



PROJECT:	MODEL:	QUANTITY:	ITEM NO:
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PRISONER TRAY SERVERS

Serve Hot & Cold Trays Out of One Cabinet

CORRECTIONAL "HEATED AMBIENT SERIES"

HEAVY DUTY

- Heated Section: Built-in Heat System
- Ambient Section: Eutectic Cold Plates



PTST-1109-52-HA

(Beverage dispensers and glass rack not included.)

HOLD, TRANSPORT, AND SERVE

"Correctional Quality" – Hot and cold (ambient) food service – Built to withstand the demanding requirements of correctional facilities.

FWE Heated / Ambient Prisoner Tray Servers allow you to serve hot and cold foods from the same two-section cabinet, separated by a thermal insulated wall assuring even temperatures in both sections. Our heat system keeps pre-trayed foods hot and moist in one compartment, while cold plates keep trays of cold foods chilled and ready to serve in the ambient section. The addition of guard rails and beverage urn angles to the top of unit make beverage service fast and easy. Inmate populations are served quickly, efficiently, and at less cost. 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 -190°F) so they are easy to see and operate.

We don't just add a "security package" to a catalog item - the Heated / Ambient 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 Heated / Ambient 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. Of course, as with all FWE cabinets, standard models can be modified to accommodate other tray sizes and spacings.

- ◇ 18-gauge stainless steel exterior
- ◇ Top mount beverage container angles
- ◇ Two (2) eutectic cold plates for ambient section
- ◇ 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 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



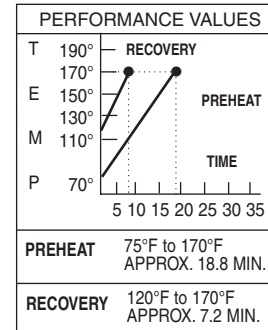
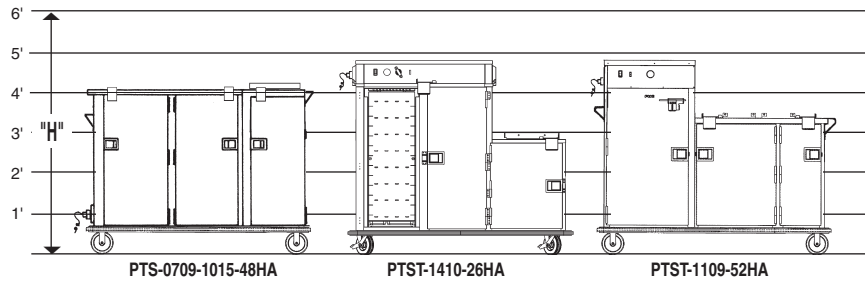
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SPECIFICATIONS: PRISONER TRAY SERVERS

**Compartmented
Trays**


*Values are for smaller model listed.

MODEL NUMBER	Tray Size	NUMBER OF TRAYS		OVERALL EXTERIOR DIMENSIONS IN. (mm)			CLASS 100			
		HEATED SECTION [A]	AMBIENT SECTION [A]	HIGH "H"	DEEP "D"	WIDE "W"	NO. OF DOORS	CASTER SIZE	SHIP WT. LBS. (KG)	CUBIC FEET (m ³)
PTS-0709-1015-48HA TRAY-ON-TRAY System	HEATED: 7" x 9"	48 [A]	48 [A]	50.5" (1283)	26.75" (679)	70.25" (1784)	3	6"	410 (186)	54.92 (1.56)
	AMBIENT: 10" x 15"									
PTST-1410-26HA	14" x 10"	26 [A]	26 [A]	59" (1499)	29" (737)	68.5" (1740)	3	6"	430 (195)	62.07 (1.76)
PTST-1109-52HA	11" x 9-1/8"	52 [A]	52 [A]	59" (1499)	29" (737)	69" (1753)	3	6"	525 (236)	85.02 (2.41)

[A] Standard tray spacing 3".

Model PTST-1410-26HA holds four (4) 20" x 20" glass racks in third section (ambient) @ 6" spacings.

Models include beverage container angles and two (2) eutectic cold plates.

Other tray spacings available upon request.

ELECTRICAL DATA		
	PTS-0709-1015-48HA	PTST-1410-26HA PTST-1109-52HA
VOLTS	120	120
WATTS	1600	1750
AMPS	13.3	14.6
HERTZ	50/60	50/60
PHASE	Single	Single
NEMA PLUG 5-15P		

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, doors.

PUSH BARS. Heavy-duty, 1" diameter tubular stainless steel push handles. Mountings welded in place and reinforced with stainless steel channel to prevent removal.

BUMPER. Solid 1-1/2" 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 assembly shall be heavy gauge stainless steel, channels fixed-in-place at 3" spacings. Tray slide assembly is designed to hold compartment trays either 11" x 9-1/8" trays or 14" x 10" compartment trays. Sample tray required with order.

AMBIENT SECTION. Compartment shall be provided with two (2) eutectic cold plates. Top section shall be reinforced with interior stainless steel channels to support the weight of beverage containers (containers not included). Two (2) sets of 12-gauge beverage container angles shall be fixed to the top of the section (specify brand and model number of containers). The PTST-1410-26HA includes a second ambient section that holds four (4) 20" x 20" glass racks or can be configured to hold various tray sizes.

HEATING SYSTEM/CONTROLS. Top mounted, forced air blower system shall include two (2) Hi-Temp, self-lubricated, impedance protected, fan-cooled blower motors to distribute heat equally throughout cabinet interior. Heating element shall be located at top of cabinet to eliminate hot spots and to prevent overheating of lower trays and pans. Back wall heat distribution tunnel shall be vented for balanced air circulation. 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.

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 complaint
- 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
- Top perimeter guard rail
- Tow bar

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



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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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