

BKI's WS-15STC Warming Station with Cart

Warming Station Model: WS-15ST

Compact Unit for Holding and Warming Fried Foods

The Warming Station uses radiant heat technology (top and lower heat) to extend freshness for a variety of fried foods including nuggets, fingers, fries, wedges, etc. Keep fried foods moist and delicious and "presentation ready" for a longer hold time. Features include a rotating top that allows user to swivel the top heat 90° for easier dumping and to eliminate chance of burn. Also, a full-size, 2 ½" deep steam table pan fits into the dump bin; this along with the design of flat surfaces provides easy cleaning of unit. Unit is designed to fit into countertop opening (WS-15ST) or custom designed cart (WS-15STC).

Agency Approvals:





Standard Features:

- 10lb. Holding Capacity
- Removable Parts and Flat Surfaces for Easy Cleaning

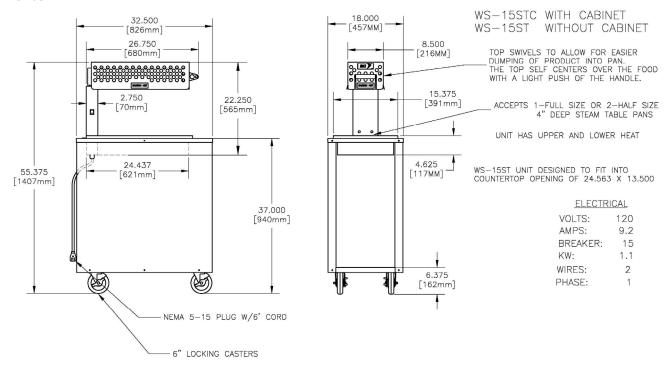
BKI North AmericaPO Box 80400
Simpsonville, SC 29680-0400 USA
Telephone: (864) 963-3471
Toll Free: (800) 927-6887

BKI Europe
Theale Technology Centre
Station Road • Theale
Reading • West Berkshire • RG7 4AA
Telephone: 0870 9904242 • Fax: 0870 9904243



Warming Station (WS-15STC)

Equipment Dimensions: ws-15STC



Mechanical Specifications:

_	Height	Width	Depth	Weight	
WS-15ST	22.25" (56.5 mm)	15 3/8" (390.5 mm)	26 3/4" (679.5 mm)	58 lbs. (26.3 kg.)	
WS-15STC	55 3/8" (1406.5 mm)	18" (457.2 mm)	32.5" (825.5 mm)	82 lbs. (37.2 kg.)	

Electrical Options:

Model	Volts	Amps	Breaker	KW	Wires	Phase			
WS-15ST (C)	120	0.2	15	1.1	2	1			

