

# CARTER-HOFFMANN MODULAR HOLDING CABINET OWNERS OPERATORS MANUAL

MODELS: MC1W1H-MC1W5H, MC2W1H-MC2W4H, MC3W1H-MC3W2H, MC4W1H-MC4W2H,  
MC125, MC2W2S, MC3W1SN01, MC3W2SN01  
with "P1-P6" program controller



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MC1W5H



MC2W2H



MC3WSN01

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## INTRODUCTION

**AccuFresh® Modular Holding Cabinet** is designed to hold pre-cooked food products at temperature. Holding times and temperatures are controlled by an electronic controller and are individually programmable for each module. Timer can be set in one minute increments up to 99 minutes. Temperature can be set in 1°F increments up to 195°F.

## SAFETY

Knowledge of proper installation, operation and maintenance procedures is essential to ensure the safe operation of this oven.

1. Always have dry hands prior to using the ON/OFF switch.
2. Turn OFF the ON/OFF switch anytime the cabinet is not in use, for extended periods of time.
3. If an electrical shock is felt when touching the cabinet, disconnect the power immediately and call Carter-Hoffmann Technical Service for assistance or service.
4. If the power cord is frayed or the plug damaged, DO NOT PLUG INTO THE ELECTRICAL POWER RECEPTACLE. IF IT IS ALREADY PLUGGED IN, SHUT OFF THE MAIN CIRCUIT BREAKER, LOCATED IN THE BREAKER BOX, THEN DISCONNECT THE PLUG.
5. DISCONNECT THE POWER CORD BEFORE ATTEMPTING ANY REPAIRS TO THE CABINET AND/OR CLEANING THE UNIT. REPAIRS TO THIS UNIT MUST BE PERFORMED BY QUALIFIED PERSONNEL.
6. DO NOT SPRAY WITH WATER HOSE OR SUBMERGE THE CABINET. ELECTRICAL COMPONENTS AND WIRING PRESENT A HIGH SHOCK HAZARD WHEN WET.

## SAFETY PRECAUTIONS



### WARNING: ELECTRIC SHOCK HAZARD

All servicing requiring access to non-insulated components must be performed by qualified service personnel. DO NOT open any access panel that requires the use of tools. Failure to heed this warning may result in severe electric shock.



### CAUTION: ELECTRIC SHOCK HAZARD

Disconnect this appliance from electrical power before performing any maintenance or servicing.



### CAUTION: BURN HAZARD

Exposed metal surfaces can be hot to the touch and may cause burns.

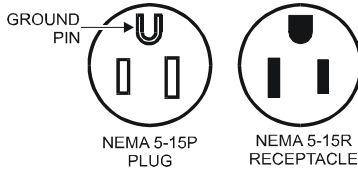
## IMPORTANT SAFETY INSTRUCTIONS

When using electrical appliances basic safety precautions should be adhered to, including the following:

- 1) Operators of this appliance must be familiar with the appliance use, limitations and associated restrictions. Operating instructions must be read and understood by all persons using or installing this appliance.
- 2) This appliance must be grounded. Connect only to properly grounded outlet. See "Grounding Instructions" found on page 4.
- 3) Use this appliance only for its intended use as described in the manual.
  - a. This equipment is specifically designed to hold pre-cooked food at temperature.
  - b. This equipment is intended for use in commercial establishments only.
  - c. This equipment is not designed for industrial or laboratory use.
- 4) Cleanliness of this appliance and accessories is essential to good sanitation.
- 5) DO NOT submerge this appliance in water. This appliance is not jet stream approved. DO NOT direct water jet or steam jet at this appliance, or at any control panel or wiring. DO NOT splash or pour water on, in or over any controls, control panel or wiring. DO NOT use corrosive chemicals or vapors in this appliance.
- 6) DO NOT operate this appliance if it has a damaged cord or plug, if it is not working properly, or if it has been damaged or dropped. Do not immerse cord or plug in water, keep cord away from heated surfaces, and do not let cord hang over edge of table or counter.
- 7) Only qualified service personnel should service this appliance. Contact nearest authorized service facility for examination, repair, or adjustment.
- 8) DO NOT cover or block any openings on the appliance.
- 9) DO NOT store this appliance outdoors. DO NOT use this product near water – for example, near a kitchen sink, in a wet basement, or near a swimming pool, and the like.
- 10) DO NOT use the appliance for storage. DO NOT store flammable or combustible materials in or near the appliance. Never leave anything in a warming cavity when the appliance is not in use.

