

ITEM NO:

OBILE REFRIGERATED AIR SCREEM

MODEL:

For 18" x 26" Trays/Pans

QUANTITY:

"R-AS SERIES"



open up to 45 to 90 minutes, maintaining an

Engineered to answer your most demanding needs, FWE's all stainless steel heavy-duty

and dependability you require. Exclusive

as a standard reach-in refrigerator.

the Professionals".

interior temperature (conditional) of 45°F or less.

and welded construction delivers the performance

"Food Sentry" highly accurate intuitive controls and oversize high demand components assure

rapid pull-down times and quick recoveries. If

your operation changes, no problem . . . Your

FWE Refrigerated Air Screen Unit can be used

Move the cabinet where you need it! The bottom

one-piece stainless steel tubular frame, reinforcing members and design engineered constructed to absorb vibration and shocks associated with demanding and abusive working environments. Make your choice FWE . . . the "Choice of

mounted compressor is built on a heavy-duty,

- Multi-fan air curtain cooling system
- ♦ "On Demand" and automatic defrost cycle
- ♦ Stainless steel exterior and interior
- 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
- Gasket sealed doors
 Gasket sealed doors
- ♦ Fully insulated throughout
- ♦ 10 tray slides
- ♦ Two year limited warranty





Improve workflow! Air screen allows door to be kept open during tray make-up.



Mobile Refrigeration Section 11

MODEL:

QUANTITY:

SPECIFICATIONS:

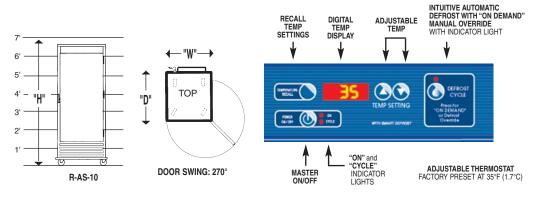
CAPACITIES OF TRAYS / PANS:

4.5" (114 mm) Spacings are Standard

20 Trays 14" x 18"

10 Trays 18" x 26"

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



OVERALL EXTERIOR DIMENSIONS IN. (mm)

DEEP

"D'

37'

(940)

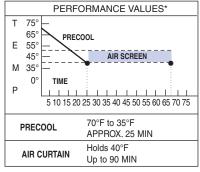
HIGH

"Н"

80.75'

(2051)

Note: Door hinging is right as standard. Door may be ordered as left hand hinging at time of order at no charge



* Value Test based on 75°F / 45% RH / 120 V.

ELECTRICAL DATA			
	Start-Up Load	Running	Optional
VOLTS	115	115	208/220
WATTS	2055	1610	1705
AMPS	17.8	14	7.75
HERTZ	50 / 60	50 / 60	50 / 60
PHASE	Single	Single	Single
NEMA PLUG			
5-20P			6-15P

Dedicated circuit only.

CONSTRUCTION. Heliarc welded

MODEL

NUMBER

R-AS-10

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 #3 and 2-B finish.

Door is not field reversible

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

HANĎLES. Two (2) stainless steel flushin-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. 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, gasket sealed. Each door shall have three (3) heavy-duty edgemount hinges. Door opens to 270°. Door latch shall be full grip paddle latch and positive closing. 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 shall be fully adjustable/removable and designed to give secure bottom tray support.

REFRIGERATION SYSTEM / CONTROLS. Highly accurate, exclusive "Food Sentry" digital controls feature continuously intuitive defrost system with on demand override shall have heavy-duty fan circulation evaporator coil, 1/2 HP air-cooled closed system. Bottom mounted, self-contained, balanced refrigeration system using environmentally safe 134A refrigerant is conveniently located behind two, one piece louver assemblies. A high humidity evaporator coil is located out of the food zone. Air circulating fans and forced convection system cooling coil are ceiling mounted. Pressure and temperature aid in creating a displaced curtain of air and unique circulation pattern within the food zone during periods while door is left open. When the door is closed, interior air-flow pattern design prevents hot pockets and cool spots within the cabinet. Controls shall be up-front, recessed and shall 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. Adjustable temperature range factory preset at 35°F (1.7°C).

CLASS 110

CUBIC

FEET

(m3)

58 79

(1.66)

SHIP WT.

LBS.

(KG)

525

(238)

NO. OF

DOORS

1 6

CASTER

SIZE

WIDE

"W

34'

(864)

ON DEMAND DEFROST. "On Demand" momentary defrost cycle allows the operator to efficiently force a defrosting of the coils at convenient times to the operation.

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:

- □ 220 volt, 50/60 Hz, single phase
- □ CE compliant
- Cord winding brackets
- Cold plate cartridge
- Key locking door latch
 Padlocking transport latch
- Padlocking transport late
 Left hand door hinging
- Security packages
- All swivel or larger casters
- Door edge trim
- Floorlock (requires 6" casters)
- Menu card holder
- □ 6" legs
- ☐ Extra tray slides
- □ Fixed tray rack assembly
- Glass door
- □ Glass Dutch Doors

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



Food Warming Equipment Company, Inc.

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