



FRIED FOOD WARMERS – BUILT-IN COUNTERTOP

UW & FW

MECHANICAL SPECIFICATIONS

	Height	Width	Depth	Floor Space	Weight
UW-17	8 5/16" (211 mm)	20 1/16" (509.6 mm)	27 1/2" 698.5 mm)	3.82 sq ft (0.355m ²)	70 lb (31.75 kg)
FW-15	21 1/8" (536.2 mm)	18 5/8" (473 mm)	35 3/8" 899 mm)	3.79 sq ft (.35 sq m)	70 lb 31.8 kg)

ELECTRICAL SPECIFICATIONS

	Volts	Phase	Breaker	kW	Amps	Wires
UW-17	120	1	15	1.0	8.3	2
	220	1	15	1.0	4.5	2
FW-15	120	1	15	1.84	15.4	2
	220	1	15	1.84	8.8	2

OPTIONS

- Countertop
- Solid back
- In-counter
- Pass-through



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Specifications are subject to change without notice.

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Visit bkideas.com to view all accessories for this model.

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Fried Food Warmers

UW-17 & FW-15





ELECTRIC OPERATION

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



INFRARED RADIANT HEAT

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



Hot, Crispy & Moist.

Just the way your customers like it!

There is nothing worse than offering fried food that is soggy or dried out. The BKI® series of countertop fried food warmers will keep your fried foods hot and crispy on the outside and moist and delicious inside.

The FW models combine overhead radiant heat and convected air base heat, while the UF model uses only convected base heat. This system doubles the holding time of fries, chicken tenders, appetizers and more, while ensuring they are still delicious!

The automatic safety cut-off feature prevents overheating, and the durable stainless steel parts are easy to remove for cleaning.

These high quality fried food warmers are 100% hand-built to ensure long life, durability and most importantly, customer loyalty.



FEATURES AT A GLANCE

- Up to 8 lb holding capacity
- Doubles the holding time of fried food
- Safety cut-off feature
- Removable parts for easy cleaning
- Lighted canopy allows for visually pleasing display
- Overhead radiant heat and convected air base heat
- 100% hand built-in the U.S.A.

Call or visit our website to learn more about our innovative cooking equipment.

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