



PROJECT:

MODEL:

QUANTITY:

ITEM NO:

HUMI-TEMP PIZZA CABINETS

Holds 16" Pizza Pans, 18" Pizza Boxes, 18" x 26" Trays, and 18" x 26" Shelves

"TS PIZZA SERIES"



TS-1633-14L

Shown with Left Hand Door Hinging and See-thru Lexan Door optional accessories.



TS-1633-36L

Shown with See-thru Lexan Door optional accessory.

Hold pizza fresh and ready to serve, longer than ever before!

FWE's TS-Pizza Series "Humi-Temp" cabinets are sized to fit two (2) 16" Pizza Pans, two (2) 18" Pizza Boxes, one (1) 18" x 26" Tray, or one (1) 18" x 26" Shelf per pair of rails.

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. This allows you to use the cabinet with or without moisture to hold pizza and achieve the results you want - serving thin crust pizza that's crisp or deep dish pizza that melts in your mouth.

The heat system is built into the cabinet to reduce maintenance and cleaning costs. Clean up is effortless. The controls are upfront and eye-level and feature a full range thermostat adjustable to actual temperature so they are easy to see and operate. Our cabinets are built tough using stainless steel throughout. Welded construction and our exclusive tubular stainless steel base frame ensure that our cabinets will withstand the most demanding use. And when it comes to selection, no one offers more than FWE. We offer sizes and capacities to fit any operation. Make your choice FWE... the "Choice of the Professionals".

- ◇ Humi-Temp built-in heat system
- ◇ Removable humidity reservoir
- ◇ Full range thermostat adjustable to *actual* temperature
- ◇ Recessed eye-level controls
- ◇ All stainless steel
- ◇ All welded construction - no rivets
- ◇ Tubular stainless steel welded base frame
- ◇ Heavy-duty polyurethane casters
- ◇ Heavy-duty hinges
- ◇ Positive close door latch
- ◇ Hi-temp door gasket
- ◇ Fully insulated throughout
- ◇ Removable tray rack assembly at fixed 3" spacings
- ◇ Two year limited warranty



PROJECT:

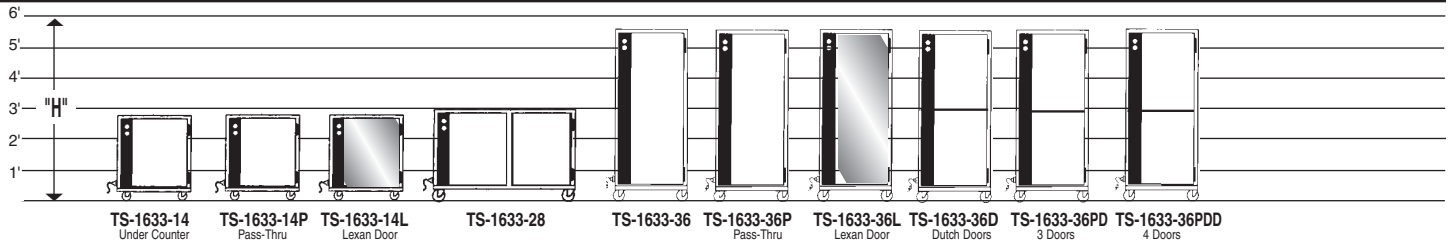
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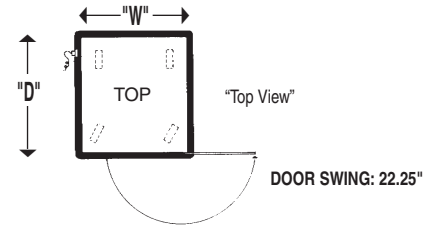
SPECIFICATIONS:

