



THE SERVER SCOOP

October 14, 2014

Continued Commitment to Quality

For over 65 years, Server has worked hard to earn the reputation for quality that we enjoy today. To build on that tradition, I'm pleased to announce the recent hiring of Jodi McMahon as Director of Quality and Business Improvement.



Although maintaining and improving quality and utilizing best practices have always been the foundation of Server Products, Jodi will be leading the charge to take Server to the next level. Jodi is an accomplished quality management professional with over 20 years of quality manager/director experience in the high-tech and service industries. Prior to joining Server Products, Jodi was Quality and Productivity Manager at The Management Association (MRA) providing training and coaching to businesses on quality improvement initiatives such as Lean principles, Six Sigma and continuous process improvement methods.

Thank you for your continued support of Server Products and, as always, please let us know how we can help you serve better.

Jim Drake
Director of Sales & Marketing

Warmers vs. Rethermalizers

Server warmers/rethermalizers provide accurate, consistent, and even heat. The majority of other warmers on the market may not. The proof is in the pulled pork (and soups, chilis and other food products) – with Server warmers you won't find scorched food on the sides and bottom of the vessel or a layer of dried food on the top. Our family of warmers ensure accurate, even temperatures throughout the food vessel – your customers will love the perfect flavor of your creations and you will love eliminating waste and reducing your food costs. Not to mention, the labor it takes to scrub those scorched pots!



Server's
Thermostat Control

Our warmers are available in a variety of sizes, from 5 to 11 quarts, in twin and triple models, and with or without branded graphics. NSF listed as rethermalizers for heating and serving in the same vessel, each is made in the U.S. and covered by a 2 year warranty. Standard with real thermostats that show actual temperatures, our warmers feature unique lids that prevent all dripping and return evaporation back to the food vessel.

Say hello to reduced food costs. We love to help you to serve better.

SweetStation™ Earns FER Magazine's 2014 Smallwares Award



Equipment Reports.

The new SweetStation™ helps increase the speed of coffee and tea service, especially at the drive-thru window. The lightweight vertical surface mounted rack holds either 3 or 4 InSweeten™ dispensers which allow single-handed dispensing of bulk sweetener portions. Color-coded portion triggers and decals make brand identification easy and are calibrated to deliver sweetener portions equivalent to common portion packs.

The SweetStation™ is available with 24-oz. or low-profile 14-oz. InSweeten™ dispensers. The SweetStation™ is NSF listed, made in the U.S.A. and is backed by a two-year warranty.



See Server at this Upcoming Show

International Hotel, Motel & Restaurant Show

November 9-11, 2014
Jacob K. Javits Convention Center, New York City
Pecinka Ferri Booth # 1801

