



PROJECT:	MODEL:	QUANTITY:	ITEM NO:

PROOFER / HEATER CABINETS

Non-Insulated - Various Size Trays, Pans, and Gastro-Norm

"ETC-UA-PH SERIES"

FEATURES & BENEFITS:

- ◇ Economical Semi-Insulated proofing cabinet keeps prepared foods at serving temperatures.
- ◇ Built-in proofing system balances moisture and air to proof your food the way you want it.
- ◇ Constructed of 300 series stainless steel, with welded base frame for strength and ease of mobility.
- ◇ Insulated reinforced doors, field reversible for flexibility; self adjusting tight seal gasket.
- ◇ Wire universal angles accommodate a large variety of pan sizes on adjustable 1-1/2" centers.
- ◇ Controls are up-front and easy-to-read at eye level convenience, allows adjustment without opening door.
- ◇ Heavy-duty 5" swivel casters, two with brakes.
- ◇ Two year limited warranty



Two cabinets in one! Dual-purpose cabinets proof and heat - eliminating costly duplication of equipment.

FWE's heavy-duty ETC-UA-PH Series hold 18" x 26", 12" x 20", 14" x 18", 12" x 18", 20" x 22", 10" x 20" as well as Gastro-Norm sizes: GN 2/1, GN 1/1 and GN Maxi-Pans. Cabinets are insulated on the left wall and door for greater heat retention than NON-insulated cabinets. The high performance proofer heat system combines heat and humidity to proof or hold your food. The power assembly is also built into the cabinet to reduce maintenance and cleaning costs.

Our internal frame construction is designed for rigorous operations and environments, including catering and transport applications.

FWE non-insulated cabinets last longer than any other – *period!*



OPTIONAL ACCESSORIES:

DOORS

- Dutch doors
- See-thru lexan door
- Pass-thru door
- Key locking door latch
- Paddle latch
- Padlocking transport latch
- Door edge trim

TRAY SLIDES

- Extra tray slides
- "Ultra-Universal" transport slides
- Welded rack at custom spacings

CASTERS

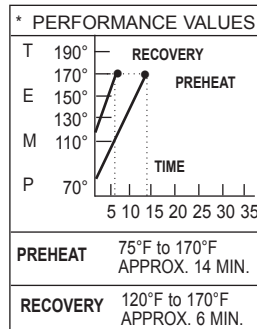
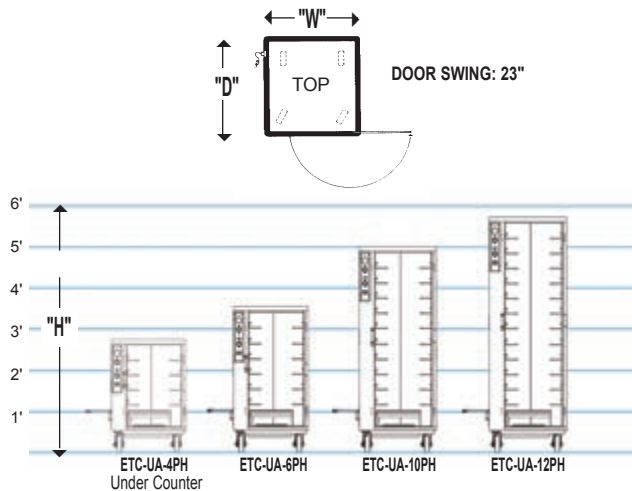
- All swivel or larger casters

EXTRAS

- Security packages
- Full extension bumper
- Top corner bumpers
- Heavy-duty push-pull handles
- Mechanical timer

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SPECIFICATIONS: PROOFER/HEATER CABINETS



* Values are for mid-size model listed.

