



PROJECT:	MODEL:	QUANTITY:	ITEM NO:

# HEATED CABINETS

## Non-Insulated - 18" x 26" Trays

“ETC-1826-HD SERIES”

### FEATURES & BENEFITS:

- ◇ Economical Semi-Insulated holding cabinet keeps prepared foods at serving temperatures.
- ◇ 1.5K efficient, built-in heating system maintains heat to properly hold food products.
- ◇ Constructed of stainless steel, with welded base frame for strength and ease of mobility.
- ◇ Insulated reinforced doors, field reversible for flexibility; self adjusting tight seal gasket.
- ◇ Controls are up-front and easy-to-read at eye level convenience, allows adjustment without opening door.
- ◇ Heavy-duty 5" swivel casters, two with brakes.
- ◇ Two year limited warranty



ETC-1826-14HD

### Economy, non-insulated cabinet with “Humi-Temp” heat system.

FWE’s heavy-duty ETC-1826-HD Series hold 18” x 26” trays. Cabinets are insulated on the left wall and door for greater heat retention than NON-insulated cabinets. 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 food fresh and hot for hours.

Our internal frame construction is designed for rigorous operations and environments, including catering and transport applications.

FWE non-insulated cabinets last longer than any other – period!



ETC-1826-5HD

### OPTIONAL ACCESSORIES:

#### DOORS

- Dutch doors
- See-thru lexan door
- Pass-thru door
- Key locking door latch
- Paddle latch
- Padlocking transport latch
- Door edge trim

#### TRAY SLIDES

- Adjustable tray slides
- Custom tray slide spacings

#### CASTERS

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

#### EXTRAS

- Security packages
- Full extension bumper
- Top corner bumpers
- Heavy-duty push-pull handles
- Mechanical timer

PROJECT:

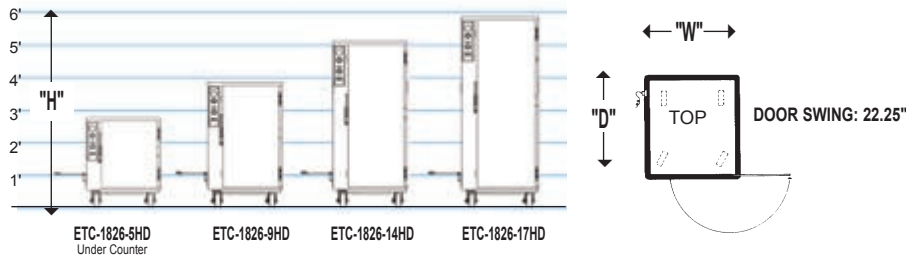
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# SPECIFICATIONS:

# HEATED CABINETS



PERFORMANCE VALUES	
T	190°
E	170°
M	150°
P	130°
	110°
	70°
	5 10 15 20 25 30 35
	RECOVERY
	PREHEAT
PREHEAT	75°F to 170°F APPROX. 14 MIN.
RECOVERY	120°F to 170°F APPROX. 6 MIN.

\* 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	34" (864)	31.25" (794)	26" (660)	1	5"	165 (76)	15.99 (.45)
ETC-1826-9HD	9 - 18" x 26" trays / pans	46" (1168)	31.25" (794)	26" (660)	1	5"	195 (88)	21.63 (.61)
ETC-1826-14HD†	14 - 18" x 26" trays / pans	61" (1549)	31.25" (794)	26" (660)	1	5"	235 (106)	28.68 (.81)
ETC-1826-17HD †	17 - 18" x 26" trays / pans	70" (1778)	31.25" (794)	26" (660)	1	5"	260 (118)	32.91 (.93)

[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.†
- All ETC-1826-HD models are available with the Pass-thru Door [add "P"] and See-thru Lexan Door [add "L"] optional accessories.

ELECTRICAL DATA		
VOLTS	120	220-240
WATTS	1550	1835
AMPS	12.9	7.6
HERTZ	50 /60	50 /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, 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.

**HEAT SYSTEM AND CONTROLS.** 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.



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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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