



PROJECT:	MODEL:	QUANTITY:	ITEM NO:
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MOBILE REFRIGERATED AIR SCREEN

For 18" x 26" Trays/Pans

"R-AS SERIES"

3D

AIR SCREEN

**Air Screen
Creates
a wall of
Cold Air**



R-AS-10



R-AS-10

- Exclusive "Food Sentry" recessed intuitive digital controls
- Horizontal air screen with multi-fan cooling system
- 3 pair heavy-duty stainless steel hinges assure tight seals
- 270° door swing and open door latch
- Bottom mount heavy-duty oversized highly efficient refrigeration system
- Full perimeter non-marking bumper

*Improve workflow!
Air screen allows door
to be kept open
during tray make-up.*

Designed for hospital, nursing homes, in-flight or other tray line operations and institutional use, the Reach-in Refrigerated Air Screen allows for lower interior cabinet temperatures with the door open up to 45 to 90 minutes, maintaining an interior temperature (conditional) of 41°F or less.

Engineered to answer your most demanding needs, FWE's all stainless steel heavy-duty and welded construction delivers the performance and dependability you require. Exclusive "Food Sentry" highly accurate intuitive controls and oversize high demand components assure rapid pull-down times and quick recoveries. If your operation changes, no problem . . . Your FWE Refrigerated Air Screen Unit can be used as a standard reach-in refrigerator.

Move the cabinet where you need it! The bottom mounted compressor is built on a heavy-duty, one-piece stainless steel tubular frame, reinforcing members and design engineered constructed to absorb vibration and shocks associated with demanding and abusive working environments. Make your choice FWE . . . the "Choice of the Professionals".

- ◇ Exclusive "Food Sentry" recessed electronic controls with digital display
- ◇ Multi-fan air curtain cooling system
- ◇ "On Demand" and automatic defrost cycle
- ◇ Stainless steel exterior and interior
- ◇ 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
- ◇ Gasket sealed doors
- ◇ Fully insulated throughout
- ◇ Adjustable tray slides
- ◇ Two year limited warranty



TM



made to serve you better

PROJECT:

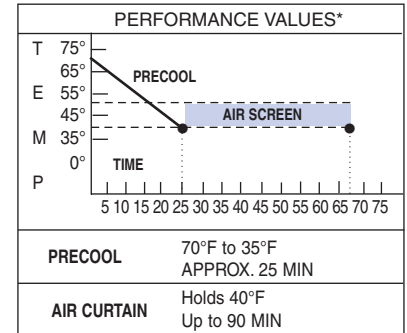
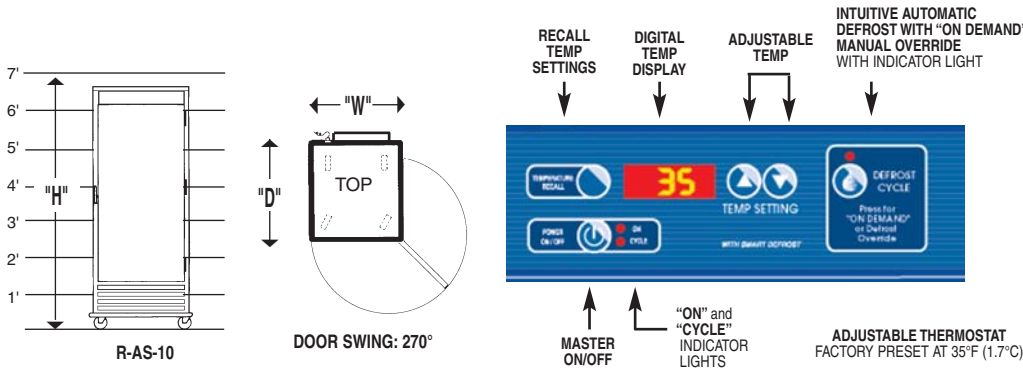
MODEL:

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SPECIFICATIONS:

AIR SCREEN REFRIGERATOR For 18" x 26" Trays / Pans



* Value Test based on 75°F / 45% RH / 120 V.

MODEL NUMBER	CAPACITIES OF TRAYS / PANS: 4.5" (114 mm) Spacings are Standard	OVERALL EXTERIOR DIMENSIONS IN. (mm)				CLASS 110		
		HIGH "H"	DEEP "D"	WIDE "W"	NO. OF DOORS	CASTER SIZE	SHIP WT. LBS. (KG)	CUBIC FEET (m ³)
R-AS-10	20 Trays 14" x 18"	80.75" (2051)	37" (940)	34" (864)	1	6"	580 (261)	58.79 (1.66)
	10 Trays 18" x 26"							

Note: Door hinging is right as standard. Door may be ordered as left hand hinging at time of order at no charge. Door is not field reversible.

ELECTRICAL DATA			
	Start-Up Load	Running	Optional
VOLTS	115	115	208/220
WATTS	2055	1610	1705
AMPS	17.8	14	7.75
HERTZ	50 / 60	50 / 60	50 / 60
PHASE	Single	Single	Single
NEMA PLUG	5-20P	6-15P	

Dedicated circuit only.

CONSTRUCTION. Heliarc welded stainless steel cabinet exterior includes top, back, bottom and one piece louvered grille are constructed of 18 and 20-gauge stainless steel with #3 finish. Cabinet interior and door liners are constructed of stainless steel with #3 and 2-B finish.

INSULATION. "Ultra-Guard" UG-26 high density fiberglass and foam insulation throughout.

HANDLES. Two (2) stainless steel flush-in-wall hand grips recess mounted; one (1) on left side and one (1) on right side of unit. One (1) heavy-duty stainless steel tubular handle mounted in "stand-off" fashion at rear of unit.

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 foam insulated doors, gasket sealed. Each door shall have

three (3) heavy-duty edgemount hinges. Door opens to 270°. Door latch shall be full grip paddle latch and positive closing. Door "hold-open" device standard, allowing out-of-the-way for easy load and unloading. **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 castor plate. The castor 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. Maximum air flow design of slides provides a maximum air distribution around product. Slides shall be fully adjustable/removable and designed to give secure bottom tray support.

REFRIGERATION SYSTEM / CONTROLS. Highly accurate, exclusive "Food Sentry" digital controls feature continuously intuitive defrost system with on demand override shall have heavy-duty fan circulation evaporator coil, 1/2 HP air-cooled closed system. Bottom mounted, self-contained, balanced refrigeration system using environmentally safe 134A refrigerant is conveniently located behind two, one piece louver assemblies.

A high humidity evaporator coil is located out of the food zone. Air circulating fans and forced convection system cooling coil are ceiling mounted. Pressure and temperature aid in creating a displaced curtain of air and unique circulation pattern within the food zone during periods while door is left open. When the door is closed, interior air-flow pattern design prevents hot pockets and cool spots within the cabinet. 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), master ON/OFF switch with power indicator light, cycle indicator light, and ON DEMAND DEFROST system with indicator light. Adjustable temperature range factory preset at 35°F (1.7°C).

ON DEMAND DEFROST. "On Demand" momentary defrost cycle allows the operator to efficiently force a defrosting of the coils at convenient times to the operation.

ELECTRICAL CHARACTERISTICS. 3 wire grounded 8 foot extension power cord and plug, rear 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
- Cord winding brackets
- Cold plate cartridge
- Key locking door latch
- Padlocking transport latch
- Left hand door hinging
- Security packages
- All swivel or larger casters
- Door edge trim
- Floorlock (requires 6" casters)
- Menu card holder
- 6" legs
- Extra tray slides
- Fixed tray rack assembly
- Glass door
- Glass Dutch Doors

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.

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