



FWWE

Products that Revolve Around You!™

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FOOD WARMING EQUIPMENT COMPANY, INC.

Condensed Catalog

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With Products that revolve around you – FWE has lead the way with innovations second to none for six decades in Heated Banquet Cabinets, Bulk Food Warmers, Transport Carts, Cook & Hold Ovens, Retherm Technology and Mobile Refrigeration.

Offering the largest variety of models and sizes, our customers are afforded experience and performance that meet a wide variety of applications as well as very specific requirements. Built like no other – stronger, safer and more efficient – your operation can benefit from the proven leader and the very best that the industry has to offer.



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With clientele in over 50 Countries, FWE has the experience to cook, hold, transport, and serve foods from around the world.



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PIZZERIAS
QUICK-SERVE RESTAURANTS
RESORTS & LODGINGS
SATELLITE OPERATIONS
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World Class Performance - World Wide!

Your Food - Our Focus

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FOODSERVICE EQUIPMENT
CRAFTED FOR LASTING VALUE

We reserve the right to change specifications, model numbers, part numbers, descriptions, or photographs. Errors are subject to correction. All rights reserved. © 2007 FWE Food Warming Equipment Company, Inc.

FWE Model Number Quick Reference

MODEL	PAGE	MODEL	PAGE	MODEL	PAGE	MODEL	PAGE
A-60	7	ES-BBC-5-BW	47	HHC-BL-RPR-20	32	LCH-1826-7/7S	28
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BT-200-XL	5	UC ETC-1826-5PH	25	UC HLC-1717-13	21	OTR-17-MSWT	38
BT-96120	6	UC ETC-1826-7	39	UC HLC-1826-4 (A)	20	OTR-1826-03-18	40
BT-192240	6	UC ETC-1826-7 INS	39	UC HLC-1826-4 (F)	20	OTR-1826-03-20	40
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CB-44	48	ETC-1826-9PH	25	HLC-1826-8 (A)	20	OTR-1826-15-34	40
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		ETC-UA-13 INS	39	LCH-10	27	P-144-2-XL	4
		F-30	44	LCH-18	27		
		HDC-252-1	8				

UC Under Counter

Indicates "Under Counter" Size Models less than 36" (914 mm) high.

QUICK SHIP ITEM

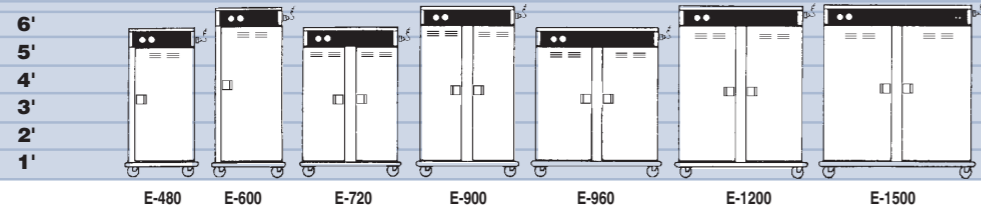
MODEL	PAGE	MODEL	PAGE	MODEL	PAGE	MODEL	PAGE
P-180	3	Prisoner Tray Units	35-36	SF-30	43	UC-60-512AL	38
P-180-XL	4	PTS-2020	35	SR-30	8, 43	UC-60-609AL	38
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PS-1220-10	11	RH-18 Single Phase	29	TST-16P	14	UHST-5	13
UC PS-1220-15	11	RH-18 Three Phase	29	TST-19	14	UHST-7	13
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PS-1220-30	11	RH-B-12	30	UC-312	37	UHST-10D HO	13
PS-1220-45	11	RH-B-24	30	UC-409	37	UHST-10P	13
PS-1220-6/6	11	RH-B-24 HO	30	UC-412	37	UHST-13	13
PS-BBC-5	47	RH-B-32	30	UC-417	38	UHST-13D HO	13
PS-BBC-6	47	RH-B-32 HO	30	UC-509	38	UHST-13P	13
PS-BBC-8	47	RH-RB-26	31	UC-512	38	UHST-28-B	30
PSC-4	46	RH-RB-26 HO	31	UC-609	37	UHST-GN-3240-BQ	6
PSC-44	46	• RRB-26	31	UCE-315	38	UHST-GN-4860-BQ	6
PS-CB-5	47	• CR-RB-26	31	UCE-415	38	UHST-GN-6480-BQ	6
PS-CB-6	47	• HHC-RB-26	31	UCU-312	37	UHST-GN-96120-BQ	6
PS-CB-8	47	RHRB-20	32	UCU-409	37	URFS-10	41
PS-IC-200	46	• RBTC-BL	32	UCU-412	37	UC URS-10	42
PST-10	14	• RBD-BL	32	UCU-417	37	URS-14	42
PST-16	14	• RBR-BL	32	UCU-509	37	URS-20	42
PST-16/16	14	SIC-200	46	UCU-512	37		
PST-20	14	SIC-222	46	UCU-609	37		
PST-32	14						

48 Hozur* Shipment applies to these 8 selected stock items.

QUICK SHIP PROGRAM

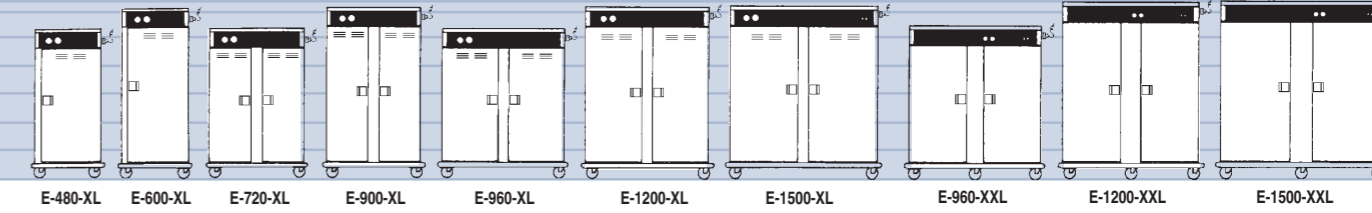


48 hour* shipment applies to the eight (8) selected stock standard items shown above, without accessories or optional features, with quantity limited to availability. *48 hours refers to two (2) working days and certain restrictions may apply. Time is calculated from the time of the received P. O. to time carrier truck has been contracted for pick-up. FWE is not responsible for any delay in delivery or when circumstances apply that affect normal delivery schedules (such as an 'act of God' or weather conditions). Offer valid only on current listed prices and pre-approved open accounts, or upon receipt of pre-payment. **"QUICK SHIP ITEM" MUST BE SPECIFIED ON THE PURCHASE ORDER AND AVAILABILITY MUST BE CONFIRMED AT THE TIME OF ORDER.**



Banquet Cabinets
SECTION 1

11" Covered Plate Size (279 mm)



12.375" Covered Plate Size (314 mm)

13.25" Covered Plate Size (336 mm)



E-1500

QUICK SHIP ITEM



Heated Holding

- ▶ Door vents allow control of air volume during use of canned fuel.
- ▶ 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!
- ▶ **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.
- ▶ Durable polyurethane casters are mounted to stainless steel reinforcing stress plates that absorb the impact of transport for long lasting stability.



E-1200-XL

Shown with optional drop-down ergo handle.



For Pre-plated Banquet Meals

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

SHELVES FOR PRE-PLATED XL MEALS 12.375" (314 mm)

PDF S1-2 Specification Sheet

MODEL NUMBER	COVERED PLATES: 12.375" DIAMETER		SHELVES	COVERED PLATES STACKED HIGH	SHELF SIZE	SHELF CLEARANCE (mm)	OVERALL EXTERIOR DIMENSIONS IN. (mm)			CASTER SIZE	NO. OF DOORS	DOOR SWING	CLASS 100	
	COVER & PLATE HEIGHT: 3.125" 2.625"	SHELVES					HIGH "H"	DEEP "D"	WIDE "W"				SHIP WT. LBS. (KG)	CUBIC FEET (m3)
E-480-XL	48 [A]	48 [A]	4	3	24.625" x 24.625"	9.875" (251)	64" (1626)	32" (813)	31.75" (806)	5"	1	24" (588)	345 (156)	37.63 (1.06)
E-600-XL	60 [A]	72 [A]	3	5	24.625" x 24.625"	16.625" (422)	74" (1880)	32" (813)	31.75" (806)	5"	1	24" (588)	390 (176)	43.51 (1.23)
E-720-XL	72 [A]	72 [A]	4	3	24.625" x 37"	9.875" (251)	64" (1626)	32" (813)	44.5" (1130)	5"	2	16.5" (419)	485 (220)	52.74 (1.49)
E-900-XL	90 [A]	108 [A]	3	5	24.625" x 37"	16.625" (422)	74" (1880)	32" (813)	44.5" (1130)	5"	2	16.5" (419)	550 (248)	60.98 (1.73)
E-960-XL	96 [A]	96 [A]	4	3	24.625" x 49.375"	9.875" (251)	64" (1626)	32" (813)	57" (1448)	5"	2	22.25" (565)	570 (258)	67.56 (1.91)
E-1200-XL	120 [A]	144 [A]	3	5	24.625" x 49.375"	16.625" (422)	74" (1880)	32" (813)	57" (1448)	6"	2	22.25" (565)	610 (276)	78.11 (2.21)
E-1500-XL	150 [A]	180 [A]	3	5	24.625" x 61.75"	16.625" (422)	74" (1880)	32" (813)	69.5" (1765)	6"	2	27.5" (698)	730 (330)	95.24 (2.70)

SHELVES FOR PRE-PLATED MEALS 11" (279 mm)

PDF S1-1 Specification Sheet

MODEL NUMBER	COVERED PLATES: 11" DIAMETER		SHELVES	COVERED PLATES STACKED HIGH	SHELF SIZE	SHELF CLEARANCE (mm)	OVERALL EXTERIOR DIMENSIONS IN. (mm)			CASTER SIZE	NO. OF DOORS	DOOR SWING	CLASS 100	
	COVER & PLATE HEIGHT: 3.125" 2.625"	SHELVES					HIGH "H"	DEEP "D"	WIDE "W"				SHIP WT. LBS. (KG)	CUBIC FEET (m3)
E-480	48 [A]	48 [A]	4	3	22.25" x 21.75"	9.875" (251)	64" (1626)	29.75" (756)	29.75" (756)	5"	1	24" (588)	335 (152)	32.78 (.93)
E-600 *	60 [A]	72 [A]	3	5/6	22.25" x 21.75"	16.625" (422)	74" (1880)	29.75" (756)	29.75" (756)	5"	1	24" (588)	350 (158)	37.90 (1.07)
E-720	72 [A]	72 [A]	4	3	22.25" x 33"	9.875" (251)	64" (1626)	29.75" (756)	40.5" (1029)	5"	2	16.5" (419)	400 (180)	44.63 (1.26)
E-900 *	90 [A]	108 [A]	3	5/6	22.25" x 33"	16.625" (422)	74" (1880)	29.75" (756)	40.5" (1029)	5"	2	16.5" (419)	475 (215)	51.60 (1.46)
E-960	96 [A]	96 [A]	4	3	22.25" x 44.375"	9.875" (251)	64" (1626)	29.75" (756)	52" (1321)	5"	2	22.25" (565)	490 (222)	57.30 (1.62)
E-1200 *	120 [A]	144 [A]	3	5/6	22.25" x 44.375"	16.625" (422)	74" (1880)	29.75" (756)	52" (1321)	6"	2	22.25" (565)	545 (246)	66.25 (1.87)
E-1500 *	150 [A]	180 [A]	3	5/6	22.25" x 54.75"	16.625" (422)	74" (1880)	29.75" (756)	62.25" (1581)	6"	2	27.5" (698)	565 (256)	79.31 (2.24)

CP-10 Covered Plate carriers can be used with these () models. Each carrier holds ten (10) 10.5" plates/covers.



E-600-XL

SHELVES FOR PRE-PLATED XXL MEALS 13.25" (336 mm)

PDF S1-3 Specification Sheet

MODEL NUMBER	COVERED PLATES: 13.25" DIAMETER		SHELVES	COVERED PLATES STACKED HIGH	SHELF SIZE	SHELF CLEARANCE (mm)	OVERALL EXTERIOR DIMENSIONS IN. (mm)			CASTER SIZE	NO. OF DOORS	DOOR SWING	CLASS 100	
	COVER & PLATE HEIGHT: 3.125" 2.625"	SHELVES					HIGH "H"	DEEP "D"	WIDE "W"				SHIP WT. LBS. (KG)	CUBIC FEET (m3)
E-960-XXL	96 [A]	96 [A]	4	3	26.75" x 60.125"	9.875" (251)	67" (1702)	35" (889)	63.5" (1613)	5"	2	22.25" (565)	600 (270)	86.17 (2.44)
E-1200-XXL	120 [A]	144 [A]	3	5	26.75" x 60.125"	16.625" (422)	76.75" (1949)	35" (889)	63.5" (1613)	6"	2	22.25" (565)	660 (298)	98.71 (2.79)
E-1500-XXL	150 [A]	180 [A]	3	5	26.75" x 67.125"	16.625" (422)	76.75" (1949)	35" (889)	76.5" (1943)	6"	2	27.5" (698)	800 (360)	118.92 (3.37)

[A] Capacities when using covers depend on height of plate and cover.
 Capacities shown are based on plate and cover height of 3.125" and 2.625" respectively.
 [B] Available with 5 shelf optional accessory (at time of order @ additional charge) with 9.125" shelf clearance (installed at factory only). Covered plates then stack 3 high on each shelf. Carriers cannot be used with this optional accessory.
 Dutch Doors are available on the full-size models: Minimum height 53" (1346 mm).
 Dutch Doors [add "D"] are 2 half size doors to reduce heat loss during frequent loading/unloading.



Banquet Cabinets
SECTION 1



QUICK SHIP ITEM

P-120

HUMI-TEMP

Heated Holding

- ▶ 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.
- ▶ Built-in heat system provides years of trouble-free operation.
- ▶ Durable polyurethane casters are mounted to stainless steel reinforcing stress plates that absorb the impact of transport for long lasting stability.



HUMI-TEMP

For Pre-plated Banquet Meals

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

S1-4 Specification Sheet

SHELVES FOR PRE-PLATED MEALS 11" (279 mm)

MODEL NUMBER	COVERED PLATES: 11" DIAMETER		SHELVES	COVERED PLATES STACKED HIGH	SHELF SIZE	SHELF CLEARANCE (mm)	OVERALL EXTERIOR DIMENSIONS IN. (mm)			CASTER SIZE	NO. OF DOORS	SHIP WT. LBS. (KG)	CUBIC FEET (m ³)
	COVER & PLATE HEIGHT:						HIGH "H"	DEEP "D"	WIDE "W"				
	3.125"	2.625"											
P-48	40 [A]	48 [A]	2	5	22.25" x 21.75"	16.5" (419)	49.25" (1251)	28.5" (724)	31.75" (806)	5"	1	255 (116)	25.79 (.73)
P-60	48 [A]	60 [A]	3	4	22.25" x 21.75"	13.7" (348)	57" (1448)	28.5" (724)	31.75" (806)	5"	1	260 (118)	29.85 (.84)
P-72	60 [A]	72 [A]	2	5	22.25" x 33"	16.5" (419)	49.25" (1251)	28.5" (724)	42.5" (1080)	5"	1	280 (126)	34.52 (.98)
P-80	64 [A]	80 [A]	4	4	22.25" x 21.75"	13.7" (348)	71.5" (1816)	28.5" (724)	31.75" (806)	5"	1	295 (134)	37.44 (1.06)
P-90	72 [A]	90 [A]	3	5	22.25" x 33"	13.7" (348)	62.5" (1588)	28.5" (724)	43.5" (1105)	5"	1	330 (150)	44.84 (1.27)
P-120	96 [A]	120 [A]	3	4	22.25" x 44.375"	13.7" (348)	57" (1448)	28.5" (724)	53.75" (1365)	5"	1	355 (160)	50.53 (1.43)
P-144	120 [A]	144 [A]	3	5	22.25" x 44.375"	16.5" (419)	68" (1727)	28.5" (724)	53.75" (1365)	6"	1	420 (190)	60.28 (1.71)
P-180	150 [A]	180 [A]	3	5	22.25" x 54.75"	16.5" (419)	68" (1727)	28.5" (724)	64.5" (1638)	6"	1	460 (208)	72.34 (2.05)
P-200	160 [A]	200 [A]	4	5	22.25" x 54.75"	13.7" (348)	72.5" (1842)	28.5" (724)	64.5" (1638)	6"	2 Dutch	515 (232)	77.13 (2.18)

S1-7 Specification Sheet

P-2 SERIES

- ▶ Same specifications with these variations:
- ▶ 2 Full Size Doors
- ▶ "Easy-Load" Design
- ▶ E-Z Turn Full Radius Maneuvering
- ▶ 6 Caster Configuration



P-120-2
P-144-2
P-180-2
P-200-2

S1-5 Specification Sheet

SHELVES FOR PRE-PLATED XL MEALS 12.375" (314 mm)

MODEL NUMBER	COVERED PLATES: 12.375" DIAMETER		SHELVES	COVERED PLATES STACKED HIGH	SHELF SIZE	SHELF CLEARANCE (mm)	OVERALL EXTERIOR DIMENSIONS IN. (mm)			CASTER SIZE	NO. OF DOORS	SHIP WT. LBS. (KG)	CUBIC FEET (m ³)
	COVER & PLATE HEIGHT:						HIGH "H"	DEEP "D"	WIDE "W"				
	3.125"	2.625"											
P-48-XL	40 [A]	48 [A]	2	5	24.625" x 24.625"	16.5" (419)	49.25" (1251)	31.5" (800)	34.5" (876)	5"	1	280 (126)	30.97 (.88)
P-60-XL	48 [A]	60 [A]	3	4	24.625" x 24.625"	13.7" (348)	57" (1448)	31.5" (800)	34.5" (876)	5"	1	295 (134)	35.85 (1.01)
P-72-XL	60 [A]	72 [A]	2	5	24.625" x 37"	16.5" (419)	49.25" (1251)	31.5" (800)	46.75" (1187)	5"	1	315 (142)	41.97 (1.19)
P-80-XL	64 [A]	80 [A]	4	4	24.625" x 24.625"	13.7" (348)	71.5" (1816)	31.5" (800)	34.5" (876)	5"	1	325 (148)	44.97 (1.27)
P-90-XL	72 [A]	90 [A]	3	5	24.625" x 37"	13.7" (348)	62.5" (1588)	31.5" (800)	47" (1194)	5"	1	360 (162)	53.55 (1.52)
P-120-XL	96 [A]	120 [A]	3	4	24.625" x 49.375"	13.7" (348)	57" (1448)	31.5" (800)	59.25" (1505)	5"	1	395 (178)	61.56 (1.74)
P-144-XL	120 [A]	144 [A]	3	5	24.625" x 49.375"	16.5" (419)	68" (1727)	31.5" (800)	59.25" (1505)	6"	1	455 (206)	73.45 (2.08)
P-180-XL	150 [A]	180 [A]	3	5	24.625" x 61.75"	16.5" (419)	68" (1727)	31.5" (800)	71.75" (1822)	6"	1	500 (225)	88.94 (2.52)
P-200-XL	160 [A]	200 [A]	4	5	24.625" x 61.75"	13.7" (348)	72.5" (1842)	31.5" (800)	71.75" (1822)	6"	2 Dutch	545 (246)	94.83 (2.68)

S1-8 Specification Sheet

P-XL-2 SERIES

- ▶ Same specifications with these variations:
- ▶ 2 Full Size Doors
- ▶ "Easy-Load" Design
- ▶ E-Z Turn Full Radius Maneuvering
- ▶ 6 Caster Configuration



P-120-XL-2
P-144-XL-2
P-180-XL-2
P-200-XL-2

[A] Capacities depend on height of plate and cover. Capacities shown are based on plate and cover height of 3.125" and 2.625" respectively.
[B] Available with 5 shelf optional accessory (at time of order @ additional charge) with 9.75" shelf clearance (installed at factory only). Covered plates then stack 3 high on each shelf.
Dutch Doors are available on the full-size models: Minimum height 53" (1346 mm).
□ Dutch Doors [add "D"] are 2 half size doors to reduce heat loss during frequent loading/unloading.

Compact profile meets the special demands of narrow halls and doorways.

SHELVES FOR PRE-PLATED MEALS 11" (279 mm)

MODEL NUMBER	COVERED PLATES: 11" DIAMETER		SHELVES	COVERED PLATES STACKED HIGH	SHELF SIZE	SHELF CLEARANCE (mm)	OVERALL EXTERIOR DIMENSIONS IN. (mm)			CASTER SIZE	NO. OF DOORS	SHIP WT. LBS. (KG)	CUBIC FEET (m ³)
	COVER & PLATE HEIGHT:						HIGH "H"	DEEP "D"	WIDE "W"				
	3.125"	2.625"											
P-108	90 [A]	108 [A]	3	5	22.25" x 33"	15.875" (403)	63.5" (1613)	38.75" (984)	32.25" (819)	5"	1	345 (156)	45.92 (1.30)
P-108-D Dutch Doors	90 [A]	108 [A]	3	5	22.25" x 33"	15.875" (403)	63.5" (1613)	38.75" (984)	32.25" (819)	5"	2 Dutch	350 (158)	45.92 (1.30)

[A] Capacities when using covers depend on height of plate and cover. Capacities shown are based on plate and cover height of 3.125" and 2.625" respectively. 11" diameter cover is maximum when not using carriers and stacking directly on shelves.
[B] Available with 5 shelf optional accessory (at time of order @ additional charge) with 9.75" shelf clearance (installed at factory only). Carriers cannot be used with this optional accessory.



P-108-D



Banquet Cabinets
SECTION 1



BT-200-XL

Faster Pre-heat & Temperature recovery than any other brand on the market!



- Heated Holding**
- ▶ Built-in Top Mount Heat System provides slim-line cabinet profile
 - ▶ High Capacity
 - ▶ Electronic "Food Sentry™" Controls ensure close holding temperature tolerances to achieve superior accuracy for better food safety!

- Solid state reliability
- Unmatched consistent cabinet temperatures
- Operator friendly
- Digital temperature display
- Actual internal cabinet temperature is displayed
- Set Point Temperature recall
- "Low Temperature Alarm" alert when internal cabinet temperature drops below operator's designated threshold
- Displays Fahrenheit or Celsius temperature scale



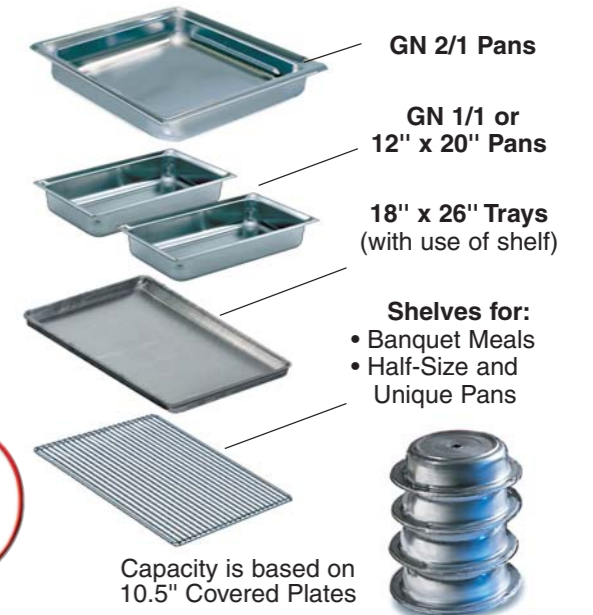
UHST-GN-6480-BQ

NEW



- ▶ Banquet / Catering Flexibility: Bulk Foods - Pre-plated Meals
- ▶ Shelf rails provide quick and efficient use of Plates, Pans, and Trays of all sizes!

HOLDS:



For more models like this, see Page 21.

Capacity is based on 10.5" Covered Plates

Food Sentry™ Electronic Controls

S1-9 Specification Sheet

SHELVES FOR PRE-PLATED MEALS

MODEL NUMBER	COVERED PLATE DIAMETER		SHELVES	COVERED PLATES STACKED HIGH	SHELF SIZE	SHELF CLEARANCE (mm)	OVERALL EXTERIOR DIMENSIONS IN. (mm)			CASTER SIZE	NO. OF DOORS	CLASS 100		
	11"	12.375"					HIGH "H"	DEEP "D"	WIDE "W"			SHIP WT. LBS. (KG)	CUBIC FEET (m3)	
	C+P HEIGHT: 3.125" / 2.625"	C+P HEIGHT: 3.125" / 2.625"												
BT-120	96 [A]	120 [A]	3 [C]	4	22.25" x 44.375" (348)	13.7" (1530)	28.75" (730)	51.75" (1314)	5"	2	480 (216)	51.88 (1.47)		
BT-120-XL	-	-	96 [B]	120 [B]	3 [C]	4	24.625" x 49.375" (348)	13.7" (1530)	32.5" (825)	57" (1448)	5"	2	520 (234)	64.59 (1.83)
BT-200	160 [A]	200 [A]	-	-	4 [C]	4	22.25" x 54.75" (348)	13.7" (1924)	28.75" (730)	62.25" (1581)	6" Dutch	4 (298)	660 (298)	78.45 (2.22)
BT-200-XL	-	-	160 [B]	200 [B]	4 [C]	4	24.625" x 61.75" (348)	13.7" (1924)	32.5" (825)	69.75" (1772)	6" Dutch	4 (314)	695 (314)	99.37 (2.81)

[A] Capacities when using covers depend on height of plate and cover. Capacities shown are based on plate and cover height of 3.125" and 2.625" respectively. 11" diameter cover is maximum when not using carriers and stacking directly on shelves.
 [B] Capacities depend on height of plate and cover (maximum cover size is 12-3/8" diameter). Capacities shown are based on plate and cover height of 3.125" and 2.625" respectively.
 [C] Available with 5 shelf optional accessory (at time of order @ additional charge) with 9.75" shelf clearance (installed at factory only).
 Covered plates then stack 3 high on each shelf. Carriers cannot be used with this optional accessory.

Dutch Doors are available on the full-size models: Minimum height 53" (1346 mm).
 □ Dutch Doors [add "D"] are 2 half size doors to reduce heat loss during frequent loading and unloading.

CANNED HEAT Adapter Package is available for the "BT" Series and "BT-XL" Series. Consult factory.

Food Sentry™ Electronic Controls

S1-10 Specification Sheet

ADJUSTABLE SHELVES PROVIDE ULTRA-UNIVERSAL USAGE

MODEL NUMBER	COVERED PLATES: 10.5" DIAMETER 267mm DIAMETER		COVERED PLATES PROVIDED	COVERED PLATES 3.125" 80 mm STACKED HIGH PER SHELF	CAPACITIES ARE BASED ON 14" (356 mm) SHELF CLEARANCE FOR PRE-PLATED MEALS 10.5" (267 mm)				CLASS 100						
	COVER & PLATE HEIGHT:				SHELF SIZE	PAN CAPACITY: GN 1/1 - 65 mm 12" x 20" x 2.5"	NUMBER OF SETS OF RAILS	RAIL SPACINGS	OVERALL EXTERIOR DIMENSIONS IN. (mm)			CASTER SIZE	NO. OF DOORS	SHIP WT. LBS. (KG)	CUBIC FEET (m3)
	3.125" 80mm	2.625" 67mm							HIGH "H"	DEEP "D"	WIDE "W"				
BT-96120 †	96	120	4	4	22.25" x 33" 565mm x 838mm	30 On Shelves	15	3.75" 95.25 mm	76.125" (1931)	30" (762)	42.5" (1080)	5"	1	365 (164)	55.4 (1.58)
BT-192240 †	192	240	8	4	22.25" x 33" 565mm x 838mm	60 On Shelves	30	3.75" 95.25 mm	76.125" (1931)	30" (762)	80.5" (2045)	5"	2	720 (324)	106.24 (3.01)
UHST-GN-3240-BQ	32	40	2	4	SHELF RAILS HOLD: 1 - SHELF: 21" x 25" 533mm x 635mm 1 - GN 2/1 PAN 2 - GN 1/1 PAN 2 - 12" x 20"	22	11	3" 76.2 mm	49" (1247)	34.75" (883)	30.75" (781)	5"	1	280 (126)	30.3 (.86)
UHST-GN-4860-BQ	48	60	3	4		30	15	3" 76.2 mm	63" (1600)	34.75" (883)	30.75" (781)	5"	1	300 (135)	38.96 (1.10)
UHST-GN-6480-BQ †	64	80	4	4		38	19	3" 76.2 mm	76.25" (1937)	34.75" (883)	30.75" (781)	5"	1	355 (160)	47.15 (1.33)
UHST-GN-96120-BQ †	96	120	6	4		64	32	3" 76.2 mm	67.375" (1709)	34.75" (883)	54" (1372)	5"	2	455 (205)	71.85 (2.03)

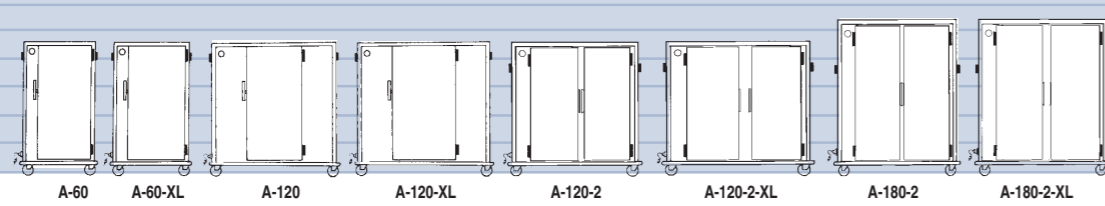
Additional shelves available - order as an optional accessory.

† Dutch Doors are available on the full-size models.

□ Dutch Doors [add "D"] are 2 half size doors to reduce heat loss during frequent loading and unloading.



6'
5'
4'
3'
2'
1'



A-60 A-60-XL A-120 A-120-XL A-120-2 A-120-2-XL A-180-2 A-180-2-XL

Banquet Cabinets
SECTION 1

▶ Economy Heat System
With All The FWE Value-Added
Cabinet Features



A-60

▶ Bulk Foods and Pre-Plated Meals



UHS-BQ-80-XL

RADIANT HEAT
Heated Holding

S1-11 Specification Sheet

SHELVES FOR PRE-PLATED MEALS

MODEL NUMBER	COVERED PLATE DIAMETER		COVERED PLATES STACKED HIGH	COVERED PLATES STACKED SHELF SIZE	SHELF CLEARANCE (mm)	OVERALL EXTERIOR DIMENSIONS IN. (mm)			CASTER SIZE	NO. OF DOORS	SHIP WT. LBS. (KG)	CUBIC FEET (m ³)			
	11"	12.375"				HIGH "H"	DEEP "D"	WIDE "W"							
	C+P HEIGHT: 3.125" / 2.625"	C+P HEIGHT: 3.125" / 2.625"													
A-60	48 [A]	60 [A]	3 [C]	4	22.25" x 21.75" (348)	13.7" (348)	57" (1448)	28.5" (724)	31.75" (806)	5"	1	230 (104)	29.85 (.84)		
A-60-XL	-	-	48 [B]	60 [B]	3 [C]	4	24.625" x 24.625" (348)	13.7" (348)	57" (1448)	31.5" (800)	34.5" (876)	5"	1	250 (114)	35.85 (1.01)
A-120	96 [A]	120 [A]	3 [C]	4	22.25" x 44.375" (348)	13.7" (348)	57" (1448)	28.5" (724)	53.75" (1365)	5"	1	350 (158)	50.53 (1.43)		
A-120-XL	-	-	96 [B]	120 [B]	3 [C]	4	24.625" x 49.375" (348)	13.7" (348)	57" (1448)	31.5" (800)	59.25" (1505)	5"	1	380 (171)	61.56 (1.74)
A-120-2	96 [A]	120 [A]	3 [C]	4	22.25" x 44.375" (348)	13.7" (348)	57" (1448)	28.5" (724)	53.75" (1365)	5"	2	370 (168)	50.53 (1.43)		
A-120-2-XL	-	-	96 [B]	120 [B]	3 [C]	4	24.625" x 49.375" (348)	13.7" (348)	57" (1448)	31.5" (800)	59.25" (1505)	5"	2	405 (184)	61.56 (1.74)
A-180-2	150 [A]	180 [A]	3 [C]	5	22.25" x 54.75" (419)	16.5" (419)	68" (1727)	28.5" (724)	64.5" (1638)	6"	2	505 (228)	72.34 (2.05)		
A-180-2-XL	-	-	150 [B]	180 [B]	3 [C]	5	24.625" x 61.75" (419)	16.5" (419)	68" (1727)	31.5" (800)	71.5" (1816)	6"	2	535 (242)	88.63 (2.51)

[A] Capacities when using covers depend on height of plate and cover. Capacities shown are based on plate and cover height of 3.125" and 2.625" respectively. 11" diameter cover is maximum when not using carriers and stacking directly on shelves.
 [B] Capacities depend on height of plate and cover (maximum cover size is 12.125" diameter).
 [C] Available with 5 shelf optional accessory (at time of order @ additional charge) with 9.75" shelf clearance (installed at factory only). Covered plates then stack 3 high on each shelf. Carriers cannot be used with this optional accessory.

Dutch Doors are available on the full-size models. Minimum height 53" (1346 mm).
 □ Dutch Doors [add "D"] are 2 half size doors to reduce heat loss during frequent loading and unloading.

CANNED HEAT Adapter Package is available for the "A" Series and "A-XL" Series. Consult factory.

HUMI-TEMP
Heated Holding

S1-12 Specification Sheet

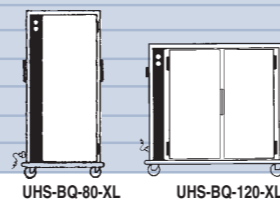
DUAL PURPOSE SERVER has both shelves and tray slides.

