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Product Overview



PROJECT:	MODEL:	QUANTITY:	ITEM NO:

FOOD WARMING EQUIPMENT

MOBILE BANQUET CABINETS

Heated Holding Transport for Pre-Plated Meals

"A SERIES"

Specification Page: S1-11



Models **A-120-2** and **A-180-2** have 2 full size doors, side-by-side, allowing full access to cabinet interior.



FWE's economy banquet cabinet keeps pre-plated meals hot and fresh for hours!



Banquet Cabinets Section 1 FWE's Radiant Heat/Humidity System is a wise choice for the smaller or startup operation that primarily uses covers. The economical "A Series" features FWE's heavy-duty construction features with a radiant heat system - no blower motors. These fully insulated cabinets keep your pre-plated meals hot and appetizing until served. Humidity can be added to preserve the moisture content of the food keeping the food fresh longer.

The heat system is built into the cabinet to reduce maintenance and cleaning costs. Clean up is effortless. The controls are upfront and eye-level, featuring a full range thermometer and thermostat scale of 90°F to 190°F. Our cabinets are built tough using stainless steel throughout. Welded construction and our exclusive tubular stainless steel base frame ensure that our cabinets will withstand the most demanding use. And when it comes to selection, no one offers more than FWE. We offer sizes and capacities to fit any operation. Make your choice FWE . . . the "Choice of the Professionals".

- ♦ Built-in radiant heat system
- ♦ Full range thermostat adjustable to actual temperature
- ♦ Heavy-duty "No Sag" removable shelves
- ♦ All stainless steel
- ♦ All welded construction no rivets
- ♦ Tubular stainless steel welded base frame
- **♦ Full extension bumper**
- ♦ Heavy-duty polyurethane casters
- **♦ Recessed eye-level controls**
- ♦ Heavy-duty hinges
- ♦ Positive close door latch
- ♦ Hi-temp door gasket
- ♦ Fully insulated throughout
- ♦ Two year limited warranty



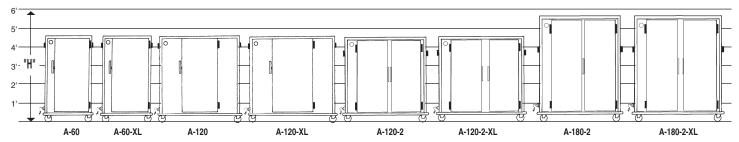






ECHO!TONS.

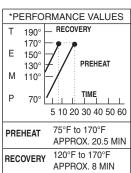
MOBILE BANQUET CABINETS



COVERED PLATE DIAMETER 11" 12.375"				ဟ	COVERED			OVERALL EXTERIOR DIMENSIONS IN. (mm)			CLASS		SHIP	
MODEL NUMBER	C+P H 3.125"	EIGHT : 2.625"	_	EIGHT:	SHELVES	PLATES STACKE HIGH		SHELF CLEARANCE (mm)	HIGH "H"	DEEP "D"	WIDE "W"	CASTER SIZE	NO. OF DOORS	WT . LBS. (KG)
A-60	48 [A]	60 [A]	-		3	4	22.25" x 21.75"	13.7" (348)	57" (1448)	28.5" (724)	31.75" (806)	5"	1	230 (104)
A-60-XL	-	-	48 [B]	60 [B]	3 [C]	4	24.625" x 24.625"	13.7" (348)	57" (1448)	31.5" (800)	34.5" (876)	5"	1	250 (114)
A-120	96 [A]	120 [A]	-	 _ 	3	4	22.25" x 44.375"	13.7" (348)	57" (1448)	28.5" (724)	53.75" (1365)	5"	1	350 (158)
A-120-XL	-	 – 	96 [B]	120 [B]	3	4	24.625" x 49.375"	13.7" (348)	57" (1448)	31.5" (800)	59.25" (1505)	5"	1	380 (171)
A-120-2	96 [A]	120 [A]	-	 – 	3	4	22.25" x 44.375"	13.7" (348)	57" (1448)	28.5" (724)	53.75" (1365)	5"	2	350 (158)
A-120-2-XL	-	-	96 [B]	120 120	3	4	24.625" x 49.375"	13.7" (348)	57" (1448)	31.5" (800)	59.25" (1505)	5"	2	405 (184)
A-180-2	150 [A]	180 [A]	-	 - 	3	5	22.25" x 54.75"	16.5" (419)	68" (1727)	28.5" (724)	64.5" (1638)	6"	2	505 (228)
A-180-2-XL	-	 _ 	150 [B]	180 [B]	3	5	24.625" x 61.75"	16.5" (419)	68" (1727)	31.5" (800)	71.5" (1816)	6"	2	535 (242)

