

# HEATED BANQUET TRANSPORT & SERVE CABINETS

## Pre-Plated Meals for Up to 12.375" Plates

**RADIANT "A-XL" SERIES** 



Radiant heat economy banquet cabinets are built to handle your most challenging events, on site or off premises, and keep your meals hot and fresh in up to (180) 12.375" plates



- 1 FWE banquet cabinets are constructed for high performance in restaurant and resort banquet operations. Engineered for transport applications standard, stainless steel, tubular base frame is engineered to absorb vibration and shock during transport
- 2 Soft, radiant, uniform heat that gently surrounds food to provide a better appearance, taste, and longer holding time
- 3 Eye level controls are up-front, recessed protected, 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
- Heavy-duty "no sag" shelves are removable to facilitate thorough cleaning
- 5 Push/pull handles allows easy maneuvering
- (6) "A-XL" series' models hold up to 12.375" plates.
  "A" models are available for up to 11" plates
- Recessed tri-directional cord pocket allows for compact fit

\*Two year limited warranty



Tubular Welded Base Frame



Eye Level Control Panel



Heavy-Duty "No Sag" Shelves

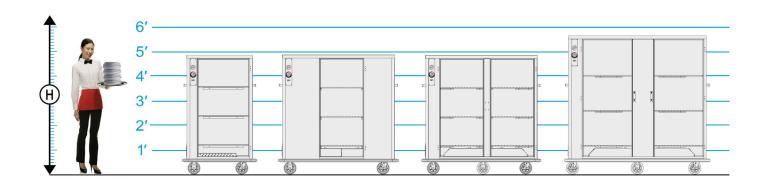


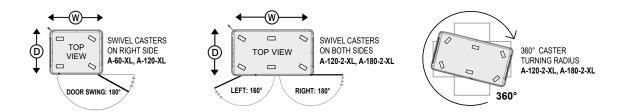
Tri-directional Cord



# SPECIFICATIONS

## **HEATED BANQUET TRANSPORT & SERVE CABINETS**





[A] COVERED PLATES: 12%" DIAMETER COVER & PLATE HEIGHT:				R			OVERALL EXTERIOR DIMENSIONS IN. (mm) (Height Includes Casters)			CLASS 100				
	MODEL NUMBER		/8" STACKS OF		STACKS	[B] SHELVES	SHELF SIZE	SHELF CLEARANCE (mm)	HIGH "H"	DEEP "D"	WIDE "W"	CASTER SIZE	NO. OF DOORS	SHIP WT. LBS (KG)
		48	4	60	5	3	x 245/8" 245/8"	13.7" (348)	58.5" (1486)	30.75" (782)	36.5" (928)	6"	1	285 (130)
		96	4	120	5	3	x 245/8" 493/8"	13.7" (348)	58.5" (1486)	31.25" (794)	58.75" (1493)	6"	1	435 (198)
		96	4	120	5	3	x 245/8" 493/8"	13.7" (348)	58.5" (1486)	31.25" (794)	58.75" (1493)	6"	2	445 (202)
		150	5	180	6	3	x 245/8" 613/4"	16.5" (419)	67.75" (1721)	31.25" (794)	71.25" (1810)	6"	2	550 (250)

[A] Capacities when using covers depend on height of plate and cover. Capac	ities shown
are based on 12.375" diameter plate and cover height of 3.125" and 2.625" res	spectively.

[B] Consult factory for clearance
and capacity with extra shelves.

ELECTRICAL DATA						
MODEL NUMBER	A-60-XL A-120-XL A-120-2-XL	A-180-2-XL				
VOLTS	120	120				
WATTS	1000	2000				
AMPS	8.3	16.7				
HERTZ	50/60	50/60				
PHASE	Single	Single				
PLUG USA	5-15P	5-20P				
PLUG CANADA	5-15P	5-30P				

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 stress plates at corners

INSULATION. "Ultra-Guard" UG-26 high density fiberglass insulation throughout; top, back, bottom, sides, and door(s).

HANDLES. Heavy-duty, solid formed 1" x .375" thick; mounted at each end of unit. Mounting reinforced with stainless steel channel.

**BUMPER.** Solid continuous wraparound aluminum channel, bolted to frame, with snapin, non-marking 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 edgemount die cast hinges. Single-door models shall have edgemounted and full grip door latches. Two-door models shall have edgemounted, magnetic and full grip door latches. 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. A-120-2-XL and A-180-2-XL models shall be 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. Shelves shall be supported by high strength, "no sag" 14 gauge die-formed stainless steel brackets.

**HEATING SYSTEM / CONTROLS. Radiant** heat system shall include an Incoloy nickel-chromium alloy heating element. 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 and thermostat cycling light are also included

## **FLECTRICAL CHARACTERISTICS.** 3 wire

grounded tri-directional power cord and plug, rear mounted for safety. See electrical data chart above for amperage and receptacle configuration. See electrical chart 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, 50/60 Hz single phase Solar digital thermometer DOORS

#### Key locking door latch

Paddle latch Magnetic latch

## Padlocking transport latch

**CASTERS** All swivel (4 caster base only)

### Larger casters

Floorlock (4 caster base only)

#### **EXTRAS**

Plate carriers: CP or UP Cord winder bracket Menu card holder Dry erase board

Extra shelves - factory installed Drop down tubular S/S handle Ergo U-shaped handle

"Convert-a-Unit" for canned fuel use Models: A-60-XL, A-120-2-XL, A-180-2-XL

FOOD WARMING EQUIPMENT COMPANY, INC.

5599 HWY. 31 W. Portland, TN 37148

800-222-4393 | WWW.FWE.COM | SALES@FWE.COM

#### COOK | HOLD | TRANSPORT | SERVE | REFRIGERATION | BARS











