FEATURES

Bread and Batter Stations

- All 300 series stainless steel construction
- Open design for easy cleaning
- Mobile, full size (BBS-F) ships LTL and includes:
- 2 Cold charge gel trays for holding batter mix Maintains temperature under 40° F up to 8 hours when food is placed directly in pan
- 2 Stainless steel, full size steam pans 6" deep Top pan captures batter mix & bottom pan holds breading mix
- 2 Perforated baskets
  1 Coarse basket for batter
  1 Fine basket for breading
- 1 Stainless U-channel to catch drips between pans
- 2 - 5" X 1" swivel stem casters (CV)
- 2 - 5" x 1" locking stem casters (CL)

Stationary Countertop Unit Ships "KD" UPS and includes:

- 2 Base and top frame
- 2 Stainless steel, full size steam pans 6" deep Back pan captures batter mix & front pan holds breading mix
- 1 Perforated course basket for batter and breading
  1 Stainless U-channel to catch drips between pans
  Top canopy requires minimal assembly

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



BBS-F



Stationary Countertop



Sheet Pan Wing

Bread and Batter Stations		
Model Number	**Description**	**Size W x H x D**
BBS-F	Mobile, Full Size	24 ¾" x 60 ¼" x 29"
BBS-TABLETOP	Countertop	24 ¾" x 25 ½" x 31"

Sheet Pan Wing		
Model Number	**Description**	**Size W x H x D**
BBPW	Optional Sheet Pan Wing For BBS-F Model Only	2 ⅞" x 22"

MADE IN USA