



PROJECT:

MODEL:

QUANTITY:

ITEM NO:

MOBILE BANQUET CABINETS

Heated Holding Transport for Pre-Plated Meals

"A SERIES"



A-120 HDM2

Models **A-120-2** and **A-180-2** have 2 full size doors, side-by-side, allowing full access to cabinet interior.

RADIANT HEAT



A-120

FWE's economy banquet cabinet keeps pre-plated meals hot and fresh for hours!



TM

FWE's Radiant Heat/Humidity System is a wise choice for the smaller or startup operation that primarily uses covers. The economical "A Series" features FWE's heavy-duty construction features with a radiant heat system - no blower motors. These fully insulated cabinets keep your pre-plated meals hot and appetizing until served. Humidity can be added to preserve the moisture content of the food keeping the food fresh longer.

The heat system is built into the cabinet to reduce maintenance and cleaning costs. Clean up is effortless. The controls are upfront and eye-level, featuring a full range thermometer and thermostat scale of 90°F to 190°F. Our cabinets are built tough using stainless steel throughout. Welded construction and our exclusive tubular stainless steel base frame ensure that our cabinets will withstand the most demanding use. And when it comes to selection, no one offers more than FWE. We offer sizes and capacities to fit any operation. Make your choice FWE . . . the "Choice of the Professionals".

- ◇ Built-in radiant heat system
- ◇ Full range thermostat adjustable to *actual* temperature
- ◇ Heavy-duty "No Sag" removable shelves
- ◇ All stainless steel
- ◇ All welded construction - no rivets
- ◇ Tubular stainless steel welded base frame
- ◇ Full extension bumper
- ◇ Heavy-duty polyurethane casters
- ◇ Recessed eye-level controls
- ◇ Heavy-duty hinges
- ◇ Positive close door latch
- ◇ Hi-temp door gasket
- ◇ Fully insulated throughout
- ◇ Two year limited warranty

PROJECT:

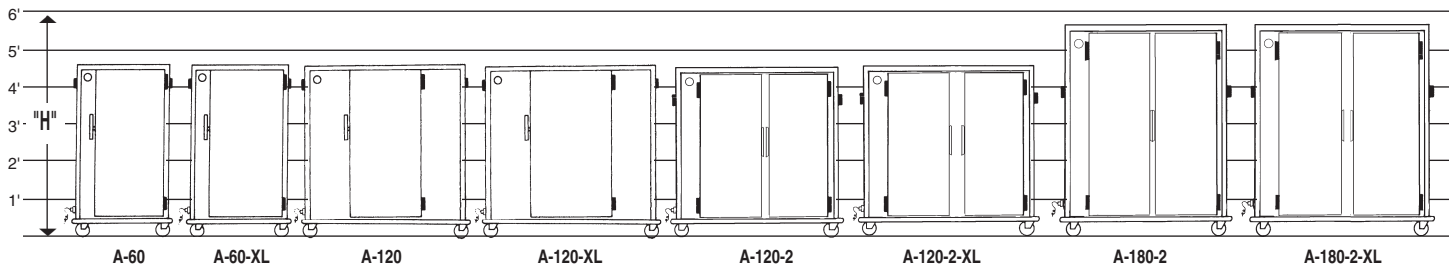
MODEL:

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SPECIFICATIONS:

MOBILE BANQUET CABINETS "A Series"



MODEL NUMBER	COVERED PLATE DIAMETER		SHELVES	COVERED PLATES STACKED HIGH	SHELF SIZE	SHELF CLEARANCE (mm)	OVERALL EXTERIOR DIMENSIONS IN. (mm)			CASTER SIZE	NO. OF DOORS	CLASS 100 SHIP WT. LBS. (KG)		
	11"	12.375"					HIGH "H"	DEEP "D"	WIDE "W"					
	C+P HEIGHT: 3.125" / 2.625"	C+P HEIGHT: 3.125" / 2.625"												
A-60	48 [A]	60 [A]	3 [C]	4	22.25" x 21.75"	13.7" (348)	57" (1448)	28.5" (724)	31.75" (806)	5"	1	230 (104)		
A-60-XL	-	-	48 [B]	60 [B]	3 [C]	4	24.625" x 24.625"	13.7" (348)	57" (1448)	31.5" (800)	34.5" (876)	5"	1	250 (114)
A-120	96 [A]	120 [A]	3 [C]	4	22.25" x 44.375"	13.7" (348)	57" (1448)	28.5" (724)	53.75" (1365)	5"	1	350 (158)		
A-120-XL	-	-	96 [B]	120 [B]	3 [C]	4	24.625" x 49.375"	13.7" (348)	57" (1448)	31.5" (800)	59.25" (1505)	5"	1	380 (171)
A-120-2	96 [A]	120 [A]	3 [C]	4	22.25" x 44.375"	13.7" (348)	57" (1448)	28.5" (724)	53.75" (1365)	5"	2	350 (158)		
A-120-2-XL	-	-	96 [B]	120 [B]	3 [C]	4	24.625" x 49.375"	13.7" (348)	57" (1448)	31.5" (800)	59.25" (1505)	5"	2	405 (184)
A-180-2	150 [A]	180 [A]	3 [C]	5	22.25" x 54.75"	16.5" (419)	68" (1727)	28.5" (724)	64.5" (1638)	6"	2	505 (228)		
A-180-2-XL	-	-	150 [B]	180 [B]	3 [C]	5	24.625" x 61.75"	16.5" (419)	68" (1727)	31.5" (800)	71.5" (1816)	6"	2	535 (242)

