

• ESSENTIALS

ConserveWell® Heated Utensil Holders

APPLICATION GUIDE -



ENVIRONMENTALLY FRIENDLY

Hold serving utensils above 140° F, keeping them safe against bacteria growth vs. traditional dipper wells.

MODELS FOR:

- · Serving utensils for savory foods, butter & more
- Direct replacement Drop-In well
- Wall-Mount applications
- · With water changeout timer or without

SERVING ICE CREAM?

Great for hand-scooped shakes, malts or inclusions!

May not be suitable for cold-scoop presentation. The

warm utensil may cause ice crystals to form as scooped
ice cream surfaces thaw then refreeze in the container.

USE UTENSILS SAFE IN HIGH TEMPERATURES

ConserveWell uses hot water to prevent bacteria growth. Use any utensil with a handle that will not intensify heat. Many metal handles are suitable. Some users may prefer plastic or coated handles.



IDEAL UTENSILS FOR HEATED HOLDING:



DO NOT USE:

Do not use utensils with liquid or gel-filled handles. The handles will become extremely hot and burns may result.



WHEN IT DRAINS IT POURS. START SAVING WATER WITH CONSERVEWELL® UTENSIL HOLDERS.

