

HEATED & REFRIGERATED TRANSPORT CABINETS

For Various Size Trays, Pans, and Gastro-Norm

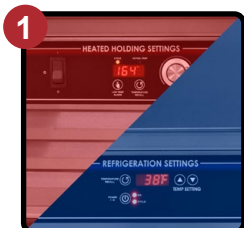
TEMP SET RANGES: **HEATED** 90° - 190°F (32° - 88°C) **REFRIGERATED** 33° - 38°F (0.5° - 3.3°C)

SIMULTANEOUS HOT/COLD "UHRS-7-7" SERIES

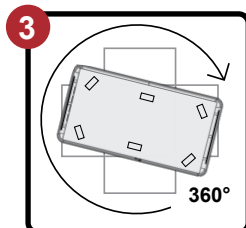
Ultimate foodservice flexibility – one side heated, one side refrigerated

- 1 Simultaneously hot and cold. Dual purpose cabinet divided into two sections - holds heated and refrigerated food
- 2 Bottom mounted (out of the way) compressor - allows for top guard rails and beverage dispensers
- 3 Six heavy duty 6" casters mounted to reinforcement plates - takes impact over thresholds and 360° caster turning radius provides ease of maneuverability
- 4 Unique tray slide design holds trays and pans by the bottom for greater support for heavy food items - tray slides are adjustable and removable for thorough interior cleaning
- 5 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
- 6 Exclusive Dual-Temp recessed electronic controls with digital display. Controls are up-front, easy to read and set
- 7 Recessed, welded tubular stainless steel push handles for easy maneuverability

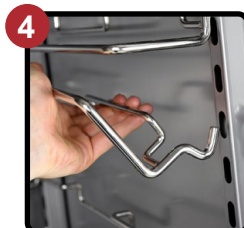
***Two year limited warranty**



Simultaneously Hot & Cold



6 Caster Configuration



Adjustable Tray Slides



Recessed Push Handles

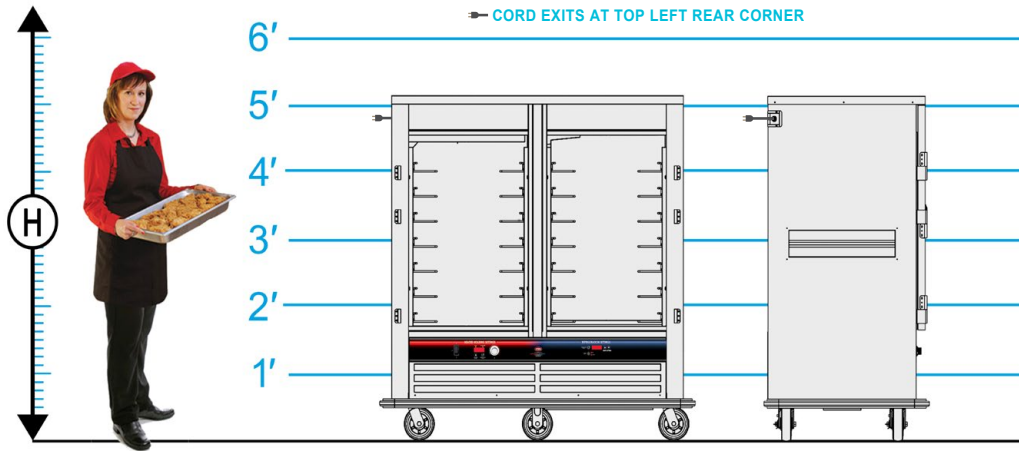


FOR MODEL-SPECIFIC CERTIFICATIONS SEE FWE.COM/CERTIFICATIONS

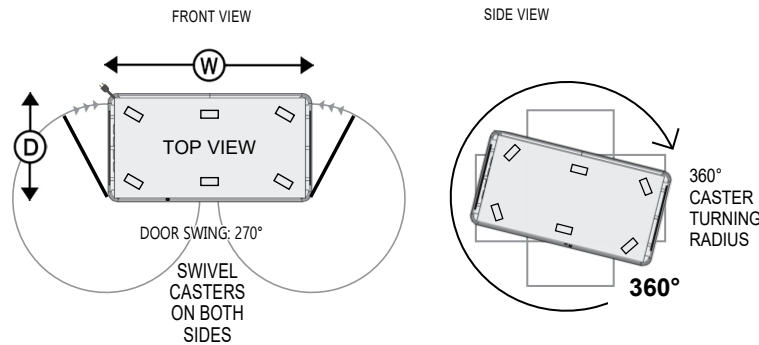
Dual-Temp

SPECIFICATIONS

HEATED & REFRIGERATED TRANSPORT CABINET



| ELECTRICAL DATA | | |
|-----------------|----------|------------------------|
| MODEL NUMBER | UHRS-7-7 | UHRS-7-7 INTL ONLY |
| VOLTS | 120 | 220-240 |
| WATTS | 1800 | Please Consult Factory |
| AMPS | 15 | |
| HERTZ | 60 | |
| PHASE | Single | Single |
| PLUG USA | 5-20P | PLUG CANADA |
| PLUG CANADA | 5-20P | Please Consult Factory |



