

PrecisionCrisp | THH



Hold the Heat. Keep the Crisp.

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.



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

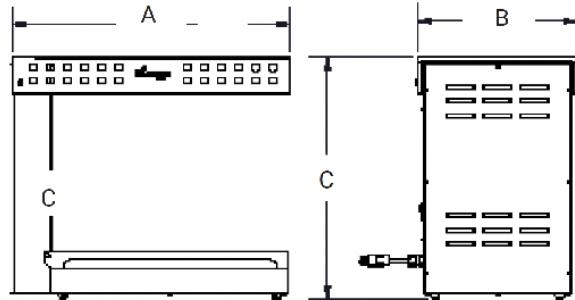


Easy-to-move and Store

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

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

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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.