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| PROJECT: | MODEL: | QUANTITY: | ITEM NO: |
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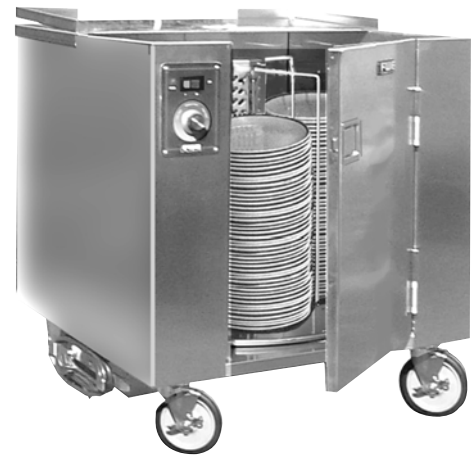
MOBILE HEATED DISH CABINET

Heated Rotary Cabinet for 12" Plates

"HDC SERIES"



HDC-252-I



HDC-252-I

Shown with flip back top opened.

Up to 12" plates can be stored, heated, and held in this insulated and temperature controlled dish dolly.

Profitability increases with satisfied customers and repeat customers – and one way to accomplish this is by serving hot appetizing meals. Compact, fully enclosed, heated rotary dish dolly stores and transports up to 12" diameter clean dishes that are preheated prior to dish-up. Adjustable / removable wire rods create four compartment segments that help separate and protect plates while in storage. Additional rods can be conveniently positioned to adjust to multiple plate sizes, which increases the capacity of smaller plates - or to accommodate future changes in your operation.

Ideal for hotel / resorts, banquet operations, cafeteria, buffet and restaurant establishments, these heated rotary dish cabinets are built stronger and perform better than any other on the market today – *period!* E-Z access rotating base, along with front door and flip-back top access, allow for easy loading and unloading of all dishes. The flip-back cover design allows the front door to be opened even when the top is closed.

FWE's design achieves unmatched results with faster heat-up times and more consistent plate temperatures than any competitive model. Fully insulated walls, adjustable up-front full range thermostat 100°F - 200°F (38°C - 93°C), and a high performance, split-baffle, eight-sided rotating heat tube system that delivers a top performance 360° air flow, all at a lower energy cost.

Low profile design conserves valuable floor space by conveniently fitting under a 36" counter, along with all stainless steel construction that includes heavy duty abuse resistant welded tubular base frame, heavy duty polyurethane casters for easy mobility (even when fully loaded), makes the *HDC-252-I* a true performer in any operation.

- ◇ Rotating stainless steel dish base
- ◇ Master on-off switch
- ◇ Separate control for temperature
- ◇ Range 100°F to 200°F
- ◇ Fully insulated walls and door
- ◇ Flip-back top for easy load and unload
- ◇ All stainless steel
- ◇ All welded construction - no rivets
- ◇ Welded base frame
- ◇ All swivel with brake polyurethane casters
- ◇ Heavy duty door latch & hinges
- ◇ Sanitary removable plate divider rods
- ◇ Cord winding brackets
- ◇ Two year limited warranty

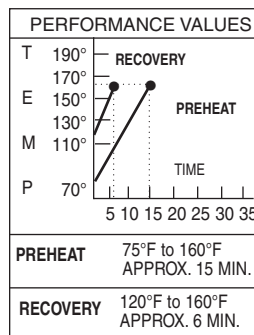
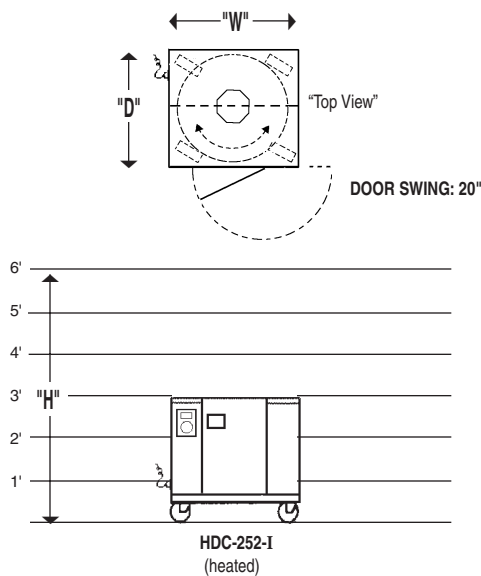


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SPECIFICATIONS:

HEATED DISH CABINET

For up to
12" Dishes



| ELECTRICAL DATA | |
|-----------------|---------|
| VOLTS | 120 |
| WATTS | 1550 |
| AMPS | 13 |
| HERTZ | 50 / 60 |
| PHASE | Single |
| NEMA PLUG | 5-15P |

Dedicated circuit.

| MODEL NUMBER | CAPACITY BASED ON 12" PLATE: | | OVERALL EXTERIOR DIMENSIONS IN. (mm) | | | CASTER SIZE | CLASS 100 | |
|------------------|------------------------------|----------------|--------------------------------------|-----------|-------------|-----------------------|--------------------|------------------------------|
| | 12" PLATE MAXIMUM 4 STACKS | WORKING HEIGHT | HIGH "H" | DEEP "D" | WIDE "W" | | SHIP WT. LBS. (KG) | CUBIC FEET (m ³) |
| HDC-252-I Heated | 152 to 252 [A] | 21.75" (552) | 33.5" (851) | 33" (838) | 31.5" (800) | 5" all swivel casters | 205 (94) | 19.23 (.54) |

[A] Capacity depends upon height of plates from .572" (14.53) to .345" (8.76).

□ **Corner Bumpers:** Cabinet Dimensions with Corner Bumpers: DEEP "D": 35.5" (902); WIDE "W": 34" (864).

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 stress plates at corners.

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

DOORS AND LATCHES. Flush mounted, stainless steel insulated doors with two (2) heavy-duty 12-gauge stainless steel hinges. Door latch shall be stainless steel flush-in-door, paddle latch, and positive closing.

FLIP-BACK TOP. Top shall be mid-hinged to allow easy top loading and unloading of dishes, with top hand grip lift.

ROTATING DISH RACK. Cabinet shall include rotating base for easy access for loading and unloading of dishes.

PLATE DIVIDER SLIDES. Four (4) standard welded rod-style plate slides are adjustable to fit up to 12" plates standard and removable for greater sanitation. Fully adjustable / removable design to give secure plate alignment. Up to four (4) additional dividers can be added to accommodate or separate smaller size plates.

CASTERS. Maintenance free polyurethane tire casters in a configuration of 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.

HEAT CONTROLS. Long life Incoloy nickel-chromium alloy heating element; Hi-Temp, self-lubricated, impedance protected fan-cooled blower motor for heated air distribution. Controls shall be up-front and shall include temperature sensor and master ON / OFF 20 amp lighted power switch, adjustable temperature control to 200°F (93°C).

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

Optional Accessories:

- Larger casters
- Corner bumpers (set of 4)
- Full perimeter bumper
- Push - pull bar handles
- 220 volt, 50/60 Hz, single phase

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.

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