

# NON-HEATED PATIENT TRAY DELIVERY CABINETS

15"x 20", 14"x 18", or 16"x 20" Size Patient Trays, Single Deep

## SINGLE DEEP – NON-HEATED / NON-INSULATED "ETC" SERIES

*FWE's quiet ride, all stainless steel meal delivery carts provide maximum reliability and are perfect for locations that require concentration and tranquility*

- 1** Versatility - fixed stainless steel tray racks hold wide varieties of trays, single deep. Fixed rack widths are easily adjustable on alignment pins to accommodate tray changes in your healthcare operations
- 2** Cleanability - stainless steel is favored by operators because it does not rust and is easy to clean. Other sanitary standard features include: antimicrobial magnetic door handles, lift-off doors and pitched center drain with plug
- 3** Mobility - even when fully loaded, these carts move with ease. 6" corrosion resistant casters mounted to stress plates absorb shock during room service delivery. Hidden, magnetic door hold open feature allows for compact unloading and out-of-the-way in hallways
- 4** Noise suppression - FWE's patient tray delivery carts feature standard sound dampening components that eliminate metal-on-metal noise potential: latchless door design, rubber door stoppers, rack grommets and quiet ride casters
- 5** Hospitals need durable foodservice equipment. FWE's food delivery carts take the abuse of any transport application. Standard features include: tubular welded stainless steel frame, full perimeter bumper, heavy-duty stainless steel hinges, solid tubular push bar handle and vented ends (allows excess heat and moisture to escape)
- 6** Serve hot and cold foods together using pellet systems, insulated or disposable containers - prepare meals ahead of time, then easily and quietly transport to serving location

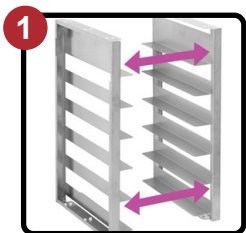
*\*Two year limited warranty*



Two & three door models:  
**MASTER CASTERS**

**NEW CASTERS!**  
**MASTER CASTERS make the heaviest two and three door models glide with ease, even when fully loaded!**  
VISIT [FWE.COM/CASTERS](http://FWE.COM/CASTERS) TO LEARN MORE

One-door models:  
**QUIET RIDE CASTERS**



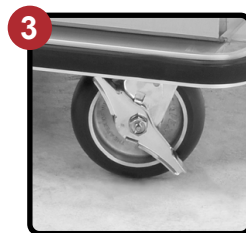
Adjustable Fixed Rack Width



Antimicrobial Door Handle



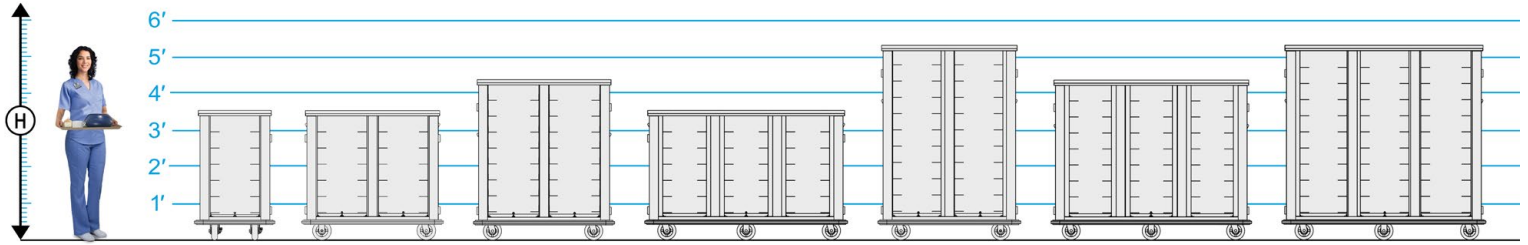
Pitched Center Drain with Plug



Corrosion Resistant, Quiet Casters

# SPECIFICATIONS

## NON-HEATED PATIENT TRAY DELIVERY CABINETS



| MODEL NUMBER | TRAY CAPACITIES [A]<br>14" x 18", 15" x 20", or 16" x 22" |       |      |          |      |       | OVERALL EXTERIOR DIMENSIONS IN. (mm)<br>(Height Includes Casters) |                |                  | CLASS 100    |             |                    |
|--------------|---|-------|------|----------|------|-------|---|----------------|------------------|--------------|-------------|--------------------|
|              | NUMBER OF TRAYS AT SPACINGS OF:                           |       |      |          |      |       | HIGH<br>"H"   | DEEP<br>"D"    | WIDE<br>"W"      | NO. OF DOORS | CASTER SIZE | SHIP WT. LBS. (KG) |
|              | 3.0"  | 3.75" | 4.5" | 5.25"[B] | 6.0" | 6.75" |   |                |                  |              |             |                    |
|              | 10  | 8     | 7    | 6        | 5    | 5     | 42.5"<br>(1080)   | 27.5"<br>(698) | 26.5"<br>(674)   | 1            | 6"          | 205<br>(93)        |
|              | 20  | 16    | 14   | 12       | 10   | 10    | 42.5"<br>(1080)   | 27.5"<br>(698) | 46.75"<br>(1187) | 2            | 6"          | 285<br>(129)       |
|              | 28  | 22    | 18   | 16       | 14   | 12    | 53"<br>(1346)   | 27.5"<br>(698) | 46.75"<br>(1187) | 2            | 6"          | 315<br>(143)       |
|              | 30  | 24    | 21   | 18       | 15   | 15    | 42.5"<br>(1080)   | 27.5"<br>(698) | 66.75"<br>(1695) | 3            | 6"          | 370<br>(168)       |
|              | 34  | 28    | 24   | 20       | 18   | 16    | 63.5"<br>(1613)   | 27.5"<br>(698) | 46.75"<br>(1187) | 2            | 6"          | 350<br>(159)       |
|              | 42  | 33    | 27   | 24       | 21   | 18    | 53"<br>(1346)   | 27.5"<br>(698) | 66.75"<br>(1695) | 3            | 6"          | 420<br>(191)       |
|              | 51  | 42    | 36   | 30       | 27   | 24    | 63.5"<br>(1613)   | 27.5"<br>(698) | 66.75"<br>(1695) | 3            | 6"          | 520<br>(236)       |

