



# HUMIDIFIED & HEATED HOLDING CABINETS

Insulated - Various Size Trays, Pans, and Gastro-Norm

HUMIDIFIED "MTU" 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** Magnetic work flow door handle - ergonomically accommodates kitchen staff and servers at varying heights
- 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** Removable humidity pan: 12" x 20" pan provides large water reservoir - removable, easy to clean and replaceable
- 5** 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
- 6** 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
- 7** Field reversible door - flexible installation options for kitchen layout
-  **8** Energy Star Approved - save money and protect the environment with the energy star approved MTU-12
-  **9** Available for immediate shipment - FWE's popular MTU-12 is available to ship in 48 hours (Quick Ship terms and conditions apply)

*\*Two year limited warranty*



 **MTU-12**  
(Shown with Optional Accessory Dutch Doors)



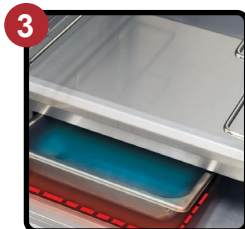
**MTU-4**



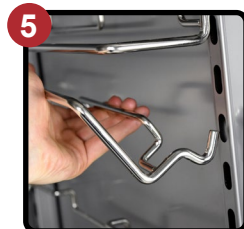
Electronic Controls



Workflow Door Handle



Humidity Pan



Adjustable Tray Slides

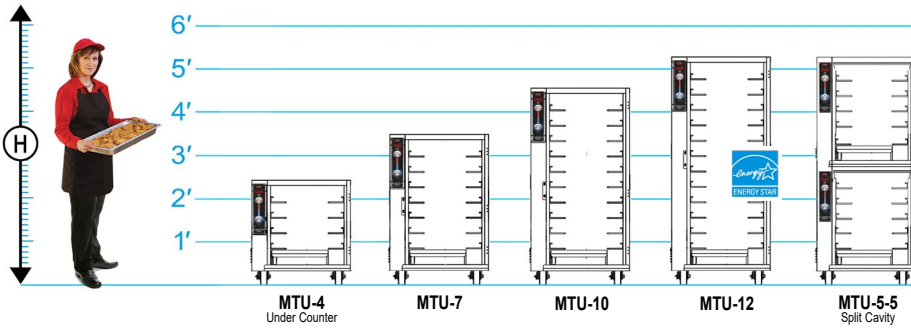


CE IP X4

**MOISTURE TEMP**

# SPECIFICATIONS

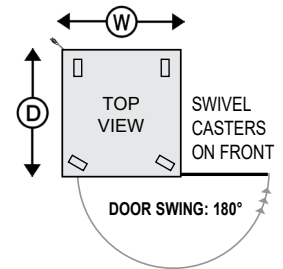
# HUMIDIFIED & HEATED HOLDING CABINETS



ELECTRICAL DATA					
MODEL NUMBER	MTU-4, MTU-7 MTU-10, MTU-12		MTU-5-5 Split Cavity		MTU-5-5 WITH OPTIONAL 1750W AIR HEATING ELEMENT
VOLTS	120	220-240	120	220-240	120
WATTS	1650	2133	2300	3075	2150
AMPS	13.8	8.9	19.2	12.8	18
HERTZ	50/60	50/60	50/60	50/60	50/60
PHASE	Single	Single	Single	Single	Single
PLUG USA					
	5-15P*	6-15P	5-20P*	6-15P*	5-20P*
PLUG CANADA					
	5-20P	6-15P	5-30P	6-20P	5-30P

\*Dedicated circuit.

CAPACITIES OF TRAYS / PANS: 4.5" (114 mm) Spacings are Standard [A]													CLASS 100									
MODEL NUMBER	STANDARD CAPACITY @ 4.5" Spacings(114 mm)							OPTIONAL CAPACITY @ 3" Spacings(76 mm)					OVERALL EXTERIOR DIMENSIONS IN. (mm) (Height Includes Casters)			NO. OF DOORS	CASTER SIZE	SHIP WT. LBS. (KG)				
	TRAY/PAN SLIDES PROVIDED	18 x 26	12 x 20	14 x 18	18 x 13	20 x 22	10 x 20	GN 2/1	TRAY/PAN SLIDES REQUIRED	(Additional)	18 x 26	12 x 20	14 x 18	18 x 13	20 x 22				10 x 20	GN 2/1	HIGH "H"	DEEP "D"
<b>34"</b> MTU-4 [B] Under Counter	4 pr	4	8	8	8	4	8	4	6 pr (2 pr)	6	12	12	12	6	12	6	31.25" (794)	32.25" (819)	29.75" (756)	1	3.5**	235 (107)
MTU-7	7 pr	7	14	14	14	7	14	7	10 pr (3 pr)	10	20	20	20	10	20	10	46.5" (1181)	32.25" (819)	29.75" (756)	1	5"	250 (113)
MTU-10	10 pr	10	20	20	20	10	20	10	15 pr (5 pr)	15	30	30	30	15	30	15	60" (1524)	32.25" (819)	29.75" (756)	1	5"	285 (129)
MTU-12	12 pr	12	24	24	24	12	24	12	17 pr (5 pr)	17	34	34	34	17	34	17	69" (1753)	32.25" (819)	29.75" (756)	1	5"	375 (170)
MTU-12P Pass-thru	12 pr	12	24	24	24	12	24	12	17 pr (5 pr)	17	34	34	34	17	34	17	69" (1753)	34.75" (883)	29.75" (756)	2	5"	420 (191)
MTU-5-5 [C] Split Cavity	10 pr (5 ea)	10	20	20	10	10	10	10	14 pr (4 pr)	14	28	28	14	14	14	14	70" (1778)	32.25" (819)	29.75" (756)	2	5"	385 (175)



[A] Universal Tray slides accommodate (1) 18" x 26", (2) 14" x 18", (2) 12" x 20", (2) 18" x 13", (1) 20" x 22", (2) 10" x 20" trays / pans. Number of tray slides are listed above. Uprights punched on 1.5" (38 mm) centers. Tray slides are adjustable. Standard spacings are 4.5" (114 mm).

[B] MTU-4 is an under counter model provided standard with all swivel casters.

[C] MTU-5-5 Split Cavity Capacity; provides 2 compartments; each with separate controls; 5 pair of tray slides are provided in each compartment.

All MTU 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.

**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 recessed 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.

**CASTERS.** Maintenance free polyurethane tire casters in a configuration of two (2) rigid and two (2) swivel with brake. MTU-4 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. Universal Tray slides accommodate (1)18"x26", (2)14"x18", (2)12"x20", (2)18"x13", (1)20"x22", (2)10"x20" trays/pans. 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. 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.

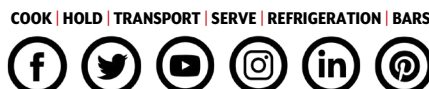
**INSTALLATION.** Unit should not be installed in an area where adverse environmental conditions are present.

## 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
- "Ultra-Universal" transport 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



**FOOD WARMING EQUIPMENT COMPANY, INC.**  
 5599 HWY. 31 W. Portland, TN 37148  
 800-222-4393 | WWW.FWE.COM | SALES@FWE.COM



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