



PROJECT:	MODEL:	QUANTITY:	ITEM NO:
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MOBILE BANQUET CABINETS

Top Mount Heat System for Pre-Plated Meals

“BT SERIES”

TOPMOUNT



BT-120

Built-in Top Mount Heat System provides an open bottom base.



The BT Series features FWE's built-in Top Mount Heat System which eliminates hot and cold spots by gently circulating hot air throughout the interior of the cabinet. Narrow spaces are no problem with the slim design of the Top Mount Heat System. They fit easily into tight spaces without sacrificing needed capacity. Open bottom base assists in fast and easy clean-up.

Built tough using stainless steel throughout, the welded construction and exclusive tubular stainless steel base frame ensure that FWE's cabinets will withstand the most demanding use.

The heat system is built *into* the cabinet to make cleaning effortless, reducing maintenance and cleaning costs. Controls are protected and up front at eye level convenience, easy to see and operate. 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”.

- ◇ “Top Mount” built-in heat system
- ◇ Open bottom base for easy cleaning
- ◇ Easy load/unload two door design
- ◇ Heavy-duty “No Sag” removable shelves
- ◇ Removable humidity reservoir
- ◇ All stainless steel
- ◇ All welded construction - no rivets
- ◇ Tubular stainless steel welded base frame
- ◇ Full extension bumper
- ◇ Heavy-duty polyurethane casters
- ◇ Heavy-duty hinges
- ◇ Magnetic door latch
- ◇ Gasketless doors
- ◇ Fully insulated throughout
- ◇ Two year limited warranty



PROJECT:

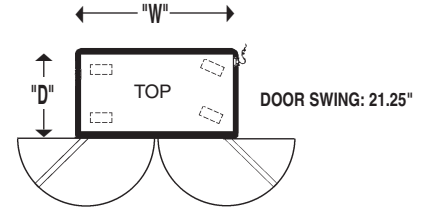
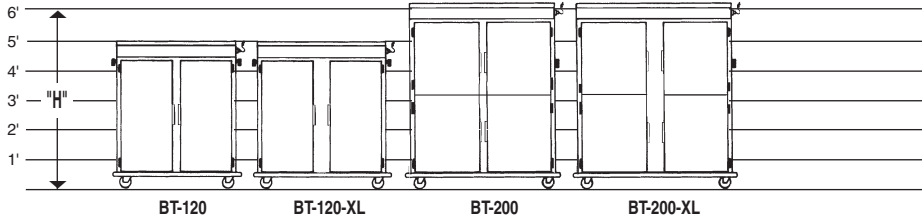
MODEL:

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SPECIFICATIONS:

MOBILE BANQUET CABINETS Top Mount Heat System For Pre-Plated Meals



MODEL NUMBER	COVERED PLATE DIAMETER				COVERED PLATES STACKED HIGH	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)	CUBIC FEET (m3)
	11"		12.375"							HIGH "H"	DEEP "D"	WIDE "W"				
	C+P HEIGHT: 3.125"	C+P HEIGHT: 2.625"	C+P HEIGHT: 3.125"	C+P HEIGHT: 2.625"												
BT-120	96 [A]	120 [A]	-	-	3 [C]	4	22.25" x 44.375"	13.7" (348)	60.25" (1530)	28.75" (730)	51.75" (1314)	5"	2	480 (216)	51.88 (1.47)	
BT-120-XL	-	-	96 [B]	120 [B]	3 [C]	4	24.625" x 49.375"	13.7" (348)	60.25" (1530)	32.5" (825)	57" (1448)	5"	2	520 (234)	64.59 (1.83)	
BT-200	160 [A]	200 [A]	-	-	4 [C]	4	22.25" x 54.75"	13.7" (348)	75.75" (1924)	28.75" (730)	62.25" (1581)	6"	4 Dutch	660 (298)	78.45 (2.22)	
BT-200-XL	-	-	160 [B]	200 [B]	4 [C]	4	24.625" x 61.75"	13.7" (348)	75.75" (1924)	32.5" (825)	69.75" (1772)	6"	4 Dutch	695 (314)	99.37 (2.81)	

[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.

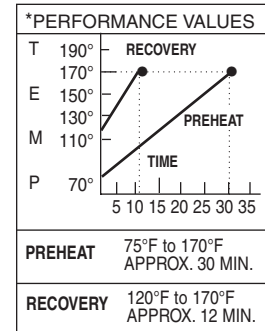
[B] Capacities depend on height of plate and cover (maximum cover size is 12.375" diameter). Capacities shown are based on plate and cover height of 3.125" and 2.625" respectively.

[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.

Dutch Doors are available on the full-size models: Minimum height 53" (1346 mm).

□ Dutch Doors [add "D"] are 2 half size doors to reduce heat loss during frequent loading and unloading.

CANNED HEAT Adapter Package is NOT available for the "BT" Series and "BT-XL" Series.



* Values are for smallest model listed.

ELECTRICAL DATA		
	BT-120, BT-120-XL	BT-200, BT-200-XL
VOLTS	120	120
WATTS	1832	2380
AMPS	15.3	19.8
HERTZ	50 / 60	50 / 60
PHASE	Single	Single
NEMA PLUG	5-20P	5-20P

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).

PUSH BAR 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 gasketless doors. Each door shall have two (2) heavy-duty edgmount die cast hinges. Magnetic door latch shall be edgmount and full grip. 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 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. 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. Top mounted, forced air blower system shall include two (2) Hi-Temp, self-lubricated, impedance protected, fan-cooled blower motors 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. 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, thermostat cycling light, and 20 amp ON/OFF switch are also included.

ELECTRICAL CHARACTERISTICS. 3 wire grounded 10 foot extension power cord and plug, side mounted for safety. Dedicated circuit.

Optional Accessories:

- Food Sentry™ electronic controls
- Manual controls with digital thermometer
- 220 volt, 50/60 Hz, single phase
- CE compliant
- Heat retention battery
- Dutch doors
- Key locking door latch
- Paddle latch
- Padlocking transport latch
- Security packages
- Larger or type of casters
- Six caster swivel configuration
- Door edge trim
- Cold plate cartridge
- Floorlock (requires 6" casters)
- Extra shelves
- Plate carriers: "CP" or "UP"

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



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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.
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