



PROJECT:	MODEL:	QUANTITY:	ITEM NO:

ENCLOSED TRAY CABINETS

For 14" x 18", 15" x 20", or 16" x 22" Size Patient Trays

"ETC PATIENT TRAY SERIES 1"

NO HEAT

NON-INSULATED

- Non-Heated
- Non-Insulated
- Adjustable Upright Assembly

FITS PATIENT TRAYS:

- 14" x 18"
- 15" x 20"
- 16" x 22"



ETC-16
Shown with Menu Card Holder optional accessory

ETC-24

Rugged patient tray transports in sanitary stainless steel - Easy to maintain and non-electrical!



FWE's heavy-duty patient tray cabinets are fully enclosed and designed for fast tray access. Built for mobility, FWE's unibody construction keeps the cabinet balanced and stable during transport. One piece rack and upright assembly make it easy and sturdy to transport various size trays.

Serve hot and cold foods together using pellet systems, insulated, or disposable containers. Complete meals can be prepared ahead of time, then easily transported to serving location. Our internal frame construction is designed to endure the most rigorous operations and environments, eliminating cabinet torquing during transport, assuring FWE cabinets last longer than any other - *period!*

Durable stainless steel takes the abuse of transport applications and allows for sanitary maintenance. Casters are mounted to reinforcement plates for added durability and take the impact over thresholds. Built tough from stainless steel for continuous demanding use, FWE is the "Choice of Professionals".

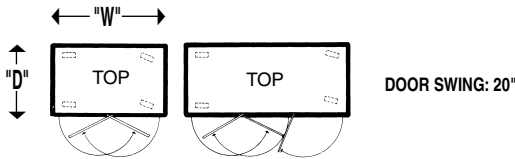
- ◇ All stainless steel
- ◇ All welded construction - no rivets
- ◇ Tubular stainless steel welded base frame
- ◇ Full extension bumper
- ◇ Heavy-duty polyurethane casters
- ◇ Heavy-duty lift-off hinges
- ◇ Positive close door latch
- ◇ Heavy-duty tubular push bar handles
- ◇ Doors lie flush when open
- ◇ Insulated doors
- ◇ Pitched center drain
- ◇ Removable and adjustable tray slides
- ◇ Two year limited warranty



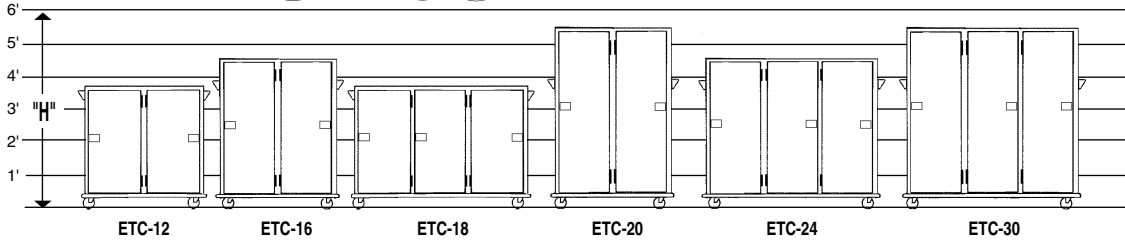
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SPECIFICATIONS: ENCLOSED TRAY CABINETS

Series 1
Patient Trays



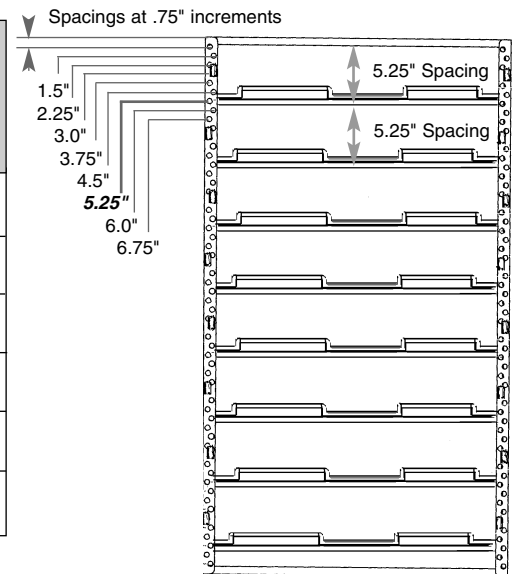
FWE Products are used by major companies world-wide. We can modify, design, or custom build equipment to fit your special requirements.



Spacing the Tray Slides to meet your capacities:

Tray Slides can be positioned at a choice of .75" increments for greater flexibility.

MODEL NUMBER	TRAY CAPACITIES [A] 14" x 18", 15" x 20", or 16" x 22"						OVERALL EXTERIOR DIMENSIONS IN. (mm)			Consult Factory for SHIPPING CLASS		
	NUMBER OF TRAYS AT SPACINGS OF:						HIGH "H"	DEEP "D"	WIDE "W"	NO. OF DOORS	CASTER SIZE	SHIP WT. LBS. (KG)
	3.0"	3.75"	4.5"	5.25" [B]	6.0"	6.75"						
ETC-12	20	16	14	12	10	10	42.25" (1073)	27" (686)	44.5" (1130)	2	6"	280 (126)
ETC-16	28	22	18	16	14	12	52.75" (1340)	27" (686)	44.5" (1130)	2	6"	325 (148)
ETC-18	30	24	21	18	15	15	42.25" (1073)	27" (686)	64.75" (1645)	3	6"	430 (195)
ETC-20	34	28	24	20	18	16	63.25" (1606)	27" (686)	44.5" (1130)	2	6"	370 (168)
ETC-24	42	33	27	24	21	18	52.75" (1340)	27" (686)	64.75" (1645)	3	6"	500 (227)
ETC-30	51	42	36	30	27	24	63.25" (1606)	27" (686)	64.75" (1645)	3	6"	560 (254)



Side View example of ETC Series

[A] Upright assembly accommodates 14" x 18", 15" x 20", 16" x 22" or trays by adjusting the position of the uprights on the alignment pins.

[B] Model numbers are based on capacities @ spacings of 5.25". Tray slides can be positioned at a choice of .75" increments.

Note: All models listed above are available for the Pass-thru Door optional accessory. Add "P" for Pass-thru Door to the model number.

CONSTRUCTION. Heliarc welded, single unit construction of 18-gauge stainless steel. Welded tubular base frame shall be 1" square, heavy gauge stainless steel tubing, with 10-gauge stainless steel reinforcing plates at corners and fittings.

PUSH BAR HANDLES. Heavy-duty, 1" diameter tubular stainless steel push handles, 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. When opened doors lie flush against side of unit or another door to keep work aisles unobstructed. Each door shall have two (2) heavy-duty, lift-off, 12-gauge stainless steel hinges. Each door shall be equipped with a positive closing, flush-in-door, stainless steel paddle latch. 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 .75" spacing for easy tray/pan adjustment, and shall easily lift off heavy-duty, stainless steel brackets without the use of tools. Each upright assembly contains four (4) sets of alignment holes that mount to fixed top and bottom alignment pins welded to cabinet floor and ceiling.

PITCHED DRAIN. Cabinet shall have a pitched center drain to facilitate thorough cleaning of interior.

Optional Accessories:

- See-thru Lexan door
- Pass-thru door
- Key locking door latch
- Padlocking transport latch
- Door swing configuration
- Security packages
- All swivel or larger casters
- Door edge trim
- Cold plate cartridge
- Menu card holder
- Top guard rail (3 or 4 sided)
- Beverage urn angles
- Extra tray slides
- Fixed-in-place tray slides



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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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