CAPACITIES OF TRAYS / PANS PER COMPARTMENT: 4.5" (114 mm) Spacings are Standard [A]

CLASS 150

| MODEL NUMBER | STANDARD CAPACITY: NUMBER OF TRAYS/PANS @ 4.5" (114 mm) Spacings | | | | | | | OPTIONAL CAPACITY: NUMBER OF TRAYS/PANS @ 3" (76 mm) Spacings | | | | | | | OVERALL EXTERIOR DIMENSIONS IN. (mm) (Includes Casters & Bumpers) | | | NUMBER OF DOORS | CASTER SIZE | SHIP WT. LBS. (KG) | | | | | | | | |
|--------------|--|---------|---------|---------|---------|---------|---------|---|--------|---------------------|---------------------------------------|--------------|---------|---------|--|---------|---------|-----------------|-------------|--------------------|--------|--------|---------------------|-------------|------------|----------|----|-----------|
| | TRAY/PAN SLIDES PROVIDED | 18 x 26 | 12 x 20 | 14 x 18 | 18 x 13 | 20 x 22 | 10 x 20 | GN 2/1 | GN 1/1 | MAXI-PAN 20x20 Rack | TRAY/PAN SLIDES REQUIRED (Additional) | 18 x 26 | 12 x 20 | 14 x 18 | 18 x 13 | 20 x 22 | 10 x 20 | | | | GN 2/1 | GN 1/1 | MAXI-PAN 20x20 Rack | HIGH "H" | DEEP "D" | WIDE "W" | | |
| | 7 pr | 7 | 14 | 14 | 14 | 7 | 14 | 7 | 14 | 7 | 7 | 10 pr (3 pr) | 10 | 20 | 20 | 20 | 10 | 20 | 10 | 20 | 10 | 10 | 62" (1575) | 32.5" (826) | 62" (1575) | 2 | 6" | 650 (294) |

[A] Uprights punched on 1.5" (38mm) centers. Universal tray slides are adjustable. Number of tray slides are listed above. Standard spacings are 4.5" (114mm).

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. Heated cavity insulated throughout; top, back, bottom, sides, doors using high density ceramic and fiberglass insulation. Refrigerated cavity has high efficiency insulation throughout cabinet and door.
HANDLES. Heavy-duty, recessed tubular handles mounted at each end of unit.
BUMPER. Solid continuous wraparound aluminum channel, bolted to frame, with snap-in, non-marking 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 with antimicrobial hand grip door latch.

The heavy-duty, 12 gauge stainless steel lift-off hinges and latch mountings are reinforced with stainless steel backing plates. Each door shall have three (3) hinges.
CASTERS. Maintenance free multi-terrain 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.
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. 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. Refrigerated cavity 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.
COLD-TEMP SYSTEM/CONTROLS. A 1/4 HP Hi-torque condensing unit, 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).
HEATING SYSTEM / CONTROLS. Top mounted, forced air blower system shall include one (1) Hi-Temp, self-lubricated, impedance protected, fan-cooled blower motor to distribute heat equally throughout cabinet interior. Heating element shall be located in top

heat chamber separated from food cabinet. Wall heat distribution tunnels shall be vented for balanced air circulation. Electronic controls shall include an easy to read digital display of cabinet temperature (with recall capacity of temperature set point and actual cabinet temperature), equipped with a programmable low temperature alarm, master ON/OFF switch with power indicator light. Adjustable temperature range from 90°F to 190°F (32°C to 88°C).
ELECTRICAL CHARACTERISTICS. 3 wire grounded tri-directional 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.

- ELECTRICAL**
220 volt, 50/60 Hz single phase (international only)
- DOORS**
Key locking door latch
Padlocking transport latch
- SPACINGS**
Extra tray slides and/or shelves
Fixed rack with custom spacings
- CASTERS**
Large casters
- EXTRAS**
Security packages
Top guard rails
Menu card holder
Cord winding bracket
Beverage urn angles