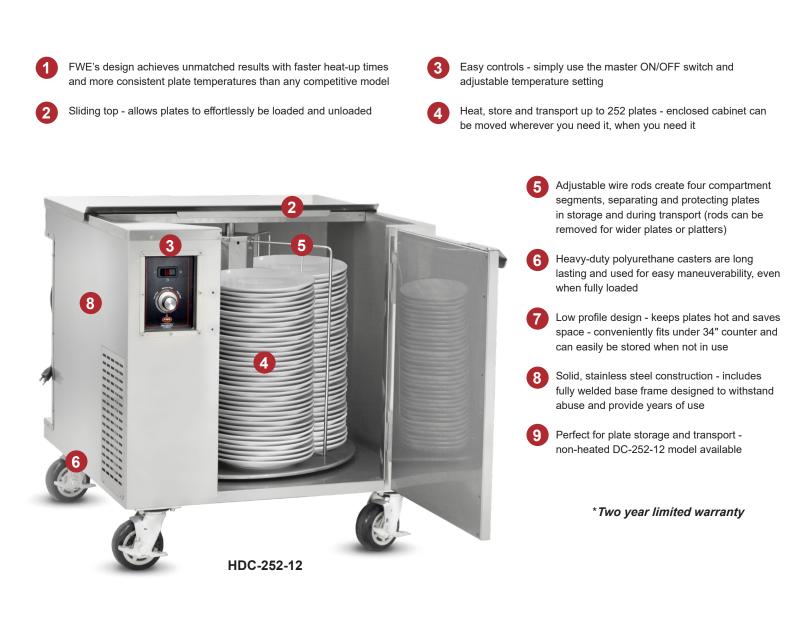
HEATED BANQUET TRANSPORT & SERVE CABINETS

Heated Rotary Dish/Plate Cabinet for Up to 12" Plates

TEMP SET RANGE: 90° – 202°F (32° – 94.5°C)

CONVECTED "HDC" SERIES

Perfect for plate storage and transport in banqueting or buffet make up lines







Control Panel



Adjustable Wire Rods



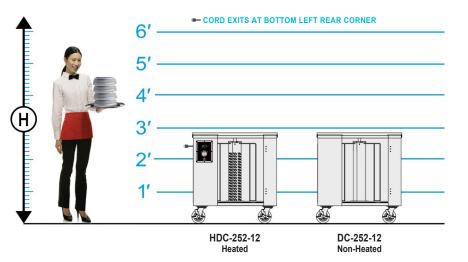
Tubular Welded Base Frame

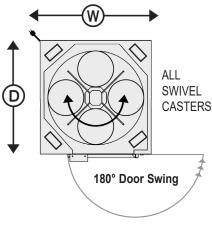


FOR MODEL-SPECIFIC CERTIFICATIONS SEE FWE.COM/CERTIFICATIONS

SPECIFICATIONS

HEATED BANQUET TRANSPORT & SERVE CABINET





		OVERALL EXTERIO DIMENSIONS IN. (mr CAPACITY BASED ON 12" PLATE: (Height Includes Casters)		. (mm)	CLASS 100 SHIP WT.			
	MODEL NUMBER	12" PLATE MAXIMUM 4 STACKS	WORKING HEIGHT	HIGH "H"	DEEP* "D"	WIDE* "W"	CASTER SIZE	LBS. (KG)
≤34″	HDC-252-12 Heated	152 to 252 [A]	21.75" (552)	33.75" (858)	34.25" (870)	31.75" (807)	5" all swivel	240 (109)
≤34"	DC-252-12 Non-Heated	152 to 252 [A]	21.75" (552)	33.75" (858)	34.25" (870)	31.75" (807)	5" all swivel	235 (107)

ELECTRICAL DATA							
VOLTS	120	220/240					
WATTS	1700	1985					
AMPS	14.2	8.3					
HERTZ	60	60					
PHASE	Single	Single					
PLUG USA	5-15P*	6-15P					
	-						
PLUG CANADA							
	5-20P	6-15P					

[A] Capacity depends upon height of plates from .572" (14.53mm) to .345" (8.76mm). **[B]** Adding optional bumpers increases the depth and width of the cabinet. Dimensions with **corner bumpers**: 35.25" (896mm) Deep; 33.75" (858mm) Wide Dimensions with full perimeter bumpers: 36.25" (921mm) Deep; 33.25" (845mm) Wide

*Dedicated circuit

CONSTRUCTION. Heliarc welded, single unit construction of stainless steel; 20 gauge polished exterior, 22 gauge stainless steel interior with easy-to-clean coved corners. Welded tubular base frame shall be 1" sauare. 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, and door(s). DOORS AND LATCHES. Flush mounted, stainless steel insulated doors with two (2) heavy-duty hinges. Door latch shall be horizontal, magnetic workflow.

SLIDING TOP. To allow easy top loading and unloading of dishes, with top hand grip lift. ROTATING DISH RACK. Cabinet shall include rotating base for easy access for loading and unloading of dishes.

PLATE DIVIDER SLIDES. Four (4) welded rod-style plate slides are adjustable to fit up to 12" plates standard and removable for greater sanitation. Fully adjustable / removable design to give secure plate alignment. Up to four (4) additional dividers can be added to accommodate for separate smaller size plates.

CASTERS. Maintenance free polyurethane tire casters in a configuration of four (4) swivel with brake. Casters shall have a reinforced yoke mounted to 10 gauge caster 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. HEAT CONTROLS. Long life Incoloy nickelchromium alloy heating element; Hi-Temp, self-lubricated, impedance protected fan-

cooled blower motor for heated air distribution. Controls shall be up-front and shall include temperature sensor and master ON / OFF 20 amp lighted power switch, adjustable temperature control to 202°F (94.5°C).

ELECTRICAL CHARACTERISTICS.

3 wire grounded tri-directional power cord and plug with cord winding brackets, rear mounted for safety. See chart above for amperage and receptacle configuration. Dedicated circuit. INSTALLATION. Unit should not be installed in an area where adverse environmental conditions are present.

OPTIONAL ACCESSORIES

- ELECTRIC 220 volt, 50/60 Hz, single phase CASTERS
- Larger casters
- <u>EXŤRAS</u>
- Corner bumpers (set of 4) Full perimeter bumper
- Push pull bar handles П
- Thermostat retention strap Non-heated version available П
- (DC-252-12)

FOOD WARMING EQUIPMENT COMPANY, INC. COOK | HOLD | TRANSPORT | SERVE | REFRIGERATION | BARS 5599 Highway 31 W, Portland, Tennessee 37148





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