



PROJECT:	MODEL:	QUANTITY:	ITEM NO:

# MOBILE BULK FOOD / BANQUET SERVERS

**Holds Both Pre-Plated Meals & Various Size Trays and Pans**

**“UHS-BQ-XL SERIES”**



UHS-BQ-120-XL

## HUMI-TEMP

**Need to hold both pre-plated and bulk foods?**

Now, FWE's UHS-BQ-XL Dual Purpose Server saves precious kitchen space while giving your operation the flexibility of banquet and/or bulk food holding in one efficient cabinet!



UHS-BQ-80-XL

**FWE “Humi-Temp” System keeps bulk and pre-plated foods fresh and flavorful for hours.**

The ultimate in versatility, FWE's UHS-BQ-XL Series accommodates both pre-plated meals and bulk foods simultaneously. FWE's UHS-BQ-XL cabinets hold pre-plated meals plus a wide range of sizes of trays and pans, including 18" x 26", 12" x 20", 14" x 18", 12" x 18" and 10" x 20". FWE's unique universal tray slides make any combination of these trays and slides possible. The UHS-BQ-XL Series 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.

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. The heat system is built into the cabinet to reduce maintenance and cleaning costs. Clean up is effortless and the controls are easy to see and operate. 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”.

- ◇ “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
- ◇ Universal tray slides
- ◇ Two year limited warranty



TM

PROJECT:

MODEL:

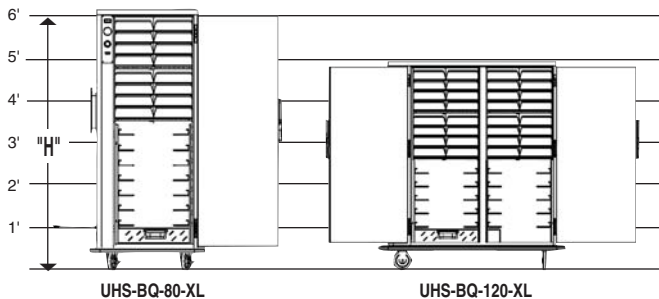
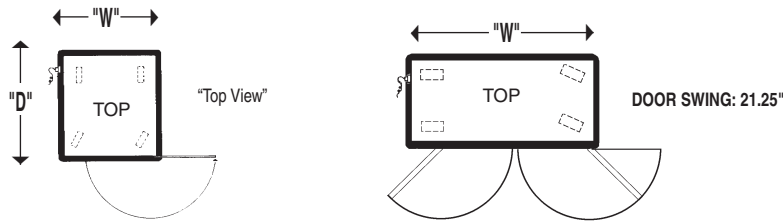
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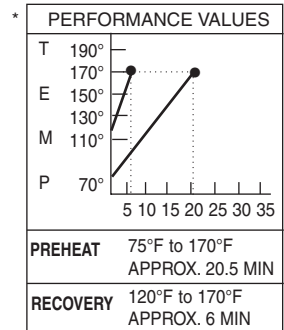
# SPECIFICATIONS:

## MOBILE BULK FOOD / BANQUET SERVERS

Fully adjustable to interchange trays, pans & pre-plated meals



Holds covered or uncovered plates  
as well as bulk foods trays and pans!



\* Values are for smallest model listed.

MODEL NUMBER	COVERED PLATE 12.25" DIAMETER		SHELVES	TRAY SLIDES PROVIDED	OVERALL EXTERIOR DIMENSIONS IN. (mm)			NO. OF DOORS	CASTER SIZE	SHIP WT. LBS. (KG)	CUBIC FEET (m <sup>3</sup> )
	COVERED PLATE HEIGHT				HIGH "H"	DEEP "D"	WIDE "W"				
	3.125"	2.625"									
UHS-BQ-80-XL	64	80	4 shelves @ 13.7" clearance	12 pr.	72.5" (1842)	31" (787)	33.75" (857)	1	5"	410 (186)	43.90 (1.24)
UHS-BQ-120-XL	96	120	6 shelves @ 13.7" clearance	18 pr.	57" (1448)	33" (838)	66.25" (1683)	2	5"	525 (238)	72.12 (2.04)

CAPACITY BASED ON ACHIEVING MAXIMUM NUMBER OF 12.25" PLATES TRAY SLIDE SPACINGS @ 4.5" CLASS 100

ELECTRICAL DATA		
	UHS-BQ-80-XL	UHS-BQ-120-XL
VOLTS	120	120
WATTS	1550	1600
AMPS	12.9	13.3
HERTZ	50 / 60	50 / 60
PHASE	Single	Single
NEMA PLUG	5-15P	5-15P

Dedicated circuit.

Tray-slides accommodate (1) shelf 24.625" x 24.625" (625mm x 625mm) or (1) 18" x 26", (2) 14" x 18", (2) 12" x 18", (2) 10" x 20" trays, (2) 12" x 20" or (2) GN 1/1 pans. Uprights punched on 1.5" centers. Tray-slides are adjustable.

- ☐ Dutch Doors [add "D"] are 2 half size doors to reduce heat loss during frequent loading and unloading.
- ☐ See-thru Lexan Door [add "L"] displays cabinet contents for easy monitoring.

**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 stress plates at corners.

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

**PUSH BARS HANDLES.** Heavy-duty, solid formed 1" x .375" thick; mounted at each end of unit. Mounting 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 three (3) heavy-duty edgemount die cast hinges. Doors shall have edgemounted and full grip door latches.

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.

**TRAY SLIDES / SHELVES.** Welded rod-style tray slides shall be nickel plated for greater durability and sanitation; fully adjustable / removable and designed to give secure bottom tray support. Removable stainless steel uprights shall be punched on 1.5" spacings for easy tray/pan adjustment, and shall easily lift off heavy-duty, stainless steel brackets without the use of tools. Triple plated, welded rod-type shelves shall be removable. Shelves shall be supported by adjustable tray slides with 14-gauge J-hooks in the rear.

**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.

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

### Optional Accessories:

- ☐ Digital thermometer
- ☐ 220 volt, 50/60 Hz, single phase
- ☐ CE compliant
- ☐ Heat retention battery
- ☐ "Convert-a-Unit" for canned fuel use; Available on UHS-BQ-80-XL only
- ☐ See-thru Lexan door
- ☐ Pass-thru door
- ☐ Key locking door latch
- ☐ Paddle latch
- ☐ Padlocking transport latch
- ☐ Left hand door hinging
- ☐ Security packages
- ☐ Larger casters
- ☐ Door edge trim
- ☐ Cold plate cartridge
- ☐ Floorlock (requires 6" casters)
- ☐ Extra tray slides



### 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.  
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