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| PROJECT: | MODEL: | QUANTITY: | ITEM NO: |
| | | | |

PRISONER TRAY TRANSPORT & SERVE CABINETS

Heated Holding & Serving for 15.5" x 11.5" or 10" x 14" Compartment Trays

GUARDED HEAT "PTS" SERIES

Manufactured from the ground up specifically for the correctional field



PTS-6060

- 1** Built in heat system - heat system is built in to prevent tampering, loss or damage and is provided with protected tamper proof controls
- 2** All models can be ordered without heat for ambient applications [add "A"]. Thermal barrier wall option available. Flexibility to use each compartment as a heated or ambient section - add a cold plate for chilled foods
- 3** Stainless steel rack assembly can be customized to accommodate a wide variety of tray sizes
- 4** 12 gauge, stainless steel hinges keep doors properly aligned for years of use, secured with tamper-proof screws
- 5** Cell block feeding or cook serve
- 6** Fully heliarc welded construction with extra welds at critical points - provides structural integrity to withstand rough handling - no rivets
- 7** Standard tamper resistant features suited for minimum to maximum security environments include:
 - Super-duty, full perimeter bumper
 - Thermostat Capillary guard
 - Plexi-Guard thermometer cover
 - Thermostat retention strap
 - Paddle Latch
 - Tamper-proof screws
 - Stainless steel, heavy-duty hinges
 - Pad-locking transport latch
 - Tubular, stainless steel push bars
 - 18 ga, stainless steel exterior
 - One piece rack assembly with hold down device



Thermostat Capillary Guard



Tamper-Proof Screws



Rack Assembly



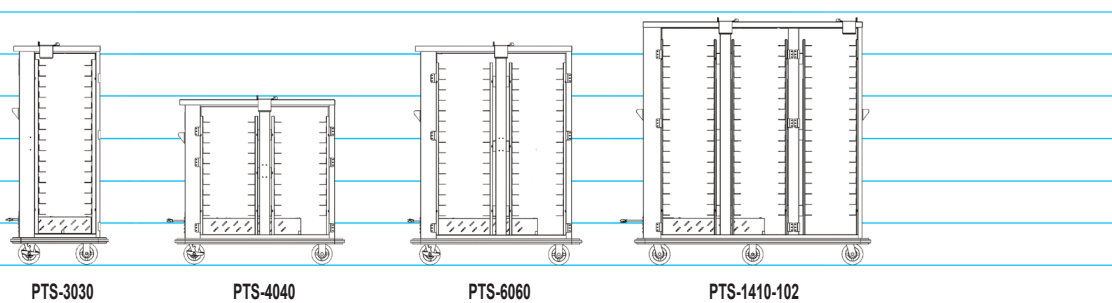
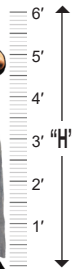
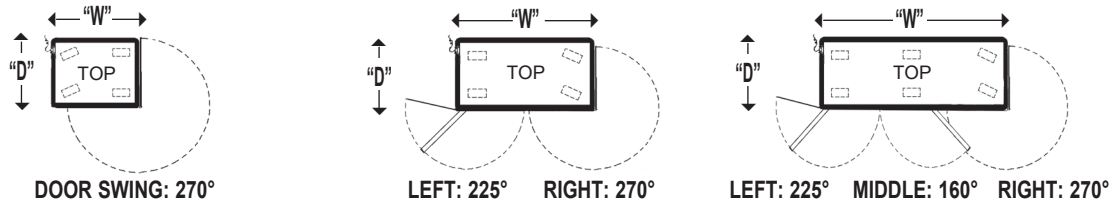
Heavy-Duty Hinges

**One year limited warranty*



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SPECIFICATIONS: PRISONER TRAY TRANSPORT & SERVE CABINETS



| MODEL NUMBER | COMPARTMENT TRAY CAPACITIES [A] | | OVERALL EXTERIOR DIMENSIONS IN. (mm) (Height Includes Casters) | | | NO. OF DOORS | CASTER SIZE | SHIP WT. LBS. (KG) |
|--------------|---------------------------------|-----------------------------|---|--------------|--------------|--------------|-------------|--------------------|
| | 15.5" x 11.5" Compartment Trays | 10" x 14" Compartment Trays | HIGH "H" | DEEP "D" | WIDE "W" | | | |
| PTS-3030 | 30 | 30 | 61.5" (1562) | 29" (737) | 27.75" (704) | 1 | 6" | 310 (141) |
| PTS-4040 | 40 | 40 | 47.5" (1207) | 29.25" (743) | 48.5" (1232) | 2 | 6" | 385 (175) |
| PTS-6060 | 60 | 60 | 62.5" (1588) | 29.25" (743) | 48.5" (1232) | 2 | 6" | 480 (218) |
| PTS-1410-102 | 102 | 102 | 69" (1753) | 29.5" (749) | 66.5" (1689) | 3 | 6" | 670 (304) |

