

MOBILE AIR SCREEN**For Various Size Trays and Pans**TEMP SET RANGE: 33° - 38°F (0.6° - 3.3°C) 

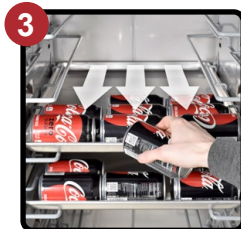
REFRIGERATED "ASU" AND "R-AS" AIR SCREEN SERIES

Improve workflow - Air Screen allows door to be kept open during tray makeup**Hours of Continuous Open Door Use**

- 1** **Air Screen allows for open door operation!** – multi-fan Air Screen system provides the fastest cool down times and maintains cabinet temperatures of 40°F or below with the door open for up to **4 hours** on the **ASU-10** and **1.5 hours** on the **R-AS-10**. Refrigeration System is bottom mounted and self-contained with **active defrost system**
- 2** Intuitive controls with active temperature monitoring and thermometer display are easy to use, read, and are highly accurate. Advanced Digital Controls feature **temperature set points, actual temperature indicator, clean condenser reminder** and **door open alarm** (to alert operator when door has been opened beyond allowed time span)
- 3** Unique tray slide design **holds 10 pair of trays and pans** by the bottom for greater support of heavy food items at 4.5" standard spacing **with tilt feature**. Tilt feature designed to allow cans and bottles to gently roll to front for easy access. Tray slides are removable for thorough interior cleaning
- 4** **Rear Mounted Stainless Steel Push Bar Handle, Flush Recessed Side Hand Grips** and **6" Heavy Duty Casters** are standard for ease of maneuverability in compact spaces
- 5** Full **270° Door Swing** with Door Hold Open feature for easy product access. Easier to clean with a **one piece, snap-in magnetic door gasket**.
 - 5_a** **Optional accessory Sliding Space-Saver Door** (see backside for more information) tucks compactly into side of unit maximizing service space
- 6** Energy Efficient and Environmentally Safe! – **Energy efficient condensate evaporator pan** with **plasticized evaporator fin coils** will keep your Air Screen running smoothly and efficiently! Uses **R-448A refrigerant** for environmentally safe operation

 **Quick Ship Item*****Two year limited warranty**

Designed to Operate with Door Open



Tilt-Capable Tray Slides



Rear Mounted Stainless Steel Push Bar Handle

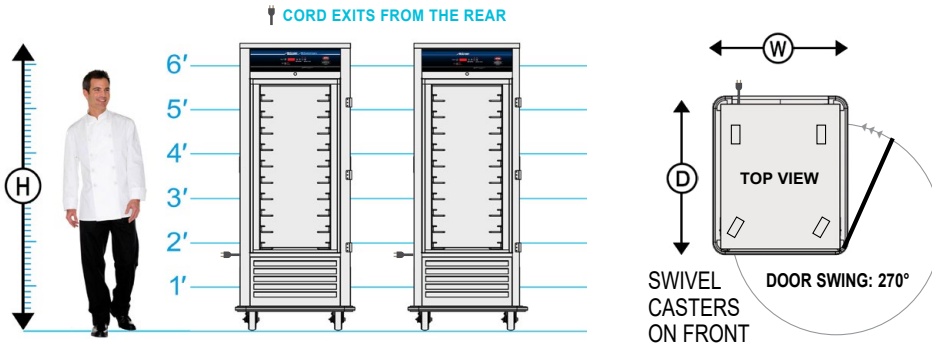


Optional Sliding Space Saving Door

FOR MODEL-SPECIFIC CERTIFICATIONS SEE FWE.COM/CERTIFICATIONS

SPECIFICATIONS

MOBILE AIR SCREEN



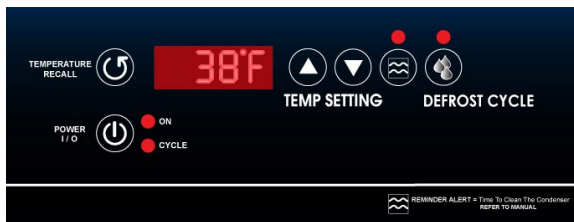
ELECTRICAL DATA ASU-10 / R-AS-10		ELECTRICAL DATA ASU-10 / R-AS-10 INTERNATIONAL ONLY	
VOLTS	120	VOLTS	220-240
WATTS	1020	WATTS	1320
AMPS	8.5	AMPS	5.5
HERTZ	60	HERTZ	50/60
PHASE	Single	PHASE	Single
PLUG USA	5-15P 	PLUG CANADA*	6-15P
PLUG CANADA	5-15P 		

