

CHN14

Crisp 'N Hold - Crispy Food Hot Holding Station



ITEM No. _____

Model options:

☐ **CNH14** Crisp 'N Hold

Standard equipment:

- 1x Food Bay Product Divider
- 1x Panel Filter
- 25mm Rubber Feet

Optional extras:

- ☐ Fry Scoop Holder
- ☐ Fry Bag Holder
- ☐ Additional Product Divider

Features:

- ♦ **Construction** - Welded cabinet construction with outer cabinet welded to cabinet liner. Fasteners attach top and back panels for access to heater components. Rear-mounted cord with stainless steel cord wrap.
- ♦ **Cabinet Material** - All stainless steel construction: 20 gauge polished exterior and 20 gauge interior. High temperature polycarbonate rail on front of cabinet to minimize hot surface temperatures in serving area.
- ♦ **Insulation** - High density fibreglass, full 1" thick continuous wrap-round type in bottom and sides.
- ♦ **Food Bay** - Removable all stainless steel food grate. Embossed surface with precision engineered holes to allow even heating. Slotted to accommodate stainless steel product dividers: one divider provided with CNH14.
- ♦ **Grease Filter** - Removable filter traps oils. Dishwasher-safe.
- ♦ **Collection Pan** - Integrated bottom mounted pan collects excess oils and pulls out for cleaning.
- ♦ **Legs** - 1" (25mm) rubber feet.
- ♦ **Controls** - Electrical mechanical thermostat mounted inside electrical portion of cabinet. Factory pre-set temperature of 88°C (only accessible with tools). On/off toggle switch with rubber boot.
- ♦ **Heating System** - Forced air heating system located in rear housing. Motor isolated from heated air for extended life. Electrical resistance 900 watt heaters with forced air blowers and ducts to direct warm air. Heated air is discharged through circular openings in the bottom of a grate. Grate embossed with circular texture to reduce hot metal contact with food.
- ♦ **Performance** - Capable of heating to 88°C. Preheat to 88°C in approximately 10 minutes.



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Due to continual research and development, these specifications are subject to change without notification - Oct 2020

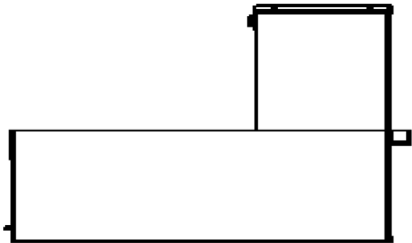
CNH14



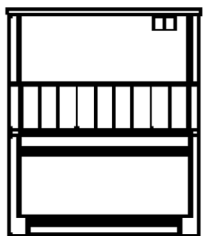
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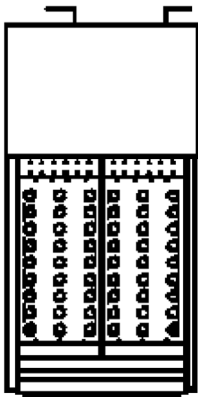
Section view:




SIDE VIEW



FRONT VIEW



TOP VIEW

CNH14	SINGLE PHASE
External dimensions (WxDxH)	362 x 737 x 451 mm
Capacity	837 Cu In.
No. Sections	2
Weight	25 Kg
Operating temperature	88°C
Nominal power	1745 W
Voltage	230v / 50Hz / 1Ph
Total amp draw	7.6 amps
Circuit breaker/fuse	13 amp
Power socket	13 amp (1P+N+E) 

•A dedicated power supply is required for safe operation. Equipment should never be operated on any form of extension lead, please consult a qualified electrician for correct installation advice.



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