

PROJECT	QUANTITY	ITEM NO
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# Humidified holding cabinet

MODEL **HHC-983** half-size



Humidified Holding Cabinet Model HHC-983 featuring digital humidity control. Holds 5 sheet pans on L or C profile runners.

## General Information

Henny Penny humidified holding cabinets are designed to hold a wide range of foods within ideal temperature and humidity conditions for long periods of time prior to serving.

The HHC-983 features an automatic digital humidity control system that lets foodservice operators select humidity levels from 10 to 90% relative humidity, in one percent increments. Such unusual humidity control means you can hold practically any type of food for exceptionally long periods of time—even pizza and other hard-to-hold items—without sacrificing freshness or presentation. That translates into higher food quality and less waste throughout the day.

Henny Penny humidified holding cabinets will improve your equipment and labor utilization. With longer holding periods, operators can cook

in quantity before peak periods and stock heated display cases directly from the holding cabinet. Some items, such as slow-cooked ribs can be held overnight, a process that actually improves the flavor and further tenderizes the meat.

Precise humidity control also means you can hold at lower temperatures than conventional holding cabinets, great for delicate items like baked fish, eggs, baked potatoes and rice.

The HHC-983 is a half-size humidified holding cabinet designed for versatile holding in lower volume operations. Additional standard features such as fully insulated doors and cabinet walls, quick-response humidity generation, compatible racking system and self-closing doors help protect food quality, reduce waste and provide for more efficient workflow.

## Standard Features

- Durable, high-quality stainless steel construction, interior and exterior.
- Precise humidity control system:
  - Enter humidity OFF or ON and any level between 10 and 90% RH.
  - Sensors provide continuous feedback.
  - Heated water pan.
  - Continuous convection.
  - Self-diagnostic for temperature sensor and water pan heater operation.
  - Easy to clean and service.
- Electronic touch pad controls:
  - Constant digital humidity/temperature setting display.
- Separate humidity/temperature set points.
- Low water warning light.
- Sound alert signal.
- Large 3-gallon (11.4 liter) stainless steel recessed water pan.
- Automatic water fill feature.
- Partial pan removal for convenient loading and unloading (C-profile runners, only).
- Quick-response humidity generation.
- Fully insulated doors, sidewalls and control module.
- Full perimeter door gasket.
- Self-closing, lift-off doors stay open past 90 degrees.

- Magnetic door latch and heavy-duty plated hinges.
- 5 in. (127 mm) casters, two locking.
- Optional hose drain connection.

