



PROJECT:	MODEL:	QUANTITY:	ITEM NO:

# MOBILE HUMI-TEMP TRAY SERVERS

*Humidified Holding System for 18" x 26" Trays or Pans*

"TS-1826 SERIES"



TS-1826-77



TS-1826-18L

**FWE's "Humi-Temp" Tray Server keeps bulk foods fresh hot, moist and oven-fresh.**



FWE's TS-1826 Series "Humi-Temp" cabinets accommodate 18" x 26", 14" x 18", 12" x 20" and GN 1/1 trays and pans. FWE's unique rod-style tray slides make any combination of these trays and pans possible. And, FWE's patented "Humi-Temp" Heat/Humidity System eliminates hot and cold spots by gently circulating hot, moist air throughout the interior of the cabinet. Humidity can be added to preserve the moisture content of the food keeping the food fresh and hot for hours.

The heat system is built into the cabinet to reduce maintenance and cleaning costs. Clean up is effortless. The controls are upfront and eye-level and feature a full range thermostat adjustable to actual temperature so they are easy to see and operate. Our cabinets are built tough using stainless steel throughout. Welded construction and our exclusive tubular stainless steel base frame ensure that our cabinets will withstand the most demanding use. And when it comes to selection, no one offers more than FWE. We offer sizes and capacities to fit any operation. Make your choice FWE . . . the "Choice of the Professionals".

- ◇ "Humi-Temp" built-in heat system
- ◇ Removable humidity reservoir
- ◇ Full range thermostat adjustable to *actual* temperature
- ◇ Recessed eye-level controls
- ◇ All stainless steel
- ◇ All welded construction - no rivets
- ◇ Tubular stainless steel welded base frame
- ◇ Full extension bumper
- ◇ Heavy-duty polyurethane casters
- ◇ Heavy-duty hinges
- ◇ Positive close door latch
- ◇ Heavy-duty push bars
- ◇ Hi-temp door gasket
- ◇ Fully insulated throughout
- ◇ Removable tray slides
- ◇ Two year limited warranty



PROJECT:

MODEL:

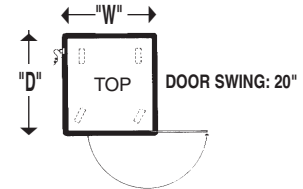
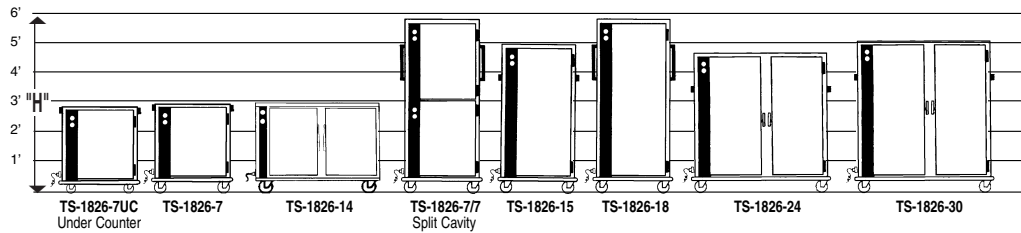
QUANTITY:

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# SPECIFICATIONS:

