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| PROJECT | QUANTITY | ITEM NO |
|---------|----------|---------|

# SmartHold® holding cabinet

## Institutional

MODEL **HHC-998** half-size  
**HHC-997** stacked



HHC-998 *SmartHold* holding cabinet with recessed water pan, 5-inch (127 mm) casters. Extra width and racking options for institutional kitchens.



Stacked version HHC-997 from (2) HHC-998s. Stacked unit is completely assembled at the factory.

### 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 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 throughout the day.

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-990 all day long and eliminate the need for a separate proofing cabinet.

The *SmartHold* HHC-998 is a half-size model that can be stacked as the HHC-997 to double your capacity in the same footprint with the versatility of two entirely separate holding environments and control sets.

### 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.
- 5 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

Door hinge

☐ Right or ☐ Left

Style

☐ Pass-through or ☐ solid back

☐ APPROVED ☐ APPROVED AS NOTED ☐ RESUBMIT

AUTHORIZED SIGNATURE

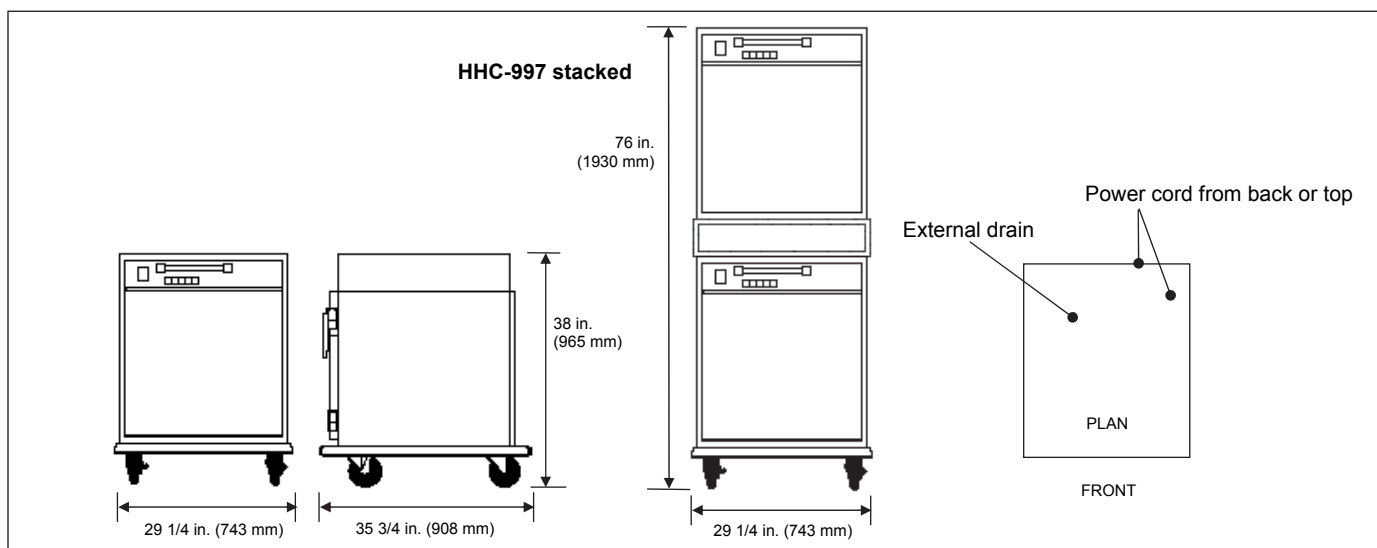
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**HENNY PENNY**  
Engineered to Last™

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### Dimensions

|         | <b>HHC-998</b>      | <b>HHC-997 Stacked</b> |
|---------|---------------------|------------------------|
| Height: | 38 in. (965 mm)     | 76 in. (1930 mm)       |
| Width:  | 29 1/4 in. (743 mm) | 29 1/4 in. (743 mm)    |
| Depth:  | 35 3/4 in. (908 mm) | 35 3/4 in. (908 mm)    |

**Required clearances:** N/A

### Crated dimensions

|         | <b>HHC-998</b>                    | <b>HHC-997 Stacked</b>            |
|---------|-----------------------------------|-----------------------------------|
| Length: | 39 1/2 in. (1000 mm)              | 81 in. (2060 mm)                  |
| Depth:  | 35 1/2 in. (900 mm)               | 35 1/2 in. (900 mm)               |
| Height: | 34 3/4 in. (880 mm)               | 34 3/4 in. (880 mm)               |
| Volume: | 28 cu. ft. (0.79 m <sup>3</sup> ) | 58 cu. ft. (1.58 m <sup>3</sup> ) |

### Crated weight

HHC-998 Half-size: 269 lbs. (122 kg)  
HHC-997 Stacked: 523 lbs. (237 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. Double pairs for stacked version.

|                          |  |                                                    |              |
|--------------------------|--|----------------------------------------------------|--------------|
| <input type="checkbox"/> |  | Standard Henny Penny on 3 3/4 in. (86 mm) centers  | 5 (10) pairs |
| <input type="checkbox"/> |  | Original Henny Penny on 4 1/8 in. (105 mm) centers | 4 (8) pairs  |
| <input type="checkbox"/> |  | Euro Rack on 5 1/2 in. (140 mm) centers            | 3 (6) pairs  |

### Electrical

NOTE: Electrical specifications apply per cabinet.

| Volts   | Phase | Cycle/Hz | Watts        | Amps         | Wire |
|---------|-------|----------|--------------|--------------|------|
| 100     | 1     | 50-60    | 1855         | 18.6         | 2+G  |
| 120     | 1     | 50       | 2267-3067    | 18.9-25.6    | 1NG  |
| 200     | 1     | 50       | 2096 or 2836 | 10.5 or 14.2 | 1NG  |
| 208     | 1     | 50-60    | 3067         | 14.7         | 2+G  |
| 220-240 | 1     | 50/60    | 2179 or 2979 | 9.1 or 12.4  | 1NG  |
| 240     | 1     | 60       | 2263 or 3063 | 9.4 or 12.8  | 2+G  |

### Laboratory certifications



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

NEMA 5-20P



NEMA 5-30P



NEMA 6-15P



NEMA 6-20P



### Bidding Specifications

- Provide Henny Penny Model HHC-998 half-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.
- Unit shall have digital display controls with 5 count down timers (10 for HHC-997 stacked.)
- Provide choice of right or left-hand door, solid back or pass-through design.
- Provide choice of racking configurations for 3, 4 or 5 pans. (6, 8 or 10 for HHC-997 stacked.)
- When ordering stacked (HHC-997) each cabinet must be configured the same.
- 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), 2 are locking. 1 set of casters comes with HHC-997 Stacked.

Continuing product improvement may subject specifications to change without notice.

Henny Penny Corporation  
PO Box 60 Eaton OH 45320 USA

+1 937 456.8400 800 417.8417  
+1 937 456.8434 Fax 800 417.8434 Fax

[www.hennypenny.com](http://www.hennypenny.com)

**HENNY PENNY**