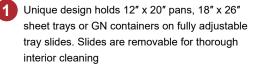
Universal – For Various Size Trays, Pans, and Gastro-Norm

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





- Humidity can be added to condition circulated heat, keeping food fresh and hot for hours
- 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
 - 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

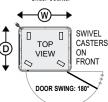


Built For Transport

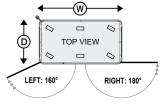


HUMIDIFIED HEATED HOLDING TRANSPORT CABINETS





PECIFICATIONS





		CAPACITIES OF TRAYS / PANS: 4.5" (114 mm) Spacings are Standard [A] OVERALL EXTERIOR														CLASS 100												
		STANDARD CAPACITY @ 4.5" Spacings (114 mm)											OPTIONAL CAPACITY @ 3" Spacings (76 mm)										DIMENSIONS IN. (mm) (Height Includes Casters)				SHIP	
	MODEL NUMBER	TRAY/PAN SLIDES PROVIDED	18 x 26	12 x 20	×	18 x 13	20 x 22	10 x 20	GN 2/1	GN 1/1	MAXI-PAN	TRAY/PAN SLIDES REQUIRED (ADDITIONAL)	18 x 26	12 x 20	14 x 18	18 x 13	20 x 22	10 x 20	GN 2/1	GN1/1	MAXI-PAN	HIGH "H"	DEEP "D"	WIDE "W"	NO. OF DOORS	CASTER SIZE	WT. LBS. (KG)	
≤34″		4 pr	4	8	8	8	4	8	4	8	4	6 pr (2 pr)	6	12	12	12	6	12	6	12	6	31.5" (801)	31.75" (807)	29.75" (756)	1	3.5"*	225 (102)	
		10 pr	10	20	20	20	10	20	10	20	10	14 pr (4 pr)	14	28	28	28	14	28	14	28	14	38" (966)	33.5" (851)	58.5" (1486)	2	5"	365 (166)	
		7 pr	7	14	14	14	7	14	7	14	7	10 pr (3 pr)	10	20	20	20	10	20	10	20	10	47" (1194)	33.5" (851)	33.25" (845)	1	5"	265 (120)	
		14 pr	14	28	28	28	14	28	14	28	14	20 pr (6 pr)	20	40	40	40	20	40	20	40	20	47" (1194)	33.5" (851)	58.5" (1486)	2	5"	390 (177)	
		10 pr	10	20	20	20	10	20	10	20	10	15 pr (5 pr)	15	30	30	30	15	30	15	30	15	60.5" (1537)	33.5" (851)	33.25" (845)	1	5"	330 (150)	
		10 pr 5 ea cavity	10	20	20	20	10	20	10	20	10	14 pr (4 pr)	14	28	28	28	14	28	14	28	14	69.5" (1765)	33.5" (851)	33.25" (845)	2	5"	370 (168)	
		12 pr	12	24	24	24	12	24	12	24	12	17 pr (5 pr)	17	34	34	34	17	34	17	34	17	69.5" (1766)	33.5" (851)	33.25" (845)	1	5"	350 (159)	
		12 pr	12	24	24	24	12	24	12	24	12	17 pr (5 pr)	17	34	34	34	17	34	17	34	17	69.5″ (1766)	34.5" (877)	33.25″ (845)	2	5"	420 (191)	
		20 pr	20	40	40	40	20	40	20	40	20	30 pr (10 pr)	30	60	60	60	30	60	30	60	30	61.75" (1567)	33.5" (851)	58.5" (1486)	2	6"	500 (227)	
[A] Ui	niversal tray	slides acc	comr	noda	ate:				ι	JHS-	5-5	Split Cavity	Cap	acit	y:	UHS	S mo	dels	are	ava	ilable	e with:	ith: *UHS-4 is an under-counter model. It is					

UHS-5-5 UHS-7-14 NUMBER **UHS-10** Split Cavity UHS-20 **UHS-12** VOLTS 120 120 120 1300 2130 WATTS 1650 10.8 17.8 13.8 AMPS 60 60 60 HERTZ PHASE Single Single Single w G e U PLUG w USA 5-15P* 5-15P 5-20P* w C G G PLUG CANADA 5-15P 5-30P 5-20P VOLTS 220-240 220-240 220-240 WATTS 1538 2130 1935 6.4 9.7 8 AMPS 60 60 60 HERTZ Single Single PHASE Single G PLUG USA 6-15P 6-15P 6-15P PLUG CANADA 6-15P 6-15F 6-15P *Dedicated Circuit

