



# 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**



## Two Year 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, please refer to [server-products.com](http://server-products.com).

## 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

## Accessory Items

- 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

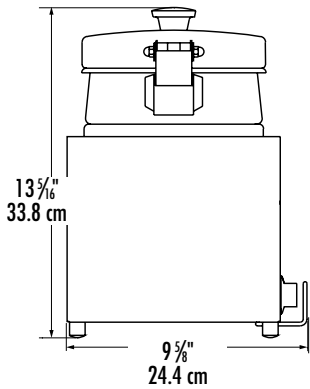
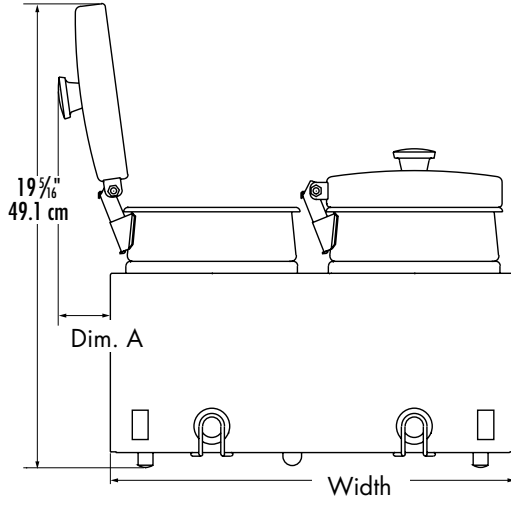


# FOOD WARMERS {FOOD SERVERS} TWIN & TRIPLE WELL

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Triple FS-4

## Food Servers



## Specifications

<b>Model</b>	<b>Twin FS-4 81200</b>															
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 <sup>5</sup>/<sub>16</sub></td> <td>17</td> <td>9 <sup>5</sup>/<sub>8</sub></td> <td>2 <sup>3</sup>/<sub>16</sub></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 <sup>5</sup> / <sub>16</sub> " (49.1 cm)		Height	Width	Depth	Dim. A	in	13 <sup>5</sup> / <sub>16</sub>	17	9 <sup>5</sup> / <sub>8</sub>	2 <sup>3</sup> / <sub>16</sub>	cm	33.8	43.2	24.4	5.6
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in	13 <sup>5</sup> / <sub>16</sub>	17	9 <sup>5</sup> / <sub>8</sub>	2 <sup>3</sup> / <sub>16</sub>												
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)															
<b>Model</b>	<b>Triple FS-4 85900</b>															
	Same as above except:															
Capacity	(3) insets hold 4 qt (3.8 L) each; 12 qt (11.4 L) total.															
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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 our website. 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](http://kclcad.com).

