

FOOD WARMERS {MERCHANDISERS} SUPREME[™] HOT TOPPERS

Models FS-SS FSP-SS **FSPW-SS FSPWI-SS**

Date:

Project:

Quantity:

Item Number:





Bid Description

Supreme[™] hot topping servers feature rounded corners and are constructed of brushed (#4) stainless steel bodies with black thermoset plastic bottom and top. Each dispense directly from a 3 quart (2.8 L) stainless steel jar (not included). Pumps feature a cast valve body and welded construction. Pump yields 1 ounce (30 mL). Gauging collars are supplied to reduce the yield in ¹/₄ ounce (7 mL) increments.

An adjustable, precalibrated thermostat controls the heating element. Each feature a "Power On" light and water fill line.

The FSPW-SS is designed with pump and spout warmer opposite the instrument panel side. FSPWI-SS has spout warmer on the instrument panel side. FS-SS is designed with lift-off lid and 1 oz (30 mL) ladle. Each included (3) magnetic merchandising signs: Caramel (86789), Cheese (86787), and Fudge (86788).

FSP-SS includes pump without spout warmer and (2) magnetic merchandising signs: Caramel and Fudge. When dispensing potentially hazardous foods, a spout warmer is required.

Standard Features

Pump design prevents loss of valve balls

Pump stroke yields 1 oz (30 mL) with portion control in $\frac{1}{4}$ oz (7 mL) increments

Adjustable, precalibrated thermostat for accurate heat control

Temperature marks on knob with protective knob guard

Water fill line eliminates overflow accidents

Includes magnetic signs for versatile merchandising

Supreme[™] Merchandiser Accessories

- 3 quart (2.8 L) Stainless Steel Jar 94009
- Stainless Steel Jar, Storage Lid 94008



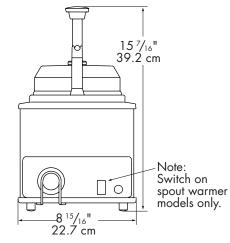
Warranty

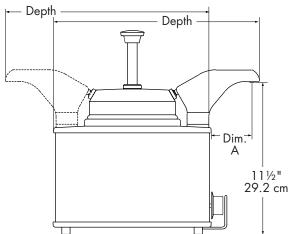
Server Products equipment is backed by a two-year limited warranty against defects in materials and workmanship. For a copy of our complete warranty statement, see our web site or contact us.



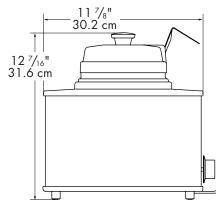
FOOD WARMERS {MERCHANDISERS} SUPREME[™] HOT TOPPERS

Supreme[™] Server with Spout Warmer and Pump





Supreme[™] Server with Ladle



Specifications

Stainless steel base with black thermoset plastic bottom and top. Pump features a rugged cast valve body and welded construction.	
Stainless steel jar or #10 can holds 3 quarts (2.8 L) (not included).	
120V, 60Hz, 72 in (183 cm) cord set NEMA 5-15P, 15A, 125V PLUG	
FSPWI-SS 80140 ֎	FSP-SS 86510
15 1/16	15 7/16
	39.2
	8 ¹⁵ / ₁₆ 22.7
	15 1/8
39.4	38.4
3 ¹ / ₁₆	3 1/16
7.8	7.8
15 lb 6.8 kg	14 lb 6.4 kg
517 watts	500 watts
4.3 amps	4.2 amps
ModelFS-SS 86500 ImConstructionIncludes a 1 ounce (30 mL) ladle—no pump.	
ounce (30 m	L) ladle—no pump.
<u>Width</u>	<u>Depth</u>
8 ¹⁵ /16	11 ⁷ / ₈
22.7	30.2
500W, 4.2A	
	p. Pump fed ly and welde jar or #10 cluded). 72 in (183 c 15A, 125V FSPWI-SS 80140 r 15 $7/_{16}$ 39.2 8 $^{15}/_{16}$ 22.7 15 $^{1/_2}$ 39.4 3 $^{1/_{16}}$ 7.8 15 lb 6.8 kg 517 watts 4.3 amps 0 r punce (30 m <u>Width</u> 8 $^{15}/_{16}$ 22.7

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. \mathbb{R}^{r}

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.

