



HEATED BANQUET TRANSPORT & SERVE CABINETS

Pre-Plated Meals for Up to 13.25" Plates

DUAL HEAT "E-XXL" SERIES

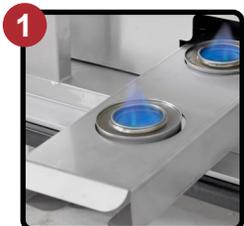
E-XXL

Banquet cabinets with Sterno and electric heat are built to handle your most challenging events, on site or off premises, and keep your meals hot and fresh in up to (180) 13.25" plates



- 1** FWE banquet cabinets are constructed for high performance in restaurant and resort banquet operations. Fully insulated cabinet specifically designed to provide even heat distribution throughout the cabinet interior in both electronic operations and canned fuel. Slide out drawers have safety catches and are on the inside of the unit for safety, assuring canned fuel remains in unit during transport
- 2** Engineered for transport applications - **New Master Casters** make the heaviest models glide with ease, even when fully loaded! Stainless steel, tubular welded base frame is engineered to absorb vibration and shock during transport
- 3** Controls are up-front, eye-level, and feature a full-range °F/°C thermostat adjustable to actual temperature. Thermometer continuously reads cabinet temperature – even without a power source!
- 4** Unique baffle and vented tunnel minimizes temperature difference top to bottom and side to side which allows for the entire cabinet to be used - even the lowest shelf
- 5** Heavy-duty "no sag" shelves are removable to facilitate thorough cleaning
- 6** When opened, doors lie flush against side of unit to keep work aisles unobstructed for easy access
- 7** E-XXL series' models hold up to 180 13.25" plates. Other E models available for smaller plate sizes and capacities

**Two year limited warranty*



Designed for Canned Fuel Or Electricity



Tubular Welded Base Frame



Eye-Level Control Panel

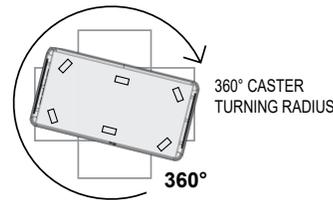
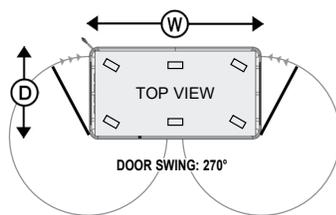
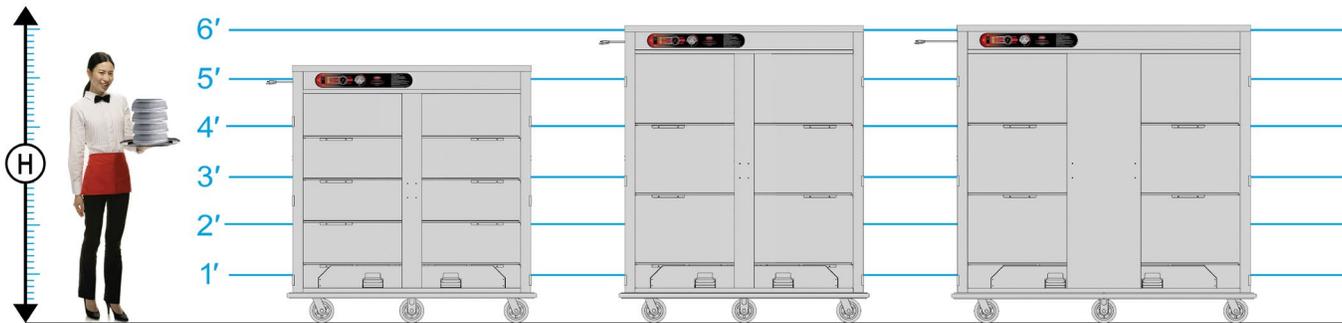


