



PROJECT:	MODEL:	QUANTITY:	ITEM NO:

MOBILE REFRIGERATED AIR SCREEN

For 18" x 26" Trays/Pans

"ASU-9 SERIES"

"Air Supremacy"TM
AirScreen



ASU-9



- Horizontal air screen with multi-fan cooling system
- 3 pair heavy-duty stainless steel hinges assure tight seal
- 270° door swing and magnetic open door catch
- Exclusive digital controls with easy-to-use instructions
- Bottom mount heavy-duty oversized highly efficient refrigeration system

Extreme environments demand "Air Supremacy" for the ULTIMATE in Air Screen technology!

Not just another Air Curtain...It's "Air Supremacy"

Maintain food temperatures with the **door open for up to 4 HOURS / 40°F (4.4°C) . . . or better!**

Cold food maintenance is no longer a challenge with the **"Air Supremacy."** Designed to maintain food temperatures in extreme Tray Line Refrigerators environments with door open in hospital / institutional volume feeding operations, providing un-matched performance – even in high ambient temperature

Side by side, the ASU-9 **"Air Supremacy"** is surpassed by no other - *period!* It's all of the great features found in the FWE H.D. Refrigerated Air-Screen (*RAS-10*), plus an advanced turbo-charged 3-F / 3-D air screening system and evolution in high performance engineered design found no where else.

ASU-9 maintains a lower interior temperature of 40°F (4.4°C) **(or less)** for 4 hours. Compare with competitive brands of only 45°F (7.2°C) for only 60 - 90 minutes – it is easy to see that the is just not another air screen... it is the most efficient of air screen... it is **"Air Supremacy."**

See other side for details.

- ◇ Exclusive electronic controls
- ◇ Digital display
- ◇ Multi-fan 3-D air curtain cooling system
- ◇ "On Demand" defrost cycles
Intuitive / automatic / and demand cycles
- ◇ Stainless steel exterior and interior
- ◇ All welded construction - no rivets
- ◇ Tubular stainless steel welded base frame
- ◇ Heavy-duty polyurethane casters
- ◇ Heavy-duty hinges
- ◇ Magnetic door catch
- ◇ Gasket sealed doors
- ◇ Recessed hand grips on each side
- ◇ Rear mounted tubular handle
- ◇ Removable tray slides
- ◇ Two year limited warranty



TM

PROJECT:

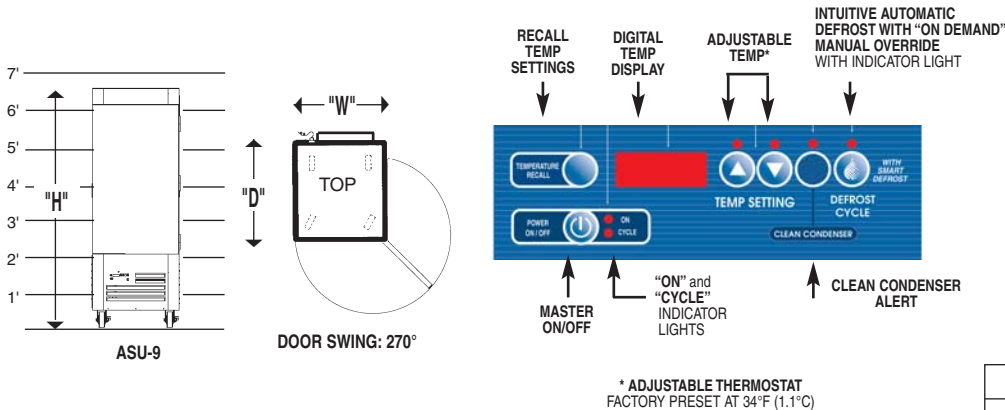
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SPECIFICATIONS:

AIR SCREEN SUPREMACY For 18" x 26" Trays / Pans

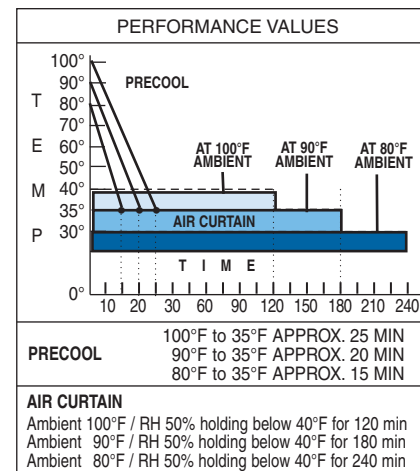


ELECTRICAL DATA	
VOLTS	220
WATTS	1870
AMPS	8.5
HERTZ	50 / 60
PHASE	Single
NEMA PLUG	6-20P

Dedicated circuit only.

