



PROJECT:	MODEL:	QUANTITY:	ITEM NO:

HUMIDIFIED HEATED HOLDING TRANSPORT CABINETS

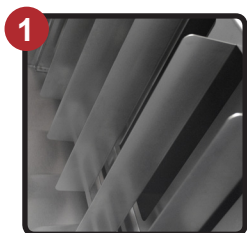
Insulated - Various Size Trays

HUMI-TEMP "TS-1418" SERIES

All stainless steel, heated, quiet ride patient tray delivery cabinet

- 1** Stainless steel tray racks hold a wide variety of trays including: 14" x 18", 15" x 20" and 10" x 14"
- 2** FWE's patient tray delivery carts feature standard sound dampening components: latchless antimicrobial door handle and rack grommets to prevent noise
- 3** 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!
- 4** Even when fully loaded, these carts move with ease. Quiet ride multi-terrain casters mounted to stress plates absorb shock during room service delivery
- 5** Thermal barrier wall option available. Flexibility to use each compartment as a heated or ambient section - add a cold plate for chilled foods
- 6** 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. Humidity can be added to condition circulated heat, keeping food fresh and hot for hours

**Two year limited warranty*



Stainless Steel Tray Racks



Latchless Antimicrobial Door Handle



Upfront, Recessed, Control Panel



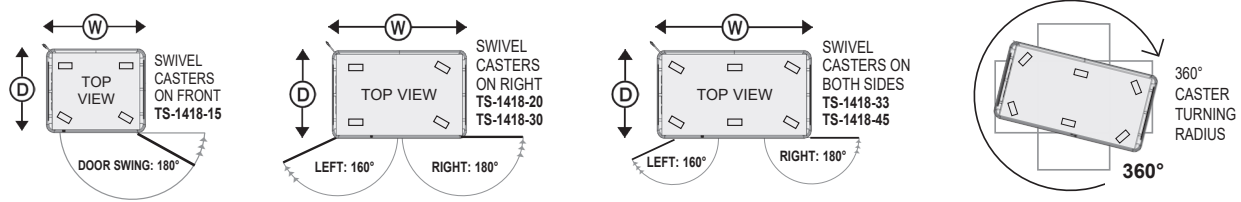
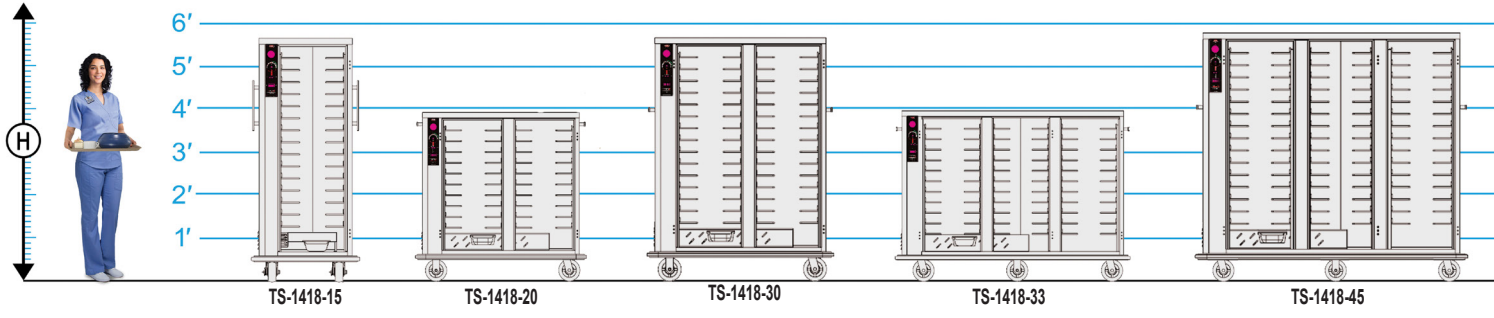
Move With Ease



