



PROJECT:	MODEL:	QUANTITY:	ITEM NO:

# HEATED HOLDING TRANSPORT CABINETS

## For Various Size Trays, Pans and Gastro Norm

### TOP MOUNT "TST" SERIES

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

- 1** Narrow spaces are no problem with the slim design of the TST series - these cabinets fit easily into tight spaces without sacrificing needed capacity
- 2** Made for transport applications - FWE cabinets are fully constructed of stainless steel, with a one piece tubular welded base frame, and designed to absorb vibration and shock during transport
- 3** 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
- 4** TST series features FWE's Top Mount 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
- 6** 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

**\*Two year limited warranty**



TST-19

TST-16

TST-7



Built For Transport



Adjustable Tray Slides



Open Bottom Base



Control Panel



CE IP X4



PROJECT:

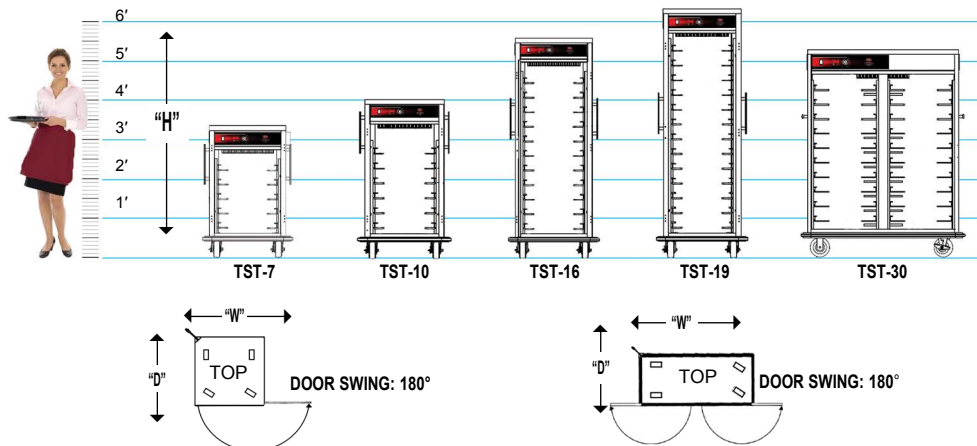
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# SPECIFICATIONS:

# HEATED HOLDING TRANSPORT CABINETS



## ELECTRICAL DATA - SINGLE PHASE

TST-7, TST-10 TST-16, TST-19			
VOLTS	120	208	220-240
WATTS	1700	1535	1985
AMPS	14.2	7.4	8.3
HERTZ	50/60	50/60	50/60
PHASE	Single	Single	Single
PLUG USA	5-15P*	6-15P	6-15P
PLUG CANADA	5-20P	6-15P	6-15P
TST-30			
VOLTS	120	208	220-240
WATTS	2200	1980	2580
AMPS	18.3	9.5	10.8
HERTZ	50/60	50/60	50/60
PHASE	Single	Single	Single
PLUG USA	5-20P*	6-15P	6-15P
PLUG CANADA	5-30P	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 (114mm)					OPTIONAL CAPACITY: NUMBER OF TRAYS/PANS @ 3" SPACINGS (76mm)					OVERALL EXTERIOR DIMENSIONS IN. (mm) (Height Includes Casters)							
	TRAY/PAN SLIDES PROVIDED	18 x 26	12 x 20	14 x 18	18 x 13	GN 1/1	TRAY/PAN SLIDES REQUIRED	18 x 26	12 x 20	14 x 18	18 x 13	GN 1/1	HIGH "H"	DEEP "D"	WIDE "W"	NO. OF DOORS	CASTER SIZE	SHIP WT. LBS. (KG)
TST-7 Slim-Line	5 pr	5	5	10	10	5	7 pr (2 pr)	7	7	14	14	7	41" (1041)	34.75" (883)	28.25" (718)	1	5"	305 (138)
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)	28.25" (718)	1	5"	325 (147)
TST-16 Slim-Line	11 pr	11	11	22	22	11	16 pr (5 pr)	16	16	32	32	16	68" (1727)	34.75" (883)	28.25" (718)	1	5"	395 (179)
TST-19 Slim-Line	13 pr	13	13	26	26	13	19 pr (6 pr)	19	19	38	38	19	76" (1930)	34.75" (883)	28.25" (718)	1	5"	410 (186)
TST-30 Slim-Line	20 pr	20	20	40	40	20	30 pr (10 pr)	30	30	60	60	30	64.50" (1632)	33.75" (857)	51.75" (1314)	2	6"	435 (197)

[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).

TST models are available with See-thru Lexan Door [add "L"] and Dutch Doors [add "D"] optional accessories. Note: Dutch Doors are 2 half size doors only available on full-size models.

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.

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

**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 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. 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 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 temperature set 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 chart for models that require a dedicated circuit.

**INSTALLATION.** Unit should not be installed in an area where adverse environmental conditions are present.

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Errors subject to correction.  
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## Optional Accessories

- ELECTRIC**
- Manual controls
- 220 volt, 50/60 Hz, single phase
- Upgraded element
- DOORS**
- Key locking door latch
- See-thru Lexan door
- Dutch doors
- Pass-thru door
- Paddle latch
- Padlocking transport latch
- Left hand door hinging - Single door models
- SPACINGS**
- Extra tray slides
- Fixed rack
- Welded-in-place extruded aluminum angle ledge for 18"x26" trays at 1.5" spacings
- CASTERS**
- All swivel or larger casters
- Floorlock (requires 6" casters)
- EXTRAS**
- Security packages
- Cord winder bracket
- X-factor frame
- Thermal barrier wall for heated/ ambient configurations
- Passive water pan
- Tubular s/s handles
- Shelf for bulk cabinets

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