



PROJECT:	MODEL:	QUANTITY:	ITEM NO:

HEATED HOLDING TRANSPORT CABINETS

For Various Size Trays, Pans and Gastro Norm

TOP MOUNT "PST" SERIES

Top Mount heat system, slim cabinet profile, high capacity

- 1** Made for transport applications - FWE cabinets are fully constructed of stainless steel, welded base frame, and designed to absorb vibration and shock during transport
- 2** Narrow spaces are no problem with the slim design of the PST series - these cabinets fit easily into tight spaces without sacrificing needed capacity
- 3** PST 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, no tip, one piece die stamped stainless steel for extra strength, and removable for easy cleaning
- 4** PST 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
- 5** Top mounted elements are protected from spillage and leaves the bottom of the cabinet open for easy cleaning reducing maintenance and cleaning costs
- 6** Simple to use electronic control, user friendly, easy to read and easy to set. Provided with low temperature alarm. Set range 90°F to 190°F (32°C to 88°C)

***Two year limited warranty**



PST-32



PST-10



Built For Transport



Fixed Rack Assembly



Open Bottom Base



Control Panel

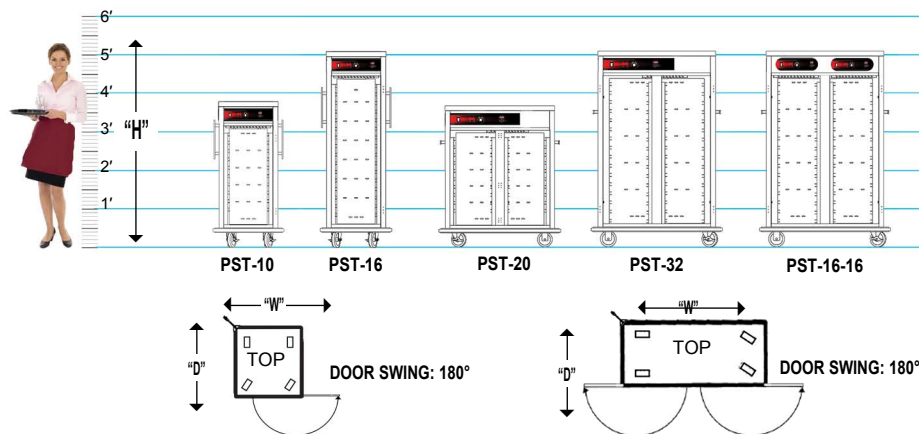


CE IP X4



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SPECIFICATIONS: HEATED HOLDING TRANSPORT CABINETS



ELECTRICAL DATA - SINGLE PHASE

PST-10, PST-16, PST-20, PST-32			
VOLTS	120	208	220-240
WATTS	1700	1535	1985
AMPS	14.2	7.4	8.3
HERTZ	50/60	50/60	50/60
PHASE	Single	Single	Single
PLUG USA	5-15P	6-15P	6-15P
PLUG CANADA	5-20P	6-15P	6-15P
PST-16-16 (Split Cavity)			
VOLTS	120	208	220-240
WATTS	2200	1980	2580
AMPS	18.3	9.5	10.8
HERTZ	50/60	50/60	50/60
PHASE	Single	Single	Single
PLUG USA	5-20P	6-15P	6-15P
PLUG CANADA	5-30P	6-15P	6-15P

MODEL NUMBER	CAPACITIES OF 12"x20" OR GN1/1 PANS [A]						CLASS 100					
	2.625" FIXED SPACINGS			66.7mm FIXED SPACINGS			OVERALL EXTERIOR DIMENSIONS IN. (mm) (Height Includes Casters)			NO. OF DOORS	CASTER SIZE	SHIP WT. LBS. (KG)
	DEPTH 12" X 20" PANS			DEPTH GN 1/1 PANS			HIGH "H"	DEEP "D"	WIDE "W"			
	2.5"	4"	6"	65mm	100mm	150mm						
PST-10	10	5	3	10	5	3	46.5" (1181)	29.75" (756)	22.5" (572)	1	5"	230 (104)
PST-16	16	7	5	16	7	5	60.75" (1543)	29.75" (756)	22.5" (572)	1	5"	265 (120)
PST-20	20	10	6	20	10	6	46.25" (1175)	29.75" (756)	41.25" (1048)	2	5"	330 (150)
PST-32	32	14	10	32	14	10	60.75" (1543)	29.75" (756)	41.25" (1048)	2	5"	420 (191)
PST-16-16 Split Cavity	32 16 each	14	10	32	14	10	60.75" (1543)	29.75" (756)	41.25" (1048)	2	5"	455 (206)

[A]Combinations of deep and shallow pans may be used with varying capacities. This series can also accommodate one (1) 18" x 13" x 1.25" tray per set of slides. Half sized pans may also be used. For one-third size pans, consult factory.
PST-16-16 Split Cavity Capacity: provides 2 compartments; each with separate controls; 16 pair of tray slides are provided in each compartment.

CONSTRUCTION. Heliarc welded, single unit construction of stainless steel; 20-gauge polished exterior, 22 gauge stainless steel interior with easy-to-clean coved corners.
INSULATION. Insulated throughout; top, back, bottom, sides, doors using high density ceramic and fiberglass insulation.
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, field reversible, stainless steel insulated door. High temperature gasket sealed; gasket shall be cabinet mounted. Full-size doors shall have two (2) heavy-duty edgemount die cast hinges. Magnetic door latch shall be edgemounted, full grip, and positive closing. The hinge and latch mountings are reinforced with stainless steel backing plates.
CASTERS. Polyurethane tire casters with Zerk grease (lubrication) fittings in a configuration of two (2) rigid, and two (2) swivel with brake. Casters shall have a reinforced yoke welded to 10-gauge caster mounting 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. Stainless steel racks shall be one piece die stamped channel-type pan slides at 2.625" (66.7mm) spacings to accommodate either deep or shallow 12" x 20" or GN 1/1 pans (at varying capacities - see chart). Racks are removable without tools for cleaning.
HEATING SYSTEM / CONTROLS. Top mounted, forced air blower system shall include Hi-Temp, self-lubricated, impedance protected, fan-cooled blower motor to distribute heat equally throughout cabinet interior with 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. Dedicated circuit.
INSTALLATION. Unit should not be installed in an area where adverse environmental conditions are present.

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Optional Accessories

- ELECTRIC**
- Manual controls
- Upgraded element
- 208 or 220-240 volt, 50/60 Hz, single phase
- DOORS**
- Key locking door latch
- Paddle latch
- Padlocking transport latch
- Left hand door hinging - Single door models
- SPACINGS**
- Custom pan slide spacings
- CASTERS**
- All swivel or larger casters
- Floorlock (requires 6" casters)
- EXTRAS**
- Security packages
- Cord winder bracket
- X-factor frame
- Passive water pan
- Tubular s/s handles
- Thermal barrier wall for heated/ ambient configurations



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