

HEATED BANQUET TRANSPORT & SERVE CABINETS

Universal – For Pre-Plated Meals, Various Size Trays, Pans, and Gastro-Norm

TEMP SET RANGE: 90° – 190°F (32° – 88°C) 

TOP MOUNT EURO-BQ “BT” & “UHST-GN-BQ” SERIES

Top Mount banquet cabinets are built to handle your most challenging events, on site or off premises – Euro style adjustable shelves for greater flexibility

- 1** Ultra-Universal Series accommodates a wide variety of plates, pre-plated meals, 12" x 20" pans and GN containers. 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** UHST & BT series features FWE's Top Mount heat system, which eliminates hot and cold spots by gently circulating hot air throughout the interior of the cabinet. Elements and blower are protected from spillage and leaves the bottom of the cabinet open for easy cleaning reducing maintenance and cleaning costs
- 4** Simple to use electronic control, user friendly, easy to read and easy to set. Provided with low temperature alarm. Set range 90°F -190°F (32°C to 88°C)
- 5** Heavy duty “no sag” shelves are removable to facilitate thorough cleaning
- 6**  Energy Star Approved - Save money and protect the environment with the energy star approved **UHST-GN-6480-BQ**

***Two year limited warranty**



Tubular Welded Base Frame



Open Bottom Base



Eye-Level Control Panel



Heavy Duty “No Sag” Shelves



CE IP X4

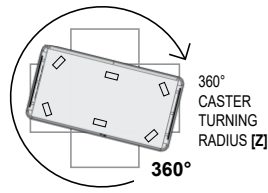
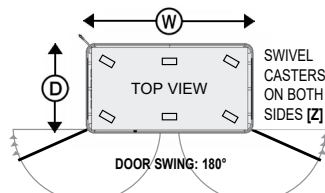
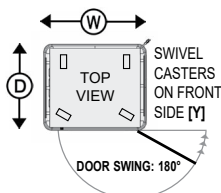
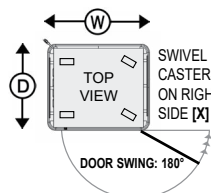
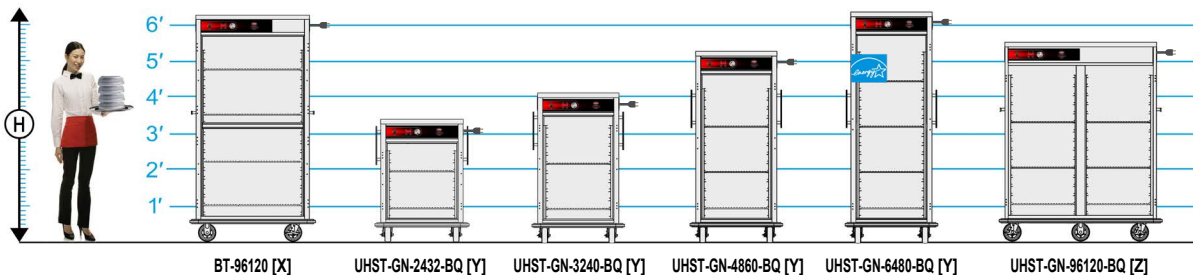
FOR MODEL-SPECIFIC CERTIFICATIONS
SEE FWE.COM/CERTIFICATIONS

TOPMOUNT

SPECIFICATIONS

HEATED BANQUET TRANSPORT & SERVE CABINETS

CORD EXITS AT TOP RIGHT REAR CORNER



ELECTRICAL DATA			
MODEL NUMBER	BT-96120 UHST-GN-2432-BQ UHST-GN-3240-BQ UHST-GN-4860-BQ UHST-GN-6480-BQ		
VOLTS	120	208	220-240
WATTS	1700	1535	1985
AMPS	14.2	7.4	8.3
HERTZ	60	60	60
PHASE	Single	Single	Single
PLUG USA	5-15P*	6-15P	6-15P
PLUG CANADA	5-20P	6-15P	6-15P
ELECTRICAL DATA			
MODEL NUMBER	UHST-GN-96120-BQ		
VOLTS	120	208	220-240
WATTS	2192	1980	2596
AMPS	18.2	9.5	10.8
HERTZ	60	60	60
PHASE	Single	Single	Single
PLUG USA	5-20P*	6-15P	6-15P
PLUG CANADA	5-30P	6-15P	6-15P

