



PROJECT:

MODEL:

QUANTITY:

ITEM NO:

# MOBILE REFRIGERATED AIR SCREEN

## For 18" x 26" Trays/Pans

### "ASU-9 SERIES"

**"Air Supremacy"**  
*AirScreen*



ASU-9



Horizontal  
air screen with  
multi-fan cooling  
system

3 pair heavy-duty  
stainless steel  
hinges assure  
tight seal

270° door swing  
and magnetic  
open door catch

Exclusive digital  
controls with easy-to-use  
instructions

Bottom mount  
heavy-duty  
oversized highly  
efficient refrigeration  
system

**Extreme environments  
demand "Air Supremacy"  
for the ULTIMATE in  
Air Screen technology!**

### Not just another Air Curtain...It's "Air Supremacy"

Maintain food temperatures with the **door open for up to 4 HOURS / 40°F (4.4°C) . . . or better!**

Cold food maintenance is no longer a challenge with the **"Air Supremacy."** Designed to maintain food temperatures in extreme Tray Line Refrigerators environments with door open in hospital / institutional volume feeding operations, providing un-matched performance – even in high ambient temperature

Side by side, the ASU-9 **"Air Supremacy"** is surpassed by no other - *period!* It's all of the great features found in the FWE H.D. Refrigerated Air-Screen (RAS-10), plus an advanced turbo-charged 3-F / 3-D air screening system and evolution in high performance engineered design found no where else.

ASU-9 maintains a lower interior temperature of 40°F (4.4°C) **(or less)** for 4 hours. Compare with competitive brands of only 45°F (7.2°C) for only 60 - 90 minutes – it is easy to see that the is just not another air screen... it is the most efficient of air screen... it is **"Air Supremacy."**

See other side for details.

- ◇ Exclusive electronic controls
- ◇ Digital display
- ◇ Multi-fan 3-D air curtain cooling system
- ◇ "On Demand" defrost cycles  
Intuitive / automatic / and demand cycles
- ◇ Stainless steel exterior and interior
- ◇ All welded construction - no rivets
- ◇ Tubular stainless steel welded base frame
- ◇ Heavy-duty polyurethane casters
- ◇ Heavy-duty hinges
- ◇ Magnetic door catch
- ◇ Gasket sealed doors
- ◇ Recessed hand grips on each side
- ◇ Rear mounted tubular handle
- ◇ Removable tray slides
- ◇ Two year limited warranty



TM

PROJECT:

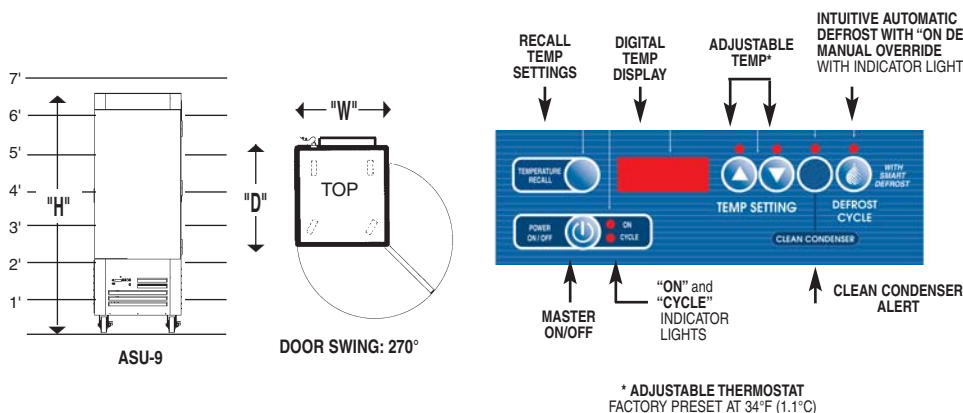
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# SPECIFICATIONS:

## AIR SCREEN SUPREMACY For 18" x 26" Trays / Pans



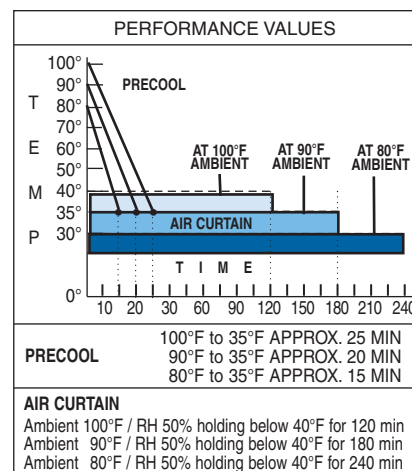
## ELECTRICAL DATA

VOLTS	220
WATTS	1870
AMPS	8.5
HERTZ	50 / 60
PHASE	Single
NEMA PLUG	6-20P

Dedicated circuit only.

