### Humidity Holding Cabinets for Bulk Food

#### Side-by-Side Comparison

<table>
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<tr>
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<th>Passive Humidity</th>
<th>Adjustable Humidity</th>
<th>Precision Humidity</th>
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<tbody>
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<td>Models</td>
<td>UHS-12</td>
<td>MTU-12</td>
<td>PHTT-12</td>
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#### General Purpose
- General Purpose and Transport
- Adjustable Controls for Heated Holding With Moisture Conditioning

**SHORT-TERM HEATED HOLDING**
- Manual Analog Dial-Face Controls
- Short-Term Holding
- Dry Heat or Low Range Humidity
- Add Water to Pan To Achieve Moisture Amplification or Use Dry Heat
- No humidity display
- Analog Thermometer Temperature Display
- Performance is User Intuitive
- Mobile / Transport Unit with bumper
- Handles and Full Perimeter Bumper
- Fully Insulated

#### Holding for Moisture Sensitive Foods
- Adjustable Controls for Temperature and Moisture Holding to Achieve Higher Moisture Levels

**MEDIUM-TERM HEATED AND MOISTURE HOLDING**
- Electronic Controls
- Short to Medium-Term Holding
- Dry Heat to High Range Humidity
- Add Water to Pan To Achieve Moisture Amplification or Use Dry Heat
- No humidity display
- Digital Thermometer Temperature Display
- Performance is User Intuitive
- Stationary Unit on casters
- Recessed Hand Grips
- Fully Insulated

#### Extended Holding
- Precision Controls for Temperature and Humidity % Holding to Achieve Higher Moisture Levels

**SHORT TO LONG-TERM HEATED AND MOISTURE HOLDING**
- Advanced Electronic Controls
- Short to Long-Term and Prolonged Holding
- Low to High Range Humidity
- Precision Humidity Control
- Digital Temperature Display
- Digital Humidity Display
- Performance is Electronically Intuitive
- Stationary Unit on casters
- Low Water Alarm and Low Heat Alarm
- Recessed Hand Grips
- Fully Insulated