



MODULAR HOLDING CABINETS

Manual or USB Menu Programming

(cabinets for 1/3 size pans)

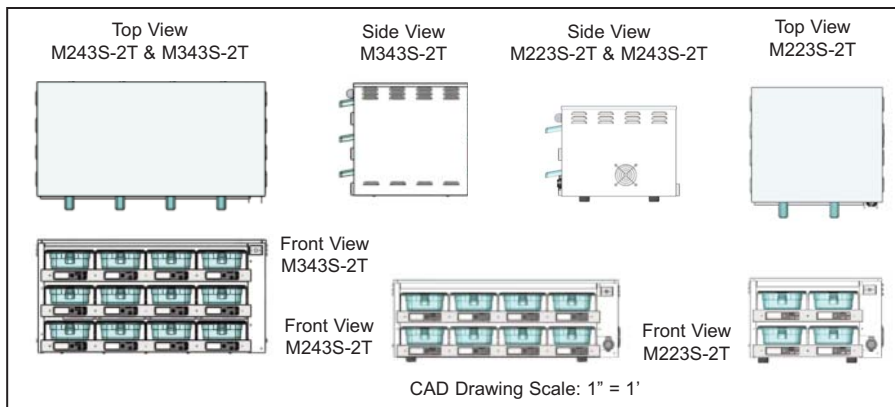
CARTER-HOFFMANN



FOOD SERVICE EQUIPMENT
MODULAR HOLDING

SPECIFICATIONS

Printed in U.S.A. M-Series 0719
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	Model Number	Pan Depth Approximately	Capacity 12 ³ / ₄ "x6 ⁵ / ₈ " (1/3 size)	Overall Dimensions						Shipping Weight lbs kg	
				Height		Width		Depth			
				in	mm	in	mm	in	mm		
☐	M223S-2T	2½" deep	4	11½	292	18 ⁷ / ₈	479	16 ⁷ / ₁₆	408	55	30
☐	M212S-2T	2½" deep	6	11½	292	26 ¹ / ₈	664	16 ⁷ / ₁₆	408	84	38
☐	M243S-2T	2½" deep	8	11½	292	33 ³ / ₈	848	16 ⁷ / ₁₆	408	90	41
☐	M343S-2T	2½" deep	12	16 ¹ / ₈	410	33 ³ / ₈	848	16 ⁷ / ₁₆	408	125	57

CONSTRUCTION...All stainless steel double wall cabinet construction. Modular design with one controller and one pan cavity per module. Black rubber feet.

CABINET MATERIAL...All stainless steel construction; 20 gauge 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... Insulated heater assemblies.

FEET... Rubber feet mounted to base of cabinet.

INTEGRATED PAN COVERS... Built-in, removable pan shrouds, for each cavity. Easily removed, without tools, for cleaning or holding uncovered food products. Lids in place provide seal for pans containing moisture-sensitive food products.

DATA PORT... USB Port for updating menu setpoints located on rear of unit. Uploading and downloading capability.

CONTROLLER... Alpha-numeric display for 25 menu items, with digital temperature and time display for each pan; countdown timer and audio/visual alarm. One controller for each pan. Far left controllers control bottom heaters for each shelf. Top heaters are controlled individually by each controller. Program temperature in one degree increments up to 225°F (107°C) on the bottom heaters and 290°F on the top heaters (144°C). Timer can be set for up to 99 minutes, in 1 minute increments. Countdown will convert to seconds when less than one minute is left. Individual pan timers. Pass through cabinets also have rear displays for temperature and time.

HEATING SYSTEM... Silicone pad heaters vulcanized to bottom on black hard coated anodized aluminum plate. 75 watt top heaters, one for each pan, with individual programming capability for temperature. 300 watt bottom heaters, one for each shelf, with programming capability for each shelf.

FACTORY SETPOINTS... Pre-programmed factory set points for controllers. Top heaters: 240°F (115°C); bottom heaters: 195°F (91°C) Preset timers for 30 minutes for covered foods; 20 minutes for uncovered foods.

ELECTRICAL CHARACTERISTICS...
M223: 120 volts, 60 Hz, 800 watts, 6.7 amps, NEMA 5-15P plug.
M212: 120 volts, 60 Hz, 1050 watts, 8.8 amps, NEMA 5-15P plug.
M243: 120 volts, 60 Hz, 1200 watts, 10.0 amps, NEMA 5-15P plug.
M343: 120 volts, 60 Hz, 1800 watts, 15.0 amps, NEMA 5-20P plug. Six foot 3 wire rubber cord with 3 prong grounding plug.

PERFORMANCE...Capable of heating to 290°F (121°C). Preheat to 180°F (82°C) in less than 10 minutes.

ACCESSORY PACKAGES...

- ☐ Pass-through (replace suffix "S" with suffix "P"; eg. M343P-2T)
- ☐ 1/3 size amber pans with single or double sided handle (depends on whether cabinet is single-sided or pass-through)
- ☐ 1/3 amber plastic trivets
- ☐ 1/3 size wire grates
- ☐ alternate electrical configurations

Specifications subject to change through product improvement & innovation.

CARTER-HOFFMANN

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FEATURES & BENEFITS

MODULAR HOLDING CABINETS Manual or USB Menu Programming *Since 1947, Foodservice Equipment That Delivers!*



M343S-2T



M243S-2T



M223S-2T



EASY MENU UPDATES... Programming can be done manually for each pan or via USB for up to 25 menu items for each pan.

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

REMOVABLE FOOD COVERS... Durable aluminum covers held in place by gravity. One cover for each pan. Prevent moisture loss and food deterioration and allow extended holding times. Easily removed for holding drier foods and cleaning.

INDIVIDUAL CONTROLS FOR EACH PAN... Allows the user full control of food temperatures and holding time for each pan for optimum quality. Alphanumeric display for up to 25 menu items for each cavity. Digital temperature and time display for each pan. Individual compartments also eliminate flavor transfer among held foods. Audible alarm signals the end of hold cycle. Pass through cabinets have rear displays for temperature and time.

EFFICIENT HEATING... Heat is directly transferred to the food product with minimal heat loss.

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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