

HOLDING & TRANSPORT SOLUTIONS

Selection Guide.



 **Material Handling USA**
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We put space to work.®



HEATED HOLDING

140°F (60°C) to 200°F (94°C)

BEST



9,8,6 Series

INSULATION ARMOUR
Best Value.



4 Series

Insulation Armour® Plus



3 Series

Insulation Armour®



1 Series



E-Series

GOOD

Hot holding. What's important?



Better insulation.

Energy efficiency, food safety & longevity.

Uniform temperature.

Eliminate hot and cold spots with consistent airflow.



Flexible options.

Control, pan slide, door & power options.

▼ TIPS

- > Insulated cabinets save money. Payback within 1-4 years.
- > Universal slides offer the most flexibility.
- > Choose 20 Amp for faster heat-up and recovery.
- > For flexibility, select a cabinet that can hold and proof.
- > Choose clear doors to see inside or solid for increased efficiency.



HUMIDIFIED HOLDING

140°F (60°C) to 200°F (94°C)



9 Series

BEST



INSULATION ARMOUR
Best Value.



3 Series
Insulation Armour®

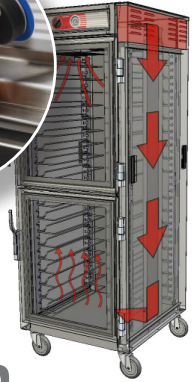


GOOD

What's best when holding with moisture?

Moisture control.

Precision control & consistent airflow.



Better insulation.

Energy efficiency, food safety & longevity.

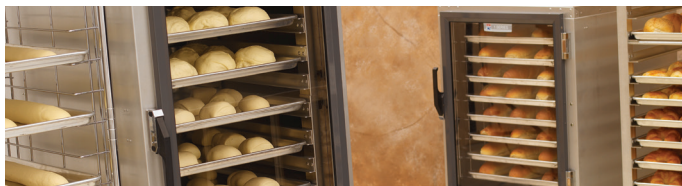
Flexible features.

Slides, doors & power options.



▼ TIPS

- > Hold hotter, longer and improve food quality with high moisture.
- > Insulated cabinets save money and payback within 1-4 years. Energy Star rebates are available in many states.
- > Dutch doors let less heat and moisture out when opening.
- > Choose 20 Amp for faster heat-up and recovery.



PROOFING

80°F (27°C) to 120°F (49°C)

BEST



1 Series



INSULATION ARMOUR
Best Value.



3 Series



E-Series



9 Series



GOOD

What makes for the best proofer?

Moisture control.

Independent moisture control & consistent temperature.



Less insulation.

Allows you to achieve lower proofing temperatures.

Flexible features.

Control, slides, doors & power options.



▼ TIPS

- > Lip-load slides are most preferred when proofing.
- > Proofing at lower temperatures is better for product with high butter content.
- > Holding/Proofing modules offer the flexibility to hold & proof in the same cabinet.
- > Clear doors minimize heat/moisture loss with less need to open.



HEATED TRANSPORT

140°F (60°C) to 200°F (94°C)

BEST



INSULATION ARMOUR
Best Value.



T-Series
Transport Armour®



4 Series
Insulation Armour® Plus



6/8 Series



3 Series
Insulation Armour®



GOOD

Transport. What works best?



Durable construction.

Double wall insulation, reinforced hinges & body bumpers.

Good insulation.

Energy efficiency, food safety & long duration of transport.



Easy to move.

Handles, casters, sizes & ergonomics.



▼ TIPS

- > Insulation is critical to maintain temperature while unplugged.
- > Cabinets with foamed-in-place insulation cabinets are the sturdiest and best insulated.
- > Look for larger casters and multiple handles for easy moving.



COLD & NON-POWERED TRANSPORT

BEST



R-Series
Transport Armour®



INSULATION ARMOUR
Best Value.



4 Series
Insulation Armour® Plus



CD Series
Non-insulated

GOOD

Cold or Non-powered Transport. What's best?



Durable construction.

Foam-in-place insulation, reinforced hinges & body bumpers.

Good insulation.

Energy efficiency, food safety & long duration of transport.



Easy to move.

Handles, casters, sizes & ergonomics.



▼ TIPS

- > Mobile refrigerators allow you to continue active cooling at the serving location.
- > Look for larger casters and multiple handles for easy moving.
- > Non-powered cabinets can be used for hot or cold transport.
- > Pre-chill non-powered cabinets in walk-ins for better results.

Crave

more
information?



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