



Model HHC-990, 992, 993, 996, 997, 998 Holding Cabinet Guidelines

Food Product	990 Series		Humidity	Food Product	990 series		Humidity	
	Temperature °F	°C			Temperature °F	°C		
BREADS				VEGETABLES				
Biscuits	140°-150°	60°-66°	30%	Vegetables, Breaded	165°-175°	74°-79°	20-30%	
Rolls	140°-150°	60°-66°	30%	Vegetables, Unbreaded	165°	74°	65-80%	
Danishes	140°-150°	60°-66°	30%	Potatoes, Baked	140°-150°	60°-66°	60-70%	
Croissants	140°-150°	60°-66°	30%	Potatoes, Scalloped	140°-150°	60°-66°	60-70%	
White / Wheat Bread	140°-150°	60°-66°	30%	STARCHES				
French / Italian Bread	140°-150°	60°-66°	30%		Spaghetti	140°-150°	60°-66°	60-70%
Pancakes/Waffles	140°-150°	60°-66°	30%		Rice	140°-150°	60°-66°	65-80%
French Toast	140°-150°	60°-66°	30%		Lasagna	140°-150°	60°-66°	65-80%
Fruit Pies	140°-150°	60°-66°	30%		Beans	140°-150°	60°-66°	65-80%
DAIRY / EGGS				Soups / Sauces	140°-150°	60°-66°	65-80%	
Eggs - Fried,	140°-160°	60°-70°	30-60%	Cooked Cereals	140°-150°	60°-66°	65-80%	
Benedict, Scrambled, Poached	140°-160°	60°-70°	40-70%	Casseroles	140°-150°	60°-66°	65-80%	
Omelets	140°-160°	60°-70°	40-70%	CRISPY FOODS				
Puddings / Custards	140°-160°	60°-70°	30-60%		Pizza	150°-160°	66°-71°	15-20%
MEATS					Pastry Shells,empty	140°	60°	10%
Beef (Prime Rib, Roasts, BBQ, Steaks) Rare-Medium	155°-165°	66°-74°	30%		Breadings, Crispy	175 -185°	79° - 85°	10-20%
Pork (Roasts, Chops, BBQ, Bacon, Ham, Sausage)	155°-165°	66°-74°	30-60%		Dry Foods, Crispy	175 -185°	79° - 85°	10-20%
Lamb / Veal	155°-165°	66°-74°	20-30%	French Fries	175 -185°	79° - 85°	10-20%	
Hamburger Patties	155°-165°	66°-74°	30-60%	PREPARED FOODS				
Hot Dogs	165°	74°	45-50%		Seafood in Sauce	140°-165°	61°-74°	50-65%
POULTRY					Hamburgers in Buns	155°-165°	67°-74°	40-65%
					Cheeseburgers in Buns	155°-165°	67°-74°	40-65%
					Open Sandwich w/ Gravy	155°-165°	67°-74°	40-65%
	Chicken, Fried (soft)	175 -185°	79° - 85°	10%	Plated foods	155°-165°	67°-74°	40-65%
	Chicken, Fried (crispy)	175 -185°	79° - 85°	10%	Entrees	155°-165°	67°-74°	40-65%
Chicken, Roasted	165°-175°	74° - 79°	40-60%	Corn Dogs	165°-175°	74°-80°	10-20%	
Chicken, BBQ	165°-175°	74° - 79°	40-60%					
Turkey / Goose / Duck	165°-175°	74° - 79°	40-60%	Proofing Dough *	95°	35°	90%	
SEAFOOD / SHELLFISH				*product should double in size				
Fish, Fried	165°-175°	74°-79°	20-30%					
Fish, Broiled / Baked	140°-160°	65°-70°	20-30%					
Shrimp, Fried	165°-175°	74°-79°	20-30%					
Fish / Shrimp in Sauce / Gravy	140°-160°	65°-70°	30-50%					