

SERVING SYSTEMS & COMPONENTS



WHAT IT'S LIKE TO WORK WITH VOLLRATH

When you work with Vollrath, you get a collective wisdom you won't find most anywhere else. Engineers, designers, product managers and sales reps combining their expertise all under one roof.

It all begins with one of the smartest sales teams in the industry. They know our products and capabilities better than anyone else. And if they can't answer your question, they have direct access to the engineers, designers and product management team that can.

We'll take care of you.

Time constraints. Shipping issues. Freight issues. Lead time. Regional requirements. You name it. We've helped someone through it, and we're ready to activate everything we know to serve you.

Product Offering



Vollrath

FULL OFFERING

	2-SERIES	4-SERIES	6-SERIES	
SERVING SYSTEMS	FRONT-OF-HOUSE Pages 4-19	✓	✓	☐
	MILLWORK AND FURNITURE Pages 18-19	-	✓	☑
	BACK-OF-HOUSE Pages 20-29	✓	○	☑
COMPONENTS	DROP-INS Pages 30-31	✓	✓	☑
	BREATH GUARDS Pages 32-33	✓	✓	☑
	ADDITIONAL COMPONENTS Pages 34-35	✓	☑	☑

- ✓ existing products
- new products
- ☐ expanded offerings

Front-of-House **SERVING SYSTEMS**

CUSTOM SOLUTIONS DON'T HAVE TO BE SCARY OR DIFFICULT OR EXPENSIVE. WITH US AS YOUR GUIDE, YOU'LL LEARN WHAT'S POSSIBLE, WHAT'S AVAILABLE AND WHAT TO EXPECT EVERY STEP OF THE WAY. WE USE OUR DEPTH OF EXPERIENCE TO ANTICIPATE AS MANY CHALLENGES AS WE CAN BEFORE THEY ARISE, ELIMINATING ANY ANXIETY OR WORRY YOU HAVE OVER THE PROCESS.





Why **VOLLRATH?**

No one navigates these paths better than us.

We know which obstacles you're going to face, and we know how to help you overcome them. When you partner with us, you'll have access to the talent and tools you'll need to reach your end goal successfully.

We're a one-stop shop.

Consultation, design, engineering, manufacturing, install, service. Everything you need under one roof. That's the Vollrath advantage.

We own each step of the process. And you'll get your custom or standard solution on time, on budget and exactly as you asked for it.

We believe the best use of our talents is to help you satisfy and delight your customers

Front-of-House **6-SERIES**

Formerly known as Albers™, V-Class, and Corsair

FULLY CUSTOMIZABLE WITH EXTENSIVE MATERIAL OPTIONS, 6-SERIES SYSTEMS ARE DESIGNED, ENGINEERED AND MANUFACTURED TO MEET YOUR SPECIFIC REQUIREMENTS. ON THE FOLLOWING PAGES YOU WILL LEARN HOW TO START THINKING ABOUT THE CONFIGURATION OF YOUR UNIT.





6-Series

Fully customizable with extensive material options, 6-Series systems are designed, engineered and manufactured to meet your specific requirements.

CUSTOMIZATION

★★★★★ Custom-Fabricated

WARRANTY

2 TWO YEAR WARRANTY

2-year parts and limited warranty

COST

\$\$\$

NOTABLE OPTIONS

Custom fabrication of canopies, complete merchandising including: signage and menu boards, integrated plate storage, backlit signage, 3-D graphics, facades and single-point electrical connection

DECOR OPTIONS



Hundreds of laminates, veneers, vinyl graphics, custom-matched automotive-grade paint or 3-D facades graphics

BASE CONSTRUCTION OPTIONS



Stainless Steel



Aluminum Composite



Solid Wood



Wood Composite

COUNTERTOP MATERIAL OPTIONS



Laminate



Stainless Steel



Acrylic Solid Surface



Man-Made Quartz

BREATH GUARDS

Vollrath-branded and all other major breath guard brands, including all lighting and heating options

All units are made to order and cannot be returned or canceled.

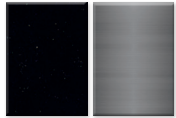
How to Configure 6-SERIES

Choose Your Construction Materials

We'll help you determine the best construction materials for your budget, function and durability needs.



STAINLESS STEEL



ALUMINUM COMPOSITE (ACM)



SOLID WOOD



WOOD COMPOSITE (WCM)



TREND: Modular designs are great solutions for any location that requires flexibility including K-12 schools, convention centers, stadiums, hotels, business industry and arenas.



TREND: Create a unique branded look for any serving system by mixing and matching multiple materials to define specific design elements or highlight certain areas.

Determine Decor Color and Texture

Get the flexibility you need for a fully customized look with a wide range of material options.



LAMINATE



PAINT



VINYL GRAPHICS



UNIQUE DECOR



TREND: Wood is a great way to add warmth and texture to your space; consider using a faux wood decor to create the reclaimed look for a fraction of the cost.

Define Your Countertops

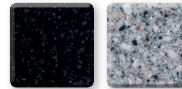
Choose from a wide range of countertop options designed to fit your durability requirements and budget.



