HEATED HOLDING TRANSPORT CABINETS

For Various Size Trays, Pans, and Gastro-Norm

TEMP SET RANGE: 90° – 190°F (32° – 88°C)

TOP MOUNT "TST" SERIES

Built-in Top Mount heat system provides a slim cabinet profile, yet meets demand for high capacity

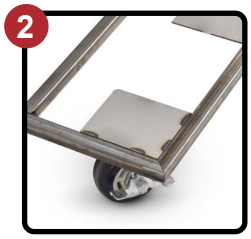
1. Narrow spaces are no problem with the slim design of the TST series - these cabinets fit easily into tight spaces without sacrificing needed capacity
2. Made for transport applications - FWE cabinets are fully constructed of stainless steel with a tubular welded base frame designed to absorb vibration and shock during transport
3. Adjustable, no-tip tray slides - trays and pans will not tip even when pulled out halfway - allows for easier "hands-free" access to contents of the cabinet
4. TST series features FWE's Top Mount heat system, which eliminates hot and cold spots by gently circulating hot air throughout the interior of the cabinet
5. Top mounted elements are protected from spillage and leaves the bottom of the cabinet open for easy cleaning, reducing maintenance and cleaning costs
6. Simple to Use Electronic Control, User Friendly, Easy to Read & Easy to Set. Temperature Set Range of 90°F to 190°F (32°C to 88°C). Provided with a Low Temperature Alarm

Two year limited warranty

TST-19

TST-16

TST-10



Built For Transport

Adjustable No-Tip Tray Slides

Open Bottom Base

Control Panel

c UL us NSF Stainless Steel Made to Serve You Better

CE IP X4

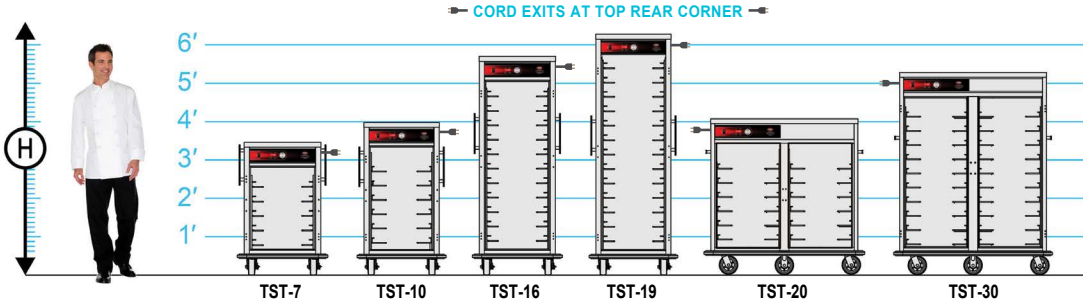
FOR MODEL-SPECIFIC CERTIFICATIONS SEE **FWE.COM/CERTIFICATIONS**

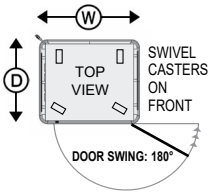
TOPMOUNT

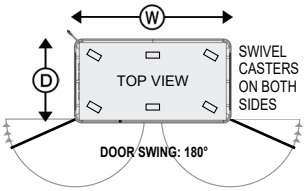
PROJECT:	MODEL:	QUANTITY:	ITEM NO:

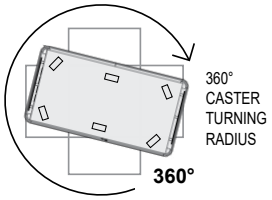
SPECIFICATIONS

HEATED HOLDING TRANSPORT CABINETS









ELECTRICAL DATA

MODEL NUMBER	TST-7, TST-10, TST-16, TST-19 ▼STANDARD		
VOLTS	**120**	**208**	**220-240**
WATTS	1700	1535	1985
AMPS	14.2	7.4	8.3
HERTZ	50/60	50/60	50/60
PHASE	Single	Single	Single
PLUG USA	5-15P*	6-15P	6-15P
PLUG CANADA	5-20P	6-15P	6-15P

MODEL NUMBER	TST-20, TST-30 ▼STANDARD		
VOLTS	**120**	**208**	**220-240**
WATTS	2200	1980	2580
AMPS	18.3	9.5	10.8
HERTZ	50/60	50/60	50/60
PHASE	Single	Single	Single
PLUG USA	5-20P*	6-15P	6-15P
PLUG CANADA	5-30P	6-15P	6-15P

*Dedicated Circuit.
▼Lowest voltage shown is standard.

