HUMIDIFIED & HEATED HOLDING CABINETS

Insulated – For Various Size Trays, Pans, and Gastro-Norm

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

MOISTURE-TEMP "MT-1826" SERIES

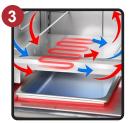
Hold hot food fresh and ready to serve, longer than ever before







Control Panel



Humidity Pan

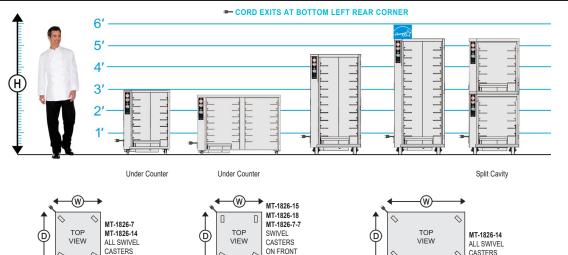


Work Flow Handle



SPECIFICATIONS

DOOR SWING: 180°



ELECTRICAL DATA								
MODEL NUMBER	MT-1826-7 MT-1826-15 MT-1826-18 VSTANDARD							
VOLTS	120	220-240						
WATTS	1650	1954						
AMPS	13.8	8.1						
HERTZ	60	60						
PHASE	Single	Single						
PLUG USA	5-15P*	6-15P						
PLUG CANADA	5-20P	6-15P						

HUMIDIFIED & HEATED HOLDING CABINETS

Lowest voltage shown is standard.

ELECTRICAL DATA

	CAPACITIES OF TRAYS/PANS: 4.5" Spacings are Standard[A]							CLASS 100								
	STANDARI @ 4.5"							Y:	DIMEN	SIONS IN	l. (mm)					
MODEL NUMBER	TRAY/PAN SLIDES PROVIDED	18 x 26	12 x 20	14 x 18	-	TRAY/PAN (International SLIDES SLIDES REQUIRED PROVIDED FOR THE REQUIRED F	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)
Under Counter	5 pr	5	5	10	5	7 pr (2 pr)	7	7	14	7	33.75" (857)	32.25″ (819)	27.25" (692)	1	3.5"*	230 (104
4" Under Counter	10 pr	10	10	20	10	14 pr (4 pr)	14	14	28	14	33.75" (857)	32.25″ (819)	49.5" (1257)	2	3.5"*	320 (145
	10 pr	10	10	20	10	15 pr (5 pr)	15	15	30	15	60" (1524)	32.25″ (819)	27.25" (692)	1	5"	280 (127
नादि	12 pr	12	12	24	12	18 pr (6 pr)	18	18	36	18	69" (1753)	32.25″ (819)	27.25" (692)	1	5'	285 (129)
Split Cavity [B]	10 pr (5 ea)	10	10	20	10	14 pr (4 pr)	14	14	28	14	69" (1753)	32.25" (819)	27.25" (692)	2	5″	390 (177

DOOR SWING: 180°

ELECTRICAL DATA								
MODEL NUMBER		2 6-7-7 CAVITY	MT-1826-14					
VOLTS	120	220-240	120	220-240				
WATTS	2300	2728	1900	2252				
AMPS	19.2	11.4	15.8	9.4				
HERTZ	60	60	60	60				
PHASE	Single	Single	Single	Single				
PLUG USA	5-20P*	6-15P	5-20P	6-15P				
PLUG CANADA	5-30P	6-15P	5-20P	6-15P				
*Dedicated Circuit. VLowest voltage shown is standard.								

[A] Tray-slides accommodate: (1) $18" \times 26"$, (1) $12" \times 20"$, (2) $14" \times 18"$, (1) GN 1/1 trays and / or pans. Uprights punched on 1-1/2" centers. Tray-slides are adjustable.

CONSTRUCTION. Heliarc welded, single

polished exterior, 22 gauge stainless steel

interior with easy-to-clean coved corners.

unit construction of stainless steel; 20 gauge

Welded tubular base frame shall be 1" square,

gauge stainless steel reinforcing stress plates

density fiberglass insulation throughout; top,

HANDLES. Form grip flush-in-wall hand grips

DOORS AND LATCHES. Flush mounted, field

reversible, stainless steel insulated doors. High

cabinet mounted. Each door shall have two (2)

heavy-duty edgemount die cast hinges and a

magnetic work flow door handle. The hinge

mountings are reinforced with stainless steel

with field reversible doors.

backing plates. MT-1826-14 model not available

temperature aasket sealed: aasket shall be

heavy gauge stainless steel tubing, with 10

INSULATION. "Ultra-Guard" UG-26 high

back, bottom, sides and door(s).

recess mounted on each side of unit.

at corners

[B] MT-1826-7-7 Split Cavity Capacity: provides 2 compartments; each with separate controls: 5 pair of tray slides are provided in each compartment.

CASTERS. Maintenance free polyurethane

tire casters in a configuration of two (2) rigid

and two (2) swivel with brake. MT-1826-7 and

MT-1826-14 shall have a caster configuration

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

TRAY SLIDES. Welded rod-style tray slides

are stainless steel for greater durability and

sanitation. Fully adjustable / removable and

designed to give secure bottom tray support.

Tray-slides accommodate: (1) 18" x 26", (1) 12" x

20", (2) 14" x 18", (1) GN 1/1 trays and / or pans.

Removable stainless steel uprights shall be

punched on 1.5" (38mm) spacings, on center,

of heavy-duty stainless steel brackets without

the use of tools for cleaning

for easy tray adjustment, and shall easily lift off

of four (4) swivel with brake. Casters shall

*MT-1862-7, MT-1826-14 are standard with all swivel casters.

MT-1826 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

MOISTURE-TEMP SYSTEM/CONTROLS.

Built in humidified holding system shall

include two (2) separate long life Incoloy

nickel-chromium alloy heating elements

per cavity; separate, adjustable controls

control the interior air temperature, and

one to control the interior air moisture. 12"

x 20" stainless steel water reservoir shall be

removable for ease of cleaning/sanitation.

impedance protected fan-cooled blower

motor for moist air distribution. Controls

shall be electronic, up-front, recessed and

eve-level for convenience and safety and shall

include a full range thermostat adjustable to

actual temperature. Thermostat shall include

temperature scale marked in ten dearee

increments (F/C) from 90° to 190°F (32° to

88°C). An operational range thermometer,

Built-in drip trough has removable drain plug.

System shall have a Hi-Temp, self-lubricated,

shall be provided for each function. One to

LEFT: 160

RIGHT: 180°

doors only available on full-size models

adjustable moisture control (moist to crisp), 20 amp ON/OFF power switch, humidity cycle light, and thermostat cycling light shall also be 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. Dedicated circuit. INSTALLATION. Unit should not be installed in an area where adverse environmental conditions are present.

ELECTRICAL 220 volt, 50/60 Hz single phase Timer Element upgrade DOORS Dutch doors See-thru Lexan door Key locking door latch Paddle latch Left hand door hinging Glass doors SPACINGS Extra stainless steel tray slides Fixed rack **CASTERS** All swivel or larger casters EXTRAS Heavy-duty push/pull handles Top corner bumpers (set of 4)

Full extension bumper Cord winder bracket

A Hatco Company

the unit

FOOD WARMING EQUIPMENT COMPANY, INC. COOK | HOLD | TRANSPORT | SERVE | REFRIGERATION | BARS 5599 Highway 31 W, Portland, Tennessee 37148 0 F (in) (▶)

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