 [[]A] Capacities when using covers depend on height of plate and cover. Capacities shown are based on plate and cover height of 3.125" and 2.625" respectively. 11" diameter cover is maximum when not using carriers and stacking directly on shelves.
 [B] Capacities depend on height of plate and cover (maximum cover size is 12.375" diameter).
 Capacities shown are based on plate and cover height of 3.125" and 2.625" respectively.

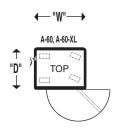
 [C] Available with 5 shelf optional accessory (at time of order @ additional charge) with 9.75" shelf clearance (installed at factory only). Covered plates then stack 3 high on each shelf. Carriers cannot be used with this optional accessory.





ELECTRICAL DATA				
A-60 A-120 A-120-2	A-180-2 A-180-2-XL			
VOLTS	120	120		
WATTS	1050	2000		
AMPS	8.75	16.7		
HERTZ	50 / 60	50 / 60		
PHASE	Single	Single		
NEMA PLUG	5-15P	5-20P		

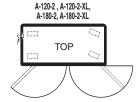




DOOR SWING: 21.25"



DOOR SWING: 21.25"



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 plates at corners.

INSULATION. "Ultra-Guard" UG-26 high density fiberglass insulation throughout; top, back, bottom, sides, and door(s). PUSH BARS HANDLES. Heavy-duty, solid formed 1" x .375" thick; mounted at each end of unit. Mountings reinforced with stainless steel channel.

BUMPER. Solid 1.5" wide continuous wraparound aluminum channel, bolted to frame, with snap-in, non-marking replaceable 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. Magnetic latches are standard on models with two (2) doors. 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. 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 fall" 14-gauge die-formed stainless steel brackets. Bottom shelf shall be equipped with "lift-up" hook for easy access

to facilitate cleaning. **HEATING SYSTEM / CONTROLS.** Natural Convection Heat/Humidifying Heat System shall include an Incoloy nickel-chromium alloy heating element. 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 (30° to 90°C). An operational range thermometer, power supply light and thermostat cycling light are also included. **ELECTRICAL CHARACTERISTICS.** 3 wire grounded

10 foot extension power cord and plug, side mounted for safety. See chart above for amperage and receptacle configuration. Dedicated circuit.

FWE Products are used by major companies world-wide. We can modify, design, or custom build equipment to fit your special requirements.

Optional Accessories:

╛	Digital thermometer
	220 volt, 50/60 Hz, single phase
-	OF!

CE compliant Heat retention battery

"Convert-a-Unit" for canned fuel use MODELS: □ A-60 □ A-60-XL □ A-120-2 □ A-120-2-XL □ A-180-2 □ A-180-2-XL

Dutch doors

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Key locking door latch

Magnetic latch (Standard on 2 door models) Paddle latch

Padlocking transport latch

Left hand door hinging Security packages

Top corner bumpers

П Larger or type of casters Six caster swivel configuration

Floorlock (requires 6" casters)

Door edge trim

Cold plate cartridge П Extra shelves

Plate carriers: CP or UP

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. © 11K Food Warming Equipment Company. Inc.



Food Warming Equipment Company, Inc.

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When ordering carriers - Specify \square CP for covered plates or \square UP for uncovered plates. Plate carriers not available on XL models.