



PROJECT:	MODEL:	QUANTITY:	ITEM NO:

MOBILE HUMI-TEMP PAN SERVERS

Humidified Holding System for 12" x 20" and Gastro-Norm 1/1 Pans

"PS-1220 SERIES"



PS-1220-8



PS-1220-45



PS-1220-15

FWE's built-in "Humi-Temp" system keeps pans of bulk foods "kitchen-fresh", hot and moist!

FWE's PS-Series "Humi-Temp" cabinets accommodate shallow and deep 12" x 20" and GN 1/1 pans. FWE's unique pan slide racks are one piece die stamped stainless steel, providing greater hygiene and strength. The front edges are relieved for easy loading and the pair of racks are removable for easy cleaning.

FWE's patented "Humi-Temp" Heat / Humidity System eliminates hot and cold spots by gently circulating hot, moist air throughout the interior of the cabinet. Humidity can be added to preserve the moisture content of the food keeping the food fresh and hot for hours.

The heat system is built into the cabinet to reduce maintenance and cleaning costs. Clean up is effortless. The controls are upfront and eye-level and feature a full range thermostat adjustable to actual temperature so they are easy to see and operate. Our cabinets are built tough using stainless steel throughout. Welded construction and our exclusive tubular stainless steel base frame ensure that our cabinets will withstand the most demanding use. And when it comes to selection, no one offers more than FWE. We offer sizes and capacities to fit any operation. Make your choice FWE . . . the "Choice of the Professionals"

- ◇ "Humi-Temp" built-in heat system
- ◇ Removable humidity reservoir
- ◇ Full range thermostat adjustable to actual temperature
- ◇ Recessed eye-level controls
- ◇ All stainless steel
- ◇ All welded construction - no rivets
- ◇ Tubular stainless steel welded base frame
- ◇ Full extension bumper
- ◇ Heavy-duty polyurethane casters
- ◇ Heavy-duty hinges
- ◇ Positive close door latch
- ◇ Heavy-duty push bars
- ◇ Hi-temp door gasket
- ◇ Fully insulated throughout
- ◇ Stainless steel pan slides
- ◇ Two year limited warranty

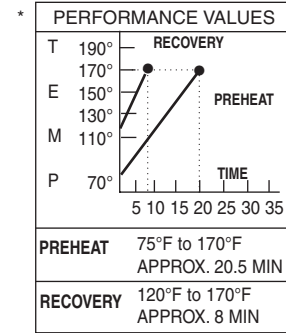
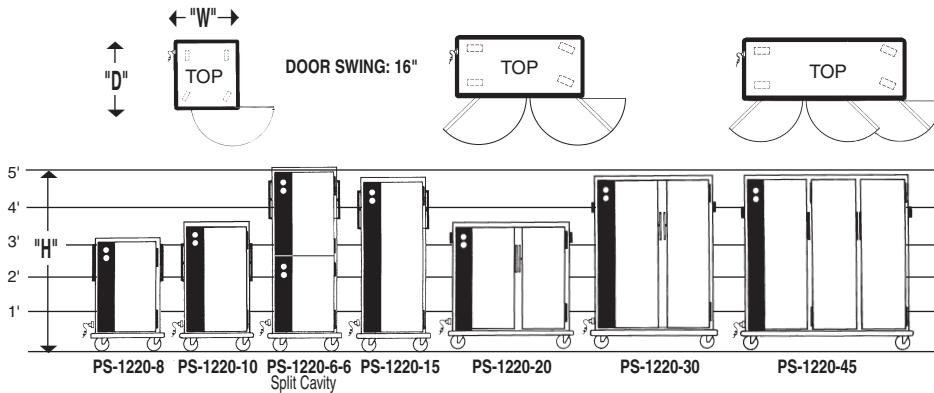


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SPECIFICATIONS:

MOBILE HUMI-TEMP PAN SERVERS

For 12" x 20" and GN 1/1 Pans



* Values are for mid-size model listed.

MODEL NUMBER	CAPACITIES OF 12" x 20" or GN 1/1 PANS [A]						OVERALL EXTERIOR DIMENSIONS IN. (mm)			NO. OF DOORS	CASTER SIZE	SHIP WT. LBS. (KG)
	2.625" FIXED SPACINGS			66.7mm FIXED SPACINGS			HIGH "H"	DEEP "D"	WIDE "W"			
	DEPTH 12" x 20" PANS			DEPTH GN 1/1 PANS								
PS-1220-8	8	4	2	8	4	2	37.25" (946)	26.75" (679)	24.5" (622)	1	5"	150 (68)
PS-1220-10	10	5	3	10	5	3	42.5" (1080)	26.75" (679)	24.5" (622)	1	5"	200 (90)
PS-1220-6-6 Split Cavity	12 6 ea	6 3 ea	4 2 ea	12 6 ea	6 3 ea	4 2 ea	63" (1600)	26.75" (679)	24.5" (622)	2	5"	230 (104)
PS-1220-15 †	15	7	5	15	7	5	57.5" (1461)	26.75" (679)	24.5" (622)	1	5"	215 (98)
PS-1220-20	20	10	6	20	10	6	42.5" (1080)	26.75" (679)	42" (1067)	2	5"	255 (116)
PS-1220-30 †	30	14	10	30	14	10	57.5" (1461)	26.75" (679)	42" (1067)	2	5"	315 (142)
PS-1220-45 †	45	21	15	45	21	15	57.5" (1461)	26.75" (679)	59.25" (1505)	3	5"	415 (188)

