



# HUMIDIFIED HEATED HOLDING TRANSPORT CABINETS

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

NON-INSULATED 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

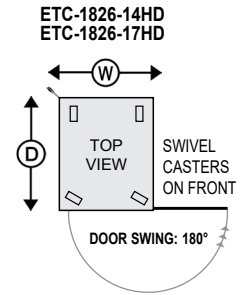
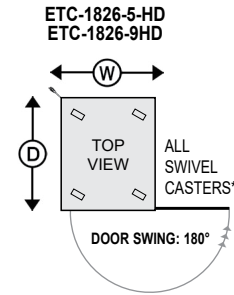
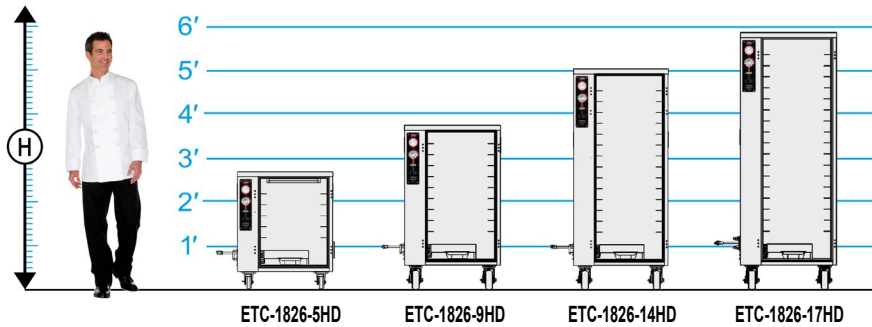


CE IP X4

**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