



# Food Servers In-Counter™ Full-Size

Model I-20

Date:

Project:

Quantity:

Item Number:



**I-20 #90210**



## 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<sup>3</sup>/<sub>4</sub>" (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 welded to bottom. Removable screen is provided. Accepts standard size food pans up to 12" x 20" (30.5 x 50.8 cm) and 6" (15 cm) deep.

Precalibrated positive off thermostat controls a 1650W (120V) heating element. The capillary is 36" (91.4 cm) in length on #90210. For a 72" (183 cm) capillary, use #90200.

For a 1650 watt, 208/240 volt unit, use #90230 with a 36" (91.4 cm) capillary or #90220 with a 72" (183 cm) capillary.

Set thermostat with temperature settings. Includes "Power On" light and water fill lines. 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<sup>3</sup>/<sub>4</sub>" (4.45 cm) thick

Accepts pan variations up to full size steam table pan for large volume warming and 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 welded to well bottom

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

## In-Counter, Full-Size Accessories

- 7-quart (6.6 L) Inset & Lid Assembly #84040
- Adapter plate (holds 2 of above) #90195
- 4-quart (3.8 L) Inset & Lid Assembly #81050
- Adapter plate (holds 3 of above) #90197
- 1/2-size steam table Pan #90079
- 1/2-size Lid #90182
- 1/3-size steam table Pan #90083
- 1/3-size Lid #90092

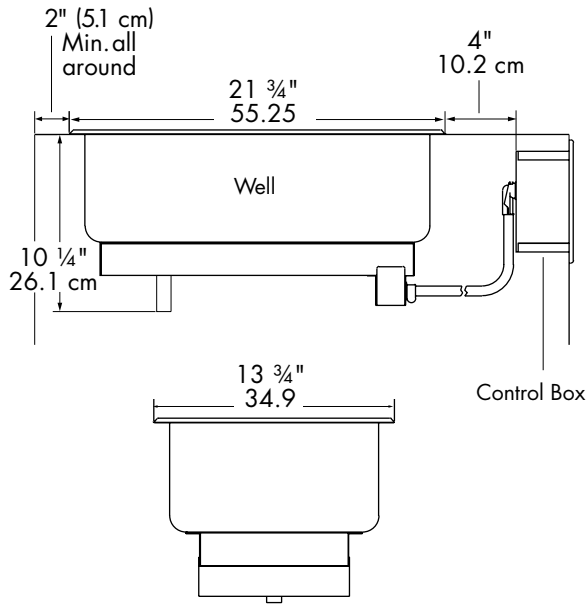
Specifications on reverse side



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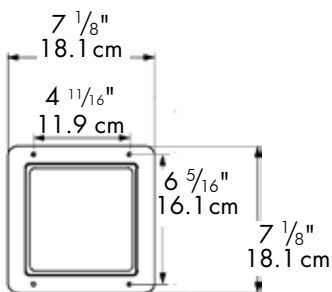
Model I-20

## In-Counter™ Full-Size



Recommended hole size for the vessel is 13 3/16" x 21 1/4" (33.5 cm x 54 cm)

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



Control Box

## Specifications

<b>Model</b>	<b>I-20</b>			
<b>Construction</b>	Constructed of one-piece, deep-drawn 316L stainless steel. A 1/2" (1.3 cm) NPT drain nipple is welded to bottom.			
<b>Capacity</b>	Accepts any combination of steam table pans to equal a full-size pan, two 7-qt. (6.6 L) insets with 14-qt. (13.2 L) total or three 4-qt (3.8 L) insets with 12-qt. (11.4 L) total.			
<b>Dimensions</b>		<u>Height</u>	<u>Width</u>	<u>Depth</u>
	in	10 1/4	13 3/4	21 3/4
	cm	26.1	34.9	55.25
<b>Ship Weight</b>	30 lb (13.6 kg) (oversized box)			
<b>Model I-20</b>	<b>#90210</b>	<b>#90200</b>	<b>#90230</b>	<b>#90220</b>
<b>Electrical</b>	120V	120V	208/240V	208/240V
<b>Single Phase</b>	1650W	1650W	1650W	1650W
	13.8 A	13.8A	7.9/6.9A	7.9/6.9A
<b>Capillary Length</b>	36 in	72 in	36 in	72 in
	91.4 cm	183 cm	91.4 cm	183 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 Web site is at www.kclcad.com.

