

Bun Grill Toaster

PRODUCT:

Designed Smart.

Developed for high output

- The APW Wyott M-83 Bun Grill can generate up to 1600 Bun Halves per hour.
- Bun Grill is available with Super Feeder to allow for high volume production.
- Fast warm-up allows your operation to react to surges in volume.

Perfectly Carmelized Buns all the time

- Patented "self-leveling" conveyor automatically adjusts to various sizes of buns, bagels, and Texas Toast.
- Butter roller and pan consistently covers buns with the perfect amount of butter.
- Durable steel griddle plate is controlled with an electromechanical thermostat adjustable to temperatures between 200 and 500 degrees.

Easy to Maintain and Service

• Removable side panel allows easy access for service.

Built Solid.

Built to Last

- Stainless steel construction protects against kitchen 'wear and tear' and rust.
- High temperature insulated wire is used for long life.

Easy to fit into all Counter Spaces

• Compact, vertical design allows unit to fit into tight counter areas.

Reliability backed by APW Wyott's Warranty

 All APW Wyott Bun Grills are backed by a 1-year Parts and Labor warranty, including On-Site Service calls within 50 miles of authorized service technicians.



• Certified by the following agencies:





See reverse side for product specifications. **APW Wyott Foodservice Equipment Company**

729 Third Avenue • Dallas, TX 75226 • 800-527-2100 • 1-214-421-7366 • Fax 1-214-565-0976

Model: M-83 120V M-83 208V M-83 240V QUANTITY: ITEM#:



MODEL M-83 BUN GRILL TOASTER

APW Wyott Design Features

- Heavy-duty stainless steel construction.
- 6 "feeder, "butter" roller and "butter" pan standard.
- Patented conveyor chain that automatically adjusts to almost all sizes of buns. rolls and Texas toast.
- 1/2 " griddle plate for better heat distribution.
- Fast warm-up.
- Permanent grill surface never needs replacing.
- Use wet or dry.
- Compact vertical style saves space.
- Fast up to 1600 pieces per hour.
- Caramelized bun surface buns never get soggy.
- Adjustable legs.
- Snap-lock construction, easy to clean, fewer parts.

Options

M-83: Speed up gear: fast speed — 26 sec. (85048) Slow down gear: med. speed — 45 sec. (85045) Slow down gear: slow speed — 85 sec. (85050) Bun Superfeeder, Factory reconditioning kit (89525) Teflon sheet kit (10 sheets) (87449)





PRODUCT:

OPTIONAL SUPERFEEDER PRODUCT PATH Standard Feeder (Adds 11" to height of base unit and adds 4 1/2" to depth 12" (30.5)-16" (40.6)Ο 4" (10.2) 11 245/8 (62.5) (Centimeters in Parenthesis)

World Class Support

World Class Sales Support to assist you with finding the right solution to your operation's needs. Call Customer Service at (800) 527- 2100 or Fax your request to (214) 565-0976. For more information about APW Wyott's World Class Support and High Performance Equipment, look us up on the Internet at Model:
M-83 120V
M-83 208V
M-83 240V
QUANTITY: ITEM#:

PRODUCT SPECIFICATIONS

Construction:

Heavy-duty stainless steel construction. 4 inch adjustable legs.

Electrical Information:

Each unit is equipped with a 39", three wire grounded power cord which terminates with a standard threepronged male plug. The 120V unit uses a NEMA 5-15P plug. The 208/240V units use a NEMA 6-20P plug.

Electrical Specifications:

M-83: 120V, 1600W, 13.3 Amps 208V, 1600W, 7.7 Amps 240V, 1600W, 6.7 Amps

Overall Dimensions:

- M-83: 20 " H x 24⁵/₈ " W x 12 " D (50.8 cm x 62.5 cm x 33.0 cm)
- M-83: With Superfeeder 31 " H x 24⁵/₈ " W x 16¹/₂ " D (78.7 cm x 62.5 cm x 41.9 cm)

Shipping Weight:

M-83: 97 lbs. (44 kg)

Capacity:

M-83: Up to 1600 pieces per hour.

Most Extensive Service System in the Industry! APW Wyott has two levels of service support for your needs:

- Direct Service Hot Line to Service Department, call (800) 527-2100.
- To find the Registered Service Technician in your area, call Automated Service Hot Line at (800) 733-2203.

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www.apwwyott.com

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