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### Vollrath 38003

# Vollrath ServeWell 3-Well Hot Food Table Model 38003 Instruction Manual

Model: 38003

## 1. INTRODUCTION

This manual provides essential instructions for the safe and efficient operation, installation, and maintenance of your Vollrath ServeWell 3-Well Hot Food Table, Model 38003. This unit is designed for commercial food holding applications, ensuring food is kept at optimal serving temperatures. Please read this manual thoroughly before operating the equipment.



Figure 1: Vollrath ServeWell 3-Well Hot Food Table, Model 38003. This image displays the stainless steel construction, three food wells, and the control panel with individual thermostat knobs.

## 2. SAFETY INSTRUCTIONS

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- Always ensure the unit is properly grounded to prevent electrical shock.
- Do not operate the unit with a damaged cord or plug. Contact qualified service personnel for repairs.
- Keep hands and utensils away from hot surfaces and heating elements during operation.
- Use caution when handling hot food pans and draining hot water from the wells.
- Ensure adequate ventilation around the unit to prevent overheating.
- Disconnect power before cleaning or servicing the unit.
- This appliance is intended for commercial use only.

## 3. SETUP AND INSTALLATION

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1. **Unpacking:** Carefully remove the unit from its packaging. Inspect for any shipping damage. Report any damage to the carrier immediately.
2. **Placement:** Position the hot food table on a stable, level, non-combustible surface. Ensure there is sufficient clearance around the unit for air circulation and safe operation.
3. **Electrical Connection:** Connect the unit to a dedicated electrical outlet that matches the voltage and amperage requirements (1440 Watts total, 480 Watts per well). Ensure the circuit is properly grounded.
4. **Initial Cleaning:** Before first use, clean all surfaces that will come into contact with food. Refer to the "Maintenance" section for cleaning instructions.
5. **Water Fill:** Fill each well with approximately 1 inch of clean water. Do not overfill.

## 4. OPERATING INSTRUCTIONS

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The ServeWell Hot Food Table is designed to hold pre-heated food at safe serving temperatures. It is not intended for cooking raw food or reheating cold food.

1. **Power On:** Ensure the unit is plugged in. Turn the main power switch (if present) to the ON position.
2. **Fill Wells:** Ensure each well contains approximately 1 inch of water.
3. **Preheat:** Turn the individual thermostat control knobs for each well to the desired temperature setting. Allow the unit to preheat for at least 20-30 minutes before placing food pans.
4. **Load Food:** Place pre-heated food in appropriate food pans (up to 4 inches deep, full size or fractional) into the wells.
5. **Temperature Control:** The automatic thermostat controls will maintain the set temperature. Monitor food temperatures regularly using a food thermometer to ensure compliance with food safety standards.
6. **Drain:** After use, allow the unit to cool. Use the brass drain valves located under each well to safely drain water.
7. **Power Off:** Turn all thermostat control knobs to the OFF position and disconnect the unit from the power supply when not in use.

## 5. MAINTENANCE AND CLEANING

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Regular cleaning and maintenance will extend the life of your hot food table and ensure sanitary operation.

- **Daily Cleaning:**
  - Disconnect power and allow the unit to cool completely.

- Drain water from the wells using the brass drain valves.
- Clean the interior and exterior surfaces with a mild detergent and warm water. Use a soft cloth or sponge.
- Rinse thoroughly and dry completely to prevent water spots and corrosion.
- Do not use abrasive cleaners, steel wool, or harsh chemicals, as these can damage the stainless steel finish.
- **Descaling:** Periodically descale the wells to remove mineral buildup, especially in areas with hard water. Follow manufacturer's instructions for descaling agents.
- **Inspection:** Regularly inspect the power cord, plug, and control knobs for any signs of wear or damage.

## 6. TROUBLESHOOTING

Problem	Possible Cause	Solution
Unit does not heat	No power; thermostat set too low; faulty heating element.	Check power connection and circuit breaker; increase thermostat setting; contact service technician.
Food not holding temperature	Insufficient water in wells; thermostat set too low; food not pre-heated; pans not covered.	Ensure wells have adequate water; increase thermostat setting; always use pre-heated food; cover food pans.
Water leaks from well	Drain valve not fully closed; damaged well.	Ensure drain valve is securely closed; contact service technician for well inspection.

## 7. SPECIFICATIONS

- **Model:** 38003
- **Wells:** 3
- **Power:** 1440 Watts total (480 Watts per well)
- **Dimensions (Product):** 48.25 inches (L) x 35 inches (W) x 17 inches (H)
- **Item Weight:** 140 pounds
- **Cutting Board:** 8 inches wide (integrated)
- **Controls:** Automatic thermostat controls for each well
- **Well Material:** Thermostat wells designed to resist pitting or rusting
- **Drainage:** Brass drain valves for each well
- **Recommended Pan Depth:** Up to 4 inches (full size or fractional pans)

## 8. WARRANTY INFORMATION




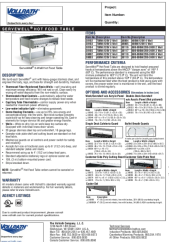


The manufacturer's warranty for this product does not apply to units purchased for personal, family, or household use. This warranty is specifically for commercial applications. For detailed warranty terms and conditions, please refer to the documentation provided with your purchase or contact Vollrath customer support.

## 9. CUSTOMER SUPPORT

For technical assistance, parts, or service inquiries regarding your Vollrath ServeWell Hot Food Table, please contact Vollrath customer support. Ensure you have your model number (38003) and serial number available when contacting support.

You can find contact information on the official Vollrath website or through your authorized dealer.

## Related Documents - 38003

	<p><a href="#">Vollrath ServeWell and SL Hot Food Tables Operator's Manual</a></p> <p>Operator's manual for Vollrath ServeWell and SL Hot Food Tables, covering safety precautions, assembly instructions, operation guidelines, cleaning procedures, troubleshooting, and warranty information for commercial food service.</p>
	<p><a href="#">Vollrath ServeWell Food Tables Service Manual: Hot, Cold, and Utility Models</a></p> <p>Comprehensive service manual for Vollrath ServeWell hot food tables, cold food tables, and utility tables. Covers assembly, operation, safety, troubleshooting, parts, and warranty for models 38002-38119.</p>
	<p><a href="#">Vollrath ServeWell and SL Hot Food Tables Operator's Manual</a></p> <p>Operator's manual for Vollrath ServeWell and SL Hot Food Tables, providing detailed instructions on safety precautions, assembly, operation, cleaning, troubleshooting, and warranty information for commercial food service operations.</p>
	<p><a href="#">Vollrath ServeWell® Hot Food Table: Specifications, Features, and Models</a></p> <p>Explore the Vollrath ServeWell® Hot Food Table. This document details product specifications, performance criteria, dimensions, available models (38102-38119), options, and accessories for commercial foodservice.</p>
	<p><a href="#">Vollrath ServeWell Hot Food Tables and SL Hot Food Tables Operator's Manual</a></p> <p>Operator's manual for Vollrath ServeWell Hot Food Tables and SL Hot Food Tables, covering safety precautions, assembly, operation, cleaning, troubleshooting, and warranty information.</p>
	<p><a href="#">Vollrath ServeWell Hot Food Tables, Cold Food Tables, and Utility Tables Service Manual</a></p> <p>Comprehensive service manual for Vollrath ServeWell hot food tables, cold food tables, and utility tables, covering assembly, operation, safety, troubleshooting, parts, wiring, and warranty information.</p>