SHELVES & TRAY SLIDES

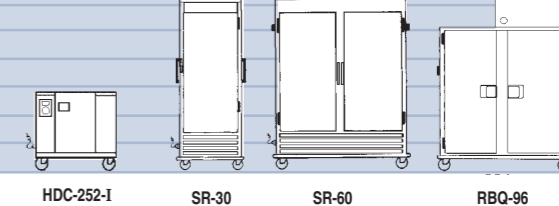
MODEL NUMBER	COVERED PLATE 12.25" DIAMETER		CAPACITY BASED ON ACHIEVING MAXIMUM NUMBER OF 12.25" PLATES		TRAY SLIDE SPACINGS @ 4.5"			OVERALL EXTERIOR DIMENSIONS IN. (mm)			NO. OF DOORS	CASTER SIZE	SHIP WT. LBS. (KG)	CUBIC FEET (m ³)
	COVERED PLATE HEIGHT	COVERED PLATE HEIGHT	SHELVES	TRAY SLIDES PROVIDED	HIGH "H"	DEEP "D"	WIDE "W"							
	3.125"	2.625"												
UHS-BQ-80-XL	64	80	4 shelves @ 13.7" clearance	12 pr.	72.5" (1842)	31" (787)	33.75" (857)	1	5"	410 (186)	43.90 (1.24)			
UHS-BQ-120-XL	96	120	6 shelves @ 13.7" clearance	18 pr.	57" (1448)	33" (838)	66.25" (1683)	2	5"	525 (238)	72.12 (2.04)			

Tray-slides accommodate (1) shelf 24.625" x 24.625" (625mm x 625mm) or (1) 18" x 26", (2) 14" x 18", (2) 12" x 18", (2) 10" x 20" trays, (2) 12" x 20" or (2) GN 1/1 pans. Uprights punched on 1.5" centers. Tray-slides are adjustable.

□ Dutch Doors [add "D"] are 2 half size doors to reduce heat loss during frequent loading and unloading.
 □ See-thru Lexan Door [add "L"] displays cabinet contents for easy monitoring.



UHS-BQ-80-XL UHS-BQ-120-XL



HDC-252-I (heated) SR-30 SR-60 RBQ-96

For more
Mobile Refrigeration Models
See Page 41 - 44

6'
5'
4'
3'
2'
1'

INSULATED HEATED
Heated Dish Cabinet

▶ Rotating Rack
▶ Fully Insulated

Full range temperature
of 90°F to 190°F



HDC-252-I

S1-13 Specification Sheet

HEATED DISH CABINET DISH STORAGE DOLLIE

MODEL NUMBER	CAPACITY BASED ON 12" PLATE:		OVERALL EXTERIOR DIMENSIONS IN. (mm)			CASTER SIZE	SHIP WT. LBS. (KG)	CUBIC FEET (m ³)
	12" PLATE MAXIMUM 4 STACKS	WORKING HEIGHT	HIGH "H"	DEEP "D"	WIDE "W"			
HDC-252-I Heated	152 to 252 [A]	21.75" (552)	33.5" (851)	33" (838)	31.5" (800)	5" all swivel casters	205 (94)	19.23 (.54)

[A] Capacity depends upon height of plates from .572" (14.53) to .345" (8.76).
 □ Corner Bumpers: Cabinet Dimensions with Corner Bumpers: DEEP "D": 35.5" (902); WIDE "W": 34" (864).

MOBILE REFRIGERATION

Refrigerated Banquet Cabinets
Full Series Shown on Page 43

See
Pages 41 - 44
for more
Refrigeration
Models



SR-30

S1-14 Specification Sheet

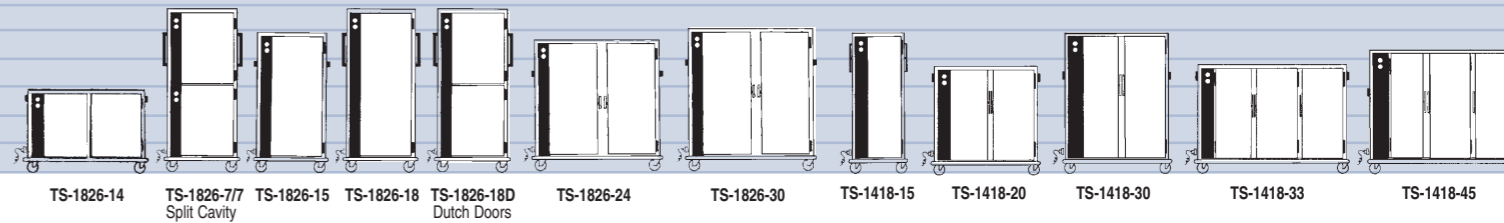
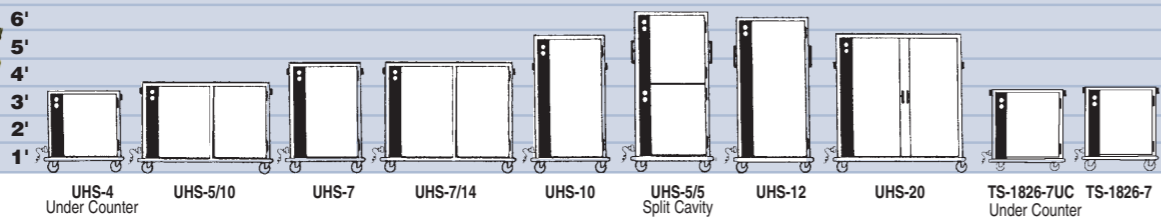
MOBILE REFRIGERATOR WITH SHELVES

MODEL NUMBER	COVERED PLATE DIAMETER	COVERED PLATE HEIGHT	COVERED PLATE CAPACITY	SHELF SIZE (mm)	SHELF CLEARANCE (mm)	NUMBER OF SHELVES	OVERALL EXTERIOR DIMENSIONS IN. (mm)			NO. OF DOORS	CASTER SIZE	SHIP WT. LBS. (KG)	CUBIC FEET (m ³)
							HIGH "H"	DEEP "D"	WIDE "W"				
SR-30	10.75"	2.625"	60	20.25" x 27.5" (514 x 699)	14.5" (368)	3	73.5" (1867)	36.5" (927)	31.25" (794)	1	6"	415 (188)	48.52 (1.37)
SR-60	10.75"	2.625"	120	20.25" x 27.5" (514 x 699)	14.5" (368)	6	73.5" (1867)	36.5" (927)	57.5" (1460)	2	6"	605 (274)	89.27 (2.53)
RBQ-96	11"	2.625"	96	22.25" x 44.375" (514 x 699)	13.7" (348)	3	72.5" (1841)	32.5" (825)	53" (1346)	2	6"	540 (244)	72.27 (2.05)

"SR SERIES" shelves are adjustable at 7.25" spacings.
SR-30 CAPACITY: 60 Covered Plates 4 Plates stacked 5 high per shelf 3 Adjustable Shelves @ 7.25" spacings.
SR-60 CAPACITY: 120 Covered Plates 4 Plates stacked 5 high per shelf 6 Adjustable Shelves @ 7.25" spacings.
RBQ-96 CAPACITY: 96 Covered Plates 8 Plates stacked 4 high per shelf 3 Fixed Shelves @ 13.7" spacings.

□ Other shelf spacings are available. Consult factory.

□ Dutch Doors [add "D"] are 2 half size doors to maintain chilled temperatures during frequent loading and unloading.
 □ Pass-thru Door [add "P"], available on the "SR SERIES", allows access through rear of cabinet. Add 2.5" to depth dimension.
 □ Glass Door displays cabinet contents for easy monitoring.



Bulk Food Cabinets
SECTION 2



UHS-12



Heated Holding

- ▶ Temperature is controlled by a full range thermostat 90°F to 190°F (30°C to 90°C) adjustable to *actual* temperature.
- ▶ Controls are upfront at eye-level so they are easy to see and operate.
- ▶ FWE's humidifying heat system pre-conditions the cabinet environment by gently circulating moist air throughout the interior – food is kept hot and fresh for hours.
 - Heat system can be used without humidity if so desired.
 - Forced air built-in heat system allows for years of trouble-free operation.
 - Humidity reservoir is drawer style and removable for easy cleaning.
 - Reservoir is baffled to reduce water spillage.
- ▶ Durable polyurethane casters are mounted to stainless steel reinforcing stress plates that absorb the impact of transport for long lasting stability.



QUICK SHIP ITEM



TS-1826-7/7



QUICK SHIP ITEM

TS-1826-7



TS-1826 Series
TS-1418 Series



TS-1418-30

S2-2 Specification Sheet

MODEL NUMBER	CAPACITIES OF TRAYS / PANS: 4.5" Spacings are Standard [A]										OVERALL EXTERIOR DIMENSIONS IN. (mm)				CLASS 100		
	STANDARD CAPACITY: @ 4.5" Spacings					OPTIONAL CAPACITY: @ 3" Spacings					HIGH "H"	DEEP "D"	WIDE "W"	NO. OF DOORS	CASTER SIZE	SHIP WT. LBS. (KG)	CUBIC FEET (m3)
	TRAY/PAN SLIDES PROVIDED	18 x 26	12 x 20	14 x 18	GN 1/1	TRAY/PAN SLIDES REQUIRED (Additional)	18 x 26	12 x 20	14 x 18	GN 1/1							
TS-1826-7UC Under Counter	5 pr	5	5	10	5	7 pr (2 pr)	7	7	14	7	34.5" (876)	33.25" (845)	30.5" (775)	1	3.5"	195 (88)	20.25 (.57)
TS-1826-7	5 pr	5	5	10	5	7 pr (2 pr)	7	7	14	7	36" (914)	33.25" (845)	30.5" (775)	1	5"	195 (88)	21.13 (.60)
TS-1826-14	10 pr	10	10	20	10	14 pr (4 pr)	14	14	28	14	36" (914)	33.25" (845)	54" (1372)	2	5"	300 (136)	32.29 (.91)
TS-1826-7/7 Split Cavity	10 pr 5 ea Cavity	10	10	20	10	14 pr (4 pr)	14	14	28	14	69" (1753)	33.25" (845)	30.5" (775)	2 Dutch	5"	325 (148)	40.49 (1.15)
TS-1826-15	10 pr	10	10	20	10	15 pr (5 pr)	15	15	30	15	60" (1524)	33.25" (845)	30.5" (775)	1	5"	265 (120)	35.21 (1.00)
TS-1826-18	12 pr	12	12	24	12	18 pr (6 pr)	18	18	36	18	69" (1753)	33.25" (845)	30.5" (775)	1	5"	305 (137)	40.49 (1.15)
TS-1826-18P Pass-thru	12 pr	12	12	24	12	18 pr (6 pr)	18	18	36	18	69" (1753)	35.75" (908)	30.5" (775)	2	5"	330 (150)	43.54 (1.23)
TS-1826-18D Dutch Doors	12 pr	12	12	24	12	18 pr (6 pr)	18	18	36	18	69" (1753)	33.25" (845)	30.5" (775)	2 Dutch	5"	315 (142)	40.49 (1.15)
TS-1826-24	16 pr	16	16	32	16	24 pr (8 pr)	24	24	48	24	55.5" (1410)	33.25" (845)	54" (1372)	2	5"	385 (174)	57.67 (1.63)
TS-1826-30	20 pr	20	20	40	20	30 pr (10 pr)	30	30	60	30	61" (1549)	33.25" (845)	54" (1372)	2	6"	455 (206)	63.38 (1.79)

[A] Tray slides accommodate: (1) 18" x 26", (1) 12" x 20", (2) 14" x 18", (1) GN 1/1 trays/pans. Uprights punched on 1.5" centers. Tray slides are adjustable. Number of tray slides are listed above. Standard spacings are 4.5".
TS-1826-7/7 Split Cavity provides 2 compartments, each with separate controls; 5 pair of tray slides are provided in each compartment.
 Dutch Doors are available on the full-size models.
 Dutch Doors [add "D"] are 2 half size doors to reduce heat loss during frequent loading and unloading.
 Pass-thru Door [add "P"] allows access through rear of cabinet. Add 2.5" to depth dimension.
 See-thru Lexan Door [add "L"] displays cabinet contents for easy monitoring.

S2-1 Specification Sheet

UNIVERSAL TRAYS & PANS

MODEL NUMBER	CAPACITIES OF TRAYS / PANS: 4.5" (114 mm) Spacings are Standard [A]										OVERALL EXTERIOR DIMENSIONS IN. (mm)				CLASS 100				
	STANDARD CAPACITY @ 4.5" Spacings (114 mm)					OPTIONAL CAPACITY @ 3" Spacings (76 mm)					HIGH "H"	DEEP "D"	WIDE "W"	NO. OF DOORS	CASTER SIZE	SHIP WT. LBS. (KG)	CUBIC FEET (m3)		
	TRAY/PAN SLIDES PROVIDED	18 x 26	12 x 20	14 x 18	20 x 22	GN 2/1	TRAY/PAN SLIDES REQUIRED (Additional)	18 x 26	12 x 20	14 x 18								20 x 22	GN 2/1
UHS-4 Under Counter	4 pr	4	8	8	8	4	6 pr (2 pr)	6	12	12	12	6	33.25" (845)	33.25" (845)	32.75" (832)	1	5"	180 (81)	20.95 (.59)
UHS-5/10	10 pr	10	20	20	20	10	14 pr (4 pr)	14	28	28	28	14	38" (965)	33.25" (845)	58.5" (1486)	2	5"	320 (144)	42.77 (1.21)
UHS-7	7 pr	7	14	14	14	7	10 pr (3 pr)	10	20	20	20	10	46.5" (1181)	33.25" (845)	32.75" (832)	1	5"	225 (102)	29.30 (.83)
UHS-7/14	14 pr	14	28	28	28	14	20 pr (6 pr)	20	40	40	40	20	46.5" (1181)	33.25" (845)	58.5" (1486)	2	5"	385 (174)	52.34 (1.48)
UHS-10	10 pr	10	20	20	20	10	15 pr (5 pr)	15	30	30	30	15	60" (1524)	33.25" (845)	32.75" (832)	1	5"	315 (142)	37.81 (1.07)
UHS-5/5 Split Cavity	10 pr 5 ea Cavity	10	20	20	20	10	14 pr (4 pr)	14	28	28	28	14	70" (1778)	33.25" (845)	32.75" (832)	2	5"	335 (152)	44.11 (1.25)
UHS-12	12 pr	12	24	24	24	12	17 pr (5 pr)	17	34	34	34	17	69" (1753)	33.25" (845)	32.75" (832)	1	5"	310 (140)	43.48 (1.23)
UHS-12D Dutch Doors	12 pr	12	24	24	24	12	17 pr (5 pr)	17	34	34	34	17	69" (1753)	33.25" (845)	32.75" (832)	2 Dutch	5"	310 (140)	43.48 (1.23)
UHS-12P Pass-thru	12 pr	12	24	24	24	12	17 pr (5 pr)	17	34	34	34	17	69" (1753)	35.75" (908)	32.75" (832)	2	5"	350 (158)	46.75 (1.32)
UHS-20	20 pr	20	40	40	40	20	30 pr (10 pr)	30	40	40	40	30	61" (1549)	33.25" (845)	58.5" (1486)	2	6"	430 (194)	68.66 (1.94)

[A] Universal tray slides accommodate: (1) 18" x 26", (2) 12" x 20", (2) 14" x 18", (2) 12" x 18", (1) 20" x 22", (2) 10" x 20", (1) GN 2/1 trays/pans. Uprights punched on 1.5" centers. Universal tray slides are adjustable. Number of tray slides are listed above. Standard spacings are 4.5".
UHS-5/5 Split Cavity provides 2 compartments, each with separate controls. 5 pair of tray slides are provided in each compartment.
 Dutch Doors are available on the full-size models.
 Dutch Doors [add "D"] are 2 half size doors to reduce heat loss during frequent loading and unloading.
 Pass-thru Door [add "P"] allows access through rear of cabinet. Add 2.5" to depth dimension.
 See-thru Lexan Door [add "L"] displays cabinet contents for easy monitoring.

S2-3 Specification Sheet

14" x 18" TRAYS

MODEL NUMBER	TRAY SLIDES PROVIDED	CAPACITIES AT 3" SPACINGS [A]			OVERALL EXTERIOR DIMENSIONS IN. (mm)			NO. OF DOORS	CASTER SIZE	SHIP WT. LBS. (KG)	CUBIC FEET (m3)
		14" x 18" TRAYS	15" x 20" TRAYS	10" x 14" TRAYS	HIGH "H"	DEEP "D"	WIDE "W"				
TS-1418-15†	15 pr.	15	15	30	60" (1524)	27" (686)	27" (686)	1	5"	230 (104)	25.31 (.72)
TS-1418-20	20 pr.	20	20	40	45" (1143)	27" (686)	47.75" (1213)	2	5"	305 (138)	33.57 (.95)
TS-1418-30†	30 pr.	30	30	60	60" (1524)	27" (686)	47.75" (1213)	2	5"	380 (172)	44.77 (1.27)
TS-1418-33	33 pr.	33	33	66	47.5" (1207)	27" (686)	68" (1727)	3	5"	425 (192)	50.47 (1.43)
TS-1418-45†	45 pr.	45	45	90	53.5" (1359)	27" (686)	68" (1727)	3	5"	450 (204)	56.84 (1.61)

[A] Uprights punched on 1.5" centers. Tray slides are adjustable. Standard spacings are 3".

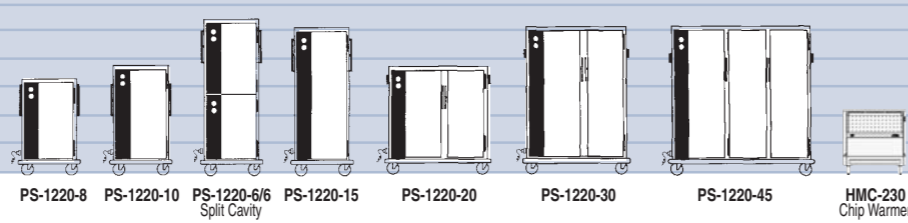
† Dutch Doors are available on the full-size models.
 Dutch Doors [add "D"] are 2 half size doors to reduce heat loss during frequent loading and unloading.
 Pass-thru Door [add "P"] allows access through rear of cabinet. Add 2.5" to depth dimension.
 See-thru Lexan Door [add "L"] displays cabinet contents for easy monitoring.

UC Indicates Under Counter Size Models, less than 36" (914) high.

CANNED HEAT Adapter Package is available for the "UHS" Series and "TS" Series. Consult factory.



6'
5'
4'
3'
2'
1'



Bulk Food Cabinets
SECTION 2



ALL "PS" SERIES



PS-1220-15

QUICK SHIP ITEM



Heated Holding

S2-4 Specification Sheet

12" x 20" or GN 1/1 PANS

MODEL NUMBER	CAPACITIES OF 12" x 20" or GN 1/1 PANS [A]						OVERALL EXTERIOR DIMENSIONS IN. (mm)			NO. OF DOORS	CASTER SIZE	SHIP WT. LBS. (KG)	CUBIC FEET (m ³)
	2.625" FIXED SPACINGS			66.7mm FIXED SPACINGS			HIGH "H"	DEEP "D"	WIDE "W"				
	DEPTH 12" x 20" PANS	DEPTH GN 1/1 PANS		65mm	100mm	150mm							
PS-1220-8	8	4	2	8	4	2	37.25" (946)	26.75" (679)	24.5" (622)	1	5"	150 (68)	14.13 (.40)
PS-1220-10	10	5	3	10	5	3	42.5" (1080)	26.75" (679)	24.5" (622)	1	5"	200 (90)	16.12 (.46)
PS-1220-6/6 Split Cavity	12 6 ea	6 3 ea	4 2 ea	12 6 ea	6 3 ea	4 2 ea	63" (1600)	26.75" (679)	24.5" (622)	2	5"	230 (104)	23.89 (.68)
PS-1220-15 †	15	7	5	15	7	5	57.5" (1461)	26.75" (679)	24.5" (622)	1	5"	215 (98)	21.81 (.62)
PS-1220-20 †	20	10	6	20	10	6	42.5" (1080)	26.75" (679)	42" (1067)	2	5"	255 (116)	27.63 (.78)
PS-1220-30 †	30	14	10	30	14	10	57.5" (1461)	26.75" (679)	42" (1067)	2	5"	300 (136)	37.38 (1.06)
PS-1220-45 †	45	21	15	45	21	15	57.5" (1461)	26.75" (679)	59.25" (1505)	3	5"	415 (188)	53.18 (1.51)

[A] Combinations of deep and shallow pans may be used with varying capacities. Many half-size pans may also be used. For one-third size pans, consult factory.

PS-1220-6/6 Split Cavity provides 2 compartments, each with separate controls. Capacity of 6 pans (2.5" or 65mm depth) in each compartment.

- † Dutch Doors are available on the full-size models.
- Dutch Doors [add "D"] are 2 half size doors to reduce heat loss during frequent loading and unloading.
- Pass-thru Door [add "P"] allows access through rear of cabinet. Add 2.5" to depth dimension.
- See-thru Lexan Door [add "L"] displays cabinet contents for easy monitoring.

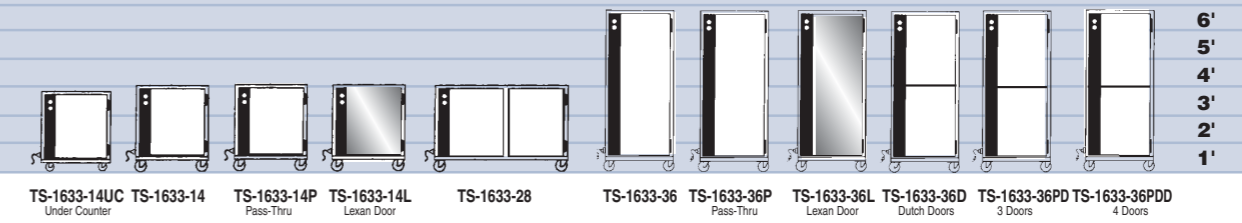


HMC-230

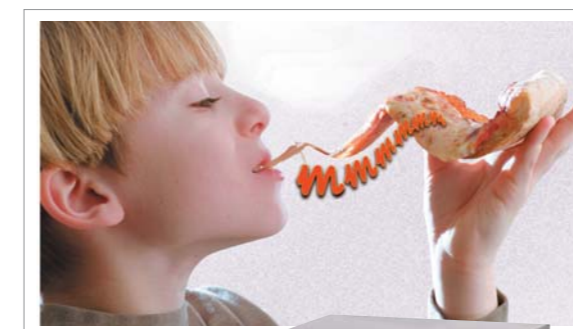
S2-13 Specification Sheet

BULK SNACKS
CHIPS, POPCORN, PEANUTS

MODEL NUMBER	CAPACITY	OVERALL EXTERIOR DIMENSIONS IN. (mm)			NO. OF DOORS	LEGS	SHIP WT. LBS. (KG)	CUBIC FEET (m ³)
		HIGH "H"	DEEP "D"	WIDE "W"				
HMC-230 CHIP WARMER	2.3 CF	27"	26.75"	26"	1	4" Legs Adjustable Casters All Swivel	160 (78)	10.86 (.31)
		(686)	(679)	(660)				
		26"	2"	Caster				
		27.5"	3.5"	Caster				
		29"	5"	Caster				
30.5"	6"	Caster						



Pizza Cabinets



TS-1633-14L
Shown with Lexan Door with alternative door hinging optional accessories.



TS-1633-36

- ▶ Prepare your pizza products in advance of peak periods
- ▶ Solve your holding delays for carry-out service
- ▶ Holds 16" pizzas; Open, boxed, or pan pizzas
- ▶ Optimum holding temperature with or without humidity



ALL "TS-1633" SERIES PIZZA SERIES



Tray Slides also hold various sized food containers.

S2-5 Specification Sheet

PIZZA HOLDING
BOXES, TRAYS, PANS, FAST FOOD CONTAINERS

MODEL NUMBER	CAPACITIES [A]			OVERALL EXTERIOR DIMENSIONS IN. (mm)			NO. OF DOORS	CASTER SIZE	SHIP WT. LBS. (KG)	CUBIC FEET (m ³)
	16" PIZZA BOXES / PANS	STANDARD SPACINGS	TRAY SLIDES PROVIDED [B]	HIGH "H"	DEEP "D"	WIDE "W"				
TS-1633-14UC Under Counter	12	3"	6 pr.	34.5" (876)	37.25" (946)	25.25" (641)	1	3.5"	205 (94)	18.78 (.53)
TS-1633-14	12	3"	6 pr.	36" (914)	37.25" (946)	25.25" (641)	1	5"	205 (94)	19.60 (.55)
TS-1633-14P Pass-thru	12	3"	6 pr.	36" (914)	39.75" (1010)	25.25" (641)	2	5"	225 (102)	20.91 (.59)
TS-1633-14L See-thru Lexan Door	12	3"	6 pr.	36" (914)	37.25" (946)	25.25" (641)	1	5"	205 (94)	19.60 (.55)
TS-1633-28	24	3"	12 pr.	36" (914)	37.25" (946)	47.6" (1209)	2	5"	335 (152)	37.56 (1.06)
TS-1633-36	34	3"	17 pr.	69" (1753)	37.25" (946)	25.25" (641)	1	5"	350 (136)	37.56 (1.06)
TS-1633-36P Pass-thru	34	3"	17 pr.	69" (1753)	39.75" (1010)	25.25" (641)	2	5"	370 (168)	40.08 (1.13)
TS-1633-36L See-thru Lexan Door	34	3"	17 pr.	69" (1753)	37.25" (946)	25.25" (641)	1	5"	350 (158)	37.56 (1.06)
TS-1633-36D Dutch Door	34	3"	17 pr.	69" (1753)	37.25" (946)	25.25" (641)	2 Dutch	5"	360 (162)	37.56 (1.06)
TS-1633-36PDD Pass-thru with 2 Dutch Doors	34	3"	17 pr.	69" (1753)	39.75" (1010)	25.25" (641)	2 Dutch	5"	380 (172)	40.08 (1.13)
TS-1633-36PDD Pass-thru with 4 Dutch Doors	34	3"	17 pr.	69" (1753)	39.75" (1010)	25.25" (641)	4 Dutch	5"	390 (176)	40.08 (1.13)

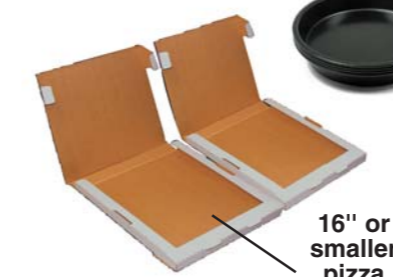


Heated Holding

16" or smaller thin crust pizza pans



16" or smaller deep dish pizza pans



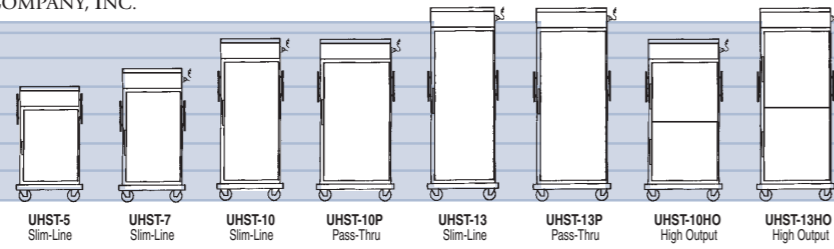
16" or smaller pizza boxes

[A] Tray slides accommodate: 2-16" Pizza Boxes or 2-16" Diameter Pizza Pans.
[B] Uprights punched on 1.5" centers. Tray slides are adjustable.

UC Indicates "Under Counter Size Models, less than 36" (914) high.



6'
5'
4'
3'
2'
1'



Bulk Food Cabinets
SECTION 2



UHST-10



Heated Holding

- ▶ Highly efficient heat system and highly accurate solid state controls ensure close holding temperature tolerances during busy peak serving periods. Food Sentry Controls are upfront at eye-level so they are easy to see and operate. FWE's Top Mount Heat System forced air blower system gently circulates heat throughout the interior - food is kept hot and fresh for hours.
- ▶ Gasketless door and positive closing full grip door latch assures a tight seal, even during transport.
- ▶ Unique tray slide design allows pre-conditioned air to reach all areas, holding a consistent temperature and eliminating "Hot" and "Cold" spots within the cabinet. Assembly removes easily for thorough interior cleaning.
- ▶ Built-in Top Mount Heat System provides slim-line cabinet profile - meets demands for high capacity.
- ▶ Full perimeter wrap around bumper protects cabinet and walls during transport.
- ▶ Durable polyurethane casters roll easily and are mounted to stainless steel reinforcing stress plates that absorb the impact of transport for long lasting stability.

UNIVERSAL TRAYS & PANS

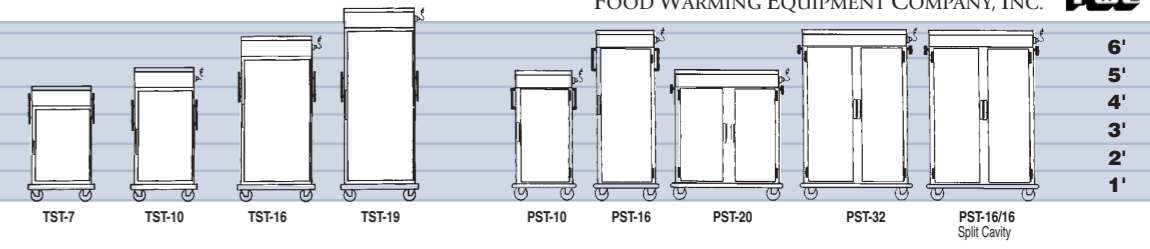
S2-6 Specification Sheet

MODEL NUMBER	CAPACITIES OF TRAYS / PANS: 4.5" (114 mm) Spacings are Standard [A]													CLASS 100															
	TRAY/PAN SLIDES PROVIDED	STANDARD CAPACITY: NUMBER OF TRAYS / PANS @ 4.5" Spacings (114 mm)					OPTIONAL CAPACITY: NUMBER OF TRAYS / PANS @ 3" Spacings (76 mm)					OVERALL EXTERIOR DIMENSIONS IN. (mm)			NO. OF DOORS	CASTER SIZE	SHIP WT. LBS. (KG)	CUBIC FEET (m ³)											
		18 x 26	12 x 20	14 x 18	12 x 18	20 x 22	GN 2/1	GN 1/1	MAXI-PAN 20x20 Rack	TRAY/PAN SLIDES REQUIRED (Additional)	18 x 26	12 x 20	14 x 18	12 x 18					20 x 22	GN 2/1	GN 1/1	MAXI-PAN 20x20 Rack	HIGH "H"	DEEP "D"	WIDE "W"				
UHST-5 Slim-Line	5 pr	5	10	10	10	5	10	5	10	5	5	5	5	7 pr (2 pr)	7	14	14	14	7	14	7	7	38.5" (978)	35.25" (895)	29.5" (749)	1	5"	235 (106)	23.16 (.65)
UHST-7 Slim-Line	7 pr	7	14	14	14	7	14	7	14	7	7	7	7	10 pr (3 pr)	10	20	20	20	10	20	10	10	50.5" (1283)	35.25" (895)	29.5" (749)	1	5"	275 (124)	30.39 (.86)
UHST-10 Slim-Line	10 pr	10	20	20	20	10	20	10	20	10	10	10	10	15 pr (5 pr)	15	30	30	30	15	30	15	15	64.25" (1632)	35.25" (895)	29.5" (749)	1	5"	325 (148)	38.66 (1.09)
UHST-10P Pass-Thru	10 pr	10	20	20	20	10	20	10	20	10	10	10	10	15 pr (5 pr)	15	30	30	30	15	30	15	15	64.25" (1632)	37.25" (946)	32" (813)	1	5"	355 (160)	44.32 (1.25)
UHST-13 Slim-Line	13 pr	13	26	26	26	13	26	13	26	13	13	13	13	19 pr (6 pr)	19	38	38	38	19	38	19	19	77.5" (1968)	35.25" (895)	29.5" (749)	1	5"	385 (173)	46.64 (1.32)
UHST-13P Pass-Thru	13 pr	13	26	26	26	13	26	13	26	13	13	13	13	19 pr (6 pr)	19	38	38	38	19	38	19	19	77.5" (1968)	37.25" (946)	32" (813)	1	5"	415 (187)	49.87 (1.41)
UHST-10D HO High Output	10 pr	10	20	20	20	10	20	10	20	10	10	10	10	15 pr (5 pr)	15	30	30	30	15	30	15	15	64.25" (1632)	34.75" (883)	32" (813)	2 Dutch	5"	365 (166)	41.35 (1.17)
UHST-13D HO High Output	13 pr	13	26	26	26	13	26	13	26	13	13	13	13	19 pr (6 pr)	19	38	38	38	19	38	19	19	77.5" (1968)	34.75" (883)	32" (813)	2 Dutch	5"	425 (192)	49.87 (1.41)

"HO" refers to High Output "HO" heat system with temperature range from 90° to 240°F (30° to 116°C). Dutch Doors are available on the full-size models: Minimum height 53" (1346 mm).

- **Dutch Doors** [add "D"] are 2 half size doors to reduce heat loss during frequent loading and unloading.
- **Pass-thru Dutch Doors** [add "PD"] allows access through rear of cabinet.
- **See-thru Lexan Door** [add "L"] displays cabinet contents for easy monitoring. Not available on "HO" Models.

Note: The heat discharges from the rear on the "Slim-Line" cabinet design. The heat discharges side-to-side the "Pass-Thru" cabinet design.



