


# FOOD WARMERS: FOOD SERVERS TWIN & TRIPLE WELL

Models Twin FS-4+ & Triple FS-4+



 **TWIN FS-4+ 81200**  
ALSO AVAILABLE FOR EXPORT



 **TRIPLE FS-4+ 85900**

## BID DESCRIPTION

The twin and triple food servers are water bath warmer/cookers constructed of stainless steel with a brushed (#4) finish. Inset and lid assemblies are included. Hinged lids stay upright during ladling and feature a rim that collects moisture and returns it to the food. Insets have a 5 quart (4.7 L) capacity each. Power is controlled with individual ON/OFF rocker switches for each food vessel.

Adjustable precalibrated thermostats control individual 500 watt heating elements. Temperature settings—marked on thermostat knobs—range from 100° F (38° C) to 200° F (93° C).

## STANDARD FEATURES

- All stainless steel construction for durability
- NSF-certified as a rethermalization unit
- Lid rim returns moisture to the food to retain flavor
- Hinged lids stay upright during ladling for easy customer use
- Adjustable precalibrated thermostats for accurate heat control
- Temperature marks on knobs with protective knob guards
- Water fill lines eliminate overflow accidents

## ACCESSORY ITEMS

- 5 qt (4.7 L) Inset & Lid Assembly 81111
- 2 oz (59 mL) Ladle 82660
- 4 oz (118 mL) Ladle 82574
- 6 oz (177 mL) Ladle 82661
- 8 oz (237 mL) Ladle 82662



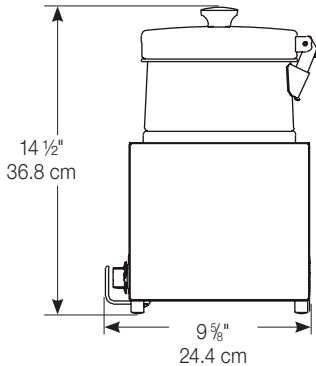
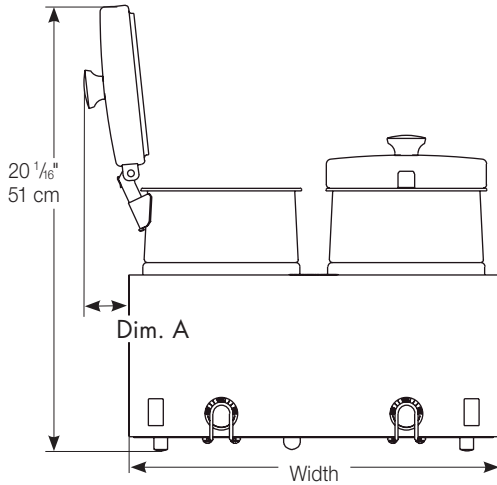
## TWO YEAR WARRANTY



Server Products equipment is backed by a two-year limited warranty against defects in materials and workmanship. For a copy of our complete warranty statement, please refer to [server-products.com](http://server-products.com).

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## FOOD SERVERS



MODELS	TWIN FS-4+ 81200 	TRIPLE FS-4+ 85900 
Capacity	(2) insets hold 5 qt (4.7 L) each; 10 qt (9.4 L) total	(3) insets hold 5 qt (4.7 L) each; 15 qt (14.1 L) total
Height	14 <sup>1</sup> / <sub>2</sub> " 36.8 cm	14 <sup>1</sup> / <sub>2</sub> " 36.8 cm
Width	17" 43.2 cm	25 <sup>1</sup> / <sub>2</sub> " 64.8 cm
Depth	9 <sup>5</sup> / <sub>8</sub> " 24.4 cm	9 <sup>5</sup> / <sub>8</sub> " 24.4 cm
Dim. A	2 <sup>3</sup> / <sub>16</sub> " 5.6 cm	2 <sup>3</sup> / <sub>16</sub> " 5.6 cm
Electrical	120V, 60Hz, 1000W, 8.3A	120V, 60Hz, 1500W, 12.5A
Weight	20 lb 9.1 kg	28 lb 12.7 kg

FOB RICHFIELD, WISCONSIN 53076

NSF LISTED AS A RETHERMALIZATION UNIT TO ENSURE FOOD IS QUICKLY HEATED TO A SAFE TEMPERATURE BEFORE BACTERIA HAS AN OPPORTUNITY TO GROW. 

## CAD LIBRARY

Individual CAD images can be downloaded from our website. We are also a member of The KCL CADalog with more than 100 other manufacturers. Our complete collection of CAD files can be purchased through Kochman Consultants, Ltd. at [kclcad.com](http://kclcad.com).