



PROJECT:	MODEL:	QUANTITY:	ITEM NO:

HEATED BANQUET TRANSPORT AND SERVE CABINETS

Pre-Plated Meals For Up To 13.25" Plates

DUAL HEAT "E-XXL" SERIES



Sterno or electric heat 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) 13.25" plates



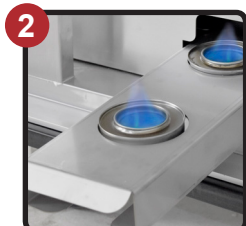
E-1200-XXL

- 1** FWE banquet cabinets are constructed for high performance in restaurant and resort banquet operations. Engineered for transport applications - standard, stainless steel, tubular welded base frame is engineered to absorb vibration and shock during transport
- 2** Fully insulated cabinet specifically designed to provide even heat distribution throughout the cabinet interior in both electronic operations and canned fuel. Slide out drawers have safety catches and are on the inside of the unit for safety, assuring canned fuel remains in unit during transport
- 3** Controls are up-front, eye-level, and feature a full-range °F/°C thermostat adjustable to actual temperature. Thermometer continuously reads cabinet temperature – even without a power source!
- 4** Unique baffle and vented tunnel minimizes temperature difference top to bottom and side to side which allows for the entire cabinet to be used - even the lowest shelf
- 5** Heavy-duty "no sag" shelves are removable to facilitate thorough cleaning
- 6** When opened, doors lie flush against side of unit to keep work aisles unobstructed for easy access
- 7** E-XXL series' models hold up to 180 13.25" plates. Other E models available for smaller plate sizes and capacities