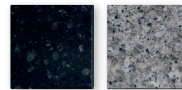
LAMINATE



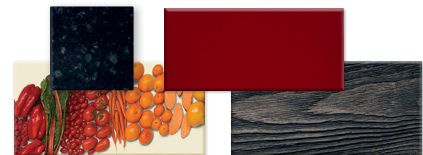
STAINLESS STEEL



ACRYLIC SOLID SURFACE



MAN-MADE QUARTZ



Select Your Equipment and Breath Guards

Whether it's your equipment or ours, we can install it.



INDUCTION WARMERS AND RANGES



HOT, COLD AND COMBINATION DROP-INS



SINKS



DISPLAY CABINETS



DISPENSING SOLUTIONS



BREATH GUARDS



HEAT STRIPS AND LIGHTS

Specify Electrical and Plumbing Needs

Specify what electrical you have on-site and possible self-contained plumbing needs.



5-15R



6-15R



5-20R



6-20R



14-20R



5-30R



6-30R



14-30R



5-50R



6-50R



14-50R

Establish Your Merchandising

Extend your brand with menus, overhead canopies and custom graphics.



VINYL GRAPHICS



OVERHEAD CANOPIES



CUSTOM MENUS

TREND: LED lighting and digital menus can dramatically set your cart or kiosk apart. LED lighting helps food look more attractive or can be used to create a unique decor element. Digital menus make a large graphic statement and allow you to change the offering easily depending on the time of day or day of the week — giving you the ultimate in flexibility.

Front-of-House **4-SERIES**

Formerly known as Signature Server®

4-SERIES MODULAR DESIGNS HAVE SEVERAL SIZES, SHAPES AND MATERIAL OPTIONS BUT ARE NOT FULLY CUSTOMIZABLE. ON THE FOLLOWING PAGES YOU WILL LEARN WHETHER A 4-SERIES SIGNATURE SERVER HAS THE COMPONENTS TO FIT YOUR BUSINESS'S NEEDS.





4-Series

These modular designs offer size, shape and material options, but they are not fully customizable.

CUSTOMIZATION

★★★★ Standard items with modifications

WARRANTY

1 ONE YEAR WARRANTY **2** TWO YEAR WARRANTY

1-year parts and limited warranty (2-year optional)

COST

\$\$

NOTABLE OPTIONS

Modifications including storage, countertops with different drop-in combinations and fill faucets

DECOR OPTIONS



Vinyl graphics, hundreds of laminate options or stainless steel

BASE CONSTRUCTION OPTIONS



Stainless Steel

COUNTERTOP MATERIAL OPTIONS



Acrylic Solid Surface



Stainless Steel



Laminate

BREATH GUARDS

Available with countertop-mounted breath guards; LED, fluorescent or incandescent lighting; and heat strips

How to Configure 4-SERIES

Choose Your Base Configuration

Choose from one of our curved, rectangular or standard stainless steel unibody bases.



CURVED BASES

- Hot
- Cold
- Utility



RECTANGULAR BASES

- Hot
- Bain-Marie
- Cold
- Utility
- Beverage Counter
- Corner Station
- Entrée Cart
- Frost Top
- Cashier Station
- Tray/Flatware Cart
- Milk Station



TREND: Modular designs are great solutions for any location that requires flexibility, including K-12 schools, convention centers, stadiums, hotels, businesses, Industries and arenas.



TREND: Create a unique branded look for any serving system by mixing and matching multiple materials to define specific design elements or highlight certain areas.

Determine Decor Color and Texture

Choose one of our laminate, vinyl graphics or stainless steel options.



LAMINATE



VINYL GRAPHICS



STAINLESS STEEL*

*Not available on curved bases

Visit the following websites to select from a wide variety of laminates and textures:

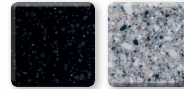
formica.com nevamar.com
pionite.com wilsonart.com

Define Your Countertops

Choose your countertop material – stainless steel, acrylic solid surface or laminate.



STAINLESS STEEL



ACRYLIC SOLID SURFACE








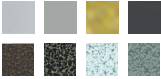


LAMINATE














Select Your Breath Guard

We can install any breath guard you choose.

	DOUBLE-SIDED BUFFET
	SINGLE-SIDED BUFFET WITH SHELF
	SINGLE-SIDED BUFFET
	CAFETERIA WITH TOP SHELF
	VERTICAL CAFETERIA
	ADJUSTABLE STYLE BREATH GUARDS
	HEAT STRIPS AND LIGHTS
	FINISH CHOICES

Specify Electrical Needs

Specify what type of electrical system you have.

 5-15R	 6-15R	
 5-20R	 6-20R	 14-20R
 5-30R	 6-30R	 14-30R
 5-50R	 6-50R	 14-50R

Add Your Accessories

Consider these accessories and add-ons for your 4-Series cart.

