans
- Compact, space-saving design and countersunk installation create a streamlined, easy-to-clean work surface
- 100 power settings for impressive accuracy
- Digital control offers accurate, high-speed temperature adjustments and prevents accidental temperature changes
- "Hot" warning display for safety
- NSF-certified
- 2-year parts and labor limited warranty
- 6-foot cord and plug
- 3-foot remote control cord
- Versatile design is ideal for saut?, sauce and stockpots

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419398089

Unit Dimensions

Overall Dimensions (IN).....17.375 x 27.875 x 5.125

(W) Width (IN) 17.37

(D) Depth (IN).....27.87

(H) Height (IN).....5.12

(W) Width (CM).....44.1

(D) Depth (CM).....70.8

(H) Height (CM) 13

Construction

Countertop or Drop-In.....Drop-In

Case Lot Measurement

Case Lot.....1

Case Width.....24.5

Case Height.....10.25

Case Length.....38.5

Case Lot Cube (ft.).....5.27

Case Lot Weight (lbs.).....47.3



Stainless steel decorative ring for 7-quart Mirage® round drop-in

Turn up the elegance on your Mirage drop-in with the decorative ring by Vollrath. Made of strong, sleek stainless steel, this durable ring adds an attractive touch to your drop-in. Thanks to quick installation, this ring is an easy, convenient way to beautify your serving area.

- Made in the USA
- Stainless steel construction is durable and long-lasting
- Creates an upscale appearance in your serving area
- Easy installation

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080465142

Unit Dimensions

(H) Height (IN).....1.14

(DI) Diameter.....12.337

(DI) Diameter (CM).....31.33

Construction

Countertop or Drop-In.....Drop-In

Case Lot Measurement

Case Lot.....1

Case Width.....12.75

Case Height.....1

Case Length.....13

Case Lot Cube (ft.).....0.0959

Case Lot Weight (lbs.).....1.28



Stainless steel decorative ring for 11-quart Mirage® round drop-in

Turn up the elegance on your Mirage drop-in with the decorative ring by Vollrath. Made of strong, sleek stainless steel, this durable ring adds an attractive touch to your drop-in. Thanks to quick installation, this ring is an easy, convenient way to beautify your serving area.

- Made in the USA
- Stainless steel construction is durable and long-lasting
- Creates an upscale appearance in your serving area
- Easy installation

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080465159

Unit Dimensions

(H) Height (IN).....1.14

(DI) Diameter.....14.375

(DI) Diameter (CM).....36.512

Construction

Countertop or Drop-In.....Drop-In

Case Lot Measurement

Case Lot.....1

Case Width.....14.75

Case Height.....1.5

Case Length.....14.75

Case Lot Cube (ft.).....0.188

Case Lot Weight (lbs.).....1.5



208- to 240-volt Professional-Series drop-in induction range with Australia plug

The Professional-Series drop-in induction range by Vollrath is a powerful, versatile addition to your commercial kitchen lineup. With impressive induction technology, this drop-in range is a valuable addition to any lineup and approximately 40 percent more efficient than electric or gas. It features a framed ceramic top that's equally sleek and durable, and the countersunk installation creates a streamlined work surface. The digital remote control offers high-speed temperature adjustments and 100 different power or temperature settings for impressive accuracy, while the flat face prevents accidental temperature changes. With continuous-duty induction circuitry, this induction range is made for nonstop cooking.

- Made in the USA
- Framed ceramic top and heavy-duty 18-8-grade stainless steel casing is sleek and durable
- Induction heating offers efficiencies of 90 percent or more, 40 percent more efficient than electric or gas
- Continuous-duty induction circuitry handles nonstop cooking with ease
- Firewall-protected circuitry with oversized fans
- Compact, space-saving design and countersunk installation create a streamlined, easy-to-clean work surface
- 100 power or temperature settings for impressive accuracy
- Digital control offers accurate, high-speed temperature adjustments and prevents accidental temperature changes
- "Hot" warning display for safety
- NSF-certified

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419965366

Unit Dimensions

Overall Dimensions (IN).....17.375 x 16.714 x 4.5

(W) Width (IN) 17.37

(D) Depth (IN).....16.71

(H) Height (IN).....4.5

(W) Width (CM).....44.8

(D) Depth (CM).....42.5

(H) Height (CM).....11.4

Electrical

Plug.....Australia

Domestic / International.....Australia

Construction

Countertop or Drop-In.....Drop-In

Case Lot Measurement

Case Lot.....1

Case Width.....19.375

Case Height.....10

Case Length.....25.5

Case Lot Cube (ft.).....2.859

Case Lot Weight (lbs.).....25.62



208- to 240-volt 2900-watt Professional-Series drop-in induction range

The Professional-Series drop-in induction range by Vollrath is a powerful, versatile addition to your commercial kitchen lineup. With impressive induction technology, this drop-in range is a valuable addition to any lineup and approximately 40 percent more efficient than electric or gas. It features a framed ceramic top that's equally sleek and durable, and the countersunk installation creates a streamlined work surface. The digital remote control offers high-speed temperature adjustments and 100 different power or temperature settings for impressive accuracy, while the flat face prevents accidental temperature changes. With continuous-duty induction circuitry, this induction range is made for nonstop cooking.

- Made in the USA
- Framed ceramic top and heavy-duty 18-8-grade stainless steel casing is sleek and durable
- Induction heating offers efficiencies of 90 percent or more, 40 percent more efficient than electric or gas
- Continuous-duty induction circuitry handles nonstop cooking with ease
- Firewall-protected circuitry with oversized fans
- Compact, space-saving design and countersunk installation create a streamlined, easy-to-clean work surface
- 100 power or temperature settings for impressive accuracy
- Digital control offers accurate, high-speed temperature adjustments and prevents accidental temperature changes
- "Hot" warning display for safety
- NSF-certified
- 2-year parts and labor limited warranty
- 6-foot cord and plug
- 3-foot remote control cord
- Versatile design is ideal for saut?, sauce and stockpots

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419415274

Unit Dimensions

Overall Dimensions (IN).....16.5 x 17.375 x 4.75

(W) Width (IN) 16.5

(D) Depth (IN).....17.37

(H) Height (IN).....4.75

(W) Width (CM).....41.9

(D) Depth (CM).....43.2

(H) Height (CM) 12

Construction

Countertop or Drop-In.....Drop-In

Case Lot Measurement

Case Lot.....1

Case Width.....19.375

Case Height.....9.13

Case Length.....25.5

Case Lot Cube (ft.).....2.859

Case Lot Weight (lbs.).....25.62



208- to 240-volt 2900-watt Professional-Series dual-hob drop-in induction range

The Professional-Series drop-in induction range by Vollrath is a powerful, versatile addition to your commercial kitchen lineup. With impressive induction technology, this drop-in range is a valuable addition to any lineup and approximately 40 percent more efficient than electric or gas. It features a framed ceramic top that's equally sleek and durable, and the countersunk installation creates a streamlined work surface. The digital remote control offers high-speed temperature adjustments and 100 different power or temperature settings for impressive accuracy, while the flat face prevents accidental temperature changes. With continuous-duty induction circuitry, this induction range is made for nonstop cooking.

- Made in the USA
- Framed ceramic top and heavy-duty 18-8 grade stainless steel casing is sleek and durable
- Induction heating offers efficiencies of 90 percent or more, 40 percent more efficient than electric or gas
- Continuous-duty induction circuitry handles nonstop cooking with ease
- Firewall-protected circuitry with oversized fans
- Compact, space-saving design and countersunk installation creates a streamlined, easy-to-clean work surface
- 100 power or temperature settings for impressive accuracy
- Digital control offers accurate, high-speed temperature adjustments and prevents accidental temperature changes
- "Hot" warning display for safety
- NSF-certified
- 2-year parts and labor limited warranty
- 6-foot cord and plug
- 3-foot remote control cord
- Versatile design is ideal for saut?, sauce and stockpots

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419415304

Unit Dimensions

Overall Dimensions (IN).....17.375 x 27.875 x 5.125

(W) Width (IN) 17.37

(D) Depth (IN).....27.87

(H) Height (IN).....5.12

(W) Width (CM).....44.1

(D) Depth (CM).....70.8

(H) Height (CM) 13

Construction

Countertop or Drop-In.....Drop-In

Case Lot Measurement

Case Lot.....1

Case Width.....23.375

Case Height.....10

Case Length.....33

Case Lot Cube (ft.).....4.46

Case Lot Weight (lbs.).....43.64



230-volt 650-watt standard Mirage® drop-in induction range with China plug

Save space, time and energy with the Mirage drop-in induction range by Vollrath. With powerful induction technology, this drop-in range is a valuable addition to any lineup and approximately 40 percent more efficient than electric or gas. It features a framed ceramic top that's equally sleek and durable, and the countersunk installation creates a streamlined work surface. The remote dial control offers high-speed power and temperature adjustments, as well as a 1- to 180-minute timer function. The temperature memory allows the range to power up to the last used temperature setting, and the bright LED screen is easy to see. Designed for commercial saut? and warming stations, this induction range promises to outperform.

- 100 percent framed ceramic top is sleek and durable
- Induction heating offers efficiencies of 90 percent or more, 40 percent more efficient than electric or gas
- Countersunk installation creates a streamlined, easy-to-clean work surface
- Dial control for accurate, high-speed temperature adjustments
- 1- to 180-minute timer function
- Temperature memory powers up to last used temperature setting
- Bright LED screen is easy to see
- "Hot" warning display for safety
- 100 percent factory bench-tested for ultimate quality control
- NSF-certified

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419766178

Unit Dimensions

Overall Dimensions (IN).....12.5 x 14.5 x 2.875

(W) Width (IN) 12.5

(D) Depth (IN).....14.5

(H) Height (IN).....2.87

(MPD) Maximum Pan Bottom Diameter (IN)....14

(W) Width (CM).....31.8

(D) Depth (CM).....36.8

(H) Height (CM) 7.3

(MPD) Maximum Pan Bottom Diameter (CM)..35.6

Electrical

Amps.....2.8

Hz.....50/60

Phase.....Single

Plug.....China

Domestic / International.....China

Voltage.....230

Watts.....650

Construction

Countertop or Drop-In.....Drop-In

Case Lot Measurement

Case Lot.....1

Case Width.....16

Case Height.....7

Case Length.....20.7

Case Lot Cube (ft.).....1.16

Case Lot Weight (lbs.).....16.28



230-volt 650-watt standard Mirage® drop-in induction range with Australia plug

Save space, time and energy with the Mirage drop-in induction range by Vollrath. With powerful induction technology, this drop-in range is a valuable addition to any lineup and approximately 40 percent more efficient than electric or gas. It features a framed ceramic top that's equally sleek and durable, and the countersunk installation creates a streamlined work surface. The remote dial control offers high-speed power and temperature adjustments, as well as a 1- to 180-minute timer function. The temperature memory allows the range to power up to the last used temperature setting, and the bright LED screen is easy to see. Designed for commercial saut? and warming stations, this induction range promises to outperform.

- 100 percent framed ceramic top is sleek and durable
- Induction heating offers efficiencies of 90 percent or more, 40 percent more efficient than electric or gas
- Countersunk installation creates a streamlined, easy-to-clean work surface
- Dial control for accurate, high-speed temperature adjustments
- 1- to 180-minute timer function
- Temperature memory powers up to last used temperature setting
- Bright LED screen is easy to see
- "Hot" warning display for safety
- "Hot" warning display for safety
- NSF-certified

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419965359

Unit Dimensions

Overall Dimensions (IN).....12.5 x 14.5 x 2.875

(W) Width (IN) 12.5

(D) Depth (IN).....14.5

(H) Height (IN).....2.87

(MPD) Maximum Pan Bottom Diameter (IN)....14

(W) Width (CM).....31.8

(D) Depth (CM).....36.8

(H) Height (CM) 7.3

(MPD) Maximum Pan Bottom Diameter (CM)..35.6

Electrical

Amps.....2.8

Hz.....50/60

Phase.....Single

Plug.....Australia

Domestic / International.....Australia

Voltage.....230

Watts.....650

Construction

Countertop or Drop-In.....Drop-In

Case Lot Measurement

Case Lot.....1

Case Width.....16

Case Height.....7.75

Case Length.....20.75

Case Lot Cube (ft.).....1.16

Case Lot Weight (lbs.).....16.28



230-volt 650-watt standard Mirage® drop-in induction warmer with UK plug

Save space, time and energy with the Mirage drop-in induction warmer by Vollrath. With powerful induction technology, this drop-in warmer is a valuable addition to any lineup and approximately 40 percent more efficient than electric or gas. It features a framed ceramic top that's equally sleek and durable, and the countersunk installation creates a streamlined work surface. The remote dial control offers high-speed power and temperature adjustments, as well as a 1- to 180-minute timer function. The temperature memory allows the warmer to power up to the last used temperature setting, and the bright LED screen is easy to see. Designed for commercial buffet and warming stations, this induction warmer promises to outperform.

