



VERTICAL CRISP 'N HOLD® HOLDING CABINETS

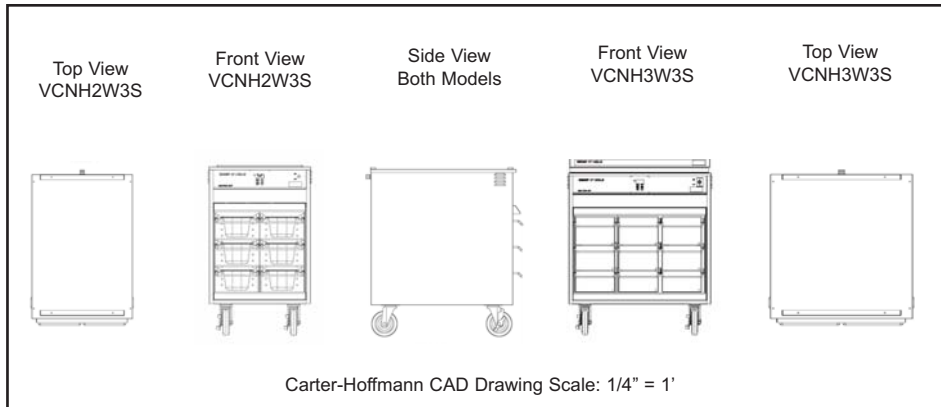
Models VCNH2W3S and VCNH3W3S

For 1/2 size long 4" deep steam table pans

CARTER-HOFFMANN



FOOD SERVICE EQUIPMENT
HEATED CABINETS



Model Number	Capacity 1/2 size long 4" steam table pan 6" x 20" x 4"	Overall Dimensions						Shipping Weight	
		Height		Depth		Width		lbs	kg
		in	mm	in	mm	in	mm		
<input type="checkbox"/> VCNH2W3S	6	30 ¹ / ₂	775	30 ⁵ / ₈	778	20	508	172	78
<input type="checkbox"/> VCNH3W3S	9	32 ⁷ / ₈	835	30 ⁵ / ₈	778	29	737	219	99

CONSTRUCTION... All stainless steel double wall cabinet construction. Modular design with one controller featuring single temperature control; one pan cavity. Removable cassette caddy with sliding wire pan racks.

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

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

CASTERS... Four all swivel casters, 2 with brakes. 3" casters on VCNH2W3S and 5" casters on VCNH3W3S.

CAPACITY... VCNH2W3S: Six 1/2 size long, 4" deep high temp amber pans. VCNH3W3S: Nine 1/2 size long, 4" deep high temp amber pans. Slide into cabinet and shielded by stainless steel fronts with handles.

CONTROLLER... Electronic temperature control. Allows user to program temperature in one degree increments up to 200 degrees Fahrenheit (93°C).

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, 1800 watts, 15.2 amps, 20 amp plug. Six foot 3 wire rubber cord with 3 prong grounding plug. NEMA 5-20P.

PERFORMANCE... Capable of heating to 200°F (93°C). Preheat to 180°F (82°C) in less than 10 minutes.

OPTIONS & ACCESSORIES

- Amber polycarbonate pans (6"x20"x4")
- Alternate electrical configurations (contact factory)
- 208 volts, 60Hz, 1800 watts, 7.6 amps
- Divider trivet
- Top rails for CNH18XD or CNH28XD (stacking package)

SPECIFICATIONS

Specifications subject to change through product improvement & innovation.



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FEATURES & BENEFITS

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VERTICAL CRISP 'N HOLD® HOLDING CABINETS

Since 1947, Foodservice Equipment That Delivers!

SUPERIOR FRIED & CRISPY FOOD

HOLDING... 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.

ALL STAINLESS STEEL CABINET... For durability and easy cleaning.

EASY ACCESS... Pans fit in sliding racks for with drawer action to pull pans out of cabinet.

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

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

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



VCNH2W3S shown with **optional** stacking package with CNH18XD counter-top unit.



VCNH3W3S shown with **optional** stacking package with CNH28XD counter-top unit.



CAPACITY...

VCNH2W3S: Six 6"x20"x4"
1/2 size long pans
VCNH3W3S: Nine 6"x20"x4"
1/2 size long pans

