



PROJECT:

MODEL:

QUANTITY:

ITEM NO:

MOISTURE-TEMP PAN CABINETS

Moisture-Temp System for 12" x 20" and Gastro-Norm 1/1 Pans

"MT-1220 SERIES"

MOISTURE TEMP



MT-1220-8



MT-1220-15

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

The versatile "Moisture-Temp" features separate "air moisture" and "air temperature" controls. The operator can adjust for the optimum **temperature** and **moisture content** of the cabinet environment to hold everything from pasta to pastries. The "Moisture-Temp" allows you to hold foods longer without sacrificing quality and customer satisfaction. This versatile cabinet reduces waste and increases profits by lengthening holding times while still yielding "just cooked" results.

"Moisture-Temp" humidified holding system stretches your already taxed operation dollar by offering "on demand" service to the customer without compromising food quality or food safety. FWE's "Moisture-Temp" Units provide the most flexible operation on the market for prolonged holding applications without dehydration. With seven models from which to choose, there is a "Moisture-Temp" that's just right for any operation; undercounter, full size, split cavity, pass-thru or reach-in, mobile with casters or stationery with 6" legs. Make your choice FWE, the "Choice of the Professionals."

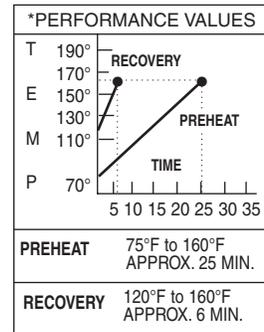
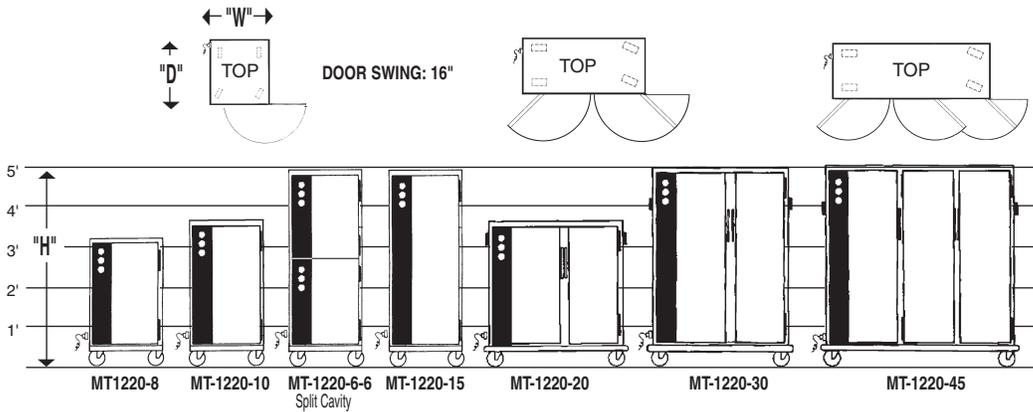
- ◇ "Moisture-Temp" humidified holding system
- ◇ Separate controls for heat and humidity
- ◇ Removable, oversized humidity reservoir
- ◇ Drip trough with removable drain plug
- ◇ Full range thermostat adjustable to **actual** temperature
- ◇ All stainless steel
- ◇ All welded construction - no rivets
- ◇ Tubular stainless steel welded base frame
- ◇ Heavy-duty polyurethane casters
- ◇ Recessed eye-level controls
- ◇ Heavy-duty hinges
- ◇ Positive close door latch
- ◇ Hi-temp door gasket
- ◇ Recessed hand grips
- ◇ Fully insulated throughout
- ◇ Stainless steel pan slides
- ◇ Two year limited warranty



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SPECIFICATIONS: MOISTURE-TEMP CABINETS

For 12" x 20" and GN 1/1 Pans



* Values are for mid-size model listed.

