SmartHold® Holding Cabinet
with automatic humidity control

HHC 980 Full size

HHC 980 *SmartHold* full-size heated holding cabinet with automatic humidity control

Henny Penny *SmartHold* humidified holding cabinets create and maintain ideal conditions for holding a wide variety of hot foods over extended periods of time prior to serving.

The *SmartHold* patented automatic humidity control system links water pan heat, fans, and ventilation. This closed loop control automatically measures and maintains precise humidity levels in one-percent increments from 10% to 90% relative humidity.

With such precise humidity control, operators can hold practically any type of food for exceptionally long periods of time without sacrificing freshness or presentation. This translates into higher food quality and less waste throughout the day.

Longer holding times give you the ability to cook in larger quantities during off-peak hours and still serve delicious foods that look and taste like they were freshly prepared. Traditional "hard-to-hold" items like pizza can be held *twice* as long as most holding cabinets.

The *SmartHold* HHC 980 gives you the control to hold at lower temperatures—as low as 140°F (60°C). Great for delicate items like baked fish, eggs, baked potatoes and rice. And with autofill feature, the water pan never runs low.

Fully insulated cabinet and tight sealing doors contribute to energy efficient operation. Quick-response humidity generation helps maintain precise humidity and food quality during use. Self-closing doors provide for more efficient workflow.

Operators can choose from two different shelf runner styles to better match their application.

Standard Features

- Patented closed loop humidity control:
  - Maintains any humidity level between 10% and 90% RH
  - Self-diagnostic system
  - Easy to clean and service
- Constant humidity/temperature display
- Separate humidity/temperature set points
- Lower holding range: 140° (60° C)
- 3 gal (11.4 L) stainless steel recessed heated water pan
- Automatic water fill
- Low water warning light
- Timer alert signal
- Quick-response humidity generation
- Dual heavy-duty blower motors

- Ventilated side racks
- Fully insulated doors, sidewalls and control module
- Full perimeter door gasket
- 10 shelf runners, choice of L or C profile
- Partial pan removal for convenient loading and unloading (C-profile runners, only)
- Self-closing, lift-off doors stay open past 90 degrees
- Magnetic door latch and heavy-duty plated hinges
- Stainless steel construction for easy cleaning and long life
- 4 casters, 5 in (127 mm), 2 locking
- Optional hose drain connection

Please specify desired configuration

Doors
- ☐ Stainless steel
- ☐ Double-pane glass

Door hinge
- ☐ Right
- ☐ Left

Shelf runners (see back)
- ☐ 10 L-profile
- ☐ 10 C-profile
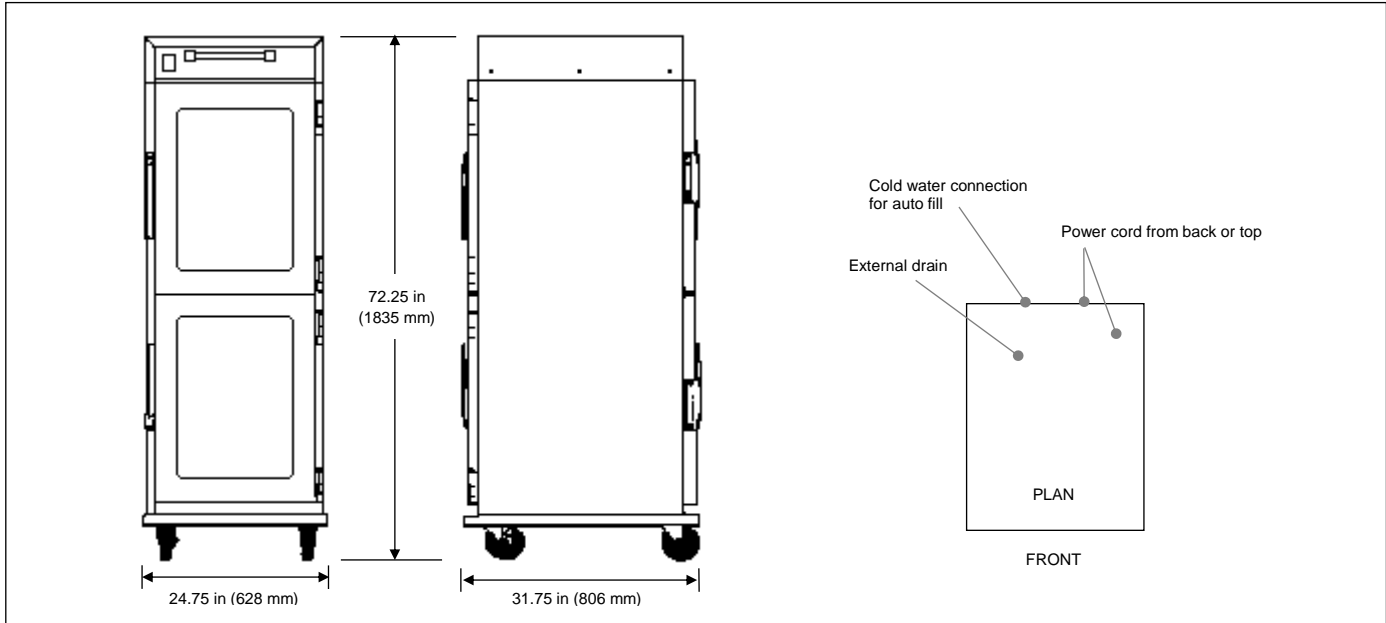
Style
- ☐ Pass-through
- ☐ Solid back

☐ APPROVED ☐ APPROVED AS NOTED ☐ RESUBMIT

AUTHORIZED SIGNATURE   DATE

HENNY PENNY®
Engineered to Last

SmartHold® **Holding Cabinet**
with automatic humidity control

HHC 980 Full size

PLAN

FRONT

Cold water connection for auto fill

Power cord from back or top

External drain

72.25 in (1835 mm)

24.75 in (628 mm)

31.75 in (806 mm)

Dimensions
Height	72.25 in	(1835 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	367 lb	(167 kg)

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

Heat
140°– 210°F (60°– 99°C)

Humidity
OFF/ON 10%–90% RH
Water pan 3.0 gal (11.4 L)
2.0 gal (7.6 L) for operational use
0.25 in connection for auto water fill
External drain connection

Capacity
Full-size sheet pans 18 x 26 in (457 x 660 mm)
10 shelf runners on 4.88 in (124 mm) centers
Please specify configuration:
☐ L-profile
☐ C-profile

Bidding specifications
Provide Henny Penny *SmartHold* model HHC 980 full-size humidified holding cabinet designed to generate ideal conditions for holding a wide variety of hot foods in quality condition for very long periods of time.

Unit shall incorporate:
- A patented closed loop control system to regulate precise temperatures and humidity levels
- Lower temperature limit 140°F (60°C) in normal holding range
- 3 gal (11.4 L) recessed water pan with auto water fill
- Choice of L-profile or C-profile shelf runners
- 300 grade stainless steel construction throughout
- Full cabinet circulation with two heavy-duty blower motors and 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 Not available for all destinations
120	1	50/60	2.88	24.0	2+G	Included for US and Canada
120	1	50/60	2.68	22.3	2+G	120 V low 120 V high
208	1	50/60	2.88	13.8	2+G	
240	1	50/60	2.88	12.0	2+G	
240	1	50/60	2.68	11.2	2+G	NEMA 5-20P NEMA-5-30P
220-240	1	50/60	2.80	11.6	1NG	240 V low 208 V high

NEMA 6-15P   NEMA 6-20P

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.

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