



PROJECT:	MODEL:	QUANTITY:	ITEM NO:

# HEATED BANQUET TRANSPORT & SERVE CABINETS

## Pre-Plated Meals For Up To 12.375" Plates

### HUMI-TEMP "P-XL" SERIES

**PXL** Built to handle your most challenging events, on site or off premise, keeping your meals hot and fresh

- 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** Controls are up-front, recessed protected, easy to read and set, and include a full-range °F/°C thermostat for easy operation
- 3** Heavy-duty "no sag" shelves are removable to facilitate thorough cleaning
- 4** 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
- 5** Push/pull handles - allows easy maneuvering
- 6** P-XL series' models hold up to 12.375" plates. P models are available for up to 11" plates

*\*Two year limited warranty*



**P-60-XL**



**P-72-XL**

*Shown with optional Larger Casters*



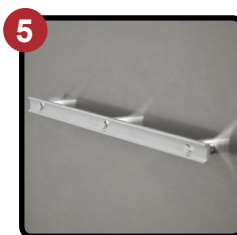
Control Panel



Heavy-Duty "No Sag" Shelves



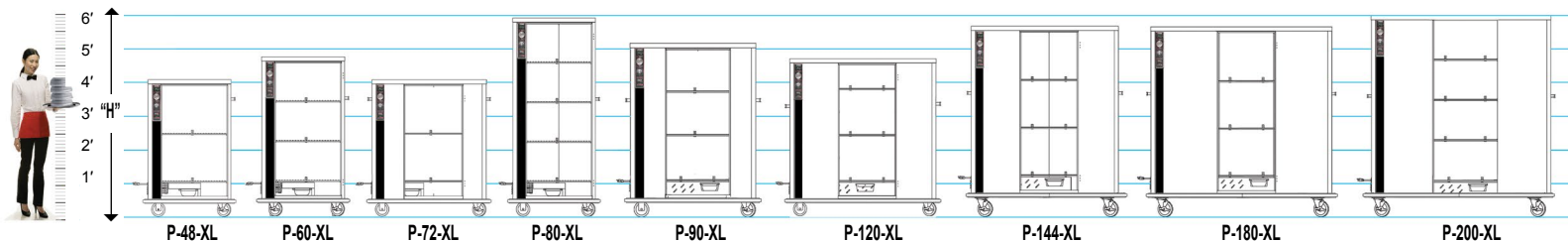
Humidity Pan



Push/Pull Handles



# SPECIFICATIONS: HEATED BANQUET TRANSPORT & SERVE CABINETS

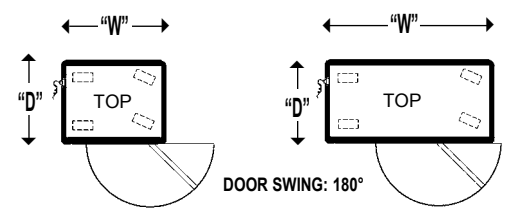


MODEL NUMBER	COVERED PLATES: 12.375" DIAMETER		SHELVES	COVERED PLATES STACKED HIGH	SHELF SIZE	SHELF CLEARANCE (mm)	OVERALL EXTERIOR DIMENSIONS IN. (mm) (Height Includes Casters)			CASTER SIZE	NO. OF DOORS	CLASS 100 SHIP WT. LBS. (KG)
	COVER & PLATE HEIGHT:						HIGH "H"	DEEP "D"	WIDE "W"			
	3.125"	2.625"										
P-48-XL	40 [A]	48 [A]	2	5	24.625" x 24.625"	16.5" (419)	49.25" (1251)	31.25" (794)	34.75" (883)	5"	1	245 (111)
P-60-XL	48 [A]	60 [A]	3	4	24.625" x 24.625"	13.7" (348)	57" (1448)	31.25" (794)	34.75" (883)	5"	1	270 (122)
P-72-XL	60 [A]	72 [A]	2	5	24.625" x 37"	16.5" (419)	49.25" (1251)	31.25" (794)	46.5" (1181)	5"	1	325 (147)
P-80-XL	64 [A]	80 [A]	4	4	24.625" x 24.625"	13.7" (348)	71.5" (1816)	31.25" (794)	34.75" (883)	5"	1	330 (150)
P-90-XL	72 [A]	90 [A]	3	5	24.625" x 37"	13.7" (348)	57" (1448)	31.25" (794)	46.5" (1181)	5"	1	345 (156)
P-120-XL	96 [A]	120 [A]	3	4	24.625" x 49.375"	13.7" (348)	57" (1448)	31.25" (794)	58.75" (1492)	5"	1	410 (186)
P-144-XL	120 [A]	144 [A]	3	5	24.625" x 49.375"	16.5" (419)	68" (1727)	31.25" (794)	58.75" (1492)	6"	1	470 (213)
P-180-XL	150 [A]	180 [A]	3	5	24.625" x 61.75"	16.5" (419)	68" (1727)	31.25" (794)	71.25" (1810)	6"	1	545 (247)
P-200-XL	160 [A]	200 [A]	4	5	24.625" x 61.75"	13.7" (348)	72.5" (1842)	31.25" (794)	71.25" (1810)	6"	2 Dutch	580 (263)

[A] Capacities when using covers depend on height of plate and cover. Capacities shown are based on plate and cover height of 3.125" and 2.625" respectively. 12.375" diameter cover is maximum when not using carriers and stacking directly on shelves.

[B] Consult factory for clearance and capacity with extra shelves (carriers cannot be used with the accessory).

Plate carriers are not available on P-XL models.



ELECTRICAL DATA			
	P-48-XL, P-60-XL, P-72-XL, P-80-XL, P-90-XL	P-120-XL, P-144-XL	P-180-XL, P-200-XL
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. \*Also available in 1600W, 13.3 amp, and 5-15P. Consult factory.

**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).

**PUSH BARS HANDLES.** Heavy-duty, solid formed 1" x .375" thick; mounted at each end of unit. Mounting 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 edgemount die cast hinges. Doors shall have edgemounted 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. 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. Bottom shelf shall be equipped with "lift-up" hook for easy access to facilitate cleaning.

**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). 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 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**
- Digital thermometer
  - 1500 or 2000 watt element
  - 220 volt, 50/60 Hz, single phase
- DOORS**
- Dutch doors
  - Key locking door latch
  - Paddle latch
  - Magnetic latch
  - Padlocking transport latch
- CASTERS**
- Larger casters
  - Six caster configuration
  - Floorlock (requires 6" casters)
- EXTRAS**
- Cord winder bracket
  - Menu card holder
  - Dry erase board
  - Extra shelves - factory installed
  - Ergo drop down handles

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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