

Hot Holding Quick Wins

Improve temperature, reduce waste and speed up service

Pre-heat your gantry for 10-15 minutes

Starting from cold is one of the most common causes of lukewarm food complaints.

Don't overfill your trays

Spread food evenly. Overfilling trays means the heat can't recover properly after scooping.

Stir every 20-30 minutes

Stirring too often breaks the food down. Stirring too little causes cold spots, drying and uneven portions.

Warm plates before service

Cold plates drain heat instantly. A quick way to speed up service without involving extra staff.

Keep food above 63°C

Aim for 70-80°C inside the tray. This gives you a buffer during busy service or long holds.

Pre-portion when you can

Soups, sauces, sides and toppings all benefit from even heating. This reduces queues and keeps you ahead during rushes.