# **HUMIDIFIED HEATED HOLDING TRANSPORT CABINETS**

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

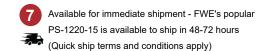
TEMP SET RANGE: 90° – 190°F (32° – 88°C) **Д**\$

**HUMI-TEMP "PS-1220" SERIES** 

## Pan server keeps bulk food hot, moist, and oven fresh

- Made for transport applications FWE cabinets are fully constructed of stainless steel, with a tubular welded base frame, and designed to absorb vibration and shock during transport
- 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
- Humidity can be added to condition circulated heat, keeping food fresh and hot for hours

- Controls are up-front, easy to read and set, and include a full-range °F/°C thermostat for easy operation. Thermometer continuously reads cabinet temperature - even without power source!
- Fully insulated throughout cabinet and door to provide energy efficient heating and longer holding times
- 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



\*Two year limited warranty

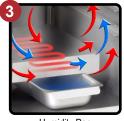




(Shown with Optional Accessory Electronic Controls)



**Built For Transport** 



**Humidity Pan** 



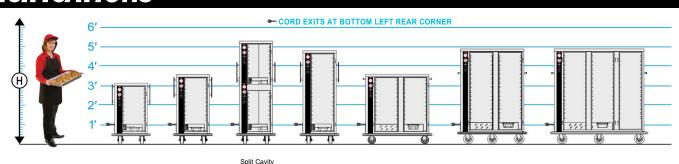


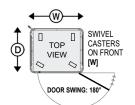
Fixed Rack Assembly



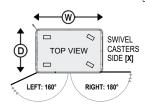
## **SPECIFICATIONS**

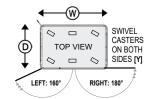
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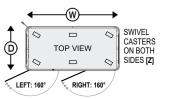


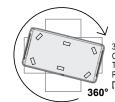


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3609 CASTER TURNING **RADIUS** [Y, Z]

CAPACITIES OF 12" x 20" or GN 1/1 PANS [A]							OVERALL EXTERIOR DIMENSIONS IN. (mm)		CLASS 100			
	2.625" F	2.625" FIXED SPACINGS			66.7mm FIXED SPACINGS			(Height Includes Casters and Bumpers)		SHIP		
MODEL	DEPTH 12" x 20" PANS			DEPTH GN 1/1 PANS			HIGH	DEEP	WIDE	NO. OF CASTER		WT.
NUMBER	2.5"	4"	6"	65mm	100mm	150mm	"H"	"D"	"W"	DOORS	SIZE	(KG)
	8	4	2	8	4	2	37.75" (959)	26.75" (679)	24.5" (622)	1	5"	150 (68)
	10	5	3	10	5	3	43" (1092)	26.75" (679)	24.5" (622)	1	5"	210 (95)
	12 6ea	6 3ea	4 2ea	12 6ea	6 3ea	4 2ea	63.5" (1613)	26.75" (679)	24.5" (622)	2	5"	260 (118)
	15	7	5	15	7	5	57.5" (1461)	26.75" (679)	24.5" (622)	1	5"	220 (100)
	20	10	6	20	10	6	43" (1092)	26.75" (679)	43" (1067)	2	5"	240 (109)
	30	14	10	30	14	10	59" (1499)	26.75" (679)	43" (1067)	2	6"	350 (159)
	45	21	18	45	21	18	59" (1499)	26.75" (679)	60.25" (1505)	3	6"	490 (223)

[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 1.5" tray per set of slides, overly third to part. excluding top set

PS-1220-6-6 Split Cavity: provides 2 compartments, each with separate controls

PS-1220 models are available with: Pass-thru Door [add "P"], See-thru Lexan Door [add "L"] Dutch Doors [add"D"]

Note: Dutch Doors are 2 half size doors only on full-size models.

ELECTRICAL DATA								
MODEL NUMBER	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	▼STANDARD 120	▼ STANDARD	▼STANDARD					
WATTS	1300	1650	2130					
AMPS	10.8	13.8	17.8					
HERTZ	60	60	60					
PHASE	Single	Single	Single					
PLUG USA			49					
	5-15P	5-15P*	5-20P*					
PLUG CANADA								
	5-15P	5-20P	5-30P					
VOLTS	220-240	220-240	220-240					
WATTS	1538	1935	2430					
AMPS	6.4	8	10.1					
HERTZ	60	60	60					
PHASE	Single	Single	Single					
PLUG USA	<b>6</b>	<b>6</b>	6					
USA	6-15P	6-15P	6-15P					
PLUG CANADA	6	6	6					
CANADA	6-15P	6-15P	6-15P					

\*Dedicated Circuit. ▼Lowest voltage shown is standard.

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 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 doors. High temperature gasket sealed; gasket shall be cabinet mounted. Each door shall have two (2) heavy-duty edgemount die cast hinges. Door latch shall be edgemounted, full grip, and positive closing. The hinge and latch mountings are reinforced with stainless steel backing plates. PS-1220-8-8P, PS-1220-15P, PS-1220-30P and PS-1220-45P are provided standard with magnetic edgemount door latches.

 $\textbf{CASTERS.} \ \text{Maintenance free polyure thane}$ tire casters in a configuration of two (2) rigid and two (2) swivel with brake. P-1220-30 and P-1220-45 shall have 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.

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 shall lift off of stainless steel heavy duty supports without tools for easy cleaning

**HEATING SYSTEM / CONTROLS.** Patented built-in "Humi-Temp" system shall include an Incolov 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 (32° to 88°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 tri-directional power cord and plug, rear mounted for safety. See electrical

data chart above for amperage, receptacle configuration, and for models that require a dedicated circuit.

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

#### **ELECTRICAL**

Electronic controls Upgraded element 220 volt, 50/6 Hz, single phase Heat retention battery (single door models) DOORS

See-thru Lexan door

Key locking door latch

Paddle latch Magnetic latch

Padlocking transport latch Left hand door hinging (single door models)

Flip-up lexan doors Pass through doors

Magnetic edgemount latch SPACINGS

Custom pan slide spacings Shelves

**CASTERS** 

All swivel or larger casters Floorlock (requires 6" casters)

**EXTRAS** 

Security packages X-factor frame Cord winder bracket

Tubular stainless steel push handles Top bumper

A **Hatco** Company

FOOD WARMING EQUIPMENT COMPANY, INC. COOK | HOLD | TRANSPORT | SERVE | REFRIGERATION | BARS 5599 Highway 31 W, Portland, Tennessee 37148



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