



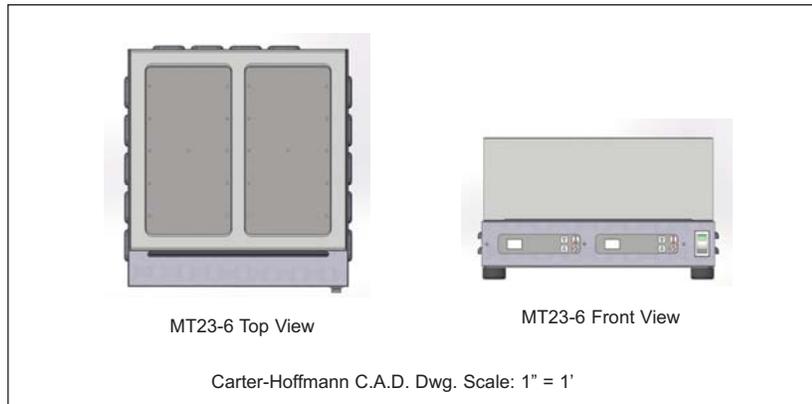
# MT SERIES TOP ACCESS MODULAR HOLDING

For 6" Deep 1/3 Size Covered Pans  
Individual Pan Temperature Control

CARTER-HOFFMANN



FOOD SERVICE EQUIPMENT  
SOUP WARMERS



Model Number	Pan Capacity 1/3 size Approximately 6 <sup>3</sup> / <sub>4</sub> x 12 <sup>1</sup> / <sub>2</sub> x 6	Electrical Requirements  Volts / Phase / Hz / Amps / Watts	Overall Dimensions						Shipping Weight	
			Height		Depth		Width		lbs	kg
			in	mm	in	mm	in	mm		
MT23-6	2	120v / 1Ph / 60Hz / 3.3A / 400w	10	254	17 <sup>1</sup> / <sub>8</sub>	435	15 <sup>3</sup> / <sub>4</sub>	400	14	6.4

**CONSTRUCTION...**All stainless steel cabinet construction. Modular design with one controller and one pan cavity per well. Removable pan shroud for easy cleaning.

**CABINET MATERIAL...**All stainless steel construction; 20 gauge polished exterior. Each well has an aluminum plate heater.

**LEGS...** Four rubber feet.

**PANS...** Two 6" deep 1/3 size high temperature amber pans with hinged covers; notched corners for ladles.

**OVERHEAD CLEARANCE...** Minimum 5" required over unit required for opening pan covers.

**CONTROLLERS...** Programmable electronic temperature controls with countdown timer and audio/visual alarm. One control for each pan. Each controller allows user to program temperature in one degree increments up to 225 °F (107°C) and up to six pre-set times. Timer can be set for up to 9 hours, 59 minutes, in 1 minute increments. Countdown will convert to seconds when less than one minute is left.

**HEATING SYSTEM...** Each well operates on one 200 watt silicone pad heater for each module. 400 watts total. Each well has individual controls.

**ELECTRICAL CHARACTERISTICS...** Operates on 120 volts, 60 cycle, single phase, 400 watts, 3.3 amps. Six foot 3 wire rubber cord with 3 prong grounding plug. NEMA 5-15P.

**PERFORMANCE...** Capable of heating to 225°F (107°C). Preheat to 200°F (93°C) in less than 10 minutes.

**ACCESSORIES (included)...**  
2 pans with hinged covers and 2 ladles

# SPECIFICATIONS

Specifications subject to change through product improvement & innovation.



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# FEATURES & BENEFITS

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## MT SERIES TOP ACCESS MODULAR HOLDING

*Since 1947, Foodservice Equipment That Delivers!*



MT23-6

**COUNTER-TOP DESIGN...** Hold any kind of moisture sensitive food, i.e. soups, proteins, vegetables, etc. in a small cabinet that can be placed anywhere extra food holding capacity is needed. Adaptable for a wide range of uses in a variety of spaces.

**FOOD PANS...** High temp amber polycarbonate pans with hinged covers for protected holding. Corner notches for ladles. Pans and ladles included.

**INDIVIDUAL CONTROLS FOR EACH PAN...** Allows the user full control of food temperatures and holding time for each pan for optimum quality. Each control can be programmed for temperature and time.

**ALL STAINLESS STEEL CABINET...** For durability and easy cleaning. Removable pan shroud for easy cleaning.

**EFFICIENT HEATING...** Heat is directly transferred to the food product with minimal heat loss.

### **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