



PROJECT:	MODEL:	QUANTITY:	ITEM NO:

DUAL-HEAT MOBILE XXL BANQUET CABINETS

For Pre-Plated Meals up to 13.25" Covered Plates

DUAL-HEAT "E-XXL SERIES"



XXL SERIES

**holds the
"Super Extra Large"
banquet plates.**



E-1200-XXL

To achieve maximum capacity, "XXL Series" maximum cover size is 13.25" diameter.

For 11" cover size, refer to "E Series".

(See Specification Page: S1-1)

For 12.375" cover size, refer to "XL Series".

(See Specification Page: S1-2)

No one builds a better banquet cabinet – period! These versatile cabinets allow either canned fuel or efficient forced air electrical heat to keep prepared meals hot & appetizing.



TM

Need a banquet cabinet to accommodate the "Super Extra-Large" 13.25" diameter plate? Look no further than the "E Series Dual Heat" cabinets, specifically designed to provide even heat distribution throughout the cabinet interior in both *canned* fuel and *electric* operation. FWE's advanced built-in blower system combined with our unique baffle and vented tunnel minimizes temperature differences top to bottom and side to side. FWE's system allows you to use the entire cabinet... even the lowest shelf!

The heat system is built into the cabinet to reduce maintenance and cleaning costs. Clean up is effortless. The controls are upfront, eye-level, and feature a full range thermostat adjustable to actual temperature so they are easy to see and operate. 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."

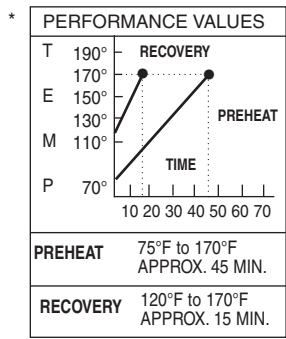
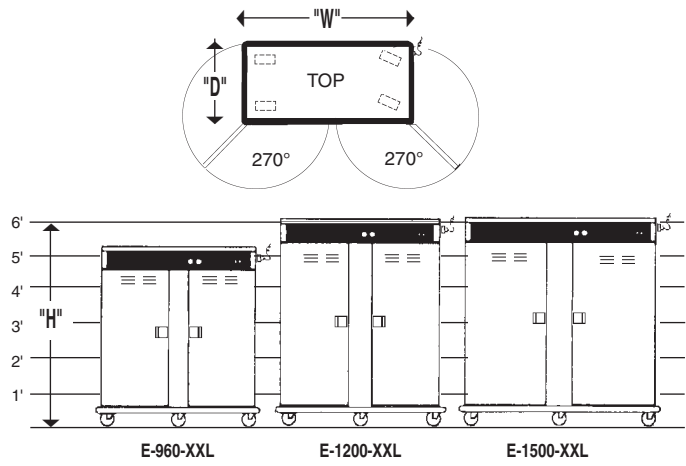
- ◇ Heavy-duty "No Sag" removable shelves
- ◇ 270° door swing allows doors to lay flat
- ◇ Recessed push handles
- ◇ Door vents
- ◇ Full range thermostat adjustable to *actual* temperature
- ◇ Recessed eye-level controls
- ◇ All stainless steel
- ◇ All welded construction - no rivets
- ◇ Tubular stainless steel welded base frame
- ◇ Full extension bumper
- ◇ Heavy-duty polyurethane casters
- ◇ Heavy-duty hinges
- ◇ Positive close door latch
- ◇ Gasketless door
- ◇ Fully insulated throughout
- ◇ Two year limited warranty



made to serve you better

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SPECIFICATIONS: DUAL-HEAT MOBILE XXL BANQUET CABINETS



ELECTRICAL DATA	
E-960-XXL, E-1200-XXL, E-1500-XXL	
VOLTS	120
WATTS	2300
AMPS	19.1
HERTZ	50 / 60
PHASE	Single
NEMA PLUG	USA CANADA
	5-20P 5-30P

* Values are for smallest model listed.

