

Designed Smart

Merchandise a variety of soups and/or sauces in the new 1/3 multi-well warmer. Two separate well controls allow you the flexibility to heat and hold as needed. Wrapped with a “Hot Delicious Soup” decal, this merchandiser will catch attention from a distance.

Standard Features

- Designed to run either with water (best option) or dry (will not harm warmer)
- 1 Size available – 2-1/3 pan
- Available with thermostatic or digital controls
- Constructed of 430 Stainless Wrapper, 304 Stainless Well Pan.
- Hi-temp wiring
- Bulb and Capillary thermostat or Digitally controlled with thermocouple
- Insulated well, sides & bottom

Optional Features:

- Cup & Lid Holder
- Pans
- Ladles



Reliability Backed by Tri-Star Warranty

All Tri-Star Warmers are backed by a 1 year parts and labor warranty, including on-site service calls within 50 miles of authorized service technicians.

Certified by the following agencies:

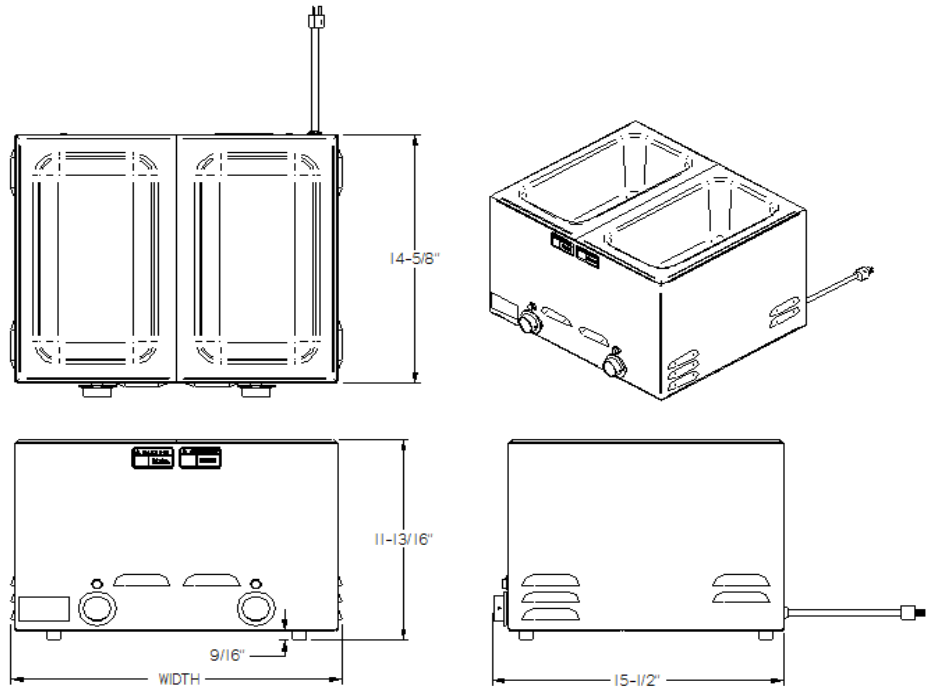


PRODUCT:

QUANTITY:

ITEM:

Product Specifications



Model	Width	Height	Depth	Lbs	Amps	Volts	Watts
W-9iSP2	17-3/16"	11-13/16"	14-5/8"	40	6	120	700

Dimension Notes:

Depth & Height the same for all models, only width varies. Only 2-well thermostatic version shown for clarity.

Construction / Operation:

Stainless steel well pans and housing. Units can be operated in Wet or Dry condition. If operating in Dry condition (no water in well) Hi-Temp (325F°) pan inserts must be used.

Electrical Information:

Each unit is equipped with at least a 66", three wire grounded power cord, which terminates with a standard three-pronged male plug. The U.S. 120V units utilize a NEMA 5-15P plug.

Electrical Specifications:

**Tri-Star reserves the right to modify specifications or discontinue models without incurring obligation*