



PROJECT:	MODEL:	QUANTITY:	ITEM NO:

# REFRIGERATOR/FREEZER MOBILE CONVERTIBLES

**For Various Size Trays, Pans, and Gastro-Norm**

**“COLD/FREEZE CONVERTIBLE SERIES”**



**Either a  
Refrigerator  
or a  
Freezer  
all in one unit!**

FWE Tray Slides Tested and Approved to meet the NSF International Corrosion Resistance requirements under NSF Std 51/ASTM B117 Sections 6.2 and 6.2.1



URFS-10



RF-30

**Ultimate foodservice flexibility – change cabinet from refrigerated mode to freezer mode as your food service holding needs change.**



Mobile Refrigeration  
Section 11

Need menu or banquet operation flexibility? FWE's unique Dual-Temp Cold/Freeze cabinets let you select the temperature mode you need, when you need it. Serve crisp, garden fresh salads for lunch, then hold frozen desserts ready to serve at the evening banquet.

Save space and eliminate costly equipment duplication. Our forced air “COLD-TEMP” system maintains a balanced cold mode to keep chilled foods fresh and crisp for hours - designed to preserve the kitchen-freshness of your foods hours longer than any others on the market.

Exclusive “**Food Sentry**” easy-to-use controls offer the ultimate performance and accurate cabinet temperatures. Continuously intuitive self-defrosting cold system *with on demand override* make operation convenient and user friendly.

The versatile “URFS” model holds a greater variety and capacity of universal trays and pans, including Gastro-Norm.

FWE heavy duty construction features and design engineering make our “COLD/FREEZE Convertible Series” the choice of professionals everywhere.

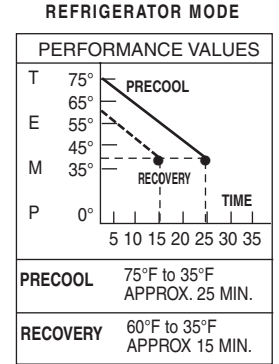
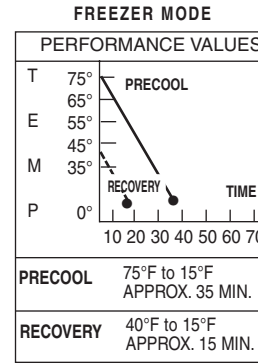
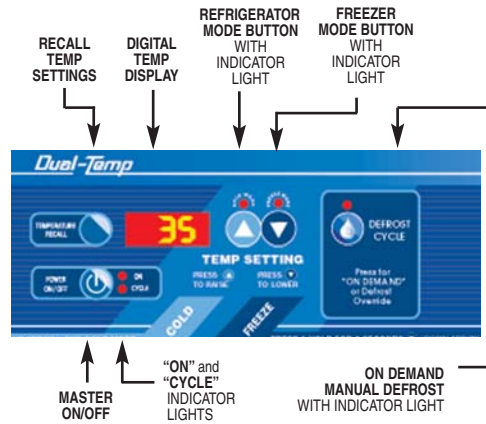
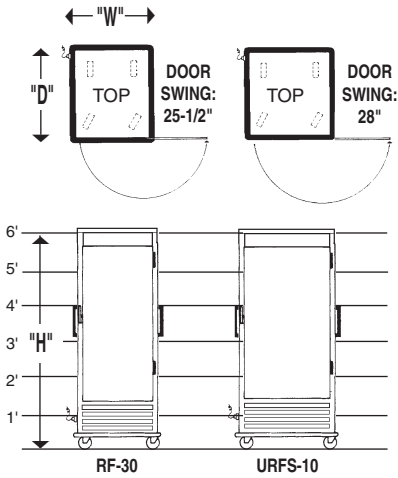
- ◇ Exclusive Dual-Temp “Food Sentry” recessed electronic controls with digital display
- ◇ “Cold-Temp” system with automatic **Smart Defrost** with manual override
- ◇ All stainless steel
- ◇ All welded construction - no rivets
- ◇ Tubular stainless steel welded base frame
- ◇ Full extension bumper
- ◇ Heavy-duty polyurethane casters
- ◇ Heavy-duty hinges
- ◇ Positive close door latch
- ◇ Heavy-duty push bar handles
- ◇ Gasket sealed doors
- ◇ Fully insulated throughout
- ◇ Removable tray slides or shelves
- ◇ Two year limited warranty



