



Avantco Equipment

Item #: 177S30CP Project: \_\_\_\_\_

Qty: \_\_\_\_\_ Date: \_\_\_\_\_ Approval: \_\_\_\_\_

## Avantco S30CP 11 Qt. Copper Soup Kettle Warmer - 120V, 400W

Item #177S30CP



### Technical Data

|                            |                |
|----------------------------|----------------|
| Height                     | 15 Inches      |
| Diameter                   | 13 Inches      |
| Amps                       | 3.3 Amps       |
| Phase                      | 1 Phase        |
| Voltage                    | 120 Volts      |
| Wattage                    | 400 Watts      |
| Capacity (per Compartment) | 11 qt.         |
| Color                      | Copper         |
| Control Type               | Dial           |
| Features                   | Inset Included |

### Features

- Great for keeping soups and sauces at the perfect temperature with thermostatic dial controls
- Includes a hinged lid, ring, interior liner, and an 11 qt. inset
- Stainless steel inset and anodized aluminum liner are removable and dishwasher safe
- Cool-touch handle and hinged lid design provide safety and ladle storage when not in use
- 120V, 400W

### Certifications



ETL, US & Canada



ETL Sanitation



CE Marking



5-15P



## Technical Data

|                        |                   |
|------------------------|-------------------|
| Insert Material        | Stainless Steel   |
| Installation Type      | Countertop        |
| Liner Material         | Anodized Aluminum |
| Maximum Temperature    | 212 Degrees F     |
| Number of Compartments | 1 Compartment     |
| Plug Type              | NEMA 5-15P        |
| Shape                  | Round             |
| Temperature Settings   | Thermostatic      |
| Type                   | Warmers           |

## Notes & Details

Outfit your restaurant or catering service with this Avantco S30CP 11 qt. copper soup kettle warmer to satisfy your hungry customers and make serving a breeze! This convenient kettle features 400 watts of heating power to ensure your signature recipes remain at safe temperatures from 100-212 degrees Fahrenheit and stay ready to serve for longer, minimizing wait times to ensure a positive customer experience. Coming with an easy-to-control thermostatic control dial, this product is perfectly suited to hold a variety of menu items such as soups, stews, gravies, and cheese sauces to help save time on prep in your bustling kitchen and minimize customer wait times. With a sleek copper exterior, this countertop kettle blends easily with many decorative styles and helps to create a professional and clean appearance in your food service establishment. Plus, this product comes with two sets of soup labels to make serving quick and easy! The durable stainless steel construction also enables this product strong enough to handle daily wear and tear, transport, and allows it to be a breeze to clean!

Equipped with a durable, hinged lid, this food kettle is specifically designed to prevent contamination and even helps conserve energy! It also features a notched lid so you can store your ladle inside without taking up any precious counter space, guaranteeing a mess-free, quick-service experience for your patrons. Created with high-volume usage in mind, safety for your customers and your employees are one of the most important factors to consider! Equipped with a cool-touch handle, this product promotes safe handling and prevents the risks of burns, spills, and other dangerous accidents from occurring in your establishment. Featuring a large holding capacity, the 11 qt. insert allows you to stock up on your most popular soups or sauces, making it an excellent addition to any restaurant, catering service, or buffet line. Plus, the anodized aluminum inner liner and stainless steel inset are removable and dishwasher safe for easy clean up! This warmer requires a 120V electrical connection.

**⚠️ WARNING:** This product can expose you to chemicals including lead, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information, go to [www.p65warnings.ca.gov](http://www.p65warnings.ca.gov).