



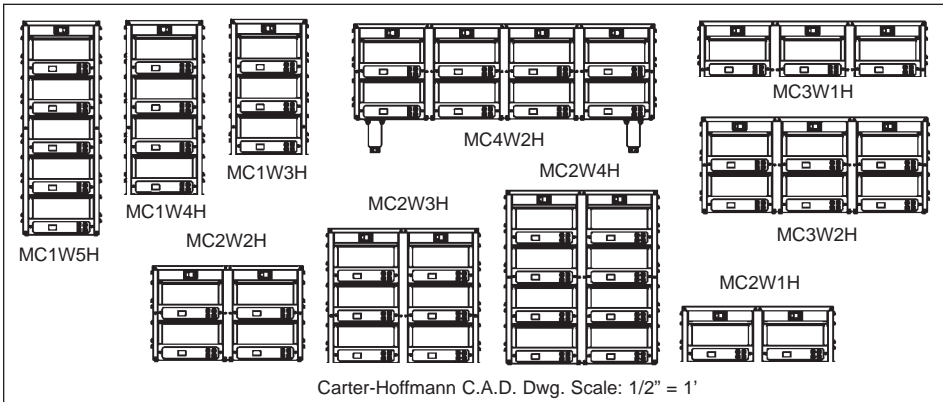
MODULAR HOLDING CABINETS

For 1/3 Size Pans with Handles

CARTER-HOFFMANN



FOOD SERVICE EQUIPMENT
HEATED CABINETS



Model Number*	Pan Capacity* 1/3 H Approximately 6 ³ / ₄ x 12 ¹ / ₂ x 2 ¹ / ₂	Pan Cavity Size		Overall Dimensions						Shipping Weight	
		Height (in)	Width (in)	Height		Depth		Width		lbs	kg
				in	mm	in	mm	in	mm		
<input type="checkbox"/> MC1W3H	3	2 ¹ / ₂	7	16 ⁵ / ₈	422	15 ¹ / ₄	387	9 ¹ / ₂	241	42	19
<input type="checkbox"/> MC1W4H	4	2 ¹ / ₂	7	21 ⁵ / ₈	543	15 ¹ / ₄	387	9 ¹ / ₂	241	58	26
<input type="checkbox"/> MC1W5H	5	2 ¹ / ₂	7	26 ⁵ / ₈	676	15 ¹ / ₄	387	9 ¹ / ₂	241	64	29
<input type="checkbox"/> MC2W1H	2	2 ¹ / ₂	7	7	178	15 ¹ / ₄	387	18 ³ / ₄	476	36	16
<input type="checkbox"/> MC2W2H	4	2 ¹ / ₂	7	11 ³ / ₄	298	15 ¹ / ₄	387	18 ³ / ₄	476	71	32
<input type="checkbox"/> MC2W3H	6	2 ¹ / ₂	7	16 ⁵ / ₈	422	15 ¹ / ₄	387	18 ³ / ₄	476	79	36
<input type="checkbox"/> MC3W1H	3	2 ¹ / ₂	7	7	178	15 ¹ / ₄	387	28 ¹ / ₈	714	40	18
<input type="checkbox"/> MC3W2H	6	2 ¹ / ₂	7	11 ³ / ₄	298	15 ¹ / ₄	387	28 ¹ / ₈	714	79	36
<input type="checkbox"/> MC4W2H	8	2 ¹ / ₂	7	15 ³ / ₄	400	15 ¹ / ₄	387	37 ³ / ₈	949	105	48
<input type="checkbox"/> MC2W4H	8	2 ¹ / ₂	7	21 ⁵ / ₈	549	15 ¹ / ₄	387	18 ³ / ₄	476	105	48

*Model number nomenclature: W=wide, H=high (i.e. MC3W2H has 3 cavities across and is two cavities high).

CONSTRUCTION...All stainless steel double wall cabinet construction. Four black rubber legs (4" stainless steel legs with black rubber pads on MC4W2H). Modular design with one controller and one pan cavity per module.

CABINET MATERIAL...Nickel-bearing stainless steel; polished exterior. Each cavity has a scratch-resistant polymer lower surface with recessed aluminum plate. Spring loaded tension leaf springs keep lids in place. Lids removable for holding uncovered foods and cleaning.

INSULATION... 2mm millboard insulation, in top, heater assemblies and each shelf.

CABINET CAPACITY... One per module, 1/3 size pan, approximately 6³/₄" x 12¹/₂" x 2¹/₂" deep. Pass-thru design for access from front and back. Single-sided access optional.

INTEGRATED PAN COVERS... Built-in, stainless steel covers. Removable for easy cleaning or holding uncovered food products. Lids in place provide seals for pans containing moisture-sensitive food products.

CONTROLLER... Programmable electronic temperature controls with countdown timer and audio/visual alarm. Each controller allows user to program temperature in one degree increments up to 195 °F (91°C) and up to six pre-set times. Timer can be set for up to 9 hours, 59 minutes, in 1 minute increments. Countdown will convert to seconds when less than one minute is left.

HEATING SYSTEM... 200 watt silicone pad heater for each module; vulcanized to bottom of black hard coat anodized aluminum plate.

ELECTRICAL CHARACTERISTICS... Operates on 120 volts, 60 cycle, single phase, 200 watts per zone, amperage varies in relation to number of zones. Ten 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...**
- 1/3 size amber pans (specify # of handles)
 - Single-sided access (substitute "S" for "H" in model number)
 - Contact factory for additional non-standard module configurations

Specifications subject to change through product improvement & innovation.

SPECIFICATIONS



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!



MC2W2H
(shown with optional pans)



MC3W2H
(shown with optional pans)



MC1W5H
(shown with optional pans)



MC3W1H

REMOVABLE FOOD COVERS... Removable stainless steel 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.

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

PASS-THRU DESIGN... Allows the user to access products from either side.

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.

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.

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

