



MOBILE FRIED FOOD WARMER WITH FULL CABINET BASE -
OVERHEAD RADIANT HEAT

Model WS-15STC



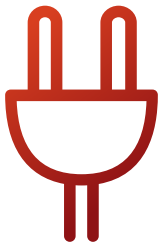
The BKI® WS-15STC mobile fried food warmer was developed for quick-serve retailers and convenience stores. This warmer uses radiant heat to extend the freshness of a variety of fried foods, so you can keep nuggets, fingers, fries, and wedges crispy and delicious for longer.

Each unit can hold a full-size 12" x 20" steam table pan with 10 pounds of holding capacity. This model also features a rotating top that allows you to swivel the top heat 90° for easier dumping and to minimize the chance of burn. Flat surfaces and easily removable parts make cleaning a breeze.

The full cabinet and 6" casters also make this versatile unit a perfect choice for all your mobile warming needs.

FEATURES AT A GLANCE

- 10 lb holding capacity
- Removable parts and flat surfaces for easy cleaning
- Bin accepts a 12" x 20" steam table pan
- Full cabinet with 6" casters
- Heat guard hinges for cleaning and access to heating elements
- 1000 kW top heat
- Top swivels for easy dumping of product into bin.



ELECTRIC OPERATION

Energy efficiency and easy installation are a perfect pairing for your food service operation.



INFRARED RADIANT HEAT

Overhead infrared radiant heat keeps fried foods crispy on the outside and moist inside.

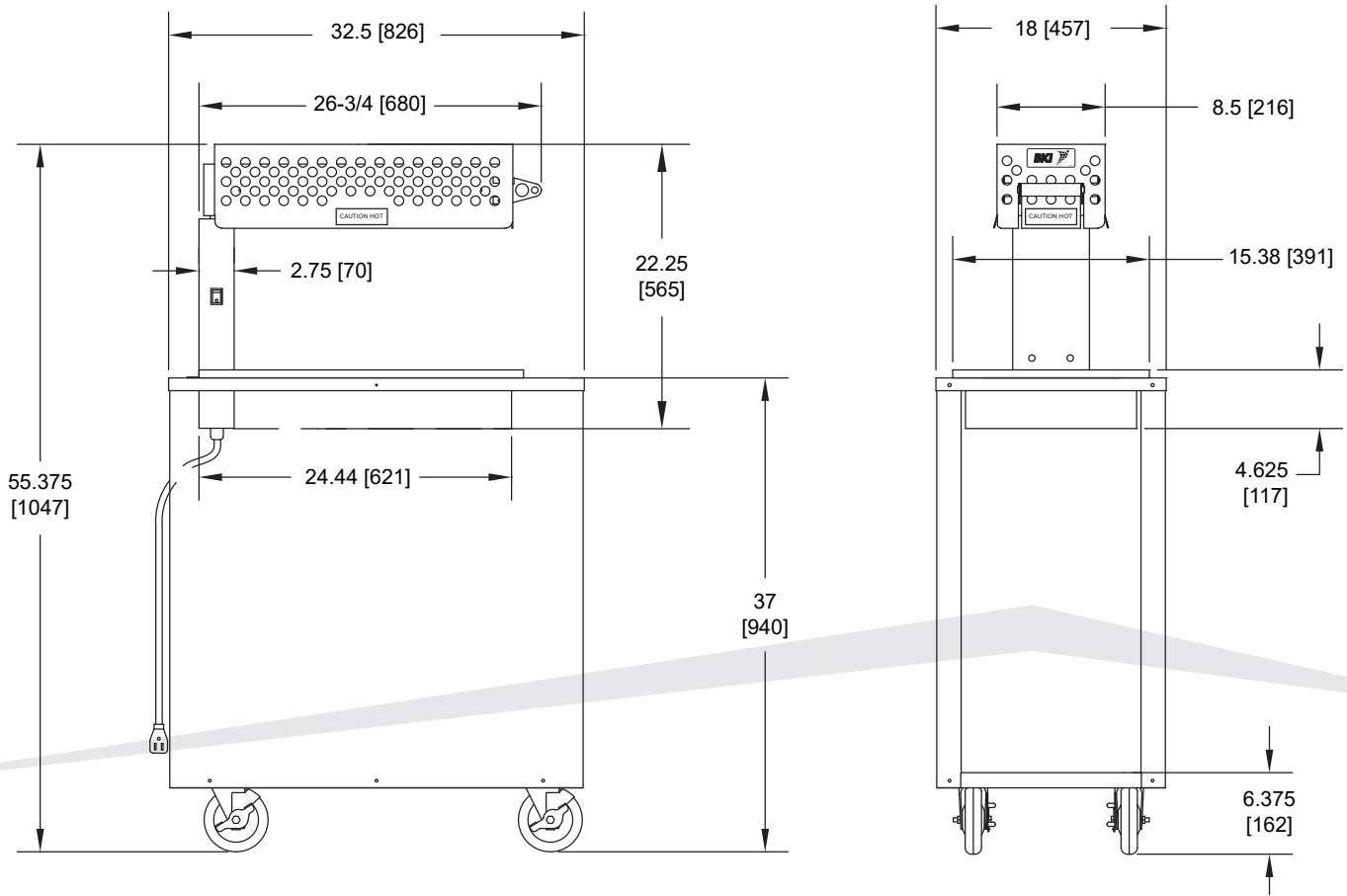


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42 Allen Martin Drive, Essex Junction, VT 05452 • Phone: (802) 658-6600 • Fax: (802) 864-0183

BK1298 Rev A (1/21)

EQUIPMENT DIMENSIONS



MECHANICAL SPECIFICATIONS

Dimensions	Uncrated
Height	55.37" (1407 mm)
Width	18" (457 mm)
Depth	32.5" (826 mm)
Weight	82 lb (37 kg)

ELECTRICAL OPTIONS

Volts	Amps	Breaker	kW	Wires	Phase
120	9.2	15	1.1	2	1



Visit www.bkideas.com to view all accessories available with this model.