



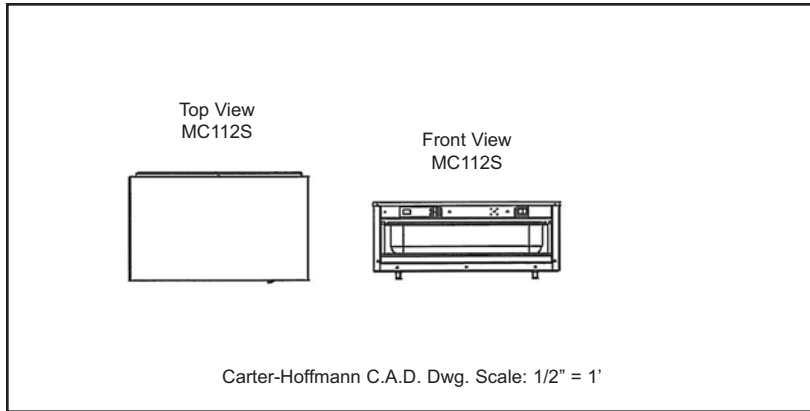
MODULAR HOLDING CABINETS

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

CARTER-HOFFMANN



FOOD SERVICE EQUIPMENT
HEATED CABINETS



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		
<input type="checkbox"/> MC112S-2T	2 1/2" deep	1	2	3	8 ³ / ₈	213	14 ¹¹ / ₁₆	373	23 ⁷ / ₈	606	50	23

*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, in 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. Single-sided access.

INTEGRATED PAN COVERS... Built-in aluminum lids; removable 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). Timers can be set for up to 9 hours, 59 minutes, in 1 minute increments. Three timers 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.

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

Specifications subject to change through product improvement & innovation.



CARTER-HOFFMANN
1551 McCormick Ave., Mundelein, IL 60060
(847) 362-5500 • (800) 323-9793 • Fax (847) 367-8981
www.carter-hoffmann.com



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FEATURES & BENEFITS

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MODULAR HOLDING CABINETS

Since 1947, Foodservice Equipment That Delivers!



MC212S-2T

REMOVABLE FOOD COVERS... Durable aluminum covers notched and held in place by gravity. 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; 2.5" deep. Stainless steel or polycarbonate pans can be used (not included).

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

