



PROJECT:	MODEL:	QUANTITY:	ITEM NO:

HEATED HOLDING TRANSPORT CABINETS

Universal - For Various Size Trays, Pans and Gastro Norm

TOP MOUNT "UHST" SERIES

Built-in Top Mount heat system provides slim-line cabinet profile, yet meets demands for high capacity

- 1** Narrow spaces are no problem with the slim design of the UHST series - these cabinets fit easily into tight spaces without sacrificing needed capacity
- 2** 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
- 3** Unique design holds 12" x 20" pans, 18" x 26" sheet trays or GN containers on fully adjustable tray slides. Slides are removable for thorough interior cleaning
- 4** UHST series features FWE's Top Mount heat system, which eliminates hot and cold spots by gently circulating hot air throughout the interior of the cabinet
- 5** Controls are up-front, easy to read and set, and include a full-range °F/°C thermostat for easy operation
- 6** Top mounted elements are protected from spillage and leaves the bottom of the cabinet open for easy cleaning reducing maintenance and cleaning costs
- 7** Available for immediate shipment - FWE's popular UHST-13 is available to ship in 48 hours (Quick Ship terms and conditions apply)

***Two year limited warranty**



UHST-7



UHST-10



UHST-13D
(Shown with optional Dutch Door accessory)



Built For Transport



Adjustable Tray Slides



Control Panel



Open Bottom Base



made to serve you better

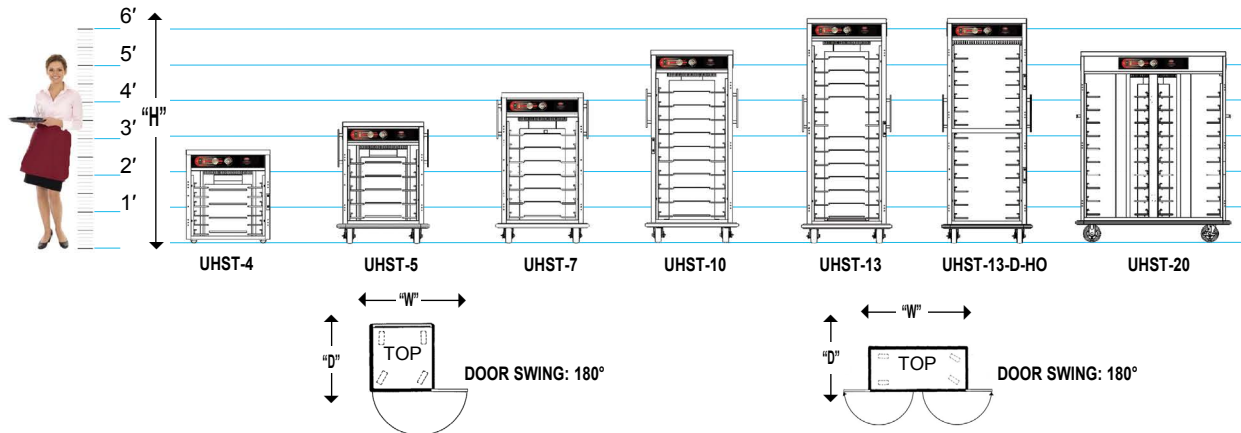
IP X4

CE



PROJECT:	MODEL:	QUANTITY:	ITEM NO:
----------	--------	-----------	----------

SPECIFICATIONS: HEATED HOLDING TRANSPORT CABINETS



ELECTRICAL DATA - SINGLE PHASE			
	UHST-4, UHST-5 UHST-7, UHST-10, UHST-13		
VOLTS	120	208	220-240
WATTS	1700	1535	1985
AMPS	14.2	7.4	8.3
HERTZ	50/60	50/60	50/60
PHASE	Single	Single	Single
PLUG USA			
PLUG CANADA			
UHST-20 UHST-13-D-HO			
VOLTS	120	208	220-240
WATTS	2200	1980	2580
AMPS	18.3	9.5	10.8
HERTZ	50/60	50/60	50/60
PHASE	Single	Single	Single
PLUG USA			
PLUG CANADA			

