



Fresh ideas in foodservice equipment



BKI's FW-12 Fry Warmer attached to Tabletop Riser

Agency Approvals:



Fry Warmer

**Model: FW-12, FW15,
FW-12T, FW-15T**

Compact Unit for Holding and Warming Fried Foods

Innovative Fry Warmer triples fried food-holding time while enhancing flavor.

Developed for the Quick Serve market and with applications in Retail and C-store, the Fry Warmer combines convection and radiant heat technologies to extend freshness for a variety of fried foods including nuggets, fingers, fries and wedges.

Keep fried foods moist and delicious for up to 20 minutes without drying or creating a limp product. Features include an overheat safety system, reliable ceramic heating elements and easily removable pans. Everything works together to deliver consistent results and significant savings.

Standard Features:

- 8lb. or 10lb. Holding Capacity
- Triple Holding Time (20 min.) of Fried Food
- Practical Configurations Provide Flexibility
- Safety Cutoff Feature
- Removable Parts for Easy Cleaning
- Lighted Canopy Allows for Visually Pleasing Display

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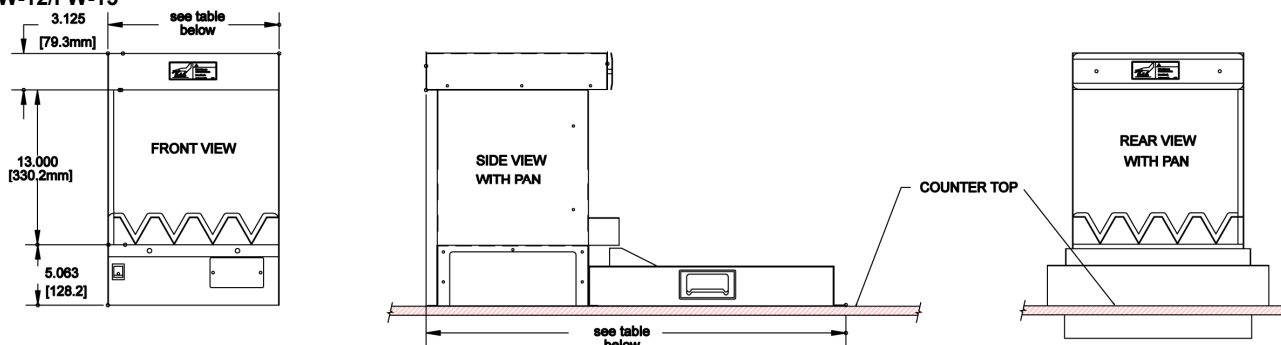
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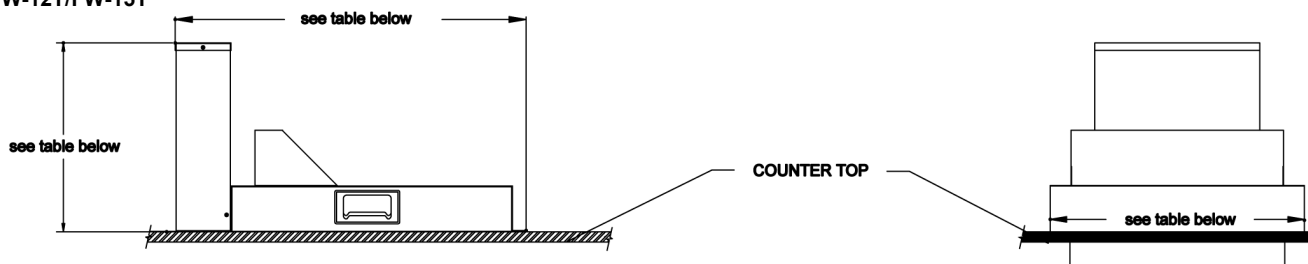
Fry Warmer (FW-12, FW-15, FW-12T, FW-15T)

Equipment Dimensions:

FW-12/FW-15



FW-12T/FW-15T



Mechanical Specifications:

	Height	Width	Depth	Counter Space	Weight
FW-12	21 1/8" (536.2 mm)	14.5" (368.1 mm)	37 3/8" (949.3 mm)	3.79 sq. ft. (.35 sq. m)	70 lbs. (31.8 kg.)
FW-15	21 1/8" (536.2 mm)	18 5/8" (473.1 mm)	35 3/8" (898.5 mm)	4.58 sq. ft. (.43 sq. m)	70 lbs. (31.8 kg.)
FW-12T	11 7/8" (301.6 mm)	14.5" (368.1 mm)	26" (660 mm)	2.61 sq. ft. (.24sq. m)	?
FW-15T	11 7/8" (301.6 mm)	18 5/8" (473.1 mm)	26" (660 mm)	3.36 sq. ft. (.31 mm)	?

Electrical Options:

Model	Volts	Amps	Breaker	KW	Wires	Phase
FW-12/FW-15	120	15.4	20	1.84	2	1
	220	8.8	15	1.84	2	1
FW-12T/FW-15T	120	8.3	15	1	2	1

Model Options

Mounting	FW-12		FW-15		FW-12T	FW-15T
	Pass-Thru	Solid Back	Pass-Thru	Solid Back		
Countertop	✓	✓	✓	✓	✓	
In-Counter			✓	✓		✓

Accessories

	FW-12		FW-15		FW-15T
	In-Counter	Countertop	In-Counter	Countertop	
Counter Top Collar Weldment w Liner Pan Attached (WB31216000)			✓		
Counter Top Collar Weldment wo Liner Pan Attached (WB31211900)			✓		
Counter Top Collar Weldment FW Tower w/Pan Liner (WB31217700)					✓
FW Heater Motor Assembly (AN3121460S)					✓
Table Top Adapter (WN31206400)	✓	✓			
Table Top Adapter (WN31206500)			✓	✓	

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Standex
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