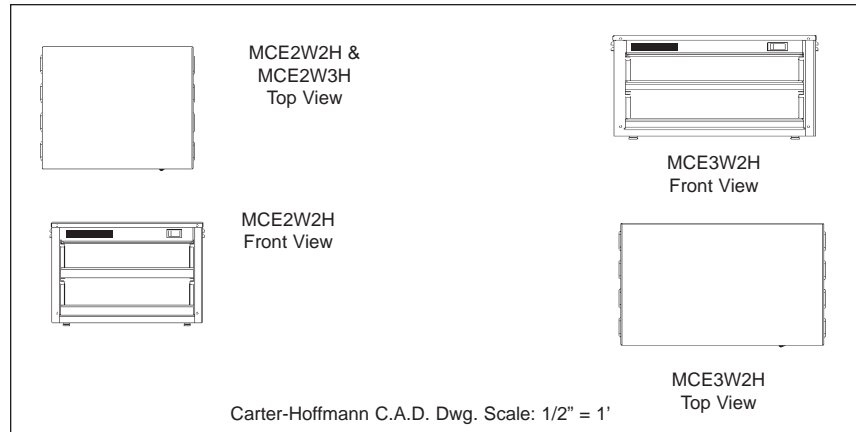




MCE Series MODULAR HOLDING CABINETS (for 1/3 Size Pans with Handles)



CARTER-HOFFMANN
11
HEATED CABINETS
FOOD SERVICE EQUIPMENT

SPECIFICATIONS

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"/> MCE2W2H	4	2 ¹ / ₂	14	11 ³ / ₄	298	15 ¹ / ₄	387	18 ³ / ₄	476	55	25
<input type="checkbox"/> MCE2W3H	6	2 ¹ / ₂	14	15	381	15 ¹ / ₄	387	18 ³ / ₄	476	72	33
<input type="checkbox"/> MCE3W2H	6	2 ¹ / ₂	14	11 ³ / ₄	298	15 ¹ / ₄	387	25 ³ / ₄	654	68	31

*2W models: two pans per shelf; 3W models: three pans per shelf

CONSTRUCTION... All stainless steel cabinet construction. Four black rubber legs. Riveted and screwed together to form a solid sturdy cabinet.

CABINET MATERIAL.... All stainless steel cabinet with polished exterior. Aluminum lids are removable for holding drier foods and cleaning.

DOORLESS PASS-THROUGH DESIGN... Individually heated shelves accommodate 1/3 size pans, accessible from front and back of cabinet.

CABINET CAPACITY... Two per shelf, 1/3 size pans with handles, approximately 6³/₄" x 12¹/₂" x 2¹/₂" deep. Pass-thru design for access from front and back.

INTEGRATED PAN COVERS... Built-in aluminum lids; removable, without tools, for easy cleaning or holding uncovered food products. Lids in place provide seals for pans containing moisture-sensitive food products.

CONTROLS... Electronic temperature controls with countdown timer and audio/visual alarm. Controls allow user to program temperature in one degree increments up to 225°F (108°C). Each time can be set for up to 9 hours, 59 minutes, in one minute increments. Countdown converts to seconds when less than one minute is left. On/off rocker switch.

HEATING SYSTEM... Individually heated shelves. Black hard coat aluminum plate with tubular heating element for each shelf. Direct heat transfer from shelf to food pans.

ELECTRICAL CHARACTERISTICS... Operates on 120 volts, 60 cycle, single phase. Six foot 3 wire rubber cord with 3 prong grounding plug. NEMA 5-15P.

MODEL	WATTS	VOLTS	AMPS
MCE2W2H	600	120	5.0
MCE3W2H	600	120	5.0
MCE2W3H	450	120	3.8

PERFORMANCE... Capable of heating to 225°F (108°C). Preheat to 160°F (71°C) in less than 10 minutes.

OPTIONS & ACCESSORIES...
 1/3 size pans with handles

Specifications subject to change through product improvement & innovation.

CARTER-HOFFMANN

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FEATURES & BENEFITS

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MODULAR HOLDING CABINET

Since 1947, Foodservice Equipment That Delivers!

HASSLE-FREE COUNTER-TOP HOLDING

Doorless
 Water-free
 Simple controls
 Space-saving counter-top design

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

PASS-THRU DESIGN... Easy access products from either side.

UNIVERSAL HOLDING CAPABILITY... Unique design allows for a variety of holding environments. Hold moisture-sensitive foods and uncovered foods in the same cabinet.



MCE2W2H
 (shown with optional pans)

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



REMOVABLE FOOD COVERS... Durable aluminum covers seal in moisture and keep moisture-sensitive food fresh. Removable without tools for uncovered holding and easy cleaning.



EFFICIENT HEATING... Individually heated shelves keep food warm via direct contact with food pans.



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.

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