ELECTRICAL DATA

UHS-5-10

UHS-4

UHS-7

MODEL

[A] Universal tray slides accommodate: (1) 18" x 26" (2) 12" x 20", (2) 14" x 18", (2) 18" x 13", (1) 20" x 22", (2) 10" x 20" trays/pans. Uprights punched on 1.5" (38 mm) centers. Universal tray slides are adjustable. Number of tray slides are listed above. Standard spacings are 4.5" (114 mm).

provides 2 compartments, each with separate controls; 5 pair of trav slides are provided in each compartment

Pass-thru Door [add "P"], See-thru Lexan Door [add "L"] Dutch Doors [add"D"] Note: Dutch Doors are 2 half size doors only on full-size models.

provided without a bumper and with all swivel casters and with form grip flush in wall hand grips recess mounted on each side of the unit. Bumper can be added as an optional accessory.

Lowest voltage shown is standard

ELECTRICAL

Electronic controls

CONSTRUCTION. Heliarc welded, single unit construction of stainless steel; 20 gauge polished exterior, 22 gauge stainless steel interior with easy-to-clean coved corners. Welded tubular base frame shall be 1" square, heavy gauge stainless steel tubing, with 10 gauge stainless steel reinforcing plates at corners.

INSULATION. "Ultra-Guard" UG-26 high density fiberglass insulation throughout; top, back, bottom, sides, and door(s).

HANDLES. Heavy-duty push bar handles, solid formed 1"x .375" thick: mounted at each end of unit. Mountings reinforced with stainless steel channel. UHS-4 is provided with form grip flush-in-wall hand grips recess mounted on each side of unit

BUMPER, Solid 15" wide continuous wraparound aluminum channel, bolted to frame, with snap-in, non-marking vinyl cushion. Full perimeter bumper extends beyond doors, handles, etc., for added protection. Shall be continuous, with corner cut-outs to facilitate cleaning. UHS-4 is standard without a bumper.

DOORS AND LATCHES. Flush mounted,

stainless steel insulated doors. High temperature gasket sealed; gasket shall be cabinet mounted. Each door shall have two (2) heavy-duty edgemount die cast hinges. Door latch shall be edgemounted, full grip, and positive closing. The hinge and latch mountings are reinforced with stainless steel backing plates. UHS-5-5P, UHS-12P, UHS-20, UHS-20P . are provided with magnetic edgemount door latches.

CASTERS. Maintenance free polyurethane tire casters in a configuration of two (2) rigid and two (2) swivel with brake. Two door models shall have a caster configuration of two (2) rigid and four (4) swivel with brake. UHS-4 shall have a caster configuration of four (4) swivel with brake. Casters shall have a reinforced yoke mounted to 10 gauge caster plate. The caster mounting plate shall be secured to a 10 gauge stainless steel reinforcing stress plate via welded in place stainless steel studs. The reinforcing stress plates shall be welded to the heavy gauge tubular frame of the unit.

TRAY SLIDES. Welded rod-style tray slides are nickel plated for greater durability and sanitation. Fully adjustable / removable and designed to give secure bottom tray support. Removable stainless steel uprights shall be punched on 1.5" spacings, on center, for easy tray adjustment, and shall easily lift off heavyduty stainless steel brackets without the use of tools for cleaning

HEATING SYSTEM / CONTROLS. Patented built-in "Humi-Temp" system shall include an Incolov nickel-chromium allov heating element and Hi-Temp, self-lubricated, impedance protected fan-cooled blower motor. Cabinet shall have humidifying chamber and drawer Style baffled humidifier pan. Both shall be stainless steel and removable. Controls shall be up-front, recessed and shall include a full range thermostat adjustable to actual temperature. Thermostat shall include temperature scale marked in ten dearee increments (F/C) from 90° to 190°F (32° to 88°C). An operational range thermometer, power supply light, thermostat cycling light, and 20 amp ON/OFF switch are also included

ELECTRICAL CHARACTERISTICS. 3 wire grounded tri-directional power cord and plug, rear mounted for safety. See electrical data chart above for amperage and receptacle configuration. See electrical chart for models

that require a dedicated circuit. INSTALLATION. Unit should not be installed in an area where adverse environmental conditions are present.

800-222-4393

WWW.FWE.COM

SALES@FWE.COM



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