

Outperform every day.

Project:

Item Number:

Quantity:

# V-Class Custom: Hot Food Tables







Items	
VH-30	30" length
VH-36	36" length
VH-42	42" length
VH-48	48" length
VH-54	54" length
VH-60	60" length
VH-66	66" length
VH-72	72" length
VH-78	78" length
VH-84	84" length
VH-90	90" length
VH-96	96" length

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.

## DESCRIPTION

Vollrath introduces our new V-Class Custom serving line equipment, created to meet the rugged requirements of professional specifiers. Featuring extra heavy-duty welded structural frame construction with removable panels for access to components, through-the-counter mounted adjustable breath guards, and a choice of popular quartz, Corian®, laminate or 14 gauge stainless steel countertops. V-Class Custom combines tank-like construction with contemporary aesthetics. Manufactured by Vollrath in the USA.

a	Approvals	Date
ry		

#### OPTIONS AND ACCESSORIES

#### Base

## Base Height (Choose 1)

O 27" high O 34" high O 36" high

# Service Type (Choose 1)

- O Operator service (Cafeteria)
- O Wall unit O Island

### Countertop Material (Choose 1)

- O 14 gauge stainless steel
- QuartzCorian®
- O LaminateO Other, specify

## Exterior Panels (Choose 1)

- Laminate panels (standard). Specify manufacturer and color:
- O Stainless steel panels
- Optional radiused front, laminate color only

# Under Counter Options (Choose Multiple)

- Line lock
- O Stainless steel undershelf / open
- O Hinged paddle latch doors
- O Hinged paddle latch doors w/ door locks
- Sheet pan slides

## Legs and Casters (Choose 1)

- O 6" Adjustable stainless steel legs
- Heavy-duty casters

# Toe Kicks (Choose 1)

- O Stainless steel (standard)
- Black powder-coated

## Special Fabrication (Choose Multiple)

- O Change tray slide/plate rest height
- Fill faucet
- Texture to stainless steel counters
- O Texture to stainless plate or tray rests

Hot Wells (See Models for Valid Options)
Voltage (Choose 1) 0 120V 0 208-240V
Wattage (Choose 1) 0 625 0 1000

## Wattage (Choose 1) ○ 625 Wells (Choose 1)

- O 1 well O 4 well
- O 1 well with autofill O 4 well w/ autofill
- 2 well 5 well
- 2 well with autofill
   5 well with autofill
- 3 well
- 3 with autofill 6 well with autofill

## NSF 2 Breath Guards (Choose 1)

Operator Service (Cafeteria) – Adjustable 2 Pan 3 Pan 4 Pan 5 Pan 6 Pan Operator Service (Cafeteria) – Fixed

○ 2 Pan ○ 3 Pan ○ 4 Pan ○ 5 Pan ○ 6 Pan Buffet Service (Island) – Adjustable

○ 2 Pan ○ 3 Pan ○ 4 Pan ○ 5 Pan ○ 6 Pan Buffet Service (Island) – Fixed

○ 2 Pan ○ 3 Pan ○ 4 Pan ○ 5 Pan ○ 6 Pan Single-Tier Glass Display Shelf

O 2 Pan O 3 Pan O 4 Pan O 5 Pan O 6 Pan

## 2-Tier Glass Display Shelf

○ 2 Pan ○ 3 Pan ○ 4 Pan ○ 5 Pan ○ 6 Pan Breath Guard Accessories (Choose 1)

- O Cayenne® heat strip with lights
- O Fluorescent lights
- LED lights

## **Electrical Options (Choose 1)**

- O Duplex outlet, exterior
- O Duplex outlet, interior
- O Daisy chain for wiring multiple units together
- Electrical load center

## Accessories – Operator Side (Choose 1) 12" Integrated Tray Slides

# (Must Match Countertop Material Choice)

- O "V" ridge 14 gauge stainless steel
- O Flat stainless steel
- O Laminate with plastic runners
- O Corian® with Corian® runners
- O Corian® with stainless steel runners
- Stainless steel tubular