**SAVE THESE INSTRUCTIONS**

## **Installation and Startup Guide** **MC-Series Holding Cabinet**



1. Check for proper voltage and circuit breaker size. Cabinet requires 120 Volt, Single Phase, 15 Amp Circuit
2. Ensure receptacle is correctly installed and operating safely. Requires grounded NEMA 5-15R receptacle.
3. Position cabinet on table or counter top. Maintain 2" of clearance on each side to allow for adequate cooling.

### **IMPORTANT:**

Front and back of cabinet must remain clear for access.

Maintain 2" of clearance on each side of cabinet to allow for adequate cooling.

### **Location**

For proper operation and maximum performance, locate the unit in an ambient air temperature of less than 80F (21C).

Avoid areas near exhaust fans where there are active air movements.

For safe operation, locate the unit a reasonable distance from combustible walls and materials.

To prevent injury and damage, locate the unit at a proper and safe working height. The location should be level, clean of debris, and strong enough to support the weight of a fully loaded unit.

### **Countertop Mounting**

To prevent electrical shock, be sure unit is unplugged from an electrical outlet. If unit has been operated, allow unit to cool before installing. For safety reasons, countertop must be made of a non-combustible material, clean and free of debris.

**NOTE:** The technical content of this manual, including any wiring diagrams, schematics, parts breakdown illustrations and/or adjustment procedures, is **intended for use ONLY by qualified technical personnel.**

### **Electrical Specifications**

MODEL	MODULES	WATTS	VOLTS	AMPS
MC3W1SN01	3	600	120	5.0
MC2W2S	4	800	120	6.7
MC2W2H	4	800	120	6.7
MC1W5H	5	1000	120	8.3
MC125	5	1500	120	12.5
MC3W2SN01	6	1200	120	10.0
MC3W2H	6	1200	120	10.0
MC4W2H	8	1600	120	13.3
MC2W4H	8	1600	120	13.3

## **GROUNDING INSTRUCTIONS**

This appliance must be grounded. In the event of an electrical short circuit, grounding reduces the risk of electric shock by providing an escape wire for the electric current. This appliance is equipped with a cord having a grounding wire with a grounding plug. The power cord plug must be plugged into an outlet that is properly installed and grounded.

Consult a qualified electrician or serviceman if the grounding instructions are not completely understood, or if doubt exists as to whether the appliance is properly grounded.

**WARNING—Improper use of the grounding can result in a risk of electric shock.**



## ACCUFRESH® MODULAR HOLDING CABINETS

Model Number*	Pan Capacity*	Pan Cavity Size		Overall Dimensions						Shipping Weight	
				Height		Depth		Width			
				in	mm	in	mm	in	mm		
MC1W5H	5	2 1/2	7	26 5/8	676	16 3/8	416	9 1/2	241	64	29
MC2W2H	4	2 1/2	7	11 3/4	298	16 3/8	416	18 3/4	476	71	32
MC3W2H	6	2 1/2	7	11 3/4	298	16 3/8	416	28 1/8	714	79	36
MC4W2H	8	2 1/2	7	11 3/4	298	16 3/8	416	37 3/8	949	105	48
MC2W4H	8	2 1/2	7	21 5/8	549	16 3/8	416	18 3/4	476	105	48
MC125	5	2 1/2	13	28 1/4	718	22 1/4	565	15	381	205	93
MC2W2S	4	2 1/2	7	11 3/4	298	16 3/8	416	18 3/4	476	71	32
MC3W1SN01	3	2 1/2	7	6 7/8	153	16 3/8	416	28 1/8	714	57	26
MC3W2SN01	6	2 1/2	7	11 3/4	298	16 3/8	416	28 1/8	714	79	36

**CONSTRUCTION...**All stainless steel double wall cabinet construction. Black rubber legs. Modular design with one controller and one pan cavity per module.

**CABINET MATERIAL...**Nickel-bearing type 300 series stainless steel, 20 gauge polished exterior. Each cavity has a scratch-resistant polymer lower surface with recessed aluminum plate. Angle slides keep plastic lids in place. Lids are removable for holding drier foods and cleaning.

**CABINET CAPACITY...** One per module, Clipper 1/3 size H-pans with handles, 21/2" deep. Pass-thru design for access from front and back. Note: MC125 is not pass through and has 13" wide pans.

