

HEATED BANQUET TRANSPORT & SERVE CABINETS

Pre-Plated Meals for Up to 11" Plates

TEMP SET RANGE: 90° - 190°F (32° - 88°C) 

RADIANT "A" & "A-2" SERIES



Radiant heat economy banquet cabinets are built to handle your most challenging events, on site or off premises, and keep your meals hot and fresh in up to (180) 11" plates



- 1** FWE banquet cabinets are constructed for high performance restaurant and resort banquet operations. Our stainless steel, tubular base frame comes standard and is engineered to absorb vibration and shock during transport
- 2** Radiant heat system gently surrounds food with a soft and uniform blanket of heat to maximize a food's appearance, taste, and extend holding times
- 3** Our easy to read, simple to set controls are eye-level and recessed-protected to maximize durability. They include a full range F/C thermostat that continuously monitors cabinet temperature even without power
- 4** Heavy-duty "no sag" shelves are removable to facilitate easy and thorough cleaning
- 5** Push/pull handles allow easy maneuvering
- 6** "A" series' models hold up to 11" plates. "A-XL" series' models are available to hold up to 12.375" plates
- 7** Place the unit anywhere - all units come with a tri-directional AC cord pocket for flexible plug placement

**Two year limited warranty*



Tubular Welded Base Frame



Eye Level Control Panel



Heavy-Duty "No Sag" Shelves

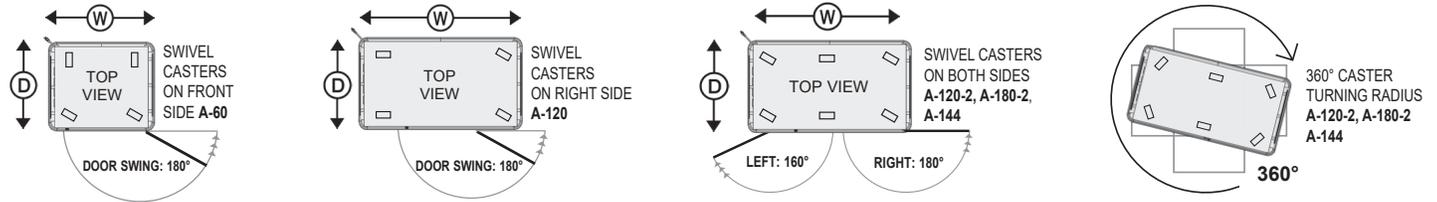
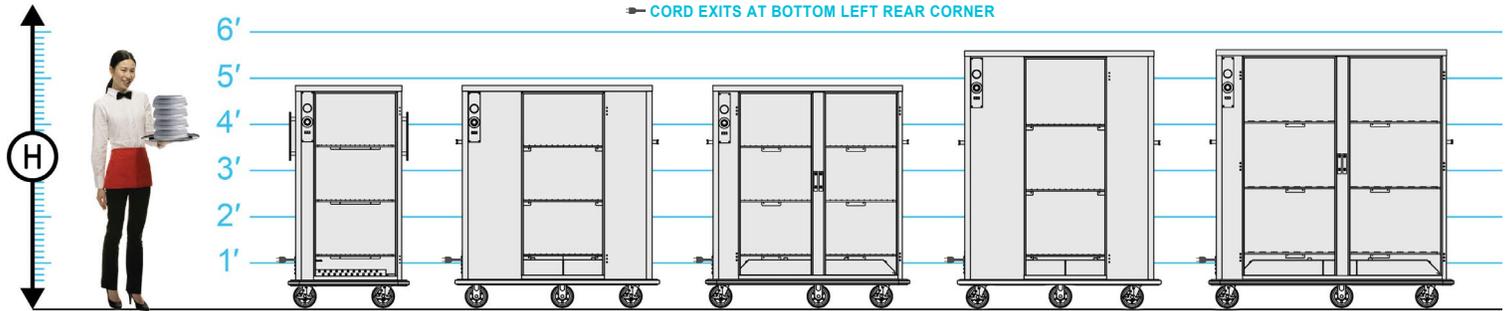


Tri-directional Cord

((RADIANT HEAT))

