CRISP ‘N HOLD

CARTER-HOFFMANN TRAINING



CARTER-HOFFMANN

PART OF THE MIDDLEBY FAMILY

LOW PROFILE COUNTER-TOP SERIES



ULTRA LOW PROFILE SERIES



COUNTER-TOP SERIES



LOW PROFILE DROP-IN SERIES

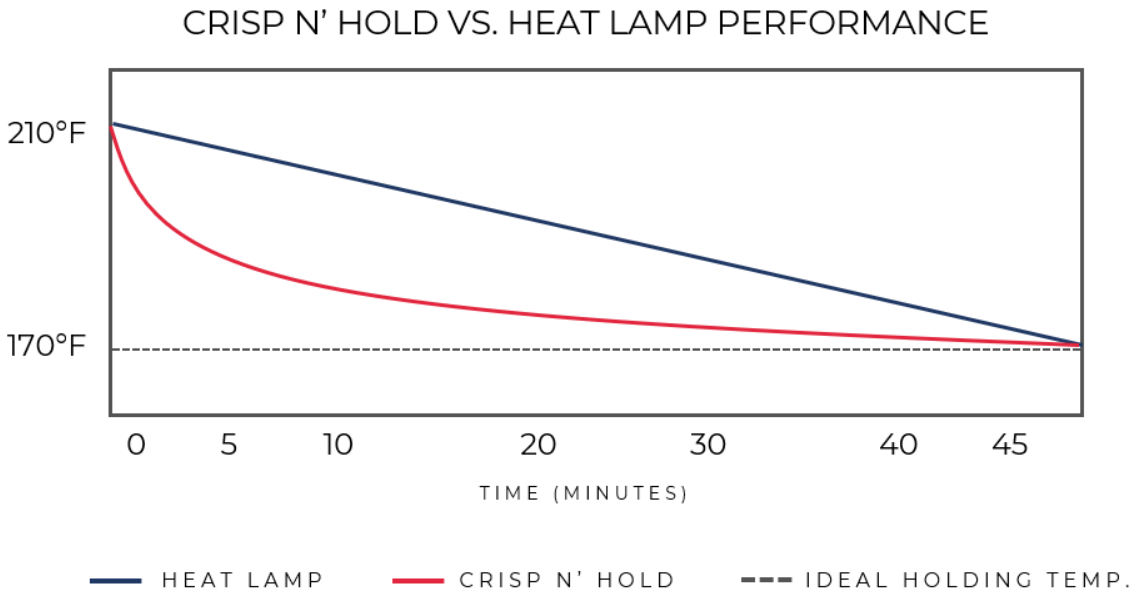


COUNTER-TOP VERTICAL SERIES



FLOOR STANDING VERTICAL SERIES







CNH10ULP



CNH18

HEATING LAMP

- The longer product stays outside of holding temp, the more it continues to cook
- Collects more moisture and oils
- **Results:**
  - **Overcooked, soggy product (low guest experience)**

CRISP N' HOLD

- Active air circulation (warm air blanket)
- Internal filter collects oil and vapors to protect heating components
- **Results: DOUBLE YOUR HOLDING TIME!**
  - **Eliminates excess moisture and oils, keeping product crispy, reducing food waste.**

CRISP N' HOLD SERIES



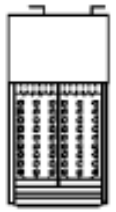
DRAWINGS



All Models
Side View



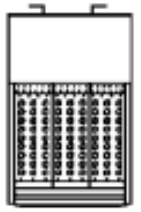
CNH14
Front
View



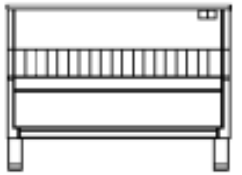
CNH14
Top View



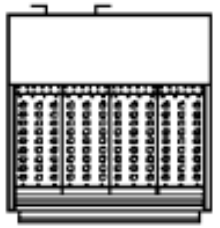
CNH18
Front
View



CNH18
Top View



CNH28
Front
View



CNH28
Top View

FEATURES

- Recirculated convection airflow
- Heated air is forced through circular openings in the bottom of food grate
- Factory preset temperature of 190°F (88°C)
- Large food bay with adjustable food dividers
- One year warranty for parts and labor
- CE Approved

COUNTER-TOP SERIES



BENEFITS

- Flexible product holding
- All stainless-steel construction for easy cleaning
- Pre-heat to 190°F (88°C) in 30 minutes

FEATURES

- Seven sizes, including ones with extra deep food bays
- Large landing zone with adjustable and removable dividers
- Removable product tray and grease filter
- Adjustable thermostat with required tools
- **ELECTRICAL OPTION** = 220v – 240v, 50 – 60 Hz

LOW PROFILE COUNTER-TOP SERIES



BENEFITS

- Removable heating system for easy service
- Adjustable dividers for customization
- Stainless steel construction for easy cleaning

FEATURES

- Reversible low-profile heater with two-sided access
- Three dividers to hold up to six different products
- Removable side panel to access food bay, dividers and collection pan
- **ELECTRICAL OPTION** = 220v – 240v, 50 – 60 Hz

LOW PROFILE DROP-IN SERIES



BENEFITS

- Drop-in, low-profile design for flexible kitchen footprint
- Removable heating system for easy service
- Adjustable dividers for customization