**LIDS...** Spring-loaded, fixed-in place lids,

easily removed, without tools, for easy cleaning or holding uncovered food products. Lids in place provide seals for pans containing moisture-sensitive food products.

**CONTROLLER...** Electronic temperature controls with countdown timer and audio/visual alarm. Allows user to program temperature in one degree increments up to 195 degrees F. Timer can be set for up to 99 minutes, in 1 minute increments. Countdown will convert to seconds when less than one minute is left.

**HEATING SYSTEM...** For each module there is one 200 watt silicone pad heater vulcanized to bottom of aluminum plate. Programmable controller, with a digital temperature and time display.

**ELECTRICAL CHARACTERISTICS...** Operates on 120 volts, 60 cycle, single phase, 200-300 watts per zone, amperage varies in relation to number of zones. Ten foot 3 wire rubber cord with 3 prong grounding plug. NEMA 5-15P.

**PERFORMANCE...** Capable of heating to 195F (94C). Temperature default is 195F. Preheat to 180F (82C) in less than 10 minutes.

**OPTIONS & ACCESSORIES...**

- ▶ 1/3 Size pans with handles
- ▶ Contact factory for additional non-standard module configurations



*\*Specifications subject to change through product improvement & innovation.*

CARTER-HOFFMANN

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## **CLEANING INSTRUCTIONS**

### **MC-Series Modular Holding Cabinet**

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**CAUTION:  
ELECTRIC SHOCK  
HAZARD**

Disconnect appliance from electric power before cleaning.

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**CAUTION:  
HOT SURFACE**

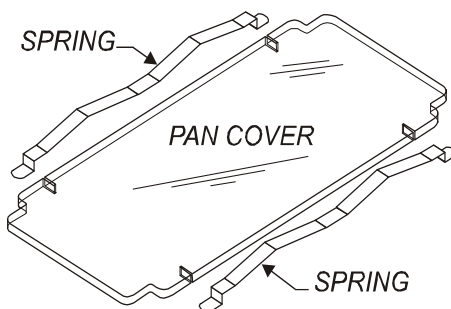
Exposed surfaces can be hot to the touch and may cause burns. Allow appliance to cool before cleaning.

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**IMPORTANT:**

DO NOT spill or pour water into controls, control panel or wiring. Water damage is **not** covered by warranty.



**CAUTION:** Unplug cabinet and allow to cool before cleaning.

**Daily Cleaning:**

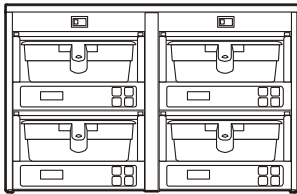
- 1) Remove power cord plug from outlet. Allow cabinet to cool.
- 2) Remove pans.
- 3) Wipe cabinet and inside surfaces of warming cavities with a clean towel moistened with cleaning solution.
- 4) Rinse by wiping with a clean towel moistened with clean water. Allow to air dry.
- 5) Connect power cord.

**Weekly Cleaning:**

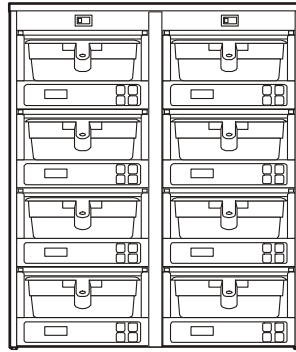
- 1) Remove power cord plug from outlet. Allow cabinet to cool.
- 2) Remove pans and pan covers.
- 3) Lightly spray cabinet and inside surfaces of warming cavities with cleaning solution.
- 4) Wipe cabinet and inside surfaces of warming cavities with a clean towel until clean. For heavy soils, use a non-scratch or nylon-scouring pad.
- 5) Rinse by wiping with a clean towel moistened with clean water. Allow cabinet to air dry.
- 6) Pans may be cleaned in the sink with mild detergent. Rinse and allow to air dry.
- 7) Clean pan covers by wiping with a clean towel moistened with cleaning solution. Springs may be removed from cover for cleaning; be sure springs are properly reinstalled. Rinse by wiping with a clean towel moistened with clean water. Allow to air dry then reinstall in cabinet with springs positioned "UP".
- 8) Connect power cord.

