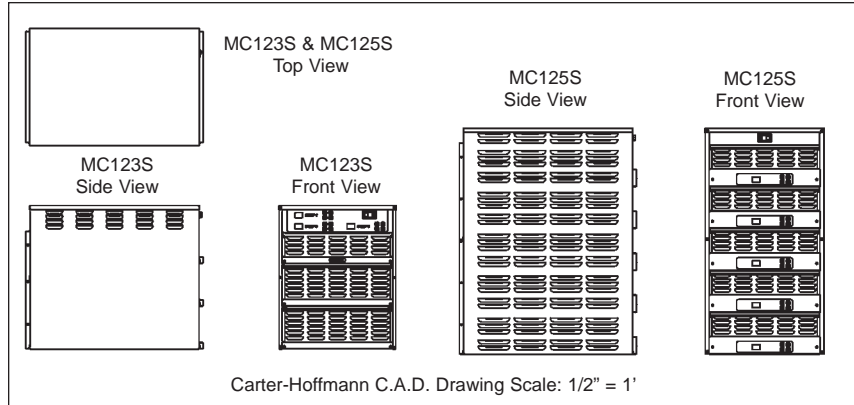




# MODULAR HOLDING CABINETS

## For End Loaded 12"x20" Pans

CARTER-HOFFMANN  
 FOOD SERVICE EQUIPMENT  
 HEATED CABINETS



Model Number*	Pan Capacity <sup>1</sup> 12" x 20" Depth		Pan Cavity Size		Overall Dimensions						Shipping Weight	
					Height		Depth		Width			
					2 1/2"	4"	Height (in)	Width (in)	in	mm	in	mm
<input type="checkbox"/> MC123S	1	2	1 at 2 1/2", 2 at 4"	13 1/8	18	457	22	559	14 1/2	368	76	34
<input type="checkbox"/> MC125S	5	-	2 1/2	13 1/8	28	711	22	559	14 1/2	368	126	57

\*\*S" suffix indicates single-sided access.  
<sup>1</sup>Also accommodates 1/2 size long pans.

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

**CABINET MATERIAL...**All stainless steel construction with 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.

**CABINET CAPACITY...** One per module, 12"x20" pans. MC123S accommodates one 2 1/2" deep and two 4" deep pans. MC125 accommodates five 2 1/2" deep pans. Single sided access.

**INTEGRATED PAN COVERS...** Built-in, removable aluminum lids for easy cleaning and holding of uncovered food products. Lids in place provide seals for pans containing moisture-sensitive foods.

**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 9hours, 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...** Operates on 120 volts, 60 cycle, single phase, 300 watts per zone (MC123S has 900 total watts, MC125S has 1500 total watts), amperage varies in relation to number of zones. Six foot 3 wire rubber cord with 3 prong grounding plug. NEMA 5-15P.

**PERFORMANCE...** Capable of heating to 195°F (91°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. MC123P)
- Amber polycarbonate pans (specify full size and/or 1/2 size long)

# 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](http://www.carter-hoffmann.com)



Printed in U.S.A. E60 0512  
 Carter-Hoffmann is a trademark  
 of Carter-Hoffmann, LLC.

# FEATURES & BENEFITS

1551 McCormick Avenue, Mundelein, Illinois 60060  
Tel. (847)362-5500 • (800)323-9793 • Fax (847)367-8981  
www.carter-hoffmann.com



## MODULAR HOLDING CABINETS

*Since 1947, Foodservice Equipment That Delivers!*



**MC125S**  
shown with pans (not included)



**MC123S**  
shown with pans (not included)

**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.

**REMOVABLE FOOD COVERS...** Removable aluminum lids, 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.

### 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

**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.

**ACCOMMODATE 12"X20" & HALF SIZE LONG PANS...** Stainless steel or polycarbonate pans can be used (not included).

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

