

Datasheet

Project:	Quantity:
Model #:	Approval:

For Commercial Use Only

Prepline MPN1836 Full Size Heated Warming Holding Cabinet



FEATURES

- Digital temperature display
- Manual temperature control
- Manual humidity control
- Field-reversible door
- Ventilated heating system
- · Clear door with aluminum framing
- Humidity from 30%-95%
- 86°F to 185°F temperature range
- Fits up to (36) 18" x 26" pans
- 4 Casters, 2 with brakes
- 1 1/2" of clearance between slide
- Equipped with a drip pan and internal water pan

This Prepline heat display warmer has a manual temperature and humidity control with a digital temperature display. Perfect addition to your business to hold foods at warming temperatures ready to serve.



NSF



UL

USR Brands is a US supplier of premium quality commercial cooking, refrigeration and food preparation equipment. Our aim is simple. Produce industry-leading commercial restaurant equipment at reasonable prices, and back it all up with an easy to understand, no nonsense warranty that people can count on.

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TECHNICAL DATA

DIMENSIONS

Exterior Dimensions	23"L x 33.15"D x 66.5"H
Interior Dimensions	18.6"L x 29.3"D x 55.6"H
Packaging Dimensions	24.02"L x 34.65"D x 67.72"H
Unit Weight	137 lb.
Shipping Weight	142 lb.

ELECTRICAL

Voltage	120
Hertz	60
Phase	1
Wattage	1500
Amps	14
Plug Type	NEMA 5-15P
Power Cord Length	72"

Warming

Control Type	Manual
Temperature Range	86°F to 185°F
Humidity Level	30-95%
Insulated	No

CONSTRUCTION

Exterior Material	Aluminum
Interior Material	Aluminum
Door Type	Clear
Slide Load	Lip-load
Sheet Pan Capacity	36 Full-Size (18" x 26")
Mobility Wheels/Casters	(4) Qty: 2 with brakes, 2 without

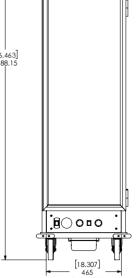
DIAGRAM

MODEL: MPN1836

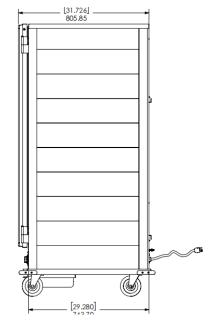
MFR ITEM #: HC1836HP

Front View





Side View



Top View

