



SPECIFICATION SHEET

FFS4V | CHRISPER STATION

HEATED FRIED FOOD CABINET, 2 DOUBLE FLIP-UP DOORS, TOUCHSCREEN CONTROLS, PROGRAMMABLE MENU SETTINGS, REMOVEABLE WIRESHELF, HOLDS UP TO FOUR 18" X 26" STANDARD SHEET PANS, STAINLESS STEEL CONSTRUCTION, PASS THROUGH ENABLED, OPEN KITCHEN ENABLED, (4) 18"X26 OR (8) 13"X18" SHEET PAN CAPACITY, 250°F MAX TEMPERATURE, ONE YEAR PARTS & LABOR WARRANTY, UL CERTIFIED, NSF APPROVED, IEC/IECEE CERTIFIED

- **Durable Construction** - Engineered for longevity, this unit features a heavy-duty, all-stainless-steel construction from the inside out. It comes equipped with fully insulated, field-reversible doors—each designed with two independent flip-up panels for ultimate convenience and efficiency.
- **Smart, Simple & Connected** - Take command with an intuitive touchscreen interface featuring customizable, multi-step recipe programming to perfect your holding environment. Reaching temperatures up to 250°F, this unit is Open Kitchen-enabled—giving you instant, remote access to live equipment data from anywhere.
- **Built For High Volume Demand** - Maximize your output with serious holding capacity. Whether you're loading up 50 lbs of fresh fried chicken or stacking four full-size (18"x26") sheet pans, this unit is engineered to keep up with your busiest shifts.
- **Seamless Pass-Through Design** - Optimize your kitchen workflow. This pass-through configuration bridges the gap between prep and service, allowing back-of-house staff to effortlessly load fresh product while front-of-house teams instantly fulfill the customer demand.
- **Industry-Leading Extended Holding** - Slash food waste and boost your bottom line. Engineered to maintain peak freshness and texture, this unit extends your holding times to nearly double that of the leading competitor—ensuring your product stays fresh, hot, and ready to serve much longer.



The technical content of this manual, including any wiring diagrams, schematics, parts breakdown illustrations and/or adjustment procedures, is **intended for use by qualified technical personnel** and is subject to change without notice.

This appliance is intended to be used for commercial applications, for example, in kitchens of restaurants, canteens, hospitals and in commercial enterprises such as bakeries, butcheries, etc., but not for continuous mass production of food.



Project	
Item No.	
Notes	
Model Number	FFS4V-25T1

FEATURES & BENEFITS

INSULATED STAINLESS STEEL CONSTRUCTION TWO DOUBLE FLIP-UP DOORS	FLIP-UP DOORS STAY OPEN FOR EASY LOADING AND PRODUCT RETRIEVAL
PRECISION-ENGINEERED HEAT DUCTS WITH A SINGLE FAN AND MOTOR	EVEN HEAT DISTRIBUTION THROUGHOUT
PROGRAMMABLE TOUCHSCREEN CONTROLLER WITH MULTIPLE MENU SETTINGS	EACH SHELF CAN BE PROGRAMMED FOR A DIFFERENT MENU ITEM

CLEARANCES

The front and rear must remain open and unobstructed. Allow at least 15" of pan clearance on front and rear of cabinet. Allow at least 2" for the power cord at the top of the cabinet and ventilation gap at the top, sides, and rear of cabinet if not using a pass-through design. Do not place anything on the top of the cabinet. Cabinet must be placed on noncombustible surface.

