



MODULAR HOLDING CABINETS

M Series—Top and Bottom Heat with USB Menu Assist

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MC Series—Bottom Heat

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MODULAR HOLDING-M SERIES

COUNTERTOP - TOP & BOTTOM HEAT with USB MENU ASSIST INDIVIDUAL PAN CONTROL



M223S-2T



M212S-2T



M243S-2T

M Series Features & Benefits

- Models with single or dual-sided access
- Self-contained food covers—NEW DESIGN!
- Easy to program—manual and USB connection for menu updates; 4 character alpha-numeric displays
- Temperature control in one degree increments up to 190°F (88°C) on top heaters and 250°F (121°C) on bottom heaters
- Up to 25 menu settings for each pan for temperature and time
- Accommodate high temp plastic or stainless steel pans (not included)
- Each pan's top heaters can be individually temperature controlled
- Each shelf has one bottom heater across the whole shelf with individual temperature



M343S-2T

M Series with Top and Bottom Heat

Model Number	Pan Capacity 6-7/8" x 12-3/4" x 2-1/2" (1/3 Size Pans)	Pan Cavity Size		Overall Dimensions			Class 100 Shipping Weight lbs (kg)	Electrical Wattage (Amps)
		Height in (mm)	Width in (mm)	Height in (mm)	Depth in (mm)	Width in (mm)		
M223S-2T	4 (2 cavities, 4 controls, 4 timers)	3-1/4 (83)	14-1/2 (368)	11-1/2 (292)	16-7/16 (408)	18-7/8 (479)	55 (30)	800 (6.7)
M212S-2T	6 (2 cavities, 6 controls, 6 timers)	3-1/4 (83)	21-3/4 (552)	11-1/2 (292)	16-7/16 (408)	26-1/8 (664)	84 (38)	1050 (8.8)
M243S-2T	8 (2 cavities, 8 controls, 8 timers)	3-1/4 (83)	29 (737)	11-1/2 (292)	16-7/16 (408)	33-1/8 (848)	90 (41)	1200 (10.0)
M343S-2T	12 (3 cavities, 12 controls, 12 timers)	3-1/4 (83)	14-1/2 (368)	16-1/8 (410)	16-7/16 (408)	33-1/8 (848)	125 (57)	1800 (15.3)

OPTIONS AND ACCESSORIES - M Series

Change from single-sided to pass-through (substitute "P" for "S" in model number)

Pans—specify size, type and quantity

Additional self-contained food covers

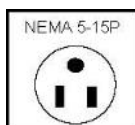
Models for 4" deep pans (substitute "-4T" for "-2T" in model number; M243S and M343S only)



1/3 size pans used in modular holding cabinets; note: pans w/ 2 handles should be used in optional 2-sided access cabinets only (PANS ARE NOT INCLUDED)



ELECTRICAL INFORMATION



All models operate on 120 volts, 60 Hz, single phase. Wattage varies by model number. M223, M212 & M213 operate on 15 amps or less. M343 operates on 20 amps; NEMA 5-20P.



Individual pan covers



USB port

MODULAR HOLDING-MC SERIES

COUNTERTOP - BOTTOM HEAT

MC Features & Benefits

- Models with single or dual-sided access
- Self-contained food covers; easy-in, easy-out design
- Easy to program—individually controlled zones
- Temperature control in one degree increments up to 195°F (91°C)
- Countdown timers for each pan—up to 9 hours, 59 minutes per zone; programmable for up to six pre-set times per timer
- Accommodate high temp plastic or stainless steel pans (not included)
- Bottom heat for gentle moist food holding



MC212GS-2T



MC1W4H

MC Series with Bottom Heat for 1/3 Size Pans (single-sided access)

Model Number	Pan Capacity 6-7/8" x 12-3/4" x 2-1/2" (1/3 Size Pans)	Pan Cavity Size Height Width in (mm)	Overall Dimensions Height Depth Width in (mm)	Class 100 Shipping Weight lbs (kg)	Electrical Wattage (Amps)
MC213GS-2T Single-sided	2 (2 cavities, 2 controls, 2 timers)	2-1/2 7 (64) (178)	14-1/2 15-7/8 9-7/8 (368) (403) (251)	37 (17)	400 (3.3)
MC223GS-2T Single-sided	4 (2 cavities, 2 controls, 4 timers)	2-1/2 14 (64) (355)	14-1/2 15-7/8 16-3/4 (368) (403) (425)	50 (23)	500 (4.2)
MC212GS-2T Single-sided	6 (2 cavities, 2 controls, 6 timers)	2-1/2 21 (64) (533)	12-3/4 15-7/8 24-1/8 (324) (403) (613)	65 (29)	600 (5.0)
MC243GS-2T Single-sided	8 (2 cavities, 2 controls, 8 timers)	2-1/2 28 (64) (711)	12-3/4 15-7/8 31-3/4 (324) (403) (806)	75 (34)	600 (5.0)
MC423GS-2T Single-sided	8 (4 cavities, 4 controls, 8 timers)	2-1/2 14 (64) (355)	18-1/2 15-7/8 24-3/8 (470) (403) (619)	120 (54)	1000 (8.3)

For dual-sided access, replace suffix "S" with suffix "P" when ordering.

