

Project

Date

Models

**Lola 3**

**Lola 6**

Item#

Quantity



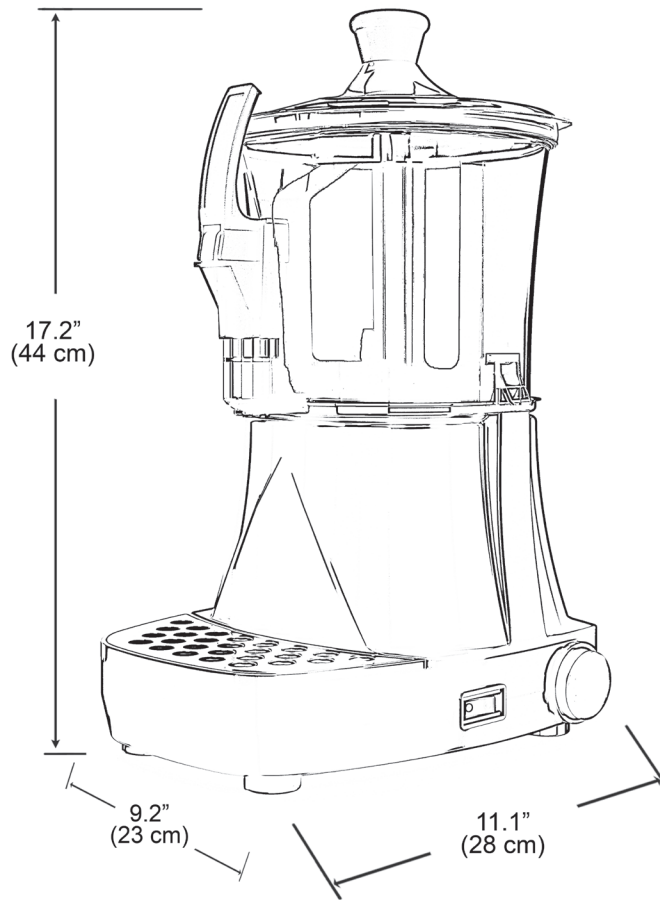
model Lola 3

## FEATURES

- Perfect for heating and dispensing thick chocolate, hot cider, and other hot beverages.
- Use as a heated dispenser for sauces and creamy mixtures with no particulates served warm that require agitation to prevent separation.
- Ideal for cream sauces like Alfredo, drawn butter for seafood, or cheese sauces.
- Adjustable thermostat up to 194° F (90° C).
- Versatile, reliable, light, and compact.
- Vertical tap for free flow. Easy to clean and disassemble.
- Transparent bowl encourages impulse use.
- Attractive design allows for use in any location: a counter-top dispenser, in the buffet line, or the kitchen.
- Easily removable bowl even when full for refrigerated storage.
- All models are certified NSF-18 safe for milk.



## LOLA SERIES HOT DISPENSERS



model Lola 3

NSF-18



Intertek



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## MODELS & SPECIFICATIONS

Model	Description	Electrical	Product Dimensions (H x W X D)	Ship Dimensions (H x W X D)	Product Weight	Ship Weight
<b>Lola 3</b> (2505-000)	(1) 0.79 gallon (3 L) capacity, black finish	115V / 60 Hz 0.32 kW / 2.8A 1Ph	17.2" x 9.2" x 11.1" (44 cm x 23 cm x 28 cm)	19" x 12.5" x 14" (48.5 cm x 32 cm x 36 cm)	11 lbs. (5.2 kg)	15 lbs. (7 kg)
<b>Lola 6</b> (2505-001)	(1) 1.32 gallon (6 L) capacity, black finish	115V / 60 Hz 0.32 kW / 2.8A 1Ph	18.3" x 10.6" x 12.5" (47 cm x 27 cm x 32 cm)	21" x 13" x 15" (53 cm x 34 cm x 38.5 cm)	14 lbs. (6.2 kg)	19 lbs. (8.5 kg)

**Note:** Clearance of 8" (20 cm) required on all sides.