

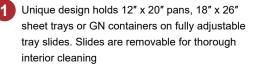
HUMIDIFIED HEATED HOLDING TRANSPORT CABINETS

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

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
- 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
- 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 in 48 hours (Quick Ship terms and conditions apply)

*Two year limited warranty



2

Humidity Pan



Control Panel



Built For Transport



Adjustable Tray Slides

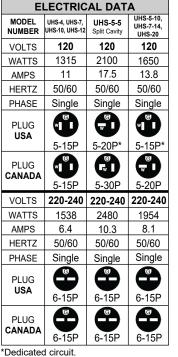
HUMIDIFIED HEATED HOLDING TRANSPORT CABINETS

360

SPECIFICATIONS

6' 5′ 4' "**H**" 3 2' UHS-4 UHS-5-10 UHS-7 UHS-7-14 **UHS-10** UHS-5-5 UHS-12 UHS-20 Counter Under ₩ SWIVE Π 0 0 CASTERS TOP \bigcirc ▣ TOP VIEW ON 360 VIEW D CASTER 0 FRONT 0 TURNING RADIUS DOOR SWING: 180 LEFT: 160° RIGHT: 180°

		STANDARD CAPACITY @ 4.5" Spacings (114 mm)									OPTIONAL CAPACITY @ 3" Spacings (76 mm)										DIMENS (Height I	SIONS II ncludes					
	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	GN1/1	MAXI-PAN	HIGH "H"	DEEP "D"	WIDE "W"	NO. OF DOORS	CASTER SIZE	WT. LBS. (KG)
! "	UHS-4 Under Counter	4 pr	4	8	8	8	4	8	4	8	4	6 pr (2 pr)			12	12	6	12	6	12	6	31.5" (800)	31.75″ (806)	29.5″ (749)	1	3.5"*	225 (102)
	UHS-5-10	10 pr	10	20	20	20	10	20	10	20	10	14 pr (4 pr)	14	28	28	28	14	28	14	28	14	37.75" (959)	33.5″ (851)	58.5″ (1486)	2	5″	365 (166)
	UHS-7	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)	32.75" (832)	1	5″	265 (120)
	UHS-7-14	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)
	UHS-10	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)	32.75″ (832)	1	5″	330 (150)
	UHS-5-5 Split Cavity	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)	32.75" (832)	2	5″	370 (168)
hip A	UHS-12	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" (1765)	33.5″ (851)	32.75″ (832)	1	5″	350 (159)
	UHS-12P Pass-Thru	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″ (1765)	35″ (889)	32.75″ (832)	2	5″	420 (191)
	UHS-20	20 pr	20	40	40	40	20	40	20	40	20	30 pr (10 pr)	30	60	60	60	30	60	30	60	30	61.5" (1562)	33.5″ (851)	58.5" (1486)	2	6″	500 (227)



(1) $18^{\times} \times 26^{\circ}$, (2) $12^{\times} \times 20^{\circ}$, (2) $14^{\times} \times 18^{\circ}$, (2) $18^{\circ} \times 18^{\circ}$, (1) $20^{\circ} \times 22^{\circ}$, (2) $10^{\circ} \times 20^{\circ}$ trans/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).

with separate controls; 5 pair of tray slides are provided in each compartment.

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

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

> Style baffled humidifier pan. Both shall be stainless steel and removable. Controls shall be up-front, recessed and shall include a full range П 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

- DOORS Dutch doors
- See-thru Lexan door П

ELECTRIC Electronic Controls

Heat retention battery

- Key locking door latch Paddle latch
 - Magnetic latch

OPTIONAL ACCESSORIES

1500 or 2000 watt element 220 volt, 50/60 Hz, single phase

- Padlocking transport latch Left hand door hinging П
- **CASTERS**
- П
- All swivel or larger casters Floorlock (requires 6" casters) SPACINGS
- П Fixed rack assembly
- Extra tray slides
 - Shelves
 - EXTRAS

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

Top bumper

FWE products may be covered under one or more of the following U.S. patents: 288,299;238,300;3,952,609;4,1 92.991. All rights reserved. All specifications subject to change without notice. Errors subject to correction. © 20 Food Warming Equipment Company, Inc. | R.20.01

CONSTRUCTION. Heliarc welded, single unit construction of stainless steel: 20 aquae 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 I"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 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. 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

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

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

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.

FOOD WARMING EQUIPMENT COMPANY, INC.

5599 HWY. 31 W. Portland, TN 37148 800-222-4393 | WWW.FWE.COM | SALES@FWE.COM

COOK HOLD TRANSPORT SERVE REFRIGERATION BARS f 0 y D (in **()**

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.

yoke mounted to 10 gauge caster plate. The

caster mounting plate shall be secured to a 10

HEATING SYSTEM / CONTROLS. Patented