## Please specify desired configuration

### Doors

- ☐ Stainless steel OR  
☐ Double-pane glass

### Door hinge

- ☐ Right OR ☐ Left

### Shelf runners (see back)

- L-profile ☐ 5  
C-profile ☐ 5

### Style

- ☐ Pass-through OR ☐ solid back

☐ APPROVED ☐ APPROVED AS NOTED ☐ RESUBMIT

AUTHORIZED SIGNATURE

DATE



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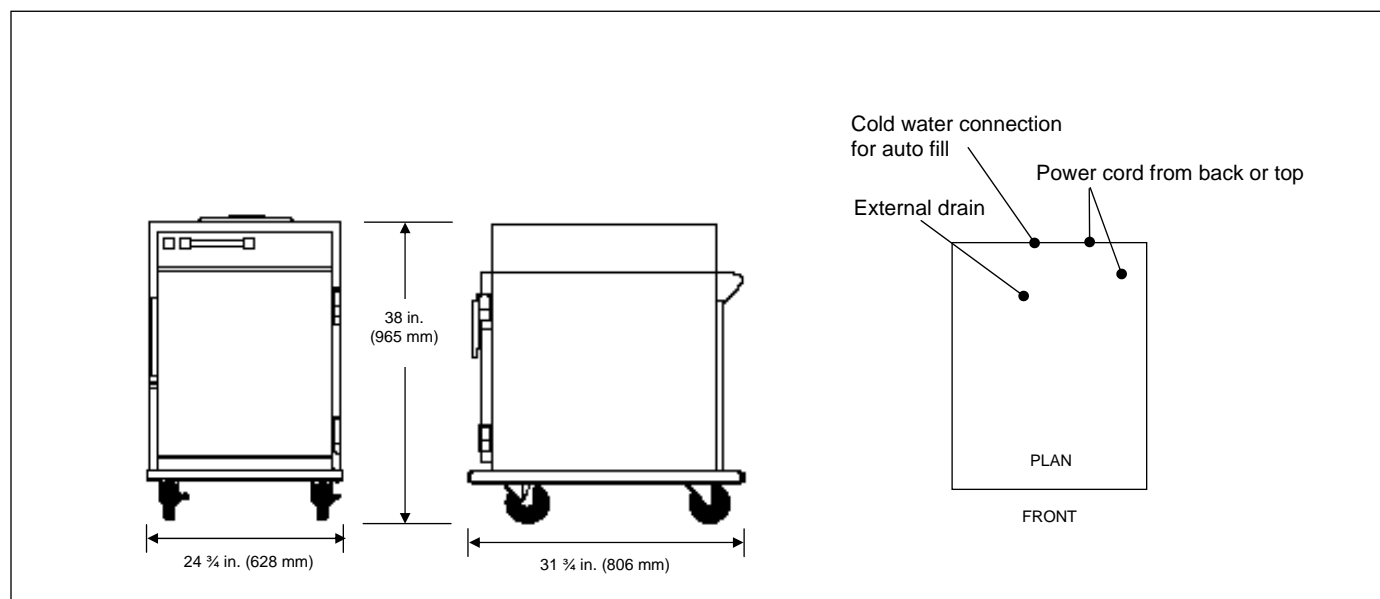
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## Dimensions

Height: 38 in. (965 mm)  
Width: 24 3/4 in. (628 mm)  
Depth: 31 3/4 in. (806 mm)

**Required clearances:** N/A

## Crated dimensions

Length: 39 1/2 in. (1000 mm)  
Depth: 35 1/2 in. (900 mm)  
Height: 31 in. (790 mm)  
Volume: 25 cu. ft. (0.71 m<sup>3</sup>)

**Crated weight** 220 lbs. (100 kg)

## Water connections

1/4 in. connection for auto water fill.  
3 gallon (11.4 liters) water pan, 2 gallons (7.6 liters) for operational use.  
External drain connection.

## Heating

Normal holding: 140-210°F (60-99°C)

**Humidity:** OFF/ON 10-90% RH

## Pan capacity

Accepts standard sheet pans 18 x 26 in. (457 x 660 mm). Please specify one of the following configurations when ordering:

L-runners ☐ 5 pairs on 3 3/4 in. (95 mm) centers OR

C-runners ☐ 5 pairs on 3 3/4 in. (95 mm) centers

## Electrical

Volts	Phase	Cycle/Hz	Watts	Amps	Wire	Power cord and plug supplied for USA and Canada, only. Plug type:		
120	1	50/60	2300	18.9	2+G	120V USA NEMA 5-20P	120V CAN NEMA 5-30P	208V, 240V NEMA 6-15P
208	1	50/60	2300	10.9	2+G	All international voltages available.		
240	1	50/60	2300	9.4	2+G			

## Laboratory certifications



## Bidding Specifications

- Provide Henny Penny Model HHC-983 half-size Humidified Holding Cabinet. Units are designed to provide ideal environment for safely holding a wide variety of hot foods in quality condition for long periods of time.
- Units feature a precise humidity control system including sensor feedback and continuous convection to regulate precise temperatures and humidity levels.
- Unit is 300 grade stainless steel construction throughout.
- Provide choice of stainless steel or double-paned glass doors, right or left-hand door, solid back or pass-through design.
- Provide choice of rack runner profiles for 5 pans.
- Unit shall include recessed 3 gal. (11.4 liters) stainless steel water pan.
- Unit features full perimeter door gasket and fully insulated sidewalls and control module.
- Unit comes with (4) 5 in. (127 mm) casters, two are locking.

Continuing product improvement may subject specifications to change without notice.

**HENNY PENNY**  
Global Foodservice Solutions

[www.hennypenny.com](http://www.hennypenny.com)