



PROJECT:	MODEL:	QUANTITY:	ITEM NO:

# MOBILE FREEZERS

**For Various Size Trays, Pans, and Gastro-Norm**

**“F SERIES” and “UFS SERIES”**



F-30



UFS-10



FWE Tray Slides Tested and Approved to meet the NSF International Corrosion Resistance requirements under NSF Std 51/ASTM B117 Sections 6.2 and 6.2.1

**Specifically designed engineered for transport applications for banquets, hotels, convention centers, institutions, and satellite operations.**



TM

Built like no other freezer available, these units address the most demanding and punishing environments. Stationary or reach-in units are *not* made to be moved – while FWE’s construction absorbs vibration and shock during transport.

Our forced air “COLD-TEMP” system maintains a balanced temperature which gently circulates the cold air evenly throughout the cabinet. FWE tray slides are designed so they cannot block the flow of cold/moist air.

Exclusive “Food Sentry” easy-to-use controls offer the ultimate performance and accurate cabinet temperatures. Continuously intuitive self-defrosting cold system *with on demand override* make operation convenient and user friendly.

The versatile “UFS” model holds a greater variety and capacity of universal trays and pans, including Gastro-Norm.

Both these single door mobile freezers have the same high quality features and construction that have made FWE the “Choice of the Professionals.”

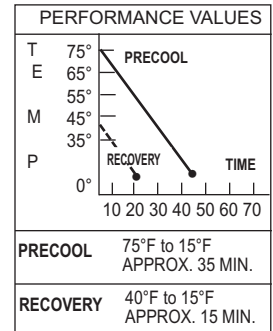
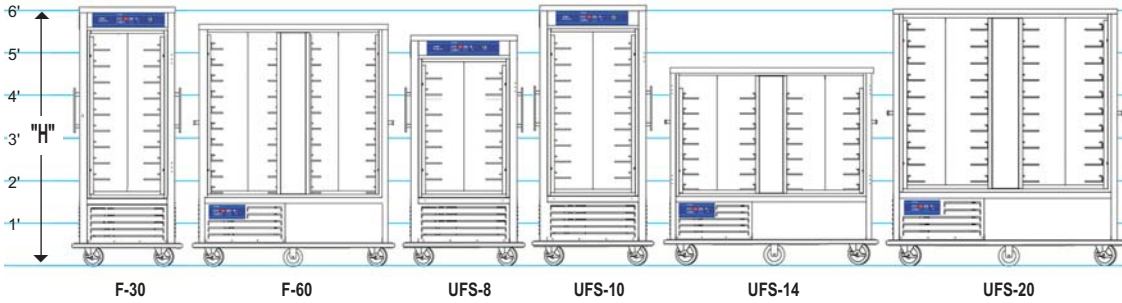
- ◇ Exclusive “Food Sentry” recessed electronic controls with digital display
- ◇ “Cold-Temp” system with automatic Smart Defrost with manual override
- ◇ All stainless steel
- ◇ All welded construction - no rivets
- ◇ Tubular stainless steel welded base frame
- ◇ Full extension bumper
- ◇ Heavy-duty polyurethane casters
- ◇ Heavy-duty hinges
- ◇ Positive close door latch
- ◇ Heavy-duty push bar handles
- ◇ Gasket sealed doors
- ◇ Fully insulated throughout
- ◇ Removable tray slides
- ◇ Two year limited warranty



made to serve you better

# SPECIFICATIONS:

## MOBILE FREEZERS For various size trays and pans



Precool Time is based on interior cabinet at 75°F.  
Values are for smallest model listed.

ELECTRICAL DATA		
	F-30 UFS-8, UFS-10	F-60, UFS-14 UFS-20
VOLTS	120	120
WATTS	900	1020
AMPS	7.5	8.5
HERTZ	50 / 60	50 / 60
PHASE	Single	Single
NEMA PLUG 5-15P		

Dedicated circuit.

