### **GUIDE TO TRAY DELIVERY CARTS**



FOOD WARMING EQUIPMENT COMPANY, INC. COOK | HOLD | TRANSPORT | SERVE | REFRIGERATION | BARS



### Things to Consider



### What tray size will be used?\*

Each model series is made to hold specific tray sizes. Some series can be built either with racks or open bottom bases for stacking trays.

### **[1] TRAY QUANTITY & SPACING**

### How many trays need to be transported?

Each model series offers a variety of carts with different capacities. Determine how many trays must be transported to each floor or pod during each service when selecting a cart size.

#### What tray spacings will fit your assembled trays?

Non-stacking trays require an appropriate amount of spacing based on assembled tray height. Account for covers, lids, and cups when determining distance between tray slides. A larger spacing will decrease tray quantity.



### Do you need upgraded casters?

For smooth navigation over thresholds, outdoor terrains, or slopes, you may need upgraded casters. Pick out your casters at FWE.COM/CASTERS

#### Going through tight spaces?

Does your service path include an elevator or narrow doorways? Consult the spec sheet of a model series for model dimensions.



### **TEMPERATURE CONTROLLED HOLDING**

### Need to maximize hold times with heat or refrigeration?

Climate controlled carts are often used for pod delivery from a central kitchen, for farther travel, and to preserve food quality and safety.



### 🏽 🛒 IF YOU CAN DREAM IT, WE CAN BUILD IT.

### Have a unique healthcare or security need? No problem!

Tell us about your operation so we can craft a unique solution together. Start the conversation at 800-222-4393 or sales@fwe.com

<sup>\*</sup> Tray manufacturer and model are required for quoting and final order.

### **PATIENT** TRAY DELIVERY CARTS



These healthcare-specific transport carts are made of durable stainless steel with quiet casters and antimicrobial door handles that reduce germ spread.

# (2) Hold and Deliver Trays Quietly

### **HUMI & TEMP**



**Water Evaporates to Condition the Cabinet** for Longer Hold Times



"TS-1418" SERIES

**Holds Single Deep** 

- All-in-One Heated Holding and Transport
- **Tray Spacing to Suit Operator's Needs**
- Antimicrobial Door Handles
- Quiet Multi-Terrain Casters
- Latchless Design
- Built for Daily Transport

**Compatible Sizes** 14"x 18" 15"x 20" 10"x 14"



### NON-HEATED

- **Transport Both Hot & Cold Foods with Pellet Systems or Insulated Containers**
- **Pitched Center Drain with Plug for Easy Cleaning**
- Tray Spacing To Suit Operator's Needs
- Antimicrobial Door Handles
- 6" Corrosion Resistant Quiet Ride Casters
- Magnetic Door Hold Open
- Built for Daily Transport



**Features** 



**Latchless Design** 



**Rubber Door Stoppers** 



**Rack Grommets** 



**Quiet Ride Casters** 



"ETC" SERIES **Holds Single Deep** 

#### Rack Width Is Adjustable to Fit a Variety of Tray Sizes



**Compatible Sizes** 

ETC-1520 ETC 15"x 20" \*15"x 20" 14"x 18" \*14"x 18" 16"x 22" 18"x 26"

#### Shown with Optional Pass-Thru Door



**"ETC-1520"** SERIES \*Holds Double Deep

## **A CORRECTIONAL** TRAY DELIVERY CARTS

### (a) Designed for Correctional

Built from the ground up specifically to withstand demanding correctional environments and prevent tampering.

### **Built for Daily Transport**

All of our correctional carts include heavy duty casters and a base frame that is made to absorb shock during transport.

### (a) Guarded Heat System

Our GUARDED THEAT systems are designed to protect heating components from tampering and damage with extra security measures.

### Transport & Serve

These carts are ideal for cook and serve applications such as cell block, satellite, and cafeteria.

#### **Security Features**



**Tamper-Proof Fasteners Throughout** 



**Heavy-Duty Stainless Steel Hinges** 



**18 Gauge Stainless Steel Exterior** 



**Super-Duty Full Perimeter Bumper** 



**Tubular Stainless Steel Push Handles** 



**Padlocking Transport Latches** 



**Retention Strap** 



**Fan Guard Cover** 

### Heated Transport & Serve





**Fastest Temp and Recovery** for Frequent Access

**Heat Circulates to Every** Level, Heating All Food Consistently



**"PTST-1314"** SERIES







**"PTST-1410"** SERIES

**FOR 14"X 10" TRAYS** 



Available for Stacked Trays Available for or with Tray Slides

### Non-Heated Transport & Serve



Washable Harness & **Buckle Type Straps Keep Trays in Place** for Secure Transport







**"ETC-1314"** SERIES

**FOR 13"X 14" TRAYS** 



# (\*) Hot/Cold, Transport & Serve





**Bottom-Mounted System Circulates Heat** throughout the Cabinet



"PTS" SERIES

FOR 15.5"X 11.5" & 10"X 14" TRAYS





**Dual-Temp** 

The Left Cavity Uses a Top Mounted Heat System While the Right **Cavity Refrigerates** 



### **"PTST-1109"** SERIES

**FOR 11"X 9" TRAYS** 



## **Optional Accessories**

SOME OPTIONS NOT AVAILABLE ON ALL MODELS

#### **FOR HEALTHCARE**

- 1 Beverage Urn Angles
- 2 Top Guard Speed Rail
- 3 Cord Winder Bracket
- 4 Larger or Upgraded Casters
- 5 X-Factor Frame
- 6 Padlocking Transport Latch
- Pass-thru Door
- (8) Uprights with Tray Slides
- Key Locking Door Latch
- Custom Tray Spacings
- Menu Card Holder
- Dry Erase Board

#### **FOR CORRECTIONAL**

- 1 Beverage Urn Angles
- 2 Top Guard Speed Rail
- **3** Cord Winder Bracket
- 4 Larger or Upgraded Casters
- **5** X-Factor Frame
- Removable Cord
- 10 Locking Paddle Latch
- 11 Tamper Socket Set
- Twist Lock Plug
- Hidden Temperature Preset
- Custom Shelving



BEVERAGE URN ANGLES



TOP GUARD RAIL



CORD WINDER BRACKET



LARGER OR UPGRADED CASTERS



X-FACTOR FRAME



PADLOCKING TRANSPORT LATCH



PASS-THRU DOOR



UPRIGHTS WITH ADJUSTABLE TRAY SLIDES



REMOVABLE CORD



LOCKING PADDLE LATCH



TAMPER SOCKET SET



VERSION 00