



PROJECT:	MODEL:	QUANTITY:	ITEM NO:

PRISONER TRAY SERVERS

Heated Holding for 15.5" x 11.5" or 10" x 14" Compartment Trays

CORRECTIONAL "PTS SERIES"

HEAVY DUTY

**HOLD,
TRANSPORT,
AND
SERVE**



PTS-3030



PTS-6060
(Trays not included.)

**"Correctional Quality" –
Heavy-duty stainless steel
heated transport serves
inmates efficiently,
securely, and at less cost!**

PTS Series cabinets keep pre-trayed foods hot and oven-fresh, even when prepared hours in advance. The heat system is built into the cabinet to prevent tampering and reduce maintenance and cleaning costs. Clean up is effortless. The controls are tamper resistant and feature a full range thermostat adjustable to actual temperature (90°F to 190°F) so they are easy to see and operate.

We don't just add a "security package" to a catalog item - the PTS Series is specifically designed to withstand the correctional environment. Our cabinets are built tough with an 18-gauge stainless steel exterior, welded construction and our exclusive tubular stainless steel base frame. The PTS Series includes abuse resistant features such as tamper resistant screws, locking security latches and protected controls. From minimum to maximum security, a wide range of other prison accessory packages are available to tailor each unit to your institutions' special needs. Five standard PTS models accommodate from 20 to 102 stainless steel or polycarbonate compartment trays.

Of course, as with all FWE cabinets, standard models can be modified to accommodate other tray sizes and spacings.

- ◇ 18-gauge stainless steel exterior
- ◇ "Maxi-Guard" locking security latch for each door
- ◇ Tamper resistant fasteners throughout
- ◇ Super-duty extra-wide 6" polyurethane casters
- ◇ Heavy-duty 12-gauge stainless steel hinges
- ◇ Flush-in door, positive close paddle latch
- ◇ Tubular stainless steel push bars welded to the body
- ◇ One piece stainless steel rack assembly
- ◇ Recessed thermometer with security cover
- ◇ Thermostat knob retention strap
- ◇ Built-in heat system with protected controls
- ◇ Full range thermostat adjustable to actual temperature (90°F -190°F)
- ◇ All stainless steel
- ◇ All welded construction - no rivets (extra welds at critical points)
- ◇ Tubular stainless steel welded base frame
- ◇ Full extension bumper
- ◇ Hi-temp door gasket
- ◇ Fully insulated throughout
- ◇ One year parts, six months labor limited warranty

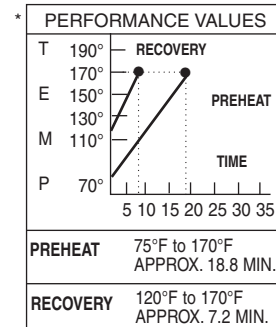
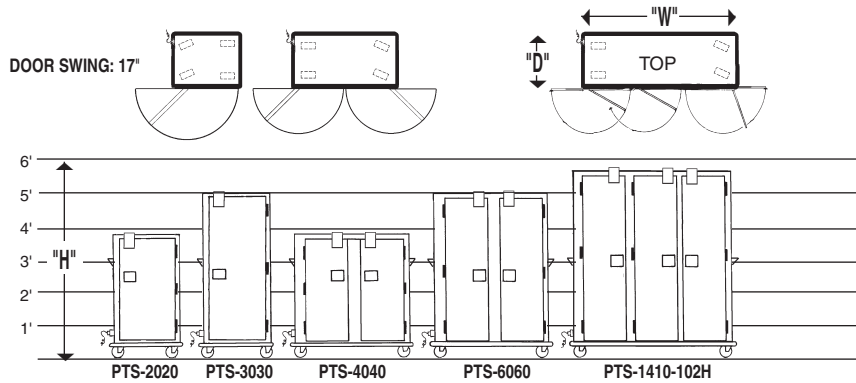


TM

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

SPECIFICATIONS: PRISONER TRAY SERVERS

Compartment
Trays



*Values are for mid-size model listed.

