

HEATED/REFRIGERATED MOBILE CONVERTIBLE**For Various Size Trays, Pans, and Gastro-Norm**TEMP SET RANGES: **HEATED** 90° – 190°F (32° – 88°C) **REFRIGERATED** 33° – 38°F (0.5° – 3.3°C) 

CONVERTIBLE HOT/COLD “UHRS” SERIES

Ultimate foodservice flexibility — change cabinet from heated mode to refrigerated mode as your food service holding needs change



- 1 Dual purpose cabinet holds heated or refrigerated food
- 2 Exclusive Dual-Temp recessed electronic controls with digital display. Controls are up-front, easy to read and set
- 3 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
- 4 Unique tray slide design holds trays and pans by the bottom for greater support for heavy food items - tray slides are adjustable and removable for thorough interior cleaning
- 5 Heavy-duty bottom mounted compressor assembly and integrated casters provide a low center of gravity - allows for easy and safe transporting
- 6 Heat system, elements and blower are protected from spillage and leaves the bottom of the cabinet open for easy cleaning reducing maintenance and cleaning costs
- 7 Fully insulated throughout the cabinet and door - provides enhanced energy efficient refrigeration
- 8 Continuously intuitive self-defrosting cold system with on demand override - makes operation convenient and user-friendly

***Two year limited warranty**

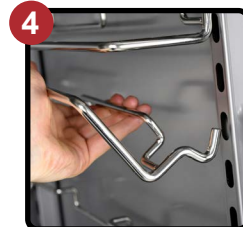
Hot or Cold Operation



Electronic Controls



Built for Transport

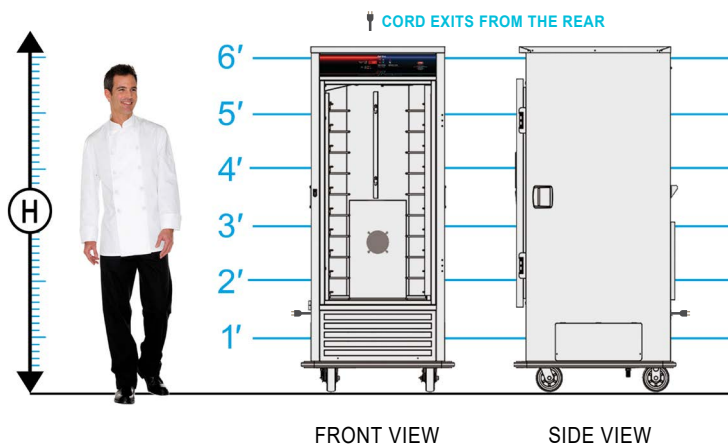


Adjustable Tray Slides

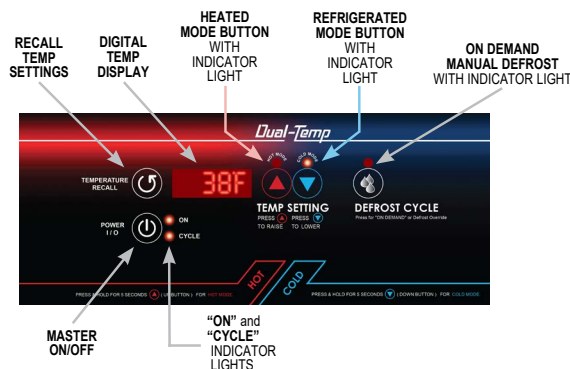
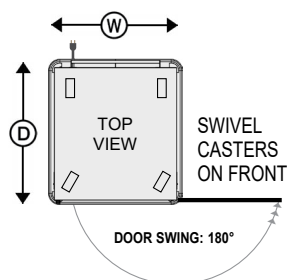
Dual-Temp

SPECIFICATIONS

HEATED/REFRIGERATED MOBILE CONVERTIBLE



ELECTRICAL DATA		
VOLTS	120	220-240
WATTS	1056	1128
AMPS	8.8	4.7
HERTZ	60	60
PHASE	Single	Single
PLUG USA	5-15P	6-15P
PLUG CANADA	5-15P	6-15P



CAPACITIES OF TRAYS / PANS PER COMPARTMENT: 4.5" (114 mm) Spacings are Standard [A]

