



PROJECT:	MODEL:	QUANTITY:	ITEM NO:

# MOISTURE-TEMP PIZZA CABINETS

## Heated Holding System for 16" Pizza Boxes or Pans

"MT PIZZA SERIES"

### MOISTURE TEMP



MT-1633-14L  
Shown with  
See-thru Lexan Door  
optional accessory.



MT-1633-36L  
Shown with  
See-thru Lexan Door  
optional accessory.

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



Serve pizza consistently hot, delicious and satisfying! Keep your pizza piping hot and fresh with the humidity level that is just right for our operation. The versatile "Moisture-Temp" features separate "air moisture" and "air temperature" controls. The operator can precisely adjust the optimum **temperature** and **moisture content** of the cabinet environment.

If you need a moisture controlled cabinet to hold deep dish and stuffed pizza, the Moisture-Temp holding system keeps that melt-in-your-mouth fresh-baked taste and texture. Should you need to keep your thin crust pizza crisp, this versatile cabinet can be used with or without moisture, with humidity settings of Very Crisp, Crisp, Moist, Very Moist and High Moisture. This unit can be used without any water at all, if desired, without causing damage to the heating element.

Models available in Half-Size, Full-Size, See-thru Lexan Door, Pass-thru Cabinet, or Full-Size with Dutch Doors, mobile with casters or stationery with 6" leg. Make your choice FWE, the "Choice of the Professionals."

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

PROJECT:

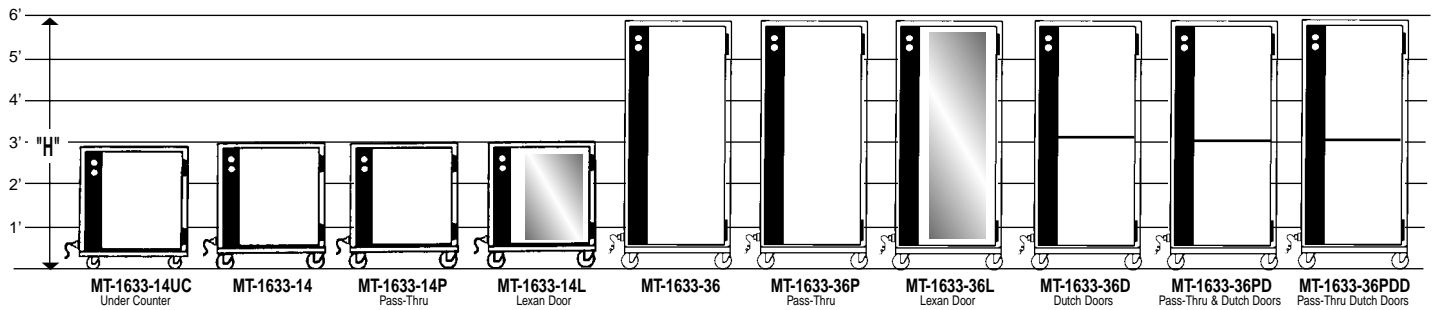
MODEL:

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# SPECIFICATIONS:

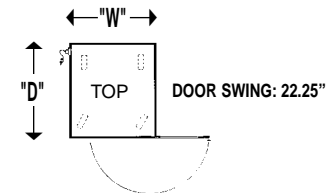
# MOISTURE-TEMP PIZZA CABINETS



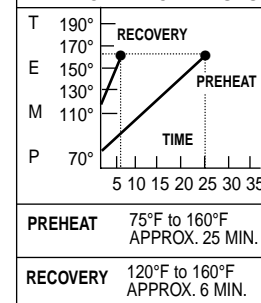
MODEL NUMBER	CAPACITIES [A]			OVERALL EXTERIOR DIMENSIONS IN. (mm)			NO. OF DOORS	CASTER SIZE	SHIP WT. LBS. (KG)
	16" PIZZA BOXES / PANS	STANDARD SPACINGS	TRAY SLIDES PROVIDED [B]	HIGH "H"	DEEP "D"	WIDE "W"			
MT-1633-14UC Under Counter	14	3"	7 pr.	34.5" (876)	37.25" (946)	25.25" (641)	1	3.5"	190 (86)
MT-1633-14	14	3"	7 pr.	36" (914)	37.25" (946)	25.25" (641)	1	5"	190 (86)
MT-1633-14P Pass-thru	14	3"	7 pr.	36" (914)	39.75" (1010)	25.25" (641)	2	5"	215 (97)
MT-1633-14L See-thru Lexan Door	14	3"	7 pr.	36" (914)	37.25" (946)	25.25" (641)	1	5"	190 (86)
MT-1633-36	36	3"	18 pr.	69" (1753)	37.25" (946)	25.25" (641)	1	5"	300 (136)
MT-1633-36P Pass-thru	36	3"	18 pr.	69" (1753)	39.75" (1010)	25.25" (641)	2	5"	325 (148)
MT-1633-36L See-thru Lexan Door	36	3"	18 pr.	69" (1753)	37.25" (946)	25.25" (641)	1	5"	300 (136)
MT-1633-36D Dutch Door	36	3"	18 pr.	69" (1753)	37.25" (946)	25.25" (641)	2 Dutch	5"	310 (141)
MT-1633-36PD Pass-thru with 2 Dutch Doors	36	3"	18 pr.	69" (1753)	39.75" (1010)	25.25" (641)	3 Dutch	5"	335 (152)
MT-1633-36PDD Pass-thru with 4 Dutch Doors	36	3"	18 pr.	69" (1753)	39.75" (1010)	25.25" (641)	4 Dutch	5"	345 (157)

[A] Tray-slides accommodate: 2-16" Pizza Boxes or 2-16" Diameter Pizza Pans.

[B] Uprights punched on 1-1/2" centers. Tray-slides are adjustable.



### \*PERFORMANCE VALUES



\* Values are for largest model listed.

### ELECTRICAL DATA

VOLTS	120
WATTS	1650
AMPS	13.75
HERTZ	60
PHASE	Single
NEMA PLUG	5-15P

Dedicated circuit.

**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 type 304 stainless steel; 20-gauge polished exterior, 24-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, 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. Door latch shall be edgmounted, full grip, and positive closing. The hinge and latch mountings are reinforced with stainless steel backing plates.

**CASTERS.** Polyurethane tire casters with Zerk grease (lubrication) fittings in a configuration of two (2) rigid, and two (2) swivel with brake. Casters shall have a reinforced yoke welded to 10-gauge caster mounting 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 chrome plated and epoxy coated for greater durability and sanitation. Fully adjustable / removable and designed to give secure bottom tray support. Removable stainless steel uprights shall be punched on 1-1/2" spacings, o.c., for easy tray adjustment, and shall easily lift off heavy-duty stainless steel brackets without the use of tools.

**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. System shall have a Hi-Temp, self-lubricated, impedance protected an-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
- Auto-fill water system
- 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



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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.

All specifications subject to change without notice.  
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