	PLATE RESTS
	TRAY SLIDES
	CUTTING BOARDS
	END SHELVES
	SHELF OPTIONS
	STORAGE MODULES
	STATIONARY LEGS

Front-of-House **2-SERIES**

Formerly known as Affordable Portable

IF YOU DON'T NEED COMPLEX
CUSTOMIZATION, WE HAVE PREDESIGNED
SOLUTIONS AVAILABLE THAT WE
CAN EASILY CONFIGURE TO FIT YOUR
SPECIFIC NEEDS.





2-Series

Designed for the budget-conscious organization, 2-Series systems offer a choice of two sizes and seven colors.

CUSTOMIZATION

★★ Standard items

WARRANTY



1-year parts and limited warranty (2-year optional)

COST



NOTABLE OPTIONS

Storage, lighting, breath guards

DECOR OPTIONS



Seven standard colors

BASE CONSTRUCTION OPTIONS



Black

COUNTERTOP MATERIAL OPTIONS



Stainless Steel

BREATH GUARDS

Standard countertop-mounted buffet and cafeteria-style breath guards only

How to Shop 2-SERIES

Choose Your Color



GRANITE



WALNUT
WOODGRAIN



BLACK



CHERRY
WOODGRAIN



BRUSHED
ALUMINUM

Determine Your Station Function



HOT



COLD



UTILITY

Select Your Breath Guard



BUFFET



CAFETERIA

Select Your Storage Option



NONE



OPEN
STORAGE



STORAGE
WITH DOOR

Determine Your Electrical Plug Specifications

ELECTRICAL PLUG SPECIFICATIONS FOR
DELUXE HOT UNITS (THERMOSET WELLS)

AMPS	RECEPTACLE	ELECTRICAL SERVICE (A)	AMPS	RECEPTACLE	ELECTRICAL SERVICE (A)
120 V WITHOUT LIGHTS			120 V WITH LIGHTS		
3-well	12 5-15R	15	18.3	5-30R	30
4-well	16 5-20R	20	24.3	5-50R	50
208-240 V WITHOUT LIGHTS			120/208-240 V WITH LIGHTS		
3-well	8.7 - 10 6-15R	15	12.9 - 14.2	14-20R	20
4-well	11.5 - 13.3 6-20R	20	15 - 16.3	14-30R	30

ELECTRICAL PLUG SPECIFICATIONS FOR
STANDARD HOT UNITS (SPILLAGE PANS)

AMPS	RECEPTACLE	ELECTRICAL SERVICE (A)	AMPS	RECEPTACLE	ELECTRICAL SERVICE (A)
120 V WITHOUT LIGHTS			120 V WITH LIGHTS		
3-well	13.1 5-20R	20	19.4	5-30R	30
4-well	17.5 5-30R	30	25.8	5-50R	50
208-240 V WITHOUT LIGHTS			120/208-240 V WITH LIGHTS		
3-well	8.8 6-15R	15	13	14-20R	20
4-well	11.7 6-15R	15	15.9	14-20R	20

