

PROJECT	QUANTITY	ITEM NO
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# Heated holding cabinet

MODEL **HHC-900** full-size



Heated Holding Cabinet Model HHC-900 shown with Count Down Timer controls, dual doors and 5-inch (127 mm) casters. Holds up to 13 full-size sheet pans.

## General Information

Henny Penny heated holding cabinets are designed to hold a wide range of cooked foods at safe temperatures for long periods of time prior to serving.

The 900 series holding cabinets were originally developed to hold large quantities of pressure-fried chicken for long periods of time without sacrificing freshness or presentation. Dual fans, ventilated side racks allow hot, moist air to circulate evenly throughout the cabinet and keep practically any menu item hot and tasty until serving. And that translates into higher food quality and less waste throughout the day.

Henny Penny 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.

The HHC-900 will lower your energy bill, too. Cabinets are fully insulated and feature tight-sealing doors that promote energy efficient operation.

The HHC-900 is a full size, high volume, mobile heated holding cabinet with dual doors and a single control panel. The HHC-900 can be equipped with electro-mechanical controls or Count Down Timer (CDT) module. Count down timers let you program individual holding times for different items. Large time-remaining display and sound alert signal lets employees monitor holding while accomplishing other tasks.

Additional standard features such as stainless steel construction, fully insulated doors and cabinet walls, 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.
- Count down timer module features 13 independent programmable timers with:
  - Single switch start/stop/abort, manual override and power-out memory.
  - Constant digital temperature display.
  - Separate operating time and temperature set points.
  - Sound alert signal.
  - Food probe calibration.
- Electro-mechanical controls feature thermostatic control, dial thermometer, on/off and cycle temperature lights.
- Removable air ducts for easy cleaning.
- Dual heavy-duty blower motors.
- Ventilating side racks.
- 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.

## Options

- Large stainless steel water pan.