MODEL NUMBER	COMPARTMENT TRAY CAPACITIES [A]		OVERALL EXTERIOR DIMENSIONS IN. (mm)			NO. OF DOORS	CASTER SIZE	SHIP WT. LBS. (KG)	CUBIC FEET (m ³)
	15.5" x 11.5" Compartment Trays	10" x 14" Compartment Trays	HIGH "H"	DEEP "D"	WIDE "W"				
PTS-2020	20	20	46" (1168)	29.25" (743)	28" (711)	1	6"	225 (102)	21.80 (.62)
PTS-3030	30	30	61" (1549)	29.25" (743)	28" (648)	1	6"	325 (147)	28.91 (.82)
PTS-4040	40	40	46" (1168)	29.25" (743)	49" (1245)	2	6"	370 (167)	38.15 (1.08)
PTS-6060	60	60	61" (1549)	29.25" (743)	49" (1245)	2	6"	440 (198)	50.60 (1.43)
PTS-1410-102H	102	102	69" (1753)	29.5" (749)	66.5" (1689)	3	6"	560 (252)	78.33 (2.22)

[A] Standard tray spacing 3". Other tray spacings available upon request.

ELECTRICAL DATA			
	PTS-2020, PTS-3030	PTS-4040 PTS-6060	PTS-1410-102H
VOLTS	120	120	120
WATTS	1350	1650	2050
AMPS	11.3	13.75	17.5
HERTZ	50/60	50/60	50/60
PHASE	Single	Single	Single
NEMA PLUG	5-15P	5-15P	5-20P

Dedicated circuit.

CONSTRUCTION. Heliarc welded, single unit construction of stainless steel; 18-gauge polished exterior, 20-gauge stainless steel interior with easy-to-clean covered 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, door(s).

PUSH BARS. Heavy-duty, 1" diameter tubular stainless steel push handle(s). One (1) on single door units, two (2) on multi-door units. Mountings welded in place and reinforced with stainless steel channel to prevent removal.

SUPER-DUTY 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. When opened, doors lie flush against side of unit or another door to keep work aisles unobstructed. Each door shall have

three (3) heavy-duty, 12-gauge stainless steel hinges. Each door shall be equipped with a positive closing, flush-in-door, stainless steel paddle latch. The hinge and latch mountings are reinforced with stainless steel backing plates. Each door shall be provided with padlock compatible (padlock not included) transport/security latch.

CASTERS. 6" heavy-duty, extra wide polyurethane tire casters with Zerk grease (lubrication) fittings in a configuration of two (2) rigid, and two (2) swivel with brake. Casters shall have a reinforced yoke welded to 10-gauge caster mounting 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. Fully welded, unitized tray slide assemblies shall be heavy gauge stainless steel, channels fixed-in-place at 3" spacings and shall be capable of field adjustability to accommodate two (2) 15.5" x 11.5" (except on PTS-1410-102H) or (2) 10" x 14" trays per pair of tray slides. Unless specified otherwise, assembly shall be factory adjusted to accommodate 15.5" x 11.5" trays, except on PTS-1410-102H. Contact factory for special spacing and custom assembly is available to accommodate other tray sizes.

HEATING SYSTEM/CONTROLS. Heat system shall be built-in to prevent tampering, loss, or damage. System shall include an Incoloy nickel-chromium alloy heating element, and Hi-Temp, self-lubricated, impedance protected, fan-cooled blower motors. Controls shall be end mounted, fully 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, 20 amp ON/OFF switch, power supply light and thermostat cycling light are also included.

ABUSE RESISTANT FEATURES. Cabinet shall have 12-gauge stainless steel thermostat knob retention strap, and 1/4" thick Lexan cover over the thermometer. Both shall be attached with tamper-proof fasteners to prevent unauthorized removal. Cabinet shall have tamper-resistant fasteners in all critical areas, and extra welds throughout for added durability. Heavy-duty 1" diameter tubular stainless steel push handles shall be welded in place and reinforced with stainless steel channel to prevent removal. Each door shall be provided with padlock compatible (padlock not included) transport/security latch.

ELECTRICAL CHARACTERISTICS. 3 wire grounded 10 foot extension power cord and plug, side mounted for safety. Dedicated circuit.

Optional Accessories:

- 220 volt, 50/60 Hz, single phase
- CE compliant
- Heat retention battery
- Cord winding brackets
- Removable twist-lock cord and plug
- High impact plexi-glass, hinged control panel cover
- Locking paddle latch
- Rack hold down device
- All swivel or larger casters
- Top corner bumpers
- Stainless steel bumper
- Beverage urn angles
- Top perimeter guard rail
- Cold plates (eutectic device)
- Tow bar

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.
© 10F Food Warming Equipment Company, Inc.