Integrate

DOWNDRAFT VENT SYSTEM WITH INDUCTION & FIRE SUPPRESSION

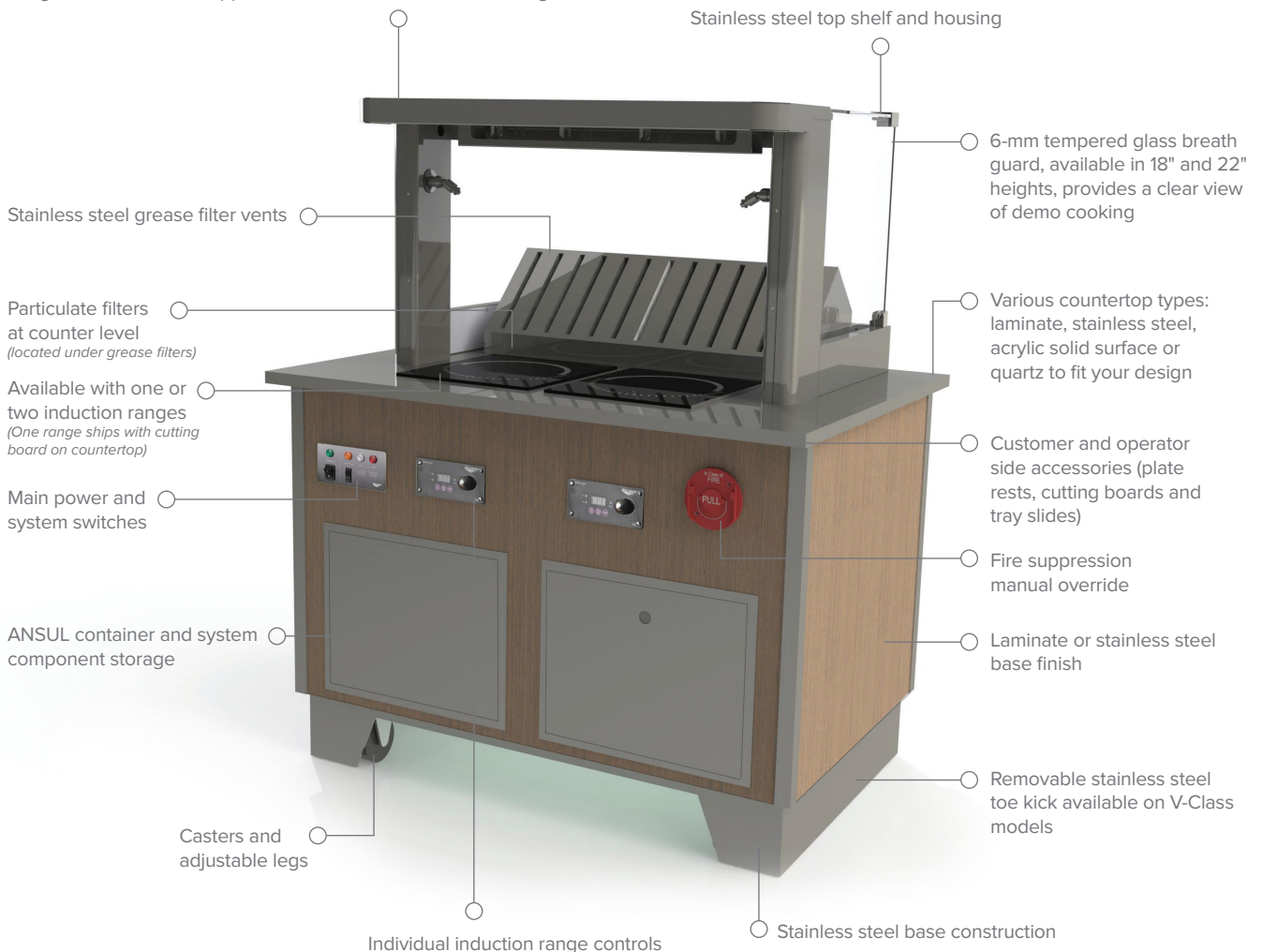
INTO 6-SERIES OR 4-SERIES DESIGNS



Take Your Cooking Anywhere

Elevate your guest dining experience to a whole new level with this award-winning mobile induction-cooking station. With integrated downdraft venting, fire containment and fire suppression, it sets the stage for unique, fresh, front-of-the-house cooking possibilities whenever and wherever you want them.

Integrated ANSUL fire suppression with fire containment food guard



Front-of-House MILLWORK & FURNITURE

OUR STAFF COMBINES EXPERIENCE WITH INDIVIDUALIZED CUSTOMER SERVICE TO PROVIDE THE SAME SUPERIOR EXPERIENCE YOU EXPECT FROM OUR COMMERCIAL KITCHEN SERVICES. VOLLRATH MILLWORK WORKS WITH A VARIETY OF MATERIALS AND FINISHES, FROM LAMINATE AND VENEERS TO EXOTIC HARDWOODS. WE WORK WITHIN MANY DIFFERENT MARKET SEGMENTS AND WITH A VARIETY OF PRODUCTS CONSISTING OF COMMERCIAL CASEWORK, BAR TOPS, DIE WALLS, RECEPTION AREAS IS CLOSER TO MARKET SEGMENTS, PANELS AND ANY CUSTOM CABINETWORK YOU OR YOUR CUSTOMER CAN DREAM OF.

6-Series

Breathtaking design meets unrivaled craftsmanship with our 6-Series buffet furniture. No detail is overlooked when crafting these pieces — from the premium materials we select to the equipment that makes them fit within your flow. This collection is sure to elevate your operation and meet your demanding requirements. Contact us today to design your own custom piece, or read on to learn how to configure your own in five simple steps:

- 1 Choose Your Style
- 2 Choose Your Type
- 3 Choose Your Equipment
- 4 Choose Your Top
- 5 Choose Your Finishes

1 Design Styles



WATKINS



DEXTER



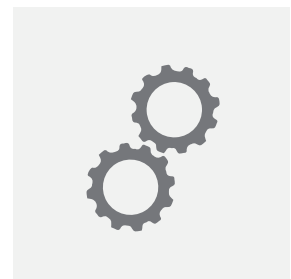
PALOMAR



TOBIKO



BARBOSA



CUSTOM

2 Furniture Types

Complete offerings include tables, buffet tables, sideboards and podiums. We have the ability to design tables with expandable and nesting features, allowing you to adjust the furniture to your display needs.



4-Series Induction Buffet Table

- Solid-maple construction, available in five finishes
- Available in 60" lengths with three induction hob stations, or 76" with four induction hob stations
- Features Vollrath® item number 5950145 induction warmers, mounted undercounter for seamless look, 5-level controls on front face of table
- Durable ceramic glass-imprinted counter – elegant black granite
- Made to order – allow six weeks lead time
- Use Miramar™ cookware and Intrigue® induction chafers for an incredible presentation
- Overall height:
34" (86.4 cm) or 36" (91.4 cm)
with or without casters



AVAILABLE STANDARD STAIN FINISHES



(0) Clear Maple



(1) Standard Walnut



(2) Dark Cherry



(3) Medium Oak



(4) Dark Red Mahogany

Back-of-House

SERVING SYSTEMS

BEFORE IT EVER HITS A PLATE, EACH MEAL BEGINS WITH EQUAL PARTS PLANNING, PASSION AND PROWESS, THANKS TO VOLLRATH'S LINE OF DURABLE BACK-OF-HOUSE EQUIPMENT. CUSTOMIZE YOUR IDEAL BACK-OF-HOUSE SYSTEM, CHOOSING FROM MULTIPLE MATERIALS, CONFIGURATIONS AND FEATURES.





