HUMIDIFIED HEATED HOLDING CABINETS

Non-Insulated – Universal – For Various Size Trays, Pans, and Gastro-Norm

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

NON-INSULATED HUMI-TEMP "**ETC-UA-HD**" SERIES

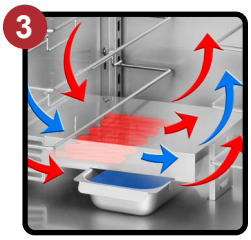
Economy universal server keeps bulk foods hot, moist, and oven fresh

ETC-UA-12HD

1. Economical non-insulated holding cabinet keeps prepared foods at serving temperatures
2. Unique design holds 12″ x 20″ pans, 18″ x 26″ sheet trays or GN containers on fully adjustable tray slides. Slides are removable for thorough interior cleaning
3. Humidity can be added to condition circulated heat, keeping food fresh and hot for hours
4. 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
5. Controls are up-front, 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!
6. Easy to maneuver - FWE cabinets are constructed with durable, maintenance-free casters designed to easily move around your space and lock into place
7. Magnetic workflow door handle - ergonomically accommodates kitchen staff and servers at varying heights

***Two year limited warranty**

Adjustable Tray Slides



Humidity Pan

Easy to Use Controls

Easy to Maneuver

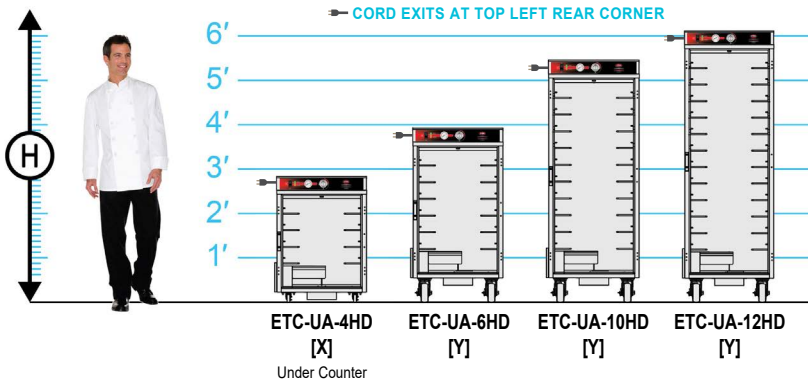
c UL us NSF Stainless Steel Made to Serve You Better

CE IP X4 FOR MODEL-SPECIFIC CERTIFICATIONS SEE **FWE.COM/CERTIFICATIONS**

HUMI TEMP

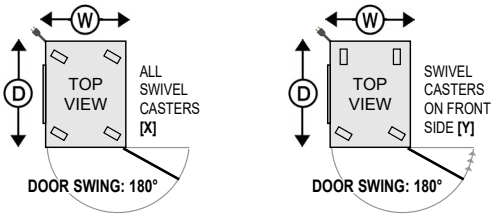
SPECIFICATIONS

HUMIDIFIED HEATED HOLDING CABINETS



ELECTRICAL DATA		
	▼STANDARD	
VOLTS	**120**	**220-240**
WATTS	1550	1835
AMPS	13	7.6
HERTZ	60	60
PHASE	Single	Single
PLUG **USA**	5-15P*	6-15P
PLUG **CANADA**	5-20P	6-15P

*Dedicated Circuit.
▼Lowest voltage shown is standard.



CAPACITIES OF TRAYS / PANS: 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)					
	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	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	HIGH "H"	DEEP "D"	WIDE "W"	NO. OF DOORS	CASTER SIZE	SHIP WT. LBS. (KG)
≤34" ETC-UA-4HD Under Counter	4 pr	4	8	8	8	4	8	4	8	4	*5 pr (1 pr)*	5	10	10	10	5	10	5	10	5	34" (864)	33.5" (851)	25.25" (642)	1	2" ALL SWIVEL	230 (105)
ETC-UA-6HD	6 pr	6	12	12	12	6	12	6	12	6	*9 pr (3 pr)*	9	18	18	18	9	18	9	18	9	47" (1194)	33.5" (851)	25.25" (642)	1	5"	240 (109)
ETC-UA-10HD	10 pr	10	20	20	20	10	20	10	20	10	*14 pr (4 pr)*	14	28	28	28	14	28	14	28	14	65" (1651)	33.5" (851)	25.25" (642)	1	5"	285 (130)
ETC-UA-12HD	12 pr	12	24	24	24	12	24	12	24	12	*17 pr (5 pr)*	17	34	34	34	17	34	17	34	17	74" (1880)	33.5" (851)	25.25" (642)	1	5"	320 (145)

[A] Universal tray slides accommodate: (1) 18" x 26", (2) 12" x 20", (2) 14" x 18", (2) 18" x 13", (1) 20" x 22", (2) 10" x 20" trays/pans. Uprights punched on 1.5" (38 mm) centers. Universal tray slides are adjustable. Number of tray slides are listed above. Standard spacings are 4.5" (114 mm).

ETC-UA-HD models are available with:
See-thru **Lexan Door** [add **"L"**]
Dutch Doors [add**"D"**]
Note: Dutch Doors are 2 half size doors only available on full-size models.

CONSTRUCTION. Heliarc welded, single unit construction; 20 gauge polished stainless steel exterior, 22 gauge stainless steel inside bottom.
HANDLES. Form grip flush in wall hand grips recess mounted on each side of unit.
DOORS AND LATCHES. Flush mounted, field reversible, stainless steel insulated doors. High temperature gasket sealed; gasket shall be cabinet mounted. Magnetic work flow door handle shall be full length, vertical, and positive closing. ETC-UA-4PH is standard with horizontal work flow handle. Each door shall have two (2) heavy-duty edgemount die cast hinges. The hinge and latch mountings are reinforced with stainless steel backing plates.

CASTERS. Maintenance free polyurethane tire casters in a configuration of two (2) rigid and two (2) swivel with brake. ETC-UA-4HD shall have a caster 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.
TRAY SLIDES. Welded rod-style tray slides are 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" (38 mm) 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.
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, 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

ELECTRICAL
- ☐ 220 volt, 50/60 Hz, single phase
- ☐ Element upgrade
- ☐ Electronic controls

DOORS
- ☐ Key locking door latch
- ☐ Dutch doors
- ☐ Left hand door hinging
- ☐ See-thru Lexan doors

SPACINGS
- ☐ Fixed rack assembly
- ☐ Extra tray slides
- ☐ Shelves

CASTERS
- ☐ All swivel casters
- ☐ Larger casters
- ☐ Floor lock (requires 6" casters)

EXTRAS
- ☐ X-factor frame (consult factory)

FWE A HATCO® COMPANY
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