



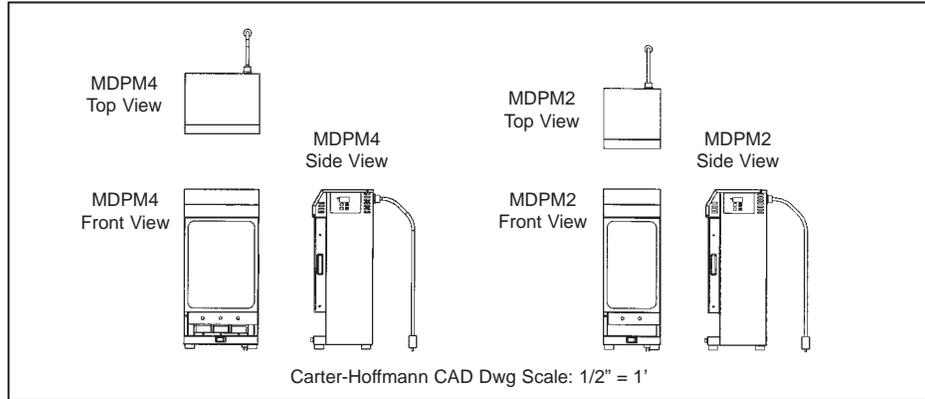
# MDPM2 & MDPM4 PIE MERCHANDISERS

(For cooked & boxed individual pies)

CARTER-HOFFMANN



FOOD SERVICE EQUIPMENT  
HEATED CABINETS



Model Number	Pie Capacity		Inside Working Height		Overall Dimensions						Shipping Weight	
	baked*	fried	in	mm	Height		Depth		Width		lbs	kgs
					in	mm	in	mm	in	mm		
MDPM2	28	24	17 <sup>1</sup> / <sub>2</sub>	445	26 <sup>3</sup> / <sub>8</sub>	670	10	254	9 <sup>1</sup> / <sub>2</sub>	241	40	18
MDPM4	42	36	17 <sup>1</sup> / <sub>2</sub>	445	26 <sup>3</sup> / <sub>8</sub>	670	10	254	12 <sup>3</sup> / <sub>16</sub>	310	45	20

\*Capacity shown for pie box dimensions of 3" wide x 6" deep x 1 1/4" high (76mmx152mmx32mm). Actual capacity may vary, depending on box dimensions.

**CONSTRUCTION...** Completely welded stainless steel cabinet construction.

**CABINET MATERIAL...** All stainless steel construction; 20 gauge polished exterior and 24 gauge interior.

**PIE CADDY...** Stainless steel removable pie caddy holds individually boxed pies. MDPM2 has 2 columns and MDPM4 has 4 columns. Precision engineered hole pattern in walls facilitates even circulation of warm air throughout cabinet. Removable for easy cabinet cleaning.

**INSULATION...** High density fiberglass, full 1" thick continuous wrap-around type in top, bottom and sides.

**DOOR...** Double panel stainless steel; 20 gauge polished exterior and 24 gauge interior; gasketless design. With heavy-duty hinge, built-in finger grab and magnetic catch. Illuminated panel for point of purchase graphic panel. Holes at base indicate low product level.

**CONTROLS...** On/off switch with power indicating light. Programmable controller with low temperature alarm. Factory pre-set temperature of 165° F (74° C).

**HEATING SYSTEM...** Forced air heating system. Incoloy-sheathed heating element, fan motor, solid state temperature controller.

**ELECTRICAL CHARACTERISTICS...**

Standard: 120 volts, 60 cycle, single phase, 500 watts, 4.2 amps. Six foot power cord with 15 amp plug.

Options:

- 1) 200-208 volts, 413/446 watts, 50-60 cycle, single phase, 2.1 - 2.2 amps.\*
- 2) 220-240 volts, 500/595 watts, 50-60 cycle, single phase, 2.3-2.5 amps.\*

\*International versions (specify plug type by destination country).

**PERFORMANCE...** Preheat to 165°F (74°C) in 10 minutes.

**ACCESSORIES/OPTIONS...**

Contact factory for other options on volume orders

# SPECIFICATIONS

Specifications subject to change through product improvement & innovation.



**CARTER-HOFFMANN**

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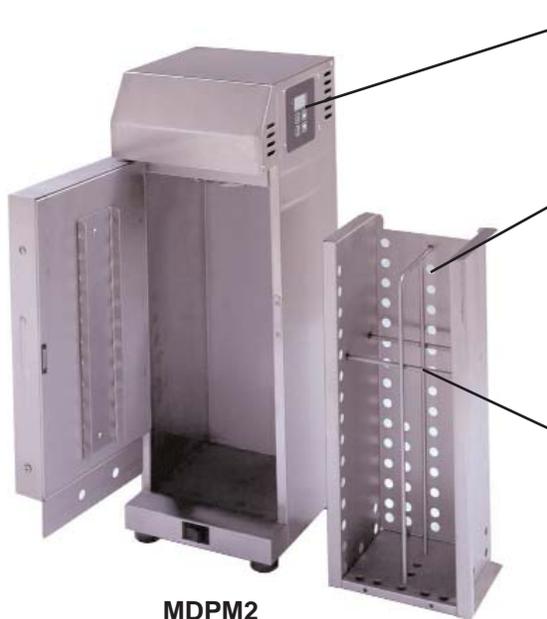
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# FEATURES & BENEFITS

## MDPM2 & MDPM4 PIE MERCHANDISERS (For cooked & boxed individual pies)

*Since 1947, Foodservice Equipment That Delivers!*

**SMART CONSTRUCTION...** Double-wall insulated construction with all electrical components located at the top of the cabinet. Components are protected and easily serviced through the top of the cabinet. Viewing holes at base of door indicate when pie level is low.



MDPM2

**PROGRAMMABLE CONTROLLER...** Electronic controller with digital display and low temperature alarm

**ACTIVE HEAT CIRCULATION...** Circulated heat reduces hot and cold spots in cabinet. Precision-engineered holes in pie caddy direct air flow evenly and efficiently.

**PIE CADDY...** Removable for easy cleaning. Reserve pie capacity above wire helps to ensure constant supply of pies. When reserve pies are moved below to the serving zone, it's time to make more. Two columns in MDPM2 and 3 columns in MDPM4

**GRAPHIC PANEL...** Lighted POP display serves to attract attention to cabinet and merchandise pies. Graphic can be changed as needed.



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