


# HUMIDIFIED & HEATED HOLDING CABINETS

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

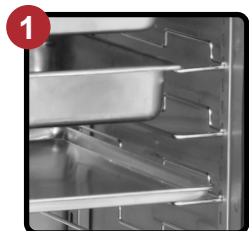
TEMP SET RANGE: 90° – 190°F (32° – 88°C) 

## MOISTURE-TEMP “MT-1826” SERIES

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

- 1** Unique design holds 12x20 pans, 18x26 sheet trays or GN containers on fully adjustable tray slides. Slides are removable for thorough interior cleaning.
- 2** Easy to use - upfront and recessed electronic control panel has separate, easy to read and set, air moisture and air temperature controls
- 3** Built-in humidity system balances moisture and air with controlled heat and humidity capabilities - allows for greater control of holding food environment for longer holding periods
- 4**  Energy Star Approved - save money and protect the environment with the energy star approved MT-1826-18
- 5** Constructed of stainless steel, with welded base frame for added strength and durability - fully insulated cabinet and door provide energy efficient heating and longer holding times
- 6** Field reversible door - flexible installation options for kitchen layout
- 7** Magnetic work flow door handle - ergonomically accommodates kitchen staff and servers at varying heights

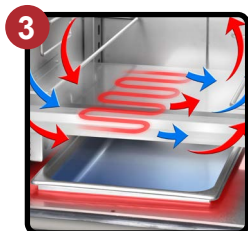
***\*Two year limited warranty***



Adjustable Tray Slides



Control Panel



Humidity Pan



Work Flow Handle

**MOISTURE**  **TEMP**

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\*Dedicated Circuit.  
▼Lowest voltage shown is standard.

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