MODULAR HOLDING

CARTER-HOFFMANN TRAINING

PRODUCT LINE CATEGORIES

HEATED TRANSPORT

HOT HOLDING CABINETS

HOT HOLDING STATIONS

MODULAR HOT HOLDING

PICK-UP CABINETS

MODULAR HOLDING CABINETS

MODULAR HOLDING TRAINING

MC SERIES

MZ SERIES

M SERIES

DIGIMOD SERIES

MC SERIES

BENEFITS

- GOOD Solution
- Easy to program
- Bottom heat for gentle moist food holding
- Self-contained food covers
- Models with single or dual-sided access
- Bottom Heat controlled by each individual shelf

FEATURES

- Individually controlled zones for programming
- 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
- Accommodates high temp plastic or stainless steel 1/3 pans

MZ SERIES

BENEFITS

- BETTER Solution
- Easy to program and flexible food holding
- Self-contained food covers
- Models with single or dual-sided access
- Heat controlled by the top & bottom of each shelf

FEATURES

- Individually controlled zones; top & bottom heat
- 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
- Accommodates high temp plastic or stainless steel 1/3 pans

M SERIES

BENEFITS

- BEST overall solution
- Universal models
- Menu flexibility
- Moist and Crispy options
- Self-contained food covers
- Each pan's top heaters can be individually temperature controlled
- Each shelf has one bottom heater across the whole shelf with individual temperature

FEATURES

- Models with single or dual-sided access
- Accommodates high temp plastic or stainless steel 1/3 pans
- Manual & USB connection for menu programming
- Temperature control in one degree increments up to 190°F (88°C) on top heaters and 250°F (121°C) on bottom heaters

NEW DIGIMOD

BENEFITS

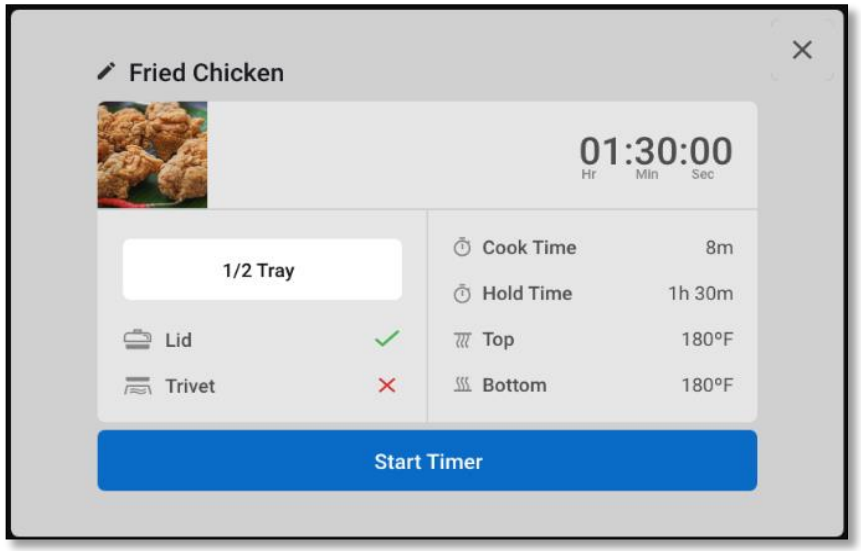
- Removable food covers
- Intuitive touchscreen controls
- Daypart menu management and customization
- Replenish and expiry alerts

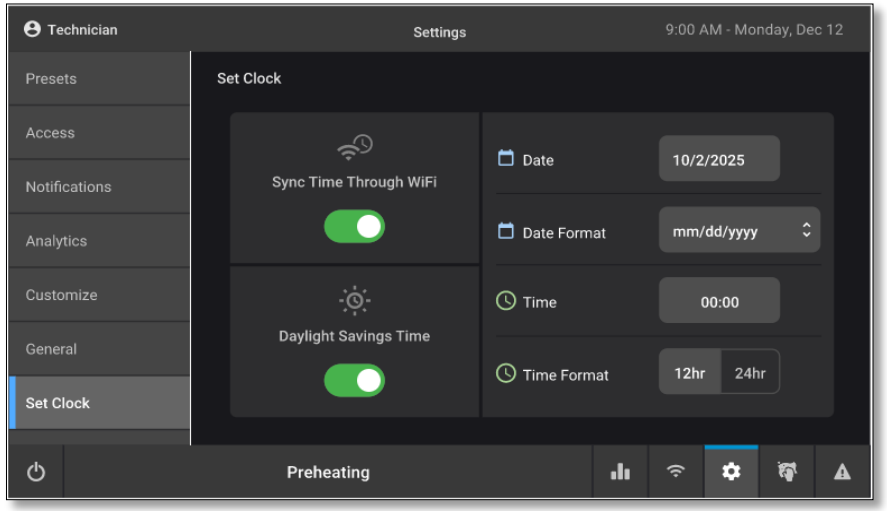
FEATURES

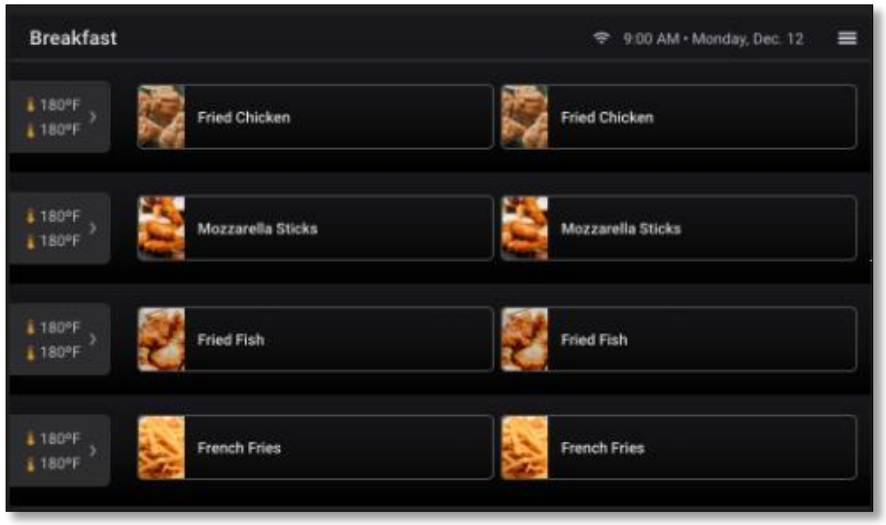
- Each shelf ‘s temperature is independently controlled
- Holds variety of menu items from moisture-sensitive to crispy food
- Monitor and manage equipment with Open Kitchen

MODULAR HOLDING TRAINING

- TOUCHSCREEN CONTROL
- MENU CUSTOMIZATION
- REPLENISH ALERTS







THANK YOU!

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