



PROJECT:	MODEL:	QUANTITY:	ITEM NO:
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# ETC HEATED CABINETS

## Heated Transport For 18" x 26" Trays

### "ETC-1826-HD SERIES"



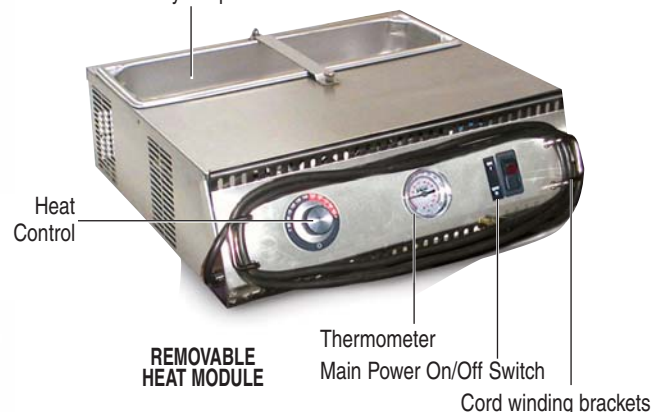
ETC-1826-9HD

- Non-Insulated Cabinet
- Insulated Door
- Removable Heat Module
- 18" x 26" Tray Rack, Fixed Spacings

R E M O V A B L E

## HEAT MODULE

With removable water pan secured by strap that doubles as handle



### NON-INSULATED

**Economy, non-insulated cabinet with E-Z removable heat module.**



For applications where a Removable Heat System is desired, FWE offers this self-contained heat system. Water can be added to water pan and humidity will be added to the cabinet air to keep foods moist. However, if dry heat is needed, it does not harm the unit to be used without any water in the water pan.

FWE's heavy-duty single door tray cabinet is fully enclosed and designed for fast tray access. Built for mobility, FWE's unibody construction keeps the cabinet balanced and stable during transport. One piece rack and upright assembly make it easy and sturdy to transport 18" x 26" trays.

Our internal frame construction is designed for rigorous operations and environments, eliminating cabinet torquing during transport, assuring FWE non-insulated cabinets last longer than any other – *period!*

Casters are mounted to reinforcement plates for added durability and take the impact over thresholds. Built tough from stainless steel for continuous demanding use, FWE is the "Choice of Professionals".

- ◇ Removable heat system
- ◇ All stainless steel
- ◇ All welded construction - no rivets
- ◇ Tubular stainless steel welded base frame
- ◇ Heavy-duty polyurethane casters
- ◇ Removable, humidity reservoir
- ◇ Heavy-duty hinges
- ◇ Positive close door latch
- ◇ Hi-temp door gasket
- ◇ Recessed hand grips
- ◇ Insulated door
- ◇ Removable tray rack assembly at fixed 3" spacings
- ◇ Two year limited warranty

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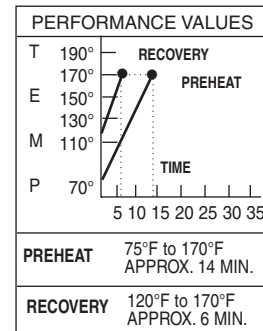
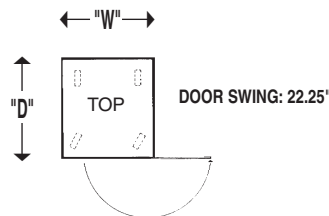
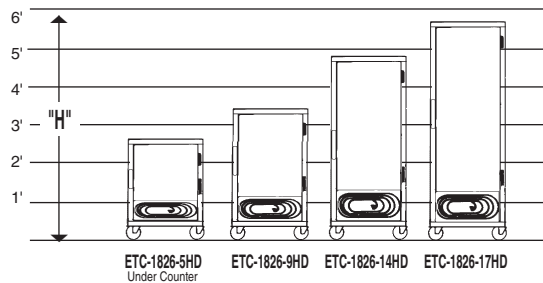
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# SPECIFICATIONS:

# ETC HEATED CABINETS



\* Values are for mid-size model listed.

MODEL NUMBER	CAPACITIES [A] 3" FIXED SPACING TRAY / PAN CAPACITY	OVERALL EXTERIOR DIMENSIONS IN. (mm)			NO. OF DOORS	CASTER SIZE	SHIP WT. LBS. (KG)	CUBIC FEET (m3)
		HIGH "H"	DEEP "D"	WIDE "W"				
ETC-1826-5HD <small>Under Counter</small>	5 - 18" x 26" trays / pans	33.5" (851)	30.25" (768)	22" (559)	1	5"	165 (76)	12.90 (.36)
ETC-1826-9HD	9 - 18" x 26" trays / pans	44.5" (1130)	30.25" (768)	22" (559)	1	5"	195 (88)	17.13 (.48)
ETC-1826-14HD†	14 - 18" x 26" trays / pans	60.5" (1537)	30.25" (768)	22" (559)	1	5"	235 (106)	23.30 (.66)
ETC-1826-17HD †	17 - 18" x 26" trays / pans	69.25" (1759)	30.25" (768)	22" (559)	1	5"	260 (118)	26.67 (.76)

[A] Tray rack assembly accommodates: (1) 18" x 26" tray and / or pan.

- Dutch Doors [add "D"] are 2 half size doors available on the full-size models.†
- See-thru Lexan Door [add "L"] is available on all model sizes.

**Removable Heat System:**

Overall exterior dimensions: H: 6" (152mm) / D: 19" (483mm) / W: 18.25" (540mm) / Weight: 23 lbs (10kg)

ELECTRICAL DATA		
VOLTS	120	220-240
WATTS	2200	3770
AMPS	18.3	15.8
HERTZ	50 / 60	50 / 60
PHASE	Single	Single
PLUG USA	5-20P 	6-20P 
PLUG CANADA	5-30P 	6-20P 

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, 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.

**HANDLES.** Full-size, form-fitting recessed hand grips shall be mounted on each side of cabinet.

**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 RACK ASSEMBLY.** Unitized tray rack assembly shall be heavy gauge stainless steel, channels fixed in place at 3" spacings. Assemblies are designed to accommodate one (1) 18" x 26" tray. Removable stainless steel uprights shall easily lift off heavy-duty stainless steel supports without the use of tools.

**REMOVABLE HEAT SYSTEM AND CONTROLS.**

Forced air heating system shall be completely removable for convenience and sanitation. System shall include a long life Incoloy nickel-chromium alloy heating element. A stainless steel water reservoir shall be removable for ease of cleaning/sanitation. System shall have a Hi-Temp, self-lubricated,

impedance protected fan-cooled blower motor for air distribution. Controls shall include adjustable temperature control (to 190°F), 20 amp ON/OFF power switch, operational range thermometer.

**ELECTRICAL CHARACTERISTICS.**

3 wire grounded 10 foot extension power cord and plug. 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:**

- CE compliant
- Heat retention battery
- "Convert-a-Unit" for canned fuel use
- Heavy-duty push pull handles
- 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
- Full extension bumper
- Corner bumpers
- Cold plate cartridge
- Floorlock (requires 6" casters)
- Adjustable tray slide assembly

**Food Warming Equipment Company, Inc.**

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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.

All specifications subject to change without notice.  
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