



PROJECT:	MODEL:	QUANTITY:	ITEM NO:
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HEATED & REFRIGERATED SATELLITE TRANSPORT

For 11" x 9" Compartment Trays

DUAL-TEMP "PTST-1109" SERIES

Manufactured from the ground up specifically for the correctional environment

- 1** Three different systems to choose from:
 - **Heated and Refrigerated (HR):** Separated by a thermal barrier wall - one cavity is heated and one cavity is refrigerated. Simultaneously serve hot and cold foods
 - **Heated and Ambient (HA):** Separated by a thermal barrier wall - one cavity is heated and one cavity is ambient. Ambient cavity is provided with cold plates to keep chilled foods cold during transport
 - **Heated:** Single cavity heated unit
- 2** Standard tamper resistant features suited for minimum to maximum security environments include:
 - a** Super-duty, full perimeter bumper
 - b** Fan guard cover
 - c** Thermostat retention strap and plexi-guard thermometer cover for heated compartments
 - d** Plexiglass control panel cover for refrigerated compartments (access to power only)
 - e** Tamper-proof fasteners throughout
 - f** Stainless steel, heavy duty, hinges
 - g** Pad-locking transport latch
 - h** Tubular, stainless steel, recessed push handles
 - i** 18 guage stainless steel exterior
- 3** Top mounted elements are protected from spillage and leaves the bottom of the cabinet open for easy cleaning (reducing maintenance and cleaning costs)
- 4** Designed to hold up to (156) 11" x 9" or (216) 7" x 9" institutional compartment trays. Additional models available when other size trays are required
- 5** Made for transport applications - FWE's PTST cabinets are fully constructed of stainless steel, with a tubular welded base frame, and designed to absorb vibration and shock during transport

**One year limited warranty*



PTST-1109-78HR

Satellite Transport Process

- ▶ **Assemble Meal Trays**
Tray meals in a central kitchen and load trays into cabinet
- ▶ **Transport**
Roll loaded cabinet to satellite location, plug in cabinet and wait for meal time
- ▶ **Serve**
Pull and serve meal trays



Protected Controls



Locking Transport Latch



Accommodates Institutional Trays

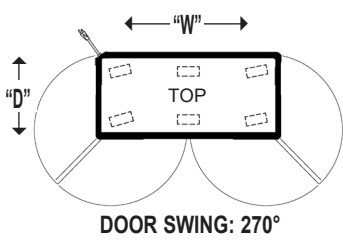
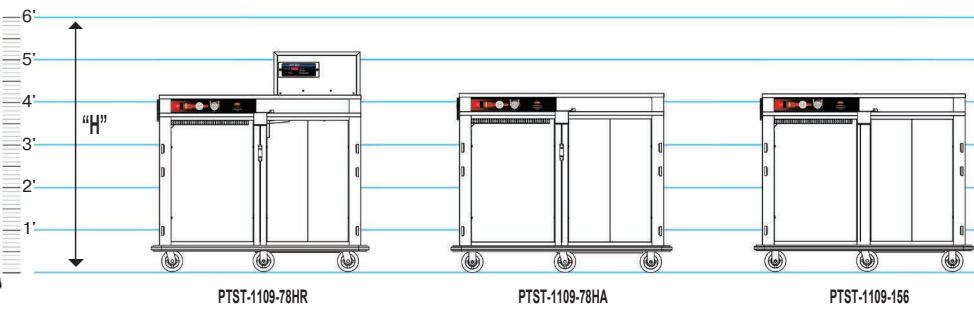


Satellite Transport



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SPECIFICATIONS: HEATED & REFRIGERATED SATELLITE TRANSPORT



ELECTRICAL DATA

	PTST-1109-78HR
VOLTS	120
WATTS	1800
AMPS	15
HERTZ	60
PHASE	Single
PLUG USA	5-20P
PLUG CANADA	5-20P
	PTST-1109-78HA
VOLTS	120
WATTS	1692
AMPS	14.1
HERTZ	60
PHASE	Single
PLUG USA	5-15P*
PLUG CANADA	5-20P*
	PTST-1109-156
VOLTS	120
WATTS	1692
AMPS	14.1
HERTZ	60
PHASE	Single
PLUG USA	5-15P*
PLUG CANADA	5-20P*

