



PROJECT:

MODEL:

QUANTITY:

ITEM NO:

HEATED/REFRIGERATED MOBILE CONVERTIBLES

For Various Size Trays, Pans, and Gastro-Norm

"HOT/COLD CONVERTIBLE SERIES"



**Either a
Heated Holding
or a
Refrigerator
all in one unit!**

FWE Tray Slides Tested and Approved to meet the
NSF International Corrosion Resistance requirements under
NSF Std 51/ASTM B117 Sections 6.2 and 6.2.1



HR-30



UHRS-10

**Ultimate foodservice
flexibility – change cabinet
from heated mode to
refrigerated mode as
your food service holding
needs change.**



Need menu or banquet operation flexibility? FWE's unique Dual-Temp Hot/Cold cabinets let you select the temperature mode you need, when you need it. Serve crisp, garden fresh salads for lunch, then hold bulk foods for dinner hot and ready to serve the evening rush.

Save space and eliminate costly equipment duplication with FWE exclusive climate systems. Designed to preserve the kitchen-fresh quality of your foods hours longer than any other available on the market. The adjustable temperature range delivers either "HOT" or "COLD" forced air with a balanced refrigerated or heated climate.

Exclusive "Food Sentry" easy-to-use controls offer the ultimate performance and accurate cabinet temperatures. Continuously intuitive self-defrosting cold system with on demand override make operation convenient and user friendly.

The versatile "UHRS" model holds a greater variety and capacity of universal trays and pans, including Gastro-Norm.

FWE heavy-duty construction features and design engineering make "HOT/COLD Convertible Series" the choice of professionals everywhere.

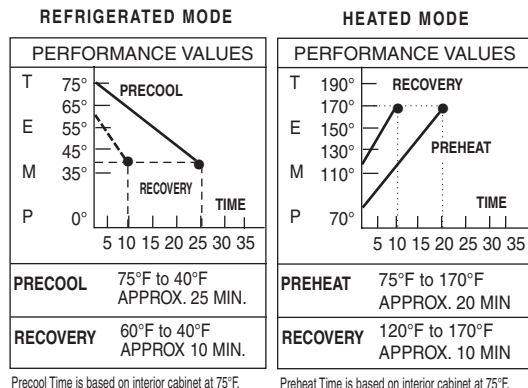
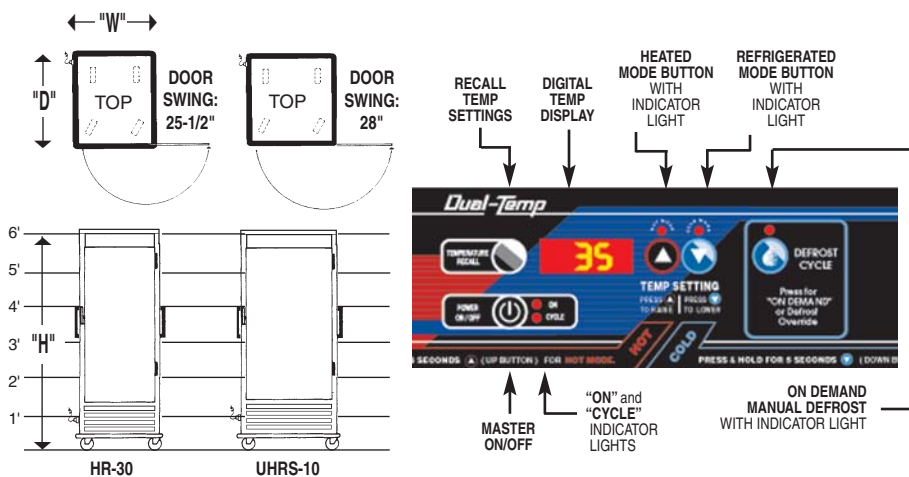
- ◇ Exclusive Dual-Temp "Food Sentry" recessed electronic controls with digital display
- ◇ "Cold-Temp" system with automatic
- ◇ Smart Defrost with manual override
- ◇ "Top Mount" heat/humidity system
- ◇ All stainless steel
- ◇ All welded construction - no rivets
- ◇ Tubular stainless steel welded base frame
- ◇ Full extension bumper
- ◇ Heavy-duty polyurethane casters
- ◇ Heavy-duty hinges
- ◇ Positive close door latch
- ◇ Heavy-duty push bar handles
- ◇ Gasket sealed doors
- ◇ Fully insulated throughout
- ◇ Removable tray slides or shelves
- ◇ Two year limited warranty

PROJECT:	MODEL:	QUANTITY:	ITEM NO:
----------	--------	-----------	----------

SPECIFICATIONS:

