

Go Modular



- Maintain fresh flavor and quality
- Ensure product availability
- Flex your menu options
- Improve service speed
- Extend holding time
- Reduce waste

Flexible Food Holding in a Compact Space



One cabinet...



Keep food hot, fresh and ready to assemble

Go Modular and flex your menu options with Carter-Hoffmann's modular holding cabinets. You can cook menu items in advance and then hold them until they are ready to be served. Individually heated pan cavities provide the best environment and extend holding times while maintaining just-cooked quality and freshness.

Easy to use

You have maximum flexibility to control the time and temperature for each cavity so you can get the best holding environment for each food product. Carter-Hoffmann modular holding cabinets allow you to serve to order, while increasing speed of service, maintaining product quality and extending holding times.

Efficient heating

Food is heated via direct transfer of heat to the food pan creating the perfect holding environment for just about any product. All units operate on energy-efficient 15 amps or less. Warm-up takes mere seconds and they use about half the energy as traditional hot wells.

Modular space-saving design

Carter-Hoffmann modular holding cabinets are adaptable for a wide range of uses and a variety of spaces. Their compact modular design allows them to fit into tight spaces. Most cabinets are available in single-sided or pass-through design and there are no doors for easy access.

Boost your profits... with minimal investment

Because you can hold food longer, fresher and achieve greater customer satisfaction with less waste, you can boost your profits. These cabinets are compact, so you can expand your menu with lower investment in space and equipment. We have a size for even the smallest kitchen.

Reliability

In production more than seven years, thousands of cabinets in the field continue to be proven performers. They're built to withstand the everyday rigors of a busy restaurant and are easy to maintain and clean. Satisfied customers include Boston Market, Einstein Bagels, Dunkin' Donuts, Checkers & Rallys.

Crisp 'N Hold™

We combined our compact modular design with our active heated air technology for superior crispy food holding. Our Vertical Crisp 'N Hold maintains crispness longer than heat lamps and cabinets without moving air. Up to six different products can be held in 1/3 size food pans. These units will also accommodate two half-sized sheet pans.



MZ2W2H



MC1W2H



MZ2W2S



MC212S

NEW!



VCNH3W2S
Vertical Crisp 'N Hold

The Carter-Hoffmann Advantage

Feature	Carter-Hoffmann	Duke	Prince Castle	Merco (only 2 models)
Individual time & temperature control for each cavity allows for multiple environments for multiple products	YES	NO	YES	YES
Flexible configurability; many models	YES	NO	NO	NO
Available top and bottom heat	YES	NO	YES	YES
Easy to program temperature and time	YES	NO	NO	YES
Units for pan depths of two, four and six inches	YES	NO	NO	NO
Pan sizes accepted (depending on model)	1/3, 1/2, FULL	1/3 ONLY	1/3, 1/2	1/3 ONLY
Models that can accept more than one pan size	YES	NO	NO	NO

multiple environments

Many choices... one to fit your operation

We use a three-step approach to select the cabinet that's right for you:

1- We start by discussing the types of products you wish to hold and we'll help you determine the best holding environment

2- We look at your operation and discuss the challenges you face to achieve efficient service and at the same time maintain food quality

3- We select a cabinet with features to achieve your food holding and operational goals at a price to suit your budget

Because they have a modular design, we have been able to develop the largest and most diverse line of cabinets. They come in a wide array of sizes and configurations for commonly used pan sizes.

MC models with bottom heat and built-in pan lids are ideal for holding moisture-sensitive food. The closed system helps food create its own environment, thereby preventing moisture loss and food deterioration.

MZ models are combination units with both bottom and top heat offer flexible food holding for moisture-sensitive (lids in, bottom heat on) and crispy/fried food (lids out, bottom and top heat on) - all in one cabinet.

