

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.

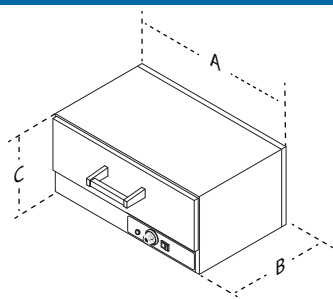
Product holding times will vary with compartment temperature and product quality. The approximate holding time is 45 to 60 minutes if the product is not in its original packaging. The approximate holding time is 2 to 3 hours if product is in its original packaging.

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) |
|------------------|-----------|-----------|------------|
|------------------|-----------|-----------|------------|

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 |

P/N 1020235 03/17



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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