MODEL NUMBER	CAPACITIES OF TRAYS / PANS: 4.5" (114 mm) Spacings are Standard [A]	OVERALL EXTERIOR DIMENSIONS IN. (mm)			NO. OF DOORS	CASTER SIZE	SHIP WT. LBS. (KG)	CUBIC FEET (m <sup>3</sup> )
		HIGH "H"	DEEP "D"	WIDE "W"				
ASU-9	18 Trays 14" x 18"	77.75" (1975)	34.75" (883)	28.25" (718)	1	6"	525 (238)	58.79 (1.66)
	9 Trays 18" x 26"							

**Note:** Door hinging is right as standard. Door may be ordered as left hand hinging at time of order at no charge. Door is not field reversible.



**CONSTRUCTION.** Heliarc welded stainless steel cabinet exterior includes top, back, bottom and one piece louvered grille are constructed of 18 and 20-gauge stainless steel with #3 finish. Cabinet interior and door liners are constructed of stainless steel with 2-B finish.

**INSULATION.** "Ultra-Guard" UG-26 high density fiberglass and foam insulation throughout.

**HANDLES.** Two (2) stainless steel flush-in-wall hand grips recess mounted; one (1) on left side and one (1) on right side of unit. One (1) heavy-duty stainless steel tubular handle mounted in "stand-off" fashion at rear of unit.

**BUMPER (OPTIONAL).** 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 foam insulated doors, magnetic gasket sealed. Each door shall have three (3) heavy-duty edgemoat hinges. Door opens to 270°.

Magnetic door "hold-open" device standard, allowing out-of-the-way for easy load and unloading.

**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.

**TRAY SLIDES.** Maximum air flow design of slides provides a maximum air distribution around product. Slides are designed to give secure bottom tray support and are removable for cleaning.

### REFRIGERATION SYSTEM / CONTROLS.

Highly accurate, exclusive digital controls feature continuously intuitive defrost system with on demand override. Shall have three (3) heavy-duty evaporator fans producing high CFM. 3/4 HP air-cooled condenser assures optimum performance in high ambient temperatures. Bottom mounted, self-contained, balanced refrigeration system using environmentally safe 404A refrigerant, conveniently located behind four louvered access panels. Heavy-duty coated evaporator coil is located out of the food zone. Pressure and temperature aid in creating a displaced curtain of air and unique circulation

pattern within the food zone during periods while door is open. When the door is closed, interior air-flow pattern prevents warm pockets and cold spots within the cabinet. Controls shall be front mounted and include a digital display of cabinet temperature (with recall capability of temperature set point and actual cabinet temp), master ON/OFF switch with power indicator light, cycle indicator light, and ON DEMAND DEFROST system with indicator light. Adjustable temperature range 33°F (5°C) to 38°F (3.3°C) factory set at 34°F (1.1°C). Control is equipped with a door open alarm to alert operator when door is opened beyond allowed time span factory adjustable between 120 to 240 minutes and a "Clean Condenser" reminder light when it is time to care for the unit and clean the condenser coil.

**ON DEMAND DEFROST.** Shall have 750 watt defrost element. "On Demand" momentary defrost cycle allows the operator to efficiently force a defrosting of the coils at convenient times to the operation. Intuitive control determines when to active AUTO-DEFROST cycle. Operator specified defrost cycle time can be set from 4 to 12 hour increments of one hour. Shall have condensate evaporative condensate pan to evaporate defrost condensation.

**ELECTRICAL CHARACTERISTICS.** 3 wire grounded 8 foot extension power cord and plug, rear mounted for safety. See electrical data chart above for amperage and receptacle configuration. Dedicated circuit.

### Optional Accessories:

- ☐ CE compliant
- ☐ Cold plate cartridge
- ☐ Key locking door latch
- ☐ Padlocking transport latch
- ☐ Left hand door hinging
- ☐ Security packages
- ☐ All swivel or larger casters
- ☐ Floorlock (requires 6" casters)
- ☐ Menu card holder
- ☐ 6" legs
- ☐ Extra tray slides
- ☐ Full perimeter bumper
- ☐ Corner bumpers

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



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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.  
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