


MOBILE REFRIGERATED CABINETS

Various Containers and Plates on Shelves or 18" x 26" Trays

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

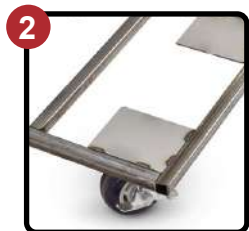
REFRIGERATED "R" AND "SR" SERIES

Slimline refrigerators designed for transport, satellite operations, banquet and on-site catered events, as well as backup for buffets and cafeterias

- 1** The R-30 holds 18" x 26" trays on adjustable slides. The versatile SR-30 holds various containers and plates on adjustable shelves
- 2** 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
- 3** Exclusive Food Sentry recessed, electronic controls with digital display are easy to set and read, providing operators ultimate performance and accurate cabinet temperatures
- 4** Heavy-duty bottom mounted compressor assembly and integrated casters provide a low center of gravity - allows for easy and safe transporting
- 5** High-efficiency, condensing unit and coil - assures rapid "pull down" and recovery
- 6** Models feature no tip tray and shelf slides - trays and shelves will not tip even when pulled out halfway - allows for easier "hands-free" access to contents of the cabinet
- 7**  Fully insulated throughout the cabinet and door - provides enhanced energy efficient refrigeration and is Energy Star approved
- 8** Continuously intuitive self-defrosting cold system with on demand override - makes operation convenient and user-friendly



**Two year limited warranty*



Built for Transport



Control Panel



Bottom Mounted Compressor

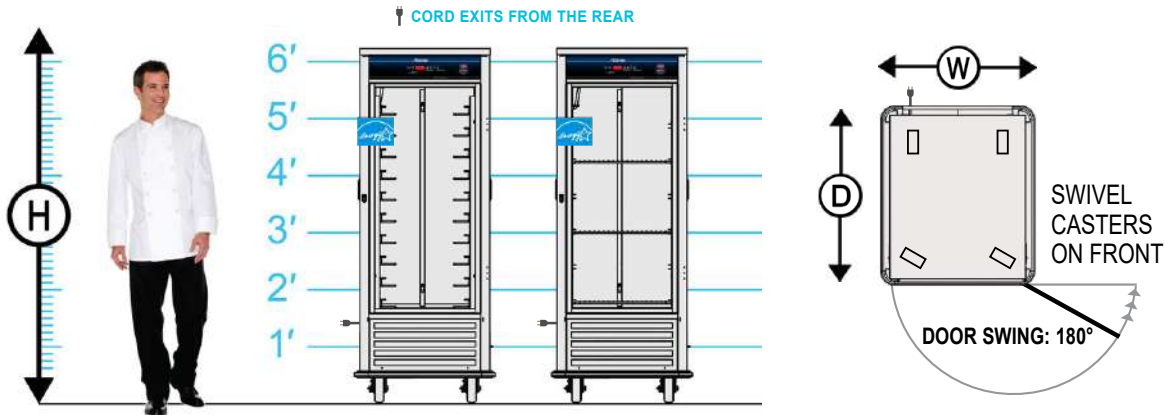


No Tilt Tray & Shelf Slides

Cold-Temp

SPECIFICATIONS

MOBILE REFRIGERATED CABINETS



MODEL NUMBER	CAPACITIES OF TRAYS / PANS PER COMPARTMENT: 4.5" (114 mm) Spacings are Standard [A]										CLASS 150							
	STANDARD CAPACITY: NUMBER OF TRAYS / PANS @ 4.5" Spacings (114 mm)					OPTIONAL CAPACITY: NUMBER OF TRAYS / PANS @ 3" Spacings (76 mm)					OVERALL EXTERIOR DIMENSIONS IN. (mm) (Includes Casters and Bumpers)			SHIP WT. LBS. (KG)				
	TRAY/PAN SLIDES PROVIDED	18 x 26	14 x 18	18 x 13	12 x 20	GN 1/1	TRAY/PAN SLIDES REQUIRED (Additional)	18 x 26	14 x 18	18 x 13	12 x 20	GN 1/1	HIGH "H"		DEEP "D"	WIDE "W"	NO. OF DOORS	CASTER SIZE
	10 pr	10	20	20	10	10	15 pr (5 pr)	15	30	30	15	15	74.5" (1893)	37.5" (953)	29.75" (756)	1	5"	450 (205)

[A] Uprights punched on 1.5" (38mm) centers.
Tray slides are adjustable.

MODEL NUMBER	STANDARD FIXED RACK @ 7.5" Fixed Spacings						CLASS 150					
	COVERED / STACKED PLATE CAPACITIES 10" DIAMETER PLATES						OVERALL EXTERIOR DIMENSIONS IN. (mm) (Includes Casters and Bumpers)			SHIP WT. LBS. (KG)		
	TOTAL CAPACITY	PLATES HIGH PER SHELF	21" x 27" SHELVES PROVIDED	NUMBER OF SETS OF RAILS	HIGH "H"	DEEP "D"	WIDE "W"	NO. OF DOORS	CASTER SIZE			
	48	60	4	5	3	6	74.5" (1893)	37.5" (953)	30.25" (769)	1	5"	450 (205)

MODEL NUMBER	ELECTRICAL DATA		
	R-30, SR-30		
VOLTS	120	208	220-240
WATTS	564	479	552
AMPS	4.7	2.8	2.3
HERTZ	60	60	60
PHASE	Single	Single	Single
PLUG USA	5-15P	6-15P	6-15P
PLUG CANADA	5-15P	6-15P	6-15P

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. High efficiency insulation throughout cabinet and door.

HANDLES. Full size, form-fitting recessed antimicrobial hand grips shall be mounted on each side of cabinet. Rear mounted tubular push pull handle.

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. 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. Maintenance-free polyurethane casters in a configuration of two (2) rigid and two (2) 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.

R-30 TRAY SLIDES. Welded rod-style tray slide design provides maximum air flow. Slides shall be fully adjustable/removable, and designed to give secure bottom tray

support. Tray slides are polymer coated, tested and approved to meet the NSF International Corrosion Resistance requirements under NSF Std 51/ASTM b117 Sections 6.2 and 6.2.1. Removable stainless steel uprights shall be punched on 1.5" (38 mm) spacings, on center, for easy tray adjustments, and shall easily lift off of heavy-duty stainless steel brackets, without the use of tools.

SR-30 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 easy cleaning.

COLD-TEMP SYSTEM/CONTROLS. Shall have a 1/4 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 (A1) 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 grounded 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
Magnetic edgemount latch
Paddocking transport latch

SPACINGS

Alternate rack spacing (SR-30)
Extra tray slides (R-30)
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
Top corner bumpers (set of 4)

FOOD WARMING EQUIPMENT COMPANY, INC.

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