

# HUMIDIFIED & HEATED HOLDING CABINETS

For 12"x 20" Pans, 18"x 13" Trays, and GN 1/1 Containers

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

## MOISTURE-TEMP "MT-1220" SERIES

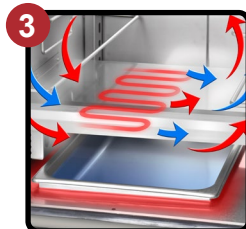
*Hold hot food fresh and ready to serve, longer than ever before*

- 1 Easy to use - upfront and recessed electronic control panel has separate, easy to read and set, air moisture and air temperature controls
- 2 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
- 3 Removable humidity pan provides large water reservoir - removable, easy to clean, and replaceable
- 4 MT-1220 series accommodates shallow and deep 12" x 20" pans, 18" x 13" trays and GN1/1 containers. Unique pan slide racks' front edges are relieved for easy loading, one piece die stamped stainless steel for extra strength, and removable for easy cleaning
- 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*



Control Panel



Humidity Pan



Convenient Fixed Rack Assembly

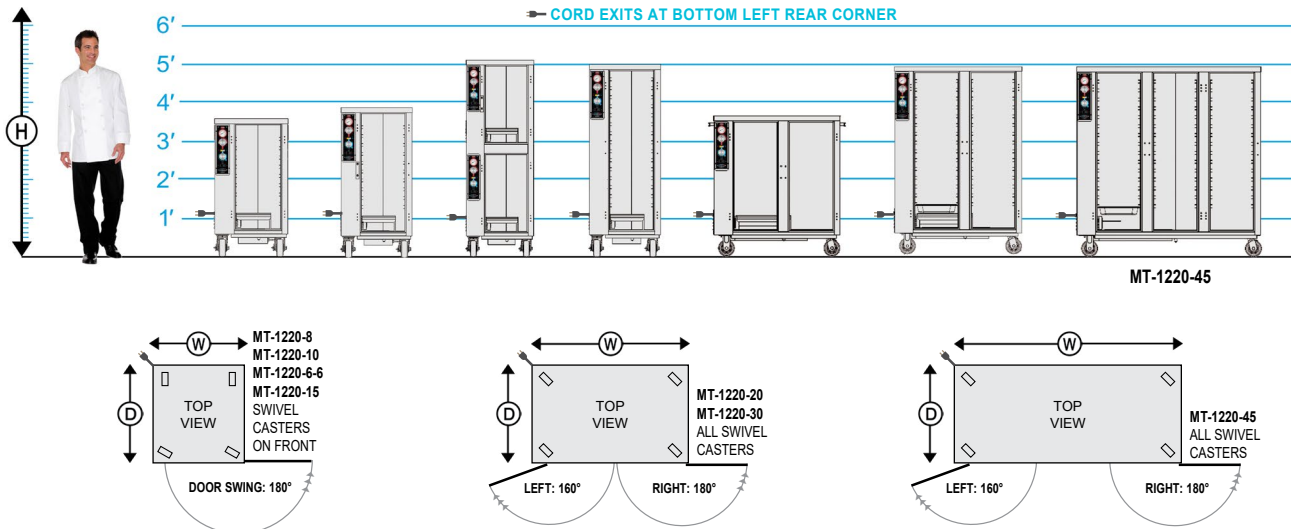


Work Flow Door Handle

**MOISTURE**  **TEMP**

# SPECIFICATIONS

## HUMIDIFIED & HEATED HOLDING CABINETS



MODEL NUMBER	CAPACITIES OF 12" x 20" or GN 1/1 PANS [A]						OVERALL EXTERIOR DIMENSIONS IN. (mm) (Height Includes Casters)			CLASS 100		
	2.625" FIXED SPACINGS			66.7mm FIXED SPACINGS			HIGH "H"	DEEP "D"	WIDE "W"	NO. OF DOORS	CASTER SIZE	SHIP WT. LBS. (KG)
	DEPTH 12" x 20" PANS			DEPTH GN 1/1 PANS								
	2.5"	4"	6"	65mm	100mm	150mm						
	8	4	2	8	4	2	39.5" (1003)	26.5" (673)	21.5" (546)	1	5"	170 (77)
	10	5	3	10	5	3	45.5" (1080)	26.5" (673)	21.5" (546)	1	5"	190 (86)
Split Cavity [B]	12 6 ea	6 3 ea	4 2 ea	12 6 ea	6 3 ea	4 2 ea	63.5" (1613)	26.5" (673)	21.5" (546)	2	5"	265 (116)
	15	7	5	15	7	5	57.5" (1461)	26.5" (673)	21.5" (546)	1	5"	245 (111)
	20	10	6	20	10	6	43" (1092)	26.5" (673)	38.5" (978)	2	5**	320 (145)
	30	14	10	30	14	10	57.5" (1461)	26.5" (673)	38.5" (978)	2	5**	350 (159)
	45	21	15	45	21	15	57.5" (1461)	26.5" (673)	55.5" (1410)	3	5**	450 (204)

[A] Combinations of deep and shallow pans may be used with varying capacities. Many half-size pans may also be used. For one-third size pans, consult factory. Also accommodates one (1) 18" x 13" x 1.5" tray per set of slides.

[B] MT-1220-6-6 Split Cavity Capacity: provides 2 compartments; each with separate controls; 5 pair of tray slides are provided in each compartment.

\*MT-1220-20, MT-1220-30 and MT-1220-45 are standard with all swivel casters.

MT-1220 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.

