



Fresh ideas in foodservice equipment



Warming Station

Model: WS-13

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. 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.

BKI's WS-13 Warming Station

Agency Approvals:



Standard Features:

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

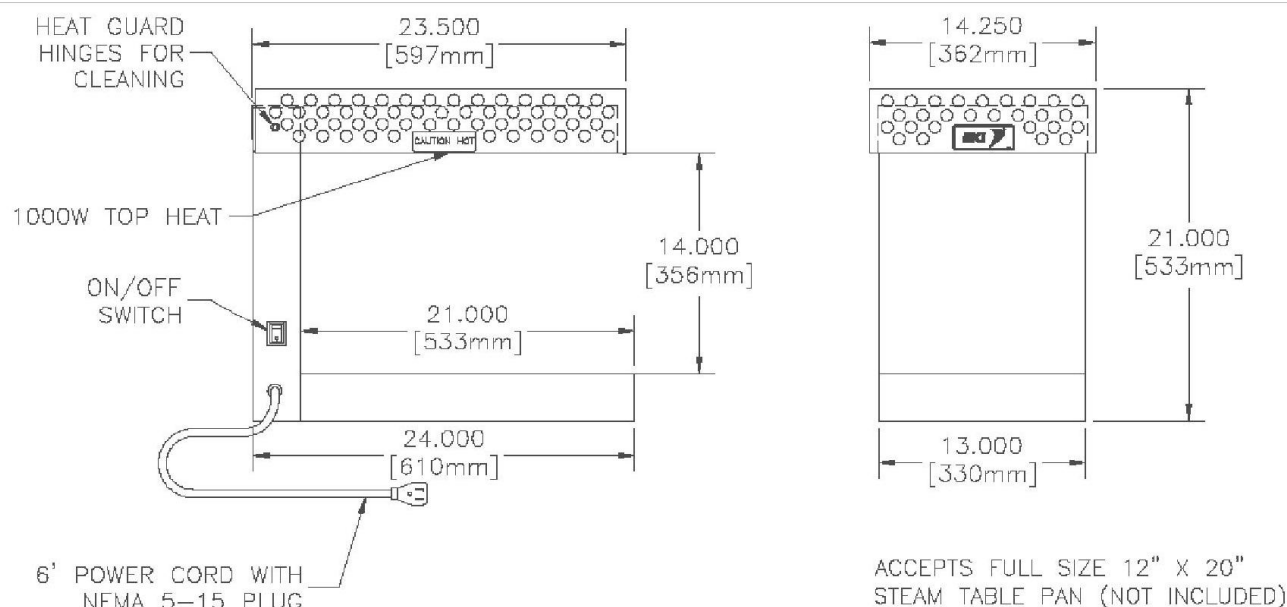
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Warming Station (WS-13)

Equipment Dimensions:



Mechanical Specifications:

Height	Width	Depth
21" (533.4 mm)	14 1/4" (362 mm)	24" (609.6 mm)

Electrical Options:

Model	Volts	Amps	Breaker	KW	Wires	Phase
WS-13	120	8.3	15	1.0	2	1

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 **Standex**
Food Service Equipment Group