



CRISP N' HOLD FOOD STATION

MODEL PFCH14, PFCH18, PFCH28 (FORCED HOT AIR HOLDING SYSTEM)

CRISPER FRIED PRODUCTS

SIMPLE CONTROLS

STAINLESS STEEL CONSTRUCTION

DISHWASHER SAFE COMPONENTS

ACCURATE HOLDING TEMPERATURES

EASY to CLEAN

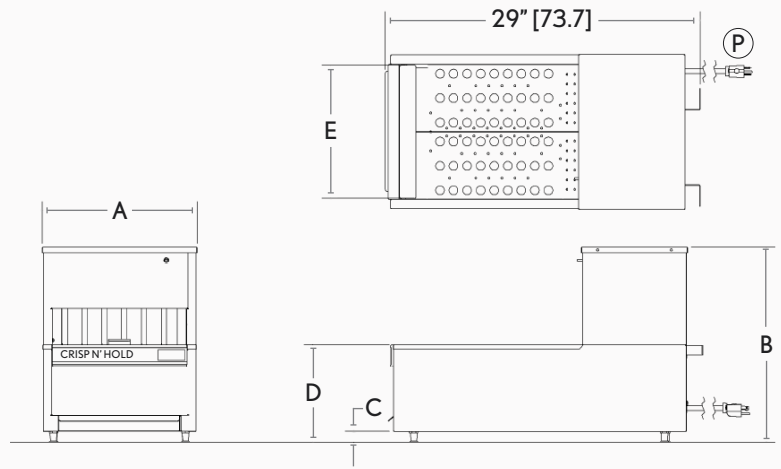
LONGER HOLD TIMES

MULTIPLE COUNTERTOP FOOTPRINTS



SPECIFICATIONS TABLE

MODEL	PFCH14	PFCH18	PFCH28
DIM A	14 1/4" [36.2]	17 9/16" [44.6]	28 1/8" [71.4]
DIM B	17 3/4" [45.1]	17 3/4" [45.1]	20 3/4" [52.7]
DIM C	1" [2.5]	1" [2.5]	4" [10]
DIM D	9" [22.8]	9" [22.8]	12" [30.5]
DIM E	11 7/8" [30.2]	15 7/8" [40.3]	25 7/8" [25.9]
CORD LENGTH	6' [187]	6' [187]	6' [187]
PLUG OPTION	NEMA 5-20		NEMA 6-20



APPLICATION

The Crisp N' Hold Food Station extends the holding time of fried food by maintaining a constant flow of heated air in and around the product. The air is filtered, re-circulated and incrementally heated to control the accumulation of moisture, conserve energy and keep food warm and crisp.

STANDARD SPECIFICATIONS

CONSTRUCTION

- Pan area allows for holding and draining of finished product
- Food Grate easily lifts out for cleaning
- Stainless steel front, sides and splash back.
- Stainless steel Food Bay.
- Designed to match up with Perfect Fry fryers.

STANDARD FEATURES

- Removable Product Dividers -
 - PFCH14 - Qty 1
 - PFCH18 - Qty 2
 - PFCH28 - Qty 3
- Removable all stainless steel food grate.
- Collection pan pulls out for cleaning.
- 1" adjustable feet on PFCH14, PFCH18.
- 4" legs on PFCH28 (NSF required).

HEATING SYSTEM

Provides a stream of constant circulation of warm air to maintain crispy food, serving temperatures, and extend holding times.

OPERATIONS

Removable filter traps oils & is Dishwasher Safe.

ORDERING INFORMATION

PFCH14, PFCH18 or PFCH28 model numbers indicates dump station for use with gas/electric cooking systems only.

SHORT FORM SPECIFICATIONS

Provide Perfect Fry Model PFCH14, PFCH18 or PFCH28 Crisp N' Hold Food Station. Crisp N' Hold Food Station shall be supplied with a collection pan, food grate.

ELECTRICAL

PFCH14, PFCH18	120 volts, 1820 watts, 15.1 amps, 60 hz single phase
PFCH28	208 volts, 2890 watts, 14 amps, 60 hz single phase

TYPICAL APPLICATION

Provide a warming and holding area for finished products. Capable of heating to 190°F (88°C). Preheat to 190°F (88°C) in approximately 10 minutes.

SHIPPING INFORMATION (APPROX)

MODEL	PFCH14	PFCH18	PFCH28
UNIT WEIGHT	60 lb (27 kg)	70 lb (32 kg)	98 lb (44 kg)
SHIPPING WEIGHT	100 lbs (45.4 cm)	125 lbs (56.7 cm)	150 lbs (68.1 cm)
SHIPPING L x W x H	40 x 45 x 40 in (101.6 x 114.3 x 101.6 cm)	40 x 45 x 40 in (101.6 x 114.3 x 101.6 cm)	40 x 45 x 40 in (101.6 x 114.3 x 101.6 cm)
SHIPPING CUBE	41.7 ft ³ (1.2 m ³)	41.7 ft ³ (1.2 m ³)	41.7 ft ³ (1.2 m ³)



www.perfectfry.com

SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE.

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GENERAL INFORMATION

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