

Plate Dispensers

Plate Holding & Dispensing



Make a hot impression with warm plates

Enhance your presentation with hot plates! Our plate warmers and dispensers come in a variety of sizes and styles so you can keep your plates where you need them.

CD Series Rotary Dish Carts have a handy lazy Susan platform with access from the front and top. They hold as many as 252 plates and can be tucked under the counter. They come in both heated and unheated styles and are ideal for any banquet operation.

HP Series Shelf-Mounted Cabinets can be mounted directly above your sauté station or fit nicely under your serving counter so you can plate your freshly cooked items and serve immediately. They have circulating hot air to keep your plates warm and washable filters to protect components from grease vapors.

EP Series Self-Leveling Dispensers are mobile and can be placed in the kitchen, by your buffet... just about anywhere! Self-leveling spring action keeps a steady supply of plates at a convenient height.



Hot, Fresh & Ready to Serve

Chain Product Guide

Pie Merchandisers

Pastry Holding & Merchandising



Warm and ready to serve!

These handy holding and merchandising cabinets are perfect for individually boxed pies, other hand-held pastries and food pockets. The upright design occupies minimal counter space.

Gently circulating air maintains even temperature throughout the cabinet. The interior product caddy keeps boxed items ready to serve and is removable for easy cabinet cleaning. Digital temperature controller.

Two-stack and three-stack models available



Unique solutions for holding and serving!

*Download specification sheets for full details.

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Improve your bottom line...

Cooking food is an art. Keeping that food safe, hot and fresh until it's ready to be served is a science. It takes carefully controlled conditions to ensure "fresh-from-the-kitchen" flavor.

- Hold food longer, fresher and achieve greater customer satisfaction
- Reduce waste, boost profits
- Expand your menu with minimal investment

Crisp' N Hold®

Convected Air Fry Dump Stations



The best way to hold fried food

- Holds up to 4x longer than heat lamps
- Maintains food quality and freshness
- Less food waste
- Saves labor

Different styles to suit any establishment

- **CNH** counter-top stations and drop-in come in many sizes, with removable dividers for holding multiple products in the same cabinet.
- **VCNH** Vertical Crisp 'N Hold combines modular holding cabinet design with Crisp 'N Hold air circulation. Shelf mounted and free-standing floor models to keep food ready where you assemble.
- **FFSTKPKG** combines counter-top holding and vertical holding for heavy-volume restaurants. Keep a back up supply below while serving from the top!



Chip Warmers

First-In, First-Out
Hot Chip Dispensers



Your chips are always hot, fresh and crispy!

Serve more chips in less space than traditional drawer warmers. Carter-Hoffmann chip warmers provide a continuous supply of hot you can serve the freshest chips to your customers.

- They ensure consistent serving temperature and reduce chip breakage and waste
- All of these things translate to a better bottom line

The **CW** chip warmers come in three sizes.



HotLOGIX® Holding Cabinets

Keep Food Hot, Fresh and Ready!



Keep food hot, fresh and ready to assemble

- Humidified and non-humidified holding for busy service times
- Your choice of more than 40 cabinets



Modular Holding Cabinets

Point-of-Use Holding



Keep food hot, fresh and where it is needed

These cabinets provide the best environment for holding batch-cooked items; they're hot and ready for the rush! Program time and temperature in each cavity for the best holding environment for each food product.

MC models with bottom heat and built-in covers are ideal for holding moisture-sensitive food. The closed system helps food create its own environment.

M and **MZ** models with both bottom and top heat offer flexible food holding for moisture-sensitive and crispy food. M Series menus can be programmed manually or via USB downloads.



Door - Free Holding

Hassle-Free Heated Holding!



Flexible food holding for tight spaces

We've taken our modular holding cabinet technology and created doorless, free-standing holding cabinets. They are ideal for holding moisture-sensitive food in pans, boxed pizza and even uncovered crispy foods.

- They fit into tight spaces and have a convenient pass-through design
- Individually heated shelves
- Stackable

