



Humidified Holding Cabinets

You really can *TASTE* the Piper Difference!

Improve holding capabilities with Chef System® Humidified Holding Cabinets! Designed for simple operation and exceptional holding performance in 5 or 10 pan models, the CS2H provides Piper reliability in a high humidity holding cabinet that keeps a wide range of menu items hot for extended holding times.

With five levels of humidity, crisp food will stay crisp and moist food moist. The 90° to 185°F (32°-85°C) air temperature range allows precise temperature and humidity control for proofing and holding.

This portable Holding Cabinet is ideal for serving counters, buffet lines, drive-up windows, point-of-service or preparation areas. 5-pan models can be stacked together to create greater holding capacity, or add a 5-pan Chef System® Cook and Hold Oven on top to increase versatility.



CS2H-10

PIPER