



FOOD WARMERS {FOOD SERVERS} KETTLE SERVERS

Model KS

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

The water bath warmer/cooker in a traditional kettle shape is constructed of spun aluminum with a durable epoxy coating. Water vessel and hinged lid are stainless steel. Lid stays upright during ladling and features a rim that collects moisture and returns it to the food. Includes exclusive 11 quart (10.4 L) stainless steel inset and a write-on magnetic flavor card with wipe-off marker. Unit also accepts an exclusive 7 quart (6.6 L) inset; not included. Choose from black or copper colored models.

The precalibrated positive off thermostat controls a 1500 watt heating element. Temperature settings—marked on thermostat knob—range from 60° F (16° C) to 200° F (93° C). A green indicator light confirms unit has reached set temperature when unlit.

Standard Features

- Spun aluminum shroud with stainless steel vessels for durability
- Also accepts an exclusive 7 quart (6.6 L) stainless steel inset
- Adjustable precalibrated thermostat for accurate heat control
- Temperature marks on knob with protective knob guard
- Hinged lid stays upright during ladling for easy customer use
- Lid rim returns moisture to the food to retain flavor
- Side handle assists in opening lid ergonomically
- New write-on wipe-off flavor card for flexibility
- Feet are slip resistant for added stability

Kettle Server Accessories

- 11 qt (10.4 L) Kettle Server Inset 84437
- 7 qt (6.6 L) Kettle Server Inset 84462
- 2 oz (59 mL) Ladle 82660
- 4 oz (118 mL) Ladle 82574
- 6 oz (177 mL) Ladle 82661
- 8 oz (237 mL) Ladle 82662

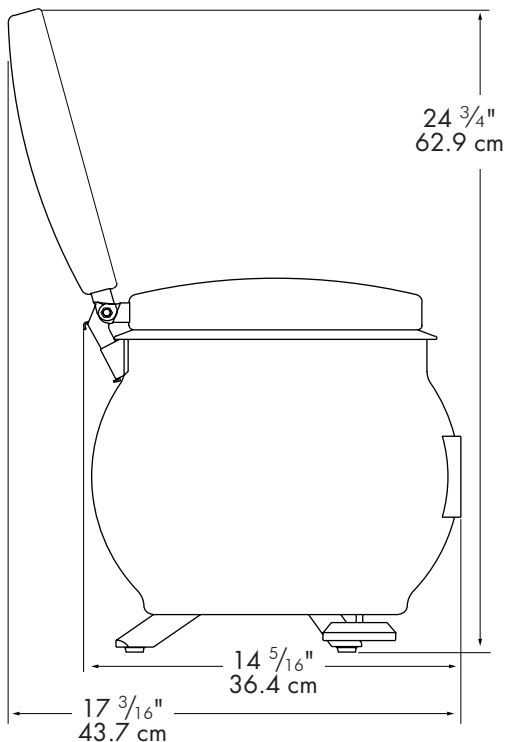
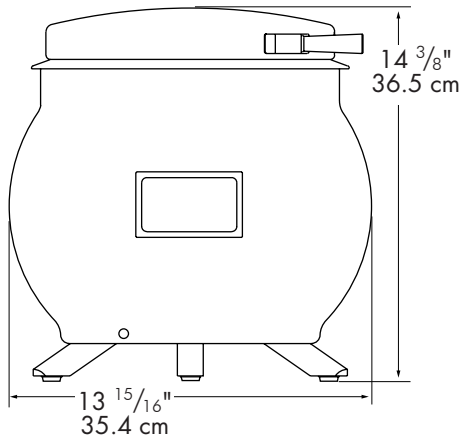
Specifications on reverse side



FOOD WARMERS {FOOD SERVERS} KETTLE SERVERS

Model KS

Kettle Server KS 84300



Specifications

Model	KS 84300												
Construction	Spun aluminum with a durable epoxy coating. Water vessel, 11 qt (10.4 L) inset and lid are stainless steel.												
Capacity	Vegetable inset holds 11 qt (10.4 L).												
Dimensions	<table border="1"> <thead> <tr> <th></th> <th>Height</th> <th>Width</th> <th>Depth</th> </tr> </thead> <tbody> <tr> <td>in</td> <td>14 ³/₈</td> <td>13 ¹⁵/₁₆</td> <td>14 ⁵/₁₆</td> </tr> <tr> <td>cm</td> <td>36.5</td> <td>35.4</td> <td>36.4</td> </tr> </tbody> </table> Height with lid open: 24 ³ / ₄ in (62.9 cm)		Height	Width	Depth	in	14 ³ / ₈	13 ¹⁵ / ₁₆	14 ⁵ / ₁₆	cm	36.5	35.4	36.4
	Height	Width	Depth										
in	14 ³ / ₈	13 ¹⁵ / ₁₆	14 ⁵ / ₁₆										
cm	36.5	35.4	36.4										
Electrical	120V, 60Hz, 1500W, 12.5A 72 in (183 cm) cord set NEMA 5-15P, 15A, 125V PLUG												
Weight	20 lb (9.1 kg)												
Options	Kettle Server KS 85740 is the copper colored version of the KS 84300 unit. Kettle Server KS 84290 . Same as Kettle Server KS 84300 described above, except includes an exclusive 7 qt (6.6 L) inset. KS 85760 is the copper colored version of this unit.												

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 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.

