HEATED HOLDING CABINETS

For 18"x 26" Size Trays and Various Size Containers on Shelves

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

TOP MOUNT "TST-SL" SERIES

Versatile holding meets high capacity demands inside of a shallow 23" depth

- Ultra-flexible TST-SL series can accommodate a wide variety of containers on shelves and tray slides that are adjustable to change with your operation. Each set of tray slides can hold one shelf or one 18x26 tray. Each shelf can hold four GN1/3 pans
- FWE's Top Mount TST-SL series eliminates hot and cold spots by gently circulating hot air throughout the interior of the cabinet

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- Fast Recovery returns to set temperature quickly and features self-closing hinges -Don't worry about losing heat when opening and closing the door repeatedly during peak service times
- 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 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**
- Place the unit anywhere all units come with a tri-directional AC cord pocket to give you a better plug placement
 - Magnetic work flow door handle magnetic operation eliminates the need for latch hardware and provides a cleaner look. Save time and money on replacement parts and maintenance fees; with no moving parts to bind or wear out

*Two year limited warranty





Versatile Holding



Open Bottom Base



Control Panel



Tri-Directional Cord



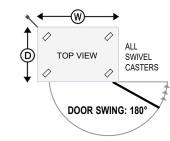
QUANTITY

HEATED HOLDING CABINETS

SPECIFICATIONS

CORD EXITS AT TOP LEFT REAR CORNER

ELI	ECTRIC	AL DAT	A					
MODEL NUMBER	TST-7SL							
VOLTS	120	208	220-240					
WATTS	1700	1535	1985 8.3 50/60					
AMPS	14.2	7.4						
HERTZ	50/60	50/60						
PHASE	Single	Single	Single					
PLUG USA	W C							
	5-15P*	6-15P	6-15P					
PLUG CANADA		6-15P						
	5-20P	6-15P						
MODEL NUMBER	TST-22SL							
VOLTS	120	208	220-240					
WATTS	2200	1980	2580					
AMPS	18.3	9.5	10.8					
HERTZ	60	60	60					
PHASE	Single	Single	Single					
PLUG USA								
	5-20P*	6-15P	6-15P					
PLUG CANADA	C.							
	5-30P	6-15P	6-15P					



		CAPACITIES [A]								CLASS 100		
	OF TRA		STANDARI OF TRAY @ 5" SP	SLIDES	OPTIONAL NUMBER OF TRAY SLIDES @ 2.5" SPACINGS		OVERALL EXTERIOR DIMENSIONS IN.(mm) (Height Includes Casters)					
	MODEL NUMBER	SHELVES PROVIDED [B]	TRAY SLIDES PROVIDED	18 x 26	TRAY SLIDES PROVIDED	18 x 26	HIGH "H"	DEEP "D"	WIDE "W"	NO. OF DOORS	CASTERS	SHIP WT. LBS. (KG)
<u>≤34″</u>	Under Counter	2	4	4	7	7	33.5" (851)	23" (585)	33.5" (851)	1	2" ALL SWIVEL	250 (114)
		6	12	12	22	22	79" (731)	23" (585)	33.5" (851)	2 DUTCH	5" ALL SWIVEL	430 (195)

Each tray slide accommodates one (1) 18" x 26" tray or one (1) shelf. 5" spacings are standard.

various size plates, containers, bain-maries or four each GN1/3 pans. TST-SL models are available with **Pass-thru Door [add "P"]** See-thru **Lexan Door [add "L"]**

ELECTRICAL

Low wattage model with 15 amp plug Concealed thermostat Mechanical controls 220 volt, 50/60 Hz, single phase DOORS Key locking door latch See-thru Lexan door Pass-thru door Paddle latch Padlocking latch Left hand door hinging EXTRAS Legs Extra tray slides Extra shelves Dry erase board Menu card holder

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

HANDLES. Form grip flush-in-wall hand grips recess mounted on each side of unit. DOORS AND LATCHES. Flush mounted, stainless steel insulated doors shall be self-

closing and field reversible. High temperature gasket sealed; gasket shall be cabinet mounted. Magnetic work flow door handle shall be full length, vertical, and positive closing. TST-7SL is standard with horizontal work flow handle. Each door shall have two (2) heavyduty edgemount die cast hinges. TST-22SL shall be standard with dutch doors. Dutch door: two (2) half size doors.

CASTERS. TST-22SL shall have 5" Polyurethane tire non-marking casters. TST-7SL shall have 2" TPR tire non-marking casters. Casters shall be in a 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 SLIDES**. Stainless steel tray slides are fully adjustable / removable and designed to give secure bottom tray support. Removable stainless steel uprights shall be punched

on 2.5" (63.5mm) 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 tray slides shall accommodate: one (1) $18" \times 26"$ tray or one (1) $18" \times 26"$ wire shelf.

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 of temperatures et point and actual cabinet temperature), equipped with a programmable low temperature alarm, 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 data chart for models that may require a dedicated circuit. **INSTALLATION.** Unit should not be installed in an area where adverse environmental conditions are present.

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