- 100 percent framed ceramic top is sleek and durable
- Induction heating offers efficiencies of 90 percent or more, 40 percent more efficient than electric or gas
- Countersunk installation creates a streamlined, easy-to-clean work surface
- Dial control for accurate, high-speed temperature adjustments
- 1- to 180-minute timer function
- Temperature memory powers up to last used temperature setting
- Bright LED screen is easy to see
- "Hot" warning display for safety
- 100 percent factory bench-tested for ultimate quality control
- NSF-certified

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419766161

Unit Dimensions

Overall Dimensions (IN).....12.5 x 14.5 x 2.875

(W) Width (IN) 12.5

(D) Depth (IN).....14.5

(H) Height (IN).....2.87

(MPD) Maximum Pan Bottom Diameter (IN)....14

(W) Width (CM).....31.8

(D) Depth (CM).....36.8

(H) Height (CM).....7.3

(DI) Diameter (CM).....36

(MPD) Maximum Pan Bottom Diameter (CM)..35.6

Electrical

Amps.....2.8

Hz.....50/60

Phase.....Single

Plug.....UK

Domestic / International.....United Kingdom

Voltage.....230

Watts.....650

Construction

Countertop or Drop-In.....Drop-In

Case Lot Measurement

Case Lot.....1

Case Width.....20.75

Case Height.....7.25

Case Length.....16

Case Lot Cube (ft.).....1.16

Case Lot Weight (lbs.).....16.28



700-watt standard Mirage® drop-in induction warmer

Save space, time and energy with the standard Mirage® drop-in induction warmer by Vollrath. With powerful induction technology, this drop-in warmer is a valuable addition to any lineup and approximately 40 percent more efficient than electric or gas. It features a framed ceramic top that's equally sleek and durable, and the countersunk installation creates a streamlined work surface. The remote dial control offers high-speed power and temperature adjustments, as well as a 1- to 180-minute timer function. The temperature memory allows the range to power up to the last used temperature setting, and the bright LED screen is easy to see. Designed for commercial buffet stations and warming stations, this induction warmer promises to outperform.

- 100 percent framed ceramic top is sleek and durable
- Induction heating offers efficiencies of 90 percent or more, 40 percent more efficient than electric or gas
- Countersunk installation creates a streamlined, easy-to-clean work surface
- Dial control for accurate, high-speed temperature adjustments
- 1- to 180-minute timer function
- Temperature memory powers up to last used temperature setting
- Bright LED screen is easy to see
- "Hot" warning display for safety
- 100 percent factory bench-tested for ultimate quality control
- NSF-certified
- 1-year standard limited warranty
- 6-foot cord and plug
- Compact, space-saving design
- Intended for commercial warming stations

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419916054

Unit Dimensions

Overall Dimensions (IN).....12.5 x 14.5 x 2.875

(W) Width (IN) 12.5

(D) Depth (IN).....14.5

(H) Height (IN).....2.87

(W) Width (CM).....31.8

(D) Depth (CM).....36.8

(H) Height (CM).....7.3

Construction

Countertop or Drop-In.....Drop-In

Case Lot Measurement

Case Lot.....1

Case Width.....16

Case Height.....7

Case Length.....21

Case Lot Cube (ft.).....1.36

Case Lot Weight (lbs.).....16.05



230-volt 650-watt standard Mirage® drop-in induction warmer with Schuko plug

Save space, time and energy with the Mirage drop-in induction warmer by Vollrath. With powerful induction technology, this drop-in warmer is a valuable addition to any lineup and approximately 40 percent more efficient than electric or gas. It features a framed ceramic top that's equally sleek and durable, and the countersunk installation creates a streamlined work surface. The remote dial control offers high-speed power and temperature adjustments, as well as a 1- to 180-minute timer function. The temperature memory allows the warmer to power up to the last used temperature setting, and the bright LED screen is easy to see. Designed for commercial buffet and warming stations, this induction warmer promises to outperform.

- 100 percent framed ceramic top is sleek and durable
- Induction heating offers efficiencies of 90 percent or more, 40 percent more efficient than electric or gas
- Countersunk installation creates a streamlined, easy-to-clean work surface
- Dial control for accurate, high-speed temperature adjustments
- 1- to 180-minute timer function
- Temperature memory powers up to last used temperature setting
- Bright LED screen is easy to see
- "Hot" warning display for safety
- 100 percent factory bench-tested for ultimate quality control
- NSF-certified

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419766154

Unit Dimensions

Overall Dimensions (IN).....12.5 x 14.5 x 2.875

(W) Width (IN) 12.5

(D) Depth (IN).....14.5

(H) Height (IN).....2.87

(MPD) Maximum Pan Bottom Diameter (IN)....14

(W) Width (CM).....31.8

(D) Depth (CM).....36.8

(H) Height (CM).....7.3

(DI) Diameter (CM).....36

(MPD) Maximum Pan Bottom Diameter (CM)..35.6

Electrical

Amps.....2.8

Hz	50/60
Phase	Single
Plug	EU
Domestic / International	Europe
Voltage	230
Watts	650

Construction

Countertop or Drop-In	Drop-In

Case Lot Measurement

Case Lot	1
Case Width	20.75
Case Height	7.25
Case Length	16
Case Lot Cube (ft.)	1.16
Case Lot Weight (lbs.)	16.28



450-watt standard Mirage® drop-in induction warmer

Save space, time and energy with the standard Mirage® drop-in induction warmer by Vollrath. With powerful induction technology, this drop-in warmer is a valuable addition to any lineup and approximately 40 percent more efficient than electric or gas. It features a framed ceramic top that's equally sleek and durable, and the countersunk installation creates a streamlined work surface. The remote dial control offers high-speed power and temperature adjustments, as well as a 1- to 180-minute timer function. The temperature memory allows the warmer to power up to the last used temperature setting, and the bright LED screen is easy to see. Designed for commercial buffet and warming stations, this induction warmer promises to outperform.

- 100 percent framed ceramic top is sleek and durable
- Induction heating offers efficiencies of 90 percent or more, 40 percent more efficient than electric or gas
- Countersunk installation creates a streamlined, easy-to-clean work surface
- Dial control for accurate, high-speed temperature adjustments
- 1- to 180-minute timer function
- Temperature memory powers up to last used temperature setting
- Bright LED screen is easy to see
- "Hot" warning display for safety
- Factory bench-tested for ultimate quality control
- NSF-certified
- 1-year standard limited warranty
- 6-foot cord and plug
- Compact, space-saving design
- Intended for commercial warming stations

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419662715

Unit Dimensions

Overall Dimensions (IN).....12.5 x 14.5 x 2.875

(W) Width (IN) 12.5

(D) Depth (IN).....14.5

(H) Height (IN).....2.87

(W) Width (CM).....31.8

(D) Depth (CM).....36.8

(H) Height (CM).....7.3

Construction

Countertop or Drop-In.....Drop-In

Case Lot Measurement

Case Lot.....1

Case Width.....17

Case Height.....6.75

Case Length.....17.5

Case Lot Cube (ft.).....1.16

Case Lot Weight (lbs.).....16.28



Mirage® Standard 1800 Watt Drop-In Induction Ranges, China

Mirage® standard drop-in induction ranges use cutting edge technology to provide efficiencies of 90% or more. They are approximately 40% more efficient than electric or gas ranges.

- Cutting-edge dial control with high-speed power and temperature adjustment - includes 1-180 minute timer function
- Designed for commercial saut? and warming stations
- Countersunk installation creates sleek, easy-to-clean counter work surface
- Bright LED digital readout is easy to see
- Temperature memory - powers up to the last used temperature setting
- Compact and mobile, no maintenance
- 100% framed ceramic top for durability
- 100% factory bench tested for ultimate quality control
- "Hot" warning display for safety
- Padded carrying bag available for safe and convenient transport sold separately
- 6' (183 cm) cord and plug

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419766147

Unit Dimensions

Overall Dimensions (IN).....12.5 x 14.5 x 2.875

(W) Width (IN) 12.5

(WB) Width Base (IN).....11.625

(D) Depth (IN).....14.5

(DB) Depth Base (IN) 13.125

(H) Height (IN).....2.87

(MPD) Maximum Pan Bottom Diameter (IN)....12

Overall Dimensions (CM).....31.8 x 36.8 x 7.3

(W) Width (CM).....31.8

(WB) Width Base (CM) 29.5

(D) Depth (CM).....36.8

(DB) Depth Base (CM).....33.3

(H) Height (CM) 7.3

(MPD) Maximum Pan Bottom Diameter (CM)..30.5

Electrical

Amps.....7.8
Cord Length (IN).....72
Cord Length (CM).....183
Hz.....50/60
kW.....1.8
Plug.....China
Domestic / International.....China
Voltage.....230
Watts.....1800

Construction

Countertop or Drop-In.....Drop-In

Case Lot Measurement

Case Lot.....1
Case Width.....16
Case Height.....7
Case Length.....20.7
Case Lot Cube (ft.).....1.44
Case Lot Weight (lbs.).....16.36



Mirage® Standard 1800 Watt Drop-In Induction Ranges, Australia

Mirage® standard drop-in induction ranges use cutting edge technology to provide efficiencies of 90% or more. They are approximately 40% more efficient than electric or gas ranges.

- Cutting-edge dial control with high-speed power and temperature adjustment - includes 1-180 minute timer function
- Designed for commercial saut? and warming stations
- Countersunk installation creates sleek, easy-to-clean counter work surface
- Bright LED digital readout is easy to see
- Temperature memory - powers up to the last used temperature setting
- Compact and mobile, no maintenance
- 100% framed ceramic top for durability
- 100% factory bench tested for ultimate quality control
- "Hot" warning display for safety
- Padded carrying bag available for safe and convenient transport sold separately
- 6' (183 cm) cord and plug

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419974153

Unit Dimensions

Overall Dimensions (IN).....12.5 x 14.5 x 2.875

(W) Width (IN) 12.5

(WB) Width Base (IN).....11.625

(D) Depth (IN).....14.5

(DB) Depth Base (IN) 13.125

(H) Height (IN).....2.87

(MPD) Maximum Pan Bottom Diameter (IN)....12

Overall Dimensions (CM).....31.8 x 36.8 x 7.3

(W) Width (CM).....31.8

(WB) Width Base (CM) 29.5

(D) Depth (CM).....36.8

(DB) Depth Base (CM).....33.3

(H) Height (CM) 7.3

(MPD) Maximum Pan Bottom Diameter (CM)..30.5

Electrical

Amps.....7.8
Cord Length (IN).....72
Cord Length (CM).....183
Hz.....50/60
kW.....1.8
Plug.....Australia
Domestic / International.....Australia
Voltage.....230
Watts.....1800

Construction

Countertop or Drop-In.....Drop-In

Case Lot Measurement

Case Lot.....1
Case Width.....16
Case Height.....7
Case Length.....20.25
Case Lot Cube (ft.).....1.44
Case Lot Weight (lbs.).....16.36



Mirage® Standard 1800 Watt Drop-In Induction Ranges, Europe

Mirage® standard drop-in induction ranges use cutting edge technology to provide efficiencies of 90% or more. They are approximately 40% more efficient than electric or gas ranges.

- Cutting-edge dial control with high-speed power and temperature adjustment - includes 1-180 minute timer function
- Designed for commercial saut? and warming stations
- Countersunk installation creates sleek, easy-to-clean counter work surface
- Bright LED digital readout is easy to see
- Temperature memory - powers up to the last used temperature setting
- Compact and mobile, no maintenance
- 100% framed ceramic top for durability
- 100% factory bench tested for ultimate quality control
- "Hot" warning display for safety
- Padded carrying bag available for safe and convenient transport sold separately
- 6' (183 cm) cord and plug

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419766123

Unit Dimensions

Overall Dimensions (IN).....12.5 x 14.5 x 2.875

(W) Width (IN) 12.5

(WB) Width Base (IN).....11.625

(D) Depth (IN).....14.5

(DB) Depth Base (IN) 13.125

(H) Height (IN).....2.87

(MPD) Maximum Pan Bottom Diameter (IN)....12

Overall Dimensions (CM).....31.8 x 36.8 x 7.3

(W) Width (CM).....31.8

(WB) Width Base (CM) 29.5

(D) Depth (CM).....36.8

(DB) Depth Base (CM).....33.3

(H) Height (CM) 7.3

(DI) Diameter (CM).....36

(MPD) Maximum Pan Bottom Diameter (CM)..30.5

Electrical

Amps	7.8
Cord Length (IN)	72
Cord Length (CM)	183
Hz	50/60
kW	1.8
Plug	EU
Domestic / International	Europe
Voltage	230
Watts	1800

Construction

Countertop or Drop-In	Drop-In

Case Lot Measurement

Case Lot	1
Case Width	20.75
Case Height	7.25
Case Length	16
Case Lot Cube (ft.)	1.44
Case Lot Weight (lbs.)	16.36



Mirage® Standard 1800 Watt Drop-In Induction Ranges, United Kingdom

Mirage® standard drop-in induction ranges use cutting edge technology to provide efficiencies of 90% or more. They are approximately 40% more efficient than electric or gas ranges.

