

PROJECT:	MODEL:	QUANTITY:	ITEM NO:		

HEATED BANQUET TRANSPORT & SERVE CABINETS

Universal - For Pre-Plated Meals, Various Size Trays, Pans and Gastro Norm

TOP MOUNT "BT" AND "UHST-GN-BQ" SERIES

Banquet cabinets with Euro style adjustable shelves for greater flexibility

- 1 Ultra-Universal Series accommodates a wide variety of plates, pre-plated meals, 12" x 20" pans and GN containers. Shelves are adjustable to change with your operation, flexible menu or catering event. The possibilities are endless!
- 2 Controls are up-front, easy to read and set, and include a full-range °F/°C thermostat for easy operation
- 3 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
- 4 FWE's patented Top Mount heat system circulates air via unique baffle and vented tunnel system for even heat distribution
- 5 Open bottom base for easy cleaning
- 6 Heavy duty "no sag" shelves are removable to facilitate thorough cleaning
- Easy load/unload door design

*Two year limited warranty





UHST-GN-6480-BQ











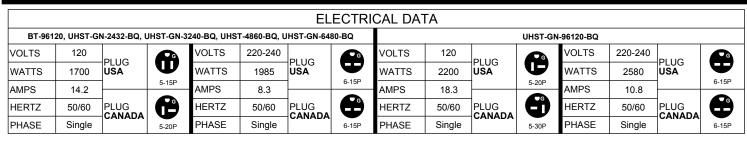








HEATED BANQUET TRANSPORT AND SERVE CABINETS





		10.5"[) PLATES: DIAMETER		COVERED PLATES 3.125"	CAPACITIES F			14" (356 m MEALS 10.	.5" (267 m	m)		CLASS 100				
	MARTI					80 mm Stacked		SHELF SIZE	PAN Capacity:	NUMBER OF Sets	RAIL	OVERALL EXTERIOR DIMENSIONS IN. (mm) (Height Includes Casters)				NO.	SHIP WT.
	MODEL Number	3.125" 80mm	2.625" 67mm	SHELVES	PER SHELF	OTILLI OILL	GN 1 / 1 - 65 mm 12" x 20" x 2.5"	OF RAILS	SPACINGS	HIGH "H"	DEEP "D"	WIDE "W"	CASTER SIZE	OF DOORS	LBS. (KG)		
	BT-96120 †	96	120	4	4	22.25" x 33" 565mm x 838mm	30 On Shelves	15	3" 76.2 mm	76.125" (1931)	30" (762)	42.5" (1080)	5"	2	445 (202)		
	UHST-GN-2432-BQ	24	32	2	3	SHELF RAILS	16	8	3" 76.2 mm	40.5" (1029)	34.75" (883)	30.75" (781)	5"	1	260 (117)		
	UHST-GN-3240-BQ	32	40	2	4	HOLD: 1 - SHELF:	22	11	3" 76.2 mm	49" (1247)	34.75" (883)	30.75" (781)	5"	1	310 (141)		
NATION S	UHST-GN-4860-BQ	48	60	3	4	21" x 27" 533mm x 635mm	30	15	3" 76.2 mm	63" (1600)	34.75" (883)	30.75" (781)	5"	1	365 (166)		
	UHST-GN-6480-BQ	64	80	4	4	1 - GN 2/1 PAN 2 - GN 1/1 PAN	38	19	3" 76.2 mm	76.25" (1937)	34.75" (883)	30.75" (781)	5"	1	450 (204)		
l c	UHST-GN-96120-BQ	96	120	6	4	2 - 12" x 20"	64	32	3" 76.2 mm	67.50" (1715)	34.75" (883)	54" (1372)	5"	2	530 (240)		

CANNED HEAT Adapter Package is available for these models:

☐ UHST-GN-3240-BQ ☐ UHST-GN-4860-BQ ☐ UHST-GN-6480-BQ ☐ UHST-GN-96120-BQ

BT-96120: additional shelves available - order as an optional accessory.

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

DOORS AND LATCHES. Flush mounted, stainless steel insulated gasketless doors. Each door shall have two (2) heavy-duty edgemount die cast hinges. On UHST-GN-6480-BQ and

UHST-GN-96120-BQ models, each door shall have three (3) heavy-duty edgemount die cast hinges. Magnetic door latch shall be edgemounted and full grip. 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.

SHELVES. Triple plated, welded rod-type shelves shall be removable and adjustable. Shelves shall be supported by high strength, removable pair of one piece stainless steel racks with fixed spacings (see chart above for spacings). One piece rack is easy to remove without the use of tools for cleaning. **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.

ELECTRICAL CHARACTERISTICS.

3 wire grounded 10 foot extension power cord and plug, side mounted for safety. Dedicated circuit.

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

Optional Accessories

ELECTRIC Electronic controls

220 volt, 50/60 Hz, single phase

DOORS П Key locking door latch

Paddle latch

Padlocking transport latch

SPACINGS Extra shelves

CASTERS

Larger casters

Six caster swivel configuration

Floorlock (requires 6" casters)

EXTRAS

Cord winding bracket

Menu card holder

Plate carriers: "CP" or "UP"

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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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