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| PROJECT: | MODEL: | QUANTITY: | ITEM NO: |
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ETC HEATED CABINETS

Heated Transport For Various Size Trays, Pans, and Gastro-Norm

“ETC-UA-HD SERIES”

R E M O V A B L E

HEAT MODULE



ETC-UA-4HD

- Non-Insulated Cabinet
- Insulated Door
- Removable Heat Module
- Universal Tray Slides; Adjustable Spacings



NON-INSULATED

Economy, non-insulated cabinet with E-Z removable heat module.



For applications where a Removable Heat System is desired, FWE offers this self-contained heat system. Water can be added to water pan and humidity will be added to the cabinet air to keep foods moist. However, if dry heat is needed, it does not harm the unit to be used without any water in the water pan.

FWE's heavy-duty single door tray cabinet is fully enclosed and designed for fast tray access. Built for mobility, FWE's unibody construction keeps the cabinet balanced and stable during transport. Adjustable tray slides make it easy to transport 18" x 26", 12" x 20", 14" x 18", 12" x 18", 20" x 22", 10" x 20" as well as Gastro-Norm sizes: GN 2/1, GN 1/1 and GN Maxi-Pan.

Our internal frame construction is designed for rigorous operations and environments, eliminating cabinet torquing during transport, assuring FWE non-insulated cabinets last longer than any other – *period!*

Casters are mounted to reinforcement plates for added durability and take the impact over thresholds. Built tough from stainless steel for continuous demanding use, FWE is the "Choice of Professionals".

- ◇ Removable heat system
- ◇ All stainless steel
- ◇ All welded construction - no rivets
- ◇ Tubular stainless steel welded base frame
- ◇ Heavy-duty polyurethane casters
- ◇ Removable, humidity reservoir
- ◇ Heavy-duty hinges
- ◇ Positive close door latch
- ◇ Hi-temp door gasket
- ◇ Recessed hand grips
- ◇ Insulated door
- ◇ Universal adjustable tray slides
- ◇ Two year limited warranty



PROJECT:

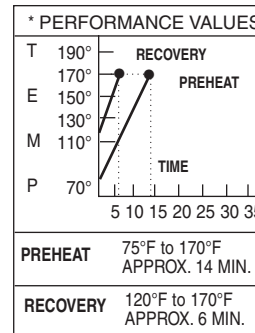
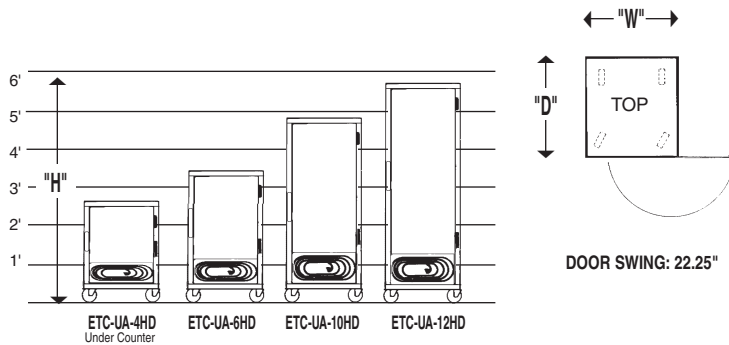
MODEL:

QUANTITY:

ITEM NO:

SPECIFICATIONS:

ETC HEATED CABINETS



* Values are for mid-size model listed.

| ELECTRICAL DATA | | |
|-----------------|-----------|-----------|
| VOLTS | 120 | 220-240 |
| WATTS | 2200 | 3770 |
| AMPS | 18.3 | 15.8 |
| HERTZ | 50 /60 | 50 /60 |
| PHASE | Single | Single |
| PLUG USA | 5-20P | 6-20P |
| PLUG CANADA | 5-30P | 6-20P |

