



PROJECT:	MODEL:	QUANTITY:	ITEM NO:

MOBILE AIR SCREEN

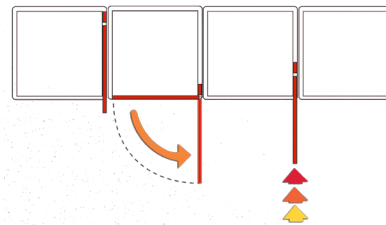
For Various Size Trays and Pans

AIRSCREEN "R-AS" SERIES



Improve Workflow - AirScreen Allows Door to Be Kept Open During Tray Makeup!

- 1** Horizontal HV 3D Air Screen with multi-fan system provides the fastest cool down times and maintains cabinet temperatures with the door open for up to **1 1/2 hours**
- 2** Intuitive controls are easy to use and highly accurate. Oversized components assure rapid pull down times and recoveries
- 3** 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
- 4** Optional accessory **Sliding Space-Saver Door** tucks compactly into side of unit



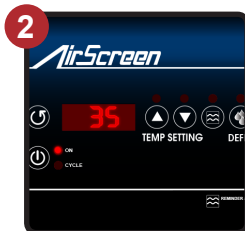
***Two year limited warranty**

R-AS-10

(Shown with Optional Accessory Space-Saver Sliding Door)



3D Air Screen System



R-AS-10 Control Panel



Tray Slides

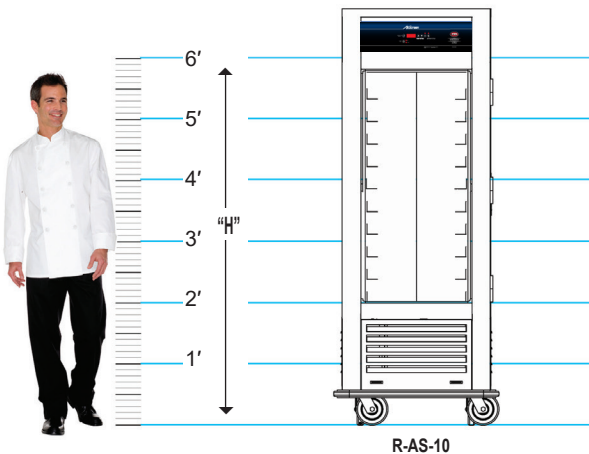


Optional Sliding Space Saving Door

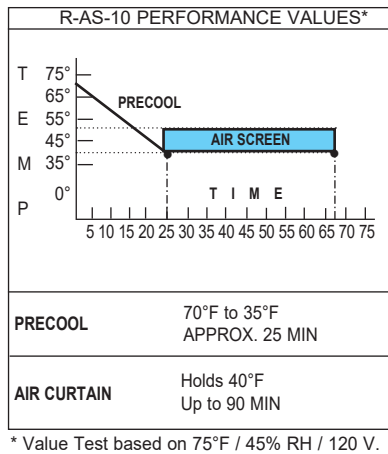


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SPECIFICATIONS: MOBILE AIR SCREEN

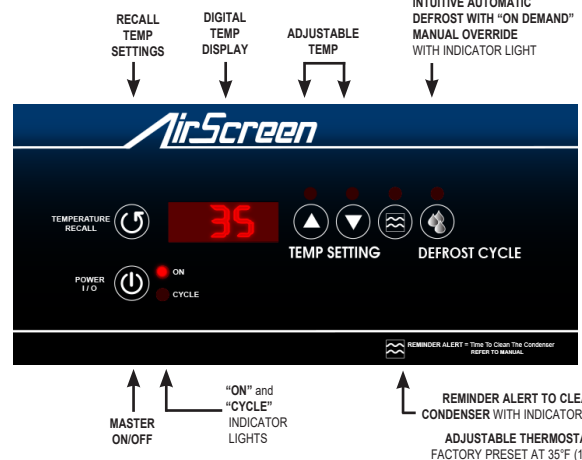


R-AS-10 Maintains Temperature with the Door Open Up to 90 Minutes



ELECTRICAL DATA DOMESTIC		ELECTRICAL DATA INTERNATIONAL ONLY	
R-AS-10		R-AS-10	
VOLTS	120	VOLTS	220-240
WATTS	1764	WATTS	2205
AMPS	14.7	AMPS	9.2
HERTZ	50/60	HERTZ	50/60
PHASE	Single	PHASE	Single
PLUG USA	5-20P	PLUG USA	6-15P
PLUG CANADA	5-20P	PLUG CANADA	6-15P

