

PROJECT	QUANTITY	ITEM NO
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# SmartHold® Holding Cabinet

## with automatic humidity control

**HHC 980** Full size



HHC 980 SmartHold full-size heated holding cabinet with automatic humidity control

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. Traditional “hard-to-hold” items like pizza can be held *twice* as long as most holding cabinets.

The *SmartHold* HHC 980 gives you the control to hold at lower temperatures—as low as 140°F (60°C). Great for delicate items like baked fish, eggs, baked potatoes and rice. And with autofill feature, the water pan never runs low.

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

Operators can choose from two different shelf runner styles to better match their application.

### Standard Features

- Patented closed loop humidity control:
  - Maintains any humidity level between 10% and 90% RH
  - Self-diagnostic system
  - Easy to clean and service
- Constant humidity/temperature display
- Separate humidity/temperature set points
- Lower holding range: 140° (60° C)
- 3 gal (11.4 L) stainless steel recessed heated water pan
- Automatic water fill
- Low water warning light
- Timer alert signal
- Quick-response humidity generation
- Dual heavy-duty blower motors
- Ventilated side racks
- Fully insulated doors, sidewalls and control module
- Full perimeter door gasket
- 10 shelf runners, choice of L or C profile
- Partial pan removal for convenient loading and unloading (C-profile runners, only)
- Self-closing, lift-off doors stay 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

- Access
- Solid back
  - Pass-through
- Door hinge
- Right  Front  Rear
  - Left  Front  Rear
- Door style
- Stainless steel
    - Front  Rear  Top  Bottom
  - Double-pane glass
    - Front  Rear  Top  Bottom
- Shelf runners (see Capacity on back)
- 10 C-profile
  - 10 L-profile (auto water fill only)
- Water fill  Automatic  Manual
- Power cord exit  Top  Back
- Heater power (see back)
- High wattage
  - Low wattage

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AUTHORIZED SIGNATURE		DATE

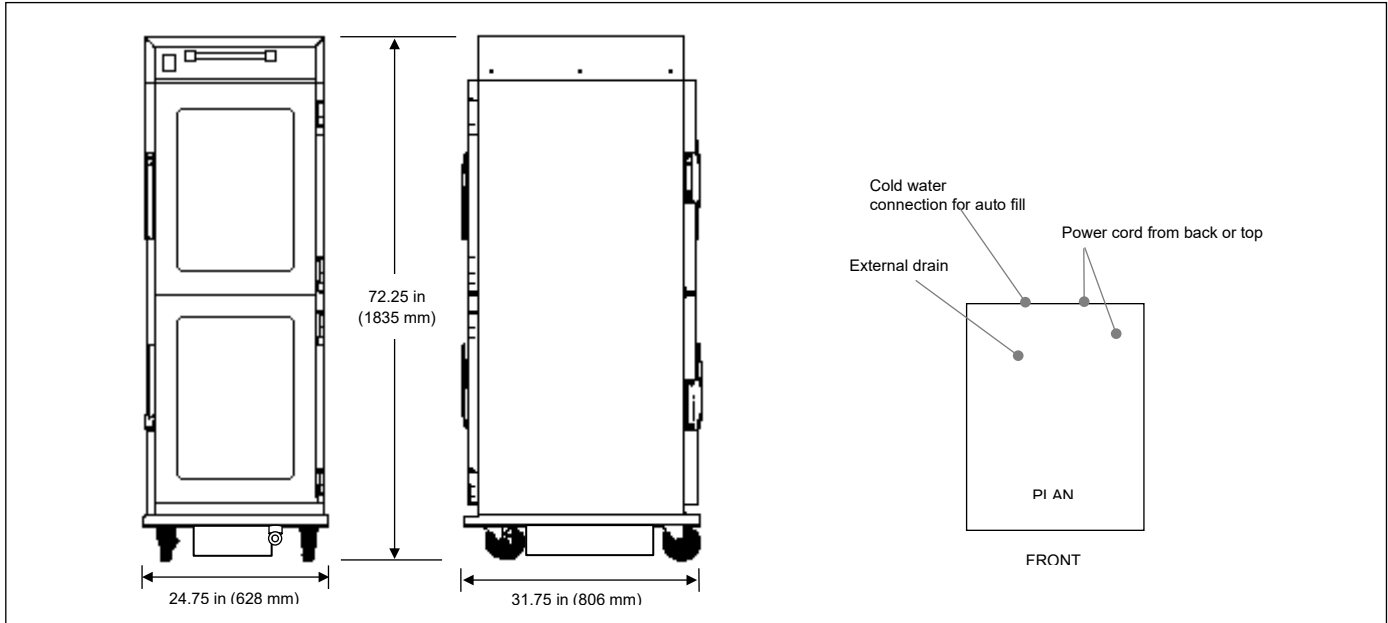


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### Dimensions

Height 72.25 in (1835 mm)  
 Width 24.75 in (628 mm)  
 Depth 31.75 in (806 mm)

### Crated

Length 75 in (1900 mm)  
 Depth 36 in (900 mm)  
 Height 31 in (790 mm)  
 Volume 48 ft<sup>3</sup> (1.4 m<sup>3</sup>)  
 Weight 367 lb (167 kg)

### Required clearances

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

### Heat

140°–210°F (60°–99°C)

### Humidity

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

### Capacity

Full-size sheet pans 18 x 26 in (457 x 660 mm)  
 10 shelf runners on 4.88 in (124 mm) centers  
 Please specify configuration:

- C-profile
- L-profile (auto water fill only)





### Bidding specifications

Provide Henny Penny SmartHold model HHC 980 full-size humidified holding cabinet designed to generate ideal conditions for holding a wide variety of hot foods in quality condition for very long periods of time.

Unit shall incorporate:

- A patented closed loop control system to regulate precise temperatures and humidity levels
- Lower temperature limit 140°F (60°C) in normal holding range
- 3 gal (11.4 L) recessed water pan with auto water fill
- Choice of L-profile or C-profile shelf runners
- 300 grade stainless steel construction throughout
- Full cabinet circulation with two 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	2.9 kW Amps	3.1 kW Amps	Wire*	Cord & Plug Not available for all destinations
120	1	50/60	23.9	25.6	2+G	Included for US and Canada
208	1	50/60	–	14.9	2+G	 
240	1	50/60	12.1	12.9	2+G	NEMA 5-30P NEMA 5-50P
220-240	1	50/60	–	11.6	1NG	 
						NEMA 6-15P NEMA 6-20P

### 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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