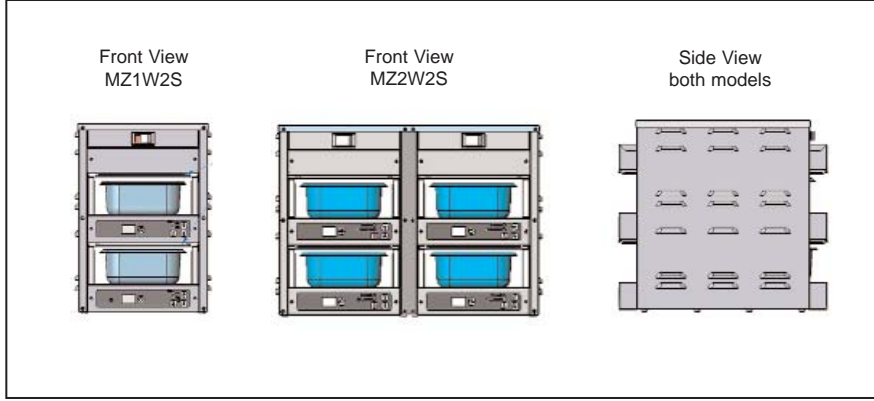
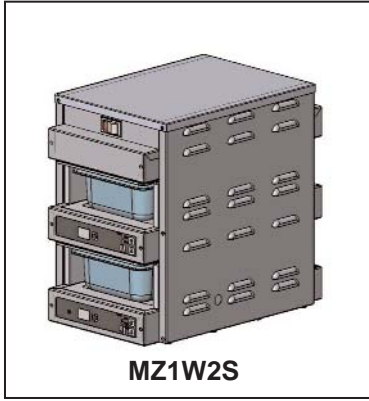




# MODULAR HOLDING CABINETS

For 1/3 size; 2.5" Deep Pans  
Dual Holding for Crispy or Moist Foods



Model Number	Pan Depth* Approximately	Capacity 1/3 Size Pans with or Without Handles 12"x6"	Overall Dimensions						Shipping Weight	
			Height		Depth		Width		lbs	kg
			in	mm	in	mm	in	mm		
<input type="checkbox"/> MZ1W2S	2.5" deep	2	13 <sup>3</sup> / <sub>4</sub>	349	15	381	9 <sup>3</sup> / <sub>4</sub>	248	32	15
<input type="checkbox"/> MZ2W2S	2.5" deep	4	13 <sup>3</sup> / <sub>4</sub>	349	15	381	19	483	64	30

**CONSTRUCTION...**All stainless steel double wall cabinet construction. Modular design with separate pan cavities with individual controls.

**CABINET MATERIAL...**All stainless steel; 22 gauge polished exterior. Each cavity has a scratch-resistant polymer upper and lower surface with recessed aluminum plates.

**INTEGRATED PAN COVERS...** Built-in, removable stainless steel pan covers. Lids in for moist food. Lids out for crispy foods.

**LEGS...** Four legs with adjustable rubber foot mounted to base of cabinet.

**CAPACITY...** 1/3 size, 2.5" deep pans; two in MZ1W2S and four in MZ2W2S.

**CONTROLLERS...** Individual controls for each pan slot. Digital temperature control with countdown timer and audio/visual alarm for top and bottom heat. Allows user to program temperature in one degree increments up to 225°F (108°C) on upper and lower heaters. 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...** In the base and top of cavity there is one 200 watt silicone pad heater below black hard coat anodized aluminum plate. Programmable controller for top and bottom heat, with a digital temperature display for and countdown timer. Factory preset temperatures for top cavity are 180°F (82°C) for the top and bottom heaters and preset temperatures for the bottom cavity are 190°F (88°C) for the top and bottom heaters.

**ELECTRICAL CHARACTERISTICS...** MZ1W2S operates on 120 volts, 60 cycle, 800 watts, 6.7 amps, 15 amp plug. MZ2W2S operates on 120 volts, 60 cycle, 1600 watts, 13.3 amps, 15 amp plug. Six foot 3 wire rubber cord with 3 prong grounding plug. NEMA 5-15P.

**PERFORMANCE...** Capable of heating to 225°F (108°C) on upper and lower heaters. Preheat to 180°F (82°C) in less than 10 minutes.

**OPTIONS & ACCESSORIES...**

- Dual-sided access (replace suffix "S" in model number with suffix "H")
- 1/3 side amber pan with handle

# SPECIFICATIONS

Specifications subject to change through product improvement & innovation.

**CARTER-HOFFMANN**  
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# FEATURES & BENEFITS

## MZ1W2S & MZ2W2S MODULAR HOLDING CABINETS

*Since 1947, Foodservice Equipment That Delivers!*

### DUAL MOIST & CRISPY FOOD

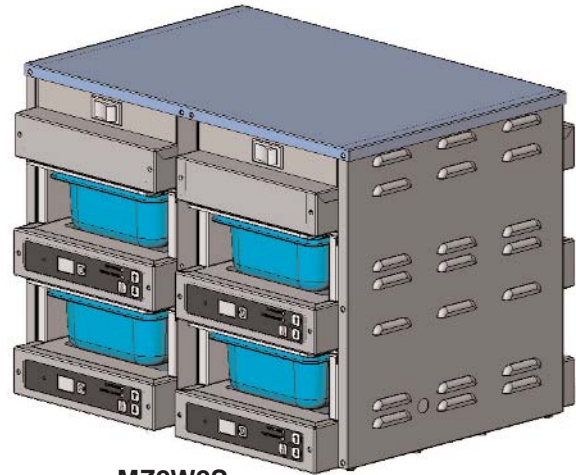
**HOLDING...** Both pan slots feature top and bottom heat for crispy food holding with stainless steel lids removed. Moist food holding with lids in place.

### CONTROLS FOR TOP AND BOTTOM

**HEAT...** Allows the user full control of food temperatures and holding time for optimum quality. Audible alarm signals the end of hold cycle.

### ALL STAINLESS STEEL CABINET WITH

**NO MOVING PARTS...** For durability and easy cleaning.



**MZ2W2S**

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

### 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

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