

PrecisionCrisp | THH



The PrecisionCrisp, THH, from Antunes ensure meals stay hot and ready to serve your customers.

Lightweight, compact and complete with powerful heat, the PrecisionCrisp warmer uses high-performance ceramic heaters above the pan and a foil heater under the pan. This assures food products are held at internal temperature of over 140°F for at least 20 minutes.



Antunes PrecisionCrisp unit provides flexibility for kitchen design and easy storage.



Consistent Heat Retention

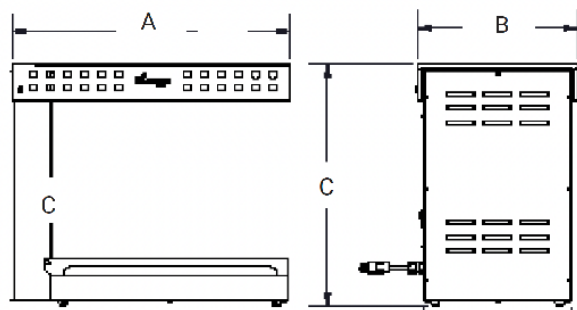
High-performance ceramic heaters on top and a bottom foil heater help keep products internally at over 140°F for at least 20 minutes



Easy-to-move and Store

Weighs less than 40 lbs, can be stored overhead and retrieved as needed for catering meal assembly

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Features:

- Holds 1 full hotel pan or 2 half-size pans up to six inches deep
- Uses high-performance ceramic heaters to keep food's internal temperature greater than 140°F for at least twenty minutes
- Perfect for catering meal prep

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Electrical Ratings

Dimensions

Model & Mfg. No.	Description	Approvals	Plug	Volts	Watts	Amps	Hz.	Width (A)	Depth (B)	Height (C)	Weight
THH 9500570	PrecisionCrisp		NEMA 5-15P	120	700	5.8	50/60	14" (355.6 mm)	24.37" (618 mm)	21.14" (537 mm)	40 lbs.