



#18030269

18" FORCED AIR HOLDING STATION

Maintains ideal temperature and moisture level for holding fried products.

Product Information

- Increased holding capacity
- Consistent product quality
- Fresh air design
- Easy to clean and maintain
- Improved safety



Product Features

- New heater/blower design provides consistent temperature profile across the entire holding area
- Improved design allows easier servability
- Stainless steel structure increases durability
- Digital controller gives accurate temperature readings

DIMENSIONS

Width	468 mm (18 7/16")
Depth	694 mm (27 5/16")
Height	232 mm (9 1/8")

ELECTRICAL CONNECTION

Voltage	120V
Phase	1 Ph
Amp Load	16 A

Coming Soon | Contact Franke Foodservice for more information

Franke Foodservice Systems Inc 800 Aviation Parkway, Smyrna, TN 37167
Phone +1-877-379-3769 / Email fs-sales.us@franke.com / franke.com / www.frankesupply.com

DAILY CLEANING INSTRUCTIONS -

DOCUMENT PART NUMBER
19020073 REV B, Apr 1, 2025

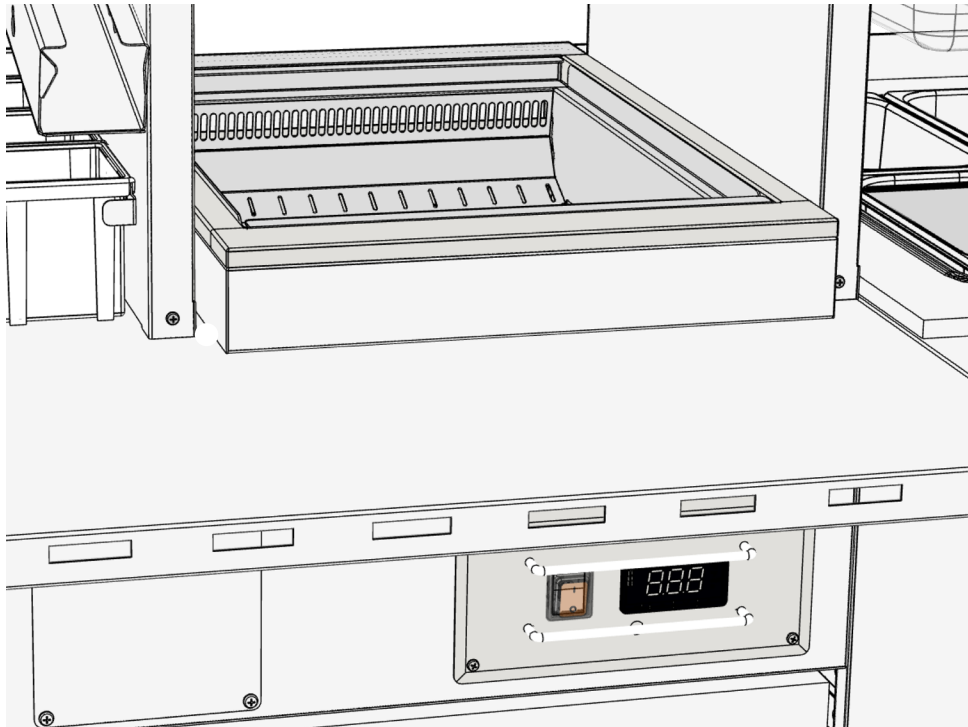
FORCED AIR HOLDING STATION

MODEL #: 18030269

⚠ WARNING

RISK OF INJURY/BURNING/FIRE

Forced Air Holding Stations require daily cleaning to ensure proper operation and prevent the creation of a hazardous condition during use. Failure to clean may result in injury, equipment damage, and void of warranty.



TOOLS AND SUPPLIES NEEDED (NOT INCLUDED)

Store-Approved Cleaner & Sanitizer

Clean Towels & Scrubbing Pad

WARNING!

IMPROPER INSTALLATION, ADJUSTMENT, ALTERATION, MAINTENANCE, OR SERVICE COULD CAUSE PROPERTY DAMAGE, INJURY, OR DEATH. READ THESE INSTRUCTIONS, AND ALL OTHER DOCUMENTS THAT SHIPPED WITH THE EQUIPMENT FROM THE FACTORY WHEN NEW, COMPLETELY BEFORE INSTALLING OR OPERATING. SAVE ALL INSTRUCTIONS FOR FUTURE REFERENCE.

⚠ WARNING

RISK OF BURNING/SCALDING

Turn unit OFF and allow to cool for at least 30 minutes, or until cool to the touch, before cleaning.

1. – Remove all product from sorting tray. Dispose of expired product as directed by store procedures, and power unit OFF. Allow unit's surfaces to fully cool before continuing.

