



PROJECT:	MODEL:	QUANTITY:	ITEM NO:
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MOBILE BANQUET CABINETS

Top Mount Heat System for Pre-Plated Meals with Adjustable Shelves

“ULTRA-UNIVERSAL SERIES”



UHST-GN-6480-BQ

HOLDS:

GN 2/1 Pans

GN 1/1 or
12" x 20" Pans

18" x 26" Trays
(with use of shelf)

Shelves for:

- Banquet Meals
- Half-Size and Unique Pans



Capacity is based on
10.5" Covered Plates



Built-in Top Mount Heat System provides an open bottom base.

The Universal Series features FWE's built-in Top Mount Heat System which eliminates hot and cold spots by gently circulating hot air throughout the interior of the cabinet. Narrow spaces are no problem with the slim design of the Top Mount Heat System. They fit easily into tight spaces without sacrificing needed capacity. Open bottom base assists in fast and easy clean-up.

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.

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. 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".

- ◇ "Top Mount" built-in heat system
- ◇ Open bottom base for easy cleaning
- ◇ Easy load/unload door design
- ◇ Heavy-duty "No Sag" removable shelves
- ◇ Removable humidity reservoir
- ◇ All stainless steel
- ◇ All welded construction - no rivets
- ◇ Tubular stainless steel welded base frame
- ◇ Full extension bumper
- ◇ Heavy-duty polyurethane casters
- ◇ Heavy-duty hinges
- ◇ Magnetic door latch
- ◇ Gasketless doors
- ◇ Fully insulated throughout
- ◇ Two year limited warranty



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SPECIFICATIONS:

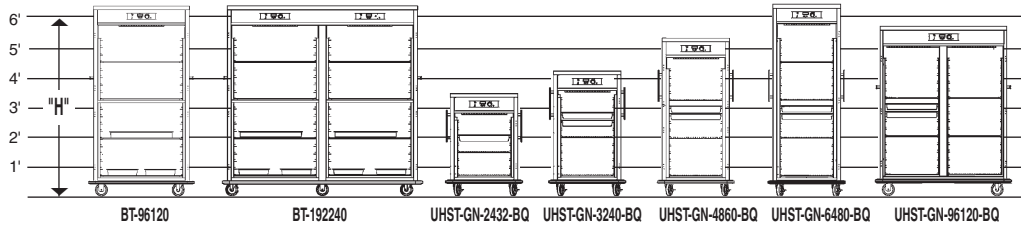
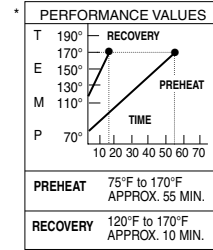
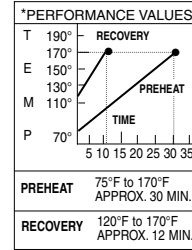
MOBILE BANQUET CABINETS

Ultra-Universal

ELECTRICAL DATA

	UHST-GN-2432-BQ, UHST-GN-3240-BQ UHST-GN-4860-BQ, UHST-GN-6480-BQ		BT-96120		UHST-GN-96120-BQ		BT-192240	
	120	220	120	220	120	220	208	220
VOLTS	120	220	120	220	120	220	208	220
WATTS	1720	2600	1750	1750	2200	2600	4000	4000
AMPS	14.3	10.8	14.6	8.0	18.5	10.8	19.5	18.2
HERTZ	50 / 60	50 / 60	50 / 60	50 / 60	50 / 60	50 / 60	50 / 60	50 / 60
PHASE	Single	Single	Single	Single	Single	Single	Single	Single
NEMA PLUG	 5-15P	 6-15P	 5-15P	 6-15P	 5-20P	 6-15P	 6-20P	 6-20P

Dedicated circuit each unit.