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# SPECIFICATIONS: REFRIGERATOR/FREEZER MOBILE CONVERTIBLES

For various size trays and pans



MODEL NUMBER	CAPACITIES OF TRAYS / PANS: 4.5" (114 mm) Spacings are Standard [A]														CLASS 110									
	STANDARD CAPACITY: NUMBER OF TRAYS / PANS @ 4.5" Spacings (114 mm)							OPTIONAL CAPACITY: NUMBER OF TRAYS / PANS @ 3" Spacings (76 mm)							OVERALL EXTERIOR DIMENSIONS IN. (mm)			NO. OF DOORS	CASTER SIZE	SHIP WT. LBS. (KG)				
	TRAY/PAN SLIDES PROVIDED	18 x 26	12 x 20	14 x 18	12 x 18	20 x 22	10 x 20	GN2/1	GN1/1	TRAY/PAN SLIDES REQUIRED (Additional)	18 x 26	12 x 20	14 x 18	12 x 18	20 x 22	10 x 20	GN2/1				GN1/1	HIGH "H"	DEEP "D"	WIDE "W"
RF-30	10 pr	10	10	20	-	-	-	-	10	15 pr (5 pr)	15	15	30	-	-	-	-	15	73.5"	36.5"	31.25"	1	6"	460 (207)
URFS-10	10 pr	10	20	20	20	10	20	10	20	15 pr (5 pr)	15	30	30	30	15	30	15	30	73.5"	36.5"	34.5"	1	6"	440 (198)

ELECTRICAL DATA	
VOLTS	120
WATTS	900
AMPS	7.5
HERTZ	50 / 60
PHASE	Single
NEMA PLUG	5-15P

Dedicated circuit.

[A] Uprights punched on 1.5" (38 mm) centers. Tray slides are adjustable.  
**URFS-10** Universal Tray slides accommodate (1) 18" x 26", (2) 14" x 18", (2) 12" x 20", (2) 12" x 18", (1) 20" x 22", (2) 10" x 20", (1) GN 2/1 or (2) GN 1/1 trays/pans.

**RF-30** and **URFS-10** are available with **Dutch Doors** [add "D"]. **Dutch Door:** 2 half size doors.

**ADJUSTABLE THERMOSTAT RANGE:**  
**FREEZER:** 5°F to 32°F (-15°C to 0°C);  
 FACTORY PRESET AT 15°F (-9.4°C).  
**REFRIGERATOR:** 33°F to 41°F (5°C to 5°C);  
 FACTORY PRESET AT 35°F (1.6°C).

**CONSTRUCTION.** Heliarc welded, single unit construction shall be of stainless steel; 20-gauge polished exterior, 22-gauge stainless steel interior with easy-to-clean covered corners. Welded tubular stainless steel base frame with extra-heavy tubing. 10-gauge stainless steel reinforcing plates at corners and fittings.  
**INSULATION.** Cabinet shall be fully insulated with "Ultra-Guard" high density glass and foam insulation throughout.  
**PUSH BAR HANDLES.** Heavy-duty, solid formed 1" x .375" thick; mounted in "stand-off" fashion, at each end of the 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, fully insulated stainless steel doors shall be gasket sealed. 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.  
**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. Note: Only 6" casters are available for this unit.  
**TRAY SLIDES.** Welded rod-style tray slide design provides maximum air flow. Slides shall be fully adjustable/removable, and designed to give secure bottom tray support. Tray slides are polymer coated, tested and approved to meet the NSF International Corrosion Resistance requirements under **NSF Std 51/ASTM B117 Sections 6.2 and 6.2.1.** 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.

**COLD-TEMP SYSTEM / CONTROLS.** Continuously intuitive defrost system with on demand defrost and override. Self contained evaporator coil with thermal expansion valve, heavy duty circulation fans, de-ice controls, condensation lines and stainless steel pan. Condensing unit with 1/3 HP Hi-torque air cooled compressor and filter drier. System uses environmentally safe non-CFC 404A refrigerant FOR MAXIMUM PERFORMANCE. Controls shall include an easy to read digital display of cabinet temperature (with recall capability of temperature set point and actual cabinet temperature), master ON/OFF button with power indicator light, cooling cycle indicator light, ON DEMAND DEFROST with defrost cycle indicator light, Freeze mode indicator light and cold mode indicator light. Freeze mode: Adjustable temperature range from 5°F to 32°F (-15°C to 0°C) factory preset at 15°F (-9.4°C). Refrigerator mode: Adjustable temperature range from 33°F to 41°F (0.5°C to 5°C). Factory set at 35°F (1.6°C).  
**ELECTRICAL CHARACTERISTICS.** 3 wire grounded 10 foot extension power cord and plug, side mounted for safety. See electrical data chart above for amperage and receptacle configuration. Dedicated circuit.

- Optional Accessories:**
- 220 volt, 50/60 Hz, single phase
  - CE compliant
  - Cold plate cartridge
  - Dutch doors
  - Glass door
  - Key locking door latch
  - Magnetic latch
  - Paddle latch
  - Padlocking transport latch
  - Left hand door hinging
  - Security packages
  - All swivel casters
  - Door edge trim
  - Floorlock (requires 6" casters)
  - Extra tray slides and/or shelves
  - "Ultra-Universal" transport slides for Model URFS-10

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



**Food Warming Equipment Company, Inc.**

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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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