

# WDCG HOT FOOD MERCHANDISER

Our WDCG range of hot food merchandisers has been developed to provide greater versatility for holding and displaying hot cooked food in catering and retailing sectors.

Precise and stable temperatures are assured via the user friendly, touch screen "TouchTEC" controller, centrally located on the service side for ease of operator access. Each well has independent heat control, providing optimum holding temperature for a wide variety of different foods.

The WDCG's wells can accommodate 125mm deep GN pans for full service or 25mm deep ceramic surface warmers for self service applications. For even greater merchandising flexibility, pans and surface warmers can be combined within the case to create split configurations.

Available in five case lengths, the WDCG's attractive glass front, fluorescent lighting and sliding glass service doors combine ease of access



and excellent product visibility. The range includes a variety of options, to meet specific food service requirements, including, curved or straight glass profiles, solid or glazed end walls, countertop or floor standing models, and stand alone or multiplexed units.

## STANDARD FEATURES

- o Precise and stable holding temperatures via the touch screen "TouchTEC" controller
- o Independent heat control of each well provides optimum holding temperatures for a variety of cooked food
- o Attractive glass profile and fluorescent lighting for maximum visibility of food
- o Removable sliding rear service doors for ease of cleaning
- o Lift and lock front glass for ease of cleaning
- o Rear, fold down service counter for operator comfort and efficiency
- o Central controller on service side for ease of operator access

## OPTIONS & ACCESSORIES

- o Choice of 5 case lengths
- o Countertop or floor standing models, with pedestal or solid base
- o Painted or stainless steel finish
- o Drop in pans or ceramic surface warmers or split configurations with a combination of both
- o Curved or straight glass profiles
- o Clear or mirrored sliding rear service doors
- o Glass or solid end walls
- o Multiplex option
- o Sliding base doors on floor standing units
- o Scale Platforms
- o Food temperature probe with digital read out
- o Stainless steel cutting board
- o 1/1, 1/3, 1/2, 2/3 Gastronorm Pans
- o 25mm deep ceramic surface warmers



Specifications subject to change without notice



Experts in Heat Transfer Technology®



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**BKI Europe**  
Theale Technology Centre  
Station Road · Theale · Reading  
West Berkshire · RG7 4AA · England  
Tel: + 44 (0)870 9904242 · Fax: + 44 (0)870 9904243  
Email: [sales@bkideas.co.uk](mailto:sales@bkideas.co.uk) · Website: [www.bkideas.co.uk](http://www.bkideas.co.uk)

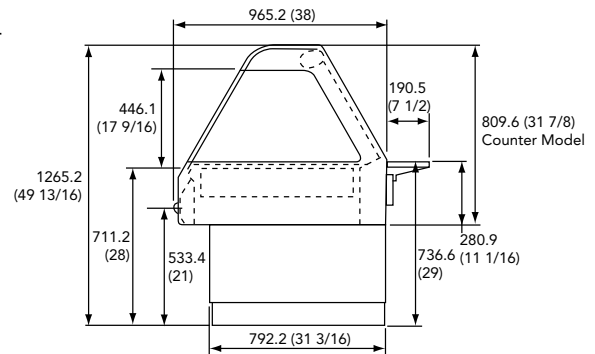
**BKI North America**  
Tel: + (1) 864 9633471  
Fax: + (1) 864 9672787

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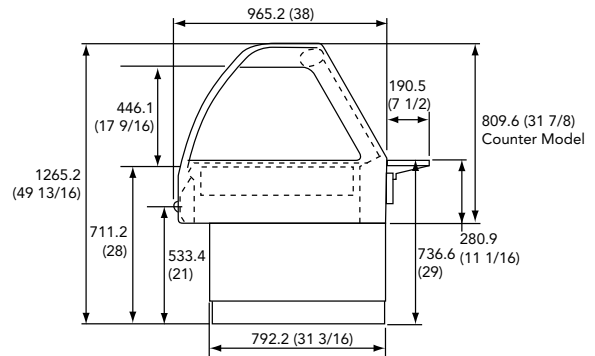
# SPECIFICATIONS

## DIMENSIONS

WDCG-S STRAIGHT GLASS PROFILE



WDCG-C CURVED GLASS PROFILE



Dimensions in mm (inches in brackets)

## CAPACITY

Model	Length*	Capacity**
WDCG3	1067mm	3 wells
WDCG4	1410mm	4 wells
WDCG5	1753mm	5 wells
WDCG6	2096mm	6 wells
WDCG7	2438mm	7 wells

\* Plus 12.7mm for each glass end wall or 19.1mm for each solid end wall

\*\* Each well holds one full size 125mm deep GN pan and one 125mm deep 1/3 GN pan or ceramic surface warmer (minimum 2 wells). Cases may combine pans and surface warmers to provide split configurations.

## HEATING FORMAT

Zone heated well with drop in pans and/or ceramic surface warmers

## ELECTRICAL SPECIFICATIONS

Model	Volts	Amps	Breaker (A)	KW	Phase
WDCG3	230/400	6.2/9.9	10/15	3.9	1 or 3PH+N+E
WDCG4	230/400	9.7/13	15/20	5.2	1 or 3PH+N+E
WDCG5	230/400	10.8/16.1	15/20	6.4	1 or 3PH+N+E
WDCG6	230/400	11.7/19.2	15/25	7.7	1 or 3PH+N+E
WDCG7	230/400	15.2/22.3	20/30	8.9	1 or 3PH+N+E

## ELECTRICAL

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