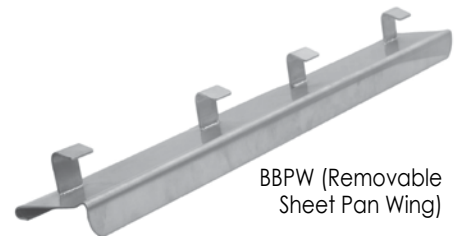


- **All 300 Series Stainless Steel Construction**
- **Open Design for Easy Cleaning**
- **Mobile Full Size Ships LTL and Includes:**
 - Two (2) Cold Charge Gel Trays for Holding Batter Mix
Maintains Temperature Under 40° F up to Eight (8) Hours when Food is Placed Directly in Pan
 - Two (2) Stainless Steel Full Size Steam Pans 6" Deep
Top Pan Captures Batter Mix & Bottom Pan Holds Breading Mixture
 - Two (2) Perforated Baskets
One (1) Coarse Basket for Batter
One (1) Fine Basket for Breading
 - One (1) Stainless U-Channel to Catch Drips Between Pans
 - Two (2) 5" x 1" Swivel Stem Casters (CV)
 - Two (2) 5" x 1" Locking Stem Casters (CL)
- **Sheet Pan Wing (BBPW)**
 - Holds 18" x 26" or 18" x 13" Sheet Pans by the Lip
 - Can Be Mounted on Left, Right or Both Sides
- **Stationary Countertop Unit Ships "KD" UPS and Includes:**
 - Base and Top Frame
 - Two (2) Stainless Steel Full Size Steam Pans 6" Deep
Back Pan Holds Batter Mix and Front Pan Holds Breading Mixture
 - One (1) Perforated Coarse Basket for Batter and Breading
 - Top Canopy Requires Minimal Assembly



Bread and Batter Stations		
Model Number	Description	Size W x H x L
BBS-F	Mobile, Full Size	24¾" x 60¼" x 29"
BBS-TABLETOP	Countertop	24¾" x 25½" x 31"

Sheet Pan Wing		
Model Number	Description	Size W x L
BBPW	Optional Sheet Pan Wing For BBS-F Model Only	27/8" x 22"