

PROJECT	QUANTITY	ITEM NO
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SmartHold® holding cabinet

Institutional

MODEL **HHC-996** full-size



HHC-996 *SmartHold* holding cabinet with recessed water pan, 5-inch (127 mm) casters. Extra width, depth and racking options for institutional kitchens.

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.

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.

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.

The *SmartHold* holding cabinets also improve your equipment and labor utilization. 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-996 all day long and eliminate the need for a separate proofing cabinet.

Standard features such as fully insulated doors and cabinet walls, quick-response humidity generation, 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, 2 locking.
- Optional hose drain connection.

Please specify desired configuration

Shelf runners (see back)

☐ Standard

☐ Original

☐ Euro rack

Countdown timers

☐ 5 or ☐ 15

Door hinge

☐ Right or ☐ Left

Style

☐ Pass-through or ☐ solid back

☐ APPROVED ☐ APPROVED AS NOTED ☐ RESUBMIT

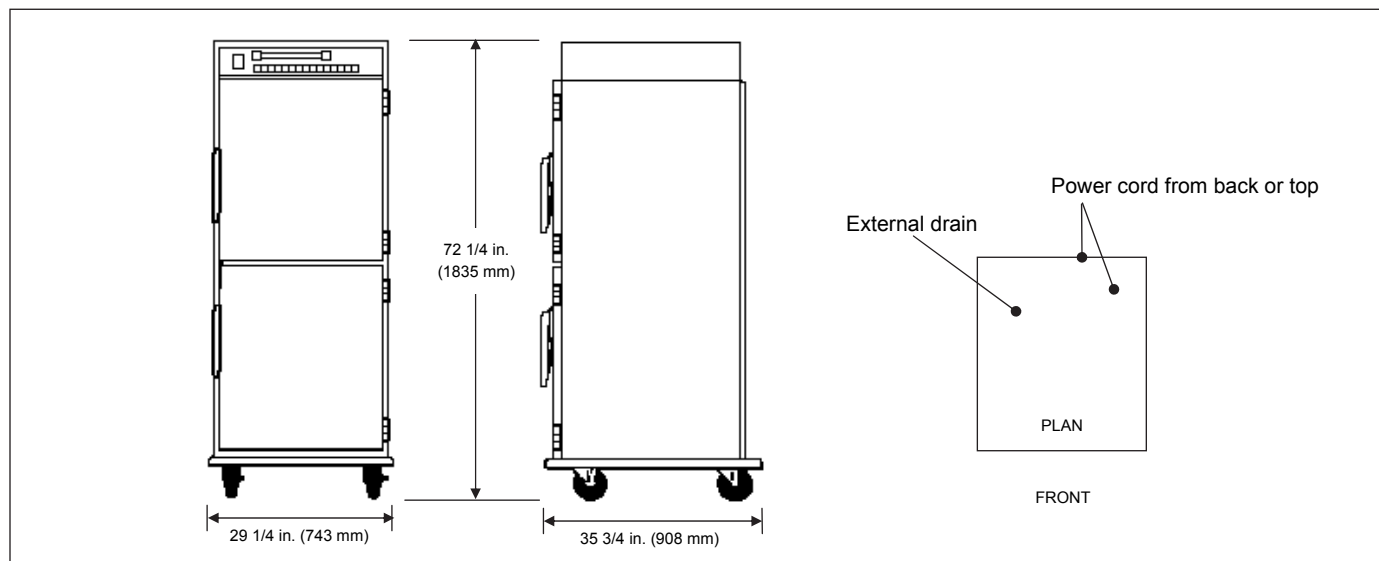
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HENNY PENNY
Engineered to Last™

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Dimensions

Height: 72 1/4 in. (1835 mm)
 Width: 29 1/4 in. (743 mm)
 Depth: 35 3/4 in. (908 mm)

Required clearances: N/A

Crated dimensions

Length: 74 3/4 in. (1900 mm)
 Depth: 35 1/2 in. (900 mm)
 Height: 34 3/4 in. (880 mm)
 Volume: 53 cu. ft. (1.5 m³)

Crated weight: 400 lbs. (182 kg)

Water connections

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

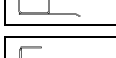
Heating

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

Humidity: OFF/ON 10-90% RH

Pan capacity

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

- ☐  Standard Henny Penny
15 pairs on 3 3/4 in. (86 mm) centers
- ☐  Original Henny 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	60	3467	28.9	2+G
200	1	50/60	3206	16.0	2+G
208	1	60	3467	16.7	2+G
220-240	1	50/60	3379	14.1	1NG
240	1	50-60	3463 or 4063	14.4 or 16.9	2+G

Laboratory certifications



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

NEMA 5-30P	
NEMA 5-50P	
NEMA 6-20P	
NEMA 6-30P	

Bidding Specifications

- Provide Henny Penny Model HHC-996 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.
- Unit is designed with extra width, depth and racking options for varying pan configurations in institutional kitchens.
- Unit shall have a patented closed loop control system to regulate precise temperatures and humidity levels.
- Unit shall have Proofing Mode, a lower temperature range setting.
- Unit shall be of 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 9, 11 or 15 pans.
- Unit shall include recessed 3 gal. (11.4 liters) stainless steel water pan.
- Unit shall have full perimeter door gasket and fully insulated sidewalls and control module.
- Unit shall be equipped with 4 casters 5 in. (127 mm) casters, two are locking.

Continuing product improvement may subject specifications to change without notice.

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