Heavy-Duty "No Sag" Shelves



SPECIFICATIONS

HEATED BANQUET TRANSPORT & SERVE CABINETS



MODEL NUMBER	[A] COVERED PLATES: 13.25" DIAMETER		COVERED PLATES STACKED				SHELF CLEARANCE (mm)			OVERALL EXTERIOR DIMENSIONS IN. (mm) (Height Includes Casters)			CLASS 100		
	COVER & PLATE HEIGHT:		[B] SHELVES	STACKED HIGH	SHELF SIZE	SHELF CLEARANCE (mm)	HIGH "H"	DEEP "D"	WIDE "W"	CASTER SIZE	NO. OF DOORS	SHIP WT. LBS (KG)			
	3.125"	2.625"													
	96	96	4	3	26.75" x 60.125"	9.875" (251)	63.5" (1613)	35" (889)	61.5" (1563)	6"	2	585 (266)			
	120	144	3	5/6	26.75" x 21.75"	16.625" (422)	73.25" (1861)	35" (889)	61.5" (1563)	6"	2	660 (298)			
	150	180	3	5/6	26.75" x 67.125"	16.625" (422)	73.25" (1861)	35" (889)	74.75" (1899)	6"	2	780 (354)			

[A] Capacities when using covers depend on height of plate and cover. Capacities shown are based on plate and cover height of 3.125" and 2.625" respectively.

[B] Consult factory for clearance and capacity with extra shelves.

NOTE: If non-electric unit (canned fuel only operation) is desired, please order with a "C" prefix instead of "E."

ELECTRICAL DATA		
VOLTS	120	220-240
WATTS	2200	2580
AMPS	18.3	10.8
HERTZ	60	60
PHASE	Single	Single
PLUG USA	5-20P*	6-15P
PLUG CANADA	5-30P	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. "Ultra-Guard" UG-26 high density fiberglass insulation throughout; top, back, bottom, sides, and door(s).

HANDLES. Recessed heavy-duty, solid formed 1" x .375" thick; mounted at each end of unit. Mountings reinforced with stainless steel channel.

SUPER-DUTY 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, gasketless door. Each door shall have three (3) heavy-duty, lift-off, 12 gauge stainless steel hinges. Doors shall open a full 270°, to lay flat against sides of cabinet. Each door shall be equipped with a 4" x 5" full grip, flush-in-door, stainless steel paddle latch; positive closing and adjustable louvered vents. The hinge and latch mountings are reinforced with stainless steel backing plates.

CASTERS. Maintenance free, Master Casters with sealed precision ball bearing in 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.

SHELVES. Triple plated, welded rod-type shelves shall be removable. "No sag" shelves shall be supported by high strength, stainless steel brackets.

CANNED HEAT/ ELECTRICAL HEAT. Top mounted blower system shall include two (2) Hi-Temp, self-lubricated, impedance protected, fan-cooled blower motors. Interior cabinet body shall be vented to provide combustion capability for canned fuel. Adjustable louvered vents assure even heat throughout the cabinet and "No-Fail" combustion, as well as exhaust of canned fuel fumes. Heating elements and canned heat system shall be located at bottom of cabinet to eliminate hot spots and distribute heat equally throughout cabinet interior. Bottom baffle, back wall and heat distribution tunnel shall be vented for balanced air circulation when operating on either canned fuel or electrical power, to prevent overheating of lower shelf. Baffle and canned fuel drawers shall be contained in the interior of unit to prevent rodent infestation. Slide-out drawers for canned fuel shall be located under baffle and shall have safety stops to prevent tipping/ falling out.

CONTROLS. Controls shall be up-front, eye-level, 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°F to 190°F (32°C to 88°C). An operational range 350° thermometer, power supply light, thermostat cycling light and 20 amp ON/OFF switch are also included. **ELECTRICAL CHARACTERISTICS.** 3 wire grounded power cord and plug, side mounted for safety. See electrical data chart above for amperage and receptacle configuration. Some models may require a dedicated circuit. **INSTALLATION.** Unit should not be installed in an area where adverse environmental conditions are present.

ELECTRICAL
Solar digital thermometer
Upgraded element
DOORS
Key-locking door latch
Magnetic latch
Padlocking transport latch
CASTERS
Larger casters
EXTRAS
Extra shelves - factory installed
Menu card holder
Cord winder bracket
Drop down handle
Ergo handle

FOOD WARMING EQUIPMENT COMPANY, INC.

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