HUMIDIFIED HEATED HOLDING TRANSPORT CABINETS

Holds Various Pizza Pans & Boxes, 18"x 26" Trays, & 18"x 26" Shelves

TEMP SET RANGE: 90° – 190°F (32° – 88°C)

HUMI-TEMP "TS-1633" SERIES

Holds pizza hot, fresh, and ready to serve, longer than ever before



(Shown with Optional Accessory See-thru Lexan Dutch Doors)

TS-1633-36 (Shown with Optional Accessory Adjustable Tray Slides)



Standard Fixed Slides Hold 16" to 18.5" Pans/Boxes, 2 Deep



Optional Adjustable Slides Hold 8" to 17" Pans/Boxes, 2 Deep



Easy to Use Controls



Optional Pass-Thru Design



SPECIFICATIONS

TS-1633-30

TS-1633-36

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TOP

VIEW

5

DOOR SWING: 180°

SWIVEL

CASTERS

ON FRONT

Π

0

0

DOOR SWING: 180°

ALL

SWIVEL CASTERS*

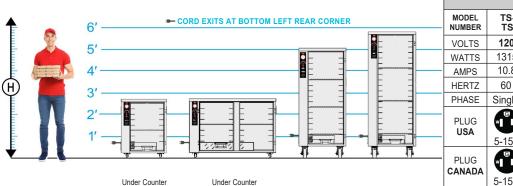
D

TS-1633-28 (W)

TOP

VIEW

HUMIDIFIED PIZZA HOLDING CABINETS



ELECTRICAL DATA TS-1633-14, TS-1633-28 TS-1633-36 TS-1633-30 120 220-240 120 220-240 120 220-240 1315 1538 1650 1954 1550 1835 10.8 13.8 12.9 6.4 8.1 7.7 60 60 60 60 60 Single Single Single Single Single Single G G G. G Π W w] 5-15P 6-15P 5-15P* 6-15P 5-15P* 6-15P F . 6-15P 5-20P 6-15P 5-15P 5-20P 6-15P

TS-1633-14

(W)

TOP

VIEW

0

0

D

DOOR SWING: 180°

ALL

SWIVEL

0

0

DOOR SWING: 160°

CASTERS

0

D

grounded tri-directional power cord and plug,

rear mounted for safety. See electrical data

chart above for amperage and receptacle

that require a dedicated circuit.

conditions are present.

configuration. See electrical chart for models

INSTALLATION. Unit should not be installed

in an area where adverse environmental

*Dedicated circuit

	CAPACITIES OF TRAYS / PANS / BOXES: 3" (76 mm) Spacings are Standard [A]										CLAS	S 100
		STANDARD FIXED CAPACITY @ 3" Fixed Spacings [A]			OPTIONAL ADJUSTABLE CAPACITY @ 6" Spacings [B]		OVERALL EXTERIOR DIMENSIONS IN. (mm)					
	MODEL NUMBER	16" TO 18.5" PANS OR BOXES (DOUBLE DEEP)	18" X 26" TRAYS	SHELVES PROVIDED	8" TO 17" STACKED BOXES (DOUBLE DEEP)	TRAY SLIDES PROVIDED	(Height Includes HIGH DEEP		WIDE	ĺ	CASTER	SHIP WT. LBS.
							"H"	"D"	"W"	DOORS	SIZE	(KG)
≤34″	Under Counter	14	7	1	14	3pr	32.5" (826)	39.5" (1003)	26" (660)	1	2"*	250 (113)
<u>≤34″</u>	Under Counter	28	14	2	28	6pr	32.5" (826)	39.5" (1003)	48.25" (1372)	2	2"*	350 (159)
		30	15	3	30	7pr	60.5" (1537)	39.5" (1003)	26" (660)	1	5"	345 (157)
Quick Ship		36	18	3	36	9pr	69.5" (1765)	39.5" (1003)	26" (660)	1	5"	420 (191)

[A] Tray rack rails accommodate: Two (2) 16" - 18.5" Pans or Pizza Boxes, One (1) 18" x 26" Tray, or One (1) 18" x 26" Wire Shelf.

hold smaller box size

[B] Optional adjustable tray slides accommodate 8" to 17" Pans or Boxes. Uprights punched on 1.5" centers. Tray slides are adjustable. Number of tray slides are listed at 6" spacings. Custom fixed racking available to

Wire shelves are not available with the adjustable tray slide configuration

TS-1633 models are available with: Pass-thru Door [add "P"], See-thru Lexan Door [add "L"] Dutch Doors [add"D"] Note: Dutch Doors are 2 half size

doors on TS-1633-30 & TS-1633-36

*Model is unde counter and provided with all swivel casters.

ELECTRICAL Electronic controls Upgraded element 220 volt, 50/60 Hz, single phase DOORS Dutch doors (TS-1633-30 & TS-1633-36 models only) Pass-thru door See-thru Lexan door Key locking door latch Paddle latch Magnetic edgemount latch Left hand door hinging (excludes TS-1633-28) **SPACINGS** Adjustable tray slides with upright assembly Additional 18" x 26" wire shelves (only with standard fixed rack assembly) CASTERS All swivel casters Larger casters Floor lock (requires 6" casters) **EXTRAS** Tubular stainless steel push handles Cord winder bracket Full perimeter top bumper Full perimeter bottom bumper Corner bumpers Graphic wrap

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 plates at corners

INSULATION. "Ultra-Guard" UG-26 high density fiberglass insulation throughout; top, back, bottom, sides, and door(s).

DOORS AND LATCHES. Flush mounted stainless steel insulated doors. High temperature gasket sealed; gasket shall be cabinet mounted. Each door shall have two (2) heavy-duty edgemount die cast hinges and a magnetic work flow door handle. Work flow handles shall be horizontal on TS-1633-14 and TS-1633-28 models and vertical on TS-1633-30 and TS-1633-36. The hinge mountings are reinforced with stainless steel backing plates

HANDLES. Form grip flush-in-wall hand grips recess mounted on each side of unit. CASTERS. Maintenance free polyurethane tire casters in a configuration of two (2) rigid and two (2) swivel with brake. TS-1633-14 and TS-1633-28 models have a caster configuration of four (4) swivel with brake. 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 RACK ASSEMBLY. Unitized tray rack assembly shall be heavy gauge stainless steel, channels fixed in place at 3" spacings. Assemblies are designed to accommodate

two (2) 16" - 18.5" Pans or Pizza Boxes (double deep), one (1) 18" x 26" Tray, or one (1) 18" x 26" Wire Shelf per pair of tray rack rails. Removable rack assembly shall easily lift off heavy-duty stainless steel supports without the use of tools.

HUMI-TEMP SYSTEM/CONTROLS. Patented **ELECTRICAL CHARACTERISTICS.** 3 wire

built-in "Humi-Temp" system shall include an Incoloy nickel-chromium alloy heating element and Hi-Temp, self-lubricated, impedance protected fan-cooled blower motor. Cabinet shall have humidifying chamber and drawer style baffled humidifier pan. Both shall be stainless steel and removable. 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 (32° to 88°C). An operational range thermometer, power supply light, thermostat cycling light, and 20 amp ON/OFF switch are also included.

800-222-4393

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