



HEATED HOLDING TRANSPORT CABINETS

For Baskets

TOP MOUNT "UHST-B" SERIES

High capacity heated holding cabinet to compliment your speed-line operation

- 1 FWE's Universal "Wire Speed Basket" cabinet was specifically designed to provide needed capacity and holding performance to operations using wire speed baskets
- 2 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. Rear tubular handle is standard for added maneuverability
- 3 From retherm to speed-line operations, these units address the common requirement for additional flexibility and back-up holding of finished products in 13" x 26" or 18" x 26" wire baskets, as well as flexibility to accommodate 18" x 26" sheet trays
- 4 UHST-B series features FWE's Top Mount heat system, which eliminates hot and cold spots by gently circulating hot air throughout the interior of the cabinet
- 5 Simple to Use Electronic Control, User Friendly, Easy to Read & Easy to Set. Temperature Set Range of 90°F to 190°F (32°C to 88°C). Provided with a Low Temperature Alarm



UHST-18-B

(Shown with Optional Accessory Wire Baskets)

- 6 Top mount heat system, elements and blower are protected from spillage and leaves the bottom of the cabinet open for easy cleaning reducing maintenance and cleaning costs

***Two year limited warranty**



REETHERMS AVAILABLE FOR A COMPLETE SYSTEM

Improve your operation today! See Specification page 07-02, RH-B series, for high volume basket rethermalization ovens from FWE.



Rear Tubular Push Handle



18" x 26" Baskets



Control Panel



Open Bottom Base

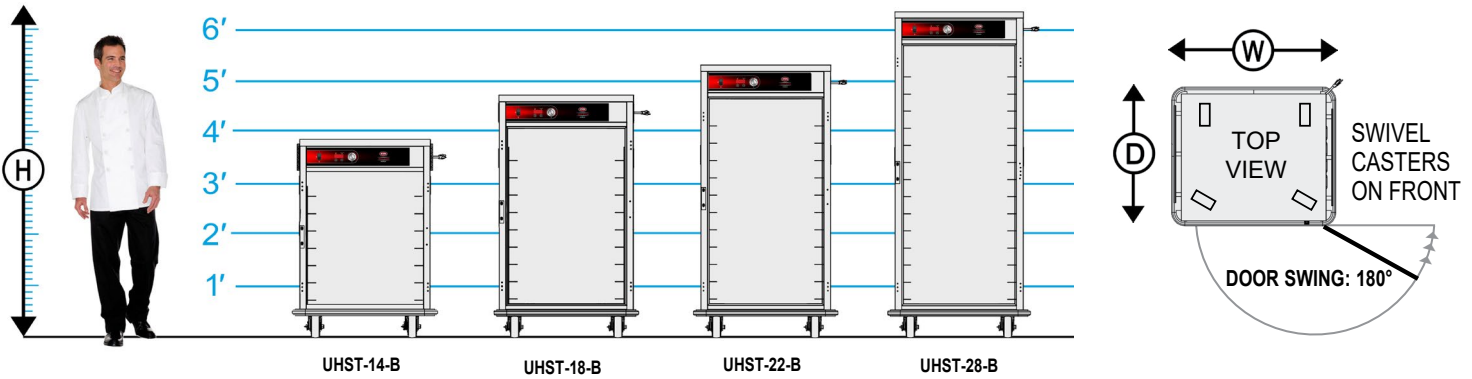


CE IP X4



SPECIFICATIONS

HEATED HOLDING TRANSPORT CABINETS



CAPACITIES AT 4" (102MM) FIXED SPACINGS [A]					CLASS 100						
MODEL NUMBER	WIRE BASKETS			TRAYS	OVERALL EXTERIOR DIMENSIONS IN. (mm) (Height Includes Casters)			NO. OF DOORS	CASTER SIZE	SHIP WT. LBS. (KG)	
	13" x 26"	18" x 26"	TOTAL MEALS: (10) 6.5" x 5" TRAYS PER 13.5" x 26" x 2.5" BASKETS	TOTAL MEALS: 6.5" x 5" TRAYS PER 18" x 26" x 2.5" BASKETS	18" x 26"	HIGH "H"	DEEP "D"				WIDE "W"
UHST-14-B	14	7	140	84	7	45.75" (1226)	36.75" (933)	33.5" (851)	1	5"	280 (127)
UHST-18-B	18	9	180	108	9	56.25" (1429)	36.75" (933)	33.5" (851)	1	5"	325 (142)
UHST-22-B	22	11	220	132	11	63.25" (1607)	36.75" (933)	33.5" (851)	1	5"	345 (156)
UHST-28-B	28	14	280	168	14	76.25" (1937)	36.75" (933)	33.5" (851)	1	5"	370 (158)

[A] Fixed slides accommodate (2) 13" x 26" baskets or (1) 18" x 26" basket, or (1) 18" x 26" sheet tray per slide.

UHST-B models are available with:
See-thru Lexan Door [add "L"]
Dutch Doors [add "D"]
Note: Dutch Doors are 2 half size doors only available on full-size models.

ELECTRICAL DATA - SINGLE PHASE			
VOLTS	120	208	220-240
WATTS	1692	1551	2001
AMPS	14.1	7.5	8.3
HERTZ	60	60	60
PHASE	Single	Single	Single
PLUG USA	5-15P*	6-15P	6-15P
PLUG CANADA	5-20P	6-15P	6-15P

*Dedicated circuit.

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. Insulated throughout; top, back, bottom, sides, doors using high density ceramic and fiberglass insulation.

HANDLES. Flush-in-wall hand grips recess mounted on each side of unit and heavy-duty, 1" diameter tubular stainless steel push handle mounted at rear of unit.

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, field reversible, stainless steel insulated door. High temperature gasket sealed; gasket shall be cabinet mounted. Doors shall have two (2) heavy-duty edgemount die cast hinges and UHST-28-B has (3) heavy-duty edgemount die cast hinges. Magnetic door latch shall be edgemounted, full grip, and positive closing. 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.

BASKET AND SHEET TRAY SLIDES. Stainless steel racks shall be one piece fixed rack at 4" (101.6mm) spacings to accommodate: 13.5" x 26" or 18" x 26" wire speed baskets as well as 18" x 26" sheet trays. Racks are removable without tools for cleaning.

HEATING SYSTEM / CONTROLS. Top mounted, forced air blower system shall include Hi-Temp, self-lubricated, impedance protected, fan-cooled blower motor to distribute heat equally throughout cabinet interior with distribution tunnels shall be vented for balanced air circulation. Electronic controls shall include an easy to read digital display of cabinet temperature (with recall capacity of temperature set point and actual cabinet temperature), equipped with a programmable low temperature alarm, master ON/OFF switch with power indicator light. Adjustable temperature range from 90°F to 190°F (32°C to 88°C).

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**
- Manual controls
 - 220 volt, 50/60 Hz, single phase
 - Upgraded element
- DOORS**
- Key locking door latch
 - See-thru Lexan door
 - Dutch doors
 - Paddle latch
 - Padlocking transport latch
- CASTERS**
- All swivel or larger casters
 - Floorlock (requires 6" casters)
- EXTRAS**
- Security packages
 - Cord winder bracket
 - X-factor frame
 - Tubular s/s handles
 - Baskets

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