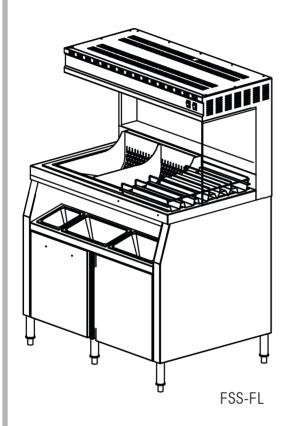


Models FSS-FL FSS-PT FSE-FL FSE-PT FST-PT



Standard Features:

- Fully 304 stainless steel construction
- Easy-to-remove & clean parts
- Highly durable & reliable ceramic heating elements
- Special design bottom heater for dump pan heating
- Divider could optionally to segregate different product placed in the dump pan.
- Raised edge around dump basket and pre-pack area for easier cleaning
- Poly carbonate shield for pre-pack to keep packed fries fresh & warm
- Low wattage rating & less energy consumption

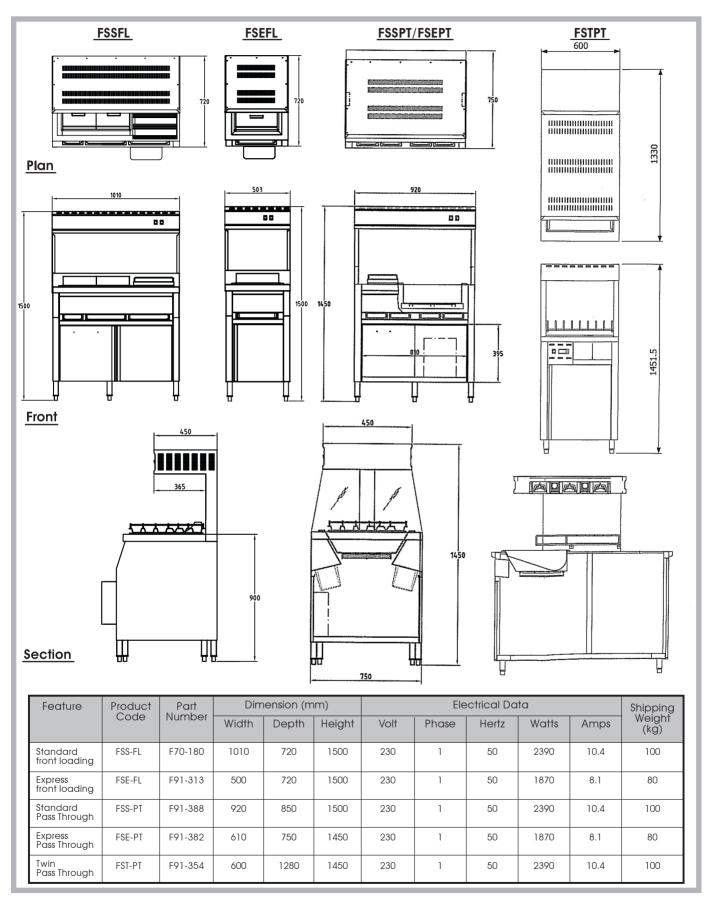
Options & Accessories

- GN pan 1/3 size, 6" deep
- GN pan 1/6 size, 6" deep
- French fries rack

Specifications:

This innovative Fries Warmer doubles your fried food-holding time and keeps your fries golden looking & crispy tasting just like they were straight out from the fryer. Uniquely developed for the Quick Serve market, the fries Warmer combines intense ceramic radiant heat technologies and a specially designed bottom heat source to extend the freshness for a variety of fried foods including nuggets & wedges, thus keeping all those fried foods moist and delicious for up to 20 minutes without drying or creating a limp product. Optional SMART product timer allows operators to monitor and track each individual product's shelf, thus improving food quality, consistency and safety issues.





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