

PROJECT	QUANTITY	ITEM NO
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# Heated Holding Cabinet

**HHC 900** Full size



HHC 900 full-size heated holding cabinet with Countdown Timer control

Henny Penny heated holding cabinets keep hot foods safe and appetizing prior to serving.

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

Henny Penny holding cabinets also improve equipment and labor utilization. With proper holding capability, foodservice operators can cook in quantity before peak periods and stock service cases directly from the holding cabinet.

The HHC 900 is a full size, high volume, mobile heated holding cabinet with dual doors and a single control panel. Available Countdown Timer control (CDT) lets you program individual holding times for different items. High visibility time-remaining display and timer alert signal lets employees monitor holding while accomplishing other tasks.

Fully insulated cabinet and tight-sealing doors help you enjoy the benefits of high quality holding while using very little energy. Many operators see a net reduction in overall kitchen energy costs.

Partial pan removal, self-closing doors and magnetic closures contribute to convenient work flow and energy savings.

## Standard Features

- Choice of Countdown Timer control or Electro-mechanical control
- Countdown Timer control 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
  - Timer alert signal
  - Food probe calibration
- Electro-mechanical controls feature thermostat heat control, dial thermometer, ON/OFF and cycle temperature light
- Dual heavy-duty blower motors
- Ventilating side racks
- Fully insulated doors, sidewalls and control module
- Full perimeter door gasket
- Partial pan removal for convenient loading and unloading
- Self-closing, lift-off doors stay open past 90 degrees
- Magnetic door latch and heavy-duty plated hinges
- Removable air ducts for easy cleaning
- Stainless steel construction for easy cleaning and long life
- 4 casters 5 in (127 mm), 2 locking

## Please specify desired configuration

- Access
- Solid back
  - Pass-through
- Door hinge
- Right  Front  Rear
  - Left  Front  Rear
- Door style
- Stainless steel
    - Front  Rear  Top  Bottom
  - Double-pane glass
    - Front  Rear  Top  Bottom
- Control
- 13 CDT
  - Electro-mechanical
  - Vented module
- Shelf runners (see Capacity on back)
- 8  10  13/14  15
  - Water pan

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

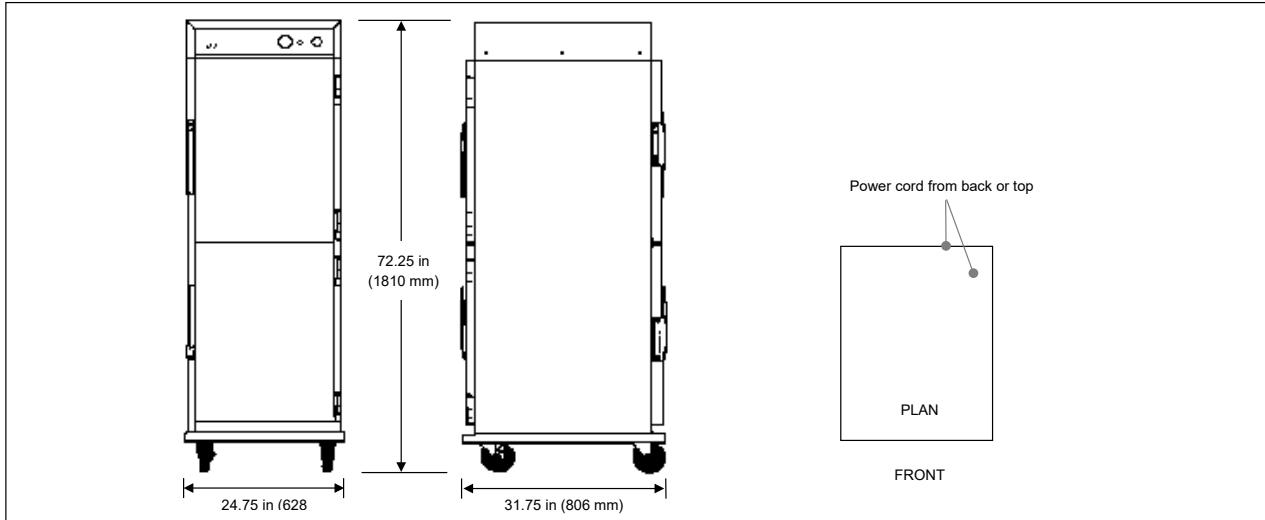


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HHC 900 Full size



## Dimensions

Height 72.25 in (1810 mm)  
 Width 24.75 in (628 mm)  
 Depth 31.75 in (806 mm)

## Crated

Length 75 in (1900 mm)  
 Depth 36 in (900 mm)  
 Height 31 in (790 mm)  
 Volume 48 ft<sup>3</sup> (1.4 m<sup>3</sup>)  
 Weight 372 lb (169 kg)

## Required clearances

Sides 1.50 in (38 mm)  
 Back 1.50 in (38 mm)  
 Top 1.50 in (38 mm)

## Heat

Thermostat 160°–210°F (71°–99°C)

## Humidity

Optional water pan 1.0 gal (3.8 L)

## Capacity

Full-size sheet pans 18 x 26 in (457 x 660 mm)  
 Please specify configuration:

- 8 pans
- 10 pans on 4.88 in (124 mm) centers
- 13 pans on 3.75 in (95 mm) centers
- 14 pans on 3.75 in (95 mm) centers with no water pan
- 15 pans on 3.25 in (83 mm) centers

## Bidding specifications

Provide Henny Penny model HHC 900 full-size heated holding cabinet designed to hold hot foods in quality condition at safe temperatures for long periods of time.

Unit shall incorporate:

- 13 countdown timer control or electro-mechanical controls
- Shelf runners for 13 full-size sheet pans on 3.75 in (95 mm) centers
- 300 grade stainless steel construction throughout
- Full cabinet circulation with two heavy-duty blower motors and removable ventilated side racks
- Perimeter door gasket, fully insulated sidewalls and control module
- 4 heavy-duty casters, 2 locking

## Electrical

Volts	Phase	Hertz	kW	Amps	Wire*	Cord & Plug
CDT control						
120	1	50 or 60	2.09	17.4	2+G	US 120 V
208	1	50 or 60	2.09	10.0	2+G	Canada 120 V
230	1	50	1.96	8.5	1NG	NEMA 5-20P straight or right angle
240	1	50 or 60	2.09	8.7	2+G	NEMA 5-30P
240	1	50 or 60	3.09	12.8	2+G	
Electro-mechanical control						
100	1	50 or 60	2.09	20.0	2+G	NEMA L5-20P twist lock
120	1	60	2.09	16.2	2+G	US 208 V, 240 V
208	1	60	2.09	10.0	2+G	
230	1	50	1.96	8.5	1NG	
240	1	50 or 60	2.09	8.7	2+G	NEMA 6-20P
240	1	50 or 60	3.09	12.8	2+G	

## Laboratory certifications



\*Units shipped without power cord and plug must have power cord and plug installed on site by a qualified electrician.

Continuing product improvement may subject specifications to change without notice.

**24 Hour Technical Support:**  
 Henny Penny Technical Service  
 800 417.8405  
[technicalservices@hennypenny.com](mailto:technicalservices@hennypenny.com)

**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)

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