



PROJECT:	MODEL:	QUANTITY:	ITEM NO:
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HUMI-TEMP MOBILE XL BANQUET CABINETS

"Easy Load" Full Radius Maneuvering for Pre-Plated Meals

"P-2-XL SERIES"

HUMI-TEMP



E-Z Turn 6-Caster Configuration



P-200-2-XL

**Holds the popular
"Extra Large"
banquet plates.**

**To achieve maximum
capacity, maximum
cover size is
12.375" diameter.**

**For 11" cover size,
refer to "P-2 Series".
(See Specification Page: S1-7)**

Featuring easy-load and unloading 2 door design and the ease of 6-caster configuration maneuvering.

Take the worry out of serving delays and last minute arrivals with FWE's P-2 Series banquet cabinets. The P-2 Series comes standard with a six caster configuration for increased maneuverability and side by side full doors for easy loading and unloading. The series also features FWE's patented "Humi-Temp" Heat/Humidity System which eliminates hot and cold spots by *gently* circulating hot, moist air throughout the interior of the cabinet. Humidity can be added to preserve the moisture content of the food keeping the food fresh and hot for hours.

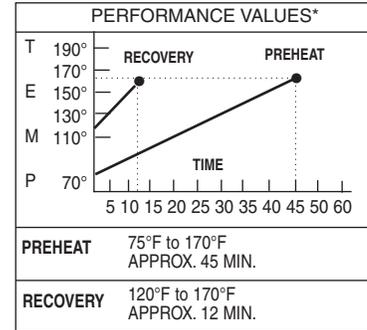
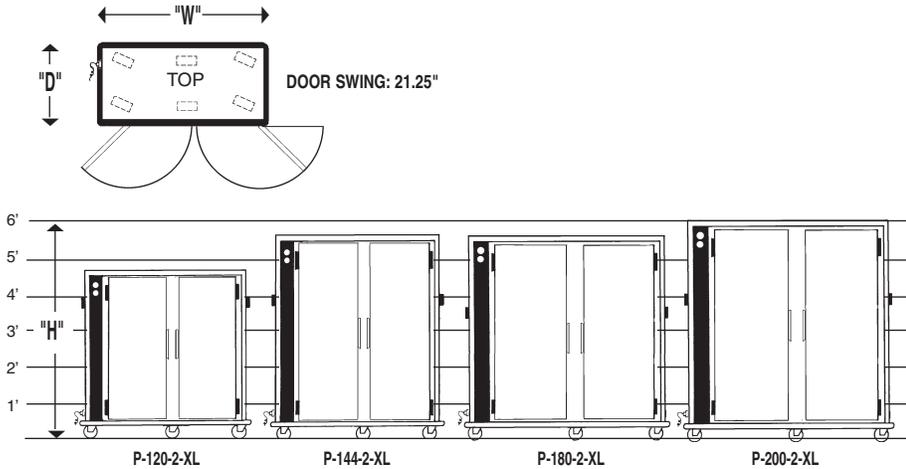
The heat system is built into the cabinet to reduce maintenance and cleaning costs. Clean up is effortless. The controls are upfront and eye-level and feature a full range thermostat adjustable to actual temperature so they are easy to see and operate. Our cabinets are built tough using stainless steel throughout. Welded construction and our exclusive tubular stainless steel base frame ensure that our cabinets will withstand the most demanding use. And when it comes to selection, no one offers more than FWE. We offer sizes and capacities to fit any operation. Make your choice FWE . . . the "Choice of the Professionals".

- ◇ E-Z Turn 6-caster configuration
- ◇ "Humi-Temp" built-in heat system
- ◇ Removable humidity reservoir
- ◇ Heavy-duty "No Sag" removable shelves
- ◇ Full range thermostat adjustable to **actual** temperature
- ◇ Recessed eye-level controls
- ◇ 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
- ◇ Hi-temp door gasket
- ◇ Fully insulated throughout
- ◇ Two year limited warranty



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SPECIFICATIONS: EASY LOAD HUMI-TEMP XL BANQUET CABINETS



* Values are for smallest model listed.

