

# A BOLD DISPLAY FOR BOLD FLAVORS.

## TWIN & TRIPLE INSET WARMERS

Offer variety with a twin or triple warming station – heat and serve soups, sauces, proteins and more

Hinged lid stays open while you serve and captures and returns moisture to the food when closed

Larger capacity (5 qt) inset leaves room to stir



Dedicated temperature-sensing thermostat heats food to perfect serving temperature

Wrap-around heating elements provide even heat, eliminating wasted servings due to scorching

Fresh graphics create eye-appeal



Triple station  
87720



1.800.558.8722  
Server-Products.com



### TWIN & TRIPLE WELL FOOD SERVERS

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

#### Food Applications

- Heat and hold a variety of soups, sauces or proteins at specific temperatures
- Merchandisers draw attention to concession areas
- Pre-make soups and sauces, heat from cooled or frozen state as needed

#### Fast Facts

The NSF listed rethermalizing station quickly heats up to 3 sauces, soups or proteins to safe serving temperatures and holds from the first serving to the last.

From creamy potato to chicken tortilla, individual thermostat controls and stainless steel water baths keep each food product at its ideal temperature to eliminate wasted servings.

Merchandising stations make for a fresh presentation. Ask about our branding options.

TWIN & TRIPLE INSET WARMERS

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

# ALWAYS ON POINT – FROM STEWS TO BISQUES

## TWIN & TRIPLE INSET WARMERS

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

### Specifier Statement

Server Products Twin and Triple Well Food Server Models Twin FS-4 Plus and Triple FS-4 Plus are constructed of stainless steel. 5 qt insets and lids are included. Each stainless steel water well has a dedicated temperature-sensing thermostat – ranges from 100°F to 200°F – and 500 watt, wrap-around heating element. Merchandisers feature graphics on warmer base and stations feature additional backboard with graphics. Merchandising units include (2) or (3) 4 oz ladles. NSF listed. C-UL-US listed. Two-year warranty. Ships FOB Richfield, WI 53076.

### Product Codes

- Twin warmer 81200
- Twin merchandiser 87635
- Twin station, with backboard 87710
- Triple warmer 85900
- Triple merchandiser 87646
- Triple station, with backboard 87720

### Specifications

Part Number	Capacity	Dimensions (height x width x depth)	Weight	Electrical
81200	(2) 5 qt insets	14 1/2" x 17" x 9 5/8"	20 lb	120V
	(2) 4.7 L insets	36.8 x 43.2 x 24.4 cm	9.1 kg	1000W 8.3A
87710	(2) 5 qt insets	24" x 17 1/16" x 14 9/16"	23 lb	120V
	(2) 4.7 L insets	60.9 x 43.3 x 36.9 cm	10.4 kg	1000W 8.3A
85900	(3) 5 qt insets	14 1/2" x 25 1/2" x 9 5/8"	28 lb	120V
	(3) 4.7 L insets	36.8 x 64.8 x 24.4 cm	12.7 kg	1500W 12.5A
87646	(3) 5 qt insets	24" x 25 9/16" x 14 9/16"	31 lb	120V
	(3) 4.7 L insets	60.9 x 64.9 x 36.9 cm	14 kg	1500W 12.5A



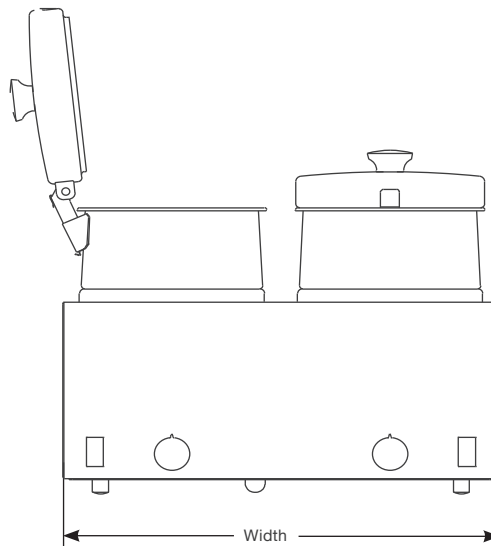
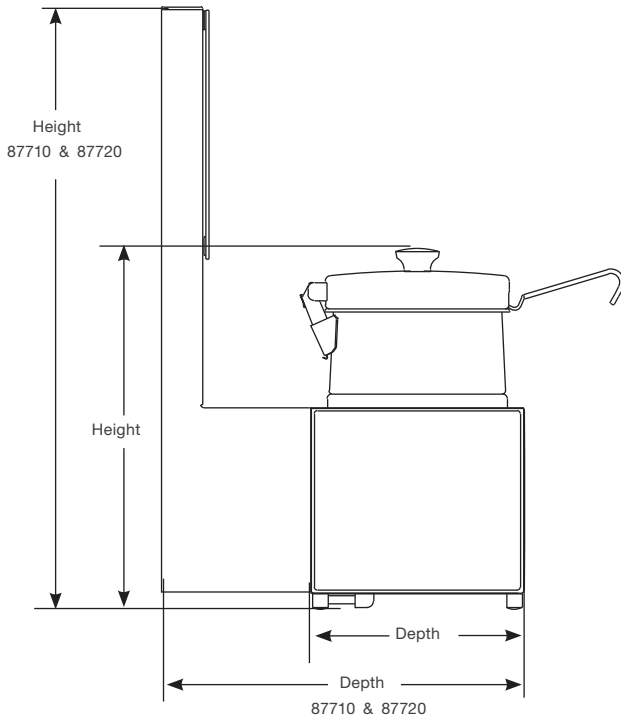
Plug is 120V NEMA 5-15P with 72" (183 cm) cord

230V models also available



### Accessory Items

- 5 qt (4.7 L) inset & lid assembly 81111
- 4 oz (118 mL) ladle 87614



Server Products, Inc. 800.558.8722 | Intl: 262.628.5600  
 3601 Pleasant Hill Road | Richfield WI 53076  
 spsales@server-products.com | server-products.com

Server Products, Inc. reserves the right to modify specifications without obligation.  
 Printed in USA | © Server Products, Inc 01.2019 | S 02055