



DUAL HEAT

Versatile Dual-Heat Cabinets allow equal performance characteristics in either canned fuel or forced air electrical heated holding!

Heat System Description:
The blower system circulates air from the top while heating elements radiate heat from the bottom, allowing for full use of cabinet, even the lowest shelf! Built-in heat system provides years of trouble-free operation.

- ▶ Door vents allow control of air volume during use of canned fuel.
- ▶ Door(s) lays flat against the cabinet for out of the way, efficient loading.
- ▶ Tandem loading saves on valuable floor space.
- ▶ The canned fuel drawer is enclosed by the cabinet door for added canned fuel safety.

E-600



HUMI-TEMP

Heat / Humidity System pre-conditions cabinet with moisture to prevent dry-air burn.

Heat System Description:
Bottom mounted blower system and heat distribution tunnel work together with the heating element to circulate moisture and heat evenly throughout the cabinet.

- ▶ Controls are upfront at eye-level so they are easy to see and operate.
- ▶ Temperature is controlled by a full range thermostat adjustable to actual temperature.
- ▶ Removable humidity reservoir.
- ▶ Humidity can be added to preserve the moisture content of the food, keeping the food hot, fresh and flavorful for hours.

P-80



RADIANT HEAT

Economy Heat System

Heat System Description:
These "economy" cabinets are for the smaller budget operation. Heated air in the cabinet circulates moisture and naturally distributes heat throughout the cabinet by radiant heat or natural convection, *without* the use of a blower system.

A-60



TOPMOUNT

Electronic Food Sentry™ Controls

Heat System Description:
Ideal for the operator looking for an open bottom base, free of obstructions. Top mounted blower system and heat distribution tunnel work together with the built-in, top mounted heating element to circulate the heat throughout the cabinet. Food Sentry electronic controls are standard.

UHST-GN-6480-BQ

Shelf Size:	22.25" x 21.75"	22.25" x 21.75"	22.25" x 21.75"	22.25" x 33"	22.25" x 21.75"	22.25" x 33"	22.25" x 33"	22.25" x 44.375"	22.25" x 44.375"	22.25" x 44.375"	22.25" x 54.75"	22.25" x 54.75"
BANQUET CABINET TOP VIEW												
PLATE CAPACITY	40 - 48 PLATES	48 - 60 PLATES	60 - 72 PLATES	60 - 72 PLATES	64 - 80 PLATES	72 - 90 PLATES	90 - 108 PLATES	96 PLATES	96 - 120 PLATES	120 - 144 PLATES	150 - 180 PLATES	160 - 200 PLATES
E SERIES BANQUET CABINET MODELS				Tandem Loading								
11" Plates:	E-480	E-600	E-720				E-900	E-960	E-1200	E-1500		
12-3/8" Plates:	E-480-XL	E-600-XL	E-720-XL				E-900-XL	E-960-XL	E-1200-XL	E-1500-XL		
13-1/4" Plates:							E-960-XXL		E-1200-XXL		E-1500-XXL	
P SERIES BANQUET CABINET MODELS							Less heat loss during loading					
11" Plates:	P-48	P-60	P-72	P-80	P-90	P-108			P-120	P-144	P-180	P-200
12-3/8" Plates:	P-48-XL	P-60-XL	P-72-XL	P-80-XL	P-90-XL			P-120-XL		P-144-XL	P-180-XL	P-200-XL
11" Plates:							Easy-Load Design					
12-3/8" Plates:									P-120-2-XL	P-144-2-XL	P-180-2-XL	P-200-2-XL
12-1/4" Plates:								Both Shelves & Tray Slides				
UHS-BQ-80-XL									UHS-BQ-120-XL			
A SERIES BANQUET CABINET MODELS								Economy Model				
11" Plates:							A-60			A-120		
12-3/8" Plates:							A-60-XL			A-120-XL		
11" Plates:							Easy-Load Design					
12-3/8" Plates:									A-120-2-XL	A-180-2-XL		
BT SERIES BANQUET CABINET MODELS							Fastest Pre-Heat and Recovery					
11" Plates:									BT-120	BT-200		
12-3/8" Plates:									BT-120-XL	BT-200-XL		
ULTRA-UNIVERSAL								UHST-GN Models Also Hold Pans				
10.5" Plates:	BT-96120 90 - 120 Plates		BT-192240 192 - 240 Plates		Shelf Size: 22.25" x 33"				UHST-GN-3240-BQ 32 - 40 Plates	UHST-GN-4860-BQ 48 - 60 Plates	UHST-GN-6480-BQ 64 - 80 Plates	UHST-GN-96120-BQ 96 - 120 Plates
									Shelf Size: 21" x 25"			