



Project \_\_\_\_\_

Item # \_\_\_\_\_

Quantity \_\_\_\_\_

## Sauce Warmers

Models: KSW-1, -2, -3

Hatco®/Krampouz Sauce Warmers keep sauces warm and ready for deployment. Choose from single, dual or triple sauce warmers. Precise enough to fine-tune the temperature, and keep your sauce at the optimum pouring consistency.

### Standard features

- Stainless Steel frame for durability and reliability
- On/Off switch with a power indicator light
- Thermostatic control from 105° - 195°F (40° - 90°C)
- KSW-2 and -3 features dedicated controls for each bottle well
- Each Sauce Warmer is supplied with the appropriate number of 3-valve sauce bottles



**KSW-1** with accessory Spout Bottle



**KSW-2** with accessory Spout Bottles



**KSW-3** with accessory Spout Bottles

### Accessories

- Single Valve Bottle - 1 liter capacity. Plastic bottle and cap with silicone valve. (Designed for thicker sauces, like chocolate)
- Three Valve Bottle - 1 liter capacity. Plastic bottle and cap.



**For operation, location and safety information, please refer to the Installation & Operating Manual.**

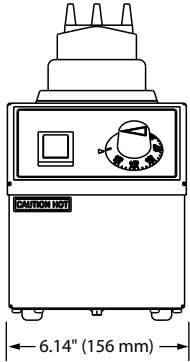




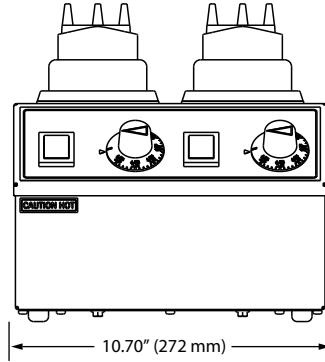
# Sauce Warmers

Models: KSW-1, -2, -3

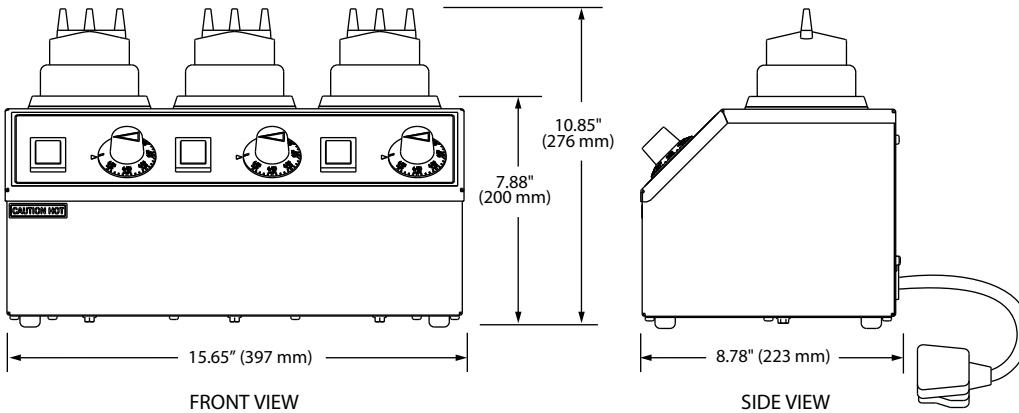
**KSW-1**



**KSW-2**



**KSW-3**



## SPECIFICATIONS

### Waffle Makers

Model	Item Number	Description	Dimensions (W x D x H)	Voltage	Watts	Amps	Plug	Shipping Weight
KSW-1	KSW.1515	1 bottle well	6.14" x 8.78" x 7.88" (156 x 223 x 200 mm)	120	170	1.5	NEMA 5-15P	4 lbs. (2 kg)
KSW-2	KSW.2515	2 bottle well	10.70" x 8.78" x 7.88" (272 x 223 x 200 mm)	120	340	3.1	NEMA 5-15P	7 lbs. (3 kg)
KSW-3	KSW.3515	3 bottle well	15.65" x 8.78" x 7.88" (397 x 223 x 200 mm)	120	510	4.6	NEMA 5-15P	11 lbs. (5 kg)

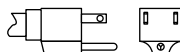
\* Shipping weight includes packaging.

## PLUG CONFIGURATIONS

### CORD LOCATION

Back, lower left of unit.

### NEMA 5-15P



## PRODUCT SPECS

### Sauce Warmers

The Sauce Warmers shall be Model ... as distributed by the Hatco Corporation, Milwaukee, WI 53234 U.S.A.

The Sauce Warmers shall be rated at ... watts, ... volts, and be ... inches (millimeters) in overall width.

It shall consist of a stainless steel frame. Sauce Warmers feature thermostatic control

from 105° - 195°F (40° - 90°C), On/Off switch with power light and a splatter guard IPX3 standards. All units are equipped with a factory attached 6' (1829 mm) power cord and plug.

Accessories shall include one or three valve bottles.

Warranty consists of 24/7 parts and service assistance (US and Canada only).

**HATCO CORPORATION** | P.O. Box 340500 Milwaukee, WI 53234-0500 U.S.A.  
 (800) 558-0607 | (414) 671-6350 | www.hatcocorp.com | support@hatcocorp.com