## FEATURES & OPERATING CONTROLS

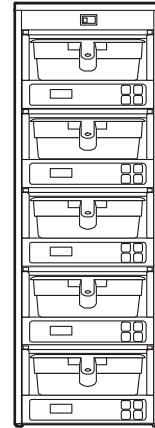
### CONFIGURATION EXAMPLES



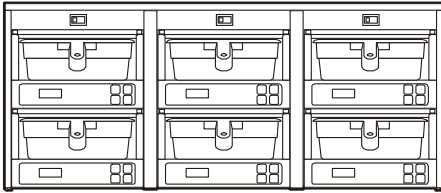
MC2W2H



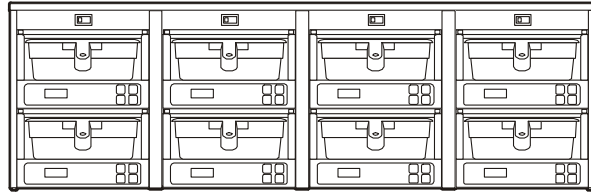
MC2W4H



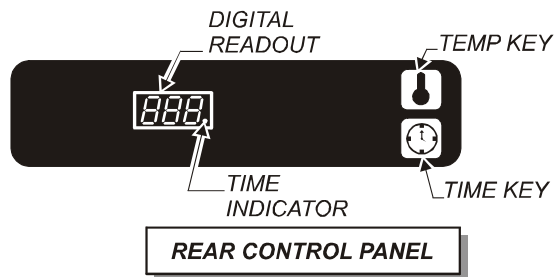
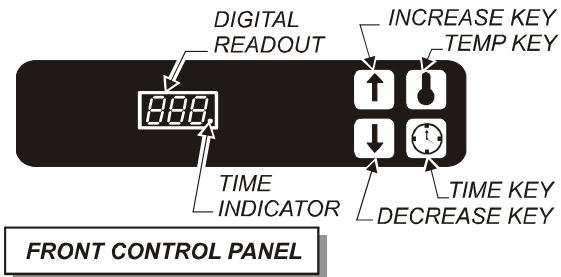
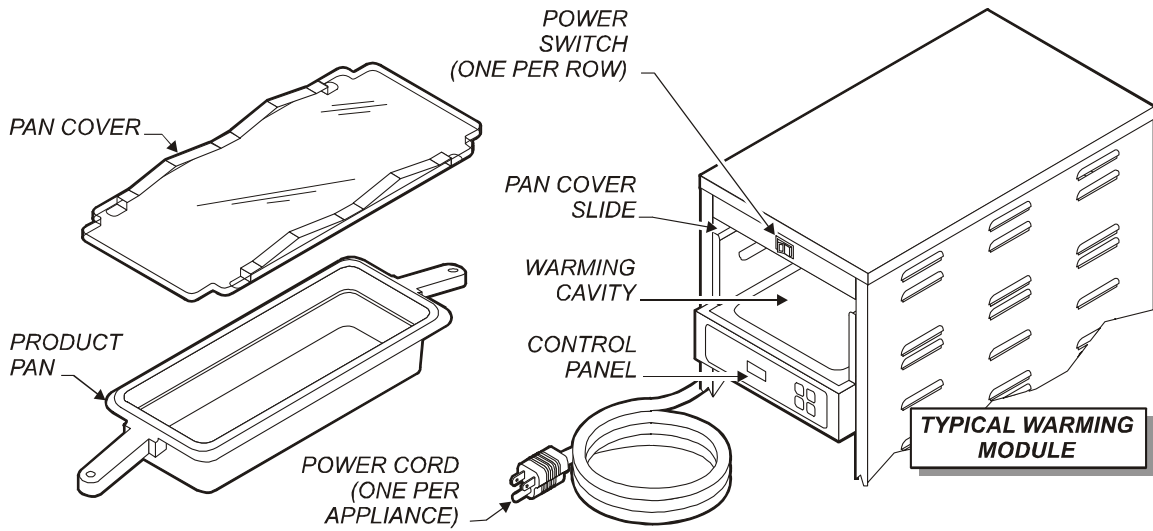
MC1W5H



MC3W2H



MC4W2H



## NORMAL OPERATION

**NOTE:** See *PROGRAMMING INSTRUCTIONS* on next page with instructions on how to enable DAYPARTS

 Temperature Is LOW

 Typical Temperature Reading

 Module is READY

**NOTE:** Timer can not be started until the cabinet is pre-heated.

**NOTE:** Press and release the TEMP KEY top view or verify a cavity setpoint.

 Typical Time Remaining

**NOTE:** Timer can be cancelled at any time during the cycle by pressing and holding the TIME KEY for 2 seconds.

 Timed Cycle Completed

**NOTE:** Program timer defaults to "P1" each time the unit is turned OFF then back ON.

## DAILY OPERATION



*(using cabinet with DAYPARTS ENABLED)*


Press the POWER SWITCH, located at the top front panel, to ON. The illuminated portion of switch will glow, indicating the power is ON. The cabinet will automatically preheat.

