

**there's more
(way more!)
online.**
SEARCH WAFFLE CONE
BAKERS ON
OUR SITE.

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	\$7.80
445-087	3 ¹ / ₂ Qt. Polypropylene Jar, 9 ¹ / ₈ "H	8.19
445-091	Stainless Steel Lift-Off Lid	12.30
445-092	Hinged Clear Plastic Lid	19.02
445-093	Hinged Stainless Steel Lid	22.02
445-094	Stainless Steel Lift-Off Lid With 1 oz. Ladle	28.80
115-441	1 oz. Stainless Steel Ladle	8.49



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	\$224.60
445-052	Server With Pump	309.33
445-033	Optional 3 Qt. Stainless Steel Jar	38.49

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	\$439.00
445-033	Optional 3 Qt. Stainless Steel Jar	38.49



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 ⁷ / ₁₆ "	17#	\$413.28
445-076	1 Pump, 1 Ladle	13 ¹ / ₂ "x15 ¹ / ₁₆ "	18#	498.33
445-077	2 Pumps	13 ¹ / ₂ "x15 ¹ / ₁₆ "	19#	578.34
445-033	Optional 3 Qt. Stainless Steel Jar			38.49

Model#	Wells	WxD	Wt.	Your Cost
445-048	1	7 ⁵ / ₈ "x9 ¹ / ₁₆ "	7#	\$201.60
445-049	2	14 ⁵ / ₈ "x9 ¹ / ₁₆ "	9#	226.17
445-050	3	21 ⁵ / ₈ "x9 ¹ / ₁₆ "	12#	268.38
445-033	Optional 3 Qt. Stainless Steel Jar			38.49