HUMIDIFIED & HEATED HOLDING CABINETS

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

TEMP SET RANGE: 90° – 190°F (32° – 88°C) **1** ♣ \$

MOISTURE-TEMP "MT-1826" SERIES

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

- 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
- 2 Confight Energy Star

- 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
- Energy Star Approved save money and protect the environment with the energy star approved MT-1826-18
- 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
- Magnetic work flow door handle ergonomically accommodates kitchen staff and servers at varying heights

*Two year limited warranty





Adjustable Tray Slides



3

Humidity Pan



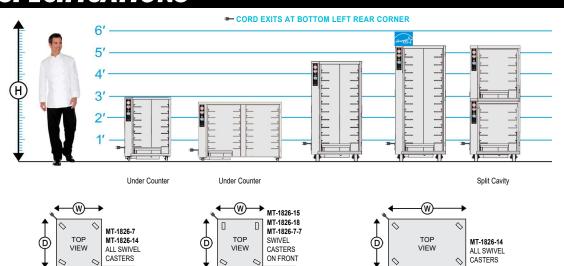
Work Flow Handle



SPECIFICATIONS

DOOR SWING: 180°

HUMIDIFIED & HEATED HOLDING CABINETS



ELECTRICAL DATA									
MODEL NUMBER	MT-1826-7 MT-1826-15 MT-1826-18								
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							

*Dedicated Circuit. ▼Lowest voltage shown is standard.

ELECTRICAL DATA

220-240 2728

11.4

60

Single

MT-1826-14

220-240

2252

9.4

60

Single

6 15D

120

1900

15.8

60

Single

MT-1826-7-7 SPLIT CAVITY

120

2300

19.2

60

Single

MODEL

NUMBER

VOLTS

WATTS **AMPS**

HERTZ

PHASE

PLUG USA

PLUG CANADA

	CAPACITIES OF TRAYS/PANS: 4.5" Spacings are Standard[A] OVERALL EXTERIOR											FRIOR	CLASS 100				
		STANDARD CAPACITY: @ 4.5" Spacings					OPTIONAL CAPACITY: @ 3" Spacings					DIMENSIONS IN. (mm) (Height Includes Casters)					
	MODEL NUMBER	TRAY/PAN SLIDES PROVIDED	18 x 26	12 x 20	14 x 18	GN 1/1	TRAY/PAN (puolippe)	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)
≤34"	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)
≤34"	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)
enry		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°

				O.	U -U.		0 101		
Dedicated	Circuit.	₩L	owest	voltage	shown	is s	standar	d	

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

[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.

*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 doors only available on full-size models

CONSTRUCTION. Heliarc welded, single unit construction of stainless steel; 20 gauge polished exterior, 22 gauge stainless steel interior with easy-to-clean coved corners. Welded tubular base frame shall be 1" square, heavy gauge stainless steel tubing, with 10 gauge stainless steel reinforcing stress plates

INSULATION. "Ultra-Guard" UG-26 high density fiberglass insulation throughout; top, back, bottom, sides and door(s).

HANDLES. Form grip flush-in-wall hand grips recess mounted on each side of unit.

DOORS AND LATCHES. Flush mounted, field reversible, stainless steel insulated doors. High temperature aasket sealed; aasket shall be 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 backing plates. MT-1826-14 model not available with field reversible doors.

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 of four (4) swivel with brake. Casters shall 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 the unit

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, for easy tray adjustment, and shall easily lift off of heavy-duty stainless steel brackets without the use of tools for cleaning.

MOISTURE-TEMP SYSTEM/CONTROLS.

LEFT: 160

RIGHT: 180°

Built in humidified holding system shall include two (2) separate long life Incoloy nickel-chromium alloy heating elements per cavity; separate, adjustable controls shall be provided for each function. One to 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. Built-in drip trough has removable drain plug. System shall have a Hi-Temp, self-lubricated, 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 degree increments (F/C) from 90° to 190°F (32° to 88°C). An operational range thermometer,

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

Full extension bumper Heavy-duty push/pull handles Cord winder bracket Extended top (full size models)

FOOD WARMING EQUIPMENT COMPANY, INC. COOK | HOLD | TRANSPORT | SERVE | REFRIGERATION | BARS 5599 Highway 31 W, Portland, Tennessee 37148

