



FOOD WARMERS {FOOD SERVERS} TWIN & TRIPLE WELL

Models Twin FS-4
Triple FS-4

Date:

Project:

Quantity:

Item Number:



Twin FS-4 81200



ALSO AVAILABLE FOR EXPORT



Triple FS-4 85900



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, see our web site or contact us.

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 4 quart (3.8 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

Accessories

- 4 qt (3.8 L) Inset & Lid Assembly 81050
- 2 oz (59 mL) Ladle 82660
- 4 oz (118 mL) Ladle 82574
- 6 oz (177 mL) Ladle 82661
- 8 oz (237 mL) Ladle 82662

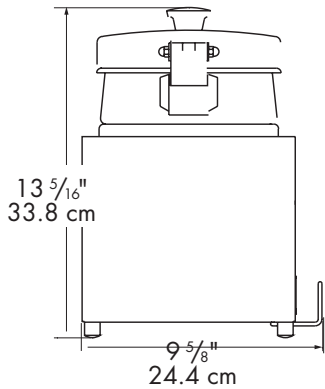
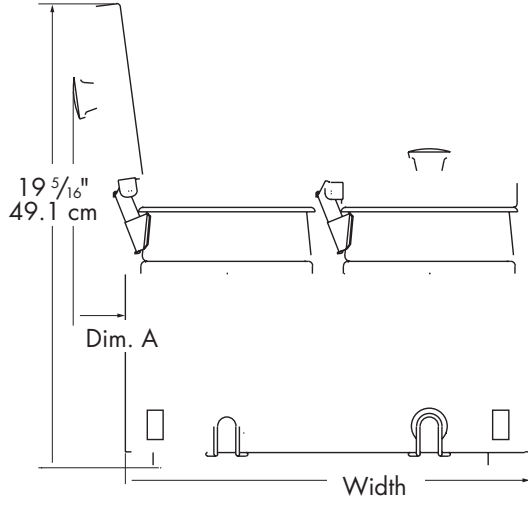
Specifications on reverse side



FOOD WARMERS {FOOD SERVERS} TWIN & TRIPLE WELL

Models Twin FS-4
Triple FS-4

Food Servers



Specifications

Model	Twin FS-4 81200															
Construction	All stainless steel with a brushed (#4) finish. Complete with (2) insets and lid assemblies.															
Capacity	(2) insets hold 4-qt (3.8 L) each; 8-qt (7.6 L) total.															
Dimensions	<table border="1"> <thead> <tr> <th></th> <th>Height</th> <th>Width</th> <th>Depth</th> <th>Dim. A</th> </tr> </thead> <tbody> <tr> <td>in</td> <td>13 ⁵/₁₆</td> <td>17</td> <td>9 ⁵/₈</td> <td>2 ³/₁₆</td> </tr> <tr> <td>cm</td> <td>33.8</td> <td>43.2</td> <td>24.4</td> <td>5.6</td> </tr> </tbody> </table> Height with lid open: 19 ⁵ / ₁₆ " (49.1 cm)		Height	Width	Depth	Dim. A	in	13 ⁵ / ₁₆	17	9 ⁵ / ₈	2 ³ / ₁₆	cm	33.8	43.2	24.4	5.6
	Height	Width	Depth	Dim. A												
in	13 ⁵ / ₁₆	17	9 ⁵ / ₈	2 ³ / ₁₆												
cm	33.8	43.2	24.4	5.6												
Electrical	120V, 60Hz, 1000W, 8.3A 72 in (183 cm) cord set NEMA 5-15P, 15A, 125V PLUG															
Ship Weight	20 lb (9.1 kg)															
Model	Triple FS-4 85900															
Capacity	Same as above except: (3) insets hold 4 qt (3.8 L) each; 12 qt (11.4 L) total.															
Dimensions	<table border="1"> <thead> <tr> <th></th> <th>Height</th> <th>Width</th> <th>Depth</th> <th>Dim. A</th> </tr> </thead> <tbody> <tr> <td>in</td> <td>13 ⁵/₁₆</td> <td>25 ¹/₂</td> <td>9 ⁵/₈</td> <td>2 ³/₁₆</td> </tr> <tr> <td>cm</td> <td>33.8</td> <td>64.8</td> <td>24.4</td> <td>5.6</td> </tr> </tbody> </table> Height with lid open: 19 ⁵ / ₁₆ " (49.1 cm)		Height	Width	Depth	Dim. A	in	13 ⁵ / ₁₆	25 ¹ / ₂	9 ⁵ / ₈	2 ³ / ₁₆	cm	33.8	64.8	24.4	5.6
	Height	Width	Depth	Dim. A												
in	13 ⁵ / ₁₆	25 ¹ / ₂	9 ⁵ / ₈	2 ³ / ₁₆												
cm	33.8	64.8	24.4	5.6												
Electrical	120V, 60Hz, 1500W, 12.5A															
Weight	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 product pages on our web site. 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.

