

NON-U.S. HOLDING CABINETS



- Maintain high food value all day, less waste
- Improve work flow for packing and service
- Cook ahead of time in larger batches



KEY FEATURES

-  300 grade stainless steel
-  Easy to learn, use & maintain
-  Programmable countdown timer control
-  Insulated doors, sidewalls and control module
-  Precise thermostat control
-  Floor and counter-top models

VERSATILE & FLEXIBLE

Choose the right holding cabinets and features to increase productivity

- Engineered for even heating and constant circulation
- Low energy solution to increase kitchen productivity
- Choice of size, configuration and control



HC15

- Stainless steel or glass dual doors
- Solid back or pass-through design
- 13 Countdown timers
- 13 shelf runners
- Optional water pan humidity
- CE Approved



HC5/SHC10

- Under-counter convenience
- Stainless steel, glass or flip door
- 5 countdown timers
- 5 shelf runners
- Stack for separately controlled holding environments in same footprint
- Optional water pan humidity
- CE Approved



BUILT-IN LED LIGHTING OPTION

- Bright, long-lasting LED's
- Illuminates cabinet for easier viewing of product
- Available in HC5 or SHC10 models with glass or flip doors

HOLDING CABINET GUIDELINES

BREADS VEGETABLES DAIRY/EGGS MEATS CRISPY FOODS POULTRY SEAFOOD/SHELLFISH

FOOD PRODUCT	HOLDING TEMPERATURE °F °C	FOOD PRODUCT	HOLDING TEMPERATURE °F °C
Biscuits	140°-150° 60-66°	Chicken, Fried	175 -185° 79°-85°
Vegetables, Breaded	165°-175° 74°-79°	Chicken, Roasted	165°-175° 74°-79°
Vegetables, Unbreaded	165° 74°	Pizza	150°-160° 66°-71°
Eggs, Fried	140°-160° 60°-70°	Breadings, Crispy	175 -185° 79°-85°
Benedict, Scrambled, Poached	140°-160° 60°-70°	French Fries	175 -185° 79°-85°
Beef, Rare-Medium	155°-165° 66°-74°	Fish, Fried	165°-175° 74°-79°
Lamb / Veal	155°-165° 66°-74°	Fish, Broiled / Baked	140°-160° 65°-70°



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