

# HEATED BANQUET TRANSPORT & SERVE CABINETS

Pre-Plated Meals for Up to 12.375" Plates

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

## TOP MOUNT "BT" & "BT-XL" SERIES

**BT BTXL**

*Top Mount 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 (200) 12.375" plates*



- 1** Made for transport applications - FWE cabinets are fully constructed of stainless steel, with a tubular welded base frame, and designed to absorb vibration and shock during transport
- 2** Simple to use electronic control, user friendly, easy to read and easy to set. Provided with low temperature alarm. Set range 90°F - 190°F (32°C to 88°C)
- 3** Heavy duty "no sag" shelves are removable to facilitate thorough cleaning
- 4** Larger models like the BT-200 and the BT-200-XL come standard with Dutch doors to prevent excess heat loss when loading and unloading the cabinet
- 5** "UHST" & "BT" series features FWE's Top Mount heat system, which eliminates hot and cold spots by gently circulating hot air throughout the interior of the cabinet. Elements and blower are protected from spillage and leaves the bottom of the cabinet open for easy cleaning reducing maintenance and cleaning costs
- 6** "BT" series' models holds up to 11" plates. "BT-XL" models are available for up to 12.375" plates

*\*Two year limited warranty*



Tubular Welded Base Frame



Eye-Level Control Panel



Heavy-Duty "No Sag" Shelves

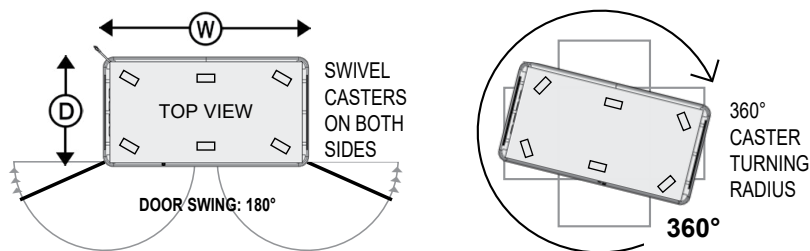
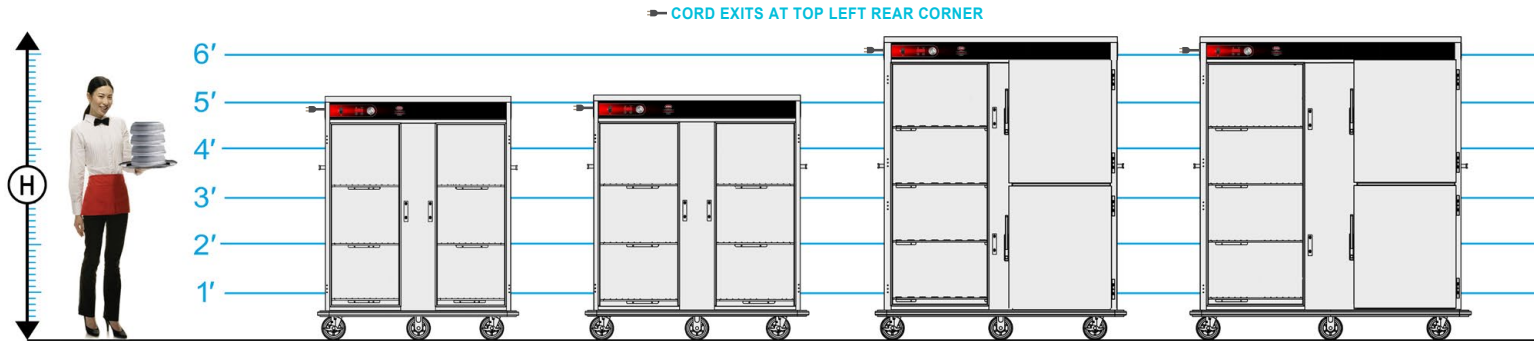


