



PROJECT:	MODEL:	QUANTITY:	ITEM NO:

ENCLOSED TRANSPORT CABINETS

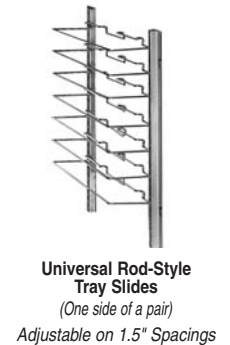
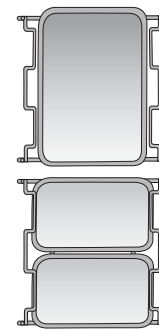
Insulated Utility Transport for Universal Trays, Pans, and Gastro-Norm

“ETC-UA INS SERIES”

NO HEAT
INSULATED



- Non-Heated (Ambient)
- Insulated
- Universal Tray Slides
 - One (1) 18" x 26" Tray per ledge, or
 - Two (2) 12" x 20" Pans per ledge



FWE's all stainless steel fully insulated universal cabinet is built tough to transport hot or cold foods.

FWE's heavy-duty single door tray cabinet is fully insulated and enclosed. Designed 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", and 10" x 20". For holding GN Pans, select slides for GN Pans under Optional Accessories.

FWE transport cabinets are fully insulated, including the bottom floor base of the cabinet - not just the door, as in some competitive models.

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

Durable stainless steel takes the abuse of transport applications and allows for sanitary maintenance. 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".

- ◇ All stainless steel
- ◇ All welded construction - no rivets
- ◇ Tubular stainless steel welded base frame
- ◇ Heavy-duty polyurethane casters
- ◇ Heavy-duty hinges
- ◇ Positive close door latch
- ◇ Hi-temp door gasket
- ◇ Recessed hand grips
- ◇ Fully insulated
- ◇ Universal adjustable tray slides
- ◇ Two year limited warranty



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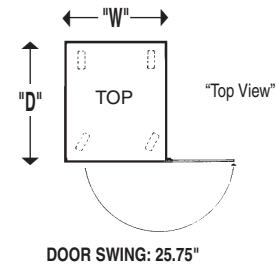
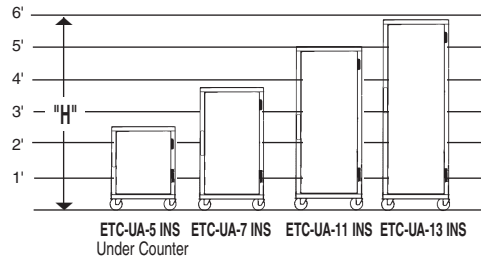
MODEL:

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SPECIFICATIONS:

ENCLOSED TRANSPORT CABINETS

NO HEAT**INSULATED**

MODEL NUMBER	CAPACITIES OF TRAYS / PANS: 4.5" (114 mm) Spacings are Standard [A]														OVERALL EXTERIOR DIMENSIONS IN. (mm)			NUMBER OF DOORS	CASTER SIZE	SHIP WT. LBS. (KG)								
	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"											
	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 Rack	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 Rack
ETC-UA-5 INS Under Counter	5 pr	5	10	10	10	5	10	5	10	5	5	7 pr (2 pr)	7	14	14	14	7	14	7	14	7	7	34.75" (883)	32" (813)	26" (660)	1	5"	165 (75)
ETC-UA-7 INS	7 pr	7	14	14	14	7	14	7	14	7	7	11 pr (4 pr)	11	22	22	22	11	22	11	22	11	11	45" (1143)	32" (813)	26" (660)	1	5"	190 (86)
ETC-UA-11 INS †	11 pr	11	22	22	22	11	22	11	22	11	11	16 pr (5 pr)	16	32	32	32	16	32	16	32	16	16	61.75" (1568)	32" (813)	26" (660)	1	5"	250 (113)
ETC-UA-13 INS †	13 pr	13	26	26	26	13	26	13	26	13	13	19 pr (6 pr)	19	38	38	38	19	38	19	38	19	19	70.5" (1790)	32" (813)	26" (660)	1	5"	280 (126)

[A] Tray slides accommodate: (1) 18" x 26", (2) 14" x 18" trays, (2) 12" x 20", or (1) 20" x 20" glass rack.

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

* Note: To hold GN Pans, select "Slides for GN Pans" under Optional Accessories.

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

Dutch Door models have 2 half size doors.

All model sizes are available with the Pass-thru Door [add "P"] and/or See-thru Lexan Door [add "L"] optional accessories.

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 stainless steel base frame with extra-heavy tubing. 10-gauge stainless steel reinforcing plates at corners and fittings.

INSULATION. "Ultra-Guard" UG-26 high density fiberglass insulation throughout; top, back, bottom, sides, and door(s).

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

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. Door latch shall be edgemounted, full grip, and positive closing. 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.

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" spacing for easy tray/pan adjustment, and shall easily lift off heavy-duty, stainless steel brackets without the use of tools.

Optional Accessories:

- Heat retention battery
- "Convert-a-Unit" for canned fuel use
- Heavy-duty push pull handles
- Dutch doors
- See-thru Lexan door
- Pass-thru 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
- Slides for GN Pans

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.

All specifications subject to change without notice.
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