



|          |        |           |          |
|----------|--------|-----------|----------|
| PROJECT: | MODEL: | QUANTITY: | ITEM NO: |
|----------|--------|-----------|----------|

# MOISTURE-TEMP TRAY CABINETS

**Humidified Holding System for 18" x 26" Trays and Pans**

**"MT-1826 SERIES"**



**Split Cavity Model**  
Features two (2)  
individually  
controlled  
separate  
compartments



MT-1826-7-7



MT-1826-18

**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 of the cabinet environment to hold plated food to maintain that "just-cooked" quality longer than ever before. The Moisture-Temp reduces waste and increases profits by allowing you to hold foods longer without sacrificing quality and customer satisfaction. FWE's Moisture-Temp (MT) Series cabinets accommodate 18" x 26", 14" x 18", 12" x 20", and GN 1/1 trays and pans. FWE's unique universal tray slides make any combination of these trays and pans possible.

The heat system is built into the cabinet to reduce maintenance and cleaning costs. Clean up is effortless. The controls are upfront and eye-level and feature a full range thermostat adjustable to actual temperature so they are easy to see and operate. Our cabinets are built tough using stainless steel throughout. Welded construction and our exclusive tubular stainless steel base frame ensure that our cabinets will withstand the most demanding use. And when it comes to selection, no one offers more than FWE. We offer sizes and capacities to fit any operation. Make your choice FWE... the "Choice of the Professionals".

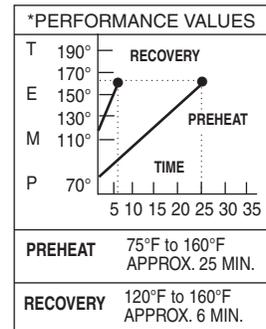
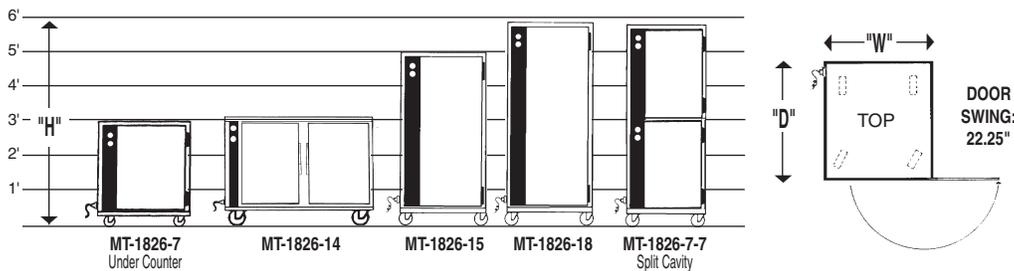
- ◇ "Moisture-Temp" humidified holding system
- ◇ Separate controls for heat and humidity
- ◇ Removable, oversized humidity reservoir
- ◇ Drip trough with removable drain plug
- ◇ Full range thermostat adjustable to actual temperature
- ◇ All stainless steel
- ◇ All welded construction - no rivets
- ◇ 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
- ◇ Removable tray slides
- ◇ Two year limited warranty



|          |        |           |          |
|----------|--------|-----------|----------|
| PROJECT: | MODEL: | QUANTITY: | ITEM NO: |
|----------|--------|-----------|----------|

# SPECIFICATIONS: MOISTURE-TEMP CABINETS

For 18" x 26" trays/pans



\* Values are for largest model listed.

