



PROJECT:	MODEL:	QUANTITY:	ITEM NO:

MOBILE TOP MOUNT TRAY SERVER

For 18" x 26", 14" x 18", 12" x 20", and Gastro-Norm 1/1

"TST SERIES"

TOPMOUNT



TST-19



TST-16

Built-in Top Mount Heat System provides slim-line cabinet profile – yet meets demands for high capacity.

FWE's "TST Series" cabinets accommodate 18" x 26", 14" x 18" trays, 12" x 20" pans as well as Gastro-Norm sizes. FWE's unique universal tray slides make any combination of these trays and pans possible.

"TST Series" features FWE's Top Mount System which eliminates hot and cold spots by gently circulating hot air throughout the interior of the cabinet. Narrow spaces are no problem with the slim design of the "TST Series". They fit easily into tight spaces without sacrificing needed capacity. Open bottom base assists in fast and easy clean-up.

The heat system is built *into* the cabinet to make cleaning effortless, reducing maintenance and cleaning costs. Controls are protected and up front at eye level convenience, easy to see and operate.

Built tough using stainless steel throughout, the welded construction and exclusive tubular stainless steel base frame ensure that FWE's cabinets will withstand the most demanding use. Make your choice FWE . . . the "Choice of the Professionals".

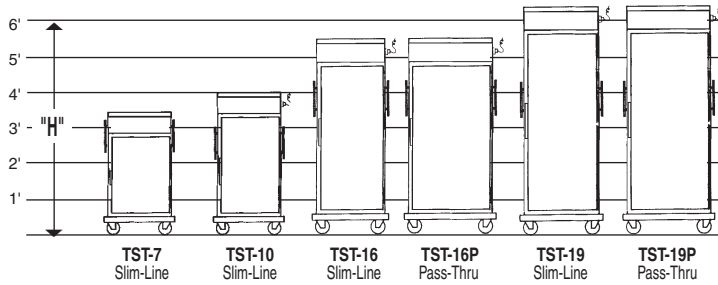
- ◇ "Top Mount" built-in heat system
- ◇ Easy-to-use controls
- ◇ Gasketless door
- ◇ All stainless steel
- ◇ All welded construction - no rivets
- ◇ Tubular stainless steel welded base frame
- ◇ Full extension bumper
- ◇ Heavy-duty polyurethane casters
- ◇ Heavy-duty hinges
- ◇ Positive close magnetic door latch
- ◇ Fully insulated throughout
- ◇ Removable tray slides
- ◇ Two year limited warranty



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SPECIFICATIONS:

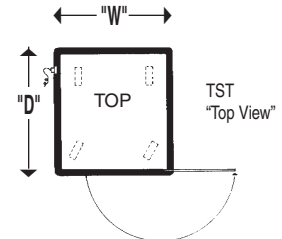
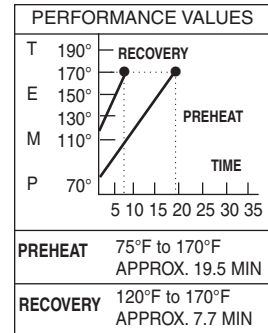
TOP MOUNT MOBILE TRAY SERVER



ELECTRICAL DATA	STANDARD TST		TST-5 TST-7 TST-10		TST-16 TST-19	
	TEMP RANGE	90°F to 190°F	90°F to 240°F	90°F to 190°F	90°F to 190°F	90°F to 190°F
VOLT	120	120	208	220-240	208	220-240
WATTS	1720	2220	1555	2005	2000	2600
AMPS	14.3	18.5	7.5	8.4	9.6	10.8
HERTZ	50 / 60	50 / 60	50 / 60	50 / 60	50 / 60	50 / 60
PHASE	Single	Single	Single	Single	Single	Single
NEMA PLUG	5-15P	5-20P	6-15P	6-15P	6-15P	6-15P

Dedicated circuit.