[A] Combinations of deep and shallow pans may be used with varying capacities. Many half-size pans may also be used. For one-third size pans, consult factory.

- Dutch Doors [add "D"] are 2 half size doors available on the full-size models. †
- Pass-thru Door [add "P"] is available on all model sizes. Add 2.5" to depth dimension.
- See-thru Lexan Door [add "L"] is available on all model sizes.

ELECTRICAL DATA			
	PS-1220-8 PS-1220-10 PS-1220-15	PS-1220-6-6 Split Cavity	PS-1220-20 PS-1220-30 PS-1220-45
VOLTS	120	120	120
WATTS	1350	2100	1600
AMPS	11.3	17.5	13.3
HERTZ	50 / 60	50 / 60	50 / 60
PHASE	Single	Single	Single
NEMA PLUG	5-15P	5-20P	5-15P

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 plates at corners.

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

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

BUMPER. Solid 1.5" wide 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. High temperature gasket sealed; gasket shall be cabinet mounted. 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. Maintenance free polyurethane tire 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.

PAN SLIDES. Stainless steel racks shall be one piece die stamped channel-type pan slides at 2.625" (66.7 mm) spacings to accommodate either deep or shallow 12" x 20" or GN 1/1 pans (at varying capacities - see chart). Racks are removable without tools for cleaning. Racks shall lift off heavy-duty stainless steel supports.

HEATING SYSTEM / CONTROLS. Patented built-in "Humi-Temp" system shall include an Incoloy nickel-chromium alloy heating element and Hi-Temp, self-lubricated, impedance protected fan-cooled blower motor. Cabinet shall have humidifying chamber and drawer style baffled humidifier pan. Both shall be stainless steel and removable. Controls shall be up-front, 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° to 190°F (30° to 90°C). An operational range thermometer, power supply light, thermostat cycling light, and 20 amp ON/OFF switch are also included.

ELECTRICAL CHARACTERISTICS. 3 wire grounded 10 foot extension power cord and plug, side mounted for safety. See electrical data chart above for amperage and receptacle configuration. Dedicated circuit.

FWE Products are used by major companies world-wide. We can modify, design, or custom build equipment to fit your special requirements.

Optional Accessories:

- Electronic controls
- Digital thermometer
- 1500 or 2000 watt element
- 220 volt, 50/60 Hz, single phase
- CE compliant
- Heat retention battery
- "Convert-a-Unit" for canned fuel use
- MODELS: PS-1220-8 PS-1220-10 PS-1220-15 PS-1220-6-6
- Dutch doors †
- See-thru lexan door
- Key locking door latch
- Magnetic latch
- Paddle latch
- Padlocking transport latch
- Left hand door hinging
- Security packages
- All swivel or larger casters
- Door edge trim
- Cold plate cartridge
- Floorlock (requires 6" casters)
- Custom pan slide spacings



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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 specifications subject to change without notice. © 11F Food Warming Equipment Company, Inc.



PROJECT:	MODEL:	QUANTITY:	ITEM NO:

MOBILE HUMI-TEMP UNIVERSAL SERVERS

Humidified Holding System for Various Size Trays, Pans, and Gastro-Norm

“UHS SERIES”



UHS-20



UHS-4



UHS-12

FWE's Universal "Humi-Temp" server keeps bulk foods fresh and flavorful for hours.

The most versatile and best performing heated bulk food cabinets on the market today are FWE's Universal "Humi-Temp" Series. The UHS Series cabinets accommodate a wide range of sizes of trays and pans, including 18" x 26", 12" x 20", 14" x 18", 12" x 18", 20" x 22", and 10" x 20". For holding GN Pans, select slides for GN Pans under Optional Accessories.

FWE's patented "Humi-Temp" Heat / Humidity System eliminates hot and cold spots by gently circulating hot, moist air throughout the interior of the cabinet. Humidity can be added to preserve the moisture content of the food keeping the food fresh and hot for hours.

