



PROJECT:	MODEL:	QUANTITY:	ITEM NO:

HEATED HOLDING & PROOFER CABINETS

Non-Insulated - Various Size Trays, Pan and Gastro-Norm

ECONOMY "ETC-UA-PH" SERIES

*Two cabinets in one! Dual-purpose cabinets
proof and heat - eliminating costly duplication of equipment*

1 Easy to use - upfront and recessed control panel has separate, easy to read and set, air moisture and air temperature controls

2 Built-in humidity system balances moisture and air with controlled heat and humidity capabilities - allows for greater control of holding food Environment for longer holding periods

3 Removable humidity pan: 12" x 20" pan provides large water reservoir - removable, easy to clean and replaceable

4 Stainless steel wire universal angles accommodate a large variety of pan sizes on adjustable 1 1/2" centers

5 Field reversible door - flexible installation options for kitchen layout

6 Constructed of stainless steel, with welded base frame for added strength and durability



ETC-UA-12PH

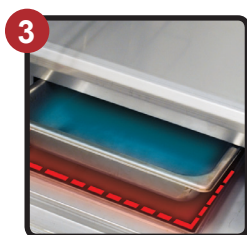


ETC-UA-6PH

**Two year limited warranty*



Control Panel



Humidity Pan



Adjustable Tray Slides

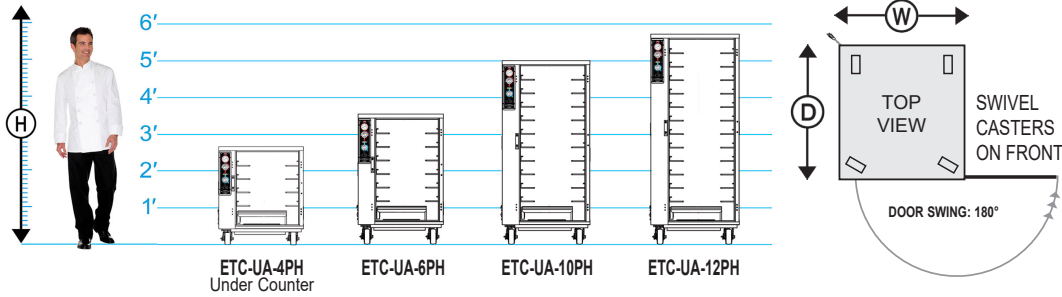


Stainless Steel Construction



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SPECIFICATIONS: HEATED HOLDING/PROOFER CABINETS



ELECTRICAL DATA			
	STANDARD	OPTIONAL	OPTIONAL
VOLTS	120	120	220/240
WATTS	1900	1650	2133
AMPS	15.8	13.8	8.9
HERTZ	50/60	50/60	50/60
PHASE	Single	Single	Single
PLUG USA			
PLUG CANADA			

*Dedicated circuit.

CAPACITIES OF TRAYS / PANS: 4.5" (114 mm) Spacings are Standard [A]																				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)									OVERALL EXTERIOR DIMENSIONS IN. (mm) (Height Includes Casters)			NO. OF DOORS	CASTER SIZE	SHIP WT. LBS. (KG)			
	TRAY/PAN SLIDES PROVIDED	18 x 26	Baguette	12 x 20	14 x 18	18 x 13	20 x 22	10 x 20	GN 2/1	GN 1/1	MAXI-PAN	TRAY/PAN SLIDES REQUIRED (Additional)	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	HIGH "H"				DEEP "D"	WIDE "W"	
<34" ETC-UA-4PH Under Counter	4 pr	4	4	8	8	8	4	8	4	8	4	6 pr (2 pr)	6	6	12	12	12	6	12	6	12	6	32.5" (826)	30.5" (775)	29.25" (743)	1	3.5**	210 (95)
ETC-UA-6PH	6 pr	6	6	12	12	12	6	12	6	12	6	9 pr (3 pr)	9	9	18	18	18	9	18	9	18	9	43.25" (1099)	30.5" (775)	29.25" (743)	1	5"	240 (109)
ETC-UA-10PH	10 pr	10	10	20	20	20	10	20	10	20	10	15 pr (5 pr)	15	15	30	30	30	15	30	15	30	15	61.25" (1556)	30.5" (775)	29.25" (743)	1	5"	285 (129)
ETC-UA-12PH	12 pr	12	12	24	24	24	12	24	12	24	12	17 pr (5 pr)	17	17	34	34	34	17	34	17	34	17	70.25" (1784)	30.5" (775)	29.25" (743)	1	5"	290 (132)

[A] Tray slides accommodate: (1) 18" x 26", (1) Baguette/French Bread Form 18" x 26", (2) 14" x 18" trays, (2) 12" x 20", (1) GN 2/1, (2) GN 1/1, (1) Maxi-Pan.

[B] Uprights punched on 1-1/2" (38 mm) centers. Tray slides are adjustable. Number of tray slides are listed above. Standard spacings are 4.5" (114 mm).

Models are available with: Pass-thru Door [add "P"], See-thru Lexan Door [add "L"], Dutch Doors [add "D"]
Note: Dutch Doors are 2 half size doors only on full-size models.

*ETC-UA-4PH is an under counter model provided standard with all swivel casters

CONSTRUCTION. Heliarc welded, single unit construction of stainless steel; 20 gauge polished exterior, 22 gauge stainless steel interior with easy-to-clean covered corners.

DOORS AND LATCHES. Flush mounted, field reversible, stainless steel insulated doors. High temperature gasket sealed; gasket shall be cabinet mounted. Each door shall have two (2) heavy-duty edgmounted die cast hinges. Door latch shall be edgmounted, 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. ETC-UA-4PH model shall be standard with a caster configuration of 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.

TRAY SLIDES. Welded rod-style tray slides are stainless steel 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" (38 mm) spacings for easy tray adjustment, and shall easily lift off heavy-duty stainless steel brackets without the use of tools for cleaning.

PROOFING SYSTEM/CONTROLS. Built in humidified holding system shall include two (2) separate long life Incoloy nickel-chromium alloy heating elements per cavity; separate, adjustable controls shall be provided for each function. One to control the interior air temperature, and one to control the interior air moisture. An oversized and baffled, 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 moist air distribution. 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, adjustable moisture control (Low to High) with "P" to indicate "Proof" position, 20 amp ON/OFF power switch, humidity cycle light, and thermostat cycling light shall also be included.

ELECTRICAL 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.

OPTIONAL ACCESSORIES

- ELECTRICAL**
- Electronic controls
 - 220 volt, 50/60 Hz single phase
 - Timer
 - Element upgrade
- DOORS**
- Dutch doors
 - See-thru Lexan door
 - Key locking door latch
 - Paddle latch
 - Left hand door hinging
 - Glass doors
- SPACINGS**
- Extra stainless steel tray slides
 - "Ultra-Universal" transport slides
 - Fixed rack
- CASTERS**
- All swivel or larger casters
- EXTRAS**
- Full extension bumper
 - Tubular S/S handles
 - Top corner bumpers (set of 4)
 - Security packages

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