



PROJECT:	MODEL:	QUANTITY:	ITEM NO:
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HEATED BANQUET TRANSPORT CABINETS

Pre-Plated Meals For up to 11" Plates

DUAL-HEAT "E" SERIES

No one builds a better banquet cabinet - period!



- 1** Specifically designed to provide even heat distribution throughout the cabinet interior in both electronic operations and canned fuel. Slide out drawers have safety catches and are on the inside of the unit for safety, assuring can fuel remains in unit during transport
- 2** Unique baffle and vented tunnel minimizes temperature difference top to bottom and side to side which allows for the entire cabinet to be used...even the lowest shelf
- 3** Controls are up-front, recessed protected, easy to read and set, and include a full-range °F/°C thermostat for easy operation
- 4** Heavy-duty "no sag" shelves are removable to facilitate thorough cleaning
- 5** Fully insulated throughout cabinet and door to provide energy efficient heating and longer holding times
- 6** FWE banquet cabinets are constructed for high performance in restaurant and resort banquet operations. Engineered for transport applications - standard, stainless steel, tubular welded base frame is engineered to absorb vibration and shock during transport
- 7** Available for immediate shipment - FWE's popular E-1500 is available to ship in 48 hours (Quick Ship terms and conditions apply)
- 8** E series' models hold up to 11" plates. XL and XXL models are available for up to 12.375" and 13.25" plates, respectively

E-1500

Shown with optional ergo-drop down handles

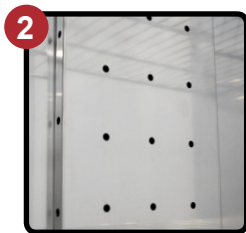
PLATE CARRIERS AVAILABLE



CP carries Covered Plates



Canned Fuel Receptacles



Vented Tunnel



Control Panel



Heavy-Duty "No Sag" Shelves

***Two year limited warranty**



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SPECIFICATIONS: HEATED BANQUET TRANSPORT CABINETS



MODEL NUMBER	COVERED PLATES: 11" DIAMETER		SHELVES	COVERED PLATES STACKED HIGH	SHELF SIZE	SHELF CLEARANCE (mm)	OVERALL EXTERIOR DIMENSIONS IN. (mm) (Height Includes Casters)			CASTER SIZE	NO. OF DOORS	DOOR SWING	SHIP WT. LBS. (KG)
	COVER & PLATE HEIGHT:						HIGH "H"	DEEP "D"	WIDE "W"				
	3.125"	2.625"											
	CLASS 100												
E-480	48 [A]	48 [A]	4	3	22.25" x 21.75"	9.875" (251)	62.5" (1588)	30.5" (775)	30" (762)	5"	1	24" (588)	340 (221)
E-600*	60 [A]	72 [A]	3 [B]	5/6	22.25" x 21.75"	16.625" (422)	72.25" (1835)	30.5" (775)	30" (762)	5"	1	24" (588)	375 (170)
E-720	72 [A]	72 [A]	4	3	22.25" x 33"	9.875" (251)	62.5" (1588)	30.5" (775)	41.25" (1048)	5"	2	16.5" (419)	435 (197)
E-900*	90 [A]	108 [A]	3 [B]	5/6	22.25" x 33"	16.625" (422)	72.25" (1835)	30.5" (775)	41.25" (1048)	5"	2	16.5" (419)	465 (210)
E-960	96 [A]	96 [A]	4	3	22.25" x 44.375"	9.875" (251)	62.5" (1588)	30.5" (775)	52.5" (1334)	5"	2	22.25" (565)	520 (235)
E-1200*	120 [A]	144 [A]	3 [B]	5/6	22.25" x 44.375"	16.625" (422)	73.25" (1861)	30.5" (775)	52.5" (1334)	6"	2	22.25" (565)	545 (247)
E-1500*	150 [A]	180 [A]	3 [B]	5/6	22.25" x 54.75"	16.625" (422)	73.25" (1861)	30.5" (775)	62.75" (1594)	6"	2	27.5" (698)	670 (304)

ELECTRICAL DATA				
	E-480, E-600, E-720, E-900	E-960, E-1200, E-1500		
VOLTS	120	220-240	120	220-240
WATTS	1600	1866	2200	2580
AMPS	13.3	7.8	18.3	10.8
HERTZ	50/60	50/60	50/60	50/60
PHASE	Single	Single	Single	Single
PLUG USA	5-15P	6-15P	5-20P	6-15P
PLUG CANADA	5-20P	6-15P	5-30P	6-15P

Dedicated circuit.

Need Canned Fuel Only?

NOTE: If non-electrical unit (canned fuel only operation) is desired, please order with a "C" prefix, instead of "E."



[A] Capacities when using covers depend on height of plate and cover. Capacities shown are based on plate and cover height of 3.125" and 2.625" respectively. 11" diameter cover is maximum when not using carriers and stacking directly on shelves.

[B] Consult factory for clearance and capacity with extra shelves (carriers cannot be used with the accessory).

CP-10 Covered Plate carriers can be used with these () models. Each carrier holds ten (1) 10.5" plates/covers.

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, gasketless door. Each door

shall have three (3) heavy-duty, lift-off, 12-gauge stainless steel hinges. Doors shall open a full 270°, to lay flat against sides of cabinet. Each door shall be equipped with a 4" x 5" full grip, flush-in-door, stainless steel paddle latch; positive closing and adjustable louvered vents. 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. E-1200 and E-1500 models are standard with a caster 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.

SHELVES. Triple plated, welded rod-type shelves shall be removable. "No sag" Shelves shall be supported by high strength, stainless steel brackets.

CANNED HEAT/ ELECTRICAL HEAT. Top mounted blower system shall include two (2) Hi-Temp, self-lubricated, impedance protected, fan-cooled blower motors. Interior cabinet body shall be vented to provide combustion capability for canned fuel. Adjustable louvered vents assure even heat throughout the cabinet and "No-Fail" combustion, as well as exhaust of canned fuel fumes. Heating elements and canned heat system shall be located at bottom of cabinet to eliminate hot spots and distribute heat equally throughout cabinet interior. Bottom baffle, back wall and heat distribution tunnel shall be vented for balanced air circulation when operating on either canned fuel or electrical power, to prevent overheating of lower shelf. Baffle and solid fuel drawers shall be contained in the interior of unit to prevent rodent infestation. Slide-out drawers for solid fuel shall be located under baffle and shall have safety stops to prevent tipping/falling out.

CONTROLS. 3 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°F to 190°F (30°C to 90°C). An operational range thermometer, power supply light, thermostat cycling light and 20 amp ON/OFF switch are also included.

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

INSTALLATION. Unit should not be installed in an area where adverse environmental conditions are present.

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Optional Accessories

- ELECTRIC**
- Digital thermometer
 - 1500 or 2000 watt element
 - 220 volt, 50/60 Hz, single phase
- DOORS**
- Key locking door latch
 - Magnetic latch
 - Padlocking transport latch
 - Left hand door hinging (single door models)
- CASTERS**
- All swivel (two door models only)
 - Larger casters
 - Floorlock (requires 6" casters)
 - Six caster configuration
- EXTRAS**
- Extra shelves - factory installed
 - Menu card holder
 - Cord winder bracket
 - Only "CP" carriers
 - Ergo-drop down handles

FOOD WARMING EQUIPMENT COMPANY, INC.

5599 HWY. 31 W. Portland, TN 37148
800.222.4393 | 815.459.7500 | Fax: 815.459.7989
www.FWE.com | sales@fwe.com

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