Dedicated circuit.

MODEL NUMBER	COVERED PLATES: 13.25" DIAMETER		SHELVES	COVERED PLATES STACKED HIGH	SHELF SIZE	SHELF CLEARANCE (mm)	OVERALL EXTERIOR DIMENSIONS IN. (mm)			CASTER SIZE	NO. OF DOORS	DOOR SWING	SHIP WT. LBS. (KG)
	COVER & PLATE HEIGHT:						HIGH "H"	DEEP "D"	WIDE "W"				
	3.125"	2.625"											
E-960-XXL	96 [A]	96 [A]	4	3	26.75" x 60.125"	9.875" (251)	67" (1702)	35" (889)	63.5" (1613)	5"	2	22.25" (565)	600 (270)
E-1200-XXL	120 [A]	144 [A]	3 [B]	5	26.75" x 60.125"	16.625" (422)	76.75" (1949)	35" (889)	63.5" (1613)	6"	2	22.25" (565)	660 (298)
E-1500-XXL	150 [A]	180 [A]	3 [B]	5	26.75" x 67.125"	16.625" (422)	76.75" (1949)	35" (889)	76.5" (1943)	6"	2	27.5" (698)	800 (360)

Need Canned Fuel Only Operation?

NOTE: If non-electrical unit (canned fuel only operation) is desired, please order with a "C" prefix, instead of "E".

[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.

[B] Available with 5 shelf optional accessory (at time of order @ additional charge) with 9.125" shelf clearance (installed at factory only). Covered plates then stack 3 high on each shelf. Carriers cannot be used with this optional accessory.

Plate Carriers are not available for XXL Models.

Dutch Doors are available on the full-size models. Add "D" for the **Dutch Door** optional accessory.

CONSTRUCTION. Heliarc welded, single unit construction of stainless steel; 20-gauge polished exterior, 22-gauge stainless steel interior with easy-to-clean covered 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).

PUSH BAR HANDLES. Heavy-duty, solid formed 1" x .375" thick; recess mounted at each end of unit allowing 270° door swing. 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 gasketless door. Each door shall have three (3) heavy-duty, lift-off, 12-gauge stainless steel hinges. Doors shall open a full 270°, to lay flat against sides of cabinet. Each door shall be equipped with

a 4" x 5" full grip, flush-in-door stainless steel paddle latch; positive closing and adjustable louvered vents. 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 fall" 14-gauge die-formed stainless steel brackets. Bottom shelf shall be equipped with "lift-up" hook for easy access to facilitate cleaning.

CANNED HEAT/ ELECTRICAL HEAT. Top mounted blower system shall include two (2) Hi-Temp, self-lubricated, impedance protected, fan-cooled blower motors. Interior cabinet body shall be vented to provide combustion capability for canned fuel. Adjustable louvered vents assure even heat throughout the cabinet and "No-Fail" combustion, as well as exhaust of canned fuel fumes. Heating elements and canned heat system

shall be located at bottom of cabinet to eliminate hot spots and distribute heat equally throughout cabinet interior. Bottom baffle, back wall and heat distribution tunnel shall be vented for balanced air circulation when operating on either canned fuel or electrical power, to prevent overheating of lower shelf. Baffle and solid fuel drawers shall be contained in the interior of unit to prevent rodent infestation. Slide-out drawers for solid fuel shall be located under baffle, and shall have safety stops to prevent tipping/falling out.

CONTROLS. 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, thermostat cycling light, and 20 amp ON/OFF switch 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.

- Optional Accessories:**
- Electronic controls
 - Digital thermometer
 - 220 volt, 50/60 Hz, single phase
 - CE compliant
 - Heat retention battery
 - Dutch doors
 - Key locking door latch
 - Magnetic latch
 - Padlocking transport latch
 - Security packages
 - Larger or type of casters
 - Drop-down ergo handle
 - Door edge trim
 - Cold plate cartridge
 - Floorlock
 - Extra shelves
 - Plate carriers: CP or UP

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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