

Server Products

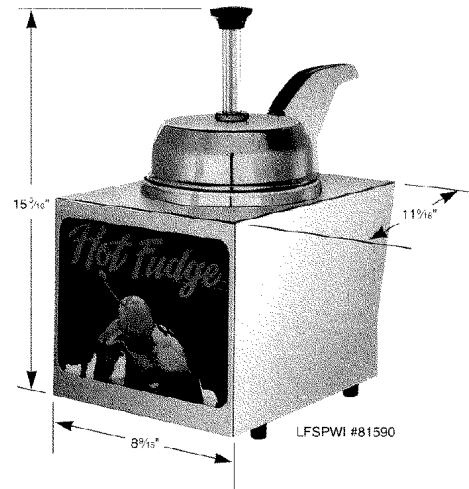
"Fast Service For Food Service"

Turn your dessert and snack business into a profit center with Server Hot Topping and Warming Equipment. It's ideal for restaurants, drive-ins, concession stands, convenience stores, arenas, theme parks and theaters. Features include adjustable thermostats and water bath designs to keep hot fudge, butterscotch or any other topping from overheating or drying out. Stainless steel pump assemblies work with fingertip ease to deliver exact portions without dripping. And investment cast bodies and welded joints offer corrosion resistance. Plus, units are made entirely of stainless steel—even water vessels.

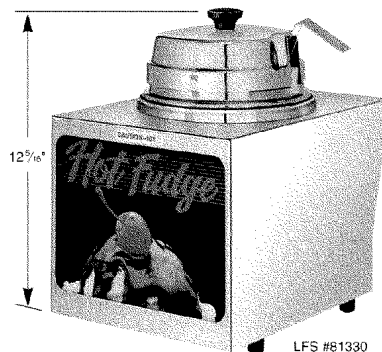
Easy-change picture for light bulb removal



LFSP #81300



LFSPWI #81590



LFS #81330



LFSPW #81120

■ HOT FUDGE DISPENSER LFSP #81300

Its full-color lighted front attracts attention and stimulates sales. This compact unit pumps directly from a #10 tin or #94009 jar — without waste. Each stroke yields a one-ounce serving, with gauging collars included for smaller portions. Capacity: 3 quarts.

■ HOT FUDGE DISPENSER LFS #81330

All the great features of Model LFSP #81300 with a one-ounce, 10-inch ladle instead of a pump. Ladle directly from #10 tin or #94009 jar. Capacity: 3 quarts.

■ HOT FUDGE DISPENSER LFSPWI #81590

All the great features of Model LFSP #81300 with a spout heater positioned on instrument panel side. A backlighted, full-color decal faces customers — and helps sales. Capacity: 3 quarts.

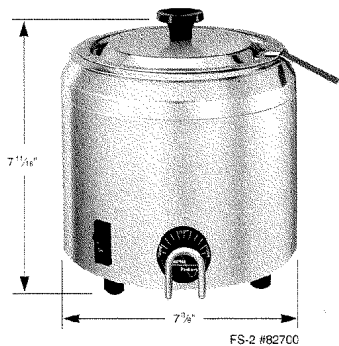
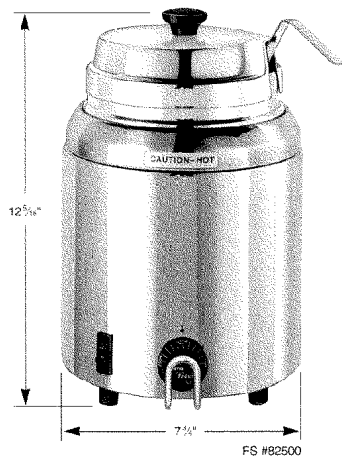
■ HOT FUDGE DISPENSER LFSPW #81120

All the great features of Model LFSPWI #81590 with the spout heater on the same side as the picture. Capacity: 3 quarts.



CE Stock numbers available upon request.

NOTE: Above dispensers available with HOT BUTTERSCOTCH or HOT CARAMEL decal upon request.

