



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

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)



MTU-12
(Shown with Optional Accessory Dutch Doors)



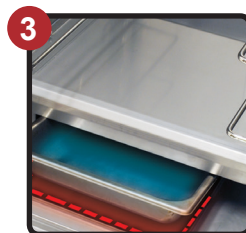
***Two year limited warranty**



Electronic Controls



Workflow Door Handle



Humidity Pan



Adjustable Tray Slides

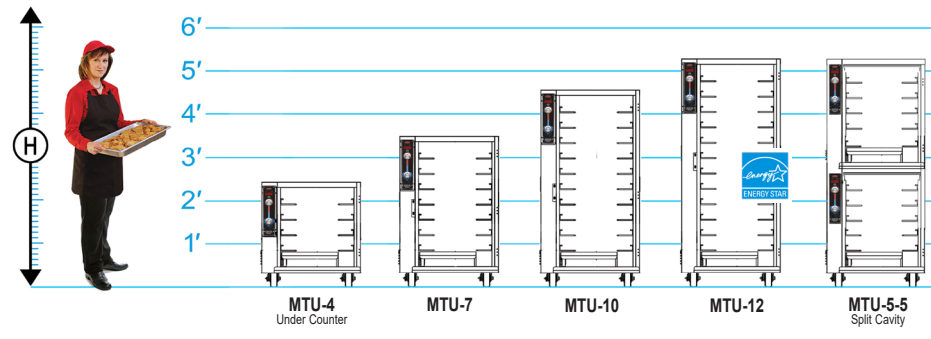


CE IP X4

MOISTURE TEMP

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

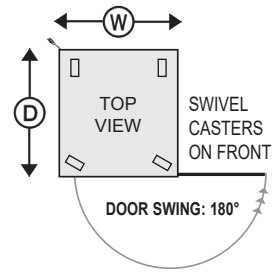
SPECIFICATIONS: HUMIDIFIED & HEATED HOLDING CABINETS



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"
34" 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 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 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 edgemoount 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" (38) 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

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 rights reserved.
All specifications subject to change without notice. Errors subject to correction.
© 19 Food Warming Equipment Company, Inc. R.19.01



FOOD WARMING EQUIPMENT COMPANY, INC.
5599 HWY. 31 W. Portland, TN 37148
815.459.7500 | Fax: 815.459.7989 | sales@fwe.com

800-222-4393
www.FWE.com

COOK | HOLD | TRANSPORT | SERVE | REFRIGERATION | BARS