

# Hot & cold meal staging.

## Hold Food at Safe Temperatures:

Hot and cold meals will need to be transported and staged for extended periods of time. Not all heated cabinets are purpose-built for the abuse taken during daily transport duties both outside the classroom and at the curbside.

**TIP:** Replace the traditional slides in a hot holding cabinet with adjustable wire shelving for staging of packaged meals and pizza. In many cases, bulk refrigerated holding and transport are superior to coolers in K-12 applications.

## HOT HOLDING CABINETS



C539-HLDC-S



## C5 3 Series with Insulation Armour™

**Cool-to-touch design provides energy efficiency at a lower initial investment.**

Keep your take out orders hot and ready with this full height, insulated holding cabinet. 4 adjustable wire shelves are perfect for holding a variety of different sized containers and bags. Clear dutch doors allow you to see what's inside the cabinet without having to open the doors.

## HEAVY DUTY TRANSPORT FOR CURBSIDE OR SATELLITE SERVICE



C5T9D-DSL

### C5 T-Series with Transport Armour™

**Heavy-duty heated transport cabinets  
built for over-the-road applications.**

Foamed-in-place polyurethane insulation provides SUPERIOR heat retention and structural rigidity. While unplugged and in transit, an available mobile power option gently circulates air inside the cabinet, eliminating hot and cold spots that endanger food safety.



## REFRIGERATED HOLDING & TRANSPORT



C5R9-SB

### C5 R-Series with Refrigeration Armour™

**Heavy-duty mobile refrigerators.  
Built for transport.**

Engineered to withstand the shock and vibration associated with mobile applications. Stainless steel construction with foamed-in-place polyurethane insulation provides superior rigidity and improved energy efficiency versus common fiberglass construction.

