



Smart equipment specifier solutions.



FIND THE PERFECT FIT.



ConserveWell™ Utensil Holders

This environmentally friendly method of rinsing and protecting serving utensils against bacteria growth replaces perpetual-flow sinks. Holds serving utensils above 140°F, keeping them safe while saving water, energy and money. Drop-in and wall-mount models available with optional countdown timer.

Remote Dispensing System

Keep large amounts of condiments on tap and out of sight; models for $1^{1}/_{2}$ or 3 gallon pouches with fitment. Manually operated system simplifies high-volume dispensing; eliminates the hassle of a CO_2 driven dispenser. Dispenses 1 oz per stroke; adjustable in $^{1}/_{6}$ oz increments.



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Food Warmers & Rethermalizers

Stainless steel, water-bath soup warmers are NSF listed rethermalizers – quickly heating food to safe serving temperature. Temperature-sensing thermostats provide accurate, even heat to maintain superior flavor and texture from first serving to last.

SlimLine[™] Dry Food & Candy Dispensers

Serve up consistent, accurate portions to help reduce waste and save money. SlimLine™ dry food and candy dispensers allow you to dispense up to four ingredients in less than 13" of wall space. Available in both wall-mounted and countertop options to fit your workflow.



4 SIMPLY SMART REASONS TO CHOOSE SERVER PRODUCTS

1) Worry-Free

Products arrive on time, undamaged and in working order.

2) Creative Solutions

We understand operator issues.
Our proven expertise in engineering relevant dispensing solutions will help your customer satisfy patrons and boost the bottom line.

3) Crafted in the USA

We started in 1949 and today we're still made in the U.S.A. to help operators improve efficiency and reduce costs.

4) Two-Year Warranty

Our dependable products are backed by a Two-Year Warranty.



800.558.8722 | server-products.com

ConserveWell™ | Warmers | Dry Dispensers

Pumps | Topping Stations



