

FOOD WARMERS

What Makes Server Warmers Different?

Not all food warmers in the industry are equal. Besides being made in the USA and having a 2-year warranty, Server sets itself apart with a temperature-sensing thermostat, unique hinged lid and NSF Listing as a Rethermalization Unit.

Temperature-sensing Thermostat

Unlike other manufacturers' "low-high" or "1-10" infinite switch controllers that DO NOT sense temperature, Server warmers' temperature-sensing thermostats maintain precise temperature even as product is depleted. This ensures food quality and safety and reduces costs by eliminating scorched or burnt product.

Server warmers have thermostat knobs with precise temperature settings so you don't have to guess on a "low-high" or "1-10" controller.

Responsive and accurate thermostat minimizes temperature overshoot during initial warm-up and registers product temperature accurately.



Many models feature a "positive lock" dial indicator with temperature selections in 5-degree increments.

NSF Listed As A Rethermalization Unit

Warmers with this icon have exceeded NSF's Rethermalization requirements to ensure food is quickly heated through HACCP "danger zone" of 165°F. This allows you to heat and serve in the same vessel.

The term "Cooker/Warmer" is used loosely in the industry and is often a marketing term. Don't fall into the trap of confusing a "Cooker/Warmer" with an NSF-Listed Rethermalization Unit that has passed stringent testing for official listing.



Hinged Lid

NSF-Listed hinged lid is easy to use and helps maintain food quality.

Unique rim catches condensation and returns moisture to product to retain flavor and texture from first serving to last.



Handle assists in opening larger lids ergonomically – no more reaching over hot zones.

Hinge keeps lid upright during ladling.