



HUMIDIFIED HEATED HOLDING TRANSPORT CABINETS

Universal - Various Size Trays, Pans, and Gastro-Norm

NON-INSULATED HUMI-TEMP "ETC-UA-HD" SERIES

Economy Universal Server keeps bulk foods hot, moist and oven fresh

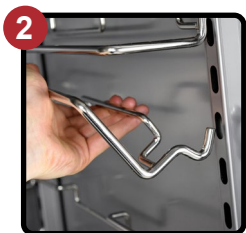


ETC-UA-12HD
(Shown with Optional Accessory Magnetic Edgemount Door Handle)

ETC-UA-6HD

- 1** Economical non-insulated holding cabinet keeps prepared foods at serving temperatures
- 2** Unique design holds 12" x 20" pans, 18" x 26" sheet trays or GN containers on fully adjustable tray slides. Slides are removable for thorough interior cleaning
- 3** Humidity can be added to condition circulated heat, keeping food fresh and hot for hours
- 4** FWE's patented Humi-Temp heat and humidity system eliminates hot and cold spots by gently circulating hot, moist air throughout the interior of the cabinet
- 5** Controls are up-front, easy to read and set, and include a full-range °F/°C thermostat for easy operation. Thermometer continuously reads cabinet temperature – even without power source!
- 6** Made for transport applications - FWE cabinets are fully constructed of stainless steel, with a tubular welded base frame, and designed to absorb vibration and shock during transport

***Two year limited warranty**



Adjustable Tray Slides



Humidity Pan



Easy to Use Controls



Built For Transport

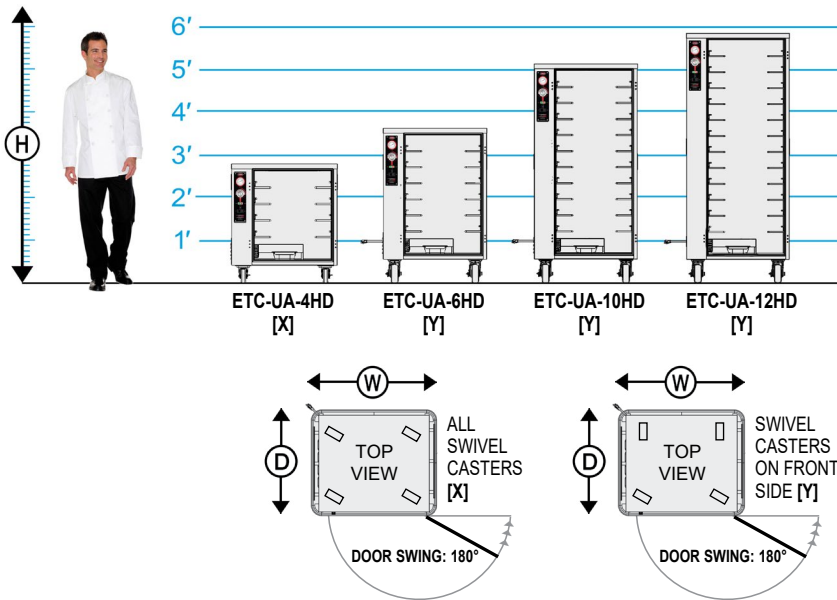


CE IP X4

HUMI TEMP

SPECIFICATIONS

HUMIDIFIED HEATED HOLDING TRANSPORT CABINETS



| ELECTRICAL DATA | | |
|-----------------|--------|---------|
| VOLTS | 120 | 220-240 |
| WATTS | 1565 | 1850 |
| AMPS | 13 | 7.7 |
| HERTZ | 60 | 60 |
| PHASE | Single | Single |
| PLUG USA | 5-15P* | 6-15P |
| PLUG CANADA | 5-20P | 6-15P |

*Dedicated Circuit.

