

Available in standard 3, 4, or 6 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.

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 <sup>3</sup>
MAX OPERATING TEMP	230°F
NET WEIGHT	134lbs.
SHIPPING WEIGHT	230lbs.

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

SHELVES	
Standard	3

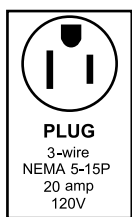
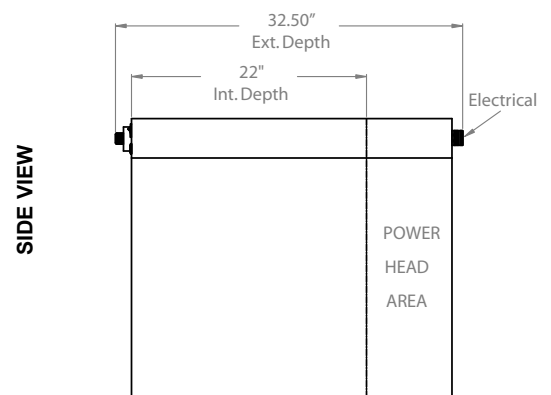
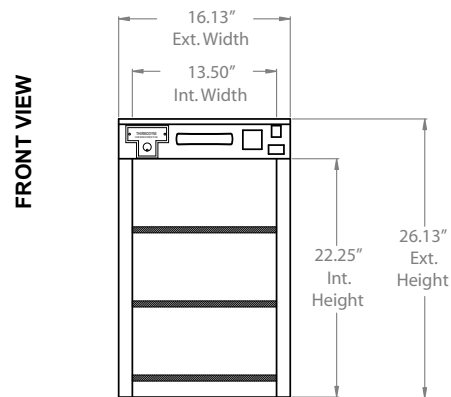
CAPACITY	
STEAM TABLE PAN	
12" x 20" x 6"	3
12" x 20" x 4"	3
12" x 20" x 2"	6

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

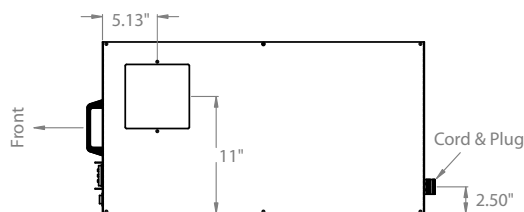
Specifications subject to change without notice.



Unit shown with optional pans and lids



**PLAN VIEW**



Patented

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