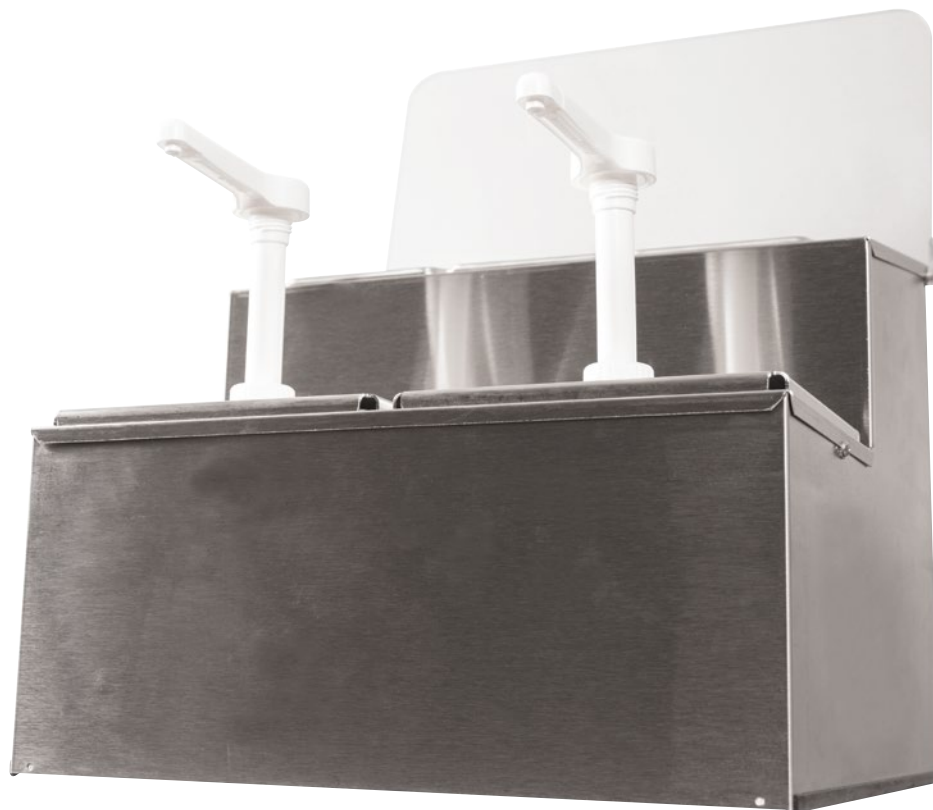


CONDIMENT STATION WITH COLD WELL



This stainless steel condiment station includes two pumps for liquid-based condiments, and has space for up to three 1/9 pans in the back for fresh condiments. The clear acrylic lid hinges in the back, safely protecting your fresh condiments while being visually tantalizing to costumers. Standard graphics include button decals for top of pump, and ring for pump base.

FEATURES

- Acrylic lid for fresh condiments
- Cold pack space below fresh items
- Stainless steel construction

Standard Graphics

- Ketchup pump top bottom, base ring
- Mustard pump top bottom, base ring

Available Graphics

- “Condiments” decal for unit front

Available Accessories

- Heinz jug retrofit kit
- Eutectic ice packs for fresh condiment wells

Dimensions

- 15"W x 12.375"H x 15"D
- Fresh Condiment Wells: Three 1/9 pans
- Pump Wells: Two 1/6 pans

SHIPPING DIMENSIONS: 19.5"L x 18.5"W x 17"H
 SHIPPING WEIGHT: 23 lbs.



Manufactured by:



LIMITED WARRANTY:

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Buyer agrees that its SOLE AND EXCLUSIVE REMEDY against Wisco and Wisco's SOLE AND EXCLUSIVE LIABILITY arising out of any defect or nonconformity in the product shall be replacement/exchange of such nonconforming countertop food service equipment at Wisco's expense. No countertop food service equipment shall be returned without Wisco's consent. IT IS AGREED THAT WISCO'S MAXIMUM LIABILITY SHALL NOT IN ANY CASE EXCEED THE SALE PRICE FOR THE COUNTERTOP EQUIPMENT CLAIMED TO BE DEFECTIVE OR NONCONFORMING.