- Cutting-edge dial control with high-speed power and temperature adjustment - includes 1-180 minute timer function
- Designed for commercial saut? and warming stations
- Countersunk installation creates sleek, easy-to-clean counter work surface
- Bright LED digital readout is easy to see
- Temperature memory - powers up to the last used temperature setting
- Compact and mobile, no maintenance
- 100% framed ceramic top for durability
- 100% factory bench tested for ultimate quality control
- "Hot" warning display for safety
- Padded carrying bag available for safe and convenient transport sold separately
- 6' (183 cm) cord and plug

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419766130

Unit Dimensions

Overall Dimensions (IN).....12.5 x 14.5 x 2.875

(W) Width (IN) 12.5

(WB) Width Base (IN) 11.625

(D) Depth (IN).....14.5

(DB) Depth Base (IN) 13.125

(H) Height (IN).....2.87

(MPD) Maximum Pan Bottom Diameter (IN)....12

Overall Dimensions (CM).....31.8 x 36.8 x 7.3

(W) Width (CM).....31.8

(WB) Width Base (CM) 29.5

(D) Depth (CM).....36.8

(DB) Depth Base (CM).....33.3

(H) Height (CM) 7.3

(DI) Diameter (CM).....36

(MPD) Maximum Pan Bottom Diameter (CM)..30.5

Electrical

Amps.....7.8

Cord Length (IN).....72

Cord Length (CM).....183

Hz.....50/60

kW.....1.8

Plug.....UK

Domestic / International.....United Kingdom

Voltage.....230

Watts.....1800

Construction

Countertop or Drop-In.....Drop-In

Case Lot Measurement

Case Lot.....1

Case Width.....20.75

Case Height.....7.25

Case Length.....16

Case Lot Cube (ft.).....1.44

Case Lot Weight (lbs.).....16.36



120-volt 1400-watt standard Mirage® drop-in induction range

Save space, time and energy with the standard Mirage® drop-in induction range by Vollrath. With powerful induction technology, this drop-in range is a valuable addition to any lineup and approximately 40 percent more efficient than electric or gas. It features a framed ceramic top that's equally sleek and durable, and the countersunk installation creates a streamlined work surface. The remote dial control offers high-speed power and temperature adjustments, as well as a 1- to 180-minute timer function. The temperature memory allows the range to power up to the last used temperature setting, and the bright LED screen is easy to see. Designed for commercial saut? and warming stations, this induction range promises to outperform.

- 100 percent framed ceramic top is sleek and durable
- Induction heating offers efficiencies of 90 percent or more, 40 percent more efficient than electric or gas
- Countersunk installation creates a streamlined, easy-to-clean work surface
- Dial control for accurate, high-speed temperature adjustments
- 1- to 180-minute timer function
- Temperature memory powers up to last used temperature setting
- Bright LED screen is easy to see
- "Hot" warning display for safety
- Factory bench-tested for ultimate quality control
- NSF-certified
- 1-year standard limited warranty
- 6-foot cord and plug
- Compact, space-saving design
- Intended for commercial saut? and warming stations

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419621422

Unit Dimensions

Overall Dimensions (IN).....12.5 x 14.5 x 2.875

(W) Width (IN) 12.5

(D) Depth (IN).....14.5

(H) Height (IN).....2.87

(W) Width (CM).....31.8

(D) Depth (CM).....36.8

(H) Height (CM).....7.3

Electrical

Domestic / International.....USA

Construction

Countertop or Drop-In.....Drop-In

Case Lot Measurement

Case Lot.....1

Case Width.....16

Case Height.....7.25

Case Length.....21.5

Case Lot Cube (ft.).....1.44

Case Lot Weight (lbs.).....16.36



11-quart Mirage® drop-in induction warmer with China plug

The Mirage drop-in induction warmer by Vollrath offers exceptionally efficient heating, simple operation and superior results. Powerful induction technology does not require water, ensuring faster heating times, better temperature control. Three sensors monitor food temperatures on the inset, and an indicator light notifies you when the contents need to be stirred, helping to distribute heat evenly and prevent burning. And the unit won't provide heat until an induction-ready inset is placed inside to reduce energy waste. The remote control features four convenient presets or precise temperature settings in °F or °C, depending on your preference, and a locking function prevents accidental temperature changes. This exceptional product comes with a Vollrath induction-ready inset and top contemporary design inset cover, providing everything you need for operation.

- Designed for soup, chili, mac and cheese, stew and more
- Powerful induction heating works quickly to heat food and hold it at safe temperatures
- Dry induction heating means no water is needed for convenient operation
- Digital controls allow precise temperature settings in °F or °C
- Locking function prevents accidental temperature changes
- Presets included for broth- or cream-based soups, chili and mac and cheese for convenience

- Three temperature sensors monitor heat distribution
- Indicator light alerts operator when stirring is needed, preventing burning and reducing waste
- NSF-certified
- 58-inch bottom exit control cord
- Mounting hardware included
- Vollrath induction-ready inset (Vollrath® item number 88204) and inset cover (Vollrath item number 47494) included — use of Vollrath induction-ready insets required
- Contemporary lid design allows convenient, quick serving and helps condensation return to the inset to maintain food quality and prevent messes.
- Covers and insets are also sold separately

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080352077

Unit Dimensions

Overall Dimensions (IN).....13.9 x 13.9 x 13

(W) Width (IN) 13.9

(D) Depth (IN).....13.9

(H) Height (IN).....13

(DI) Diameter.....13.9

(WB) Width of Body (IN) 12.4

(DB) Depth of Body (IN).....12.4

(HB) Height of Body (IN).....10

(HH) Handle Height (IN) 0.75

Overall Dimensions (CM).....35.3 x 35.3 x 33

(W) Width (CM).....35.3

(D) Depth (CM).....35.3

(H) Height (CM) 33

(DI) Diameter (CM).....35.3

(WB) Width of Body (CM) 31.5

(DB) Depth of Body (CM).....31.5

(HB) Height of Body (CM).....25.4

(HH) Handle Height (CM) 1.9

Size 11

Electrical

Plug.....China

Domestic / International.....China

Volume

Capacity (L).....10.4

Capacity (QT).....11

Construction

Countertop or Drop-In.....Drop-In

Case Lot Measurement

Case Lot.....1

Case Width.....14.75
Case Height.....15.25
Case Length.....14.75
Case Lot Cube (ft.).....1.89
Case Lot Weight (lbs.).....14.64



7-quart Mirage® drop-in induction warmer with Australia plug

The Mirage drop-in induction warmer by Vollrath offers exceptionally efficient heating, simple operation and superior results. Powerful induction technology does not require water, ensuring faster heating times, better temperature control. Three sensors monitor food temperatures on the inset, and an indicator light notifies you when the contents need to be stirred, helping to distribute heat evenly and prevent burning. And the unit won't provide heat until an induction-ready inset is placed inside to reduce energy waste. The remote control features four convenient presets or precise temperature settings in °F or °C, depending on your preference, and a locking function prevents accidental temperature changes. This exceptional product comes with a Vollrath induction-ready inset and top contemporary design inset cover, providing everything you need for operation.

- Designed for soup, chili, mac and cheese, stew and more
- Powerful induction heating works quickly to heat food and hold it at safe temperatures
- Dry induction heating means no water is needed for convenient operation
- Digital controls allow precise temperature settings in °F or °C
- Locking function prevents accidental temperature changes
- Presets included for broth- or cream-based soups, chili and mac and cheese for convenience

- Three temperature sensors monitor heat distribution
- Indicator light alerts operator when stirring is needed, preventing burning and reducing waste
- NSF-certified
- Mounting hardware included
- Vollrath induction-ready inset (Vollrath® item number 88184) and inset cover (Vollrath item number 47493) included — use of Vollrath induction-ready insets required
- Contemporary lid design allows convenient, quick serving and helps condensation return to the inset to maintain food quality and prevent messes.
- Covers and insets are also sold separately

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080352039

Unit Dimensions

Overall Dimensions (IN).....11.9 x 11.9 x 13.43

(W) Width (IN) 11.9

(D) Depth (IN).....11.9

(H) Height (IN).....13.43

(DI) Diameter.....11.9

(WB) Width of Body (IN) 10.4

(DB) Depth of Body (IN).....10.4

(HB) Height of Body (IN).....10.1

(HH) Handle Height (IN) 0.75

Overall Dimensions (CM).....30.2 x 30.2 x 34.1

(W) Width (CM).....30.2

(D) Depth (CM).....30.2

(H) Height (CM) 34.1

(DI) Diameter (CM).....30.2

(WB) Width of Body (CM) 26.4

(DB) Depth of Body (CM).....26.4

(HB) Height of Body (CM).....25.7

(HH) Handle Height (CM) 1.9

Size 7

Electrical

Plug .....Australia

Domestic / International .....Australia

Volume

Capacity (L).....6.6

Capacity (QT).....7

Construction

Countertop or Drop-In.....Drop-In

Case Lot Measurement

Case Lot.....1

Case Width.....14.75

Case Height.....15.25
Case Length.....14.75
Case Lot Cube (ft.).....1.95
Case Lot Weight (lbs.).....12.36



11-quart Mirage® drop-in induction warmer with Australia plug

The Mirage drop-in induction warmer by Vollrath offers exceptionally efficient heating, simple operation and superior results. Powerful induction technology does not require water, ensuring faster heating times, better temperature control. Three sensors monitor food temperatures on the inset, and an indicator light notifies you when the contents need to be stirred, helping to distribute heat evenly and prevent burning. And the unit won't provide heat until an induction-ready inset is placed inside to reduce energy waste. The remote control features four convenient presets or precise temperature settings in °F or °C, depending on your preference, and a locking function prevents accidental temperature changes. This exceptional product comes with a Vollrath induction-ready inset and top contemporary design inset cover, providing everything you need for operation.

- Designed for soup, chili, mac and cheese, stew and more
- Powerful induction heating works quickly to heat food and hold it at safe temperatures
- Dry induction heating means no water is needed for convenient operation
- Digital controls allow precise temperature settings in °F or °C
- Locking function prevents accidental temperature changes
- Presets included for broth- or cream-based soups, chili and mac and cheese for convenience

- Three temperature sensors monitor heat distribution
- Indicator light alerts operator when stirring is needed, preventing burning and reducing waste
- NSF-certified
- 58-inch bottom exit control cord
- Mounting hardware included
- Vollrath induction-ready inset (Vollrath® item number 88204) and inset cover (Vollrath item number 47494) included — use of Vollrath induction-ready insets required
- Contemporary lid design allows convenient, quick serving and helps condensation return to the inset to maintain food quality and prevent messes.
- Covers and insets are also sold separately

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080352091

Unit Dimensions

Overall Dimensions (IN).....13.9 x 13.9 x 13

(W) Width (IN) 13.9

(D) Depth (IN).....13.9

(H) Height (IN).....13

(DI) Diameter.....13.9

(WB) Width of Body (IN) 12.4

(DB) Depth of Body (IN).....12.4

(HB) Height of Body (IN).....10

(HH) Handle Height (IN) 0.75

Overall Dimensions (CM).....35.3 x 35.3 x 33

(W) Width (CM).....35.3

(D) Depth (CM).....35.3

(H) Height (CM) 33

(DI) Diameter (CM) 35.3

(WB) Width of Body (CM) 31.5

(DB) Depth of Body (CM).....31.5

(HB) Height of Body (CM).....25.4

(HH) Handle Height (CM) 1.9

Size 11

Electrical

Plug .....Australia

Domestic / International .....Australia

Volume

Capacity (L).....10.4

Capacity (QT) 11

Construction

Countertop or Drop-In.....Drop-In

Case Lot Measurement

Case Lot.....1

Case Width.....14.75
Case Height.....15.25
Case Length.....14.75
Case Lot Cube (ft.).....1.89
Case Lot Weight (lbs.).....14.64



7-quart Mirage® drop-in induction warmer with China plug

The Mirage drop-in induction warmer by Vollrath offers exceptionally efficient heating, simple operation and superior results. Powerful induction technology does not require water, ensuring faster heating times, better temperature control. Three sensors monitor food temperatures on the inset, and an indicator light notifies you when the contents need to be stirred, helping to distribute heat evenly and prevent burning. And the unit won't provide heat until an induction-ready inset is placed inside to reduce energy waste. The remote control features four convenient presets or precise temperature settings in °F or °C, depending on your preference, and a locking function prevents accidental temperature changes. This exceptional product comes with a Vollrath induction-ready inset and top contemporary design inset cover, providing everything you need for operation.