When first turned on, digital readout will display "LO" until the cabinet reaches 122°F. After the cabinet reaches 122°F the digital readout will display the current temperature, until temperature reaches the setpoint.

Once the cabinet reaches setpoint, the digital readout will display "P1". This indicates the cabinet is at temperature and ready to hold product. Load product into the pans and insert into cabinet cavity.

The cabinet has six programmable timers ("P1", "P2", "P3", "P4", "P5" and "P6") for each cavity. Different program times can be used for different parts of the day (e. g. Breakfast, Lunch, Dinner) or for alternate products.

Press the INCREASE KEY  or DECREASE KEY  to select the desired timer program, (P1-P6).

Once a timer menu (P1-P6) has been selected, press TIME KEY  to start the program. Refer to *Programming Instructions on the next page* to change programmed time.

The digital readout will count down, displaying the remaining time. When the timer reaches 5 minutes remaining, the timer will display "5" and will beep for 5 seconds.

The digital readout is displayed in hours and minutes until it is less than one minute. Once the time remaining is less than one minute, the digital readout counts down in seconds.

At the end of the timed cycle, the digital readout will flash "000" and an alarm will sound until the TIME KEY is pressed.

The digital readout will display the currently selected timer (e.g. "P1"), indicating that the cabinet is ready to hold product.

Remove product pan from cavity.

At the end of the day, press the POWER SWITCH to OFF and perform the daily cleaning procedures.

## CONTROLLER PROGRAMMING

**To enter into program mode, display must be in operating mode and not in a timing cycle .**

**NOTE:** Each module can be programmed individually.

Rear display cannot be programmed.

TEMPERATURE  
SETPOINT  
RANGE: 122°F - 195°F



TEMPERATURE  
DEFAULT  
SETPOINT: 195°F

TIMER RANGE:  
1 minute to 9 hours, 59  
minutes

**NOTE:** While in the program mode, if no key is pressed for 10 seconds, any changes will be saved and the control returns to normal operation mode.





**NOTE:**  
The technical content of this manual, including any wiring diagrams, schematics, parts breakdown illustrations and/or adjustment procedures, is intended for use **ONLY by qualified technical personnel.**

### ENTERING INTO PROGRAMMING MODE









Press the INCREASE KEY  and DECREASE KEY  at the same time for more than three seconds to enter into programming mode. The DIGITAL READOUT will display "PrG"

Once you are in the programming mode you will be able to make changes to the temperature and / or timer setpoints.

### CHANGING TEMPERATURE OR TIMER SETPOINTS (in program mode, front control panel only)

1. Enter into *PROGRAMMING MODE* as described above.
2. Press and hold the TEMP KEY  or TIME KEY  until display flashes.
3. Press INCREASE KEY  or the DECREASE KEY  to raise or lower temperature or time setpoint. Each time the key is pressed, setpoint is changed by 1°F or one minute.
4. Once the setpoint is correct, wait for display to stop flashing to save changes and exit the program mode or, return to step #1 to adjust other settings.

### CHANGING TIMERS and TEMPERATURES USING DAYPART OPERATION (in programming mode for P1 thru P6)

1. Press DECREASE KEY  and TIME KEY  at the same time to enter into *DAYPART OPERATION MODE*.
2. Enter into *PROGRAMMING MODE* as described above.
3. Press and hold the TEMP KEY  or TIME KEY  until display flashes.
4. Press INCREASE KEY  or the DECREASE KEY  to raise or lower temperature or time setpoint. Each time the key is pressed, setpoint is changed by 1°F or one minute.
5. Wait for display to stop flashing to save the changes and exit the program mode. To program other program modes, move to next step.
6. Press INCREASE KEY  or DECREASE KEY  to select desired timer program number (P1 thru P6).
7. Enter into *PROGRAMMING MODE* as described above.
8. Repeat steps #3 thru #5 as necessary above. Wait for display to stop flashing to save changes and exit program mode. Follow the normal operating instructions on page #7.



