



**"ETC-UA SERIES"** 



FWE's utility transport all stainless steel transport is built tough to withstand the demands of heavy utility transport operations.



Queen Marys & Utility Carts Section 10

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.

Built like no other -- our internal frame construction is designed to endure the most abusive 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".

## □ Non-Heated (Ambient)

Universal Tray Slides Adjustable Slides accomodate:

- One (1) 18" x 26" Tray per ledge, or

- Two (2) 12" x 20" Pans per ledge
- One (1) GN 2/1 per ledge, or
- Two (2) GN 1/1 per ledge



Universal Rod-Style **Tray Slides** (One side of a pair) Adjustable on 1.5" Spacings

- ♦ 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
- A Recessed hand grips
- Insulated door
- ♦ Universal adjustable tray slides
- ♦ Two year limited warranty

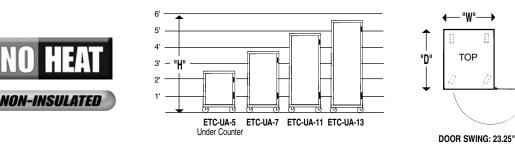


MODEL:

QUANTITY:

# *4H|4|H!1||*

## **ENCLOSED TRANSPORT CABINETS**



	CAPACITIES OF TRAYS / PANS: 4.5" (114 mm) Spacings are Standard [A]																			tory for										
	STANDARD CAPACITY: NUMBER OF TRAYS / PANS @ 4.5" Spacings (114 mm)										OPTIONAL CAPACITY: NUMBER OF TRAYS / PANS @ 3" Spacings (76 mm)										NS			RALL EXTER Ensions in. (	SHIPPING CLASS			JLA33		
MODEL Number	TRAY/PAN Slides Provided	18	12 x 20	14 x 18	12 x 18	20 x 22	10 x 20	GN 2/1	GN 1/1	<b>MAXI-PAN</b>	20x20 Rack	TRAY/P Slide Requir	(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	HIGH "H"	DEEP "D"	WIDE "W"	NUMBER OF DOORS	CASTER Size	SHIP WT. LBS. (KG)	CUBIC FEET (m3)
Non-Insulated Utility Transport Cabinets																														
ETC-UA-5 Under Counter	<b>5</b> 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	33.5" (851)	30.5" (775)	24.5" (622)	1	5"	155 (70)	14.48 (.41)
ETC-UA-7	<b>7</b> 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	44.5" (1130)	30.5" (775)	24.5" (622)	1	5"	170 (77)	19.24 (.54)
ETC-UA-11 †	<b>11</b> 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	60.5" (1537)	30.5" (775)	24.5" (622)	1	5"	225 (102)	26.16 (.74)
ETC-UA-13 †	<b>13</b> 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	69.25" (1759)	30.5" (775)	24.5" (622)	1	5"	240 (108)	29.94 (.85)

[A] Tray slides accommodate: (1) 18" x 26", (2) 14" x 18" trays, (2) 12" x 20", (1) GN 2/1, (2) GN 1/1, (1) Maxi-Pan, 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).

† 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 See-thru Lexan Door [add "L"] optional accessory.

CONSTRUCTION. Heliarc welded, single unit construction of 18-gauge type 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 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.

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. Each pair of tray slides shall accommodate: (1) 18" x 26", (2) 14" x 18" trays, (2) 12" x 20" (1) GN 2/1, (2) GN 1/1, (1) Maxi-Pan, or (1) 20" x 20" glass rack. Removable stainless steel uprights shall be punched on 1.5" (38 mm) spacing for easy tray/pan adjustment, and shall easily lift off heavy-duty, stainless steel brackets without the use of tools.

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

#### **Optional Accessories:**

- 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.

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