



PROJECT:	MODEL:	QUANTITY:	ITEM NO:

# PRISONER TRAY TRANSPORT & SERVE CABINETS

## Heated Holding & Serving for 14" x 10" Prisoner Trays

### TOP MOUNT "PTST-1410" & "UHST-1410" SERIES

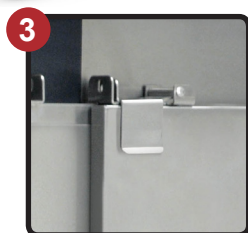
**Prison/Correctional heated transport and holding carts, manufactured to meet demanding environments. Standard with security features to protect staff members and inmates.**

- 1** Correctional features are suited for minimum to maximum security environments. Standard tamper resistant features include:
  - Super-duty, full perimeter bumper
  - Plexi-Guard thermometer cover
  - Thermostat retention strap
  - Paddle Latch
  - Tamper-proof screws
  - Stainless steel, heavy-duty hinges
  - Maxi-Guard padlocking transport latch
  - Tubular, stainless steel push bars
  - 18 ga, stainless steel exterior
  - Rack hold down device
- 2** Guarded Heat system is built in to prevent tampering, loss or damage. Top mounted elements are protected from spillage and leaves the bottom of the cabinet open for easy cleaning.
- 3** Padlocking security transport latch keeps doors close while in motion
- 4** Stainless steel hinges - heavy-duty, 12 gauge, stainless steel hinges keep doors properly aligned for years of use, secured with tamper-proof screws
- 5** Transport and serve meal delivery trays. Choose either one piece rack assembly or open compartment for stacking applications
- 6** Cell block feeding or cook serve
- 7** Top mounted elements are protected from spillage and leaves the bottom of the cabinet open for easy cleaning reducing maintenance and cleaning costs

**\*One year limited warranty**



Thermostat Retention Strap



Maxi-guard Padlocking Latch



Heavy-Duty Hinges



Open Bottom Base



made to serve you better

PROJECT:

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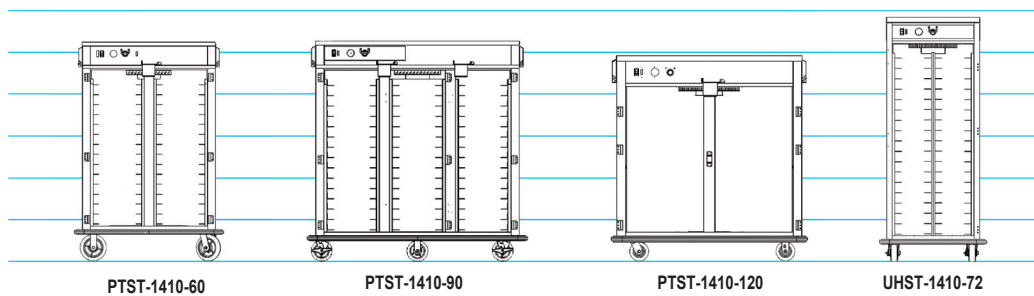
ITEM NO:

# SPECIFICATIONS:

# PRISONER TRAY TRANSPORT & SERVE CABINETS



6'  
5'  
4'  
3'  
2'  
1'

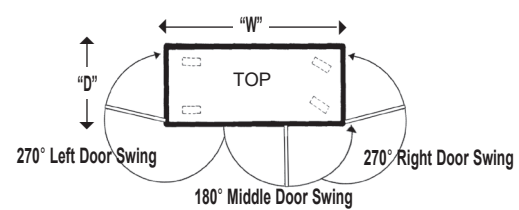
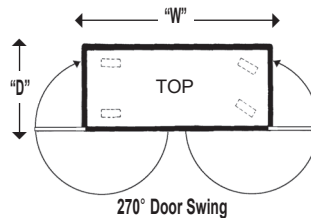
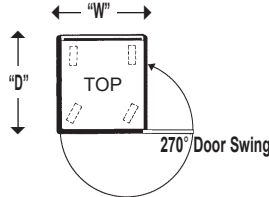