TST-16

S2-7 Specification Sheet

MODEL NUMBER	CAPACITIES OF TRAYS / PANS: 4.5" (114 mm) Spacings are Standard [A]													CLASS 100															
	TRAY/PAN SLIDES PROVIDED	STANDARD CAPACITY: NUMBER OF TRAYS / PANS @ 4.5" Spacings (114 mm)					OPTIONAL CAPACITY: NUMBER OF TRAYS / PANS @ 3" Spacings (76 mm)					OVERALL EXTERIOR DIMENSIONS IN. (mm)			NO. OF DOORS	CASTER SIZE	SHIP WT. LBS. (KG)	CUBIC FEET (m ³)											
		18 x 26	12 x 20	14 x 18	12 x 18	20 x 22	GN 2/1	GN 1/1	MAXI-PAN 20x20 Rack	TRAY/PAN SLIDES REQUIRED (Additional)	18 x 26	12 x 20	14 x 18	12 x 18					20 x 22	GN 2/1	GN 1/1	MAXI-PAN 20x20 Rack	HIGH "H"	DEEP "D"	WIDE "W"				
TST-7 Slim-Line	5 pr	5	10	10	10	5	10	5	10	5	5	5	5	7 pr (2 pr)	7	14	14	14	7	14	7	7	39.5" (1003)	34.75" (883)	27.75" (705)	1	5"	290 (132)	22.04 (0.62)
TST-10 Slim-Line	6 pr	6	12	12	12	6	12	6	12	6	6	6	6	10 pr (4 pr)	10	20	20	20	10	20	10	10	48" (1219)	34.75" (883)	27.75" (705)	1	5"	315 (142)	26.78 (0.76)
TST-16 Slim-Line	11 pr	11	22	22	22	11	22	11	22	11	11	11	11	16 pr (5 pr)	16	32	32	32	16	32	16	16	66.25" (1683)	34.75" (883)	27.75" (705)	1	5"	355 (160)	36.97 (1.05)
TST-16P Pass-Thru	11 pr	11	22	22	22	11	22	11	22	11	11	11	11	16 pr (5 pr)	16	32	32	32	16	32	16	16	66.25" (1683)	35.75" (908)	28.75" (730)	1	5"	390 (176)	39.41 (1.12)
TST-19 Slim-Line	13 pr	13	26	26	26	13	26	13	26	13	13	13	13	19 pr (6 pr)	19	38	38	38	19	38	19	19	77.5" (1968)	34.75" (883)	27.75" (705)	1	5"	415 (188)	43.25 (1.22)
TST-19P Pass-Thru	13 pr	13	26	26	26	13	26	13	26	13	13	13	13	19 pr (6 pr)	19	38	38	38	19	38	19	19	77.5" (1968)	35.75" (908)	28.75" (730)	1	5"	450 (204)	46.10 (1.30)

[A] Uprights punched on 1.5" (38mm) centers. Tray slides are adjustable. Number of tray slides are listed above. Standard spacings are 4.5" (114 mm). **Note:** The heat discharges from the rear on the "Slim-Line" cabinet design. The heat discharges side-to-side the "Pass-Thru" cabinet design.



Highly accurate solid state controls ensure close holding temperature tolerances during busy peak serving periods.



PST-16

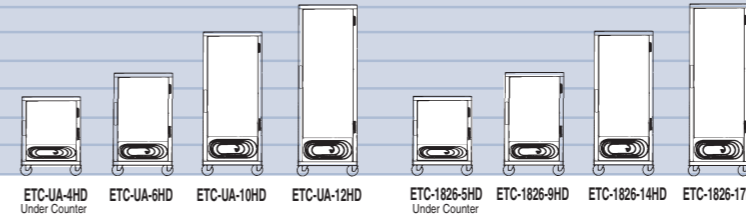
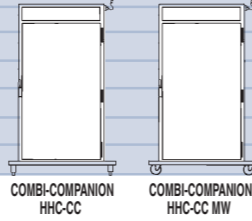
S2-8 Specification Sheet

MODEL NUMBER	CAPACITIES OF 12" x 20" or GN 1/1 PANS [A]									CLASS 100			
	2.625" FIXED SPACINGS			66.7mm FIXED SPACINGS			OVERALL EXTERIOR DIMENSIONS IN. (mm)			NO. OF DOORS	CASTER SIZE	SHIP WT. LBS. (KG)	CUBIC FEET (m ³)
	DEPTH 12" x 20" PANS	DEPTH GN 1/1 PANS	DEPTH GN 1/1 PANS	HIGH "H"	DEEP "D"	WIDE "W"							
PST-10	10	5	3	10	5	3	45.25" (1149)	29.75" (756)	22.5" (572)	1	5"	215 (98)	17.53 (.50)
PST-16 †	16	7	5	16	7	5	61.25" (1556)	29.75" (756)	22.5" (572)	1	5"	285 (130)	23.73 (.67)
PST-20	20	10	6	20	10	6	45.25" (1149)	29.75" (756)	40.25" (1022)	2	5"	320 (144)	31.36 (.89)
PST-32 †	32	14	10	32	14	10	61.25" (1556)	29.75" (756)	40.25" (1022)	2	5"	375 (170)	42.44 (1.20)
PST-16/16 † Split Cavity	32	14 ea	10 ea	32	14 ea	10 ea	61.25" (1556)	29.75" (756)	40.25" (1022)	2	5"	380 (172)	42.44 (1.20)

[A] Combinations of deep and shallow pans may be used with varying capacities. Many half size pans may also be used. For one-third size pans, consult factory. † **Dutch Doors** are available on the full-size models. Add "D" for the **Dutch Door** optional accessory. All PST Models have rear discharge heat distribution tunnel and are not available with Pass-thru Door.



6'
5'
4'
3'
2'
1'



6'
5'
4'
3'
2'
1'

Bulk Food Cabinets
SECTION 2



HHC-CC-201SCCMW
Shown with RATIONAL® 201 SCC Rack
(Not Included)



Your Brand of Combi Oven

HOLDING COMPANION FOR COMBI-OVEN

- MUST SPECIFY BRAND AND MODEL OF ROLL-IN RACK AT TIME OF ORDER TO ASSURE CABINET COMPATIBILITY AND DOCKING ALIGNMENT OF RACK.

COMBI-COMPANION

- “Free-up” your Combi Oven
- Sized to fit popular Combi-Oven Racks
- Specify brand and model of roll-in rack

REMOVABLE **HEAT MODULE**

Economy Series Non-Insulated Cabinet

- Removable Heat Module
- Full range adjustable thermostat
- Recessed hand grips
- Positive close full grip door latch

NON-INSULATED



ETC-UA-4HD



ETC-1826-9HD

UNIVERSAL TRAYS & PANS

S2-11 Specification Sheet

MODEL NUMBER	CAPACITIES OF TRAYS / PANS: 4.5" (114 mm) Spacings are Standard [A]																OVERALL EXTERIOR DIMENSIONS IN. (mm)															
	STANDARD CAPACITY: NUMBER OF TRAYS / PANS @ 4.5" Spacings (114 mm)												OPTIONAL CAPACITY: NUMBER OF TRAYS / PANS @ 3" Spacings (76 mm)				HIGH "H"	DEEP "D"	WIDE "W"	NUMBER OF DOORS	CASTER SIZE	SHIP WT. LBS. (KG)	CUBIC FEET (m ³)									
	TRAY/PAN SLIDES PROVIDED	18 x 26	12 x 20	14 x 18	12 x 18	20 x 22	10 x 20	GN 2/1	GN 1/1	MAXI-PAN 20x20 Rack	TRAY/PAN SLIDES REQUIRED (Additional)	18 x 26	12 x 20	14 x 18	12 x 18	20 x 22								10 x 20	GN 2/1	GN 1/1	MAXI-PAN 20x20 Rack					
ETC-UA-4HD Under Counter	4 pr	4	8	8	8	4	8	4	8	4	4	4	4	4	5 pr (1 pr)	5	10	10	10	5	10	5	10	5	5	33.5" (851)	30.5" (775)	24.5" (622)	1	5"	170 (78)	14.48 (.41)
ETC-UA-6HD	6 pr	6	12	12	12	6	12	6	12	6	6	6	6	6	9 pr (3 pr)	9	18	18	18	9	18	9	18	9	9	44.5" (1130)	30.5" (775)	24.5" (622)	1	5"	200 (90)	19.24 (.54)
ETC-UA-10HD†	10 pr	10	20	10	20	10	20	10	20	10	10	10	10	10	14 pr (4 pr)	14	28	28	28	14	28	14	28	14	14	60.5" (1537)	30.5" (775)	24.5" (622)	1	5"	250 (114)	26.16 (.74)
ETC-UA-12HD †	12 pr	12	24	24	24	12	24	12	24	12	12	12	12	12	17 pr (5 pr)	17	34	34	34	17	34	17	34	17	17	69.25" (1759)	30.5" (775)	24.5" (622)	1	5"	280 (126)	29.94 (.85)

[A] Uprights punched on 1.5" (38mm) centers. Tray slides are adjustable. Number of tray slides are listed above. Standard spacings are 4.5" (114 mm).

S2-9 Specification Sheet

COMBI-COMPANION HEATED HOLDING CABINET

MODEL NUMBER	CAPACITY: TYPICAL BRAND OF FULL SIZE RACK	OVERALL EXTERIOR DIMENSIONS IN. (mm)			NO. OF DOORS	CASTERS OR LEGS	SHIP WT. LBS. (KG)	CUBIC FEET (m ³)	
		HIGH "H"	DEEP "D"	WIDE "W"					
RATIONAL®	HHC-CC-201SCC Stationary Combi-Companion	RATIONAL® 201 SCC Rack	79" (2007)	34.25" (870)	41.5" (1054)	1	6" LEGS	495 (224)	64.98 (1.84)
	HHC-CC-201SCCMW Mobile Combi-Companion	RATIONAL® 201 SCC Rack	79" (2007)	34.25" (864)	41.5" (1054)	1	5" CASTERS	495 (224)	64.98 (1.84)
	HHC-CC-202SCC Stationary Combi-Companion	RATIONAL® 202 SCC Rack	79" (2007)	34.25" (870)	41.5" (1054)	1	6" LEGS	495 (224)	64.98 (1.84)
	HHC-CC-202SCCMW Mobile Combi-Companion	RATIONAL® 202 SCC Rack	79" (2007)	34.25" (864)	41.5" (1054)	1	5" CASTERS	495 (224)	64.98 (1.84)
ELECTROLUX®	HHC-CC-201ELX Stationary Combi-Companion	ELECTROLUX® 201 Trolley	79" (2007)	34.25" (870)	41.5" (1054)	1	6" LEGS	495 (224)	64.98 (1.84)
	HHC-CC-201ELXMW Mobile Combi-Companion	ELECTROLUX® 201 Trolley	79" (2007)	34.25" (864)	41.5" (1054)	1	5" CASTERS	495 (224)	64.98 (1.84)
	HHC-CC-202ELX Stationary Combi-Companion	ELECTROLUX® 202 Trolley	79" (2007)	34.25" (870)	41.5" (1054)	1	6" LEGS	495 (224)	64.98 (1.84)
	HHC-CC-202ELXMW Mobile Combi-Companion	ELECTROLUX® 202 Trolley	79" (2007)	34.25" (864)	41.5" (1054)	1	5" CASTERS	495 (224)	64.98 (1.84)

Combi-Companion designs to accommodate other brands, makes and models of roll-in racks may be available. Specify brand and model. Consult factory.

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S2-12 Specification Sheet

18" x 26" TRAYS

MODEL NUMBER	CAPACITIES [A]	OVERALL EXTERIOR DIMENSIONS IN. (mm)			NO. OF DOORS	CASTER SIZE	SHIP WT. LBS. (KG)	CUBIC FEET (m ³)
		HIGH "H"	DEEP "D"	WIDE "W"				
ETC-1826-5HD Under Counter	5 - 18" x 26" trays / pans	33.5" (851)	30.25" (768)	22" (559)	1	5"	165 (76)	12.90 (.36)
ETC-1826-9HD	9 - 18" x 26" trays / pans	44.5" (1130)	30.25" (768)	22" (559)	1	5"	195 (88)	17.13 (.48)
ETC-1826-14HD†	14 - 18" x 26" trays / pans	60.5" (1537)	30.25" (768)	22" (559)	1	5"	235 (106)	23.30 (.66)
ETC-1826-17HD †	17 - 18" x 26" trays / pans	69.25" (1759)	30.25" (768)	22" (559)	1	5"	260 (118)	26.67 (.76)

[A] Tray rack assembly accommodates: (1) 18" x 26" tray and / or pan.

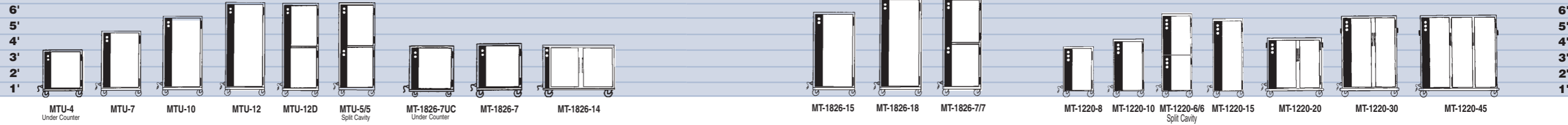
“ETC-HD” Series Cabinet Model Variations:

† Dutch Doors are available on the full-size models: Minimum height 53" (1346 mm).

□ Dutch Doors [add “D”] are 2 half size doors to reduce heat loss during frequent loading and unloading.

□ See-thru Lexan Door [add “L”] displays cabinet contents for easy monitoring.

UC Indicates “Under Counter” Size Models, less than 36" (914) high.



Bulk Food Cabinets
SECTION 3



MTU-12



Heated Holding

- ▶ "Moisture-Temp" Cabinets are designed to hold all your moisture sensitive foods longer and safer. Temperature is controlled by a **full range thermostat** adjustable to *actual* temperature.
- ▶ Controls are upfront at eye-level so they are easy to see and operate with **separate "air moisture" and "air temperature" controls**.
- ▶ FWE's Moisture-Temp Heat System pre-conditions the cabinet environment by gently circulating moist air throughout the interior – food is kept hot and fresh for hours. Heat system can be used without humidity if so desired.
- ▶ **Recessed hand grips** are recess mounted to maintain a slim profile.
- ▶ **Unique tray slide design** allows pre-conditioned air to reach all areas, holding a consistent temperature and eliminating "Hot" and "Cold" spots within the cabinet. Assembly removes easily for thorough interior cleaning.
- ▶ Reservoir is baffled to reduce water spillage.



MT-1826-18



MT-1826 Series
MT-1220 Series

UCJ Indicates "Under Counter" Size Models, less than 36" (914) high.



MT-1220-15



S3-2 Specification Sheet

18" x 26" TRAYS

MODEL NUMBER	CAPACITIES OF TRAYS / PANS: 4.5" Spacings are Standard [A]										OVERALL EXTERIOR DIMENSIONS IN. (mm)				NO. OF DOORS	CASTER SIZE	SHIP WT. LBS. (KG)	CUBIC FEET (m ³)
	STANDARD CAPACITY: @ 4.5" Spacings					OPTIONAL CAPACITY: @ 3" Spacings					HIGH "H"	DEEP "D"	WIDE "W"					
	TRAY/PAN SLIDES PROVIDED	18 x 26	12 x 20	14 x 18	GN 1/1	TRAY/PAN SLIDES REQUIRED (Additional)	18 x 26	12 x 20	14 x 18	GN 1/1								
UCJ MT-1826-7UC Under Counter	5 pr	5	5	10	5	7 pr (2 pr)	7	7	14	7	34.5" (876)	31" (787)	26.5" (673)	1	3.5"	175 (80)	16.40 (.46)	
MT-1826-7	5 pr	5	5	10	5	7 pr (2 pr)	7	7	14	7	36" (914)	31" (787)	26.5" (673)	1	5"	175 (80)	17.11 (.48)	
MT-1826-14	10 pr	10	10	20	10	14 pr (4 pr)	14	14	28	14	36" (914)	31" (787)	50" (1270)	2	5"	300 (136)	32.29 (.91)	
MT-1826-15	10 pr	10	10	20	10	15 pr (5 pr)	15	15	30	15	60" (1524)	31" (787)	26.5" (673)	1	5"	255 (116)	28.52 (.81)	
MT-1826-18	12 pr	12	12	24	12	18 pr (6 pr)	18	18	36	18	69" (1753)	31" (787)	26.5" (673)	1	5"	295 (134)	32.80 (.93)	
MT-1826-18P Pass-thru	12 pr	12	12	24	12	18 pr (6 pr)	18	18	36	18	69" (1753)	33.5" (851)	26.5" (673)	2	5"	325 (148)	35.45 (1.00)	
MT-1826-18D Dutch Doors	12 pr	12	12	24	12	18 pr (6 pr)	18	18	36	18	69" (1753)	31" (787)	26.5" (673)	2 Dutch	5"	305 (138)	32.80 (.93)	
MT-1826-18PD Pass-thru with 2 Dutch Doors	12 pr	12	12	24	12	18 pr (6 pr)	18	18	36	18	69" (1753)	33.5" (851)	26.5" (673)	3 Dutch	5"	335 (152)	35.45 (1.00)	
MT-1826-18PDD Pass-thru with 4 Dutch Doors	12 pr	12	12	24	12	18 pr (6 pr)	18	18	36	18	69" (1753)	33.5" (851)	26.5" (673)	4 Dutch	5"	345 (156)	35.45 (1.00)	
MT-1826-7/7 Split Cavity	10 pr (5 ea)	10	10	20	10	14 pr (4 pr)	14	14	28	14	70" (1778)	31" (787)	26.5" (673)	2	5"	330 (150)	33.28 (.94)	
MT-1826-7/7P Split Cavity With Pass-thru	10 pr (5 ea)	10	10	20	10	14 pr (4 pr)	14	14	28	14	70" (1778)	33.5" (851)	26.5" (673)	4	5"	365 (162)	35.45 (1.00)	

[A] Tray-slides accommodate: (1) 18" x 26", (1) 12" x 20", (2) 14" x 18", (1) GN 1/1 trays and / or pans. Uprights punched on 1.5" centers. Tray-slides are adjustable.

MT-1826-7/7 Split Cavity provides 2 compartments, each with separate controls. 5 pair of tray slides are provided in each compartment.

S3-1 Specification Sheet

UNIVERSAL TRAYS & PANS

MODEL NUMBER	CAPACITIES OF TRAYS / PANS: 4.5" (114 mm) Spacings are Standard [A]										OVERALL EXTERIOR DIMENSIONS IN. (mm)				NO. OF DOORS	CASTER SIZE	SHIP WT. LBS. (KG)	CUBIC FEET (m ³)					
	STANDARD CAPACITY @ 4.5" Spacings (114 mm)					OPTIONAL CAPACITY @ 3" Spacings (76 mm)					HIGH "H"	DEEP "D"	WIDE "W"										
	TRAY/PAN SLIDES PROVIDED	18 x 26	12 x 20	14 x 18	20 x 22	10 x 20	GN 2/1	TRAY/PAN SLIDES REQUIRED (Additional)	18 x 26	12 x 20				14 x 18					20 x 22	10 x 20	GN 2/1		
UCJ MTU-4 Under Counter	4 pr	4	8	8	8	4	8	4	6 pr (2 pr)	6	12	12	12	6	12	6	33" (838)	31" (787)	29" (737)	1	5"	180 (82)	17.17 (.49)
MTU-7	7 pr	7	14	14	14	7	14	7	10 pr (3 pr)	10	20	20	20	10	20	10	46.5" (1181)	31" (787)	29" (737)	1	5"	250 (114)	24.19 (.68)
MTU-10	10 pr	10	20	20	20	10	20	10	15 pr (5 pr)	15	30	30	30	15	30	15	60" (1524)	31" (787)	29" (737)	1	5"	270 (122)	31.22 (.88)
MTU-12	12 pr	12	24	24	24	12	24	12	17 pr (5 pr)	17	34	34	34	17	34	17	69" (1753)	31" (787)	29" (737)	1	5"	320 (144)	35.90 (1.02)
MTU-12P Pass-thru	12 pr	12	24	24	24	12	24	12	17 pr (5 pr)	17	34	34	34	17	34	17	69" (1753)	33.5" (851)	29" (737)	2	5"	365 (166)	38.79 (1.10)
MTU-12D Dutch Doors	12 pr	12	24	24	24	12	24	12	17 pr (5 pr)	17	34	34	34	17	34	17	69" (1753)	31" (787)	29" (737)	2 Dutch	5"	330 (150)	35.90 (1.02)
MTU-12PD Pass-thru 2 Dutch Doors	12 pr	12	24	24	24	12	24	12	17 pr (5 pr)	17	34	34	34	17	34	17	69" (1753)	33.5" (851)	29" (737)	3 Dutch	5"	375 (170)	38.79 (1.10)
MTU-12PDD Pass-thru 4 Dutch Doors	12 pr	12	24	24	24	12	24	12	17 pr (5 pr)	17	34	34	34	17	34	17	69" (1753)	33.5" (851)	29" (737)	4 Dutch	5"	380 (172)	38.79 (1.10)
MTU-5/5 Split Cavity	10 pr (5 ea)	10	20	20	20	10	20	10	14 pr (4 pr)	14	28	28	28	14	28	14	70" (1778)	31" (787)	29" (737)	2	5"	305 (138)	36.42 (1.03)
MTU-5/5P Split Cavity Pass-thru	10 pr (5 ea)	10	20	20	20	10	20	10	14 pr (4 pr)	14	28	28	28	14	28	14	70" (1778)	33.5" (851)	29" (737)	4	5"	330 (150)	39.35 (1.11)

[A] Universal Tray slides accommodate (1) 18" x 26", (2) 14" x 18", (2) 12" x 20", (2) 12" x 18", (1) 20" x 22", (2) 10" x 20", (1) GN 2/1 trays / pans. Number of tray slides are listed above. Uprights punched on 1.5" (38 mm) centers. Tray slides are adjustable. Number of tray slides are listed above. Standard spacings are 4.5" (114 mm).

MTU-5/5 Split Cavity provides 2 compartments, each with separate controls. 5 pair of tray slides are provided in each compartment.

Dutch Doors are available on the full-size models: Minimum height 53" (1346 mm).



S3-4 Specification Sheet

12" x 20" or GN 1/1 PANS

MODEL NUMBER	CAPACITIES OF 12" x 20" or GN 1/1 PANS [A]						OVERALL EXTERIOR DIMENSIONS IN. (mm)				NO. OF DOORS	CASTER SIZE	SHIP WT. LBS. (KG)	CUBIC FEET (m ³)
	2.625" FIXED SPACINGS			66.7mm FIXED SPACINGS			HIGH "H"	DEEP "D"	WIDE "W"					
	DEPTH 12" x 20" PANS	DEPTH GN 1/1 PANS	DEPTH GN 1/1 PANS	DEPTH 12" x 20" PANS	DEPTH GN 1/1 PANS	DEPTH GN 1/1 PANS								
MT-1220-8	8	4	2	8	4	2	37.5" (952)	25.5" (648)	20.75" (527)	1	5"	145 (66)	11.48 (.32)	
MT-1220-10	10	5	3	10	5	3	42.5" (1080)	25.5" (648)	20.75" (527)	1	5"	155 (70)	13.01 (.37)	
MT-1220-6/6 Split Cavity	12 6 ea	6 3 ea	4 2 ea	12 6 ea	6 3 ea	4 2 ea	61.5" (1562)	25.5" (648)	20.75" (527)	2	5"	240 (108)	18.83 (.53)	
MT-1220-15 †	15	7	5	15	7	5	57.5" (1461)	25.5" (648)	20.75" (527)	1	5"	190 (86)	17.61 (.50)	
MT-1220-20	20	10	6	20	10	6	42.5" (1080)	26.75" (679)	42" (1067)	2	5"	255 (116)	27.63 (.78)	
MT-1220-30 †	30	14	10	30	14	10	57.5" (1461)	26.75" (679)	42" (1067)	2	5"	300 (136)	37.38 (1.06)	
MT-1220-45 †	45	21	15	45	21	15	57.5" (1461)	26.75" (679)	59.25" (1505)	3	5"	425 (192)	53.18 (1.51)	

[A] Combinations of deep and shallow pans may be used with varying capacities. Many half-size pans may also be used. For one-third size pans, consult factory.

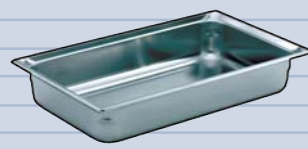
MT-1220-6/6 Split Cavity provides 2 compartments, each with separate controls. Capacity of 6 pans (2.5" or 65mm depth) in each compartment.

† Dutch Doors are available on the full-size models: Minimum height 53" (1346 mm).

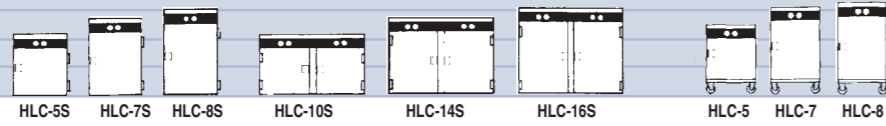
□ Dutch Doors [add "D"] are 2 half size doors to reduce heat loss during frequent loading and unloading.

□ Pass-thru Door [add "P"] allows access through rear of cabinet. Add 2.5" to depth dimension.

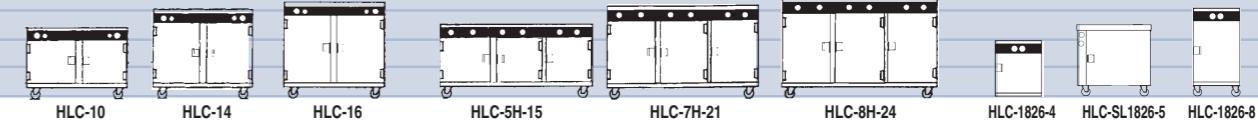
□ See-thru Lexan Door [add "L"] displays cabinet contents for easy monitoring.



6'
5'
4'
3'
2'
1'



HLC-5S HLC-7S HLC-8S HLC-10S HLC-14S HLC-16S HLC-5 HLC-7 HLC-8



HLC-10 HLC-14 HLC-16 HLC-5H-15 HLC-7H-21 HLC-8H-24 HLC-1826-4 HLC-SL1826-5 HLC-1826-8

Bulk Food Cabinets
SECTION 4



HLC-5S stacked on an HLC-8

Shown with optional accessory Stacking Angles mounted to the lower unit HLC-8



Heated Holding

- ▶ Get **BIG PERFORMANCE** from these small cabinets
- ▶ Radiant heat system is efficient, dependable and maintenance-free
- ▶ Full range thermostat adjustable to *actual* temperature
- ▶ High density fiberglass insulation throughout
- ▶ Energy efficient heating
- ▶ Longer holding times
- ▶ High temp gasket sealed door
- ▶ Positive close door latch

- ▶ Pass-thru Door [add "P"] allows access through rear of cabinet. Add 2.5" to depth dimension.
- ▶ See-thru Lexan Door [add "L"] displays cabinet contents for easy monitoring.



HLC-16L



HLC-8H-24

S4-1 Specification Sheet

MODEL NUMBER	CAPACITIES OF 12" x 20" or GN 1/1 PANS [A]						OVERALL EXTERIOR DIMENSIONS IN. (mm)				CLASS 100		
	2.625" FIXED SPACINGS			66.7mm FIXED SPACINGS			HIGH "H"	DEEP "D"	WIDE * "W"	NO. OF DOORS	CASTER SIZE	SHIP WT. LBS. (KG)	CUBIC FEET (m ³)
	DEPTH 12" x 20" PANS	2.5"	4"	6"	DEPTH GN 1/1 PANS	65mm							
HLC-5S †	5	2	2	5	2	2	21" (533)	27.5" (698)	18.25" (464)	1	NONE	95 (44)	6.10 (.17)
HLC-7S †	7	3	2	7	3	2	26.25" (667)	27.5" (698)	18.25" (464)	1	NONE	105 (48)	7.62 (.22)
HLC-8S	8	4	3	8	4	3	30" (762)	27.5" (698)	18.25" (464)	1	NONE	120 (54)	8.35 (.24)
HLC-10S †	10	4	3	10	4	3	21" (533)	27.5" (698)	35.25" (896)	2	NONE	155 (70)	11.78 (.33)
HLC-14S †	14	6	4	14	6	4	26.25" (667)	27.5" (698)	35.25" (896)	2	NONE	170 (78)	14.73 (.42)
HLC-16S	16	8	6	16	8	6	30" (762)	27.5" (698)	35.25" (896)	2	NONE	190 (86)	16.13 (.46)
HLC-1DBD	BASE DOLLY WITH 5" CASTERS - Single Door						5.5" (140)	28" (711)	18.75" (476)	--	NONE	14 (6)	1.67 (.05)
HLC-2DBD	BASE DOLLY WITH 5" CASTERS - Double Door						5.5" (140)	28" (711)	35.75" (908)	--	NONE	28 (13)	3.19 (.09)

[A] Combinations of deep and shallow pans may be used with varying capacities. NOTE: Dimensions given are without angles, dolly, or casters.

* Note: If omitting drop handles, subtract 1.25" from overall exterior width.

† Indicates suggested TOP stacking units. When stacking mix and match sizes, consider the overall stability. Stacking a shorter unit upon a taller unit achieves the best stability.

UCJ Indicates 'Under Counter' Size Models, less than 36" (914) high.

- ▶ Use individually or mix and match to stack compartments
- ▶ Pan Slide design holds 12" x 20" and GN1/1 pans
- ▶ Ideal for mobile foodservice as well as built-in applications!



HLC-5S

S4-2 Specification Sheet

MODEL NUMBER	CAPACITIES OF 12" x 20" or GN 1/1 PANS [A]						OVERALL EXTERIOR DIMENSIONS IN. (mm)			CLASS 100			
	2.625" FIXED SPACINGS			66.7mm FIXED SPACINGS			HIGH "H"	DEEP "D"	WIDE * "W"	NO. OF DOORS	CASTER SIZE	SHIP WT. LBS. (KG)	CUBIC FEET (m ³)
	DEPTH 12" x 20" PANS	2.5"	4"	6"	DEPTH GN 1/1 PANS	65mm							
HLC-5	5	2	2	5	2	2	24.75" (629)	27.5" (698)	18.25" (464)	1	3.5"	105 (48)	7.19 (.20)
HLC-7	7	3	2	7	3	2	30" (762)	27.5" (698)	18.25" (464)	1	3.5"	115 (52)	8.71 (.25)
HLC-8	8	4	3	8	4	3	33.5" (821)	27.5" (698)	18.25" (464)	1	3.5"	120 (54)	9.44 (.27)
HLC-10	10	4	4	10	4	4	24.75" (629)	27.5" (698)	35.25" (896)	2	3.5"	165 (76)	13.88 (.39)
HLC-14	14	6	4	14	6	4	30" (762)	27.5" (698)	35.25" (896)	2	3.5"	180 (82)	16.83 (.48)
HLC-16	16	8	6	16	8	6	33.5" (821)	27.5" (698)	35.25" (896)	2	3.5"	190 (86)	18.23 (.52)

[A] Combinations of deep and shallow pans may be used with varying capacities. *Width Note: If omitting drop handles, subtract 1.25" (31 mm) from overall exterior width.

S4-3 Specification Sheet

MODEL NUMBER	CAPACITIES OF 12" x 20" or GN 1/1 PANS [A]						OVERALL EXTERIOR DIMENSIONS IN. (mm)			CLASS 100			
	2.625" FIXED SPACINGS			76 mm FIXED SPACINGS			HIGH "H"	DEEP "D"	LONG "L"	NO. OF DOORS	CASTER SIZE	SHIP WT. LBS. (KG)	CUBIC FEET (m ³)
	DEPTH 12" x 20" PANS	2.5"	4"	6"	DEPTH GN 1/1 PANS	65mm							
HLC-5H-15	15	6	6	15	6	6	27.5" (698)	27.5" (698)	52" (1321)	3	3.5"	260 (117)	22.76 (.64)
HLC-7H-21	21	9	6	21	9	6	33.25" (845)	27.5" (698)	52" (1321)	3	3.5"	290 (131)	27.52 (.78)
HLC-8H-24	24	12	9	24	12	9	36.25" (920)	27.5" (698)	52" (1321)	3	3.5"	310 (140)	30.00 (.85)

[A] Combinations of deep and shallow pans with or without lids may be used with varying capacities.

S4-4 Specification Sheet

MODEL NUMBER	CAPACITIES			OVERALL EXTERIOR DIMENSIONS IN. (mm)			CLASS 100			
	18" x 26" Trays	Type of Tray Spacings		HIGH "H"	DEEP "D"	WIDE "W"	NO. OF DOORS	CASTER SIZE	SHIP WT. LBS. (KG)	CUBIC FEET (m ³)
HLC-1826-4 (A) Adjustable	4	Adjustable Spacings on 1.5" Centers		25" (635)	31.5" (800)	23" (584)	1	4" Legs Adjustable	150 (68)	8.39 (.24)
HLC-1826-4 (F) Fixed	4	Fixed at 3" Spacings		25" (635)	31.5" (800)	23" (584)	1	4" Legs Adjustable	150 (68)	8.39 (.24)
HLC-1826-8 (A) Adjustable	8	Adjustable Spacings on 1.5" Centers		36.5" (927)	31.5" (800)	23" (584)	1	3.5"	175 (80)	15.51 (.44)
HLC-1826-8 (F) Fixed	8	Fixed at 3" Spacings		36.5" (927)	31.5" (800)	23" (584)	1	3.5"	175 (80)	15.51 (.44)
HLC-1826-8P (A) Adjustable	8	Adjustable Spacings on 1.5" Centers		36.5" (927)	34" (864)	23" (584)	2	3.5"	190 (86)	16.74 (.47)
HLC-1826-8P (F) Fixed	8	Fixed at 3" Spacings		36.5" (927)	34" (864)	23" (584)	2	3.5"	190 (86)	16.74 (.47)
HLC-SL1826-5 (F) Side Load	5	Fixed at 3.75" Spacings		30" (762)	21.75" (552)	32.5" (826)	1	3.5"	155 (70)	12.27 (.35)

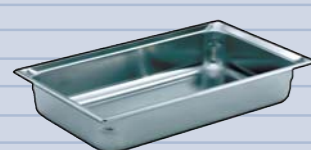
Note: HLC-1826-4 designed to accommodate Counter-Top or Built-In applications, shipped standard *without* casters or legs. Casters or legs can be purchased and installed at factory at time of order; add 5" to height.



