



FOOD WARMERS {FOOD SERVERS} DROP-IN, IN-COUNTER™

Models I & IW

Date:

Project:

Quantity:

Item Number:



I 86710



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



Warranty

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 web site 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. 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
- Adapter Plate for 7-quart (6.6 L) inset 86737

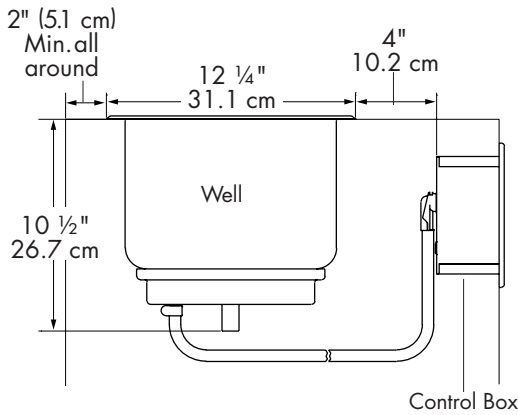
Specifications on reverse side



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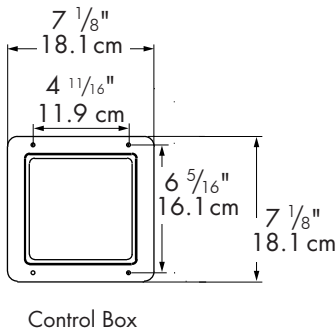
Models I & IW

In-Counter™ Warmer/Cooker



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

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



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	
Note	IW 86740 is not for rethermalization.			
Model I	86710	86700	86730	86720
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
Weight	lb	11	12	11
	kg	5	5.4	5
Model IW	86740			
Electrical	208/240V			
Single Phase	850W			
	4.1/3.5A			
Capillary Length	36 in			
	91.4 cm			
Weight	lb	11		
	kg	5		

FOB Richfield, Wisconsin 53076

NSF Listed as a rethermalization unit to ensure food is quickly heated to a safe temperature before bacteria has an opportunity to grow.

CAD Library

Individual CAD images can be downloaded from product pages on our web site. We are also a member of The KCL CADalog with more than 100 other manufacturers. Our complete collection of CAD files can be purchased through Kochman Consultants, Ltd. at kclcad.com.

