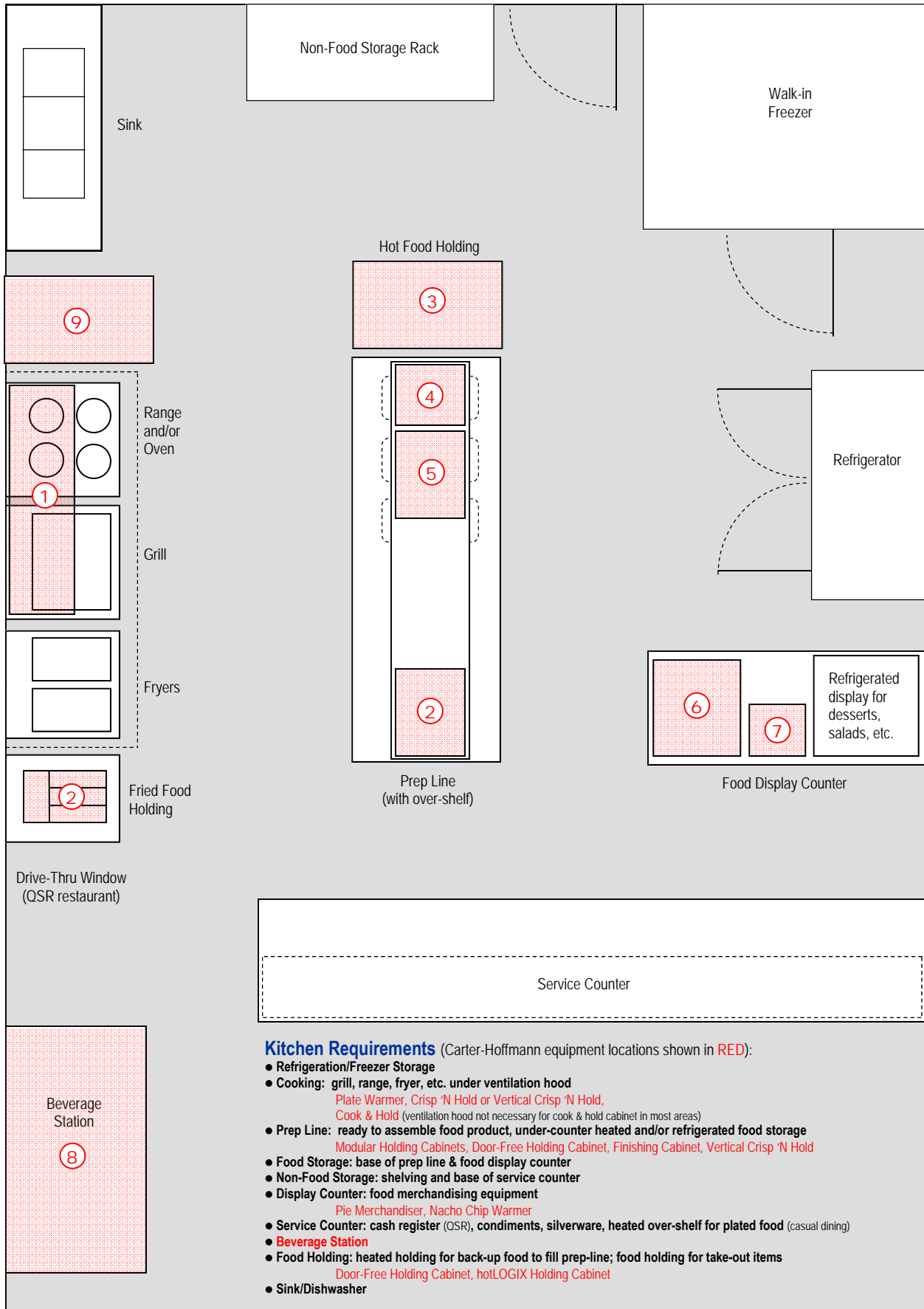


Restaurant Application Guide



PLAN
ECH.: 1/8" =

Typical Quick Serve or Casual Kitchen Layout



Key Holding and Warming Solutions

① Plate Warmers

- Shelf or wall-mounted over cooking station for convenient plating of hot food
- Built-in filters protect electrical components from oils and vapors
- Your choice of lengths from 38" to 65"



② Crisp 'N Hold® Stations

- Keep fried or crispy foods ready to serve with better performance than heat lamps; maintain quality and freshness up to 4 times longer
- Counter-top stations in 14", 18", 28" and 40" widths near fryers for convenient holding
- Modular stations fit on shelf or counter for flexible crispy or fried food holding



③ Hot Holding Cabinets

- Handy back-up holding for prep line
- Individually controlled heating for each shelf with **Door-Free** holding cabinets; cabinets for pan or pizza box holding; fit into tight spaces
- **hotLOGIX** traditional heated holding cabinets come in 4 heights with your choice of more than 100 models, including humidified and non-humidified cabinets—fit any space and any budget; most models have the Energy Star
- Most cabinets available as single or dual-sided access; full height, 3/4 height, 1/2 height and under-counter sizes



④ Modular Holding

- Keep food components hot, fresh and ready to assemble for fast service
- Enable easy menu expansion in a small space and with minimal investment
- Models for moist and/or crispy food holding
- Available in many sizes in a variety of sizes for different pan types
- All units operate on 15 amps or less



