



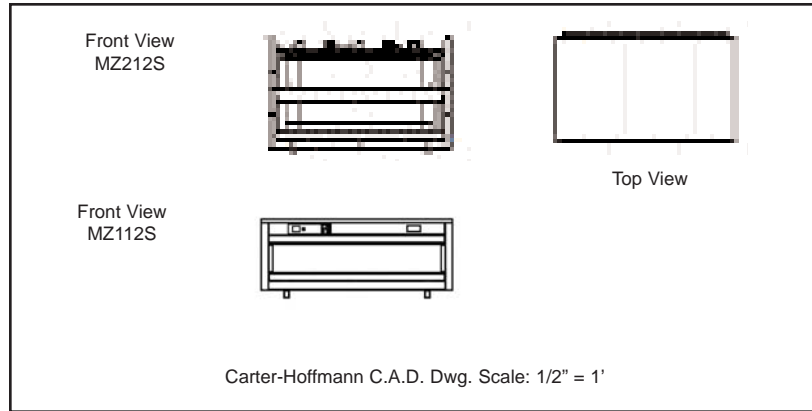
MZ112S & MZ212S MODULAR HOLDING CABINETS

For 12" x 20" x 2 1/2" or Fractional Pans

CARTER-HOFFMANN



FOOD SERVICE EQUIPMENT
HEATED CABINETS



SPECIFICATIONS

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"/> MZ112S	2 1/2" deep	1	2	3	8 ³ / ₈	213	17 ³ / ₄	451	23 ⁷ / ₈	606	50	23
<input type="checkbox"/> MZ212S	2 1/2" deep	2	4	6	16 ⁵ / ₈	422	17 ³ / ₄	451	23 ⁷ / ₈	606	79	36

*Pans not included.

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 with 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 legs with adjustable rubber foot mounted to base of cabinet.

CAPACITY...MZ112S has one cavity that will accommodate one full size pan, two 1/2 size pans or three 1/3 size pans: 2.5" deep. MZ212S has two cavities that will accommodate two full size pans, four 1/2 size pans & six 1/3 size pans: 2.5" deep Single-sided access. (Pans not included).

LIDS... Fixed-in place aluminum lids, removable, without tools, for easy cleaning or holding uncovered food products. Lids in place provide seals for pans containing moisture-sensitive food products.

CONTROLLER... Electronic temperature controls with three countdown timers per shelf and audio/visual alarm. Allows user to program temperature in one degree increments from up to 225 degrees Fahrenheit (107°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.

HEATING SYSTEM... For each shelf there are two 300 watt silicone pad heaters vulcanized to bottom of black hard coat anodized aluminum plate; one top heater and one bottom heater. Programmable controller, with a digital temperature and time display.

ELECTRICAL CHARACTERISTICS...

MZ112S operates on 120 volts, 60 cycle, 600 watts, 5 amps, 10 amp plug. Six foot 3 wire rubber cord with 3 prong grounding plug. NEMA 5-15P. MZ212S operates on 120 volts, 60 cycle, 1200 watts, 15 amp plug. Six foot 3 wire rubber cord with 3 prong grounding plug. NEMA 5-15P.

OPTIONS & ACCESSORIES...

- Pass-through, dual-sided access (replace suffix "S" in model number with suffix "P")
- Pans (specify size and type)

Specifications subject to change through product improvement & innovation.

CARTER-HOFFMANN

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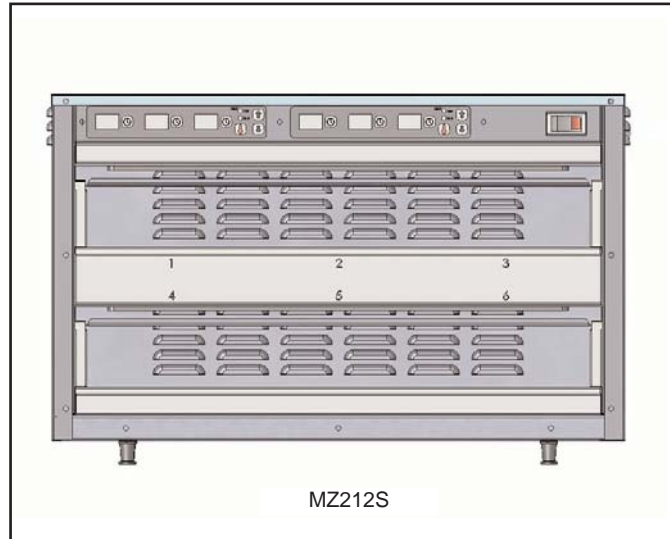
FEATURES & BENEFITS

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MODULAR HOLDING CABINET Model MZ212S

Since 1947, Foodservice Equipment That Delivers!



MZ212S

REMOVABLE FOOD COVERS... Allow for moist and crispy food holdin in same cabinet. Prevent moisture loss and food deterioration and allow extended holding times for moist food holding. Easily removed for holding crispy foods and cleaning.

TOP AND BOTTOM HEAT... Heaters on top and bottom of cavity are independently controlled for precise temperature and product holding. For moisture-sensitive foods, turn off top heat and leave pan covers in. For crispier foods, turn on top and bottm heat and remove pan covers.

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

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

INDIVIDUAL CONTROLS FOR EACH COMPARTMENT... Allows the user full control of food temperatures and holding time for each pan for optimum quality. Individual compartments also eliminate flavor transfer among held foods. Audible alarm signals the end of hold cycle.

CAPACITY... Accommodates one 12"x20" (full size), two 12"x10" (1/2 size) or three 12" x 6" (1/3 size) pans in each cavity (2.5" deep). Stainless steel or polycarbonate pans can be used (not included).

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