| CAPACITIES OF TRAYS / PANS: 4.5" (114 mm) Spacings are Standard [A] | | | | | | | | | | | | | | CLASS 100 | | | | | | | | | | | | |
|---|---|---------|---------|---------|---------|---------|---------|--------|--|----------|---------------------------------------|---------|---------|-----------|---|---------|---------|-----------------|-------------|--------------------|------------------|----------------|-----------------|----------|----------|--------------|
| MODEL NUMBER | STANDARD CAPACITY: NUMBER OF TRAYS/PANS @ 4.5" Spacings(114 mm) | | | | | | | | OPTIONAL CAPACITY: NUMBER OF TRAYS/PANS @ 3" Spacings(76 mm) | | | | | | OVERALL EXTERIOR DIMENSIONS IN. (mm) (Height Includes Casters) | | | NUMBER OF DOORS | CASTER SIZE | SHIP WT. LBS. (KG) | | | | | | |
| | TRAY/PAN SLIDES PROVIDED | 18 x 26 | 12 x 20 | 14 x 18 | 18 x 13 | 20 x 22 | 10 x 20 | GN 2/1 | GN 1/1 | MAXI-PAN | TRAY/PAN SLIDES REQUIRED (Additional) | 18 x 26 | 12 x 20 | 14 x 18 | 18 x 13 | 20 x 22 | 10 x 20 | | | | GN 2/1 | GN 1/1 | MAXI-PAN | HIGH "H" | DEEP "D" | WIDE "W" |
| <34" ETC-UA-4HD* Under Counter | 4 pr | 4 | 8 | 8 | 8 | 4 | 8 | 4 | 8 | 4 | 5 pr (1 pr) | 5 | 10 | 10 | 10 | 5 | 10 | 5 | 10 | 5 | 32.5" (826) | 31.5" (800) | 29.25" (743) | 1 | 3.5" | 230 (105) |
| ETC-UA-6HD | 6 pr | 6 | 12 | 12 | 12 | 6 | 12 | 6 | 12 | 6 | 9 pr (3 pr) | 9 | 18 | 18 | 18 | 9 | 18 | 9 | 18 | 9 | 43.25" (1099) | 31.5" (800) | 29.25" (743) | 1 | 5" | 240 (109) |
| ETC-UA-10HD | 10 pr | 10 | 20 | 10 | 20 | 10 | 20 | 10 | 20 | 10 | 14 pr (4 pr) | 14 | 28 | 28 | 28 | 14 | 28 | 14 | 28 | 14 | 61.25" (1556) | 31.5" (800) | 29.25" (743) | 1 | 5" | 285 (130) |
| ETC-UA-12HD | 12 pr | 12 | 24 | 24 | 24 | 12 | 24 | 12 | 24 | 12 | 17 pr (5 pr) | 17 | 34 | 34 | 34 | 17 | 34 | 17 | 34 | 17 | 70.25" (1784) | 31.5" (800) | 29.25" (743) | 1 | 5" | 320 (145) |

[A] Universal tray slides accommodate: (1) 18" x 26", (2) 12" x 20", (2) 14" x 18", (2) 18" x 13", (1) 20" x 22", (2) 10" x 20" trays/pans. Uprights punched on 1.5" (38 mm) centers. Universal tray slides are adjustable. Number of tray slides are listed above. Standard spacings are 4.5" (114 mm).

ETC-UA-HD models are available with:
Pass-thru Door [add "P"]
See-thru Lexan Door [add "L"]
Dutch Doors [add "D"]
 Note: Dutch Doors are 2 half size doors only available on full-size models.

*ETC-UA-4HD is standard with all swivel casters.

CONSTRUCTION. Heliarc welded, single unit construction of 18 gauge stainless steel. Welded tubular base frame shall be 1" square, heavy gauge stainless steel tubing, with 10 gauge stainless steel reinforcing plates at corners.

HANDLES. Form grip flush in wall hand grips recess mounted on each side of unit.

CASTERS. Maintenance free polyurethane fire casters in a configuration of two (2) rigid and two (2) swivel with brake. ETC-UA-4HD shall have a caster configuration of four (4) 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.

DOORS AND LATCHES. Flush mounted, field reversible, stainless steel insulated doors. High temperature gasket sealed; gasket shall be cabinet mounted. Each door shall have two (2) heavy-duty edgemount die cast hinges. Door latch shall be edgemounted, full grip, and positive closing. The hinge and latch mountings are reinforced with stainless steel backing plates. ETC-UA-12HDP is provided standard with magnetic edgemount door latches.

TRAY SLIDES. Welded rod-style tray slides are 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, o.c., for easy tray adjustment, and shall easily lift off of heavy-duty stainless steel brackets without the use of tools for cleaning.

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 (32° to 88°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 tri-directional power cord and plug, rear mounted for safety. See electrical data chart above for amperage, receptacle configuration, and for models that require a dedicated circuit.

INSTALLATION. Unit should not be installed in an area where adverse environmental conditions are present.

OPTIONAL ACCESSORIES

ELECTRIC

- Electronic controls
- Element upgrade
- 220 volt, 50/60 Hz, single phase
- Heat retention battery

DOORS

- Dutch doors
- See-thru Lexan door
- Key locking door latch
- Paddle latch
- Padlocking transport latch

CASTERS

- All swivel or larger casters
- Floorlock (requires 6" casters)

SPACINGS

- Fixed rack assembly
- Extra tray slides
- Shelves

EXTRAS

- Security packages
- Tubular stainless steel push handles
- Cord winder bracket
- Top bumper

FOOD WARMING EQUIPMENT COMPANY, INC.

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COOK | HOLD | TRANSPORT | SERVE | REFRIGERATION | BARS



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