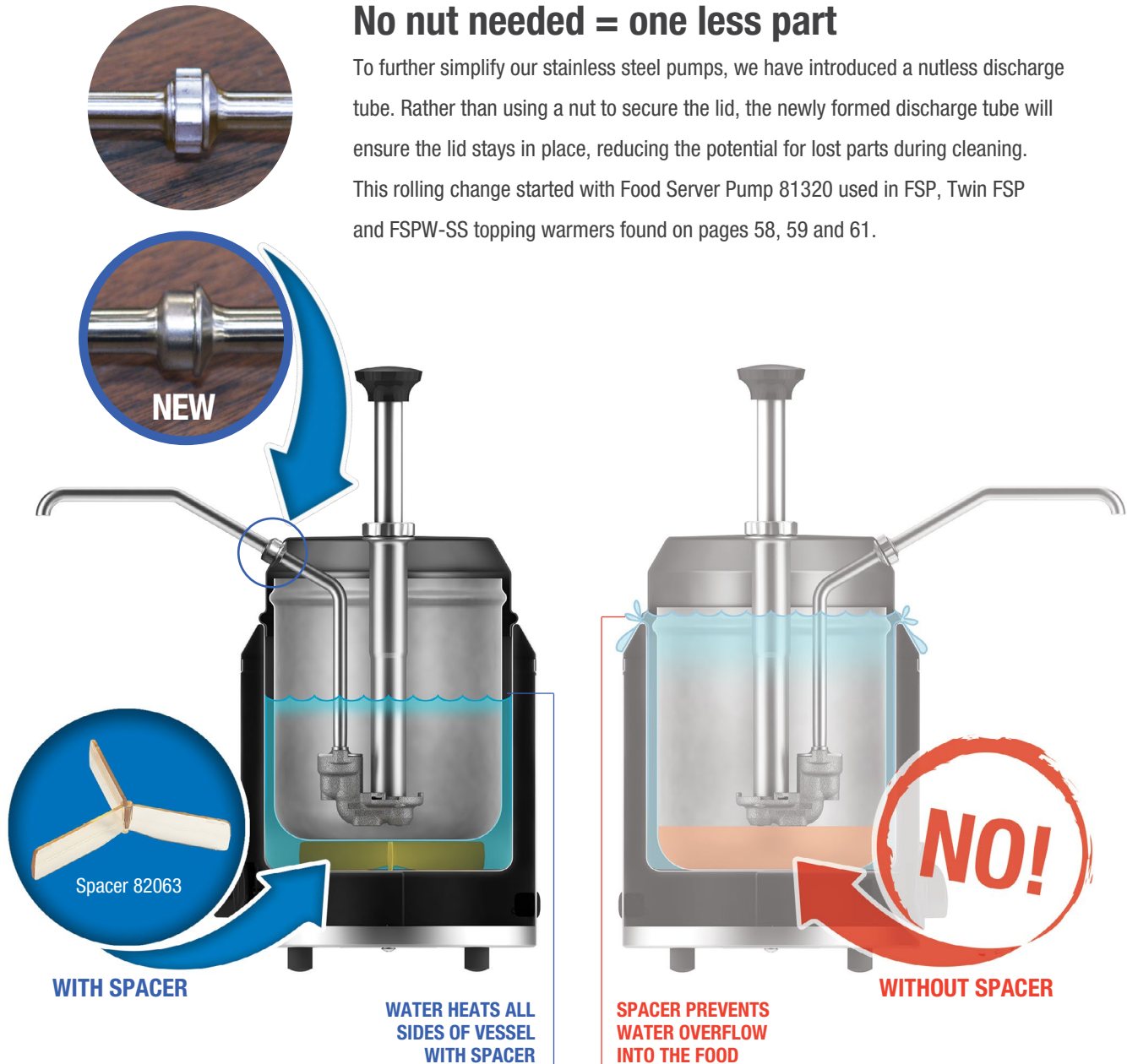


# Topping Warmers

## No nut needed = one less part

To further simplify our stainless steel pumps, we have introduced a nutless discharge tube. Rather than using a nut to secure the lid, the newly formed discharge tube will ensure the lid stays in place, reducing the potential for lost parts during cleaning. This rolling change started with Food Server Pump 81320 used in FSP, Twin FSP and FSPW-SS topping warmers found on pages 58, 59 and 61.



## Protect Your Product

Each water-bath topping warmer includes a plastic spacer. This spacer is critical to ensure the proper operation of your warmer when serving from a #10 can or 3-quart stainless steel jar (94009).

The spacer keeps the can/jar properly positioned, providing multiple benefits:

- Allows the water-bath warmer to evenly heat all sides of the food can/jar, rather than direct contact to the bottom only
- Prevents water overflow into the product, safeguarding quality and integrity
- Ensures more product is dispensed and served to customers; without a spacer, excess product is left in the can and remains unused