

CHN18



Crisp 'N Hold - Crispy Food Hot Holding Station



ITEM No. _____

Model options:

CNH18 Crisp 'N Hold

Standard equipment:

2x 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-around 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: two dividers provided with CNH18.
- ◆ **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.



Taylor UK
Catering Equipment Specialists

Taylor UK (a division of HTG Trading Ltd)
106 Claydon Business Park, Gt. Blakenham,
Ipswich, Suffolk, IP6 0NL, United Kingdom
0800 838 896 - sales@taylor-company.co.uk
www.taylor-company.co.uk

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

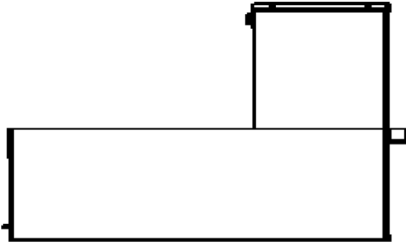
CNH18



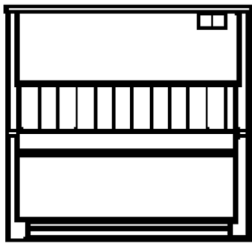
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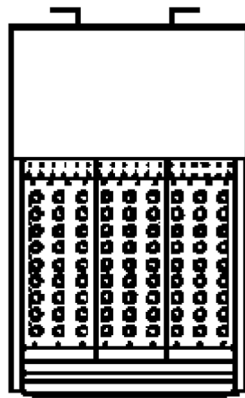
Section view:




SIDE VIEW



FRONT VIEW



TOP VIEW

CNH18	SINGLE PHASE
External dimensions (WxDxH)	446 x 737 x 451 mm
Capacity	1050 Cu In.
No. Sections	3
Weight	30 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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