



Crisp 'N Hold **Crispy Food Holding Stations**

Don't tan
your food...
Crisp it!

Improve holding time and quality of French fries, crispy chicken nuggets, poppers, fried shrimp and more... without heat lamps!

Reduce Food Waste!



Expand Your Menu!



Ensure Superior Food Quality!

Why gentle hot air circulation? Under a heat lamp, excess steam and grease vapors are created when the product is removed from the fryer or oven. When it is placed under heat lamps, there is no air circulation and this excess moisture collects on the exterior surface. The product degrades and becomes mushy in a matter of minutes.

In a Crisp 'N Hold, gentle hot air circulation over and through the product eliminates excess steam generated from the product after cooking. Crispiness is maintained and the product stays hot and ready to serve—up to four times longer!

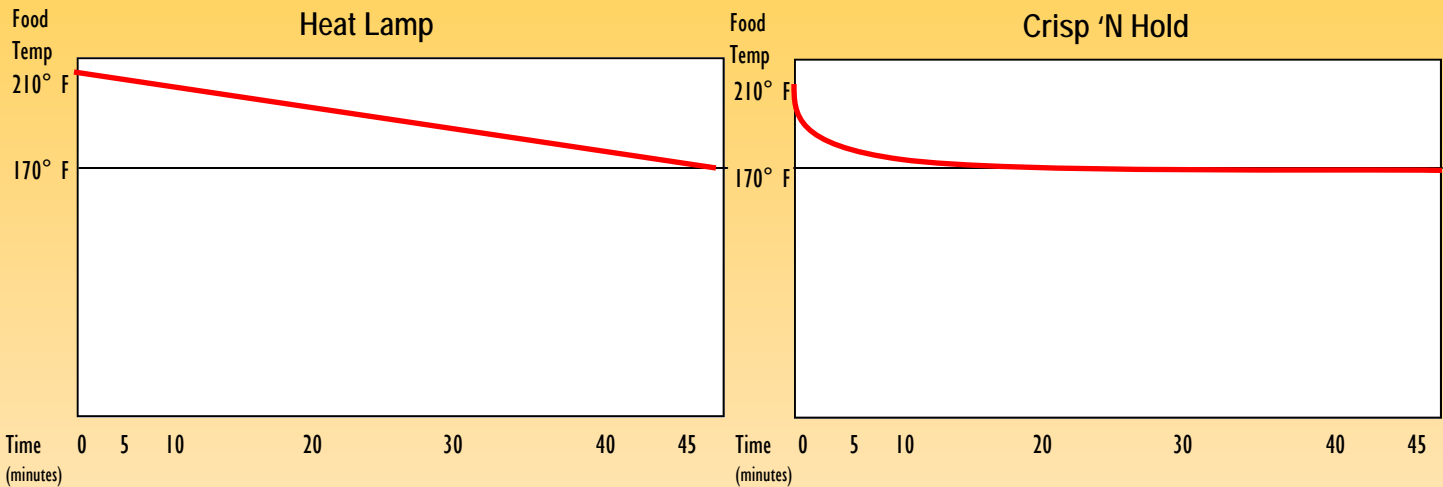


Crisp 'N Hold Cabinet Specifications

Model	Capacity (cubic inches)	Number of Sections	Dimensions (Height x Depth x Width)
CNH14	837	2	17-3/4" x 29" x 14-1/4"
CNH18	1050	3	17-3/4" x 29" x 18-9/16"
CNH28	1780	4	17-3/4" x 29" x 28-1/8"

See individual specification sheets for full details.

Performance Comparison



Heat Lamp Performance and Results: Food comes out of the fryer/oven 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.

Crisp 'N Hold Performance and Results: Food comes out of the fryer/oven 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 the product remains crispy for an extended time.

Fried Food Holding Guide*

Product	Maximum Recommended Hold Time (minutes)
Bacon	30
Chicken Nuggets	25
French Fries	15
Fried Chicken	30
Fried Shrimp	60
Egg Rolls	45
Poppers	25

*NOTE: Times observed in a test kitchen environment. Times may vary, depending on initial food quality, initial cooked temperature and user expectations of acceptable quality.



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