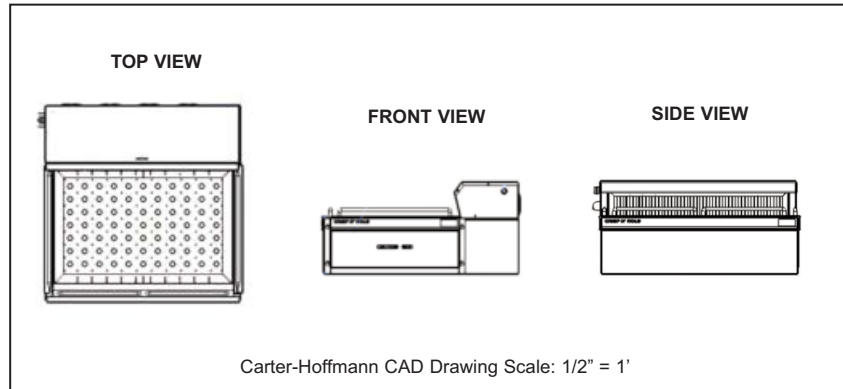




CNH28LP

CRISP 'N HOLD CRISPY FOOD STATION

(drop-in with removable forced air heating system)



SPECIFICATIONS

Model Number	Food Bay Dimensions L x W x H (in)	Overall Dimensions						Number of Sections (with all product dividers installed)	Shipping Weight	
		Height		Depth		Width			lbs	kg
		in	mm	in	mm	in	mm			
<input type="checkbox"/> CNH28LP	26 x 17 x 4	13 1/4	337	28 1/2	724	28	711	6	105	48

CONSTRUCTION...Modular removable heating system and welded leakproof food holding compartment. Removable heating system mounted to side of unit for pass-through access. Rear-mounted cord with stainless steel cord wrap.

CABINET MATERIAL...All stainless steel construction: 20 gauge exterior and interior.

INSULATION...High density fiberglass, full 5/8" thick continuous wrap-around type in bottom and sides.

FOOD BAY... Removable all stainless steel food grate. Embossed surface with precision engineered holes to allow even heating. Slotted to accommodate stainless steel product dividers and adjust size of bay required for different products; Three dividers included to hold up to six products.

FILTER...Removable filter traps oils. Dishwasher-safe.

COLLECTION PAN... Integrated bottom mounted pan collects excess oils and slides out for cleaning.

COUNTER-TOP DESIGN... Sits on counter, with removable side panel to access food bay, dividers and collection pan for easy cleaning.

CONTROLS...Electrcial mechanical thermostat mounted inside electrical portion of cabinet. Factory preset temperature of 190° F (88° C). Accessible with tools. On/off toggle switch with protective guard.

HEATING SYSTEM...Removable modular forced air heating system located in rear housing. Motor isolated from heated air for extended life. Four electrical resistance 900 watt heaters with forced air blowers and ducts to direct warm air. Heated air is discharged through circular openings in the bottom of a grate. Grate embossed with circular texture to reduce hot metal contact with food. Self-contained system can be placed at right or left end of the food bay.

ELECTRICAL CHARACTERISTICS...

Operates on 208 volts, 2890 watts, 14 amps, 60 Hz, single phase. NEMA 6-20P. Six foot rubber cord with grounded plug. On/Off toggle switch with protective shield.

PERFORMANCE...Capable of heating to 190° F (88° C). Preheat to 190°F (88° C) in approximately 10 minutes.

ACCESSORIES/OPTIONS...

- 240 volt electrical configuration
- Additional product dividers

Specifications subject to change through product improvement & innovation.

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FEATURES & BENEFITS

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Since 1947, Foodservice Equipment That Delivers!



EXCLUSIVE HEATER DESIGN... Self-contained heating unit with components isolated and protected from oil migration. Lifts out for easy service and cleaning. Provides a stream of warm air to maintain crispy food serving temperatures and extend holding time. Warm air is forced through bottom food grate and drawn through filter to maintain constant circulation and warm blanket over and through the food. Controls moisture accumulation and maintains food crispness. Extends the life of fried food by as much as 4 times over heat lamps. Factory pre-set temperature of 190°F. Internal thermostat accessible with tools for adjustment.

EXPANDED HOLDING... Product dividers expand holding capability by dividing food bay into separate compartments for multiple products. Or take them all out to create one large bay to hold more of a single product.

REMOVABLE OIL FILTER... Exclusive design collects oil and vapors and protects heater components from oil accumulation. Easily removed for cleaning. Dishwasher safe.

LARGE FOOD BAY.. Precision engineered food holes and textured pattern to minimize hot metal contact with food and optimize air circulation. Product tray and dividers are removable for easy cleaning.

STAINLESS STEEL CONSTRUCTION... All stainless steel for durable wear and easy cleaning. Can be placed on any counter-top, Side panel can be removed for easy cleaning of the collection pan, food bay and dividers.

COLLECTION PAN... Fully integrated, bottom mounted pan collects excess oil drawn away from the food to keep food crisp. Removable for easy cleaning.

