

FRANKE

FORCED AIR HOLDING STATION



Forced Air Holding Station Generation II (Hot Air Over Holding Station)

Franke's forced air-holding technology is the result of years of experience and customer feedback. We conducted in-house and field testing, yielding positive results. Our design focuses on safety and energy efficiency.

Maintaining Product Quality During Peak Hours

Franke has led the way in forced air holding technology, developing systems that utilize precisely controlled, hot circulating air to maintain ideal temperature and moisture levels for bulk holding of fried products. Testing has proven that units with this new technology can hold more product longer so you can produce more menu items during peak demand times. Further recent advances in sanitation and serviceability now give Franke's forced air holding units a decisive advantage over older hot holding technologies.

Improving Efficiencies and Customer Experience

- Ultimate flexibility in installation. Our units can be integrated seamlessly into various workflows, with core types including drop-in, countertop, undermount and free-standing units.
- An air curtain creates a barrier between product and the surrounding environment to maintain food quality longer and keep unwanted particles and contaminants away from product.
- The unit conserves energy by guiding fresh air along heated air channels significantly reducing energy consumption and keeping space cool at the same time.
- In contrast to competitive units, our service components are easy to access to minimize down time.



Now available | Contact Franke Foodservice for more information

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