

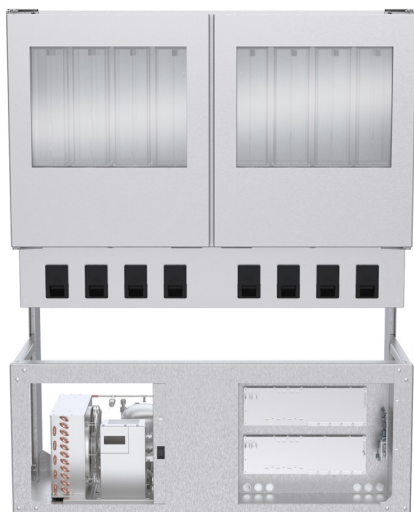


Project:

Item Number:

Quantity:

SERVUE™ — TOUCHLESS REFRIGERATED SLIDE-IN SPECIFICATION SHEET



DESCRIPTION

Servue™ Touchless Refrigerated Slide-In by Vollrath® replaces open salad bars. This self-serve unit stores ingredients in covered canisters behind glass doors to reduce contaminants. The well-lit interior highlights eye-level items that dispense when a bowl is placed under the sensor; for another portion, remove the bowl, then place back under the desired ingredient.

The self-contained refrigerated cabinet maintains ingredients at food-safe temperatures, allowing longer periods of serving and optimal freshness. Remaining food is stored in configurable, covered dispensing canisters to reduce movement to separate coolers. Customize units with fabricated cabinetry and align side by side or use back to back for design flexibility.

WARRANTY

All models shown come with a Vollrath® one-year warranty, against defects in materials and workmanship, with an additional four years on the compressor. For full warranty details, please refer to vollrathfoodservice.com.

NOTE: Unit is made to order and cannot be canceled or returned.

PENDING CERTIFICATIONS



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

Approvals	Date

ITEMS & ACCESSORIES

Model			
FC-4TD-28120-C			
Item	Description	Item	Description
2210690	Canister Cover Lg Canister	2210691	Canister Cover Sm Canister
2210739	Agitation Rod Lg Canister	2210738	Agitation Rod Sm Canister
2210701	Serving Canister Lg 306 fl. oz.	2210702	Serving Canister Sm, 172 fl. oz.
2210706	Dispensing Wheel Lg 6-Paddle	2210707	Dispensing Wheel Sm 6-Paddle
2210647	Wheel Shaft Lg Canister	2210708	Dispensing Wheel Sm 10-Paddle
2210641	Funnel Assembly Lg Canister	2210709	Dispensing Wheel Sm Portion
2210661	Funnel Adapter Lg Canister	2210645	Wheel Shaft Sm Canister
2210662	Funnel Adapter Sm Canister	2210643	Funnel Assembly Sm Canister

FEATURES & BENEFITS

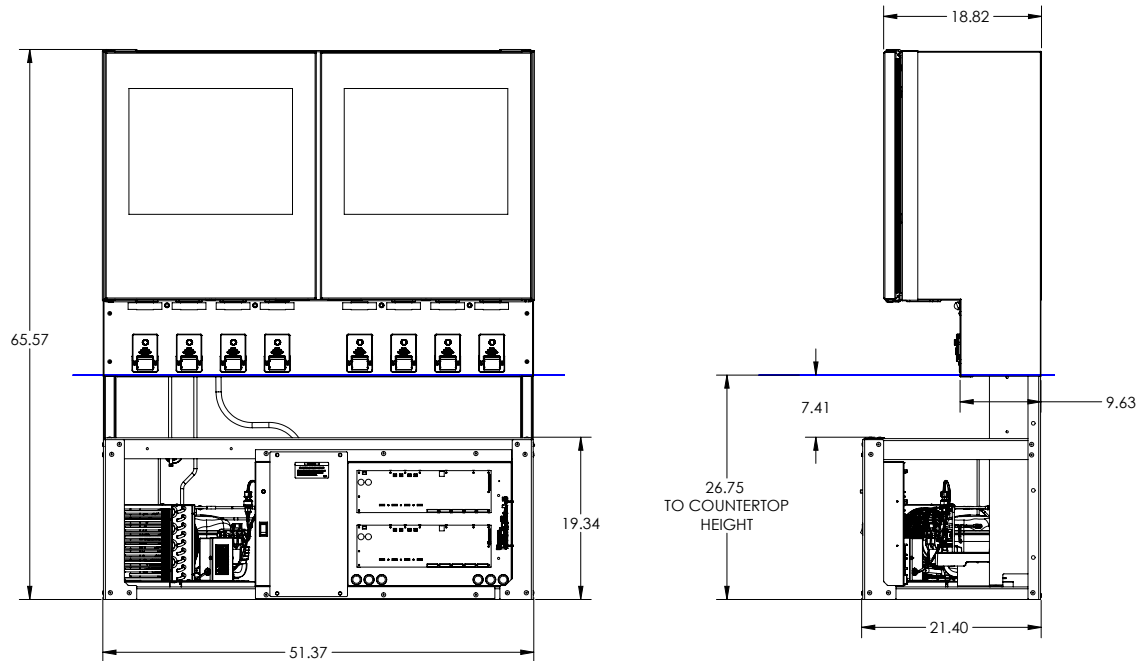
- Touchless dispensing & enclosed canisters reduce germs.
- LED lighting in refrigerated cabinet attracts customers.
- Insulated glass doors offer visibility to food.
- 4-well footprint simplifies serving-line integration.
- 8 Interchangeable canisters in two sizes provide a variety of ingredient configurations.
- Two sets of sensors allow one person to dispense at canisters 1-4, while another uses canisters 5-8.
- Simplistic use and maintenance enhances convenience.
- Self-contained refrigeration maintains food-safe temperatures, reduces ingredient-to-cooler transfer, and optimizes product freshness.
- Concealed Control Touchscreen facilitates technician/operator-only use and tethered 3' (91.4 cm) cord allows versatile mounting and placement inside the cabinet.
- Condensate evaporator eliminates the need for drains.
- Stainless steel design provides food-safe durability.
- Integrated canister paddle wheels facilitate gentle ingredient dispensing for optimal product quality.

INSTALLATION & CLEARANCE

- Provide one protected opening for air intake and another for exhaust. Contact manufacturer for specific venting requirements.
- Allocate space for customer-side mechanical/control screen access and clearance inside the cabinet.
- Unit is for indoor use only and must be installed in a surrounding cabinet (fabricated separately).
- Customer-side lockable doors are recommended.

SERVUE™ — TOUCHLESS REFRIGERATED SLIDE-IN

DIMENSIONS – INCHES (CM)



DIMENSIONS & SPECIFICATIONS

Model	Electrical							
	Base Unit Voltage		hz	Running Amps	Plug			Control
CT-4TD-28120-A	120VAC		60	tbd	NEMA 5-15P			Tethered 3” Internal Cord
	Unit Dimensions and Weight							
	Height	Width	Depth	Edge of Serving Shelf to Sensor Depth	Countertop to Bottom of Cabinet	Top of Serving Shelf to Cabinet	Weight in lbs (kg)	Control Panel Width
	39 ½”	51 ½”	21 ½”	10 ½”	9 ½”	8”	315 (142.9)	10”



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