

**Hot, fresh & ready to serve...**

**Seven Unique Solutions  
for Holding and Serving**



**CARTER-HOFFMANN**

# Improve your



*Cooking food is an art. Keeping that food safe, hot and fresh until it's ready to be served is a science. It takes carefully controlled conditions to ensure "fresh-from-the-kitchen" flavor. Carter-Hoffmann has been perfecting solutions for holding and serving, hot fresh and safe, for more than 60 years.*

## Modular Holding

### Keep food hot, fresh and ready to assemble



Go Modular and flex your menu options. These cabinets transfer heat directly to the food pan and provide the best environment for holding batch-cooked items; they're hot and ready for the rush!

Program time and temperature in each cavity for the best holding environment for each food product. Cabinets come in a wide variety of sizes and configurations for common pans.

MC models with bottom heat and built-in covers are ideal for holding moisture-sensitive food. The closed system helps food create its own environment.

MZ models with both bottom and top heat offer flexible food holding for moisture-sensitive (lids in, bottom heat on) and crispy food (lids out, bottom and top heat on).



## Crisp 'N Hold®

### Hold crispy or fried food up to four times longer



Ditch the heat lamps and improve holding time and the quality of French fries, crispy chicken nuggets, poppers, fried shrimp and more!

In a Crisp 'N Hold, gentle air circulation over and through the food wicks away the excess steam and vapors created during cooking. Food is brought quickly to holding temperature. Crispiness is maintained and the product stays hot and ready to serve—up to four times longer than with a heat lamp.

CNH counter-top stations come in four sizes, with removable dividers for holding multiple products in the same cabinet.

**New!** VCNH Vertical Crisp 'N Hold combines modular holding cabinet design with Crisp 'N Hold air circulation. This unit can be placed on a shelf above the cooking station and leave valuable counter space for prep and assembly work.



**NEW!**



# bottom line...

*Because you can hold food longer, fresher, and achieve greater customer satisfaction with less waste, you can boost your profits. These products also take up minimal kitchen space, so you can expand your menu with minimal equipment investment.*



## Make a lasting impression



Serve more chips in less space than traditional drawer warmers. Carter-Hoffmann chip warmers provide a continuous supply of hot, fresh chips in the busiest of restaurants. These large capacity warmers feature first-in, first-out product rotation so you serve the freshest chips to your customers. A first impression that reflects positively on the rest of your menu!



These cabinets ensure consistent serving temperature as well as reduce chip breakage and waste.

All of these things translate to a better bottom line.

The CW chip warmers come in three sizes; two are available with an optional rolling stand, so you can move them to where they're the most convenient for your service.

## Chip Warmers



## Finishing touches, in an instant

**NEW!**



Put those finishing touches to entrees and appetizers... instantly! Cheese up your nachos, finish steaks... even melt cheese on French onion soup!

The Heat-Xpress cabinet features a contact-activated quartz heating system which emits nearly pure radiant heat when food is placed in the finishing chamber.

Full power is activated when a dish is placed in the chamber. Energy usage drops to 50% when chamber is empty. The cabinet can be used from a single-side or take off the back panel for pass-through access. And since the cabinet features a lightweight, space-saving design, you can add it to any kitchen without taking up much space.

**Extend holding time**  
**Maintain food quality**  
**Reduce waste**  
**Improve efficiency**  
**Expand your menu**

## Heat-Xpress™



# Small space. Big Impact.

## Door-Free Holding One cabinet... multiple environments



We've taken our modular holding cabinet technology and created doorless, free-standing holding cabinets. Featuring bottom conduction heat and built-in covers, these are ideal for holding moisture-sensitive food in pans, boxed pizza and even uncovered crispy foods.

Because they don't have any doors, these cabinets fit into tight spaces AND they have a convenient pass-through design.

Full height and half-height units with a variety of holding options. Half-height units are field-stackable



## Pie Merchandisers For individually boxed pastries



These handy holding and merchandising cabinets are perfect for individually boxed pies, other hand-held pastries and food pockets. The upright design occupies minimal counter space.

Gently circulating air maintains even temperature throughout the cabinet for the best serving temperature. The interior product caddy is keeps boxed items ready to serve and is removable for easy cabinet cleaning. The programmable controller allows you to select the proper holding temperature.

Two-stack and three-stack models available.



## Plate Warmers Keep hot plates at the ready



Enhance your presentation with hot plates from Carter-Hoffmann plate heaters. The unique design featuring warm circulated air keeps plates warm, with the door open. These warmers can be placed on a shelf over the cooking area, so food can be plated when it's hot and then immediately served to your customer.

Warmers are available in five lengths and easily hold plates up to 13" in diameter. Removable filters protect components from oils and vapors.



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