## 8" Integrated Plate Rest (Must Match Countertop Material Choice)

O Flat 14 gauge stainless steel

## 8" Cutting Board

O White poly on fixed brackets (removable)

# Accessories – Customer Side (Choose 1) 12" Integrated Tray Slides (Must Match Countertop Material Choice)

- O "V" ridge 14 gauge stainless steel
- Flat stainless steel
- O Laminate with plastic runners
- O Corian® with Corian® runners
- Corian® with stainless steel runners
- Stainless steel tubular

#### 8" Integrated Plate Rest (Must Match Countertop Material Choice)

O Flat 14 gauge stainless steel

## 8" Cutting Board

O White poly on fixed brackets (removable)

## Miscellaneous (Choose Multiple)

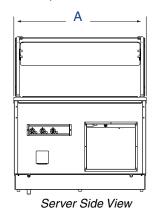
- O Stainless steel overshelf
- Grommet holes for power cord/utility service
- O Tray dispenser O Plate dispenser
- O Bread storage well O Other, specify

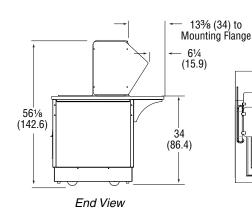
Due to continued product improvement, please consult www.vollrath.com for current product specifications.

# V-Class Custom: Hot Food Tables

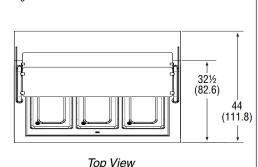
## **DIMENSIONS**

Shown with Adjustable Cafeteria Breath Guards





Dimensions shown in inches (centimeters).



# **SPECIFICATIONS**

0. 20	0. 200													
Number of Wells					Electrical – Wells Only (Max Number of Wells)									
				120V		208 - 240V								
				Watts			Watts							
	(A)			per	_		per	_		Plumbing				
Item No.	Length	Available	Standard	Well*	Amps	Plug	Well*	Amps	Plug	Requirements				
VH-30	30 (76.2)	1	1	1000	8.3	NEMA 5-15P	1000	3.6-4.2	NEMA6-15P					
VH-36	36 (91.4)	1-2	2		16.6	e NEMA		7.2-8.3						
VH-42	42 (106.7)	1-2			10.0	5-30P								
VH-48	48 (121.9)	1-3	3		25	NEMA5- 50P		10.8-12.5	NEMA6-20P	3/4" waste				
VH-54	54 (137.2)													
VH-60	60 (152.4)													
VH-66	66 (167.6)	1-4	4	Not Available			18.0-2	14.4-16.7	NEMA6-30P					
VH-72	72 (182.9)							14.4 10.7						
VH-78	78 (198.1)	1-5	5					18.0-20.8						
VH-84	84 (213.4)							10.0 20.0						
VH-90	90 (228.6)	1-6	6					21.6-25.0 NEMA6-50P						
VH-96	96 (243.8)							21.0 20.0	7 20.0   INCIVIAO OOI					

## Receptacles









208-240V



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

#### Base

Extra heavy-duty structural frame construction. Wrapped with stainless steel. Optional sliding integrated linelocks hold units together. Breath guard uprights mount through counters into bottom base of the unit for stability. Comes standard with 6" adjustable stainless steel legs.

#### **Breath Guards**

NSF 2 construction. 1" Stainless steel tubular construction, mounts through the counter into the bottom base. Height and angle adjustment. Feature 3/8" tempered glass. Available in fixed and adjustable models.

## Hot Wells

Choose from 625W or 1000W element versions. Feature high-density insulation for better temperature retention and lower energy costs. Units feature manifold drains with easily accessible individual drains at each well and a master drain valve.

## **Tray Slides and Plate Rests**

Plate rests are 8" wide. Tray slides are 12" wide.



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<sup>\*</sup>Some configurations available with 625W wells. Contact Vollrath for more information.