



M-83 Bun Grill Toaster

Models: ☐ M-83 120V ☐ M-83 208V ☐ M-83 240V

PRODUCT:

QUANTITY:

ITEM #:

Designed Smart

Developed for High Output!

- The APW Wyott M-83 Bun Grill can generate up to 1600 bun halves per hour.
- Bun Grill is available with super feeder to allow for high volume production.
- Fast warm-up allows your operation to react to surges in volume.

Perfectly Caramelized Buns!

- Patented "self-leveling" conveyor automatically adjusts to various sizes of buns, bagels, and Texas toast.
- Butter roller and pan consistently covers buns with the perfect amount of butter.
- Durable steel griddle plate is controlled with an electromechanical thermostat adjustable to temperatures from 200 to 500 degrees.

Easy to Maintain and Service!

- Removable side panel allows easy access for service.

Easy to Fit into all Counter Spaces!

- Compact, vertical design allows unit to fit into tight counter areas.



MODEL M-83 BUN GRILL TOASTER

Built Solid

Built to Last

- Stainless Steel construction will provide years of toasting performance
- Nickel Plated Steel Griddle Plate stands up to years of grilling and cleaning.
- High Temperature insulated wire and electric components are used for long life.
- Compact, vertical design allows unit to fit into tight counter areas.

Reliability backed by APW Wyott Warranty

- All APW Wyott Bun Grill Toasters are backed by a 1-year parts and labor warranty, including on-site service calls within 50 miles of authorized service technicians.
- Certified by the following agencies:



APW Wyott Design Features

- Heavy-duty stainless steel construction.
- 6" feeder, "butter" roller and "butter" pan standard.
- Patented conveyor chain that automatically adjusts to almost all sizes of buns, rolls and Texas toast.
- 1/2 " griddle plate for better heat distribution.
- Fast warm-up.
- Permanent grill surface—never needs replacing.
- Use wet or dry.
- Compact vertical style saves space.
- Fast — up to 1600 pieces per hour.
- Caramelized bun surface— buns never get soggy.
- Adjustable legs.
- Snap-lock construction, easy to clean, fewer parts.

Options

- Speed up gear: fast speed—26 sec. (85048)
- Slow down gear: med. speed—45 sec. (85045)
- Slow down gear: slow speed— 85 sec. (85050)
- Bun Superfeeder, Factory reconditioning kit (89525)
- Teflon sheet kit (10 sheets) (87449)

See reverse side for product specifications.



APW Wyott Foodservice Equipment Company · 729 Third Ave., Dallas, TX 75226
(800) 527-2100 · (214) 421-7366 · Fax (214) 565-0976 · www.apwwyott.com · info@apwwyott.com

Rev. 5/19/2006

PRODUCT:

QUANTITY:

ITEM #:

PRODUCT SPECIFICATIONS

Construction:

Heavy-duty stainless steel construction.
4 inch adjustable legs.

Electrical Information:

Each unit is equipped with a 39", three wire grounded power cord which terminates with a standard threepronged male plug. The 120V unit uses a NEMA 5-15P plug. The 208/240V units use a NEMA 6-20P plug.

Electrical Specifications:

M-83: 120V, 1600W, 13.3 Amps
208V, 1600W, 7.7 Amps
240V, 1600W, 6.7 Amps

Capacity:

M-83: Up to 1600 pieces per hour.

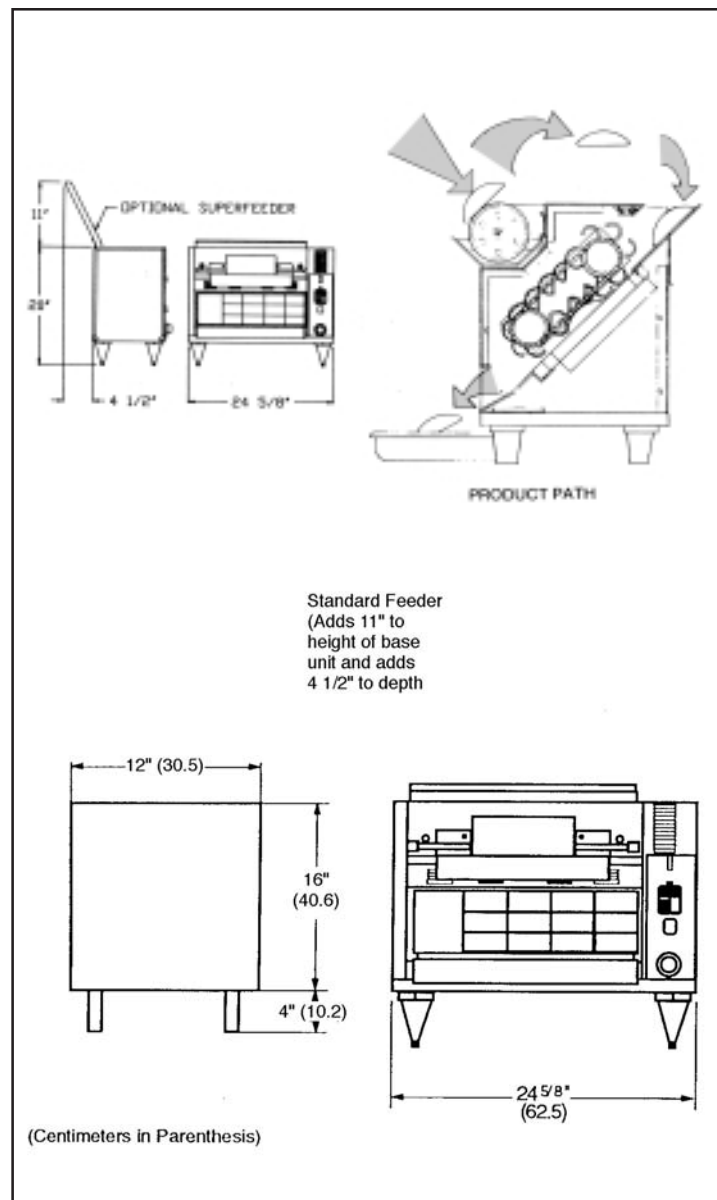
Overall Dimensions:

M-83: 20 "H x 24 5/8 "W x 12 "D
(50.8 cm x 62.5 cm x 33.0 cm)

M-83: 31 "H x 24 5/8 "W x 16 1/2 "D
w/ super feeder (78.7 cm x 62.5 cm x 41.9 cm)

Shipping:

97 lbs. (44 kg)
F.O.B. Dallas, TX 75226



World Class Support

World Class Sales Support to assist you with finding the right solution to your operation's needs. Call Customer Service at 1-800-527-2100 or Fax your request to 1-214-565-0976. For more information about APW Wyott's World Class Support and High Performance Equipment, visit our website at APWwyott.com.

Most Extensive Service System in the Industry! Wyott has three levels of service support for your needs:

- Direct Service Hot Line to Service Department, call 1-800-527-2100.
- To find the Registered Service Technician in your area, call Automated Service Hot Line at 1-800-733-2203.

*APW Wyott reserves the right to modify specifications or discontinue models without incurring obligation.