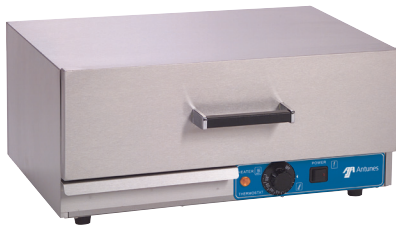


Warmer Drawer | WD



WD-20



WD-20
with water tray



WD-21A



WD-35A
with water tray

Ready to serve but tastes like made to order—the Warmer Drawer keeps products fresh and delicious for customers. It features a precision thermostat to adjust the temperature required for your bread product.

The Warmer Drawer is designed to be used separately, stacked, or fit under the Hot Dog Corral. Units are available with a water tray to create humidity in the drawer.

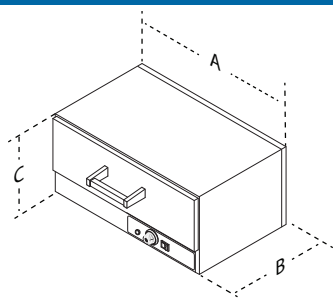
Product holding times will vary with compartment temperature and product quality. The approximate holding time is 45 to 60 minutes if the product is not in its original packaging. The approximate holding time is 2 to 3 hours if product is in its original packaging.

FEATURES

- Stainless steel construction
- Easy-to-adjust thermostat.
- Easy to clean.
- Available with water tray to create humidity in the drawer.
- Designed to be used separately, stacked, or fit under a Hot Dog Corral.

Warmer Drawer | WD

Dimensions



Model & Mfg. No.	Width (A)	Depth (B)	Height (C)
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Without Water Tray

WD-20	18 3/4" (476 mm)	21" (533 mm)	10 5/8" (270 mm)
WD-21A	22 1/8" (562 mm)	17 1/2" (445 mm)	10 3/8" (264 mm)
WD-35A	32 1/2" (826 mm)	17 1/2" (445 mm)	10 1/2" (267 mm)

With Water Tray

WD-20	18 3/4" (476 mm)	22" (559 mm)	10 1/4" (260 mm)
WD-21A	22 1/8" (562 mm)	17 1/4" (438 mm)	10 1/4" (260 mm)
WD-35A	32 1/2" (826 mm)	17 1/4" (438 mm)	10 1/2" (267 mm)

Shipping Dimensions

Model & Mfg. No.	Height	Width	Depth	Weight
WD-20	13" (330 mm)	28" (711 mm)	24" (610 mm)	56 lbs. (25 kg)
WD-21A	13" (330 mm)	28" (711 mm)	24" (610 mm)	50 lbs. (23 kg)
WD-35A	14" (356 mm)	21" (533 mm)	38" (965 mm)	60 lbs. (27 kg)

Capacities

- WD-20** Holds up to 40 standard hot dog buns.
- WD-21A** One full-size 4" (102 mm) deep steam table pan. Holds 40-50 standard hot dog buns.
- WD-35A** Two 2/3-size 4" (102 mm) deep steam table pan. Holds 50-60 standard hot dog buns.

Electrical Ratings and Plug Configuration

Model & Mfg. No.	Volts	Watts	Amps	Hertz	Plug Description
Without Water Tray					
WD-20 9400130	120	500	4.2	50/60	NEMA 5-15P 15 Amp., 250 Volt
WD-20 9400132	230	500	2.2	50/60	CEE 7/7 16 Amp., 250 Volt
WD-20 9400133	230	500	2.2	50/60	BS 1363 Fused 13 Amp., 250 Volt
WD-21A 9400140	120	1000	8.3	50/60	NEMA 5-15P 15 Amp., 250 Volt
WD-21A 9400144	208- 230	900- 1100	4.3-4.8	50/60	CEE 7/7 16 Amp., 250 Volt
WD-21A 9400145	208- 230	900- 1100	4.3-4.8	50/60	BS 1363 Fused 13 Amp., 250 Volt
WD-35A 9400150	120	1400	11.7	50/60	NEMA 5-15P 15 Amp., 250 Volt
WD-35A 9400154	208- 230	1250- 1530	6-6.7	50/60	CEE 7/7 16 Amp., 250 Volt
WD-35A 9400155	208- 230	1250- 1530	6-6.7	50/60	BS 1363 Fused 13 Amp., 250 Volt
With Water Tray					
WD-20 9400100	120	500	4.2	50/60	NEMA 5-15P 15 Amp., 250 Volt
WD-20 9400102	230	500	2.2	50/60	CEE 7/7 16 Amp., 250 Volt
WD-20 9400103	230	500	2.2	50/60	BS 1363 Fused 13 Amp., 250 Volt
WD-21A 9400110	120	1000	8.3	50/60	NEMA 5-15P 15 Amp., 250 Volt
WD-21A 9400112	208- 230	1100	5.29- 4.78	50/60	CEE 7/7 16 Amp., 250 Volt
WD-21A 9400113	208- 230	1100	5.29- 4.78	50/60	BS 1363 Fused 13 Amp., 250 Volt
WD-35A 9400120	120	1400	11.7	50/60	NEMA 5-15P 15 Amp., 250 Volt
WD-35A 9400122	208- 230	1530	7.36- 6.65	50/60	CEE 7/7 16 Amp., 250 Volt
WD-35A 9400123	208- 230	1530	7.36- 6.65	50/60	BS 1363 Fused 13 Amp., 250 Volt

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Antunes delivers a complete range of countertop cooking equipment and water filtration solutions to foodservice operations around the world. Learn more about Antunes and its products at www.antunes.com.

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