



Item #: 382HSPW35 Project: \_\_\_\_\_

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

# Carnival King HSPW35 3.5 Qt. Warmer with Heated Spout and Pump

Item #382HSPW35

## 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 other hot toppings
- Accepts #10 cans and can fit up to a 3.5 qt. inset or select bain marie pots (sold separately)
- Features 7 decals that easily slide in and out for simple product identification
- Rubber feet prevent movement during use
- 120V, 550W

## Certifications



5-15P



ETL Sanitation



ETL, US & Canada


Technical Data

Application	Buttery Topping Chili Hot Fudge Nacho Cheese
Color	Silver
Control Type	Dial
Dispenser Type	Pump
Features	Heated Spout
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 HSPW35 3.5 qt. warmer provides you with a simple way to heat and serve nacho cheese, hot fudge, chili, and your other favorite hot toppings! This warmer accepts #10 cans and can fit up to a 3.5 qt. inset or select bain marie pots (sold separately) for invaluable versatility. It allows you to place canned items directly into the warmer or, if your food comes bagged or in different packaging, to fill a bain marie pot instead. The ergonomic pump makes dispensing a breeze while the heated spout ensures that your toppings come out piping hot from start to finish.

This warmer comes with 4 decals for simple product identification, including hot fudge, nacho cheese, buttery popcorn topping, 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 through 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](http://www.p65warnings.ca.gov).