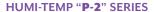
# **HEATED BANQUET TRANSPORT & SERVE CABINETS**

### Pre-Plated Meals for Up to 11" Plates

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





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. Engineered for transport applications - standard, stainless steel, tubular base frame 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
- "P-2" series' models hold up to 11" plates. "P-2-XL" models are available for up to 12.375" plates

\*Two year limited warranty



Tubular Welded Base Frame





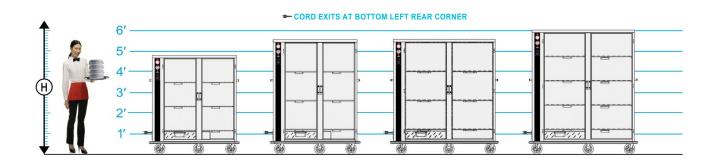
Heavy-Duty "No Sag" Shelves

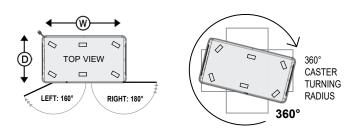


**Humidity Pan** 



## **HEATED BANQUET TRANSPORT & SERVE CABINETS**





I				OVERALL EXTERIOR DIMENSIONS IN. (mm)			CLASS 100						
	31/8"		ATE HEIGHT: <b>2</b> 5/8"				SHELF	(Height Includes Casters)			1		
MODEL NUMBER	L .	STACKS		STACKS OF	[B] SHELVES	SHELF SIZE	CLEARANCE (mm)	HIGH "H"	DEEP "D"	WIDE "W"	CASTER SIZE	NO. OF DOORS	SHIP WT. LBS (KG)
	96	4	120	5	3	x 22½" 44¾"	135/s" (348)	58.5" (1486)	28.5" (724)	53.75" (1366)	6"	2	405 (184)
	120	5	144	6	3	x 22½" 44¾"	16½" (419)	67.75" (1721)	28.5" (724)	53.75" (1366)	6"	2	450 (204)
	150	5	180	6	3	x 22½" 54¾"	16½" (419)	67.75" (1721)	28.5" (724)	64.25" (1632)	6"	2	520 (236)
	160	4	200	5	4	x 22½" 54¾"	135/s" (348)	72.75" (1848)	28.5" (724)	64.25" (1632)	6"	2	555 (252)

[A] Capacities when using covers depend on height of plate and cover. Capacities shown are based on 11" diameter plate and cover height of 3.125" and 2.625" respectively.

**[B]** Consult factory for clearance and capacity with extra shelves.

ELECTRICAL DATA								
MODEL NUMBER	P-12 P-14		P-180-2 P-200-2					
VOLTS	120	220-240	120	220-240				
WATTS	1665	1969	2065	2445				
AMPS	13.9	8.2	17.2	10.2				
HERTZ	50/60	50/60	50/60	50/60				
PHASE	Single	Single	Single	Single				
PLUG USA	5-15P*	6-15P	5-20P*	6-15P				
PLUG CANADA	5-20P	6-15P	5-30P	6-15P				

\*Dedicated circuit. Consult factory.

**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. Mounting reinforced with stainless steel channel.

BUMPER. Solid continuous wraparound aluminum channel, bolted to frame, with snapin, 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. On P-180-2 and P-200-2 models, each door shall have three (3) heavy-duty edgemount die cast hinges. Doors shall have edgemounted, magnetic 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 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

**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.

#### ELECTRICAL Electric controls

Upgraded element 220 volt, 50/60 Hz single phase Solar digital thermometer DOORS

#### Key locking door latch Paddle latch

Magnetic latch
Padlocking transport latch

CASTERS Larger casters

#### Larger casters 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

FOOD WARMING EQUIPMENT COMPANY, INC.

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