cossiga

Food Temperature Holding Test

Products:

LSBM – Full Square Glass (run dry)
LSCM – Full Square Glass

LSBM vs LSCM Performance Testing

What is the differences between the LSBM and LSCM?

Objectives of the Testing:

1. Monitor food temperatures throughout a 90-minute holding period.
2. Verify that food remains within safe serving temperature ranges after 90 minutes of holding.
3. How do different foods retain and transfer heat?
   By testing a diverse selection of products, across a range of food categories

- dry
- fried
- liquid-based
- dense

THE OUTCOME is valuable insights into the strengths and capabilities of both the LSBM and LSCM

Foods tested:

Chips, Sausages, Arancini Balls, Spring Rolls, Lasagne, Meat Chilli, Minestrone Soup
(To ensure a realistic assessment, a range of commonly served hot foods)

Site: Commercial Test Kitchen
Date: 3 June 2026
Test Team: Grant Horne
Ambient Conditions: 21°C.

	Chilli Con Carne	
	LSBM	**LSCM**
0	89	89
15	70	87
30	66.7	74
45	68.6	68.2
60	66.7	67.3
75	67	69.5
90	68	67.3

Minestrone Soup	
LSBM	**LSCM**
95	95
80	83
79.1	74.9
75.4	76.7
76	78.8
66.7	80.7
67	78.7

Chips	
LSBM	**LSCM**
93	93
65	67
57.5	63
53.1	58.3
49.3	52.3

*All temperatures in this report are shown in Celsius

Hotdog	
LSBM	**LSCM**
84	84
69	79
66.6	74.2
67.9	76.2
67.6	74.2
67.6	74
67	74.2

Arancini	
LSBM	**LSCM**
86.1	86.1
77	81
74.4	76
74.2	72.2
65.4	75.9
68.8	74.3
68.2	75

Spring Rolls	
LSBM	**LSCM**
81	81
73	73
71.1	70
80.5	76
82	69.5
82.4	75.7
82.2	69.6

Lasagne	
LSBM	**LSCM**
89	81
86	89
85	86.5
85.4	81.2
82.5	89.9
84	89.1
84	89

*All temperatures in this report are shown in Celsius

Summary

- The food selections were chosen to reflect a wide range of products commonly displayed in hot holding equipment and to address the questions customers ask most often about holding times.
- Fried foods and chips were included due to their popularity and frequent enquiries. Chilli Con Carne represented thicker dishes such as curries and casseroles, while Minestrone Soup represented thinner products like soups and dahls commonly served in aged care and healthcare settings.
- Lasagne was selected to represent baked meals, and sausages were included to demonstrate performance with dense meat products.
- The new overhead ceramic heating system delivered temperatures around 10°C higher than the previous halogen design, resulting in improved holding performance.
- All foods remained above the safe hot-holding temperature of 64°C for well over 90 minutes, even under worst-case testing conditions where products were left largely untouched. In everyday use, regular serving and replenishment with freshly cooked food further supports temperature retention.
- Chips were tested for 60 minutes, reflecting typical service conditions. They remained at 63°C after 30 minutes and were still considered acceptable in quality by staff after 90 minutes.