



HEATED BANQUET TRANSPORT & SERVE CABINETS

Pre-Plated Meals for Up to 12.375" Plates

HUMI-TEMP "P-2" SERIES

P2

Humidified banquet cabinets are built to handle your most challenging events, on site or off premises, and keep your meals hot and fresh in up to (200) 11" plates

1 FWE banquet cabinets are constructed for high performance in restaurant and resort banquet operations. Engineered for transport applications - standard, stainless steel, tubular base frame is engineered to absorb vibration and shock during transport

2 Eye level controls are up-front, recessed protected, 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!

3 Heavy-duty "no sag" shelves are removable to facilitate thorough cleaning

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. Humidity can be added to condition circulated heat, keeping food fresh and hot for hours

5 Push/pull handles - allows easy maneuvering

6 P-2 series' models hold up to 11" plates. P-2-XL models are available for up to 12.375" plates

***Two year limited warranty**



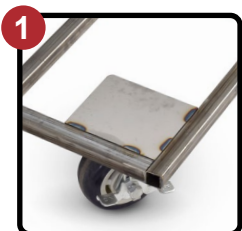
PLATE CARRIERS AVAILABLE



CP carriers hold Covered Plates



UP carriers hold Uncovered Plates



Tubular Welded Base Frame



Eye Level Control Panel



Heavy-Duty "No Sag" Shelves



Humidity Pan

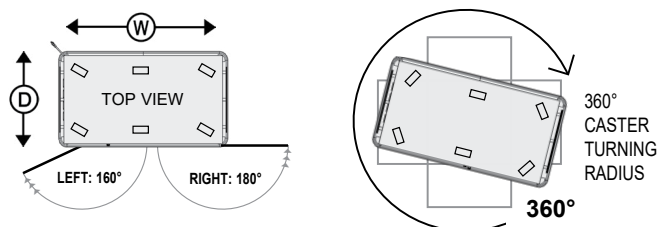


CE IP X4

HUMI TEMP

SPECIFICATIONS

HEATED BANQUET TRANSPORT & SERVE CABINETS



MODEL NUMBER	[A] COVERED PLATES: 11" DIAMETER		COVERED PLATES STACKED [B] SHELVES	COVERED PLATES HIGH	SHELF SIZE	SHELF CLEARANCE (mm)	OVERALL EXTERIOR DIMENSIONS IN. (mm) (Height Includes Casters)			CLASS 100 [C] OPTIONAL PLATE CARRIER CAPACITIES						
	COVER & PLATE HEIGHT:						HIGH "H"	DEEP "D"	WIDE "W"	CASTER SIZE	NO. OF DOORS	SHIP WT. LBS (KG)	COVERED		UNCOVERED	
	3.125"	2.625"											CP-8	CP-10	UP-8	UP-10
P-120-2	96	120	3	4	22.25" x 4.375"	13.7" (378)	58.5" (1486)	28.5" (724)	53.75" (1366)	6"	2	405 (184)	12		12	
P-144-2	120	144	3	5	22.25" x 4.375"	16.6" (422)	67.75" (1721)	28.5" (724)	53.75" (1366)	6"	2	450 (204)		12		12
P-180-2	150	180	3	5	22.25" x 54.75"	16.6" (422)	67.75" (1721)	28.5" (724)	64.25" (1632)	6"	2	520 (236)		15		15
P-200-2	160	200	4	5	22.25" x 54.75"	13.7" (348)	72.75" (1848)	28.5" (724)	64.25" (1632)	6"	2	555 (252)	20		20	

MODEL NUMBER	ELECTRICAL DATA			
	P-120-2 P-144-2		P-180-2 P-200-2	
VOLTS	120	220-240	120	220-240
WATTS	1665	1969	2065	2445
AMPS	13.9	8.2	17.2	10.2
HERTZ	50/60	50/60	50/60	50/60
PHASE	Single	Single	Single	Single
PLUG USA	5-15P*	6-15P	5-20P*	6-15P
PLUG CANADA	5-20P	6-15P	5-30P	6-15P

*Dedicated circuit. Consult factory.

[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. 11" diameter cover is maximum when not using carriers and stacking directly on shelves.

[B] Consult factory for clearance and capacity with extra shelves. When ordering extra shelves, plate carriers are not available.

[C] When ordering plate carriers - Specify CP for covered plates or UP for uncovered plates. Each CP carrier holds a maximum plate/cover size of 10.25".

CONSTRUCTION. Helarc 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. "Ultra-Guard" UG-26 high density fiberglass insulation throughout; top, back, bottom, sides, and door(s).

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

BUMPER. Solid continuous wraparound aluminum channel, bolted to frame, with snap-in, non-marking 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. High temperature gasket sealed; gasket shall be cabinet mounted. Each door shall have two (2) heavy-duty edgmount die cast hinges. On P-180-2 and P-200-2 models, each door shall have three (3) heavy-duty edgmount die cast hinges. Doors shall have edgmount, magnetic and full grip door latches. 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 four (4) swivel with brake. Casters shall have a reinforced yoke mounted to 10 gauge castor 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. Shelves shall be supported by high strength, "no sag" 14 gauge die-formed stainless steel brackets.

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 and receptacle configuration. See electrical chart 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
- Upgraded element
- 220 volt, 50/60 Hz, single phase
- Solar Digital Thermometer
- DOORS**
- Dutch doors
- Key locking door latch
- Paddle latch
- Padlocking transport latch
- CASTERS**
- Larger casters
- Floorlock
- EXTRAS**

- Plate carriers: CP or UP
- Cord winder bracket
- Menu card holder
- Dry erase board
- Extra shelves - factory installed
- Drop down handle
- Ergo handle

FOOD WARMING EQUIPMENT COMPANY, INC.

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COOK | HOLD | TRANSPORT | SERVE | REFRIGERATION | BARS



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