



# Food Servers In-Counter™ Warmer/Cooker

Models I & IW

Date:

Project:

Quantity:

Item Number:



**I #86710**



NSF-certified as a rethermalization unit, except 850 watt unit.



Server Products equipment is backed by a two-year limited warranty against defects in materials and workmanship. For a copy of our complete warranty statement, see our website or contact us.

## Bid Description

Server In-Counter™ water bath warmer/cooker is designed for installation into a metal or wood countertop up to 1 3/4" (4.45 cm) thick. Well is constructed of one-piece deep-drawn 316L stainless steel. A 1/2" (1.3 cm) NPT drain nipple is threaded to bottom. Removable screen is provided. Accepts standard 11-quart (10.4 L) vegetable inset. Adapter plate for 7-quart (6.6 L) inset is available.

Precalibrated positive off thermostat controls an immersible 1650W (120V) tubular heating element. The capillary is 36" (91.4 cm) in length. For a 72" (183 cm) capillary, use #86700.

For a 1650 watt, 208/240 unit, use #86730 with a 36" (91.4 cm) capillary or #86720 with a 72" (183 cm) capillary. For an 850 watt, 208/240 volt unit, use #86740.

Set thermostat with temperature settings. Includes "Power On" light and water fill line. NSF-certified as a rethermalization unit. Control box is constructed of stainless steel with an ABS plastic bezel.

## Standard Features

Constructed of one-piece, deep-drawn 316L stainless steel for increased resistance to corrosion

Installs into metal or wood countertop up to 1 3/4" (4.45 cm) thick

Accepts 11-qt (10.4 L) insets for large volume warming with a 7-qt (6.6 L) adapter plate available for flexibility

Adjustable precalibrated thermostat for accurate heat control

High wattage provides fast, efficient heating

Thermostatic control with 36" (91.4 cm) or 72" (183 cm) capillary

A 1/2" (1.3 cm) NPT drain nipple is threaded to well bottom

Well self-centers at install to protect counter from heat damage

## In-Counter Warmer/Cooker Accessories

- 11-quart (10.4 L) Inset & Lid Assembly #84149
- 7-quart (6.6 L) Inset & Lid Assembly #84040
- 4-quart (3.8 L) Inset & Lid Assembly #81050
- Adapter Plate for 7-quart (6.6 L) inset #86737

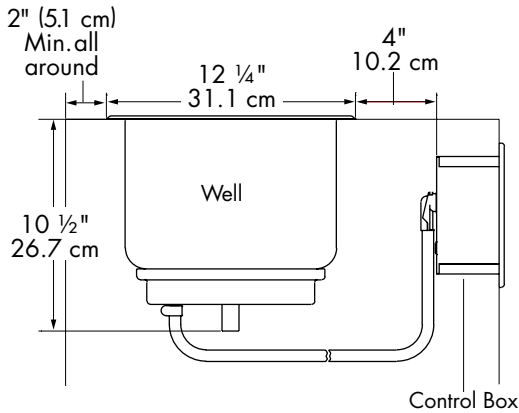
Specifications on reverse side



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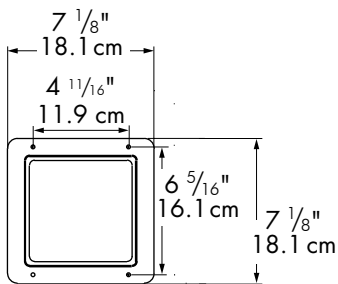
Models I & IW

## In-Counter™ Warmer/Cooker



Recommended hole size for the vessel is 11<sup>5</sup>/<sub>8</sub>" (29.5 cm) diameter.

Recommended hole size for control box is 6" x 6" (15.2 cm x 15.2 cm).



Control Box

## Specifications

Models	In-Counter			
Construction	Constructed of one-piece, deep-drawn 316L stainless steel. A 1/2" (1.3 cm) NPT drain nipple is threaded to bottom.			
Capacity	Accepts an 11-quart (10.4 L) vegetable inset.			
Dimensions		<u>Height</u>	<u>Diameter</u>	
	in	10 1/2	12 1/4	
	cm	26.7	31.1	
Ship Weight	10 lb (4.5 kg)			
Note	#86740 is not classified as a warmer/cooker.			
<b>Model I</b>	<b>#86710</b>	<b>#86700</b>	<b>#86730</b>	<b>#86720</b>
Electrical	120V	120V	208/240V	208/240V
Single Phase	1650W	1650W	1650W	1650W
	13.8A	13.8A	7.9/6.9A	7.9/6.9A
Capillary Length	36 in	72 in	36 in	72 in
	91.4 cm	183 cm	91.4 cm	183 cm
<b>Model IW</b>	<b>#86740</b>			
Electrical	208/240V			
Single Phase	850W			
	4.1/3.5A			
Capillary Length	36 in			
	91.4 cm			

FOB Richfield, Wisconsin 53076

## CAD Library

We are a member of The KCL CADalog with more than 100 other manufacturers. Our CAD files can be purchased through Kochman Consultants, Ltd. at 847-470-1195, or e-mail sales@kclcad.com. Their website is at www.kclcad.com.

