

PROJECT	QUANTITY	ITEM NO
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Heated holding cabinet

Institutional

MODEL **HHC-906** full-size



Heated Holding Cabinet model HHC-906 with dual doors. Extra width, depth and racking options for institutional kitchens.

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-906 is a full size, high volume, mobile heated holding cabinet with dual doors and a single control panel. Institutional sizes are wider and deeper than standard holding cabinets to handle different pan orientations and sizes common in institutional kitchens. Several racking configurations are also available.

Additional standard features such as stainless steel construction, fully insulated doors and cabinet walls, 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.
- Precise thermostatic controls and dial thermometer.
- Easy to see ON/OFF and cycle temperature lights.
- New standard adjustable racking system increases capacity and pan variety.
- Large stainless steel water pan.
- Manual slide vent humidity control.
- Dual heavy-duty blower motors.
- Ventilated 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.
- Sturdy aluminum base and permanent center braces for added strength.
- Built-in utility handle included on solid back unit.
- Standard 5 in. (127 mm) casters, two locking.

Please specify desired configuration

Shelf runners (see back)

☐ Standard

☐ Original

☐ Euro rack

Door hinge

☐ Right OR ☐ Left

Style

☐ Pass-through OR ☐ solid back

☐ APPROVED ☐ APPROVED AS NOTED ☐ RESUBMIT

AUTHORIZED SIGNATURE

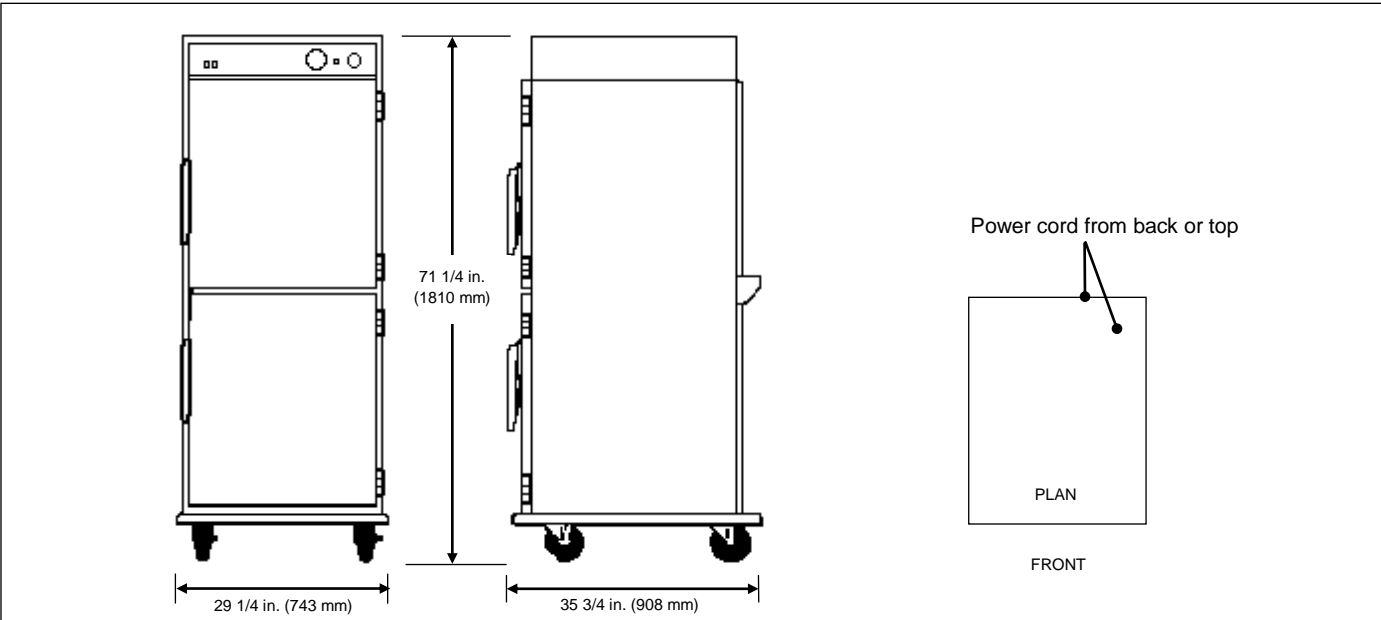
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HENNY PENNY
Engineered to Last

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Dimensions

Height: 71 1/4 in. (1810 mm)
 Width: 29 1/4 in. (743 mm)
 Depth: 35 3/4 in. (908 mm)

Required clearances: N/A

Crated dimensions

Length: 74 in. (1880 mm)
 Depth: 42 1/2 in. (1080 mm)
 Height: 34 3/4 in. (880 mm)
 Volume: 63 cu. ft. (1.7 m³)

Crated weight: 444 lbs. (202 kg)

Water connections: N/A


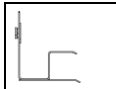

Heating

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

Humidity: 1 gallon (3.8 liter) water pan

Pan capacity

Adjustable racking for standard sheet pans and full-size steam table pans. Please check desired runner style.



- ☐  Standard Henry Penny
15 pairs on 3 3/4 in. (86 mm) centers
- ☐  Original Henry Penny
11 pairs on 4 1/8 in. (105 mm) centers
- ☐  Euro Rack
9 pairs on 5 1/2 in. (140 mm) centers

Electrical

Volts	Phase	Cycle/Hz	Watts	Amps	Wire
120	1	50-60	2086	17.0	2+G
230	1	50	1900	8.3	1NG
230	1	50	3000	13.0	1NG
240	1	50-60	3086	12.8	2+G

Laboratory certifications



Power cord supplied. Plug included for 120V USA and Canada, only	
Plug type: NEMA 5-20P (US)	
Plug type: NEMA 5-30P (Canada)	

Bidding Specifications

- Provide Henry Penny Model HHC-906 institutional size Heated Holding Cabinet. Units are designed to hold hot foods in quality condition at safe temperatures for long periods of time.
- Units are designed with extra width, depth and racking options for varying pan configurations in institutional kitchens.
- Unit shall have electro-mechanical thermostat and temperature controls.
- Provide choice of right or left-hand door, solid back or pass-through design.
- Provide choice of racking configurations for 9, 11 or 15 pans.
- Unit is 300 grade stainless steel construction throughout.
- Unit features full perimeter door gasket and fully insulated sidewalls and control module.
- Two heavy-duty blower motors and ventilated side racks.
- Unit includes built-in utility handle on solid back models.
- Unit comes with 4 casters, 5 in. (127 mm), 2 are locking.

Continuing product improvement may subject specifications to change without notice.

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