CE IP X4

HUMI TEMP

SPECIFICATIONS: HUMIDIFIED HEATED HOLDING TRANSPORT & SERVE CABINETS



CAPACITIES OF TRAYS / PANS: 3" (76 mm) Spacings are Standard [A]										CLASS 100	
MODEL NUMBER	TRAY CAPACITIES [A] @ 3" Spacings (76 mm)					OVERALL EXTERIOR DIMENSIONS IN. (mm) (Height Includes Casters)			NO. OF DOORS	CASTER SIZE	SHIP WT. LBS. (KG)
	NUMBER OF 14" x 18" or 15" x 20" TRAYS AT SPACINGS OF:					HIGH "H"	DEEP "D"	WIDE "W"			
	3.0 [B]	3.75	4.5	5.25	6.0						
TS-1418-15	15	12	10	8	7	61" (1549)	27" (686)	27.5" (699)	1	5"	265 (120)
TS-1418-20	20	16	14	10	10	46" (1168)	27" (686)	48" (1219)	2	5"	360 (163)
TS-1418-30	30	24	20	16	14	61" (1549)	27" (686)	48" (1219)	2	5"	405 (184)
TS-1418-33	33	24	21	18	15	49" (1245)	27" (686)	68" (1727)	3	6"	490 (222)
TS-1418-45	45	36	30	24	21	61.75" (1568)	27" (686)	68" (1727)	3	6"	575 (261)

ELECTRICAL DATA				
MODEL NUMBER	TS-1418-15		TS-1418-20 TS-1418-30 TS-1418-45	
VOLTS	120	220-240	120	220-240
WATTS	1315	1553	1700	1850
AMPS	11	6.5	14.2	7.7
HERTZ	60	60	60	60
PHASE	Single	Single	Single	Single
PLUG USA	5-15P	6-15P	5-15P*	6-15P
PLUG CANADA	5-15P	6-15P	5-20P	6-15P

[A] Rack accommodates: (1) 14" x 18", (1) 15" x 20" or (2) 10" x 14" trays.

[B] Model numbers are based on capacities @ spacings of 3.0". Other spacings are available at time of order.

Heated ambient configurations available [add "HA"]

TS-1418 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. Lexan Door not available on "HO" models.

*Dedicated circuit. Consult factory.

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. "Ultra-Guard" UG-26 high density fiberglass insulation throughout; top, back, bottom, sides, and door(s).
HANDLES. Heavy-duty push bar handles, 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 replaceable 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, stainless steel insulated doors. High temperature gasket sealed; gasket shall be cabinet mounted. Each door shall have two (2) heavy-duty edgemoat die cast hinges reinforced with stainless steel backing plates. Each door shall be equipped with a positive closing, flush-in-door, antimicrobial SaniGuard magnetic door handle.
CASTERS. Quiet ride multi-terrain casters in a configuration of two (2) rigid and two (2) swivel with brake. TS-1418-45 and TS-1418-33 are standard with a 6-Caster configuration of two (2) rigid and 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.

TRAY SLIDES. Unitized tray slide assemblies shall be heavy gauge stainless steel, channels fixed in place at 3" spacings. Assemblies are designed to accommodate one (1) 14" x 18", one (1) 15" x 20" or two (2) 10" x 14" trays. Removable stainless steel uprights shall easily lift off heavy duty stainless steel supports without the use of tools. Racks with custom tray spacings are available at time of order (consult factory).
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 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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- OPTIONAL ACCESSORIES**
- ELECTRIC**
 - Electronic Controls
 - 220 Volt, 50/60 Hz, Single Phase
 - Element Upgrade
 - DOORS**
 - Dutch Doors
 - Security Lexan Door
 - Key Locking Door Latch
 - Paddle Latch
 - Padlocking Transport Latch
 - CASTERS**
 - All Swivel or Larger Casters
 - Floorlock (Requires 6" Casters)
 - SPACINGS**
 - Uprights with adjustable tray slides (option available at no additional cost)
 - Custom tray rack spacing
 - EXTRAS**
 - Security Packages
 - X-Factor Frame
 - Tubular Stainless Steel Push Handles
 - Cord Winder Bracket
 - Top Bumper
 - Cold Plate
 - Top Guard Rail
 - Thermal Barrier Wall (Not Available on Single Door Models)
 - Menu Card Holder



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COOK | HOLD | TRANSPORT | SERVE | REFRIGERATION | BARS