

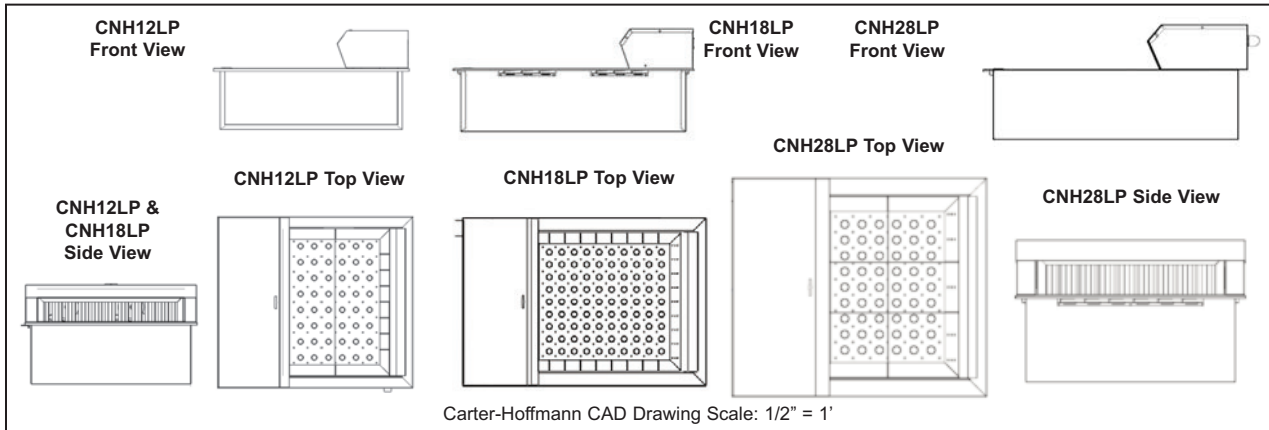


# CNH12LP, CNH18LP & CNH28LP CRISP 'N HOLD CRISPY FOOD STATIONS (drop-in with removable forced air heating system)

CARTER-HOFFMANN



FOOD SERVICE EQUIPMENT  
FRIED FOOD STATIONS



Model Number	Food Bay Dimensions L x W x H (in) Capacity** (in <sup>3</sup> )	Overall Dimensions						Number of Sections (with all product dividers installed)	Shipping	
		Height*		Depth		Width			Weight	
		in	mm	in	mm	in	mm		lbs	kgs
CNH12LP	17 <sup>15</sup> / <sub>16</sub> x 14 <sup>1</sup> / <sub>4</sub> x 3.5** (910)	5 <sup>1</sup> / <sub>2</sub>	140	21 <sup>3</sup> / <sub>4</sub>	552	26 <sup>5</sup> / <sub>16</sub>	668	3	67	30
CNH18LP	17 <sup>15</sup> / <sub>16</sub> x 20 <sup>1</sup> / <sub>4</sub> x 3.5** (1271)	5 <sup>1</sup> / <sub>2</sub>	140	21 <sup>3</sup> / <sub>4</sub>	552	32 <sup>5</sup> / <sub>16</sub>	821	4	79	36
CNH28LP	24 <sup>3</sup> / <sub>8</sub> x 16 <sup>3</sup> / <sub>8</sub> x 3.5** (1381)	5 <sup>1</sup> / <sub>2</sub>	140	28	711	28	711	6	98	44

\*Height above counter. 7-7<sup>7</sup>/<sub>8</sub>" below counter.

\*\*Capacity to top of food zone.

**CONSTRUCTION...**Modular removable heating system and welded leakproof food holding compartment. Heating system mounted to side of unit for pass-through access. Rear-mounted cord with stainless steel cord wrap.

**CABINET MATERIAL...**All stainless steel construction: 24 gauge exterior and 18 gauge polished interior.

**INSULATION...**High density fiberglass, full 5/8" 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 every 2" to accommodate stainless steel product dividers and adjust size of bay required for different products; CNH12LP has two dividers included; CNH18LP has 3 dividers included; CNH28LP has 3 dividers included.

**FILTER...**Removable filter traps oils. Dishwasher-safe.

**COLLECTION PAN...**Integrated bottom mounted pan collects excess oils and lifts out for cleaning.

**DROP-IN DESIGN...**CNH12LP fits into 24.25" wide x 20.75" deep counter cut-out. CNH18LP fits into 30.25" wide x 20.75" deep counter cut-out. CNH28LP fits into 27.125" wide x 27.125" deep counter cut-out.

**CONTROLS...**Electrical mechanical thermostat mounted inside electrical portion of cabinet. Factory preset temperature of 190° F (88° C). Accessible with tools. On/off toggle switch with protective guard.

**HEATING SYSTEM...**Removable modular 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.

## ELECTRICAL CHARACTERISTICS...

CNH12LP & CNH18LP operate on 120 volts, 1820 watts, 15.1 amps, 60 Hz, single phase. NEMA 5-20P. CNH28LP operates on 208 volts, 2890 watts, 14 amps, 60Hz, single phase. Six foot rubber cord with grounded plug. On/Off toggle switch with protective shield.

**PERFORMANCE...**Capable of heating to 190° F (88° C). Preheat to 190°F (88° C) in approximately 10 minutes.

## ACCESSORIES/OPTIONS...

- ☐ 240 volt electrical configuration
- ☐ Additional product dividers

# SPECIFICATIONS

Specifications subject to change through product improvement & innovation.

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# FEATURES & BENEFITS

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*Since 1947, Foodservice Equipment That Delivers!*



**EXPANDED HOLDING...** Product dividers expand holding capability by dividing food bay into separate compartments for multiple products. Or take them all out to create one large bay to hold more of a single product.

**LARGE FOOD BAY..** Precision engineered food holes and textured pattern to minimize hot metal contact with food and optimize air circulation. Product tray and dividers are removable for easy cleaning.

**COLLECTION PAN...** Fully integrated, bottom mounted pan collects excess oil drawn away from the food to keep food crisp. Removable for easy cleaning.

**EXCLUSIVE HEATER DESIGN...** Self-contained heating unit with components isolated and protected from oil migration. Lifts out for easy service and cleaning. Provides a stream of warm air to maintain crispy food serving temperatures and extend holding time. Warm air is forced through bottom food grate and drawn through filter to maintain constant circulation and warm blanket over and through the food. Controls moisture accumulation and maintains food crispness. Extends the life of fried food by as much as 4 times over heat lamps. Factory pre-set temperature of 190°F. Internal thermostat accessible with tools for adjustment.

**STAINLESS STEEL CONSTRUCTION WITH DROP-IN DESIGN...** All stainless steel for durable wear and easy cleaning. Can be placed in any counter-top, eliminating the need for heat lamps. Cut out dimensions:

CNH12LP: 24.25" wide x 20.75" deep  
CNH18LP: 30.25" wide x 20.75" deep  
CNH28LP: 27.125" wide x 27.125" deep

**REMOVABLE OIL FILTER...** Exclusive design collects oil and vapors and protects heater components from oil accumulation. Easily removed for cleaning. Dishwasher safe.

