



PROJECT:	MODEL:	QUANTITY:	ITEM NO:

# TOP MOUNT MOBILE UNIVERSAL SERVER

**Slim Profile for Various Size Trays, Pans, and Gastro-Norm**

**“UHST SERIES”**



UHST-10

**Built-in Top Mount Heat System provides slim-line cabinet profile – yet meets demands for high capacity.**

FWE's Universal "UHST Series" cabinets accommodate Gastro-Norm GN 2/1, GN 1/1 and GN Maxi Pan – and wide range of trays and pans: 18" x 26", 12" x 20", 14" x 18", 12" x 18", 20" x 22", and 10" x 20". FWE's unique universal tray slides make any combination of these trays and pans possible while providing a slim cabinet profile.

"UHST Series" features FWE's Top Mount System which eliminates hot and cold spots by gently circulating hot air throughout the interior of the cabinet.

The heat system is built *into* the cabinet to make cleaning effortless, reducing maintenance and cleaning costs. Controls are protected and up front at eye level convenience, easy to see and operate.

Built tough using stainless steel throughout, the welded construction and exclusive tubular stainless steel base frame ensure that FWE's cabinets will withstand the most demanding use. Make your choice FWE . . . the "Choice of the Professionals".

- ◇ "Top Mount" built-in heat system
- ◇ Easy-to-use controls
- ◇ Gasketless door
- ◇ All stainless steel
- ◇ All welded construction - no rivets
- ◇ Tubular stainless steel welded base frame
- ◇ Full extension bumper
- ◇ Heavy-duty polyurethane casters
- ◇ Heavy-duty hinges
- ◇ Positive close magnetic door latch
- ◇ Fully insulated throughout
- ◇ Adjustable universal tray slides
- ◇ Two year limited warranty



TM

PROJECT:

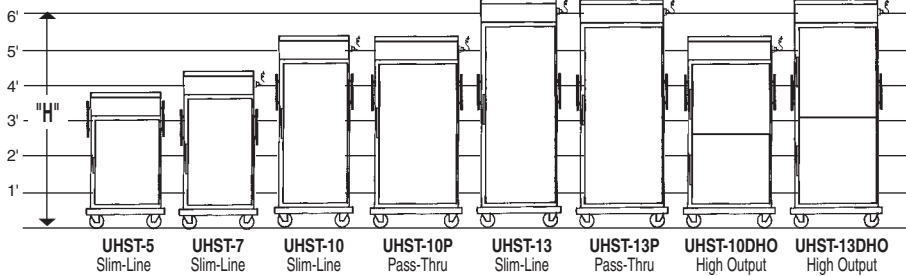
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# SPECIFICATIONS:

# TOP MOUNT UNIVERSAL SERVER



ELECTRICAL DATA		UHST-10	UHST-5 UHST-7 UHST-10	UHST-13
STANDARD UHST				
TEMP RANGE	90°F to 190°F	90°F to 240°F	90°F to 190°F	90°F to 190°F
VOLT	120	120	208 220-240	208 220-240
WATTS	1720	2220	1555 2005	2000 2600
AMPS	14.3	18.5	7.5 8.4	9.6 10.8
HERTZ	50 / 60	50 / 60	50 / 60	50 / 60
PHASE	Single	Single	Single	Single
NEMA PLUG	5-15P	5-20P	6-15P	6-15P

Dedicated circuit.

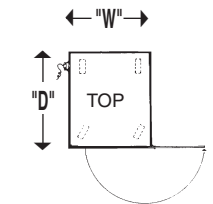
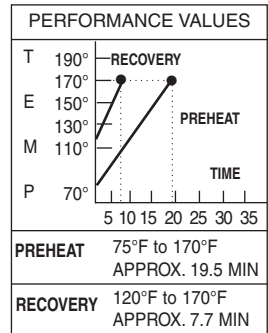
CAPACITIES OF TRAYS / PANS: 4.5" (114 mm) Spacings are Standard [A]