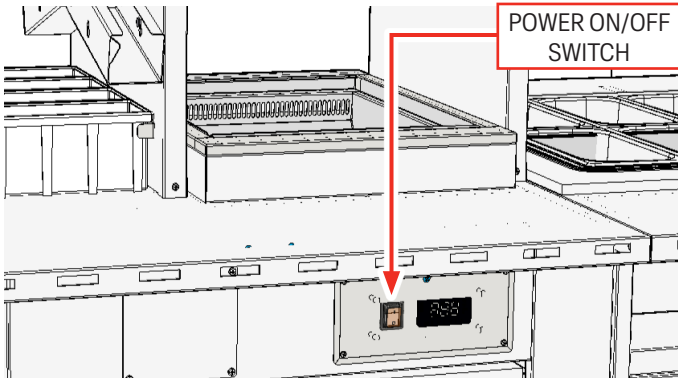


Fig.1

2. – Remove tray assembly and accessories as shown. Take **ALL** removable components to three-compartment sink and **THOROUGHLY** wash, rinse, sanitize, and allow to air dry.

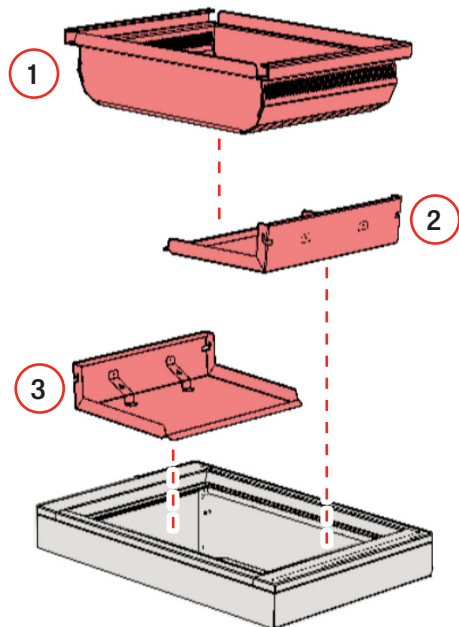


Fig.2

3. – Place two (2) crumb trays into station inner pan. Rear crumb tray (Item #3) should be installed first.

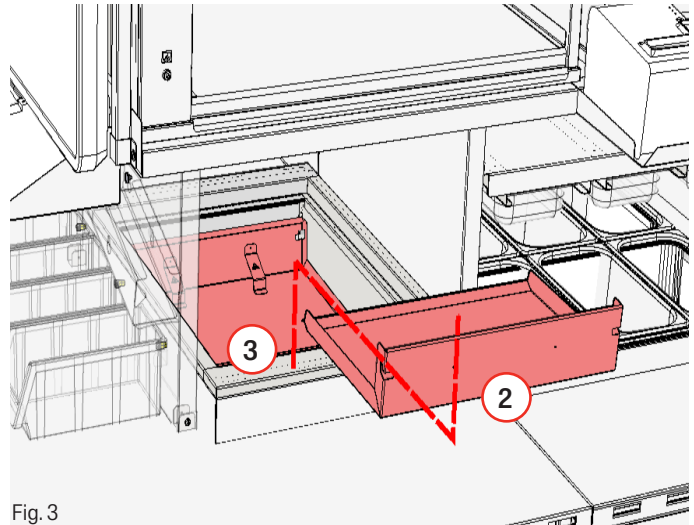


Fig.3

4. – Place holding pan on top of crumb trays. Ensure pan is fully seated and level with inner enclosure.

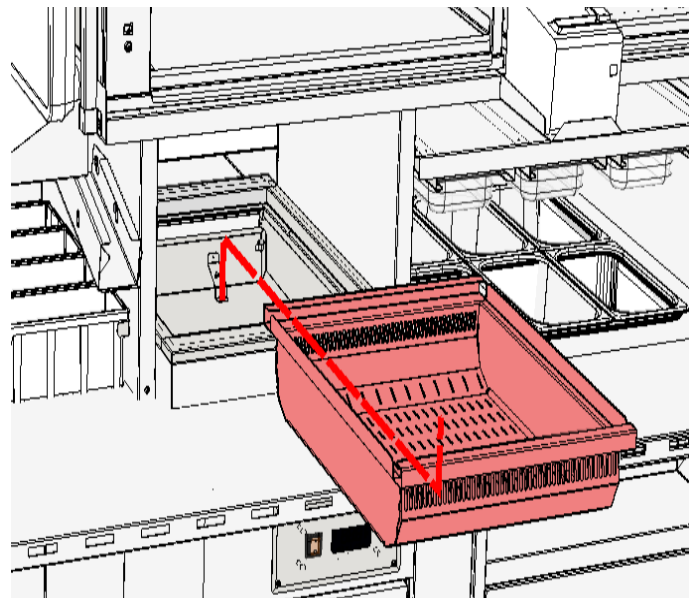


Fig.4

For Support, Please Call: 1.800.5.FRANKE, opt. 2 (1.800.537.2653, opt. 2)



RECYCLE DOCUMENTS AND
EQUIPMENT RESPONSIBLY

© 2025 Franke Foodservice Systems Americas, Inc. This media is the confidential and proprietary property of Franke Foodservice Systems Americas, Inc. and shall not be reproduced in any form of media without the express written permission of Franke. Trademarks used are the property of their respective owners. Due to continuous product development, Franke reserves the right to make changes in design and specifications without prior notice. Printed in the USA under license by Franke Technology and Trademark Ltd., Switzerland. Document Part # 19020073 REV B, Apr 1, 2025