

Model RHHC-C3 Series Heated Holding Cabinet (With Gentle Convection Heat)



Performance Features

- Whisper Touch™ *Gentle Convection* maintains proper holding temperatures no matter the frequency of "in & out" to retrieve product
- Whisper Touch™ surrounds products with just the right amount of heat and air to maintain that just cooked look and flavor hour after hour
- Keeps fried foods hot and moist on the inside and crispy fried on the outside
- Ideal for fried foods, bulk pans of entrees and side dishes, pies, biscuits, even boxed pizza and pre-pack meals
- Maintains safe food holding temperatures for extended holding times: allowing for advanced preparation
- Ideally suited for school foodservice, catering, and banquet applications
- Hold temperature range: 75F – 200F

Construction Features

- Self-contained power module for ease of service
- Removable twist lock cord set
- Fully insulated construction
- Type 304 welded stainless steel body
- 12 gauge internal frame for strength
- Field reversible dutch doors
- Latch is magnetic/mechanical style
- Long lasting, high temperature silicone door gasket
- Four heavy duty, 5" swivel casters, two with brakes
- Lift out oven interior for easy cleaning
- Push/pull handles



