

PROJECT	QUANTITY	ITEM NO
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SmartHold® holding cabinet

MODEL **HHC-990** full-size



SmartHold Holding Cabinet Model HHC-990 with recessed water pan, 5-inch (127 mm) casters. Holds up to 15 full-size sheet pans.

General Information

Henny Penny *SmartHold*® humidified holding cabinets are designed to hold a wide range of foods within ideal temperature and humidity conditions for long periods of time prior to serving.

The *SmartHold* patented automatic humidity control system links water pan heat, fans and ventilation in a closed loop control that lets foodservice operators measure and maintain precise humidity levels in one-percent increments from 10 to 90% relative humidity.

This extraordinary humidity control means you can hold practically any type of food for exceptionally long periods of time without sacrificing freshness or presentation. That translates into higher food quality and less waste throughout the day.

The *SmartHold* holding cabinets also improve your equipment and labor utilization. With longer holding

periods, operators can cook in quantity before peak periods and stock heated display cases directly from the holding cabinet. Some items, such as slow-cooked ribs, can be held overnight, a process that actually improves the flavor and further tenderizes the meat.

SmartHold humidified holding cabinets also feature a Proofing Mode with lower holding temperatures of 80-140°F (27-60°C). By proofing and holding in the same cabinet, you can use the HHC-990 all day long and eliminate the need for a separate proofing cabinet.

Additional standard features such as fully insulated doors and cabinet walls, quick-response humidity generation, compatible racking system and self-closing doors help protect food quality, reduce waste and provide for more efficient workflow.

Standard Features

- Durable, high-quality stainless steel construction, interior and exterior.
- Patented closed loop humidity control:
 - Maintain any humidity level between 10 and 90% RH.
 - Exclusive automatic venting.
 - Self-diagnostic for vent motor, temperature sensor and water pan heater operation.
 - Easy to clean and service.
- Programmable count down timers with single switch start/stop/abort, manual override and power-out memory.
- Constant digital humidity/temperature display.
- Separate humidity/temperature set points.
- Low water warning light.
- Sound alert signal.
- Food probe temperature display.
- Large 3-gallon (11.4 liters) stainless steel recessed heated water pan.
- Proofing mode.
- Quick-response humidity generation.
- Fully insulated doors, sidewalls and control module.
- Full perimeter door gasket.
- Self-closing, lift-off doors stay open past 90 degrees.
- Magnetic door latch and heavy-duty

plated hinges.

- 5 in. (127 mm) casters, two locking.
- Optional hose drain connection.

Please specify desired configuration

Count down timers

5 OR 15

Door hinge

Right OR Left

Shelf runners (see back)

