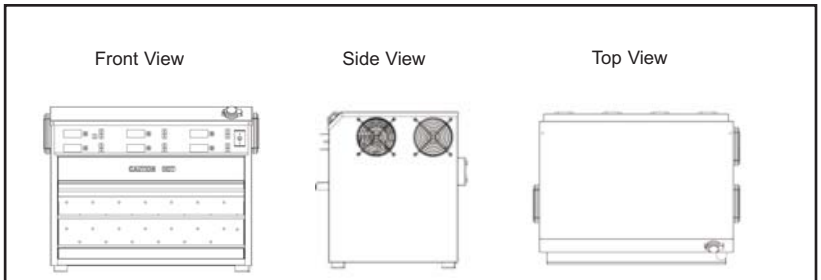
VERTICAL CRISP 'N HOLD®
MOIST OR CRISPY FOOD HOLDING CABINET
Model VCNH212S-2T

SPECIFICATIONS





Carter-Hoffmann CAD Drawing: 1/2" = 1'

Model Number	Capacity		Overall Dimensions						Shipping Weight	
	1/3 size steam table pan 6-3/4" x 12-1/2" x 2.5"	1/2 size sheet pan 13"x18"	Height in	Height mm	Depth in	Depth mm	Width in	Width mm	lbs	kg
☐ VCNH212S-2T	6 (3 per shelf)	2 (one per shelf)	$18^{5}/_{8}$	397	$17^{7}/_{8}$	454	$24^{5}/_{8}$	625	86	39

CONSTRUCTION... All stainless steel double wall cabinet construction. Modular design with one controller featuring single temperature control and six timers; one pan cavity with 2 wire shelves.

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

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

LEGS... Four rubber feet mounted to base of cabinet.

CAPACITY... Three 1/3 size, 2.5" deep steam table pans or one 13"x18" 1/2 size sheet pan per shelf.

CONTROLLER... Electronic temperature control with alphanumeric display and six timers. Allows user to program temperature in one degree increments up to 225 degrees Fahrenheit (108ºC). 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. USB port for updating menu items.

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, 1820 watts, 15.1 amps. Six foot 3 wire rubber cord with 3 prong grounding plug. NEMA 5-20P plug.

PERFORMANCE... Capable of heating to 225ºF (108ºC). Preheat to 180ºF (82ºC) in less than 10 minutes.

OPTIONS & ACCESSORIES
- ☐ Pans (specify size/type)
- ☐ 208 volt, 60 Hz, 1600 watts, 8.2A
- ☐ 240 volt, 50/60 Hz, 1695 watts, 7.1A (CE version)
- ☐ 230 volt, 50/60 Hz, 1560 watts, 6.9A (CE version)

Specifications subject to change through product improvement & innovation.

CARTER-HOFFMANN
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VERTICAL CRISP 'N HOLD®
MODULAR HOLDING CABINET

Since 1947, Foodservice Equipment That Delivers!

FEATURES & BENEFITS

FLEXIBLE HOLDING OF CRISPY FOOD...
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.

LIGHTWEIGHT MODULAR DESIGN...
Small footprint allows for placement on a shelf or counter while taking up only minimal space.

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

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



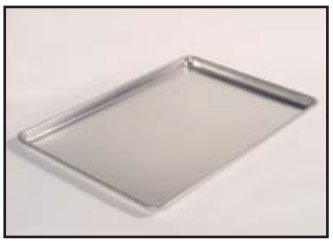
ALPHANUMERIC DISPLAY WITH USB PORT...
Program in six different menu items - easy to read displays with individual timers. USB port makes it easy to upload menu changes.

CAPACITY...

Six 6" x12.5" x 2.5" 1/3 size pans
(use with or without built-in pan covers)



Two 13" x 18" half size sheet pans
(uncovered crispy food holding)



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
-Hold crispy and fried food in minimal space - no large fry dump required!

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