



PROJECT:	MODEL:	QUANTITY:	ITEM NO:

TOP MOUNT MOBILE PAN SERVERS

For 12" x 20" and Gastro-Norm 1/1 Pans

"PST SERIES"

TOPMOUNT



PST-16



PST-32 HDM

Shown with manual controls, paddle latches, padlocking transport latches, stainless steel bumper optional accessories.

Built-in Top Mount Heat System provides slim-line cabinet profile – yet meets demands for high capacity.

FWE's PST-Series cabinets accommodate shallow and deep Gastro-Norm 1/1 and 12" x 20" pans. FWE's unique pan slide racks are one piece die stamped stainless steel, providing greater hygiene and strength. The front edges are relieved for easy loading and the pair of racks are removable for easy cleaning.

"PST 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. Narrow spaces are no problem with the slim design of the "PST Series". They fit easily into tight spaces without sacrificing needed capacity.

The heat system is built *into* the cabinet to make cleaning effortless, reducing maintenance and cleaning costs. Controls are protected and up front at eye level convenience, easy to see and operate.

Built tough using stainless steel throughout, the welded construction and exclusive tubular stainless steel base frame ensure that FWE's cabinets will withstand the most demanding use. Make your choice FWE . . . the "Choice of the Professionals".

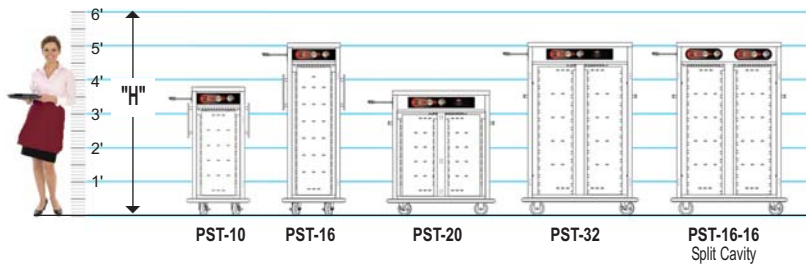
- ◇ "Top Mount" built-in heat system
- ◇ Easy-to-use controls
- ◇ Gasketless door
- ◇ All stainless steel
- ◇ All welded construction - no rivets
- ◇ Tubular stainless steel welded base frame
- ◇ Full extension bumper
- ◇ Heavy-duty polyurethane casters
- ◇ Heavy-duty hinges
- ◇ Positive close magnetic door latch
- ◇ Fully insulated throughout
- ◇ Removable stainless steel pan slide rack with fixed spacings
- ◇ Two year limited warranty



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SPECIFICATIONS:

TOP MOUNT MOBILE PAN SERVER

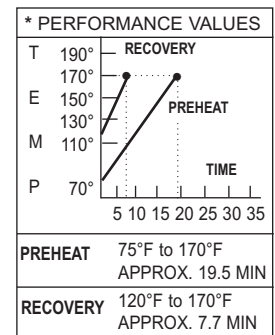


ELECTRICAL DATA	PST-10 PST-16 PST-20 PST-32	PST-16-16	PST-16 PST-20	PST-10	PST-16 PST-20 PST-32	PST-16-16
TEMP RANGE	90°F to 190°F	90°F to 190°F	90°F to 240°F	90°F to 190°F	90°F to 190°F	90°F to 190°F
VOLT	120	120	120	208 220-240	208 220-240	208 220-240
WATTS	1720	1940	2220	1555 2005	2000 2600	3440 4094
AMPS	14.3	16.2	18.5	7.5 8.4	9.6 10.8	14.7 17
HERTZ	50 / 60	50 / 60	50 / 60	50 / 60	50 / 60	50 / 60
PHASE	Single	Single	Single	Single	Single	Single
NEMA PLUG	5-15P	5-20P	5-20P	6-15P	6-15P	6-15P

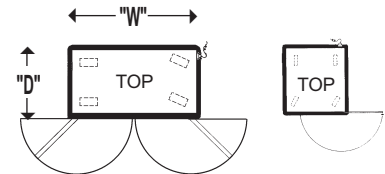
Dedicated circuit.

MODEL NUMBER	CAPACITIES OF 12" x 20" or GN 1/1 PANS [A]						OVERALL EXTERIOR DIMENSIONS IN. (mm)			NO. OF DOORS	CASTER SIZE	SHIP WT. LBS. (KG)	CUBIC FEET (m3)
	2.625" FIXED SPACINGS			66.7mm FIXED SPACINGS			HIGH "H"	DEEP "D"	WIDE "W"				
	DEPTH 12" x 20" PANS			DEPTH GN 1/1 PANS									
PST-10	10	5	3	10	5	3	47.5" (1207)	29.75" (756)	22.5" (572)	1	5"	230 (104)	17.53 (.50)
PST-16 †	16	7	5	16	7	5	61.75" (1568)	29.75" (756)	22.5" (572)	1	5"	265 (120)	23.73 (.67)
PST-20	20	10	6	20	10	6	47.25" (1200)	29.75" (756)	41.25" (1048)	2	5"	330 (150)	31.36 (.89)
PST-32 †	32	14	10	32	14	10	61.75" (1568)	29.75" (756)	41.25" (1048)	2	5"	420 (191)	42.44 (1.20)
PST-16-16 † Split Cavity	32 16 ea	14 7 ea	10 5 ea	32 16 ea	14 7 ea	10 5 ea	61.75" (1568)	29.75" (756)	41.25" (1048)	2	5"	455 (206)	42.44 (1.20)

[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.
 † Dutch Doors are available on the full-size models. Add "D" for the Dutch Door optional accessory.
 All PST Models have rear discharge heat distribution tunnel and are not available with Pass-thru Door.



* Values are for mid-size model listed.



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. "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 cleaning.
DOORS AND LATCHES. Flush mounted, stainless steel insulated gasketless door. Each door shall have two (2) 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.
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 castor plate. The castor 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 are removable without tools for cleaning. Racks shall lift off heavy-duty stainless steel supports.

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. See electrical data chart above for amperage and receptacle configuration. Dedicated circuit.

Optional Accessories:

- Food Sentry™ electronic controls
- Manual controls with digital thermometer
- 220 volt, 50/60 Hz, single phase
- CE compliant
- Heat retention battery
- Key locking door latch
- See-thru lexan door
- See-thru lexan Dutch doors †
- Gasketless Dutch doors †
- Paddle latch
- Padlocking transport latch
- Left hand door hinging
- Field reversible door
- Security packages
- All swivel or larger casters
- Door edge trim
- Cold plate cartridge
- Floorlock (requires 6" casters)
- Custom pan slide spacings

FWE Products are used by major companies world-wide. We can modify, design, or custom build equipment to fit your special requirements.



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