Dedicated circuit

| MODEL NUMBER | CAPACITIES OF TRAYS / PANS: 4.5" (114 mm) Spacings are Standard [A] | | | | | | | | | | | | | | OVERALL EXTERIOR DIMENSIONS IN. (mm) | | | | Consult Factory for SHIPPING CLASS | | | | | | | | | | | | | |
|-----------------------------|---|---------|---------|---------|---------|---------|---------|---|--------|---------------------|---------------------------------------|---------|---------|---------|--------------------------------------|----------|----------|-----------------|------------------------------------|---------------|------------------------------|---------|---------|---------|--------|---------------|---------------------|-------------|---|----|-----------|-------------|
| | STANDARD CAPACITY: NUMBER OF TRAYS / PANS @ 4.5" Spacings (114 mm) | | | | | | | OPTIONAL CAPACITY: NUMBER OF TRAYS / PANS @ 3" Spacings (76 mm) | | | | | | | HIGH "H" | DEEP "D" | WIDE "W" | NUMBER OF DOORS | CASTER SIZE | SHIP WT. (KG) | CUBIC FEET (m ³) | | | | | | | | | | | |
| | TRAY/PAN SLIDES PROVIDED | 18 x 26 | 12 x 20 | 14 x 18 | 12 x 18 | 20 x 22 | 10 x 20 | GN 2/1 | GN 1/1 | MAXI-PAN 20x20 Reck | TRAY/PAN SLIDES REQUIRED (Additional) | 18 x 26 | 12 x 20 | 14 x 18 | | | | | | | | 12 x 18 | 20 x 22 | 10 x 20 | GN 2/1 | GN 1/1 | MAXI-PAN 20x20 Reck | | | | | |
| ETC-UA-4HD Under Counter | 4 pr | 4 | 8 | 8 | 8 | 4 | 8 | 4 | 8 | 4 | 4 | 4 | 4 | 4 | 5 pr (1 pr) | 5 | 10 | 10 | 10 | 5 | 10 | 5 | 10 | 5 | 5 | 33.5" (851) | 30.5" (775) | 24.5" (622) | 1 | 5" | 170 (78) | 14.48 (.41) |
| ETC-UA-6HD | 6 pr | 6 | 12 | 12 | 12 | 6 | 12 | 6 | 12 | 6 | 6 | 6 | 6 | 6 | 9 pr (3 pr) | 9 | 18 | 18 | 18 | 9 | 18 | 9 | 18 | 9 | 9 | 44.5" (1130) | 30.5" (775) | 24.5" (622) | 1 | 5" | 200 (90) | 19.24 (.54) |
| ETC-UA-10HD† | 10 pr | 10 | 20 | 10 | 20 | 10 | 20 | 10 | 20 | 10 | 20 | 10 | 20 | 10 | 14 pr (4 pr) | 14 | 28 | 28 | 28 | 14 | 28 | 14 | 28 | 14 | 14 | 60.5" (1537) | 30.5" (775) | 24.5" (622) | 1 | 5" | 250 (114) | 26.16 (.74) |
| ETC-UA-12HD † | 12 pr | 12 | 24 | 24 | 24 | 12 | 24 | 12 | 24 | 12 | 24 | 12 | 24 | 12 | 17 pr (5 pr) | 17 | 34 | 34 | 34 | 17 | 34 | 17 | 34 | 17 | 17 | 69.25" (1759) | 30.5" (775) | 24.5" (622) | 1 | 5" | 280 (126) | 29.94 (.85) |

[A] Uprights punched on 1.5" (38mm) centers. Tray slides are adjustable. Number of tray slides are listed above. Standard spacings are 4.5" (114 mm).

- Dutch Doors [add "D"] are 2 half size doors available on the full-size models. †
- See-thru Lexan Door [add "L"] is available on all model sizes.

Removable Heat System: Overall exterior dimensions: Height: 6" (152mm) / Depth: 19" (483mm) / Width: 21.25" (540mm) / Weight: 26 lbs (12kg)

CONSTRUCTION. Heliarc welded, single unit construction of 18-gauge stainless steel; Welded tubular base frame shall be 1" square, heavy gauge stainless steel tubing, with 10-gauge stainless steel reinforcing plates at corners and fittings.

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 edgmount die cast hinges. Door latch shall be edgmounted, full grip, and positive closing. The hinge and latch mountings are reinforced with stainless steel backing plates.

HANDLES. Full-size, form-fitting recessed hand grips shall be mounted on each side of cabinet.

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. Welded rod-style tray slides are nickel plated for greater durability and sanitation. Fully adjustable/ removable and designed to give secure bottom tray support. Removable stainless steel uprights shall be punched on 1.5" spacings, o.c., for easy tray adjustment, and shall easily lift off heavy-duty stainless steel brackets without the use of tools for cleaning.

REMOVABLE HEAT SYSTEM AND CONTROLS. Forced air heating system shall be completely removable for convenience and sanitation. System shall include a long life Incoloy nickel-chromium alloy heating element. A stainless steel water reservoir shall be removable for ease of cleaning/sanitation.

System shall have a Hi-Temp, self-lubricated, impedance protected fan-cooled blower motor for air distribution. Controls shall include adjustable temperature control (to 190°F.), 20 amp ON/OFF power switch, operational range thermometer.

ELECTRICAL CHARACTERISTICS. 3 wire grounded 10 foot extension power cord and plug. See electrical data 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:

- CE compliant
- Heat retention battery
- "Convert-a-Unit" for canned fuel use
- Heavy-duty push pull handles
- Dutch doors
- See-thru Lexan door
- Key locking door latch
- Magnetic latch
- Paddle latch
- Padlocking transport latch
- Left hand door hinging
- Security packages
- All swivel or larger casters
- Door edge trim
- Full extension bumper
- Corner bumpers
- Cold plate cartridge
- Floorlock (requires 6" casters)
- Extra tray slides
- "Ultra-Universal" transport slides



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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.
All specifications subject to change without notice.
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