R-AS-10 Control Panel



MODEL NUMBER	STANDARD NON-ADJUSTABLE SLIDES [A]: 4.5" (114 mm) Spacings are Standard							OVERALL EXTERIOR DIMENSIONS IN. (mm) (Height includes Casters)			NO. OF DOORS	CASTER SIZE	SHIP WT. LBS. (KG)		
	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"
R-AS-10	10	20	20	20	10	20	10	20	10	78.75" (2000)	37" (940)	32" (813)	1	6"	580 (261)

Note: Door hinging is right as standard. Door may be ordered as left hand hinging at time of order at no charge. Door is not field reversible.
 [A] Adjustable tray slides available for increased capacity. Consult Factory.

CONSTRUCTION. Helic arc 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 stressplates at corners.
INSULATION. Energy efficient insulation throughout made of synthetic polymers.
HANDLES. Form grip flush-in-wall hand grips recess mounted on each side of unit and one rear mounted tubular handle.
DOORS AND LATCHES. Flush mounted, foam insulated doors, gasket sealed. Each door shall have three (3) 12 gauge, stainless steel hinges per door. Door opens to 270°. Magnetic door hold open device allows easy access. **OPTION:** "Space-saver" door; convenient, problem-solving flush wall door minimizes door swing requirements
BUMPER. Continuous wraparound stand-off full perimeter, extends beyond doors, handles, etc., for protection. Shall be continuous
CASTERS. Maintenance free polyurethane tire casters in a configuration of two (2) rigid and two (2) swivel with brake.

TRAY SLIDES. Secure bottom tray support with tilt mount feature, removable for cleaning.
AIRSCREEN SYSTEM / CONTROLS. A 1/2 HP Hi-torque condensing unit, air-cooled closed system assures optimum performance in high ambient room temperatures. It has a three pound receiver charged with environmentally safe non-CFC 404A refrigerant. A thermal expansion valve (for pressure control) also a filter dryer. A high CFM multi-fan design, oversized coated evaporator coil to pressure/displacement curtain of air. A unique air circulation pattern within the food zone, for during periods while door is open it will maintain proper temperatures. Controls shall include an easy to read digital display for cabinet temperature (with recall capability of temperature set point and actual cabinet temperature). Easy to read master ON/OFF button with power indicator light, cooling cycle indicator light, maximum allowable 90 minute door open with operator warning and automatic shutdown, clean condenser reminder light, on-demand defrost with a defrost cycle indicator light. Defrost element shall be 750 Watts. Adjustable temperature range from 33°F to 38°F (.5°C to 3.3°C) factory preset temperature is 38°F (3.3°C).

COMPRESSOR/SIZE: Air-cooled condenser assures optimum performance in high ambient room temperatures. 1/2 HP R-AS-10. "Clean Condenser reminder light Door open alarm to alert operator when door is opened beyond allowed time span (90 min.)
ELECTRICAL CHARACTERISTICS. 3 wire grounded power cord and plug, rear mounted for safety.
INSTALLATION. Unit should not be installed in an area where adverse environmental conditions are present; Such as steam, grease, dripping water, humidity, or extreme temperatures.

- OPTIONAL ACCESSORIES**
- ELECTRIC**
- 220 volt - International only, 50/60Hz, single phase
- DOORS**
- Space-saver sliding door
 - Key locking door latch
 - Padlocking transport latch
 - Left hand door hinging
- CASTERS**
- All swivel or larger casters
 - Floorlock (requires 6" casters)
 - 6" legs
- EXTRAS**
- Security packages
 - Menu card holder
 - Cord winding bracket
 - Corner bumpers

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