

NEW!

SmartHold™ Holding Cabinets

HHC-996 Full Size Institutional
HHC-998 Half Size Institutional
HHC-997 Stacked

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

Institutional size humidified holding cabinet 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

HHC-996 full size and HHC-998 half size units are wider and deeper than standard holding cabinets to handle different pan sizes and orientations common in institutional kitchens.

Adjustable racking system provides additional flexibility and utilization. Three shelf runner styles are available:

- Standard Henny Penny
- Original Henny Penny (optional)
- Euro Rack (optional)

See back for details.

Please specify:

- HHC-996: 5 or 15 countdown timers.
- HHC-998: 5 countdown timers.
- Right- or left-hand hinged doors.
- Pass-through design or solid back.

The HHC-997 is formed by stacking two HHC-998 units. Note that both cabinets forming the stacked unit will be identical with regard to above specifications. Unit is completely assembled at the factory.

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.
- Built-in utility handle on cabinet backs
- 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.



Henny Penny Corporation

P.O. Box 60
Eaton, OH 45320

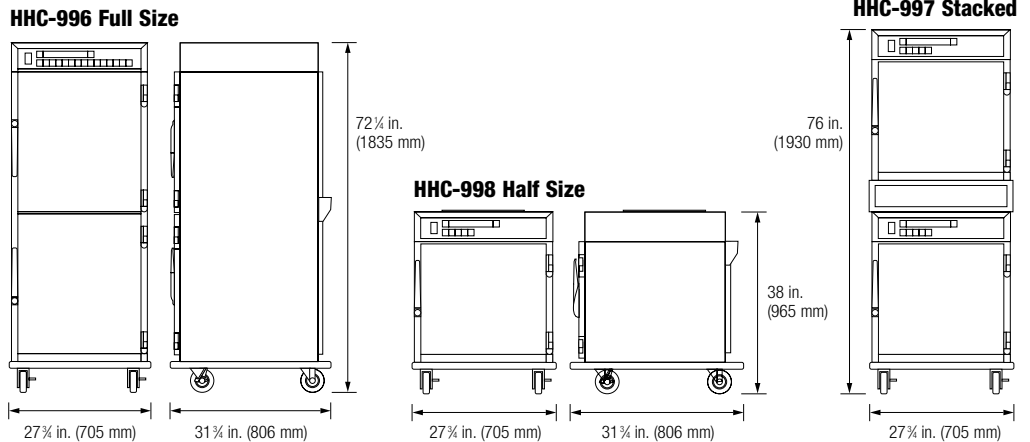
+1 937 456.8400
+1 937 456.8402 Fax

Toll free in USA
800 417.8417
800 417.8402 Fax

www.hennypenny.com

HHC-996 HHC-998 HHC-997 Specifications

Dimensions



Capacity

Adjustable racking system for standard sheet pans and full-size steam table pans.

Shelf runner style	HHC-996 Full Size	HHC-998 Half Size	HHC-997 Stacked
Standard Henry Penny	15 runner pairs on 3 3/4 in. (86 mm) centers	5 runner pairs on 3 3/4 in. (86 mm) centers	10 runner pairs on 3 3/4 in. (86 mm) centers
Original Henry Penny (optional)	11 runner pairs on 4 1/2 in. (105 mm) centers	4 runner pairs on 4 1/2 in. (105 mm) centers	8 runner pairs on 4 1/2 in. (105 mm) centers
Euro Rack (optional)	9 runner pairs on 5 1/2 in. (25.4 mm) centers	3 runner pairs on 5 1/2 in. (25.4 mm) centers	6 runner pairs on 5 1/2 in. (25.4 mm) centers

Heating

HHC-996 Full Size

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

HHC-998 Half Size

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

HHC-997 Stacked

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

Humidity

OFF/ON 10-90% RH

OFF/ON 10-90% RH

OFF/ON 10-90% RH

Water

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

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

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

Shipping Weight

400 lbs. (182 kg)

269 lbs. (122 kg)

523 lbs. (237 kg)

Listings

UL, UL Sanitation, CUL, CE Pending

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UL, UL Sanitation, CUL, CE Pending

Electrical

HHC-996				
Voltage	Phase	Cycle/Hz	KW	Amps
120	1	50/60	3.5	28.9
208	1	50/60	3.5	16.7
240	1	50/60	4.1	16.9

All international voltages available.

Plug type:
 NEMA 5-30P NEMA 5-50P NEMA 6-20P NEMA 6-30P

Optional power cord and plug can be supplied for domestic units only.

HHC-998/HHC-997 per cabinet				
Voltage	Phase	Cycle/Hz	KW	Amps
120	1	50/60	2.3	18.9
120	1	50/60	3.1	25.6
208	1	50/60	3.1	14.7
240	1	50/60	3.1	12.8

All international voltages available.

Plug type:
 NEMA 5-20P NEMA 5-30P NEPA 6-15P NEMA 6-20P

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
 P.O. Box 60
 Eaton, OH 45320