The heat system is built into cabinet to reduce maintenance and cleaning costs. Clean up is effortless. The controls are upfront and eye-level and feature a full range thermostat adjustable to actual temperature so they are easy to see and operate. Our cabinets are built tough using stainless steel throughout. Welded construction and our exclusive tubular stainless steel base frame ensure that our cabinets will withstand the most demanding use. And when it comes to selection, no one offers more than FWE. We offer sizes and capacities to fit any operation. Make your choice FWE...the "Choice of the Professionals."

- ◇ "Humi-Temp" built-in heat system
- ◇ Removable humidity reservoir
- ◇ Full range thermostat adjustable to actual temperature
- ◇ Recessed eye-level controls
- ◇ All stainless steel
- ◇ All welded construction - no rivets
- ◇ Tubular stainless steel welded base frame
- ◇ Full extension bumper
- ◇ Heavy-duty polyurethane casters
- ◇ Heavy-duty hinges
- ◇ Positive close door latch
- ◇ Hi-temp door gasket
- ◇ Fully insulated throughout
- ◇ Universal tray slides
- ◇ Two year limited warranty

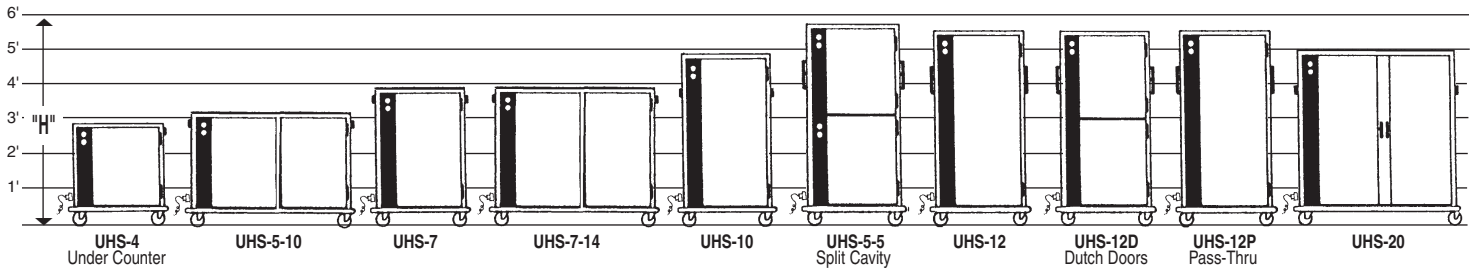


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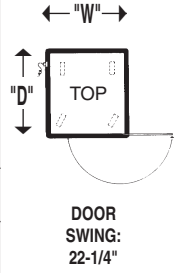
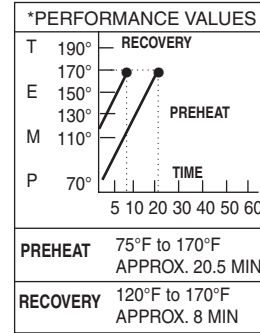
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SPECIFICATIONS: MOBILE HUMI-TEMP UNIVERSAL SERVERS

Various Size Trays / Pans



MODEL NUMBER	CAPACITIES OF TRAYS / PANS: 4.5" (114 mm) Spacings are Standard [A]												CLASS 100								
	STANDARD CAPACITY @ 4.5" Spacings (114 mm)						OPTIONAL CAPACITY @ 3" Spacings (76 mm)						OVERALL EXTERIOR DIMENSIONS IN. (mm)			NO. OF DOORS	CASTER SIZE	SHIP WT. LBS. (KG)			
	TRAY/PAN SLIDES PROVIDED	18 x 26	12 x 20	14 x 18	12 x 18	10 x 20	GN 21*	TRAY/PAN SLIDES REQUIRED (Additional)	18 x 26	12 x 20	14 x 18	12 x 18	10 x 20	GN 21*	HIGH "H"				DEEP "D"	WIDE "W"	
UHS-4 Under Counter	4 pr	4	8	8	8	4	4	6 pr (2 pr)	6	12	12	12	6	12	6	33.25" (845)	33.25" (845)	32.75" (832)	1	5"	180 (81)
UHS-5-10	10 pr	10	20	20	20	10	10	14 pr (4 pr)	14	28	28	28	14	28	14	38" (965)	33.25" (845)	58.5" (1486)	2	5"	320 (144)
UHS-7	7 pr	7	14	14	14	7	7	10 pr (3 pr)	10	20	20	20	10	20	10	46.5" (1181)	33.25" (845)	32.75" (832)	1	5"	225 (102)
UHS-7-14	14 pr	14	28	28	28	14	14	20 pr (6 pr)	20	40	40	40	20	40	20	46.5" (1181)	33.25" (845)	58.5" (1486)	2	5"	385 (174)
UHS-10	10 pr	10	20	20	20	10	10	15 pr (5 pr)	15	30	30	30	15	30	15	60" (1524)	33.25" (845)	32.75" (832)	1	5"	310 (140)
UHS-5-5 Split Cavity	10 pr	10	20	20	20	10	10	14 pr (4 pr)	14	28	28	28	14	28	14	70" (1778)	33.25" (845)	32.75" (832)	2	5"	335 (152)
UHS-12	12 pr	12	24	24	24	12	12	17 pr (5 pr)	17	34	34	34	17	34	17	69" (1753)	33.25" (845)	32.75" (832)	1	5"	360 (162)
UHS-12D Dutch Doors	12 pr	12	24	24	24	12	12	17 pr (5 pr)	17	34	34	34	17	34	17	69" (1753)	33.25" (845)	32.75" (832)	2 Dutch	5"	360 (162)
UHS-12P Pass-Thru	12 pr	12	24	24	24	12	12	17 pr (5 pr)	17	34	34	34	17	34	17	69" (1753)	35.75" (908)	32.75" (832)	2	5"	400 (180)
UHS-20	20 pr	20	40	40	40	20	20	30 pr (10pr)	30	60	60	60	30	60	30	61" (1549)	33.25" (845)	58.5" (1486)	2	6"	430 (194)