CLASS 100

MODEL NUMBER	STANDARD CAPACITY: NUMBER OF TRAYS / PANS @ 4.5" Spacings (114 mm)										OPTIONAL CAPACITY: NUMBER OF TRAYS / PANS @ 3" Spacings (76 mm)										OVERALL EXTERIOR DIMENSIONS IN. (mm)			NO. OF DOORS	CASTER SIZE	SHIP WT. LBS. (KG)		
	TRAY/PAN SLIDES PROVIDED	18 x 26	12 x 20	14 x 18	12 x 18	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	12 x 18	20 x 22	10 x 20	GN 2/1	GN 1/1	MAXI-PAN 20x20 Rack	HIGH "H"	DEEP "D"	WIDE "W"					
UHST-5 Slim-Line	5 pr	5	10	10	10	5	10	5	10	5	5	7 pr (2 pr)	7	14	14	14	7	14	7	14	7	7	38.5" (978)	35.25" (895)	29.5" (749)	1	5"	235 (106)
UHST-7 Slim-Line	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	50.5" (1283)	35.25" (895)	29.5" (749)	1	5"	275 (124)
UHST-10 Slim-Line	10 pr	10	20	20	20	10	20	10	20	10	10	15 pr (5 pr)	15	30	30	30	15	30	15	30	15	15	64.25" (1632)	35.25" (895)	29.5" (749)	1	5"	325 (148)
UHST-10P Pass-Thru	10 pr	10	20	20	20	10	20	10	20	10	10	15 pr (5 pr)	15	30	30	30	15	30	15	30	15	15	64.25" (1632)	37.25" (946)	32" (813)	1	5"	355 (160)
UHST-13 Slim-Line	13 pr	13	26	26	26	13	26	13	26	13	13	19 pr (6 pr)	19	38	38	38	19	38	19	38	19	19	77.5" (1968)	35.25" (895)	29.5" (749)	1	5"	385 (173)
UHST-13P Pass-Thru	13 pr	13	26	26	26	13	26	13	26	13	13	19 pr (6 pr)	19	38	38	38	19	38	19	38	19	19	77.5" (1968)	37.25" (946)	32" (813)	1	5"	415 (187)
UHST-10D HO High Output	10 pr	10	20	20	20	10	20	10	20	10	10	15 pr (5 pr)	15	30	30	30	15	30	15	30	15	15	64.25" (1632)	34.75" (883)	32" (813)	2 Dutch	5"	365 (166)
UHST-13D HO High Output	13 pr	13	26	26	26	13	26	13	26	13	13	19 pr (6 pr)	19	38	38	38	19	38	19	38	19	19	77.5" (1968)	34.75" (883)	32" (813)	2 Dutch	5"	425 (192)

[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" (114 mm). "HO" refers to High Output "HO" heat system with temperature range from 90° to 240°F (30° to 116°C).

Note: The heat discharges from the rear on the "Slim-Line" cabinet design. The heat discharges side-to-side the "Pass-Thru" cabinet design.



Need to streamline for tight spaces? Save 2.75" (70mm) from Depth and Width Dimensions by ordering:

- Recessed Handles
- No Bumper

**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 plates at corners.

**INSULATION.** "Ultra-Guard" UG-26 high density fiberglass insulation throughout; top, back, bottom, sides, and door(s).

**PUSH BAR HANDLES.** Heavy-duty, solid formed 1" x .375" thick; 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 gasketless door. Full-size doors shall have three (3) heavy-duty edgemount die cast hinges. Magnetic door latch shall be edgemounted, full grip, and positive closing. The hinge and latch mountings are reinforced with stainless steel backing plates.

**CASTERS.** Polyurethane tire casters with Zerk grease (lubrication) fittings in a configuration of two (2) rigid, and two (2) swivel with brake. Casters shall have a reinforced yoke welded to 10-gauge caster mounting 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 1-1/2" (38mm) spacing for easy tray/pan adjustment, and shall easily lift off heavy-duty, stainless steel brackets without the use of tools. Each pair of tray slides shall accommodate: (1) 18" x 26", (2) 14" x 18" trays, (2) 12" x 20" (1) GN 2/1, (2) GN 1/1, (1) Maxi-Pan, or (1) 20" x 22".

**HEATING SYSTEM / CONTROLS.** Top mounted, forced air blower system shall include two (2) Hi-Temp, self-lubricated, impedance protected, fan-cooled blower motors 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. Controls shall be up-front, recessed and shall include a full range thermostat adjustable to actual temperature. Thermostat shall include temperature scale marked in ten degree increments (F/C) from 90° to 190°F (30° to 90°C). An operational range thermometer, power supply light, thermostat cycling light, and 20 amp ON/OFF switch are also included. High output "HO" heat system temperature range from 90° to 240°F (30° to 116°C).

**ELECTRICAL CHARACTERISTICS.** 3 wire grounded 10 foot extension power cord and plug, side mounted for safety. See chart above for electrical data. Dedicated circuit.

### Optional Accessories:

- Food Sentry™ electronic controls
- Manual controls with digital thermometer
- 220 volt, 50/60 Hz, single phase
- CE compliant
- Heat retention battery
- Key locking door latch
- Pass-thru door (not on Narrow Models)
- Lexan / Lexan Dutch doors (not HO Models)
- Gasketless Dutch doors
- Paddle latch
- Padlocking transport latch
- Left hand door hinging
- Field reversible door
- Security packages
- All swivel or larger casters
- Door edge trim
- Cold plate cartridge
- Floorlock (requires 6" casters)
- Extra tray slides
- "Ultra-Universal" transport slides

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

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.

All specifications subject to change without notice. © 10L Food Warming Equipment Company, Inc.



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