

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 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

- 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



MT-1826-18P

(Shown with Optional Accessory Pass-Thru Dutch Doors)



MT-1826-7

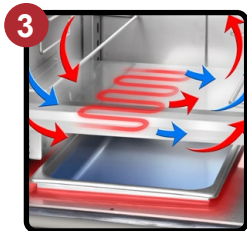
**Two year limited warranty*



Adjustable Tray Slides



Control Panel



Humidity Pan



Work Flow Handle



Made to Serve You Better

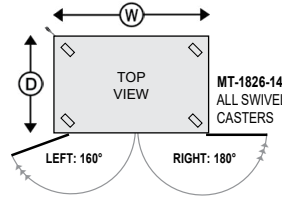
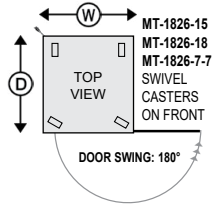
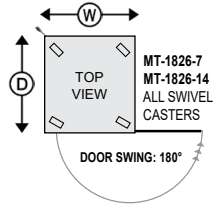
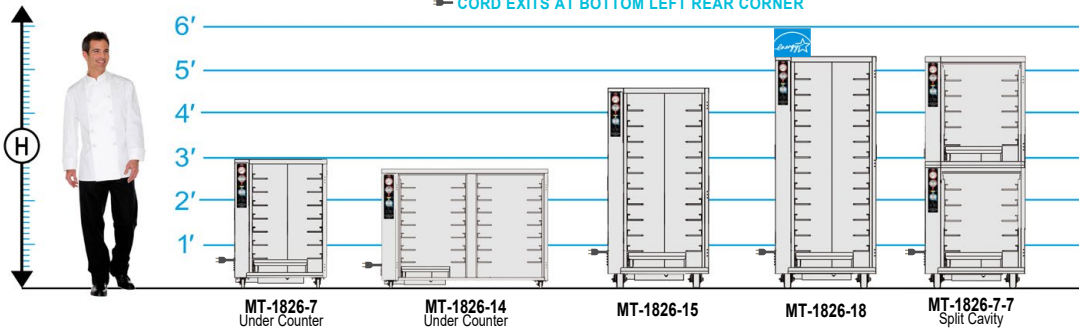
CE IP X4

MOISTURE TEMP

SPECIFICATIONS

HUMIDIFIED & HEATED HOLDING CABINETS

← CORD EXITS AT BOTTOM LEFT REAR CORNER



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

	MT-1826-7 MT-1826-15 MT-1826-18		OPTIONAL Heating Element 1750w
VOLTS	120	220-240	120
WATTS	1650	2133	2150
AMPS	13.8	8.9	18
HERTZ	50/60	50/60	50/60
PHASE	Single	Single	Single
PLUG USA	5-15P	6-15P	5-20P
PLUG CANADA	5-20P	6-15P	5-30P

Dedicated circuit.

ELECTRICAL DATA - SINGLE PHASE CONTINUED

	MT-1826-7-7 Split Cavity		MT-1826-14	
VOLTS	120	220-240	120	220-240
WATTS	2300	3075	1900	2430
AMPS	19.2	12.8	15.8	10.1
HERTZ	50/60	50/60	50/60	50/60
PHASE	Single	Single	Single	Single
PLUG USA	5-20P	6-15P	5-20P	6-15P
PLUG CANADA	5-30P	6-20P	5-20P	6-15P

Dedicated circuit.

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 edgmount 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 castor plate. The castor 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
- Top corner bumpers (set of 4)
- Security packages
- Cord winder bracket

