

SERVER
INTELLIGENT BY DESIGN®



Top of their class

Serve smarter with quality point-of-use holding and dispensing equipment built to last longer and work harder.



EDUCATION
2024-2025



Built for success, optimized for schools.

For 75 years Server has built trusted, reliable food holding and dispensing equipment optimized for speed, efficiency, consistency and simplicity. Everything is built right here in the USA with a guaranteed 1- or 2-year warranty. As your foodservice equipment partner, we provide unmatched service and custom solutions that answer your day-to-day challenges and help satisfy hungry students and staff.



SERVER • E S S E N T I A L S •

Server Essentials™ offers easy-to-use, dependable options to improve efficiencies, deliver consistency and increase speed of service, so you can satisfy hungry students and staff all school year long.

2 YEAR
WARRANTY

- [PUMPS & DISPENSERS ▶](#) 3
- [STATIONS ▶](#) 4
- [WARMERS ▶](#) 5

IXD™ SERIES

Server IxD™ Series, powered by SmartWares® Technology, is built for speed, efficiency, consistency and simplicity for a whole new level of serving excellence.

- [FLAVOR+™ ▶](#) 6
- [MULTI+™ ▶](#) 6
- [SINGLE+™ ▶](#) 7
- [SAUCE+™ ▶](#) 7

1 YEAR
WARRANTY





EXPRESS™ CONDIMENT DISPENSERS

Hold condiments and dressings in 1 1/2-gallon pouches and dispense precise portions for less waste and consistent flavor.

- Sealed, sanitary system achieves up to 98% evacuation
- Dispenses 1-oz max portion, reduce in 1/4-oz increments
- Easy cleanup; condiments contained in pouch and six-piece pump

Students have strong opinions about their campus engaging in sustainability efforts.

62% hate how much waste their campus dining generates.†

REMOTE POUCHED DISPENSING SYSTEMS

Keep up to 6 gallons of condiments organized and out of sight with below-counter racking. Mechanical pumps eliminate CO₂ dispensers.

- Accepts 1 1/2- and 3-gallon pouches; 1-oz stroke adjustable in 1/8-oz increments
- NSF listed, clean-in-place certified or disassemble for cleaning at a dish station; no tools necessary



PUMPS

Durable pumps provide precise, adjustable portions that keep each dish tasting as good as the last.

- Perfect for smooth ingredients like drink syrups, concentrates, ketchup and hot sauce with containers as short as 7"
- Precise portions; 1-oz models adjust in 1/8-oz increments
- NSF listed and clean-in-place certified

INSEASON® SEASONING DISPENSER

Ensure precise ingredient portions, consistent flavor and nutritional transparency with handheld dispensers featuring either spread or drop pattern.

- Color-coded portion triggers make portion identification easy
- Portion shaker spreads seasoning over non-uniform foods
- Wall-mount rack neatly holds dispensers when not in use





CUSTOM TOPPING STATION

Configure stations to suit any type of cuisine. Ice packs keep ingredients cool when necessary. Pre-fill backup jars for easier replenishment.

- Pack a lot in a small footprint, while displaying your fresh toppings safely under a clear hinged lid
- Insulated to hold cold food with ice packs
- Provides up to (4) hours of cold food holding with (2) universal ice packs or ice



By offering a wide variety, schools are able to provide balanced meals that kids enjoy while helping them maintain healthy eating habits.

Nearly 30% of K12 operations offer a Build-Your-Own station while another 15% plan to add one.[†]

SQUEEZE BOTTLES

Put the finishing touch on dessert and drinks or provide an assortment of sandwich and salad dressings by exchanging jars and pans for squeeze bottle holders. Lids and bases keep food prep areas clean and organized. Models available for both warm and cold applications.

- Organize your toppings with a drop-in squeeze bottle holder
- Stainless steel open-frame design allows air to circulate below
- FIFO™ and TableCraft® bottles are low-temp, dishwasher safe and BPA free; multiple bottle and holder configurations available





SOUP WARMERS

Move pre-cooked food from the refrigerator directly into the NSF certified rethermalizer to quickly heat and maintain temperature without burning or scorching.

- Stainless steel water-bath warmers with 5-, 7- or 11-quart inset
- Eliminate wasted servings with precise temperature control and accurate, even heat
- Hinged lid returns condensation to the food to retain flavor and quality; side handles on larger lids open ergonomically – no reaching over steam

INTELLISERV® WARMERS

Built for serving needs that change between dayparts, the IntelliServ® holds up to 6 qts with lids and ladles, pumps or squeeze bottles. Small footprint requires only 8" of counterspace.

- End-operated water-bath warmer with digital temperature control ensures accurate heating and holding
- NSF listed rethermalizer – quickly heats to a safe serving temperature
- Digital display provides instant feedback of heat setting and status
- Open well accepts up to a 1/3-size food pan
- Small format allows for low-risk, small-batch testing of new ingredients



K12 operators like to experiment in small batches rather than menu entirely new dishes.

75% of K12 operators try a new ingredient at least once every semester.[†]



TOPPING WARMERS

Keep staple toppings on hand with NSF listed rethermalization units. Precise portions and even heating reduce food waste and serve consistent flavor.

- Water-bath models available for serving sweet and savory toppings with a pump, ladle or squeeze bottles
- Precise temperature control and even heat reduce wasted servings
- Pump or ladle from #10 can or stainless steel jar
- Adaptable base is interchangeable with all three serving methods

Serve Smart | Introducing IxD™ Series

Presenting the Server IxD™ Series, powered by SmartWares® Technology and engineered to deliver upon our Core Four™ platform — Speed of Service, Efficiency, Consistency and Simplicity. It's the next generation of smarter serving for the next generation of smart students.



IxD™ SERIES Flavor+™ SYRUP DISPENSER

Dispenses precise, automated portions of up to 14 sauce and syrup flavors from one centralized, modular unit. Customizable, accurate recipe execution without memorization.

- IoT-enabled, intuitive touchscreen display reduces order errors through a connected POS system
- Dispenses up to six sauces and syrups simultaneously in less than one second
- 98% product evacuation for minimal waste
- POS capable
- Clean-in-place certified



Campus coffee shops get nearly an 80% satisfaction rating.

Datassential College & University Keynote Report 2022

IxD™ SERIES Multi+™ CONDIMENT DISPENSER

Dispenses precise, automated portions of up to six condiments, each in less than a second, from one centralized, modular unit.

- IoT-enabled, intuitive touchscreen display reduces order errors through a connected POS system
- Compatible with pouches, 1½ or 3-gallon, and direct pour bins
- Eliminates need for CO₂ dispenser calibration and single-serve packets
- High evacuation rate with minimal product waste
- Clean-in-place certified



Serve Smart | Introducing IxD™ Series



IxD™ SERIES Single+™ CONDIMENT DISPENSER

Dispenses precise, automated portions of a single sauce or condiment in less than a second.

- IoT-enabled, intuitive touchscreen display tracks key predictive indicators across locations
- Compatible with 1½ or 3-gallon pouches and direct pour bins
- Eliminates need for CO₂ dispenser calibration and single-serve packets
- High evacuation rate with minimal product waste
- Clean-in-place certified

IxD™ SERIES Sauce+™ SAUCE DISPENSER

Single-push button and automated dispensing consistently coats any size wing order with the perfect amount of sauce in less than a second.

- IoT-enabled, intuitive touchscreen display reduces order errors through a connected POS system
- Direct-pour refilling
- Modular design fits most spaces
- Clean-in-place certified



Visit server-products.com for more information and to explore our complete product portfolio.

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