



PROJECT:	MODEL:	QUANTITY:	ITEM NO:

HEATED PLATE TRANSPORT & STORAGE CABINET

Heated Dish/Plate Cabinet for up to 11" Plates

COMPACT "HDC" SERIES

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

- 1 FWE's design achieves unmatched results with faster heat-up times and more consistent plate temperatures than any competitive model
- 2 Sliding top and flip down doors on both sides allow plates to effortlessly be loaded and unloaded
- 3 Easy controls - simply plug in the unit and adjust temperature setting
- 4 Heat, store and transport up to 200 plates - enclosed cabinet can be moved wherever you need it, when you need it
- 5 During transport compact design protects plate storage and thermostat retention strap protects controls
- 6 Heavy-duty polyurethane casters are long lasting and used for easy maneuverability, even when fully loaded
- 7 Low profile design - keeps plates hot and saves space - conveniently fits under 34" counter and can easily be stored when not in use
- 8 Solid, stainless steel construction - includes fully welded base frame designed to withstand abuse and provide years of use
- 9 Perfect for plate storage and transport - non-heated **DC-200-11** model available

**Two year limited warranty*

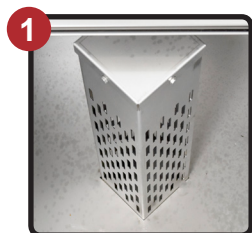


**HDC-200-11
(Heated)**

(Models shown with optional accessory corner bumper)



**DC-200-11
(Non-Heated)**



Heat System



Easy Controls



Compact Design



Tubular Welded Base Frame



made to serve you better

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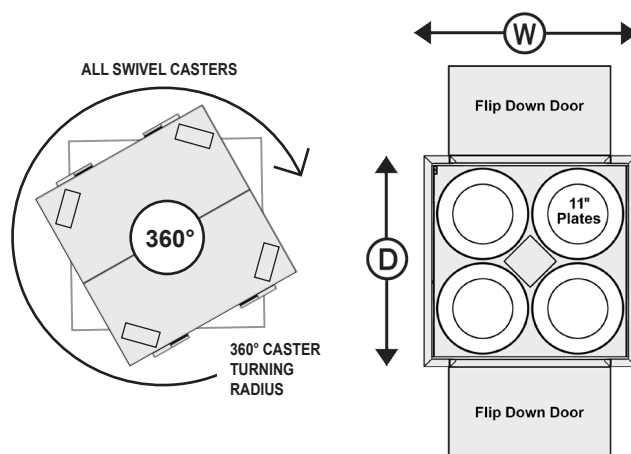
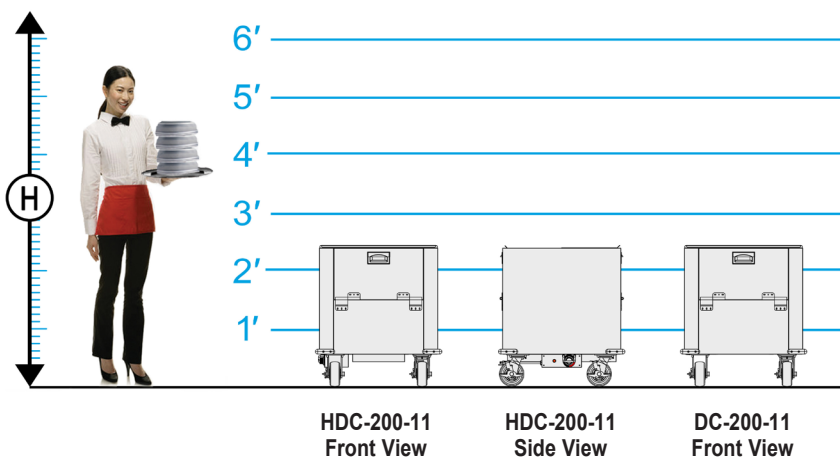
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SPECIFICATIONS:

HEATED PLATE TRANSPORT & STORAGE CABINET



MODEL NUMBER	CAPACITY BASED ON 11" PLATE:		OVERALL EXTERIOR DIMENSIONS IN. (mm) (Height Includes Casters) [B]			CLASS 100	
	11" PLATE MAXIMUM 4 STACKS	WORKING HEIGHT	HIGH "H"	DEEP* "D"	WIDE* "W"	CASTER SIZE	SHIP WT. LBS. (KG)
<34" HDC-200-11 Heated	120 to 200 [A]	17.25" (439)	28.5" (724)	24" (610)	24" (610)	5"	175 (80)
<34" DC-200-11 Non-Heated	120 to 200 [A]	17.25" (439)	28.5" (724)	24" (610)	24" (610)	5"	170 (78)

[A] Capacity depends upon height of plates from .572" (14.53mm) to .345" (8.76mm).

[B] Adding optional corner bumpers increases the depth and width of the cabinet.

Dimensions with **corner bumpers**: 25.75" (655mm) Deep; 25.75" (655mm) Wide

ELECTRICAL DATA		
VOLTS	120	220-240
WATTS	500	595
AMPS	4.2	2.5
HERTZ	60	60
PHASE	Single	Single
PLUG USA	5-15P	6-15P
PLUG CANADA	5-15P	6-15P

CONSTRUCTION. Heliarc welded, single unit construction of stainless steel; 20 gauge polished exterior, 22 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, and door(s). **DOORS AND LATCHES.** One flush mounted, stainless steel insulated flip-down door with two (2) heavy-duty stainless steel hinges on front and rear.

SLIDING TOP. To allow easy top loading and unloading of dishes, with top hand grip lift.

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. Radiant heat system shall include an Incoloy nickel-chromium alloy heating element. Controls shall be side-mounted and shall include temperature sensor and ON / OFF power indicator light, adjustable temperature control to 202°F (94.5°C). Control knob shall be protected by retention strap. **ELECTRICAL CHARACTERISTICS.** 3 wire grounded power cord and plug, side-mounted for safety. See chart above for amperage and receptacle configuration.

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

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OPTIONAL ACCESSORIES

- ELECTRIC**
 - ☐ 220 volt, 50/60 Hz, single phase
- CASTERS**
 - ☐ Larger casters
- EXTRAS**
 - ☐ Corner bumpers (set of 4)
 - ☐ Push - pull bar handles
 - ☐ Cord winder bracket



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