# **HEATED BANQUET TRANSPORT & SERVE CABINETS**

Pre-Plated Meals for Up to 12.375" Plates

TEMP SET RANGE: 90° – 190°F (32° – 88°C)

## RADIANT "A-XL" & "A-2-XL" SERIES



Radiant heat economy banquet cabinets are built to handle your most challenging events, on site or off premises, and keep your meals hot and fresh in up to (180) 12.375" plates



FWE banquet cabinets are constructed for high performance in restaurant and resort banquet operations. Engineered for transport applications - standard, stainless steel, tubular base frame is engineered to absorb vibration and shock during transport

Soft, radiant, uniform heat that gently surrounds food to provide a better appearance, taste, and longer holding time

Eye level controls are up-front, recessed protected, easy to read and set, and include a full range °F/°C thermostat for easy operation. Thermometer continuously reads cabinet temperature – even without power source

Heavy-duty "no sag" shelves are removable to facilitate thorough cleaning

Push/pull handles - allows easy maneuvering

"A-XL" series' models hold up to 12.375" plates. "A" models are available for up to 11" plates

Recessed tri-directional cord pocket - allows for compact fit

## \*Two year limited warranty





Eye Level Control Panel



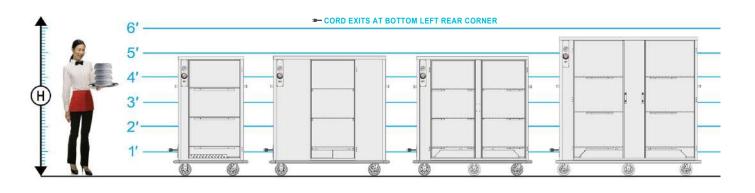
Heavy-Duty "No Sag" Shelves

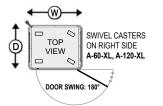
Tri-directional Cord

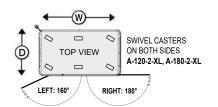


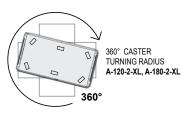
## SPECIFICATIONS

## **HEATED BANQUET TRANSPORT & SERVE CABINETS**









[4	<u> </u>	ED PLATE VER & PL		DIAMETE IT:	R			OVERALL EXTERIOR DIMENSIONS IN. (mm) (Height Includes Casters)			CLASS 100		
MODEL NUMBER		/8" STACKS OF		/8" STACKS OF	[B] Shelves	SHELF SIZE	SHELF CLEARANCE (mm)	HIGH "H"	DEEP "D"	WIDE "W"	CASTER SIZE	NO. OF DOORS	SHIP WT. LBS (KG)
	48	4	60	5	3	x <sup>245</sup> /8" 245/8"	13.7" (348)	58.5" (1486)	30.75" (782)	36.5" (928)	6"	1	285 (130)
	96	4	120	5	3	x <sup>245</sup> /8" 493/8"	13.7" (348)	58.5" (1486)	31.25" (794)	58.75" (1493)	6"	1	435 (198)
	96	4	120	5	3	x <sup>245</sup> /8" 493/8"	13.7" (348)	58.5" (1486)	31.25" (794)	58.75" (1493)	6"	2	445 (202)
	150	5	180	6	3	x <sup>245</sup> ⁄₅" 61¾"	16.5" (419)	67.75" (1721)	31.25" (794)	71.25" (1810)	6"	2	550 (250)

ELECTRICAL DATA								
MODEL NUMBER	A-60-XL A-120-XL A-120-2-XL	A-180-2-XL						
VOLTS	120	120						
WATTS	1000	2000						
AMPS	8.3	16.7						
HERTZ	50/60	50/60						
PHASE	Single	Single						
PLUG <b>USA</b>	5-15P	5-20P						
Plug Canada	5-15P	5-30P						

[A] Capacities when using covers depend on height of plate and cover. Capacities shown are based on 12.375" diameter plate and cover height of 3.125" and 2.625" respectively.

DOORS AND LATCHES. Flush mounted,

temperature gasket sealed; gasket shall be

heavy-duty edgemount die cast hinges.

cabinet mounted. Each door shall have two (2)

Single-door models shall have edgemounted

and full grip door latches. Two-door models

shall have edgemounted, magnetic and

backing plates.

full grip door latches. The hinge and latch

mountings are reinforced with stainless steel

CASTERS. Maintenance free polyurethane

tire casters in a configuration of two (2) rigid

A-180-2-XL models shall be standard with a

caster configuration of two (2) rigid and four

(4) swivel with brake. Casters shall have a

reinforced yoke mounted to 10 gauge caster

secured to a 10 gauge stainless steel reinforcing

plate. The caster mounting plate shall be

and two (2) swivel with brake. A-120-2-XL and

stainless steel insulated doors. High

CONSTRUCTION. Heliarc welded, single unit

Welded tubular base frame shall be 1" square,

gauge stainless steel reinforcing stress plates

density fiberglass insulation throughout; top,

HANDLES. Heavy-duty, solid formed 1" x .375"

thick; mounted at each end of unit. Mounting

aluminum channel, bolted to frame, with snap

in, non-marking vinyl cushion. Full perimeter

bumper extends beyond doors, handles, etc.,

for added protection. Shall be continuous, with

reinforced with stainless steel channel.

corner cut-outs to facilitate cleaning.

BUMPER. Solid continuous wraparound

construction of stainless steel; 20 gauge

polished exterior, 22 gauge stainless steel

interior with easy-to-clean coved corners.

heavy gauge stainless steel tubing, with 10

INSULATION. "Ultra-Guard" UG-26 high

back, bottom, sides, and door(s).

at corners.

[B] Consult factory for clearance and capacity with extra shelves.

stress plate via welded in place stainless steel

studs. The reinforcing stress plates shall be

welded to the heavy gauge tubular frame of

SHELVES. Triple plated, welded rod-type

die-formed stainless steel brackets.

heat system shall include an Incoloy

nickel-chromium alloy heating element.

temperature scale marked in ten degree

increments (F/C) from 90° to 190°F (32° to

88°C). An operational range thermometer,

are also included

power supply light and thermostat cycling light

shelves shall be removable. Shelves shall be

HEATING SYSTEM / CONTROLS. Radiant

Controls shall be up-front, recessed and shall

include a full range thermostat adjustable to

actual temperature. Thermostat shall include

supported by high strength, "no sag" 14 gauge

the unit

### **ELECTRICAL CHARACTERISTICS**, 3 wire

grounded tri-directional power cord and plug, rear mounted for safety. See electrical data chart above for amperage and receptacle configuration. See electrical chart for models that require a dedicated circuit. INSTALLATION. Unit should not be installed in an area where adverse environmental conditions are present.

### ELECTRICAL

Electronic controls Upgraded element 220 volt, 50/60 Hz single phase Solar digital thermometer DOORS Key locking door latch Paddle latch Magnetic latch Padlocking transport latch CASTERS All swivel (4 caster base only) Larger casters Floorlock (4 caster base only) **EXTRAS** Plate carriers: CP or UP Cord winder bracket Menu card holder Dry erase board Extra shelves - factory installed Drop down tubular S/S handle Ergo U-shaped handle "Convert-a-Unit" for canned fuel use Models: A-60-XL, A-120-2-XL, A-180-2-XL

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