



**Project:**

**Item Number:**

**Quantity:**

**SIGNATURE SERVER® CLASSIC HOT FOOD BASES**



Signature Server® Classic 4 Well Hot Food Base

**FEATURES**

- Reinforced stainless steel unibody construction provides extra durability in a lightweight, mobile base
- Base is 18-gauge 300 Series stainless steel clad with black laminate. Optional colors and finishes are also available.
- Top is one-piece 18-gauge 300 Series stainless steel
- Optional 14 gauge work surface available
- Wells constructed of 18-gauge 300 Series stainless steel
- Wells insulated with a minimum 1½ high-density glassfiber insulation for efficient dry or moist operation
- Touch-Temp® programmable control provides individual control for each well
- Optional dial controls
- Manifold hot well drains are standard
- Energy efficient 625W elements
- Drain hose on operator side of base
- Heavy-duty 4" (10 cm) swivel casters with brakes
- 8 ft. (2.4 m) cord
- NSF4 listed

**Note:** Signature Server® equipment orders cannot be cancelled 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 the Vollrath Equipment and Smallwares Catalog.

**DESCRIPTION**

Signature Server® Classic is the choice when functionality and modular ease of use are your top priorities. Signature Server® Serving Equipment is an industry standard, with updated features to better serve the operator.

**MODELS AND OPTIONS**

Base			
Number of Wells	Height / Item No		
	27" (69)	30" (76)	34" (86)
3 Well	36230	36130	37030
4 Well	36240	36140	37040
5 Well	36250	36150	37050
6 Well	-	-	98888

Options						
Color (Black is standard)			Breath Guards	Lighting/ Heating	Accessories	
Matte Laminate	Wood Grain	Stainless Steel				
36680	36687	36693	<b>Choose from:</b> Progressive, Contemporary, Traditional, Classic Cafeteria, Classic Economy Buffet, Access® and Classic Speed Serve. See Breath Guard spec sheets for selection information.	<b>Choose from:</b> Incandescent, infrared, fluorescent, heat strips and heat strips with lights. See Breath Guard spec sheets for selection information.	<b>Choose from:</b> Plate rests, cutting boards, end shelf, tray slides, storage modules, false bottoms, bag in box, stationary legs. See Accessories spec sheet for selection information.	
36681	36688	36694				
36682	36689	36695				
98835	98835	93836				

*Use only Vollrath accessories, including breath guards. Vollrath is not responsible for the fit or installation of custom made accessories and components. Custom accessories and components may void agency listings.*

**Agency Listings**



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

Approvals	Date

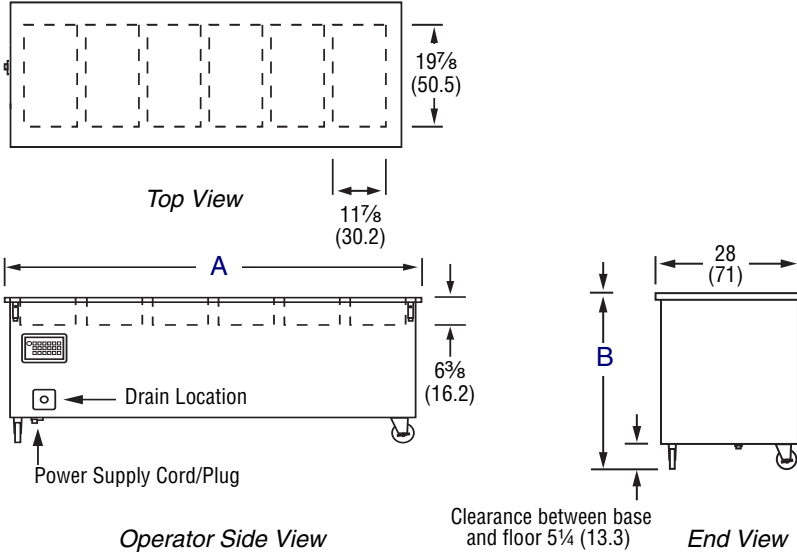


Setting the Standard™

[www.vollrathco.com](http://www.vollrathco.com)

The Vollrath Company, L.L.C.  
 1236 North 18th Street  
 Sheboygan, WI 53081-3201 U.S.A.  
 Customer Service: 800.628.0830  
 Canada Customer Service: 800.695.8560  
 Main Fax: 800.752.5620 or 920.459.6573

Technical Services: 800.628.0832  
 Technical Services Fax: 920.459.5462

**SIGNATURE SERVER® CLASSIC HOT FOOD BASES****DIMENSIONS** Dimensions shown in inches (cm).

Model	Number of Wells	(A) Width	(B) Height
36230	3	46 (117)	27 (69)
36130			30 (76)
37030			34 (86)
36240	4	60 (152)	27 (69)
36140			30 (76)
37040			34 (86)
36250	5	74 (188)	27 (69)
36150			30 (76)
37050			34 (86)
98888	6	88 (224)	34 (86)

**ELECTRICAL SPECIFICATIONS**

Base Unit Voltage	Lighting/Heating Choice	Width							
		3 Well		4 Well		5 Well		6 Well	
		Total Amps	NEMA Plug	Total Amps	NEMA Plug	Total Amps	NEMA Plug	Total Amps	NEMA Plug
120	Heat Strip	20.8	5-30P	28.1	5-50P	-	-	-	-
	Heat Strip w/ lights	22.5	5-30P	-	-	-	-	-	-
	Fluorescent	16	5-20P	21.4	5-30P	-	-	-	-
	Incandescent	21.9	5-30P	29.2	5-50P	-	-	-	-
	Infrared	21.9	5-30P	29.2	5-50P	-	-	-	-
	None	15.6	5-20P	20.8	5-30P	-	-	-	-
208	Heat Strip	11.8	6-15P	15.9	6-20P	20.6	6-30P	23.9	6-50P
	None	9	6-15P	12	6-15P	15	6-20P	18	6-30P
240	Heat Strip	10.4	6-15P	14	6-20P	18.3	6-30P	20.7	6-30P
	None	7.8	6-15P	10.4	6-15P	13	6-20P	15.6	6-20P
120/208	Heat Strip w/ lights	13.4	14-20P	18	14-30P	23.3	14-30P	26	14-50P
	Fluorescent	9.6	14-20P	12.6	14-20P	15.6	14-20P	18.6	14-30P
	Incandescent	13.2	14-20P	16.2	14-30P	21.3	14-30P	30.5	14-50P
	Infrared	13.2	14-20P	16.2	14-30P	21.3	14-30P	30.5	14-50P
120/240	Heat Strip w/ lights	12.1	14-20P	16.2	14-30P	20.3	14-30P	23.6	14-30P
	Fluorescent	8.4	14-20P	11	14-20P	13.6	14-20P	16.2	14-30P
	Incandescent	12	14-20P	14.6	14-20P	19.3	14-30P	28.1	14-50P
	Infrared	12	14-20P	14.6	14-20P	19.3	14-30P	28.1	14-50P

**Receptacles**

NEMA 5-20R



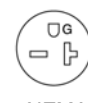
NEMA 6-15R



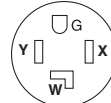
NEMA 14-20R



NEMA 5-30R



NEMA 6-20R



NEMA 14-30R



NEMA 5-50R



NEMA 6-30R



NEMA 14-50R



NEMA 6-50R