CANNED HEAT Adapter Package is available for these models:

- UHST-GN-3240-BQ
- UHST-GN-4860-BQ
- UHST-GN-6480-BQ
- UHST-GN-96120-BQ

MODEL NUMBER	COVERED PLATES: 10.5" DIAMETER 267mm DIAMETER		SHELVES PROVIDED	COVERED PLATES 3.125" 80 mm STACKED HIGH PER SHELF	CAPACITIES ARE BASED ON 14" (356 mm) SHELF CLEARANCE FOR PRE-PLATED MEALS 10.5" (267 mm)				CLASS 100						
	COVER & PLATE HEIGHT:				SHELF SIZE	PAN CAPACITY: GN 1/1 - 65 mm 12" x 20" x 2.5"	NUMBER OF SETS OF RAILS	RAIL SPACINGS	OVERALL EXTERIOR DIMENSIONS IN. (mm)			CASTER SIZE	NO. OF DOORS	SHIP WT. LBS. (KG)	CUBIC FEET (m ³)
	3.125" 80mm	2.625" 67mm							HIGH "H"	DEEP "D"	WIDE "W"				
BT-96120 †	96	120	4	4	22.25" x 33" 565mm x 838mm	30 On Shelves	15	3.75" 95.25 mm	76.125" (1931)	30" (762)	42.5" (1080)	5"	1	365 (164)	55.4 (1.58)
BT-192240 †	192	240	8	4	22.25" x 33" 565mm x 838mm	60 On Shelves	30	3.75" 95.25 mm	76.125" (1931)	30" (762)	80.5" (2045)	5"	2	720 (324)	106.24 (3.01)
UHST-GN-2432-BQ	24	32	2	3	SHELF RAILS HOLD: 1 - SHELF: 21" x 25" 533mm x 635mm 1 - GN 2/1 PAN 2 - GN 1/1 PAN 2 - 12" x 20"	16	8	3" 76.2 mm	40.5" (1029)	34.75" (883)	30.75" (781)	5"	1	260 (117)	25.2 (.70)
UHST-GN-3240-BQ	32	40	2	4		22	11	3" 76.2 mm	49" (1247)	34.75" (883)	30.75" (781)	5"	1	280 (126)	30.3 (.86)
UHST-GN-4860-BQ	48	60	3	4		30	15	3" 76.2 mm	63" (1600)	34.75" (883)	30.75" (781)	5"	1	300 (135)	38.96 (1.10)
UHST-GN-6480-BQ †	64	80	4	4		38	19	3" 76.2 mm	76.25" (1937)	34.75" (883)	30.75" (781)	5"	1	355 (160)	47.15 (1.33)
UHST-GN-96120-BQ †	96	120	6	4		64	32	3" 76.2 mm	67.375" (1709)	34.75" (883)	54" (1372)	5"	2	455 (205)	71.85 (2.03)

Additional shelves available - order as an optional accessory. † Dutch Doors are available on the full-size models.

 Dutch Doors [add "D"] are 2 half size doors to reduce heat loss during frequent loading and unloading.

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).

PUSH BAR HANDLES. Heavy-duty, solid formed 1" x .375" thick; mounted at each end of unit. Mountings 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 gasketless doors. Each door shall have two (2) heavy-duty edgemo

die cast hinges. Magnetic door latch shall be edgemo

casters in a configuration of two (2) rigid and two (2) swivel with brake. Six (6) caster configuration of two (2) rigid and four (4) swivel with brake is standard on Model BT-192240. 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.

SHELVES. Triple plated, welded rod-type shelves shall be removable and adjustable. Shelves shall be supported by high strength, removable pair of one piece stainless steel racks with fixed spacings (see chart above for spacings). One piece rack is easy to remove without the use of tools for cleaning.

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 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.

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

- Food Sentry™ electronic controls
- Manual controls with digital thermometer
- 220 volt, 50/60 Hz, single phase
- CE compliant
- Heat retention battery
- Dutch doors
- Key locking door latch
- Paddle latch
- Padlocking transport latch
- Security packages
- Larger or type of casters
- Six caster swivel configuration (Note: Standard on BT-192240)
- Door edge trim
- Cold plate cartridge
- Floorlock (requires 6" casters)
- Extra shelves
- Plate carriers: "CP" or "UP"



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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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