



PROJECT:	MODEL:	QUANTITY:	ITEM NO:

# UNIVERSAL HEATED BANQUET TRANSPORT & SERVE CABINETS

## Universal - For Pre-Plated Meals, Various Size Trays, Pans

### HUMI-TEMP "UHS-BQ-XL" SERIES

*Humi-temp banquet cabinets are built to handle your most challenging events, on site or off premises - with Euro style adjustable slides and shelves for greater flexibility*

- 1 Ultra-Universal Series accommodates a wide variety of plates, pre-plated meals, 12" x 20" pans and GN containers. Tray slides and shelves are adjustable to change with your operation, flexible menu or catering event. The possibilities are endless!
- 2 Made for transport applications - FWE cabinets are fully constructed of stainless steel, with a tubular welded base frame, and designed to absorb vibration and shock during transport
- 3 FWE's patented Humi-Temp heat and humidity system eliminates hot and cold spots by gently circulating hot, moist air throughout the interior of the cabinet. Humidity can be added to condition circulated heat, keeping food fresh and hot for hours
- 4 Eye level controls are up-front, recessed protected, easy to read and set, and include a full-range °F/°C thermostat for easy operation. Thermometer continuously reads cabinet temperature – even without power source!
- 5 Heavy duty "no sag" shelves are removable to facilitate thorough cleaning
- 6 Push/pull handles for easy maneuvering

*\*Two year limited warranty*



UHS-BQ-120-XL



UHS-BQ-80-XL



Adjustable Tray Slides



Tubular Welded Base Frame



Eye-Level Control Panel



Heavy Duty "No Sag" Shelves



**HUMI TEMP**

PROJECT:

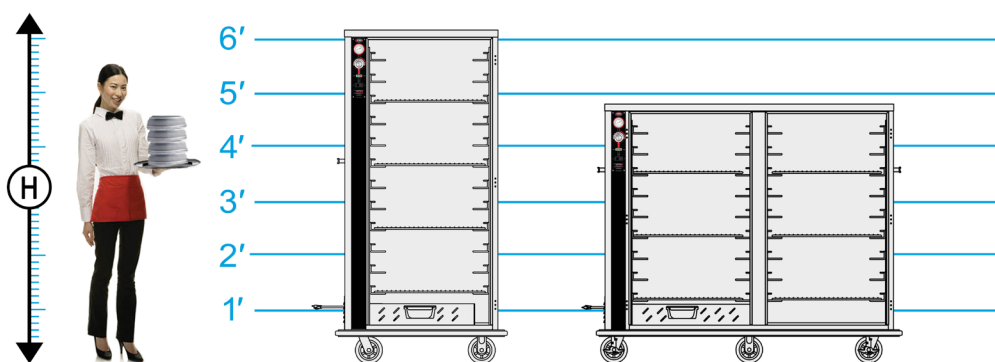
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# SPECIFICATIONS:

## UNIVERSAL HEATED BANQUET TRANSPORT & SERVE CABINETS

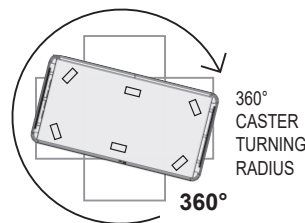
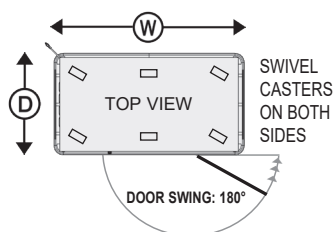
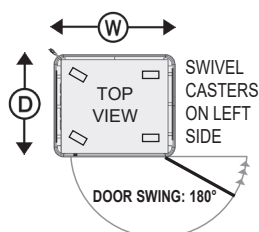


UHS-BQ-80-XL

UHS-BQ-120-XL

ELECTRICAL DATA				
MODEL NUMBER	UHS-BQ-80-XL		UHS-BQ-120-XL	
VOLTS	120	220-240	120	220-240
WATTS	1565	1850	1665	1969
AMPS	13	7.7	13.9	8.2
HERTZ	50/60	50/60	50/60	50/60
PHASE	Single	Single	Single	Single
PLUG USA	5-15P*	6-15P	5-15P*	6-15P
PLUG CANADA	5-20P	6-15P	5-20P	6-15P

