UNIVERSAL MODULAR HOLDING CABINETS
MZ213GS-2T, MZ223GS-2T, MZ212GS-2T, MZ243GS-2T, MZ423GS-2T
Individual Pan Timers

SPECIFICATIONS

Model Number	Pan Depth Approximately	Capacity			Overall Dimensions						Shipping Weight	
		$12^{3/4}$"x$20^{3/4}$"	$12^{3/4}$"x$10^{3/8}$"	$12^{3/4}$"x$6^{5/8}$"	Height		Depth		Width			
					in	mm	in	mm	in	mm	lbs	kg
MZ213GS-2T	$2^{1/2}$" deep	-	-	2	$17^{7}/_{16}$	443	$15^{7}/_{8}$	403	$9^{7}/_{8}$	251	38	17
MZ223GS-2T	$2^{1/2}$" deep	-	2	4	$17^{7}/_{16}$	443	$15^{7}/_{8}$	403	$16^{3}/_{4}$	425	52	24
MZ212GS-2T	$2^{1/2}$" deep	2	4	6	$17^{7}/_{16}$	443	$15^{7}/_{8}$	403	$24^{3}/_{4}$	619	79*	36
MZ243GS-2T	$2^{1/2}$" deep	2	4	8	$17^{7}/_{16}$	443	$15^{7}/_{8}$	403	$31^{3}/_{4}$	806	83*	37
MZ423GS-2T	$2^{1/2}$" deep	-	4	8	$21^{3}/_{4}$	552	$15^{7}/_{8}$	403	$24^{3}/_{8}$	619	120*	54

*Unit must be bolted to counter (Agency requirement for heavier cabinets)

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

CABINET MATERIAL... All stainless steel construction; 20 gauge polished exterior. Each cavity has a scratch-resistant polymer lower surface with recessed aluminum plate. Lids are removable for holding drier foods and cleaning.

INSULATION... Millboard insulation, 2mm thick, on top, heater assemblies and each shelf.

LEGS... Four rubber feet mounted to base of cabinet.

INTEGRATED PAN COVERS... Built-in, removable aluminum pan lids, held in place with gravity. Easily removed, without tools, for cleaning or holding uncovered food products. Lids in place provide seals for pans containing moisture-sensitive food products. Covers for 1/3, 1/2 and full size pans, depending on model.

CONTROLLER... Electronic temperature controls with countdown timers and audio/visual alarm. Allows user to program temperature for top and bottom heaters in one degree increments from up to 250ºF (121ºC). Timers can be set for up to 9 hours, 59 minutes, in 1 minute increments. Countdown converts to seconds when less than 1 minute is left.

PAN TIMERS... Individual timers for 1/3 size pans. MZ213GS-2T has 2 timers; MZ223GS-2T has 4 timers; MZ212GS-2T has 6 timers; MZ243GS-2T and MZ423GS-2T have 8 timers.

HEATING SYSTEM... For each shelf there are two silicone silicone pad heaters vulcanized to bottom of of hard coat anodized aluminum plate; one on the top of the cavity and one on the bottom of the cavity. MZ213GS-2T: two 200 watt heaters per shelf. MZ212GS-2T & MZ243GS-2T: four 300 watt heaters per shelf. MZ223GS-2T & MZ423GS-2T: two 250 watt heaters per shelf. Programmable controller, with a digital temperature and time display.

ELECTRICAL CHARACTERISTICS...
MZ212GS-2T & MZ243GS-2T operate on 120 volts, 60 cycle, 1200 watts, 10.0 amps, NEMA 5-15P plug. MZ223GS-2T operates on 120 volts, 60 cycle, 1000 watts, 8.3 amps, NEMA 5-15P plug. MZ213GS-2T operates on 120 volts, 60 cycle, 800 watts, 6.7 amps, NEMA 5-15P plug. MZ423GS-2T operates on 240 volts, 60 cycle, 2000 watts, 8.3 amps, NEMA 6-15P plug. Six foot 3 wire rubber cord with 3 prong grounding plug.

OPTIONS & ACCESSORIES...
☐ Pass-through
☐ Amber pans (specify size)
☐ Additional food pan covers

Specifications subject to change through product improvement & innovation.

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Models MZ213GS-2T, MZ223GS-2T, MZ212GS-2T, MZ243GS-2T, MZ423GS-2T
Since 1947, Foodservice Equipment That Delivers!

CONTROLS FOR EACH HEATER WITH INDIVIDUAL PAN TIMERS... Top and bottom heaters on each shelf can be set to separate temperatures or shelves can be operated with bottom heat only. Timers for each 1/3 size pan on the shelf.

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

LIGHTWEIGHT MODULAR DESIGN... For adaptability to a wide range of uses and a variety of spaces.

REMOVABLE FOOD COVERS... Prevent moisture loss and food deterioration and allow extended holding times. Easily removed for holding crispier foods or cleaning.

ALL STAINLESS STEEL CABINET WITH NO MOVING PARTS... For durability and easy cleaning.

MODULAR FOOD HOLDING 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

FEATURES & BENEFITS

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