HEATED/REFRIGERATED MOBILE CONVERTIBLES

For various size trays and pans



CAPACITIES OF TRAYS / PANS: 4.5" (114 mm) Spacings are Standard [A]																			CLASS 110					
MODEL NUMBER	STANDARD CAPACITY: NUMBER OF TRAYS / PANS @ 4.5" Spacings (114 mm)								OPTIONAL CAPACITY: NUMBER OF TRAYS / PANS @ 3" Spacings (76 mm)								OVERALL EXTERIOR DIMENSIONS IN. (mm)			NO. OF DOORS	CASTER SIZE	SHIP WT. LBS. (KG)		
	TRAY/PAN SLIDES PROVIDED	18 x 26	12 x 20	14 x 18	12 x 18	20 x 22	10 x 20	GN2/1	GN1/1	TRAY/PAN SLIDES REQUIRED (Additional)	18 x 26	12 x 20	14 x 18	12 x 18	20 x 22	10 x 20	GN2/1	GN1/1	HIGH "H"				DEEP "D"	WIDE "W"
HR-30	10 pr	10	10	20	-	-	-	-	10	15 pr (5 pr)	15	15	30	-	-	-	-	15	73.5" (1867)	36.5" (927)	31.25" (794)	1	6"	425 (192)
UHRS-10	10 pr	10	20	20	20	10	20	10	20	15 pr (5 pr)	15	30	30	30	15	30	15	30	73.5" (1867)	36.5" (927)	34.5" (876)	1	6"	465 (210)

[A] Uprights punched on 1.5" (38 mm) centers. Tray slides are adjustable.

UHRS-10 Universal Tray slides accommodate (1) 18" x 26", (2) 14" x 18", (2) 12" x 20", (2) 12" x 18", (1) 20" x 22", (2) 10" x 20", (1) GN 2/1 or (2) GN 1/1 trays/pans.

HR-30 and UHRS-10 are available with the Pass-thru Door [add "P"] and/or Dutch Doors [add "D"]. Dutch Door: 2 half size doors.

ELECTRICAL DATA	
VOLTS	120
WATTS	1400
AMPS	12
HERTZ	50 / 60
PHASE	Single
NEMA PLUG 5-15P	

Dedicated circuit.

ADJUSTABLE THERMOSTAT RANGE:

REFRIGERATOR: 34°F to 40°F (1°C to 4°C):
FACTORY PRESET AT 38°F (3°C).
HEATED: 90°F to 190°F (30°C to 90°C):
FACTORY PRESET AT 165°F (74°C).

CONSTRUCTION. Heliarc welded, single unit construction of stainless steel; 20-gauge polished exterior, 22-gauge stainless steel interior with easy-to-clean coved 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 and foam insulation throughout.

PUSH BAR HANDLES. Heavy-duty, solid formed 1" x .375" thick; mounted at each end of unit. 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 doors shall be gasket sealed. 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.

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 slide design provides maximum air flow. Slides shall be fully adjustable/removable, and designed to give secure bottom tray support. Tray slides are polymer coated, tested and approved to meet the NSF International Corrosion Resistance requirements under NSF Std 51/ASTM B117 Sections 6.2 and 6.2.1. 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.

SYSTEM CONTROLLER. Controls shall be up-front, recessed and shall include a digital display of cabinet temperature (with recall capability of temperature set point and actual

cabinet temp), heat cycle button with indicator light, cold cycle button with indicator light, master ON/OFF switch with power indicator light, and ON DEMAND DEFROST with indicator light.

COLD-TEMP SYSTEM. Continuously intuitive defrost system with on demand override shall have heavy-duty fan circulation evaporator coil, 1/4 HP air-cooled closed system, Hi-torque condensing unit with thermal expansion valve, filter-dryer, pressure control and condensation lines and pan. System uses environmentally safe non-CFC refrigerant. Adjustable temperature preset at 38°F (3°C).

HEAT SYSTEM. Top mounted, forced air blower system shall include a self-lubricated, impedance protected, fan-cooled blower motor and an Incoloy nickel-chromium alloy heating element. Adjustable temperature 90°F to 190°F (30° to 90°C) preset at 165°F (74°C).

ELECTRICAL CHARACTERISTICS. 3 wire grounded 10 foot extension power cord and plug, side mounted for safety. See electrical data chart above for amperage and receptacle configuration. Dedicated circuit.

Optional Accessories:

- ☐ 220 volt, 50/60 Hz, single phase
- ☐ CE compliant
- ☐ Cold plate cartridge
- ☐ Heat retention battery
- ☐ Dutch doors
- ☐ Pass-thru door
- ☐ Glass 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
- ☐ Floorlock (requires 6" casters)
- ☐ Extra tray slides and/or shelves
- ☐ "Ultra-Universal" transport slides for Model UHRS-10

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



Food Warming Equipment Company, Inc.

P.O. Box 1001
Crystal Lake, IL 60039 USA
800-222-4393; 815-459-7500
Fax: 815-459-7989

Manufacturing Facilities:
7900 S. Route 31
Crystal Lake, IL 60014 USA
www.FWE.com sales@fweco.net

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.
© 10 Food Warming Equipment Company, Inc.