



Project:

Item Number:

Quantity:

Signature Server® Hot and Cold Food Stations with Stainless Steel Counters

All models are NSF 2 for sanitation. Refrigerated models have not been performance tested for potentially hazardous food.

ITEMS

Item No	Cold Pan Option	Height
37091		34" (86 cm)
36191	Non-Refrigerated	30" (76 cm)
36291		27" (69 cm)
37095		34" (86 cm)
36195	Refrigerated	30" (76 cm)
36295		27" (69 cm)

STANDARD FEATURES

- Three hot wells.
- One 2-pan cold well. Non-refrigerated and refrigerated options.
- Reinforced stainless steel unibody construction provides extra durability in a lightweight, mobile base
- Base is 18-gauge 400 series stainless steel with applied black laminate
- Top is one-piece 18-gauge 300 series stainless steel
- Wells and pan opening constructed of 18-gauge 300 series stainless steel
- Energy efficient 625W elements
- Touch-Temp® electronic control standard for hot wells. Dial control optional.
- High-density fiberglass insulation surrounds hot wells
- Foamed-in-place polyurethane insulation surrounds cold well
- Uses R513A, a non-flammable low Global Warming Potential (GWP) refrigerant
- Cold pan has 1" (2.5 cm) drain standard
- Separate drain hoses and valves on operator side of base
- Cold well has ON/OFF switch
- Heavy-duty 4" (10 cm) swivel casters with brakes
- 8 ft. (2.4 m) cord

Note: Signature Server® equipment orders cannot be canceled or returned.

WARRANTY

All models shown come with Vollrath's standard warranty against defects in materials and workmanship. For full warranty details, please refer to www.Vollrath.com.

Approvals

Date

OPTIONS**BASE**

- ☐ Black Laminate (Standard)
- ☐ Matte Laminate. Specify manufacturer/color:

- ☐ Wood Grain. Specify manufacturer/color:

- ☐ Stainless Steel
- ☐ Food Word Wrap ☐ Food Images Wrap
- ☐ Bubbles Wrap ☐ Checkerboard Wrap

- ☐ Toe Kick
- ☐ Electrical Outlet
- ☐ Line Locks

CONTROLS

- ☐ Dial Control

COUNTERTOP

- ☐ 18 Ga Stainless Steel (Standard)
- ☐ 14 Ga Stainless Steel
- ☐ Textured Stainless Steel

BREATH GUARD STYLE

See Breath Guard Spec Sheet.

For Stainless Steel Countertops Only

- ☐ Classic Cafeteria, Single Shelf ☐ NSF ☐ Stnd
- ☐ Classic Cafeteria, Dbl. Shelf ☐ NSF ☐ Stnd
- ☐ Classic Economy Buffet ☐ NSF ☐ Stnd
- ☐ Access® - Adjustable ☐ NSF ☐ Stnd
- ☐ Access® - Non-Adjustable ☐ NSF ☐ Stnd

Traditional Style

- ☐ Double-Sided Buffet ☐ NSF ☐ Stnd
- ☐ Single-Sided Buffet ☐ NSF ☐ Stnd
- ☐ Single-Sided Buffet w/ Shelf ☐ NSF ☐ Stnd
- ☐ Cafeteria with Top Shelf ☐ NSF ☐ Stnd
- ☐ Vertical Cafeteria ☐ NSF ☐ Stnd

Progressive Style

- ☐ Double-Sided Buffet ☐ NSF ☐ Stnd
- ☐ Single-Sided Buffet w/ Shelf ☐ NSF ☐ Stnd
- ☐ Single-Sided Buffet ☐ NSF ☐ Stnd
- ☐ Cafeteria with Top Shelf ☐ NSF ☐ Stnd

Contemporary Style

- ☐ Double-Sided Buffet ☐ NSF ☐ Stnd
- ☐ Single-Sided Buffet w/ Shelf ☐ NSF ☐ Stnd
- ☐ Single-Sided Buffet ☐ NSF ☐ Stnd
- ☐ Cafeteria with Top Shelf ☐ NSF ☐ Stnd

BREATH GUARD COLOR**Progressive and Traditional**

- ☐ Gray Hammer (Progressive Only)
- ☐ Aluminum (Traditional Only)
- ☐ Chrome ☐ Brass Powder Coat
- ☐ Blk. 80% Gloss ☐ Blk. Hammer Semi-Gloss

Progressive and Traditional (Cont.)

- ☐ Copper Vein ☐ White Hammer
- ☐ Silver Vein ☐ Black/White

Contemporary

- ☐ Brushed ☐ Black 80% Gloss
- ☐ Stainless Steel ☐ Brass Powder Coat

LIGHTING AND HEAT STRIPS

See Breath Guard Spec Sheet.

- ☐ Heat Strips ☐ Heat Strips w/ Lights
- ☐ Fluorescent ☐ Incandescent ☐ Infrared

CUSTOM OPTIONS

Contact Vollrath Representative.

EXTENDED WARRANTY

Contact Vollrath Representative for details.

ACCESSORIES

See Signature Server Accessories Spec Sheet. Some options require a custom quote.

