

# HUMIDIFIED HEATED HOLDING TRANSPORT CABINETS

Universal – For Various Size Trays, Pans, and Gastro-Norm

TEMP SET RANGE: 90° – 190°F (32° – 88°C) 

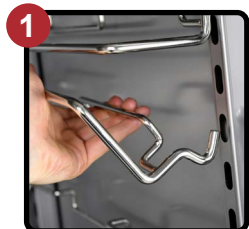
## HUMI-TEMP “UHS” SERIES

*The most versatile and best performing heated bulk food cabinet on the market today*

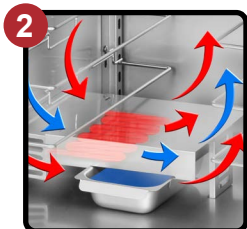


- 1 Unique design holds 12" x 20" pans, 18" x 26" sheet trays or GN containers on fully adjustable tray slides. Slides are removable for thorough interior cleaning
- 2 Humidity can be added to condition circulated heat, keeping food fresh and hot for hours
- 3 FWE's patented Humi-Temp heat and humidity system eliminates hot and cold spots by gently circulating hot, moist air throughout the interior of the cabinet
- 4 Controls are up-front, easy to read and set, and include a full-range °F/°C thermostat for easy operation. Thermometer continuously reads cabinet temperature – even without power source!
- 5 Made for transport applications - FWE cabinets are fully constructed of stainless steel, with a tubular welded base frame, and designed to absorb vibration and shock during transport
- 6 Energy Star Approved - save money and protect the environment with the energy star approved UHS-12
- 7 Available for immediate shipment - FWE's popular UHS-12 is available to ship within 48 hours (Quick Ship terms and conditions apply)

**\*Two year limited warranty**



Adjustable Tray Slides



Humidity Pan



Control Panel



Built For Transport

**HUMI TEMP**

