



PROJECT:	MODEL:	QUANTITY:	ITEM NO:
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PROOFER/HEATER ETC CABINETS

Proofing Module for Various Size Trays, Pans, and Gastro-Norm

“ETC-UA-PH SERIES”

REMOVABLE



ETC-UA-4PH

- Non-Insulated Cabinet
- Insulated Door
- Removable Proofer/Heater Module
- Universal Tray Slides

Adjustable Slides accommodate:

- One (1) 18" x 26" Tray per ledge, or
- Two (2) 12" x 20" Pans per ledge



NON-INSULATED

Economy, non-insulated cabinet with E-Z removable proofer/heater module.



Where non-insulated units are required and/or a Removable Heat System is desired, FWE offers this self-contained heat system. The amount of warmed moisture in the cabinet is regulated by the control dial with settings marked “Low” to “High”. The cabinet temperature is regulated by the control dial with settings from 90°F to 190°F. To “Proof”, add water to the water pan at the Medium High setting and maintain the cabinet at 95°F. If dry heat is needed for other holding applications, **it does not harm the unit to be used either wet or dry – unlike other competitive products.**

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.

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



PROJECT:

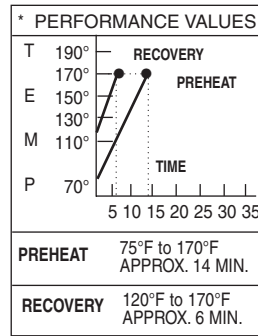
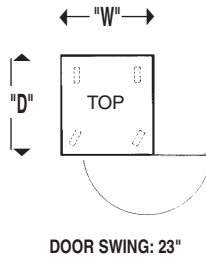
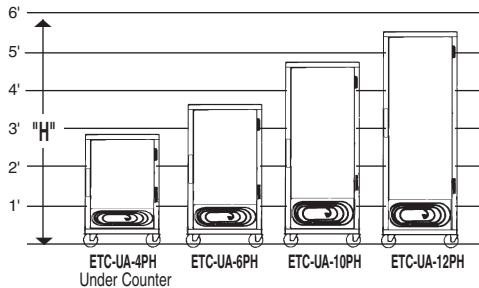
MODEL:

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SPECIFICATIONS:

PROOFER MODULE ETC CABINET



* Values are for mid-size model listed.

ELECTRICAL DATA		
VOLTS	120	220-240
WATTS	2200	4270
AMPS	18.3	17.8
HERTZ	50 /60	50 /60
PHASE	Single	Single
PLUG USA	5-20P	6-20P
PLUG CANADA	5-30P	6-30P

Dedicated circuit

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)	CUBIC FEET (m ³)										
	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	Baguette	12 x 20	14 x 18	12 x 18	20 x 22	10 x 20	GN 2/1	GN 1/1	MAXI-PAN				TRAY/PAN SLIDES REQUIRED (Additional)					18 x 26	Baguette	12 x 20	14 x 18	12 x 18	20 x 22	10 x 20	GN2/1	GN1/1	MAXI-PAN
ETC-UA-4PH Under Counter	4 pr	4	4	8	8	8	4	8	4	8	4	5 pr (1 pr)	5	5	10	10	10	5	10	5	10	5	33.5" (851)	30.5" (775)	24.5" (622)	1	5"	170 (78)	14.48 (.41)
ETC-UA-6PH	6 pr	6	6	12	12	12	6	12	6	12	6	9 pr (3 pr)	9	9	18	18	18	9	18	9	18	9	44.5" (1130)	30.5" (775)	24.5" (622)	1	5"	200 (90)	19.24 (.54)
ETC-UA-10PH †	10 pr	10	10	20	20	20	10	20	10	20	10	14 pr (4 pr)	14	14	28	28	28	14	28	14	28	14	60.5" (1537)	30.5" (775)	24.5" (622)	1	5"	250 (114)	26.16 (.74)
ETC-UA-12PH †	12 pr	12	12	24	24	24	12	24	12	24	12	17 pr (5 pr)	17	17	34	34	34	17	34	17	34	17	69.25" (1759)	30.5" (775)	24.5" (622)	1	5"	280 (126)	29.94 (.85)

Consult Factory for SHIPPING CLASS

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

[B] Uprights punched on 1-1/2" (38 mm) centers. Tray slides are adjustable. Number of tray slides are listed above. Standard spacings are (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 Proofer/Heater 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 stainless steel 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" (38 mm) spacings for easy tray adjustment, and shall easily lift off heavy-duty stainless steel brackets without the use of tools for cleaning.

REMOVABLE PROOFER/HEATER SYSTEM AND CONTROLS. Forced air heating system shall be completely removable for convenience and sanitation. System shall include two (2) separate long life Incoloy nickel chromium alloy heating elements; separate, adjustable controls shall be provided for each function: One to control the interior air temperature, and one to control the interior air moisture with hydro immersion waterbath.

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 moist air distribution. Controls shall include adjustable air temperature control (to 190°F), adjustable moisture control (Low to High), 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
- Dutch doors
- See-thru lexan door
- Key locking door latch
- Magnetic latch
- Paddle latch
- Padlocking transport latch
- Left hand door hinging
- Security packages
- Full extension bumper
- Corner bumpers
- Heavy-duty push-pull handles
- All swivel or larger casters
- Door edge trim
- 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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