

# HEATED & REFRIGERATED TRANSPORT CABINETS

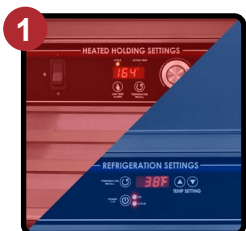
For Various Size Trays, Pans, and Gastro-Norm

SIMULTANEOUS HOT/COLD "UHRS-7-7" SERIES

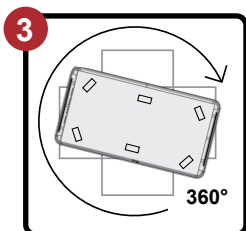
## Ultimate foodservice flexibility - one side heated one side refrigerated

- 1** Simultaneously hot and cold. Dual purpose cabinet divided into two sections - holds heated and refrigerated food
- 2** Bottom mounted (out of the way) compressor - allows for top guard rails and beverage dispensers
- 3** Six heavy duty casters mounted to reinforcement plates - takes impact over thresholds and 360° caster turning radius provides ease of maneuverability
- 4** Unique tray slide design holds trays and pans by the bottom for greater support for heavy food items - tray slides are adjustable and removable for thorough interior cleaning
- 5** 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
- 6** Exclusive Dual-Temp recessed electronic controls with digital display. Controls are up-front, easy to read and set
- 7** Hidden, magnetic door hold open feature allows for compact unloading and out-of-the-way in hallways
- 8** Recessed, welded tubular stainless steel push handles for easy maneuverability

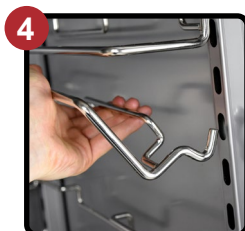
*\*Two year limited warranty*



Simultaneously Hot & Cold



6 Caster Configuration



Adjustable Tray Slides



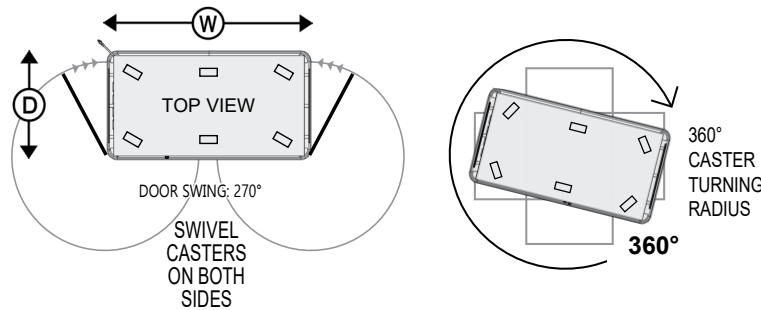
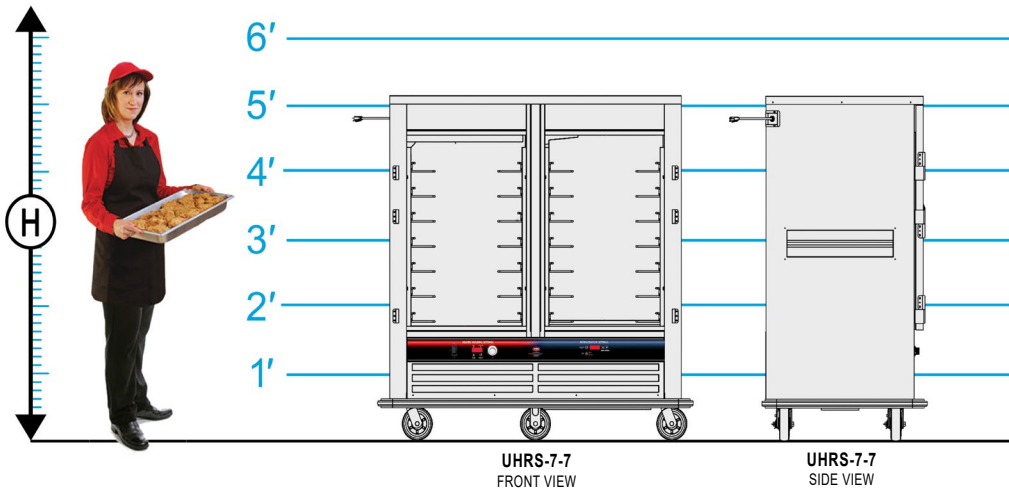
Recessed Push Handles



