

Specialty Warmers

IntelliServ® Food Pan Warmer

- End-operated, water-bath warmer is ideal for effective kitchen placement while digital temperature control ensures accurate heating and holding
- Smaller batches keep toppings and sauces at their peak freshness
- NSF listed rethermalizer – quickly heats to a safe serving temperature before bacteria has an opportunity to grow
- Digital display provides instant feedback of heat setting and status
- Open well accepts up to a 1/3-size food pan with a 6 quart capacity; configure to serve with ladles, pumps or squeeze bottles (pans, lids, ladles, pumps and bottles are sold separately)



a

	model/item	description	capacity	dimensions (HxWxD)	plug	voltage	watts	weight
a	IS-1/3 86090	120V IntelliServ® warmer	6 qt	9 5/16" x 7 15/16" x 15 3/8"	5-15P	120 AC	500	17 lb
	IS-1/3 86339	230V IntelliServ® warmer	5.7 L	23.7 x 20.2 x 39.1 cm	Aust	230 AC	500	7.7 kg
	IS-1/3 86478				Brazil			
	IS-1/3 86338				Euro			
	IS-1/3 86341				UK			
	IS-1/3 86479	100V IntelliServ® warmer	5.7 L	23.7 x 20.2 x 39.1 cm	Japan	100 AC	500	7.7 kg



Adaptable Serving

Customize an IntelliServ® with pumps, ladles or squeeze bottles for topping, finishing or plating.

Stainless steel pumps for 1/3- or 1/6-size food pans, 6" deep are featured on p 22.

b Sauce Station Components:

item	description
(1) 86338	IntelliServ® warmer, 230V Euro plug
(2) 90089	1/6-size pans, 2 3/4 qt
(2) 90094	1/6-size lift-off lids (not shown)
(2) 87213	6", 1 oz ladles

c Finishing Station Components:

item	description
(1) 86338	IntelliServ® warmer, 230V Euro plug
(1) 90089	1/6-size pan, 2 3/4 qt
(1) 90094	1/6-size lift-off lid
(1) 87530	squeeze bottle holder, (3) 16 oz
(1) 87213	6", 1 oz ladle



b

230V models include a required main power switch



c