

HUMIDIFIED HEATED HOLDING TRANSPORT CABINETS

Insulated – For Various Size Trays, Pans, and Gastro-Norm

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

HUMI-TEMP “TS-1826” SERIES

Tray server keeps bulk food hot, moist, and oven fresh

- 1 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
- 2 Humidity can be added to condition circulated heat, keeping food fresh and hot for hours
- 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 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
- 5 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
- 6  Available for immediate shipment - FWE’s popular TS-1826-18 IS available to ship in 48 hours (Quick Ship terms and conditions apply)
- 7  Energy Star Approved - save money and protect the environment with the energy star approved TS-1826-18

***Two year limited warranty**



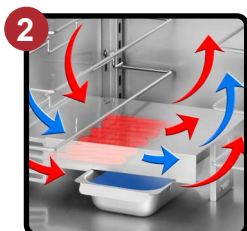
 **TS-1826-18**



TS-1826-7
(Shown with Optional Accessories Full Bumper, Push-Pull Handles, and Optional 3" Spacing)



Adjustable No-Tip Tray Slides



Humidity Pan



Control Panel



Built For Transport



CE IP X4

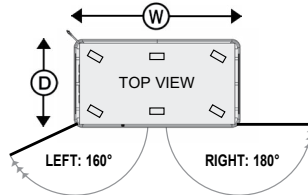
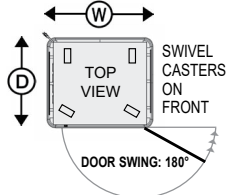
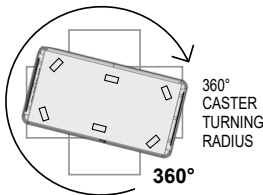
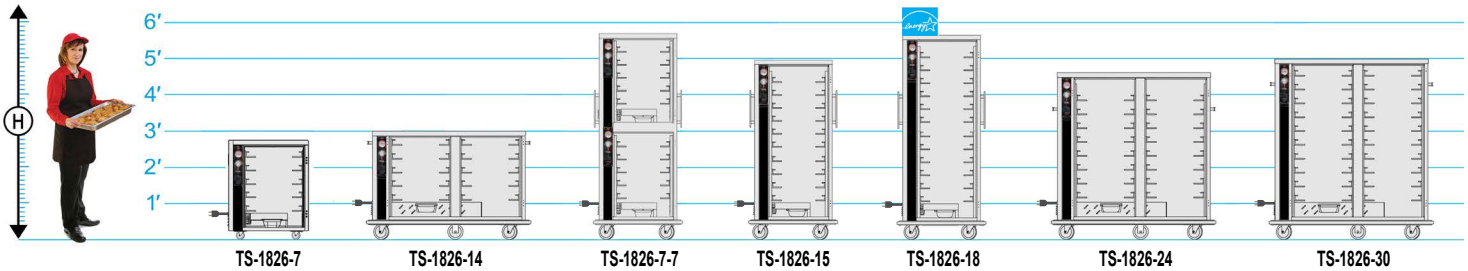
FOR MODEL-SPECIFIC CERTIFICATIONS
SEE FWE.COM/CERTIFICATIONS