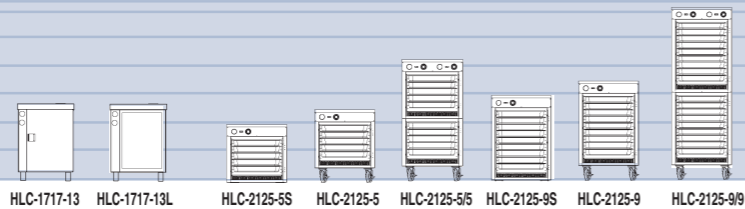
HLC-1826-8 (A) Adjustable Spacings



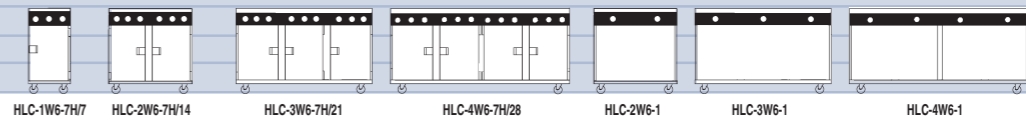
HLC-SL1826-5L Shown with optional Food Sentry Controls and Lexan Door



6'
5'
4'
3'
2'
1'



HLC-1717-13 HLC-1717-13L HLC-2125-5S HLC-2125-5 HLC-2125-5/5 HLC-2125-9S HLC-2125-9 HLC-2125-9/9



HLC-1W6-7H/7 HLC-2W6-7H/14 HLC-3W6-7H/21 HLC-4W6-7H/28 HLC-2W6-1 HLC-3W6-1 HLC-4W6-1

6'
5'
4'
3'
2'
1'

Bulk Food Cabinets
SECTION 4

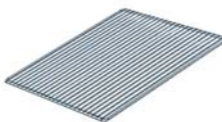
- ▶ Heated display merchandiser
- ▶ Perfect for Pizza, Bakery Items, and Food Presentations
- ▶ 13 Shelves



HLC-1717-13L



Heated Holding



13 SHELVES

PDF S4-5 Specification Sheet

MODEL NUMBER	CAPACITIES NUMBER OF SHELVES @ 2" SPACINGS (51 mm)	SHELF SIZE *	OVERALL EXTERIOR DIMENSIONS IN. (mm)			NO. OF DOORS	LEGS	CLASS 100	
			HIGH "H"	DEEP "D"	WIDE "W"			SHIP WT. LBS. (KG)	CUBIC FEET (m ³)
UCI HLC-1717-13	13 Shelves	16.75" x 17.25" (425mm x 438mm)	35" (889)	21.25" (540)	24.25" (616)	1	4" Legs Adjustable	145 (66)	10.44 (.30)
UCI HLC-1717-13L	13 Shelves	16.75" x 17.25" (425mm x 438mm)	35" (889)	21.25" (540)	24.25" (616)	1	4" Legs Adjustable	150 (68)	10.44 (.30)

Shelves can slide in and out on the shelf rack assembly, and are removable. Legs are .5" and are at 2" fixed spacings. * Each shelf holds (1) 16" Pizza (open or boxed). **Height Note:** Overall height includes 4" adjustable legs. Cabinet body height without legs is 31" (787). Casters may be substituted as an optional accessory and must be specified at time of order. Overall height with 3.5" casters: 35.25" (895). **Width Note:** If omitting side-mounted handles, overall exterior width 23.5" (597).

- OPTIONAL ACCESSORIES:
- ▶ Pass-thru Door (add "P") allows access through rear of cabinet. Add 2.5" to depth dimension.
 - ▶ Merchandising Display Lights
 - ▶ Replacement Shelves

- ▶ Allows versatile use
- ▶ Hold 12" x 20" Pans, GN1/1 Pans, and /or Wire Shelf
- ▶ One 18" x 26" Tray or multiple half-size trays / pans fit on each wire shelf

Split Cavity provides 2 compartments, each with separate controls. Shown with optional Food Sentry™ Controller.



HLC-2125-9/9



HLC-2125-5

Shown with optional door vents

For more models like this, see Page 6.



HOLDS:

12" x 20" or GN1/1 Pans

18" x 26" Trays (with use of shelf)

21" x 25" Shelves

SHELVES
12" x 20" PANS and 18" x 26"

PDF S4-10 Specification Sheet

MODEL NUMBER	CAPACITIES: Spacings @ 1.37" Fixed Spacings						OVERALL EXTERIOR DIMENSIONS IN. (mm)			CLASS 100						
	DEPTH 12" x 20" PANS			DEPTH GN 1/1 PANS			21" x 25" Shelf (A) (Standard)	Maximum Shelf Capacity*	PRODUCT CAPACITY LBS. (KG)	HIGH "H"	DEEP "D"	WIDE "W"	NO. OF DOORS	CASTER SIZE	SHIP WT. LBS. (KG)	CUBIC FEET (m ³)
	2.5"	4"	6"	65mm	100mm	150mm										
UCI HLC-2125-5S Base Model	10	6	4	10	6	4	3 (3)	5 (5)	100 lbs (45)	25.75" (654)	32" (813)	25.5" (648)	1	NO CASTERS	162 (74)	11 (.31)
UCI HLC-2125-5 Caster Model	10	6	4	10	6	4	3 (3)	5 (5)	100 lbs (45)	30.75" (782)	32" (813)	25.5" (648)	1	5"	175 (80)	13.8 (.39)
UCI HLC-2125-5/5 † Double Compartment Split Cavity	20	12	8	20	12	8	6 (6) TOTAL	10 (10) TOTAL	200 lbs (90)	51" (1295)	32" (813)	25.5" (648)	2	5"	250 (114)	22 (.62)
UCI HLC-2125-9S Base Model	18	12	8	18	12	8	3 (3)	19 (19)	180 lbs (82)	36.75" (934)	32" (813)	25.5" (648)	1	NO CASTERS	180 (82)	16 (.45)
UCI HLC-2125-9 Caster Model	18	12	8	18	12	8	3 (3)	19 (19)	180 lbs (82)	41.75" (1060)	32" (813)	25.5" (648)	1	5"	191 (87)	19 (.53)
UCI HLC-2125-9/9 † Double Compartment Split Cavity	36	24	16	36	24	16	6 (6) TOTAL	38 (38) TOTAL	360 lbs (164)	73" (1855)	32" (813)	25.5" (648)	2	5"	360 (162)	33 (.93)

(A) Shelves are removable and adjustable. 3 Shelves spaced equally, clearance between shelves is 7.78". Shelf Size: 21" x 25" (514mm x 635mm). † Split Cavity provides 2 individual compartments, each with separate controls. * Additional shelves required to reach maximum capacity. (Note: 18" x 26" Trays lay on wire shelf.)



HLC-3W6-7H/21

Shown with sneeze guard, drop down tray shelf, full bumper, locking transport door latches, thermostat knob retention straps, and plexi-guard thermometer covers optional accessories.



Heated Holding

- ▶ Heated Serving Well(s) are individually controlled.
- ▶ Heated Base Compartments are individually controlled.
- ▶ Resupply top wells quickly and easily.
- ▶ Instant serving line where and when you need it!

Optional Accessories:

- ▶ HEATED OR AMBIENT SECTION CONFIGURATION
- ▶ SNEEZE GUARD PROTECTOR
- ▶ WELL COVER STAINLESS STEEL
- ▶ DROP DOWN MAPLE CUTTING BOARD
 - ▶ CONTROL SIDE
 - ▶ REAR SIDE
- ▶ STAINLESS STEEL SHELVES:
 - ▶ DROP DOWN SIDE SHELF
 - ▶ DROP DOWN TRAY SLIDE SHELF
 - ▶ CONTROL SIDE
 - ▶ REAR SIDE
 - ▶ EYE-LEVEL SERVING SHELF OVER WELLS
 - ▶ SHELF IN BASE

PDF S4-6 Specification Sheet

CLASS 100

MODEL NUMBER	DEPTH OF WELL	NUMBER OF WELLS	CAPACITIES OF 12" x 20" or GN 1/1 PANS [A]						OVERALL EXTERIOR DIMENSIONS IN. (mm)			VOLTS	NO. OF DOORS	CASTER SIZE	SHIP WT. LBS. (KG)	CUBIC FEET (m ³)
			2.625" FIXED SPACINGS			66.7mm FIXED SPACINGS			HIGH "H"	DEEP "D"	LONG* "L"					
			DEPTH 12" x 20" PANS			DEPTH GN 1/1 PANS										
UCI HLC-1W6-7H/7	6.5" (165)	1	7	3[B]	2[B]	7	3[B]	2[B]	35" (889)	27.5" (698)	18.5" (470)	120±	1	3.5"	135 (62)	10.30 (.29)
UCI HLC-2W6-7H/14	6.5" (165)	2	14	6[B]	4[B]	14	6[B]	4[B]	35" (889)	27.5" (698)	34.25" (870)	120±	2	5"	285 (130)	19.08 (.54)
UCI HLC-3W6-7H/21	6.5" (165)	3	21	9[B]	6[B]	21	9[B]	6[B]	35" (889)	27.5" (698)	51.5" (1308)	220	3	5"	415 (188)	28.69 (.81)
UCI HLC-4W6-7H/28	6.5" (165)	4	28	12[B]	8[B]	28	12[B]	8[B]	35" (889)	27.5" (698)	68.75" (1746)	220	4	5"	470 (212)	38.29 (1.08)

[A] Combinations of deep and shallow pans may be used with varying capacities. [B] Custom pan spacings are available to increase the capacity of the deeper pans: 12" x 20" x 4", 12" x 20" x 6", GN 1/1-100 and GN 1/1-150 pans. *Note: Drop handles are standard on 1W and 2W units. If omitting drop handles, subtract 1.25" (31mm) from overall exterior length "L". Custom Configurations are available to vary number of heated and ambient sections. Consult factory.

For 12" x 20" or GN1/1 Pans



- ▶ Heated Serving Well(s) are individually controlled.
- ▶ Open Base Compartment is non-heated.



HLC-4W6-1

Shown with full bumper optional accessory.

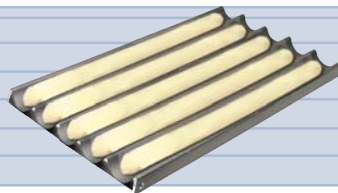
PDF S4-7 Specification Sheet

CLASS 100

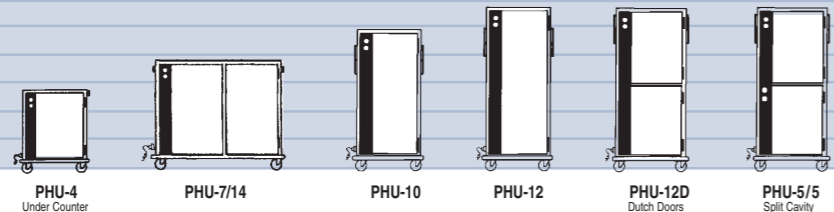
MODEL NUMBER	WELL DESCRIPTION	DEPTH OF WELLS	NUMBER OF WELLS	OVERALL EXTERIOR DIMENSIONS IN. (mm)			CASTER SIZE	SHIP WT. LBS. (KG)	CUBIC FEET (m ³)
				HIGH "H"	DEEP "D"	LONG* "L"			
UCI HLC-2W6-1		6.5" (165)	2	35" (889)	27.5" (698)	34.25" (870)	5"	180 (81)	19.08 (.54)
UCI HLC-3W6-1		6.5" (165)	3	35" (889)	27.5" (698)	51.5" (1308)	5"	305 (138)	28.69 (.81)
UCI HLC-4W6-1		6.5" (165)	4	35" (889)	27.5" (698)	68.75" (1746)	5"	340 (154)	38.29 (1.08)

* Note: Drop handles are standard on 2W units. If omitting drop handles, subtract 1.25" from overall exterior width "L". For optional accessory full perimeter bumper, add 5" to overall exterior width "L".

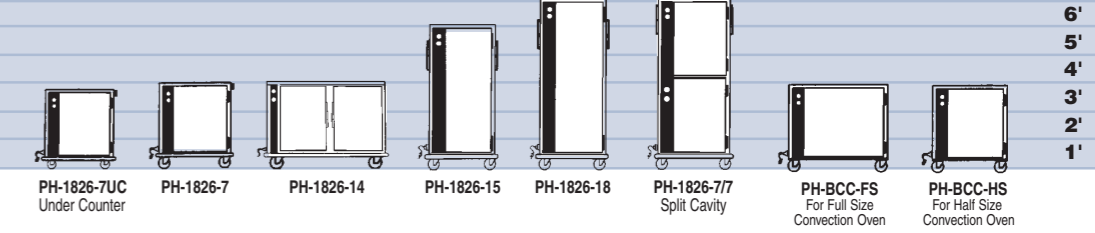
UCI Indicates "Under Counter" Size Models, less than 36" (914) high.



6'
5'
4'
3'
2'
1'



Proofer / Heater Cabinets
SECTION 5



PH-1826-7UC Under Counter, PH-1826-7, PH-1826-14, PH-1826-15, PH-1826-18, PH-1826-7/7 Split Cavity, PH-BCC-FS For Full Size Convection Oven, PH-BCC-HS For Half Size Convection Oven



PHU-12

PROOFER HEATER

Dough Proofer & Heated Holding

- Temperature is controlled by a full range thermostat adjustable to actual temperature.
- Controls are upfront at eye-level so they are easy to see and operate.
- FWE's Proofer / Heater System allows you complete control of the amount of humidity required and the desired temperature level with separate air moisture "Proof" control and air temperature "Heat" control.
- FWE's Proofer / Heater System creates a stable, controlled environment of heat and moisture which circulates gently throughout the cabinet.
- Maintain the desired heat and humidity balance for uniform raised dough results without having to cover your dough!
- FWE's Proofer Heater System provides your dough with a blanket of moisture to keep shaped loaves moist and inflated.



PH-1826-7/7 Split Cavity

S5-2 Specification Sheet

MODEL NUMBER	CAPACITIES OF TRAYS / PANS: 4.5" (114 mm) Spacings are Standard [A]										OVERALL EXTERIOR DIMENSIONS IN. (mm)			NO. OF DOORS	CASTER SIZE	SHIP WT. LBS. (KG)	CUBIC FEET (m ³)		
	STANDARD CAPACITY: @ 4.5" Spacings (114 mm)					OPTIONAL CAPACITY: @ 3" Spacings (76 mm)					HIGH "H"	DEEP "D"	WIDE "W"						
	TRAY/PAN SLIDES PROVIDED	18 x 26	Baguette	12 x 20	14 x 18	GN 1/1	TRAY/PAN SLIDES REQUIRED (Additional)	18 x 26	Baguette	12 x 20								14 x 18	GN 1/1
PH-1826-7UC Under Counter	5 pr	5	5	5	10	5	7 pr (2 pr)	7	7	7	14	7	34.5" (876)	33.25" (845)	30.5" (775)	1	3.5"	190 (86)	20.25 (.57)
PH-1826-7	5 pr	5	5	5	10	5	7 pr (2 pr)	7	7	7	14	7	36" (914)	33.25" (845)	30.5" (775)	1	5"	205 (94)	21.13 (.60)
PH-1826-14 †	10 pr	10	10	10	20	10	14 pr (4 pr)	14	14	14	28	14	36" (914)	33.25" (845)	54" (1372)	2	5"	325 (148)	37.41 (1.06)
PH-1826-15 †	10 pr	10	10	10	20	10	15 pr (5 pr)	15	15	15	30	15	60" (1524)	33.25" (845)	30.5" (775)	1	5"	270 (122)	35.21 (1.00)
PH-1826-18 †	12 pr	12	12	12	24	12	18 pr (6 pr)	18	18	18	36	18	69" (1753)	33.25" (845)	30.5" (775)	1	5"	300 (135)	40.49 (1.15)
PH-1826-7/7 Split Cavity	10 pr (5 ea)	10	10	10	20	10	14 pr (4 pr)	14	14	14	28	14	69" (1753)	33.25" (845)	30.5" (775)	2	5"	340 (154)	40.49 (1.15)

[A] Tray slides accommodate: (1) 18" x 26", (1) Baguette/French Bread Form 18" x 26", (1) 12" x 20", (2) 14" x 18", (1) GN 1/1. Uprights punched on 1.5" centers. Tray slides are adjustable.
PH-1826-7/7 Split Cavity provides 2 compartments, each with separate controls. 5 pair of tray slides are provided in each compartment.
† Dutch Doors are available on the full-size models: Minimum height 53" (1346 mm).
□ Dutch Doors [add "D"] are 2 half size doors to reduce heat loss during frequent loading and unloading.
□ Pass-thru Door [add "P"] allows access through rear of cabinet. Add 2.5" to depth dimension.
□ See-thru Lexan Door [add "L"] displays cabinet contents for easy monitoring.

S5-1 Specification Sheet

MODEL NUMBER	CAPACITIES OF TRAYS / PANS: 4.5" (114 mm) Spacings are Standard [A]										OVERALL EXTERIOR DIMENSIONS IN. (mm)			NO. OF DOORS	CASTER SIZE	SHIP WT. LBS. (KG)	CUBIC FEET (m ³)		
	STANDARD CAPACITY @ 4.5" Spacings (114 mm)					OPTIONAL CAPACITY @ 3" Spacings (76 mm)					HIGH "H"	DEEP "D"	WIDE "W"						
	TRAY/PAN SLIDES PROVIDED	18 x 26	Baguette	12 x 20	14 x 18	GN 2/1	TRAY/PAN SLIDES REQUIRED (Additional)	18 x 26	Baguette	12 x 20								14 x 18	GN 2/1
PHU-4 Under Counter	4 pr	4	4	8	8	4	6 pr (2 pr)	6	6	12	12	6	33.25" (845)	34.25" (870)	32.75" (832)	1	5"	185 (84)	21.58 (.61)
PHU-7/14	14 pr	14	14	28	28	14	20 pr (6 pr)	20	20	40	40	20	46.5" (1181)	34.25" (870)	58.5" (1486)	2	5"	380 (173)	53.92 (1.53)
PHU-10	10 pr	10	10	20	20	10	15 pr (5 pr)	15	15	30	30	15	60" (1524)	34.25" (870)	32.75" (832)	1	5"	275 (124)	38.95 (1.10)
PHU-12	12 pr	12	12	24	24	12	17 pr (5 pr)	17	17	34	34	17	69" (1753)	34.25" (870)	32.75" (832)	1	5"	310 (140)	44.79 (1.27)
PHU-12D Dutch Doors	12 pr	12	12	24	24	12	17 pr (5 pr)	17	17	34	34	17	69" (1753)	34.25" (870)	32.75" (832)	2 Half Doors	5"	320 (144)	44.79 (1.27)
PHU-5/5 Split Cavity	10 pr (5 ea)	10	10	20	20	10	14 pr (4 pr)	14	14	28	28	14	69" (1753)	34.25" (870)	32.75" (832)	2	5"	315 (142)	44.79 (1.27)

[A] Universal tray slides accommodate (1) 18" x 26", (1) Baguette/French Bread Form 18" x 26", (2) 14" x 18", (2) 12" x 20", (2) 12" x 18", (1) 20" x 22", (2) 10" x 20", (1) GN 2/1 trays and/or pans. Number of tray slides are listed above. Standard spacings are 4.5" (114 mm). Uprights punched on 1.5" (38 mm) centers. Tray slides are adjustable.
PHU-5/5 Split Cavity provides 2 compartments, each with separate controls. 5 pair of tray slides are provided in each compartment.

Dutch Doors are available on the full-size models: Minimum height 53" (1346 mm).
□ Dutch Doors [add "D"] are 2 half size doors to reduce heat loss during frequent loading and unloading.
□ Pass-thru Door [add "P"] allows access through rear of cabinet. Add 2.5" to depth dimension.
□ See-thru Lexan Door [add "L"] displays cabinet contents for easy monitoring.

PROOFER HEATER

Bake Center Companion



PH-BCC-FS Shown with convection oven (in phantom) provided by another manufacturer.

Sized to fit and support any specific brand of convection oven or use as slide-load model for undercounter application.

S5-5 Specification Sheet

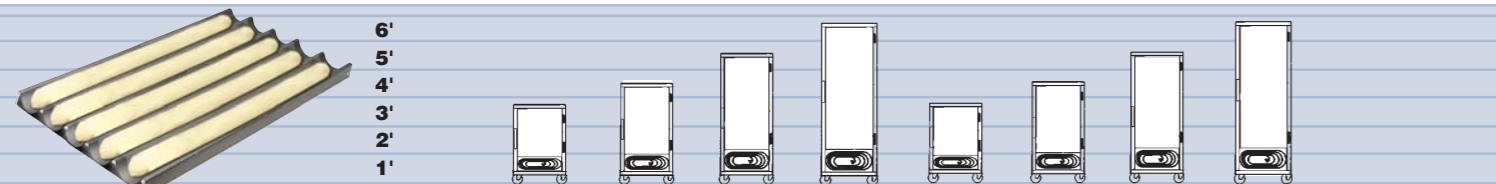
MODEL NUMBER	CAPACITIES OF TRAYS / PANS: 4.5" (114 mm) Spacings are Standard [A]					OVERALL EXTERIOR DIMENSIONS IN. (mm)			NO. OF DOORS	CASTER SIZE	SHIP WT. LBS. (KG)	CUBIC FEET (m ³)	
	TRAY SLIDES PROVIDED [B]	18 x 26	Baguette	12 x 20	14 x 18	GN 2/1	HIGH "H"	DEEP "D"					WIDE "W"
PH-BCC-FS For Full Size	4 pair						33" (838)	31" (787)	38.25" (972)	1	5"	215 (98)	22.64 (.64)
PH-BCC-HS For Half Size	4 pair						33" (838)	31" (787)	30.25" (768)	1	5"	180 (82)	17.91 (.51)

[A] Uprights punched on 1.5" centers. Tray slides are adjustable.
[B] Universal tray slides accommodate (1) 18" x 26", (1) Baguette/French Bread Form 18" x 26", (2) 14" x 18", (2) 12" x 20", (2) 12" x 18", (1) 20" x 22", (2) 10" x 20", (1) GN 2/1 trays and/or pans. Standard spacings are 4.5" (114 mm).

□ Pass-thru Door [add "P"] allows access through rear of cabinet. Add 2.5" to depth dimension.
□ See-thru Lexan Door [add "L"] displays cabinet contents for easy monitoring.

Specify Brand and Model of Convection Oven at time of order:
 Bakers Pride® Blodgett® Garland® Montague®
 Southbend® Vulcan® Other: _____
 © Registered trademarks. All trademarks are the property of their respective owners.

UC Indicates "Under Counter" Size Models, less than 36" (914) high.



Proofer / Heater Cabinets
SECTION 5

REMOVABLE



NON-INSULATED

Economy Series Non-Insulated Cabinet

- ▶ Removable Proofer Module
- ▶ Full range adjustable thermostat
- ▶ Separate controls for heat and proof
- ▶ Recessed hand grips
- ▶ Positive close full grip door latch



ETC-UA-4PH



ETC-1826-9PH

UNIVERSAL TRAYS & PANS

PDF S5-3 Specification Sheet

CAPACITIES OF TRAYS / PANS: 4.5" (114 mm) Spacings are Standard [A]

MODEL NUMBER	STANDARD CAPACITY: NUMBER OF TRAYS / PANS @ 4.5" Spacings (114 mm)							OPTIONAL CAPACITY: NUMBER OF TRAYS / PANS @ 3" Spacings (76 mm)							OVERALL EXTERIOR DIMENSIONS IN. (mm)			NUMBER OF DOORS	CASTER SIZE	SHIP WT. LBS. (KG)	CUBIC FEET (m3)						
	TRAY/PAN SLIDES PROVIDED	18 x 26 Baguette	12 x 20	14 x 18	12 x 18	20 x 22	10 x 20	GN 2/1	GN 1/1	MAXI-PAN	TRAY/PAN SLIDES REQUIRED (Additional)	18 x 26 Baguette	12 x 20	14 x 18	12 x 18	20 x 22	10 x 20					GN 2/1	GN 1/1	MAXI-PAN	HIGH "H"	DEEP "D"	WIDE "W"
ETC-UA-4PH Under Counter	4 pr	4	4	8	8	8	4	8	4	4	5 pr (1 pr)	5	5	10	10	5	10	5	10	5	33.5" (851)	30.5" (775)	24.5" (622)	1	5"	170 (78)	14.48 (.41)
ETC-UA-6PH	6 pr	6	6	12	12	12	6	12	6	6	9 pr (3 pr)	9	9	18	18	9	18	9	18	9	44.5" (1130)	30.5" (775)	24.5" (622)	1	5"	200 (90)	19.24 (.54)
ETC-UA-10PH †	10 pr	10	10	20	20	20	10	20	10	10	14 pr (4 pr)	14	14	28	28	14	28	14	28	14	60.5" (1537)	30.5" (775)	24.5" (622)	1	5"	250 (114)	26.16 (.74)
ETC-UA-12PH †	12 pr	12	12	24	24	24	12	24	12	12	17 pr (5 pr)	17	17	34	34	17	34	17	34	17	69.25" (1759)	30.5" (775)	24.5" (622)	1	5"	280 (126)	29.94 (.85)

[A] Tray slides accommodate: (1) 18" x 26", (1) Baguette/French Bread Form 18" x 26", (2) 14" x 18" trays, (2) 12" x 20", (1) GN 2/1, (2) GN 1/1, (1) Maxi-Pan. Uprights punched on 1.5" (38 mm) centers. Tray slides are adjustable. Number of tray slides are listed above. Standard spacings are 4.5" (114 mm).

PDF S5-4 Specification Sheet

18" x 26" TRAYS

MODEL NUMBER	CAPACITIES [A]		OVERALL EXTERIOR DIMENSIONS IN. (mm)			NO. OF DOORS	CASTER SIZE	SHIP WT. LBS. (KG)	CUBIC FEET (m3)
	3" FIXED SPACING TRAY / PAN CAPACITY	18" x 26" BAGUETTE FRENCH BREAD FORMS	HIGH "H"	DEEP "D"	WIDE "W"				
ETC-1826-5PH Under Counter	5 - 18" x 26" trays / pans	5	33.5" (851)	30.25" (768)	22" (559)	1	5"	165 (75)	12.90 (.36)
ETC-1826-9PH	9 - 18" x 26" trays / pans	9	44.5" (1130)	30.25" (768)	22" (559)	1	5"	195 (88)	17.13 (.48)
ETC-1826-14PH †	14 - 18" x 26" trays / pans	14	60.5" (1537)	30.25" (768)	22" (559)	1	5"	235 (106)	23.30 (.66)
ETC-1826-17PH †	17 - 18" x 26" trays / pans	17	69.25" (1759)	30.25" (768)	22" (559)	1	5"	260 (117)	26.67 (.75)

[A] Tray rack assembly accommodates: (1) 18" x 26" tray and / or pan or (1) Baguette/French Bread Form 18" x 26".

"ETC-PH" Series Cabinet Model Variations:

† Dutch Doors are available on the full-size models. Minimum height 53" (1346 mm).

□ Dutch Doors [add "D"] are 2 half size doors to reduce heat loss during frequent loading and unloading.

□ See-thru Lexan Door [add "L"] displays cabinet contents for easy monitoring.

UC † Indicates 'Under Counter' Size Models, less than 36" (914) high.



X-Factor Frame optional accessory provides additional structural support for use with transport straps.

- Full Perimeter Top Bumper
- Control Knob Retention Strap
- Tubular Handles
- Removable Twist Lock Cord and Plug
- Transport Latch
- Menu Card Holder
- Paddle Latch
- Stainless Steel Protective Door Panel
- 3 Door Hinges
- 2" Wide Heavy-Duty Poly-Poly Casters

MORE OPTIONAL ACCESSORIES ON PAGE 51

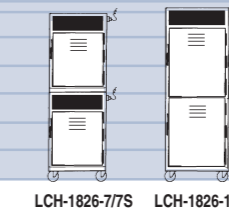
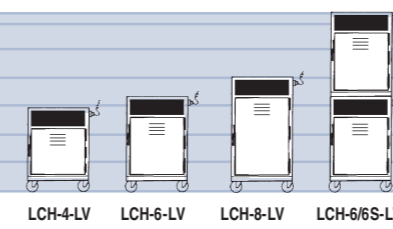
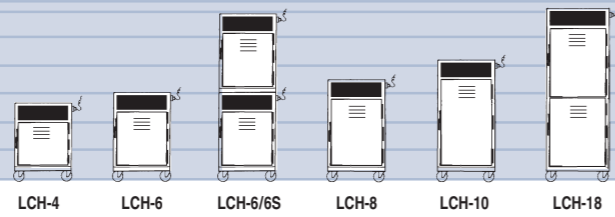
CASTER IDENTIFICATION CHART

Heavy-Duty Poly-Loc Poly Casters: Easy-Roll hard material is chemical resistant. Best for interior usage.

3.5" Caster	1.5" Wide 5" Caster	2" Wide 5" Caster	1.5" Wide 6" Caster	2" Wide 6" Caster	2" Wide 8" Caster
6" Hi Modulus	6" Semi-Pneumatic	8" Semi-Pneumatic	8" Full Pneumatic	8" Super Dynamic	
Soft Cushion: "Donut" Quiet Roll Interior Hard Floor Usage	Hollow Core: Tread for Multiple Terrain	Hollow Core: Tread for Multiple Terrain	All Terrain Inner Tube: Maintenance Required	All Terrain: Extremely Durable	



6'
5'
4'
3'
2'
1'



6'
5'
4'
3'
2'
1'

Low Temperature Cook & Hold Ovens
SECTION 6

MINIMAL PRODUCT SHRINKAGE

NATURAL BROWNING



LCH-6



- ▷ Precision accurate temperature cooking by product probe or time mode.
- ▷ Gentle air circulation cooks food with natural browning - no browning agents are required!
- ▷ Juices are retained inside meats – reducing product shrinkage.
- ▷ Vegetables retain their rich color and nutrition.
- ▷ Not just for Steamship Rounds! Breads, Rolls, Desserts, Pies, and Cookies brown evenly for a golden presentation.



Not just for Steamship Rounds!

A variety of items can be cooked, baked, or roasted.



LCH-4

LCH-10

LCH-6/6S

LCH-18

S6-1 Specification Sheet

SLOW COOK OVEN

MODEL NUMBER	CAPACITIES AT 3" SPACINGS (76MM)		DIMENSIONS IN. (mm)			ELECTRICAL DATA		SINGLE PHASE		PLUG	THREE PHASE		CLASS 100			
	TRAYS AND PANS 18" x 26" 12" x 20"	FOOD CAPACITY in lbs	HIGH "H"	DEEP "D"	WIDE "W"	50 to 60 Hz CYCLE		TOTAL AMPS	CONNECTION: HARDWARE READY		TOTAL AMPS	CONNECTION: HARDWARE READY	NO. OF CASTER DOOR SIZE	SHIP WT. LBS. (KG)	CUBIC FEET (m ³)	
						TOTAL WATTS	VOLTAGE RANGE									TOTAL AMPS
LCH-4 Under Counter	4	8	33.25" (844)	36" (914)	27.25" (692)	3540	208	17	AWG #14 / 3	USA CANADA	9.7		1	5"	280 (126)	18.88 (.53)
						4656	240	19.4	AWG #12 / 3		11.2					
LCH-6	6	12	40" (1016)	36" (914)	27.25" (692)	3540	208	17	AWG #14 / 3	USA CANADA	9.7		1	5"	305 (138)	22.71 (.64)
						4656	240	19.4	AWG #12 / 3		11.2					
LCH-6/6S*	12	24	73.5" (1867)	36" (914)	27.25" (692)	per unit 3540	208	17	AWG #14 / 3	6-20P 6-30P	9.7		2	5"	590 (266)	41.73 (1.18)
						4656	240	19.4	AWG #12 / 3		11.2					
LCH-8	8	16	45.75" (1162)	36" (914)	27.25" (692)	3540	208	17	AWG #14 / 3	6-20P 6-30P	9.7		1	5"	370 (167)	25.97 (.73)
						4656	240	19.4	AWG #12 / 3		11.2					
LCH-10	10	20	52" (1321)	36" (914)	27.25" (692)	3540	208	17	AWG #14 / 3	6-20P 6-30P	9.7		1	5"	390 (176)	29.52 (.84)
						4656	240	19.4	AWG #12 / 3		11.2					
LCH-18	18	36	76" (1930)	36" (914)	27.25" (692)	9520	208	45.8	AWG #8 / 3	6-50P	26.1		2	5"	545 (246)	43.15 (1.22)
						240	39.7	23			Dutch					

Unit standard with maximum 340°F (170°C) range. Specify if lower temperature is required.
* Two (2) individual units, providing two (2) separate compartments, each with separate controls and separate electrical. Dedicated circuit each unit.
Optional Accessory Available: Wire Shelf 21" x 25" (533mm x 635mm) fits on tray slides. **Dedicated circuit only.**

S6-2 Specification Sheet

LOW VOLTAGE OVEN

MODEL NUMBER	CAPACITIES AT 3" SPACINGS (76MM)		DIMENSIONS IN. (mm)			ELECTRICAL DATA		SINGLE PHASE		PLUG	THREE PHASE		CLASS 100		
	TRAYS AND PANS 18" x 26" 12" x 20"	FOOD CAPACITY in lbs	HIGH "H"	DEEP "D"	WIDE "W"	50 to 60 Hz CYCLE		TOTAL AMPS	CONNECTION: HARDWARE READY		TOTAL AMPS	CONNECTION: HARDWARE READY	NO. OF CASTER DOORS	SHIP WT. LBS. (KG)	CUBIC FEET (m ³)
						TOTAL WATTS	VOLTAGE RANGE								
LCH-4-LV Under Counter	4	8	33.25" (844)	36" (914)	27.25" (692)	2400	120	20	AWG #12 / 3	USA CANADA	1	3.5"	275 (124)	18.88 (.53)	
						2400	120	20	AWG #12 / 3		1	5"	305 (138)	22.71 (.64)	
LCH-6-LV	6	12	40" (1016)	36" (914)	27.25" (692)	2400	120	20	AWG #12 / 3	6-20P 6-30P	1	5"	370 (167)	25.97 (.73)	
						2400	120	20	AWG #12 / 3		1	5"	370 (167)	25.97 (.73)	
LCH-8-LV	8	16	45.75" (1162)	36" (914)	27.25" (692)	2400	120	20	AWG #12 / 3	6-20P 6-30P	1	5"	370 (167)	25.97 (.73)	
						2400	120	20	AWG #12 / 3		1	5"	370 (167)	25.97 (.73)	
LCH-6/6S-LV*	12	24	73.5" (1867)	36" (914)	27.25" (692)	2400 per unit	120	20	AWG #12 / 3	6-20P 6-30P	2	5"	590 (266)	41.73 (1.18)	
						2400	120	20	AWG #12 / 3		2	5"	590 (266)	41.73 (1.18)	

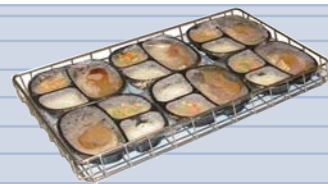
Unit standard with maximum 340°F (170°C) range. Specify if lower temperature is required.
* Two (2) individual units, providing two (2) separate compartments, each with separate controls and separate electrical. Dedicated circuit each unit.
Optional Accessory Available: Wire Shelf 21" x 25" (533mm x 635mm) fits on tray slides. **Dedicated circuit only.**

S6-3 Specification Sheet

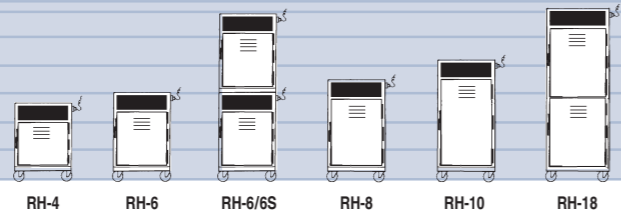
18" x 26" TRAYS

MODEL NUMBER	CAPACITIES AT 3" SPACINGS (76MM)		DIMENSIONS IN. (mm)			ELECTRICAL DATA		SINGLE PHASE		PLUG	THREE PHASE		CLASS 100			
	TRAYS AND PANS 18" x 26" 12" x 20"	FOOD CAPACITY in lbs	HIGH "H"	DEEP "D"	WIDE "W"	50 to 60 Hz CYCLE		TOTAL AMPS	CONNECTION: HARDWARE READY		TOTAL AMPS	CONNECTION: HARDWARE READY	NO. OF CASTER DOORS	SHIP WT. LBS. (KG)	CUBIC FEET (m ³)	
						TOTAL WATTS	VOLTAGE RANGE									TOTAL AMPS
LCH-1826-7/7S*	14	28	73.5" (1867)	36" (914)	25" (635)	per unit 3540	208	17	AWG #14 / 3	6-20P 6-30P	9.7		2	5"	520 (234)	38.28 (1.08)
						4656	240	19.4	AWG #12 / 3		11.2					
LCH-1826-18	18	36	76" (1930)	36" (914)	25" (635)	9520	208	45.8	AWG #8 / 3	6-50P	26.1		2	5"	530 (239)	39.58 (1.12)
						240	39.7	23			Dutch					

Unit standard with maximum 340°F (170°C) range. Specify if lower temperature is required.
* Two (2) individual units, providing two (2) separate compartments, each with separate controls and separate electrical. Dedicated circuit each unit.
Dedicated circuit only.



