HUMIDIFIED HEATED HOLDING CABINETS

Non-Insulated – For Full Size and Half Size Sheet Pans

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

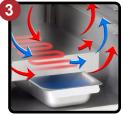
NON-INSULATED HUMI-TEMP "ETC-1826-HD" SERIES

Economy tray server keeps bulk foods hot, moist, and oven fresh





Lip Loader Fixed Rack



Humidity Pan



Easy to Use Controls



Easy to Maneuver



(W

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VIEW

DOOR SWING: 180°

D

ALL

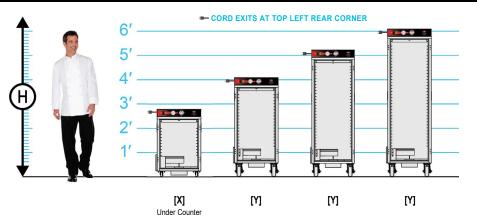
[X]

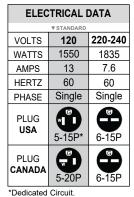
SWIVEL

CASTERS

HUMIDIFIED HEATED HOLDING CABINETS

SPECIFICATIONS





Lowest voltage shown is standard.

	CAPACITIES OF TRAYS / PANS: 1.5" (38mm) Spacings Are Standard [A]										CLASS 100		
		STANDARD FIXED RACK @ 1.5" Spacings (38mm) [A]			OPTIONAL ADJUSTABLE SLIDES @ 3" Spacings (76mm) [B]				OVERALL EXTERIOR DIMENSIONS IN. (mm) (Height Includes Casters)				
	MODEL NUMBER	18 x 26	14 x 18	18 x 26	14 x 18	12 x 20	GN 1/1	HIGH "H"	DEEP "D"	WIDE "W"	NO. OF DOORS	CASTER SIZE	SHIP WT. LBS. (KG)
≤34″	Under Counter	10	20	5	10	5	5	33.25" (845)	32.75" (832)	22.5" (572)	1	2" ALL SWIVEL	205 (93)
		18	36	9	18	9	9	49" (1245)	32.75" (832)	22.5" (572)	1	5"	260 (118)
		28	56	14	28	14	14	64" (1626)	32.75" (832)	22.5" (572)	1	5"	290 (132)
		34	68	17	34	17	17	73" (1855)	32.75" (832)	22.5" (572)	1	5"	310 (141)

W Π SWIVEL

TOP

VIEW

DOOR SWING: 180°

D

CASTERS

ON FRONT

SIDE [Y]

[A] Fixed slides accommodate: one (1) 18" x 26", or two (2) 14" x 18" trays/pans. Number of tray slides are listed above. Standard spacings are 1.5" (38mm).

[B] Optional adjustable tray slides accommodate: one (1) 18" x 26", two (2) 14" x 18", one (1) 12" x 20", and one (1) GN 1/1 containers. Uprights punched on 1.5" (38mm) centers.

ETC-1826-HD models are available with: See-thru Lexan Door [add "L"] Dutch Doors [add"D"] Note: Dutch Doors are 2 half size doors only available on full-size models.

CONSTRUCTION. Heliarc welded, single unit construction; 20 gauge polished stainless steel exterior, 22 gauge stainless steel inside bottom. HANDLES. Form grip flush-in-wall hand grips recess mounted on each side of unit. DOORS AND LATCHES. Flush mounted, field reversible, stainless steel insulated doors. High temperature gasket sealed; gasket shall be cabinet mounted. Magnetic work flow door handle shall be full length, vertical, and positive closing. ETC-1826-10HD is standard with horizontal work flow handle. Each door shall have two (2) heavy-duty edgemount die cast hinges. The hinge and latch mountings are reinforced with stainless steel backing plates. CASTERS. Maintenance free polyurethane tire casters in a configuration of two (2) rigid and

two (2) swivel with brake. ETC-1826-10HD shall have a caster configuration of 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. STANDARD FIXED RACK. Removable pair of one piece aluminum lip-loader racks with fixed spacing of 1.5" between pan slides. Each pan slide accommodates one (1) 18" x 26" or two (2) 14" x 18". One piece rack is easy to remove

without the use of tools for cleaning

OPTIONAL ADJUSTABLE SPACINGS.

Welded rod-style tray slides are nickel plated steel for greater durability and sanitation. Fully adjustable / removable and designed to give secure bottom tray support. Removable stainless steel uprights shall be punched on 1.5"(38mm) spacings for easy tray adjustment, and shall easily lift off of heavy-duty stainless steel brackets without the use of tools for cleaning

HEATING SYSTEM / CONTROLS. Patented 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.

ELECTRICAL CHARACTERISTICS. 3 wire grounded tri-directional power cord and plug, rear mounted for safety. See electrical data chart above for amperage, receptacle configuration, and for models that require a dedicated circuit. INSTALLATION. Unit should not be installed

in an area where adverse environmental conditions are present.

ELECTRICAL

220 volt, 50/60 Hz, single phase Element upgrade Electronic controls Heat retention battery DOORS Key locking door latch Dutch doors Left hand door hinging See-thru Lexan doors SPACINGS Uprights and adjustable tray slides (option available at no additional cost) Shelves Custom rack spacings **CASTERS** All swivel casters Larger casters Floor lock (requires 6" casters)

FOOD WARMING EQUIPMENT COMPANY, INC. COOK | HOLD | TRANSPORT | SERVE | REFRIGERATION | BARS 5599 Highway 31 W, Portland, Tennessee 37148



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