Customized configurations are available for large orders. Our sales staff and engineering department work with our customers to provide the best solution for their particular operation. With an in-house product testing kitchen we can design a cabinet just for you. **There are 27 standard catalog models, but if you don't see exactly what you're looking for, give us a call. We've done many more!**

Modular Holding Cabinet Capacities

Model	Pan Size & Capacity
MC123	(1) 12"x20"x2.5" and (2) 12"x20"x4" or 1/2 size long pans of same depth
MC125	(5) 12"x20"x2.5" or 1/2 size long pans of same depth
MC112-2	(1) 12"x20", (2) 12"x10" or (3) 12"x6" pans, 2.5" deep
MC112-4	(1) 12"x20", (2) 12"x10" or (3) 12"x6" pans, 4" deep
MC112-6	(1) 12"x20", (2) 12"x10" or (3) 12"x6" pans, 6" deep
MC212-2	(2) 12"x20", (4) 12"x10" or (6) 12"x6" pans, 2.5" deep
MC212-4	(2) 12"x20", (4) 12"x10" or (6) 12"x6" pans, 4" deep
MC212-6	(2) 12"x20", (4) 12"x10" or (6) 12"x6" pans, 6" deep
MC1W3H	(3) 12"x6"x2.5" pans, with or without handles
MC1W4H	(4) 12"x6"x2.5" pans, with or without handles
MC1W5H	(5) 12"x6"x2.5" pans, with or without handles
MC2W1H	(2) 12"x6"x2.5" pans, with or without handles
MC2W2H	(4) 12"x6"x2.5" pans, with or without handles
MC2W3H	(6) 12"x6"x2.5" pans, with or without handles
MC3W1H	(3) 12"x6"x2.5" pans, with or without handles
MC3W2H	(6) 12"x6"x2.5" pans, with or without handles
MC4W2H	(8) 12"x6"x2.5" pans, with or without handles
MC2W4H	(8) 12"x6"x2.5" pans, with or without handles
MCE2W1H	(2) 12"x6"x2.5" pans, with or without handles
MCE2W2H	(4) 12"x6"x2.5" pans, with or without handles
MCE2W3H	(6) 12"x6"x2.5" pans, with or without handles
MCE3W1H	(3) 12"x6"x2.5" pans, with or without handles
MCE3W2H	(6) 12"x6"x2.5" pans, with or without handles
MCE3W3H	(9) 12"x6"x2.5" pans, with or without handles
MZ112S-2	(1) 12"x20", (2) 12"x10" or (3) 12"x6" pans, 2.5" deep
MZ212S-2	(2) 12"x20", (4) 12"x10" or (6) 12"x6" pans, 2.5" deep
MZ1W2S	(2) 12"x6"x2.5" pans, with or without handles
MZ2W2S	(4) 12"x6"x2.5" pans, with or without handles

See individual specification sheets for full details.



MC1W5H



MC212S-2DD



MC125



MCE2W2H



MC3W2H

Small space. Big Impact.



Modular Food Holding Guide*

Product	Temperature °F / °C	Max. Recommended Hold Time (min.)	With Humidity (water layer under trivet)
Hamburger Patties	175 / 79	30	No
Crab Legs / Shrimp	160 / 71	45	Yes
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 (btm heat only; no lids)	165 / 74	30	No
Tortillas, Soft	180 / 82	60	No
Croissants	170 / 77	45	No
French Toast	165 / 74	60	No
Pancakes	180 / 82	30	No
Scrambled Eggs	180 / 82	60	No
Hot Dogs	180 / 82	180	Yes
Lasagna	170 / 77	60	No
Pasta	175 / 79	60	No
Rice	175 / 79	30	No
Vegetables	175 / 79	45	No
Bacon, Crisp (top & btm heat; no lids)	180 / 82	30	No
Bacon, Canadian	180 / 82	30	Yes
Nacho Cheese	165 / 74	240	No
Cut Green Beans / Mixed Vegetables	160 / 71	240	No
Chops, Sliced Meats	160 / 71	60	Yes
Chicken, Fried (top & btm heat; no lids)	170 / 77	30	No
Chicken, Boneless Breasts	175 / 79	60	Yes
Chicken Breasts, Grilled	170 / 77	150	Yes
Chicken Nuggets (top & btm heat; no lids)	190 / 88	25	No
Chicken, Pre-cooked Boneless Patties	150 / 66	90	Yes
Fish, Fried (top & btm heat; no lids)	170 / 77	30	No
Fish, Baked or Broiled	155 / 68	45	Yes
Pork Loin Roast, Whole	180 / 82	180	Yes
Ribs, In Sauce	175 / 79	90	No
Paella	180 / 82	60	No
Gravies, Sauces	170 / 77	45	No
Soups	185 / 85	90	No
Poppers, Fried (top & btm heat; no lids)	190 / 88	25	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. Holding times/temps for products with bottom heat and lids, unless otherwise noted.



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