6'
5'
4'
3'
2'
1'



Retherm Ovens
SECTION 7



- ▶ Large air movement
- ▶ Full cabinet air circulation for high volume heating and finishing pre-prepared foods
- ▶ No venting hood space required
- ▶ Speed for institutional foodservice
- ▶ Provide on-site heating and finishing of high volume pre-portioned meals

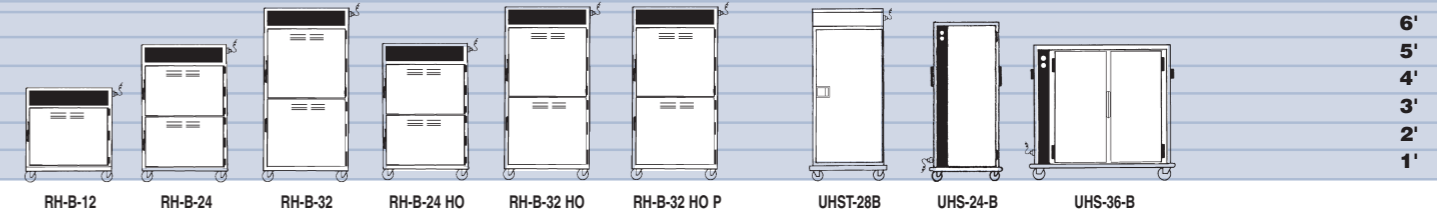
RH-6

REThERM OVEN
18" x 26" TRAYS & PANS

S7-1 Specification Sheet

MODEL NUMBER	CAPACITIES AT 3" SPACINGS (76MM)			OVERALL EXTERIOR DIMENSIONS IN. (mm)			ELECTRICAL DATA		SINGLE PHASE			THREE PHASE			CLASS 100		
	18" x 26" TRAYS OR PANS	MEAL TRAYS	HIGH "H"	DEEP "D"	WIDE "W"	50 to 60 Hz CYCLE		TOTAL AMPS	CONNECTION: HARDWIRE READY	PLUG	TOTAL AMPS	CONNECTION: HARDWIRE READY	PLUG	NO. OF DOORS	CASTER SIZE	SHIP WT. LBS. (KG)	CUBIC FEET (m ³)
						TOTAL WATTS	VOLTAGE RANGE										
RH-4 Under Counter	4	32	33.25" (844)	36" (914)	29.25" (743)	4885	208	23.5	AWG #12 / 3	USA	CANADA	13.3		1	5"	305 (138)	20.26 (.58)
					6430	240	26.8	AWG #10 / 3	15.5								
RH-6	6	48	40" (1016)	36" (914)	29.25" (743)	4885	208	23.5	AWG #12 / 3	USA	CANADA	13.3		1	5"	355 (160)	24.37 (.69)
					6430	240	26.8	AWG #10 / 3	15.5								
RH-6/6S*	12	96	73.5" (1867)	36" (914)	29.25" (743)	per unit 4885	208	23.5	AWG #12 / 3	USA	CANADA	13.3		2	5"	630 (284)	44.78 (1.27)
					6430	240	26.8	AWG #10 / 3	15.5								
RH-8	8	64	45.75" (1162)	36" (914)	29.25" (743)	4885	208	23.5	AWG #12 / 3	USA	CANADA	13.3		1	5"	395 (178)	27.87 (.79)
					6430	240	26.8	AWG #10 / 3	15.5								
RH-10	10	80	49.75" (1264)	36" (914)	29.25" (743)	8328	208	40.0	AWG #8 / 3	USA	CANADA	22.8		1	5"	435 (196)	30.31 (.86)
					240	34.7			20.1								
RH-18	18	144	76" (1930)	36" (914)	29.25" (743)	9520	208	45.8	AWG #8 / 3	USA	CANADA	26.1		2	5"	600 (270)	46.31 (1.31)
					240	39.7			22.9								
RH-18HO High Output	18	144	76" (1930)	36" (914)	29.25" (743)	14,280	208	3 Phase Only		USA	CANADA	39.1		2	5"	600 (270)	46.31 (1.31)
					240				34.4								

Unit standard with maximum 350°F (177°C) range. Specify if lower temperature is required.
 * Two (2) individual units, providing two (2) separate compartments, each with separate controls and separate electrical. Dedicated circuit each unit.
 HO refers to "High Output" wattage which provides increased heat and circulation for dense or heavy-weight food product capacities.
Dedicated circuit per unit only.



- ▶ Large air movement for speed baskets
- ▶ Full cabinet air circulation for high volume heating and finishing pre-prepared foods
- ▶ No venting hood space required
- ▶ Provide on-site heating and finishing of high volume pre-portioned meals
- ▶ Free-up your Retherm Oven with Heated Holding Cabinets for Speed Baskets

S7-2 Specification Sheet

MODEL NUMBER	CAPACITIES AT 3" SPACINGS (76MM)			OVERALL EXTERIOR DIMENSIONS IN. (mm)			ELECTRICAL DATA		SINGLE PHASE			THREE PHASE			CLASS 100		
	13.5" x 26" WIRE BASKETS 2 Baskets Per Slide	TOTAL MEALS: 10 PER BASKET	HIGH "H"	DEEP "D"	WIDE "W"	50 to 60 Hz CYCLE		TOTAL AMPS	CONNECTION: HARDWIRE READY	PLUG	TOTAL AMPS	CONNECTION: HARDWIRE READY	PLUG	NO. OF DOORS	CASTER SIZE	SHIP WT. LBS. (KG)	CUBIC FEET (m ³)
						TOTAL WATTS	VOLTAGE RANGE										
RH-B-12	12	120	40" (1016)	37.5" (952)	34.5" (876)	9,520	208	45.8	AWG #8 / 3	6-50P	26.1			1	5"	286 (130)	29.94 (.85)
							240	39.7			22.9						
RH-B-24	24	240	61" (1549)	37.5" (952)	34.5" (876)	10,710	208	51.5	AWG #6 / 3	HARDWIRE ONLY	29.3			2	5"	555 (250)	45.67 (1.29)
							240	44.6			25.8			Dutch			
RH-B-32	32	320	75" (1905)	37.5" (952)	34.5" (876)	10,710	208	51.5	AWG #6 / 3	HARDWIRE ONLY	29.3			2	5"	660 (297)	56.15 (1.59)
							240	44.6			25.8			Dutch			
RH-B-24 HO THREE PHASE	24	240	61" (1549)	37.5" (952)	34.5" (876)	14,280	208	3 Phase Only			39.1			2	5"	555 (250)	45.67 (1.29)
							240				34.4		AWG #8 / 4	15-50P	Dutch		
RH-B-32 HO THREE PHASE	32	320	75" (1905)	37.5" (952)	34.5" (876)	14,280	208	3 Phase Only			39.1			2	5"	660 (297)	56.15 (1.59)
							240				34.4		AWG #8 / 4	15-50P	Dutch		
RH-B-32 HO P PASS-THRU THREE PHASE	32	320	75" (1905)	40" (1016)	34.5" (876)	14,280	208	3 Phase Only			39.1			4	5"	690 (311)	59.89 (1.7)
							240				34.4		AWG #8 / 4	15-50P	Dutch		

Unit standard with maximum 350°F (177°C) range. Specify if lower temperature is required.
 HO refers to "High Output" wattage which provides increased heat and circulation for dense or heavy-weight food product capacities.

Heated Holding for Retherm Speed Baskets



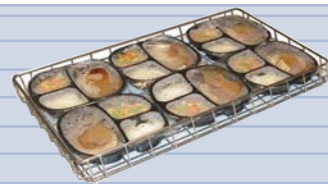
UHST-28-B

UHS-24-B

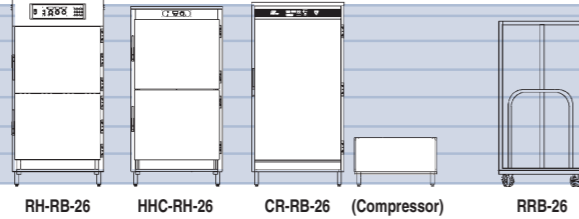
S7-4 Specification Sheet

MODEL NUMBER	CAPACITIES: SPACINGS	Wire Baskets		Trays and Pans		OVERALL EXTERIOR DIMENSIONS IN. (mm)			CLASS 100				
		13" x 26"	18" x 26"	18" x 26"	GN 2/1	12" x 20"	HIGH "H"	DEEP "D"	WIDE "W"	NO. OF DOORS	CASTER SIZE	SHIP WT. LBS. (KG)	CUBIC FEET (m ³)
		4" FIXED (102)	4.5" ADJUSTABLE (114)	28	14	14							
UHST-28-B Top Mount	4" FIXED (102)	28	14	14	14	28	76" (1930)	35.25" (895)	32" (813)	1	5"	410 (185)	49.61 (1.61)
UHS-24-B Humi-Temp	4.5" ADJUSTABLE (114)	24	12	12	12	24	72.5" (1842)	31" (787)	33.75" (857)	1	5"	385 (174)	43.90 (1.24)
UHS-36-B Humi-Temp	4.5" ADJUSTABLE (114)	36	18	18	18	36	57" (1448)	33" (838)	66.25" (1683)	1	5"	435 (196)	72.12 (2.04)

All UHST-B Models have rear discharge heat distribution tunnel and are not available with Pass-thru Door.
 UHS-B Tray-slides accommodate (2) baskets 13" x 26" or (1) basket 18" x 26", or (1) 18" x 26", (2) 14" x 18", (2) 12" x 18", (2) 10" x 20" and (2) 12" x 20" trays and/or pans.
 Uprights punched on 1.5" centers. UHS Tray-slides are adjustable.
Dutch Doors are available. Add "D" for the Dutch Door optional accessory.



6'
5'
4'
3'
2'
1'



Retherm Systems
SECTION 7

REATHERM Roll-in Rack Retherm System Components

PDF S7-3 Specification Sheet

MODEL NUMBER	DESCRIPTION	CAPACITIES	OVERALL EXTERIOR DIMENSIONS IN. (mm)			50 to 60 Hz		SINGLE PHASE			THREE PHASE			CLASS 100			
			HIGH "H"	DEEP "D"	WIDE "W"	TOTAL WATTS	VOLT RANGE	TOTAL AMPS	CONNECTION: HARDWARE READY	PLUG	TOTAL AMPS	CONNECTION: HARDWARE READY	PLUG	NO. OF DOORS	LEG / CASTER SIZE	SHIP WT. LBS. (KG)	CUBIC FEET (m ³)
RH-RB-26	Heated Cabinet - Standard Output -	1-RRB Rack (Sold Separately)	78" (1981)	37" (940)	38" (965)	10,710	208	51.5	AWG #6 / 3	50 AMP HARDWARE ONLY	29.3			2	6" DUTCH	765 (344)	63.46 (1.8)
			78" (1981)	37" (940)	38" (965)	14,280	208	44.6			25.8						
RH-RB-26 HO	Heated Cabinet - High Output -	1-RRB Rack (Sold Separately)	78" (1981)	37" (940)	38" (965)	14,280	240	3 Phase Only			39.1	AWG #8 / 4	15-50P	2	6" DUTCH	765 (344)	63.46 (1.8)
RRB-26	Roll-in Rack for Heated Cabinets	26 Wire Baskets 13.5" x 26"	66" (1676)	34" (864)	31" (788)									5" CASTERS	205 (94)	40.25 (1.14)	

Unit standard with maximum 350°F range. Please specify if lower temperature is required.
HO refers to "High Output" wattage which provides increased heat and circulation for dense or heavy-weight food product capacities.
Dedicated circuit only.

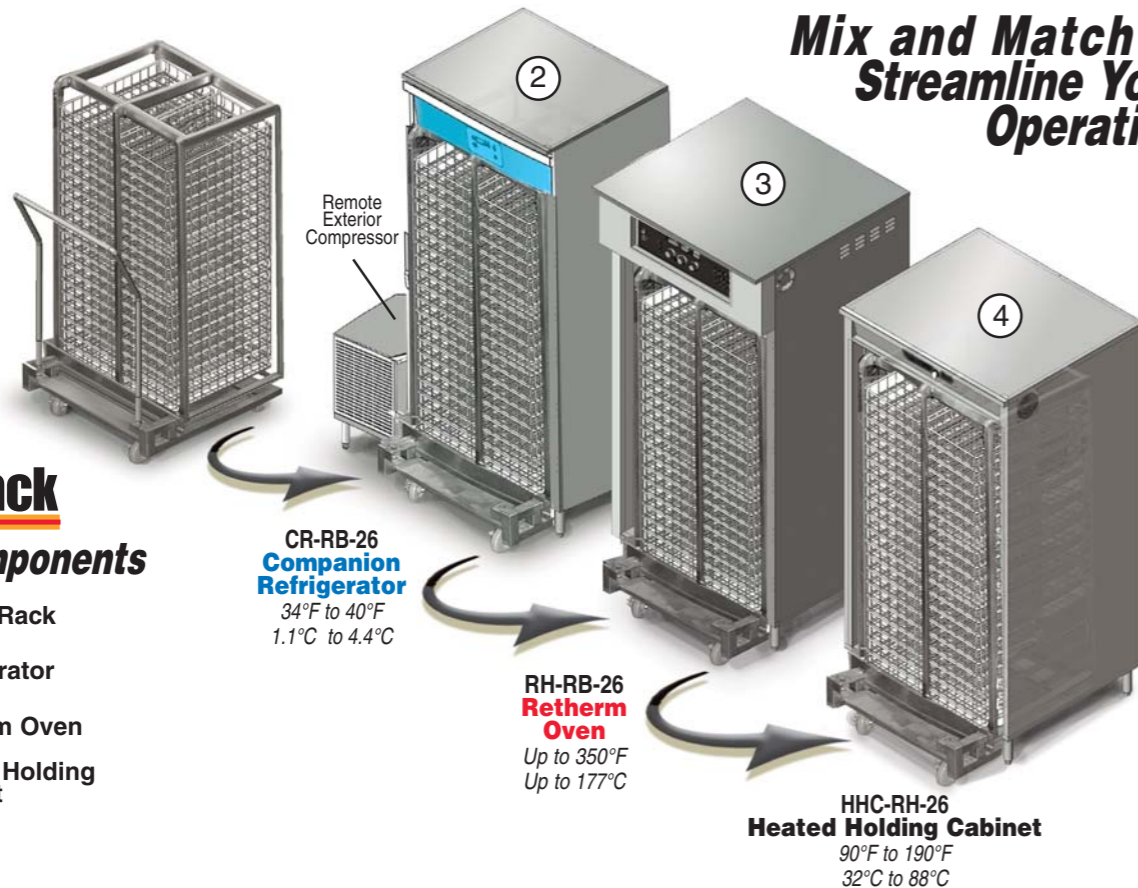
PDF S7-6 Specification Sheet

SYSTEM COMPONENTS ROLL-IN RACK RRB-26			
1 RRB-26 Roll-in Rack	2 CR-RB-26 Companion Refrigerator	3 RH-RB-26 Retherm Oven	4 HHC-RH-26 Heated Holding Cabinet
66" (1676) x 34" (864) x 31" (788)	76" (1930) x 37.25" (946) x 38.25" (971)	78.5" (1994) x 37" (940) x 38.25" (971)	74.5" (1892) x 34.5" (876) x 38.25" (971)

Roll-in Rack System Components

- ▶ 1 Roll-in Rack
- ▶ 2 Refrigerator
- ▶ 3 Retherm Oven
- ▶ 4 Heated Holding Cabinet

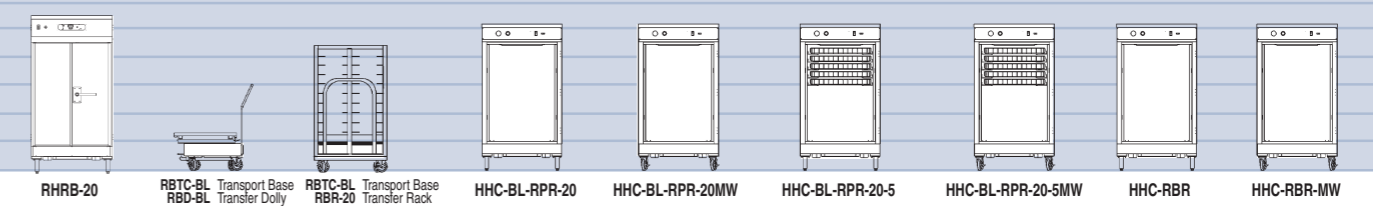
Mix and Match to Streamline Your Operation



CR-RB-26 Companion Refrigerator
34°F to 40°F
1.1°C to 4.4°C

RH-RB-26 Retherm Oven
Up to 350°F
Up to 177°C

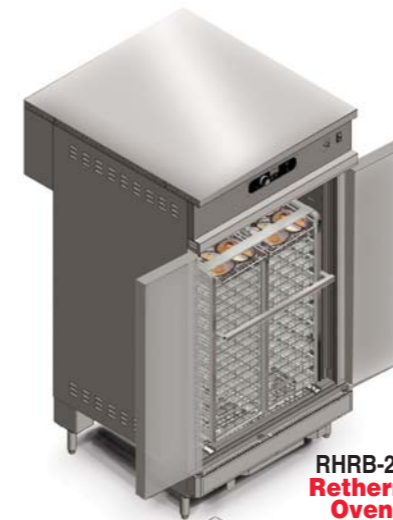
HHC-RH-26 Heated Holding Cabinet
90°F to 190°F
32°C to 88°C



REATHERM Retherm Basket Transfer Dolly System



RHRB-20
Oven Shown with RBD-BL Transfer Dolly, RBTC-BL Transport Base and stacked baskets.



RHRB-20 Retherm Oven
Up to 550°F
Up to 287.7°C



HHC-RBR-20 Heated Holding Cabinet
90°F to 190°F
32°C to 88°C

PDF S7-7 Specification Sheet

MODEL NUMBER	ACCOMMODATES DOLLY SYSTEM	OVERALL EXTERIOR DIMENSIONS IN. (mm)			NO. OF DOORS	LEG / CASTER SIZE	CLASS 100	
		HIGH "H"	DEEP "D"	WIDE "W"			SHIP WT. LBS. (KG)	CUBIC FEET (m ³)
RHRB-20	Transport Base with either a Transfer Dolly or Transfer Rack	70" (1778)	43" (1092)	39" (991)	2	6" LEGS	850 (383)	59.22 (1.68)

PDF S7-7 Specification Sheet

MODEL ICON:	MODEL NUMBER	ACCOMMODATES	OVERALL EXTERIOR DIMENSIONS IN. (mm)			CASTER SIZE	CLASS 100	
			HIGH "H"	DEEP "D"	WIDE "W"		SHIP WT. LBS. (KG)	CUBIC FEET (m ³)
	RBTC-BL	Transport Base Holds 13.5" x 26" Baskets - Stacked	36.5" (927)	26.6" (676)	26.6" (676)	5"	50 (22.5)	14.94 (.42)
	RBD-BL	Transfer Dolly Holds 13.5" x 26" Baskets - Stacked	12.375" (314)	26.5" (673)	26.5" (673)	1.5"	15 (7)	5.07 (.14)
	RBR-20	Transfer Rack Holds 20 13.5" x 26" Baskets @ 3" Spacings	42" (1067)	26.5" (673)	22.5" (572)	1.5"	65 (30)	14.49 (.41)

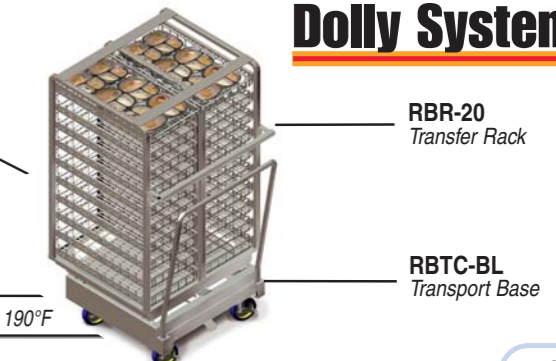
PDF S7-7 Specification Sheet

FITS:	MODEL NUMBER	ACCOMMODATES DOLLY SYSTEM	OVERALL EXTERIOR DIMENSIONS IN. (mm)			NO. OF DOORS	LEG / CASTER SIZE	CLASS 100	
			HIGH "H"	DEEP "D"	WIDE "W"			SHIP WT. LBS. (KG)	CUBIC FEET (m ³)
	HHC-BL-RPR-20	Transfer Base & Transfer Dolly with Baskets - Stacked	66" (1676)	31" (760)	34.25" (870)	1	6" LEGS	555 (250)	38.55 (1.09)
	HHC-BL-RPR-20MW	Transfer Base & Transfer Dolly with Baskets - Stacked	66" (1676)	31" (760)	34.25" (870)	1	5" CASTERS	565 (255)	38.55 (1.09)
	HHC-BL-RPR-20-5	Transfer Base & Transfer Dolly with Baskets - Stacked Plus 5 Pair Tray Slides	66" (1676)	31" (760)	34.25" (870)	1	6" LEGS	555 (250)	38.55 (1.09)
	HHC-BL-RPR-20-5MW	Transfer Base & Transfer Dolly with Baskets - Stacked Plus 5 Pair Tray Slides	66" (1676)	31" (760)	34.25" (870)	1	5" CASTERS	565 (255)	38.55 (1.09)
	HHC-RBR	Transfer Base & Transfer Rack with Baskets @ 3" Spacings	66" (1676)	31" (760)	39" (991)	1	6" LEGS	565 (255)	46.17 (1.31)
	HHC-RBR-MW	Transfer Base & Transfer Rack with Baskets @ 3" Spacings	66" (1676)	31" (760)	39" (991)	1	5" CASTERS	575 (259)	46.17 (1.31)

REATHERM OVEN Up to 550°F

HEATED HOLDING 90°F to 190°F

Dolly System

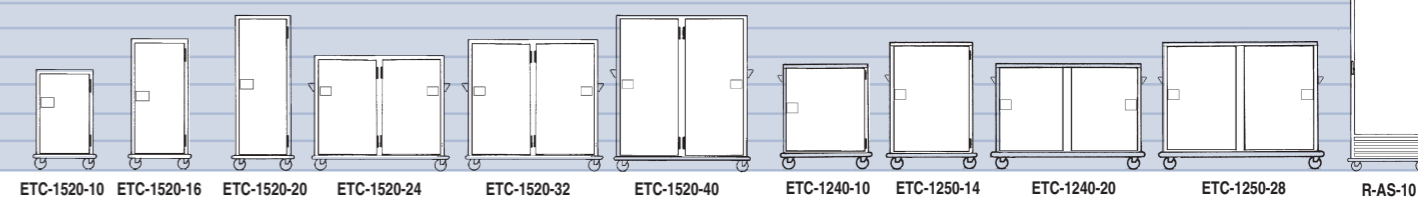
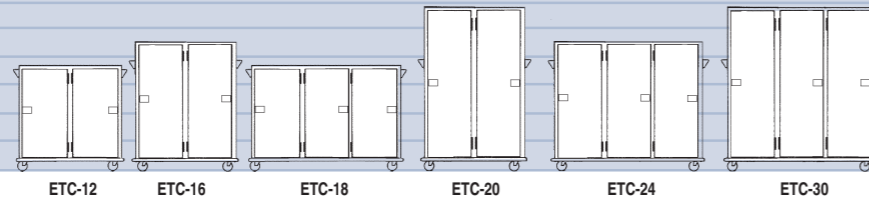


RBR-20
Transfer Rack

RBTC-BL
Transport Base



6'
5'
4'
3'
2'
1'



Patient Tray Delivery Cabinets
SECTION 8

PATIENT TRAY DELIVERY CABINETS



Built for rugged durability, these heavy-duty transports are fully enclosed and let you serve hot and cold foods together using pellet systems, insulated or disposable containers. Complete meals can be prepared ahead of time, then swiftly transported to serving location.

- ▶ **Push handles** are mounted to an internal reinforcing plate for long term rugged durability.
- ▶ **Positive close full grip door latch** assures a tight seal even during transport.
- ▶ **Heavy gauge stainless steel**, inside and out, provides maximum reliability and sanitation. Helicarc welded, single-unit construction for long life maximum durability.
- ▶ **Adjustable "pin" placement** allows tray size flexibility.
- ▶ **High density fiberglass insulated doors** retain temperatures.
- ▶ **Pitched center floor drain** facilitates cleaning.
- ▶ **Unique tray slide assembly** removes easily for thorough interior cleaning.
- ▶ **Full perimeter wrap around bumper** protects cabinet and walls.
- ▶ **Durable polyurethane casters** roll easily and are mounted to stainless steel reinforcing stress plates that absorb the impact of transport for long lasting stability.



STAINLESS STEEL

ETC-16
Shown with Menu Card Holder optional accessory

NON-INSULATED NO HEAT

Patient Tray Delivery Cabinets:

- ▶ **Non-Heated**
- ▶ **Non-Insulated**
- ▶ **Adjustable Upright Assembly**



ETC-24

S8-1 Specification Sheet 16" x 22", 15" x 20", 14" x 18"

MODEL NUMBER	TRAY CAPACITIES [A] 14" x 18", 15" x 20", or 16" x 22"					OVERALL EXTERIOR DIMENSIONS IN. (mm)			NO. OF DOORS	CASTER SIZE	SHIP WT. LBS. (KG)	CUBIC FEET (m ³)
	NUMBER OF TRAYS AT SPACINGS OF: 3.0" 3.75" 4.5" 5.25" ^[B] 6.0" 6.75"					HIGH "H"	DEEP "D"	WIDE "W"				
ETC-12	20	16	14	12	10	42.25" (1073)	27" (686)	44.5" (1130)	2	6"	280 (126)	29.38 (.83)
ETC-16	28	22	18	16	14	52.75" (1340)	27" (686)	44.5" (1130)	2	6"	325 (148)	36.68 (1.04)
ETC-18	30	24	21	18	15	42.25" (1073)	27" (686)	64.75" (1645)	3	6"	430 (195)	42.75 (1.21)
ETC-20	34	28	24	20	18	63.25" (1606)	27" (686)	44.5" (1130)	2	6"	370 (168)	43.98 (1.24)
ETC-24	42	33	27	24	21	52.75" (1340)	27" (686)	64.75" (1645)	3	6"	500 (227)	53.37 (1.51)
ETC-30	51	42	36	30	24	63.25" (1606)	27" (686)	64.75" (1645)	3	6"	560 (254)	63.99 (1.81)

[A] Upright assembly accommodates 14" x 18", 15" x 20", 16" x 22" or trays by adjusting the position of the uprights on the alignment pins.
[B] Model numbers are based on capacities @ spacings of 5.25". Tray slides can be positioned at a choice of .75" increments.

- ▶ **Dutch Doors** [add "D"] are 2 half size doors available on the full-size models.
- ▶ **Pass-thru Door** [add "P"] allows access through rear of cabinet. Add 2.5" to depth dimension.
- ▶ **See-thru Lexan Door** [add "L"] displays cabinet contents for easy monitoring.



ETC-1520-16



ETC-1240-10
Shown with Beverage Urn Angles optional accessory.



R-AS-10

NON-INSULATED NO HEAT

S8-2 Specification Sheet 18" x 26", 15" x 20", 14" x 18"

MODEL NUMBER	TRAY SIZE	TRAY CAPACITIES [A]				OVERALL EXTERIOR DIMENSIONS IN. (mm)			NO. OF DOORS	CASTER SIZE	SHIP WT. LBS. (KG)	CUBIC FEET (m ³)
		3.75"	4.5"	5.25" ^[B]	6.0"	HIGH "H"	DEEP "D"	WIDE "W"				
ETC-1520-10	15x20 or 14x18	14	10	10	8	37" (1257)	35.25" (895)	29.5" (749)	1	6"	200 (90)	22.26 (.63)
	18 x 26	7	5	5	4							
ETC-1520-16	15x20 or 14x18	22	18	16	14	52" (1321)	35.25" (895)	29.5" (749)	1	6"	215 (97)	31.29 (.89)
	18 x 26	11	9	8	7							
ETC-1520-20	15x20 or 14x18	28	22	20	16	62.6" (1590)	35.25" (895)	29.5" (749)	1	6"	235 (106)	37.67 (1.07)
	18 x 26	14	11	10	8							
ETC-1520-24	15x20 or 14x18	32	28	24	20	42.5" (1080)	35.25" (895)	52.75" (1340)	2	6"	360 (162)	55.96 (1.58)
	18 x 26	16	14	12	10							
ETC-1520-32	15x20 or 14x18	44	36	32	28	52" (1321)	35.25" (895)	52.75" (1340)	2	6"	360 (162)	55.96 (1.58)
	18 x 26	22	18	16	14							
ETC-1520-40	15x20 or 14x18	56	44	40	32	62.6" (1590)	35.25" (895)	52.75" (1340)	2	6"	385 (174)	67.36 (1.91)
	18 x 26	28	22	20	16							

[A] Upright assembly accommodates 15" x 20", 14" x 18", or 18" x 26" trays by adjusting the position of the uprights on the alignment pins.
[B] Model numbers are based on capacities of 15" x 20" Trays @ spacings of 5.25".
Tray slides can be positioned at a choice of .75" increments.
▶ **Dutch Doors** [add "D"] are 2 half size doors available on the full-size models.
▶ **See-thru Lexan Door** [add "L"] displays cabinet contents for easy monitoring.
Pass-thru Door optional accessory is not available on these model numbers.

NON-INSULATED NO HEAT

S8-3 Specification Sheet 12" WIDE TRAYS

MODEL NUMBER	TRAY CAPACITIES FOR 12" WIDE TRAYS						OVERALL EXTERIOR DIMENSIONS IN. (mm)			NO. OF DOORS	CASTER SIZE	SHIP WT. LBS. (KG)	CUBIC FEET (m ³)
	3.0"	3.75"	4.5"	5.25" ^[A]	6.0"	6.75"	HIGH "H"	DEEP "D"	WIDE "W"				
ETC-1240-10	16	14	12	10	8	6	41" (1041)	26.75" (679)	35.75" (908)	1	6"	200 (91)	22.69 (.64)
ETC-1250-14	20	18	16	14	12	10	49.5" (1257)	26.75" (679)	35.75" (908)	1	6"	240 (109)	27.39 (.78)
ETC-1240-20	32	28	24	20	16	12	41" (1041)	26.75" (679)	65" (1651)	2	6"	300 (135)	41.26 (1.17)
ETC-1250-28	40	36	32	28	24	20	49.5" (1257)	26.75" (679)	65" (1651)	2	6"	350 (158)	49.81 (1.41)

[A] Model numbers are based on capacities @ spacings of 5.25". Tray slides can be positioned at a choice of .75" increments.
▶ **Dutch Doors** [add "D"] are 2 half size doors available on the full-size models.
▶ **See-thru Lexan Door** [add "L"] displays cabinet contents for easy monitoring.
Pass-thru Door optional accessory is not available on these model numbers.



