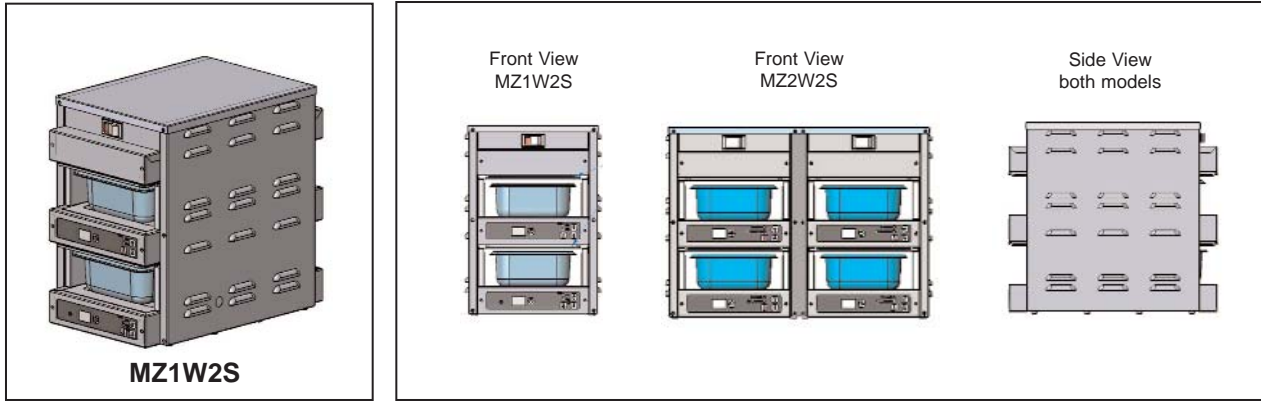




MODULAR HOLDING CABINETS

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 ³ / ₄	349	15	381	9 ³ / ₄	248	32	15
<input type="checkbox"/> MZ2W2S	2.5" deep	4	13 ³ / ₄	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 aluminum 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
1551 McCormick Ave., Mundelein, IL 60060
(847) 362-5500 • (800) 323-9793 • Fax (847) 367-8981
www.carter-hoffmann.com

FEATURES & BENEFITS

MZ1W2S & MZ2W2S MODULAR HOLDING CABINETS

Since 1947, Foodservice Equipment That Delivers!

DUAL MOIST & CRISPY FOOD

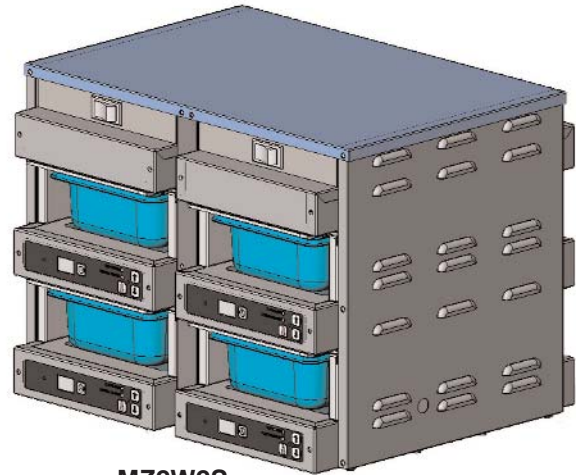
HOLDING... Both pan slots feature top and bottom heat for crispy food holding with aluminum lids removed. Moist food holding with aluminum pans in place.

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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