| MODEL NUMBER                                     | CAPACITIES OF TRAYS / PANS: 4.5" Spacings are Standard [A] |         |         |         |        |  |         |         |         |        |   |             | CLASS 100   |                 |                |                          |
|--|--|---------|---------|---------|--------|--|---------|---------|---------|--------|---|-------------|-------------|-----------------|----------------|--------------------------|
|  | STANDARD CAPACITY:<br>@ 4.5" Spacings                      |         |         |         |        | OPTIONAL CAPACITY:<br>@ 3" Spacings            |         |         |         |        | OVERALL EXTERIOR<br>DIMENSIONS IN. (mm) |             |             | NO. OF<br>DOORS | CASTER<br>SIZE | SHIP WT.<br>LBS.<br>(KG) |
|  | TRAY/PAN<br>SLIDES<br>PROVIDED                             | 18 x 26 | 12 x 20 | 14 x 18 | GN 1/1 | TRAY/PAN<br>SLIDES<br>REQUIRED<br>(Additional) | 18 x 26 | 12 x 20 | 14 x 18 | GN 1/1 | HIGH<br>"H"                             | DEEP<br>"D" | WIDE<br>"W" |                 |                |                          |
| MT-1826-7<br>Under Counter                       | 5 pr   | 5       | 5       | 10      | 5      | 7 pr (2 pr)                                    | 7       | 7       | 14      | 7      | 34.5" (876)                             | 31" (787)   | 26.5" (673) | 1               | 3.5"           | 175 (80)                 |
| MT-1826-14                                       | 10 pr  | 10      | 10      | 20      | 10     | 14 pr (4 pr)                                   | 14      | 14      | 28      | 14     | 36" (914)                               | 31" (787)   | 50" (1270)  | 2               | 5"             | 300 (136)                |
| MT-1826-15                                       | 10 pr  | 10      | 10      | 20      | 10     | 15 pr (5 pr)                                   | 15      | 15      | 30      | 15     | 60" (1524)                              | 31" (787)   | 26.5" (673) | 1               | 5"             | 255 (116)                |
| MT-1826-18                                       | 12 pr  | 12      | 12      | 24      | 12     | 18 pr (6 pr)                                   | 18      | 18      | 36      | 18     | 69" (1753)                              | 31" (787)   | 26.5" (673) | 1               | 5"             | 295 (134)                |
| MT-1826-18P<br>Pass-thru                         | 12 pr  | 12      | 12      | 24      | 12     | 18 pr (6 pr)                                   | 18      | 18      | 36      | 18     | 69" (1753)                              | 33.5" (851) | 26.5" (673) | 2               | 5"             | 325 (148)                |
| MT-1826-18D<br>Dutch Doors                       | 12 pr  | 12      | 12      | 24      | 12     | 18 pr (6 pr)                                   | 18      | 18      | 36      | 18     | 69" (1753)                              | 31" (787)   | 26.5" (673) | 2 Dutch         | 5"             | 305 (138)                |
| MT-1826-18PD<br>Pass-thru with<br>2 Dutch Doors  | 12 pr  | 12      | 12      | 24      | 12     | 18 pr (6 pr)                                   | 18      | 18      | 36      | 18     | 69" (1753)                              | 33.5" (851) | 26.5" (673) | 3 Dutch         | 5"             | 335 (152)                |
| MT-1826-18PDD<br>Pass-thru with<br>4 Dutch Doors | 12 pr  | 12      | 12      | 24      | 12     | 18 pr (6 pr)                                   | 18      | 18      | 36      | 18     | 69" (1753)                              | 33.5" (851) | 26.5" (673) | 4 Dutch         | 5"             | 345 (156)                |
| MT-1826-7-7<br>Split Cavity                      | 10 pr  | 10      | 10      | 20      | 10     | 14 pr (4 pr)                                   | 14      | 14      | 28      | 14     | 69" (1753)                              | 31" (787)   | 26.5" (673) | 2               | 5"             | 330 (150)                |
| MT-1826-7-7P<br>Split Cavity<br>With Pass-thru   | 10 pr  | 10      | 10      | 20      | 10     | 14 pr (4 pr)                                   | 14      | 14      | 28      | 14     | 69" (1753)                              | 33.5" (851) | 26.5" (673) | 4               | 5"             | 365 (162)                |

[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.

| ELECTRICAL DATA |         | MT-1826-7-7<br>Split Cavity |
|-----------------|---------|-----------------------------|
| VOLTS           | 120     | 120                         |
| WATTS           | 1650    | 2300                        |
| AMPS            | 13.75   | 19.2                        |
| HERTZ           | 50 / 60 | 50 / 60                     |
| PHASE           | Single  | Single                      |
| NEMA PLUG       | 5-15P   | 5-20P                       |

Dedicated circuit only.

- Dutch Doors ["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.

**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.

**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.

**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.

**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. Removable stainless steel uprights shall be punched on 1.5" (38mm) spacings, o.c., for easy tray adjustment, and shall easily lift off 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 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 data chart above for amperage and receptacle configuration. Dedicated circuit.

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

## 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)
- Extra tray slides



## Food Warming Equipment Company, Inc.

P.O. Box 1001  
Crystal Lake, IL 60039 USA  
800-222-4393; 815-459-7500  
Fax: 815-459-7989

Manufacturing Facilities:  
7900 S. Route 31  
Crystal Lake, IL 60014 USA  
www.FWE.com sales@fweco.net

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.  
© 11: Food Warming Equipment Company, Inc.