# MODULAR HOLDING CABINETS
## (cabinets for 1/3 size pans)



**M343**

Top View

Front View

Side View

CAD Drawing Scale: 1" = 1'

**SPECIFICATIONS**
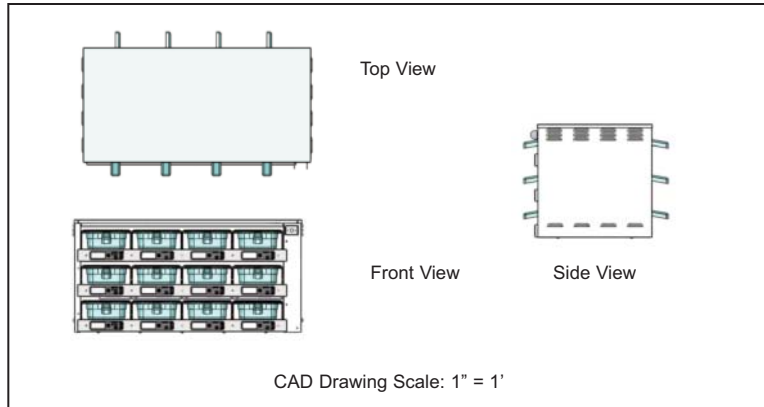
| Model Number | Pan Depth Approximately | Capacity 12³/₄"x6⁵/₈" (1/3 size) | Overall Dimensions | | | | | | Shipping Weight | |
|---|---|---|---|---|---|---|---|---|---|---|
| | | | Height | | Width | | Depth | | | |
| | | | in | mm | in | mm | in | mm | lbs | kg |
| ☐ M223S | 2¹/₂" deep | 4 | 11¹/₂ | 292 | 18⁷/₈ | 479 | 16⁷/₁₆ | 408 | 55 | 30 |
| ☐ M212S | 2¹/₂" deep | 6 | 11¹/₂ | 292 | 26¹/₈ | 664 | 16⁷/₁₆ | 408 | 84 | 38 |
| ☐ M243S | 2¹/₂" deep | 8 | 11¹/₂ | 292 | 33³/₈ | 848 | 16⁷/₁₆ | 408 | 90 | 41 |
| ☐ M343S | 2¹/₂" deep | 12 | 16¹/₈ | 410 | 33³/₈ | 848 | 16⁷/₁₆ | 408 | 125 | 57 |

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

**CABINET MATERIAL...**All stainless steel construction; 20 gauge polished exterior. Each cavity has a scratch-resistant polymer lower surface with recessed aluminum plate. Lids are removable for holding drier foods and cleaning.

**INSULATION...** Insulated heater assemblies.

**FEET...** Rubber feet mounted to base of cabinet.

**INTEGRATED PAN COVERS...** Built-in, removable pan shrouds, for each cavity. Easily removed, without tools, for cleaning or holding uncovered food products. Lids in place provide seal for pans containing moisture-sensitive food products.

**DATA PORT...** USB Port for updating menu setpoints located on rear of unit. Uploading and downloading capability. Flash drive for menu programming included.

**CONTROLLER...** Alpha-numeric display for 12 menu items, with digital temperature and time display for each pan; countdown timer and audio/visual alarm. One controller for each pan. Far left controllers control bottom heaters for each shelf. Top heaters are controlled individually by each controller. Program temperature in one degree increments up to 250°F (121°C). Timer can be set for up to 99 minutes, in 1 minute increments. Countdown will convert to seconds when less than one minute is left. Individual pan timers. Pass through cabinets also have rear displays for temperature and time.

**HEATING SYSTEM...** Silicone pad heaters vulcanized to bottom on black hard coated anodized aluminum plate. 75 watt top heaters, one for each pan, with individual programming capability for temperature. 300 watt bottom heaters, one for each shelf, with programming capability for each shelf.

**FACTORY SETPOINTS...** Pre-programmed factory set points for controllers. Top heaters: 240ºF (115ºC); bottom heaters: 195ºF (91ºC) Preset timers for 30 minutes for covered foods; 20 minutes for uncovered foods.

**\ELECTRICAL CHARACTERISTICS...**
M223: 120 volts, 60 Hz, 800 watts, 6.7 amps, NEMA 5-15P plug.
M212: 120 volts, 60 Hz, 1050 watts, 8.8 amps, NEMA 5-15P plug.
M243: 120 volts, 60 Hz, 1200 watts, 10.0 amps, NEMA 5-15P plug.
M343: 120 volts, 60 Hz, 1800 watts, 15.0 amps, NEMA 5-20P plug. Six foot 3 wire rubber cord with 3 prong grounding plug.

**PERFORMANCE...**Capable of heating to 250°F (121°C). Preheat to 180°F (82°C) in less than 10 minutes.

**ACCESSORY PACKAGES...**
☐ Pass-through (replace sufix "S" with suffix "P"; eg. M343P)
☐ 1/3 size amber pans with single or double sided handle (depends on whether cabinet is single-sided or pass-through)
☐ 1/3 amber plastic trivets
☐ 1/3 size wire grates
☐ alternate electrical configurations

Specifications subject to change through product improvement & innovation.

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# MODULAR HOLDING CABINETS
*Since 1947, Foodservice Equipment That Delivers!*



**M343**

**REMOVABLE FOOD COVERS...** Durable aluminum covers held in place by gravity. One cover for each pan. Prevent moisture loss and food deterioration and allow extended holding times. Easily removed for holding drier foods and cleaning.

**EASY MENU UPDATES...** Programming can be done manually for each pan or via USB for up to 12 menu items for each pan. Flash drive with menu programming included.

**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 PAN...** Allows the user full control of food temperatures and holding time for each pan for optimum quality. Alphanumeric display for up to 12 menu items for each cavity. Digital temperature and time display for each pan. Individual compartments also eliminate flavor transfer among held foods. Audible alarm signals the end of hold cycle.

**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