

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	175 / 79	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

Modular Holding Cabinets

Point-of-Use Holding



Keep food hot, fresh, where it is needed!

*Download specification sheets for full details.

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Small Space. Big Impact

Flex your menu options with Carter-Hoffmann's modular holding cabinets. Individually heated pan cavities provide the best environment and extend holding times while maintaining just-cooked quality and freshness.



MC1W4H

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 kept warm via direct transfer of heat to the food pan creating the perfect holding environment for just about any product. Most 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, and there are no doors for easy access.

Boost your profits... with minimal investment

You can hold food longer, fresher and achieve greater customer satisfaction with less waste. You can expand your menu with lower investment in space and equipment, and boost your profits!

Reliability

They're proven performers and built to withstand the everyday rigors of a busy restaurant.



Feature	Carter-Hoffmann	Duke	Prince Castle	Merco
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	YES
Available top and bottom heat	YES	NO	YES	YES
Easy to program temperature and time	YES	NO	NO	YES
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

One Cabinet...Multiple Environments

- Maintain fresh flavor and quality... expand your menu with minimal investment in valuable kitchen space
- Improve service speed, increase throughput, and even out the bottleneck during rush times
- Reduce waste... food stays fresher, longer when it is held properly

Choose from 3 series to suit your needs and budget.

They come in a wide variety of sizes and configurations, for commonly used pan sizes to suit any kitchen and you don't pay for what you don't need.

GOOD



MC212GS-2T

MOIST ONLY

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.

BETTER



MZ223GS-2T

MOIST & CRISPY

MZ universal models have both bottom and top heat: They 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.

BEST



M243S-2T

MOIST & CRISPY

M universal models have alphanumeric displays individual settings for 1/3 size pans in single sided or two-sided access and provide FLEXIBLE food holding for moist and crispy foods. Menu settings can be made manually or automatically via USB port.

Flexible Food Holding in a Compact Space!

