

HUMIDIFIED HEATED HOLDING CABINETS

Non-Insulated – For Full Size and Half Size Sheet Pans

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

NON-INSULATED HUMI-TEMP “ETC-1826-HD” SERIES

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

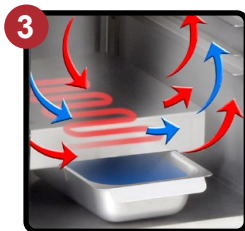
- 1** Economical non-insulated holding cabinet keeps prepared foods at serving temperatures
- 2** ETC-1826 series accommodates 18" x 26" and 14" x 18" trays. Fixed lip-loader rack is one piece, die stamped aluminum, and removable for easy cleaning
- 3** Humidity can be added to condition circulated heat, 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** Easy to maneuver - FWE cabinets are constructed with durable, maintenance-free casters designed to easily move around your space and lock into place
- 7** Magnetic workflow door handle - ergonomically accommodates kitchen staff and servers at varying heights



***Two year limited warranty**



Lip Loader Fixed Rack



Humidity Pan



Easy to Use Controls

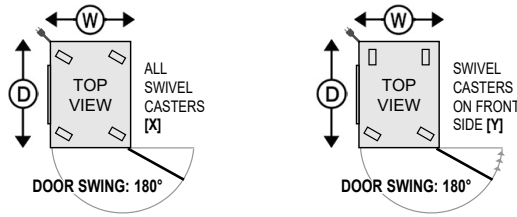
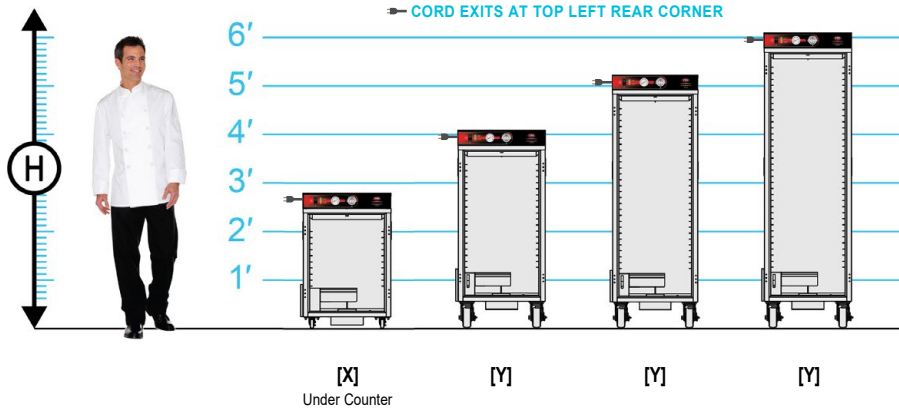


Easy to Maneuver

HUMI TEMP

SPECIFICATIONS

HUMIDIFIED HEATED HOLDING CABINETS



ELECTRICAL DATA		
▼ STANDARD		
VOLTS	120	220-240
WATTS	1550	1835
AMPS	13	7.6
HERTZ	60	60
PHASE	Single	Single
PLUG USA	5-15P*	6-15P
PLUG CANADA	5-20P	6-15P

*Dedicated Circuit.
▼ Lowest voltage shown is standard.

CAPACITIES OF TRAYS / PANS: 1.5" (38mm) Spacings Are Standard [A]							CLASS 100					
MODEL NUMBER	STANDARD FIXED RACK @ 1.5" Spacings (38mm) [A]		OPTIONAL ADJUSTABLE SLIDES @ 3" Spacings (76mm) [B]				OVERALL EXTERIOR DIMENSIONS IN. (mm) (Height Includes Casters)			NO. OF DOORS	CASTER SIZE	SHIP WT. LBS. (KG)
	18 x 26	14 x 18	18 x 26	14 x 18	12 x 20	GN 1/1	HIGH "H"	DEEP "D"	WIDE "W"			
≤34" Under Counter	10	20	5	10	5	5	33.25" (845)	32.75" (832)	22.5" (572)	1	2" ALL SWIVEL	205 (93)
	18	36	9	18	9	9	49" (1245)	32.75" (832)	22.5" (572)	1	5"	260 (118)
	28	56	14	28	14	14	64" (1626)	32.75" (832)	22.5" (572)	1	5"	290 (132)
	34	68	17	34	17	17	73" (1855)	32.75" (832)	22.5" (572)	1	5"	310 (141)

[A] Fixed slides accommodate: one (1) 18" x 26", or two (2) 14" x 18" trays/pans. Number of tray slides are listed above. Standard spacings are 1.5" (38mm).

[B] Optional adjustable tray slides accommodate: one (1) 18" x 26", two (2) 14" x 18", one (1) 12" x 20", and one (1) GN 1/1 containers. Uprights punched on 1.5" (38mm) centers.

ETC-1826-HD models are available with: See-thru Lexan Door [add "L"] Dutch Doors [add "D"] Note: Dutch Doors are 2 half size doors only available on full-size models.

CONSTRUCTION. Heliarc welded, single unit construction; 20 gauge polished stainless steel exterior, 22 gauge stainless steel inside bottom.
HANDLES. Form grip flush-in-wall hand grips recess mounted on each side of unit.
DOORS AND LATCHES. Flush mounted, field reversible, stainless steel insulated doors. High temperature gasket sealed; gasket shall be cabinet mounted. Magnetic work flow door handle shall be full length, vertical, and positive closing. ETC-1826-10HD is standard with horizontal work flow handle. Each door shall have two (2) heavy-duty edgmount die cast hinges. The hinge and latch mountings are reinforced with stainless steel backing plates.
CASTERS. Maintenance free polyurethane tire casters in a configuration of two (2) rigid and

two (2) swivel with brake. ETC-1826-10HD 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.
STANDARD FIXED RACK. Removable pair of one piece aluminum lip-loader racks with fixed spacing of 1.5" 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.

- ELECTRICAL**
- 220 volt, 50/60 Hz, single phase
- Element upgrade
- Electronic controls
- Heat retention battery
- DOORS**
- Key locking door latch
- Dutch doors
- Left hand door hinging
- See-thru Lexan doors
- SPACINGS**
- Uprights and adjustable tray slides (option available at no additional cost)
- Shelves
- Custom rack spacings
- CASTERS**
- All swivel casters
- Larger casters
- Floor lock (requires 6" casters)