- Designed for soup, chili, mac and cheese, stew and more
- Powerful induction heating works quickly to heat food and hold it at safe temperatures
- Dry induction heating means no water is needed for convenient operation
- Digital controls allow precise temperature settings in °F or °C
- Locking function prevents accidental temperature changes
- Presets included for broth- or cream-based soups, chili and mac and cheese for convenience

- Three temperature sensors monitor heat distribution
- Indicator light alerts operator when stirring is needed, preventing burning and reducing waste
- NSF-certified
- Mounting hardware included
- Vollrath induction-ready inset (Vollrath® item number 88184) and inset cover (Vollrath item number 47493) included — use of Vollrath induction-ready insets required
- Contemporary lid design allows convenient, quick serving and helps condensation return to the inset to maintain food quality and prevent messes.
- Covers and insets are also sold separately

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080352022

Unit Dimensions

Overall Dimensions (IN).....11.9 x 11.9 x 13.43

(W) Width (IN) 11.9

(D) Depth (IN).....11.9

(H) Height (IN).....13.43

(DI) Diameter.....11.9

(WB) Width of Body (IN) 10.4

(DB) Depth of Body (IN).....10.4

(HB) Height of Body (IN).....10.1

(HH) Handle Height (IN) 0.75

Overall Dimensions (CM).....30.2 x 30.2 x 34.1

(W) Width (CM).....30.2

(D) Depth (CM).....30.2

(H) Height (CM) 34.1

(DI) Diameter (CM).....30.2

(WB) Width of Body (CM) 26.4

(DB) Depth of Body (CM).....26.4

(HB) Height of Body (CM).....25.7

(HH) Handle Height (CM) 1.9

Size 7

Electrical

Plug .....China

Domestic / International .....China

Volume

Capacity (L).....6.6

Capacity (QT).....7

Construction

Countertop or Drop-In.....Drop-In

Case Lot Measurement

Case Lot.....1

Case Width.....14.75

Case Height.....15.25
Case Length.....14.75
Case Lot Cube (ft.).....1.95
Case Lot Weight (lbs.).....12.36



11-quart Mirage® drop-in induction warmer

The Mirage drop-in induction warmer by Vollrath offers exceptionally efficient heating, simple operation and superior results. Powerful induction technology does not require water, ensuring faster heating times, better temperature control. Three sensors monitor food temperatures on the inset, and an indicator light notifies you when the contents need to be stirred, helping to distribute heat evenly and prevent burning. And the unit won't provide heat until an induction-ready inset is placed inside to reduce energy waste. The remote control features four convenient presets or precise temperature settings in °F or °C, depending on your preference, and a locking function prevents accidental temperature changes. This exceptional product comes with a Vollrath induction-ready inset and top contemporary design inset cover, providing everything you need for operation.

- Designed for soup, chili, mac and cheese, stew and more
- Powerful induction heating works quickly to heat food and hold it at safe temperatures
- Dry induction heating means no water is needed for convenient operation
- Digital controls allow precise temperature settings in °F or °C
- Locking function prevents accidental temperature changes
- Presets included for broth- or cream-based soups, chili and mac and cheese for convenience

- Three temperature sensors monitor heat distribution
- Indicator light alerts operator when stirring is needed, preventing burning and reducing waste
- NSF-certified
- 58-inch bottom exit control cord
- Mounting hardware included
- Vollrath induction-ready inset (Vollrath® item number 88204) and inset cover (Vollrath item number 47494) included — use of Vollrath induction-ready insets required
- Contemporary lid design allows convenient, quick serving and helps condensation return to the inset to maintain food quality and prevent messes.
- Covers and insets are also sold separately

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419153909

Unit Dimensions

Overall Dimensions (IN).....13.9 x 13.9 x 13

(W) Width (IN) 13.9

(D) Depth (IN).....13.9

(H) Height (IN).....13

(DI) Diameter.....13.9

(WB) Width of Body (IN) 12.4

(DB) Depth of Body (IN).....12.4

(HB) Height of Body (IN).....10

(HH) Handle Height (IN) 0.75

Overall Dimensions (CM).....35.3 x 35.3 x 33

(W) Width (CM).....35.3

(D) Depth (CM).....35.3

(H) Height (CM) 33

(DI) Diameter (CM).....35.3

(WB) Width of Body (CM) 31.5

(DB) Depth of Body (CM).....31.5

(HB) Height of Body (CM).....25.4

(HH) Handle Height (CM) 1.9

Size 11

Volume

Capacity (L).....10.4

Capacity (QT).....11

Construction

Countertop or Drop-In.....Drop-In

Case Lot Measurement

Case Lot.....1

Case Width.....14.75

Case Height.....15.25

Case Length 14.75

Case Lot Cube (ft.) 1.9

Case Lot Weight (lbs.) 14.6



7-quart Mirage® drop-in induction warmer

The Mirage drop-in induction warmer by Vollrath offers exceptionally efficient heating, simple operation and superior results. Powerful induction technology does not require water, ensuring faster heating times, better temperature control. Three sensors monitor food temperatures on the inset, and an indicator light notifies you when the contents need to be stirred, helping to distribute heat evenly and prevent burning. And the unit won't provide heat until an induction-ready inset is placed inside to reduce energy waste. The remote control features four convenient presets or precise temperature settings in °F or °C, depending on your preference, and a locking function prevents accidental temperature changes. This exceptional product comes with a Vollrath induction-ready inset and top contemporary design inset cover, providing everything you need for operation.

- Designed for soup, chili, mac and cheese, stew and more
- Powerful induction heating works quickly to heat food and hold it at safe temperatures
- Dry induction heating means no water is needed for convenient operation
- Digital controls allow precise temperature settings in °F or °C
- Locking function prevents accidental temperature changes
- Presets included for broth- or cream-based soups, chili and mac and cheese for convenience

- Three temperature sensors monitor heat distribution
- Indicator light alerts operator when stirring is needed, preventing burning and reducing waste
- NSF-certified
- Mounting hardware included
- Vollrath induction-ready inset (Vollrath® item number 88184) and inset cover (Vollrath item number 47493) included — use of Vollrath induction-ready insets required
- Contemporary lid design allows convenient, quick serving and helps condensation return to the inset to maintain food quality and prevent messes.
- Covers and insets are also sold separately

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419153893

Unit Dimensions

Overall Dimensions (IN).....11.9 x 11.9 x 13.43

(W) Width (IN) 11.9

(D) Depth (IN).....11.9

(H) Height (IN) 13.43

(DI) Diameter.....11.9

(WB) Width of Body (IN) 10.4

(DB) Depth of Body (IN).....10.4

(HB) Height of Body (IN).....10.1

(HH) Handle Height (IN) 0.75

Overall Dimensions (CM).....30.2 x 30.2 x 34.1

(W) Width (CM).....30.2

(D) Depth (CM).....30.2

(H) Height (CM) 34.1

(DI) Diameter (CM) 30.2

(WB) Width of Body (CM) 26.4

(DB) Depth of Body (CM).....26.4

(HB) Height of Body (CM).....25.7

(HH) Handle Height (CM) 1.9

Size 7

Volume

Capacity (L).....6.6

Capacity (QT) 7

Construction

Countertop or Drop-In.....Drop-In

Case Lot Measurement

Case Lot.....1

Case Width.....15

Case Height.....15.25

Case Length 15

Case Lot Cube (ft.) 1.95



Large 6-Paddle Wheel Kit

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419506699



Small 6-Paddle Wheel Kit

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419506705



Small 10-Paddle Wheel Kit

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419506712



Large Funnel Assembly

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419707737



Small Canister Assembly with 10-Paddle Wheel

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419506750

Large Funnel Adapter Assembly

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419506675



Small Canister Assembly with 6-Paddle Wheel

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419506743



Small 10-Paddle Dispensing Wheel

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419504640

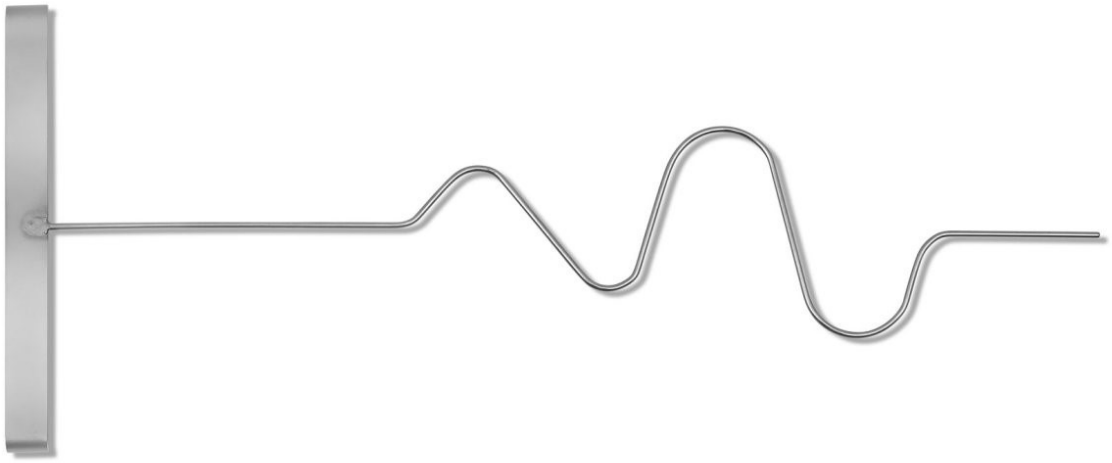


Large Canister Assembly with 6-Paddle Wheel

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419506736



Large Agitation Rod

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419517831



306 oz. Large Serving Canister

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419506521

Large Canister Cover

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419504565



Large 6-paddle Dispensing Wheel

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419504626



Large Wheel Shaft

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419485765



Small 6-Paddle Dispensing Wheel

PRODUCT SPECIFICATIONS

Model Information

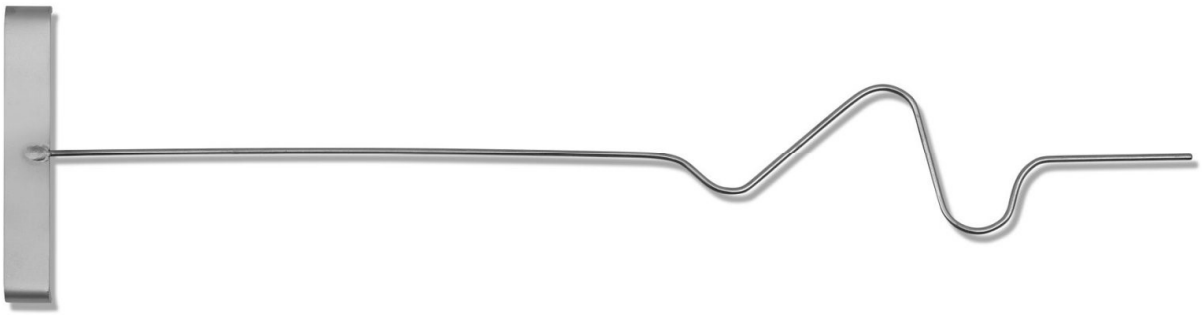
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Small Funnel Adapter Assembly

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419506682



Small Agitation Rod

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419517824

Small Canister Cover

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419504572



172 oz. Small Serving Canister

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419506538



Small Wheel Shaft

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419485772



13" x 17" x 6-3/16" single-bowl stainless steel drop-in sink with 3-1/2" drain opening

- Available in heavy-weight 20 gauge and standard weight 22 gauge
- Type 304 stainless steel
- Self-rimming or flat rim
- One-piece drawn bowl
- Satin finish bowl with brushed finished flange

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080025315

Unit Dimensions

(W) Width (IN) 13

(D) Depth (IN).....17

(W) Width (CM).....33

(D) Depth (CM).....43.2

Case Lot Measurement

Case Lot.....1

Case Width.....14

Case Height.....7

Case Length 18

Case Lot Cube (ft.) 1.02

Case Lot Weight (lbs.) 6.0



10-inch double-bowl stainless steel self-rimming drop-in sink with 2-inch center drain

Thanks to its impressive construction, the double-bowl self-rimming drop-in sink by Vollrath is designed to withstand constant use in your commercial kitchen. The one-piece drawn stainless steel design offers exceptional strength, and the satin finish creates a sleek appearance that blends perfectly with the rest of your kitchen. The self-rimming design promises easy, sturdy installation, making this bowl just as convenient as it is reliable. Each 10-by-14-inch bowl features a 2-inch center drain.

