HUMIDIFIED HEATED HOLDING TRANSPORT CABINETS

For 12"x 20" Pans, 18"x 13" Trays, and GN 1/1 Containers

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

HUMI-TEMP "**PS-1220**" SERIES

Pan server keeps bulk food hot, moist, and oven fresh

1. 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
2. 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
3. Humidity can be added to condition circulated heat, keeping food fresh and hot for hours
4. 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!
5. Fully insulated throughout cabinet and door to provide energy efficient heating and longer holding times
6. PS-1220 series accommodates shallow and deep 12" x 20" pans, 18" x 13" trays and GN1/1 containers. Unique pan slide racks' front edges are relieved for easy loading, one piece die stamped stainless steel for extra strength, and removable for easy cleaning

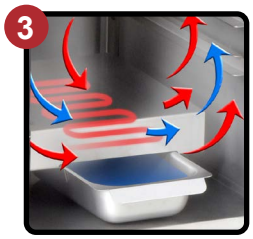
Two year limited warranty

PS-1220-20

PS-1220-15

(Shown with Optional Accessory Electronic Controls)

Built For Transport



Humidity Pan

Control Panel

Fixed Rack Assembly

c UL us NSF Stainless Steel Made to Serve You Better

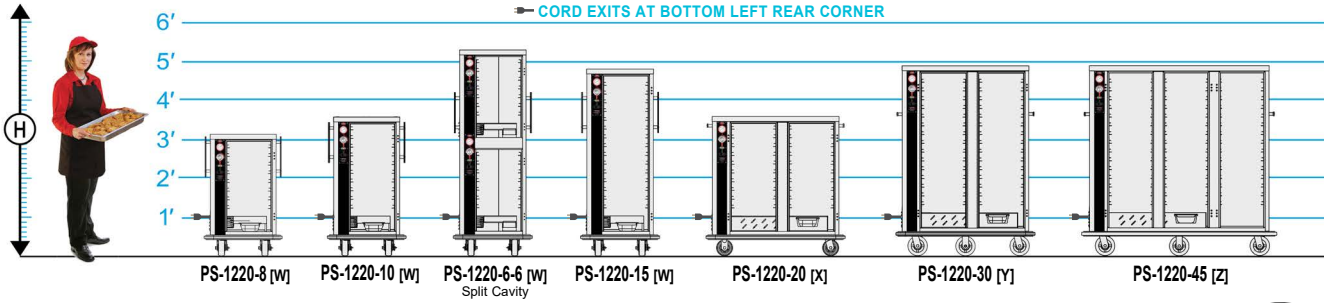
CE IP X4 FOR MODEL-SPECIFIC CERTIFICATIONS SEE **FWE.COM/CERTIFICATIONS**

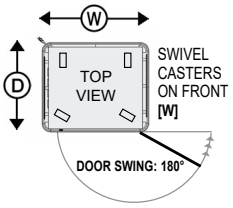
HUMI TEMP

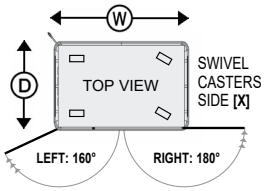
PROJECT: | MODEL: | QUANTITY: | ITEM NO:

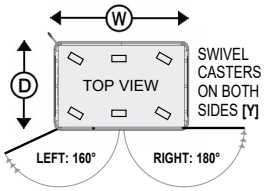
SPECIFICATIONS

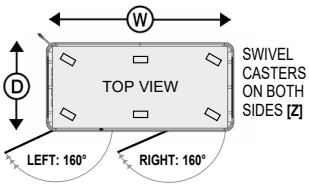
HUMIDIFIED HEATED HOLDING TRANSPORT CABINETS

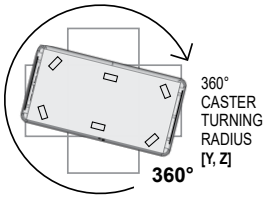












MODEL NUMBER	CAPACITIES OF 12" x 20" or GN 1/1 PANS [A]						OVERALL EXTERIOR DIMENSIONS IN. (mm) (Height Includes Casters and Bumpers)			CONSULT FACTORY FOR SHIPPING CLASS		
	2.625" FIXED SPACINGS			66.7mm FIXED SPACINGS								
	DEPTH 12" x 20" PANS			DEPTH GN 1/1 PANS								
	2.5"	4"	6"	65mm	100mm	150mm	HIGH "H"	DEEP "D"	WIDE "W"	NO. OF DOORS	CASTER SIZE	SHIP WT. LBS. (KG)
PS-1220-8	8	4	2	8	4	2	37.75" (959)	26.75" (679)	24.5" (622)	1	5"	150 (68)
PS-1220-10	10	5	3	10	5	3	43" (1092)	26.75" (679)	24.5" (622)	1	5"	210 (95)
PS-1220-6-6 Split Cavity	12 6ea	6 3ea	4 2ea	12 6ea	6 3ea	4 2ea	63.5" (1613)	26.75" (679)	24.5" (622)	2	5"	260 (118)
PS-1220-15	15	7	5	15	7	5	57.5" (1461)	26.75" (679)	24.5" (622)	1	5"	220 (100)
PS-1220-20	20	10	6	20	10	6	43" (1092)	26.75" (679)	43" (1067)	2	5"	240 (109)
PS-1220-30	30	14	10	30	14	10	59" (1499)	26.75" (679)	43" (1067)	2	6"	350 (159)
PS-1220-45	45	21	18	45	21	18	59" (1499)	26.75" (679)	60.25" (1505)	3	6"	490 (223)

[A] Combinations of deep and shallow pans may be used with varying capacities. Many half-size pans may also be used. For one-third size pans, consult factory. *Also accommodates one (1) 18" x 13" x 1.5" tray per set of slides, excluding top set.

PS-1220-6-6 Split Cavity: provides 2 compartments, each with separate controls.

PS-1220 models are available with:
Pass-thru Door [add "**P**"],
See-thru Lexan Door [add "**L**"]
Dutch Doors [add"**D**"]
Note: Dutch Doors are 2 half size doors only on full-size models.

ELECTRICAL DATA

MODEL NUMBER	PS-1220-8 PS-1220-10 PS-1220-15 ▼STANDARD	PS-1220-20 PS-1220-30 PS-1220-45 ▼STANDARD	PS-1220-6-6 Split Cavity ▼STANDARD
VOLTS	**120**	**120**	**120**
WATTS	1300	1650	2130
AMPS	10.8	13.8	17.8
HERTZ	60	60	60
PHASE	Single	Single	Single
PLUG **USA**	5-15P	5-15P*	5-20P*
PLUG **CANADA**	5-15P	5-20P	5-30P
VOLTS	**220-240**	**220-240**	**220-240**
WATTS	1538	1935	2430
AMPS	6.4	8	10.1
HERTZ	60	60	60
PHASE	Single	Single	Single
PLUG **USA**	6-15P	6-15P	6-15P
PLUG **CANADA**	6-15P	6-15P	6-15P

*Dedicated Circuit.

▼Lowest voltage shown is standard.

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

PUSH BAR HANDLES. Heavy-duty, solid formed 1" x .375" thick, mounted at each end of unit. Mountings 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 two (2) heavy-duty edgemount die cast hinges. Door latch shall be edgemounted, full grip, and positive closing. The hinge and latch mountings are reinforced with stainless steel backing plates. PS-1220-8-8P, PS-1220-15P, PS-1220-30P and PS-1220-45P are provided standard with magnetic edgemount door latches.

CASTERS. Maintenance free polyurethane tire casters in a configuration of two (2) rigid and two (2) swivel with brake. P-1220-30 and P-1220-45 shall have 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.

PAN SLIDES. Stainless steel racks shall be one piece die stamped channel-type pan slides at 2.625" (66.7 mm) spacings to accommodate either deep or shallow 12" x 20" or GN 1/1 pans (at varying capacities - see chart). Racks shall lift off of stainless steel heavy duty supports without tools for easy 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
- ☐ Electronic controls
- ☐ Upgraded element
- ☐ 220 volt, 50/6 Hz, single phase

DOORS
- ☐ See-thru Lexan door
- ☐ Key locking door latch
- ☐ Paddle latch
- ☐ Magnetic latch
- ☐ Padlocking transport latch
- ☐ Left hand door hinging (single door models)
- ☐ Flip-up lexan doors
- ☐ Magnetic edgemount latch

SPACINGS
- ☐ Custom pan slide spacings
- ☐ Shelves

CASTERS
- ☐ All swivel or larger casters
- ☐ Floorlock (requires 6" casters)

EXTRAS
- ☐ Security packages
- ☐ X-factor frame (consult factory)
- ☐ Cord winder bracket
- ☐ Tubular stainless steel push handles
- ☐ Top bumper

FWE A HATCO® COMPANY

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