## MOBILE HUMI-TEMP TRAY SERVERS

For 18" x 26" Trays



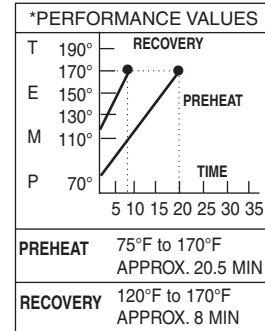
MODEL NUMBER	CAPACITIES OF TRAYS / PANS: 4.5" Spacings are Standard [A]										OVERALL EXTERIOR DIMENSIONS IN. (mm)			CLASS 100			
	STANDARD CAPACITY: @ 4.5" Spacings					OPTIONAL CAPACITY: @ 3" Spacings					HIGH "H"	DEEP "D"	WIDE "W"	NO. OF DOORS	CASTER SIZE	SHIP WT. LBS. (KG)	CUBIC FEET (m <sup>3</sup> )
	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							
TS-1826-7UC Under Counter	5 pr	5	5	10	5	7 pr (2 pr)	7	7	14	7	34.5" (876)	33.25" (845)	30.5" (775)	1	3.5"	195 (88)	20.25 (.57)
TS-1826-7	5 pr	5	5	10	5	7 pr (2 pr)	7	7	14	7	36" (914)	33.25" (845)	30.5" (775)	1	5"	195 (88)	21.13 (.60)
TS-1826-14	10 pr	10	10	20	10	14 pr (4 pr)	14	14	28	14	36" (914)	33.25" (845)	54" (1372)	2	5"	300 (136)	32.29 (.91)
TS-1826-7/7 Split Cavity	10 pr 5 ea Cavity	10	10	20	10	14 pr (4 pr)	14	14	28	14	69" (1753)	33.25" (845)	30.5" (775)	2 Dutch	5"	325 (148)	40.49 (1.15)
TS-1826-15	10 pr	10	10	20	10	15 pr (5 pr)	15	15	30	15	60" (1524)	33.25" (845)	30.5" (775)	1	5"	265 (120)	35.21 (1.00)
TS-1826-18	12 pr	12	12	24	12	18 pr (6 pr)	18	18	36	18	69" (1753)	33.25" (845)	30.5" (775)	1	5"	305 (137)	40.49 (1.15)
TS-1826-18P Pass-thru	12 pr	12	12	24	12	18 pr (6 pr)	18	18	36	18	69" (1753)	35.75" (908)	30.5" (775)	2	5"	330 (150)	43.54 (1.23)
TS-1826-24	16 pr	16	16	32	16	24 pr (8 pr)	24	24	48	24	55.5" (1410)	33.25" (845)	54" (1372)	2	5"	385 (174)	57.67 (1.63)
TS-1826-30	20 pr	20	20	40	20	30 pr (10 pr)	30	30	60	30	61" (1549)	33.25" (845)	54" (1372)	2	6"	455 (206)	63.38 (1.79)

[A] Tray slides accommodate: (1) 18" x 26", (1) 12" x 20", (2) 14" x 18", (1) GN 1/1 trays/pans.

Uprights punched on 1.5" centers. Tray slides are adjustable. Number of tray slides are listed above. Standard spacings are 4.5".

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

- **Dutch Doors** [add "D"] are 2 half size doors available on the full-size models.
- **Pass-thru Door** [add "P"] is available on all model sizes. Add 2.5" to depth dimension.
- See-thru **Lexan Door** [add "L"] is available on all model sizes.



\* Values are for mid-size model listed.

ELECTRICAL DATA			
	TS-1826-7, TS-1826-14, TS-1826-15, TS-1826-18	TS-1826-7/7 Split Cavity	TS-1826-24 TS-1826-30
VOLTS	120	120	120
WATTS	1350	2100	1600
AMPS	11.3	17.5	13.3
HERTZ	50/60	50/60	50/60
PHASE	Single	Single	Single
NEMA PLUG	5-15P	5-20P	5-15P

**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).

**PUSH BAR HANDLES.** Heavy-duty, 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 edgmount die cast hinges. Door latch shall be edgmount, full grip, and positive closing. 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. 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, o.c., 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", (2) 14" x 18", (1) 12" x 20", (1) GN 1/1 trays/pans per pair of tray slides.

**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 (30° to 90°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 10 foot extension power cord and plug, side mounted for safety. See electrical data chart above for amperage and receptacle configuration. Dedicated circuit.

*FWE Products are used by major companies world-wide. We can modify, design, or custom build equipment to fit your special requirements.*

### Optional Accessories:

- Electronic controls
- Digital thermometer
- 1500 or 2000 watt element
- 220 volt, 50/60 Hz, single phase
- CE compliant
- Heat retention battery
- "Convert-a-Unit" for canned fuel use
- Dutch doors
- See-thru lexan door
- Key locking door latch
- Magnetic latch
- Paddle latch
- Padlocking transport latch
- Left hand door hinging
- Security packages
- All swivel or larger casters
- Door edge trim
- Cold plate cartridge
- Floorlock (requires 6" casters)
- Extra tray slides



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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.  
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