

# side-by-side comparison

HUMIDITY HOLDING CABINETS FOR **BULK FOOD**

<p>Dry to Low %</p> <p>PASSIVE HUMIDITY</p> <p><b>UHS-12</b></p>	<p>Dry to High %</p> <p>ADJUSTABLE HUMIDITY</p> <p><b>MTU-12</b></p>	<p>0 % to 90%</p> <p>PRECISION HUMIDITY</p> <p><b>PHTT-12</b></p>
<p><b>General Purpose</b></p>	<p><b>Holding For Moisture Sensitive Foods</b></p>	<p><b>Extended Holding</b></p>
<p>General Purpose and Transport Adjustable Controls for Heated Holding With Moisture Conditioning</p> <p><b>SHORT-TERM HEATED HOLDING</b></p>	<p>Adjustable Controls for Temperature and Moisture Holding to Achieve Higher Moisture Levels</p> <p><b>MEDIUM-TERM HEATED AND MOISTURE HOLDING</b></p>	<p>Precision Controls for Temperature and Humidity % Holding to Achieve Higher Moisture Levels</p> <p><b>SHORT TO LONG-TERM HEATED AND MOISTURE HOLDING</b></p>
<p>Manual Analog Dial-Face Controls</p> <p>Short-Term Holding</p> <p>Dry Heat or Low Range Humidity</p> <p>Add Water to Pan To Achieve Moisture Amplification or Use Dry Heat</p> <p>No humidity display</p> <p>Analog Thermometer Temperature Display</p> <p>Performance is User Intuitive</p> <p>Mobile / Transport Unit with bumper</p> <p>Handles and Full Perimeter Bumper</p> <p>Fully Insulated</p>	<p>Electronic Controls</p> <p>Short to Medium-Term Holding</p> <p>Dry Heat to High Range Humidity</p> <p>Add Water to Pan To Achieve Moisture Amplification or Use Dry Heat</p> <p>No humidity display</p> <p>Digital Thermometer Temperature Display</p> <p>Performance is User Intuitive</p> <p>Stationary Unit on casters</p> <p>Recessed Hand Grips</p> <p>Fully Insulated</p>	<p>Advanced Electronic Controls</p> <p>Short to Long-Term and Prolonged Holding</p> <p>Low to High Range Humidity</p> <p>Precision Humidity Control</p> <p>Digital Temperature Display</p> <p>Digital Humidity Display</p> <p>Performance is Electronically Intuitive</p> <p>Stationary Unit on casters</p> <p>Low Water Alarm and Low Heat Alarm</p> <p>Recessed Hand Grips</p> <p>Fully Insulated</p>



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