



Item #: 382RWLL35 Project: _____

Qty: _____ Date: _____ Approval: _____

Carnival King RWLL35 3.5 Qt. Warmer with Inset Pot, Lid, and Ladle

Item #382RWLL35



Technical Data

Width	9 Inches
Depth	11 5/8 Inches
Height	9 5/8 Inches
Amps	4.6 Amps
Hertz	60 Hz
Phase	1 Phase
Voltage	120 Volts
Wattage	550 Watts
Capacity	3.5 qt.
Capacity per Compartment	3.5 qt.



Features

- Perfect for serving nacho cheese, hot fudge, chili, and candy/caramel apples
- Accepts #10 cans and can fit up to a 3.5 qt. inset or select bain marie pots (sold separately)
- Included inset pot, lid, and ladle combine to keep product hot and make serving a breeze
- Features 7 decals that easily slide in and out for simple product identification
- 120V, 550W

Certifications



5-15P



ETL Sanitation



ETL, US & Canada


Technical Data

Application	All-Purpose Candy / Caramel Apple Gravy
Color	Silver
Control Type	Dial
Dispenser Type	Ladle
Features	Inset Included Merchandiser
Installation Type	Countertop
Material	Stainless Steel
Number of Compartments	1 Compartment
Power Type	Electric
Style	Warmer
Temperature Control	Adjustable

Notes & Details

An excellent addition to concession stands, buffet lines, and other foodservice operations, this Carnival King RWLL35 3.5 qt. warmer provides you with a simple way to heat and serve nacho cheese, hot fudge, chili, candy and caramel apples, and even soup and gravy! It accepts #10 cans and can fit up to a 3.5 qt. inset or select bain marie pots (sold separately) for exceptional versatility. This allows you to place canned items directly into the warmer or, if your food is bagged or packaged differently, use the included insert. The ladle makes serving your delicious product a breeze while the notched lid keeps the contents piping hot and gives the ladle a convenient resting place.

This warmer comes with 3 decals for simple product identification, including hot fudge, nacho cheese, and hot chili. The decals slide in and out so that you can easily use your own custom decal or, if your needs change, serve different toppings out of the same warmer. With just a manual temperature control and an on/off toggle switch, this machine couldn't be any easier to operate! The unit's stainless steel construction helps to ensure long-lasting performance and rests atop 4 rubber feet that keep it securely in place during use. A 120V electrical connection is required for operation.

 **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.