SPECIFICATIONS

HEATED BANQUET TRANSPORT & SERVE CABINETS



MODEL NUMBER	[A] COVERED PLATES: 11" DIAMETER				OVERALL EXTERIOR DIMENSIONS IN. (mm)			CLASS 100					
	COVER & PLATE HEIGHT:				[B] SHELVES	SHELF SIZE	SHELF CLEARANCE (mm)	HIGH "H"	DEEP "D"	WIDE "W"	CASTER SIZE	NO. OF DOORS	SHIP WT. LBS (KG)
	TOTAL PLATES	STACKS OF	TOTAL PLATES	STACKS OF									
	3 1/8"												
	2 5/8"												
	48	4	60	5	3	22 1/4" x 21 3/4"	13.7" (348)	58.5" (1486)	28.5" (724)	31.75" (807)	6"	1	260 (118)
	96	4	120	5	3	22 1/4" x 44 3/8"	13.7" (348)	58.5" (1486)	28.5" (724)	53.75" (1366)	6"	1	380 (173)
	96	4	120	5	3	22 1/4" x 44 3/8"	13.7" (348)	58.5" (1486)	28.5" (724)	53.75" (1366)	6"	2	380 (173)
	120	5	144	6	3	22 1/4" x 44 3/8"	16.5" (419)	67.75" (1721)	28.5" (724)	53.75" (1366)	6"	1	415 (189)
	150	5	180	6	3	22 1/4" x 54 3/4"	16.5" (419)	67.75" (1721)	28.5" (724)	64.25" (1632)	6"	2	520 (236)

ELECTRICAL DATA			
MODEL NUMBER	A-60 A-120 A-120-2	A-144	A-180-2
VOLTS	120	120	120
WATTS	1000	1400	2000
AMPS	8.3	11.7	16.7
HERTZ	60	60	60
PHASE	Single	Single	Single
PLUG USA	5-15P	5-15P	5-20P*
PLUG CANADA	5-15P	5-15P	5-30P

*Dedicated Circuit.

[A] Capacities when using covers depend on height of plate and cover. Capacities shown are based on 11" diameter plate and cover height of 3.125" and 2.625" respectively.

[B] Consult factory for clearance and capacity with extra shelves.

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" 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, and door(s).

HANDLES. Heavy-duty, solid formed 1" x .375" thick; mounted at each end of unit. Mounting reinforced with stainless steel channel.

BUMPER. Solid continuous wraparound aluminum channel, bolted to frame, with snap-in, non-marking 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. High temperature gasket sealed; gasket shall be cabinet mounted. Each door shall have two (2) heavy-duty edgemoount die cast hinges. Single-door models shall have edgemoounted and full grip door latches. Two-door models shall have edgemoounted, magnetic and full grip door latches. The hinge and latch mountings are reinforced with stainless steel backing plates.

CASTERS. Maintenance free polyurethane fire casters in a configuration of two (2) rigid and two (4) swivel with brake. A-60 model shall be standard with a caster configuration of two (2) rigid and four (2) 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.

SHELVES. Triple plated, welded rod-type shelves shall be removable. Shelves shall be supported by high strength, "no sag" 18 gauge die-formed stainless steel brackets.

HEATING SYSTEM / CONTROLS. Radiant heat system shall include an Incoloy nickel-chromium alloy heating element. Controls shall be up-front, 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 (32° to 88°C). An operational range thermometer, power supply light and thermostat cycling light are also included.

ELECTRICAL CHARACTERISTICS. 3 wire grounded tri-directional power cord and plug, rear mounted for safety. See electrical data chart above for amperage and receptacle configuration. See electrical chart for models that require a dedicated circuit.

INSTALLATION. Unit should not be installed in an area where adverse environmental conditions are present.

ELECTRICAL

Electronic controls
Upgraded element
220 volt, 50/60 Hz single phase

DOORS

Key locking door latch
Paddle latch
Magnetic latch
Padlocking transport latch

CASTERS

All swivel (4 caster base only)
Larger casters
Floorlock (4 caster base only)

EXTRAS

Plate carriers: CP or UP
Cord winder bracket
Menu card holder
Dry erase board
Extra shelves - factory installed
Drop down tubular S/S handle
Ergo U-shaped handle
Canned fuel adapter package
Models: A-120-2, A-180-2