







# 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%



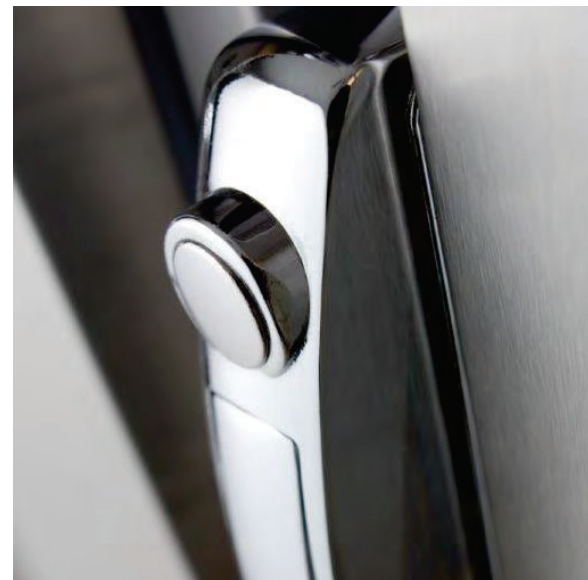
### 900 SERIES HEATED HOLDING

- 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

