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Ice Cream Dipperwells

by The Dipwell Company

Attaches to side of counter or cabinet. Stainless steel. Deep drawn model is NSF listed, removes without tools, and is dishwasher safe. **Optional installation kits** include all the pieces needed to install dipwells as noted and is a must-have for new installations. ~Made in the USA~

Model#	Dipwell	WxDxH	Your Cost
283-001	Standard	10"x3"x6"	\$159.00
283-003	Standard	15"x3"x6"	199.00
283-004	Deep Drawn	10"x4 ¹ / ₄ "x4"	199.00
283-002	Optional Installation Kit for Standard Dipperwells		98.99
283-005	Optional Installation Kit for Deep Drawn Dipperwell		98.99



Syrup Jars

Translucent White polypropylene. Front notch allows lid to close over ladle. 4¹/₈"Wx6⁷/₈"D. Optional hinged or lift off lids. **Model #445-094** lid has attached 1 oz. ladle and fits **#445-090** only. Optional ladle **#115-441** features a 10" L handle.

Model#	Description	Your Cost
445-090	2 Qt. Polypropylene Jar, 6 ⁷ / ₈ "H	\$9.79
445-087	3 ¹ / ₂ Qt. Polypropylene Jar, 9 ¹ / ₈ "H	9.09
445-091	Stainless Steel Lift-Off Lid	13.39
445-092	Hinged Clear Plastic Lid	19.99
445-093	Hinged Stainless Steel Lid	23.59
445-094	Stainless Steel Lift-Off Lid With 1 oz. Ladle	31.59
115-441	1 oz. Stainless Steel Ladle	10.79



SERVER

Servers & Warmers

TWO YEAR LIMITED PARTS AND LABOR WARRANTY



Hot Topping Warmers

Dispense from (2) 3 Qt. wells that hold stainless steel jars (**#445-033**) or #10 cans. Each well is controlled (power and temperature) separately. +100°F to +200°F temperature range. 17"W. Stainless steel. 120V. 6' cord and plug included. NSF and UL listed.

Models with pump: Non-heated pump for dispensing thinner toppings without dripping. Portion control stroke adjustable in 1/8 oz. increments up to 1 oz. *Not recommended for cheese sauces which require a heated spout.*

Models with ladle: Includes lift-off lid and 1 oz., 10"L stainless steel ladle.



Hot Topping Servers

Serves directly from #10 can or **optional stainless steel jar**. 3 Qt. capacity. Adjustable thermostat. NSF and UL listed. 120V. 8 lbs.

- **Model #445-025** includes a 1 oz., 10" stainless steel ladle for serving sauces with particulates or when ladling is preferred to pumping.
- **Model #445-052** includes a non-heated spout for dispensing sauces without dripping. Portion control stroke up to 1 oz., adjustable in 1/8 oz. increments. *Not recommended for cheese sauces; see warmer #445-068 at right which includes a heated spout to prevent these sauces from solidifying.*

Model#	Description	Your Cost
445-025	Server With Ladle	\$248.00
445-052	Server With Pump	342.00
445-033	Optional 3 Qt. Stainless Steel Jar	42.59

Concession Warmers on Pages 112 & 113



Hot Fudge/Cheese/Caramel Warmer

Heated spout. Pump directly from #10 can or **optional 3 Qt. jar**. 1 oz. adjustable pump in 1/8 oz. increments. Adjustable thermostat. All stainless steel. 120V. 8⁹/₁₆"Wx11⁹/₁₆"Dx15⁵/₁₆"H. 13 lbs. NSF and UL listed.

EACH WARMER INCLUDES THREE MAGNETIC SIGNS: CHEESE, FUDGE AND CARAMEL



Model#	Description	Your Cost
445-068	Warmer	\$486.00
445-033	Optional 3 Qt. Stainless Steel Jar	42.59



Heated Dip Servers

Hinged lid stays open for dipping convenience. Each well holds one #10 can or **optional jar #445-033**. Flanges in top prevent dripping into warmer and hold the can or jar in place. Adjustable thermostat (+50°F to +150°F) for accurate heat control. NSF and UL listed. 8¹/₈"H. Stainless steel. 120V.



Model#	Description	DxH	Wt.	Your Cost
445-075	2 Ladles	9 ¹ / ₁₆ "x12 ⁵ / ₁₆ "	17#	\$432.00
445-076	1 Pump, 1 Ladle	13 ¹ / ₂ "x15 ¹ / ₁₆ "	18#	526.00
445-077	2 Pumps	13 ¹ / ₂ "x15 ¹ / ₁₆ "	19#	614.00
445-033	Optional 3 Qt. Stainless Steel Jar			42.59

Model#	Wells	WxD	Wt.	Your Cost
445-048	1	7 ⁵ / ₈ "x9 ¹ / ₁₆ "	7#	\$214.00
445-049	2	14 ⁵ / ₈ "x9 ¹ / ₁₆ "	9#	250.00
445-050	3	21 ⁵ / ₈ "x9 ¹ / ₁₆ "	12#	296.00
445-033	Optional 3 Qt. Stainless Steel Jar			42.59