



VERTICAL CRISP 'N HOLD® MOIST OR CRISPY FOOD HOLDING CABINET

Removable built-in covers for moist food holding

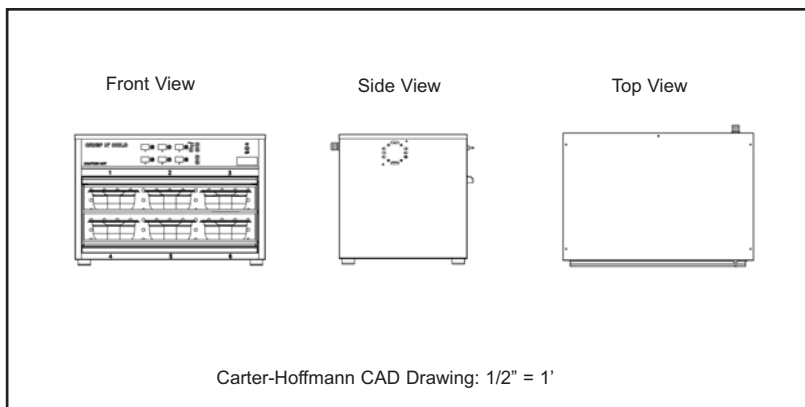
CARTER-HOFFMANN



FOOD SERVICE EQUIPMENT
HEATED CABINETS

SPECIFICATIONS

Printed in U.S.A. VCNH3W2S 1212
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Model Number	Capacity		Overall Dimensions						Shipping Weight lbs kg	
			Height		Depth		Width			
	1/3 size steam table pan 6-3/4" x 12-1/2" x 2.5"	1/2 size sheet pan 13"x18"	in	mm	in	mm	in	mm		
<input type="checkbox"/> VCNH3W2S-CVR	6 (3 per shelf)	2 (one per shelf)	15 ⁵ / ₈	397	16 ¹ / ₂	419	25 ⁵ / ₈	651	82	37

CONSTRUCTION... All stainless steel double wall cabinet construction. Modular design with one controller featuring single temperature control and six timers; one pan cavity. Removable cassette caddy with 2 wire shelves.

CABINET MATERIAL... All stainless steel; with polished exterior.

INSULATION... Fiberglass insulation on each side and rear of cabinet.

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

CAPACITY... Three 1/3 size, 2.5" deep steam table pans (covered or uncovered) or one 1/2 size sheet pan(uncovered) per shelf.

PAN COVERS... Six built-in stainless steel pan covers for holding moist food in 1/3 size pans. Removable for crispy food holding and easy cleaning.

CONTROLLER... Electronic temperature control with six timers. Allows user to program temperature in one degree increments up to 225 degrees Fahrenheit (108°C). Timers can be set for up to 9 hours, 59 minutes, in 1 minute increments. Countdown will convert to seconds when less than one minute is left.

HEATING SYSTEM... Dual fan heating system with electronic temperature control. On/off toggle switch with rubber boot. Blower system with precision engineered air venting in back and bottom of removable caddy, along with front mounted plenums at top and bottom of caddy provide even air circulation throughout cabinet.

ELECTRICAL CHARACTERISTICS... Operates on 120 volts, 60 cycle, 1600 watts, 14.3 amps, 20 amp plug. Six foot 3 wire rubber cord with 3 prong grounding plug. NEMA 5-20P.

PERFORMANCE... Capable of heating to 225°F (108°C). Preheat to 180°F (82°C) in less than 10 minutes.

OPTIONS & ACCESSORIES

- ☐ Pans (specify size/type)
- ☐ 208 volt, 60 Hz, 1600 watts, 8.2A
- ☐ 240 volt, 50/60 Hz, 1695 watts, 7.1A (CE version)
- ☐ 230 volt, 50/60 Hz, 1560 watts, 6.9A (CE version)

Specifications subject to change through product improvement & innovation.



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FEATURES & BENEFITS

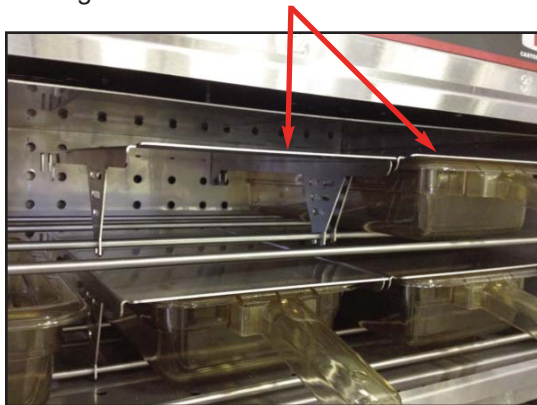
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VERTICAL CRISP 'N HOLD® MODULAR HOLDING CABINET

Since 1947, Foodservice Equipment That Delivers!

FLEXIBLE HOLDING OF MOIST AND CRISPY FOOD... Active air circulation through the food cools product quickly to best food holding temperature, reducing moisture loss and stopping the cooking process. Excess moisture and oils are wicked away from the product and it remains crispy for an extended time. Beats heat lamp holding hands down; two to four times the holding time AND a better product. Built-in removable pan covers allow for moist food holding in the same cabinet.



PRECISION ENGINEERED AIR FLOW.. Dual fans with integral air flow venting and plenum air guides for optimal food holding environment.



REMOVABLE INTERIOR CADDY... Because the caddy is removable, the cabinet and the caddy are easy to clean.

VERTICAL CRISP 'N HOLD BENEFITS...

- Extend holding time while maintaining quality, consistency and freshness of food
- 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
- Hold crispy and fried food in minimal space - no large fry dump required!



VCNH3W2S-CVR

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

LIGHTWEIGHT MODULAR DESIGN... Small footprint allows for placement on counter while taking up only minimal space.

CAPACITY...

Six 6"x12.5"x2.5"
1/3 size pans
(use with or without
built-in pan covers)



Two 13"x18" half
size sheet pans
(uncovered crispy
food holding)

