



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

Serve Hot & Cold Trays Out of One Cabinet

CORRECTIONAL "PTS-HA SERIES"

HEAVY DUTY

- ❑ Heated Section: Built-in Heat System
- ❑ Ambient Section: Eutectic Cold Plates



PTS-40-8HA

(Trays and beverage dispenser not included.)

HOLD, TRANSPORT, AND SERVE

"Correctional Quality" – Designed to hold, transport, and serve both hot and cold trays efficiently while providing beverage urn work surface!

FWE Heated/ Ambient 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. 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. Cold plates keep trays of cold foods chilled and ready to serve in the ambient section. The addition of guard rails and beverage urn angles to the top of unit make beverage service fast and easy. Inmate populations are served quickly, efficiently, and at less cost.

We don't just add a "security package" to a catalog item - the PTS-HA 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 PTS-HA 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.

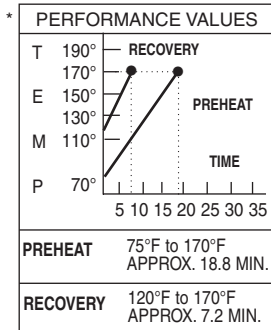
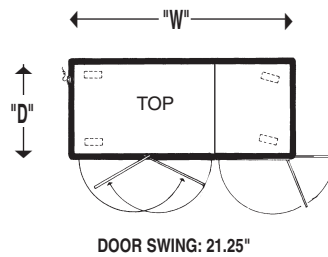
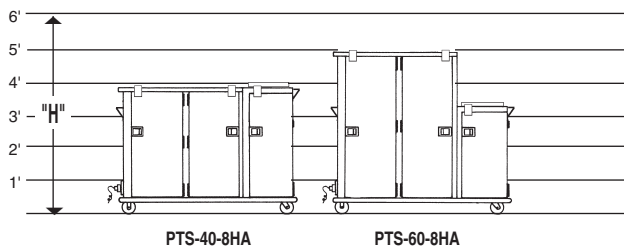
- ◇ 18-gauge stainless steel exterior
- ◇ Top mount beverage container angles
- ◇ Two (2) eutectic cold plates for ambient section
- ◇ "Maxi-Guard" locking security latch for each door
- ◇ Tamper resistant fasteners throughout
- ◇ Super-duty extra-wide 6" polyurethane casters
- ◇ Heavy-duty 12-gauge stainless steel hinges
- ◇ Flush-in door, positive close paddle latch
- ◇ Tubular stainless steel push bars welded to the body
- ◇ One piece stainless steel rack assembly
- ◇ Recessed thermometer with security cover
- ◇ Thermostat knob retention strap
- ◇ Built-in heat system with protected controls
- ◇ Full range thermostat adjustable to actual temperature (90°F -190°F)
- ◇ All stainless steel
- ◇ All welded construction - no rivets (extra welds at critical points)
- ◇ Tubular stainless steel welded base frame
- ◇ Full extension bumper
- ◇ Hi-temp door gasket
- ◇ Fully insulated throughout
- ◇ One year parts, six months labor limited warranty



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SPECIFICATIONS: PRISONER TRAY SERVERS

Compartment
Trays



*Values are for smaller model listed.

MODEL NUMBER	HEATED SECTION		AMBIENT SECTION			OVERALL EXTERIOR DIMENSIONS IN. (mm)			NO. OF DOORS	CASTER SIZE	SHIP WT. LBS. (KG)
	15.5" x 11.5" Compartmented Trays [A]	10" x 14" Compartmented Trays [A]	15.5" x 11.5" Compartmented Trays [B]	10" x 14" Compartmented Trays [B]	15" x 20" Trays @ 4" Spacings	HIGH "H"	DEEP "D"	WIDE "W"			
PTS-40-8HA	40 [A]	40 [A]	16 [B]	16 [B]	8	49" (1168)	29.25" (743)	69" (1753)	3	6"	430 (195)
PTS-60-8HA	60 [A]	60 [A]	16 [B]	16 [B]	8	61" (1549)	29.25" (743)	69" (1753)	3	6"	650 (295)

[A] Standard tray spacing 3". Each pair of tray slides accommodates two (2) trays.
 [B] Standard tray spacing 4". Each pair of tray slides accommodates two (2) trays.

ELECTRICAL DATA		
	PTS-40-8HA	PTS-60-8HA
VOLTS	120	120
WATTS	1412	1794
AMPS	11.7	14.95
HERTZ	50/60	50/60
PHASE	Single	Single
NEMA PLUG	5-15P	5-20P

Dedicated circuit.

CONSTRUCTION. Heliarc welded, single unit construction of type 304 stainless steel; 18-gauge polished exterior, 20-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, 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.

BUMPER. Solid 1-1/2" 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. Each door 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. Each door shall be provided with padlock compatible (padlock not included) transport/security latch.

CASTERS. 6" heavy-duty, extra-wide polyurethane tire casters with Zerk grease (lubrication) fittings in a configuration of two (2) rigid, and two (2) swivel with brake. 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.

TRAY SLIDES. Fully welded, unitized tray slide assemblies shall be heavy gauge stainless steel, channels fixed-in-place at 3" spacings and shall be capable of field adjustability to accommodate two (2) 15.5" x 11.5" or two (2) 10" x 14" trays per pair of tray slides. Unless specified otherwise, assembly shall be factory adjusted to accommodate 15.5" x 11.5" trays. Contact factory for special spacing and custom assembly is available to accommodate other tray sizes.

AMBIENT SECTION. Compartment shall be provided with two (2) eutectic cold plates. Top section shall be reinforced with interior stainless steel channels to support the weight of beverage containers (containers not included). Two (2) sets of 12-gauge beverage container angles shall be fixed to the top of the section (specify brand and model number of containers).

HEATING SYSTEM/CONTROLS. Heat system shall be built-in to prevent tampering, loss, or damage. System shall include an Incoloy nickel-chromium alloy heating element, and Hi-Temp, self-lubricated, impedance protected, fan-cooled blower motors. Controls shall be end mounted, fully 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, 20 amp ON/OFF switch, power supply light and thermostat cycling light are also included.

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 power cord and plug, side mounted for safety. Dedicated circuit.

Optional Accessories:

- 220 volt, 50/60 Hz, single phase
- CE compliant
- Heat retention battery
- Cord winding brackets
- Removable twist-lock cord and plug
- High impact plexi-glass, hinged control panel cover
- Locking paddle latch
- Rack hold down device
- All swivel or larger casters
- Top corner bumpers
- Stainless steel bumper
- Top perimeter guard rail
- 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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