


HUMIDIFIED HEATED HOLDING TRANSPORT CABINETS

For 12"x 20" Pans, 18"x 13" Trays, and GN 1/1 Containers

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


HUMI-TEMP "PS-1220" SERIES

Pan server keeps bulk food hot, moist, and oven fresh

- 1** 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
- 2** 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
- 3** Humidity can be added to condition circulated heat, keeping food fresh and hot for hours
- 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** Fully insulated throughout cabinet and door to provide energy efficient heating and longer holding times
- 6** PS-1220 series accommodates shallow and deep 12" x 20" pans, 18" x 13" trays and GN1/1 containers. Unique pan slide racks' front edges are relieved for easy loading, one piece die stamped stainless steel for extra strength, and removable for easy cleaning
- 7** Available for immediate shipment - FWE's popular PS-1220-15 is available to ship in 48-72 hours (Quick ship terms and conditions apply) 

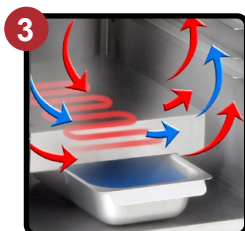
***Two year limited warranty**



(Shown with Optional Accessory Electronic Controls) 



Built For Transport



Humidity Pan



Control Panel

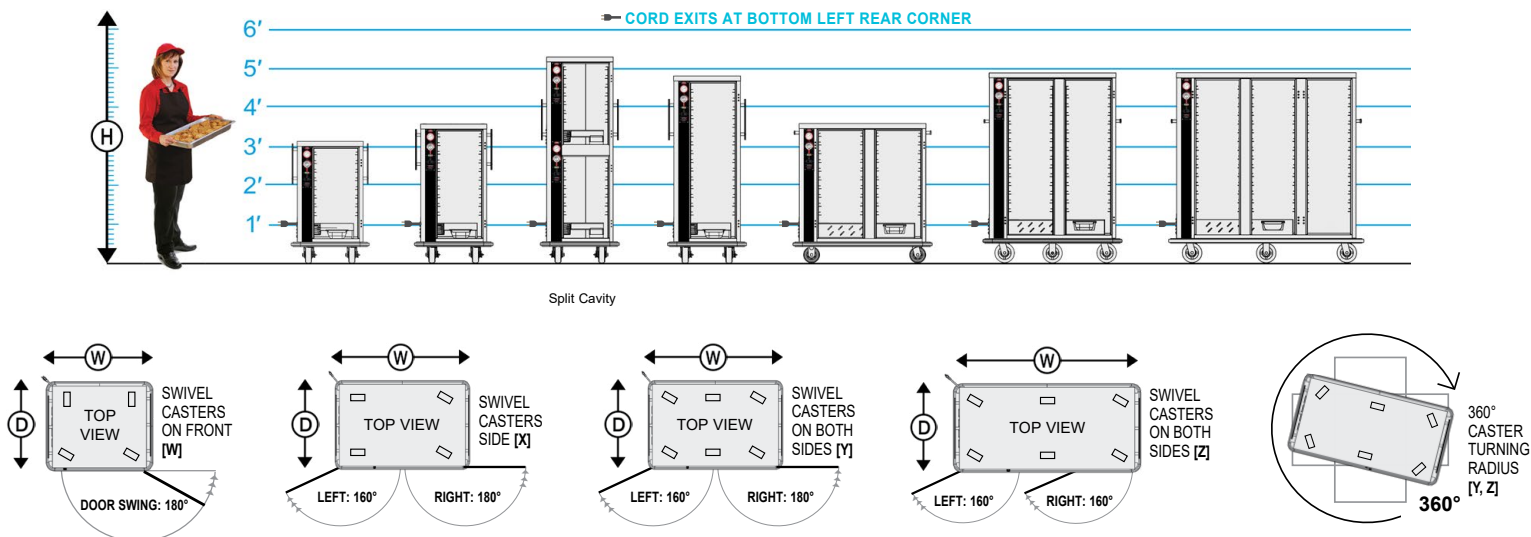


Fixed Rack Assembly

HUMI TEMP 

SPECIFICATIONS

HUMIDIFIED HEATED HOLDING TRANSPORT CABINETS



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			(Height Includes Casters and Bumpers)			NO. OF DOORS	CASTER SIZE	SHIP WT. LBS. (KG)
	DEPTH 12" x 20" PANS			DEPTH GN 1/1 PANS			HIGH "H"	DEEP "D"	WIDE "W"			
	2.5"	4"	6"	65mm	100mm	150mm						
	8	4	2	8	4	2	37.75" (959)	26.75" (679)	24.5" (622)	1	5"	150 (68)
	10	5	3	10	5	3	43" (1092)	26.75" (679)	24.5" (622)	1	5"	210 (95)
	12	6	4	12	6	4	63.5" (1613)	26.75" (679)	24.5" (622)	2	5"	260 (118)
	15	7	5	15	7	5	57.5" (1461)	26.75" (679)	24.5" (622)	1	5"	220 (100)
	20	10	6	20	10	6	43" (1092)	26.75" (679)	43" (1067)	2	5"	240 (109)
	30	14	10	30	14	10	59" (1499)	26.75" (679)	43" (1067)	2	6"	350 (159)
	45	21	18	45	21	18	59" (1499)	26.75" (679)	60.25" (1505)	3	6"	490 (223)

[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. *Also accommodates one (1) 18" x 13" x 1.5" tray per set of slides, excluding top set.

PS-1220-6-6 Split Cavity: provides 2 compartments, each with separate controls.

PS-1220 models are available with:
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.

ELECTRICAL DATA			
MODEL NUMBER	PS-1220-8 PS-1220-10 PS-1220-15	PS-1220-20 PS-1220-30 PS-1220-45	PS-1220-6-6 Split Cavity
VOLTS	120	120	120
WATTS	1315	1665	2130
