



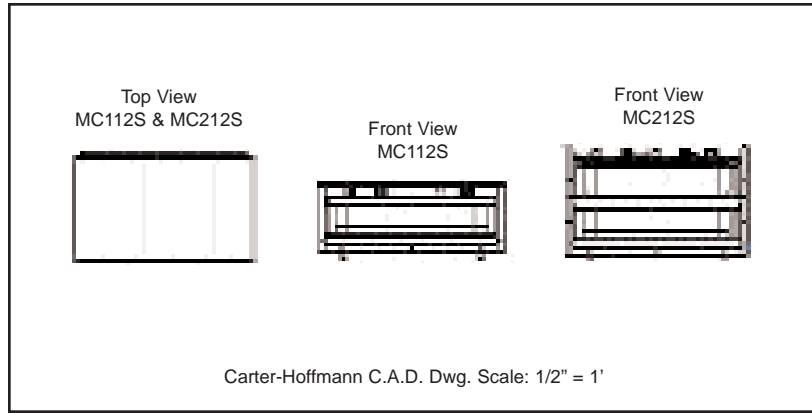
MODULAR HOLDING CABINETS

For 12" x 20" or Fractional Pans
2 1/2" 4" & 6" Deep

CARTER-HOFFMANN



FOOD SERVICE EQUIPMENT
HEATED CABINETS



SPECIFICATIONS

Model Number	Pan Depth* Approximately	Capacity			Overall Dimensions						Shipping Weight	
		12 ^{3/4} "x20 ^{3/4} "	12 ^{3/4} "x10 ^{3/8} "	12 ^{3/4} "x6 ^{5/8} "	Height		Depth		Width		lbs	kg
					in	mm	in	mm	in	mm		
MC112S	2 1/2" deep	1	2	3	8 ^{3/8}	213	14 ^{11/16}	373	23 ^{7/8}	606	50	23
	4" deep	1	2	3	9 ^{7/8}	251	14 ^{11/16}	373	23 ^{7/8}	606	54	24
	6" deep	1	2	3	11 ^{7/8}	302	14 ^{11/16}	373	23 ^{7/8}	606	59	27
MC212S	2 1/2" deep	2	4	6	12 ^{1/2}	318	14 ^{11/16}	373	23 ^{7/8}	606	70	32
	4" deep	2	4	6	15 ^{1/2}	394	14 ^{11/16}	373	23 ^{7/8}	606	76	34
	6" deep	2	4	6	19 ^{1/2}	495	14 ^{11/16}	373	23 ^{7/8}	606	81	37

*Specify pan depth when ordering. Pans not included.

CONSTRUCTION...All stainless steel double wall cabinet construction. Modular design with one controller and one pan cavity per module.

CABINET MATERIAL...All stainless steel construction; 20 gauge polished exterior. Each cavity has a scratch-resistant polymer lower surface with recessed aluminum plate. Spring loaded tension leaf springs keep plastic lids in place. Lids are removable for holding drier foods and cleaning.

INSULATION... Millboard insulation, 2mm thick, on top, heater assemblies and each shelf.

LEGS... Four legs with adjustable rubber foot mounted to base of cabinet.

CAPACITY... MC112S has one cavity that will accommodate one full size pan, two 1/2 size pans or three 1/3 size pans. MC212S has two cavities that will accommodate two full size pans, four 1/2 size pans & six 1/3 size pans. Single-sided access.

LIDS... Spring-loaded, fixed-in place Lexan polycarbonate lids, removable, without tools, for easy cleaning or holding uncovered food products. Lids in place provide seals for pans containing moisture-sensitive food products.

CONTROLLER... Electronic temperature controls with countdown timer and audio/visual alarm. Allows user to program temperature in one degree increments up to 195 degrees Fahrenheit (91°C). Timer can be set for up to 9 hours, 59 minutes, in 1 minute increments. One timer per slot. Countdown will convert to seconds when less than one minute is left.

HEATING SYSTEM... For each module there is one 300 watt silicone pad heater vulcanized to bottom of black hard coat anodized aluminum plate. Programmable controller, with a digital temperature and time display.

ELECTRICAL CHARACTERISTICS... MC112S operates on 120 volts, 60 cycle, single phase, 300 watts, 15 amp plug. MC212S operates on 120 volts, 60 cycle, 600 watts, 15 amp plug. Six foot 3 wire rubber cord with 3 prong grounding plug.

PERFORMANCE... 2.5" & 4" deep units are capable of heating to 195°F (91°C). 6" deep units are capable of heating to 225°F (107°C). Preheat to 180°F (82°C) in less than 10 minutes.

OPTIONS & ACCESSORIES...
 Pass-through (remove suffix "S" and add suffix "P", i.e. MC212P)

Specifications subject to change through product improvement & innovation.



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Printed in U.S.A. E59 1108
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FEATURES & BENEFITS

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MODULAR HOLDING CABINETS

Since 1947, Foodservice Equipment That Delivers!



MC212S for 4" deep pans
Shown with one full size and two half-size pans (not included)

REMOVABLE FOOD COVERS... Held in place by tension leaf springs. Prevent moisture loss and food deterioration and allow extended holding times. Easily removed for holding drier foods and cleaning.

LIGHTWEIGHT MODULAR DESIGN... For adaptability to a wide range of uses and a variety of spaces.

EFFICIENT HEATING... Heat is directly transferred to the food product with minimal heat loss.

ALL STAINLESS STEEL CABINET WITH NO MOVING PARTS... For durability and easy cleaning.

INDIVIDUAL CONTROLS FOR EACH COMPARTMENT... Allows the user full control of food temperatures and holding time for each pan for optimum quality. Individual compartments also eliminate flavor transfer among held foods. Audible alarm signals the end of hold cycle.

CAPACITY... Accommodates one 12"x20" (full size), two 12"x10" (1/2 size) or three 12" x 6" (1/3 size) pans in each cavity. Stainless steel or polycarbonate pans can be used (not included). Specify pan depth when ordering.

MODULAR FOOD HOLDING BENEFITS...

- Maintain quality, consistency and freshness of food
- Improve food safety
- Increase efficiency and improve speed and quality of service
- Reduce food waste and ensure constant availability of product
- Lower training costs, simplify staff training and supervision
- Allows more flexible holding options for greater menu variety