MODEL NUMBER	CAPACITIES OF TRAYS / PANS: 4.5" (114 mm) Spacings are Standard [A]										CLASS 100								
	STANDARD CAPACITY: NUMBER OF TRAYS / PANS @ 4.5" Spacings (114 mm)					OPTIONAL CAPACITY: NUMBER OF TRAYS / PANS @ 3" Spacings (76 mm)					OVERALL EXTERIOR DIMENSIONS IN. (mm)			NO. OF DOORS	CASTER SIZE	SHIP WT. LBS. (KG)	CUBIC FEET (m ³)		
	TRAY/PAN SLIDES PROVIDED	18 x 26	12 x 20	14 x 18	12 x 18	GN 1/1	TRAY/PAN SLIDES REQUIRED	(Additional)	18 x 26	12 x 20	14 x 18	12 x 18	GN 1/1					HIGH "H"	DEEP "D"
TST-7 Slim-Line	5 pr	5	5	10	10	5	7 pr (2 pr)	7	7	14	14	7	39.5" (1003)	34.75" (883)	27.75" (705)	1	5"	290 (132)	22.04 (0.62)
TST-10 Slim-Line	6 pr	6	6	12	12	6	10 pr (4 pr)	10	10	20	20	10	48" (1219)	34.75" (883)	27.75" (705)	1	5"	315 (142)	26.78 (0.76)
TST-16 Slim-Line	11 pr	11	11	22	22	11	16 pr (5 pr)	16	16	32	32	16	66.25" (1683)	34.75" (883)	27.75" (705)	1	5"	355 (160)	36.97 (1.05)
TST-16P Pass-Thru	11 pr	11	11	22	22	11	16 pr (5 pr)	16	16	32	32	16	66.25" (1683)	35.75" (908)	28.75" (730)	1	5"	390 (176)	39.41 (1.12)
TST-19 Slim-Line	13 pr	13	13	26	26	13	19 pr (6 pr)	19	19	38	38	19	77.5" (1968)	34.75" (883)	27.75" (705)	1	5"	415 (188)	43.25 (1.22)
TST-19P Pass-Thru	13 pr	13	13	26	26	13	19 pr (6 pr)	19	19	38	38	19	77.5" (1968)	35.75" (908)	28.75" (730)	1	5"	450 (204)	46.10 (1.30)



[A] Uprights punched on 1.5" (38mm) centers. Tray slides are adjustable. Number of tray slides are listed above. Standard spacings are 4.5" (114 mm). **Note:** The heat discharges from the rear on the "Slim-Line" cabinet design. The heat discharges side-to-side the "Pass-Thru" cabinet design.

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 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 replaceable 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 gasketless door. Full-size doors shall have three (3) 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. Welded rod-style tray slides are nickel plated for greater durability and sanitation. Fully adjustable / removable and designed to give secure bottom tray support. Removable stainless steel uprights shall be punched on 1-1/2" (38mm) spacing for easy tray/pan adjustment, and shall easily lift off heavy-duty, stainless steel brackets without the use of tools. Each pair of tray slides shall accommodate: (1) 18" x 26", (2) 14" x 18" trays, (1) 12" x 20" or (1) GN 1/1.

HEATING SYSTEM / CONTROLS. Top mounted, forced air blower system shall include two (2) Hi-Temp, self-lubricated, impedance protected, fan-cooled blower motors to distribute heat equally throughout cabinet interior. Heating element shall be located in top heat chamber separated from food cabinet. Wall heat distribution tunnels shall be vented for balanced air circulation. 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 (30° to 90°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 10 foot extension power cord and plug, side mounted for safety. See electrical data chart above for amperage and receptacle configuration. Dedicated circuit.

Optional Accessories:

- Food Sentry™ electronic controls
- Manual controls with digital thermometer
- 220 volt, 50/60 Hz, single phase
- CE compliant
- Heat retention battery
- Key locking door latch
- See-thru lexan door
- See-thru lexan Dutch doors
- Gasketless Dutch doors
- Paddle latch
- Padlocking transport latch
- Left hand door hinging
- Field reversible door
- Security packages
- All swivel or larger casters
- Door edge trim
- Cold plate cartridge
- Floorlock (requires 6" casters)
- Extra tray slides

FWE Products are used by major companies world-wide. We can modify, design, or custom build equipment to fit your special requirements.



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