



PROJECT:	MODEL:	QUANTITY:	ITEM NO:
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PRISONER TRAY SERVERS

Serve Hot & Cold Trays Out of One Cabinet

CORRECTIONAL "HEATED / REFRIGERATED SERIES"

HEAVY DUTY

- Heated Section:
Built-in Heat System
- Refrigerated Section:
Built-in Refrigerator



PTST-1109-78-HR

HOLD, TRANSPORT, AND SERVE

**"Correctional Quality" –
Hot and Refrigerated
food service –
Built to withstand the
demanding requirements
of correctional facilities.**

FWE Heated/ Refrigerated Prisoner Tray Servers allow you to serve hot and cold foods from the same two-section cabinet, separated by a thermal insulated wall assuring even temperatures in both sections. Our heat system keeps pre-trayed foods hot and moist in one compartment, while cold foods remain chilled and ready to serve in the refrigerated section. The top bumper serves as a guard rail and makes beverage service fast and easy. Inmate populations are served quickly, efficiently, and at less cost. The heat system is built into the cabinet to prevent tampering and reduce maintenance and cleaning costs. Clean up is effortless. The controls are tamper resistant and feature a full range thermostat adjustable to actual temperature (90°F -190°F) so they are easy to see and operate.

We don't just add a "security package" to a catalog item - the Heated / Refrigerated Series is specifically designed to withstand the correctional environment. Our cabinets are built tough with an 18-gauge stainless steel exterior, welded construction and our exclusive tubular stainless steel base frame. The Heated / Refrigerated Series includes abuse resistant features such as tamper resistant screws, locking security latches and protected controls. From minimum to maximum security, a wide range of other prison accessory packages are available to tailor each unit to your institutions' special needs.

Of course, as with all FWE cabinets, standard models can be modified to accommodate other tray sizes and spacings.

- ◇ 18-gauge stainless steel exterior
- ◇ Locking security latch for each section
- ◇ Tamper resistant fasteners throughout
- ◇ Super-Duty 6" polyurethane casters
- ◇ Heavy-duty 12-gauge stainless steel hinges
- ◇ Flush-in door, positive close paddle latch
- ◇ Tubular stainless steel push bars welded to the body
- ◇ Heat and refrigeration systems have separate protected controls with recessed thermometer and security cover
- ◇ All stainless steel
- ◇ All welded construction - no rivets (extra welds at critical points)
- ◇ Tubular stainless steel welded base frame
- ◇ Full extension bumper
- ◇ Trays are stacked in each open compartment
- ◇ Fully insulated throughout
- ◇ One year parts, six months labor limited warranty



PROJECT:

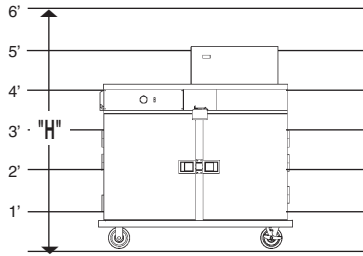
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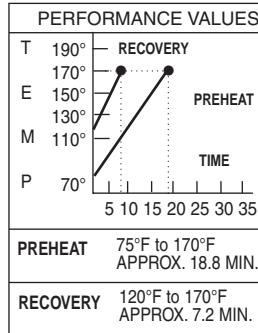
ITEM NO:

SPECIFICATIONS: PRISONER TRAY SERVER

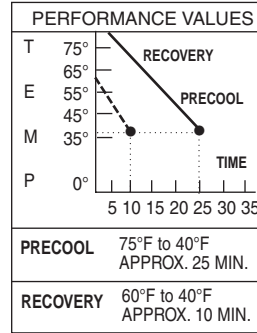
Heated and Refrigerated Compartments



PTST-1109-78HR



*Values are for smaller model listed.



Precool Time is based on interior cabinet at 75°F. Values are for smallest model listed.

MODEL NUMBER	Tray Size	NUMBER OF TRAYS		OVERALL EXTERIOR DIMENSIONS IN. (mm)			CLASS 100			
		HEATED SECTION	COLD SECTION	HIGH "H"	DEEP "D"	WIDE "W"	NO. OF DOORS	CASTER SIZE	SHIP WT. LBS. (KG)	CUBIC FEET (m ³)
PTST-1109-78HR Heated / Refrigerated Sections	11" x 9"	78	78	62.25" (1581)	34.5" (876)	59" (1499)	2	6"	685 (311)	84.85 (2.37)

ELECTRICAL DATA	
VOLTS	120
WATTS	2340
AMPS	19.5
HERTZ	60
PHASE	Single
NEMA PLUG 5-20P	

Dedicated circuit.

