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

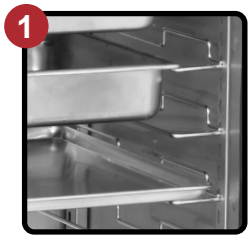
Hold hot food fresh and ready to serve, longer than ever before

1. Unique design holds 12" x 20" pans, 18" x 26" 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

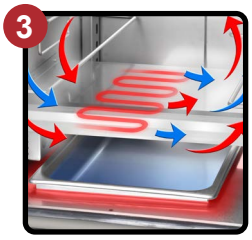
MT-1826-18

MT-1826-14



Adjustable Tray Slides

Control Panel



Humidity Pan

Work Flow Handle

IP X4

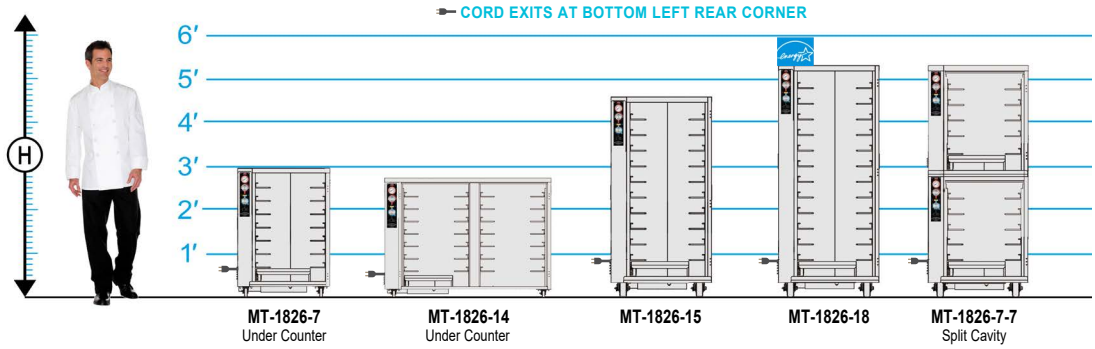
FOR MODEL-SPECIFIC CERTIFICATIONS SEE **FWE.COM/CERTIFICATIONS**

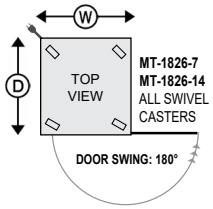
MOISTURE TEMP

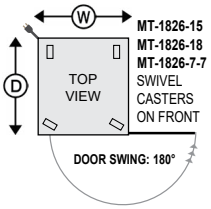
PROJECT:	MODEL:	QUANTITY:	ITEM NO:

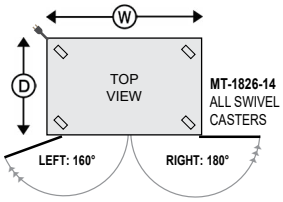
SPECIFICATIONS

HUMIDIFIED & HEATED HOLDING CABINETS









ELECTRICAL DATA		
MODEL NUMBER	MT-1826-7 MT-1826-15 MT-1826-18 ▼STANDARD	
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.

	MODEL NUMBER	CAPACITIES OF TRAYS/PANS: 4.5" Spacings are Standard[A] — STANDARD CAPACITY: @ 4.5" Spacings — TRAY/PAN SLIDES PROVIDED	18 x 26	12 x 20	14 x 18	GN 1/1	OPTIONAL CAPACITY: @ 3" Spacings — TRAY/PAN SLIDES REQUIRED (Additional)	18 x 26	12 x 20	14 x 18	GN 1/1	OVERALL EXTERIOR DIMENSIONS IN. (mm) (Height Includes Casters) HIGH "H"	DEEP "D"	WIDE "W"	NO. OF DOORS	CASTER SIZE	CONSULT FACTORY FOR SHIPPING CLASS SHIP WT. LBS. (KG)
≤34"	**MT-1826-7** 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"	**MT-1826-14** 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)
	MT-1826-15	**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)
	MT-1826-18	**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)
	MT-1826-7-7 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)

[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.

ELECTRICAL DATA				
MODEL NUMBER	MT-1826-7-7 SPLIT CAVITY ▼STANDARD		MT-1826-14 ▼STANDARD	
VOLTS	**120**	**220-240**	**120**	**220-240**
WATTS	2300	2728	1900	2252
AMPS	19.2	11.4	15.8	9.4
HERTZ	60	60	60	60
PHASE	Single	Single	Single	Single
PLUG **USA**	5-20P*	6-15P	5-20P	6-15P
PLUG **CANADA**	5-30P	6-15P	5-20P	6-15P

*Dedicated Circuit. ▼Lowest voltage shown is standard.

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 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 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. 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 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.

OPTIONAL ACCESSORIES

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)
- ☐ X-factor frame (consult factory)

FWE A HATCO® COMPANY
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.25.06