

Specialty Warmers

Dipping Warmers

- Ideal for dipping ice cream, waffle bowls and cones
- Dip coat topping is gently heated with a low-temperature heating element; no water bath
- Temperature settings, marked as low or high, range from ambient to 150°F
- Stainless steel warmers with up to three wells hold the standard #10 can of cone dip coat or 3-quart jar (94009)
- Cleanup is easy; top and bottom are removable



model/item	description	capacity	dimensions (HxWxD)	plug	voltage	watts	weight
a DI-1.92000	single cone dip warmer	3 qt	8 1/8" x 7 5/8" x 9 11/16"	5-15P	120 AC	100	6 lb
b DI-2.92020	twin cone dip warmer	(2) 3 qt	8 1/8" x 14 5/8" x 9 7/16"	5-15P	120 AC	120	9 lb
c DI-3.92040	triple cone dip warmer	(3) 3 qt	8 1/8" x 21 5/8" x 9 7/16"	5-15P	120 AC	180	12 lb

Small-Capacity Warmer

- Small batches of chocolate and candy melts are superior with a water-bath warmer
- Accurate, even heat is applied with a wraparound heating element and temperature-sensing thermostat
- Lift-off lid doesn't interfere with the dipping process
- Stainless steel water-bath warmer includes a 1 1/2-quart bowl, lift-off lid and 1-oz ladle



model/item	description	capacity	dimensions (HxWxD)	plug	voltage	watts	weight
d FS-2.82700	warmer with bowl (82707), lid (82706) & ladle (82717)	1 1/2 qt	8 1/8" x 7 3/8" x 8 1/8"	5-15P	120 AC	250	6 lb
FS-2.82710		1.4 L	20.6 x 18.7 x 20.6 cm	Euro	230 AC		2.7 kg



Chocolate

is the most popular menued dessert flavor, with a 72.2% U.S. menu penetration.

Datassential SNAP!, 2021