AMPS	11	13.9	17.8
HERTZ	50/60	50/60	50/60
PHASE	Single	Single	Single
PLUG USA	5-15P	5-15P*	5-20P*
PLUG CANADA	5-15P	5-20P	5-30P
VOLTS	220-240	220-240	220-240
WATTS	1553	1969	2510
AMPS	6.5	8.2	10.5
HERTZ	50/60	50/60	50/60
PHASE	Single	Single	Single
PLUG USA	6-15P	6-15P	6-15P
PLUG CANADA	6-15P	6-15P	6-15P

*Dedicated circuit.

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).

PUSH BAR HANDLES. Heavy-duty, solid formed 1" x .375" thick, mounted at each end of unit. Mountings reinforced with stainless steel channel.

BUMPER. Solid 1.5" 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.

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 edgmount die cast hinges. Door latch shall be edgmount, full grip, and positive closing. The hinge and latch mountings are reinforced with stainless steel backing plates. PS-1220-8-8P, PS-1220-15P, PS-1220-30P and PS-1220-45P are provided standard with magnetic edgmount door latches.

CASTERS. Maintenance free polyurethane tire casters in a configuration of two (2) rigid and two (2) swivel with brake. P-1220-30 and P-1220-45 shall have a caster configuration of two (2) rigid and 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.

PAN SLIDES. Stainless steel racks shall be one piece die stamped channel-type pan slides at 2.625" (66.7 mm) spacings to accommodate either deep or shallow 12" x 20" or GN 1/1 pans (at varying capacities - see chart). Racks shall lift off of stainless steel heavy duty supports without tools for easy cleaning.

HEATING SYSTEM / CONTROLS. Patented built-in "Humi-Temp" system shall include an Incoloy nickel-chromium alloy 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 degree 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, receptacle configuration, and for models that require a dedicated circuit.

INSTALLATION. Unit should not be installed in an area where adverse environmental conditions are present.

ELECTRICAL

Electronic controls
Upgraded element
220 volt, 50/60 Hz, single phase
Heat retention battery (single door models)

DOORS

See-thru Lexan door
Key locking door latch
Paddle latch
Magnetic latch
Padlocking transport latch
Left hand door hinging (single door models)
Flip-up lexan doors
Pass through doors
Magnetic edgmount latch

SPACINGS

Custom pan slide spacings

CASTERS

All swivel or larger casters
Floorlock (requires 6" casters)

EXTRAS

Security packages
X-factor frame
Cord winder bracket
Tubular stainless steel push handles
Top bumper

FOOD WARMING EQUIPMENT COMPANY, INC.

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