MODEL NUMBER	CAPACITIES OF TRAYS / PANS: 4.5" (114 mm) Spacings are Standard [A]	OVERALL EXTERIOR DIMENSIONS IN. (mm)			NO. OF DOORS	CASTER SIZE	SHIP WT. LBS. (KG)	CUBIC FEET (m ³)
		HIGH "H"	DEEP "D"	WIDE "W"				
ASU-9	18 Trays 14" x 18"	77.75"	34.75"	28.25"	1	6"	525 (238)	58.79 (1.66)
	9 Trays 18" x 26"	(1975)	(883)	(718)				

Note: Door hinging is right as standard. Door may be ordered as left hand hinging at time of order at no charge. Door is not field reversible.



CONSTRUCTION. Heliarc welded stainless steel cabinet exterior includes top, back, bottom and one piece louvered grille are constructed of 18 and 20-gauge stainless steel with #3 finish. Cabinet interior and door liners are constructed of stainless steel with 2-B finish.

INSULATION. "Ultra-Guard" UG-26 high density fiberglass and foam insulation throughout.

HANDLES. Two (2) stainless steel flush-in-wall hand grips recess mounted; one (1) on left side and one (1) on right side of unit. One (1) heavy-duty stainless steel tubular handle mounted in "stand-off" fashion at rear of unit.

BUMPER (OPTIONAL). 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 foam insulated doors, magnetic gasket sealed. Each door shall have three (3) heavy-duty edgemount hinges. Door opens to 270°.

Magnetic door "hold-open" device standard, allowing out-of-the-way for easy load and unloading.

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. Maximum air flow design of slides provides a maximum air distribution around product. Slides are designed to give secure bottom tray support and are removable for cleaning.

REFRIGERATION SYSTEM / CONTROLS.

Highly accurate, exclusive digital controls feature continuously intuitive defrost system with on demand override. Shall have three (3) heavy-duty evaporator fans producing high CFM. 3/4 HP air-cooled condenser assures optimum performance in high ambient temperatures. Bottom mounted, self-contained, balanced refrigeration system using environmentally safe 404A refrigerant, conveniently located behind four louvered access panels. Heavy-duty coated evaporator coil is located out of the food zone. Pressure and temperature aid in creating a displaced curtain of air and unique circulation

pattern within the food zone during periods while door is open. When the door is closed, interior air-flow pattern prevents warm pockets and cold spots within the cabinet. Controls shall be front mounted and include a digital display of cabinet temperature (with recall capability of temperature set point and actual cabinet temp), master ON/OFF switch with power indicator light, cycle indicator light, and ON DEMAND DEFROST system with indicator light. Adjustable temperature range 33°F (.5°C) to 38°F (3.3°C) factory set at 34°F (1.1°C). Control is equipped with a door open alarm to alert operator when door is opened beyond allowed time span factory adjustable between 120 to 240 minutes and a "Clean Condenser" reminder light when it is time to care for the unit and clean the condenser coil.

ON DEMAND DEFROST. Shall have 750 watt defrost element. "On Demand" momentary defrost cycle allows the operator to efficiently force a defrosting of the coils at convenient times to the operation. Intuitive control determines when to active AUTO-DEFROST cycle. Operator specified defrost cycle time can be set from 4 to 12 hour increments of one hour. Shall have condensate evaporative condensate pan to evaporate defrost condensation.

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

Optional Accessories:

- CE compliant
- Cold plate cartridge
- Key locking door latch
- Padlocking transport latch
- Left hand door hinging
- Security packages
- All swivel or larger casters
- Floorlock (requires 6" casters)
- Menu card holder
- 6" legs
- Extra tray slides
- Full perimeter bumper
- Corner bumpers

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



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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.

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