

HUSSMANN®



WDCHE

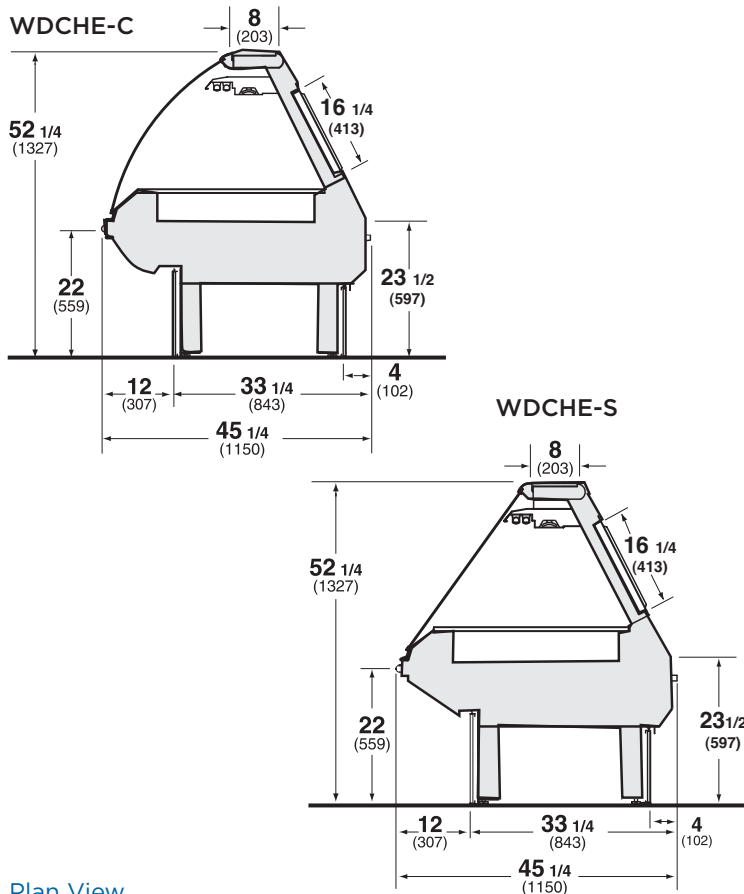
Elite Hot Food Merchandiser with Thermostatically
Controlled Hot Food Wells from BKI

www.hussmann.com

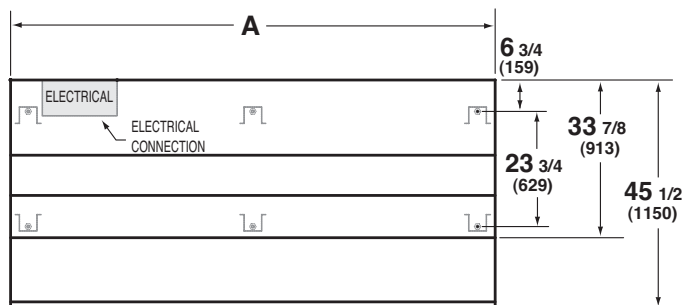
Husmann Elite Hot Food Merchandiser with Thermostatically Controlled Hot Food Wells from BKI

WDCHE-3C - 4' Elite Hot Food Case, 3 Wells, Curved Glass
WDCHE-5C - 6' Elite Hot Food Case, 5 Wells, Curved Glass
WDCHE-7C - 8' Elite Hot Food Case, 7 Wells, Curved Glass

WDCHE-3S - 4' Elite Hot Food Case, 3 Wells, Straight Glass
WDCHE-5S - 6' Elite Hot Food Case, 5 Wells, Straight Glass
WDCHE-7S - 8' Elite Hot Food Case, 7 Wells, Straight Glass
 Service, Self-Service and Combo models available.



Plan View



Dimension	4 FT	6 FT	8 FT
A	48 1/4 (1226)	72 5/15 (1837)	96 3/8 (2448)

Notes:

Overall case length without ends or partitions.

Merchandising Excellence.

The WDCHE provides all the merchandising appeal of the Elite line, allowing you to extend your creativity to display tempting hot foods in the Elite specialty environment.

Elite Styling.

Dramatic appearance with uncompromising attention to detail is a hallmark of Elite. The WDCHE brings this heightened style sense to your hot food displays to enhance the appearance of your heated products.

Husmann and BKI for Hot Food.

Husmann and BKI have teamed up to create hot food merchandisers with all the benefits. These include Elite styling and durability plus BKI quality. In addition, BKI will provide training and support to help maximize your hot food sales and profits.

BKI Performance.

Thermostatically controlled wells, ideal for independent zoning of various food products in the same case, provide even heating and expanded merchandising. Food is kept at proper temperature for hours of effective display.

Flexibility.

3, 5 and 7 food well configurations available. The waterless heating system requires no plumbing.

At last, advanced styling plus world-class performance and energy efficiency... that's Elite.

NOTE: These merchandisers are designed for use in stores when temperature and humidity do not exceed 75°F and 55% R.H.

NOTE: We reserve the right to change or revise specifications and product design in connection with any feature of our products. Such changes do not entitle the buyer to corresponding changes, improvements, additions, or replacements for equipment previously sold or shipped.

For additional resources, contact your representative or visit www.husmann.com.

Note

Use Husmann's technical data sheets to get precise dimensions for all store layout purposes.

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