HEATED BANQUET TRANSPORT & SERVE CABINETS

Pre-Plated Meals for Up to 12.375" Plates

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



TOP MOUNT "BT" & "BT-XL" SERIES



Top Mount 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) 12.375" plates



- 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
- Simple to use electronic control, user friendly, easy to read and easy to set. Provided with low temperature alarm. Set range 90°F -190°F (32°C to 88°C)
- Heavy duty "no sag" shelves are removable to facilitate thorough cleaning
- Larger models like the BT-200 and the BT-200-XL come standard with Dutch doors to prevent excess heat loss when loading and unloading the cabinet
- "UHST" & "BT" series features FWE's Top Mount heat system, which eliminates hot and cold spots by gently circulating hot air throughout the interior of the cabinet. Elements and blower are protected from spillage and leaves the bottom of the cabinet open for easy cleaning reducing maintenance and cleaning costs
- "BT" series' models holds up to 11" plates. "BT-XL" models are available for up to 12.375" plates

*Two year limited warranty



Tubular Welded Base Frame



Eye-Level Control Panel



Heavy-Duty "No Sag" Shelves





SPECIFICATIONS

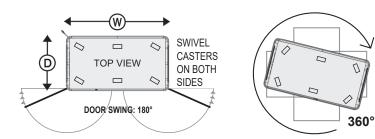
HEATED BANQUET TRANSPORT & SERVE CABINETS

CORD EXITS AT TOP LEFT REAR CORNER

360°

CASTER

TURNING RADIUS



	[A]		[A] COVER & PLATE HEIGHT:					OVERALL EXTERIOR DIMENSIONS IN. (mm) (Height Includes Casters)			CLASS 100			
MODEL NUMBER	COVERED PLATE DIAMETER		/8" STACKS OF		STACKS OF	[B] SHELVES	SHELF SIZE	SHELF CLEARANCE (mm)	HIGH "H"	DEEP "D"	WIDE "W"	CASTER SIZE	NO. OF DOORS	SHIP WT. LBS (KG)
	11"	96	4	120	5	3	x 22½" 44¾"	135/s" (348)	61.5" (1563)	30" (762)	50.75" (1290)	6"	2	465 (211)
	123/8"	96	4	120	5	3	x 245/8" 493/8"	135/s" (348)	61.5" (1563)	32" (813)	56.25" (1429)	6"	2	480 (218)
	11"	160	4	200	5	4	x 22½" 54¾"	135%" (348)	76" (1931)	29.75" (756)	63" (1601)	6"	4 DUTCH	610 (277)
	123/8"	160	4	200	5	4	x 245/8" 613/4"	135%" (348)	76" (1931)	33" (839)	70.5" (1791)	6"	4 DUTCH	750 (341)

[A] Capacities when using covers depend on height of plate and cover. Capacities shown are based on either an 11" or 12.375" diameters plate and cover height of 3.125" and 2.625".

[B] Available with 5 shelf optional accessory (at time of order with additional charge) with 9.75" shelf clearance (installed at factory only).

ELECTRICAL DATA									
MODEL NUMBER		120, 20-XL	BT-200, BT-200-XL						
VOLTS	120	220-240	120	220-240					
WATTS	2200	2580	2400	2780					
AMPS	18.3	10.8	20	11.6					
HERTZ	60	60	60	60					
PHASE	Single	Single	Single	Single					
PLUG USA	5-20P*	6-15P	5-20P*	6-15P					
PLUG	[W]		G C						

6-15P

*Dedicated circuit

5-30P

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. Insulated throughout; top, back, bottom, sides, doors using high density ceramic and fiberglass insulation.

HANDLES. Heavy-duty, solid formed 1" x .375" thick; mounted at each end of unit. Mountings reinforced with stainless steel channel. BUMPER. Solid continuouswraparound 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, field reversible, stoinless steel insulated door. High temperature gasket sealed; gasket shall be cabinet mounted. Full-size doors shall have two (2) heavy-duty edgemount die cast hinges. Magnetic door latch shall be edgemounted, full grip, and positive closing. The hinge and latch mountings are reinforced with stainless steel backing plates. BT-200 and BT-200-XL are standard with dutch doors.

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. Top mounted, forced air blower system shall include one (1) Hi-Temp, self-lubricated, impedance protected, fan-cooled blower motor to distribute heat equally throughout cabinet interior. BT-200 and BT-200-XL includes two (2) blower motors. Heating element shall be located in top heat chamber separated from food cabinet. Wall heat distribution tunnels shall be vented for balanced air circulation. Electronic controls shall include an easy to read digital display of cabinet temperature (with recall capacity of temperature set point and actual cabinet temperature), equipped with a programmable low temperature alarm, master ON/OFF switch with power

indicator light. Adjustable temperature range from 90°F to 190°F (32°C to 88°C).

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

Upgraded element Electronic controls 220 volt, 50/60 Hz, single phase DOORS

5-30P

6-15P

Key-locking door latch Paddle latch

Padlocking transport latch **SPACING**

Extra shelves

<u>CASTERS</u> Larger casters

EXTRAS
Menu card holder
Cord winder bracket
"CP" or "UP" plate carriers

Drop down tubular S/S handle Ergo U-shaped handle

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

