



PROJECT:	MODEL:	QUANTITY:	ITEM NO:

# Refrigerator/Freezer Mobile Convertibles

## For Various Size Trays, Pans and Gastro-Norm

### CONVERTIBLE COLD / FREEZE "URFS" SERIES

**Ultimate foodservice flexibility - change cabinet from refrigerated mode to freezer mode as your food service holding needs change**

- 1** Dual purpose refrigerator/freezer cabinet is 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
- 2** Exclusive Food Sentry recessed, electronic controls, with digital display, are easy to set and read, providing operators ultimate performance and accurate cabinet temperatures
- 3** Heavy duty bottom mounted compressor assembly and integrated casters provide a low center of gravity - allows for easy and safe transporting

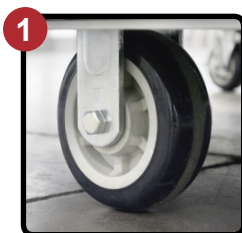


URFS-10

URFS-10-GN

- 4** High-efficiency, condensing unit and coil - assures rapid "pull down" and recovery
- 5** The versatile URFS convertible holds a wide variety and capacity of trays and pans, including Gastro-Norm
- 5a** URFS-10 unique tray slide design holds trays and pans by the bottom for greater support of heavy food items - tray slides are adjustable and removable for thorough interior cleaning
- 5b** URFS-10-GN accommodates a wide variety of plates, pre-plated meals, 12" x 20" pans and GN containers. Shelves are adjustable to change with your operation, flexible menu or catering event
- 6** Fully insulated throughout the cabinet and door - provides enhanced energy efficient refrigeration
- 7** Continuously intuitive self-defrosting cold system with on demand override - makes operation convenient and user-friendly

*\*Two year limited warranty*



Transport



Dual-Temp Control Panel



Adjustable Tray Slides



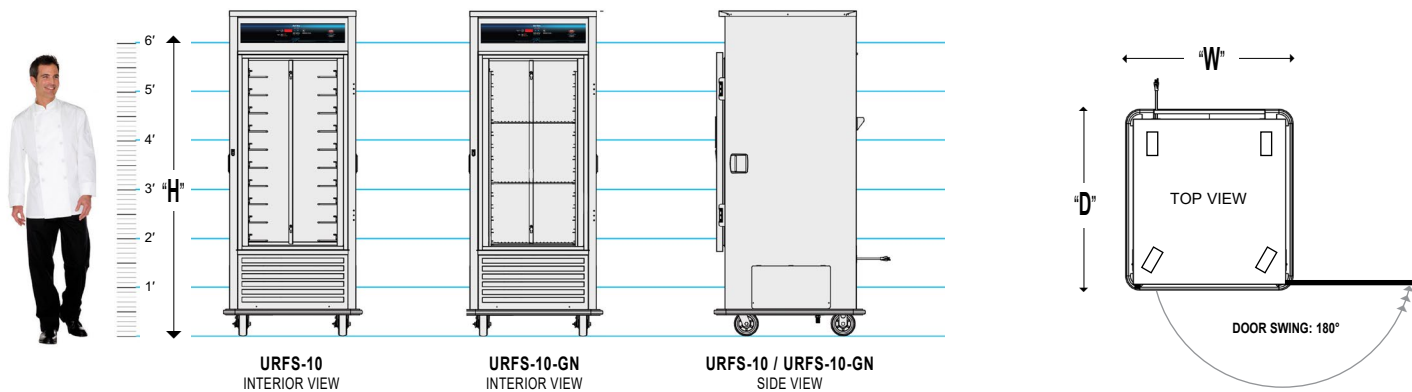
GN Fixed Rack



**Dual-Temp**

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# SPECIFICATIONS: MOBILE CONVERTIBLE



CAPACITIES OF TRAYS / PANS PER COMPARTMENT: 4.5" (114 mm) Spacings are Standard [A]													CLASS 150											
MODEL NUMBER	STANDARD CAPACITY: NUMBER OF TRAYS / PANS @ 4.5" Spacings (114 mm)								OPTIONAL: NUMBER OF TRAYS / PANS @ 3" Spacings (76 mm)					OVERALL EXTERIOR DIMENSIONS IN. (mm) (Dimensions Include Bumpers & 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	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	HIGH "H"	DEEP "D"	WIDE "W"
URFS-10	10pr	10	20	20	20	10	20	10	20	15 pr (5 pr)	15	30	30	30	15	30	15	30	78.75" (2001)	37.5" (953)	34.5" (877)	1	6"	490 (222)

[A] Uprights punched on 1.5" (38mm) centers. Tray slides are adjustable.