HUMI-TEMP PIZZA CABINETS

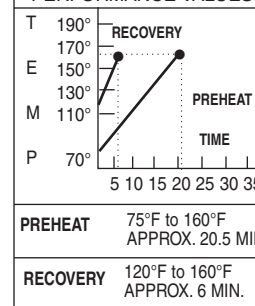


MODEL NUMBER	CAPACITIES [A]			OVERALL EXTERIOR DIMENSIONS IN. (mm)			NO. OF DOORS	CASTER SIZE	CLASS 100 SHIP WT. LBS. (KG)
	16" PANS OR 18" BOXES	18" x 26" TRAYS	SHELVES PROVIDED	HIGH "H"	DEEP "D"	WIDE "W"			
TS-1633-14 Under Counter	14	7	1	34.5" (876)	37.25" (946)	25.25" (641)	1	3.5"	205 (94)
TS-1633-14P Pass-thru	14	7	1	34.5" (876)	39.75" (1010)	25.25" (641)	2	3.5"	225 (102)
TS-1633-14L See-thru Lexan Door	14	7	1	34.5" (876)	37.25" (946)	25.25" (641)	1	3.5"	205 (94)
TS-1633-28	28	14	2	36" (914)	37.25" (946)	47.6" (1209)	2	5"	335 (152)
TS-1633-36	36	18	3	69" (1753)	37.25" (946)	25.25" (641)	1	5"	350 (136)
TS-1633-36P Pass-thru	36	18	3	69" (1753)	39.75" (1010)	25.25" (641)	2	5"	370 (168)
TS-1633-36L See-thru Lexan Door	36	18	3	69" (1753)	37.25" (946)	25.25" (641)	1	5"	350 (158)
TS-1633-36D Dutch Door	36	18	3	69" (1753)	37.25" (946)	25.25" (641)	2 Dutch	5"	360 (162)
TS-1633-36PD Pass-thru with 2 Dutch Doors	36	18	3	69" (1753)	39.75" (1010)	25.25" (641)	3 2 Dutch	5"	380 (172)
TS-1633-36PDD Pass-thru with 4 Dutch Doors	36	18	3	69" (1753)	39.75" (1010)	25.25" (641)	4 Dutch	5"	390 (176)

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



*PERFORMANCE VALUES



* Values are for largest model listed.

ELECTRICAL DATA

VOLTS	120
WATTS	1550
AMPS	12.9
HERTZ	50 / 60
PHASE	Single
NEMA PLUG	5-15P

Dedicated circuit.

FWE Products are used by major companies world-wide.
We can modify, design, or custom build equipment to fit your special requirements.

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. Door latch shall be edgemounted, full grip, and positive closing. The hinge and latch 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. 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 two (2) 16" Pans, two (2) 18" x 18" Pizza Boxes, one (1) 18" x 26" Tray, or one (1) 18" x 26" Wire Shelf per pair of tray rack rails. Removable stainless steel uprights 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 (30° to 90°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 10-foot extension power cord and plug, side mounted for safety. See electrical data chart above for amperage and receptacle configuration. Dedicated circuit.

Optional Accessories:

- Electronic controls
- Digital thermometer
- 2000 watt element
- 220 volt, 50/60 Hz, single phase
- CE compliant
- Heat retention battery
- "Convert-a-Unit" for canned fuel use
- Dutch doors
- See-thru lexan door
- Key locking door latch
- Magnetic latch
- Paddle latch
- Padlocking transport latch
- Left hand door hinging
- Security packages
- All swivel or larger casters
- Full extension bumper
- Corner bumpers (set of 4)
- Heavy push/pull handles
- Door edge trim
- Cold plate cartridge
- Floorlock (requires 6" casters)
- Tray slides with upright assembly
- 18" x 26" Wire Shelf or Shelves



Food Warming Equipment Company, Inc.

P.O. Box 1001
Crystal Lake, IL 60039 USA
800-222-4393; 815-459-7500
Fax: 815-459-7989

Manufacturing Facilities:
7900 S. Route 31
Crystal Lake, IL 60014 USA
www.FWE.com sales@fweco.net

Central Restaurant Products

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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