*Consult factory for additional plugs for international use

MODEL NUMBER	NON - ADJUSTABLE SLIDES: 4.5" (114 mm) Spacings are Standard	DIMENSIONS IN. (mm)			CLASS 150		
		HIGH "H"	DEEP "D"	WIDE "W"	NO. OF DOORS	CASTER SIZE	SHIP WT. LBS. (KG)
	10 TRAYS 18"X 26"	78.75"	38.75"	32.75"	1	6"	587 (266)
	20 TRAYS 14"X 18"	(2000)	(985)	(832)			
	10 TRAYS 18"X 26"	78.75"	37.5"	32"	1	6"	580 (263)
	20 TRAYS 14"X 18"	(2000)	(952)	(813)			

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.

Models available with:
Dutch Doors [add "D"]
Glass Door [add "G"]
Space-Saver Door [add "S"]
Glass Space-Saver Door [add "GS"]
Note: Dutch Doors are 2 half size doors.



ASU-10 / R-AS-10 Controls

Optional Accessory

Sliding Space-Saver Door
tucks compactly into side of unit maximizing service space



Door Closed

Door Open 90°

Door Nested

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 stressplates at corners.

INSULATION. High efficiency insulation throughout cabinet and door.

HANDLES. Form grip flush-in-wall antimicrobial hand grips recess mounted on each side of unit and one rear mounted tubular handle.

DOORS AND LATCHES. Flush mounted, stainless steel insulated doors shall be gasket sealed. Each door shall have three (3) heavy-duty, 12 gauge stainless steel hinges and a magnetic work flow door handle. The hinge mountings are reinforced with stainless steel backing plates

BUMPER. Solid continuous wraparound aluminum channel, bolted to frame, with snap-in, non-marking replaceable vinyl cushion. Full perimeter bumper extends beyond doors, handles, etc., for added protection. Shall be continuous with corner cut-outs to facilitate cleaning.

CASTERS. Maintenance free polyurethane tire casters in a configuration of two (2) rigid and two (2) 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. Secure bottom tray support with tilt mount feature, removable for cleaning. Tray slides are polymer coated, tested and approved to meet the NSF International Corrosion Resistance requirements under NSF Std 51/ASTM b17 Sections 6.2 and 6.2.1.

AIR SCREEN 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 receiver charged with environmentally safe non-CFC R-448A 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 maintains proper temperatures during periods of open-door use. 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 allowed time* † with door open 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 (.6°C to 3.3°C) factory preset temperature is 38°F (3.3°C). Minimum full load circuit requirement 15 amp. See electrical data chart above for running amps.

*ASU-10 model has a maximum allowable 240 minute door open before operator warning and automatic shutdown. *R-AS-10 model has a maximum allowable 90 minute door open before operator warning and automatic shutdown.

† Environmental conditions such as humidity will affect maximum allowable door open operation.

COMPRESSOR / SIZE. Air-cooled 1/2 HP condenser assures optimum performance in high ambient room temperatures.

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. Refer to operations manual for further details.

ELECTRICAL

220 volt - International only, 50 or 60Hz, single phase

DOORS

Space-saver sliding door
Key locking door latch
Padlocking transport latch
Left hand door hinging
Glass door

CASTERS

All swivel casters
Larger casters

EXTRAS

Security packages
Menu card holder
Cord winder bracket
Top corner bumpers
Stainless steel slides

FOOD WARMING EQUIPMENT COMPANY, INC.

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