PTST-1410-60

PTST-1410-90

PTST-1410-120

UHST-1410-72



MODEL NUMBER	COMPARTMENT TRAY CAPACITIES [A]			OVERALL EXTERIOR DIMENSIONS IN.(mm)			CLASS 100		
	TRAY SIZE [B]	FIXED RACK CAPACITY @ 3" SPACINGS (76mm)	STACKED TRAY CAPACITY FIXED SHELF [C]	HIGH "H"	DEEP "D"	WIDE "W"	NO. OF DOORS	CASTER SIZE	SHIP WT. LBS. (KG)
PTST-1410-60 [D]	14" x 10" x 2.5"	60	72	64" (1626)	29" (737)	45.25" (1073)	2	6"	485 (220)
PTST-1410-90 [D]	14" x 10" x 2.5"	90	120	64" (1626)	29" (737)	64.5" (1638)	3	6"	615 (279)
PTST-1410-120	14" x 10" x 2.5"	N/A	120	53.75" (1365)	34.75" (883)	52" (1321)	2	6"	525 (238)
UHST-1410-72	14" x 10" x 2.5"	72	88	71" (1803)	36.25" (921)	31.25" (794)	1	5"	460 (209)

[A] Standard tray spacing 3" (76mm). Other tray spacings available upon request.

[B] Nesting height is 2.5" (63.5mm).

[C] Capacities shown with fixed shelf optional accessory.

Trays not included. Contact individual manufacturers for trays. Sample (trays) required with order.

[D] Optimal for narrow door openings.

ELECTRICAL DATA					
PTST-1410-90			PTST-1410-60 PTST-1410-120 UHST-1410-72		
VOLTS	120	220-240	120	220-240	
WATTS	2200	2580	1700	1985	
AMPS	18.3	10.8	14.2	8.3	
HERTZ	50/60	50/60	50/60	50/60	
PHASE	Single	Single	Single	Single	
PLUG USA	5-20P	6-15P	5-15P	6-15P	
PLUG CANADA	5-30P	6-15P	5-20P	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.** Insulated throughout; top, back, bottom, sides, doors using high density ceramic and fiberglass insulation.

**HANDLES.** Heavy-duty, recessed, 1" diameter tubular stainless steel push handles. Reinforced and welded with stainless steel channel to prevent removal. UHST-1410-72 is standard with a rear mounted push/pull handle.

**BUMPER.** Solid 1-1/2" 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 door 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 in a configuration of two (2) rigid, and two (2) swivel with brake. UHST-1410-72 is standard with 5" casters. Casters shall have a reinforced yoke welded to 10 gauge caster mounting 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.

**HEATING SYSTEM/CONTROLS.** Top mounted, forced air blower system shall include one (1) Hi-Temp, self-lubricated, impedance protected, fan-cooled blower motor to distribute heat equally throughout cabinet interior. Heating element shall be located at top of cabinet to eliminate hot spots and to prevent overheating of lower trays and pans. Back wall heat distribution tunnel shall be vented for balanced air circulation. 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.

**CAPACITY.** Fully welded, one piece rack with hold down device shall be heavy gauge stainless steel, channels fixed-in-place at 3" spacing. PTST-1410-120 does not include rack or shelf. Contact factory for custom spacings.

**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 door shall be provided with padlock compatible (padlock not included) transport/security latch.

**ELECTRICAL CHARACTERISTICS.** 3 wire grounded power cord and plug, rear mounted for safety. See electrical data chart above for amperage and receptacle configuration. 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 brackets
  - ☐ Removable cord
  - ☐ Twist-lock plug
  - ☐ Hidden preset temperature controls
- DOORS**
  - ☐ Locking paddle latch
- SPACINGS**
  - ☐ Tray rack with custom spacings (except PTST-1410-120)
- CASTERS**
  - ☐ All swivel or larger casters
- EXTRAS**
  - ☐ Top corner bumpers
  - ☐ Stainless steel bumper
  - ☐ Beverage urn angles
  - ☐ Top perimeter guard rail
  - ☐ Tow bar
  - ☐ Thermal barrier wall
  - ☐ Shelf (for stacking trays)
  - ☐ Tamper socket set
  - ☐ X-factor frame
  - ☐ Poly protective panels

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