HEATED BANQUET TRANSPORT & SERVE CABINETS

Heated Rotary Dish/Plate Cabinet for Up to 11" Plates

TEMP SET RANGE: 90° – 202°F (32° – 94.5°C)

COMPACT "HDC" SERIES

Perfect for plate storage and transport in banqueting or buffet make up lines

4	FWE's design achieves unmatched results with fas	ster 6	Heavy-duty polyurethane	casters are long lasting and us	ed for
	heat-up times and more consistent plate temperatu any competitive model		easy maneuverability, eve	en when fully loaded	
2	Sliding top and flip down doors on both sides allow effortlessly be loaded and unloaded	r plates to		s plates hot and saves space - " counter and can easily be sto	red
3	Easy controls - simply plug in the unit and adjust temperature setting	8		struction - includes fully welded and abuse and provide years of	
4	Heat, store and transport up to 200 plates - enclose can be moved wherever you need it, when you need		Perfect for plate storage a non-heated DC-200-11 m		
5	During transport compact design protects plate stor thermostat retention strap protects controls	rage and	*Two ye	ear limited warranty	
		Models shown with optional accessory corner bumper)			
				FOR MODEL-SPECIFIC CERTIFICATIONS SEE FWE.	COM/CERTIFICATIONS

Compact Design

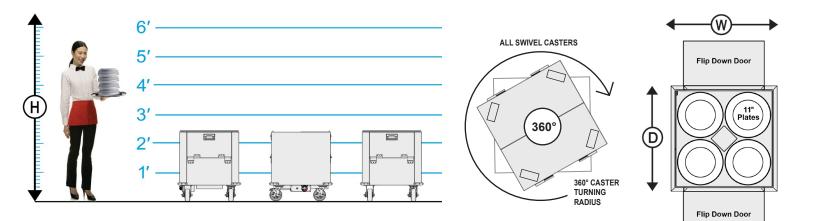
Tubular Welded Base Frame

Heat System

Easy Controls

SPECIFICATIONS

HEATED BANQUET TRANSPORT & SERVE CABINET



		CAPACITY BASED ON 11" PLATE:		OVERALL EXTERIOR DIMENSIONS IN. (mm) (Height Includes Casters) [B]			CLASS 100 SHIP WT.	
	MODEL NUMBER	11" PLATE MAXIMUM 4 STACKS	WORKING HEIGHT	HIGH "H"	DEEP* "D"	WIDE* "W"	CASTER SIZE	LBS. (KG)
<u>≤34</u> "	Heated	120 to 200 [A]	17.25" (439)	28.5" (724)	24" (610)	24" (610)	5" all swivel	175 (80)
<u>≤34</u> ″	Non-Heated	120 to 200 [A]	17.25" (439)	28.5" (724)	24" (610)	24" (610)	5" all swivel	170 (78)

ELECTRICAL DATA					
VOLTS	120	220-240			
WATTS	500	595			
AMPS	4.2	2.5			
HERTZ	60	60			
PHASE	Single	Single			
PLUG USA	5-15P	6-15P			
PLUG CANADA	5-15P	6-15P			

[A] Capacity depends upon height of plates from .572" (14.53mm) to .345" (8.76mm).
[B] Adding optional corner bumpers increases the depth and width of the cabinet.

Dimensions with corner bumpers: 25.75" (655mm) Deep; 25.75" (655mm) Wide

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).

DOORS AND LATCHES. One flush mounted, stainless steel insulated flip-down door with two (2) heavy-duty stainless steel hinges on front and rear.

SLIDING TOP. To allow easy top loading and unloading of dishes, with top hand grip lift. CASTERS. Maintenance free polyurethane tire casters in a 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. **HEAT CONTROLS.** Radiant heat system shall include an Incoloy nickel-chromium alloy heating element. Controls shall be sidemounted and shall include temperature sensor and ON / OFF power indicator light, adjustable temperature control to 202°F (94.5°C). Control knob shall be protected by retention strap.

ELECTRICAL CHARACTERISTICS.

3 wire grounded power cord and plug, sidemounted for safety. See chart above for amperage and receptacle configuration. INSTALLATION. Unit should not be installed in an area where adverse environmental conditions are present.

ELECTRICAL 220 volt, 50/60 Hz single phase CASTERS Larger casters EXTRAS Corner bumpers (set of 4) Push-pull bar handles Cord winder bracket

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



800-222-4393WWW.FWE.COMSALES@FWE.COM

EWE 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 Warrning Equipment Company, Inc. | R.25.01