



MODULAR HOLDING CABINETS

MC213GS-2T, MC223GS-2T, MC212GS-2T, MC243GS-2T, MC423GS-2T
Individual Pan Timers

CARTER-HOFFMANN



FOOD SERVICE EQUIPMENT
HEATED CABINETS



Model Number	Pan Depth Approximately	Capacity			Overall Dimensions						Shipping Weight	
		12 ³ / ₄ "x20 ³ / ₄ "	12 ³ / ₄ "x10 ³ / ₈ "	12 ³ / ₄ "x6 ⁵ / ₈ "	Height		Depth		Width		lbs	kg
					in	mm	in	mm	in	mm		
<input type="checkbox"/> MC213GS-2T	2 1/2" deep	-	-	2	14 1/2	369	15 7/8	403	9 7/8	251	37	17
<input type="checkbox"/> MC223GS-2T	2 1/2" deep	-	2	4	14 1/2	369	15 7/8	403	16 3/4	425	50	23
<input type="checkbox"/> MC212GS-2T	2 1/2" deep	2	4	6	12 3/4	318	15 7/8	403	24 3/8	619	65	29
<input type="checkbox"/> MC243GS-2T	2 1/2" deep	2	4	8	14 1/2	369	15 7/8	403	31 3/4	806	75*	34
<input type="checkbox"/> MC423GS-2T	2 1/2" deep	-	4	8	18 1/2	470	15 7/8	403	24 3/8	619	120*	54

*Unit must be bolted to counter (Agency requirement for heavier cabinets)

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

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

INTEGRATED PAN COVERS... Built-in, removable aluminum pan lids, held in place with gravity. Easily removed, without tools, for cleaning or holding uncovered food products. Lids in place provide seals for pans containing moisture-sensitive food products. Covers for 1/3, 1/2 and full size pans, depending on model number.

CONTROLLER... Electronic temperature controls with countdown timers and audio/visual alarm. Allows user to program temperature in one degree increments from up to 195°F (91°C). Timer can be set for up to 9 hours, 59 minutes, in 1 minute increments. Three timers per slot. Countdown will convert to seconds when less than one minute is left.

PAN TIMERS... Individual timers for 1/3 size pans. MC213GS-2T has 2 timers; MC223GS-2T has 4 timers; MC212GS-2T has 6 timers; MC243GS-2T and MC423GS-2T have 8 timers.

HEATING SYSTEM... For each shelf there is one silicone pad heater vulcanized to bottom of of hard coat anodized aluminum plate. MC213GS-2T: one 200 watt heater per shelf. MC212GS-2T & MC243GS-2T: one 300 watt heater per shelf. MC223GS-2T & MC423GS-2T: one 250 heater per shelf. Programmable controller, with a digital temperature and time display.

ELECTRICAL CHARACTERISTICS...

MC212GS-2T & MC243GS-2T operate on 120 volts, 60 cycle, 600 watts, 5.0 amps, 15 amp plug. MC223GS-2T operates on 120 volts, 60 cycle, 500 watts, 4.2 amps, 15 amp plug. MC312GS-2T operates on 120 volts, 60 cycle, 400 watts, 3.3 amps, 15 amp plug. MC423GS-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.

OPTIONS & ACCESSORIES...

- Pass-through (substitute "P" for "S" in model number)
- Amber pans (specify size)
- Additional food pan covers

SPECIFICATIONS

Specifications subject to change through product improvement & innovation.



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FEATURES & BENEFITS

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Since 1947, Foodservice Equipment That Delivers!



CONTROLS FOR EACH SHELF WITH INDIVIDUAL PAN TIMERS... Each shelf can be set to single temperature, with timers for each 1/3 size pan on the shelf.

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

LIGHTWEIGHT MODULAR DESIGN... For adaptability to a wide range of uses and a variety of spaces.

REMOVABLE FOOD COVERS... Prevent moisture loss and food deterioration and allow extended holding times. Easily removed for cleaning.

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



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

