



PROJECT:	MODEL:	QUANTITY:	ITEM NO:

# HEATED CABINETS

## Non-Insulated - Various Size Trays, Pans, and Gastro-Norm

“ETC-UA-HD SERIES”

### FEATURES & BENEFITS:

- ◇ Economical Semi-Insulated holding cabinet keeps prepared foods at serving temperatures.
- ◇ 1.5K efficient, built-in heating system maintains heat to properly hold food products.
- ◇ Constructed of stainless steel, with welded base frame for strength and ease of mobility.
- ◇ Insulated reinforced doors, field reversible for flexibility; self adjusting tight seal gasket.
- ◇ Wire universal angles accommodate a large variety of pan sizes on adjustable 1-1/2” centers.
- ◇ Controls are up-front and easy-to-read at eye level convenience, allows adjustment without opening door.
- ◇ Heavy-duty 5” swivel casters, two with brakes.
- ◇ Two year limited warranty



ETC-UA-12HD



ETC-UA-6HD

*Economy, non-insulated cabinet with “Humi-Temp” heat system.*

FWE’s heavy-duty ETC-UA-HD Series hold 18” x 26”, 12” x 20”, 14” x 18”, 12” x 18”, 20” x 22”, 10” x 20” as well as Gastro-Norm sizes: GN 2/1, GN 1/1 and GN Maxi-Pans. Cabinets are insulated on the left wall and door for greater heat retention than NON-insulated cabinets. FWE’s patented “Humi-Temp” Heat / Humidity system eliminates hot and cold spots by gently circulating hot, moist air throughout the interior of the cabinet. Humidity can be added to preserve the moisture content of the food, keeping food fresh and hot for hours.

Our internal frame construction is designed for rigorous operations and environments, including catering and transport applications.

FWE non-insulated cabinets last longer than any other – period!!



### OPTIONAL ACCESSORIES:

#### DOORS

- Dutch doors
- See-thru lexan door
- Pass-thru door
- Key locking door latch
- Paddle latch
- Padlocking transport latch
- Door edge trim

#### TRAY SLIDES

- Extra tray slides
- “Ultra-Universal” transport slides
- Welded rack at custom spacings

#### CASTERS

- All swivel or larger casters
- Floorlock (requires 6” casters)

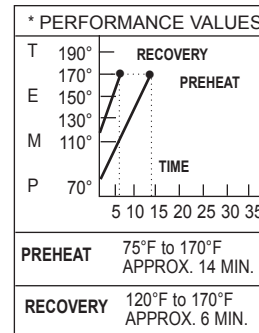
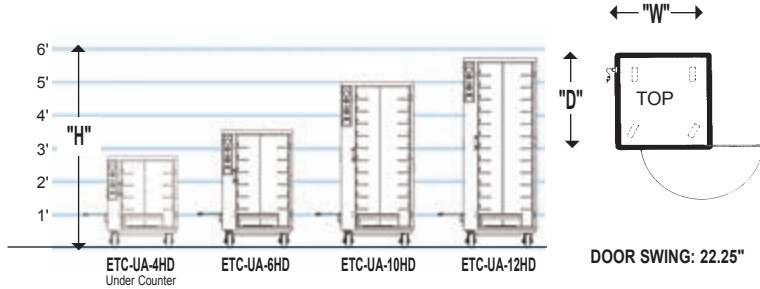
#### EXTRAS

- Security packages
- Full extension bumper
- Top corner bumpers
- Heavy-duty push-pull handles
- Mechanical timer

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# SPECIFICATIONS:

# HEATED CABINETS



ELECTRICAL DATA		
VOLTS	120	220-240
WATTS	1550	1835
AMPS	12.9	7.6
HERTZ	50 /60	50 /60
PHASE	Single	Single
PLUG USA	5-15P	6-15P
PLUG CANADA	5-20P	6-15P

\* Values are for mid-size model listed.

Dedicated circuit

MODEL NUMBER	CAPACITIES OF TRAYS / PANS: 4.5" (114 mm) Spacings are Standard [A]														OVERALL EXTERIOR DIMENSIONS IN. (mm)				Consult Factory for SHIPPING CLASS															
	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"	NUMBER OF DOORS	CASTER SIZE	SHIP WT. (KG)	CUBIC FEET (m <sup>3</sup> )													
	TRAY/PAN SLIDES PROVIDED	18 x 26	12 x 20	14 x 18	12 x 18	20 x 22	10 x 20	GN 2/1	GN 1/1	MAXI-PAN 20x20 Reck	TRAY/PAN SLIDES REQUIRED (Additional)	18 x 26	12 x 20	14 x 18								12 x 18	20 x 22	10 x 20	GN 2/1	GN 1/1	MAXI-PAN 20x20 Reck							
ETC-UA-4HD Under Counter	4 pr	4	8	8	8	4	8	4	8	4	4	4	4	4	5 pr (1 pr)	5	10	10	10	5	10	5	10	5	5	34.25" (869)	31.25" (794)	29" (737)	1	5"	170 (78)	17.96 (.51)		
ETC-UA-6HD	6 pr	6	12	12	12	6	12	6	12	6	6	6	6	6	9 pr (3 pr)	9	18	18	18	9	18	9	18	9	18	9	9	43.25" (1099)	31.25" (794)	29" (737)	1	5"	200 (90)	22.68 (.64)
ETC-UA-10HD†	10 pr	10	20	10	20	10	20	10	20	10	10	10	10	10	14 pr (4 pr)	14	28	28	28	14	28	14	28	14	28	14	14	61.25" (1556)	31.25" (794)	29" (737)	1	5"	250 (114)	32.12 (.91)
ETC-UA-12HD †	12 pr	12	24	24	24	12	24	12	24	12	12	12	12	12	17 pr (5 pr)	17	34	34	34	17	34	17	34	17	34	17	17	70.25" (1784)	31.25" (794)	29" (737)	1	5"	280 (126)	36.84 (1.04)

[A] Uprights punched on 1.5" (38mm) centers. Tray slides are adjustable. Number of tray slides are listed above. Standard spacings are 4.5" (144mm).

- Dutch Doors [add "D"] are 2 half size doors available on the full-size models.†
- All ETC-UA-HD models are available with the Pass-thru Door [add "P"] and See-thru Lexan Door [add "L"] optional accessories.

**CONSTRUCTION.** Heliarc welded, single unit construction of 18-gauge stainless steel; Welded tubular base frame shall be 1" square, heavy gauge stainless steel tubing, with 10-gauge stainless steel reinforcing plates at corners and fittings.

**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.

**HANDLES.** Full-size, form-fitting recessed hand grips shall be mounted on each side of cabinet.

**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.

**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 1.5" spacings, o.c., for easy tray adjustment, and shall easily lift off heavy-duty stainless steel brackets without the use of tools for cleaning.

**HEAT SYSTEM AND CONTROLS.** System shall include a long life Incoloy nickel-chromium alloy heating element. A stainless steel water reservoir shall be removable for ease of cleaning/sanitation. System shall have a Hi-Temp, self-lubricated, impedance protected fan-cooled blower motor for air distribution. Controls shall include adjustable temperature control (to 190°F.), 20 amp ON/OFF power switch, operational range thermometer.

### ELECTRICAL CHARACTERISTICS.

3 wire grounded 10 foot extension power cord and plug. See electrical data chart above for amperage and receptacle configuration. Dedicated circuit.



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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.

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