



PROJECT:	MODEL:	QUANTITY:	ITEM NO:
----------	--------	-----------	----------

HEATED BANQUET TRANSPORT AND SERVE CABINETS

Pre-Plated Meals For Up To 12.375" Plates

TOP MOUNT "BT" AND "BT-XL" SERIES

BT | BTXL

Top Mount banquet cabinets are built to handle your most challenging events, on site or off premises, and keep your meals hot and fresh in up to (200) 12.375" plates

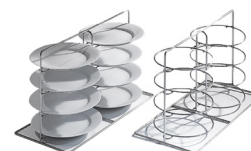
- 1 Made for transport applications - FWE cabinets are fully constructed of stainless steel, with a tubular welded base frame, and designed to absorb vibration and shock during transport
- 2 Simple to use electronic control, user friendly, easy to read and easy to set. Provided with low temperature alarm. Set range 90°F -190°F (32°C to 88°C)
- 3 Heavy duty "no sag" shelves are removable to facilitate thorough cleaning
- 4 Larger models like the BT-200 and the BT-200-XL come standard with Dutch doors to prevent excess heat loss when loading and unloading the cabinet
- 5 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
- 6 BT series' models holds up to 11" plates. BT-XL models are available for up to 12.375" plates

**Two year limited warranty*

PLATE CARRIERS AVAILABLE



CP carries Covered Plates



UP carries Uncovered Plates



BT-120



Tubular Welded Base Frame



Eye-Level Control Panel



Heavy-Duty "No Sag" Shelves



Open Bottom Base



TOPMOUNT

PROJECT:

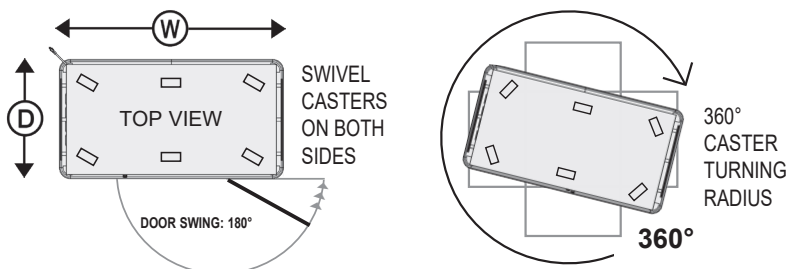
MODEL:

QUANTITY:

ITEM NO:

SPECIFICATIONS:

HEATED BANQUET TRANSPORT & SERVE CABINETS



MODEL NUMBER	[A] COVERED PLATE DIAMETER				OVERALL EXTERIOR DIMENSIONS IN. (mm) (Height Includes Casters)										CLASS 100	
	11"		12.375"		COVERED PLATES STACKED HIGH		SHELF SIZE	SHELF CLEARANCE (mm)	HIGH "H"	DEEP "D"	WIDE "W"	CASTER SIZE	NO. OF DOORS	SHIP WT. LBS (KG)	NUMBER OF COVERED / UNCOVERED PLATE CARRIERS [C]	
	COVER & PLATE HEIGHT														[CP-8] [UP-8]	[CP-8-XL] [UP-8-XL]
	3.125"	2.625"	3.125"	2.625"												
BT-120	96	120	-	-	3	4/5	22.25" x 44.375"	13.7" (348)	61.5" (1563)	30" (762)	50.75" (1290)	6"	2	465 (211)	12	-
BT-120-XL	-	-	96	120	3	4/5	24.625" x 49.375"	13.7" (348)	61.5" (1563)	32" (813)	56.25" (1429)	6"	2	480 (218)	-	12
BT-200	160	200	-	-	4	4/5	22.25" x 54.75"	13.7" (348)	76" (1931)	29.75" (756)	63" (1601)	6"	4 DUTCH	640 (291)	20	-
BT-200-XL	-	-	160	200	4	4/5	24.625" x 61.75"	13.7" (348)	76" (1931)	33" (839)	70.5" (1791)	6"	4 DUTCH	750 (341)	-	20

ELECTRICAL DATA				
MODEL NUMBER	BT-120, BT-120-XL		BT-200, BT-200-XL	
VOLTS	120	220-240	120	220-240
WATTS	2200	2580	2400	2780
AMPS	18.3	10.8	20	11.6
HERTZ	60	60	60	60
PHASE	Single	Single	Single	Single
PLUG USA	5-20P*	6-15P	5-20P*	6-15P
PLUG CANADA	5-30P	6-15P	5-30P	6-15P

*Dedicated circuit

[A] Capacities when using covers depend on height of plate and cover. Capacities shown are based on plate and cover height of 3.125" and 2.625" respectively/ 11" diameter cover is maximum when not using carriers and stacking directly on shelves. Maximum cover size is 12.375" diameter.

[B] Available with 5 shelf optional accessory (at time of order with additional charge) with 9.75" shelf clearance (installed at factory only).

[C] When ordering plate carriers - Specify CP for covered plates or UP for uncovered plates. Each CP carrier holds a maximum plate/cover size of 10.25".

CONSTRUCTION. Heliarc welded, single unit construction of stainless steel; 20 gauge polished exterior, 22 gauge stainless steel interior with easy-to-clean covered 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. 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. BT-200 and BT-200-XL are standard with dutch doors.

CASTERS. Maintenance free polyurethane tire casters in a 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. Shelves shall be supported by high strength, "no sag" 14 gauge die-formed stainless steel brackets.

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. BT-200 and BT-200-XL includes two (2) blower motors. 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. See electrical chart for models that require a dedicated circuit.

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

FWE products may be covered under one or more of the following U.S. patents: 288,299; 238,300; 3,952,609; 4,192,991. All rights reserved. All specifications subject to change without notice. Errors subject to correction.
© 18 Food Warming Equipment Company, Inc. R.18.02

OPTIONAL ACCESSORIES

- ELECTRIC**
 - ☐ Upgraded element
 - ☐ Mechanical controls
 - ☐ 220 volt, 50/60 Hz, single phase
- DOORS**
 - ☐ Key locking door latch
 - ☐ Paddle latch
 - ☐ Padlocking transport latch
- SPACING**
 - ☐ Extra shelves
- CASTERS**
 - ☐ Larger casters
 - ☐ Floorlock
- EXTRAS**
 - ☐ Menu card holder
 - ☐ Cord winder bracket
 - ☐ Plate carriers: "CP" or "UP"
 - ☐ Drop down handle
 - ☐ Ergo handle



FOOD WARMING EQUIPMENT COMPANY, INC.
5599 HWY. 31 W. Portland, TN 37148
815.459.7500 | Fax: 815.459.7989 | sales@fwe.com

800-222-4393
www.FWE.com

COOK | HOLD | TRANSPORT | SERVE | REFRIGERATION | BARS

