HEATED BANQUET TRANSPORT & SERVE CABINETS

Heated Rotary Dish/Plate Cabinet for Up to 11" Plates

TEMP SET RANGE: 90° – 202°F (32° – 94.5°C) **Д**\$

COMPACT "HDC" SERIES

Perfect for plate storage and transport in banqueting or buffet make up lines

- FWE's design achieves unmatched results with faster heat-up times and more consistent plate temperatures than any competitive model
- Sliding top and flip down doors on both sides allow plates to effortlessly be loaded and unloaded
- Easy controls simply plug in the unit and adjust temperature setting
- Heat, store and transport up to 200 plates enclosed cabinet can be moved wherever you need it, when you need it
- During transport compact design protects plate storage and thermostat retention strap protects controls

- Heavy-duty polyurethane casters are long lasting and used for easy maneuverability, even when fully loaded
- Low profile design keeps plates hot and saves space conveniently fits under 34" counter and can easily be stored when not in use
- Solid, stainless steel construction includes fully welded base frame designed to withstand abuse and provide years of use
- Perfect for plate storage and transport non-heated DC-200-11 model available

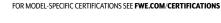
*Two year limited warranty









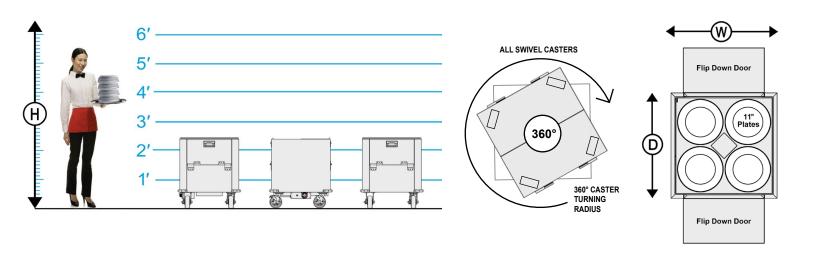


Easy Controls

Heat System

Compact Design

HEATED BANQUET TRANSPORT & SERVE CABINET



		OVERALL EXTERIOR DIMENSIONS IN. (mm) CAPACITY BASED ON 11" PLATE: (Height Includes Casters) [B]		l. (mm)	CLASS 100 SHIP WT.			
	MODEL NUMBER	11" PLATE MAXIMUM 4 STACKS	WORKING HEIGHT	HIGH "H"	DEEP* "D"	WIDE* "W"	CASTER SIZE	LBS. (KG)
<34 "	Heated	120 to 200 [A]	17.25" (439)	28.5" (724)	24" (610)	24" (610)	5" all swivel	175 (80)
<34 "	Non-Heated	120 to 200 [A]	17.25" (439)	28.5" (724)	24" (610)	24" (610)	5" all swivel	170 (78)

[A] Capacity depends upon height of plates from .572" (14.53mm) to .345" (8.76mm).

[B] Adding optional corner bumpers increases the depth and width of the cabinet. Dimensions with corner bumpers: 25.75" (655mm) Deep; 25.75" (655mm) Wide

ELECTRICAL DATA								
VOLTS	120	220-240						
WATTS	500	595						
AMPS	4.2	2.5						
HERTZ	60	60						
PHASE	Single	Single						
PLUG USA	5-15P	6-15P						
PLUG CANADA	5-15P	6-15P						

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

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

DOORS AND LATCHES. One flush mounted, stainless steel insulated flip-down door with two (2) heavy-duty stainless steel hinges on

SLIDING TOP. To allow easy top loading and unloading of dishes, with top hand grip lift. **CASTERS.** Maintenance free polyurethane tire casters in a configuration of four (4) 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.

HEAT CONTROLS. Radiant heat system shall include an Incoloy nickel-chromium alloy heating element. Controls shall be sidemounted and shall include temperature sensor and ON / OFF power indicator light, adjustable temperature control to 202°F (94.5°C). Control knob shall be protected by retention strap.

ELECTRICAL CHARACTERISTICS.

3 wire grounded power cord and plug, sidemounted for safety. See chart above for amperage and receptacle configuration. INSTALLATION. Unit should not be installed in an area where adverse environmental conditions are present.

ELECTRICAL 220 volt, 50/60 Hz single phase **CASTERS** Larger casters **EXTRAS** Corner bumpers (set of 4) Push-pull bar handles Cord winder bracket

FOOD WARMING EQUIPMENT COMPANY, INC.

5599 HWY. 31 W. Portland, TN 37148

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











