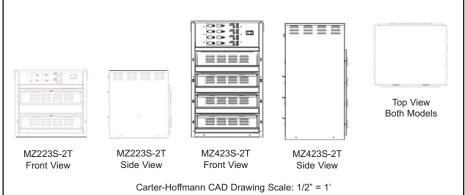


MZ223S-2T & MZ423S-2T MODULAR HOLDING CABINETS

For 1/3 size or 1/2 size 21/2" deep pans





	Model Number	Pan Depth*	·	Capacity 5" deep pans		Overall Dimensions						Shipping	
	Number	Approximately	2.0 deep pans		He	Height		Depth		Width		Weight	
			12 ³ /4"x10 ³ /8"	12 ³ /4"x6 ⁵ /8"	in	mm	in	mm	in	mm	lbs	kg	
] [MZ223S-2T	2 ¹ /2" deep	2	4	16	402	1411/16	387	171/4	438	52	24	
ı	MZ423S-2T	2 ¹ / ₂ " deep	4	8	273/8	695	14 ¹¹ /16	373	171/4	438	120	54	

^{*}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 with polished exterior. Each cavity has a scratch-resistant polymer lower surface with recessed aluminum plate. Lids are removable for holding drier foods and cleaning.

INSULATION... Millboard insulation, 2mm thick, on top, heater assemblies and each shelf.

LEGS... Four rubber feet mounted to base of cabinet.

CAPACITY...MZ223S-2T has two cavities that will accommodate two 1/2 size pans & four 1/3 size pans, 2.5" deep MZ423S-2T has 4 cavities that will accommodate four 1/2 size pans & eight 1/3 size pans, 2.5" deep. Single-sided access. (Pans not included).

INTEGRATED PAN COVERS... Fixed-in place 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.

CONTROLLER... Electronic temperature controls with two countdown timers per shelf and audio/visual alarm. Allows user to program temperature in one degree increments from up to 225 degrees Fahrenheit (107°C). Timer can be set for up to 9 hours, 59 minutes, in 1 minute increments. Two timers per slot. Countdown will convert to seconds when less than one minute is left.

HEATING SYSTEM... For each shelf there are two 250 watt silicone pad heaters vulcanized to bottom of black hard coat anodized aluminum plate; one top heater and one bottom heater. Programmable controller, with a digital temperature and time display.

ELECTRICAL CHARACTERISTICS...

MZ223S-2T: operates on 120 volts, 60 cycle, 1000 watts, 8.3 amps, 15 amp plug. Six foot 3 wire rubber cord with 3 prong grounding plug. NEMA 5-15P. MZ423S-2T: operates on 120 volts, 60 cycle, 2000 watts, 16.7 amps. Six foot 3 wire rubber cord with 3 prong grounding plug. NEMA 5-20P.

OPTIONS & ACCESSORIES...

- Pass-through, dual-sided access (replace suffix "S" in model number with suffix "P")
- ☐ Pans (specify size and type)
- ☐ Alternate electrical configurations

Specifications subject to change through product improvement & innovation.

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





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MODULAR HOLDING CABINETS Model MZ223S-2T & MZ423S-2T with top mount controls

Since 1947, Foodservice Equipment That Delivers!



REMOVABLE FOOD COVERS... Allow for moist and crispy food holding in same cabinet. Prevent moisture loss and food deterioration and allow extended holding times for moist food holding. Easily removed for holding crispy foods and cleaning.

TOP AND BOTTOM HEAT... Heaters on top and bottom of cavity are independently controlled for precise temperature and product holding. For moisture-sensitive foods, turn off top heat and leave pan covers in. For crispier foods, turn on top and bottom heat and remove pan covers.



CAPACITY...

Accommodates one 12"x10" (1/2 size) or two 12" x 6" (1/3 size) pans in each cavity (2.5" deep). Stainless steel or high-temp polycarbonate pans can be used (not included).



INDIVIDUAL CONTROLS FOR EACH

COMPARTMENT... Allows the user full control of food temperatures and holding time for each cavity for optimum quality. Individual compartments also eliminate flavor transfer among held foods. Audible alarm signals the end of hold cycle.

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

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





