

REDUCE WASTE. RETAIN TASTE.

SOUP WARMERS

Compact rethermalizing warmers keep soups, proteins and other foods at the perfect temperature from the first serving until the last

Larger capacity leaves room to stir

Food retains flavor and quality – the moisture-conserving lid returns condensation back to food

FS-7 and FS-11 handles assist in opening larger lids ergonomically – no more reaching over steam

Precise temperature control and accurate, even heat eliminates wasted servings – no scorching as product depletes



SOUP WARMERS

Models FS-4 Plus, FS-7 & FS-11

Food Applications

- Hold soups at the perfect temperature, from delicate cream-based soups to hearty stews and chili
- Great for heating proteins and other foods

Fast Facts

NSF listed as rethermalizers, Server's water-bath warmers quickly heat foods to a safe serving temperature and retain accurate temperatures throughout the day.

The wrap-around heating element provides even heat, eliminating hot spots.

Hinged lid stays upright during ladling for easy use, and the moisture-conserving rim returns condensation to preserve food quality and flavor.

FS-4 Plus can also be fitted with a squeeze bottle inset to add your Signature Touch™ to a dessert or specialty item.



1.800.558.8722
Server-Products.com

SOUP WARMER Models FS-4 Plus, FS-7 & FS-11

KEEP YOUR SOUPS STEW-PENDOUS

SOUP WARMERS

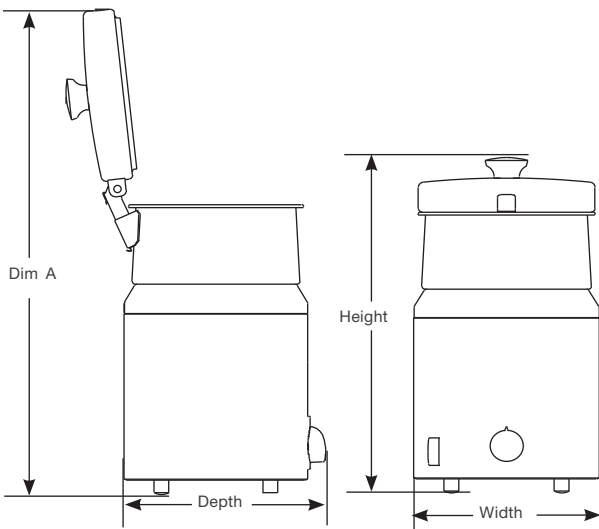
Models FS-4 Plus, FS-7 & FS-11

Specifier Statement

Server Products Rethermalizing Soup Warmers Models FS-4 Plus, FS-7, and FS-11 are a series of round, water-bath cookers/warmers constructed of stainless steel. Includes inset and lid assemblies. Hinged, moisture-conserving lid remains upright while ladling, and collects and returns moisture to food. An adjustable thermostat controls the wrap-around heating element, and temperature settings are marked on the knob; FS-4 Plus temperature ranges from 100°F to 200°F, and FS-7 and FS-11 temperatures range from 60°F to 200°F. The FS-4 Plus has a 5 quart inset and uses 500 watts of power, the FS-7 has a 7 quart inset and uses 1000 watts, and the FS-11 has an 11 quart inset and uses 1500 watts. NSF listed. Rethermalizer. C-UL-US listed. Two-year warranty. Ships FOB Richfield, WI 53076.

Product Codes

- | | |
|---|-------------|
| <input type="checkbox"/> 5 qt inset warmer | FS-4+ 81000 |
| <input type="checkbox"/> 7 qt inset warmer | FS-7 84000 |
| <input type="checkbox"/> 11 qt inset warmer | FS-11 84100 |



Specifications

| Part Number | Capacity | Dimensions (height x width x depth) | Dim A | Weight | Electrical |
|-------------|-----------------|--|----------------------|-----------------|------------------------|
| 81000 | 5 qt 4.7 L | 14 7/8" x 7 3/4" x 8 1/2" 37.8 x 19.7 x 21.6 cm | 20 7/8" 53 cm | 9 lb 4.1 kg | 120V 500W 4.1A |
| 84000 | 7 qt 6.6 L | 14 1/8" x 9 9/16" x 11" 36 x 24.3 x 27.9 cm | 22 11/16" 57.3 cm | 13 lb 5.9 kg | 120V 1000W 8.3A |
| 84100 | 11 qt 10.4 L | 14 1/2" x 11 9/16" x 13" 36.1 x 29.4 x 33 cm | 24 13/16" 62.4 cm | 16 lb 7.3 kg | 120V 1500W 12.5A |

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

230V models also available



Accessory Items

Customize to fit your needs.

- | | |
|--|-------|
| <input type="checkbox"/> 5 qt (4.7 L) Inset & Lid Assembly | 81111 |
| <input type="checkbox"/> 7 qt (6.6 L) Inset & Lid Assembly | 84040 |
| <input type="checkbox"/> 11 qt (10.4 L) Inset & Lid Assembly | 84149 |
| <input type="checkbox"/> 2 oz (59 mL) Ladle | 82660 |
| <input type="checkbox"/> 4 oz (118 mL) Ladle | 82574 |
| <input type="checkbox"/> 6 oz (177 mL) Ladle | 82661 |
| <input type="checkbox"/> 8 oz (237 mL) Ladle | 82662 |



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