



PROJECT:	MODEL:	QUANTITY:	ITEM NO:

PROOFER / HEATER CABINETS

Non-Insulated - 18" x 26" Trays and Pans

"ETC-1826-PH SERIES"

FEATURES & BENEFITS:

- ◇ Economical Semi-Insulated proofing cabinet keeps prepared foods at serving temperatures.
- ◇ Built-in proofing system balances moisture and air to proof your food the way you want it
- ◇ 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-1826-14PH



ETC-1826-5PH
Shown with optional push-pull handles

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

FWE's heavy-duty ETC-1826-PH Series hold 18" x 26" trays. Cabinets are insulated on the left wall and door for greater heat retention than NON-insulated cabinets. The high performance proofer heat system combines heat and humidity to proof or hold your food. The power assembly is also built into the cabinet to reduce maintenance and cleaning costs.

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!



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

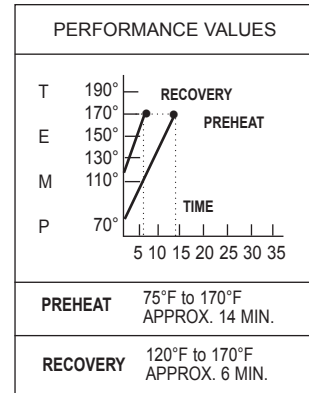
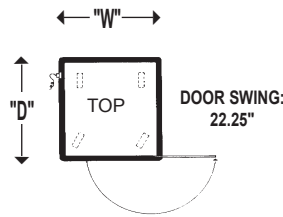
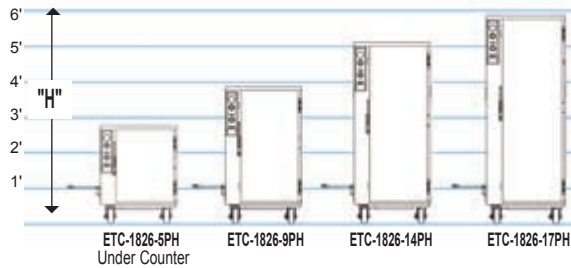
- All swivel or larger casters

EXTRAS

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

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SPECIFICATIONS: PROOFER/HEATER CABINETS



* Values are for mid-size model listed.

MODEL NUMBER	STANDARD CAPACITY: @ 3" Spacing					18" x 26" BAGUETTE FRENCH BREAD FORMS	OVERALL EXTERIOR DIMENSIONS IN. (mm)			Consult Factory for SHIPPING CLASS			
	TRAY/PAN SLIDES PROVIDED	18 x 26	12 x 20	14 x 18	GN 1/1		HIGH "H"	DEEP "D"	WIDE "W"	NO. OF DOORS	CASTER SIZE	SHIP WT. LBS. (KG)	CUBIC FEET (m ³)
ETC-1826-5PH Under Counter	5 pr	5	5	10	5	5	34" (864)	31" (787)	26" (660)	1	5"	165 (75)	15.85 (.45)
ETC-1826-9PH	9 pr	9	9	18	9	9	44" (1168)	31" (787)	26" (660)	1	5"	195 (88)	20.52 (.58)
ETC-1826-14PH †	14 pr	14	14	28	14	14	61" (1549)	31" (787)	26" (660)	1	5"	235 (106)	28.45 (.81)
ETC-1826-17PH †	17 pr	17	17	34	17	17	70" (1778)	31" (787)	26" (660)	1	5"	260 (117)	32.65 (.93)

ELECTRICAL DATA	STANDARD*	OPTIONAL	OPTIONAL*
VOLTS	120	120	220 / 240
WATTS	1900	1650	2430
AMPS	15.9	13.75	10.1
HERTZ	50/60	50/60	50/60
PHASE	Single	Single	Single
NEMA PLUG	5-20P	5-15P	6-15P

Dedicated circuit
*Meets Canadian plug requirement

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

- Dutch Doors [add "D"] are 2 half size doors available on the full-size models.†
- All ETC-1826-PH models are available with the Pass-thru Door [add "P"] See-thru Lexan Door [add "L"] optional accessories.

CONSTRUCTION. Helic arc 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.

PROOFER/HEATER SYSTEM AND CONTROLS. System shall include two (2) separate long life Incoloy nickel-chromium alloy heating elements; separate, adjustable controls shall be provided for each function: One to control the interior air temperature, and one to control the interior air moisture with hydro immersion waterbath. 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 moist air distribution. Controls shall include adjustable air temperature control (to 190°F.), adjustable moisture control (Low to High), 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.
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