# **PROOFER & HEATED HOLDING CABINETS**

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

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

### NON-INSULATED PROOFER/HEATER "ETC-UA-PH" SERIES

## Two cabinets in one! Dual-purpose cabinets proof and heat, eliminating costly duplication of equipment



(Shown with Optional Accessory 3.5" Casters)





Humidity Pan



Adjustable Tray Slides

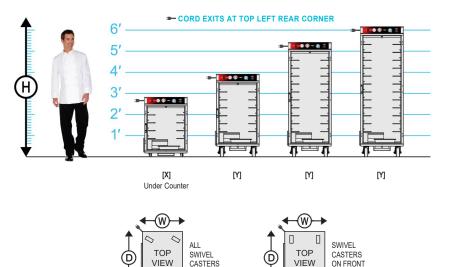


Magnetic Workflow Door Handle



**PROOFER & HEATED HOLDING CABINETS** 

# SPECIFICATIONS



[X]

DOOR SWING: 180°

| ELECTRICAL DATA |        |        |         |  |  |  |  |  |  |  |  |  |  |  |
|-----------------|--------|--------|---------|--|--|--|--|--|--|--|--|--|--|--|
| ▼STANDARD       |        |        |         |  |  |  |  |  |  |  |  |  |  |  |
| VOLTS           | 120    | 208    | 220-240 |  |  |  |  |  |  |  |  |  |  |  |
| WATTS           | 1900   | 1830   | 2430    |  |  |  |  |  |  |  |  |  |  |  |
| AMPS            | 15.8   | 8.8    | 10.1    |  |  |  |  |  |  |  |  |  |  |  |
| HERTZ           | 50/60  | 50/60  | 50/60   |  |  |  |  |  |  |  |  |  |  |  |
| PHASE           | Single | Single | Single  |  |  |  |  |  |  |  |  |  |  |  |
| PLUG<br>USA     | 5-20P  | 6-15P  | 6-15P   |  |  |  |  |  |  |  |  |  |  |  |
| PLUG<br>CANADA  | 5-20P  | 6-15P  | 6-15P   |  |  |  |  |  |  |  |  |  |  |  |

Lowest voltage shown is standard

|      | CAPACITIES OF TRAYS / PANS: 4.5" (114 mm) Spacings are Standard [A]     |                                |         |         |         |         |         |         |        |        |          |  |         |         |         |         | CLASS 100 |         |        |        |          |                          |                |                 |                 |                     |                             |
|------|---|--------------------------------|---------|---------|---------|---------|---------|---------|--------|--------|----------|--|---------|---------|---------|---------|-----------|---------|--------|--------|----------|--------------------------|----------------|-----------------|-----------------|---------------------|-----------------------------|
|      | STANDARD CAPACITY: NUMBER OF<br>TRAYS/PANS @ 4.5" Spacings (114 mm) [A] |                                |         |         |         |         |         |         |        |        |          | OPTION<br>TRAYS/P  | ANS     | 6@      | 3" (    | Spac    | cing      | ıs (7   | '6 m   | ım)    |          | DIMENS                   |                | N. (mm)         |                 |                     |                             |
|      | MODEL<br>NUMBER   | TRAY/PAN<br>SLIDES<br>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 (International International Intern | 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 | (Height I<br>HIGH<br>"H" | DEEP<br>"D"    | WIDE<br>"W"     | NO. OF<br>DOORS | CASTER<br>SIZE      | SHIP<br>WT.<br>LBS.<br>(KG) |
| ≤34″ | Under Counter   | <b>4</b> pr                    | 4       | 8       | 8       | 8       | 4       | 8       | 4      | 8      | 4        | 5 pr (1 pr)  | 5       | 10      | 10      | 10      | 5         | 10      | 5      | 10     | 5        | 34"<br>(864)             | 33.5"<br>(851) | 25.25"<br>(642) | 1               | 2"<br>ALL<br>SWIVEL | 230<br>(105)                |
|      |   | <b>6</b> pr                    | 6       | 12      | 12      | 12      | 6       | 12      | 6      | 12     | 6        | 9 pr (3 pr)  | 9       | 18      | 18      | 18      | 9         | 18      | 9      | 18     | 9        | 47"<br>(1194)            | 33.5"<br>(851) | 25.25"<br>(642) | 1               | 5"                  | 240<br>(109)                |
|      |   | <b>10</b> pr                   | 10      | 20      | 20      | 20      | 10      | 20      | 10     | 20     | 10       | 14 pr (4 pr)   | 14      | 28      | 28      | 28      | 14        | 28      | 14     | 28     | 14       | 65"<br>(1651)            | 33.5"<br>(851) | 25.25"<br>(642) | 1               | 5"                  | 285<br>(130)                |
|      |   | <b>12</b> pr                   | 12      | 24      | 24      | 24      | 12      | 24      | 12     | 24     | 12       | 17 pr (5 pr)   | 17      | 34      | 34      | 34      | 17        | 34      | 17     | 34     | 17       | 74"<br>(1880)            | 33.5"<br>(851) | 25.25"<br>(642) | 1               | 5"                  | 320<br>(145)                |

SIDE [Y]

DOOR SWING: 180°

[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).

ETC-UA-PH 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. Inside top shall be sloped to direct condensation to the rear of the unit. HANDLES. Full-size, form-fitting recessed hand grips shall be mounted on each side of cabinet. 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 FTC-UA-4PH model shall be standard with 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 stainless steel 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) spacing, on center, for easy tray adjustment, and shall easily lift off of heavy-duty stainless steel brackets without the use of tools for cleaning

PROOFING SYSTEM/CONTROLS. Built in humidified holding system shall include two (2) separate long life Incoloy nickel-chromium alloy heating elements per cavity; separate, adjustable controls shall be provided for each function. One to control the interior air temperature, and one to control the interior air moisture. An oversized stainless steel water reservoir shall be removable for ease of cleaning/sanitation. System shall have a Hi-Temp, self-lubricated, impedance protected fan-cooled blower motor for moist air distribution. 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, adjustable moisture control (Low to High) with "P" to indicate "Proof" position, 20 amp ON/ OFF power switch, humidity cycle light, and thermostat cycling light shall also be 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.

#### ELECTRICAL

220 volt, 50/60 Hz, single phase Element upgrade Electronic controls Mechanical timer DOORS Key locking door latch Dutch doors Left hand door hinging See-thru Lexan doors Glass doors SPACINGS Fixed rack assembly Extra stainless steel tray slides Shelves CASTERS All swivel casters Larger casters

FOOD WARMING EQUIPMENT COMPANY, INC. COOK | HOLD | TRANSPORT | SERVE | REFRIGERATION | BARS 5599 Highway 31 W, Portland, Tennessee 37148



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