

PROJECT	QUANTITY	ITEM NO
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Heated holding cabinet

with simple digital control

HHC 900 Full size
SimpleHold

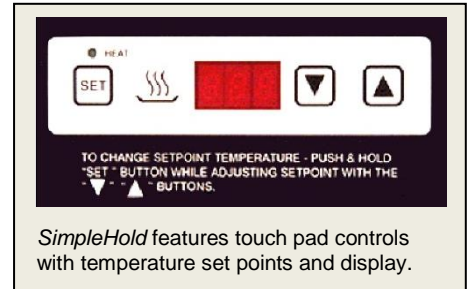


HHC 900 full-size heated holding cabinet with *SimpleHold* control

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

The HHC-900 *SimpleHold* is a full size heated holding cabinet that incorporates simple digital controls, low-watt heaters, and a set number of shelf runners. This gives foodservice operators the quality performance of Henny Penny 900 Series holding cabinets in a no-frills package that can usually ship within 24 hours.

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.

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 energy costs.

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

Standard Features

- *SimpleHold* control features easy to use touch pad control with LED temperature set point display
- Low watt heaters (1500W) enable unit to be sold in USA and Canada
- Dual heavy-duty blower motors
- Ventilated side racks
- Large stainless steel water pan
- Fully insulated doors, sidewalls and control module
- Full perimeter door gasket
- Dual stainless steel doors, right hand hinged
- Partial pan removal for convenient loading and unloading
- Holds up to 13 full-size sheet pans
- Self-closing, lift-off doors stay open past 90 degrees
- Magnetic door latch and heavy-duty plated hinges
- Stainless steel solid back
- Removable air ducts for easy cleaning
- Stainless steel construction for easy cleaning and long life
- 4 casters 5 in (127 mm), 2 locking

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AUTHORIZED SIGNATURE		DATE

HENNY PENNY
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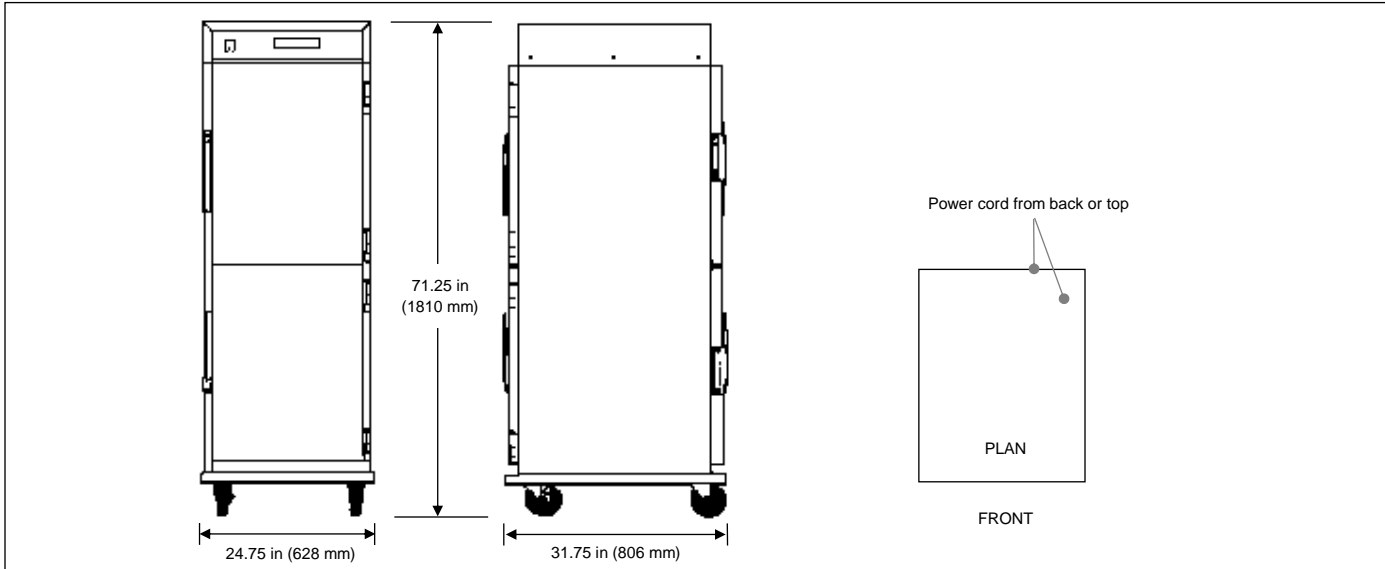
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Dimensions

Height	71.25 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 ³	(1.4 m ³)
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)

Electrical

Volts	Phase	Hertz	kW	Amps	Wire
120	1	50 or 60	1.68	14.0	2+G

Power cord and plug included with
USA and Canada destinations

NEMA 5-20P



Heat

Thermostat 160°–210°F (71°–99°C)

Humidity

Water pan 1.0 gal (3.8 L)

Capacity

13 full-size sheet pans 18 x 26 in (457 x 660 mm)
on 3.75 in (95 mm) centers

Bidding specifications

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

Unit shall incorporate:

- Simple digital control with touch pad temperature set points and LED display
- 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
- 1 gal (3.8 L) water pan
- 4 heavy-duty casters, 2 locking

Laboratory certifications



Continuing product improvement may subject specifications to change without notice.

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