FEATURES

- Three size options that fit into deep counter cut-out
- From 24” to 30” wide cut-outs and 20” to 27” deep cut-outs
- Reversible low-profile heater
- **ELECTRICAL OPTION** = 220v – 240v, 50 – 60 Hz

ULTRA LOW PROFILE SERIES



NEW

BENEFITS

- Compact, low-profile design for tight spaces
- Easy to clean
- Stainless steel Insulated construction for higher durability

FEATURES

- Dual sided access
- Stainless steel, lift-out embossed food grate
- Two sizes, 10.5” or 12” wide
- Pre-heat to 190°F (88°C) in 30 minutes
- Heating elements located away from food grate
- **ELECTRICAL OPTION** = 220v – 240v

COUNTER-TOP VERTICAL SERIES



BENEFITS

- Crisp ‘N Hold technology in a counter-sized modular cabinet
- Adjustable temperature and individual pan timers to build a customized menu
- Removable pan covers for moist or crispy food holding

FEATURES

- Dual fan heating system with air venting
- One controller with programmable temperatures up to 275°F (135°C) and six timers
- Holds three 1/3 size, 2.5” deep pans or 13” x 18” 1/2 size sheet pan per shelf
- USB port for menu downloads and programmable alphanumeric displays for menu items
- Covers Add-On Option: Off for crispy and covers on for moist!
- **ELECTRICAL OPTION** = 220v – 240v, 50 – 60 Hz

FLOOR STANDING VERTICAL SERIES



BENEFITS

- Stackable with Counter-Top CNH models
- Pull-out wire racks for easy access to pans
- Can hold pre-fried food to shorten wait times during peak service
- Uses 1/2 size long, 4” deep high temp amber pans

FEATURES

- Under-counter height to fit into tight kitchens
- Wire racks shields to maintain heat inside cabinet
- Accommodates temperature up to 200°F (93°C)
- Two sizes; 6 or 9 pan capacity
- **ELECTRICAL OPTION** = 220v – 240v, 50 – 60 Hz

CNH HOLDING CAPACITY CHART

MODEL	LBS OF FRIES CAPACITY	CUBIC IN. CAPACITY
CNH14	7	837
CNH14XD	9	1045
CNH18	9	1050
CNH18XD	11	1306
CNH28	13	1780
CNH28XD	18	2196
CNH40	20	2540

MODEL	LBS OF FRIES CAPACITY	CUBIC IN. CAPACITY
CNH10ULP	3	433
CNH12ULP	4	540
CNH12LP	10	894
CNH18LP	11	1271
CNH28LP	12	1396
CNH28LPC	13	1768

CLEANING YOUR CRISP 'N HOLD

CAUTION:
ELECTRIC SHOCK HAZARD

Disconnect appliance from electric power before cleaning.

CAUTION:
HOT SURFACE

Exposed surfaces can be hot to the touch and may cause burns. Allow appliance to cool before cleaning.

IMPORTANT: DO NOT spill or pour water into controls, control panel or wiring. Water damage is **not** covered by warranty.

CLEANING PROCEDURES

1. After all food products have been removed from the cabinet, turn the power switch to "OFF" and allow the cabinet to cool.
2. Unplug the unit prior to any cleaning.
3. Remove and clean the grease / crumb pan from the bottom of the unit by sliding it out towards the operators side of the unit. Clean the pan as well as pan housing.
4. The air filter can be easily removed without tools for cleaning by lifting up and pulling towards the front of the unit. Clean by hand washing or run through an automatic washer. Reinstall when filter is dry and clean.

   CAUTION: Beware of sharp edges on sheet metal during cleaning, especially during removal of grease filters.
5. Remove the product bottom heat duct and divider assemblies. Clean the inside of the unit as well as the removed parts. Reinstall when all parts are dry and clean.
6. Inspect and clean the areas where there are vents, making sure no water gets into the internal controls or electrical areas of the cabinet.

CAUTION

Cleansers, detergents, degreasers, sanitizers, or bleaching agents that contain chlorides or phosphates will cause permanent damage to stainless steel products. The damage appears as pits, eruptions, voids, small holes, severe discoloration or dulling of the metal finish. Water with high chloride content can also damage stainless steel.

If unsure of your water quality, we recommend you have it tested. THIS DAMAGE IS PERMANENT, COSTLY TO REPAIR, AND IS NOT COVERED BY THE WARRANTY.

RECOMMENDED TIPS FOR CLEANING STAINLESS STEEL

Purpose	Frequency	Cleaning Agent	Method of Application
Routine cleaning	Daily	Soap, ammonia detergent and water	Sponge with cloth, rinse with clear water and wipe dry.
Smears/ Fingerprints	As needed	Stainless steel cleaner or similar products	Rub with soft cloth as directed on package. Rub in direction of grain of stainless steel. Do not use on vinyl trim.
Stubborn spots and stains	Daily as needed	Any chloride-free or phosphate-free cleaner	Apply with damp sponge or cloth. Rub in direction of grain of stainless steel. Rinse thoroughly, especially if cleaner contains chlorine bleach, do not use on vinyl trim.
Hard water spots	Daily as needed	Vinegar	Swab with cloth. Rinse with water and wipe dry.

NO CHLORIDES OR PHOSPHATES!

THANK YOU!

MIDDLEBY