



18 5/8" WIDE IN-COUNTER FRIED FOOD WARMER -
OVERHEAD RADIANT HEAT

Model FW-15



The BKI® FW-15 in-counter fried food warmer is designed to deliver consistent results for the quick serve market, including retail and convenience stores. This compact unit combines convection and radiant heat technologies to extend freshness of a variety of fried foods including nuggets, fingers, fries, and wedges.

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

A lighted canopy allows for easy viewing and presentation of fried food.

The FW series of fried food warmers offers countertop or built-in models to suit all your needs.

FEATURES AT A GLANCE

- 18 5/8" width
- Up to 10 lbs holding capacity
- Triple holding time (20 min.) for fried foods
- Safety cutoff feature
- Removable parts for easy cleaning
- Lighted canopy allows for visually pleasing display
- Overhead radiant heat and convected air
- Assembled in USA



ELECTRIC OPERATION

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



INFRARED RADIANT HEAT

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



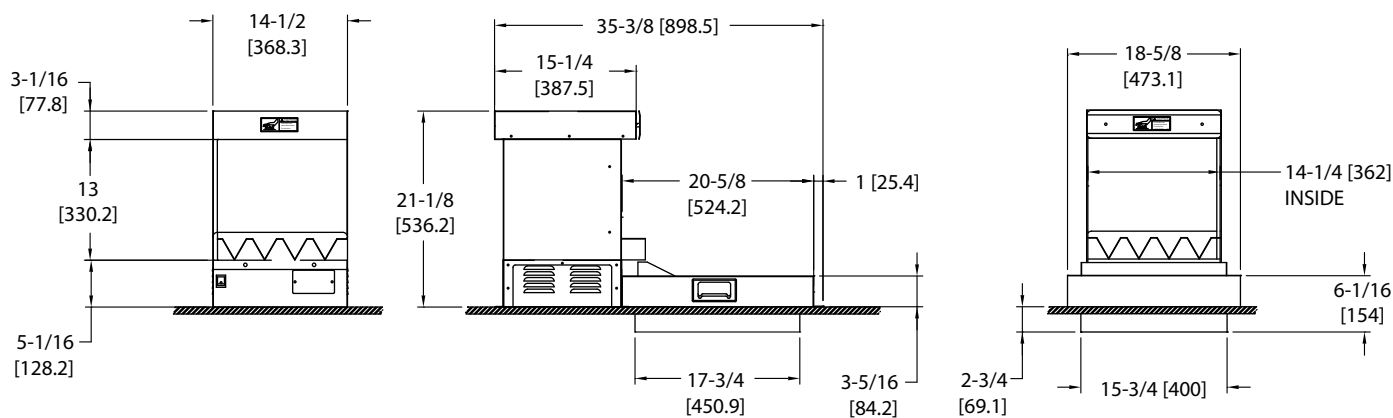
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BK1284 Rev D (4/25)

EQUIPMENT DIMENSIONS

DIMENSION ARE IN INCHES [MM]



MECHANICAL SPECIFICATIONS

Dimensions	Uncrated
Height	21.12" (536 mm)
Width	18.62" (473 mm)
Depth	35.37" (899 mm)
Floor space	4.58 sq ft (.43 sq m)
Weight	70 lb (31.8 kg)

ELECTRICAL OPTIONS

Volts/Hz	Amps	Breaker	kW	Wires	Phase
120/60Hz	15	20	1.8	2	1
230/50Hz	8	15	1.8	2	1

OPTIONS

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



Visit www.bkideas.com to view all accessories available with this model.