MC Series with Bottom Heat for 1/3 Size Pans (dual sided access)

Model Number	Pan Capacity 6-7/8" x 12-3/4" x 2-1/2" (1/3 Size Pans)	Pan Cavity Size Height Width in (mm)	Overall Dimensions Height Depth Width in (mm)	Class 100 Shipping Weight lbs (kg)	Electrical Wattage (Amps)
MC1W3H Pass-thru	3	2-1/2 7 (64) (178)	16-5/8 15-1/4 9-1/2 (422) (387) (241)	42 (19)	600 (5)
MC1W4H Pass-thru	4	2-1/2 7 (64) (178)	21-5/8 15-1/4 9-1/2 (543) (387) (241)	58 (26)	800 (6.7)
MC1W5H Pass-thru	5	2-1/2 7 (64) (178)	26-5/8 15-1/4 9-1/2 (676) (387) (241)	64 (29)	1000 (8.3)

For single-sided access, replace suffix "H" with suffix "S" when ordering.

OPTIONS AND ACCESSORIES - MC Modular Cabinets

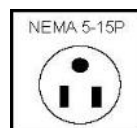
Change from single-sided to pass-through access (MC213GS-2T, MC223GS-2T, MC212GS-2T, MC243GS-2T, MC423GS-2T)

Change from pass-through to single-sided access (MC1W3H, MC1W4H, MC1W5H)

Pans—specify size, type and quantity

Additional self-contained food covers

ELECTRICAL INFORMATION



All models operate on 120 volts, 60 Hz, single phase. Wattage varies by model number. All operate on 15 amps or less.



MODULAR HOLDING-MZ SERIES

COUNTER TOP - TOP AND BOTTOM HEAT



MZ223GS-2T

MZ Features & Benefits

- Models with single or dual-sided access
- Self-contained food covers; easy-in, easy-out design
- Easy to program—individually controlled zones; top and bottom heat for flexible food holding
- Temperature control in one degree increments up to 250°F (121°C) for top and bottom heaters
- Countdown timers for each pan—up to 9 hours, 59 minutes per zone; programmable for up to six pre-set times per timer
- Accommodate high temp plastic or stainless steel pans (not included)

MZ Series with Top and Bottom Heat for 1/3 Size Pans (single sided access)

Model Number	Pan Capacity 6-7/8" x 12-3/4" x 2-1/2" (1/3 Size Pans)	Pan Cavity Size Height Width in (mm)	Overall Dimensions Height Depth Width in (mm)	Class 100 Shipping Weight lbs (kg)	Electrical Wattage (Amps)
MZ213GS-2T Single-sided	2 (2 cavities, 2 controls, 2 timers)	2-1/2 14 (64) (355)	17-7/16 15-7/8 9-7/8 (443) (403) (251)	38 (17)	800 (6.7)
MZ223GS-2T Single-sided	4 (2 cavities, 2 controls, 4 timers)	2-1/2 14 (64) (355)	17-7/16 15-7/8 16-3/4 (443) (403) (419)	52 (24)	1000 (8.3)
MZ212GS-2T Single-sided	6 (2 cavities, 2 controls, 6 timers)	2-1/2 21 (64) (533)	17-7/16 15-7/8 24-1/8 (443) (403) (595)	79 (36)	1200 (10)
MZ243GS-2T Single-sided	8 (2 cavities, 2 controls, 8 timers)	2-1/2 28 (64) (711)	17-7/16 15-7/8 31-3/4 (443) (403) (806)	83 (37)	1200 (10)
MZ423GS-2T Single-sided	8 (4 cavities, 4 controls, 8 timers)	2-1/2 14 (64) (355)	21-3/4 15-7/8 24-3/8 (552) (403) (619)	120 (54)	2000 (8.3)

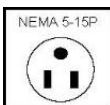
For dual-sided access, replace suffix "S" with suffix "P" when ordering.

OPTIONS AND ACCESSORIES - MZ Modular Cabinets

Change to pass-through

Pans—specify size, type and quantity

Additional self-contained food covers



All models, except MZ423GS-2T, operate on 120 volts, 60 Hz, single phase. Wattage varies by model number. All operate on 15 amps or less. MZ423GS-2T operates on 240 volts, 15 Amps (NEMA 6-15P).



MODULAR HOLDING-MT SERIES

COUNTER TOP - TOP ACCESS



MT23-6

Features & Benefits

- Compact counter-top alternative to dry-well holding. Hold any food warm with access from the top.
- Individually controlled silicone pad heaters under pans for direct warming of each pan
- Sanitary and durable stainless steel construction with removable pan shroud for easy cleaning.
- Electronic controller for each pan; programmable in 1° increments up to 225°F; individual pan timers
- 6" deep pans with hinged, notched lids for ladles (2 pans and 2 ladles included)

MT Top Access Modular Holding Station - for 6" Deep 1/3 Size Pans

Model Number	Pan Capacity 1/3 size 6-3/4" x 12-1/2" x 6"	Electrical Requirements* Volts / Phase / Hz / Amps / Watts	Overall Dimensions Height Depth Width in (mm)	Class 100 Shipping Weight lbs (kg)
MT23-6	2	120v / 1Ph / 60Hz / 3.3A / 400 Watts	10 17-1/2 15-3/4 (254) (445) (400)	14 (6.4)

*Other electrical configurations available. Contact factory.





CRISP 'N HOLD[®] FRIED FOOD STATIONS

Counter-Top and Drop-In Stations

Vertical Crisp 'N Hold Counter-Top and Floor-Standing Cabinets

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