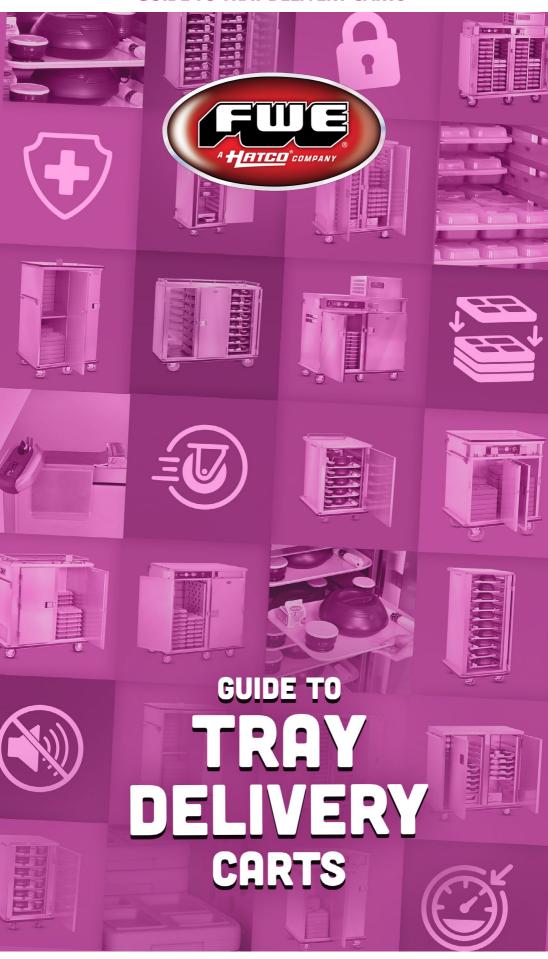
GUIDE TO TRAY DELIVERY CARTS



Things to Consider



What tray size will be used?*

Each model series is made to hold specific tray sizes. Some series can be built either with racks or open bottom bases for stacking trays.

[1] TRAY QUANTITY & SPACING

How many trays need to be transported?

pod during each service when selecting a cart size.

Each model series offers a variety of carts with different capacities. Determine how many trays must be transported to each floor or

What tray spacings will fit your assembled trays?

Non-stacking trays require an appropriate amount of spacing based on assembled tray height. Account for covers, lids, and cups when determining distance between tray slides. A larger spacing will decrease tray quantity.



Do you need upgraded casters?

For smooth navigation over thresholds, outdoor terrains, or slopes, you may need upgraded casters. Pick out your casters at FWE.COM/CASTERS

Going through tight spaces?

Does your service path include an elevator or narrow doorways? Consult the spec sheet of a model series for model dimensions.



TEMPERATURE CONTROLLED HOLDING

Need to maximize hold times with heat or refrigeration?

Climate controlled carts are often used for pod delivery from a central kitchen, for farther travel, and to preserve food quality and safety.



🏽 🛒 IF YOU CAN DREAM IT, WE CAN BUILD IT.

Have a unique healthcare or security need? No problem!

Tell us about your operation so we can craft a unique solution together. Start the conversation at 800-222-4393 or sales@fwe.com

^{*} Tray manufacturer and model are required for quoting and final order.

PATIENT TRAY DELIVERY CARTS



These healthcare-specific transport carts are made of durable stainless steel with quiet casters and antimicrobial door handles that reduce germ spread.

(2) Hold and Deliver Trays Quietly





Water Evaporates to Condition the **Cabinet for Longer Hold Times**

Non-Heated Version Available:

"ETC-1418-INS" SERIES



"TS-1418" SERIES

Holds Single Deep

- All-in-One Heated Holding and Transport
- **Tray Spacing to Suit Operator's Needs**
- Antimicrobial Door Handles
- Quiet Multi-Terrain Casters
- Latchless Design
- Built for Daily Transport

Compatible Sizes 14"x 18" 15"x 20" 10"x 14"