MODEL NUMBER	MT-1220-8 MT-1220-10 MT-1220-15		MT-1220-20 MT-1220-30 MT-1220-45		MT-1220-6-6 Split Cavity	
	▼ STANDARD		▼ STANDARD		▼ STANDARD	
VOLTS	120	220-240	120	220-240	120	220-240
WATTS	1650	2133	1900	2252	2300	3075
AMPS	13.8	8.9	15.8	9.4	19.2	12.8
HERTZ	60	60	60	60	60	60
PHASE	Single	Single	Single	Single	Single	Single
PLUG USA						
PLUG CANADA						

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

**CONSTRUCTION.** Helicor 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 at corners.

**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 gasket sealed; gasket shall be cabinet mounted. Each door shall have two (2) heavy-duty edgemoat die cast hinges and a magnetic work flow door handle. The

hinge and latch mountings are reinforced with stainless steel backing plates. Models MT-1220-20, MT-1220-30, and MT-1220-45 are not field reversible.

**CASTERS.** Maintenance free polyurethane tire casters in a configuration of two (2) rigid and two (2) swivel with brake. MT-1220-20, MT-1220-30 and MT-1220-45 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.** Stainless steel racks shall be one piece die stamped channel-type pan slides at 2.625" (66.7 mm) spacings to accommodate

either deep or shallow 12" x 20" or GN 1/1 pans (at varying capacities - see chart). Racks are removable without tools for cleaning. Racks shall lift off heavy-duty stainless steel supports.

**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 shall be provided for each function. One to control the interior air temperature, and one to control the interior air moisture. Stainless steel water reservoir shall be removable for ease of cleaning/sanitization. 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 eye-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 doors

Key locking door latch

Paddle latch

Left hand door hinging

Glass doors

### SPACINGS

Custom pan slide spacings

Shelves

### CASTERS

All swivel casters

Larger casters

### EXTRAS

Full extension bumper

Heavy-duty push/pull handles

Security packages

Cord winder bracket

FOOD WARMING EQUIPMENT COMPANY, INC.

COOK | HOLD | TRANSPORT | SERVE | REFRIGERATION | BARS

5599 Highway 31 W, Portland, Tennessee 37148



800-222-4393

WWW.FWE.COM

SALES@FWE.COM

FWE products may be covered under one or more of the following U.S. patents: 288,299;238,300;3,952,609;4,192,991. All specifications subject to change without notice. Errors subject to correction. All rights reserved.

© 25 Food Warming Equipment Company, Inc. | R.25.01