**Two year limited warranty*



Tubular Welded Base Frame



Designed for Canned Fuel Or Electricity



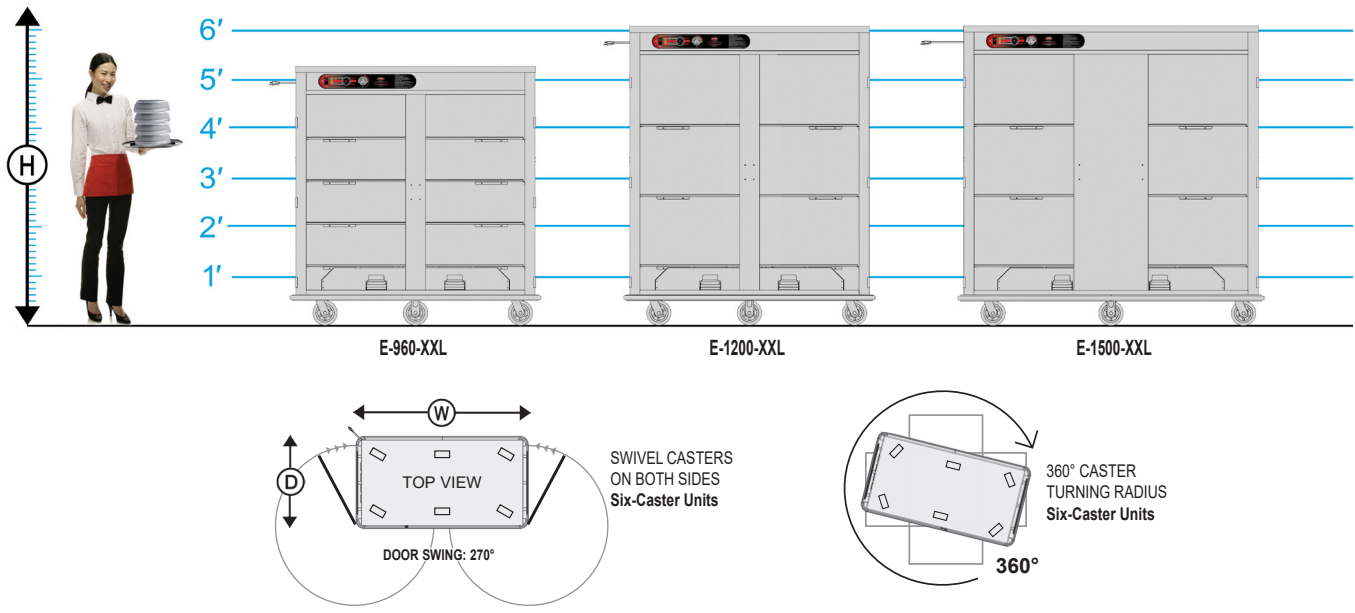
Eye-Level Control Panel



Heavy-Duty "No Sag" Shelves



SPECIFICATIONS: HEATED BANQUET TRANSPORT & SERVE CABINETS



MODEL NUMBER	[A] COVERED PLATES: 13.25" DIAMETER		COVERED PLATES				OVERALL EXTERIOR DIMENSIONS IN. (mm) (Height Includes Casters)			CLASS 100		
	COVER & PLATE HEIGHT:		[B] SHELVES	STACKED HIGH	SHELF SIZE	SHELF CLEARANCE (mm)	HIGH "H"	DEEP "D"	WIDE "W"	CASTER SIZE	NO. OF DOORS	SHIP WT. LBS (KG)
	3.125"	2.625"										
E-960-XXL	96	96	4	3	26.75" x 60.125"	9.875" (251)	63.5" (1613)	35" (889)	61.5" (1563)	6"	2	585 (266)
E-1200-XXL	120	144	3	5/6	26.75" x 21.75"	16.625" (422)	73.25" (1861)	35" (889)	61.5" (1563)	6"	2	660 (298)
E-1500-XXL	150	180	3	5/6	26.75" x 67.125"	16.625" (422)	73.25" (1861)	35" (889)	74.75" (1899)	6"	2	780 (354)

ELECTRICAL DATA		
VOLTS	120	220-240
WATTS	2200	2580
AMPS	18.3	10.8
HERTZ	60	60
PHASE	Single	Single
PLUG USA	5-20P*	6-15P
PLUG CANADA	5-30P	6-15P

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

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

NOTE: If non-electric unit (canned fuel only operation) is desired, please order with a "C" prefix instead of "E."

*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 plates at corners.

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

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

SUPER-DUTY BUMPER. Solid 1.5" wide continuous wrap-around 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, stainless steel, gasketless door. Each door shall have three (3) heavy-duty, lift-off, 12 gauge stainless steel hinges. Doors shall open a full 270°, to lay flat against sides of cabinet. Each door shall be equipped with a 4" x 5" full grip, flush-in-door, stainless steel paddle latch; positive closing and adjustable louvered vents. 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 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. "No sag" shelves shall be supported by high strength, stainless steel brackets.

CANNED HEAT/ ELECTRICAL HEAT. Top mounted blower system shall include two (2) Hi-Temp, self-lubricated, impedance protected, fan-cooled blower motors. Interior cabinet body shall be vented to provide combustion capability for canned fuel. Adjustable louvered vents assure even heat throughout the cabinet and "No-Fail" combustion, as well as exhaust of canned fuel fumes. Heating elements and canned heat system shall be located at bottom of cabinet to eliminate hot spots and distribute heat equally throughout cabinet interior. Bottom baffle, back wall and heat distribution tunnel shall be vented for balanced air circulation when operating on either canned fuel or electrical power, to prevent overheating of lower shelf. Baffle and canned fuel drawers shall be contained in the interior of unit to prevent rodent infestation. Slide-out drawers for canned fuel shall be located under baffle and shall have safety stops to prevent tipping/falling out.

CONTROLS. Controls shall be up-front, eye-level, recessed and shall include a full-range thermostat adjustable to actual

temperature. Thermostat shall include temperature scale marked in ten degree increments (F/C) from 90°F to 190°F (32°C to 88°C). An operational range 350° thermometer, power supply light, thermostat cycling light and 20 amp ON/OFF switch are also included.

ELECTRICAL CHARACTERISTICS. 3 wire grounded power cord and plug, side mounted for safety. See electrical data chart above for amperage and receptacle configuration. Some models may require a dedicated circuit.

INSTALLATION. Unit should not be installed in an area where adverse environmental conditions are present.

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 rights reserved. All specifications subject to change without notice. Errors subject to correction.
© 18 Food Warming Equipment Company, Inc. R.18.01

- OPTIONAL ACCESSORIES**
- ELECTRIC**
 - Solar digital thermometer
 - Upgraded element
 - DOORS**
 - Key locking door latch
 - Magnetic latch
 - Padlocking transport latch
 - CASTERS**
 - Larger casters
 - Floorlock (requires 6" casters)
 - EXTRAS**
 - Extra shelves - factory installed
 - Menu card holder
 - Cord winder bracket
 - Ergo-drop down handles



FOOD WARMING EQUIPMENT COMPANY, INC.
5599 HWY. 31 W. Portland, TN 37148
815.459.7500 | Fax: 815.459.7989 | sales@fwe.com

800-222-4393
www.FWE.com