CONFIGURATIONS

Model Number	Electrical Characteristics		Connectware	4 Shelves and 2 Doors
	Hz	Volts		
FFS4V-25T1AGEN	60	208	×	
FFS4V-25T1BGEN	60	208	✓	
FFS4V-25T1CGEN	50	230	×	
FFS4V-25T1DGEN †	50	230	✓	
FFS4V-25T1EGEN †	60	240	×	
FFS4V-25T1FGEN †	60	240	✓	
FFS4V-25T1GGEN ‡	50	230	×	
FFS4V-25T1HGEN ‡	50	230	✓	
FFS4V-25T1IGEN*	60	230	×	
FFS4V-25T1JGEN*	60	230	✓	

NEMA 6-20P with six foot 14/3 power cord (AGEN, BGEN, EGEN & FGEN Only)
 † Compatible with ±5% voltage range.
 ‡ IECCE CB Scheme Compliant
 *Saudi Arabia – General Market

Model Number	Electrical Characteristics		Description	
	Hz	Volts	Shelf	Doors
FFS4V-25T1	60	208	4	2

NEMA 6-20P with six foot 14/3 power cord (North America Only)

Model Number	SHELF CLEARANCE in (mm)	UNIT OVERALL DIMENSIONS			Product Weight lbs (kg)
		HEIGHT in (mm)	DEPTH in (mm)	WIDTH in (mm)	
FFS4V-25T1	5 (127)	42 (1061)	37 (924)	25 (627)	197 (90)

TOUCHSCREEN CONTROLLER

Intuitive touchscreen interface with programmable recipes with adjustable temperature settings and individual pan timers; front access USB port. Factory default set point temperature at 170°F (76°C) and preheats within 30 mins.

WARRANTY

ONE YEAR LABOR PARTS & LABOR LIMITED WARRANTY



SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE FOR PRODUCT IMPROVEMENT AND INNOVATION

CARTER-HOFFMANN

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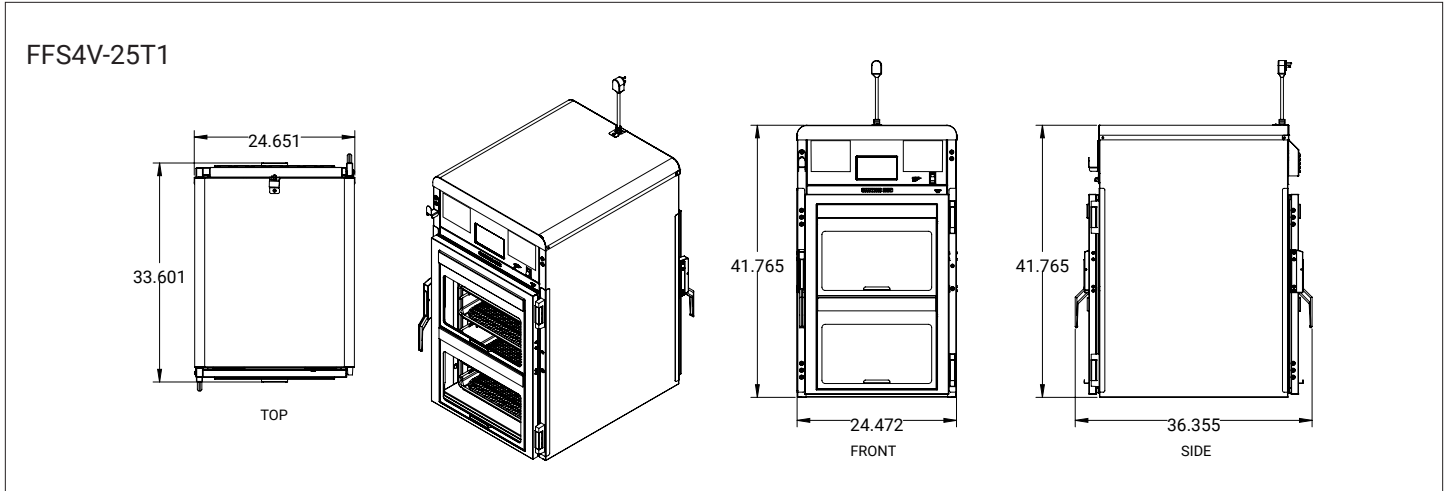
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DRAWINGS



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