HUMIDIFIED HEATED HOLDING CABINETS

Non-Insulated — Universal — For Various Size Trays, Pans, and Gastro-Norm

TEMP SET RANGE: 90° – 190°F (32° – 88°C) **Д**\$



Economy universal server keeps bulk foods hot, moist, and oven fresh



- Economical non-insulated holding cabinet keeps prepared foods at serving temperatures
- 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
- 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
- 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!
- Easy to maneuver FWE cabinets are constructed with durable, maintenance-free casters designed to easily move around your space and lock into place
- Magnetic workflow door handle ergonomically accommodates kitchen staff and servers at varying heights

*Two year limited warranty



Adjustable Tray Slides



Humidity Pan

Easy to Use Controls

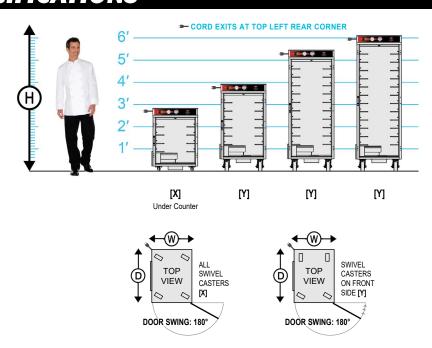


Easy to Maneuver



SPECIFICATIONS

HUMIDIFIED HEATED HOLDING CABINETS



ELECTRICAL DATA														
	▼STANDARD													
VOLTS	120	220-240												
WATTS	1550	1835												
AMPS	13	7.6												
HERTZ	60	60												
PHASE	Single	Single												
PLUG USA	5-15P*	6-15P												
PLUG CANADA	5-20P	6-15P												

*Dedicated Circuit. ▼Lowest voltage shown is standard.

	CAPACITIES OF TRAYS / PANS: 4.5" (114 mm) Spacings are Standard [A]															C	CLASS 100										
		STANDARD CAPACITY: NUMBER OF TRAYS/PANS @ 4.5" Spacings (114 mm)											ONAL S/PAN	s@								OVERALL EXTERIOR DIMENSIONS IN. (mm) (Height Includes Casters)					
	MODEL NUMBER	TRAY/PAN SLIDES PROVIDED	18 x 26	12 x 20	14 x 18	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	GN 1/1		HIGH "H"	DEEP "D"	WIDE "W"	NO. OF DOORS	CASTER SIZE	SHIP WT. LBS. (KG)
≤34"	Under Counter	4 pr	4	8	8	8	4	8	4	8	4	5 pr (1 pr)	5	10	10	10	5	10	5	10	5	34" (864)	33.5" (851)	25.25" (642)	1	2" ALL SWIVEL	230 (105)
		6 pr	6	12	12	12	6	12	6	12	6	9 pr (3 pr)	9	18	18	18	9	18	9	18	9	47" (1194)	33.5" (851)	25.25" (642)	1	5"	240 (109)
		10 pr	10	20	20	20	10	20	10	20	10	14 pr (4 pr) 14	28	28	28	14	28	14	28	14	65" (1651)	33.5" (851)	25.25" (642)	1	5"	285 (130)
		12 pr	12	24	24	24	12	24	12	24	12	17 pr (5 pr) 17	34	34	34	17	34	17	34	17	74" (1880)	33.5" (851)	25.25" (642)	1	5"	320 (145)

[A] Universal tray slides accommodate: (1) 18" \times 26", (2) 12" \times 20", (2) 14" \times 18", (2) 18" \times 13", (1) 20" \times 22", (2) 10" \times 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).

ETC-UA-HD models are available with: See-thru Lexan Door [add "L"]

Dutch Doors [add"D"]

Note: Dutch Doors are 2 half size doors only available on full-size models.

CONSTRUCTION. Heliarc welded, single unit construction; 20 gauge polished stainless steel exterior, 22 gauge stainless steel inside bottom. **HANDLES.** Form grip flush in wall hand grips recess mounted on each side of unit.

DOORS AND LATCHES. Flush mounted, field reversible, stainless steel insulated doors. High temperature gasket sealed; gasket shall be cabinet mounted. Magnetic work flow door handle shall be full length, vertical, and positive closing. ETC-UA-4PH is standard with horizontal work flow handle. Each door shall have two (2) heavy-duty edgemount die cast hinges. The hinge and latch mountings are reinforced with stainless steel backing plates.

CASTERS. Maintenance free polyurethane tire casters in a configuration of two (2) rigid and two (2) swivel with brake. ETC-UA-4HD 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" (38 mm) spacings, on center, for easy tray adjustment, and shall easily lift off of heavy-duty stainless steel brackets without the use of tools for 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

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

220 volt, 50/60 Hz, single phase Element upgrade Electronic controls Heat retention battery **DOORS** Key locking door latch **Dutch doors** Left hand door hinging See-thru Lexan doors **SPACINGS** Fixed rack assembly Extra tray slides Shelves **CASTERS** All swivel casters Larger casters Floor lock (requires 6" casters)