- One-piece 20-gauge stainless steel construction is durable and long-lasting
- Self-rimming design promises easy installation and stability
- Satin-finish bowl and brushed-finish flange create a sleek appearance
- Two 10-by-14-inch bowls with 2-inch center drains
- Made in the USA

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080025100

Unit Dimensions

(W) Width (IN) 25

(D) Depth (IN).....17

(W) Width (CM).....63.5

(D) Depth (CM).....43.2

Case Lot Measurement

Case Lot.....1

Case Width.....17.75

Case Height.....10.5

Case Length.....25.75

Case Lot Cube (ft.) 2.78

Case Lot Weight (lbs.) 12.0



10-inch single-bowl stainless steel self-rimming drop-in sink with 2-inch center drain

Thanks to its impressive construction, the self-rimming drop-in sink by Vollrath is designed to withstand constant use in your commercial kitchen. The one-piece drawn stainless steel offers exceptional strength, and the satin finish creates a sleek appearance that blends with the rest of your kitchen perfectly. The self-rimming design promises easy, sturdy installation, making this bowl just as convenient as it is reliable.

- Made in the USA
- One-piece 20-gauge stainless steel construction is durable and long-lasting
- Self-rimming design promises easy installation and stability
- Satin-finish bowl and brushed-finish flange create a sleek appearance
- 2-inch center drain

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080025087

Unit Dimensions

(W) Width (IN) 13

(D) Depth (IN).....17

(W) Width (CM).....33

(D) Depth (CM).....43.2

Case Lot Measurement

Case Lot.....1

Case Width.....14

Case Height.....10.5

Case Length.....17.75

Case Lot Cube (ft.) 1.51

Case Lot Weight (lbs.) 6.25



17" x 25" x 10" double-bowl stainless steel drop-in sink with 3-1/2" drain opening

Available in heavy-weight 20 gauge and standard weight 22 gauge

- Available in heavy-weight 20 gauge and standard weight 22 gauge
- Type 304 stainless steel
- Self-rimming or flat rim
- One-piece drawn bowl
- Satin finish bowl with brushed finished flange

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080025094

Unit Dimensions

(W) Width (IN) 25

(D) Depth (IN).....17

(W) Width (CM).....63.5

(D) Depth (CM).....43.2

Case Lot Measurement

Case Lot.....1

Case Width.....17.75

Case Height.....10.5

Case Length 25.75

Case Lot Cube (ft.) 2.78

Case Lot Weight (lbs.) 16.1



19" x 22" x 6-1/2" single-bowl stainless steel drop-in sink

Available in heavy-weight 20 gauge and standard weight 22 gauge

- Available in heavy-weight 20 gauge and standard weight 22 gauge
- Type 304 stainless steel
- Self-rimming or flat rim
- One-piece drawn bowl
- Satin finish bowl with brushed finished flange

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080025322

Unit Dimensions

(W) Width (IN) 22

(D) Depth (IN).....19

(W) Width (CM).....55.9

(D) Depth (CM).....48.3

Case Lot Measurement

Case Lot.....1

Case Width.....7

Case Height.....23

Case Length 20

Case Lot Cube (ft.) 1.86

Case Lot Weight (lbs.) 8.74



10-inch single-bowl stainless steel self-rimming drop-in sink with 3 ½-inch center drain

Thanks to its impressive construction, the self-rimming drop-in sink by Vollrath is designed to withstand constant use in your commercial kitchen. The one-piece drawn stainless steel offers exceptional strength, and the satin finish creates a sleek appearance that blends with the rest of your kitchen perfectly. The self-rimming design promises easy, sturdy installation, making this bowl just as convenient as it is reliable.

- Made in the USA
- One-piece 20-gauge stainless steel construction is durable and long-lasting
- Self-rimming design promises easy installation and stability
- Satin-finish bowl and brushed-finish flange create a sleek appearance
- 3 ?-inch center drain

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080025070

Unit Dimensions

(W) Width (IN) 13

(D) Depth (IN).....17

(W) Width (CM).....33

(D) Depth (CM).....43.2

Case Lot Measurement

Case Lot.....1

Case Width.....14

Case Height.....10.5

Case Length.....17.75

Case Lot Cube (ft.) 1.51

Case Lot Weight (lbs.) 8.0



6 ½-inch-deep single-bowl stainless steel flat rim drop-in sink

Thanks to its impressive construction, the flat rim drop-in sink by Vollrath is designed to withstand constant use in your commercial kitchen. The one-piece drawn stainless steel offers exceptional strength, and the satin finish creates a sleek appearance that blends perfectly with the rest of your kitchen. The flat rim design promises easy installation, making this bowl just as convenient as it is reliable.

- Made in the USA
- One-piece stainless steel construction is durable and long-lasting
- Flat rim design promises easy installation
- Satin-finish bowl and brushed-finish flange create a sleek appearance

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080025285

Unit Dimensions

(W) Width (IN) 13

(D) Depth (IN).....10.75

(H) Height (IN).....0

(W) Width (CM).....33

(D) Depth (CM).....27.3

Case Lot Measurement

Case Lot.....6

Case Width.....11

Case Height.....13.5

Case Length.....13.25

Case Lot Cube (ft.) 1.14

Case Lot Weight (lbs.) 15.72



Single-bowl stainless steel self-rimming drop-in sink

Thanks to its impressive construction, the self-rimming drop-in sink by Vollrath is designed to withstand constant use in your commercial kitchen. The one-piece drawn stainless steel offers exceptional strength, and the satin finish creates a sleek appearance that blends perfectly with the rest of your kitchen. The self-rimming design promises easy, sturdy installation, making this bowl just as convenient as it is reliable.

- Made in the USA
- One-piece 22-gauge stainless steel construction is durable and long-lasting
- Self-rimming design promises easy installation and stability
- Satin-finish bowl and brushed-finish flange create a sleek appearance

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080017174

Unit Dimensions

(W) Width (IN) 13

(D) Depth (IN).....15.75

(W) Width (CM).....33

(D) Depth (CM).....40

Case Lot Measurement

Case Lot.....6

Case Width.....14

Case Height.....16.375

Case Length 16.375

Case Lot Cube (ft.) 2.84

Case Lot Weight (lbs.) 20.3



4-inch-deep single-bowl stainless steel flat rim drop-in sink

Thanks to its impressive construction, the flat rim drop-in sink by Vollrath is designed to withstand constant use in your commercial kitchen. The one-piece drawn stainless steel offers exceptional strength, and the satin finish creates a sleek appearance that blends perfectly with the rest of your kitchen. The flat rim design promises easy installation, making this bowl just as convenient as it is reliable.

- Made in the USA
- One-piece stainless steel construction is durable and long-lasting
- Flat rim design promises easy installation
- Satin-finish bowl and brushed-finish flange create a sleek appearance

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080025278

Unit Dimensions

(W) Width (IN) 13

(D) Depth (IN).....10.75

(H) Height (IN).....0

(W) Width (CM).....33

(D) Depth (CM).....27.3

Case Lot Measurement

Case Lot.....6

Case Width.....10.75

Case Height.....13.25

Case Length.....11

Case Lot Cube (ft.) 0.91

Case Lot Weight (lbs.) 13



10 ¾-inch stainless steel round sink

The round sink by Vollrath is sleek and smooth. Thanks to stainless steel construction, this bowl is durable and sure to last for years. The self-rimming design and optional top or bottom mounting offer versatility and ease of installation, and the satin finish looks great in any establishment.

- Made in the USA
- One-piece 22-gauge stainless steel construction is durable and long-lasting
- Satin-finish bowl and brushed-finish flange create a sleek look
- Self-rimming design and optional top or bottom mounting ensure easy installation
- Positive drain for fast draining
- Mounting brackets included
- 2-inch drain diameter

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080017136

Unit Dimensions

(W) Width (IN) 0

(H) Height (IN).....0

Weight

Weight (LB) 2.02

Case Lot Measurement

Case Lot.....5

Case Width.....13.875

Case Height.....13.5

Case Length.....13.875

Case Lot Cube (ft.) 1.45

Case Lot Weight (lbs.).....10.1



10 ⅜-inch stainless steel round sink with straight sides

The round sink by Vollrath is sleek and smooth. Thanks to stainless steel construction, this bowl is durable and sure to last for years, and the straight sides ensure quick draining. The self-rimming design and optional top or bottom mounting offer versatility and ease of installation, and the satin finish looks great in any establishment.

- Made in the USA
- One-piece 20-gauge stainless steel construction is durable and long-lasting
- Satin-finish bowl and brushed-finish flange create a sleek look
- Self-rimming design and optional top or bottom mounting ensures easy installation
- Positive drain and straight sides for fast draining
- Mounting brackets included
- 2-inch drain diameter
- Compatible with Vollrath gooseneck faucet (Vollrath® item number 2613)

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080017518

Case Lot Measurement

Case Lot.....1

Case Width.....13.5

Case Height.....8

Case Length.....13.75

Case Lot Cube (ft.).....0.54

Case Lot Weight (lbs.).....4.0



Bar Sinks Accessories

Bar Sinks Accessories

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419982417

Case Lot Measurement

Case Lot.....1

Case Width.....3

Case Height.....1.5

Case Length.....3.5

Case Lot Cube (ft.).....0.01

Case Lot Weight (lbs.).....0.45



Bar Sinks Accessories

Bar Sinks Accessories

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419982516

Unit Dimensions

(W) Width (IN) 4

(H) Height (IN).....7.5

(W) Width (CM).....19.1

(D) Depth (CM).....10.2

Case Lot Measurement

Case Lot.....1

Case Width.....5.5

Case Height.....2.75

Case Length.....8

Case Lot Cube (ft.) 0.07

Case Lot Weight (lbs.) 1.99



Bar Sinks Accessories

Bar Sinks Accessories

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080016740

Case Lot Measurement

Case Lot.....1

Case Width.....4.5

Case Height.....2.25

Case Length.....4.5

Case Lot Cube (ft.).....0.04

Case Lot Weight (lbs.).....0.65



15" x 15" stainless steel bar sink with strainer and gooseneck faucet

The bar sink by Vollrath is perfect for back- or front-of-house applications. The one-piece drawn stainless steel bowl is exceptionally durable, and the self-rimming design ensures smooth installation. The strainer catches pieces of food and other items, preventing those items from going down the drain, and the gooseneck faucet provides a steady stream of water. The satin-finish bowl and brushed-finish flange create a sleek appearance, making this sink an attractive, dependable option for a variety of establishments.

- Made in the USA
- One-piece heavy-weight 20-gauge drawn stainless steel construction is exceptionally durable
- Self-rimming design for smooth installation
- Satin-finish bowls and brushed-finish flanges create a sleek appearance
- Gooseneck faucet is easy to use and ensures a steady stream
- Strainer catches pieces of food and other items
- Stud mounting — mounting brackets included
- NSF-certified
- 3 ?-inch-diameter positive drain
- Two holes on 4-inch centers

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080024455

Unit Dimensions

(W) Width (IN) 15

(D) Depth (IN).....15

(W) Width (CM).....38.1

(D) Depth (CM).....38.1

Case Lot Measurement

Case Width.....16

Case Height.....7

Case Length 16



15" x 15" x 6-3/16" single-bowl stainless steel drop-in sink with 2 faucet holes and sink strainer

Heavy-weight 20 gauge

- Heavy-weight 20 gauge
- Type 304 stainless steel
- Self-rimming
- Satin finish bowl with brushed finished flange
- One-piece drawn bowl
- Stud mounting with mounting brackets included
- Positive drain - 3 1?2" Dia.
- Optional gooseneck faucet has a full brass body, is AB1953 lead free compliant, and has a 2.2 GPM flow rating
- 2 holes on 4" centers, 1 hole on item #1551
- NOTE: NSF and CSA apply to sink bowls only

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080024462

Unit Dimensions

(W) Width (IN) 15

(D) Depth (IN).....15

(W) Width (CM).....38.1

(D) Depth (CM).....38.1

Case Lot Measurement

Case Width.....16

Case Height.....7

Case Length.....16



15" x 15" x 6-3/16" single-bowl stainless steel drop-in sink with 1 faucet hole

Heavy-weight 20 gauge

- Heavy-weight 20 gauge
- Type 304 stainless steel
- Self-rimming
- Satin finish bowl with brushed finished flange
- One-piece drawn bowl
- Stud mounting with mounting brackets included
- Positive drain - 3 1?2" Dia.
- Optional gooseneck faucet has a full brass body, is AB1953 lead free compliant, and has a 2.2 GPM flow rating
- 2 holes on 4" centers, 1 hole on item #1551
- NOTE: NSF and CSA apply to sink bowls only

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080017488

Unit Dimensions

(W) Width (IN) 15

(D) Depth (IN).....15

(W) Width (CM).....38.1

(D) Depth (CM).....38.1

Case Lot Measurement

Case Width.....16

Case Height.....7

Case Length.....16



13" x 17" stainless steel bar sink

The bar sink by Vollrath is perfect for back- or front-of-house applications. The one-piece drawn stainless steel bowl is exceptionally durable, and the self-rimming design ensures smooth installation. The satin-finish bowl and brushed-finish flange create a sleek appearance, making this sink an attractive, dependable option for a variety of establishments.

