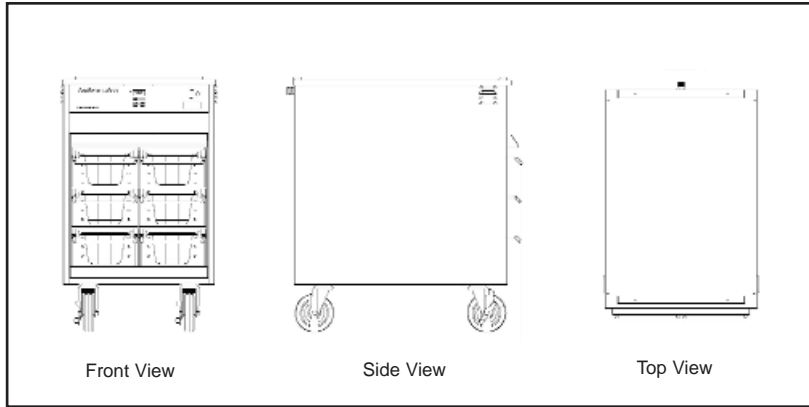




# VERTICAL CRISP 'N HOLD® MODULAR HOLDING CABINET

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



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		
VCNH2W3S	6	33 <sup>1</sup> / <sub>4</sub>	845	30 <sup>1</sup> / <sub>2</sub>	775	19 <sup>3</sup> / <sub>4</sub>	502	172	78

**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 6 sliding wire pan racks.

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

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

**CASTERS...** Four 3" casters, all swivel.

**CAPACITY...** Six 1/2 size long, 4" deep steam table pans.

**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, 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 225°F (108°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)
- Divider trivet
- Top rails for CNH18XD

**Patent Pending**

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!*

**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.

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

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

**REMOVABLE INTERIOR PAN 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

### CAPACITY...

Six 6"x20"x4"  
1/2 size long pans



VCNH2W3S