Back-of-House **6-SERIES**

VOLLRATH'S LINE OF DURABLE 6-SERIES SERVING SYSTEMS BRINGS RUGGED BEAUTY TO THE COMMERCIAL KITCHEN. CHEFS CAN CUSTOMIZE THEIR IDEAL BACK-OF-HOUSE SERVING SYSTEM, CHOOSING FROM HOT-FOOD STATIONS, COLD-FOOD STATIONS, PREP STATIONS, WORK COUNTERS AND SINK STATIONS. EVERYTHING IS FULLY CUSTOMIZABLE — CHOOSE YOUR PREFERRED CONFIGURATIONS AND FEATURES.

Solid Stainless Steel

An industry favorite, our heavy-gauge stainless steel offers flexibility, durability and long-term value while maintaining a clean appearance. Its major advantages include its high corrosion resistance and its ability to withstand fire and heat. As they say, if you can't take the heat, get out of the kitchen.

Our stainless fabrication is only limited by the imagination. Some call it the “back of the house”, but the complexity of fabrication is not at the back of anything. Some items include:

- Dish Tables
- Chef Counters
- Worktables
- Mobile Carts
- Sinks
- Wall Cabinets
- Shelves
- Rack Shelves
- Prep Tables
- Drawers
- 3-Compartment Sinks
- Bains-Marie
- Work Counters
- Cabinets
- Bar Tops
- Canopies
- Footrails
- Breath Guards
- Drink Rails
- Equipment Stands
- Elevator Trims
- Escalator Claddings
- Custom Anything



Back-of-House 4-SERIES

THE VOLLRATH® 4-SERIES BACK-OF-HOUSE WORKTABLES BRING DURABILITY TO THE COMMERCIAL KITCHEN. YOU CAN CHOOSE FROM MULTIPLE PREDESIGNED CONFIGURATIONS WITH A HANDFUL OF CUSTOMIZABLE FEATURES, SUCH AS SHELVING OR ENCLOSED CABINETS, FOR THE IDEAL BACK-OF-HOUSE SETUP.

