



PROJECT:	MODEL:	QUANTITY:	ITEM NO:

HEATED HOLDING & PROOFER CABINETS

Non-Insulated - Various Size Trays, Pan and Gastro-Norm

ECONOMY "ETC-1826-PH" SERIES

Two cabinets in one! Dual-purpose cabinets proof and heat - eliminating costly duplication of equipment.



- 1** Up front, recessed control panel to eliminate damage to controls. Easy to use - has separate, easy to read and set, air moisture and air temperature controls
- 2** Built-in humidity system balances moisture and air with controlled heat and humidity capabilities - allows for greater control of holding food environment for longer holding periods
- 3** Removable humidity pan: 12" x 20" pan provides large water reservoir - removable, easy to clean and replaceable
- 4** ETC-1826 series accommodates 18" x 26" and 14" x 18" trays. Unique pan slide racks front edges are relieve for easy loading. One piece die stamped stainless steel for extra strength, and removable for easy cleaning
- 5** Field reversible door - flexible installation options for kitchen layout
- 6** Constructed of stainless steel, with welded base frame for added strength and durability

***Two year limited warranty**

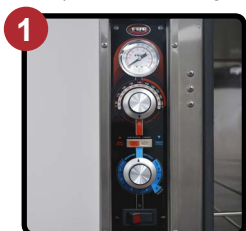


ETC-1826-17PH

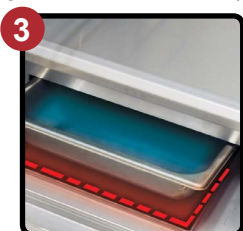
(Shown with Magnetic Edgemount Door Handle Optional Accessory)

ETC-1826-5PH

(Shown with Magnetic Edgemount Door Handle Optional Accessory)



Control Panel



Humidity Pan



Fixed Rack

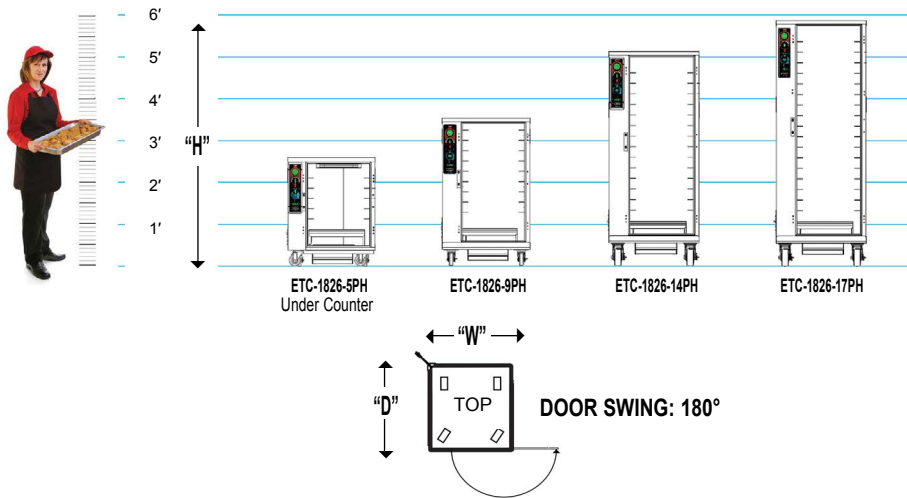


Stainless Steel Construction



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SPECIFICATIONS: HEATED HOLDING/PROOFER CABINETS



ELECTRICAL DATA	STANDARD	OPTIONAL	OPTIONAL
VOLTS	120	120	220 / 240
WATTS	1900	1650	2133
AMPS	15.8	13.8	8.9
HERTZ	50 /60	50 /60	50 /60
PHASE	Single	Single	Single
PLUG USA	5-20P 	5-15P* 	6-15P
PLUG CANADA	5-20P 	5-20P 	6-15P

*Dedicated circuit.

MODEL NUMBER	CAPACITIES OF TRAYS / PANS: 3" (76mm) Spacings are Standard								OVERALL EXTERIOR DIMENSIONS IN. (mm) (Height Includes Casters)			CLASS 100		
	STANDARD FIXED RACK @ 3" Spacings(76mm) [A]			OPTIONAL ADJUSTABLE SLIDES @ 3" Spacings(76mm) [B]					HIGH "H"	DEEP "D"	WIDE "W"	NUMBER OF DOORS	CASTER SIZE	SHIP WT. LBS. (KG)
	TRAY/PAN SLIDES PROVIDED	18 x 26	14 x 18	TRAY/PAN SLIDES REQUIRED	18 x 26	12 x 20	14 x 18	GN 1/1						
34" ETC-1826-5PH Under Counter	5 pr	5	10	5 pr	5	5	10	5	32" (813)	31.25" (794)	26.5" (673)	1	3.5**	220 (100)
ETC-1826-9PH	9 pr	9	18	9 pr	9	9	18	9	46" (1168)	31.25" (794)	26.5" (673)	1	5"	240 (109)
ETC-1826-14PH	14 pr	14	28	14 pr	14	14	28	14	61" (1549)	31.25" (794)	26.5" (673)	1	5"	285 (129)
ETC-1826-17PH	17 pr	17	34	17 pr	17	17	34	17	70" (1778)	31.25" (794)	26.5" (673)	1	5"	360 (163)

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

[B] Optional 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. Tray slides are adjustable.

Models are available with the Pass-thru Door [add "P"], See-thru Lexan Door [add "L"] and Dutch Doors [add "D"] optional accessories. Note: Dutch Doors are 2 half size doors only on full-size models.

*ETC-1826-5PH is standard with all swivel casters

CONSTRUCTION. Helic arc welded, single unit construction of stainless steel; 20 gauge polished exterior, 22 gauge stainless steel interior with easy-to-clean covered corners.

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 edgmount die cast hinges. Door latch shall be edge-mounted, 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. ETC-1826-5PH model shall be standard with 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.

TRAY RACK ASSEMBLY. Utilized 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.

OPTIONAL ADJUSTABLE SPACINGS. Welded rod-style tray slides are stainless 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 heavy-duty stainless steel brackets without the use of tools for cleaning.

PROOFING SYSTEM/CONTROLS. Built in humidified holding system shall include two (2) separate long life Incoloy nickel-chromium alloy heating elements per cavity; separate, adjustable controls shall be provided for each function. One to control the interior air temperature, and one to control the interior air moisture. An oversized and baffled, 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 moist air distribution. 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, adjustable moisture control (Low to High) with "P" to indicate "Proof" position, 20 amp ON/OFF power switch, humidity cycle light, and thermostat cycling light shall also be included.

ELECTRICAL CHARACTERISTICS. 3 wire grounded tri-directional power cord and plug, rear mounted for safety. See electrical data chart above for amperage and receptacle configuration. See electrical chart for models that require a dedicated circuit.

INSTALLATION. Unit should not be installed in an area where adverse environmental conditions are present.

Optional Accessories

- ELECTRICAL**
- 220 volt, 50/60 Hz single phase
- Mechanical timer
- Element upgrade
- DOORS**
- Dutch doors
- See-thru Lexan door
- Key locking door latch
- Paddle latch
- Left hand door hinging
- Glass doors
- SPACINGS**
- Uprights and adjustable tray slides (option available at no additional cost)
- Shelves
- Custom rack spacings
- CASTERS**
- All swivel or larger casters
- EXTRAS**
- Full extension bumper
- Heavy push/pull handles
- Top corner bumpers (set of 4)

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