STANDARD FIXED RACK @ 3" Fixed Spacings										CLASS 150					
MODEL NUMBER	COVERED / STACKED PLATE CAPACITIES 10" DIAMETER PLATES					PAN CAPACITIES @ 2.5" / 65mm PAN DEPTH				OVERALL EXTERIOR DIMENSIONS IN. (mm) (Dimensions Include Bumpers & Casters)			NUMBER OF DOORS	CASTER SIZE	SHIP WT. LBS. (KG)
	TOTAL CAPACITY	PLATES HIGH PER SHELF	21" x 27" SHELVES PROVIDED	NUMBER OF SETS OF RAILS	GN 2/1 PANS	GN 1/1 PANS	12" X 20" PANS	HIGH "H"	DEEP "D"	WIDE "W"					
	COVERED PLATE HEIGHT 3.125" 80mm	COVERED PLATE HEIGHT 2.625" 67mm													
URFS-10-GN	48	60	4	5	3	15	15	30	30	78.75" (2001)	37.5" (953)	34.5" (877)	1	6"	490 (222)

ELECTRICAL DATA URFS-10 / URFS-10-GN		ELECTRICAL DATA URFS-10 / URFS-10-GN INTERNATIONAL ONLY	
VOLTS	120	VOLTS	220-240
WATTS	744	WATTS	1357
AMPS	6.2	AMPS	5.9
HERTZ	60	HERTZ	50/60
PHASE	Single	PHASE	Single
PLUG USA	5-15P 	PLUG CANADA* 6-15P 	
PLUG CANADA	5-15P 		

\*Consult factory for additional plugs for international use

**CONSTRUCTION.** Heliarc welded, single unit construction of stainless steel; 20 gauge polished exterior, 22 gauge stainless steel interior with easy-to-clean covered 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.** High efficiency insulation throughout cabinet and door.

**HANDLES.** Full size, form-fitting recessed antimicrobial hand grips shall be mounted on each side of cabinet. Rear mounted tubular push pull handle. Mountings reinforced with stainless steel channel.

**BUMPER.** Solid 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 for cleaning.

**DOORS AND LATCHES.** Flush mounted, stainless steel insulated doors shall be gasket

sealed. 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.

**CASTERS.** There shall be maintenance free polyurethane 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.

**URFS-10 TRAY SLIDES.** Welded rod-style tray slide design provides maximum air flow. Slides shall be fully adjustable/removable, and designed to give secure bottom tray support. Tray slides are polymer coated, tested and approved to meet the NSF International Corrosion Resistance requirements under NSF Std 51/ASTM b117 Sections 6.2 and 6.2.1.

Removable stainless steel uprights shall be punched on 1.5" (38 mm) spacings, for easy tray adjustments, and shall easily lift off heavy-duty stainless steel brackets, without the use of tools.

**URFS-10-GN SHELVES.** Stainless steel 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.

**COLD-TEMP SYSTEM/CONTROLS.** Shall have a 1/2 HP Hi-torque condensing unit. The air-cooled closed system has a three pound receiver charged with environmentally safe ANSI/ASHRAE Standard (A1) EPA approved 448A refrigerant. A thermal expansion valve (for pressure control) also a filter dryer. Controls shall include an easy to read digital display for cabinet temperature (with recall capability of temperature set point and actual cabinet temperature). Easy to read master ON/OFF button with power indicator light, cooling cycle

indicator light, on-demand defrost with a defrost cycle indicator light. Adjustable temperature range from -5°F to 32°F (-20.6°C to 0°C) for "Freezer" mode. Adjustable temperature range from 33°F to 40°F (6°C to 4.5°C) for "Refrigerator" mode. Factory preset temperature is 38°F (3.3°C).

**ELECTRICAL CHARACTERISTICS.** 3 wire grounded 10 foot extension power cord and plug, rear mounted for safety. See electrical data chart above for amperage and receptacle configuration.

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

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- OPTIONAL ACCESSORIES**
- DOORS**
- Key locking door latch
  - Magnetic latch
  - Paddle latch
  - Padlocking transport latch
  - Left hand door hinging
- SPACINGS**
- Extra tray slides
  - Stainless steel shelves
  - Fixed rack assembly configuration
- CASTERS**
- All swivel or larger casters
  - Floorlock (requires 6" casters)
- EXTRAS**
- Security packages
  - Cord winding bracket
  - Dry erase board
  - Menu card holder
  - 5 year compressor warranty
  - Tubular S/S handles
  - Push/Pull handles



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COOK | HOLD | TRANSPORT | SERVE | REFRIGERATION | BARS