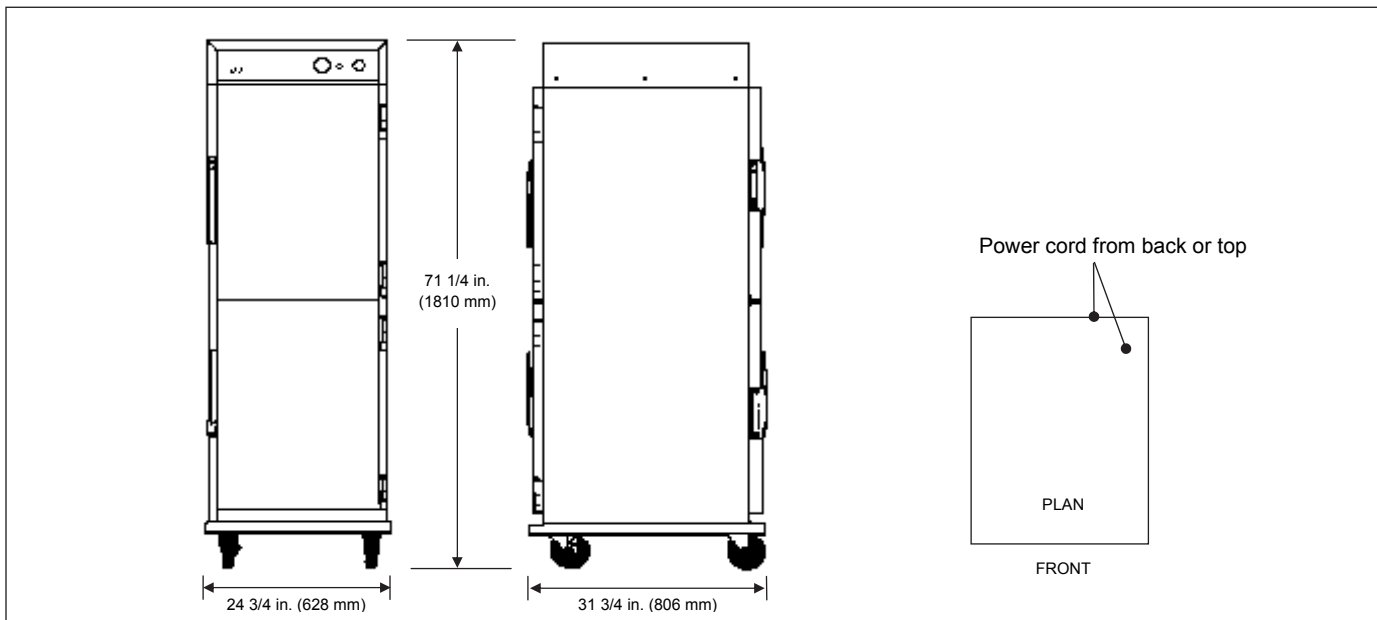
## Please specify desired configuration

- Controls
- 13 CDT  Electro-mechanical
- Door hinge
- Right OR  Left
- Style
- Pass-through OR  Solid back
- Doors
- Stainless steel OR
  - Glass

<input type="checkbox"/> APPROVED	<input type="checkbox"/> APPROVED AS NOTED	<input type="checkbox"/> RESUBMIT
AUTHORIZED SIGNATURE		DATE



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## Dimensions

Height: 71 1/4 in. (1810 mm)  
 Width: 24 3/4 in. (628 mm)  
 Depth: 31 3/4 in. (806 mm)

**Required clearances:** N/A

## Crated dimensions

Length: 74 3/4 in. (1900 mm)  
 Depth: 35 1/2 in. (900 mm)  
 Height: 31 in. (790 mm)  
 Volume: 46 cu. ft. (1.35 m<sup>3</sup>)

**Crated weight:** 372 lbs. (169 kg)

**Water connections:** N/A

## Heating

Thermostat controlled, 160-210°F (71-99°C)

## Humidity

1 gallon (3.8 liter) water pan, optional

## Pan capacity

Accepts up to 13 standard sheet pans  
 18 x 26 in. (457 x 660 mm) on  
 3 3/4 in. (95 mm) centers.

## Electrical

CDT module					
Volts	Phase	Cycle/Hz	Watts	Amps	Wire
120	1	50 or 60	2086	17.0	2+G
208	1	50 or 60	2086	10.2	2+G
230	1	50	1900	8.3	1NG
240	1	50 or 60	2086	8.7	2+G
240	1	50 or 60	3086	12.8	2+G

## Electro-mechanical controls

Volts	Phase	Cycle/Hz	Watts	Amps	Wire
100	1	50 or 60	2086	20.0	2+G
120	1	50 or 60	1940	16.2	2+G
120	1	60	2086	17.0	2+G
208	1	60	2086	10.2	2+G
230	1	50	1900	8.3	1NG
240	1	50 or 60	2086	8.7	2+G
240	1	50 or 60	3086	12.8	2+G

## Laboratory certifications



Power cord and plug included with USA and Canada destinations, only:

USA 120V—choice of Straight (standard)

Right-angle: NEMA 5-20P



Twist-lock: NEMA L5-20P



USA 208V or 240V: NEMA 6-20P



Canada 120V only: NEMA 5-30P



## Bidding Specifications

- Provide Henny Penny Model HHC-900 full-size Heated Holding Cabinet. Unit is designed to hold hot foods in quality condition at safe temperatures for long periods of time.
- Provide choice of 13 countdown timer control module or electro-mechanical controls.

- Provide choice of right or left-hand doors, solid back or pass-through design, stainless steel or glass doors.
- Unit shall be of 300 grade stainless steel construction throughout.
- Unit shall have full perimeter door gasket and fully insulated sidewalls and control module.
- Unit shall have two heavy-duty blower motors and ventilated side racks.
- Unit shall be equipped with 4 casters 5 in. (127 mm), 2 are locking.

Continuing product improvement may subject specifications to change without notice.

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