CONSULT FACTORY
FOR SHIPPING CLASS

MODEL NUMBER	STANDARD CAPACITY: NUMBER OF TRAYS/ PANS @ 4.5" Spacings(114 mm)										OPTIONAL CAPACITY: NUMBER OF TRAYS /PANS @ 3" Spacings(76 mm)										OVERALL EXTERIOR DIMENSIONS IN. (mm) (Height Includes Casters)			NUMBER OF DOORS	CASTER SIZE	SHIP WT. LBS. (KG)		
	TRAY/PAN SLIDES PROVIDED	18 x 26	12 x 20	14 x 18	18 x 13	20 x 22	10 x 20	GN 2/1	GN 1/1	MAXI-PAN	20x20 Rack	TRAY/PAN SLIDES REQUIRED (Additional)	18 x 26	12 x 20	14 x 18	18 x 13	20 x 22	10 x 20	GN 2/1	GN 1/1	MAXI-PAN	20x20 Rack	HIGH "H"				DEEP "D"	WIDE "W" ^[B]
	10 pr	10	20	20	20	10	20	10	20	10	10	15 pr (5 pr)	15	30	30	30	15	30	15	30	15	15	74.5" (1893)	37.5" (953)	32.5" (826)	1	6"	490 (222)

[A] Uprights punched on 1.5" (38mm) centers.

Universal tray slides are adjustable. Number of tray slides are listed above. Standard spacings are 4.5" (114mm).

[B] When side push/pull or tubular stainless handles are added as an option, the full size bumper will replace the narrow bumper for an overall width of 34.5" (877mm). If either side handle option is selected the standard rear handle is removed.

UHRS-10 is available with:
Pass-Thru Door [add "P"]

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 at corners.

INSULATION. High efficiency insulation throughout cabinet and door.

HANDLES. On single door models, full size, form-fitting recessed antimicrobial hand grips shall be mounted on each side of cabinet. Rear mounted tubular push pull handle.

BUMPER. Solid continuous wraparound aluminum channel, bolted to frame, with snap-in, non-marking replaceable vinyl cushion. Full perimeter bumper extends beyond door, handles, etc., for added protection. Shall be continuous with corner cut-outs to facilitate cleaning.

DOORS AND LATCHES. Flush mounted, stainless steel insulated door shall be gasket sealed. Door shall have two (2) heavy-duty edgmount die cast hinges. Door latch shall be edgmounted, full grip and positive closing. The hinge and latch mountings are reinforced with stainless steel backing plates.

CASTERS. There shall be maintenance free polyurethane casters in a configuration of two (2) rigid and two (2) 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. Welded rod-style tray slides are stainless steel for greater durability and sanitation. Fully adjustable / removable and designed to give secure bottom tray support. Universal tray slides accommodate

(1)18"x26", (2)14"x18", (2)12"x20", (2)18"x13", (1)20"x22", (2)10"x20" trays/pans. Removable stainless steel uprights shall be punched on 1.5" (38) spacings, on center, for easy tray adjustment, and shall easily lift off of heavy-duty stainless steel brackets without the use of tools for cleaning.

SYSTEM CONTROLLER. Controls shall be up-front, recessed and shall include a digital display of cabinet temperature (with recall capability of temperature set point and actual cabinet temp), heat cycle button with indicator light, cold cycle button with indicator light, master ON/OFF switch with power indicator light, and ON DEMAND DEFOREST with indicator light.

COLD-TEMP SYSTEM. Timed defrost system with on demand override, unit shall have energy efficient evaporator fans. 1/4 HP air-cooled closed system, Hi-torque energy efficient condensing unit with thermal expansion valve for pressure control,

filter-dryer, and condensation lines and pan. System uses environmentally safe HFO blend 450A refrigerant. Adjustable temperature range from 33°F to 38°F (5°C to 3°C) factory preset temperature is 38°F (3°C).

HEAT SYSTEM. R85/F15 low volume air circulation produces approximately 85% radiant heat with 15% forced air. Built-in heat system includes incoloy sheathed heating element that provides fast heat up and accurate temperature set points in hold mode, maintaining food quality and safe holding temperatures in holding periods. Adjustable temperature 90°F to 190°F (32° to 88°C) preset at 160°F (71°C).

ELECTRICAL CHARACTERISTICS. 3 wire grounded power cord and plug, rear mounted for safety. See electrical data 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 - International only, 50 or 60Hz, single phase

DOORS

Key locking door latch
Magnetic latch
Paddle latch
Padlocking transport latch
Left hand door hinging

SPACINGS

Extra tray slides
Stainless steel shelves
Fixed rack assembly

CASTERS

All swivel casters
Larger casters
Floor lock (requires 6" casters)

EXTRAS

Security packages
Menu card holder
Cord winder bracket
Dry erase board
5 year compressor warranty
Tubular S/S handles
Push/pull handles