*Dedicated Circuit

MODEL NUMBER	COMPARTMENT CAPACITY FOR STACKABLE TRAYS				OVERALL EXTERIOR DIMENSIONS IN. (mm) (Height Includes Casters)			CASTER SIZE	SHIP WT. LBS. (KG)	CLASS
	HEATED CAVITY		REFRIGERATED CAVITY		HIGH "H"	DEEP "D"	WIDE "W"			
	11" x 9" x 2.5"	7" x 9" x 2.5"	11" x 9" x 2.5"	7" x 9" x 2.5"						
PTST-1109-78HR	78	108	78	108	62.25" (1582)	32.5" (826)	62" (1574)	6"	570 (259)	150
	AMBIENT CAVITY									
PTST-1109-78HA	78	108	78	108	50" (1270)	32.5" (826)	62" (1574)	6"	550 (249)	100
PTST-1109-156	156	216			50" (1270)	32.5" (826)	62" (1574)	6"	540 (245)	100

CONSTRUCTION. Heliarc welded, single unit construction of stainless steel; 18 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 reinforcing stress plates at corners.

INSULATION. Heated cavity insulated throughout; top, back, bottom, sides, doors using high density ceramic and fiberglass insulation. Refrigerated and ambient cavities have high efficiency insulation throughout cabinet and door.

RECESSED HANDLES. Super-duty, recessed tubular handles mounted at each end of unit. Mountings reinforced with stainless steel channel.

SUPER DUTY BUMPER. Solid continuous wraparound aluminum channel, bolted to frame, 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. When opened, doors lie flush against side of unit

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 unit shall be provided with padlock compatible (padlock not included) transport/security latch.

CASTERS. Maintenance free polyurethane casters in a configuration of two (2) rigid and 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.

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

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

COLD-TEMP SYSTEM/CONTROLS. A 1/4 HP Hi-torque condensing unit, air-cooled closed system has a three pound receiver charged with environmentally safe ANSI/ASHRAE Standard 34-1992 Safety Group Classification (A1) 450A refrigerant. A thermal expansion valve (for pressure control) also a filter dryer. Controls shall include an easy to read digital display for cabinet temperature (with recall capability of temperature set point and actual cabinet temperature). Easy to read master ON/OFF button with power indicator light, cooling cycle indicator light, on-demand defrost with a defrost cycle indicator light. Adjustable temperature range from 33°F to 38°F (5°C to 3.3°C) factory preset temperature is 38°F (3.3°C).

AMBIENT SYSTEM The ambient cavity in the PTST-1109-78HA model shall be provided with two (2) eutectic cold plates. Cold Plates are Blow Molded Natural HDPE, filled with 4% Saline solution and permanently sealed with injection molded plug.

HEATING SYSTEM/CONTROLS. Top mounted, forced air blower system shall include one (1) Hi-Temp, self-lubricated, impedance protected, fan-cooled blower motor 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. Wall heat distribution tunnel shall be vented for balanced air circulation. 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 (30° to 90°C). An operational range thermometer, power supply light, thermostat cycling light, and 20 amp ON/OFF switch are also included.

TAMPER RESISTANT FEATURES. Cabinet shall have thermostat knob retention strap, and 1/4" thick plexiglass 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 recessed push handles shall be welded in place and reinforced with a stainless steel channel to prevent removal. PTST-1109-78HR is provided with a tamper resistant plexiglass control panel cover on refrigeration cavity.

OPTIONAL ACCESSORIES

- ELECTRIC**
- 208 volt, 50/60 Hz, single phase
 - Cord winding bracket
 - Removable cord
 - Twist lock plug
- DOORS**
- Locking paddle latch
- EXTRAS**
- Top corner bumpers
 - Beverage urn angles
 - Top perimeter guard rail
 - Bumper with carriage bolts
 - Full perimeter top bumper

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