



FOOD WARMERS {MERCHANDISERS} HOT SAUCE, SUPREME™

Models HSSW-SS
HSSWI-SS

Date:

Project:

Quantity:

Item Number:



HSSW-SS 80580



HSSWI-SS 86600

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 ¼ ounce (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

Pump yields 1 ounce (30 mL) with portion control in ¼ ounce (7 mL) increments

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



ALSO AVAILABLE FOR EXPORT



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.

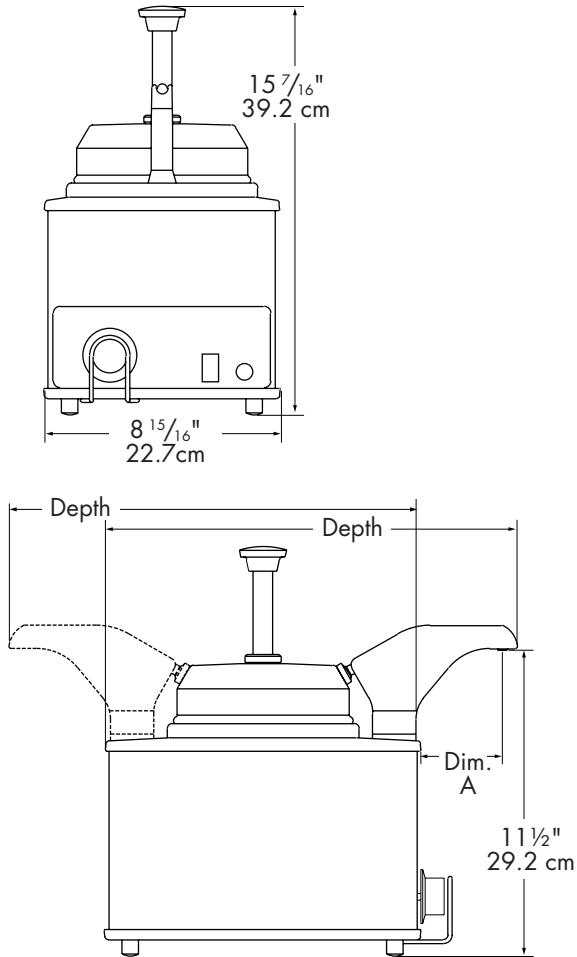
Specifications on reverse side



**FOOD WARMERS {MERCHANDISERS}
HOT SAUCE, SUPREME™**

**Models HSSW-SS
HSSWI-SS**

Supreme™ Hot Sauce Server



Specifications

Model	HSSW-SS 80580				
Construction	Stainless steel base with black thermoset plastic bottom and top. Pumps feature a rugged cast valve body and welded construction. Pump with spout warmer is opposite instrument panel side.				
Capacity	Stainless steel jar or #10 can holds 3 quarts (2.8 L).				
Dimensions		<u>Height</u>	<u>Width</u>	<u>Depth</u>	<u>Dim A</u>
	in	15 7/16	8 15/16	15 1/2	3 1/16
	cm	39.2	22.7	39.4	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.

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.

