

**Crisp' N Hold<sup>®</sup>**

*Convected Air Fry Dump Stations*



**The best way to hold fried food!**



## Different styles to suit any space

- **CNH** counter-top stations and drop-in stations come in eleven sizes, with removable dividers for holding multiple products in the same cabinet.
- **VCNH** Vertical Crisp 'N Hold combines modular holding cabinet design with Crisp 'N Hold air circulation. Shelf mounted and free-standing floor models to keep food ready where you assemble.
- **FFSTKPKG** combines counter-top holding and vertical holding for heavy-volume restaurants. Keep a back up supply below while serving from the top!

### Why gentle hot air circulation?

In a Crisp N Hold, the blanket of hot air through the food stops the cooking process and immediately brings it to the proper holding temperature. Moisture loss is reduced while the crispiness of the exterior is maintained.

The product stays fresh, hot and crisp... up to 4 times longer!



Free - Standing



Drop-In

### Crispy Food Holding Guide\*

Product	Recommended Hold Time (min.)
Chicken Nuggets	25
French Fries	15-45 *(depends on fries size)
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.



Shelf-Mounted

Ensure Superior Crispiness ● Reduce Food Waste ● Expand your menu

\*Download specification sheets for full details.

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