**Dual-Temp**

# SPECIFICATIONS

# HEATED & REFRIGERATED TRANSPORT CABINET



ELECTRICAL DATA		
MODEL NUMBER	UHRS-7-7	UHRS-7-7 INTL ONLY
VOLTS	120	220-240
WATTS	1800	Please Consult Factory
AMPS	15	
HERTZ	60	
PHASE	Single	Single
PLUG USA	5-20P	PLUG CANADA
PLUG CANADA	5-20P	Please Consult Factory

CAPACITIES OF TRAYS / PANS PER COMPARTMENT:													CLASS 150														
4.5" (114 mm) Spacings are Standard [A]																											
MODEL NUMBER	STANDARD CAPACITY: NUMBER OF TRAYS/ PANS @ 4.5" Spacings(114 mm)							OPTIONAL CAPACITY: NUMBER OF TRAYS /PANS @ 3" Spacings(76 mm)					OVERALL EXTERIOR DIMENSIONS IN. (mm) (Height Includes 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	MAX-I-PAN 20x20 Rack	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	MAX-I-PAN 20x20 Rack	HIGH "H"	DEEP "D"	WIDE "W"	
UHRS-7-7	7 pr	7	14	14	14	7	14	7	14	7	10 pr (3 pr)	10	20	20	20	10	20	10	20	10	10	62" (1575)	32.5" (826)	62" (1575)	2	6"	650 (294)

[A] Uprights punched on 1.5" (38mm) centers. Universal tray slides are adjustable. Number of tray slides are listed above. Standard spacings are 4.5" (114mm).

**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.** Heated side insulated throughout; top, back, bottom, sides, doors using high density ceramic and fiberglass insulation. Refrigerated side has high efficiency insulation throughout cabinet and door.

**ANDLES.** Heavy-duty, 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 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 three (3)

heavy-duty edgemount die cast hinges. Door latch shall be edgemounted, full grip and positive closing. The heavy-duty, 12 gauge stainless steel lift-off hinges and latch mountings are reinforced with stainless steel backing plates. Each door shall be equipped with a hidden, magnetic door hold open feature.

**CASTERS.** Maintenance free multi-terrain casters 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.

**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. Removable stainless steel uprights shall be punched on 1.5" (38 mm) spacings, on center, for easy tray adjustments, and shall easily lift off of

heavy-duty stainless steel brackets, without the use of tools. Cold side 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.

**COLD-TEMP SYSTEM/CONTROLS.** A 1/4 HP Hi-torque condensing unit, 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).

**HEATING SYSTEM / CONTROLS.** Top mounted, forced air blower system shall

include one (1) Hi-Temp, self-lubricated, impedance protected, fan-cooled blower motor to distribute heat equally throughout cabinet interior. Heating element shall be located in top heat chamber separated from food cabinet. Wall heat 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 and receptacle configuration.

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

## OPTIONAL ACCESSORIES

- ELECTRIC**
  - 220 volt, 50/60 Hz, single phase (International only)
- DOORS**
  - Key locking door latch
  - Padlocking transport latch
- SPACINGS**
  - Extra tray slides and/or shelves
  - Fixed rack with custom spacings
- CASTERS**
  - Larger casters
- EXTRAS**
  - Security packages
  - Top guard rails
  - Menu card holder
  - Cord winding bracket
  - Beverage urn angles

**FOOD WARMING EQUIPMENT COMPANY, INC.**

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COOK | HOLD | TRANSPORT | SERVE | REFRIGERATION | BARS



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