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PROJECT:	MODEL:	QUANTITY:	ITEM NO:

MOBILE REFRIGERATORS

For Various Size Trays, Pans, and Gastro-Norm

"R SERIES" and "URS SERIES"

URS-10

URS-20

COLD TEMP

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**

URS-14HDM

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

Choice of the Professionals Since 1953™

Built like no other refrigerator 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 to keep chilled foods fresh and crisp for hours - designed to preserve the kitchen-freshness of your foods hours longer than any others on the market. 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 "URS Series" refrigerators hold a greater variety and capacity of universal trays and pans, including Gastro-Norm. Available in single and double door models, all of our mobile refrigerated servers 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

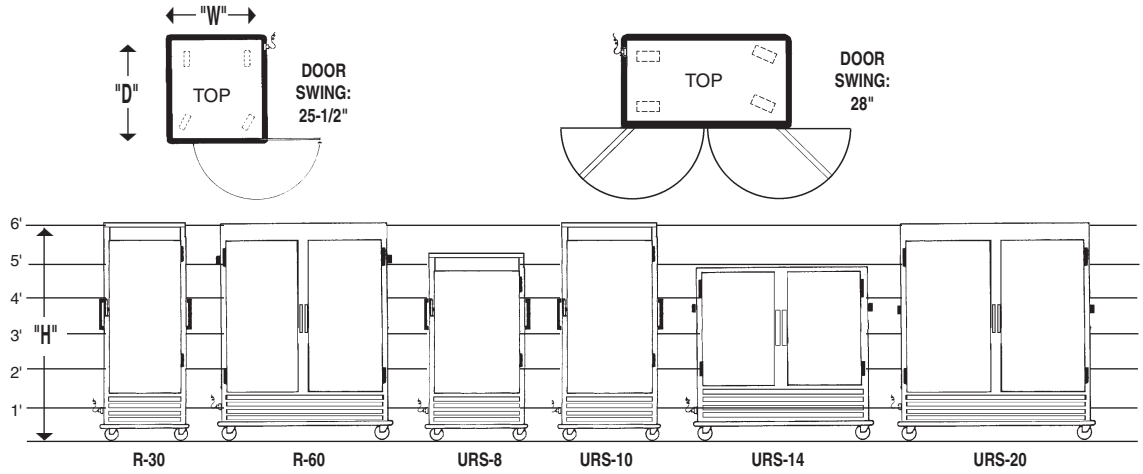
made to serve you better

KaTom Restaurant Supply, Inc.

PROJECT:	MODEL:	QUANTITY:	ITEM NO:

SPECIFICATIONS:

MOBILE REFRIGERATORS
For various size trays and pans



ELECTRICAL DATA	R-30 URS-8, URS-10	R-60, URS-14 URS-20
VOLTS	120	120
WATTS	720	1020
AMPS	6	8.5
HERTZ	50 / 60	50 / 60
PHASE	Single	Single
NEMA PLUG 5-15P		

Dedicated circuit.

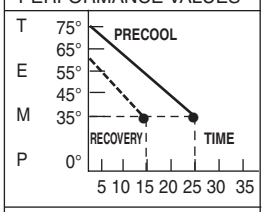
CAPACITIES OF TRAYS / PANS: 4.5" (114 mm) Spacings are Standard [A] — CLASS 110

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)			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"	WIDE "W"			
R-30	**10** pr	10	10	20	–	–	–	–	10	*15 pr (5 pr)*	15	15	30	–	–	–	–	15	73.5" (1867)	36.5" (927)	31.25" (794)	1	6"	415 (189)
R-60	**20** pr	20	20	40	–	–	–	–	20	*30 pr (10 pr)*	30	30	60	–	–	–	–	30	73.5" (1867)	36.5" (927)	57.5" (1460)	2	6"	680 (309)
URS-8	**8** pr	8	16	16	16	8	16	8	16	*12 pr (4 pr)*	12	24	24	24	12	24	12	24	65.5" (1664)	36.5" (927)	34.5" (876)	1	6"	380 (171)
URS-10	**10** pr	10	20	20	20	10	20	10	20	*15 pr (5 pr)*	15	30	30	30	15	30	15	30	73.5" (1867)	36.5" (927)	34.5" (876)	1	6"	420 (190)
URS-14	**14** pr	14	28	28	28	14	28	14	28	*20 pr (6 pr)*	20	40	40	40	20	40	20	40	58.5" (1486)	36.5" (927)	64" (1626)	2	6"	550 (250)
URS-20	**20** pr	20	40	40	40	20	40	20	40	*30 pr (10 pr)*	30	60	60	60	30	60	30	60	73.5" (1867)	36.5" (927)	64" (1626)	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.

PERFORMANCE VALUES	
PRECOOL	75°F to 35°F APPROX. 25 MIN.
RECOVERY	60°F to 35°F APPROX. 15 MIN.



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

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

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. 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 refrigerant. Single door units are equipped with 134A refrigerant system. For MAXIMUM PERFORMANCE Double door units are equipped with 404A refrigerant system. 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 33°F to 41°F (0.5°C to 5°C) factory preset at 35°F (1.6°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 Models URS-10, URS-14, URS-20

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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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