

## S ERVER

SERVE BETTER ${ }^{m}$

## COLD FOOD HOLDERS CHILLED SERVERS/HOLDERS

## Models CSM \& ECH



CSM 94000 (Not NSF Listed)


ECH 94090


94013 EUTECTIC ICE PACK


## BID DESCRIPTION

Insulated Cream Servers and Espresso Cream Holders are constructed of a stainless steel exterior and one-piece seamless plastic interior. Their compact design takes up only 8" ( 20.3 cm ) of counter space.
The Cream Server and Espresso Cream Holder are available in (2) varieties; with a stainless steel jar and (2) round Eutectic Ice Packs or with (1) black and (1) white HoldCold ${ }^{\text {m }}$ jar. HoldCold ${ }^{\text {m }}$ jars will maintain serving temperature up to (12) hours, when used properly.

The countertop cream server features a stainless steel pump with a cast valve body and welded construction. Maximum stroke yields 1 ounce ( 30 mL ). Supplied gauging collars reduce the yield in $1 / 8$ ounce ( 3.7 mL ) increments.

The ECH accepts a hose directly from an espresso machine into a hole in the lid.

## STANDARD FEATURES

- Stainless steel exterior and seamless plastic interior
- Includes a Stainless Steel Jar and (2) Eutectic Ice packs or (1) black and (1) white HoldCold ${ }^{\top \mathrm{M}}$ jar for extended cooling time
- $1 \mathrm{oz}(30 \mathrm{~mL})$ maximum portion, now adjustable in $1 / 8$ ounce $(3.7 \mathrm{~mL})$ increments - allows for Portion Optimization ${ }^{\top \mathrm{M}}$
- Cream Holder conveniently works with your espresso machine


## ACCESSORY ITEMS

$\square 3$ quart (2.8 L) Stainless Steel Jar 94009
$\square$ Eutectic Ice Pack, Round 94013
$\square$ Kit, Round HOLDCOLD ${ }^{\text {TM }}$ Jars, (1) white \& (1) black 94057

## 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.


## COLD FOOD HOLDERS CHILLED SERVERS/HOLDERS

CREAM SERVERS (CSM) (Not NSF Listed)


| MODELS | $\begin{aligned} & \text { CSM } \\ & 94000 \end{aligned}$ | $\begin{aligned} & \text { ECH } \\ & 94090 \end{aligned}$ | $\begin{aligned} & \text { CSM } \\ & 94113 \end{aligned}$ | $\begin{aligned} & \text { ECH } \\ & 94123 \end{aligned}$ |
| :---: | :---: | :---: | :---: | :---: |
| Capacity | 3 qts $(2.8 \mathrm{~L})$ | $\begin{gathered} 3 \mathrm{qts} \\ (2.8 \mathrm{~L}) \end{gathered}$ | 23/4 qts (2.6 L) | $23 / 4 \mathrm{qts}$ (2.6 L) |
| Height | $\begin{aligned} & 14^{15} / 16^{\prime \prime} \\ & 37.9 \mathrm{~cm} \end{aligned}$ | $\begin{gathered} 101 / 2^{\prime \prime} \\ 26.7 \mathrm{~cm} \end{gathered}$ | $\begin{aligned} & 14^{15 / 16 " 1} \\ & 37.9 \mathrm{~cm} \end{aligned}$ | $\begin{gathered} 101 / 2^{\prime \prime} \\ 26.7 \mathrm{~cm} \end{gathered}$ |
| Width | $\begin{gathered} 73 / 4 " \\ 19.7 \mathrm{~cm} \end{gathered}$ | $\begin{gathered} 73 / 4^{\prime \prime} \\ 19.7 \mathrm{~cm} \end{gathered}$ | $\begin{gathered} 73 / 4^{\prime \prime} \\ 19.7 \mathrm{~cm} \end{gathered}$ | $\begin{gathered} 73 / 4 " \\ 19.7 \mathrm{~cm} \end{gathered}$ |
| Depth | $\begin{gathered} 10^{7 / 16 "} \\ 26.5 \mathrm{~cm} \end{gathered}$ | $\begin{gathered} 73 / 4 " \\ 19.7 \mathrm{~cm} \end{gathered}$ | $\begin{gathered} 10^{7 / 16 " 1} \\ 26.5 \mathrm{~cm} \end{gathered}$ | $\begin{gathered} 73 / 4^{\prime \prime} \\ 19.7 \mathrm{~cm} \end{gathered}$ |
| Dim. A | $\begin{gathered} 21 / 2 " \\ 6.4 \mathrm{~cm} \end{gathered}$ | N/A | $\begin{gathered} 21 / 2 " \\ 6.4 \mathrm{~cm} \end{gathered}$ | N/A |
| Weight | $\begin{gathered} 9 \mathrm{lb} \\ 4.1 \mathrm{~kg} \end{gathered}$ | $\begin{gathered} 8 \mathrm{lb} \\ 3.6 \mathrm{~kg} \end{gathered}$ | $\begin{gathered} 14 \mathrm{lb} \\ 6.4 \mathrm{~kg} \end{gathered}$ | 11 lb 5.4 kg |

FOB RICHFIELD, WISCONSIN 53076

## CREAM HOLDERS (ECH)