ELECTRICAL DATA				
	UHS-4, C UHS-10, UHS-12	UHS-5-5 Split Cavity	UHS-5-10 UHS-7-14 UHS-20	UHS-12P
VOLTS	120	120	120	120
WATTS	1350	2100	1600	1550
AMPS	11.3	17.5	13.3	13
HERTZ	50/60	50/60	50/60	50/60
PHASE	Single	Single	Single	Single
NEMA PLUG	5-15P	5-20P	5-15P	5-15P

Dedicated circuit.

[A] Universal tray slides accommodate: (1) 18" x 26", (2) 12" x 20", (2) 14" x 18", (2) 12" x 18", (1) 20" x 22", (2) 10" x 20" trays/pans. Uprights punched on 1.5" (38 mm) centers. Universal tray slides are adjustable. Number of tray slides are listed above. Standard spacings are 4.5" (114 mm).

* Note: To hold GN Pans, select "Slides for GN Pans" under Optional Accessories.

UHS-5-5 Split Cavity Capacity: Total number of trays/pans for both cavities combined.

All UHS models are available with the Pass-thru Door [Add "P"] and See-thru Lexan Door [Add "L"] optional accessories.

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

BUMPER. Solid 1.5" wide 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. High temperature

gasket sealed; gasket shall be cabinet mounted. Each door shall have two (2) heavy-duty edgmount die cast hinges. Door latch shall be edgmounted, full grip, and positive closing. 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 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.

TRAY SLIDES. Welded rod-style tray slides are nickel plated for greater durability and sanitation. Fully adjustable / removable and designed to give secure bottom tray support. Removable stainless steel uprights shall be punched on 1.5" spacings, o.c., for easy tray adjustment, and shall easily lift off heavy-duty stainless steel brackets without the use of tools for cleaning.

HEATING SYSTEM / CONTROLS. Patented built-in "Humi-Temp" system shall include an Incoloy nickel-chromium alloy heating element and Hi-Temp, self-lubricated, impedance protected fan-cooled blower motor. Cabinet shall have humidifying chamber and drawer style baffled humidifier pan. Both shall be stainless steel and removable. Controls shall be up-front, 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° to 190°F (30° to 90°C). An operational range thermometer, power supply light, thermostat cycling light, and 20 amp ON/OFF switch are also included.

ELECTRICAL CHARACTERISTICS. 3 wire grounded 10 foot extension power cord and plug, side mounted for safety. See electrical data chart above for amperage and receptacle configuration. Dedicated circuit.

FWE Products are used by major companies world-wide. We can modify, design, or custom build equipment to fit your special requirements.

- Optional Accessories:**
- Electronic controls
 - Digital thermometer
 - 1500 or 2000 watt element
 - 220 volt, 50/60 Hz, single phase
 - CE compliant
 - Heat retention battery
 - "Convert-a-Unit" canned fuel use
- MODELS: UHS-4 UHS-7 UHS-10 UHS-12 UHS-5-5
- Dutch doors
 - See-thru lexan door
 - Key locking door latch
 - Magnetic latch
 - Paddle latch
 - Padlocking transport latch
 - Left hand door hinging
 - Security packages
 - All swivel or larger casters
 - Door edge trim
 - Cold plate cartridge
 - Floorlock (requires 6" casters)
 - Extra tray slides
 - "Ultra-Universal" transport slides
 - Slides for GN Pans

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 specifications subject to change without notice. © 11M Food Warming Equipment Company, Inc.



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