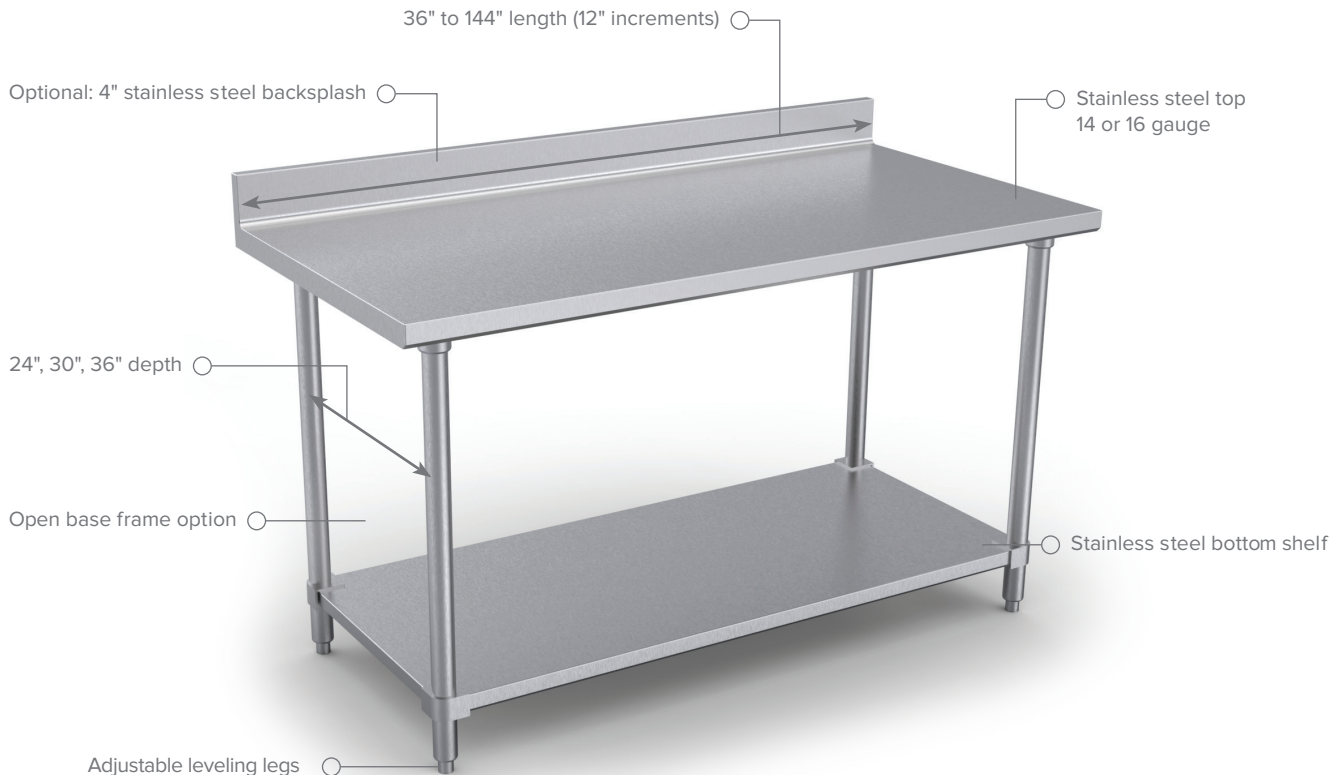


Back of House Prep & Worktables

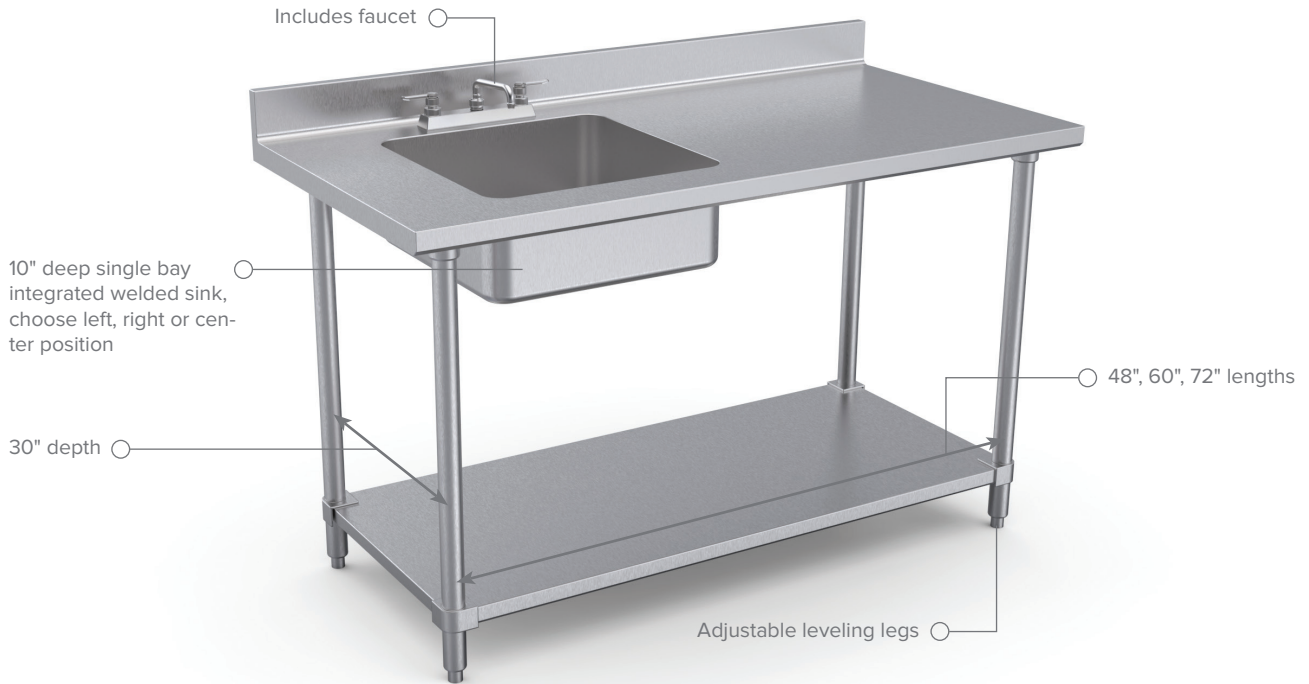
Choose from Worktables, Prep Tables and Enclosed Base Designs

- Standard features include:
 - All Stainless Steel Construction
 - All Welded Construction
 - Adjustable Leveling Legs
 - Cross Bracing and Support

