## DOUBLE SERVIT STRIP WARMER









## Keep your prepared foods hot and ready to serve with the Single ServIt Strip Warmer

This strip warmer is perfect for use in your cafeteria, restaurant, banquet hall, buffet line, or anywhere that you need to keep prepared foods piping hot and fresh for your customers. It uses a durable metal sheathed calrod element to provide plenty of heating power to maintain food's peak serving temperatures but without overcooking or drying out your food.

Toggle control units offer side-mounted, simple to operate controls that provide one level of heat, so you can be sure your staff does not overheat your foods. Since the controls have only one setting, this warmer is extremely simple to use so that even new employees can get it up and running for the day.

Infinite control units offer side-mounted, versatile heat levels so you can choose what works best for the food you are serving. This allows for ultimate control over temperature to keep foods at optimum serving temperatures without affecting quality.

The warmer's heavy-duty stainless steel housing provides excellent durability and corrosion resistance, making it ideal for a busy kitchen environment. For your convenience, mounting brackets are included to make installation as easy as possible.

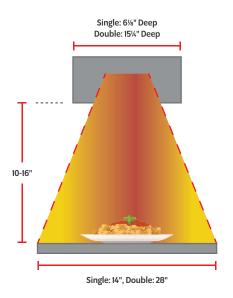
Servit Strip Warmers are backed by an industry-leading 2 year "no hassle" replacement warranty.

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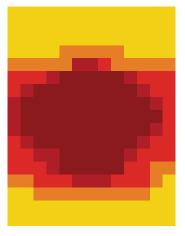
## **Heat Comparison**

Servit Strip Warmers keep more area hot with fewer cold zones than the competition. Strip warmers with more cold zones yield more risk of food safety violations and bad impressions to your customers. With Servit, food remains hot and ready at safe temperatures, without drying out.

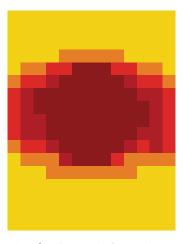


LOW MEDIUM MEDIUM HIGH HIGH

Double Strip Warmers Mounted at 10"

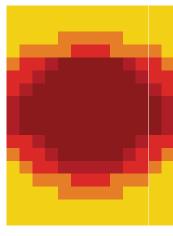


Servit

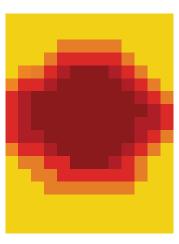


Leading Domestic Competitor

Double Strip Warmers Mounted at 16"



Servit



Leading Domestic Competitor