

PROJECT	QUANTITY	ITEM NO
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Heated holding cabinet Institutional

MODEL **HHC-908** half-size



Heated Holding Cabinet model HHC-908 with 5-inch (127 mm) casters and extra width, depth and racking options for institutional kitchens.

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.

The 900 series 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 circulated 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 HHC-908 is a half-size mobile heated holding cabinet with extra width and depth to handle different pan orientations and sizes common in institutional kitchens. The half-size units provide excellent holding capabilities for lower volume and cost. Several racking configurations are available.

Additional standard features such as stainless steel construction, fully insulated doors and cabinet walls, 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 thermostatic controls and dial thermometer.
- Easy to see ON/OFF and cycle temperature lights.
- New standard adjustable racking system increases capacity and pan variety.
- Large stainless steel water pan.
- Manual slide vent humidity control.
- Dual heavy-duty blower motors.
- Ventilated 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.
- Sturdy aluminum base and permanent center braces for added strength.
- Built-in utility handle included on solid back unit.
- Standard 5 in. (127 mm) casters, two locking.

Please specify desired configuration

Shelf runners (see back)

- ☐ Standard
☐ Original
☐ Euro rack

Door hinge

- ☐ Right OR ☐ Left

Style

- ☐ Pass-through OR ☐ solid back

<input type="checkbox"/> APPROVED	<input type="checkbox"/> APPROVED AS NOTED	<input type="checkbox"/> RESUBMIT
AUTHORIZED SIGNATURE		DATE



Henny Penny Corporation
PO Box 60 Eaton OH 45320 USA

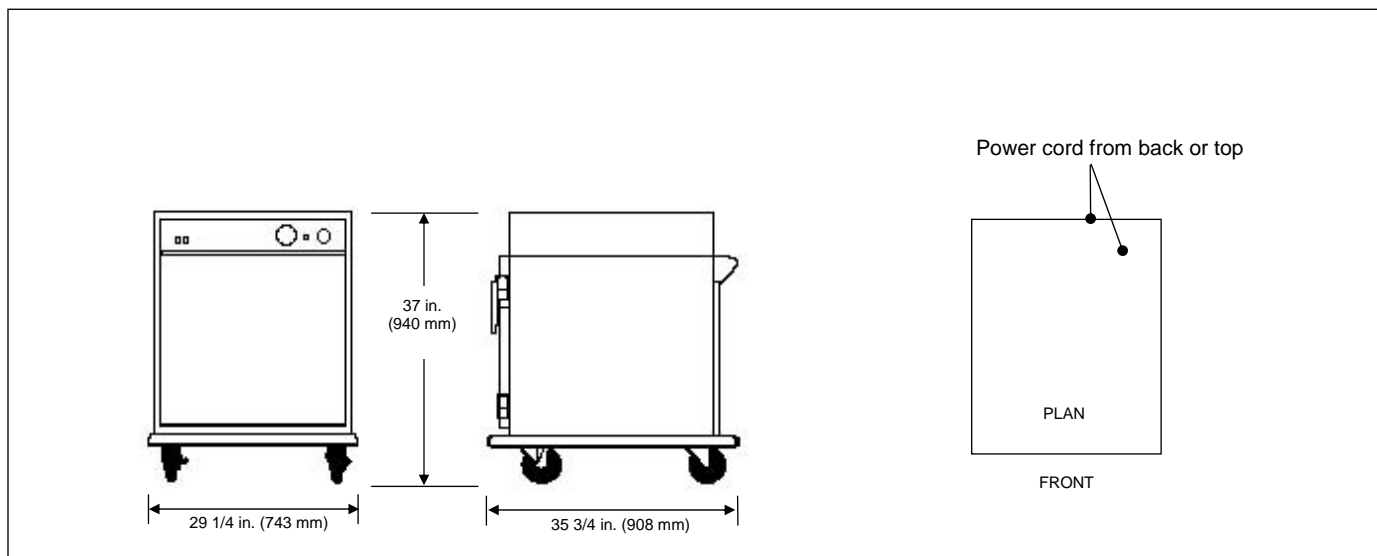
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Dimensions

Height: 37 in. (940 mm)
Width: 29 1/4 in. (743 mm)
Depth: 35 3/4 in. (908 mm)

Required clearances: N/A

Crated dimensions

Length: 39 1/2 in. (1000 mm)
Depth: 39 1/2 in. (1000 mm)
Height: 34 3/4 in. (880 mm)
Volume: 31.4 cu. ft. (0.88 m³)

Crated weight: 249 lbs. (113 kg)

Water connections: N/A

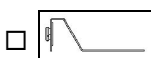
Heating

Thermostat controlled, 160-210°F (71-99°C)

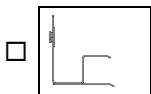
Humidity: 1 gallon (3.8 liter) water pan

Pan capacity

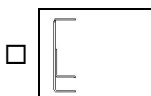
Adjustable racking for standard sheet pans and full-size steam table pans. Please check desired runner style.



Standard Henny Penny
5 pairs on 3 3/4 in. (86 mm)
centers



Original Henny Penny
4 pairs on 4 1/8 in. (105 mm)
centers



Euro Rack
3 pairs on 5 1/2 in. (140 mm)
centers

Laboratory certifications



Electrical

Volts	Phase	Cycle/Hz	Watts	Amps	Wire	Power cord supplied. Plug included for 120V USA and Canada, only. Plug type: NEMA 5-20P
120	1	50-60	2086	17.0	2+G	
230	1	50	1900	8.3	1NG	
240	1	50-60	2086	8.7	2+G	

Bidding Specifications

- Provide Henny Penny Model HHC-908 institutional half-size Heated Holding Cabinet. Units are designed to hold hot foods in quality condition at safe temperatures for long periods of time.
- Units are designed with extra width, depth and racking options for varying pan configurations in institutional kitchens.
- Unit shall have electro-mechanical thermostat and temperature controls.
- Provide choice of right or left-hand door, solid back or pass-through design.
- Provide choice of racking configurations for 3, 4 or 5 pans.
- Unit is 300 grade stainless steel construction throughout.
- Unit features full perimeter door gasket and fully insulated sidewalls and control module.
- Two heavy-duty blower motors and ventilated side racks.
- Unit includes built-in utility handle on solid back models.
- Unit comes with 4 casters 5 in. (127 mm), two are locking.

Continuing product improvement may subject specifications to change without notice.

HENNY PENNY
Global Foodservice Solutions

www.hennypenny.com