

FOOD WARMERS {MERCHANDISERS} HOT SAUCE, SUPREME™

Date: Project: Quantity: Item Number:













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.

Bid Description

Supreme[™] hot sauce 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. Pumps feature a cast valve body and welded construction. A modified discharge tube is designed to handle larger chunks of food such as those found in chili dog sauce. Pump yields 1 ounce (30 mL) with gauging collars supplied to reduce the yield in ½ ounce (3.7 mL) increments.

An adjustable, precalibrated thermostat controls the heating element. An On/Off rocker switch controls power to the unit. Each feature a "Power On" light and water fill line. Includes magnetic Chili merchandising sign.

The HSSW-SS is designed with pump and spout warmer opposite the instrument panel side. HSSWI-SS has spout warmer on the instrument panel side. Each has 517 watts.

Standard Features

Pump design prevents loss of valve balls

1 oz (30 mL) maximum portion, now adjustable in ⅓ ounce (3.7 mL) increments — allows for Portion Optimization™ Modified discharge tube designed for larger chunks of food Adjustable, precalibrated thermostat for accurate heat control Temperature marks on knob with protective knob guard Water fill line eliminates overflow accidents Includes magnetic Chili merchandising sign

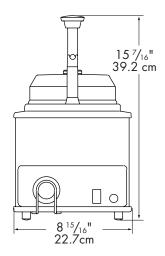
Hot Sauce Server Accessories

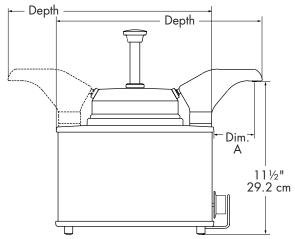
3 quart (2.8 L) Stainless Steel Jar 94009
Stainless Steel Jar Storage Lid 94008



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Supreme[™] Hot Sauce Server





Specifications

Model	HSSW-SS 80580 ™				
Construction Stainless steel base with black thermoset plas bottom and top. Pumps feature a rugged co valve body and welded construction. Pump w spout warmer is opposite instrument panel s					
Capacity Stainless steel jar or #10 can holds 3 qu (2.8 L).					ls 3 quarts
Dimensions	in cm	$15^{-7}/_{16}$	Width 8 15/16 22.7	Depth 15½ 39.4	Dim A 3 1/16 7.8
Electrical	120V, 60Hz, 517W, 4.3A 72 in (183 cm) cord set NEMA 5-15P, 15A, 125V PLUG				
Weight	15 lb (6.8 kg)				
Model	HSSWI-SS 86600 ™				
Same as HSSW-SS, except with pump and spout warmer on instrument panel side.					

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. **16**°

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.