



PROJECT:	MODEL:	QUANTITY:	ITEM NO:

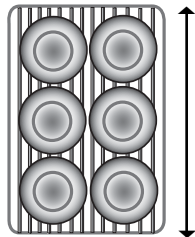
HUMI-TEMP MOBILE BANQUET CABINETS

Deep Profile Design for Pre-Plated Meals

“P SERIES” Deep Profile

HUMI-TEMP

- Slim-Line Profile
- Extra Deep
- High Capacity



**Plates
Stack
3 Deep**



P-108-D



P-108

Slim-line, extra-deep, compact profile meets the special demands of narrow halls and doorways.

Deep profile banquet cabinets are the answer to delivering pre-plated meals in establishments that have narrow doors and hallways. Upright design saves floor space and makes it through the corridor and around tight corners to serve your food hot and fresh to your awaiting guests. It's convenient and efficient to load and unload 90 to 108 pre-plated meals stacked 3 deep in this compact cabinet. This extra deep profile is the clear choice for maneuvering easily through demanding locations.

Controls are upfront at eye-level convenience and feature full range thermostat adjustable to actual temperature so they are easy to see and operate. The “P Series” feature FWE’s patented “Humi-Temp” Heat / Humidity System which 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 the food fresh and hot for hours.

Our cabinets are built tough using stainless steel throughout. Welded construction and our exclusive tubular stainless steel base frame ensure that our cabinets will withstand the most demanding use. Make your choice FWE...the “Choice of the Professionals.”

- ◇ “Humi-Temp” built-in heat system
- ◇ Removable humidity reservoir
- ◇ Heavy-duty “No Sag” removable shelves
- ◇ Full range thermostat adjustable to *actual* temperature
- ◇ Recessed eye-level controls
- ◇ 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
- ◇ Hi-temp door gasket
- ◇ Fully insulated throughout
- ◇ Two year limited warranty



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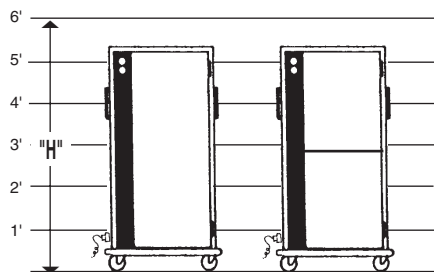
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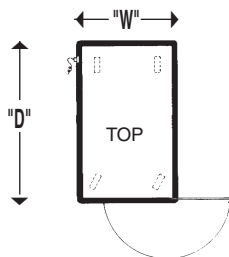
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SPECIFICATIONS:

MOBILE BANQUET SERVERS For Pre-Plated Meals



P-108

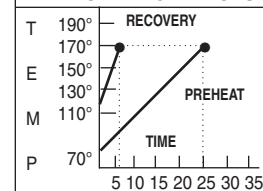
P-108-D
Dutch Doors

DOOR SWING: 24.25"

ELECTRICAL DATA	
VOLTS	120
WATTS	1350
AMPS	11.3
HERTZ	50 / 60
PHASE	Single
NEMA PLUG	5-15P



PERFORMANCE VALUES



PREHEAT 75°F to 170°F
APPROX. 25 MIN

RECOVERY 120°F to 170°F
APPROX. 6 MIN

MODEL NUMBER	COVERED PLATES: 11" DIAMETER		SHELVES	COVERED PLATES STACKED HIGH	SHELF SIZE	SHELF CLEARANCE (mm)	OVERALL EXTERIOR DIMENSIONS IN. (mm)			CASTER SIZE	NO. OF DOORS	SHIP WT. LBS. (KG)
	COVER & PLATE HEIGHT:						HIGH "H"	DEEP "D"	WIDE "W"			
	3.125"	2.625"										
P-108	90 [A]	108 [A]	3 [B]	5	22.25" x 33"	15.875" (403)	63.5" (1613)	38.75" (984)	32.25" (819)	5"	1	345 (156)
P-108-D Dutch Doors	90 [A]	108 [A]	3 [B]	5	22.25" x 33"	15.875" (403)	63.5" (1613)	38.75" (984)	32.25" (819)	5"	2 Dutch	350 (158)

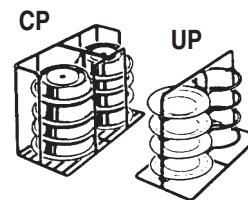
[A] Capacities when using covers depend on height of plate and cover. Capacities shown are based on plate and cover height of 3.125" and 2.625" respectively. 11" diameter cover is maximum when not using carriers and stacking directly on shelves.

[B] Available with 5 shelf optional accessory (at time of order @ additional charge) with 9.75" shelf clearance (installed at factory only). Covered plates then stack 3 high on each shelf. Carriers cannot be used with this optional accessory.

When ordering carriers - Specify CP for covered plates or UP for uncovered plates.

FIVE PLATE CARRIERS:

Triple plated, welded steel rod-style carriers are available for uncovered 8" to 10.5" diameter plates (UP), and covered plates (CP) for up to 10.25" diameter plates.



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 stress plates at corners.

INSULATION. "Ultra-Guard" UG-26 high density fiberglass insulation throughout; top, back, bottom, sides, and door(s).

PUSH BARS HANDLES. Heavy-duty, solid formed 1" x .375" thick; mounted at each end of unit. Mounting 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. High temperature gasket sealed; gasket shall be cabinet mounted. Each door shall have two (2) heavy-duty edgemount die cast hinges. Doors shall have edgemounted and full grip door latches. 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 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.

SHELVES. Triple plated, welded rod-type shelves shall be removable. Shelves shall be supported by high strength, "no fall" 14-gauge die-formed stainless steel brackets. Bottom shelf shall be equipped with "lift-up" hook for easy access to facilitate cleaning.

HEATING SYSTEM / CONTROLS. Patented built-in "Humi-Temp" system shall include an Incoloy nickel-chromium alloy heating element and Hi-Temp, self-lubricated, impedance protected fan-cooled blower motor. Cabinet shall have humidifying chamber and drawer style baffled humidifier pan. Both shall be stainless steel and removable. 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 chart above for amperage and receptacle configuration. Dedicated circuit.

Optional Accessories:

- Digital thermometer
- 1500 or 2000 watt element
- 220 volt, 50/60 hz, single phase
- CE compliant
- Heat retention battery
- "Convert-a-Unit" for canned fuel use
- Key locking door latch
- Paddle latch
- Magnetic latch
- Padlocking transport latch
- Left hand door hinging
- Security packages
- Larger casters
- Door edge trim
- Cold plate cartridge
- Floorlock (requires 6" casters)
- Extra shelves
- Plate carriers: CP or UP

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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