

HUMIDIFIED HEATED HOLDING TRANSPORT CABINETS

Universal - Various Size Trays, Pans, and Gastro-Norm

HUMI-TEMP "UHS" SERIES

The most versatile and best performing heated bulk food cabinet on the market today



Unique design holds 12" x 20" pans, 18" x 26" sheet trays or GN containers on fully adjustable tray slides. Slides are removable for thorough interior cleaning

- Humidity can be added to condition circulated heat, keeping food fresh and hot for hours
- 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
- 4 Controls are up-front, 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!
- 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 Energy Star Approved save money and protect the environment with the energy star approved UHS-12
 - Available for immediate shipment FWE's popular UHS-12 is available to ship in 48 hours (Quick Ship terms and conditions apply)

*Two year limited warranty



2

Humidity Pan



Control Panel



Built For Transport



ON

FRONT

VIEW

0

DOOR SWING: 180

HUMIDIFIED HEATED HOLDING TRANSPORT CABINETS

360

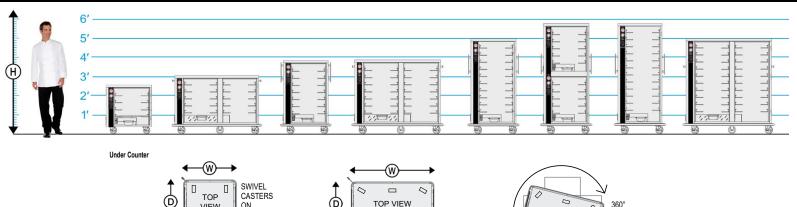
CASTER

TURNING RADIUS

D

360°

PECIFICATIONS



TOP VIEW

0

RIGHT: 180°

 \bigcirc

LEFT: 160

| [| | ST | ANI | DAR | D C | AP | ACII 14 n | Y | | (11) | | OPT | ION Spa | AL | CAP | AC | ITY | | | | | ALL EXT SIONS II ncludes | N. (mm) | | LASS | 5 10 SHI |
|-------|--------------------------------|---------|----------|---------|---------|---------|--------------|----|--------|----------|--|---------|------------|---------|---------|---------|---------|--------|-------|----------|-----------------|--------------------------------|-----------------|-----------------|----------------|------------------|
| MODEL | TRAY/PAN SLIDES PROVIDED | 18 x 26 | × | 14 x 18 | 18 x 13 | 20 x 22 | 10 x 20 | | GN 1/1 | MAXI-PAN | 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 | GN1/1 | MAXI-PAN | HIGH "H" | DEEP "D" | WIDE "W" | NO. OF DOORS | CASTER SIZE | WT LBS (KG |
| | 4 pr | 4 | 8 | 8 | 8 | 4 | 8 | 4 | 8 | 4 | 6 pr (2 pr) | 6 | 12 | 12 | 12 | 6 | 12 | 6 | 12 | 6 | 31.5" (800) | 31.75″ (806) | 29.5″ (749) | 1 | 3.5"* | 228 (102 |
| | 10 pr | 10 | 20 | 20 | 20 | 10 | 20 | 10 | 20 | 10 | 14 pr (4 pr) | 14 | 28 | 28 | 28 | 14 | 28 | 14 | 28 | 14 | 37.75" (959) | 33.5" (851) | 58.5″ (1486) | 2 | 5″ | 365 (166 |
| | 7 pr | 7 | 14 | 14 | 14 | 7 | 14 | 7 | 14 | 7 | 10 pr (3 pr) | 10 | 20 | 20 | 20 | 10 | 20 | 10 | 20 | 10 | 47″ (1194) | 33.5″ (851) | 32.75″ (832) | 1 | 5″ | 265 (120 |
| | 14 pr | 14 | 28 | 28 | 28 | 14 | 28 | 14 | 28 | 14 | 20 pr (6 pr) | 20 | 40 | 40 | 40 | 20 | 40 | 20 | 40 | 20 | 47" (1194) | 33.5″ (851) | 58.5″ (1486) | 2 | 5″ | 390 (177 |
| | 10 pr | 10 | 20 | 20 | 20 | 10 | 20 | 10 | 20 | 10 | 15 pr (5 pr) | 15 | 30 | 30 | 30 | 15 | 30 | 15 | 30 | 15 | 60.5" (1537) | 33.5″ (851) | 32.75″ (832) | 1 | 5″ | 330 (150 |
| | 10 pr 5 ea cavity | 10 | 20 | 20 | 20 | 10 | 20 | 10 | 20 | 10 | 14 pr (4 pr) | 14 | 28 | 28 | 28 | 14 | 28 | 14 | 28 | 14 | 69.5" (1765) | 33.5″ (851) | 32.75″ (832) | 2 | 5″ | 370 (168 |
| | 12 pr | 12 | 24 | 24 | 24 | 12 | 24 | 12 | 24 | 12 | 17 pr (5 pr) | 17 | 34 | 34 | 34 | 17 | 34 | 17 | 34 | 17 | 69.5" (1765) | 33.5″ (851) | 32.75″ (832) | 1 | 5″ | 350 (159 |
| | 12 pr | 12 | 24 | 24 | 24 | 12 | 24 | 12 | 24 | 12 | 17 pr (5 pr) | 17 | 34 | 34 | 34 | 17 | 34 | 17 | 34 | 17 | 69.5″ (1765) | 35″ (889) | 32.75″ (832) | 2 | 5″ | 420 (191 |
| | 20 pr | 20 | 40 | 40 | 40 | 20 | 40 | 20 | 40 | 20 | 30 pr (10 pr) | 30 | 60 | 60 | 60 | 30 | 60 | 30 | 60 | 30 | 61.5" (1562) | 33.5″ (851) | 58.5″ (1486) | 2 | 6″ | 500 (227 |

