



S E R V E R



Make a fresher first impression.

Dessert service equipment designed to serve you better.



Intelligent solutions for magnificent desserts.

Sweeten your dessert program with smarter equipment from Server. Choose from a full line of innovative warmers, dry dispensers, pumps and topping stations that will help you save time, cut costs and improve operational efficiency. From sauces and crumbles to syrups, solids and more — we deliver great serving solutions, so you can enjoy greater profits.

Serving Stations

Speed service and keep chilled or ambient-temperature syrups, solids and crumble toppings close at hand in a customized, compact layout.



Insulated Squeeze Bottle Holder

Chill toppings in a convenient finishing station complete with bottles and eutectic ice packs for quick and easy plating and topping desserts.



Dipping Warmers

Keep up to 3 toppings warm and ready for dipping. Low-temperature heating element warms #10 can(s) without a water bath.



InSeason™ Seasoning Dispensers

Ensure precise ingredient portions and consistent flavor with a handheld, durable device that you can keep wherever you need it. Available in spread or drop dispensing patterns to fit your needs.



DIFFERENT IS BETTER

We specialize in delivering point-of-use dispensing solutions for heated, chilled or ambient foods. All to reduce your environmental footprint, cut costs and boost your bottom line.

Tiered Solutions

Add topping options by combining mini and serving stations. Tiered configurations maximize limited space and make service quick and efficient.



EZ-Topper™ Pouched Topping Warmers

Sealed system keeps topping at peak flavor with temperature-sensing thermostat. Portion-controlled pump dispenses from one pouch while unit warms a second in reserve.



Topping Warmers

Eliminate waste with precise temperature control and accurate, even heat. A heated spout ensures food safety, while fresh new graphics for Caramel, Hot Fudge, Cheese Sauce and Butter provide eye appeal.



WireWise™ Organizers

Save countertop space with tiered racking for common food containers. Attractive, wire-frame design is lightweight yet durable. Reusable portion control pumps sold separately.



Small Capacity Warmer

Keep small batches of chocolate and candy melts fresh and delicious. The water bath is evenly heated with a wrap-around heating element and maintained with a temperature-sensing thermostat.



Dry Food Dispensers

Dispense precise, adjustable portions of dry foods, from candy and nuts to drink and dessert blend-ins. Available in countertop or wall-mounted options to fit your workflow.



Environmentally Friendly Pouches

Pouched dispensers deliver up to 97% evacuation, use less storage space and reduce waste. You can help the environment and lower costs while serving more dessert.



Modular Topping Warmers

Easily make distinctive desserts with one warmer that can pump, ladle or drizzle hot toppings from a #10 can, 3 qt jar or squeeze bottles.



Why better matters.

Whether helping you conserve energy, reduce waste, cut costs, save time or lessen your environmental footprint, at Server we believe better really does matter. Helping you serve better keeps us focused on delivering best-in-class products, service and support — all backed by the integrity and trust we have built our reputation on for more than 65 years.



Built to be better.



Our high-quality, dependable products are backed by a Two-Year Warranty.



Meticulously designed and fabricated, our products are proudly built in the U.S.A.



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ConserveWell™ | Warmers | Dry Dispensers | Pumps | Topping Stations