

Available in standard 3 and 4 shelf configurations, Thermodyne's BW models are designed for bread products and other foods requiring deeper pans. Utilizing Fluid® Shelf technology with a unique pan insert, breads are ideally held in a moist environment for increased periods of time. Designed as a compact unit, the BW model does not require the use of a door and comes standard with Thermodyne's patented floating lid system.

SPECIFICATIONS	
EXTERIOR DIMENSIONS	16.13"W x 32.50"D x 26.13"H
INTERIOR DIMENSIONS	13.50"W x 22.00"D x 22.25"H
CUBIC CAPACITY	3.82ft ³
MAX OPERATING TEMP	230°F
NET WEIGHT	139lbs.
SHIPPING WEIGHT	250lbs.

ELECTRICAL SPECIFICATIONS	
VOLTS	120
AMPS	15
TOTAL WATTS	1750
HERTZ	60
PHASE	1

SHELVES	
STANDARD	4

CAPACITY	
STEAM TABLE PAN	
12" x 20" x 2.5"	2
12" x 20" x 6"	2

*Total standard capacity based on both 2.5" and 6" pans.

OPTIONS / ACCESSORIES	
High Temp Pans	Vented Stainless Drawer Lids
Controller Shield	Stainless Steel Drip Pan
Pass-thru	Stainless Drawer Lids
Wire Baskets	Stainless Steel Riser

Specifications subject to change without notice.

