



# MODULAR HOLDING CABINETS

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

CARTER-HOFFMANN  
HEATED CABINETS  
FOOD SERVICE EQUIPMENT



Model Number	Pan Depth Approximately	Capacity			Overall Dimensions						Shipping Weight	
		12 <sup>3</sup> / <sub>4</sub> "x20 <sup>3</sup> / <sub>4</sub> "	12 <sup>3</sup> / <sub>4</sub> "x10 <sup>3</sup> / <sub>8</sub> "	12 <sup>3</sup> / <sub>4</sub> "x6 <sup>5</sup> / <sub>8</sub> "	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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## MODULAR HOLDING CABINETS

Models MC312GS-2T, MC223GS-2T, MC212GS-2T, MC243GS-2T, MC423GS-2T

*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