## SERVICE EXPECTATIONS

### Service Philosophy

***For over sixty years, Carter-Hoffmann has earned a reputation for manufacturing rugged and dependable foodservice equipment that permits foodservice professionals serve better food products to more people, and thus, grow their business.***

Our goal is not only to provide the best food service equipment for the price, but also to back it up with after-sale service that is responsive, fast, efficient and professional. Carter-Hoffmann products are innovative and efficient. They are easy to use, easy to clean and easy to maintain. Although the products are quite reliable, they are also designed to be easy to repair when necessary.

We believe that a malfunction to a Carter-Hoffmann product should cause as little inconvenience to the customer as possible. Our goal is to provide the same day service or within 24 hours and strive to fix it the first time. We are dedicated to making every aspect of our customer service the standard by which others are judged.

### End-User Responsibilities

**While we all strive to serve our mutual customers as well as possible, we remind the end-user (and their employees) that they also have some responsibilities.**

1. All shipping damage must be noted on the freight bill when the shipment is received. Any freight damages must be collected from the Freight Company, NOT Carter-Hoffmann.
2. The end-user should be advised beforehand to carefully unpack and inspect all products when they are received BEFORE SIGNING THE SHIPPER'S RECEIPT OF DELIVERY.
3. The end-user must provide a safe, dry, level surface for the equipment to be placed upon.
4. The end-user must provide the proper electrical supply. All in-wall electrical modifications are to be completed by a licensed electrician. All building modifications are the responsibility of the end-user. Specification literature changes frequently, please verify proper installation is possible.
5. The end-user must operate, clean and maintain the equipment in accordance with the procedures described in this Operation Manual.
6. Carter-Hoffmann is NOT responsible for any loss of the customer's income, loss of food product, extra labor charges, or any other incidental or consequential costs as a result of the malfunction of our product.
7. The end-user shall allow for on-premises repair of the equipment to be completed at a mutually convenient place and time.

### Warranty Service

1. Warranty service is to be **initiated** by authorized Carter-Hoffmann personnel only, please call Carter-Hoffmann directly and we will take care of everything.
2. The service provider is **NOT** authorized to change or extend any of the terms or conditions of our warranty.
3. Initial freight damage is **NOT** covered by the product warranty.

### Confidentially

1. The end user and all his employees and sub-agents shall protect and keep confidential Carter-Hoffmann's proprietary designs, information, and knowledge.
2. All literature and informational materials provided by Carter-Hoffmann are to be considered confidential; they remains Carter-Hoffmann's property; and are not to be reproduced without our prior approval

### ***Carter-Hoffmann Warranty:***

*Carter-Hoffmann ("CARTER-HOFFMANN") warrants to the initial purchaser of its standard Carter Line Products that CARTER-HOFFMANN will, at its option, repair or replace, during the warranty period set forth below, any part of such products made necessary due to a defect in material or workmanship which is present when the product leaves its factory and which manifests itself during the warranty period under normal use and service.*

*This warranty applies only to original equipment owned and possessed by the initial purchaser and the warranty period begins on the date of original shipment from the CARTER-HOFFMANN factory and extends as follows: **to component parts and labor for 12 months.***

*Repair or replacements under this warranty will be performed, unless otherwise authorized in writing by CARTER-HOFFMANN, at its factory. All parts or components to be repaired or replaced under this warranty are to be shipped prepaid to CARTER-HOFFMANN, with reimbursement credit for such part or component to be given if found by CARTER-HOFFMANN to be defective.*

*CARTER-HOFFMANN neither makes nor assumes and does not authorize any other person to make or assume any obligation or liability in connection with its products other than that covered in this warranty. This warranty applies only within the continental United States and Canada. In Alaska and Hawaii, this warranty applies only to and is limited to the supply of replacement parts.*

### ***Warranty Exclusions and Limitations:***

*Any implied warranty of merchantability or fitness for a particular purpose is hereby specifically disclaimed by CARTER-HOFFMANN. There are no warranties, expressed or implied, which extend beyond the description on the face hereof. This warranty does not cover and CARTER-HOFFMANN shall not under any circumstances be liable for any incidental, consequential or other damages (such as injury to persons or property, loss of time, inconvenience, loss of business or profits, or other matters not specifically covered) arising in connection with the use of, inability to use, or failure of these products.*

***Specifications are subject to change through product improvement and innovation.***

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