*Dedicated circuit

[A] COVERED PLATES: 10.5" DIAMETER								OVERALL EXTERIOR DIMENSIONS IN. (mm) (Height Includes Casters)			CONSULT FACTORY FOR SHIPPING CLASS		
MODEL NUMBER	COVER & PLATE HEIGHT:		[B] SHELVES	3.125" COVERED PLATES STACKED HIGH PER SHELF	RAILS HOLD	PAN CAPACITY	NUMBER OF SETS OF RAILS (3" SPACINGS)	HIGH "H"	DEEP "D"	WIDE "W"	CASTER SIZE	NO. OF DOORS	SHIP WT. LBS (KG)
	3.125"	2.625"											
BT-96120	96	120	4	4	1 SHELF 22.25" x 33" 565mm x 838mm	N/A	15	76.5" (1944)	30" (762)	42.5" (1080)	6"	2 DUTCH	455 (207)
UHST-GN-2432-BQ	24	32	2	3	1 SHELF 21" X 27" (533mm X 635mm)	16	8	40.25" (1048)	35.25" (896)	30.75" (782)	5"	1	290 (132)
UHST-GN-3240-BQ	32	40	2	4		22	11	49.75" (1290)	35.25" (896)	30.75" (782)	5"	1	310 (141)
UHST-GN-4860-BQ	48	60	3	4	1 - GN 2/1 PAN	30	15	63.25" (1632)	35.25" (896)	30.75" (782)	5"	1	365 (166)
UHST-GN-6480-BQ	64	80	4	4	2 - GN 1/1 PANS	38	19	76.25" (1963)	35.25" (896)	30.75" (782)	5"	1	430 (196)
UHST-GN-96120-BQ	96	120	6	4	2 - 12" X 20" PANS	64	32	65.75" (1671)	33.75" (858)	54" (1372)	6"	2	530 (241)

*Capacities are based on 14" (356mm) shelf clearance. Canned Heat Adapter Package available for all models & may reduce capacities.

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 plates at corners.

INSULATION. Insulated throughout; top, back, bottom, sides, doors using high density ceramic and fiberglass insulation.

HANDLES. Heavy-duty, solid formed 1" x .375" thick; mounted at each end of unit. BT-96120 and UHST-GN-96120-BQ have horizontal mounted handles. All other models have vertical mounted handles. Mountings reinforced with stainless steel channel.

BUMPER. Solid 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, field reversible, stainless steel insulated door. High temperature gasket sealed; gasket shall be cabinet mounted. Full-size doors shall have two (2) heavy-duty edgemoat die cast hinges. Magnetic door latch shall be edgemoat, full grip, and positive closing. The hinge and latch mountings are reinforced with stainless steel backing plates. BT-96120 is standard with dutch doors.

CASTERS. Maintenance free polyurethane tire casters in a configuration of two (2) rigid and two (2) swivel with brake. UHST-GN-96120-BQ 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.

SHELVES. Triple plated, welded rod-type shelves shall be removable and adjustable. Shelves shall be supported by high strength, removable pair of one piece stainless steel racks with fixed spacings (see chart above for spacings). One piece rack is easy to remove without the use of tools for cleaning.

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 in top heat chamber separated from food cabinet. Wall heat distribution tunnels shall be vented for balanced air circulation. Electronic controls shall include an easy to read digital display of cabinet temperature (with recall capacity

of temperature set point and actual cabinet temperature), equipped with a programmable low temperature alarm, master ON/OFF switch with power indicator light. Adjustable temperature range from 90°F to 190°F (32°C to 88°C).

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 and for models that require a dedicated circuit.

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

OPTIONAL ACCESSORIES

ELECTRIC

- ☐ Upgraded element
- ☐ Mechanical controls
- ☐ 220 volt, 50/60 Hz, single phase

DOORS

- ☐ Key locking door latch
- ☐ Paddle latch
- ☐ Padlocking transport latch
- ☐ Left hand door hinging - single door models

SPACING

- ☐ Extra shelves
- ☐ CASTERS
- ☐ Larger casters
- ☐ Floorlock (requires 6" casters)

EXTRAS

- ☐ Menu card holder
- ☐ Cord winder bracket
- ☐ Canned fuel adapter package
- ☐ Drop down handle
- ☐ Ergo handle

FOOD WARMING EQUIPMENT COMPANY, INC.

COOK | HOLD | TRANSPORT | SERVE | REFRIGERATION | BARS

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