CAPACITIES OF TRAYS / PANS: 4.5" (114 mm) Spacings are Standard [A]														OVERALL EXTERIOR DIMENSIONS IN. (mm)				CLASS 100								
MODEL NUMBER	STANDARD CAPACITY: NUMBER OF TRAYS / PANS @ 4.5" Spacings (114 mm)									OPTIONAL CAPACITY: NUMBER OF TRAYS / PANS @ 3" Spacings (76 mm)					HIGH "H"	DEEP "D"	WIDE "W"	NO. OF DOORS	CASTER SIZE	SHIP WT. LBS. (KG)						
	TRAY/PAN SLIDES PROVIDED	18 x 26	12 x 20	14 x 18	18 x 13	20 x 22	10 x 20	GN 2/1	GN 1/1	MAXI-PAN 20x20 Rack	TRAY/PAN SLIDES REQUIRED	18 x 26	12 x 20	14 x 18							18 x 13	20 x 22	10 x 20	GN 2/1	GN 1/1	MAXI-PAN 20x20 Rack
< 34" UHST-4 Slim-Line	4 pr	4	8	8	8	4	8	4	4	6 pr (2 pr)	6	12	12	12	6	12	6	12	6	12	31.5" (800)	35.25" (895)	30.75" (781)	1	2"*	240 (109)
UHST-5 Slim-Line	5 pr	5	10	10	10	5	10	5	5	7 pr (2 pr)	7	14	14	14	7	14	7	14	7	14	40.5" (1029)	35.25" (895)	30.75" (781)	1	5"	270 (122)
UHST-7 Slim-Line	7 pr	7	14	14	14	7	14	7	7	10 pr (3 pr)	10	20	20	20	10	20	10	20	10	20	49.5" (1257)	35.25" (895)	30.75" (781)	1	5"	305 (138)
UHST-10 Slim-Line	10 pr	10	20	20	20	10	20	10	10	15 pr (5 pr)	15	30	30	30	15	30	15	30	15	30	63.25" (1607)	35.25" (895)	30.75" (781)	1	5"	360 (163)
QUICK SHIP ITEM UHST-13 Slim-Line	13 pr	13	26	26	26	13	26	13	13	19 pr (6 pr)	19	38	38	38	19	38	19	38	19	38	76.25" (1937)	35.25" (895)	30.75" (781)	1	5"	410 (186)
UHST-13-D-HO Slim-Line	13 pr	13	26	26	26	13	26	13	13	19 pr (6 pr)	19	38	38	38	19	38	19	38	19	38	76.25" (1937)	35.25" (895)	30.75" (781)	2	5"	410 (186)
UHST-20 Slim-Line	20 pr	20	40	40	40	20	40	20	20	30 pr (10 pr)	30	60	60	60	30	60	30	60	30	60	65.75" (1670)	33.75" (857)	54" (1372)	2	6"	465 (211)

[A] Uprights punched on 1.5" (38mm) centers. Tray slides are adjustable. Number of tray slides are listed above. Standard spacings are 4.5" (114 mm).
 [B] UHST-13-D-HO is standard with Dutch Doors. High output models [add "HO"] are not available with a full length door. Temperature range of 90 - 240°F.
 • Dutch Doors [add "D"] are 2 half size doors on full-size models.
 • Pass-Thru Door [add "P"] is available on all model sizes.
 • See-thru Lexan Door [add "L"] is available on all model sizes.
 *UHST-4 is standard with all swivel casters
 Note: The heat discharges from the rear on the "Slim-Line" cabinet design. The heat discharges side-to-side in the "Pass-Thru" cabinet design.

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 plates at corners.
INSULATION. Insulated throughout; top, back, bottom, sides, doors using high density ceramic and fiberglass insulation.
PUSH BAR HANDLES. Heavy-duty, solid formed 1" x .375" thick; mounted at each end of unit. Mountings reinforced with stainless steel channel. UHST-4 is standard without handles.
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. UHST-4 is standard without a bumper

DOORS AND LATCHES. Flush mounted, stainless steel insulated gasketless door. Full-size doors shall have three (3) heavy-duty edgemount die cast hinges. Magnetic door latch shall be edgemounted, full grip, and positive closing. The hinge and latch mountings are reinforced with stainless steel backing plates. UHST-13D-HO is standard with dutch doors.
CASTERS. Polyurethane tire casters with Zerk grease (lubrication) fittings in a configuration of two (2) rigid, and two (2) swivel with brake. Casters shall have a reinforced yoke welded to 10-gauge caster mounting 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.

TRAY SLIDES. Welded rod-style tray slides are nickel plated for greater durability and sanitation. Fully adjustable / removable and designed to give secure bottom tray support. Removable stainless steel uprights shall be punched on 1-1/2" (38mm) spacing for easy tray/pan adjustment, and shall easily lift off heavy-duty, stainless steel brackets without the use of tools. Each pair of tray slides shall accommodate: (1) 18"x26", (2) 14"x18" trays, (2) 12"x20", (1) GN 2/1, (2) GN 1/1, (1) Maxi-Pan or (1) 20"x22".
HEATING SYSTEM / CONTROLS. Top mounted, forced air blower system shall include one (1) Hi-Temp, self-lubricated, impedance protected, fan-cooled blower motor 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, rear 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
 - High output models available
 - 220 volt, 50/60 Hz, single phase
 - Upgraded element
- DOORS**
- Key locking door latch
 - See-thru Lexan door
 - Dutch doors (not available on HO models)
 - Pass-thru door
 - Paddle latch
 - Padlocking transport latch
 - Left hand door hinging - Single door models
 - Field reversible door - Single door models
- SPACINGS**
- Extra tray slides
 - "Ultra-Universal" transport slides
 - Fixed rack
- CASTERS**
- All swivel or larger casters
 - Floorlock (requires 6" casters)
- EXTRAS**
- Security packages
 - Cord winder bracket
 - X-factor frame
 - Thermal barrier wall for heated/ambient configurations
 - Passive water pan
 - Tubular s/s handles

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.
 © 15 Food Warming Equipment Company, Inc. R.15.05



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