



PROJECT:	MODEL:	QUANTITY:	ITEM NO:

HUMIDIFIED HEATED HOLDING TRANSPORT CABINET

For 12" x 20" Pans, 18" x 13" Trays and GN 1/1 Containers

HUMI-TEMP "PS-1220" SERIES

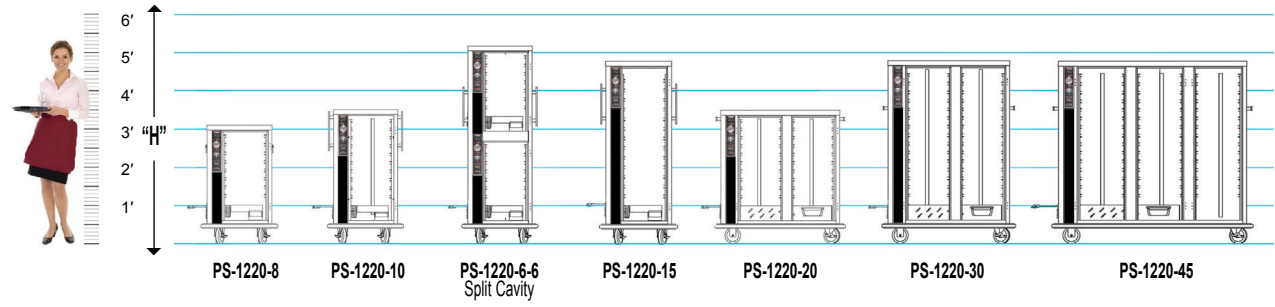
Pan servers keep bulk foods hot, moist and oven fresh!

- 1** Made for transport applications - FWE cabinets are fully constructed of stainless steel, with a one piece tubular welded base frame, and designed to absorb vibration and shock during transport
- 2** Humidity can be added to condition circulated heat, keeping food fresh and hot for hours
- 3** Controls are up-front, easy to read and set, and include a full-range °F/°C thermostat for easy operation
- 4** Fully insulated throughout cabinet and door to provide energy efficient heating and longer holding times
- 5** PS-1220 series accommodates shallow and deep 12" x 20" pans, 18" x 13" trays and GN1/1 containers. Unique pan slide racks' front edges are relieved for easy loading, one piece die stamped stainless steel for extra strength, and removable for easy cleaning
- 6** Available for immediate shipment - FWE's popular P-1220-15 is available to ship in 48 hours (Quick ship terms and conditions apply)
- 7** FWE's patented Humi-Temp heat and humidity system eliminates hot and cold spots by gently circulating hot, moist air throughout the interior of the cabinet

***Two year limited warranty**



SPECIFICATIONS: HUMIDIFIED HEATED HOLDING TRANSPORT CABINET



MODEL NUMBER	CAPACITIES OF 12" x 20" or GN 1/1 PANS [A]						OVERALL EXTERIOR DIMENSIONS IN. (mm) (Height Includes Casters)			CLASS 100		
	2.625" FIXED SPACINGS			66.7mm FIXED SPACINGS			HIGH "H"	DEEP "D"	WIDE "W"	NO. OF DOORS	CASTER SIZE	SHIP WT. LBS. (KG)
	DEPTH 12" x 20" PANS			DEPTH GN 1/1 PANS								
	2.5"	4"	6"	65mm	100mm	150mm						
PS-1220-8	8	4	2	8	4	2	37.75" (959)	26.75" (679)	24.5" (622)	1	5"	150 (68)
PS-1220-10	10	5	3	10	5	3	43" (1092)	26.75" (679)	24.5" (622)	1	5"	210 (95)
PS-1220-6-6 Split Cavity	12 6 ea	6 3 ea	4 2 ea	12 6 ea	6 3 ea	4 2 ea	63.5" (1613)	26.75" (679)	24.5" (622)	2	5"	260 (118)
PS-1220-15	15	7	5	15	7	5	57.5" (1461)	26.75" (679)	24.5" (622)	1	5"	240 (109)
PS-1220-20	20	10	6	20	10	6	43" (1092)	26.75" (679)	42" (1067)	2	5"	210 (95)
PS-1220-30	30	14	10	30	14	10	57.5" (1461)	26.75" (679)	42" (1067)	2	5"	350 (159)
PS-1220-45	45	21	15	45	21	15	57.5" (1461)	26.75" (679)	59.25" (1505)	3	5"	440 (200)

[A] Combinations of deep and shallow pans may be used with varying capacities. Many half-size pans may also be used. For one-third size pans, consult factory.

*Also accommodates one (1) 18" x 13" x 1.25" tray per set of slides.

- Pass-thru Door [add "P"] is available on all model sizes. Add 2.5" to depth dimension.
- See-thru Lexan Door [add "L"] is available on all model sizes.

	ELECTRICAL DATA		
	PS-1220-8 PS-1220-10 PS-1220-15	PS-1220-20 PS-1220-30 PS-1220-45	PS-1220-6-6 Split Cavity
VOLTS	120	120	120
WATTS	1300	1650	2100
AMPS	10.8	13.8	17.5
HERTZ	50/60	50/60	50/60
PHASE	Single	Single	Single
PLUG USA	5-15P	5-15P	5-20P
PLUG CANADA	5-15P	5-20P	5-30P
VOLTS	220-240	220-240	220-240
WATTS	1538	1954	2480
AMPS	6.4	8.1	10.3
HERTZ	50/60	50/60	50/60
PHASE	Single	Single	Single
PLUG USA	6-15P	6-15P	6-15P
PLUG CANADA	6-15P	6-15P	6-15P

Dedicated circuit.

CONSTRUCTION. Heliarc welded, single unit construction of stainless steel; 20-gauge polished exterior, 22-gauge stainless steel interior with easy-to-clean coved 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 doors. High temperature gasket sealed; gasket shall be cabinet mounted. Each door shall have two (2) heavy-duty edgemoount die cast hinges. Door latch shall be edgemoounted, full grip, and positive closing. 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.

PAN SLIDES. Stainless steel racks shall be one piece die stamped channel-type pan slides at 2.625" (66.7 mm) spacings to accommodate either deep or shallow 12" x 20" or GN 1/1 pans (at varying capacities - see chart). Racks are removable without tools for cleaning. Racks shall lift off heavy-duty stainless steel supports.

HEATING SYSTEM / CONTROLS. Patented built-in "Humi-Temp" system shall include an Incoloy nickel-chromium alloy heating element and Hi-Temp, self-lubricated, impedance protected fan-cooled blower motor. Cabinet shall have humidifying chamber and drawer style baffled humidifier pan. Both shall be stainless steel and removable. 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). ON/OFF switch are also included. 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.

- Optional Accessories**
- ELECTRIC**
- Electronic Controls
 - 1500 or 2000 watt element
 - 220 volt, 50/60 Hz, single phase
 - Heat retention battery
- DOORS**
- See-thru Lexan door
 - Key locking door latch
 - Paddle latch
 - Magnetic latch
 - Padlocking transport latch
 - Left hand door hinging (single door models)
- CASTERS**
- All swivel or larger casters
 - Floorlock (requires 6" casters)
- SPACINGS**
- Custom pan slide spacings
 - Shelves
- EXTRAS**
- Security packages
 - X-factor frame
 - Cord winder bracket
 - Tubular stainless steel push handles
 - Top bumper

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 rights reserved. All specifications subject to change without notice. Errors subject to correction.
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