

NEW!

SmartHold™ Holding Cabinets

HHC-990 Full Size

SmartHold™ Humidified Heated Holding Cabinets offer extraordinary control of humidity levels, giving foodservice operators higher food quality, less waste and the ability to proof and hold in the same cabinet!

Description

Full-size, mobile, humidified holding cabinet with dutch doors and one control panel. Designed to hold a wide range of foods within ideal temperature and humidity conditions prior to serving. Features automatic humidity control in one-percent increments from 10 to 90% relative humidity.

Configuration

The HHC-990 may be ordered in any of the following configurations:

- Pass-through design or solid back.
- Right or left-hand hinged doors.
- Specify 10, 13, or 15-shelf runner arrangement (see back.)
- Specify 5 or 15 countdown timers.



SmartHold Holding Cabinets feature precise, automatic humidity control to create the ideal holding environment for any foods.



Main Features

- Patented closed loop humidity control:
 - Enter humidity OFF or ON and any level between 10 and 90% RH.
 - Heated water pan.
 - Continuous convection.
 - Exclusive automatic venting.
 - Self-diagnostic for vent motor, temperature sensor and water pan heater operation.
 - Easy to clean components.
- Electronic touch pad control module:
 - Count down programmable 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 notification.
 - Sound alert signal.
 - Food probe temperature display.
- Large 3-gallon (11.4 liters) stainless steel water pan recessed into bottom of unit.
- Proofing mode standard on all units.
- Optional food probe helps verify precise core food temperatures.
- Partial pan removal for convenient loading and unloading.
- 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.
- Standard 5 in. (127 mm) casters, two locking.
- All components are easily serviceable.
- Patented quick response humidity generation system.
- Optional hose drain connection available separately.

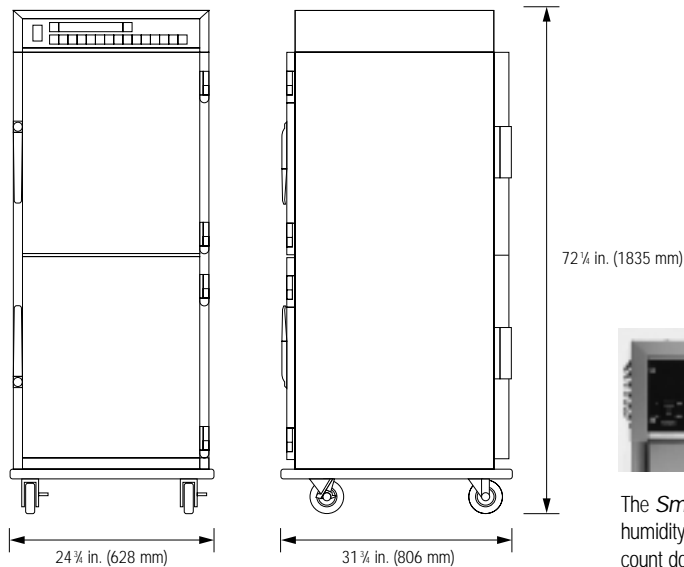
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HHC-990 Specifications



The *SmartHold™* HHC-990 features precise humidity control and optional 15 individual count down timers.

Dimensions

Capacity

Accepts standard sheet pans 18 x 26 in. (145 x 660 mm). Please specify from the following configurations when ordering:

- 10 pans on 4 7/8 in. (124 mm) centers OR
- 13 pans on 3 3/4 in. (95 mm) centers OR
- 15 pans on 3 1/4 in. (83 mm) centers

Heating

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

Humidity

OFF/ON 10-90% RH

Water

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

Shipping Weight

367 lbs. (167 kg)

Listings

UL, UL Sanitation, CUL, CE Pending

Electrical

HHC-990					Plug type:	
Voltage	Phase	Cycle/Hz	KW	Amps	NEMA 5-30P	NEMA 6-15P
120	1	50/60	3.1	25.6		
120	1	50/60	2.9	23.9	NEMA 5-50P	NEMA 6-20P
208	1	50/60	3.1	14.7		
240	1	50/60	3.1	12.8		
All international voltages available.					Optional power cord and plug can be supplied for domestic units only.	

Specifications subject to change without notice

Order from:

Manufactured by:

Henny Penny Corporation
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