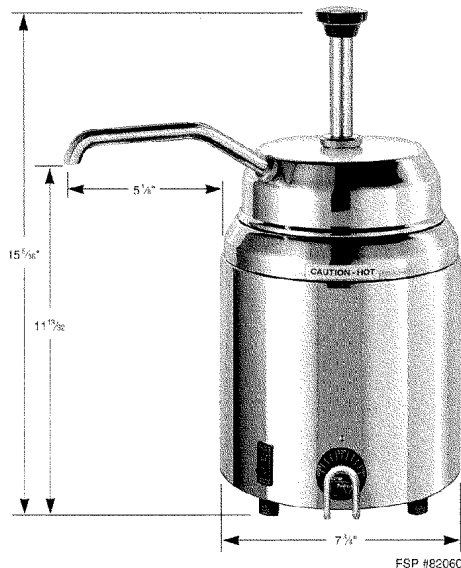


■ FUDGE SERVER FS #82500

This easy-to-use fudge server is specially designed to ladle directly from #10 tin. A one-ounce, 10" ladle is included. Capacity: 3 quarts.

■ ECONOMY WARMER FS-2 #82700

This compact, lightweight warmer is thermostatically controlled and holds 1½ quarts of topping in a removable stainless steel insert. Use wet or dry. A one-ounce ladle is included.



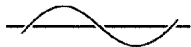
■ STAINLESS STEEL JAR #94009

This durable, easy-to-clean jar is constructed of one-piece stainless steel. Use to replace #10 tin of topping.

■ FUDGE SERVER WITH PUMP FSP #82060

This durable unit pumps hot fudge directly from #10 tin or #94009 jar (not included). Maximum stroke dispenses accurate one-ounce portion, with gauging collars provided for ¾-ounce, ½-ounce and ¼-ounce servings. Capacity: 3 quarts.

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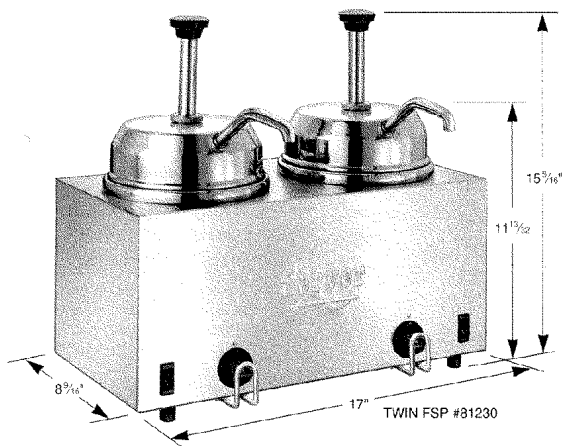


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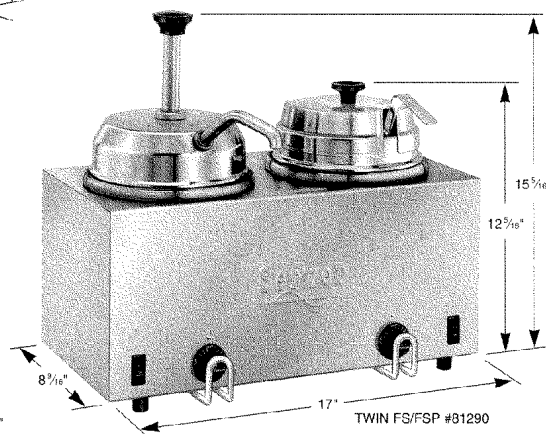
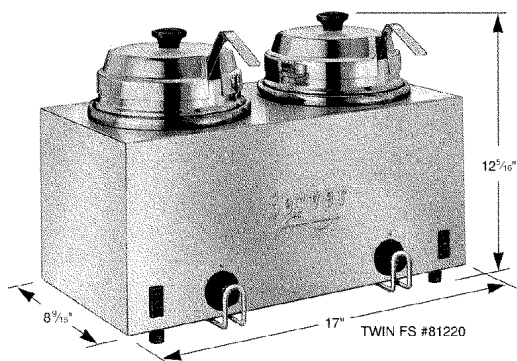
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Product Improvements For Easier Operation And Maintenance

- All hot topping units feature water fill marks to ensure precise fills and eliminate over-spill.
- The discharge fitting—or the clean-out plug—has been removed from all hot topping dispenser pumps. A specially designed end hole ensures drip-resistant performance, making clean-up and maintenance a snap.



■ FUDGE SERVER WITH PUMPS TWIN FSP #81230

Each serving well has its own adjustable thermostat and pumps directly from #10 tin or #94009 jar (not included). Maximum stroke yields one-ounce portion, with gauging collars provided for 3/4-ounce, 1/2-ounce and 1/4-ounce servings. Capacity: 6 quarts.

