

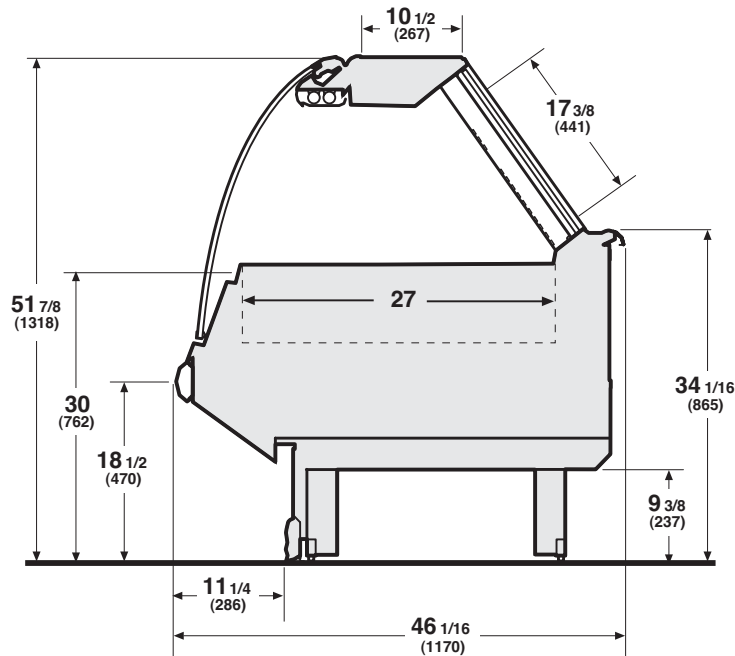


WDCHI

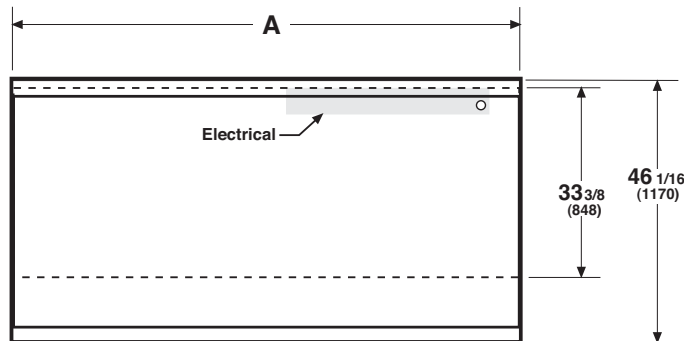
Excel Hot Food Merchandiser with Thermostatically
Controlled Hot Food Wells from BKI

Hussmann Excel Hot Food Merchandiser with Thermostatically Controlled Hot Food Wells from BKI

- WDCHI-3** - 4' Hot Food Case with 3 Wells
- WDCHI-5** - 6' Hot Food Case with 5 Wells
- WDCHI-7** - 8' Hot Food Case with 7 Wells



Plan View



Dimension	4 FT (3 Wells)	6 FT (5 Wells)	8 FT (7 Wells)
A	48 1/4 (1226)	72 5/15 (1837)	96 3/8 (2448)

Notes:

Length added for:

- Ends - Glass 3/8" each
- Ends - Solid 1 1/2" each

Overall case length without ends or partitions.

Note

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

Hussmann and BKI for Hot Food.

Hussmann and BKI have teamed up to create a hot food merchandiser with all the benefits – advanced styling and durability plus BKI quality and performance in hot food holding. In addition, BKI will provide training and support to help maximize your hot food sales and profits.

Advanced Styling.

The WDCHI is built with durability and style. It will match visually and dimensionally other service cases in the Hussmann family, such as the SMG and SMB.

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 merchandising.

Lower Labor Costs.

Labor saving features include greater clearance under the case, easy-to-clean bathtub bottom, easier raceway access and more.

Flexibility.

Three, five, and seven well configurations available. The waterless heating system requires no plumbing.

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.hussmann.com.

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