



Modular Holding Cabinets

Flexible Food Holding in a Compact Space



Modular Space-Saving Design

Carter-Hoffmann modular holding cabinets are adaptable for a wide range of uses and a variety of spaces, with small footprints to fit in small spaces. There are many configurations to choose from and several models can accommodate more than one pan size or a combination of pan sizes.



Units for Crispy and Moist Food Holding

Moist food holding cabinets (MC Series) have removable food covers to prevent moisture loss and food deterioration, allowing for extended hold times. Combination units (MZ Series) for moist and fried foods have top and bottom heat to maintain crispness. Covers in with top heat off for moist food holding; covers out with top heat on for crispy food holding.

Easy to Use

The controls are easy to program and simple to use. The all stainless steel exterior makes them easy to clean. And, they accommodate stainless steel or hi-temp standard industry pans.

GO MODULAR



Efficient Heating

Vulcanized silicone heaters heat through hard coated aluminum plate allow heat to be transferred directly to the food product. All units operate on energy efficient 15 amps or less. Warm up takes no more than seven minutes.

User-Friendly Controls

Separate controls for each cavity allow for maximum flexibility to hold different pans at different temperatures. Each control is programmable for time and temperature



MODULAR FOOD HOLDING BENEFITS

- Maintain quality, consistency & freshness
- Improve food safety
- Increase efficiency & speed of service
- Reduce food waste
- Ensure constant product availability
- Simplify staff training & reduce labor costs
- Expand menu variety



Reliability

Over 4000 units in the field since 2004.



Modular Holding Cabinet Specifications

Model	Pan Size & Capacity	End (EL) or Side (SL) Loaded
MC123	(1) 12"x20"x2.5" and (2) 12"x20"x4" or 1/2 size long pans of same depth	EL
MC125	(5) 12"x20"x2.5" or 1/2 size long pans of same depth	EL
MC112-2	(1) 12"x20", (2) 12"x10" or (3) 12"x6" pans, 2.5" deep	Full or 1/2 size (SL), 1/3 size (EL)
MC112-4	(1) 12"x20", (2) 12"x10" or (3) 12"x6" pans, 4" deep	Full or 1/2 size (SL), 1/3 size (EL)
MC112-6	(1) 12"x20", (2) 12"x10" or (3) 12"x6" pans, 6" deep	Full or 1/2 size (SL), 1/3 size (EL)
MC212-2	(2) 12"x20", (4) 12"x10" or (6) 12"x6" pans, 2.5" deep	Full or 1/2 size (SL), 1/3 size (EL)
MC212-4	(2) 12"x20", (4) 12"x10" or (6) 12"x6" pans, 4" deep	Full or 1/2 size (SL), 1/3 size (EL)
MC212-6	(2) 12"x20", (4) 12"x10" or (6) 12"x6" pans, 6" deep	Full or 1/2 size (SL), 1/3 size (EL)
MC1W3H	(3) 12"x6"x2.5" pans, with or without handles	EL
MC1W4H	(4) 12"x6"x2.5" pans, with or without handles	EL
MC1W5H	(5) 12"x6"x2.5" pans, with or without handles	EL
MC2W1H	(2) 12"x6"x2.5" pans, with or without handles	EL
MC2W2H	(4) 12"x6"x2.5" pans, with or without handles	EL
MC2W3H	(6) 12"x6"x2.5" pans, with or without handles	EL
MC3W1H	(3) 12"x6"x2.5" pans, with or without handles	EL
MC3W2H	(6) 12"x6"x2.5" pans, with or without handles	EL
MC4W2H	(8) 12"x6"x2.5" pans, with or without handles	EL
MC2W4H	(8) 12"x6"x2.5" pans, with or without handles	EL
MZ112-2.5	(1) 12"x20", (2) 12"x10" or (3) 12"x6" pans, 2.5" deep	Full or 1/2 size (SL), 1/3 size (EL)
MZ212-2.5	(2) 12"x20", (4) 12"x10" or (6) 12"x6" pans, 2.5" deep	Full or 1/2 size (SL), 1/3 size (EL)
MZ1W2S	(2) 12"x6"x2.5" pans, with or without handles	EL
MZ2W2S	(4) 12"x6"x2.5" pans, with or without handles	EL

All models available in single-sided or pass-thru versions. See individual specification sheets for full details.

NOTE: Custom configurations are available for large orders. These require engineering time and are subject to extended lead times. Contact factory for details.



MC—Moisture-sensitive food holding; built-in lids enable contents to create their own environment
MZ—Combination moist and fried food holding; lids in with additional top heat to keep crispy foods at their crispiest; lids out with top heat off for moist food holding

Modular Food Holding Guide*

Product	Temperature °F / °C	Maximum Recommended Hold Time (minutes)	With Humidity (water layer under trivet)
Hamburger Patties	175 / 79	30	No
Macaroni & Cheese	175 / 79	120	No
Baked Beans / Chili	180 / 82	120	No
Omelets	175 / 79	45	Yes
Egg Bake / Quiche	165 / 74	120	No
Hash Brown Potatoes	180 / 82	120	No
Sausage Patties	180 / 82	60	No
Biscuits	165 / 74	30	No
Scrambled Eggs	180 / 82	60	No
Hot Dogs	180 / 82	180	Yes
Lasagna	170 / 77	60	No
Bacon	170 / 77	60	No
Grilled Chicken Breasts	170 / 77	150	Yes
Nacho Cheese	165 / 74	240	No
Cut Green Beans / Mixed Vegetables	160 / 71	240	No
Pork Loin Roast (Whole)	180 / 82	180	Yes
Paella	180 / 82	60	No

*NOTE: Times and temperatures observed in a test kitchen environment. Times & temperatures may vary, depending on initial food quality, initial cooked temperature and user expectations of acceptable quality.



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