



PROJECT:	MODEL:	QUANTITY:	ITEM NO:

HEATED HOLDING FOR WIRE BASKETS

Available in Top Mount or Humi-Temp Heat Systems

“BASKET HOLDING SERIES”



UHST-28B
with fixed spacings



UHS-24-B
with adjustable spacings

High capacity heated holding cabinet to compliment your speed-line operation.

FWE's Universal "Wire Speed Basket" cabinet was specifically designed to provide needed capacity and holding performance to operations using wire speed baskets. From retherm to speed-line operations, these units address the common requirement for additional flexibility and back-up holding of finished products in 13" x 26" or 18" x 26" wire baskets, as well as flexibility to accommodate 18" x 26" and GN 2/1 sheet pans.

FWE's heat system eliminates hot and cold spots by gently circulating air throughout the interior of the cabinet keeping the food fresh and hot for hours.

The heat system is built *into* the cabinet to make cleaning effortless, reducing maintenance and cleaning costs. Controls are protected and up front at eye level convenience, easy to see and operate.

Built tough using stainless steel throughout, the welded construction and exclusive tubular stainless steel base frame ensure that FWE's cabinets will withstand the most demanding use. Make your choice FWE . . . the "Choice of the Professionals".

- ◇ Easy-to-use 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
- ◇ Fully insulated throughout
- ◇ Removable stainless steel rack assembly with fixed spacings for baskets and trays or adjustable universal tray slides
- ◇ Two year limited warranty



TM

PROJECT:

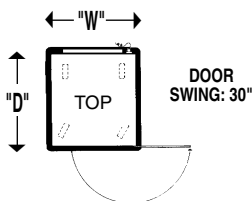
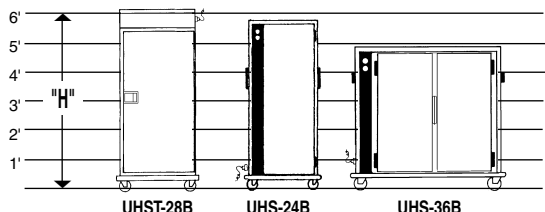
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SPECIFICATIONS:

HEATED HOLDING FOR WIRE BASKETS



ELECTRICAL DATA			
	UHST-28-B	UHS-24-B	UHS-36-B
VOLTS	120	120	120
WATTS	1835	1685	1794
AMPS	15.3	14.0	14.95
HERTZ	50 / 60	50 / 60	50 / 60
PHASE	Single	Single	Single
NEMA PLUG	 5-15P		

Dedicated circuit.

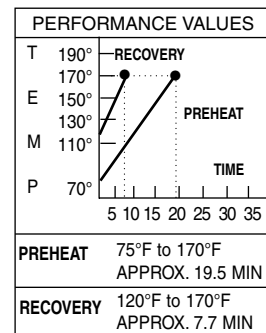
MODEL NUMBER	CAPACITIES: SPACINGS	Wire Baskets		Trays and Pans		OVERALL EXTERIOR DIMENSIONS IN. (mm)			CLASS 100				
		13" x 26"	18" x 26"	18" x 26"	GN 2/1	12" x 20"	HIGH "H"	DEEP "D"	WIDE "W"	NO. OF DOORS	CASTER SIZE	SHIP WT. LBS. (KG)	CUBIC FEET (m ³)
UHST-28-B Top Mount	4" FIXED (102)	28	14	14	14	28	76" (1930)	35.25" (895)	32" (813)	1	5"	410 (185)	49.61 (1.61)
UHS-24-B Humi-Temp	4.5" ADJUSTABLE (114)	24	12	12	12	24	72.5" (1842)	31" (787)	33.75" (857)	1	5"	385 (174)	43.90 (1.24)
UHS-36-B Humi-Temp		36	18	18	18	36	57" (1448)	33" (838)	66.25" (1683)	1	5"	435 (196)	72.12 (2.04)

All UHST-B Models have rear discharge heat distribution tunnel and are not available with Pass-thru Door.

UHS-B Tray-slides accommodate (2) baskets 13" x 26" or (1) basket 18" x 26", or (1) 18" x 26", (2) 14" x 18", (2) 12" x 18", (2) 10" x 20" and (2) 12" x 20" trays and/or pans.

Uprights punched on 1.5" centers. UHS Tray-slides are adjustable.

Dutch Doors are available. Add "D" for the Dutch Door optional accessory.



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 plates at corners.

INSULATION. "Ultra-Guard" UG-26 high density fiberglass insulation throughout; top, back, bottom, sides, and door(s).

HANDLES. Flush-in-wall hand grips recess mounted on each side of unit and heavy-duty, 1" diameter tubular stainless steel push handle mounted 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 insulated and featuring a gasketless door. Each door shall have three (3) heavy-duty edgemount die cast hinges with flush-in-door stainless steel paddle latch; 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.

BASKET AND SHEET TRAY SLIDES. Stainless steel racks shall be one piece die stamped channel-type slides at 4" (101.6 mm) spacings to accommodate 13.5" x 26" or 18" x 26" wire speed baskets as well as 18" x 26" or GN 2/1 sheet pans. Racks are removable without tools for cleaning. Racks shall lift off heavy-duty stainless steel supports.

UHST HEAT 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 in top heat chamber separated from food cabinet. Wall heat distribution tunnels 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.

UHS HEAT 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 electrical data. Dedicated circuit.

Optional Accessories:

- 220 volt, 50/60 Hz, single phase
- Food Sentry™ electronic controls
- Key locking door latch
- Padlocking transport latch
- Left hand door hinging
- Security packages
- All swivel or larger casters
- Door edge trim
- Cold plate cartridge
- Floorlock (requires 6" casters)
- 6" Adjustable legs

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

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.



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