HUMIDIFIED HEATED HOLDING TRANSPORT CABINETS

Holds Various Pizza Pans & Boxes, 18"x 26" Trays, & 18"x 26" Shelves

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

HUMI-TEMP "**TS-1633**" SERIES

Holds pizza hot, fresh, and ready to serve, longer than ever before

1. Unique fixed rack design holds 16" - 18.5" pizza boxes or pans double deep! Standard shelves are adjustable to accommodate a wide variety of pans, trays, plates and take out boxes
2. Optional extra large adjustable tray slides support small to large box and pan sizes up to 17", double deep
3. Magnetic work flow door handle - magnetic operation eliminates the need for latch hardware and provides a cleaner look. Save time and money on replacement parts and maintenance fees; with no moving parts to bind or wear out!
4. Controls are up-front, easy to read and set, and include a full-range °F/°C thermostat for easy operation
5. FWE's patented Humi-Temp heat and humidity system eliminates hot and cold spots by gently circulating hot, moist air throughout the interior of the cabinet. This unit can be run with humidity pan dry, to accommodate holding of fried or coated products without compromising quality
6. Optional pass-thru doors create a convenient connection from preparation side to serving areas. Staff is free to focus on customers, taking more orders and serving carry-outs during peak meal times with access from both sides of the cabinet
7. Available for immediate shipment - FWE's popular TS-1633-36 is available to ship within 48 hours (Quick Ship terms and conditions apply)

Two year limited warranty

TS-1633-36

(Shown with Optional Accessory See-thru Lexan Dutch Doors)

TS-1633-36

(Shown with Optional Accessory Adjustable Tray Slides)

Standard Fixed Slides Hold 16" to 18.5" Pans/Boxes, 2 Deep

Optional Adjustable Slides Hold 8" to 17" Pans/Boxes, 2 Deep

Easy to Use Controls

Optional Pass-Thru Design

IP X4

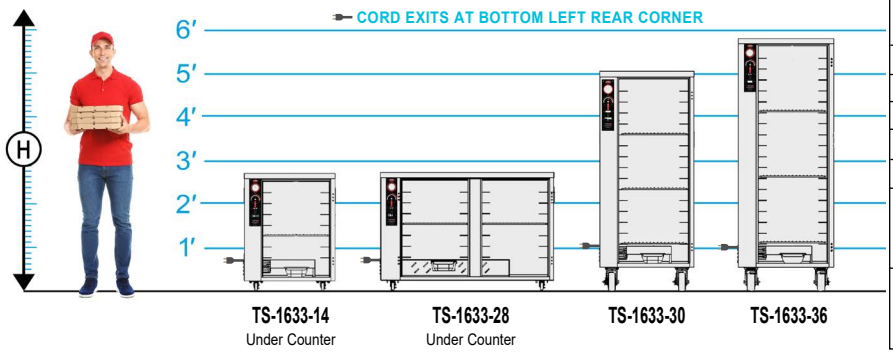
FOR MODEL-SPECIFIC CERTIFICATIONS SEE **FWE.COM/CERTIFICATIONS**

HUMI TEMP

PROJECT:	MODEL:	QUANTITY:	ITEM NO:

SPECIFICATIONS

HUMIDIFIED PIZZA HOLDING CABINETS



ELECTRICAL DATA

MODEL NUMBER	TS-1633-14, TS-1633-30		TS-1633-28		TS-1633-36	
VOLTS	120	220-240	120	220-240	120	220-240
WATTS	1315	1538	1650	1954	1550	1835
AMPS	10.8	6.4	13.8	8.1	12.9	7.7
HERTZ	60	60	60	60	60	60
PHASE	Single	Single	Single	Single	Single	Single
PLUG USA	5-15P	6-15P	5-15P*	6-15P	5-15P*	6-15P
PLUG CANADA	5-15P	6-15P	5-20P	6-15P	5-20P	6-15P

*Dedicated circuit.

CAPACITIES OF TRAYS / PANS / BOXES: 3" (76 mm) Spacings are Standard [A] — CONSULT FACTORY FOR SHIPPING CLASS

MODEL NUMBER	STANDARD FIXED CAPACITY @ 3" Fixed Spacings [A]			OPTIONAL ADJUSTABLE CAPACITY @ 6" Spacings [B]		OVERALL EXTERIOR DIMENSIONS IN. (mm) (Height Includes Casters)					
	16" TO 18.5" PANS OR BOXES (DOUBLE DEEP)	18" X 26" TRAYS	SHELVES PROVIDED	8" TO 17" STACKED BOXES (DOUBLE DEEP)	TRAY SLIDES PROVIDED	HIGH "H"	DEEP "D"	WIDE "W"	NO. OF DOORS	CASTER SIZE	SHIP WT. LBS. (KG)
≤34" TS-1633-14 Under Counter	14	7	1	14	3pr	32.5" (826)	39.5" (1003)	26" (660)	1	2"*	250 (113)
≤34" TS-1633-28 Under Counter	28	14	2	28	6pr	32.5" (826)	39.5" (1003)	48.25" (1372)	2	2"*	350 (159)
TS-1633-30	30	15	3	30	7pr	60.5" (1537)	39.5" (1003)	26" (660)	1	5"	345 (157)
Quick Ship TS-1633-36	36	18	3	36	9pr	69.5" (1765)	39.5" (1003)	26" (660)	1	5"	420 (191)