HUMI TEMP

SPECIFICATIONS

HUMIDIFIED HEATED HOLDING TRANSPORT CABINETS

CORD EXITS AT BOTTOM LEFT REAR CORNER



MODEL NUMBER	CAPACITIES OF TRAYS / PANS: 4.5" (114 mm) Spacings are Standard [A]										CONSULT FACTORY FOR SHIPPING CLASS		
	STANDARD CAPACITY @ 4.5" Spacings (114 mm)					OPTIONAL CAPACITY @ 3" Spacings (76 mm)					OVERALL EXTERIOR DIMENSIONS IN. (mm)		
	TRAY/PAN SLIDES PROVIDED	18 x 26	12 x 20	14 x 18	GN 1/1	TRAY/PAN SLIDES REQUIRED (ADDITIONAL)	18 x 26	12 x 20	14 x 18	GN 1/1	HIGH "H"	DEEP "D"	WIDE "W"
TS-1826-7 Under Counter	5 pr	5	5	10	5	7 pr (2 pr)	7	7	14	7	32.5" (826)	31" (787)	26.5" (673)
TS-1826-14	10 pr	10	10	20	10	14 pr (4 pr)	14	14	28	14	36.5" (927)	33.25" (845)	54" (1372)
TS-1826-7-7 Split Cavity	10 pr 5 per cavity	10	10	20	10	14 pr (4 pr)	14	14	28	14	69.5" (1765)	33.25" (845)	30.5" (775)
TS-1826-15	10 pr	10	10	20	10	15 pr (5 pr)	15	15	30	15	60.5" (1537)	33.25" (845)	30.5" (775)
TS-1826-18	12 pr	12	12	24	12	18 pr (6 pr)	18	18	36	18	69.5" (1765)	33.25" (845)	30.5" (775)
TS-1826-24	16 pr	16	16	32	16	24 pr (8 pr)	24	24	48	24	54" (1372)	33.25" (845)	54" (1372)
TS-1826-30	20 pr	20	20	40	20	30 pr (10 pr)	30	30	60	30	61.5" (1562)	33.25" (845)	54" (1372)

[A] Tray slides accommodate: (1) 18" x 26", (1) 12" x 20", (1) 14" x 18", (1) GN 1/1 trays/pans. Uprights punched on 1.5" (38mm) centers. Tray slides are adjustable. Number of tray slides are listed above. Standard spacings are 4.5" (114mm).

TS-1826-7-7 Split Cavity provides 2 compartments, each with separate controls; 5 pair of tray slides are provided in each compartment.

TS-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 on full-size models.

*TS-1826-7 is an under-counter model. It is provided without a bumper and with all swivel casters and with form grip flush in wall hand grips recess mounted on each side of the unit. Bumper can be added as an optional accessory.

ELECTRICAL DATA			
MODEL NUMBER	TS-1826-7 TS-1826-15 TS-1826-18	TS-1826-14 TS-1826-24 TS-1826-30	TS-1826-7-7 Split Cavity
VOLTS	120	120	120
WATTS	1300	1650	2130
AMPS	10.8	13.8	17.8
HERTZ	60	60	60
PHASE	Single	Single	Single
PLUG USA			
PLUG CANADA			
VOLTS	220-240	220-240	220-240
WATTS	1538	1935	2430
AMPS	6.4	8	10.1
HERTZ	60	60	60
PHASE	Single	Single	Single
PLUG USA			
PLUG CANADA			

*Dedicated Circuit.
▼ Lowest voltage shown is standard.

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. TS-1826-7 is standard with form grip flush-in-wall hand grips recess mounted on each side of unit.

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. TS-1826-7 is standard without a bumper

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 edgmount die cast hinges. Door latch shall be edgmounted, full grip, and positive closing. The hinge and latch mountings are reinforced with stainless steel backing plates. TS-1826-7-7P, TS-1826-18P, TS-1826-30, and TS-1826-30P are provided standard with magnetic edgmount door latches.

CASTERS. Maintenance free polyurethane tire casters in a configuration of two (2) rigid and two (2) swivel with brake. Two door models shall have a 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. 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 1.5" spacings, on center, for easy tray adjustment, and shall easily lift off heavy-duty stainless steel brackets without the use of tools for cleaning. Tray slides accommodate: (1) 18" x 26", (1) 12" x 20", (1) 14" x 18", (1) GN 1/1 trays/pans per pair of tray slides

HEATING SYSTEM / CONTROLS. Potented 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.

ELECTRICAL

Electronic controls
Upgraded element (consult factory)
220 volt, 50/60 Hz single phase
Heat retention battery

DOORS

Dutch doors
See-thru Lexan doors
Key locking door latch
Paddle latch
Magnetic edgmount latch
Padlocking transport latch
Left hand door hinging (1 door models)

SPACINGS

Fixed rack assembly
Extra tray slides
Shelves

CASTERS

All swivel or larger casters
Floorlock (requires 6" casters)

EXTRAS

Security packages
X-factor frame (consult factory)
Tubular stainless steel push handles
Cord winder bracket
Top bumper

FOOD WARMING EQUIPMENT COMPANY, INC.**COOK | HOLD | TRANSPORT | SERVE | REFRIGERATION | BARS**

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