ELECTRICAL DATA	STANDARD*	OPTIONAL	OPTIONAL*
VOLTS	120	120	220 / 240
WATTS	1900	1650	2430
AMPS	15.9	13.75	10.1
HERTZ	50 /60	50 /60	50 /60
PHASE	Single	Single	Single
NEMA PLUG	5-20P 	5-15P 	6-15P

Dedicated circuit
*Meets Canadian plug requirement

MODEL NUMBER	CAPACITIES OF TRAYS / PANS: 4.5" (114 mm) Spacings are Standard [A]												OVERALL EXTERIOR DIMENSIONS IN. (mm)				Consult Factory for SHIPPING CLASS												
	STANDARD CAPACITY: NUMBER OF TRAYS / PANS @ 4.5" Spacings (114 mm)						OPTIONAL CAPACITY: NUMBER OF TRAYS / PANS @ 3" Spacings (76 mm)						HIGH "H"	DEEP "D"	WIDE "W"	NUMBER OF DOORS	CASTER SIZE	SHIP WT. LBS. (KG)	CUBIC FEET (m ³)										
	TRAY/PAN SLIDES PROVIDED	18 x 26	Baguette	12 x 20	14 x 18	12 x 18	20 x 22	10 x 20	GN 2/1	GN 1/1	MAXI-PAN	TRAY/PAN SLIDES REQUIRED (Additional)								18 x 26	Baguette	12 x 20	14 x 18	12 x 18	20 x 22	10 x 20	GN 2/1	GN 1/1	MAXI-PAN
ETC-UA-4PH Under Counter	4 pr	4	4	8	8	8	4	8	4	8	4	6 pr (2 pr)	6	6	12	12	12	6	12	6	12	6	34" (863)	31" (787)	29" (737)	1	5"	180 (82)	17.16 (.49)
ETC-UA-6PH	6 pr	6	6	12	12	12	6	12	6	12	6	9 pr (3 pr)	9	9	18	18	18	9	18	9	18	9	43" (1092)	31" (787)	29" (737)	1	5"	200 (90)	22.89 (.64)
ETC-UA-10PH †	10 pr	10	10	20	20	20	10	20	10	20	10	15 pr (5 pr)	15	15	30	30	30	15	30	15	30	15	61" (1549)	31" (787)	29" (737)	1	5"	270 (122)	31.22 (.88)
ETC-UA-12PH †	12 pr	12	12	24	24	24	12	24	12	24	12	17 pr (5 pr)	17	17	34	34	34	17	34	17	34	17	70" (1778)	31" (787)	29" (737)	1	5"	340 (153)	35.89 (1.02)

- [A] Tray slides accommodate: (1) 18" x 26", (1) Baguette/French Bread Form 18" x 26", (2) 14" x 18" trays, (2) 12" x 20", (1) GN 2/1, (2) GN 1/1, (1) Maxi-Pan.
 [B] Uprights punched on 1-1/2" (38 mm) centers. Tray slides are adjustable. Number of tray slides are listed above. Standard spacings are 4.5" (114 mm).
 • Dutch Doors [add "D"] are 2 half size doors available on the full-size models. †
 • All ETC-UA-PH models are available with the Pass-thru Door [add "P"] and See-thru Lexan Door [add "L"] optional accessories.

CONSTRUCTION. Heliarc welded, single unit construction of 300 series stainless steel; Welded tubular base frame shall be 1" square, heavy gauge stainless steel tubing, with 10-gauge stainless steel reinforcing plates at corners and fittings.
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.
HANDLES. Full-size, form-fitting recessed hand grips shall be mounted on each side of cabinet.
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.
TRAY SLIDES. Welded rod-style tray slides are stainless steel 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" (38 mm) spacings for easy tray adjustment, and shall easily lift off heavy-duty stainless steel brackets without the use of tools for cleaning.
PROOFER/HEATER SYSTEM AND CONTROLS. System shall include two (2) separate long life Incoloy nickel chromium alloy heating elements; separate, adjustable controls shall be provided for each function: One to control the interior air temperature, and one to control the interior air moisture with hydro immersion waterbath. A stainless steel water reservoir shall be removable for ease of cleaning/sanitation. System shall have a Hi-temp, self-lubricated, impedance protected fan-cooled blower motor

for moist air distribution. Controls shall include adjustable air temperature control (to 190°F.), adjustable moisture control (Low to High), 20 amp ON/OFF power switch, operational range thermometer.
ELECTRICAL CHARACTERISTICS. 3 wire grounded 10 foot extension power cord and plug. See electrical data chart above for amperage and receptacle configuration. Dedicated circuit.



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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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