

Soup Warmers Twin and Triple Inset

SPECIFICATION SHEET



Twin & Triple Inset Warmers are NSF listed rethermalizers for safe serving from first serving to last while individual thermostat controls and stainless steel water baths keep food at its ideal temperature to eliminate wasted servings.

APPLICATIONS

- Heat and hold a variety of soups, sauces or proteins at specific temperatures
- Pre-make soups and sauces, heat from cooled or frozen state as needed

DETAILS

- · Larger capacity (5 qt) inset leaves room to stir
- Offer variety with a twin or triple warming station heat and serve soups, sauces, proteins and more
- Hinged lid stays open while you serve and captures and returns moisture to the food when closed
- Dedicated temperature-sensing thermostat heats food to perfect serving temperature
- Wrap-around heating elements provide even heat, eliminating wasted servings due to scorching







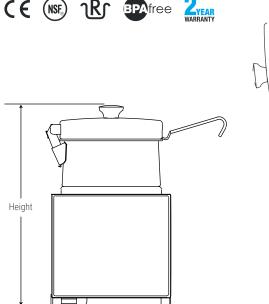




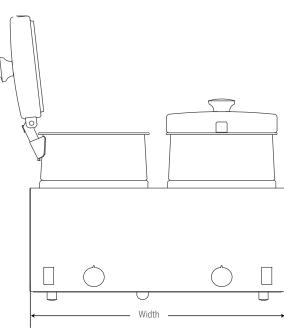
Precision heating for ideal eating.

FOOD SERVER MODELS: TWIN FS-4 PLUS & TRIPLE FS-4 PLUS

Server Twin and Triple Well Food Server models are constructed of stainless steel. 5 qt insets and lids are included. Each stainless steel water well has a dedicated temperature-sensing thermostat – ranges from 100°F to 200°F – and 500 watt, wrap-around heating element. 72" electrical cord is standard. NSF listed. C-UL-US listed. Two-year warranty.



Depth



order amt	model/item	description	capacity	dims (H x W x D)	plug	voltage	watts/amps	weight
	Twin FS-4 Plus 81200	twin well food server	(2) 5 qt insets	14 ½" x 17" x 9 5/8"	5-15P	120 AC	1000W 8.3A	20 lb
	Triple FS-4 Plus 85900	triple well food server	(3) 5 qt insets	14 ½" x 25 ½" x 9 5/8"	5-15P	120 AC	1500W 12.5A	28 lb

ACCESSORIES

order amt	item	description			
	<u>81111</u>	5 qt inset & lid assembly			
	<u>82574</u>	stainless steel 4 oz ladle, 15" long			
	<u>82661</u>	stainless steel 6 oz ladle, 15" long			

HEAT TO PRECISE TEMPERATURES WITH INSET SOUP WARMERS SERVER-PRODUCTS.COM | 800.558.8722 | 262.628.5600