\*Dedicated circuit



MODEL NUMBER	[A] COVERED PLATES: 12.375" DIAMETER		[B]					OVERALL EXTERIOR DIMENSIONS IN. (mm) (Height Includes Casters)				CLASS 100
	COVER & PLATE HEIGHT:		SHELVES @ 13.7" CLEARANCE	SHELF SIZE	TRAY SLIDES PROVIDED (4.5" SPACINGS)	HIGH "H"	DEEP "D"	WIDE "W"	CASTER SIZE	NO. OF DOORS	SHIP WT. LBS (KG)	[C] OPTIONAL PLATE CARRIER CAPACITIES
	3.125"	2.625"										COVERED CP-8
UHS-BQ-80-XL	64	80	4	24.625" x 24.625"	12 PAIR	74.25" (1886)	33.5" (851)	38.25" (972)	6"	1	415 (189)	8
UHS-BQ-120-XL	96	120	6	24.625" x 24.625"	18 PAIR	58.5" (1486)	33.5" (851)	69" (1753)	6"	2	550 (250)	12

[A] Capacities when using covers depend on height of plate and cover. Capacities shown are based on plate and cover height of 3.125" and 2.625" respectively. 12.375" diameter cover is maximum when not using carriers and stacking directly on shelves.

[B] Tray slides accommodate (1) shelf 24.626" x 24.626" (625mm x 625mm) or (1) 18" x 26", (2) 14" x 18", (2) 12" x 18", (2) 10" x 20" trays, (2) 12" x 20" or (2) GN 1/1 pans. Upright punched on 1.5" centers. Tray slides are adjustable.

[C] CP-8 covered plate carriers can be used with these models. Each carrier holds eight (8) 10.25" plates/covers.

**CONSTRUCTION.** Heliarc welded, single unit construction of stainless steel; 20 gauge polished exterior, 22 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, and door(s).

**PUSH BARS HANDLES.** Heavy-duty, solid formed 1" x .375" thick; mounted at each end of UHS-BQ-120-XL model; mounted on one end of UHS-BQ-80-XL model. Mounting reinforced with stainless steel channel.

**BUMPER.** Solid 1.5" wide continuous wraparound aluminum channel, bolted to frame, with snap-in, non-marking 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. High temperature gasket sealed; gasket shall be cabinet mounted. Each door shall have three (3) heavy-duty edgmount die cast hinges. Doors shall have magnetic edgmounted and full grip door latches. The hinge and latch mountings are reinforced with stainless steel backing plates.

**CASTERS.** Maintenance free polyurethane tire casters. UHS-BQ-80-XL shall be standard with a caster configuration of two (2) rigid and two (2) swivel with brake. UHS-BQ-120-XL shall be standard with a caster configuration of two (2) rigid and 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.

**TRAY SLIDES / SHELVES.** Welded rod-style tray slides shall be nickel plated for greater durability and sanitation; fully adjustable / removable and designed to give secure bottom tray support. Removable stainless steel uprights shall be punched on 1.5" spacings for easy tray/pan adjustment, and shall easily lift off heavy-duty, stainless steel brackets without the use of tools. Triple plated, welded rod-type shelves shall be removable.

**HEATING SYSTEM / CONTROLS.** Patented built-in "Humi-Temp" system shall include an Incoloy nickel-chromium alloy heating element and Hi-Temp, self-lubricated, impedance protected fan-cooled blower motor. Cabinet shall have humidifying chamber and drawer style baffled humidifier pan. Both shall be stainless steel and removable. 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 (32° to 88°C). An operational range thermometer, power supply light, thermostat cycling light, and 20 amp ON/OFF switch are also included.

**ELECTRICAL CHARACTERISTICS.** 3 wire grounded tri-directional power cord and plug, rear mounted for safety. See electrical data chart above for amperage and receptacle configuration. See electrical chart for models that require a dedicated circuit.

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

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### OPTIONAL ACCESSORIES

#### ELECTRIC

- ☐ Upgraded element
- ☐ Electronic Controls
- ☐ 220 volt, 50/60 Hz, single phase
- DOORS**
- ☐ Pass-thru door
- ☐ Key locking door latch
- ☐ Paddle latch
- ☐ Padlocking transport latch
- ☐ Left hand door hinging (UHS-BQ-80-XL only)
- ☐ Dutch Doors (UHS-BQ-80-XL only)

#### SPACING

- ☐ Extra shelves
- ☐ Extra tray slides

#### CASTERS

- ☐ Larger casters
- ☐ Floorlock

#### EXTRAS

- ☐ Menu card holder
- ☐ Cord winder bracket
- ☐ Drop down handle
- ☐ Ergo handle
- ☐ Canned fuel adapter package (UHS-BQ-80-XL only)



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