Air Screen Creates a wall of Cold Air



REFRIGERATED AIR SCREEN

S8-4 Specification Sheet

MODEL NUMBER	CAPACITIES OF TRAYS / PANS: 4.5" (114 mm) Spacings are Standard [A]	OVERALL EXTERIOR DIMENSIONS IN. (mm)			NO. OF DOORS	CASTER SIZE	SHIP WT. LBS. (KG)	CUBIC FEET (m ³)
		HIGH "H"	DEEP "D"	WIDE "W"				
R-AS-10	20 Trays 14" x 18"	80.75" (2051)	37" (940)	34" (864)	1	6"	525 (238)	58.79 (1.66)
	10 Trays 18" x 26"							

[A] Uprights punched on 1.5" (38 mm) centers. Tray slides are adjustable.
Note: Door hinging is right as standard. Door may be ordered as left hand hinging at time of order at no charge. Door is not field reversible.



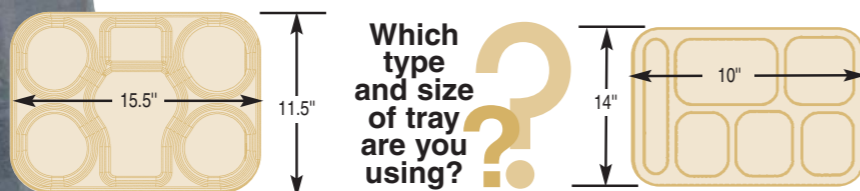
Prisoner Tray Servers
SECTION 9

Depend on FWE to perform under the most demanding conditions in Correctional Facilities

Inmate 56932-01 John "The Mauler" Cell Block D's #1 Food Critic



PTS-6060



PDF S9-1 Specification Sheet

HEATED TRANSPORTS

MODEL NUMBER	COMPARTMENT TRAY CAPACITIES [A]		OVERALL EXTERIOR DIMENSIONS IN. (mm)			NO. OF DOORS	CASTER SIZE	SHIP WT. LBS. (KG)	CUBIC FEET (m3)
	15.5" x 11.5" Compartment Trays	10" x 14" Compartment Trays	HIGH "H"	DEEP "D"	WIDE "W"				
PTS-2020	20	20	46" (1168)	29.25" (743)	28" (711)	1	6"	225 (102)	21.80 (.62)
PTS-3030	30	30	61" (1549)	29.25" (743)	28" (648)	1	6"	325 (147)	28.91 (.82)
PTS-4040	40	40	46" (1168)	29.25" (743)	49" (1245)	2	6"	370 (167)	38.15 (1.08)
PTS-6060	60	60	61" (1549)	29.25" (743)	49" (1245)	2	6"	440 (198)	50.60 (1.43)
PTS-1410-102H	102	102	69" (1753)	29.5" (749)	66.5" (1689)	3	6"	560 (252)	78.33 (2.22)

[A] Standard tray spacing 3". Other tray spacings available upon request.

- FWE's Prisoner Tray Servers are specifically designed to withstand the Correctional environment.
- BUILT TOUGH** with 18-gauge stainless steel exterior, welded construction and our exclusive tubular stainless steel base frame.
- Controls are tamper resistant and feature a full range thermostat adjustable to actual temperature (90°F to 190°F) so they are easy to see and operate.

PDF For more products, request our **Correctional Brochure** or download from www.fweco.com



PTS-3030

PDF S9-3 Specification Sheet



PTST-1109-52-HA

PDF S9-3 Specification Sheet



PTS-0709-1015-48-HA

PDF S9-4 Specification Sheet

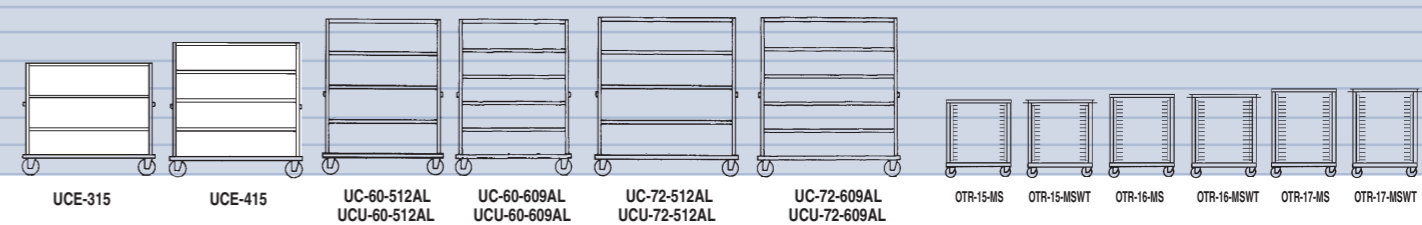
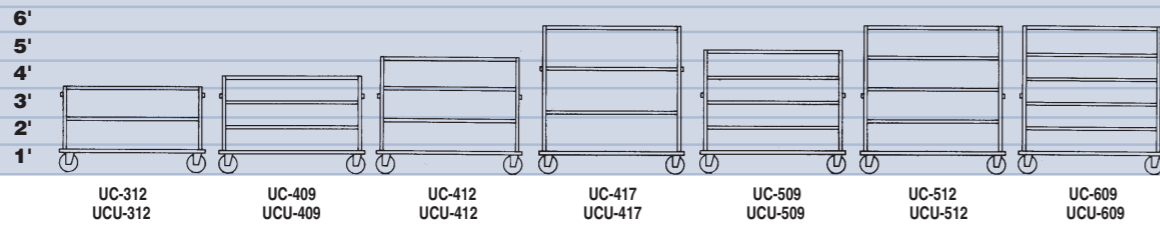


INSTITUTIONAL TRAY TRANSPORT
3 STRAPS: ITT-72/104
4 STRAPS: ITT-96/132

MODEL NUMBER	TYPE OF SERVER		CAPACITY: HEATED SECTION	CAPACITY: AMBIENT - OR - COLD PLATE - OR - REFRIGERATED SECTION		OVERALL EXTERIOR DIMENSIONS IN. (mm)			NO. OF DOORS
	HEATED	AMBIENT		AMBIENT	REFRIGERATED	HIGH "H"	DEEP "D"	WIDE "W"	
	REFRIGERATED								
PTS-1109-104H	HEATED		104 TRAYS 11" x 9"			60.5" (1537)	28.5" (724)	54" (1372)	2
PTS-1613-132	HEATED		132 TRAYS 16" x 13"			60.6" (1539)	33.25" (844)	68" (1727)	3
PTST-1014-84	HEATED		84 TRAYS 10" x 14"			54" (1371)	30" (762)	55.75" (1416)	3
PTST-1410-90	HEATED		90 TRAYS 14" x 10"			66" (1678)	29" (736)	64" (1625)	3
PTS-40-8HA	HEATED	REFRIGERATED	40 TRAYS 15.5" x 11.5" 40 TRAYS 10" x 14"	REFRIGERATED	16 TRAYS 15.5" x 11.5" 16 TRAYS 10" x 14" 8 TRAYS 15" x 20"	49" (1245)	29.25" (743)	69" (1753)	3
PTS-60-8HA	HEATED	REFRIGERATED	60 TRAYS 15.5" x 11.5" 60 TRAYS 10" x 14"	REFRIGERATED	16 TRAYS 15.5" x 11.5" 16 TRAYS 10" x 14" 8 TRAYS 15" x 20"	61" (1549)	29.25" (743)	69" (1753)	3
PTS-0609-1015-56HA	HEATED	REFRIGERATED	56 TRAYS 6" x 9"	REFRIGERATED	56 TRAYS 10" x 15"	63.5" (1612)	26.5" (673)	65.5" (1664)	3
PTS-0709-1015-48HA	HEATED	REFRIGERATED	48 TRAYS 7" x 9"	REFRIGERATED	48 TRAYS 10" x 15"	50.5" (1283)	26.75" (679)	70.25" (1784)	3
PTS-1109-52HA	HEATED	REFRIGERATED	52 TRAYS 9" x 11"	REFRIGERATED	52 TRAYS 9" x 11"	60.6" (1539)	29.75" (756)	54.75" (1391)	3
PTST-1410-26HA	HEATED	REFRIGERATED	26 TRAYS 14" x 10"	REFRIGERATED	26 TRAYS 14" x 10"	59" (1499)	29" (737)	68.5" (1740)	3
PTST-1109-52HA	HEATED	REFRIGERATED	52 TRAYS 11" x 9"	REFRIGERATED	52 TRAYS 11" x 9"	59" (1499)	29" (737)	69" (1753)	3
PTST-1109-78HR	HEATED	REFRIGERATED	78 TRAYS 11" x 9"	REFRIGERATED	78 TRAYS 11" x 9"	62.25" (1581)	34.5" (876)	59" (1499)	2
PTST-0911-48HR	HEATED	REFRIGERATED	48 TRAYS 9" x 11"	REFRIGERATED	48 TRAYS 9" x 11"	69.6" (1768)	30.25" (768)	55.75" (1416)	2
PTST-0911-56HR	HEATED	REFRIGERATED	56 TRAYS 9" x 11"	REFRIGERATED	56 TRAYS 9" x 11"	77.2" (1961)	30.25" (768)	55.75" (1416)	2
RBQ-0911-128-HDM2		REFRIGERATED		REFRIGERATED	128 TRAYS 9" x 11"	72.5" (1842)	31.25" (794)	53.5" (1359)	2
BULK FOOD SERVERS									
PST-16 HDM	HEATED		16 PANS 12" x 20"			61.25" (1556)	29.75" (756)	22.25" (565)	1
PST-20 HDM	HEATED		16 PANS 12" x 20"			47" (1194)	29.75" (756)	40.25" (1022)	2
PST-32 HDM	HEATED		32 PANS 12" x 20"			61.25" (1556)	29.75" (756)	40.25" (1022)	2
PTS-1220-275-24H-8A	HEATED	REFRIGERATED	24 PANS 12" x 20"	REFRIGERATED	8 PANS 12" x 20"	59" (1499)	26" (660)	57" (1448)	2
PTST-1220-HA	HEATED	REFRIGERATED	20 PANS 12" x 20"	REFRIGERATED	20 PANS 12" x 20"	69.5" (1765)	34.25" (870)	59.75" (1518)	2
ETC-1115-46GRBC		REFRIGERATED		REFRIGERATED	46 TRAYS 11" x 15"	69.5" (1765)	35.6" (904)	47" (1194)	1

For complete specifications, consult factory. Models to fit your tray size available upon request. Sample tray required.

Multi-Purpose Back-Up



Queen Marys
SECTION 10



UCU-512

- ▶ **FWE's utility carts** are designed to last longer than any other - period! These rugged mobile utility carts perform year after year, day-in and day-out!
- ▶ **All welded construction** and our exclusive tubular stainless steel base frame ensure that our cabinets will endure the most rigorous operations and environments.
- ▶ **Tubular stainless steel push handles** are welded in place.
- ▶ **Durable stainless steel** takes the abuse of transport applications and allows for sanitary maintenance.
- ▶ **FWE rugged mobile utility carts** are built tough enough to safely take loads of 200 lbs per shelf.
- ▶ **Corners are reinforced** with 10-gauge corner plates and extra welds are at critical points.
- ▶ **Each reinforced 16-gauge stainless steel shelf** has over 9.5 square feet of working space - enough to carry three large serving trays.
- ▶ **Full perimeter wrap around bumper** protects cabinet and walls during transport.
- ▶ **Super-duty 8" casters** roll easily and are mounted to reinforcement plates for added durability to take the impact over thresholds and demanding environments.



UCE-415
Enclosed on 3-sides

STAINLESS STEEL

SUPER-DUTY ENCLOSED UTILITY CARTS UP TO 1600 LBS (720 KG) CAPACITY

S10-2 Specification Sheet

MODEL NUMBER	NUMBER OF SHELVES	SHELF SPACING (mm)	SHELF SIZE (mm)	OVERALL EXTERIOR DIMENSIONS IN. (mm)			CASTER SIZE	SHIP WT. LBS. (KG)	CUBIC FEET (m ³)
				HIGH "H"	DEEP "D"	WIDE "W"			
UCE-315	3	15" (381)	24" x 57" (635 x 1448)	49.5" (1257)	27" (686)	62" (1575)	8"	250 (113)	47.95 (1.36)
UCE-415	4	15" (381)	24" x 50" (635 x 1270)	62" (1575)	27" (686)	55" (1397)	8"	285 (130)	53.28 (1.51)

Aluminum

ALUMINUM HEAVY-DUTY UTILITY CARTS

S10-3 Specification Sheet

MODEL NUMBER	NUMBER OF SHELVES	SHELF SPACINGS (mm)	SHELF SIZE (mm)	OVERALL EXTERIOR DIMENSIONS IN. (mm)			CASTER SIZE	SHIP WT. LBS. (KG)	CUBIC FEET (m ³)
				HIGH "H"	DEEP "D"	WIDE "W"			
UC-60-512AL Shelf edges down	5	12" (305)	27" x 60" (686 x 1524)	66" (1676)	29" (736)	62" (1574)	8"	147 (66)	68.67 (1.94)
UC-60-609AL Shelf edges down	6	9.25" (235)	27" x 60" (686 x 1524)	66" (1676)	29" (736)	62" (1574)	8"	156 (70)	68.67 (1.94)
UC-72-512AL Shelf edges down	5	12" (305)	27" x 73" (686 x 1854)	66" (1676)	29" (736)	75" (1905)	8"	180 (81)	83.07 (2.35)
UC-72-609AL Shelf edges down	6	9.25" (235)	27" x 73" (686 x 1854)	66" (1676)	29" (736)	75" (1905)	8"	190 (86)	83.07 (2.35)
UCU-60-512AL Shelf edges up	5	12" (305)	27" x 60" (686 x 1524)	68" (1727)	29" (736)	62" (1574)	8"	147 (66)	70.75 (2.00)
UCU-60-609AL Shelf edges up	6	9.25" (235)	27" x 60" (686 x 1524)	68" (1727)	29" (736)	62" (1574)	8"	156 (70)	70.75 (2.00)
UCU-72-512AL Shelf edges up	5	12" (305)	27" x 73" (686 x 1854)	68" (1727)	29" (736)	75" (1905)	8"	180 (81)	85.59 (2.42)
UCU-72-609AL Shelf edges up	6	9.25" (235)	27" x 73" (686 x 1854)	68" (1727)	29" (736)	75" (1905)	8"	190 (86)	85.59 (2.42)



Shelf Edges Down



Shelf Edges Up
3 Sides Up - Front Edge Down

STAINLESS STEEL

MACHINE STAND With tray rack assembly with fixed spacings

S10-5 Specification Sheet

MODEL NUMBER	Machine Stand	With Wing Table	1.5" FIXED SPACING TRAY CAPACITY	OVERALL EXTERIOR DIMENSIONS IN. (mm)			SUPPORTS	CASTER SIZE	SHIP WT. LBS. (KG)	CUBIC FEET (m ³)
				HIGH "H"	DEEP "D"	WIDE "W"				
OTR-15-MS	OTR-15-MSWT*		15 - 18" x 26"	33" (838)	26" (660)	20.5" (521)	300 to 500 lbs	5"	90 (41)	10.18 (.29)
OTR-16-MS	OTR-16-MSWT*		16 - 18" x 26"	34.5" (876)	26" (660)	20.5" (521)	300 to 500 lbs	5"	100 (45)	10.64 (.30)
OTR-17-MS	OTR-17-MSWT*		17 - 18" x 26"	36" (914)	26" (660)	20.5" (521)	300 to 500 lbs	5"	105 (48)	11.10 (.31)



OTR-17-MSWT

Spacings are fixed at 1.5". Standard with all swivel locking casters.
*MSWT Machine Stand with "Wing Table" that accommodates and hold two (2) each 18" x 26" Trays, one (1) per side.
Bottom shelf is available with optional **Pitched Center Drain**.

STAINLESS STEEL



Shelf Edges Down



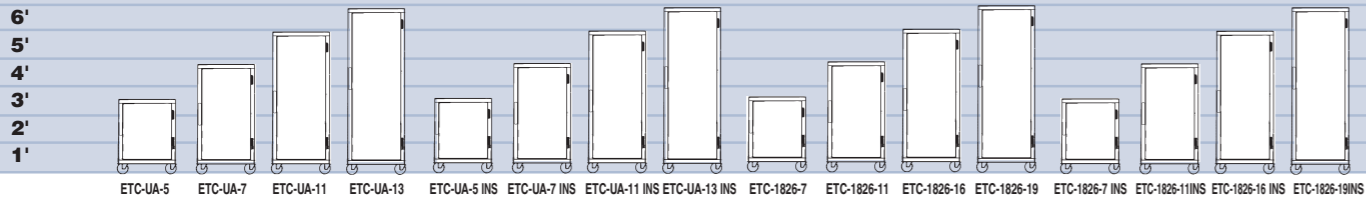
Shelf Edges Up
3 Sides Up - Front Edge Down

SUPER-DUTY UTILITY CARTS UP TO 1600 LBS (720 KG) CAPACITY

S10-1 Specification Sheet

MODEL NUMBER	NUMBER OF SHELVES	SHELF CLEARANCE (mm)	SHELF SIZE (mm)	OVERALL EXTERIOR DIMENSIONS IN. (mm)			CASTER SIZE	SHIP WT. LBS. (KG)	CUBIC FEET (m ³)
				HIGH "H"	DEEP "D"	WIDE "W"			
UC-312 Shelf edges down	3	12" (305)	24" x 57" (635 x 1448)	38.5" (925)	28" (711)	62" (1575)	8"	200 (90)	38.67 (1.09)
UC-409 Shelf edges down	4	9.5" (241)	24" x 57" (635 x 1448)	44.5" (1130)	28" (711)	62" (1575)	8"	225 (102)	44.7 (1.27)
UC-412 Shelf edges down	4	12" (305)	24" x 57" (635 x 1448)	52" (1600)	28" (711)	62" (1575)	8"	235 (106)	52.24 (1.48)
UC-417 Shelf edges down	3	17" (241)	24" x 57" (635 x 1448)	67" (1702)	28" (711)	62" (1575)	8"	270 (122)	67.31 (1.9)
UC-509 Shelf edges down	5	9.5" (241)	24" x 57" (635 x 1448)	55.5" (1397)	28" (711)	62" (1575)	8"	265 (120)	55.75 (1.58)
UC-512 Shelf edges down	5	12" (305)	24" x 57" (635 x 1448)	65.5" (1651)	28" (711)	62" (1575)	8"	295 (133)	65.80 (1.86)
UC-609 Shelf edges down	6	9.5" (241)	24" x 57" (635 x 1448)	66.5" (1689)	28" (711)	62" (1575)	8"	310 (140)	66.80 (1.89)
UCU-312 Shelf edges up	3	12" (305)	24" x 57" (635 x 1448)	38.5" (925)	28" (711)	62" (1575)	8"	200 (90)	38.67 (1.09)
UCU-409 Shelf edges up	4	9.5" (241)	24" x 57" (635 x 1448)	44.5" (1130)	28" (711)	62" (1575)	8"	225 (102)	44.7 (1.27)
UCU-412 Shelf edges up	4	12" (305)	24" x 57" (635 x 1448)	52" (1600)	28" (711)	62" (1575)	8"	235 (106)	52.24 (1.48)
UCU-417 Shelf edges up	3	17" (241)	24" x 57" (635 x 1448)	67" (1702)	28" (711)	62" (1575)	8"	270 (122)	67.31 (1.9)
UCU-509 Shelf edges up	5	9.5" (241)	24" x 57" (635 x 1448)	55.5" (1397)	28" (711)	62" (1575)	8"	265 (120)	55.75 (1.58)
UCU-512 Shelf edges up	5	12" (305)	24" x 57" (635 x 1448)	65.5" (1651)	28" (711)	62" (1575)	8"	295 (133)	65.80 (1.86)
UCU-609 Shelf edges up	6	9.5" (241)	24" x 57" (635 x 1448)	66.5" (1689)	28" (711)	62" (1575)	8"	310 (140)	66.80 (1.89)

Shelf edges up models have 3 sides up with the front edge down.



Utility Transport Cabinets
SECTION 10



Multi-Purpose Back-Up

STAINLESS STEEL NO HEAT

- ▶ All models have an insulated door. Hi-temp door gasket allows cabinet use for back-up support for hot or cold food service delivery, adding to cabinet versatility.
- ▶ Heavy gauge stainless steel, inside and out, provides maximum reliability and sanitation.
- ▶ Heliarc welded, single-unit construction for long life maximum durability.
- ▶ Recessed hand grips provide a streamline profile for tight nesting.
- ▶ Unibody construction keeps cabinet balanced and stable during transport.
- ▶ Positive close full grip door latch assures a tight seal during transport.
- ▶ Unique tray slide assembly removes easily for thorough interior cleaning.
- ▶ Heavy-duty, ball bearing, 5" poly casters roll easily. Casters are mounted to reinforcement plates for added durability and take the impact over thresholds.

S10-9 Specification Sheet

MODEL NUMBER	CAPACITIES OF TRAYS / PANS: 4.5" (114 mm) Spacings are Standard [A]														OVERALL EXTERIOR DIMENSIONS IN. (mm)																	
	STANDARD CAPACITY: NUMBER OF TRAYS / PANS @ 4.5" Spacings (114 mm)							OPTIONAL CAPACITY: NUMBER OF TRAYS / PANS @ 3" Spacings (76 mm)							HIGH "H"	DEEP "D"	WIDE "W"	NO. OF DOORS	CASTER SIZE	SHIP WT. LBS. (KG)	CUBIC FEET (m ³)											
	TRAY/PAN SLIDES PROVIDED	18" x 26"	12" x 20"	14" x 18"	20" x 22"	10" x 20"	GN 2/1	GN 1/1	MAXI-PAN	20x20 Rack	TRAY/PAN SLIDES REQUIRED (Additional)	18" x 26"	12" x 20"	14" x 18"								20" x 22"	10" x 20"	GN 2/1	GN 1/1	MAXI-PAN	20x20 Rack					
ETC-UA-5 Under Counter	5 pr	5	10	10	10	5	10	5	10	5	5	5	5	5	5	5	7 pr (2 pr)	7	14	14	14	7	14	7	7	33.5" (851)	30.5" (775)	24.5" (622)	1	5"	155 (70)	14.48 (.41)
ETC-UA-7	7 pr	7	14	14	14	7	14	7	14	7	7	7	7	7	7	7	11 pr (4 pr)	11	22	22	22	11	22	11	11	44.5" (1130)	30.5" (775)	24.5" (622)	1	5"	170 (77)	19.24 (.54)
ETC-UA-11 †	11 pr	11	22	22	22	11	22	11	22	11	11	11	11	11	11	11	16 pr (5 pr)	16	32	32	32	16	32	16	16	60.5" (1537)	30.5" (775)	24.5" (622)	1	5"	225 (102)	26.16 (.74)
ETC-UA-13 †	13 pr	13	26	26	26	13	26	13	26	13	13	13	13	13	13	13	19 pr (6 pr)	19	38	38	38	19	38	19	19	69.25" (1759)	30.5" (775)	24.5" (622)	1	5"	240 (108)	29.94 (.85)

Built for rugged durability, these heavy-duty Non-Heated Transports are fully enclosed and built tough for all-purpose transport and storage.

Choice of Non-Insulated or Insulated Models.

"Insulated Models", designated by the "INS" suffix, are fully insulated including the bottom floor base of the cabinet - not just the door as in some competitive models.



ETC-UA-5 INS

S10-10 Specification Sheet

MODEL NUMBER	CAPACITIES OF TRAYS / PANS: 4.5" (114 mm) Spacings are Standard [A]														OVERALL EXTERIOR DIMENSIONS IN. (mm)																	
	STANDARD CAPACITY: NUMBER OF TRAYS / PANS @ 4.5" Spacings (114 mm)							OPTIONAL CAPACITY: NUMBER OF TRAYS / PANS @ 3" Spacings (76 mm)							HIGH "H"	DEEP "D"	WIDE "W"	NO. OF DOORS	CASTER SIZE	SHIP WT. LBS. (KG)	CUBIC FEET (m ³)											
	TRAY/PAN SLIDES PROVIDED	18" x 26"	12" x 20"	14" x 18"	20" x 22"	10" x 20"	GN 2/1	GN 1/1	MAXI-PAN	20x20 Rack	TRAY/PAN SLIDES REQUIRED (Additional)	18" x 26"	12" x 20"	14" x 18"								20" x 22"	10" x 20"	GN 2/1	GN 1/1	MAXI-PAN	20x20 Rack					
ETC-UA-5 INS Under Counter	5 pr	5	10	10	10	5	10	5	10	5	5	5	5	5	5	5	7 pr (2 pr)	7	14	14	14	7	14	7	7	34.75" (883)	32" (813)	26" (660)	1	5"	165 (75)	16.73 (.47)
ETC-UA-7 INS	7 pr	7	14	14	14	7	14	7	14	7	7	7	7	7	7	7	11 pr (4 pr)	11	22	22	22	11	22	11	11	45" (1143)	32" (813)	26" (660)	1	5"	190 (86)	21.7 (.61)
ETC-UA-11 INS †	11 pr	11	22	22	22	11	22	11	22	11	11	11	11	11	11	11	16 pr (5 pr)	16	32	32	32	16	32	16	16	61.75" (1568)	32" (813)	26" (660)	1	5"	250 (113)	29.73 (.84)
ETC-UA-13 INS †	13 pr	13	26	26	26	13	26	13	26	13	13	13	13	13	13	13	19 pr (6 pr)	19	38	38	38	19	38	19	19	70.5" (1790)	32" (813)	26" (660)	1	5"	280 (126)	33.94 (.96)

[A] Tray slides accommodate: (1) 18" x 26", (2) 14" x 18" trays, (2) 12" x 20", (1) GN 2/1, (2) GN 1/1, (1) Maxi-Pan, or (1) 20" x 20" glass rack. Uprights punched on 1.5" (38 mm) centers. Tray slides are adjustable. Number of tray slides are listed above. Standard spacings are 4.5" (114 mm).

NON-INSULATED

S10-11 Specification Sheet

MODEL NUMBER	3" FIXED SPACING TRAY / PAN CAPACITY	OVERALL EXTERIOR DIMENSIONS IN. (mm)			NO. OF DOORS	CASTER SIZE	SHIP WT. LBS. (KG)	CUBIC FEET (m ³)
		HIGH "H"	DEEP "D"	WIDE "W"				
ETC-1826-7 Under Counter	7 - 18" x 26" trays / pans	33.5" (851)	30.25" (768)	22" (559)	1	5"	140 (63)	12.9 (.36)
ETC-1826-11	11 - 18" x 26" trays / pans	44.5" (1130)	30.25" (768)	22" (559)	1	5"	170 (77)	17.13 (.48)
ETC-1826-16 †	16 - 18" x 26" trays / pans	60.5" (1537)	30.25" (768)	22" (559)	1	5"	210 (95)	23.3 (.65)
ETC-1826-19 †	19 - 18" x 26" trays / pans	69.25" (1759)	30.25" (768)	22" (559)	1	5"	240 (108)	26.67 (.75)

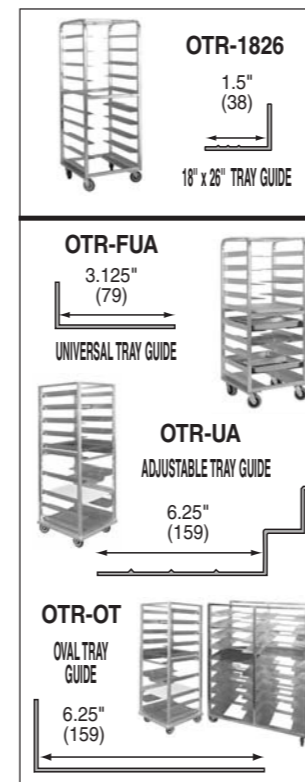
INSULATED

S10-12 Specification Sheet

MODEL NUMBER	3" FIXED SPACING TRAY / PAN CAPACITY	OVERALL EXTERIOR DIMENSIONS IN. (mm)			NO. OF DOORS	CASTER SIZE	SHIP WT. LBS. (KG)	CUBIC FEET (m ³)
		HIGH "H"	DEEP "D"	WIDE "W"				
ETC-1826-7 INS Under Counter	7 - 18" x 26" trays / pans	34.75" (883)	32.5" (826)	23.5" (597)	1	5"	150 (68)	15.36 (.43)
ETC-1826-11 INS	11 - 18" x 26" trays / pans	45" (1143)	32.5" (826)	23.5" (597)	1	5"	185 (84)	19.88 (.56)
ETC-1826-16 INS †	16 - 18" x 26" trays / pans	61.75" (1568)	32.5" (826)	23.5" (597)	1	5"	235 (106)	27.29 (.77)
ETC-1826-19 INS †	19 - 18" x 26" trays / pans	70.5" (1790)	32.5" (826)	23.5" (597)	1	5"	265 (120)	31.15 (.88)



OTR-1826-05-12



Aluminum

- ▶ Economical solution for transport, bussing, and storage
- ▶ All welded construction
- ▶ 5" polyurethane casters

ALUMINUM RACKS TRANSPORTS OPEN TRAY RACKS



S10-13 Specification Sheet

MODEL NUMBER	CAPACITIES			LOAD OPENING	SPACINGS (mm)	TRAY GUIDE LEDGE SIZE (mm)	OVERALL EXTERIOR DIMENSIONS IN. (mm)			CASTER SIZE	SHIP WT. LBS. (KG)	CUBIC FEET (m ³)
	NUMBER OF TRAYS / PANS						HIGH "H"	DEEP "D"	WIDE "W"			
	18" x 26"	12" x 20"	OVAL									
18" x 26" Racks - fixed spacings												
OTR-1826-05-12	12	---	---	18.375" (467)	5" (127)	1.875" (48)	69" (1753)	26" (660)	20.5" (521)	5" All Swivel	60 (28)	21.80 (.62)
OTR-1826-03-18	18	---	---	18.375" (467)	3" (76)	1.875" (48)	64" (1626)	26" (660)	20.5" (521)	5" All Swivel	80 (36)	20.54 (.58)
OTR-1826-03-20	20	---	---	18.375" (467)	3" (76)	1.875" (48)	69" (1753)	26" (660)	20.5" (521)	5" All Swivel	85 (40)	21.80 (.62)
OTR-1826-15-34	34	---	---	18.375" (467)	1.5" (38)	1.5" (38)	64" (1626)	26" (660)	20.5" (521)	5" All Swivel	90 (42)	21.33 (.60)
Universal Racks - fixed spacings												
OTR-FUA-05-11	11	11	---	18.375" (467)	5" (127)	3.125" (79)	64" (1626)	26" (660)	20.5" (521)	5" All Swivel	85 (40)	21.33 (.60)
OTR-FUA-05-12	12	12	---	18.375" (467)	5" (127)	3.125" (79)	69" (1753)	26" (660)	20.5" (521)	5" All Swivel	90 (42)	22.64 (.64)
OTR-FUA-03-18	18	18	---	18.375" (467)	3" (76)	3.125" (79)	64" (1626)	26" (660)	20.5" (521)	5" All Swivel	90 (42)	21.33 (.60)
OTR-FUA-03-20	20	20	---	18.375" (467)	3" (76)	3.125" (79)	69" (1753)	26" (660)	20.5" (521)	5" All Swivel	105 (48)	22.64 (.64)
Universal Racks - adjustable on 1.5" spacings												
OTR-UA-12	12	24	12	22.375" (568)	4.5" (114)	5" (127)	64" (1626)	26" (660)	24.5" (622)	5" 2 Swivel	118 (54)	28.31 (.80)
OTR-UA-13	13	26	13	22.375" (568)	4.5" (114)	5" (127)	70" (1778)	26" (660)	24.5" (622)	5" 2 Swivel	125 (57)	30.05 (.85)
Oval Tray Racks - wide angle fixed spacings												
OTR-OT-06-10	10	20	10	22.375" (568)	6" (152)	6.25" (159)	70" (1778)	30" (762)	26" (660)	5" 2 Swivel	70 (32)	28.13 (.80)
OTR-OT-06-20	20	40	20	22.375" (568)	6" (152)	6.25" (159)	70" (1778)	30" (762)	50.75" (1289)	5" 2 Swivel	160 (72)	55.13 (1.56)



S10-14 Specification Sheet

ALUMINUM ENCLOSED TRANSPORT

MODEL NUMBER	CAPACITIES	OVERALL EXTERIOR DIMENSIONS IN. (mm)			NO. OF DOORS	CASTER SIZE	SHIP WT. LBS. (KG)	CUBIC FEET (m ³)
		1.5" FIXED SPACING TRAY CAPACITY	HIGH "H"	DEEP "D"				
Non-Insulated Utility Transport Cabinets - Aluminum								
ETC-1826-15-24	24 - 18" x 26" trays / pans	38" (965)	28" (711)	21" (533)	1	5"	120 (54)	15.69 (.44)
ETC-1826-15-40	40 - 18" x 26" trays / pans	68" (1727)	28" (711)	21" (533)	1	5"	130 (59)	24.24 (.69)

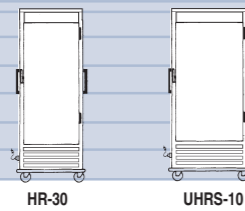


ETC-1826-15-40

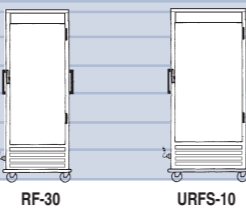
UC Indicates 'Under Counter' Size Models, less than 36" (914) high.



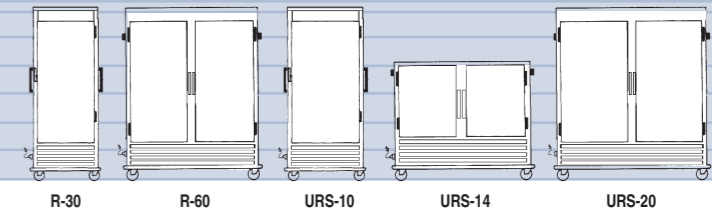
6'
5'
4'
3'
2'
1'



Multi-Purpose Back-Up



FWE MOBILE REFRIGERATION:
Design engineered to absorb vibration, shocks, and prevent refrigeration leaks.



6'
5'
4'
3'
2'
1'

Mobile Refrigeration
SECTION 11

Either Heated Holding or a Refrigerator all in one unit!



