



PROJECT:	MODEL:	QUANTITY:	ITEM NO:

# MOBILE REFRIGERATED CABINETS

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

### REFRIGERATED "URS" SERIES

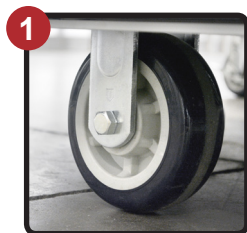
*Refrigerators designed for transport, satellite operations, banquet and on-site catered events, as well as backup for buffets and cafeterias*

- 1** 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** The versatile URS series refrigerators hold a wide variety and capacity of trays and pans, including Gastro-Norm
- 4** Heavy duty bottom mounted compressor assembly and integrated casters provide a low center of gravity - allows for easy and safe transporting
- 5** High-efficiency, condensing unit and coil - assures rapid "pull down" and recovery



- 6** 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
- 7** Fully insulated throughout the cabinet and door - provides enhanced energy efficient refrigeration
- 8** Continuously intuitive self-defrosting cold system with on demand override - makes operation convenient and user-friendly
- 9** Available for immediate shipment - FWE's popular URS-10 is available to ship in 48 hours (Quick Ship terms and conditions apply)

*\*Two year limited warranty*



Transport



Control Panel



Bottom Mounted Compressor



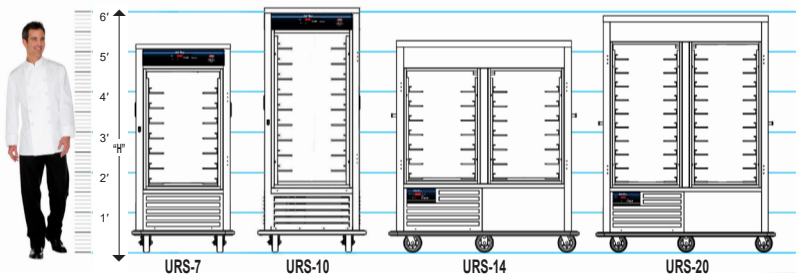
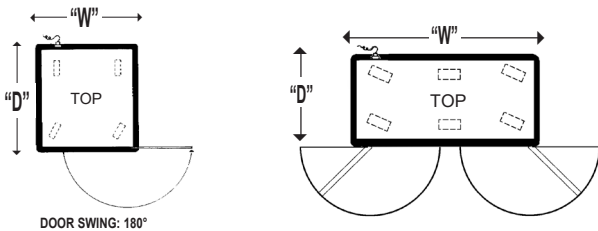
Adjustable Tray Slides



**Cold-Temp**  
made to serve you better

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# SPECIFICATIONS: MOBILE REFRIGERATED CABINETS



ELECTRICAL DATA URS-7 & URS-10		ELECTRICAL DATA URS-7		ELECTRICAL DATA URS-10 INTERNATIONAL ONLY	
VOLTS	120	VOLTS	220-240	VOLTS	220-240
WATTS	564	WATTS	874	WATTS	874
AMPS	4.7	AMPS	3.8	AMPS	3.8
HERTZ	60	HERTZ	50	HERTZ	50
PHASE	Single	PHASE	Single	PHASE	Single
PLUG USA	5-15P	PLUG USA	6-15P	PLUG CANADA	5-15P
PLUG CANADA	5-15P	PLUG CANADA	6-15P		

MODEL NUMBER	CAPACITIES OF TRAYS / PANS PER COMPARTMENT: 4.5" (114 mm) Spacings are Standard [A]														OVERALL EXTERIOR DIMENSIONS IN. (mm)			CLASS 150	NUMBER OF DOORS	CASTER SIZE	SHIP WT. LBS. (KG)			
	STANDARD CAPACITY: NUMBER OF TRAYS / PANS @ 4.5" Spacings (114 mm)							OPTIONAL CAPACITY: NUMBER OF TRAYS / PANS @ 3" Spacings (76 mm)							HIGH "H"	DEEP "D"	WIDE "W" [B]							
	TRAY/PAN SLIDES PROVIDED	18 x 26	12 x 20	14 x 18	18 x 13	10 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								10 x 22	10 x 20	GN 2/1
URS-7	7pr	7	14	14	14	7	14	7	14	10 pr (3 pr)	10	20	20	20	10	20	10	20	62.5" (1588)	36" (914)	32.5" (826)	1	6"	405 (184)
URS-10	10pr	10	20	20	20	10	20	10	20	15 pr (5 pr)	15	30	30	30	15	30	15	30	74.5" (1892)	37.5" (953)	32.5" (826)	1	6"	490 (222)
URS-14	14pr	14	28	28	28	14	28	14	28	20 pr (6 pr)	20	40	40	40	20	40	20	40	66" (1677)	33.5" (851)	63" (1600)	2	6"	580 (264)
URS-20	20pr	20	40	40	40	20	40	20	40	30 pr (10 pr)	30	60	60	60	30	60	30	60	78.25" (1987)	33.5" (851)	63" (1600)	2	6"	715 (325)

ELECTRICAL DATA URS-14 & URS-20		ELECTRICAL DATA URS-14 & URS-20 INTERNATIONAL ONLY	
VOLTS	120	VOLTS	220-240
WATTS	768	WATTS	1127
AMPS	6.4	AMPS	4.9
HERTZ	60	HERTZ	50
PHASE	Single	PHASE	Single
PLUG USA	5-15P	PLUG CANADA	5-15P
PLUG CANADA	5-15P		

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

[B] When side push/pull or tubular stainless handles are added as an option, the full size bumper will replace the narrow bumper for an overall width of 34.5"(877mm). If either side handle option is selected the standard rear handle is removed.

**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.** High efficiency insulation throughout cabinet and door.

**HANDLES.** On single door models, full size, form-fitting recessed antimicrobial hand grips shall be mounted on each side of cabinet. Rear mounted tubular push pull handle. On two door models there shall be heavy-duty push bar handles, solid formed 1" x .375" thick, mounted at each end of unit. 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 to facilitate cleaning.

**DOORS AND LATCHES.** Flush mounted, stainless steel insulated doors shall be gasket sealed. Each door shall have two (2) heavy-duty edgmount die cast hinges. Door latch shall be edgmounted, full grip and positive closing. The hinge and latch mountings are reinforced with stainless steel backing plates.

**CASTERS.** On single door models there shall be maintenance free polyurethane casters in a configuration of two (2) rigid and two (2) swivel with brake. On two door models there shall be a configuration of two (2) rigid and 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.

**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.

**COLD-TEMP SYSTEM/CONTROLS.** Single door units shall have a 1/4 HP Hi-torque condensing unit. Double door units 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 34-1992 Safety Group Classification (A1) 450A 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 33°F to 38°F (5°C to 3.3°C) 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 - single door models
- SPACINGS**
- Extra tray slides
- Stainless steel shelves
- Fixed rack assembly
- 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