■ FUDGE SERVER TWIN FS #81220

All the great, versatile features of the Twin FSP #81230, but designed to ladle directly from #10 tin or #94009 jar (not included). Two one-ounce, 10" ladles are included. Capacity: 6 quarts.

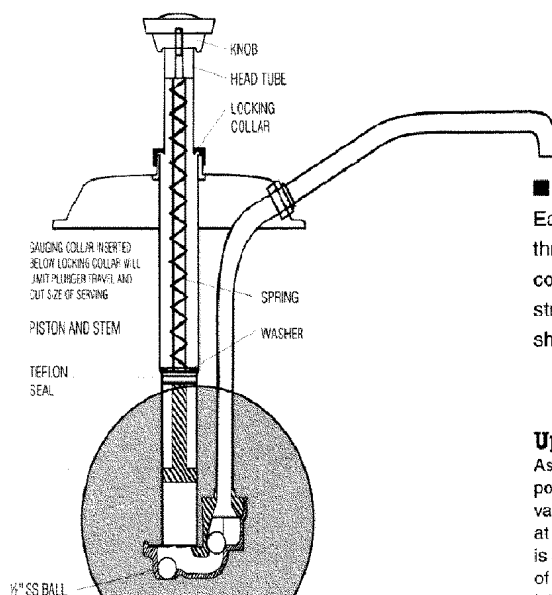
■ FUDGE SERVER WITH PUMP AND LADLE TWIN FS/FSP #81290

Durable and versatile...one well has ladle, one has pump. Adjustable thermostats control each well individually. Pump or ladle directly from #10 tin. Maximum stroke dispenses 1 ounce; collars provided for 3/4-ounce, 1/2-ounce and 1/4-ounce servings. One-ounce stainless steel ladle furnished. Capacity: 6 quarts.



■ EASY TO USE

Unique design makes Server Topping Pumps easy to push. Airtight construction prevents dripping with no loss of prime between servings. You can always count on having hot topping on tap. And the units are easily dismantled for cleaning.

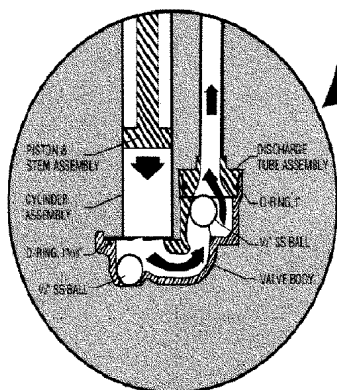


■ PORTION CONTROL

Each pump comes complete with three gauging collars for portion control. The collars shorten the stroke in ¼-ounce increments as shown below.

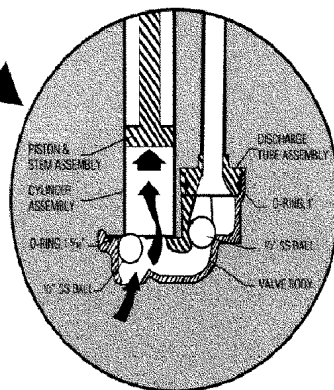
Downstroke

When the pump is activated, a ball check valve at the base of the assembly prevents product leakage. At the same time, a similar valve at the base of the discharge tube is lifted to release product in the desired amount.



Upstroke

As the pump returns to its normal position, the positions of the check valves reverse. The check valve at the base of the discharge tube is seated, and the valve at the base of the pump assembly is lifted to let product enter the cylinder.



MODEL	CAPACITY	SHIPPING WEIGHT	ELECTRICAL
LFSP	3 qt.	13 lb.	520 W, 120 V
LFSPW	3 qt.	14 lb.	535 W, 120 V
LFSPWI	3 qt.	13 lb.	535 W, 120 V
LFS	3 qt.	11 lb.	520 W, 120 V
FS	3 qt.	8 lb.	500 W, 120 V
FSP	3 qt.	9 lb.	500 W, 120 V
FS-2	1½ qt.	6 lb.	250 W, 120 V
TWIN FS	6 qt.	18 lb.	1000 W, 120 V
TWIN FSP	6 qt.	20 lb.	1000 W, 120 V
TWIN FS/FSP	6 qt.	19 lb.	1000 W, 120 V

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