UHRS-10



hot/cold CONVERTIBLE

S11-1 Specification Sheet

HEATED HOLDING OR MOBILE REFRIGERATOR

CLASS 110

CAPACITIES OF TRAYS / PANS: 4.5" (114 mm) Spacings are Standard [A]

MODEL NUMBER	STANDARD CAPACITY: NUMBER OF TRAYS / PANS @ 4.5" Spacings (114 mm)						OPTIONAL CAPACITY: NUMBER OF TRAYS / PANS @ 3" Spacings (76 mm)						OVERALL EXTERIOR DIMENSIONS IN. (mm)			NO. OF DOORS	CASTER SIZE	SHIP WT. LBS. (KG)	CUBIC FEET (m ³)						
	TRAY/PAN SLIDES PROVIDED	18 x 26	12 x 20	14 x 18	12 x 18	20 x 22	10 x 20	GN2/1	GN1/1	TRAY/PAN SLIDES REQUIRED (Additional)	18 x 26	12 x 20	14 x 18	12 x 18	20 x 22					10 x 20	GN2/1	GN1/1	HIGH "H"	DEEP "D"	WIDE "W"
HR-30	10 pr	10	10	20	-	-	-	-	10	15 pr (5 pr)	15	15	30	-	-	-	-	15	73.5" (1867)	36.5" (927)	31.25" (794)	1	6"	425 (192)	48.52 (1.37)
UHRS-10	10 pr	10	20	20	20	10	20	10	20	15 pr (5 pr)	15	30	30	30	15	30	15	30	73.5" (1867)	36.5" (927)	34.5" (876)	1	6"	465 (210)	53.56 (1.52)

[A] Uprights punched on 1.5" (38 mm) centers. Tray slides are adjustable.
 UHRS-10 Universal Tray slides accommodate (1) 18" x 26", (2) 14" x 18", (2) 12" x 20", (2) 12" x 18", (1) 20" x 22", (2) 10" x 20", (1) GN 2/1 or (2) GN 1/1 trays/pans.
 Dutch Doors [add "D"] are 2 half size doors to reduce temperature fluctuation during frequent loading and unloading.
 Pass-thru Door [add "P"] allows access through rear of cabinet. Add 2.5" to depth dimension.



URFS-10

Either Refrigerator or a Freezer all in one unit!



cold/freeze CONVERTIBLE

S11-2 Specification Sheet

MOBILE REFRIGERATOR OR MOBILE FREEZER

CLASS 110

CAPACITIES OF TRAYS / PANS: 4.5" (114 mm) Spacings are Standard [A]

MODEL NUMBER	STANDARD CAPACITY: NUMBER OF TRAYS / PANS @ 4.5" Spacings (114 mm)						OPTIONAL CAPACITY: NUMBER OF TRAYS / PANS @ 3" Spacings (76 mm)						OVERALL EXTERIOR DIMENSIONS IN. (mm)			NO. OF DOORS	CASTER SIZE	SHIP WT. LBS. (KG)	CUBIC FEET (m ³)						
	TRAY/PAN SLIDES PROVIDED	18 x 26	12 x 20	14 x 18	12 x 18	20 x 22	10 x 20	GN2/1	GN1/1	TRAY/PAN SLIDES REQUIRED (Additional)	18 x 26	12 x 20	14 x 18	12 x 18	20 x 22					10 x 20	GN2/1	GN1/1	HIGH "H"	DEEP "D"	WIDE "W"
RF-30	10 pr	10	10	20	-	-	-	-	10	15 pr (5 pr)	15	15	30	-	-	-	-	15	73.5" (1867)	36.5" (927)	31.25" (794)	1	6"	460 (207)	48.52 (1.37)
URFS-10	10 pr	10	20	20	20	10	20	10	20	15 pr (5 pr)	15	30	30	30	15	30	15	30	73.5" (1867)	36.5" (927)	34.5" (876)	1	6"	440 (198)	53.56 (1.52)

[A] Uprights punched on 1.5" (38 mm) centers. Tray slides are adjustable.
 URFS-10 Universal Tray slides accommodate (1) 18" x 26", (2) 14" x 18", (2) 12" x 20", (2) 12" x 18", (1) 20" x 22", (2) 10" x 20", (1) GN 2/1 or (2) GN 1/1 trays/pans.
 Dutch Doors [add "D"] are 2 half size doors to reduce temperature fluctuation during frequent loading and unloading.
 Pass-thru Door [add "P"] allows access through rear of cabinet. Add 2.5" to depth dimension.



URS-10

QUICK SHIP ITEM

Constructed to absorb vibration, shocks, and prevent refrigeration leaks.

MOBILE REFRIGERATION

Always where you need it - from prep area to plating area, FWE Refrigerators, Freezers and Dual-Temp Convertibles can plug into any 120 volt outlet and maintain safe operating temperatures.

Better food quality and safer food holding in almost any location, providing on-site refrigeration holding for banquets and catered events.

Capacity - dependable instant back-up capacity and increased operations efficiency in volume feeding, buffets, and cafeterias.

Specifically designed for transport applications, for use in holding, transporting of foods from central locations to banqueting / service areas.

Bottom mount and oversized compressor create a low-center of gravity and fast pull-down times, unlike reach-in refrigerators. Handles, bumpers, and heavy-duty welded construction are standard.



Refrigerators

WITH TRAY SLIDES FOR TRAYS & PANS OF BULK FOODS



S11-3 Specification Sheet

MOBILE REFRIGERATORS

CLASS 110

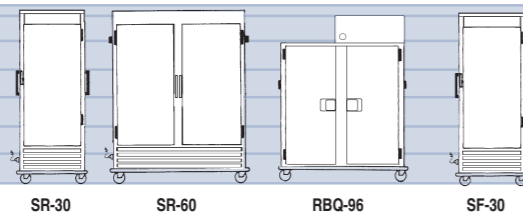
CAPACITIES OF TRAYS / PANS: 4.5" (114 mm) Spacings are Standard [A]

MODEL NUMBER	STANDARD CAPACITY: NUMBER OF TRAYS / PANS @ 4.5" Spacings (114 mm)						OPTIONAL CAPACITY: NUMBER OF TRAYS / PANS @ 3" Spacings (76 mm)						OVERALL EXTERIOR DIMENSIONS IN. (mm)			NO. OF DOORS	CASTER SIZE	SHIP WT. LBS. (KG)	CUBIC FEET (m ³)						
	TRAY/PAN SLIDES PROVIDED	18 x 26	12 x 20	14 x 18	12 x 18	20 x 22	10 x 20	GN2/1	GN1/1	TRAY/PAN SLIDES REQUIRED (Additional)	18 x 26	12 x 20	14 x 18	12 x 18	20 x 22					10 x 20	GN2/1	GN1/1	HIGH "H"	DEEP "D"	WIDE "W"
R-30	10 pr	10	10	20	-	-	-	-	10	15 pr (5 pr)	15	15	30	-	-	-	-	15	73.5" (1867)	36.5" (927)	31.25" (794)	1	6"	425 (192)	48.52 (1.37)
R-60	20 pr	20	20	40	-	-	-	-	20	30 pr (10 pr)	30	30	60	-	-	-	-	30	73.5" (1867)	36.5" (927)	57.5" (1460)	2	6"	645 (292)	89.27 (2.53)
URS-10	10 pr	10	20	20	20	10	20	10	20	15 pr (5 pr)	15	30	30	30	15	30	15	30	73.5" (1867)	36.5" (927)	34.5" (876)	1	6"	425 (192)	53.56 (1.52)
URS-14	14 pr	14	28	28	28	14	28	14	28	20 pr (6 pr)	20	40	40	40	20	40	20	40	58" (1473)	36.5" (927)	64" (1626)	2	6"	510 (230)	67.59 (1.91)
URS-20	20 pr	20	40	40	40	20	40	20	40	30 pr (10 pr)	30	60	60	60	30	60	30	60	73.5" (1867)	36.5" (927)	64" (1626)	2	6"	615 (278)	99.36 (2.81)

[A] Uprights punched on 1.5" (38 mm) centers. Tray slides are adjustable.
 Dutch Doors [add "D"] are 2 half size doors help maintain chilled temperatures during frequent loading and unloading.
 Pass-thru Door [add "P"] allows access through rear of cabinet. Add 2.5" to depth dimension.

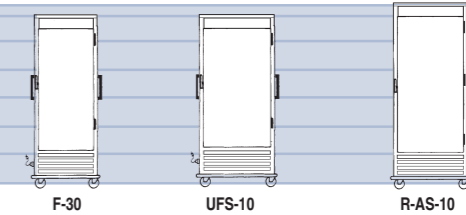


6'
5'
4'
3'
2'
1'



FWE MOBILE REFRIGERATION:
More than
'just a refrigerator'
on casters!

FWE MOBILE REFRIGERATION:
Design engineered to
absorb vibration, shocks, and
prevent refrigeration leaks.



6'
5'
4'
3'
2'
1'

Mobile Refrigeration
SECTION 11

MOBILE REFRIGERATION

Specifically
design engineered
for transport
applications!



SR-30



SR-60

- ▶ Perfect solution for holding and transporting from central locations to feeding stations
- ▶ Institutional Use
- ▶ Hotel banqueting areas
- ▶ Convention Centers



RBQ-96

COLD TEMP

Freezers



F-30



3D
Air Screen
Creates
a wall of
Cold Air



S11-5 Specification Sheet

MODEL NUMBER	CAPACITIES OF TRAYS / PANS: 4.5" (114 mm) Spacings are Standard [A]											OVERALL EXTERIOR DIMENSIONS IN. (mm)				CLASS 110									
	STANDARD CAPACITY: NUMBER OF TRAYS / PANS @ 4.5" Spacings (114 mm)						OPTIONAL CAPACITY: NUMBER OF TRAYS / PANS @ 3" Spacings (76 mm)					HIGH "H"	DEEP "D"	WIDE "W"	NO. OF DOORS	CASTER SIZE	SHIP WT. LBS. (KG)	CUBIC FEET (m ³)							
	TRAY/PAN SLIDES PROVIDED	18 x 26	12 x 20	14 x 18	12 x 18	20 x 22	10 x 20	GN 2/1	GN 1/1	TRAY/PAN SLIDES REQUIRED (Additional)	18 x 26								12 x 20	14 x 18	12 x 18	20 x 22	10 x 20	GN 2/1	GN 1/1
F-30	10 pr	10	10	20	-	-	-	-	10	15 pr (5 pr)	15	15	30	-	-	-	15	73.5" (1867)	36.5" (927)	31.25" (794)	1	6"	415 (189)	48.52 (1.37)	
UFS-10	10 pr	10	20	20	20	10	20	10	20	15 pr (5 pr)	15	30	30	30	15	30	15	30	73.5" (1867)	36.5" (927)	34.5" (876)	1	6"	425 (193)	53.56 (1.52)

[A] Uprights punched on 1.5" (38 mm) centers. Tray slides are adjustable.

- Dutch Doors [add "D"] are 2 half size doors help maintain chilled temperatures during frequent loading and unloading.
- Pass-thru Door [add "P"] allows access through rear of cabinet. Add 2.5" to depth dimension.



R-AS-10

AIR SCREEN

Improve workflow! Air screen allows door to be kept open during tray make-up.

- ▶ FWE's AIR SCREEN operates with the door open. Chilled air remains within the cabinet.
- ▶ Ideal for assembling trays when the door needs to open for prolonged use, maintaining 45°F or less for 90 minutes (conditional).
- ▶ When the door of the unit is closed, it operates as a forced air refrigerator. This highly efficient refrigeration system has faster "pull down" and "recovery" times than a standard refrigerator.
- ▶ Compact design allows door to lay flat against cabinet. Recessed hand grips are mounted flush within the side walls. Rear mounted tubular handle allows for easy maneuvering.

COLD TEMP

Shelves

FOR
PRE-PLATED
COLD
FOODS



S11-4 Specification Sheet

MOBILE REFRIGERATORS & FREEZER WITH SHELVES

MODEL NUMBER	COVERED PLATE DIAMETER	COVERED PLATE HEIGHT	COVERED PLATE CAPACITY	SHELF SIZE (mm)	SHELF CLEARANCE (mm)	NUMBER OF SHELVES	OVERALL EXTERIOR DIMENSIONS IN. (mm)			NO. OF DOORS	CASTER SIZE	SHIP WT. LBS. (KG)	CUBIC FEET (m ³)
							HIGH "H"	DEEP "D"	WIDE "W"				
SR-30 Refrigerator	10.75"	2.625"	60	20.25" x 27.5" (514 x 699)	14.5" (368)	3	73.5" (1867)	36.5" (927)	31.25" (794)	1	6"	415 (189)	48.52 (1.37)
SR-60 Refrigerator	10.75"	2.625"	120	20.25" x 27.5" (514 x 699)	14.5" (368)	6	73.5" (1867)	36.5" (927)	57.5" (1460)	2	6"	655 (296)	89.27 (2.53)
RBQ-96 Refrigerator	11"	2.625"	96	22.25" x 44.375" (514 x 699)	13.7" (348)	3	72.5" (1841)	32.5" (825)	53" (1346)	2	6"	540 (243)	72.27 (2.05)
SF-30 Freezer	10.75"	2.625"	60	20.25" x 27.5" (514 x 699)	14.5" (368)	3	73.5" (1867)	36.5" (927)	31.25" (794)	1	6"	415 (189)	48.52 (1.37)

"S Series" Models shelves are adjustable at 7.25" spacings.

SR-30 CAPACITY: 60 Covered Plates 4 Plates stacked 5 high per shelf 3 Adjustable Shelves @ 7.25" spacings.

SR-60 CAPACITY: 120 Covered Plates 4 Plates stacked 5 high per shelf 6 Adjustable Shelves @ 7.25" spacings.

RBQ-96 CAPACITY: 96 Covered Plates 8 Plates stacked 4 high per shelf 3 Fixed Shelves @ 13.7" spacings.

SF-30 CAPACITY: 60 Covered Plates 4 Plates stacked 5 high per shelf 3 Adjustable Shelves @ 7.25" spacings.

Other shelf spacings are available. Consult factory.

- Dutch Doors [add "D"] are 2 half size doors help maintain chilled temperatures during frequent loading and unloading.
- Pass-thru Door [add "P"] allows access through rear of cabinet. Add 2.5" to depth dimension.

- SR-60 Combination: Shelf Rack Assembly is interchangeable with Tray Slide Assembly for bulk foods. SR-60 may be ordered with one side with Shelves, other side with Tray Slides.



S11-6 Specification Sheet

MOBILE REFRIGERATED AIR SCREEN

MODEL NUMBER	CAPACITIES OF TRAYS / PANS: 4.5" (114 mm) Spacings are Standard [A]											OVERALL EXTERIOR DIMENSIONS IN. (mm)				CLASS 110								
	STANDARD CAPACITY: NUMBER OF TRAYS / PANS @ 4.5" Spacings (114 mm)						OPTIONAL CAPACITY: NUMBER OF TRAYS / PANS @ 3" Spacings (76 mm)					HIGH "H"	DEEP "D"	WIDE "W"	NO. OF DOORS	CASTER SIZE	SHIP WT. LBS. (KG)	CUBIC FEET (m ³)						
	TRAY/PAN SLIDES PROVIDED	18 x 26	12 x 20	14 x 18	12 x 18	20 x 22	10 x 20	GN 2/1	GN 1/1	TRAY/PAN SLIDES REQUIRED (Additional)	18 x 26								12 x 20	14 x 18	12 x 18	20 x 22	10 x 20	GN 2/1
R-AS-10	10 pr	10	-	20	-	-	-	-	-	15 pr (5 pr)	15	-	30	-	-	-	-	80.75" (2051)	37" (940)	34" (864)	1	6"	525 (238)	58.79 (1.66)

[A] Uprights punched on 1.5" (38 mm) centers. Tray slides are adjustable.

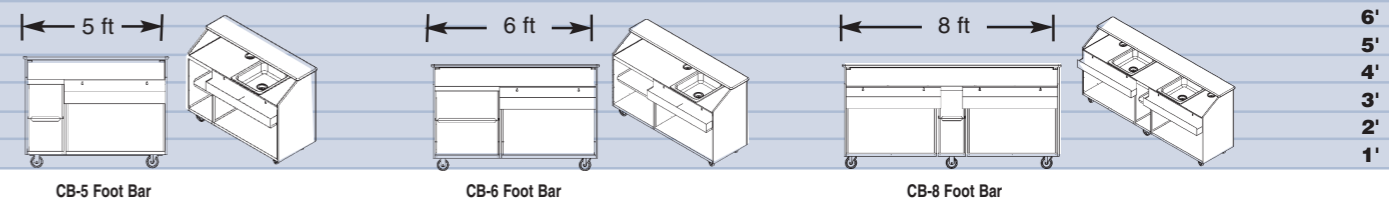
Note: Door hinging is right as standard. Door may be ordered as left hand hinging at time of order at no charge. Door is not field reversible.



Mobile Bars & Back-Up
SECTION 12



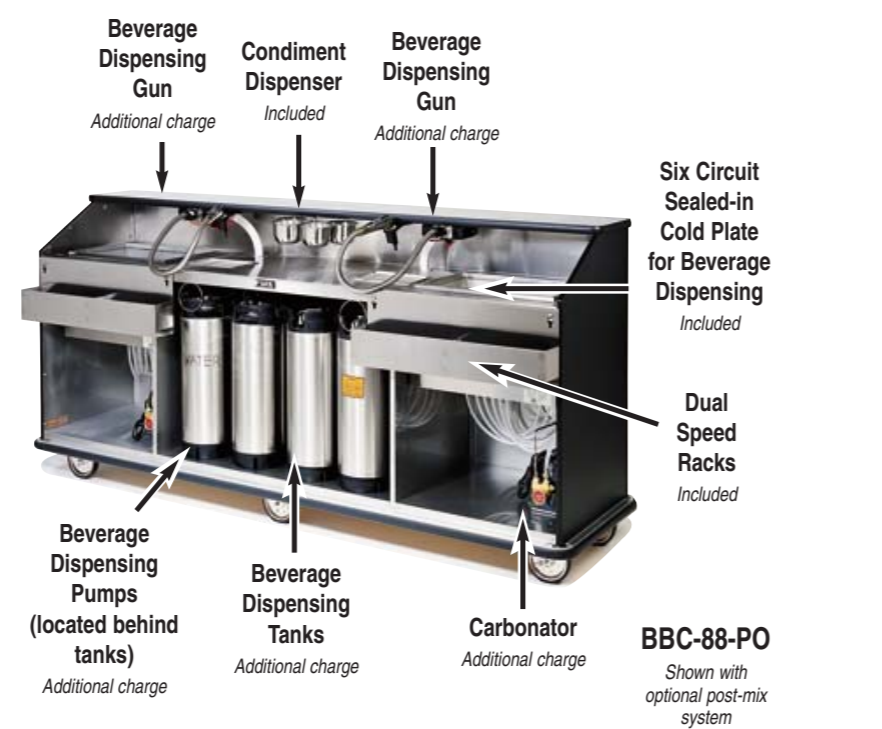
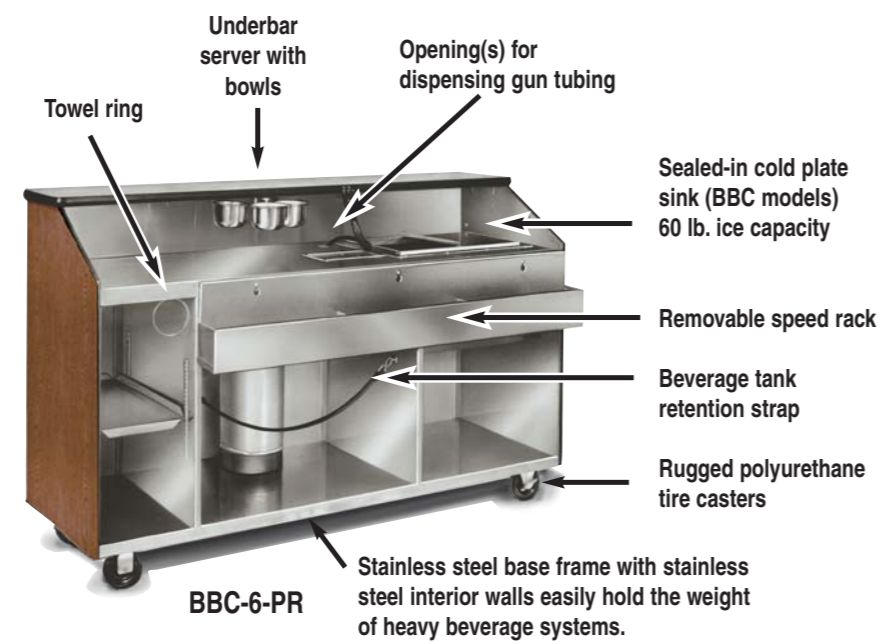
Professional Series Premier Series Executive Series Architectural Series



CB-5 Foot Bar CB-6 Foot Bar CB-8 Foot Bar

Liquid Assets...

Solid Returns



FWE Mobile Bars

For all Occasions!

- ▷ Profitable
- ▷ Flexible
- ▷ Multiple serving locations
- ▷ Custom colors available

Matching Back Bars and Ice Carts

<p>Architectural Series</p> <p>PDF S12-1 Specification Sheet</p> <p>AS-IC-200-MW Ice Storage Cart</p> <p>AS-PSC-6-MW Back Bar in matching Mahogany in Cherry finish with Mirrored Canopy optional accessory.</p>	<p>Executive Series</p> <p>PDF S12-3 Specification Sheet</p> <p>ES-IC-200-BW Ice Storage Cart</p> <p>ES-PSC-6-BW Back Bar in matching Birch in Natural finish with Mirrored Canopy optional accessory.</p>	<p>Premier Series</p> <p>PDF S12-5 Specification Sheet</p> <p>PS-IC-200 Ice Storage Cart</p>	
<p>Professional Series</p> <p>PDF S12-7 Specification Sheet</p> <p>Walnut Cherry Oak Black</p> <p>Walnut will be furnished standard (default) unless one of the other colors are specified.</p> <p>IC-200 Ice Storage Cart</p> <p>PSC-4 Back Bar</p> <p>IC-222 Ice Storage Cart</p> <p>PSC-44 Back Bar</p>			<p>Weather-All Series</p> <p>PDF S12-9 Specification Sheet</p> <p>SIC-200 Ice Storage Cart</p> <p>SIC-222 Ice Storage Cart</p>



Mobile Bars & Back-Up
SECTION 12

Architectural Series

SOLID MAHOGANY
Exterior with Stainless Steel Working Side



"AS" Series Exterior
Mahogany with a Cherry finish

Executive Series

SOLID BIRCH
Exterior with Stainless Steel Working Side



"ES" Series Exterior
Birch with a Natural Finish

Premier Series

MOLDED LAMINATE
Exterior with Stainless Steel Working Side



"PS" Series Exterior

S12-1 Specification Sheet For Dispensing System

ARCHITECTURAL SERIES

MODEL NUMBER	HIGH "H"	DEEP "D"	LENGTH	WORKING AREA HEIGHT	PRE-MIX TANK CAPACITY	BOTTLE RACK CAPACITY [A]	CASTER SIZE	SHIP WT. LBS. (KG)	CUBIC FEET (m3)
AS-BBC-5-MW	46.5" (1181)	28.5" (724)	60" (1524)	35.5" (902)	4	8 qts	5"	525 (237)	46.01 (1.3)
AS-BBC-6-MW	46.5" (1181)	28.5" (724)	75" (1905)	35.5" (902)	6	12 qts	5"	595 (268)	57.52 (1.63)
AS-BBC-8-MW [B]	46.5" (1181)	28.5" (724)	96" (2438)	35.5" (902)	8	16 qts	5"	735 (331)	73.62 (2.08)

S12-2 Specification Sheet For Conventional Bar Service

ARCHITECTURAL SERIES

MODEL NUMBER	HIGH "H"	DEEP "D"	LENGTH	WORKING AREA HEIGHT	BULK STORAGE AREA	BOTTLE RACK CAPACITY [A]	CASTER SIZE	SHIP WT. LBS. (KG)	CUBIC FEET (m3)
AS-CB-5-MW	46.5" (1181)	28.5" (724)	60" (1524)	35.5" (902)	27" H x 23" D	8 qts	5"	450 (203)	46.01 (1.3)
AS-CB-6-MW	46.5" (1181)	28.5" (724)	75" (1905)	35.5" (902)	27" H x 23" D	12 qts	5"	520 (234)	57.52 (1.63)
AS-CB-8-MW [B]	46.5" (1181)	28.5" (724)	96" (2438)	35.5" (902)	27" H x 23" D	16 qts	5"	660 (297)	73.62 (2.08)

S12-3 Specification Sheet For Dispensing System

EXECUTIVE SERIES

MODEL NUMBER	HIGH "H"	DEEP "D"	LENGTH	WORKING AREA HEIGHT	PRE-MIX TANK CAPACITY	BOTTLE RACK CAPACITY [A]	CASTER SIZE	SHIP WT. LBS. (KG)	CUBIC FEET (m3)
ES-BBC-5-BW	45.5" (1156)	28.5" (724)	60" (1524)	35.5" (902)	4	8 qts	5"	425 (192)	45.02 (1.28)
ES-BBC-6-BW	45.5" (1156)	28.5" (724)	75" (1905)	35.5" (902)	6	12 qts	5"	495 (223)	56.28 (1.59)
ES-BBC-8-BW [B]	45.5" (1156)	28.5" (724)	96" (2438)	35.5" (902)	8	16 qts	5"	635 (286)	72.04 (2.04)

S12-4 Specification Sheet For Conventional Bar Service

EXECUTIVE SERIES

MODEL NUMBER	HIGH "H"	DEEP "D"	LENGTH	WORKING AREA HEIGHT	BULK STORAGE AREA	BOTTLE RACK CAPACITY [A]	CASTER SIZE	SHIP WT. LBS. (KG)	CUBIC FEET (m3)
ES-CB-5-BW	45.5" (1156)	28.5" (724)	60" (1524)	35.5" (902)	27" H x 23" D	8 qts	5"	350 (158)	45.02 (1.28)
ES-CB-6-BW	45.5" (1156)	28.5" (724)	75" (1905)	35.5" (902)	27" H x 23" D	12 qts	5"	420 (189)	56.28 (1.59)
ES-CB-8-BW [B]	45.5" (1156)	28.5" (724)	96" (2438)	35.5" (902)	27" H x 23" D	16 qts	5"	560 (252)	72.04 (2.04)

S12-5 Specification Sheet For Dispensing System

PREMIER SERIES

MODEL NUMBER	HIGH "H"	DEEP "D"	LENGTH	WORKING AREA HEIGHT	PRE-MIX TANK CAPACITY	BOTTLE RACK CAPACITY [A]	CASTER SIZE	SHIP WT. LBS. (KG)	CUBIC FEET (m3)
PS-BBC-5	46.5" (1181)	26.5" (673)	60" (1524)	35.5" (902)	4	8 qts	5"	425 (192)	42.78 (1.21)
PS-BBC-6	46.5" (1181)	26.5" (673)	75" (1905)	35.5" (902)	6	12 qts	5"	495 (223)	53.48 (1.52)
PS-BBC-8 [B]	46.5" (1181)	26.5" (673)	96" (2438)	35.5" (902)	8	16 qts	5"	635 (286)	68.45 (1.94)

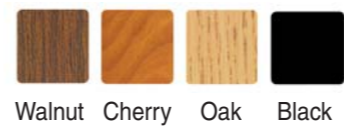
S12-6 Specification Sheet For Conventional Bar Service

PREMIER SERIES

MODEL NUMBER	HIGH "H"	DEEP "D"	LENGTH	WORKING AREA HEIGHT	BULK STORAGE AREA	BOTTLE RACK CAPACITY [A]	CASTER SIZE	SHIP WT. LBS. (KG)	CUBIC FEET (m3)
PS-CB-5	46.5" (1181)	26.5" (673)	60" (1524)	35.5" (902)	27" H x 23" D	8 qts	5"	350 (158)	42.78 (1.21)
PS-CB-6	46.5" (1181)	26.5" (673)	75" (1905)	35.5" (902)	27" H x 23" D	12 qts	5"	420 (231)	53.48 (1.52)
PS-CB-8 [B]	46.5" (1181)	26.5" (673)	96" (2438)	35.5" (902)	27" H x 23" D	16 qts	5"	560 (252)	68.45 (1.94)

Professional Series

LAMINATE EXTERIOR
With Stainless Steel Working Side



Walnut Cherry Oak Black
Other Laminate Selections Available - Consult Factory



"BBC" and "CB" Series Exterior
Models without a Full Bumper



"BBC" and "CB" Series Exterior
Models with a Full Bumper

Bar Series Options:

- BAR DOORS - LOCKING
- BACK BAR DOORS - LOCKING
- BAR GUTTERS STAINLESS STEEL
- BRASS FOOT RAIL (Verify Shipping Weight)
- CUSTOM COLOR LAMINATES
- DECORATIVE VINYL PANELS
- PROTECTIVE STORAGE COVER
- ADDITIONAL SHELF STAINLESS STEEL
- SPEED RAIL - LOCKING
- SPEED RAIL - DOUBLE HUNG
- STAINLESS STEEL VERTICAL CORNER GUARDS

- ▶ FWE Mobile Bars and Back-up for all occasions
- ▶ "Toughest Bar In Town"
- ▶ Stainless Steel Working Side

Without Bumper

S12-7 Specification Sheet For Dispensing System

PROFESSIONAL SERIES

MODEL NUMBER	HIGH "H"	DEEP "D"	LENGTH	WORKING AREA HEIGHT	PRE-MIX TANK CAPACITY	BOTTLE RACK CAPACITY [A]	CASTER SIZE	SHIP WT. LBS. (KG)	CUBIC FEET (m3)
BBC-5	45.5" (1156)	26.5" (673)	60" (1524)	35.5" (902)	4	8 qts	5"	425 (192)	41.86 (1.85)
BBC-6	45.5" (1156)	26.5" (673)	75" (1905)	35.5" (902)	6	12 qts	5"	495 (223)	52.33 (1.48)
BBC-8 [B]	45.5" (1156)	26.5" (673)	96" (2438)	35.5" (902)	8	16 qts	5"	635 (286)	66.98 (1.90)

S12-8 Specification Sheet For Conventional Bar Service

PROFESSIONAL SERIES

MODEL NUMBER	HIGH "H"	DEEP "D"	LENGTH	WORKING AREA HEIGHT	BULK STORAGE AREA	BOTTLE RACK CAPACITY [A]	CASTER SIZE	SHIP WT. LBS. (KG)	CUBIC FEET (m3)
CB-4	45.5" (1156)	26.5" (673)	48" (1219)	35.5" (902)	27" H x 23" D	6 qts	5"	295 (134)	33.49 (0.95)
CB-5	45.5" (1156)	26.5" (673)	60" (1524)	35.5" (902)	27" H x 23" D	8 qts	5"	350 (158)	41.86 (1.85)
CB-6	45.5" (1156)	26.5" (673)	75" (1905)	35.5" (902)	27" H x 23" D	12 qts	5"	420 (189)	52.33 (1.48)
CB-8 [B]	45.5" (1156)	26.5" (673)	96" (2438)	35.5" (902)	27" H x 23" D	16 qts	5"	560 (252)	66.98 (1.90)

Models With Full Perimeter Bumper

S12-7 Specification Sheet For Dispensing System

PROFESSIONAL SERIES

MODEL NUMBER	HIGH "H"	DEEP "D"	LENGTH	WORKING AREA HEIGHT	PRE-MIX TANK CAPACITY	BOTTLE RACK CAPACITY [A]	CASTER SIZE	SHIP WT. LBS. (KG)	CUBIC FEET (m3)
BBC-55	45.5" (1156)	28.5" (724)	60" (1524)	35.5" (902)	4	8 qts	5"	435 (196)	45.02 (1.27)
BBC-66	45.5" (1156)	28.5" (724)	75" (1905)	35.5" (902)	6	12 qts	5"	505 (228)	56.28 (1.59)
BBC-88 [B]	45.5" (1156)	28.5" (724)	96" (2438)	35.5" (902)	8	16 qts	5"	650 (293)	72.04 (2.04)

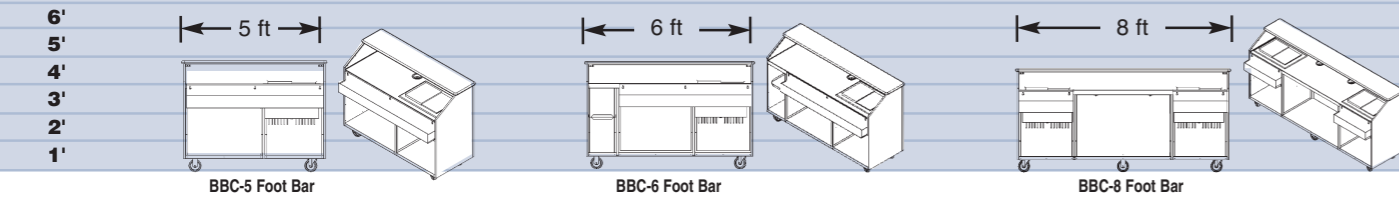
S12-8 Specification Sheet For Conventional Bar Service

PROFESSIONAL SERIES

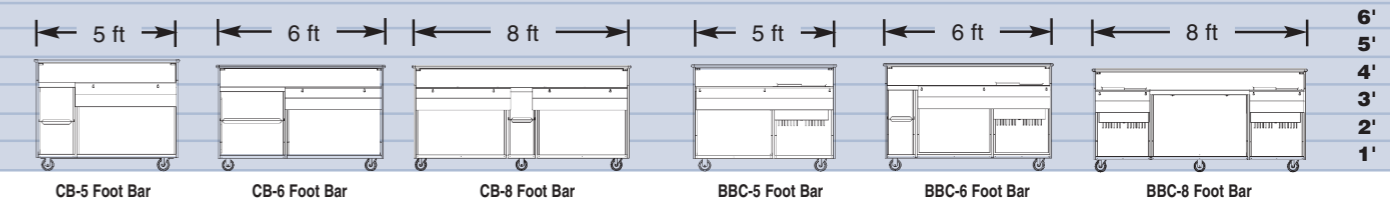
MODEL NUMBER	HIGH "H"	DEEP "D"	LENGTH	WORKING AREA HEIGHT	BULK STORAGE AREA	BOTTLE RACK CAPACITY [A]	CASTER SIZE	SHIP WT. LBS. (KG)	CUBIC FEET (m3)
CB-44	45.5" (1156)	28.5" (724)	48" (1219)	35.5" (902)	27" H x 23" D	6 qts	5"	295 (134)	36.02 (1.02)
CB-55	45.5" (1156)	28.5" (724)	60" (1524)	35.5" (902)	27" H x 23" D	8 qts	5"	360 (162)	45.02 (1.27)
CB-66	45.5" (1156)	28.5" (724)	75" (1905)	35.5" (902)	27" H x 23" D	12 qts	5"	430 (194)	56.28 (1.59)
CB-88 [B]	45.5" (1156)	28.5" (724)	96" (2438)	35.5" (902)	27" H x 23" D	16 qts	5"	575 (259)	72.04 (2.04)

[A] Removable bottle speed rack extends 3.5" beyond depth dimension of 31.5".
[B] Dual station model furnished with 2 sinks.