**ADJUSTABLE TEMP**  
5°F TO 32°F (-15°C TO 0°C);  
FACTORY PRESET AT 15°F (-9.4°C).

MODEL NUMBER	CAPACITIES OF TRAYS / PANS: 4.5" (114 mm) Spacings are Standard [A]														CLASS 110								
	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)			NO. OF DOORS	CASTER SIZE	SHIP WT. LBS. (KG)			
	TRAY/PAN SLIDES PROVIDED	18 x 26	12 x 20	14 x 18	12 x 18	20 x 22	10 x 20	GN2/1	GN1/1	TRAY/PAN SLIDES REQUIRED (Additional)	18 x 26	12 x 20	14 x 18	12 x 18	20 x 22	10 x 20	GN2/1				GN1/1	HIGH "H"	DEEP "D"
F-30	10 pr	10	10	20	-	-	-	10	15 pr (5 pr)	15	15	30	-	-	-	-	15	74.5" (1892)	36.5" (927)	31.25" (794)	1	6"	450 (204)
F-60	20 pr	20	20	40	-	-	-	20	30 pr (10 pr)	30	30	60	-	-	-	-	30	70" (1778)	35.5" (902)	57" (1448)	2	6"	670 (304)
UFS-8	8 pr	8	16	16	16	8	16	8	12 pr (4 pr)	12	24	24	24	12	24	12	24	65.5" (1664)	36.5" (927)	34.5" (876)	1	6"	410 (186)
UFS-10	10 pr	10	20	20	20	10	20	10	15 pr (5 pr)	15	30	30	30	15	30	15	30	74.5" (1892)	36.5" (927)	34.5" (876)	1	6"	450 (204)
UFS-14	14 pr	14	28	28	28	14	28	14	20 pr (6 pr)	20	40	40	40	20	40	20	40	57.5" (1461)	36.5" (927)	64.75" (1645)	2	6"	580 (263)
UFS-20	20 pr	20	40	40	40	20	40	20	30 pr (10 pr)	30	60	60	60	30	60	30	60	71" (1803)	35.5" (902)	64.75" (1645)	2	6"	670 (304)

[A] Uprights punched on 1.5" (38 mm) centers. Tray slides are adjustable.

All models are available with the **Pass-thru Door** [add "P"] and/or **Dutch Doors** [add "D"]. **Dutch Door:** 2 half size doors.

**CONSTRUCTION.** Heliarc welded, single unit construction of stainless steel; 20-gauge polished exterior, 22-gauge stainless steel interior with easy-to-clean coved 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 and foam insulation throughout.

**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 doors shall be gasket sealed. 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.

**CASTERS.** Maintenance free polyurethane tire casters in a configuration of two (2) rigid and two (2) swivel with brake. Double door units have 6 casters in a configuration of two (2) rigid and 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 slide design provides maximum air flow. Slides shall be fully adjustable/removable, and designed to give secure bottom tray support. Tray slides are polymer coated, tested and approved to meet the NSF International Corrosion Resistance requirements under **NSF Std 51/ASTM B117 Sections 6.2 and 6.2.1.** 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.

**COLD-TEMP SYSTEM / CONTROLS.** Continuously intuitive defrost system with on demand defrost and override. Self contained evaporator coil with thermal expansion valve, heavy-duty circulation fans, de-ice controls, condensation lines and stainless steel pan. Condensing unit with 1/3 HP Hi-torque air cooled compressor and filter drier. System uses environmentally safe non-CFC 404A refrigerant **FOR MAXIMUM PERFORMANCE.** Controls shall include an easy to read digital display of cabinet temperature (with recall capability of temperature set point and actual cabinet temperature), master ON/OFF button with power indicator light, cooling cycle indicator light, **ON DEMAND DEFROST** with defrost cycle indicator light. Adjustable temperature range from 5°F to 32°F (-15°C to 0°C) factory preset at 15°F (-9.4°C).

### 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:

- 220 volt, 50/60 Hz, single phase
- CE compliant
- Cold plate cartridge
- Dutch doors
- Pass-thru door
- Glass door
- Key locking door latch
- Magnetic latch
- Paddle latch
- Padlocking transport latch
- Left hand door hinging
- Security packages
- All swivel or larger casters
- Door edge trim
- Floorlock (requires 6" casters)
- Extra tray slides
- "Ultra-Universal" transport slides for Model UFS-10

**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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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 specifications subject to change without notice.  
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