- Made in the USA
- One-piece heavy-weight 20-gauge drawn stainless steel construction is exceptionally durable
- Self-rimming design ensures smooth installation
- Satin-finish bowls and brushed-finish flanges create a sleek appearance
- Stud mounting — mounting brackets included
- NSF-certified
- 3 ?-inch diameter positive drain
- Two holes on 4-inch centers

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080015330

Unit Dimensions

(W) Width (IN) 13

(D) Depth (IN).....17

(W) Width (CM).....33

(D) Depth (CM).....43.2

Case Lot Measurement

Case Width.....14

Case Height.....7

Case Length.....18



13" x 17" stainless steel bar sink with strainer and gooseneck faucet

The bar sink by Vollrath is perfect for back- or front-of-house applications. The one-piece drawn stainless steel bowl is exceptionally durable, and the self-rimming design ensures smooth installation. The strainer catches pieces of food and other items, preventing those items from going down the drain, and the gooseneck faucet provides a steady stream of water. The satin-finish bowl and brushed-finish flange create a sleek appearance, making this sink an attractive, dependable option for a variety of establishments.

- Made in the USA
- One-piece heavy-weight 20-gauge drawn stainless steel construction is exceptionally durable
- Self-rimming design for smooth installation
- Satin-finish bowls and brushed-finish flanges create a sleek appearance
- Gooseneck faucet is easy to use and ensures a steady stream
- Strainer catches pieces of food and other items
- Stud mounting — mounting brackets included
- NSF-certified
- 3 ?-inch-diameter positive drain
- Two holes on 4-inch centers

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080024486

Unit Dimensions

(W) Width (IN) 13

(D) Depth (IN).....17

(W) Width (CM).....33

(D) Depth (CM).....43.2

Case Lot Measurement

Case Width.....14

Case Height.....7

Case Length.....18



15" x 15" x 6-3/16" single-bowl stainless steel drop-in sink with 2 faucet holes

Heavy-weight 20 gauge

- Heavy-weight 20 gauge
- Type 304 stainless steel
- Self-rimming
- Satin finish bowl with brushed finished flange
- One-piece drawn bowl
- Stud mounting with mounting brackets included
- Positive drain - 3 1?2" Dia.
- Optional gooseneck faucet has a full brass body, is AB1953 lead free compliant, and has a 2.2 GPM flow rating
- 2 holes on 4" centers, 1 hole on item #1551
- NOTE: NSF and CSA apply to sink bowls only

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080015316

Unit Dimensions

(W) Width (IN) 15

(D) Depth (IN).....15

(W) Width (CM).....38.1

(D) Depth (CM).....38.1

Case Lot Measurement

Case Width.....16

Case Height.....7

Case Length 16



13" x 17" stainless steel bar sink with strainer

The bar sink by Vollrath is perfect for back- or front-of-house applications. The one-piece drawn stainless steel bowl is exceptionally durable, and the self-rimming design ensures smooth installation. The strainer catches pieces of food and other items, preventing those items from going down the drain. The satin-finish bowl and brushed-finish flange create a sleek appearance, making this sink an attractive, dependable option for a variety of establishments.

- Made in the USA
- One-piece heavy-weight 20-gauge drawn stainless steel construction is exceptionally durable
- Self-rimming design ensures smooth installation
- Satin-finish bowls and brushed-finish flanges create a sleek appearance
- Strainer catches pieces of food and other items
- Stud mounting — mounting brackets included
- NSF-certified
- 3 ?-inch diameter positive drain
- 2 holes on 4-inch centers

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080024479

Unit Dimensions

(W) Width (IN) 13

(D) Depth (IN).....17

(W) Width (CM).....33

(D) Depth (CM).....43.2

Case Lot Measurement

Case Width.....14

Case Height.....7

Case Length 18



21" x 16" x 9-1/4" double-bowl stainless steel weld-in or undermount sink with 3-1/2" drain openings

Available in heavy-weight 20 gauge and extra-heavy weight 18 gauge

- Available in heavy-weight 20 gauge and extra-heavy weight 18 gauge
- Type 304 stainless steel
- 1" flange
- Satin finish bowl with brushed finished flange
- One-piece drawn bowl

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080025353

Unit Dimensions

(W) Width (IN) 21

(D) Depth (IN).....16

(W) Width (CM).....53.3

(D) Depth (CM).....40.6

Case Lot Measurement

Case Lot.....1

Case Width.....17.625

Case Height.....12.75

Case Length 28.625

Case Lot Cube (ft.) 3.72

Case Lot Weight (lbs.) 11.38



23" x 16" x 9-1/4" double-bowl stainless steel weld-in or undermount sink with 3-1/2" drain openings

Available in heavy-weight 20 gauge and extra-heavy weight 18 gauge

- Available in heavy-weight 20 gauge and extra-heavy weight 18 gauge
- Type 304 stainless steel
- 1" flange
- Satin finish bowl with brushed finished flange
- One-piece drawn bowl

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080025032

Unit Dimensions

(W) Width (IN) 23

(D) Depth (IN).....16

(W) Width (CM).....58.4

(D) Depth (CM).....40.6

Case Lot Measurement

Case Lot.....1

Case Width.....17.625

Case Height.....12.75

Case Length 28.625

Case Lot Cube (ft.) 3.72

Case Lot Weight (lbs.) 11.25



12-inch triple-bowl heavy-weight stainless steel undermount welded-in sink with 12-inch-deep bowls and 2-inch drains

Thanks to its heavy-weight construction, the undermount welded-in sink by Vollrath is perfect for your busy commercial kitchen. The three drawn stainless steel bowls are exceptionally durable, and the undermount welded-in installation promises years of use. The satin-finish bowls and brushed-finish flanges create a sleek appearance, making this sink just as attractive as it is dependable.

- Made in the USA
- One-piece heavy-weight 20-gauge stainless steel construction is exceptionally durable
- Undermount welded-in installation is sturdy, reliable and long-lasting
- Satin-finish bowls and brushed-finish flanges create a sleek appearance
- 1-inch flange

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080025254

Unit Dimensions

(W) Width (IN) 40

(D) Depth (IN).....16

(W) Width (CM).....101.6

(D) Depth (CM).....40.6

Case Lot Measurement

Case Lot.....1

Case Width.....18.375

Case Height.....13.625

Case Length.....42.125

Case Lot Cube (ft.) 6.1

Case Lot Weight (lbs.) 28.0



12" x 16" x 9-1/4" single-bowl stainless steel weld-in or undermount sink

Available in heavy-weight 20 gauge and extra-heavy weight 18 gauge

- Available in heavy-weight 20 gauge and extra-heavy weight 18 gauge
- Type 304 stainless steel
- 1" flange
- Satin finish bowl with brushed finished flange
- One-piece drawn bowl

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080025001

Unit Dimensions

(W) Width (IN) 12

(D) Depth (IN).....16

(H) Height (IN).....0

(W) Width (CM).....30.5

(D) Depth (CM).....40.6

Case Lot Measurement

Case Lot.....4

Case Width.....13

Case Height.....16

Case Length.....17

Case Lot Cube (ft.) 2.05

Case Lot Weight (lbs.) 24.5



27" x 16" x 9-1/4" double-bowl stainless steel weld-in or undermount sink with 3-1/2" drain openings

Available in heavy-weight 20 gauge and extra-heavy weight 18 gauge

- Available in heavy-weight 20 gauge and extra-heavy weight 18 gauge
- Type 304 stainless steel
- 1" flange
- Satin finish bowl with brushed finished flange
- One-piece drawn bowl

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080025155

Unit Dimensions

(W) Width (IN) 27

(D) Depth (IN).....16

(W) Width (CM).....68.6

(D) Depth (CM).....40.6

Case Lot Measurement

Case Lot.....1

Case Width.....17.625

Case Height.....12.75

Case Length 28.625

Case Lot Cube (ft.) 3.72

Case Lot Weight (lbs.) 12.31



27" x 16" x 12" double-bowl stainless steel weld-in or undermount sink with 3-1/2" drain openings

Available in heavy-weight 20 gauge and extra-heavy weight 18 gauge

- Available in heavy-weight 20 gauge and extra-heavy weight 18 gauge
- Type 304 stainless steel
- 1" flange
- Satin finish bowl with brushed finished flange
- One-piece drawn bowl

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080025216

Unit Dimensions

(W) Width (IN) 27

(D) Depth (IN).....16

(W) Width (CM).....68.6

(D) Depth (CM).....40.6

Case Lot Measurement

Case Lot.....1

Case Width.....17.625

Case Height.....12.75

Case Length 28.625

Case Lot Cube (ft.) 3.72

Case Lot Weight (lbs.) 15.68



16-inch single-bowl super-heavyweight stainless steel undermount welded-in sink with 3 1/2-inch center drain

Thanks to its super-heavyweight construction, the undermount welded-in sink by Vollrath is perfect for your demanding commercial kitchen. The drawn 18-gauge stainless steel bowl is exceptionally durable, and the undermount welded-in installation promises years of use. The satin-finish bowl and brushed-finish flange create a sleek appearance, making this sink just as attractive as it is dependable. The 16-by-19-inch bowl features a 3 1/2-inch center drain.

- One-piece super-heavyweight 18-gauge stainless steel construction is exceptionally durable
- Undermount welded-in installation is sturdy, reliable and long-lasting
- Satin-finish bowl and brushed-finish 1-inch flange create a sleek appearance
- 16-by-19-inch bowl with 3 1/2-inch center drain
- Made in the USA

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080025292

Unit Dimensions

(W) Width (IN) 18

(D) Depth (IN).....21

(W) Width (CM).....45.7

(D) Depth (CM).....53.3

Case Lot Measurement

Case Lot.....1

Case Width.....19.25

Case Height.....15.5

Case Length 22.5

Case Lot Cube (ft.) 3.89

Case Lot Weight (lbs.) 15.75



10-inch triple-bowl heavy-weight stainless steel undermount welded-in sink

Thanks to its heavy-weight construction, the undermount welded-in sink by Vollrath is perfect for your busy commercial kitchen. The three drawn stainless steel bowls are exceptionally durable, and the undermount welded-in installation promises years of use. The satin-finish bowls and brushed-finish flanges create a sleek appearance, making this sink just as attractive as it is dependable.

- Made in the USA
- One-piece heavy-weight 20-gauge stainless steel construction is exceptionally durable
- Undermount welded-in installation is sturdy, reliable and long-lasting
- Satin-finish bowls and brushed-finish flanges create a sleek appearance
- 1-inch flange

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080025056

Unit Dimensions

(W) Width (IN) 34

(D) Depth (IN).....16

(W) Width (CM).....86.4

(D) Depth (CM).....40.6

Case Lot Measurement

Case Width.....18.375

Case Height.....13.625

Case Length 42.125

Case Lot Cube (ft.) 6.1

Case Lot Weight (lbs.) 16.38



12-inch triple-bowl heavy-weight stainless steel undermount welded-in sink with 9 ¼-inch-deep bowls and 3 ½-inch drains

Thanks to its heavy-weight construction, the undermount welded-in sink by Vollrath is perfect for your busy commercial kitchen. The three drawn stainless steel bowls are exceptionally durable, and the undermount welded-in installation promises years of use. The satin-finish bowls and brushed-finish flanges create a sleek appearance, making this sink just as attractive as it is dependable.

- Made in the USA
- One-piece heavy-weight 20-gauge stainless steel construction is exceptionally durable
- Undermount welded-in installation is sturdy, reliable and long-lasting
- Satin-finish bowls and brushed-finish flanges create a sleek appearance
- 1-inch flange
- 3 ?-inch drain

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080025179

Unit Dimensions

(W) Width (IN) 40

(D) Depth (IN).....16

(W) Width (CM).....101.6

(D) Depth (CM).....40.6

Case Lot Measurement

Case Lot.....1

Case Width.....18.375

Case Height.....13.625

Case Length 42.125

Case Lot Cube (ft.) 6.1

Case Lot Weight (lbs.) 18.0



12-inch triple-bowl heavy-weight stainless steel undermount welded-in sink with 12-inch-deep bowls and 3 ½-inch drains

Thanks to its heavy-weight construction, the undermount welded-in sink by Vollrath is perfect for your busy commercial kitchen. The three drawn stainless steel bowls are exceptionally durable, and the undermount welded-in installation promises years of use. The satin-finish bowls and brushed-finish flanges create a sleek appearance, making this sink just as attractive as it is dependable.