[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.

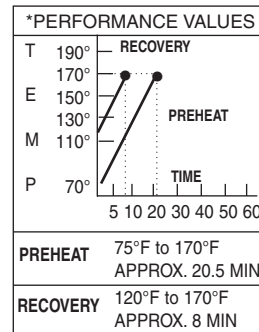
[B] Capacities depend on height of plate and cover (maximum cover size is 12.375" diameter).

Capacities shown are based on plate and cover height of 3.125" and 2.625" respectively.

[C] Available with 5 shelf optional accessory (at time of order @ additional charge) with 9.75" shelf clearance

(installed at factory only). Covered plates then stack 3 high on each shelf. Carriers cannot be used with this optional accessory.

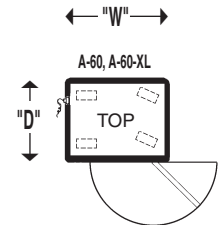
When ordering carriers - Specify CP for covered plates or UP for uncovered plates. Plate carriers not available on XL models.



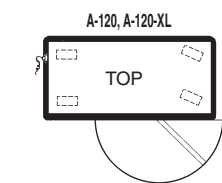
* Values are for smallest model listed.

ELECTRICAL DATA		
A-60 A-120 A-120-2 A-120-2-XL	A-60-XL A-120-XL A-180-2 A-180-2-XL	
VOLTS	120	120
WATTS	1050	2000
AMPS	8.75	16.7
HERTZ	50 / 60	50 / 60
PHASE	Single	Single
NEMA PLUG	5-15P	5-20P

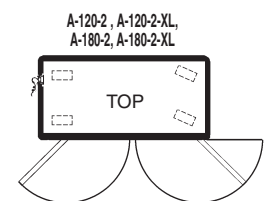
Dedicated circuit



DOOR SWING: 21.25"



DOOR SWING: 21.25"



CONSTRUCTION. Heliarc 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 plates at corners.

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

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

BUMPER. Solid 1.5" wide 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 insulated doors. High temperature gasket sealed; gasket shall be cabinet mounted. Each door shall have two (2) heavy-duty edgework die cast hinges. Doors shall have edgework and full grip door latches. Magnetic latches are standard on models with two (2) doors. 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 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 fall" 14-gauge die-formed stainless steel brackets. Bottom shelf shall be equipped with "lift-up" hook for easy access to facilitate cleaning.

HEATING SYSTEM / CONTROLS. Natural Convection Heat/Humidifying Heat System shall include an Incoloy nickel-chromium alloy heating element. 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 (30° to 90°C). An operational range thermometer, power supply light and thermostat cycling light are also included.

ELECTRICAL CHARACTERISTICS. 3 wire grounded 10 foot extension power cord and plug, side mounted for safety. See chart above for amperage and receptacle configuration. Dedicated circuit.

FWE Products are used by major companies world-wide. We can modify, design, or custom build equipment to fit your special requirements.

Optional Accessories:

- Digital thermometer
- 220 volt, 50/60 Hz, single phase
- CE compliant
- Heat retention battery
- "Convert-a-Unit" for canned fuel use
- MODELS: A-60 A-60-XL A-120-2 A-120-2-XL A-180-2 A-180-2-XL
- Dutch doors
- Key locking door latch
- Magnetic latch (Standard on 2 door models)
- Paddle latch
- Padlocking transport latch
- Left hand door hinging
- Security packages
- Top corner bumpers
- Larger or type of casters
- Six caster swivel configuration
- Floorlock (requires 6" casters)
- Door edge trim
- Cold plate cartidge
- Extra shelves
- Plate carriers: CP or UP

FWE products may be covered under one or more of the following U.S. patents: 288,299; 238,300; 3,952,609; 4,192,991.

All specifications subject to change without notice. © 11K Food Warming Equipment Company, Inc.



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