[A] Tray rack rails accommodate: Two (2) 16" - 18.5" Pans or Pizza Boxes, One (1) 18" x 26" Tray, or One (1) 18" x 26" Wire Shelf.

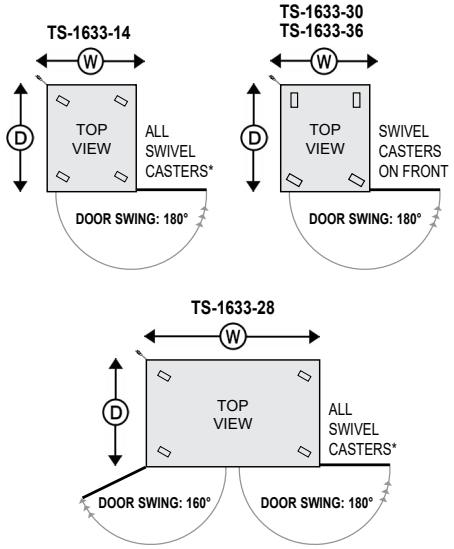
Custom fixed racking available to hold smaller box sizes.

[B] Optional adjustable tray slides accommodate 8" to 17" Pans or Boxes. Uprights punched on 1.5" centers. Tray slides are adjustable. Number of tray slides are listed at 6" spacings.

Wire shelves are not available with the adjustable tray slide configuration.

TS-1633 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 on TS-1633-30 & TS-1633-36

*Model is under counter and provided with all swivel casters.



CONSTRUCTION. Heliarc welded, single unit construction of stainless steel; 20 gauge polished exterior, 22 gauge stainless steel interior with easy-to-clean coved corners. Welded tubular base frame shall be 1" square, heavy gauge stainless steel tubing, with 10 gauge stainless steel reinforcing plates at corners.

INSULATION. "Ultra-Guard" UG-26 high density fiberglass insulation throughout; top, back, bottom, sides, and door(s).

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 and a magnetic work flow door handle. Work flow handles shall be horizontal on TS-1633-14 and TS-1633-28 models and vertical on TS-1633-30 and TS-1633-36. The hinge mountings are reinforced with stainless steel backing plates.

HANDLES. Form grip flush-in-wall hand grips recess mounted on each side of unit.

CASTERS. Maintenance free polyurethane tire casters in a configuration of two (2) rigid and two (2) swivel with brake. TS-1633-14 and TS-1633-28 models have a caster configuration of four (4) swivel with brake. 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 two (2) 16" - 18.5" Pans or Pizza Boxes (double deep), one (1) 18" x 26" Tray, or one (1) 18" x 26" Wire Shelf per pair of tray rack rails. Removable rack assembly shall easily lift off heavy-duty stainless steel supports without the use of tools.

HUMI-TEMP SYSTEM/CONTROLS. Patented built-in "Humi-Temp" system shall include an Incoloy nickel-chromium alloy heating element and Hi-Temp, self-lubricated, impedance protected fan-cooled blower motor. Cabinet shall have humidifying chamber and drawer style baffled humidifier pan. Both shall be stainless steel and removable. 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, power supply light, thermostat cycling light, and 20 amp ON/OFF switch are also 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
- ☐ Electronic controls
- ☐ Upgraded element
- ☐ 220 volt, 50/60 Hz, single phase

DOORS
- ☐ Dutch doors (TS-1633-30 & TS-1633-36 models only)
- ☐ Pass-thru door
- ☐ See-thru Lexan door
- ☐ Key locking door latch
- ☐ Paddle latch
- ☐ Magnetic edgemount latch
- ☐ Left hand door hinging (excludes TS-1633-28)

SPACINGS
- ☐ Adjustable tray slides with upright assembly
- ☐ Additional 18" x 26" wire shelves (only with standard fixed rack assembly)

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

EXTRAS
- ☐ X-factor frame (consult factory)
- ☐ Tubular stainless steel push handles
- ☐ Cord winder bracket
- ☐ Full perimeter top bumper
- ☐ Full perimeter bottom bumper
- ☐ Corner bumpers
- ☐ Graphic wrap

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