MODEL NUMBER	COVERED PLATES: 12.375" DIAMETER		SHELVES	COVERED PLATES STACKED HIGH	SHELF SIZE	SHELF CLEARANCE (mm)	OVERALL EXTERIOR DIMENSIONS IN. (mm)			CASTER SIZE	NO. OF DOORS	SHIP WT. LBS. (KG)
	COVER & PLATE HEIGHT:						HIGH "H"	DEEP "D"	WIDE "W"			
	3.125"	2.625"										
P-120-2-XL	96 [A]	120 [A]	3 [B]	4	24.625" x 49.375"	13.7" (348)	57.6" (1463)	31.125" (791)	59" (1499)	5"	2	390 (177)
P-144-2-XL	120 [A]	144 [A]	3 [B]	5	24.625" x 49.375"	16.6" (422)	66.9" (1699)	31.125" (791)	59" (1499)	6"	2	455 (207)
P-180-2-XL	150 [A]	180 [A]	3 [B]	5	24.625" x 61.75"	16.6" (422)	66.9" (1699)	31.125" (791)	71.5" (1816)	6"	2	515 (234)
P-200-2-XL	160 [A]	200 [A]	4 [B]	5	24.625" x 61.75"	13.7" (348)	72" (1829)	31.125" (791)	71.5" (1816)	6"	2	570 (259)

ELECTRICAL DATA		
	P-120-2-XL P-144-2-XL	P-180-2-XL P-200-2-XL
VOLTS	120	120
WATTS	1600	2100
AMPS	13.3	17.5
HERTZ	50 / 60	50 / 60
PHASE	Single	Single
NEMA PLUG	5-15P	5-20P**

Dedicated circuit.

** Also available in 1600W, 13.3 amp, and 5-15P. Consult factory.

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

[A] Capacities depend on height of plate and cover (maximum cover size is 12.375" diameter). Capacities shown are based on plate and cover height of 3.125" and 2.625" respectively.
 [B] Available with 5 shelf optional accessory (at time of order @ additional charge) with 9.75" shelf clearance (installed at factory only). Covered plates then stack 3 high on each shelf. Carriers cannot be used with this optional accessory.
When ordering carriers - Specify CP for covered plates or UP for uncovered plates.
Plate carriers not available on XL models.
CANNED HEAT Adapter Package is NOT available on this model series.

CONSTRUCTION. Heliarc welded, single unit construction of type 304 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 insulation throughout; top, back, bottom, sides, and doors.
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. High temperature gasket sealed; gasket shall be cabinet mounted. Each door shall have two (2) heavy-duty edgework die cast hinges. Magnetic door latch shall be edgework mounted and full grip. 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 four (4) 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.
SHELVES. Triple plated, welded rod-type shelves shall be removable. Shelves shall be supported by high strength, "no fall" 14-gauge die-formed stainless steel brackets. Bottom shelf shall be equipped with "lift-up" hooks for easy access to facilitate cleaning.

HEATING SYSTEM / CONTROLS. Patented built-in "Humi-Temp" system shall include an Incoloy nickel-chromium alloy heating element and Hi-Temp, self-lubricated, impedance protected fan-cooled blower motor. Cabinet shall have humidifying chamber and drawer style baffled humidifier pan. Both shall be stainless steel and removable. Controls shall be up-front, recessed and shall include a full range thermostat adjustable to actual temperature. Thermostat shall include temperature scale marked in ten degree increments (F/C) from 90° to 190°F (30° to 90°C). An operational range thermometer, power supply light, thermostat cycling light, and 20 amp ON/OFF switch are also included.
ELECTRICAL CHARACTERISTICS. 3 wire grounded 10 foot extension power cord and plug, side mounted for safety. See chart above for amperage and receptacle configuration. Dedicated circuit.

- Optional Accessories:**
- Digital thermometer
 - 1500 or 2000 watt element
 - 220 volt, 50/60 Hz, single phase
 - CE compliant
 - Heat retention battery
 - Dutch doors
 - Key locking door latch
 - Paddle latch
 - Padlocking transport latch
 - Left hand door hinging
 - Door edge trim
 - Security packages
 - Top corner bumpers
 - Larger casters
 - Cold plate cartridge
 - Floorlock (requires 6" casters)
 - Extra shelves



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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. ©11G Food Warming Equipment Company, Inc.