

# **TWIN & TRIPLE WELL FOOD SERVERS**

Models Twin FS-4 Plus & Triple FS-4 Plus



TWIN FS-4 PLUS 81200 ALSO AVAILABLE FOR EXPORT



R TRIPLE FS-4 PLUS 85900



化 TWIN FS-4 PLUS MERCHANDISER 87710



### **BID DESCRIPTION**

The twin and triple food servers are water-bath warmers 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 5 quart (4.7 L) capacity each. Power is controlled with an individual ON/OFF rocker switch for each food vessel.

A temperature-sensing thermostat and 500 watt, wrap-around heating element is dedicated to each inset. Temperature settings—on thermostat knob—range from  $100^{\circ}$  F ( $38^{\circ}$  C) to  $200^{\circ}$  F ( $93^{\circ}$  C).

New soup merchandising stations feature attractive graphics on warmer base - available with or without header board. Includes (2) or (3) 4 oz Kool Touch<sup>®</sup> ladles.

### STANDARD FEATURES

- All stainless steel construction for durability
- NSF-Listed rethermalizer quickly heats to safe serving temperature
- Lid rim returns moisture to the food to retain flavor, and stay upright during ladling
- Temperature-sensing thermostats provide accurate heat control
- Temperature marks on knobs
- Larger-capacity, 5 qt insets leave room to stir

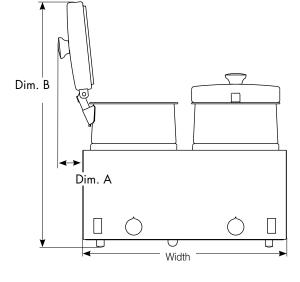
#### ACCESSORY ITEMS

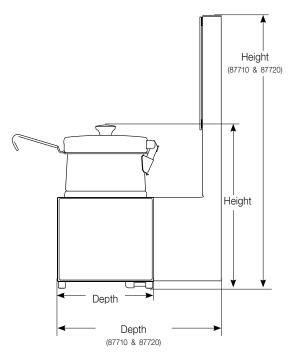
- 5 qt (4.7 L) Inset & Lid Assembly 81111
  - \_\_\_\_ 4 oz (118 mL) Kool Touch<sup>®</sup> Ladle 87614



## **TWIN & TRIPLE WELL FOOD SERVERS**

Models Twin FS-4 Plus & Triple FS-4 Plus





MODELS	TWIN FS-4 PLUS 81200 🕲	TRIPLE FS-4 PLUS 85900 🕲
	TWIN FS-4 PLUS SOUP MERCHANDISER WITHOUT HEADER 87635 🕸	TRIPLE FS-4 PLUS SOUP MERCHANDISER WITHOUT HEADER 87646 🕲
Capacity	(2) insets hold 5 qt (4.7 L) each; 10 qt (9.4 L) total	(3) insets hold 5 qt (4.7 L) each; 15 qt (14.1 L) total
Height	14 ½" 36.8 cm	14 ½" 36.8 cm
Width	17" 43.2 cm	25 ½" 64.8 cm
Depth	9 <sup>5</sup> /8" 24.4 cm	9 ⁵/₀" 24.4 cm
Dim. A	2 <sup>1</sup> / <sub>16</sub> " 5.2 cm	2 <sup>1</sup> / <sub>16</sub> " 5.2 cm
Dim. B	20 <sup>7</sup> / <sub>16</sub> " 51 cm	20 <sup>7/</sup> 16" 51 cm
Electrical	120V, 60Hz, 1000W, 8.3A	120V, 60Hz, 1500W, 12.5A
Weight	20 lb 9.1 kg	28 lb 12.7 kg
MODELS	TWIN FS-4 PLUS SOUP MERCHANDISER WITH HEADER 87710 🕲	TRIPLE FS-4 PLUS SOUP MERCHANDISER WITH HEADER 87720 🕸
Capacity	(2) insets hold 5 qt (4.7 L) each; 10 qt (9.4 L) total	(3) insets hold 5 qt (4.7 L) each; 15 qt (14.1 L) total
Height (with header)	24 <sup>3</sup> / <sub>16</sub> " 61.4 cm	24 <sup>3</sup> / <sub>16</sub> " 61.4 cm
Width (with header)	17" 43.2 cm	25 ½" 64.8 cm
Depth (with header)	14 ½" 36.8 cm	14 ½" 36.8 cm
Electrical	120V, 60Hz, 1000W, 8.3A	120V, 60Hz, 1500W, 12.5A
Weight	23 lb 10.4 kg	31 lb 14.1 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.

