CRISP 'N HOLD®

VERTICAL FRIED FOOD STATIONS

Model: VCNH212S-2T

A truly versatile holding station for kitchens with limited space.

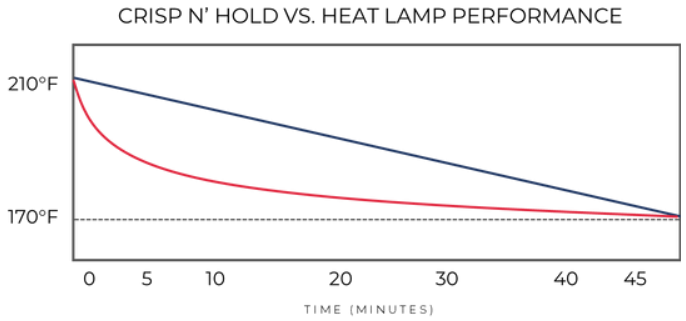
Extended Hot Holding

Infused with our Air Circulation Technology, the Vertical Crisp 'N Hold (VCNH) keeps fried food crisp and ready to serve.

- Programmable temperature up to 275°F (135°C)
- Individual pan timers
- Small footprint for counter or shelf

Performance Review

As food comes out of the fryer at 200° to 210°F. Active air circulation through brings it to holding temperature quickly to reduce moisture loss and stop the cooking process. Excess moisture and oils are wicked away from the product and it remains crispy for an extended time.



APPLICATION STORIES

QSR Top 100 National Chain, Burger Concept

With bottlenecks during peak service creating unacceptable wait times, this chain sought to improve fry cooking and holding process. The Vertical CNH paired with the counter top CNH created the solution to handle their high volume orders and reduce wait times.

- Fried par-cooked and then placed in the Vertical CNH (lower) cabinet to hold warm until needed.
- When needed, par-cooked fries from VCNH placed into fryer again to finish cooking.
- Serve fries out of the CNH (top unit)

Family Dinning Top 100 Chain, Standard Menu Concept

With a big need to quickly assemble meals in the prep line and improve the quality of crispiness of French fries and chicken fingers, this chain needed a fried food holding system.

Our solution was adding the Crisp 'N Hold directly in the prep line to extend the hold times of fried food. This improved meal assembly and reduce wait times.

RECOMMENDED PRODUCT HOLDING

PRODUCT*	SUGGESTED TEMERATURE	SUGGESTED HOLD TIME
Chicken, Fried	170°F or Higher	90 Minutes
Chicken Wings	180°F or Higher	90 Minutes
Chicken Nuggets	190°F or Higher	75 Minutes
French Fries	190°F or Higher	75 Minutes
Cheese Curds, Deep Fried	180°F or Higher	60 Minutes
Calamari, Deep Fried	170°F or Higher	60 Minutes

VERTICAL CRISP 'N HOLD & CRISP 'N HOLD

The information presented in this chart are baseline recommendations. Adjust variables as needed based on the final product quality you wish to achieve.

*Additional crispy products can be held in unit but have not been tested.