

PROJECT	QUANTITY	ITEM NO
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SmartHold® Holding Cabinet

with automatic humidity control

HHC 993 Half size
HHC 992 Stacked



Above: *SmartHold* HHC 993 half-size heated holding cabinet

Left: HHC 992 stacked from two HHC 993 units. Stacked models are completely assembled at the factory.

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. Some items, such as slow-cooked ribs, can even be held overnight, a process that actually improves the flavor and further tenderizes the meat.

SmartHold HHC 993 incorporates a proofing mode that uses lower holding temperatures to proof and hold in the same unit—no need for a separate proofing cabinet!

The HHC 993 half-size unit can be stacked as the HHC 992 to double your holding capacity in the same footprint and provide the versatility of two entirely separate holding environments and control sets.

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

Standard Features

- Patented closed loop humidity control:
 - Maintains any humidity level between 10% and 90% RH
 - Exclusive automatic venting
 - Self-diagnostic system
 - Easy to clean and service
- 5 programmable countdown timers with single switch start/stop/abort, manual override and power-out memory
- Constant humidity/temperature display
- Separate humidity/temperature set points
- Low water warning light
- Timer alert signal
- Food probe temperature display
- 3 gal (11.4 L) stainless steel recessed heated water pan
- Low temperature proofing mode
- Quick-response humidity generation
- Dual heavy-duty blower motors
- Ventilated side racks
- Fully insulated door, sidewalls and control module
- Full perimeter door gasket
- Self-closing, lift-off door stays 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

- Unit
- HHC 993
 - HHC 992 Stacked
- Door hinge
- Right
 - Left
- Style
- Pass-through
 - Solid back

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AUTHORIZED SIGNATURE		DATE

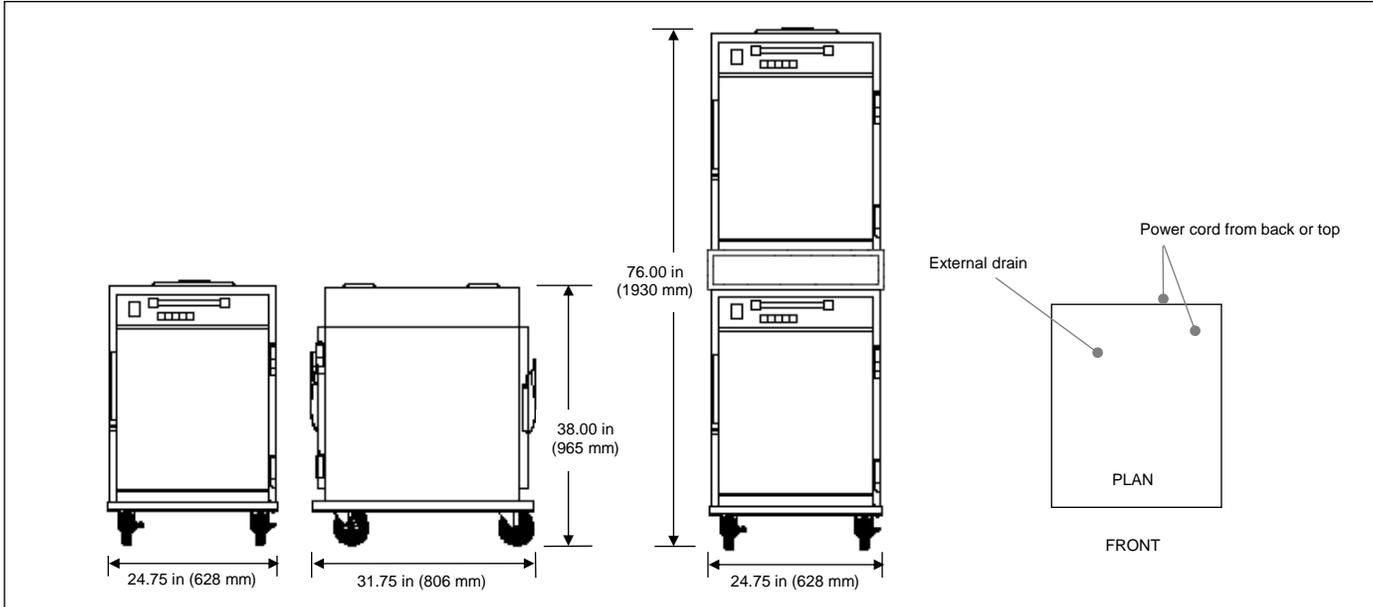


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Dimensions	HHC 993	HHC 992 Stacked
Height	38.00 in (965 mm)	76.00 in (1930 mm)
Width	24.75 in (628 mm)	24.75 in (628 mm)
Depth	31.75 in (806 mm)	31.75 in (806 mm)

Crated	HHC 993	HHC 992 Stacked
Length	40 in (1000 mm)	81 in (2060 mm)
Depth	36 in (900 mm)	36 in (900 mm)
Height	31 in (790 mm)	35 in (880 mm)
Volume	25 ft ³ (0.7 m ³)	58 ft ³ (1.6 m ³)
Weight	220 lb (100 kg)	493 lb (224 kg)

Capacity Full size sheet pans 18 x 26 in (457 x 660 mm)
 5 shelf runners 10 shelf runners

Required clearances

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

Heat
 Normal holding: 160°– 210°F (71°– 99°C)
 Proofing mode: 80°– 140°F (27°– 60°C)

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

Bidding specifications
 Provide Henry Penny *SmartHold* humidified holding cabinet model HHC 993 half-size or HHC 992 stacked designed to generate ideal conditions for holding a wide variety of hot foods in quality condition for very long periods of time. When two HHC 993 units are ordered stacked to form the HHC 992, each cabinet must be configured alike.

- Each unit shall incorporate:
- A patented closed loop control system to regulate precise temperatures and humidity levels
 - Low temperature proofing mode
 - 5 countdown timers
 - 300 grade stainless steel construction throughout
 - Racking configuration for 10, 13, or 15 pans
 - Full cabinet circulation with dual 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
100	1	50/60	1.67	16.7	2+G	Included for US and Canada
120	1	60	2.08	17.3	2+G	
208	1	60	2.08	10.0	2+G	
220–240	1	50/60	1.99	8.3	1NG	NEMA 5-20P NEMA-5-30P
240	1	60	2.08	8.7	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.

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