



Bun Warmer

Models □ BW-20 □ BW-31 □ BW-50

PRODUCT:

QUANTITY:

ITEM:

Designed Smart

Leader in “Fresh Grilled” Food Equipment!

The Bun Warmer (heated) is designed to complement our best selling Hot Dog Roller Grill products.

Equipment Packages to fit your Operation!

Available in a variety of sizes to fit your counter space:

- Compact BW-20 (use with HR(S)-20(S) roller Grills)
- Regular size BW-31 (use with HR(s)-31(S) Roller Grills and HR(S)-45 Roller Grills)
- Full Menu sizes BW-50 (use with HR(S)-50(S), HR(S)-75 or HR(S)-85 Roller Grills)
- A variety of “Fresh Grilled” merchandising graphics are available or contact APW Wyott headquarters for merchandising packages from your preferred Branded meat supplier.



Model: BW-20 Bun Warmer

Easy to Operate!

- Distributes warming heat (up to 160 degrees) and moisture evenly through the drawer area.
- Thermostatic Heat Controls allow employees to accurately set the correct temperature.
- Pilot light alerts employees of operations.

APW Wyott Design Features

Holds the following hot dog buns or other breads:

- | | |
|------------------------|----------|
| • Compact BC-20 | 50 buns |
| • Regular size BC-31 | 100 buns |
| • BC-31D with Drawer | 100 buns |
| • Full Menu size BC-50 | 144 buns |
| • BC-50D with Drawer | 144 buns |
- Exteriors constructed of solid Stainless Steel for extra durability.
 - Reinforced with heavy duty stainless steel drawer slides.
 - Drawer is provided with removable die-stamped, heavy duty stainless steel pans.
 - Unit is designed to be used in a “clerk served” operation or in a customer “self serve” merchandising plan.

Reliability backed by APW Wyott’s Warranty

All APW Wyott Bun Warmers are backed by a 1-year limited warranty and a 1-year on-site labor warranty, including on-site service calls within 50 miles of authorized service technicians.

•Certified by the following agencies:



*Warranty does not include rock grates, cooking grates, burners shields or fireboxes.

See reverse side for product specifications.



APW Wyott Foodservice Equipment Company * 729 Third Ave., Dallas, TX 75226
(800) 527-2100 * (214)421-7366 * Fax (214) 565-0976 * www.apwwyott.com * info@apwwyott.com

Rev.081111rv



Bun Warmer

Models ☐ BW-20 ☐ BW-31 ☐ BW-50

PRODUCT:

QUANTITY:

ITEM:

PRODUCT SPECIFICATION

Construction:

Stainless steel drawer, slides and cabinets. Includes an adjustable thermostat control, pilot light, and removable pan. 1" adjustable feet.

Electrical Information:

All 120V units come with 60" power cord that terminates with a NEMA 5-15P plug. The 220V comes with a 60" power cord with a NEMA 6-15P plug.

Electrical Specifications:

BW-20:	120V, 500W, 4.2 Amps
BW-31:	120V, 400W, 3.3 Amps
	220V, 400W, 1.8 Amps
BW50:	120V, 600W, 5.0 Amps
	220V, 600W, 2.7 Amps

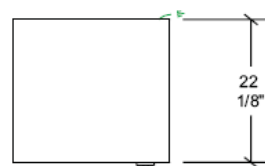
Overall Dimensions:

BW-20:	10 7/16"H x 17 13/16"W x 22 1/8"L (26 cm x 45 cm x 56cm)
BW-31::	10 5/8"H x 23 3/4"W x 22 1/8"L (26cm x 58 cm x 56cm)
BW-50:	10 5/8"H X 34 3/4" W x 22 1/8"D (26 cm x 88 cm x 56 cm)

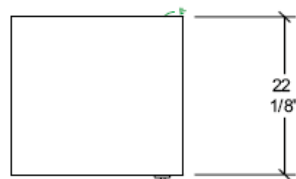
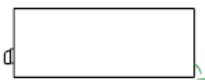
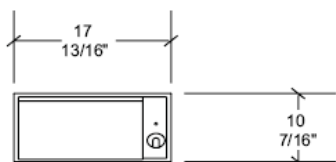
Shipping Weight:

BW-20:	49 lbs (22.2 kg)
BW-31:	65 lbs (29.5kg)
BW-50:	86 lbs (39.1 kg)

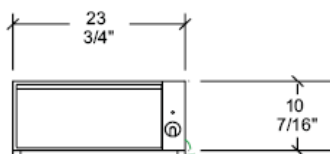
FOB: Cheyenne, WY 82007



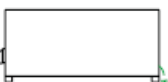
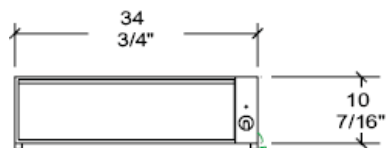
BUN WARMER
MODEL - BW-20



BUN WARMER
MODEL - BW-31



BUN WARMER
MODEL - BW-50



*APW Wyott reserves the right to modify specifications or discontinue models without incurring obligation.



APW Wyott Foodservice Equipment Company * 729 Third Ave., Dallas, TX 75226
(800) 527-2100 * (214)421-7366 * Fax (214) 565-0976 * www.apwwyott.com * info@apwwyott.com

Rev.081111rv