Our Quietest Tray Delivery

NON-HEATED

- **Transport Both Hot & Cold Foods with Pellet Systems or Insulated Containers**
- **Pitched Center Drain with Plug for Easy Cleaning**
- Tray Spacing To Suit Operator's Needs
- Antimicrobial Door Handles
- 6" Corrosion Resistant Quiet Ride Casters
- Magnetic Door Hold Open
- Built for Daily Transport



Quieting **Features**



Latchless Design



Rubber Door Stoppers



Rack Grommets



Quiet Ride Casters



"ETC" SERIES **Holds Single Deep**

Rack Width Is Adjustable to Fit a Variety of Tray Sizes



Compatible Sizes

ETC-1520 **ETC** 15"x 20" *15"x 20" 14"x 18" *14"x 18" 16"x 22" 18"x 26"

Shown with Optional Pass-Thru Door



"ETC-1520" SERIES

*Holds Double Deep

A CORRECTIONAL TRAY DELIVERY CARTS

(a) Designed for Correctional

Built from the ground up specifically to withstand demanding correctional environments and prevent tampering.

Built for Daily Transport

All of our correctional carts include heavy duty casters and a base frame that is made to absorb shock during transport.

(a) Guarded Heat System

Our GUARDED THEAT systems are designed to protect heating components from tampering and damage with extra security measures.

Transport & Serve

These carts are ideal for cook and serve applications such as cell block, satellite, and cafeteria.

Security Features



Tamper-Proof Fasteners Throughout



Heavy-Duty Stainless Steel Hinges



18 Gauge Stainless Steel Exterior



Super-Duty Full Perimeter Bumper



Tubular Stainless Steel Push Handles



Padlocking Transport Latches



Retention Strap



Fan Guard Cover

Heated Transport & Serve





Fastest Temp and Recovery for Frequent Access

Heat Circulates to Every Level, Heating All Food Consistently



"PTST-1314" SERIES







"PTST-1410" SERIES

FOR 14"X 10" TRAYS



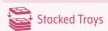
Available for Stacked Trays Available for or with Tray Slides

Non-Heated Transport & Serve



Washable Harness & **Buckle Type Straps Keep Trays in Place** for Secure Transport







"ETC-1314" SERIES

FOR 13"X 14" TRAYS



(*) Hot/Cold, Transport & Serve





Bottom-Mounted System Circulates Heat throughout the Cabinet



"PTS" SERIES

FOR 15.5"X 11.5" & 10"X 14" TRAYS

F 3 Tray Slides



Dual-Temp

The Left Cavity Uses a Top Mounted Heat System While the Right **Cavity Refrigerates**



"PTST-1109" SERIES

FOR 11"X 9" TRAYS



Optional Accessories

SOME OPTIONS NOT AVAILABLE ON ALL MODELS

FOR HEALTHCARE

- Beverage Urn Angles
- 2 Top Guard Speed Rail
- 3 Cord Winder Bracket
- 4 Larger or Upgraded Casters
- **5** X-Factor Frame
- 6 Padlocking Transport Latch
- Pass-thru Door
- (8) Uprights with Tray Slides
- Key Locking Door Latch
- Custom Tray Spacings
- Menu Card Holder
- Dry Erase Board

A FOR CORRECTIONAL

- 1 Beverage Urn Angles
- 2 Top Guard Speed Rail
- 3 Cord Winder Bracket
- 4 Larger or Upgraded Casters
- **5** X-Factor Frame
- Removable Cord
- 10 Locking Paddle Latch
- 11 Tamper Socket Set
- Twist Lock Plug
- Hidden Temperature Preset
- Custom Shelving



BEVERAGE URN ANGLES



TOP GUARD RAIL



CORD WINDER BRACKET



LARGER OR UPGRADED CASTERS



X-FACTOR FRAME



PADLOCKING TRANSPORT LATCH



PASS-THRU DOOR



UPRIGHTS WITH ADJUSTABLE TRAY SLIDES



REMOVABLE CORD



LOCKING PADDLE LATCH



TAMPER SOCKET SET



VERSION 002