CAPACITIES OF TRAYS/PANS: 4.5"(114 mm) Spacings are Standard [A]

CONSULT FACTORY FOR SHIPPING CLASS

MODEL NUMBER	STANDARD CAPACITY: NUMBER OF TRAYS/PANS @ 4.5" SPACINGS (114mm)						OPTIONAL CAPACITY: NUMBER OF TRAYS/PANS @ 3" SPACINGS (76mm)						OVERALL EXTERIOR DIMENSIONS IN. (mm) (Height Includes Casters)			NO. OF DOORS	CASTER SIZE	SHIP WT. LBS. (KG)
	TRAY/PAN SLIDES PROVIDED	18 x 26	12 x 20	14 x 18	18 x 13	GN 1/1	TRAY/PAN SLIDES REQUIRED (Additional)	18 x 26	12 x 20	14 x 18	18 x 13	GN 1/1	HIGH "H"	DEEP "D"	WIDE "W"			
TST-7 Slim-Line	**5** pr	**5**	**5**	**10**	**10**	**5**	*7 pr (2pr)*	7	7	14	14	7	41.25" (1048)	34.75" (883)	28.25" (718)	1	5"	305 (138)
TST-10 Slim-Line	**6** pr	**6**	**6**	**12**	**12**	**6**	*10 pr (4pr)*	10	10	20	20	10	48" (1219)	34.75" (883)	28.25" (718)	1	5"	325 (147)
TST-16 Slim-Line	**11** pr	**11**	**11**	**22**	**22**	**11**	*16 pr (5pr)*	16	16	32	32	16	68.25" (1734)	34.75" (883)	28.25" (718)	1	5"	395 (179)
TST-19 Slim-Line	**13** pr	**13**	**13**	**26**	**26**	**13**	*19 pr (6pr)*	19	19	38	38	19	76.25" (1937)	34.75" (883)	28.25" (718)	1	5"	410 (186)
TST-20	**12** pr	**12**	**12**	**24**	**24**	**12**	*20 pr (8pr)*	20	20	40	40	20	49.5" (1258)	33.75" (858)	51.75" (1315)	2	6"	500 (227)
TST-30	**20** pr	**20**	**20**	**40**	**40**	**20**	*30 pr (10pr)*	30	30	60	60	30	64.5" (1632)	33.75" (858)	50.75" (1290)	2	6"	575 (261)

[A] Uprights punched on 1.5" (38mm) centers. Tray slides are adjustable. Number of tray slides are listed above. Standard spacings are 4.5" (114 mm).

Single Door TST models are available with:
Pass-thru Door [add **"P"**]
See-thru **Lexan Door** [add **"L"**]
Dutch Doors [add**"D"**]

Note: Dutch Doors are 2 half size doors - available only on full-size models (TST-16 and TST-19).

Note: The heat discharges from the rear on the "Slim-Line" cabinet design. The heat discharges side-to-side in the "Pass-Thru" cabinet design.

CONSTRUCTION. Heliarc welded, single unit construction of stainless steel; 20 gauge polished exterior, 22 gauge stainless steel interior. Welded tubular base frame shall be 1" square, heavy gauge stainless steel tubing, with 10 gauge stainless steel reinforcing plates at corners.
INSULATION. Insulated throughout; top, back, bottom, sides, doors using high density ceramic and fiberglass insulation.
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 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, field reversible, stainless steel insulated door. High temperature gasket sealed; gasket shall be cabinet mounted. Each door shall have two (2) heavy-duty edgemount die cast hinges. Magnetic door latch shall be edgemounted, full grip, and positive closing. The hinge and latch mountings are reinforced with stainless steel backing plates.
CASTERS. Polyurethane tire casters with Zerk grease (lubrication) fittings in a configuration of two (2) rigid, and two (2) swivel with brake on single-door models.Two-door models have a caster configuration of two (2) rigid, and four (4) swivel with brake. Casters shall have a reinforced yoke welded to 10 gauge caster mounting 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. No-tip tray guide keeps 18" x 26" trays upright even when partially pulled out for increased accessibility. Removable stainless steel uprights shall be punched on 1.5" (38mm) spacing for easy tray/pan adjustment, and shall easily lift off of heavy-duty, stainless steel brackets without the use of tools. Each pair of tray slides shall accommodate: (1) 18" x 26", (2) 14" x 18" trays, (1) 12" x 20" or (1) GN 1/1.
HEATING SYSTEM / CONTROLS. Top mounted, forced air blower system shall include Hi-Temp, self-lubricated, impedance protected, fan-cooled blower motor to distribute heat equally throughout cabinet interior with distribution tunnels shall be vented for balanced air circulation. Electronic controls shall include an easy to read digital display of cabinet temperature (with recall capacity of temperature set point and actual cabinet temperature), equipped with a programmable low temperature alarm, master ON/OFF switch with power indicator light. Adjustable temperature range from 90°F to 190°F (32°C to 88°C).
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
- ☐ Mechanical controls
- ☐ 220 volt, 50/60 Hz single phase
- ☐ Upgraded element

DOORS
- ☐ Key locking door latch
- ☐ Paddle latch
- ☐ Padlocking transport latch
- ☐ Dutch doors (TST-16 & TST-19 only)
- ☐ Pass-thru door
- ☐ Left hand door hinging - Single door models only

SPACINGS
- ☐ Extra tray slides
- ☐ Fixed rack

CASTERS
- ☐ All swivel casters
- ☐ Larger casters
- ☐ Floorlock (requires 6" casters)

EXTRAS
- ☐ Security packages
- ☐ Cord winder bracket
- ☐ X-factor frame (consult factory)
- ☐ Thermal barrier wall for heated/ambient configurations
- ☐ Passive water pan
- ☐ Tubular s/s handles
- ☐ Shelf for bulk cabinets

FWE A HATCO® COMPANY
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