Heated holding cabinet Countertop



Heated Holding Cabinet countertop models HCD-932 (left) and HCD-930 (right) shown with Count Down Timer controls.

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 930 series space-saving countertop holding cabinets provide separate environments to keep popular items handy for immediate service.

With longer holding periods, operators can cook ahead of time

MODEL **HCD-932** two-drawer **HCD-930** three-drawer

and serve on demand during peak periods. Countertop design makes items accessible for servers without interrupting work flow.

Units are welded stainless steel. Drawers and liners are single piece welded stainless steel construction and roll smoothly on tough Rulon® slide bearings. Drawers close completely and seal against high-temperature gaskets.

Cabinets are fully insulated for energy efficient operation.

Control panel features easy-to-read temperature dial and indicator lights for power and heat.

The HCD-930 and 932 are designed for dry operation. Units can be equipped with Count Down Timer (CDT) controls that 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.

Standard Features

- Durable, welded stainless steel construction.
- Single piece welded drawer and liner.
- Fully insulated cabinet.
- Snug-fitting drawers on tough, lowfriction Rulon bearings.
- Positive drawer closure.
- High temperature drawer gasket.
- Countdown timer controls feature:
 - Single switch start/stop/abort.
 - · Manual override.
 - · Power out memory.
 - (6) timers with HC-930.
 - (4) timers with HC-932.

- Electro-mechanical controls feature:
 - Adjustable thermostat.
 - · Power and heat indicator lights.
- Wire basket inserts allow even, convection airflow.
- · Recessed drawer handles.
- Crumb/drip tray for easy cleanup.
- · Adjustable leveling feet.

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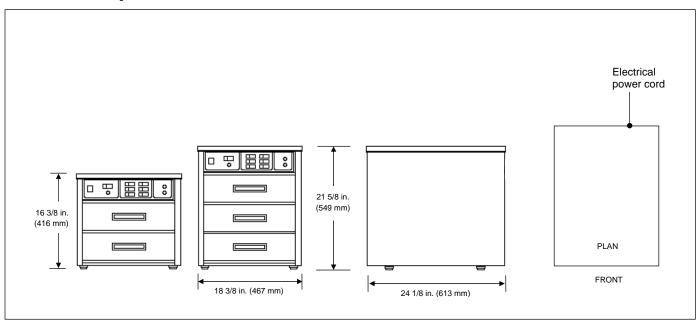
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PROJECT ITEM NO

Heated holding cabinet Countertop

MODEL **HCD-932** two-drawer HCD-930 three-drawer



Dimensions

HCD-932 two-drawer HCD-930 three-drawer Height: 16 3/8 in. (416 mm) 21 5/8 in. (549 mm) Width: 18 3/8 in. (467 mm) 18 3/8 in. (467 mm) Depth: 24 1/8 in. (613 mm) 24 1/8 in. (613 mm)

Required clearances

2 in. (51 mm) at rear for power cord

Crated dimensions

29 3/4 in. (756 mm) Length: Depth: 23 3/4 in. (603 mm) 28 1/2 in. (724 mm) Height: Volume: 11.7 cu. ft. (0.33 m³)

Crated weight

HCD-932 two drawer: 118 lb. (54 kg) HCD-930 three drawer: 140 lb. (63 kg)

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

Water connection: NA

Capacity

HCD-932 2 wire basket inserts (included) 11¾ x 19¼ x 1 5/8 in. (298 x 489 x

HCD-930 3 wire basket inserts (included) 11¾ x 19¼ x 1 5/8 in. (298 x 489 x 41 mm)

Electrical

	Volts	Phase	Cycle/Hz	Watts	Amps	Wire
	120	1	50/60	842	7.0	2+G
	230	1	50	770	3.3	1NG
	240	1	50/60	842	3.5	2+G
Ì	Power	cord supp	120V			

Power cord supplied for USA and Canada, only.

120V units ship with grounded plug. 240V HCD-932 ships with IEC# IP67

Laboratory certifications







NEMA5-15P

Bidding Specifications

- Provide Henny Penny Model HCD-930 three-drawer or HCD-932 two-drawer countertop Heated Holding Cabinet. Units are designed to hold small quantities of hot foods at safe temperatures in separate environments.
- Cabinet exterior is constructed of highquality, welded stainless steel. Drawer and liner are single piece, welded stainless steel. Drawer rolls on durable Rulon® bearings.
- Cabinet is fully insulated and features hightemperature drawer gasket and positive closure.
- Unit shall be equipped with electro-mechanical controls that include adjustable thermostat, power and heat indicator lights.
- Unit is equipped with wire drawer basket, crumb tray and adjustable leveling feet.

Continuing product improvement may subject specifications to change without notice.

