Heated holding cabinet

with simple digital control

HHC 900 Full size *SimpleHold*

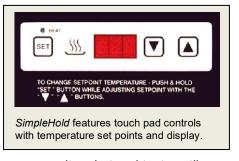


HHC 900 full-size heated holding cabinet with *SimpleHold* control

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.

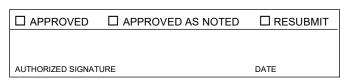
Fully insulated cabinet and tightsealing doors help you enjoy the benefits of high quality holding while using very little energy. Many operators see a net reduction in energy costs.

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 15 full-size sheet pans
- Self-closing, lift-off doors stay open past 90 degrees
- Magnetic door latch and heavyduty 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

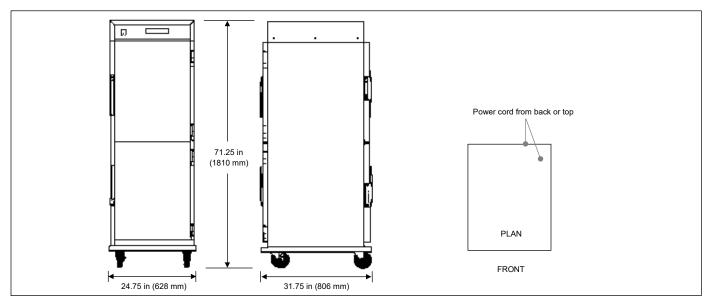




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HHC 900 Full size SimpleHold



Dimensions

Height 71.25 in (1810 mm) 24.75 in (628 mm) Width Depth 31.75 in (806 mm)

Crated

Length 75 in (1900 mm) Depth 36 in (900 mm) Height 31 in (790 mm) 48 ft³ (1.4 m^3) Volume 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)

Thermostat 160°-210°F (71°-99°C)

Humidity

Water pan 1.0 gal (3.8 L)

15 full-size sheet pans 18 x 26 in (457 x 660 mm) on 3.25 in (83 mm) centers

Product Number	Description	
HHC900.37	SimpleHold, SS Door, 15 full- size sheet pan capacity	

Bidding specifications

Provide Henny Penny model HHC 900 SimpleHold fullsize 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 15 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





Electrical

Volts	Phase	Hertz	kW	Amps	Wire	Cord & Plug*
120	1	50 or 60	1.68	14.0	2+G	Included for US and Canada

*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

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