HEATED PLATE TRANSPORT & STORAGE CABINET

Heated Rotary Dish/Plate Cabinet for 12” Plates

CONVECTED “HDC” SERIES

Perfect for banqueting or buffet plate make up lines!

1. FWE’s design achieves unmatched results with faster heat-up times and more consistent plate temperatures than any competitive model.

2. Flip-up top - allows plates to effortlessly be loaded and unloaded.

3. Easy controls - simply use the master ON/OFF switch and select your temperature setting anywhere from 100°F - 200°F (38°C - 93°C).

4. Adjustable wire rods - create four compartment segments separate and protect plates in storage and during transport (additional rods can be positioned to adjust to multiple plate sizes or to accommodate future plate changes in your operation).

5. Heat, store and transport up to 252 plates - enclosed cabinet can be moved wherever you need it, when you need it.

6. Heavy-duty casters - polyurethane casters are long lasting and used for easy maneuverability, even when fully loaded.

7. Low profile design - keeps plates hot and saves space - conveniently fits under 36” counter and can easily be stored when not in use.

8. Solid, stainless steel construction - includes fully welded base frame designed to withstand abuse and provide years of use.

*Two year limited warranty

HDC-252-I
Shown with optional Corner Bumpers and Push-Pull Bar Handles.
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 stress plates at corners. INSULATION. “Ultra-Guard” UG-26 high density fiberglass insulation throughout; top, back, bottom, sides, and door(s).

DOORS AND LATCHES. Flush mounted, stainless steel insulated doors with two (2) heavy-duty 12-gauge stainless steel hinges. Door latch shall be stainless steel flush-in-door, paddle latch, and positive closing.

FLIP-BACK TOP. Top shall be mid-hinged to allow easy top loading and unloading of dishes, with top hand grip lift. ROTATING DISH RACK. Cabinet shall include rotating base for easy access for loading and unloading of dishes. PLATE DIVIDER SLIDES. Four (4) standard welded rod-style plate slides are adjustable to fit up to 12" plates standard and removable for greater sanitation. Fully adjustable / removable design to give secure plate alignment. Up to four (4) additional dividers can be added to accommodate or separate smaller size plates. CASTERS. Maintenance free polyurethane tire casters in a configuration of 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. HEAT CONTROLS. Long life Incoloy nickel-chromium alloy heating element; Hi-Temp, self-lubricated, impedance protected fan-cooled blower motor for heated air distribution. Controls shall be up-front and shall include temperature sensor and master ON / OFF 20 amp lighted power switch, adjustable temperature control to 200°F (93°C).

ELECTRICAL DATA

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<td>PHASE</td>
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PLUG USA

- 5-15P
- 6-15P

PLUG CANADA

- 5-15P
- 6-15P

Dedicated circuit.

Optional Accessories

- ELECTRIC 220 volt, 50/60 Hz, single phase CASTERS
- Larger casters EXTRAS
- Corner bumpers (set of 4)
- Full perimeter bumper
- Push - pull bar handles
- Non-heated version available (DC-252-I)

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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