Consult factory for Shipping Weight and Shipping Class.



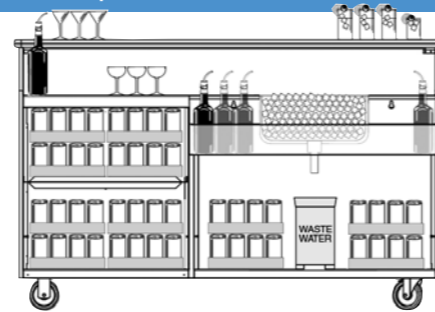
Mobile Bars & Back-Up
SECTION 12



Beverage Dispensing System Descriptions

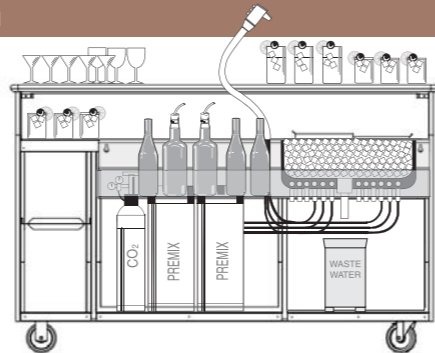
Bars for Conventional Use of Cans and Bottles - No Power Source Required

CONVENTIONAL BAR SERVICE uses CANS and BOTTLES of product, purchased from your local provider or supermarket. This is the simplest and the most “fool-proof” way to serve soft drinks, since the bottling / can company has already taken care of preparing the product in the right ratios.



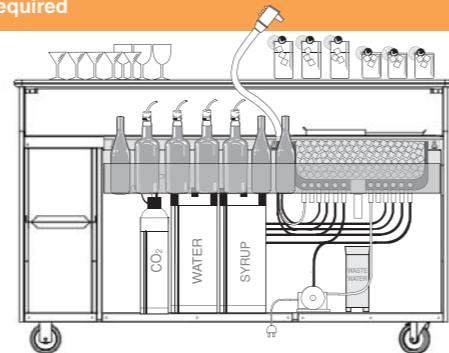
Bars for Pre-Mix Dispensing System - No Power Source Required

PRE-MIX SYSTEM uses “pre-mixed” (pre-carbonated) soft drinks in 5 gallon tanks, ready to use. PRE-MIX requires installation of dispensing equipment, which includes a dispensing “gun”, a soda-CO2 regulator, the water tank, lines and fittings compatible with soda brands. The system is available from FWE, or beverage supplier of choice (Coke, Pepsi, etc.) can provide and install the system.



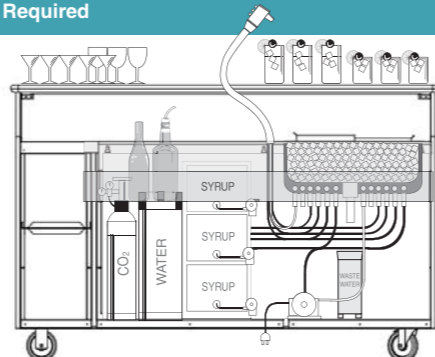
Bars for Post-Mix Dispensing System - Power for Carbonator Required

POST-MIX SYSTEM mixes the water, carbonation, and syrup at the point of dispensing. The water from 5 gallon tanks passes through the carbonator, creating soda water. This soda water is then mixed with the concentrate syrup from 5 gallon syrup tanks. Requires dispensing equipment available from FWE or beverage supplier of choice.



Bars for Bag-In-Box Dispensing System - Power for Carbonator Required

BAG-IN-BOX SYSTEM handles the soft drink just like the POST-MIX system, but the syrup is provided in 12" square boxes instead of 5 gallon cylinder shaped tanks. The same equipment lines, gun, and carbonator are required as above, plus an additional pump per flavor. Less storage space is required and each box is discarded after use.

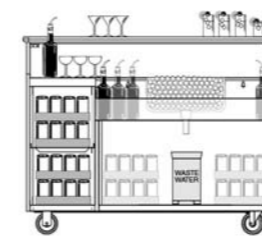


Working Side - Select Any Decorative Side

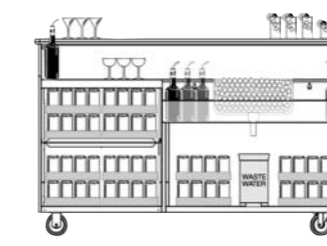
Bars for Conventional Use of Cans and Bottles - No Power Source Required

CB

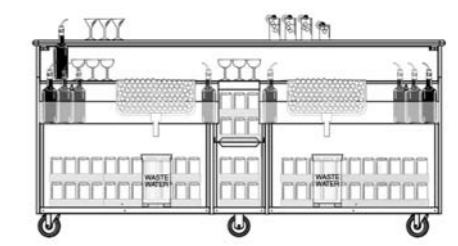
Use cans and bottles without dispensing equipment



CB-5 5 Foot Bar



CB-6 6 Foot Bar

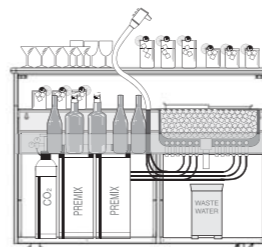


CB-8 8 Foot Bar

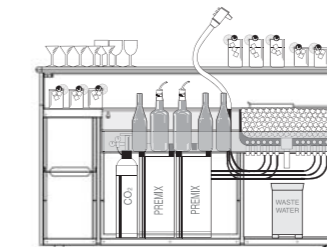
Bars for Pre-Mix Dispensing System - No Power Source Required

BBC-PR

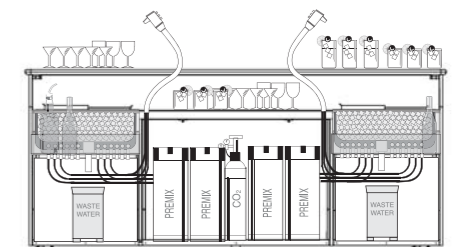
Dispensed carbonated in tanks



BBC-5-PR 5 Foot Bar



BBC-6-PR 6 Foot Bar

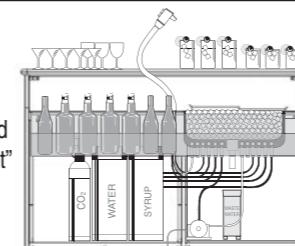


BBC-8-PR 8 Foot Bar

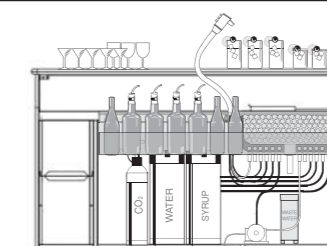
Bars for Post-Mix Dispensing System - Power for Carbonator Required

BBC-PO

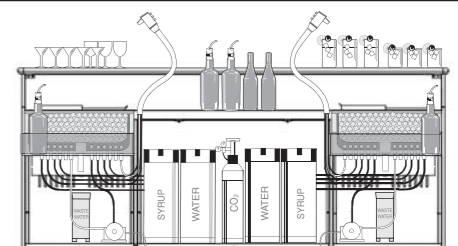
Carbonated “on the spot” in tanks



BBC-5-PO 5 Foot Bar



BBC-6-PO 6 Foot Bar



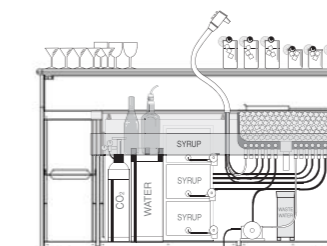
BBC-8-PO 8 Foot Bar

Bars for Bag-In-Box Dispensing System - Power for Carbonator Required

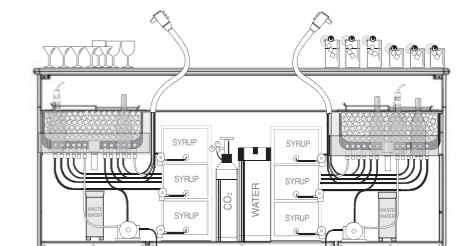
BBC-PO-BIB

High volume beverage dispensing is made simple with FWE’s Mobile Bar Series.

Carbonated “on the spot” with syrup in disposable boxes instead of tanks, taking up less room.



BBC-6-PO-BIB 6 Foot Bar



BBC-8-PO-BIB 8 Foot Bar

STAINLESS DOOR AND LATCH OPTIONS



Standard Full Size
Stainless Steel Door with
Edgemount Latch

Stainless Steel Door with
Edgemount Latch and
Stainless Steel Pass-Thru Door

Stainless Steel
Dutch Doors with
Edgemount Latches

Stainless Steel
Dutch Doors with
Paddle Latches

LEXAN DOOR AND LATCH OPTIONS



Lexan Door with
Edgemount Latch

Lexan Door with
Paddle Latch

Lexan Dutch Doors
with Edgemount
Latches

Lexan Dutch Doors
with Paddle Latches

Canned Fuel Only
Shown with Gasketless Door,
Adjustable Door Vent,
Transport Latch, Recessed Hand
Grip, Magnetic Door Latch,
Bumper Carriage Bolts

Door Options:

- DOOR VENTING (Per Door)
- DUTCH DOORS STAINLESS STEEL (Per Set)
- FIELD REVERSIBLE (Per Door)
- HINGES: ALTERNATIVE DOOR HINGING
- HINGES LIFT-OFF Stainless Steel (Per Door)
- HINGES: 3 PER DOOR (Per Door)
- HOLD-OPEN DOOR DEVICE (Per Door)
- LCH-6 GLASS DOOR
- LEXAN SEE-THRU FULL DOOR
- LEXAN DUTCH DOORS (Per Set)
- "MAXI-GUARD" PADLOCKING DOOR LATCH (Per Door)
- "MAXI-SLIDE" PADLOCKING DOOR LATCH (Per Door)
- MENU CARD HOLDER (Per Door)
- PASS-THRU (Per Door)
- REFRIGERATION GLASS DOOR (Per Door)
- REFRIGERATION DUTCH DOORS - Stainless Steel (Per Set)
- REFRIGERATION PASS-THRU DOOR - Stainless Steel
- VINYL EDGE DOOR TRIM (Per Stainless Steel Door)
- 18 GAUGE DOOR UPGRADE

Door Latch Options:

- EDGEMOUNT LATCH
- EDGEMOUNT LATCH KEY LOCKING (with keys)
- MAGNETIC LATCH (Per Door)
- MAGNETIC LATCH & FOOT TREADLE
- PADDLE LATCH (Per Door)
- PADDLE LATCH KEY LOCKING (with keys)

Control Panel Options:

- FOOD SENTRY ELECTRONIC CONTROLS
- SECURITY COVER LOCKING LEXAN (LCH & RH Series Only)
- THERMOMETER COVER PLEXI-GUARD
- THERMOMETER DIGITAL
- THERMOSTAT CAPILLARY GUARD
- THERMOSTAT CONCEALED
- THERMOSTAT RETENTION STRAP
- TIMER MECHANICAL

Handle Options:

- PULL-OUT HANDLE
- DROP STYLE BAIL HANDLES Stainless Steel (Pair)
- HAND GRIPS RECESSED (Pair)
- REAR MOUNTED TUBULAR HANDLE
- RECESSED PUSH / PULL HANDLES (Pair)
- TUBULAR HANDLES (Pair)
- PUSH-PULL HANDLE (Pair)

Electrical / Heat System Options:

- CANNED FUEL ADAPTER PACKAGE
- CE COMPLIANT
- COLD PLATE POLYETHYLENE
- 2 COLD PLATES POLYETHYLENE WITH HOLDER
- COLD PLATE STAINLESS STEEL
- 2 COLD PLATES STAINLESS STEEL WITH HOLDER
- CORD WINDING BRACKETS
- CORD STRAIN RELIEF
- HEATING ELEMENT 1500 WATT
- HEATING ELEMENT 2000 WATT (20 AMP Plug Required)
- HEAT RETENTION BATTERY Humi-Temp Models
- HEAT RETENTION BATTERY All Other Models
- HEAT TUNNEL SECURED IN PLACE
- PROBE FOR RH OVENS
- REMOVABLE TWIST-LOCK CORD AND PLUG 15 amp
- RETRACTABLE CORD REEL 115V under 13 amp
- RETRACTABLE CORD REEL 220V under 13 amp
- RELOCATE CORD POSITION
- 220 Volt, 50/60 Hz, Single Phase - Heated Cabinets
- 220 Volt, 50/60 Hz, Single Phase - Refrigerators
- THREE PHASE UPGRADE (LCH & RH Series Only)
- REMOVE HEAT
- VENTED ENDS

Tray Slides / Shelves / Plate Carriers / Baskets

- CUSTOM TRAY / PAN SLIDE SPACING
- STAINLESS STEEL SHELF
- PLATE CARRIER UP 8 UP 10 CP 8 CP 10 (Each)
- RACK ASSEMBLY Fixed Spacings (Per Door)
- RACK RETENTION GUARD (Per Door)
- SHELF Triple Plated Rod Style For Bulk Units
- TRAY SLIDES (Pair)
- TRAY SLIDES STAINLESS STEEL (Pair)
- TRAY SLIDES ULTRA-UNIVERSAL (Per Pair)
- WIRE BASKET 13" x 26"
- WIRE BASKET 18" x 26"

Cabinet Options:

- BEVERAGE URN ANGLES
- EXTERIOR CABINET 18-GAUGE
- GUARD RAIL 3-SIDED
- GUARD RAIL 4-SIDED
- TAMPER-RESISTANT FASTENERS (Per Door)
- TOP REINFORCED
- TOW HITCH

Caster / Leg Options: Casters are Shown on Page 26

- CASTERS 6 CONFIGURATION
- CASTERS ALL SWIVEL WITH BRAKE (Set)
- FLOOR LOCK CENTERED (6" Casters)
- LEGS 4" Set of 4
- LEGS 6" Set of 4
- LEGS FLANGED FEET
- STAINLESS STEEL CASTER (5" x 2" Wide)

Bumper Options:

- CARRIAGE BOLTS Perimeter Bumper Vinyl
- CORNER BUMPERS Set of 4 - Bottom or Top *
- FULL PERIMETER BOTTOM BUMPER
- FULL PERIMETER TOP BUMPER on Select Models
- STAINLESS STEEL BOTTOM BUMPER - Single Door
- STAINLESS STEEL BOTTOM BUMPER - Double Door
- STAINLESS STEEL BOTTOM BUMPER - Triple Door
- SUPER-DUTY BUMPER Per Door Without Carriage Bolts

* Bottom Corner Bumpers are not available on MTU, MT, PHU, PH Series Cabinets

Extended Warranty Options:

- REFRIGERATION WARRANTY 5 YEAR Compressor
- WARRANTY EXTENDED 1 YEAR LABOR

HDM LEVEL 1:

- THERMOSTAT CAPILLARY GUARD
- "PLEXI-GUARD" THERMOMETER COVER
- THERMOSTAT RETENTION STRAP
- PADDLE LATCH
- TAMPER-PROOF SCREWS

HDM LEVEL 2:

- THERMOSTAT CAPILLARY GUARD
- "PLEXI-GUARD" THERMOMETER COVER
- THERMOSTAT RETENTION STRAP
- PADDLE LATCH
- TAMPER-PROOF SCREWS
- STAINLESS STEEL HEAVY-DUTY HINGES
- TOP MOUNTED "MAXI-GUARD" or
- DOOR MOUNTED "MAXI-SLIDE"
- TUBULAR STAINLESS STEEL HANDLES
- EXTERIOR: 18 GA INTERIOR: 20 GA

HDM LEVEL 3:

- THERMOSTAT CAPILLARY GUARD
- "PLEXI-GUARD" THERMOMETER COVER
- THERMOSTAT RETENTION STRAP
- PADDLE LATCH
- TAMPER-PROOF SCREWS
- STAINLESS STEEL HEAVY-DUTY HINGES
- TOP MOUNTED "MAXI-GUARD" or
- DOOR MOUNTED "MAXI-SLIDE"
- TUBULAR STAINLESS STEEL HANDLES
- EXTERIOR: 18 GA INTERIOR: 20 GA
- RACK RETENTION GUARD
- ONE PIECE RACK ASSEMBLY @ 3" SPACINGS

X-Factor Frame

- X-FACTOR INTERNAL FRAME PROVIDES EXTRA SUPPORT FOR USE WITH TRANSPORT STRAPS



CASTERS
ARE SHOWN
ON PAGE 26

UHS-7
Top Corner Bumpers, Transport Latch,
Thermostat Retention Strap,
Plexi-Guard Thermometer Cover,
and Cord Winding Brackets

UHST-13 HDM3
With Menu Card Holder

UHST-7 HDM3
With Bumper Carriage Bolts
and Preset Hidden Controls

Conversion Tables

APPENDIX

CUBIC MEASURE:

Dimensions in Inches: Height x Width x Depth ÷ 1728 Cubic In = CUBIC FEET
 Dimensions in Millimeters: Height x Width x Depth ÷ 10 Cubic mm = CUBIC METERS

CUBIC CONVERSION:

CUBIC FEET x .0283 = CUBIC METERS
 CUBIC METERS x 35.64 = CUBIC FEET

CABINET DIMENSIONS CONVERSIONS:

INCHES x 25.4 = MM MM x .04 = INCHES

SHIPPING WEIGHT CONVERSIONS:

LBS x 0.45 = KG KG x 2.2 = LBS

U.S. Measurements to Metric

FLUID VOLUME

FLUID	OUNCES	MILLI-LITERS	LITERS
1 CUP	8 oz	240 ml	.240 L
1 FLUID PINT	16 oz	480 ml	.480 L
1 FLUID QUART	32 oz	960 ml	.960 L
1 GALLON	128 oz	3840 ml	3.840 L

DRY VOLUME

DRY VOLUME	PECK	BUSHEL	DRY LITERS
1 DRY PINT	1/16	1/64	.55 L
1 DRY QUART	1/8	1/32	1.1 L

MASS

MASS	OUNCES	GRAMS	KILOGRAM
1 OUNCE	1 oz	30 g	.030 kg
1 POUND	16 oz	454 g	.45 kg

Recipe Equivalents

1 teaspoon	=	5 milliliters	1 quart = 2 pints = 4 cups
3 teaspoons	=	1 tablespoon	1 gallon = 4 quarts = 16 cups
1 tablespoon	=	15 milliliters	1 gallon = 32 half-cup servings
1 tablespoon	=	1/2 fl oz	1 quart = 4 full cup servings
2 tablespoons	=	1 oz	1 quart = 8 half-cup servings
4 tablespoons	=	1/4 cup	2 oz ladle = 1/4 cup serving
8 tablespoons	=	1/2 cup	4 oz ladle = 1/2 cup serving
12 tablespoons	=	3/4 cup	8 oz ladle = 1 cup serving
16 tablespoons	=	1 cup	#8 scoop = 1/2 cup serving
1 cup = 1/2 pint = 8 oz			#12 scoop = 1/3 cup serving
2 cup = 1 pint = 16 oz			#16 scoop = 1/4 cup serving
4 cups = 2 pints = 1 quart			#10 Can = 25 half-cup servings
16 cups = 4 quarts = 1 gallon			#2-1/2 Can = 6 half-cup servings
			#2 Can = 5 half-cup servings

Linear Measurement

Fraction	Decimal	mm
1/32	.03125	.7938
1/16	.0625	1.5875
3/32	.09375	2.3812
1/8	.125	3.1750
5/32	.15625	3.9688
3/16	.1875	4.7625
7/32	.21875	5.5562
1/4	.250	6.3500
9/32	.28125	7.1438
5/16	.3125	7.9375
11/32	.34375	8.7312
3/8	.375	9.5250
13/32	.40625	10.3188
7/16	.4375	11.1125
15/32	.46875	11.9062
1/2	.500	12.7000
17/32	.53125	13.4938
9/16	.5625	14.2875
19/32	.59375	15.0812
5/8	.625	15.8750
21/32	.65625	16.6688
11/16	.6875	17.4625
23/32	.71875	18.2562
3/4	.750	19.0500
25/32	.78125	19.8438
13/16	.8125	20.6375
27/32	.84375	21.4312
7/8	.875	22.2250
29/32	.90625	23.0188
15/16	.9375	23.8125
31/32	.96875	24.6062
1	1.000	25.4000

Temperature

Fahrenheit	Celsius	Fahrenheit	Celsius
0°F	-18°C	170°F	77°C
5°F	-15°C	175°F	79°C
10°F	-12°C	180°F	82°C
15°F	-9°C	185°F	85°C
20°F	-7°C	190°F	88°C
25°F	-4°C	195°F	91°C
30°F	-1°C	200°F	93°C
31°F	-6°C	205°F	96°C
32°F	0°C	210°F	99°C
33°F	.6°C	212°F	100°C
34°F	1.1°C	215°F	102°C
35°F	1.6°C	220°F	104°C
36°F	2.2°C	225°F	107°C
40°F	4.4°C	230°F	110°C
45°F	7.2°C	235°F	113°C
50°F	10°C	240°F	116°C
55°F	13°C	245°F	118°C
60°F	16°C	250°F	121°C
65°F	18°C	255°F	124°C
70°F	21°C	260°F	127°C
75°F	24°C	265°F	129°C
80°F	27°C	270°F	132°C
85°F	29°C	275°F	135°C
90°F	32°C	280°F	138°C
95°F	35°C	285°F	140°C
100°F	38°C	290°F	143°C
110°F	43°C	295°F	146°C
115°F	46°C	300°F	150°C
120°F	49°C	305°F	152°C
125°F	52°C	310°F	155°C
130°F	54°C	315°F	157°C
135°F	57°C	320°F	160°C
140°F	60°C	325°F	163°C
145°F	63°C	330°F	166°C
150°F	66°C	335°F	168°C
155°F	68°C	340°F	170°C
160°F	71°C	345°F	174°C
165°F	74°C	350°F	177°C

Portion Control Guide for 12" x 20" Pans and Gastro Norm 1/1

DEPTH OF PAN	APPROXIMATE CAPACITY EQUIVALENTS										SERVINGS				
	PAN WITH COVER					PAN TO BRIMFUL					1/4 Cup	1/2 Cup	1 Cup	2 Cups	
	Inches	Metric	Quarts	Pounds	Liters	Ounces	Kilograms	Quarts	Pounds	Liters	Ounces	Kilograms	2 oz / 60ml	4 oz / 120ml	8 oz / 235ml
2.5"	65mm	5	9.5	4.7	152	4.3	8.3	16	7.9	268	7.6	74-134	38-67	19-33	9-16
4"	100mm	10	20	9.5	320	9.13	14	32	13	532	15	161-266	80-113	40-56	20-28
6"	150mm	14	33.25	13.3	532	15	21	42	20	684	19	266-342	133-171	66-85	33-42

Number of Servings Per Container

Serving Size:	1/4 Cup	1/3 Cup	1/2 Cup	1 Cup
Quart	16	12	8	4
Gallon	64	48	32	16
No. 10 Can	48 - 50	36	24 - 25	12
No. 2-1/2 Can	13	9.75	6.5	3.25
No. 2 Can	10	7.5	5	2.5

Tray / Pan Inch to Metric Conversion Reference Table

Trays or Pan	Inches	Metric Size
Baking Sheet	18" x 26"	460mm x 660mm
Baking Pan	20" x 22"	510mm x 560mm
Service Tray	14" x 18"	360mm x 460mm
Roasting Pan	10" x 20"	250mm x 510mm
Steam Table Pan	12" x 20"	305mm x 510mm
Steam Table Pan	12" x 18"	305mm x 460mm
Maxi-Pan	20.75" x 25.125"	530mm x 640mm

Capacity Guidelines for FWE Cabinets

Plate Capacity is determined by:

- ▶ **HEIGHT OF COVER AND PLATE**
- ▶ **DIAMETER OF COVERED PLATE**

STANDARD MEALS Up to 11" (279 mm)
XL MEALS 12.375" (314 mm)
XXL MEALS 13.5" (336 mm)

Adjustable Spacings

Tray Slides are adjustable - space them as you want them!

Upright Spacings are every 1.5" (38 mm).

UNIVERSAL SERVERS

Each Pair of Universal Slides Accommodates:
 1 18" x 26" Tray
 2 12" x 20" Pans
 1 GN 2/1 Pan
 2 GN 1/1 Pans

18" x 26" TRAY SERVERS

Each Pair of Tray Slides Accommodates:
 1 18" x 26" Tray
 1 12" x 20" Pans
 1 GN 1/1 Pans

Combinations of deep and shallow trays and pans may be used.

Fixed Spacings

Rails Spaced @ 3" (76 mm)
 Rails Spaced @ 2.625" (67 mm)

Ledge Type Rail Holds Tray By Base
 Channel Type Rail Holds Pan By Lip

Custom Rail Spacings Available
 Consult Factory

18" x 26" TRAY SERVERS

Each Set of Rails Holds:
 1 18" x 26" Tray

12" x 20" PAN SERVERS

Each Set of Rails Holds:
 1 12" x 20" Pan
 1 GN 1/1 Pan

Combinations of deep and shallow pans may be used at varying capacities.

LIMITED TWO YEAR WARRANTY

FWE / Food Warming Equipment Company, Inc. (Seller) warrants to the original purchaser, subject to the exceptions and conditions below, that FWE manufactured equipment shall be free from defects in material or factory workmanship, under ordinary use for the purpose for which it is designed. The effective warranty period is as follows:

PARTS: Seller will furnish without charge to the original purchaser, FOB Sellers' factory, replacement parts for repairs to all new standard catalog products and factory custom / modified units, which in Seller's sole judgement, prove defective in materials or workmanship under normal and proper use with the reserved right to request the return of any part claimed to be defective, prior to issuing replacement part or authorizing warranty service, for a period of two (2) years from date of original shipment from Seller's plant, *except for equipment used in a Correctional Environment / Facilities, which is warranted for a period of one (1) year from date of original shipment from Seller's plant.*

LABOR: Seller's labor warranty shall be performed by a Seller-approved Service Agency who must contact Seller to obtain a Warranty Service Authorization (WSA) number prior to performing any repairs. If service is required during overtime periods, the difference between overtime and standard labor rates shall be paid by the purchaser. Seller does not assume any responsibility for any charges not expressly authorized, incidental to the repair or replacement of equipment covered by this warranty, nor charges exceeding, in Seller's sole judgement, normal and customary amounts. Only approved travel charges will be allowed. Seller's labor warranty shall be from the date of original shipment date from Seller's plant for a period of one (1) year, *except for equipment used in a Correctional Environment / Facilities which is warranted for a period of six (6) months.*

This warranty is for normal usage and does not apply to any product or parts thereof that have been misused, altered, or where Seller's operating instructions or specific voltage is not observed; nor shall this warranty apply to defective products or parts resulting from accident following date of original shipment, nor extend to or cover removal, installation, reinstallation or calibration, or service calls or cost of repairs undertaken by a customer. This warranty is also subject to the following:

- 1.] Customer returning the warranty registration card, accompanying Sellers original shipment, to Seller within thirty (30) days of receipt;
- 2.] Giving immediate notice of any allegedly defective part or product to Seller; and
- 3.] Customer, at Sellers request, returning said defective parts or product to Seller.

This is the sole warranty applicable to the merchandise. It is expressly understood that Seller's liability hereunder is limited to the repair or replacement, at Seller's option, of products or parts, defective materials or workmanship as provided above. Seller's judgement as to the cause and nature of any defect will be final. Seller shall in no case be responsible for special or consequential damages or any other obligation or liability with respect to products sold by Seller.

This warranty, as stated above, applies to equipment installed in the Continental United States. FWE equipment installed outside the Continental United States shall carry parts coverage only. All labor costs are approved on a discretionary basis, based on like repairs in the Continental U.S. This warranty shall stand in whole or in part as allowed by law. Any exclusion of a part of this warranty, as may be allowed by law, shall not void balance of warranty.

This is a limited warranty pursuant to the Consumer Product Warranties Act, 15 U.S. Code. section 2303. © 2007 Food Warming Equipment Co., Inc.



Food Warming Equipment Company, Inc.

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sales@fweco.net

TERMS AND CONDITIONS OF SALE

1. **ACCEPTANCE:** All orders are subject to acceptance at Home Office of **FWE / Food Warming Equipment Company, Inc.** (Seller), under the following terms and conditions of sale, regardless of any variance of any order form or other conditions or document submitted by Buyer. The issuings of a purchase order from Buyer is a binding agreement of acceptance of Sellers Terms and Conditions. All orders are subject to changes and prices in effect at time of delivery, together with transportation costs and applicable taxes. Receipt of our price list does not constitute an offer to sell. No modifications of these terms and conditions shall bind Seller unless expressly stated in writing by Seller. A factory acknowledgement shall be issued by Seller and order shall become binding. Representative, Dealer or Distributor is authorized to bind orders.
2. **SHIPMENTS:** Unless otherwise expressly agreed in writing, all prices are F.O.B. Seller's factory. Delivery dates are approximate, subject to normal variations customary in the industry, and unforeseen delays and/or acts of God or war. Seller shall not be liable for any damages to Buyer as a result of delayed shipment. When routing is not specified by Buyer, shipments will be routed by Seller. Shipping weight may vary due to crating material and methods.
3. **PRICES:** Prices are subject to change without prior notice. Prices do not include any applicable federal, state city, or local manufacturers excise, sale, use or other taxes. Unless a completed and signed applicable tax exemption certificate is provided, or on file, Seller may be imposed upon by Governmental authorities to assess and add to the price of goods taxes that are to be paid by Buyer. In absence of either, it is assumed that and it is the responsibility of Buyer to self assess and remit all applicable tax to the appropriate authorities. Additional costs incurred due to changes requested by Buyer, after Seller has acknowledged and scheduled order, will be chargeable at reasonable, customary fees for such changes.
4. **PAYMENT:** Invoices payable in US dollars, only. **Open account terms are Net 30 days from date of invoice, subject to Seller's credit department approval.** Modified or customized units may require a deposit of 50%, and up to 100% of total. Custom equipment is not returnable. As allowed by law, past due invoices are subject to 1-1/2% carrying charge per month on unpaid balance (18% per annum), in order to reimburse Seller for estimated administrative and other costs associated with delinquent accounts. Buyer agrees that such a charge is a fair and reasonable estimate of the costs Seller will incur by reason of Buyer's being in default, and that ascertaining Seller's actual damages would be impracticable. This charge is not an alternative performance provision. In the event Buyer defaults in the terms of payment, Seller may recover from Buyer all costs of collection, including without limitation reasonable attorney's fees, whether or not such collection includes the commencement of a lawsuit.
5. **SUSPENSION OF SELLER'S PERFORMANCE:** If buyer is past due in payment of any amount owing to Seller, or if in Seller's judgement reasonable doubt exists as to Buyer's financial responsibility, Seller reserves the right, without liability, to suspend performance, decline to ship, or recall any merchandise in transit until Seller receives payment of any and all amounts owed to Seller.
6. **DESIGN AND SPECIFICATIONS:** FWE, Food Warming Equipment Company, Inc. reserves the right to make changes in design and specifications or add improvements on our equipment. The right is also reserved to modify our equipment because of factors beyond our control and government regulations. Seller makes no representation that the product complies with any present or future federal, state, or local regulations. Compliance is Buyer's responsibility. If certification labels by approved testing agencies are required, consult with factory prior to ordering. (**Prices, dimensions, specifications, capabilities, and accessories are subject to change without notice.**)
7. **RETURNS:** Merchandise may not be returned, unless specifically authorized in writing and given a return materials authorization (RMA) number by Seller. Invoice must be paid in full prior to Seller issuing an RMA. All equipment must be original crating or better and it is the responsibility of buyer to assure all returns are protected from damage(s). All transportation charges are to be prepaid by Buyer. Credit to Buyer will be issued minus a restocking charge (contact factory for restocking charge) based on Net invoice amount of equipment, together with any other costs necessary to restore the item to first class condition. (**Custom and / or modified equipment, equipment built to Buyers specifications, and used equipment is not returnable.**)
8. **DAMAGE CLAIMS:** All goods shipped from factory on behalf of Buyer are at Buyer's risk. If a shipment is lost or damaged in transit, Buyer must make his claim directly with the carrier. Seller's responsibility ceases upon receipt of Bill of Lading from carrier. Visible damage should be noted on carrier's receipt, and after merchandise is unpacked and inspected, any claim for damage must be filed promptly with the delivering carrier by Buyer. In cases of concealed damage, save all packaging, immediately notify carrier of intention to file a claim. All orders for replacement merchandise due to freight damage will be invoiced under Seller's regular terms. Any reimbursement or credit is the responsibility of the freight company. Buyer may not withhold payment of Seller's invoice because of pending freight claim settlement.
9. **TITLE AND RISK OF LOSS:** Full risk of loss and title passes to Buyer upon delivery of the merchandise to a carrier at the F.O.B. point. Buyer grants seller a security interest in the merchandise to secure payment in full, together with a power of attorney to execute and file in Buyer's name any necessary financing statements to perfect such security interest. Upon Buyer's default in payment, Seller may repossess the merchandise, and Buyer agrees to return same to Seller. Additionally, Seller may pursue any other remedies available to law.