



FOOD WARMERS: FOOD SERVERS KETTLE SERVERS

Model KS



KS-2 84300



ALSO AVAILABLE FOR EXPORT

TWO YEAR WARRANTY

Server Products equipment is backed by a two-year limited warranty against defects in materials and workmanship. For a copy of our complete warranty statement, please refer to server-products.com.

BID DESCRIPTION

The water bath warmer in a traditional kettle shape is constructed of spun aluminum with a durable epoxy coating. Water vessel and hinged lid are stainless steel. Lid stays upright during ladling and features a rim that collects moisture and returns it to the food. Includes exclusive 11 quart (10.4 L) stainless steel inset and a write-on magnetic flavor card with wipe-off marker. Unit also accepts an exclusive 7 quart (6.6 L) inset; not included.

The precalibrated positive off thermostat controls a 1500 watt heating element. Temperature settings—marked on thermostat knob—range from 60° F (16° C) to 200° F (93° C). A green indicator light confirms unit is heating; unit has reached set temperature when unlit.

STANDARD FEATURES

- NSF-listed as a rethermalization unit
- Spun aluminum shroud with stainless steel vessels
- Also accepts an exclusive 7 qt (6.6 L) stainless steel inset
- Adjustable thermostat for accurate heat control
- Temperature marks on knob with protective knob guard
- Hinged lid stays upright during ladling for easy use
- Lid rim returns moisture to the food to retain flavor
- Side handle assists in opening lid ergonomically
- Write-on wipe-off flavor card makes flavor changes easy

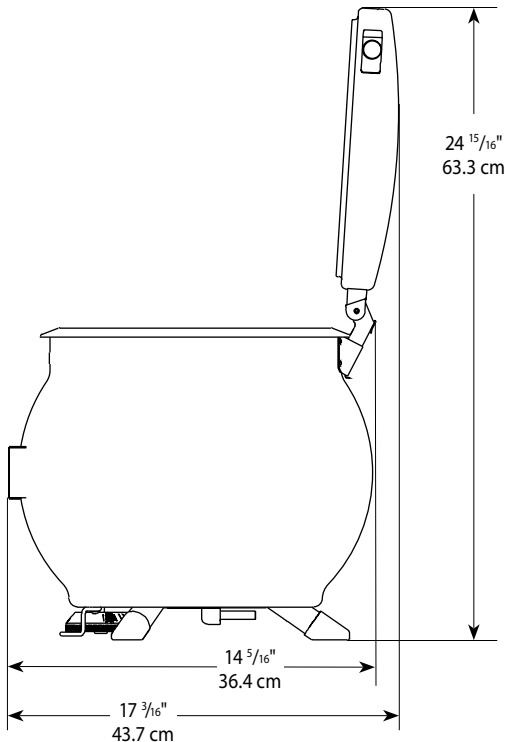
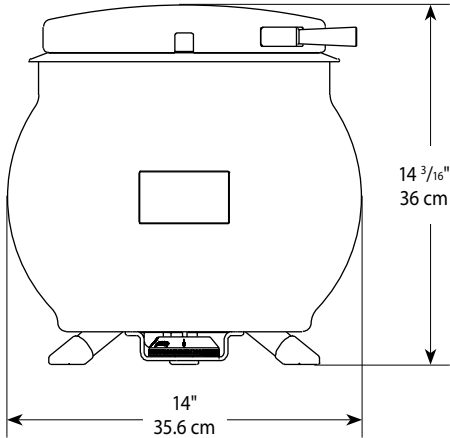
KETTLE SERVER ACCESSORIES

- 11 qt (10.4 L) Kettle Server Inset 84437
- 7 qt (6.6 L) Kettle Server Inset 84462
- 2 oz (59 mL) Ladle 82660
- 4 oz (118 mL) Ladle 82574
- 6 oz (177 mL) Ladle 82661
- 8 oz (237 mL) Ladle 82662



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KETTLE SERVER KS 84300



SPECIFICATIONS

Construction	Spun aluminum with a durable epoxy coating. Water vessel, 11 qt (10.4 L) inset and lid are stainless steel.		
Certifications	NSF, NSF Rethermalization, C UL US NSF listing for rethermalization ensures food is quickly heated to a safe temperature before bacteria has an opportunity to grow. 		
Capacity	Vegetable inset holds 11 qt (10.4 L).		
Dimensions	<u>Height</u>	<u>Width</u>	<u>Depth</u>
	14 ³ / ₁₆ " 36.0 cm	14" 35.6 cm	14 ⁵ / ₁₆ " 36.4 cm
	Height with lid open: 24 ¹⁵ / ₁₆ " (63.3 cm)		
Electrical	120V, 60Hz, 1500W, 12.5A, 72 in (183 cm) cord set NEMA 5-15P, 15A, 125V PLUG		
Weight	20 lb (9.1 kg)		
Options	Kettle Server KS 84290  . Same as Kettle Server KS 84300 described above, except includes an exclusive 7 qt (6.6 L) inset.		

FOB RICHFIELD, WISCONSIN 53076

NSF LISTED AS A RETHERMALIZATION UNIT TO ENSURE FOOD IS QUICKLY HEATED TO A SAFE TEMPERATURE BEFORE BACTERIA HAS AN OPPORTUNITY TO GROW. 

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