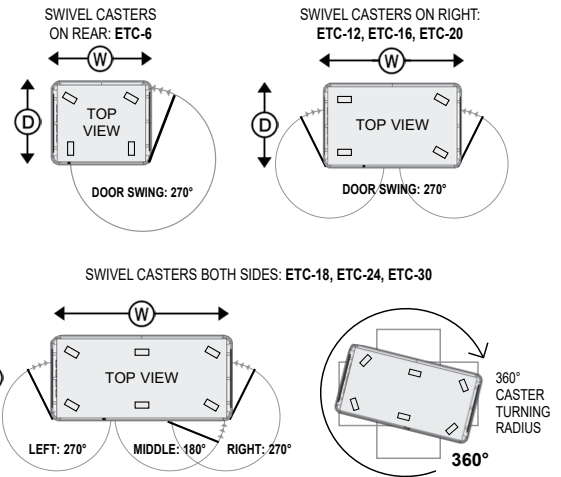
STANDARD

[A] Rack accommodates 14" x 18", 15" x 20", 16" x 22" trays by adjusting the position of the racks on alignment pins.

[B] Model numbers are based on capacities @ standard spacings of 5.25". Other spacings are available at time of order.

[C] Trays NOT included. Contact individual manufacturers for trays. Sample tray(s) required with order.

Pass-thru Door [add "P"] is available. Consult factory.



**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 18 gauge stainless steel reinforcing plates at corners and fittings. Cabinets shall have vented ends on each side of the unit.

**HANDLES.** Heavy-duty, 1" diameter tubular stainless steel push handles, mounted at each end of the unit. ETC-6 model has one handle mounted to rear.

**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. Each door shall have two (2) heavy-duty, lift-off, 12 gauge stainless steel hinges. The hinge mountings are reinforced with stainless steel backing plates. Each door shall be equipped with a positive closing, flush-in-door, antimicrobial magnetic door handle. Each door shall be equipped with a hidden, magnetic door hold open feature.

**CASTERS.** ETC-6 shall have maintenance free, Cart Wash polyurethane tire casters with stainless steel bearing. Two-door and three-door models shall have maintenance free, Master Casters with sealed precision ball bearing. ETC-6, ETC-12, ETC-16, ETC-20 shall have a caster configuration of two (2) rigid and two (2) swivel with brake. ETC-18, ETC-24, ETC-30 shall have a caster configuration of two (2) rigid and four (4) swivel with brake.

Castors 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.** Fully welded, unitized tray slide assemblies shall be heavy gauge stainless steel, channels fixed-in-place at 5.25" spacings and shall be capable of field adjustability to accommodate one (1) 14" x 18", 15" x 20", or 16" x 22" tray per pair of tray slides. Each rack assembly contains four (4) sets of alignment holes that mount to fixed top and bottom alignment pins welded to cabinet floor and ceiling. Racks with custom tray spacings are available (consult factory).

**PITCHED DRAIN.** Pitched center drain with plug to facilitate thorough cleaning of interior. Models with one (1) and three (3) doors shall have one (1) pitched center drain. Models with two (2) doors shall have two (2) pitched center drains.

**INSTALLATION.** Unit should not be installed in an area where adverse environmental conditions are present.

### DOORS

Pass-thru door  
Key-locking door latch  
Padlocking transport latch  
Paddle latch  
Alternate door swing configurations

### SPACINGS

Uprights with adjustable tray slides (option available at no additional cost)  
Custom tray rack spacing

### CASTERS

All swivel or larger casters  
Master casters (ETC-6 only)  
6 caster configuration

### EXTRAS

Security packages  
Cold plate cartridge  
Menu card holder  
Dry erase board  
Grounding strap  
Top guard rail (3 or 4 sides)  
Top corner bumpers  
Beverage urn angles (on select models)

FOOD WARMING EQUIPMENT COMPANY, INC.

5599 HWY. 31 W. Portland, TN 37148

800-222-4393 | WWW.FWE.COM | SALES@FWE.COM

COOK | HOLD | TRANSPORT | SERVE | REFRIGERATION | BARS



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 rights reserved. All specifications subject to change without notice. Errors subject to correction.  
© 23 Food Warming Equipment Company, Inc. | R.23.01