Thermodyne
FOODSERVICE PRODUCTS, INC.

*Great Equipment Brings Great Results.*

# BW4SNDNL

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.

Unit shown with optional pans and lids

| 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 | 3.82ft³ |
| 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 |

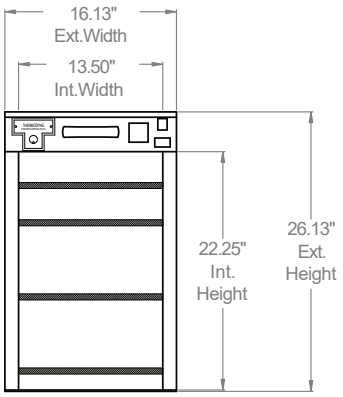
| CAPACITY | |
|---|---|
| STEAM TABLE PAN | |
| 12" x 20" x 2.5" | 2 |
| 12" x 20" x 6" | 2 |

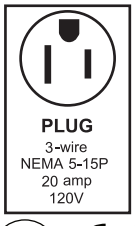
*Total standard capacity based on both 2.5" and 6" pans.

| 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.

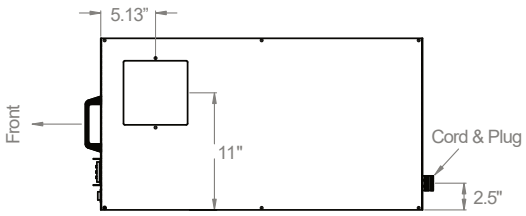
FRONT VIEW



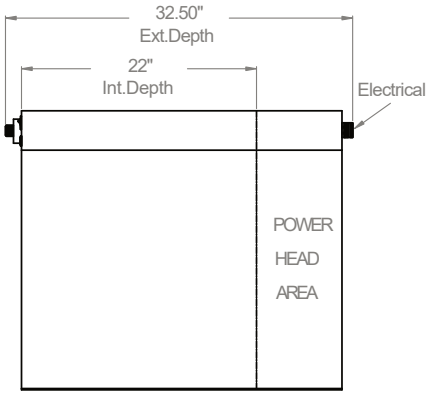



**PLUG**
3-wire
NEMA 5-15P
20 amp
120V

PLAN VIEW




SIDE VIEW

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Patented REV. 12/20


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Fluid Shelf®
Precision Heat Transfer System