- Made in the USA
- One-piece heavy-weight 20-gauge stainless steel construction is exceptionally durable
- Undermount welded-in installation is sturdy, reliable and long-lasting
- Satin-finish bowls and brushed-finish flanges create a sleek appearance
- 1-inch flange

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080025230

Unit Dimensions

(W) Width (IN) 40

(D) Depth (IN).....16

(W) Width (CM).....101.6

(D) Depth (CM).....40.6

Case Lot Measurement

Case Lot.....1

Case Width.....18.375

Case Height.....13.625

Case Length.....42.125

Case Lot Cube (ft.) 6.1

Case Lot Weight (lbs.) 25.5



Triple-bowl heavy-weight stainless steel undermount welded-in sink

Thanks to its heavy-weight construction, the undermount welded-in sink by Vollrath is perfect for your busy commercial kitchen. The three drawn stainless steel bowls are exceptionally durable, and the undermount welded-in installation promises years of use. The satin-finish bowls and brushed-finish flanges create a sleek appearance, making this sink just as attractive as it is dependable.

- Made in the USA
- One-piece heavy-weight 20-gauge stainless steel construction is exceptionally durable
- Undermount welded-in installation is sturdy, reliable and long-lasting
- Satin-finish bowls and brushed-finish flanges create a sleek appearance
- 1-inch flange

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080025377

Unit Dimensions

(W) Width (IN) 31

(D) Depth (IN).....16

(W) Width (CM).....78.7

(D) Depth (CM).....40.6

Case Lot Measurement

Case Lot.....1

Case Width.....18.375

Case Height.....13.625

Case Length.....42.125

Case Lot Cube (ft.) 6.1

Case Lot Weight (lbs.) 16.56



14" x 16" x 9-1/4" single-bowl stainless steel weld-in or undermount sink with 3-1/2" drain opening

Available in heavy-weight 20 gauge and extra-heavy weight 18 gauge

- Available in heavy-weight 20 gauge and extra-heavy weight 18 gauge
- Type 304 stainless steel
- 1" flange
- Satin finish bowl with brushed finished flange
- One-piece drawn bowl

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080025131

Unit Dimensions

(W) Width (IN) 14

(D) Depth (IN).....16

(H) Height (IN).....0

(W) Width (CM).....35.6

(D) Depth (CM).....40.6

Case Lot Measurement

Case Lot.....2

Case Width.....15

Case Height.....15.5

Case Length.....17

Case Lot Cube (ft.) 2.29

Case Lot Weight (lbs.) 10.9



12" x 16" x 9-1/4" single-bowl stainless steel weld-in or undermount sink with 3-1/2" drain opening

Available in heavy-weight 20 gauge and extra-heavy weight 18 gauge

- Available in heavy-weight 20 gauge and extra-heavy weight 18 gauge
- Type 304 stainless steel
- 1" flange
- Satin finish bowl with brushed finished flange
- One-piece drawn bowl

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080025339

Unit Dimensions

(W) Width (IN) 11

(D) Depth (IN).....16

(H) Height (IN).....0

(W) Width (CM).....27.9

(D) Depth (CM).....40.6

Case Lot Measurement

Case Lot.....4

Case Width.....12.25

Case Height.....16.75

Case Length.....17

Case Lot Cube (ft.).....2.02

Case Lot Weight (lbs.).....17.68



14" x 16" x 12" single-bowl stainless steel weld-in or undermount sink with 3-1/2" drain opening

Available in heavy-weight 20 gauge and extra-heavy weight 18 gauge

- Available in heavy-weight 20 gauge and extra-heavy weight 18 gauge
- Type 304 stainless steel
- 1" flange
- Satin finish bowl with brushed finished flange
- One-piece drawn bowl

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080025193

Unit Dimensions

(W) Width (IN) 14

(D) Depth (IN).....16

(H) Height (IN).....0

(W) Width (CM).....35.6

(D) Depth (CM).....40.6

Case Lot Measurement

Case Lot.....2

Case Width.....15

Case Height.....15.5

Case Length.....17

Case Lot Cube (ft.) 2.29

Case Lot Weight (lbs.) 15.2



10-inch single-bowl heavy-weight stainless steel undermount welded-in sink

Thanks to its heavy-weight construction, the undermount welded-in sink by Vollrath is perfect for your busy commercial kitchen. The drawn stainless steel bowl is exceptionally durable, and the undermount welded-in installation promises years of use. The satin-finish bowl and brushed-finish flange create a sleek appearance, making this sink just as attractive as it is dependable.

- Made in the USA
- One-piece heavy-weight 20-gauge stainless steel construction is exceptionally durable
- Undermount welded-in installation is sturdy, reliable and long-lasting
- Satin-finish bowl and brushed-finish flange create a sleek appearance
- 1-inch flange

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080025018

Unit Dimensions

(W) Width (IN) 12

(D) Depth (IN).....16

(W) Width (CM).....30.5

(D) Depth (CM).....40.6

Case Lot Measurement

Case Lot.....4

Case Width.....13.5

Case Height.....16.75

Case Length.....17.25

Case Lot Cube (ft.) 2.05

Case Lot Weight (lbs.) 16.83



Ninth-size stainless steel waste chute

Create a designated waste area with the waste chute by Vollrath. Made of strong stainless steel, this waste chute offers a long life, and the sleek finish is easy to clean. The strong collar is smooth and ensures a positive fit into any countertop for quick installation, making this waste chute a convenient addition to your service area.

- Made in the USA
- Stainless steel construction is durable and long-lasting
- Sleek finish is easy to clean
- Strong collar is smooth and ensures a positive fit into any countertop

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080026961

Unit Dimensions

Overall Dimensions (IN).....6.875 x 4.25 x 2

(W) Width (IN) 6.87

(D) Depth (IN).....4.25

(H) Height (IN).....2

(WC) Width Cutout (IN).....6

(DC) Depth Cutout (IN).....3.34

(W) Width (CM).....17.5

(D) Depth (CM).....10.8

(H) Height (CM).....5.1

(WC) Width Cutout (CM).....15.2

(DC) Depth Cutout (CM).....8.5

Case Lot Measurement

Case Lot.....12

Case Width.....7.125

Case Height.....4.625

Case Length.....10.5

Case Lot Cube (ft.).....0.2

Case Lot Weight (lbs.).....4.05



Sixth-size stainless steel waste chute

Create a designated waste area with the waste chute by Vollrath. Made of strong stainless steel, this waste chute offers a long life, and the sleek finish is easy to clean. The strong collar is smooth and ensures a positive fit into any countertop for quick installation, making this waste chute a convenient addition to your service area.

- Made in the USA
- Stainless steel construction is durable and long-lasting
- Sleek finish is easy to clean
- Strong collar is smooth and ensures a positive fit into any countertop

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080026954

Unit Dimensions

Overall Dimensions (IN).....6.875 x 6.25 x 2

(W) Width (IN) 6.87

(D) Depth (IN).....6.25

(H) Height (IN).....2

(WC) Width Cutout (IN).....5.97

(DC) Depth Cutout (IN).....5.41

(W) Width (CM).....17.5

(D) Depth (CM).....15.9

(H) Height (CM).....5.1

(WC) Width Cutout (CM).....15.2

(DC) Depth Cutout (CM).....13.7

Case Lot Measurement

Case Lot.....6

Case Width.....7

Case Height.....6.5

Case Length.....7

Case Lot Cube (ft.).....0.18

Case Lot Weight (lbs.).....2.5



4 9/16-inch round stainless steel waste chute

Create a designated waste area with the round waste chute by Vollrath. Made of strong stainless steel, this waste chute offers a long life, and the sleek finish is easy to clean. The strong rounded collar is smooth and ensures a positive fit into any countertop for quick installation, making this waste chute a convenient addition to your service area.

- Made in the USA
- Stainless steel construction is durable and long-lasting
- Sleek finish is easy to clean
- Strong rounded collar is smooth and ensures a positive fit into any countertop

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080024578

Unit Dimensions

(W) Width (IN) 0

(H) Height (IN).....2

(DI) Diameter.....4.5625

(DMC) Cutout Diameter (IN).....4.16

(H) Height (CM).....5.1

(DI) Diameter (CM).....11.6

(DMC) Cutout Diameter (CM).....10.6

Weight

Weight (LB) 0.2958

Case Lot Measurement

Case Lot.....12

Case Width.....9.5

Case Height.....5.75

Case Length.....14.75

Case Lot Cube (ft.).....0.47

Case Lot Weight (lbs.).....3.55



3 9/16-inch round stainless steel waste chute

Create a designated waste area with the round waste chute by Vollrath. Made of strong stainless steel, this waste chute offers a long life, and the sleek finish is easy to clean. The strong rounded collar is smooth and ensures a positive fit into any countertop for quick installation, making this waste chute a convenient addition to your service area.

- Made in the USA
- Stainless steel construction is durable and long-lasting
- Sleek finish is easy to clean
- Strong rounded collar is smooth and ensures a positive fit into any countertop

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080018706

Unit Dimensions

(W) Width (IN) 0

(H) Height (IN).....5

(DI) Diameter.....6.5625

(DMC) Cutout Diameter (IN).....5.937

(H) Height (CM).....12.7

(DI) Diameter (CM).....16.7

(DMC) Cutout Diameter (CM).....13.5

Weight

Weight (LB) 0.9625

Case Lot Measurement

Case Lot.....8

Case Width.....13.25

Case Height.....10.688

Case Length.....13.25

Case Lot Cube (ft.).....1.09

Case Lot Weight (lbs.).....7.7



⅙-size 4-inch-deep stainless steel knock box

Keep your counters clean and streamlined with the knock box by Vollrath. Made of strong stainless steel, this knock box offers a long life, and the rubber-coated knock bar speeds your cleaning process. The sleek design and strong rim fit perfectly into your countertop, or the included rubber feet can turn this knock box into a countertop waste solution. Either way, this reliable knock box helps keep your service area clean with ease.

- Made in the USA
- Stainless steel construction is durable and long-lasting
- Rubber-coated knock bar speeds the cleaning process
- Sleek finish is easy to clean
- Strong, smooth rim fits perfectly into any countertop
- Attachable rubber feet included

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080007816

Unit Dimensions

Overall Dimensions (IN).....6.875 x 6.375 x 4

(W) Width (IN) 6.87

(D) Depth (IN).....6.37

(H) Height (IN).....4

(W) Width (CM).....17.2

(D) Depth (CM).....16.2

(H) Height (CM).....10.2

Case Lot Measurement

Case Width.....6.5

Case Height.....4.125

Case Length.....7



11-inch round stainless steel waste chute

Create a designated waste area with the round waste chute by Vollrath. Made of strong stainless steel, this waste chute offers a long life, and the sleek finish is easy to clean. The strong rounded collar is smooth and ensures a positive fit into any countertop for quick installation, making this waste chute a convenient addition to your service area.

- Made in the USA
- Stainless steel construction is durable and long-lasting
- Sleek finish is easy to clean
- Strong rounded collar is smooth and ensures a positive fit into any countertop

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080028002

Unit Dimensions

(W) Width (IN) 0

(H) Height (IN).....2

(DI) Diameter.....11

(DMC) Cutout Diameter (IN).....10.34

(H) Height (CM).....5.1

(DI) Diameter (CM).....27.9

(DMC) Cutout Diameter (CM).....26.3

Weight

Weight (LB) 0.9167

Case Lot Measurement

Case Lot.....6

Case Width.....12.375

Case Height.....13

Case Length.....12.375

Case Lot Cube (ft.).....1.15

Case Lot Weight (lbs.).....5.5



8 23/32-inch round stainless steel waste chute

Create a designated waste area with the round waste chute by Vollrath. Made of strong stainless steel, this waste chute offers a long life, and the sleek finish is easy to clean. The strong rounded collar is smooth and ensures a positive fit into any countertop for quick installation, making this waste chute a convenient addition to your service area.

- Made in the USA
- Stainless steel construction is durable and long-lasting
- Sleek finish is easy to clean
- Strong rounded collar is smooth and ensures a positive fit into any countertop

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080015194

Unit Dimensions

(W) Width (IN) 0

(H) Height (IN).....2

(DI) Diameter.....8.72

(DMC) Cutout Diameter (IN).....8

(H) Height (CM).....5.1

(DI) Diameter (CM).....22.1

(DMC) Cutout Diameter (CM).....20.3

Weight

Weight (LB) 0.6667

Case Lot Measurement

Case Lot.....6

Case Width.....11.25

Case Height.....8.125

Case Length.....17

Case Lot Cube (ft.).....0.9

Case Lot Weight (lbs.).....4.0



6 9/16-inch round stainless steel waste chute

Create a designated waste area with the round waste chute by Vollrath. Made of strong stainless steel, this waste chute offers a long life, and the sleek finish is easy to clean. The strong rounded collar is smooth and ensures a positive fit into any countertop for quick installation, making this waste chute a convenient addition to your service area.

