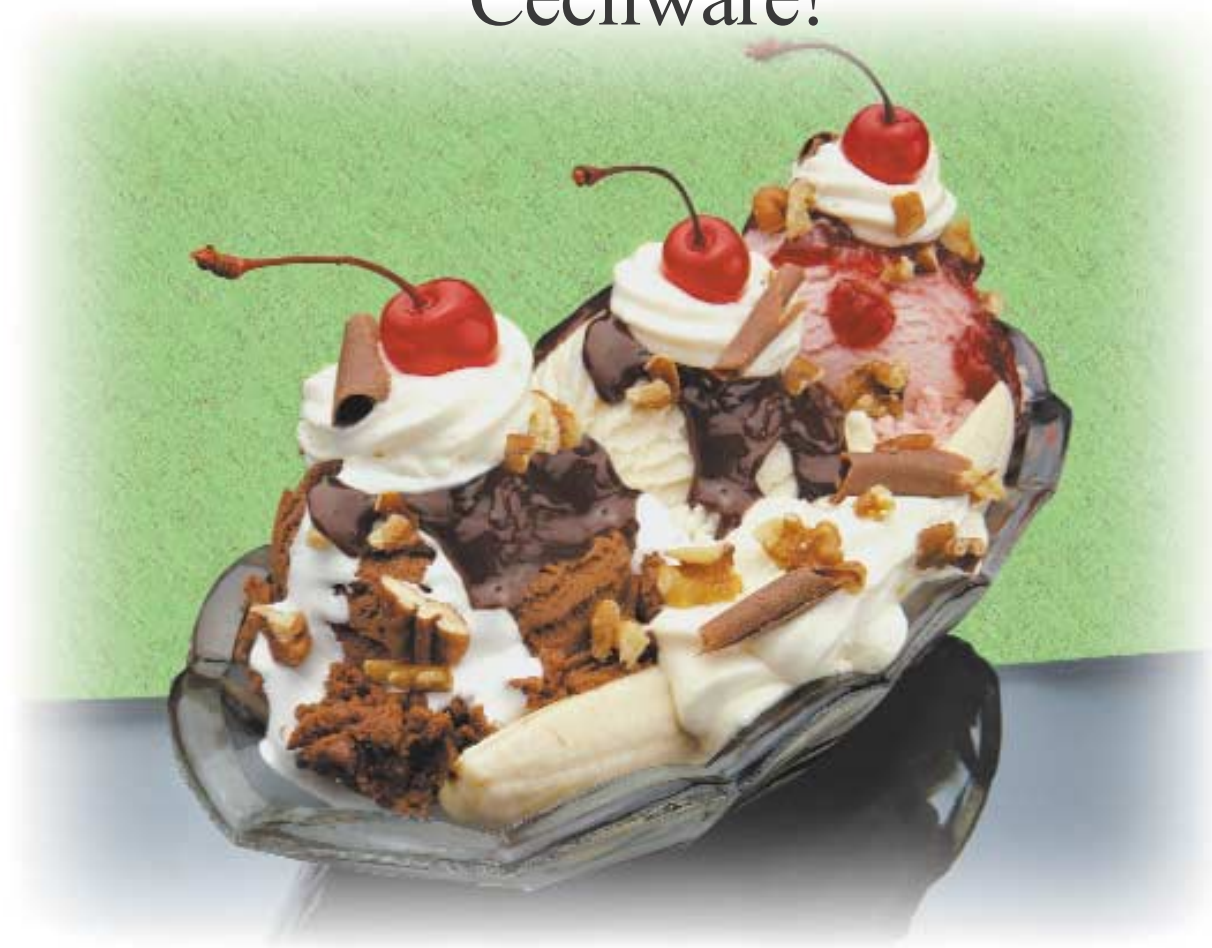


# When you think Hot Condiment Dispensers...

*think*

## Cecilware!



Cecilware's attractive, stainless steel, Hot Condiment Dispensers are no hassle, easy to operate dispensers. They dispense Hot Fudge, Hot Nacho Cheese, or Hot Chili where you want it-with no dripping or mess.

Each unit features rugged stainless steel construction, easy to maintain, compact bodies so you can count on years of reliable service. You'll also enjoy precise temperature and portion control.

Compact in design, these units save valuable counter space. The lighted panel along with colorful graphics will surely put focus on your merchandise and stimulate sales.



Model H50-P  
(Warmer w/Pump)

*By Cecilware*

*Cecilware's Hot Condiment Dispensers are perfect for for your business. These warmers are designed for easy operation and easy maintance. The handsome, corrosion resistant, stainless steel body will keep its good looks for years to come. Thus, keeping your focus on your business and your customers.*

*Each unit comes complete with an on-off switch, a lighted panel, attractive graphics, and 6 ft. cord and plug for easy installation. Powered by a powerful 400 watt wrap around heating element, it provides evenly distributed heat to the entire unit. Cecilware's Hot Condiment Dispensers are an exceptional value for your everyday foodservice operation.*



**Model H50-HS**  
(Warmer w/Heated Spout)

**Standard Features:**

- ✓ Skid resistant feet for stability.
- ✓ Equipped with **Kenco's** heavy duty 323 KE stainless steel lever action pump. Flow is easily controlled and check valve holds condiment at dispensing point for uniform flow.
- ✓ Easily disassembles for cleaning in less than a minute.
- ✓ Illuminated merchandiser display.
- ✓ All stainless steel construction.
- ✓ 3 qt. capacity accomodates #10 tin.
- ✓ Thermostatic heat control automatically maintains optimum temperature.

**Heated Spout Model:**

- ✓ Heated spout is maintained at a constant temperature so that toppings are kept warm and ready to dispense at all times.
- ✓ Nonclogging durable nozzle.

**Pump Model:**

- ✓ Pump can be disassemble for easy cleaning.

**Ladle Model:**

- ✓ Sturdy lid assures freshness.



**Model H50-L**  
(Warmer w/Ladle)

Model	Height	Overall Height**	Depth	Width	Electrical
H50-P - w/pump	9 1/2"	15 1/2"	11 1/4"	9"	110V, 60HZ, 400W
H50-HS- w/heated spout pump					
H50-L - w/ladle					

\* Specify N, F or C for Nacho, Fudge or Chili merchandiser display panel.

\*\* Pump & Heated Spout Models Only.



*We Know What's Cookin'*

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