Open Bottom Base

**TOPMOUNT**

# SPECIFICATIONS

## HEATED BANQUET TRANSPORT & SERVE CABINETS



MODEL NUMBER	[A] COVERED PLATE DIAMETER	[A] COVER & PLATE HEIGHT:				[B] SHELVES	SHELF SIZE	SHELF CLEARANCE (mm)	OVERALL EXTERIOR DIMENSIONS IN. (mm) (Height Includes Casters)			CASTER SIZE	NO. OF DOORS	SHIP WT. LBS (KG)	CLASS 100				
		3 1/8"		2 5/8"					HIGH "H"	DEEP "D"	WIDE "W"				ELECTRICAL DATA				
		TOTAL PLATES	STACKS OF	TOTAL PLATES	STACKS OF										MODEL NUMBER	BT-120, BT-120-XL		BT-200, BT-200-XL	
	11"	96	4	120	5	3	x 22 1/4" x 44 3/8"	13 5/8" (348)	61.5" (1563)	30" (762)	50.75" (1290)	6"	2	465 (211)	VOLTS	120	220-240	120	220-240
	12 3/8"	96	4	120	5	3	x 24 5/8" x 49 5/8"	13 5/8" (348)	61.5" (1563)	32" (813)	56.25" (1429)	6"	2	480 (218)	WATTS	2200	2580	2400	2780
	11"	160	4	200	5	4	x 22 1/4" x 54 3/4"	13 5/8" (348)	76" (1931)	29.75" (756)	63" (1601)	6"	4 DUTCH	610 (277)	AMPS	18.3	10.8	20	11.6
	12 3/8"	160	4	200	5	4	x 24 5/8" x 61 1/4"	13 5/8" (348)	76" (1931)	33" (839)	70.5" (1791)	6"	4 DUTCH	750 (341)	HERTZ	60	60	60	60
															PHASE	Single	Single	Single	Single
															PLUG USA				
															PLUG CANADA				

[A] Capacities when using covers depend on height of plate and cover. Capacities shown are based on either an 11" or 12.375" diameters plate and cover height of 3.125" and 2.625".

[B] Available with 5 shelf optional accessory (at time of order with additional charge) with 9.75" shelf clearance (installed at factory only).

\*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 stress plates at corners.

**INSULATION.** Insulated throughout; top, back, bottom, sides, doors using high density ceramic and fiberglass insulation.

**HANDLES.** Heavy-duty, solid formed 1" x .375" thick; mounted at each end of unit. Mountings reinforced with stainless steel channel.

**BUMPER.** Solid continuous wrap around 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 corner cut-outs to facilitate cleaning.

**DOORS AND LATCHES.** Flush mounted, field reversible, stainless steel insulated door. High temperature gasket sealed; gasket shall be cabinet mounted. Full-size doors shall have two (2) heavy-duty edgemoount die cast hinges. Magnetic door latch shall be edgemoounted, full grip, and positive closing. The hinge and latch mountings are reinforced with stainless steel backing plates. BT-200 and BT-200-XL are standard with dutch doors.

**CASTERS.** Maintenance free polyurethane tire casters in a configuration of two (2) rigid and 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.

**SHELVES.** Triple plated, welded rod-type shelves shall be removable. Shelves shall be supported by high strength, "no sag" 14 gauge die-formed stainless steel brackets.

**HEATING SYSTEM / CONTROLS.** Top mounted, forced air blower system shall include one (1) Hi-Temp, self-lubricated, impedance protected, fan-cooled blower motor to distribute heat equally throughout cabinet interior. BT-200 and BT-200-XL includes two (2) blower motors. Heating element shall be located in top heat chamber separated from food cabinet. Wall heat distribution tunnels shall be vented for balanced air circulation. Electronic controls shall include an easy to read digital display of cabinet temperature (with recall capacity of temperature set point and actual cabinet temperature), equipped with a programmable low temperature alarm, master ON/OFF switch with power

indicator light. Adjustable temperature range from 90°F to 190°F (32°C to 88°C).

**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

Upgraded element  
Electronic controls  
220 volt, 50/60 Hz, single phase  
**DOORS**  
Larger casters  
Key-locking door latch  
Paddle latch  
Padlocking transport latch  
**SPACING**  
Extra shelves  
**CASTERS**  
Key-locking door latch  
Paddle latch  
Padlocking transport latch  
**EXTRAS**  
Menu card holder  
Cord winder bracket  
"CP" or "UP" plate carriers  
Drop down tubular S/S handle  
Ergo U-shaped handle

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COOK | HOLD | TRANSPORT | SERVE | REFRIGERATION | BARS



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