10 13 15

Style

Pass-through OR solid back

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AUTHORIZED SIGNATURE		DATE

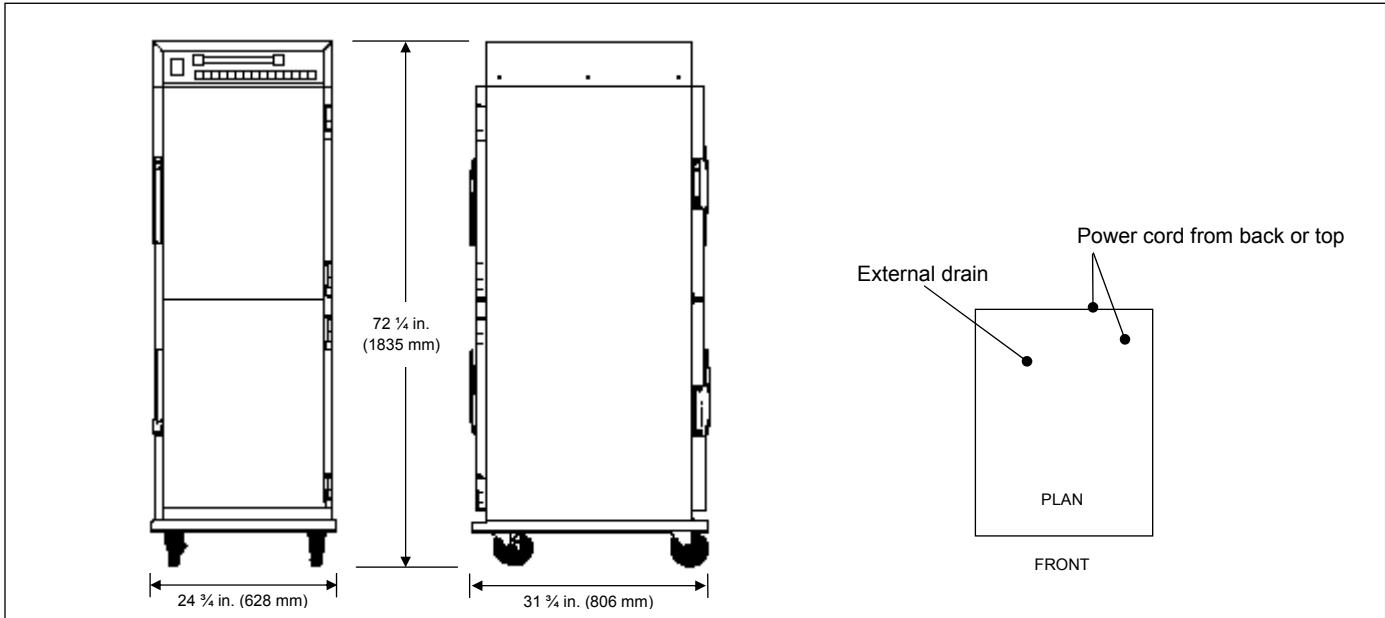


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Dimensions

Height: 72 ¼ in. (1835 mm)
 Width: 24 ¾ in. (628 mm)
 Depth: 31 ¾ in. (806 mm)

Required clearances: N/A

Crated dimensions

Length: 74 ¾ in. (1900 mm)
 Depth: 35 ½ in. (900 mm)
 Height: 31 in. (790 mm)
 Volume: 46 cu. ft. (1.35 m³)

Crated weight: 367 lbs. (167 kg)

Water and Drain

3 gallon (11.4 liters) water pan, 2 gallons (7.6 liters) for operational use.
 External drain connection.

Heating

Proofing mode: 80-140°F (27-60°C)
 Normal holding: 160-210°F (71-99°C)

Humidity: OFF/ON 10-90% RH

Pan capacity

Accepts standard sheet pans 18 x 26 in. (457 x 660 mm). Please specify one of the following configurations when ordering:

- 10 pans on 4 7/8 in. (124 mm) centers OR
- 13 pans on 3 ¾ in. (95 mm) centers OR
- 15 pans on 3 ¼ in. (83 mm) centers

Electrical

Volts	Phase	Cycle/Hz	Watts	Amps	Wire	Plug type (optional)	
120	1	60	2867 or 3067	23.9 or 25.6	2+G	NEMA 5-30P	NEMA 5-50P
200	1	50/60	2836	14.2	2+G		
208	1	60	3067	14.7	2+G		
220-240	1	50/60	2979	12.4	1NG	NEMA 6-15P	NEMA 6-20P
240	1	50/60	2863 or 3063	11.9 or 12.8	2+G		

Optional power cord and plug supplied for USA and Canada, only.

Laboratory certifications



Bidding Specifications

- Provide Henny Penny Model HHC-990 full-size SmartHold Humidified Holding Cabinet. Units are designed to provide ideal environment for safely holding a wide variety of hot foods in quality condition for very long periods of time.
- Units feature a patented closed loop control system to regulate precise temperatures and humidity levels.
- Unit shall have Proofing Mode, a lower temperature range setting.
- Unit is 300 grade stainless steel construction throughout.
- Provide choice of 5 or 15 count-down timers.
- Provide choice of right or left-hand door, solid back or pass-through design.
- Provide choice of racking configurations for 10, 13 or 15 pans.
- Unit shall include recessed 3 gal. (11.4 liters) stainless steel water pan.
- Unit features full perimeter door gasket and fully insulated sidewalls and control module.
- Two heavy-duty blower motors and ventilated side racks.
- Unit comes with (4) 5 in. (127 mm) casters, two are locking.

Continuing product improvement may subject specifications to change without notice.

HENNY PENNY
 Global Foodservice Solutions

www.hennypenny.com