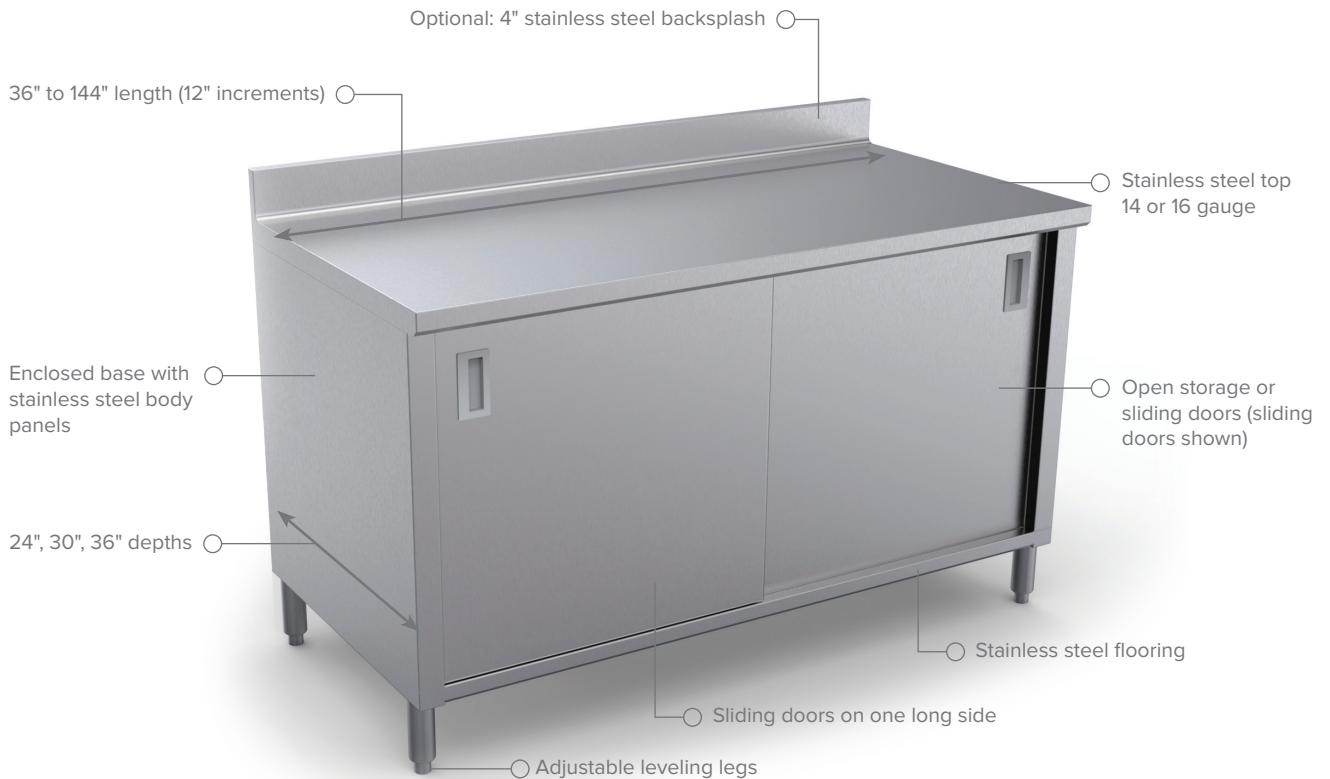
Stainless Steel Worktables



Stainless Steel Prep Tables With Sink



Enclosed Stainless Steel Worktables



For custom designs and options, contact your Vollrath sales representative or visit vollrathfoodservice.com.

Back-of-House 2-SERIES

THE VOLLRATH® 2-SERIES SERVING SYSTEMS OPTIMIZE YOUR BACK-OF-HOUSE FOOD PREPARATION. CHOOSE FROM HOT- AND COLD-FOOD TABLES. AVAILABLE IN MULTIPLE CONFIGURATIONS.



Hot-Food Tables

- Thermoset wells cannot pit or rust
- Use standard adapter plates and insets for serving flexibility
- Vollrath item number 38099: optional caster set 4" (10.2 cm) swivel wheels — two with brakes
- Recommended for use with up to 4" (10.2 cm) deep full- or fractional size pans; well depth is 6¼"



DIRECT-CONTACT HEATING SYSTEM: NO VENTS = HIGH EFFICIENCY

With a heating element in direct contact with the water and the Vollrath exclusive thermoset fiber-reinforced resin well, little heat is lost, and the need for vents is eliminated

Dome elements transfer energy directly into water bath, eliminating the need for spillage pans

Four guide holes per side for breath guard attachment

Equipped with standard 480W, 700W or 800W elements

Each well is equipped with a brass drain valve

7½"-wide plate shelf with 8"-wide cutting board standard on hot-food unit

Stainless steel construction includes legs and undershelf

Standard adjustable stationary legs or optional caster set



7½"-wide plate shelf

Low-water-indicator light eliminates guesswork

Thermostatic controls



Food Table Accessories



Option: buffet breath guard

Option: fixed plate rest on customer side

Note: Heat strips are not an option.

Option: caster set— 4" (10.2 cm) swivel wheels with brakes

Option: single-deck cafeteria guard (with acrylic panel)

Option: work/overshelf — single or double-deck (without acrylic panel)



Introduction to **COMPONENTS**

WE KNOW CREATING A CUSTOM DESIGN INVOLVES A LOT OF DECISIONS—AND IT CAN BE TIME-CONSUMING TO GET APPROVAL FROM YOUR WHOLE TEAM. WE'LL HELP YOU THROUGH EVERY STEP OF THE PROCESS. FROM A FULL LINE OF DROP-INS TO CUSTOM REFRIGERATION, ADJUSTABLE BREATH GUARDS, UNIQUE SINKS, DISPENSERS AND OTHER ACCESSORIES, YOU CAN FINISH OFF YOUR SYSTEM IN STYLE.



.....
*Ask us about
6-Series
custom
refrigeration*
.....

Discover DROP-INS



A SMARTER WAY TO SERVE

Whether it's your equipment or ours, we can install it — from beer coolers and display cases to popcorn machines and soup warmers. And because we're a single-source manufacturer, we can help you find the equipment you can trust. Below is just some of the equipment we design and manufacture.



