



PROJECT:	MODEL:	QUANTITY:	ITEM NO:

# HEATED PLATE TRANSPORT & STORAGE CABINET

## Heated Rotary Dish/Plate Cabinet for up to 12" Plates

### CONVECTED "HDC" SERIES

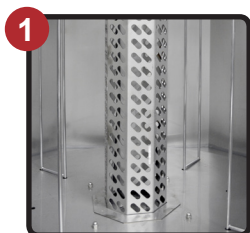
*Perfect for banqueting or buffet plate make up lines*

- 1** FWE's design achieves unmatched results with faster heat-up times and more consistent plate temperatures than any competitive model
- 2** Sliding top - allows plates to effortlessly be loaded and unloaded
- 3** Easy controls - simply use the master ON/OFF switch and adjustable temperature setting
- 4** Heat, store and transport up to 252 plates - enclosed cabinet can be moved wherever you need it, when you need it



- 5** Adjustable wire rods create four compartment segments, separating and protecting plates in storage and during transport (rods can be removed for wider plates or platters)
- 6** Heavy-duty polyurethane casters are long lasting and used for easy maneuverability, even when fully loaded
- 7** Low profile design - keeps plates hot and saves space - conveniently fits under 34" counter and can easily be stored when not in use
- 8** Solid, stainless steel construction - includes fully welded base frame designed to withstand abuse and provide years of use
- 9** Perfect for plate storage and transport - non-heated DC-252-12 model available

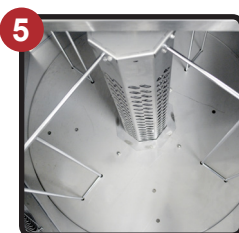
*\*Two year limited warranty*



Heat System



Control Panel



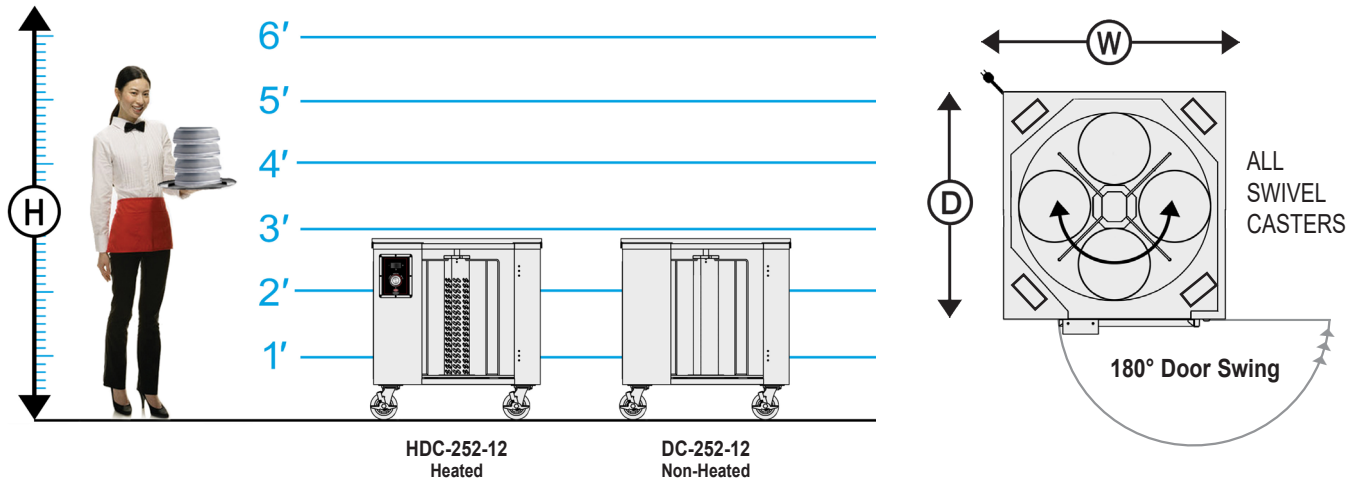
Adjustable Wire Rods



Tubular Welded Base Frame



# SPECIFICATIONS: HEATED PLATE TRANSPORT & STORAGE CABINETS



MODEL NUMBER	CAPACITY BASED ON 12" PLATE:			OVERALL EXTERIOR DIMENSIONS IN. (mm) (Height Includes Casters) [B]			CLASS 100	
	12" PLATE MAXIMUM 4 STACKS	WORKING HEIGHT	HIGH "H"	DEEP* "D"	WIDE* "W"	CASTER SIZE	SHIP WT. LBS. (KG)	
<b>&lt;34"</b> HDC-252-12 Heated	152 to 252 [A]	21.75" (552)	33.75" (858)	34.25" (870)	31.75" (807)	5" all swivel	240 (109)	
<b>&lt;34"</b> DC-252-12 Non-Heated	152 to 252 [A]	21.75" (552)	33.75" (858)	34.25" (870)	31.75" (807)	5" all swivel	235 (107)	

[A] Capacity depends upon height of plates from .572" (14.53mm) to .345" (8.76mm).  
 [B] Adding optional bumpers increases the depth and width of the cabinet.  
 Dimensions with **corner bumpers**: 35.25" (896mm) Deep; 33.75" (858mm) Wide  
 Dimensions with **full perimeter bumpers**: 36.25" (921mm) Deep; 33.25" (845mm) Wide

ELECTRICAL DATA		
VOLTS	120	220/240
WATTS	1700	1985
AMPS	14.2	8.3
HERTZ	60	60
PHASE	Single	Single
PLUG USA	5-15P*	6-15P
PLUG CANADA	5-20P	6-15P

\*Dedicated circuit.

**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 hinges. Door latch shall be horizontal, magnetic workflow.

**SLIDING TOP.** 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) 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 for 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 202°F (94.5°C).  
**ELECTRICAL CHARACTERISTICS.** 3 wire grounded tri-directional power cord and plug with cord winding brackets, rear mounted for safety. See chart above for amperage and receptacle configuration. Dedicated circuit.  
**INSTALLATION.** Unit should not be installed in an area where adverse environmental conditions are present.

### OPTIONAL ACCESSORIES

- ELECTRIC**
  - 220 volt, 50/60 Hz, single phase
- CASTERS**
  - Larger casters
- EXTRAS**
  - Corner bumpers (set of 4)
  - Full perimeter bumper
  - Push - pull bar handles
  - Thermostat retention strap
  - Non-heated version available (DC-252-12)

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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