

CLEARLY CONVENIENT.

INSULATED COLD STATION

Keep garnishes or condiments cool at their point of use; no need for electricity

Clear, hinged lid showcases toppings for quick identification and product level checking; adjustable for stay-open or self-close operation



Same base can be used across dayparts; simply replace ice pack and change out pans to suit topping needs

Lemon Server comes complete with graphics, 1/6-size pan, tongs and (2) ice packs

Single model includes a 1/6-size pan and tongs with a side-mounted hook to keep tongs handy and sanitary



1.800.558.8722
Server-Products.com



INSULATED COLD STATION

Models IRS-1, IRS-2, IRS-2DI, IRS-3 & IRS-3DI

Food Applications

- Hold toppings for hot dogs, sandwiches and more at self-serve stations or back-of-house
- Cool cocktail garnishes like cherries, oranges, lemons and limes

Fast Facts

Server's insulated stations suit your topping needs across all day parts. Hold oatmeal garnish during breakfast and change out pans with sandwich toppings for lunch or dinner.

Use the insulated server with ice or a eutectic ice pack (94013) to keep condiments cool up to 4 hours.

Pans, up to 6" deep, can be mixed and matched to suit your topping needs.

IRS-3 models accept (3) 1/6-size pans or (1) 1/6-size & (3) 1/9-size pans, and (3) eutectic ice packs (sold separately).

IRS-2 models accept (2) 1/6-size pans or (3) 1/9-size pans, and (2) eutectic ice packs (sold separately).

IRS-1 model includes serving tongs; pan and eutectic ice pack sold separately.

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