



# HUMIDIFIED HEATED HOLDING TRANSPORT CABINETS

Non-Insulated - Various Size Trays, Pans, and Gastro-Norm

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

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

- 1** Economical non-insulated holding cabinet keeps prepared foods at serving temperatures
- 2** ETC-1826 series accommodates 18" x 26" or 14" x 18" trays on a fixed one-piece stainless steel rack that is removable for easy cleaning
- 3** Humidity can be added to condition circulated heat, keeping food fresh and hot for hours
- 4** FWE's patented Humi-Temp heat and humidity system eliminates hot and cold spots by gently circulating hot, moist air throughout the interior of the cabinet
- 5** Controls are up-front, easy to read and set, and include a full-range °F/°C thermostat for easy operation. Thermometer continuously reads cabinet temperature – even without power source!
- 6** Made for transport applications - FWE cabinets are fully constructed of stainless steel, with a tubular welded base frame, and designed to absorb vibration and shock during transport



**\*Two year limited warranty**



Tray Slides



Humidity Pan



Easy to Use Controls



Built For Transport

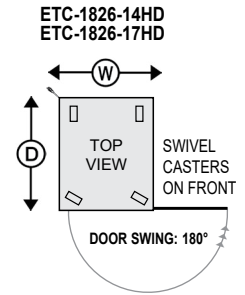
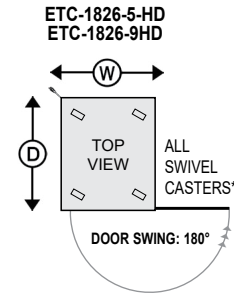
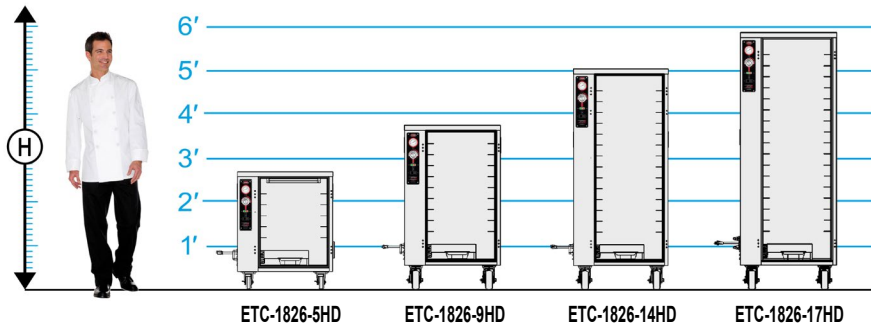


CE IP X4

**HUMI TEMP**

# SPECIFICATIONS

# HUMIDIFIED HEATED HOLDING TRANSPORT CABINETS



CAPACITIES OF TRAYS/PANS: 3" Spacings are Standard										CLASS 100				
MODEL NUMBER	STANDARD FIXED RACK: <sup>[A]</sup> @ 3" Spacings			OPTIONAL ADJUSTABLE SLIDES: <sup>[B]</sup> @ 3" Spacings					OVERALL EXTERIOR DIMENSIONS IN.(mm) (Height Includes Casters)			NO. OF DOORS	CASTER/ LEGS	SHIP WT. LBS. (KG)
	TRAY/PAN SLIDES PROVIDED	18 x 26	14 x 18	TRAY/PAN SLIDES PROVIDED	18 x 26	12 x 20	14 x 18	GN 1/1	HIGH "H"	DEEP "D"	WIDE "W"			
<b>34"</b> ETC-1826-5HD* Under Counter	5pr	5	10	5pr	5	5	10	5	32" (813)	31.25" (794)	26.5" (673)	1	3.5**	205 (93)
ETC-1826-9HD	9pr	9	18	9pr	9	9	18	9	45" (1143)	31.25" (794)	26.5" (673)	1	5"	260 (118)
ETC-1826-14HD	14pr	14	28	14pr	14	14	28	14	61" (1550)	31.25" (794)	26.5" (673)	1	5"	290 (132)
ETC-1826-17HD	17pr	17	34	17pr	17	17	34	17	70" (1778)	31.25" (794)	26.5" (673)	1	5"	310 (141)

[A] Fixed slides accommodate: (1) 18" x 26" and (2) 14" x 18" trays/pans.

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

ETC-1826 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 only available on full-size models.

\*ETC-1826-5HD is standard with all swivel casters.

ELECTRICAL DATA		
VOLTS	120	220-240
WATTS	1565	1850
AMPS	13	7.7
HERTZ	60	60
PHASE	Single	Single
PLUG USA	5-15P*	6-15P
PLUG CANADA	5-20P	6-15P

\*Dedicated Circuit.

**CONSTRUCTION.** Heliarc welded, single unit construction of 18 gauge stainless steel; Welded tubular base frame shall be 1" square, heavy gauge stainless steel tubing, with 10 gauge stainless steel reinforcing plates at corners and fittings.

**DOORS AND LATCHES.** Flush mounted, field reversible, 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. Door latch shall be edgemounted, full grip, and positive closing. The hinge and latch mountings are reinforced with stainless steel backing plates. ETC-1826-17HDP is provided standard with magnetic edgemount door latches.

**CASTERS.** Maintenance free polyurethane tire casters in a configuration of two (2) rigid and two (2) swivel with brake.

ETC-1826-5HD 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.

**HANDLES.** Form grip flush-in-wall hand grips recess mounted on each side of unit.

**STANDARD FIXED RACK.** Removable pair of one piece stainless steel racks with fixed spacing of 3" 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.

## OPTIONAL ACCESSORIES

- ELECTRIC**
- Electronic Controls
- Element upgrade
- 220 volt, 50/60 Hz, single phase
- Heat retention battery
- DOORS**
- Dutch doors
- See-thru Lexan door
- Key locking door latch
- Paddle latch
- Padlocking transport latch
- CASTERS**
- All swivel or larger casters
- Floorlock (requires 6" casters)
- SPACINGS**
- Uprights and adjustable tray slides (option available at no additional cost)
- Shelves
- Custom rack spacings
- EXTRAS**
- Security packages
- Tubular stainless steel push handles
- Cord winder bracket
- Top bumper

FOOD WARMING EQUIPMENT COMPANY, INC.

5599 HWY. 31 W. Portland, TN 37148

800-222-4393 | WWW.FWE.COM | SALES@FWE.COM

COOK | HOLD | TRANSPORT | SERVE | REFRIGERATION | BARS



FWE products may be covered under one or more of the following U.S. patents: 288,299;238,300;3,952,609;4,192,991. All rights reserved. All specifications subject to change without notice. Errors subject to correction.  
 © 20 Food Warming Equipment Company, Inc. | R.20.01