

PROJECT	QUANTITY	ITEM NO
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Heated holding cabinet

MODEL **HC-15** full-size



HC-15 Heated Holding Cabinet shown with electro-mechanical controls and stainless steel doors. Holds up to 15 full-size sheet pans.

General Information

Henny Penny heated holding cabinets are designed to hold a wide range of cooked foods at safe temperatures for long periods of time prior to serving.

These holding cabinets were originally developed to hold large quantities of pressure-fried chicken for long periods of time without sacrificing freshness or presentation. Dual fans, ventilated side racks allow hot, moist air to circulate evenly throughout the cabinet and keep practically any menu item hot and tasty until serving. And that translates into higher food quality and less waste throughout the day.

Henny Penny holding cabinets also 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.

The HC-15 is a full size, high volume, mobile heated holding cabinet with dual doors and a single control panel. The HC-15 can be equipped with electro-mechanical controls or Count Down Timer (CDT) module. Count down timers let you program individual holding times for different items. Large time-remaining display and sound alert signal lets employees monitor holding while accomplishing other tasks.

Additional standard features such as stainless steel construction, fully insulated doors and cabinet walls, and self-closing doors help save energy, protect food quality, reduce waste and provide for more efficient workflow.

Standard Features

- Durable, high-quality stainless steel construction, interior and exterior.
- Count down timer module features 13 independent programmable timers with:
 - Single switch start/stop/abort, manual override and power-out memory.
 - Constant digital temperature display.
 - Separate operating time and temperature set points.
 - Sound alert signal.
 - Temperature probe calibration.
- Electro-mechanical controls feature thermostatic control, dial thermometer, on/off and cycle temperature lights.
- Removable air ducts for easy cleaning.
- Dual heavy-duty blower motors.
- Ventilating side racks.
- Partial pan removal for convenient loading and unloading.
- 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.
- Standard 127 mm (5 in.) casters, two locking.

Options

- ☐ Large stainless steel water pan.

Please specify desired configuration

Controls

- ☐ 13 CDT ☐ Electro-mechanical

Door hinge

- ☐ Right OR ☐ Left

Style

- ☐ Pass-through OR ☐ Solid back

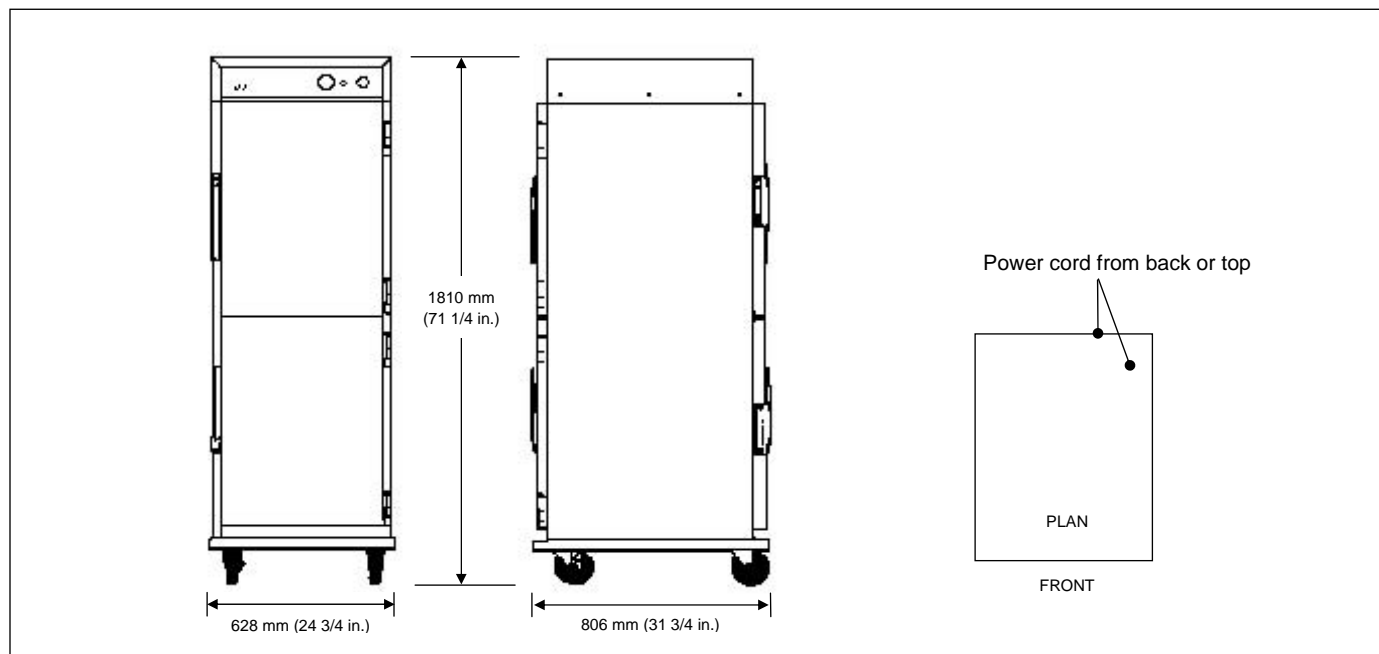
Doors

- ☐ Stainless steel OR
- ☐ Double-pane glass

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AUTHORIZED SIGNATURE		DATE

HENNY PENNY
Engineered to Last™

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Dimensions

Height: 1810 mm (71 1/4 in.)
 Width: 628 mm (24 3/4 in.)
 Depth: 806 mm (31 3/4 in.)

Required clearances: N/A

Crated dimensions

Length: 1900 mm (74 3/4 in.)
 Depth: 900 mm (35 1/2 in.)
 Height: 790 mm (31 in.)
 Volume: 1.35 m³ (46 cu. ft.)

Crated weight: 169 kg (372 lbs.)

Water connections: N/A

Heating

Temperature range: 71-99°C (160-210°F)

Humidity

3.8 liter (1 gal) water pan, optional

Pan capacity

Accepts up to 15 standard sheet pans 457 x 660 mm (18 x 26 in.) on 83 mm (3 1/4 in.) centers.

Electrical

Control	Volts	Phase	Cycle/Hz	Watts	Amps	Wire
CDT	240	1	50 or 60	2086	8.7	2+G
EM	240	1	50 or 60	1612	6.7	2+G

Bidding Specifications

- Provide Henny Penny Model HC-15 full-size Heated Holding Cabinet. Units are designed to hold hot foods in quality condition at safe temperatures for long periods of time.
- Provide choice of 13 countdown timer control module or electro-mechanical controls.
- Provide choice of right or left-hand doors, solid back or pass-through design, stainless steel or double-paned glass doors.
- Unit shall be of stainless steel construction throughout.
- Unit shall have full perimeter door gasket and fully insulated sidewalls and control module.
- Unit shall have two heavy-duty blower motors and ventilated side racks.
- Unit shall be equipped with 4 casters 127 mm (5 in.), 2 are locking.

Continuing product improvement may subject specifications to change without notice.

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HENNY PENNY

This product manufactured in Suzhou, China