Plate Rest w/ Mounting Kit (Stainless Steel)

- ☐ Customer Side ☐ Plain ☐ Textured
- ☐ Operator Side ☐ Plain ☐ Textured

Tray Slide, V-rib (Stainless Steel)

- ☐ Customer Side ☐ 18 Ga ☐ 14 Ga
- ☐ Operator Side ☐ 18 Ga ☐ 14 Ga

Tray Slide, Tubular (Stainless Steel)

- ☐ Customer Side ☐ Operator Side

Cutting Board

- ☐ Maple Hardwood ☐ White Poly

End Shelf (Stainless Steel)

- ☐ Operator Left ☐ Operator Right
- ☐ Operator Left and Operator Right

False Bottom

- ☐ False Bottom

Storage Module

- ☐ With Doors ☐ Without Doors

Bag in Box

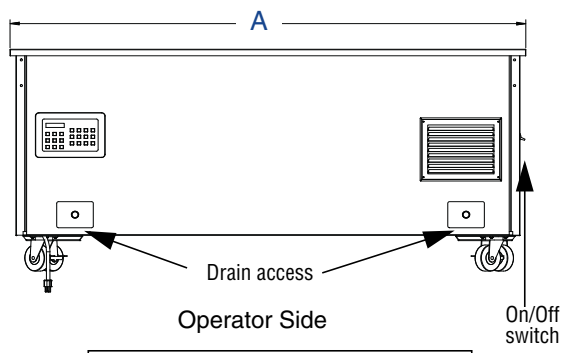
- ☐ Stainless Steel ☐ With Doors
- ☐ Galvanized ☐ Without Doors

Stationary Legs

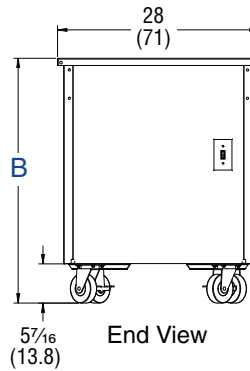
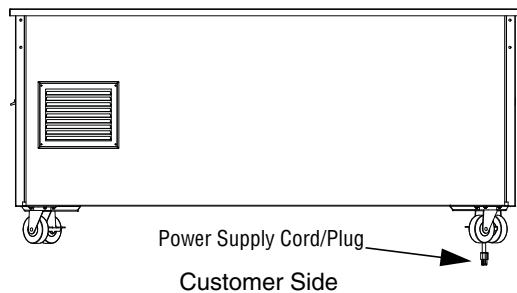
- ☐ Adjustable 4-5" ☐ Adjustable 6-7"

Due to continued product improvement, please consult www.vollrath.com for current product specifications.

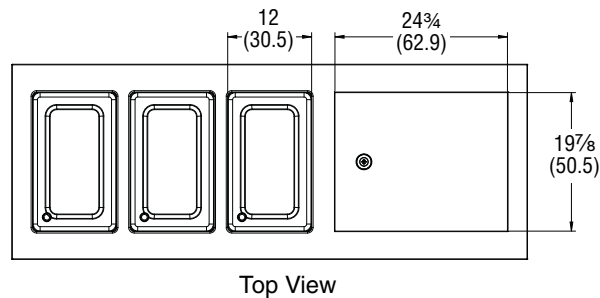
Signature Server® Hot and Cold Food Stations with Stainless Steel

DIMENSIONS (Shown in inches (cm))

4½ (11.4) minimum clearance in front of vents for unobstructed airflow. Only refrigerated stations have vents.



Item No.		(A) Width	(B) Height
Non-Refrig Cold Pan	Refrigerated Cold Pan		
37091	37095	74 (188)	34 (86)
36191	36195		30 (76)
36291	36295		27 (69)



Note: For breath guard and accessory dimensions, see the breath guard and accessory spec sheets on vollrath.com

ELECTRICAL SPECIFICATIONS

Hot/Non-Refrigerated Pan					Hot/Refrigerated Pan									
Base Unit Voltage	Lighting Choice	Watts Per Hot Well	Total Amps	Plug	Base Unit Voltage	Lighting Choice	Comp. (HP)	Peak Heat of Rejection (BTUH)	Refrig. Charge (OZ)	Total Amps	Plug			
120	Fluorescent	625	16	NEMA 5-20P	120	Fluorescent	1/5	2800 Cold 6400 Hot	7	19.9	NEMA 5-30P			
	Incandescent		22.3	NEMA 5-30P		26.1				NEMA 5-50P				
	Infrared			15.6						NEMA 5-20P	19.4	NEMA 5-30P		
	None		9			NEMA 6-15P								
208	None			7.8	120/208	Fluorescent	1/5	2800 Cold 6400 Hot	7				13	NEMA 14-20P
240	None												9.5	
120/208	Infrared		13.2	120/208	Infrared					12.8				
	120/240				Fluorescent					8.3	NEMA 14-20P	120/240	Fluorescent	
Incandescent			12	120/240	Incandescent	14.1								
Infrared					None	120/240	Infrared	11.6						

Receptacles

120V NEMA 5-20R	208-240V NEMA 6-15R
120V NEMA 5-30R	120-240V NEMA 14-20R
120V NEMA 5-50R	



www.vollrath.com

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