MODEL NUMBER	CAPACITIES OF 12" x 20" or GN 1/1 PANS [A]						OVERALL EXTERIOR DIMENSIONS IN. (mm)			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)	CUBIC FEET (m3)
	DEPTH 12" x 20" PANS			DEPTH GN 1/1 PANS									
	2.5"	4"	6"	65mm	100mm	150mm							
MT-1220-8	8	4	2	8	4	2	37.5" (952)	25.5" (648)	20.75" (527)	1	5"	145 (66)	11.48 (.32)
MT-1220-10	10	5	3	10	5	3	42.5" (1080)	25.5" (648)	20.75" (527)	1	5"	155 (70)	13.01 (.37)
MT-1220-6-6 Split Cavity	12 6 ea	6 3 ea	4 2 ea	12 6 ea	6 3 ea	4 2 ea	61.5" (1562)	25.5" (648)	20.75" (527)	2	5"	240 (108)	18.83 (.53)
MT-1220-15 †	15	7	5	15	7	5	57.5" (1461)	25.5" (648)	20.75" (527)	1	5"	190 (86)	17.61 (.50)
MT-1220-20 †	20	10	6	20	10	6	42.5" (1080)	26.75" (679)	42" (1067)	2	5"	255 (116)	27.63 (.78)
MT-1220-30 †	30	14	10	30	14	10	57.5" (1461)	26.75" (679)	42" (1067)	2	5"	300 (136)	37.38 (1.06)
MT-1220-45 †	45	21	15	45	21	15	57.5" (1461)	26.75" (679)	59.25" (1505)	3	5"	425 (192)	53.18 (1.51)

[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.

ELECTRICAL DATA			
	MT-1220-6, MT-1220-10, MT-1220-15	MT-1220-6-6 Split Cavity	MT-1220-20 MT-1220-30 MT-1220-45
VOLTS	120	120	120
WATTS	1650	2300	1900
AMPS	13.75	19.2	15.8
HERTZ	50 / 60	50 / 60	50 / 60
PHASE	Single	Single	Single
NEMA PLUG	5-15P	5-20P	5-20P

Dedicated circuit.

- **Dutch Doors** [add "D"] are 2 half size doors for full-size models. †
- **Pass-thru Door** [add "P"] is available on all model sizes. Add 2.5" to depth dimension.
- See-thru **Lexan Door** [add "L"] is available on all model sizes.

FWE Products are used by major companies world-wide. We can modify, design, or custom build equipment to fit your special requirements.

CONSTRUCTION. Heliarc welded, single unit construction of stainless steel; 20-gauge polished exterior, 22-gauge stainless steel interior with easy-to-clean covered 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. Side-by-side door units have push bar heavy duty handles, solid formed 1" x .375" thick; mounted at each end of unit. Mountings reinforced with stainless steel channel.

DOORS AND LATCHES. Flush mounted, 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. Door latch shall be edgemounted, full grip, and positive closing. The hinge and latch mountings are reinforced with stainless steel backing plates.

BUMPER. Side-by-side door units have solid 1.5" wide continuous wraparound aluminum channel, bolted to frame, with snap-in, non-marking replaceable vinyl cushion. Full perimeter bumper extends beyond doors, handles, etc., for

added protection. Shall be continuous, with corner cut-outs to facilitate cleaning.

CASTERS. Maintenance free polyurethane tire casters in a configuration of two (2) rigid and two (2) 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.

PAN 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 with hydro immersion waterbath. An oversized and baffled, 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 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 (30° to 90°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 10 foot extension power cord and plug, side mounted for safety. See electrical chart above for amperage and receptacle configuration. Dedicated circuit.

Optional Accessories:

- Digital thermometer
- Mechanical timer
- 220 volt, 50/60 Hz, single phase
- CE compliant
- Heat retention battery
- Dutch doors
- See-thru lexan door
- Key locking door latch
- Magnetic latch
- Paddle latch
- Padlocking transport latch
- Left hand door hinging
- Security packages
- All swivel or larger casters
- Door edge trim
- Full extension bumper
- Heavy push/pull handles
- Corner bumpers (set of 4)
- Cold plate cartridge
- Floorlock (requires 6" casters)
- Custom pan slide spacing



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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.

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