- Made in the USA
- Stainless steel construction is durable and long-lasting
- Sleek finish is easy to clean
- Strong rounded collar is smooth and ensures a positive fit into any countertop

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080015170

Unit Dimensions

(H) Height (IN).....2

(DI) Diameter.....6.56

(DII) Inside Diameter (IN).....5.94

(DMC) Cutout Diameter (IN).....6.0625

(H) Height (CM).....5.1

(DI) Diameter (CM).....16.66

(DII) Inside Diameter (CM).....15.08

(DMC) Cutout Diameter (CM).....15.3987

Weight

Weight (LB).....0.4667

Case Lot Measurement

Case Lot.....6

Case Width.....7

Case Height.....8

Case Length.....13

Case Lot Cube (ft.).....0.42

Case Lot Weight (lbs.).....2.8



Wall-Mount Hand Sinks Accessories

Wall-Mount Hand Sinks Accessories

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419982400

Case Lot Measurement

Case Lot.....1

Case Width.....4

Case Height.....1.5

Case Length.....4

Case Lot Cube (ft.).....0.01

Case Lot Weight (lbs.).....0.45



Wall-Mount Hand Sinks Accessories

Wall-Mount Hand Sinks Accessories

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080011424

Unit Dimensions

(W) Width (IN) 0

(H) Height (IN).....0

Weight

Weight (LB) 0.215

Case Lot Measurement

Case Lot.....24

Case Width.....5

Case Height.....5

Case Length.....7

Case Lot Cube (ft.) 0.21

Case Lot Weight (lbs.) 3.2



Wall-Mount Hand Sinks Accessories

Wall-Mount Hand Sinks Accessories

PRODUCT SPECIFICATIONS

Model Information

UPC.....029419982523

Case Lot Measurement

Case Lot.....1

Case Width.....5.25

Case Height.....3.25

Case Length.....7.75

Case Lot Cube (ft.).....0.07

Case Lot Weight (lbs.).....2.18



Wall-Mount Hand Sinks Accessories

Wall-Mount Hand Sinks Accessories

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080016757

Case Lot Measurement

Case Lot.....1

Case Width.....1.75

Case Height.....2.875

Case Length.....2.875

Case Lot Cube (ft.).....0.01

Case Lot Weight (lbs.).....0.4



Wall-mount stainless steel hand sink with splash guards

Designed for constant use in your commercial kitchen, the wall-mount hand sink by Vollrath is made to last. The strong stainless steel construction is exceptionally durable, and the high backsplash and splash guards help contain water to protect your walls and prevent slippery puddles. The wall-mount design is easy to install, and the two punched holes are compatible with an electronic, hands-free faucet for ease of use and improved sanitation.

- Made in the USA
- Heavy-weight 20-gauge stainless steel and one-piece drawn-bowl design promise durability and a long life
- Brushed-finish flange is equally sleek and strong
- High backsplash and splash guards help contain water
- NSF-certified
- 2-inch drain diameter
- Two punched holes on 4-inch center

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080024387

Unit Dimensions

(W) Width (IN) 17

(D) Depth (IN).....15

(W) Width (CM).....43.2

(D) Depth (CM).....38.1

Case Lot Measurement

Case Width.....17.5

Case Height.....15.5

Case Length 19.75



Wall-mount stainless steel hand sink with splash guards and strainer

Designed for constant use in your commercial kitchen, the wall-mount hand sink by Vollrath is made to last. The strong stainless steel construction is exceptionally durable, and the high backsplash and splash guards help contain water to protect your walls and prevent slippery puddles. The wall-mount design is easy to install, and the two punched holes are compatible with an electronic, hands-free faucet for ease of use and improved sanitation.

- Made in the USA
- Heavy-weight 20-gauge stainless steel and one-piece drawn-bowl design promise durability and a long life
- Brushed-finish flange is equally sleek and strong
- High backsplash and splash guards help contain water
- Strainer catches pieces of food and other items
- NSF-certified
- 2-inch drain diameter
- Two punched holes on 4-inch center
- Compatible with Vollrath gooseneck faucet (Vollrath® item number 2613)

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080017037

Unit Dimensions

(W) Width (IN) 17

(D) Depth (IN).....15

(W) Width (CM).....43.2

(D) Depth (CM).....38.1

Case Lot Measurement

Case Width.....17.5

Case Height.....15.5

Case Length 19.75



Wall-mount stainless steel hand sink with strainer, gooseneck faucet and P-trap

Designed for constant use in your commercial kitchen, the wall-mount hand sink by Vollrath is made to last. The strong stainless steel construction is exceptionally durable, and the high backsplash helps contain water to protect your walls and prevent slippery puddles. The wall-mount design is easy to install, and the gooseneck faucet provides a steady stream, ensuring a superior user experience and improved sanitation in your foodservice operation.

- Made in the USA
- Heavy-weight 20-gauge stainless steel and one-piece drawn-bowl design promise durability and a long life
- Brushed-finish flange is equally sleek and strong
- High backsplash helps contain water
- Gooseneck faucet is easy to use and ensures a steady stream
- Strainer catches pieces of food and other items
- P-trap prevents odorous gases from coming up the drain
- NSF-certified
- 2-inch drain diameter
- Two punched holes on 4-inch center

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080024431

Unit Dimensions

(W) Width (IN) 17

(D) Depth (IN).....15

(W) Width (CM).....43.2

(D) Depth (CM).....38.1

Case Lot Measurement

Case Lot.....1

Case Width.....17.5

Case Height.....15.5

Case Length.....19.75



Wall-mount stainless steel hand sink with strainer

Designed for constant use in your commercial kitchen, the wall-mount hand sink by Vollrath is made to last. The strong stainless steel construction is exceptionally durable, and the high backsplash helps contain water to protect your walls and prevent slippery puddles. The wall-mount design is easy to install, and the two punched holes are compatible with an electronic, hands-free faucet for ease of use and improved sanitation.

- Made in the USA
- Heavy-weight 20-gauge stainless steel and one-piece drawn-bowl design promise durability and a long life
- Brushed-finish flange is equally sleek and strong
- High backsplash helps contain water
- Strainer catches pieces of food and other items
- NSF-certified
- 2-inch drain diameter
- Two punched holes on 4-inch center
- Compatible with Vollrath gooseneck faucet (Vollrath® item number 2613)

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080024448

Unit Dimensions

(W) Width (IN) 17

(D) Depth (IN).....15

(W) Width (CM).....43.2

(D) Depth (CM).....38.1

Case Lot Measurement

Case Lot.....1

Case Width.....17.5

Case Height.....15.5

Case Length.....19.75



Wall-mount stainless steel hand sink with splash guards, strainer and gooseneck faucet

Designed for constant use in your commercial kitchen, the wall-mount hand sink by Vollrath is made to last. The strong stainless steel construction is exceptionally durable, and the high backsplash and splash guards help contain water to protect your walls and prevent slippery puddles. The wall-mount design is easy to install, and the gooseneck faucet provides a steady stream, ensuring a superior user experience and improved sanitation in your foodservice operation.

- Made in the USA
- Heavy-weight 20-gauge stainless steel and one-piece drawn-bowl design promise durability and a long life
- Brushed-finish flange is equally sleek and strong
- High backsplash and splash guards help contain water
- Gooseneck faucet is easy to use and ensures a steady stream
- Strainer catches pieces of food and other items
- NSF-certified
- 2-inch drain diameter
- Two punched holes on 4-inch center

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080017044

Unit Dimensions

(W) Width (IN) 17

(D) Depth (IN).....15

(W) Width (CM).....43.2

(D) Depth (CM).....38.1

Case Lot Measurement

Case Width.....17.5

Case Height.....15.5

Case Length 19.75



Wall-mounted stainless steel hand sink

Designed for constant use in your commercial kitchen, the wall-mounted hand sink by Vollrath is made to last. The strong stainless steel construction is exceptionally durable, and the high backsplash helps contain water to protect your walls and prevent slippery puddles. The wall-mounted design is easy to install, and the punched hole is compatible with an electronic, hands-free faucet for ease of use and improved sanitation.

- Made in the USA
- Heavy-weight 20-gauge stainless steel and one-piece drawn bowl design promise durability and a long life
- Brushed-finish flange is equally sleek and strong
- High backsplash helps contain water
- NSF-certified
- 2-inch drain diameter
- One punched hole
- Compatible with Vollrath electric mixing faucet (sold separately)

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080024998

Unit Dimensions

(W) Width (IN) 17

(D) Depth (IN).....15

(W) Width (CM).....43.2

(D) Depth (CM).....38.1

Case Lot Measurement

Case Lot.....1

Case Width.....17.5

Case Height.....15.5

Case Length.....19.75



Wall-mount stainless steel hand sink with strainer and gooseneck faucet

Designed for constant use in your commercial kitchen, the wall-mount hand sink by Vollrath is made to last. The strong stainless steel construction is exceptionally durable, and the high backsplash helps contain water to protect your walls and prevent slippery puddles. The wall-mount design is easy to install, and the gooseneck faucet provides a steady stream, ensuring a superior user experience and improved sanitation in your foodservice operation.

- Made in the USA
- Heavy-weight 20-gauge stainless steel and one-piece drawn-bowl design promise durability and a long life
- Brushed-finish flange is equally sleek and strong
- High backsplash helps contain water
- Gooseneck faucet is easy to use and ensures a steady stream
- Strainer catches pieces of food and other items
- NSF-certified
- 2-inch drain diameter
- Two punched holes on 4-inch center

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080024424

Unit Dimensions

(W) Width (IN) 17

(D) Depth (IN).....15

(W) Width (CM).....43.2

(D) Depth (CM).....38.1

Case Lot Measurement

Case Lot.....1

Case Width.....17.5

Case Height.....15.5

Case Length.....19.75



Wall-mount stainless steel hand sink

Designed for constant use in your commercial kitchen, the wall-mount hand sink by Vollrath is made to last. The strong stainless steel construction is exceptionally durable, and the high backsplash helps contain water to protect your walls and prevent slippery puddles. The wall-mount design is easy to install, and the two punched holes ensure quick faucet installation.

- Made in the USA
- Heavy-weight 20-gauge stainless steel and one-piece drawn-bowl design promise durability and a long life
- Brushed-finish flange is equally sleek and strong
- High backsplash helps contain water
- NSF-certified
- 2-inch drain diameter
- Two punched holes on 4-inch center

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080015255

Unit Dimensions

(W) Width (IN) 17

(D) Depth (IN).....15

(W) Width (CM).....43.2

(D) Depth (CM).....38.1

Case Lot Measurement

Case Lot.....1

Case Width.....17.5

Case Height.....15.5

Case Length.....19.75



Two-bowl stainless steel self-rimming vending cart drop-in sink

The vending cart drop-in sink by Vollrath features impressively durable construction. The stainless steel offers exceptional strength, and the satin finish creates a sleek appearance that blends perfectly with the rest of your vending cart. The self-rimming design promises easy, sturdy installation, making this two-bowl drop-in sink just as convenient as it is reliable, and the 2-inch drain allows quick water flow.

- Made in the USA
- Stainless steel construction is durable and long-lasting
- Self-rimming design promises easy installation and stability
- Satin-finish bowl and brushed-finish flange create a sleek appearance
- NSF-certified
- Stud mounting with mounting brackets included
- 2-inch drain allows quick water flow

PRODUCT SPECIFICATIONS

Model Information

UPC.....671080025117

Unit Dimensions

(W) Width (IN) 17

(D) Depth (IN).....13

(W) Width (CM).....43.2

(D) Depth (CM).....33

Case Lot Measurement

Case Lot.....1

Case Width.....13.625

Case Height.....5.375

Case Length 18

Case Lot Cube (ft.) 0.76

Case Lot Weight (lbs.) 4.5



Three-bowl stainless steel self-rimming vending cart drop-in sink

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PRODUCT SPECIFICATIONS

Model Information

UPC.....671080025124

Unit Dimensions

(W) Width (IN) 21

(W2) Secondary Width (IN).....6.125

(D) Depth (IN).....13

(D2) Secondary Depth (IN) 11.625

(W) Width (CM).....53.3

(W2) Secondary Width (CM).....15.56

(D) Depth (CM).....33

(D2) Secondary Depth (CM) 29.53

Case Lot Measurement

Case Lot.....1

Case Width.....22.375

Case Height.....5.375

Case Length 14.375

Case Lot Cube (ft.) 1.0

Case Lot Weight (lbs.) 6.0

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