







HOLDING CABINETS

- Maintain consistency, taste, texture and temperature for hours
- Optimize equipment and labor when cooking in volume



KEY FEATURES

-  300 grade stainless steel construction
-  Easy to learn, use & maintain
-  Programmable countdown timer control
-  Insulated doors, sidewalls and control module
-  Precise thermostat control
-  Floor and countertop models

VERSATILE & FLEXIBLE

Choose the right holding cabinets and features to increase productivity

- Indicate dry operation or humidity control
- Select from full-size, half-size, stacked or countertop options
- Pass-through design, glass doors, flip-up panels and modular units



990/980 SERIES SMARTHOLD®

- The most versatile option, offering dry and humidified holding
- Allows for proofing and holding
- Automatically measures and maintains any humidity level from 10% to 90%



900 SERIES HEATED HOLDING

- 2 control configurations available
- Manual water pan/humidity option
- Versatile configurations



MULTI-PURPOSE HOLDING

- Compact, modular countertop designs
- Multi-drawer configurations with easy access
- Modular construction for separate holding environments





HEAT AND HUMIDITY CONTROL

- SmartHold technology links the heated water pan, fans, and ventilation in a closed loop control system. Sensors monitor conditions and signal automatic adjustments to maintain selected humidity level.
- Up to 2x longer hold times

INCREASE FOOD QUALITY AND HOLDING TIMES WITH SMARTHOLD

CHEESEBURGERS **33%**
longer

FRENCH TOAST
FRIED CHICKEN **50%**
longer

DINNER ROLLS
RICE
RIBS **100%**
longer

PORK CHOPS **200%**
longer