⑤ Finishing Cabinet

- Heats instantly for fast finishing of appetizers & entrees
- Lightweight, space-saving design
- Removable rear panel for easy conversion to pass-through operation



⑥ Chip Warmers

- Serve more chips in less space than traditional drawer warmers
- First-in, first-out product rotation and active warm air circulation provides a continuous supply of hot, fresh chips in the busiest of restaurants
- Three sizes: 20 gallon, 22 gallon & 44 gallon



⑦ Pie Merchandisers

- Ideal for keeping individually boxed pies or other hand-held pastries and food pockets warm
- Upright design occupies minimal counter space
- Back-lit panel on door for merchandising graphics



⑧ Beverage Stations

- Study stainless steel construction with reinforced top to handle heavy loads; more durable than plywood and particleboard stations
- Cut-outs for syrup lines & trash receptacle; integral drain trough & tray slide
- Large under-counter storage bay for tanks as well as beverage supplies such as cups, straws, lids, etc.
- Concept specific custom designs for restaurant applications



⑨ Cook & Hold Cabinets

- Gentle air circulation caramelizes roasts and seals in juices for tender product with attractive appearance
- Electronic controls for cook and hold cycles
- Hoods not required in most areas (check local codes)



See individual product specification sheets for complete information

Food Holding Guide

PRODUCT (Uncovered Food, except where noted)	RECOMMENDED CABINET(S)	SET TEMPERATURE (°F / °C)	RELATIVE HUMIDITY %	MAXIMUM TIME (MINUTES)
Bacon, Canadian	MC, HW	180°F / 82°C	50%	30
Bacon, Crisp	CNH, MZ, HB, DF	180°F / 82°C	NONE REQUIRED	30
Baked Potato	HW, CW, MC	180°F / 82°C	60%	60
Biscuits	MC, HW, DF	170°F / 77°C	20%	60
Casseroles (Covered)	HB, DF	175°F / 79°C	NONE REQUIRED	90
Chops, Sliced Meats	MC, HW	160°F / 71°C	45%	60
Chicken, Fried	CNH, VCNH, MZ, HB, DF	170°F / 77°C	NONE REQUIRED	30
Chicken, Boneless Breasts	MC, HW	175°F / 79°C	75	60
Chicken Nuggets, Deep Fried	CNH, VCNH, MZ	190°F / 88°C	NONE REQUIRED	25
Chicken, Pre-Cooked Grilled Boneless Patties	MC, HW	150°F / 66°C	55	90
Coffee Cakes	HW	170°F / 77°C	MINIMAL	60
Cookies	HB	175°F / 79°C	NONE REQUIRED	90
Crab Legs	MC, HW	160°F / 71°C	80%	45
Croissants	MC, HW, DF	170°F / 77°C	30%	45
Eggs	MC, HW	160°F / 71°C	90%	45
Fish, Deep-Fried	MZ, HB, CNH, VCNH	170°F / 77°C	NONE REQUIRED	30
Fish, Baked	MC, HW	155°F / 68°C	80%	45
Fish, Broiled	MC, HW	155°F / 68°C	70%	45
French Fries	CNH, VCNH	190°F / 88°C	NONE REQUIRED	12
French Toast	MC, HW	165°F / 74°C	30%	60
Gravies / Sauces	MC, HW	170°F / 77°C	85%	45
Hamburgers / Ground Meat Patties	MC, HW	180°F / 82°C	55%	45
Hot Dogs	MC, HW	180°F / 82°C	70%	90
Muffins	HW	170°F / 77°C	20%	60
Nachos / Tortilla Chips	HB, CW	185°F / 85°C	NONE REQUIRED	90
Omelets	MC, HW	160°F / 71°C	90%	30
Pancakes	MC, HW	180°F / 82°C	60%	30
Pasta	MC, HW	175°F / 79°C	75%	60
Pastries	MC, HW	165°F / 74°C	20%	30
Pies (individual boxes)	MDPM	165°F / 74°C	NONE REQUIRED	60
Pizza (uncovered)	HWP, DF	180°F / 82°C	10%	30
Pizza (boxed)	HWP, DF	180°F / 82°C	NONE REQUIRED	60
Poppers, Deep Fried	CNH, VCNH, MZ	190°F / 88°C	NONE REQUIRED	25
Poultry, Whole, bone-in	MC, HW	175°F / 79°C	55%	60
Poultry, Cut-up, bone-in	MC, HW	175°F / 79°C	75%	60
Ribs	MC, HW	175°F / 79°C	60%	90
Rice	MC, HW	175°F / 79°C	70%	30
Roasts / Bone-in Meats	MC, HW	165°F / 74°C	60%	90
Sausage	MC, HW	180°F / 82°C	50%	90
Shrimp / Shellfish	MC, HW	150°F / 66°C	80%	60
Tortillas (soft)	MC, HW	180°F / 82°C	70%	60
Vegetables	MC, HW	175°F / 79°C	70%	45

NOTE: Times and temperatures observed in a test kitchen environment. Times and temperatures may vary, depending on initial food quality, initial cooked temperature and user expectations of acceptable food quality.



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