MOBILE REFRIGERATED CABINETS

Unuversal - for Pre-Plated Meals, Various Size Trays, Pans, and Gastro-Norm

TEMP SET RANGE: 33° – 38°F (0.5° – 3.3°C) 🕼

REFRIGERATED "URS-GN" SERIES

Refrigerators designed for transport, satellite operations, and on-site catered events, as well as backup for buffets and cafeterias – Euro style adjustable shelves for greater flexibility







Control Panel



Bottom Mounted Compressor



GN Fixed Rack

FOR MODEL-SPECIFIC CERTIFICATIONS SEE FWE.COM/CERTIFICATIONS



MOBILE REFRIGERATED CABINETS

URS-7-GN

URS-10-GN

208

479

2.3

60

Single

6-15P

6-15P

220-240

552

2.3

60

Single

6-15P

G

6-15P

ELECTRICAL DATA

120

564

4.7

60

Single

"

5-15P

″

5-15P

MODEL

NUMBER

VOLTS

WATTS

AMPS

HERTZ

PHASE

PLUG

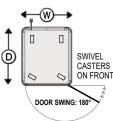
USA

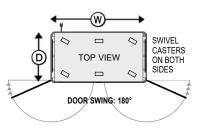
PLUG

CANADA

PECIFICATIONS







	STANDARD FIXED RACK @ 3" Fixed Spacings															CLASS 150		
	COV			D PLATE	PAN CAPACITIES @ 2.5" / 65mm PAN DEPTH			OVERALL EXTERIOR DIMENSIONS IN. (mm) (Includes Casters & Bumper)			F DOORS	ZE						
	MODEL NUMBER	TOTAL CAPACITY COVERED PLATE HEIGHT 3.125" 2.625" 80mm 67mm		PLATES HIGH PER SHELF COVERED PLATE HEIGHT 3.125" 2.625" 80mm 67mm		SHELVES OF	NUMBER OF SETS OF RAILS		GN 1/1 PANS	12" X 20" PANS	HIGH "H"	DEEP "D"	(A) WIDE "W"	NUMBER OF DOORS	CASTER SIZE	SHIP WT. LBS. (KG)		
		32	40	4	5	2	11	11	22	22	62.25" (1582)	37.5" (953)	32.5" (826)	1	6"	405 (184)		
Quick Ship		48	60	4	5	3	15	15	30	30	74.5" (1893)	37.5" (953)	32.5" (826)	1	6"	490 (222)		
		64	80	4	5	4	22	22	44	44	66.25" (1683)		63" (1601)	2	6"	580 (264)		
a-mil		96	120	4	5	6	30	30	60	60	78.25" (1988)		63" (1601)	2	6"	715 (325)		

MODEL URS-14-GN URS-20-GN NUMBER VOLTS 120 208 220-240 WATTS 768 936 1080 AMPS 4.5 6.4 4.5 HERTZ 60 60 60 PHASE Single Single Single PLUG " USA 5-15P 6-15P 6-15P G PLUG ۷ CANADA 5-15F 6-15P 6-15F

ELECTRICAL DATA

[A] When side push/pull or tubular stainless handles are added as an option, the full size bumper will replace the narrow bumper for an overall width of 34.5"(877mm) If either side handle option is selected the standard rear handle is removed

URS-10-GN available with:

Dutch Doors [add"D"] Space-Saver Door [add"S"] Pass-Thru Door [add"P"] Note: Dutch Doors are 2 half size doors.

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. High efficiency insulation throughout cabinet and door.

HANDLES. On single door models, full size. form-fitting recessed antimicrobial hand arips shall be mounted on each side of cabinet. Rear mounted tubular push pull handle. On two door models there shall be heavy-duty push bar handles, solid formed 1" x .375" thick; mounted at each end of unit. Mountings reinforced with stainless steel channel.

BUMPER. Solid 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,

stainless steel insulated 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. On single door models there shall be maintenance free polyurethane casters in a configuration of two (2) rigid and two (2) swivel with brake. On two door models there shall be a configuration of two (2) rigid and four (4) swivel with break. 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. Stainless steel shelves shall be removable and adjustable. Shelves shall be supported by high strength, removable pair of one piece stainless steel racks with fixed spacings (see chart above for spacings). One piece rack is easy to remove without the use of tools for cleaning.

COLD-TEMP SYSTEM/CONTROLS. Single door units shall have a 1/4 HP Hi-toraue condensing unit. Double door units shall have a 1/2 HP Hi-torque condensing unit. The air-cooled closed system has a three pound receiver charged with environmentally safe ANSI/ASHRAE Standard 34-1992 Safety Group Classification (AI) 450A refrigerant. A thermal expansion valve (for pressure control) also a filter dryer. Controls shall include an easy to read digital display for cabinet temperature (with recall capability of temperature set point and actual cabinet temperature). Easy to read master ON/OFF button with power indicator light, cooling cycle indicator light, on-demand

defrost with a defrost cycle indicator light. Adjustable temperature range from 33°F to 38°F (.5°C to 3.3°C) factory preset temperature is 38°F (3.3°C).

ELECTRICAL CHARACTERISTICS. 3 wire arounded 8-10 foot extension power cord and plug, rear mounted for safety. See electrical data chart above for amperage and receptacle configuration.

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

DOORS

Key locking door latch Paddle latch Left hand door hinging (single door models only) Magnetic edgemount latch Padlocking transport latch SPACINGS Extra shelves CASTERS All swivel or larger casters Floorlock (requires 6" casters) EXTRAS Security packages Cord winding bracket Dry erase board Menu card holder Tubular S/S handles Push/pull handles 5 year compressor warranty

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