INDUCTION DROP-INS

Induction drop-ins heat food quickly and keep it hot without water. There's no filling, no refilling and no scaling. They start up immediately and allow you to set a precise temperature or choose a power level. No water, no steam, no drain, no hassle.



HOT DROP-INS

Available in a wide range of container sizes and shapes, our hot drop-ins maintain the freshness and quality of the food.



COLD DROP-INS

Available in a wide range of container sizes and shapes, our cold drop-ins maintain the freshness and quality of the food with even and consistent cooling across the well.



HEATED SHELVES

Flush-Mount heated shelf drop-ins are ideal for grab-n-go hot-food self-serve food operations and for buffets.



INDUCTION SOUP WELLS

These versatile, powerful units promise exceptional heating, delicious results and 90 percent energy efficiency in a sleek, compact package.





COMBINATION HOT/COLD DROP-INS

Available in a wide range of container sizes and shapes, our hot/cold drop-in wells can change from a cold salad bar to a hot buffet — or a combination — with the flip of a switch.



INDUCTION WARMERS & RANGES

With options for light-use/warming, as well as heavy-duty use, our drop-in induction ranges offer precise dial control. Their streamlined appearance can enhance your serving equipment's look while adding convenient functionality.



DISPLAY CASES

From self-service to drop-in, well-merchandised food sells better. Give your foods the attention they deserve while keeping them at the right temperature with our display cases and cabinets. They feature digitally controlled thermostats and dual fans to ensure even temperature control. Available in both self-serve and operator-serve styles.



Explore BREATH GUARDS

AN ARTFUL COMBINATION OF FORM, FUNCTION AND FOOD PRESENTATION

The Vollrath line of breath guards effectively provides a stylish barrier between the customer and the prepared food in order to prevent potential contamination and to maintain a healthy environment for both customers and the foodservice staff.

The traditional, contemporary, progressive and low-profile breath guards come with optional accessories such as lights, Vollrath® Cayenne® heat strips and heat strips with lights to help provide an assortment of solutions to the foodservice professional creating a buffet presentation.



ADJUSTABLE

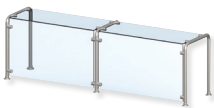


**VELOCITY™
(RS-SERIES)
BREATH GUARDS**



**MOMENTUM™
(QS-SERIES)
BREATH GUARDS**

FIXED



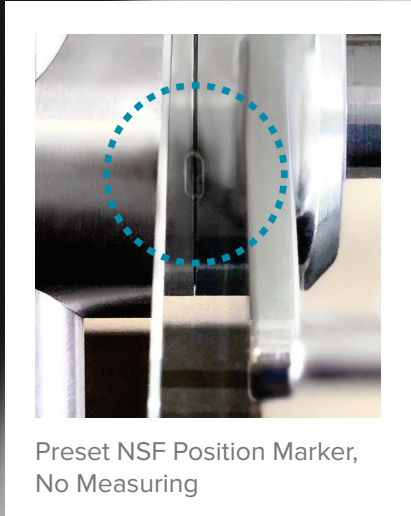
**CONTEMPORARY
BREATH GUARDS**



**TRADITIONAL
BREATH GUARDS**



**PROGRESSIVE
BREATH GUARDS**



Preset NSF Position Marker,
No Measuring

6-Series Velocity™ Adjustable Breath Guard

The Velocity breath guard is a simple push-button mechanism allowing one person to raise and lower a moveable tempered glass panel to full-serve, self-serve or cleaning positions. The Velocity adjustable breath guard incorporates features to help control rotation of the tempered glass panels, allowing for a single-finger operation. The angled positions are preset to NSF regulations that eliminate measuring. No need to dismantle to adjust or clean, allowing for quick turnarounds for different serving situations.

All Velocity adjustable breath guards are made in the USA and are made entirely from stainless steel. Individual spec sheets are available that show options and design configurations.

Discover

ADDITIONAL COMPONENTS



LOW-PROFILE HEAT STRIPS

The durable construction provides maximum strength with minimal weight, while the slim design creates a clean appearance and improves visibility. This heat strip is incredibly powerful and easily maintains perfect serving temperatures.



CAYENNE® LIGHT STRIPS

Keep meals looking their best. Illuminate your food with the flexibility and functionality of Vollrath® light strips.



SINKS

Constructed of 20- or 22-gauge stainless steel, our sinks are built to withstand the tough demands of your kitchen.



LID AND CUP DISPENSERS

Maximize limited space and keep operations tidy at busy self-serve stations with the Lidsaver® 2 dispenser and a full line of other dispensers including those for straws, condiments, tissues, napkins and more.



FLUSH-MOUNT DISPENSERS AND ORGANIZERS

Our line of flush-mount dispensers and organizers saves valuable space, offers a wide range of thoughtfully designed products and promises an outstanding customer experience.





Vollrath.com/SS-C

Visit us online to learn more about our Serving Systems & Components. Watch demonstration videos, view our capacity chart and download extended Vollrath literature.

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vollrathfoodservice.com