(1) 18" \times 26", (2) 12" \times 20", (2) 14" \times 18", (2) 18" \times 13", (1) 20" \times 22", (2) 10" \times 20" trays/pans. Uprights punched on 1.5" (38 mm) centers. Universal tray slides are adjustable. Number of tray slides are listed above. **Standard spacings are 4.5"** (114 mm).

with separate controls; 5 pair of trav slides are provided in each compartment

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

swivel casters and with form grip flush in wall hand grips recess mounted on each side of the unit. Bumper can be added as an optional accessory.

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|---|--|--|--|
| MODEL NUMBER | UHS-4, UHS-7, UHS-10, UHS-12 ▼STANDARD | UHS-5-5 Split Cavity | UHS-5-10, UHS-7-14, UHS-20 ▼ STANDARD |
| VOLTS | 120 | 120 | 120 |
| WATTS | 1315 | 2100 | 1650 |
| AMPS | 11 | 17.5 | 13.8 |
| HERTZ | 50/60 | 50/60 | 50/60 |
| PHASE | Single | Single | Single |
| PLUG USA | 5-15P | 5-20P* | 5-15P* |
| PLUG CANADA | | | |
| | 5-15P | 5-30P | 5-20P |
| VOLTS | 5-15P 220-240 | 5-30P 220-240 | 5-20P 220-240 |
| VOLTS WATTS | | | |
| | 220-240 | 220-240 | 220-240 |
| WATTS | 220-240 1538 | 220-240 2480 | 220-240 1954 |
| WATTS AMPS | 220-240 1538 6.4 | 220-240 2480 10.3 | 220-240 1954 8.1 |
| WATTS AMPS HERTZ | 220-240 1538 6.4 50/60 | 220-240 2480 10.3 50/60 | 220-240 1954 8.1 50/60 |
| WATTS AMPS HERTZ PHASE PLUG | 220-240 1538 6.4 50/60 Single | 220-240 2480 10.3 50/60 Single | 220-240 1954 8.1 50/60 Single |

Lowest voltage shown is standard.

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 aquae stainless steel reinforcing plates at corners

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

HANDLES. Heavy-duty push bar handles, solid formed 1"x 375" thick: mounted at each end of unit. Mountings reinforced with stainless steel channel. UHS-4 is provided with form grip flush-in-wall hand grips recess mounted on each side of unit.

BUMPER, Solid 15" wide 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. UHS-4 is standard without a bumper. 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 edgemount die cast hinges. Door latch shall be edgemounted, full grip, and positive closing. The hinge and latch mountings are reinforced with stainless steel backing plates. UHS-5-5P, UHS-12P, UHS-20, UHS-20P are provided with magnetic edgemount door latches

CASTERS. Maintenance free polyurethane tire casters in a configuration of two (2) rigid and two (2) swivel with brake. Two door models shall have a caster configuration of two (2) rigid and four (4) swivel with brake. UHS-4 shall have a caster configuration of four (4) swivel with brake. Casters shall have a reinforced

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 slides are nickel plated for greater durability and sanitation. Fully adjustable / removable and designed to give secure bottom tray support. Removable stainless steel uprights shall be punched on 1.5" spacings, on center, for easy tray adjustment, and shall easily lift off heavyduty stainless steel brackets without the use of tools for cleaning HEATING SYSTEM / CONTROLS. Patented

yoke mounted to 10 gauge caster plate. The

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.

ELECTRICAL

Electronic controls 1500 or 2000 watt element 220 volt, 50/60 Hz single phase DOORS Dutch doors See-thru Lexan door Key locking door latch Paddle latch Magnetic latch Padlocking transport latch Left hand door hinging SPACINGS Fixed rack assembly Extra tray slides Shelves CASTERS Larger casters All swivel (4 caster base only) Floorlock (requires 6" casters) EXTRAS Security packages X-factor frame Tubular stainless steel push handles Cord winder bracket Top bumper Heat retention battery

FWE products may be covered under one or more of the following U.S. patents: 288,299;238,300;3,952,609;4,1 92.991. All rights reserved. All specifications subject to change without notice. Errors subject to correction.

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