



# Topping Equipment Dip Servers

Models DI-1,  
DI-2, DI-3

Date:

Project:

Quantity:

Item Number:



**DI-2 #92020**



CE Units Available

## Warranty

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

## 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](mailto:sales@kclcad.com). Their website is at [www.kclcad.com](http://www.kclcad.com).

## Bid Description

All stainless steel construction with a brushed (#4) finish. Dip Servers have a removable bottom and top with hinged lid. Flanges in top extend down into the jar to prevent dripping into warmer. We recommend dipping from our NSF approved stainless steel jar. Your local jurisdiction may not permit dispensing from a #10 can. The hinged lid stays open for dipping.

Adjustable precalibrated thermostat controls a tubular heating element. Heats by natural convection through air. Temperature settings—marked on thermostat knob—range from 50° F (10° C) to 150° F (66° C).

DI-1 capacity is one Stainless Steel Jar #94009 or #10 can. The 100 watt heating element is thermostatically controlled.

DI-2 capacity is two Stainless Steel Jars #94009 or #10 can. The 120 watt heating element is thermostatically controlled.

DI-3 capacity is three Stainless Steel Jars #94009 or #10 cans. The 180 watt heating element is thermostatically controlled.

## Standard Features

All stainless steel construction for durability

Hinged lid stays open for dipping convenience

Removable top and bottom for easy cleaning

Flanges in top prevent dripping into warmer and hold the can or jar in place

Adjustable precalibrated thermostat for accurate heat control

Tubular heating element provides heat through natural convection to eliminate water-bath

Temperature marks on knob with protective knob guard

## Food Server/Cooker Accessory

☐ 3-quart (2.8 L) Stainless Steel Jar #94009

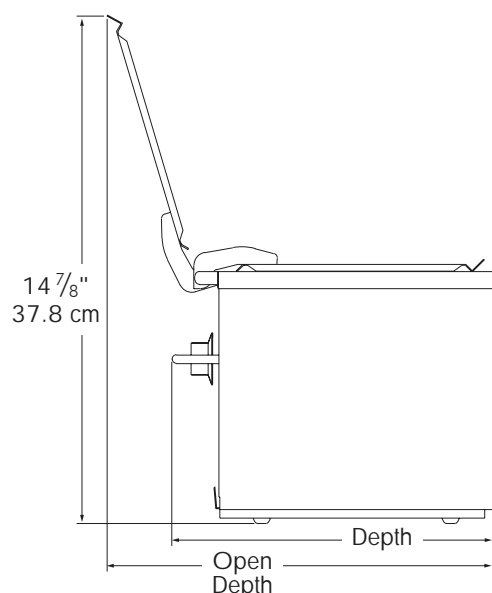
**SERVER**

# Topping Equipment

## Dip Servers

**Models DI-1,  
DI-2, DI-3**

### Dip Servers



### Specifications

Model	DI-1 #92000				
Construction	All stainless steel with a brushed (#4) finish.				
Capacity	1 stainless steel jar or #10 can holds 3-quarts (2.8 L).				
Dimensions		Height	Width	Depth	Open Depth
	in	8 1⁄8	7 5⁄8	9 11⁄16	11 7⁄16
	cm	20.6	19.4	24.6	29.4
Electrical	120V, 60Hz, 100W, .8A 72 in (183 cm) cord set NEMA 5-15P, 15A, 125V PLUG				
Ship Weight	7 lb (3.2 kg)				
Model	DI-2 #92020				
	Same as above except:				
Capacity	2 stainless steel jars or #10 cans hold 3-quarts (2.8 L) each; 6-quart (5.7 L) total.				
Dimensions		Height	Width	Depth	Open Depth
	in	8 1⁄8	14 5⁄8	9 7⁄16	11 5⁄16
	cm	20.6	37.1	24	28.7
Electrical	120V, 60Hz, 120W, 1A				
Ship Weight	9 lb (4.1 kg)				
Model	DI-3 #92040				
	Same as above except:				
Capacity	3 stainless steel jars or #10 cans hold 3-quarts (2.8 L) each; 9-quart (8.5 L) total.				
Dimensions		Height	Width	Depth	Open Depth
	in	8 1⁄8	21 5⁄8	9 7⁄16	11 5⁄16
	cm	20.6	55	24	28.7
Electrical	120V, 60Hz, 180W, 1.5A				
Ship Weight	12 lb (5.4 kg)				

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