HEATED BANQUET TRANSPORT & SERVE CABINETS

Pre-Plated Meals for Up to 11" Plates

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

HUMI-TEMP "P" SERIES



Humidified banquet cabinets are built to handle your most challenging events, on site or off premises, and keep your meals hot and fresh in up to (200) 11" plates

- FWE banquet cabinets are constructed for high performance in restaurant and resort banquet operations. Our stainless steel, tubular base frame comes standard and is engineered to absorb vibration and shock during transport
- Our easy to read, simple to set controls are eye-level and recessed-protected to maximize durability. They include a full range F/C thermostat that continuously monitors cabinet temperature even without power

Heavy-duty "no sag" shelves are removable to facilitate thorough cleaning

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



Push/pull handles - allows easy maneuvering

6

Available for immediate shipment - FWE's popular P-120 is available to ship within 48 hours (Quick Ship terms and conditions apply)

"P" series' models holds up to 11" plates. "P-XL" models are available for up to 12.375" plates

*Two year limited warranty









Eye Level Control Panel



Heavy-Duty "No Sag" Shelves



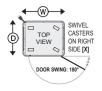
Humidity Pan



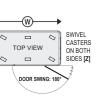
SPECIFICATIONS

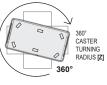


Ó









HEATED BANQUET TRANSPORT & SERVE CABINETS

				res: 11" d					OVERALL EXTERIOR DIMENSIONS IN. (mm)			CLASS 100		
I	COVER & PLATE HEIGHT:						(Height Includes Casters)					SHIP		
MODEL		31/8"		25⁄8"				SHELF	HIGH	DEEP	WIDE			WT.
	NUMBER	TOTAL PLATES	STACKS OF	TOTAL PLATES	STACKS OF	[B] SHELVES	SHELF SIZE	CLEARANCE (mm)	"H"	"D"	"W"	CASTER SIZE	NO. OF DOORS	LBS (KG)
		40	5	48	6	2	x ²²¹ ⁄4" 21³⁄4"	16½" (419)	50.5" (1283)	28.5" (724)	31.75" (806)	6"	1	260 (118)
		48	4	60	5	3	x ²²¹ ⁄4" 21³⁄4"	13⁵⁄₅" (348)	58.5" (1486)	28.5" (724)	31.75" (806)	6"	1	270 (123)
		60	5	72	6	2	x ²²¹ /4" 33"	16½" (419)	50.5" (1283)	28.5" (724)	42.5" (1080)	6"	1	290 (132)
		64	4	80	5	4	x ²²¹ /4" 21 ³ /4"	13⁵⁄₅" (348)	72.75" (1848)	28.5" (724)	31.75" (806)	6"	1	310 (141)
		72	5	90	6	3	x ²²¹ /4" 33"	13⁵⁄₅" (348)	58.5" (1486)	28.5" (724)	42.5" (1080)	6"	1	320 (146)
		90	5	108	6	3	x ^{22¹/4"} 33"	15%" (403)	65" (1651)	38.75" (985)	33" (839)	6"	1	345 (157)
		96	4	120	5	3	x ²²¹ ⁄4" 443⁄8"	13⁵⁄₅" (348)	58.5" (1486)	28.5" (724)	53.75" (1365)	6"	1	400 (182)
		120	5	144	6	3	x ²²¹ ⁄4" 443⁄8"	16½" (419)	67.75" (1721)	28.5" (724)	53.75" (1365)	6"	1	455 (207)
		150	5	180	6	3	x ²²¹ ⁄4" 54³⁄4"	16½" (419)	67.75" (1721)	28.5" (724)	64.25" (1632)	6"	1	495 (225)
		160	4	200	5	4	x ²²¹ /4" 54 ³ /4"	13⁵⁄≋" (348)	72.75" (1848)	28.5" (724)	64.25" (1632)	6"	2 Dutch	560 (254)

El	ECTRIC	AL DAT	Α		
MODEL NUMBER	P-48, P-60, P-72, P-80, P-90, P-108	P-120 P-144	P-180 P-200		
VOLTS	120	120	120		
WATTS	1315	1665	2065		
AMPS	11	13.9	17.2		
HERTZ	50/60	50/60	50/60		
PHASE	Single	Single	Single		
PLUG USA					
	5-15P	5-15P*	5-20P*		
PLUG CANADA		e T			
	5-15P	5-20P	5-30P		
VOLTS	220-240	220-240	220-240		
WATTS	1553	1969	2445		
WATTS AMPS	1553 6.5	1969 8.2	2445 10.2		
AMPS	6.5	8.2	10.2		
AMPS HERTZ	6.5 50/60	8.2 50/60	10.2 50/60		

* Dedicated circuit. Consult factory.

[A] Capacities when using covers depend on height of plate and cover. Capacities shown are

[B] Consult factory for clearance

*P-108 model is a deep profile cabinet with a slim-line design and large depth

based on 11" diameter plate and cover height of 3.125" and 2.625" respectively.

and capacity with extra shelves.

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 stress plates

at corners. INSULATION. "Ultra-Guard" UG-26 high density fiberglass insulation throughout; top, back, bottom, sides, and door(s). HANDLES. Heavy-duty, solid formed 1" x .375" thick: mounted at each end of unit. Mountina reinforced with stainless steel channel. BUMPER. Solid 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 edgemount die cast hinges. Doors

shall have edgemounted and full grip door latches. 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. P-120. P-144, P-180 and P-200 models shall be standard with a caster configuration of two (2) rigid and four (4) swivel with brake. Casters shall have a reinforced voke mounted to 10 aquae 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.

SHELVES. Triple plated, welded rod-type shelves shall be removable. Shelves shall be supported by high strength, "no sag" 14 gauge die-formed stainless steel brackets. 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 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.

WWW.FWE.COM

ELECTRICAL

Electric controls Upgraded element 220 volt, 50/60 Hz single phase DOORS Key locking door latch Paddle latch Magnetic latch Padlocking transport latch CASTERS All swivel (4 caster base only) Larger casters Floorlock (4 caster base only) **EXTRAS** Plate carriers: CP or UP Cord winder bracket Menu card holder Dry erase board Extra shelves - factory installed Drop down tubular S/S handle Ergo U-shaped handle

FWE products may be covered under one or more of the following U.S. patents: 288,299;238,300;3,952,609;4,192,991. All specifications subject to change without notice. Errors subject to correction. All rights reserved © 25 Food Warming Equipment Company, Inc. | R.25.02



