



Job: \_\_\_\_\_ Item No. \_\_\_\_\_  
 Notes: \_\_\_\_\_  
 Model Number:  CNH10ULP  CNH12ULP

## Crisp 'N Hold Fried Food Stations

## SPECIFICATIONS



CNH10ULP



CNH12ULP

### DESCRIPTION

The Carter-Hoffmann ultra-low profile, dual-access fried food holding station provides a heated curtain of air to maintain proper fried food holding temperature and freshness. The air circulation brings fried food to holding temperature to keep it crisp and ready to serve for an extended time. Forced air is heated through an electric resistance heater and ducted through a food grate. It travels through small openings in the grate to provide a warm blanket of air over and through the food. The grate is embossed to minimize hot metal contact with the food. It features single (CNH10ULP) or dual-sided (CNH12ULP) access with lift out food bay and crumb pan for easy cleaning.

### SHORT FORM SPECIFICATIONS

Heated fried food holding station. Double wall insulated stainless steel construction with 1/2" wrap-around fiberglass insulation. On/Off toggle switch. Factory pre-set for 190°F(88°C). Forced air heating throughout. Removable food grate with air circulation holes and embossed surface. Removable crumb pan. CNH10ULP electrical configuration: 120V, 700 watts, 5.9 Amps, 60 Hz, single phase. CNH12ULP electrical configuration: 120V, 1400 watts, 11.8 Amps, 60Hz, single phase. Six foot power cord with NEMA 5-15P plug.

### FEATURES

- Compact footprint with ultra-low profile to fit in small spaces
- Dual-sided access
- Forced air heating system with engineered ducting through the grate to the food
- Stainless steel, lift-out, food grate with embossed surface to minimize food contact with hot base
- Sanitary stainless steel crumb pan; easy to remove and clean
- Stainless steel, insulated construction
- 1/2" fiberglass wrap-around insulation
- Recessed on/off toggle switch
- Electrical components located away from dust and vapors
- Factory pre-set temperature of 190°F (88°C)
- On/Off toggle switch
- Mechanical thermostat with range of 90° to 190°F (32° to 88°C). Preheat to 190°F (74°C) in 30 minutes
- CNH10ULP: 120 volts, 700 watts, 5.9A, 60 Hz, single phase
- CNH12ULP: 120 volts, 1400 watts, 11.8A, 60Hz, single phase
- Six foot power cord with grounded plug; NEMA 5-15P

### OPTIONS

- CNH10.5ULP: 230V, 700W, 3A (CE Voltage)
- CNH12ULP: 230V, 1400W, 6.1A (CE Voltage)

### CERTIFICATIONS

Pending



### WARRANTY

Crisp 'N Hold comes with a one year warranty for parts and labor.



**CARTER-HOFFMANN**

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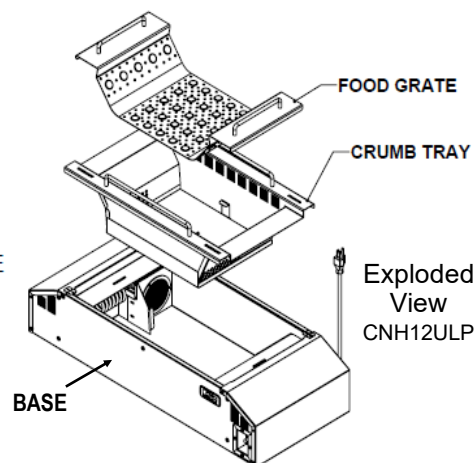
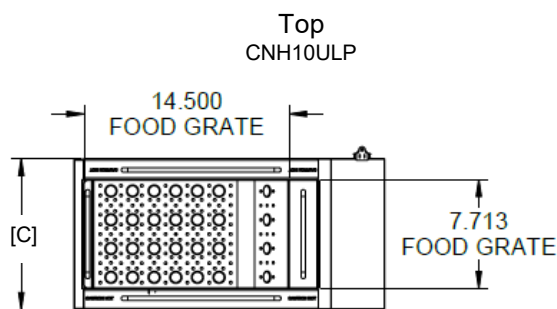
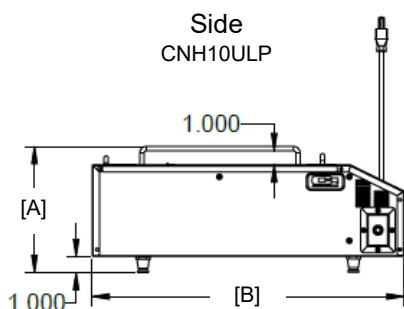
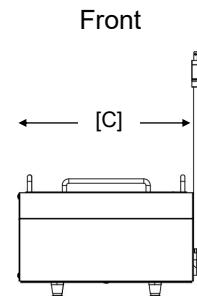
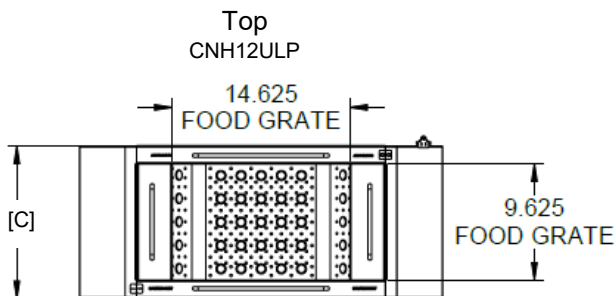
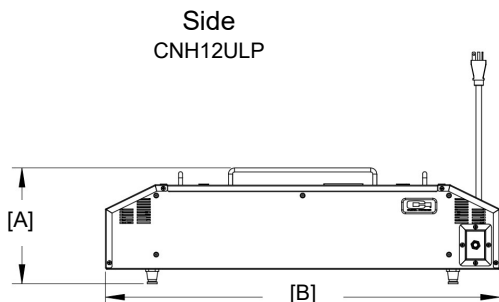




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Crisp 'N Hold Fried Food Stations

SPECIFICATIONS



**CLEARANCES**

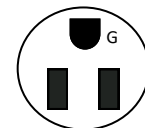
The front, top and sides must remain open and unobstructed. Allow at least 2" for ventilation gap at the top, and all four sides of the cabinet. Do not place the cabinet below sources of debris and dust. The food bay must be open and unobstructed for proper filling and serving food. Cabinet must be placed on non-combustible surface.

**ELECTRICAL DATA**

CNH10ULP: Single electrical connection: 120V, 700 watts, 5.9 Amps, 60Hz, single phase. NEMA 5-15P plug.

CNH12ULP: Single electrical connection: 120V, 1400 watts, 11.8 Amps, 60Hz, single phase. NEMA 5-15P plug.

Model Number	Height [A]		Depth [B]		Width [C]		Weight	
	in	mm	in	mm	in	mm	lbs	kg
CNH10ULP	8 <sup>7</sup> / <sub>8</sub>	225	22	559	10 <sup>5</sup> / <sub>8</sub>	270	31	14
CNH12ULP	8 <sup>7</sup> / <sub>8</sub>	225	30 <sup>1</sup> / <sub>8</sub>	765	12 <sup>5</sup> / <sub>8</sub>	321	47	21



Due to periodic changes in designs, methods, procedures, policies and regulations, the specifications contained in this sheet are subject to change without notice. While Carter-Hoffmann exercises good faith efforts to provide information that is accurate, we are not responsible for errors or omissions in information provided or conclusions reached as a result of using these specifications. By using the information provided, the user assumes all risks in connection with such use.

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