For Various Size Trays, Pans, and Gastro-Norm

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

TOP MOUNT "TST" SERIES

Built-in Top Mount heat system provides a slim cabinet profile, yet meets demand for high capacity

- Narrow spaces are no problem with the slim design of the TST series - these cabinets fit easily into tight spaces without sacrificing needed capacity
- Made for transport applications FWE cabinets are 2 fully constructed of stainless steel with a tubular welded base frame designed to absorb vibration and shock during transport
- 3 Adjustable, no-tip tray slides - trays and pans will not tip even when pulled out halfway - allows for easier "hands-free" access to contents of the cabinet
- TST series features FWE's Top Mount Δ heat system, which eliminates hot and cold spots by gently circulating hot air throughout the interior of the cabinet
- 5 Top mounted elements are protected from spillage and leaves the bottom of the cabinet open for easy cleaning, reducing maintenance and cleaning costs
- Simple to Use Electronic Control, User 6 Friendly, Easy to Read & Easy to Set. Temperature Set Range of 90°F to 190°F (32°C to 88°C). Provided with a Low **Temperature Alarm**

*Two year limited warranty











Adjustable No-Tip Tray Slides



Open Bottom Base



Control Panel



SPECIFICATIONS

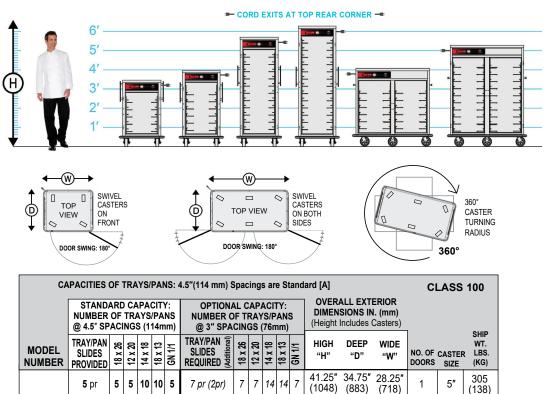
MODEL:

QUANTITY

EM NO:

HEATED HOLDING TRANSPORT CABINETS

ELECTRICAL DATA



TST-7, TST-10, TST-16, TST-19 MODEL NUMBER 220-240 120 208 VOLTS 1700 1535 1985 WATTS AMPS 14 2 74 8.3 HERTZ 50/60 50/60 50/60 Single Sinale PHASE Single W PLUG USA 5-15P* 6-15P 6-15P G PLUG w CANADA -20P 6-15P 6-15P MODEL TST-20. TST-30 NUMBER VOLTS 120 208 220-240 WATTS 2200 1980 2580 AMPS 18.3 9.5 10.8 HERTZ 50/60 50/60 50/60 Single Single PHASE Single PLUG w USA 5-20F 6-15P 6-15P PLUG CANADA 5-30F 6-15F 6-15F *Dedicated Circuit

Lowest voltage shown is standard.

[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).

Single Door TST models are available with: Pass-thru Door [add "P"] See-thru Lexan Door [add "L"] Dutch Doors [add"D"]

10

19

30 30 60 60 30

10 pr (4pr)

16 pr (5pr)

19 pr (6pr)

20 pr (8pr)

30 pr (10pr)

10 20 20 10

19 38 38 19

16 16 32 32 16

20 20 40 40 20

12 12 6

11 11 22 22 11

13 13 26 26 13

12 12 24 24 12

20 20 40 40 20

6 6

6 pr

11 pr

13 pr

12 pr

20 pr

Note: Dutch Doors are 2 half size doors - available only on full-size models (TST-16 and TST-19).

48'

(1219)

68 25

(1734)

76.25"

(1937)

49 5"

(1258)

64.5"

(1632)

34.75"

(883)

34 75'

(883)

34 75'

(883)

33.75"

(858)

33.75"

(858)

28.25

(718)

28.25

(718)

28.25

(718)

51.75'

(1315)

50.75

(1290)

TRAY SLIDES. Welded rod-style tray slides

Note: The heat discharges from the rear on the "Slim-Line" cabinet design. The heat discharges side-to-side in the "Pass-Thru" cabinet design.

325

(147)

395

(179)

410

(186)

500

(227)

575

(261)

5″

5″

5″

6″

6″

1

1

1

2

2

of temperature set point and actual cabinet temperature), equipped with a programmable low temperature adarm, master ON/OFF switch with power indicator light. Adjustable temperature range from 90°F to 190°F (32°C to 88°C).

ELECTRICAL CHARACTERISTICS.

3 wire grounded tri-directional power cord and plug, rear mounted for safety. See electrical data chart above for amperage and receptacle configuration. See electrical chart for models that require a dedicated circuit. **INSTALLATION**. Unit should not be installed in an area where adverse environmental conditions are present.

ELECTRICAL

Mechanical controls 220 volt, 50/60 Hz single phase Upgraded element DOORS Key locking door latch Paddle latch Padlocking transport latch Dutch doors (TST-16 & TST-19 only) Pass-thru door Left hand door hinging - Single door models only SPACINGS Extra tray slides Fixed rack CASTERS All swivel casters Larger casters Floorlock (requires 6" casters) EXTRAS Security packages Cord winder bracket X-factor frame Reinforced top (consult factory) Thermal barrier wall for heated/ambient configurations Passive water pan Tubular s/s handles Shelf for bulk cabinets

EWE products may be covered under one or more of the following U.S. patents: 288,299,228,300;3,952,609;4,192,991. All specifications subject to change without notice. Errors subject to correction. All rights reserved. © 25 Food Warming Equipment Company, Inc. | R.25.02

CONSTRUCTION. Heliarc welded, single unit construction of stainless steel; 20 gauge polished exterior, 22 gauge stainless steel interior. Welded tubular base frame shall be 1" square, heavy gauge stainless steel tubing, with 10 gauge stainless steel reinforcing plates at corners.

INSULATION. Insulated throughout; top, back, bottom, sides, doors using high density ceramic and fiberalass insulation.

HANDLES. Heavy-duty, solid formed

I" 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 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, field reversible, stainless steel insulated door. High temperature gasket sealed; gasket shall be cabinet mounted. Each door shall have two (2) 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 backina plates.

CASTERS. Polyurethane tire casters with Zerk grease (lubrication) fittings in a configuration of two (2) rigid, and two (2) swivel with brake on single-door models.Two-door models have a caster configuration of two (2) rigid, and four (4) 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 shall be welded to the heavy gauge tubular frame of the unit.

are nickel plated for greater durability and sanitation. Fully adjustable / removable and designed to give secure bottom tray support. No-tip tray guide keeps 18" x 26" trays upright even when partially pulled out for increased accessibility. Removable stainless steel upriahts shall be punched on 1.5" (38mm) spacing for easy tray/pan adjustment, and shall easily lift off of heavy-duty, stainless steel brackets without the use of tools. Each pair of trav 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 Hi-Temp, self-lubricated, impedance protected, fan-cooled blower motor to distribute heat equally throughout cabinet interior with distribution tunnels shall be vented for balanced air circulation. Electronic controls shall include an easy to read digital display of cabinet temperature (with recall capacity



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5599 Highway 31 W, Portland, Tennessee 37148
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800-222-4393 WWW.FWE.COM SALES@FWE.COM