



Topping Equipment Food Server Advantage™

Model FSAF

Date:

Project:

Quantity:

Item Number:



NSF certified as a rethermalization unit



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 Website or contact us.

Bid Description

The Food Server Advantage™ is available in two models for dispensing fudge or caramel. Advantage™ units are constructed of a stainless steel enclosure with a brushed (#4) finish, ABS plastic lid and high-temperature molded top. Pump is stainless steel with welded construction. Each unit includes a magnetic sign for merchandising and is NSF listed.

An adjustable precalibrated thermostat controls twin heating elements cast in the food vessel. A third heating element is bonded to the aluminum paddle plates. The central paddle is located between the two #10 pouches. Each unit includes a spout warmer.

Temperature settings are marked on the thermostat knob. Power is controlled with an ON/OFF rocker switch. An interlock switch cuts power to paddle when the lid is removed.

Capacity is two #10 pouches (3-quart, 2.8 L) with fitment. Pump valve features captured stainless steel balls. Maximum stroke yields 1-ounce (30 mL) with gauging collars supplied to reduce yield in ¼-ounce (7 mL) increments. Exclusively uses a Cryovac® pouch with fitment.

Standard Features

Closed, sanitary system dispenses from one pouch while warming a second pouch to serving temperature

Outside of pump remains clean

Evacuation*: 96% fudge, 97% caramel

Pump design prevents loss of valve balls

Portion control pumps offer 1, ¾, ½, and ¼-ounce servings

Easy-to-adjust portion control in ¼-ounce (7 mL) increments

Magnetic merchandising sign attracts attention

Passes NSF rethermalization test

Food Server Advantage™ Accessories

- Cylinder-side cleaning brush #82049
- Spout-side/cast valve cleaning brush #82526

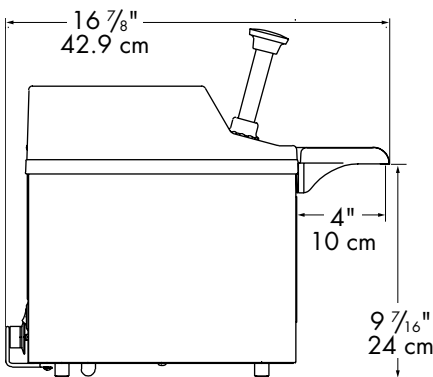
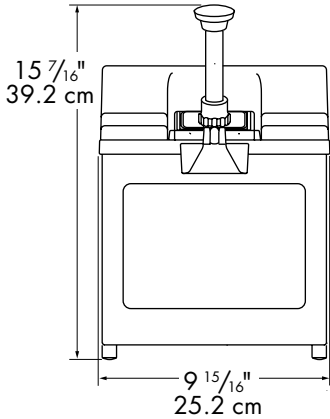
Specifications on reverse side



Topping Equipment Food Server Advantage™

Model FSAF

Food Server Advantage™



Specifications

Model	FSAF #85070 Fudge												
Construction	Stainless steel enclosure, ABS plastic lid, and high-temperature molded top. Stainless steel pump with welded construction. Pump design prevents loss of valve balls. Includes magnetic Fudge sign.												
Capacity	2 #10 pouches of 3-quarts each, 6-quart total (or 2.8 L each, 5.6 L total)												
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>15 7/16</td> <td>9 15/16</td> <td>16 7/8</td> </tr> <tr> <td>cm</td> <td>39.2</td> <td>25.2</td> <td>42.9</td> </tr> </tbody> </table>		Height	Width	Depth	in	15 7/16	9 15/16	16 7/8	cm	39.2	25.2	42.9
	Height	Width	Depth										
in	15 7/16	9 15/16	16 7/8										
cm	39.2	25.2	42.9										
Electrical	120V, 60Hz, 450W, 3.8A 72 in (183 cm) cord set NEMA 5-15P, 15A, 125V PLUG												
Ship Weight	28 lb (12.7 kg)												
Option	FSAF #85080 Caramel. Same as FSAF #85070 described above, except with Caramel magnetic sign.												

Cryovac® is a registered trademark and a trade name of Cryovac Inc.

FOB Richfield, Wisconsin 53076

CAD Library

We are a member of The KCL CADalog with more than 100 other manufacturers. Our CAD files can be purchased through Kochman Consultants, Ltd. at 847-470-1195 or e-mail sales@kclcad.com. Their website is at www.kclcad.com.

* Test results on file

