

CNH SERIES CRISP 'N HOLD™ FRIED FOOD STATIONS COUNTERTOP - CONVECTION HEAT

Hold French fries, crispy chicken tenders, poppers, in-shell peanuts and more! Gentle hot air circulation over and through the product maintains crispness while keeping food hot and ready to serve! Reduce food waste by extending the hold time up to four times longer than traditional methods, such as heat lamps and enclosed holding cabinets.



Features & Benefits

- Gentle air circulation to maintain warmth and crispness — draws air across and through food product for optimal temperature and texture.
- Heating elements and components located away from oils and vapors.
- Large landing zone and adjustable and removable dividers for flexible product holding and easy cleaning.
- All stainless steel construction with removable product tray and grease filters for easy cleaning.

Crisp 'N Hold™ Series for Crispy Fried Food Holding

Model Number	List Price Effective 1/1/09	Sections*	Capacity (Volume) cubic inches	Overall Dimensions			Class 100 Shipping Weight lbs (kg)
				Height	Depth in (mm)	Width	
CNH14-CE	CONTACT FACTORY	2	837	17-3/4 (451)	29 (737)	14-1/4 (362)	60 (25)
CNH18-CE	CONTACT FACTORY	3	1050	17-3/4 (451)	29 (737)	17-9/16 (446)	67 (30)
CNH28-CE	CONTACT FACTORY	4	1780	20-3/4 ¹ (527)	29 (737)	28-1/8 (714)	98 (44)

* Maximum number of sections. Number of sections can be altered with product dividers. ¹Height includes 3" (76mm) legs.

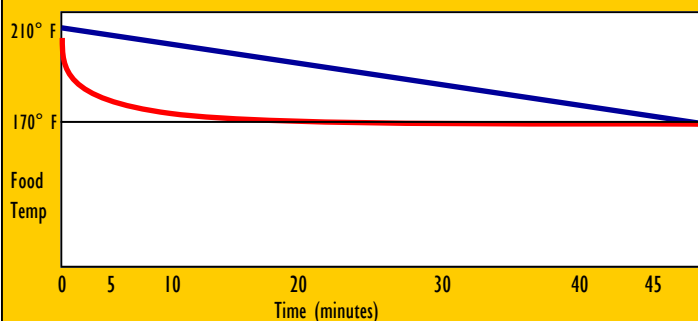
ELECTRICAL INFORMATION

All models: 230 volts, 50 Hz, single phase. Plug not supplied.

Model	Watts	Volts	Amps
CNH14-CE	1900	230	8
CNH18-CE	1900	230	8
CNH28-CE	3800	230	16



Crisp 'N Hold™ Performance vs. Heat Lamps



— Crisp 'N Hold™ Performance

Crisp 'N Hold™ Performance and Results: Food comes out of the fryer at 200° to 210°F. Active air circulation through the food, cools product to holding temperature quickly to reduce moisture loss and stop the cooking process. Excess moisture and oils are wicked away from the product and it remains crispy for an extended time.

— Heat Lamp Performance

Food comes out of the fryer at 200° to 210°F. Under the heat lamp, heat is released slowly from the product as it continues to cook for as much as 45 minutes. Moisture and oil seep out and collect on the food. The result is overcooked, mushy food after 10-15 minutes.