[A] Standard tray spacing 3". Other tray spacings available upon request.
 [B] Trays NOT included. Contact individual manufacturers for trays. Sample tray(s) required with order.

| ELECTRICAL DATA | | | | | | |
|-----------------|----------|---------|----------------------|---------|--------------|---------|
| | PTS-3030 | | PTS-4040 PTS-6060 | | PTS-1410-102 | |
| VOLTS | 120 | 220-240 | 120 | 220-240 | 120 | 220-240 |
| WATTS | 1300 | 1538 | 1650 | 1954 | 2050 | 2430 |
| AMPS | 10.8 | 6.4 | 13.8 | 8.1 | 17.1 | 10.1 |
| HERTZ | 50/60 | 50/60 | 50/60 | 50/60 | 50/60 | 50/60 |
| PHASE | Single | Single | Single | Single | Single | Single |
| PLUG USA | 5-15P | 6-15P | 5-15P | 6-15P | 5-15P | 6-15P |
| PLUG CANADA | 5-15P | 6-15P | 5-20P | 6-15P | 5-30P | 6-15P |

Dedicated circuit.

CONSTRUCTION. Heliarc welded, single unit construction of stainless steel; 18 gauge polished exterior, 20 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, door(s).
PUSH BARS. Heavy-duty, 1" diameter tubular stainless steel push handle(s). One (1) on single and double door units, two (2) on three door units. Mountings welded in place and reinforced with stainless steel channel to prevent removal.
SUPER-DUTY 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. When opened, doors lie flush against side of unit or another door to keep work aisles unobstructed. Each door shall have three (3) heavy-duty, 12 gauge stainless steel hinges. Each door shall be equipped with a positive closing, flush-in-door, stainless steel paddle latch. The hinge and latch mountings are reinforced with stainless steel backing plates. Each unit shall be provided with padlock compatible (padlock not included) transport/security latch.
CASTERS. 6" heavy-duty, extra wide polyurethane tire casters with Zerk grease (lubrication) fittings. Single and double door models in a configuration of two (2) rigid, and two (2) swivel with brake. Three door models in a configuration of two (2) rigid and four (4) swivel with brake. Casters shall have a reinforced yoke welded to 10 gauge castor mounting plate. The castor 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, one piece rack with hold down device shall be heavy gauge stainless steel, channels fixed-in-place at 3" spacings and shall be capable of field adjustability to accommodate two (2) 15.5" x 11.5" (except on PTS-1410-102) or (2) 10" x 14" trays per pair of tray slides. Unless specified otherwise, assembly shall be factory adjusted to accommodate 15.5" x 11.5" trays, except on PTS-1410-102. Contact factory for custom spacing and rack assembly.
HEATING SYSTEM/CONTROLS. Heat system shall be built-in to prevent tampering, loss, or damage. System shall include an Incoloy nickel-chromium alloy heating element, and Hi-Temp, self-lubricated, impedance protected, fan-cooled blower motors. Controls shall be end mounted, fully recessed and shall include a full range thermostat adjustable to actual temperature. Thermostat shall include temperature scale marked in ten increments (F/C) from 90° to 190°F (30° to 90°C). An operational range thermometer, 20 amp ON/OFF switch, power supply light and

thermostat cycling light are also included.
ABUSE RESISTANT FEATURES. Cabinet shall have 12 gauge stainless steel thermostat knob retention strap, and 1/4" thick Lexan cover over the thermometer. Both shall be attached with tamper-proof fasteners to prevent unauthorized removal. Cabinet shall have tamper-resistant fasteners in all critical areas, and extra welds throughout for added durability. Heavy-duty 1" diameter tubular stainless steel push handles shall be welded in place and reinforced with stainless steel channel to prevent removal. Each unit shall be provided with padlock compatible (padlock not included) transport/security latch.
ELECTRICAL CHARACTERISTICS. 3 wire grounded 10 foot extension power cord and plug, side mounted for safety. Dedicated circuit.

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

OPTIONAL ACCESSORIES

- ELECTRIC**
- 220 volt, 50/60 Hz, single phase
 - Cord winding bracket
 - Removable twist-lock cord and plug
 - High impact plexi-glass, control panel cover
- DOORS**
- Locking paddle latch
- CASTERS**
- All swivel or larger casters
- EXTRAS**
- Top corner bumpers
 - Stainless steel bumper
 - Beverage urn angles
 - Top perimeter guard rail
 - Tow bar

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