CONSTRUCTION. Heliarc welded, single unit construction of stainless steel; 18-gauge polished exterior, 20-gauge stainless steel interior with easy-to-clean covered corners. Welded tubular base frame shall be 1" square, heavy gauge stainless steel tubing, with 10-gauge stainless steel reinforcing stress plates at corners.

INSULATION. "Ultra-Guard" UG-26 high density fiberglass insulation throughout; top, back, bottom, sides, doors.

PUSH BARS. Heavy-duty, 1" diameter tubular stainless steel push handles. Mountings welded in place and reinforced with stainless steel channel to prevent removal.

SUPER-DUTY BUMPER. Solid 1.5" wide continuous wraparound aluminum channel, bolted to frame, with snap-in, non-marking replaceable vinyl cushion. Full perimeter bumper extends beyond doors, handles, etc., for added protection. Shall be continuous, with corner cut-outs to facilitate cleaning.

DOORS AND LATCHES. Flush mounted, stainless steel, insulated doors. When opened doors lie flush against side of unit or another door to keep work aisles unobstructed. Each door shall have three (3) heavy-duty, 12-gauge stainless steel hinges. Doors shall be equipped with a positive closing, flush-in-door, stainless steel paddle latch. The hinge and latch

mountings are reinforced with stainless steel backing plates. Doors shall be provided with padlock compatible (padlock not included) transport / security latch.

CASTERS. 6" Super-Duty polyurethane tire casters with Zerk grease (lubrication) fittings in a standard configuration of two(2) swivel with brake and two (2) rigid. Casters shall have a reinforced yoke welded to 10-gauge caster mounting plate. The caster mounting plate shall be secured to a 10-gauge stainless steel reinforcing stress plate via welded in place stainless steel studs. The reinforcing stress plates shall be welded to the heavy gauge tubular frame of the unit.

HEATING SYSTEM/CONTROLS. Top mounted, forced air blower system shall include two (2) Hi-Temp, self-lubricated, impedance protected, fan-cooled blower motors to distribute heat equally throughout cabinet interior. Heating element shall be located at top of cabinet to eliminate hot spots and to prevent overheating of lower trays and pans. Back wall heat distribution tunnel shall be vented for balanced air circulation. Controls shall be concealed, recessed and shall include a full range thermostat adjustable to actual temperature. Thermostat shall include temperature scale marked in ten degree increments (F/C) from 90° to 190°F (30° to 90°C). An operational range thermometer, power supply light, thermostat cycling light, and 20 amp ON/OFF switch are also included.

REFRIGERATION SYSTEM / CONTROLS.

Continuously intuitive defrost system with on demand override shall have heavy-duty fan circulation evaporator coil, 1/4 HP air-cooled closed system, Hi-torque condensing unit with thermal expansion valve, filter-dryer, pressure control and condensation lines and pan. System uses environmentally safe non-CFC refrigerant. Controls shall be up-front, recessed and shall include a digital display of cabinet temperature. Adjustable temperature 34°F to 40°F (1°C to 4°C) preset at 38°F (3°C).

ABUSE RESISTANT FEATURES. Cabinet shall have 12-gauge stainless steel thermostat knob retention strap, and 1/4" thick Lexan cover over the thermometer. Both shall be attached with tamper-proof fasteners to prevent unauthorized removal. Cabinet shall have tamper-resistant fasteners in all critical areas, and extra welds throughout for added durability. Heavy-duty 1" diameter tubular stainless steel push handles shall be welded in place and reinforced with stainless steel channel to prevent removal. Each door shall be provided with padlock compatible (padlock not included) transport/security latch.

ELECTRICAL CHARACTERISTICS. 3 wire grounded 10 foot extension twist lock power cord and plug, side mounted for safety. Dedicated circuit.

Optional Accessories:

- 220 volt, 50/60 Hz, single phase
- Rack hold down device
- Tray rack assembly universal
- Tow bar

FWE Products are used by major companies world-wide. We can modify, design, or custom build equipment to fit your special requirements.



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FWE products may be covered under one or more of the following U.S. patents: 288,299;238,300;3,952,609;4,192,991.

All specifications subject to change without notice.
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