PROJECT	QUANTITY	ITEM NO

SmartHold® Holding Cabinet
with automatic humidity control

HHC 993 Half size
HHC 992 Stacked

Above: *SmartHold* HHC 993 half-size heated holding cabinet

Left: HHC 992 stacked from two HHC 993 units. Stacked models are completely assembled at the factory.

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. Some items, such as slow-cooked ribs, can even be held overnight, a process that actually improves the flavor and further tenderizes the meat.

SmartHold HHC 993 incorporates a proofing mode that uses lower holding temperatures to proof and hold in the same unit—no need for a separate proofing cabinet! Half-size units are available with leveling legs and flip-up door panels for easy product access.

The HHC 993 half-size unit can be stacked as the HHC 992 to double your holding capacity in the same footprint and provide the versatility of two entirely separate holding environments and control sets.

Fully insulated cabinet and tight sealing doors contribute to energy efficient operation. Quick-response humidity generation helps maintain precise humidity and food quality.

Standard Features

- Patented closed loop humidity control:
  - Maintains any humidity level between 10% and 90% RH
  - Exclusive automatic venting
  - Self-diagnostic system
  - Easy to clean and service
- 5 programmable countdown timers with single switch start/stop/abort, manual override and power-out memory
- Low temperature proofing mode
- Constant humidity/temperature display
- Separate humidity/temperature set points
- Low water warning light
- Timer alert signal
- Food probe temperature display

- 3 gal (11.4 L) stainless steel recessed heated water pan
- Quick-response humidity generation
- Dual heavy-duty blower motors
- Ventilated side racks
- Fully insulated door, sidewalls and control module
- Full perimeter door gasket
- Partial pan removal for convenient loading and unloading
- Self-closing, lift-off door stays 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

☐ HHC 993 Half-size
☐ HHC 992 Stacked

Access
☐ Solid back
☐ Pass-through

Door hinge
☐ Right ☐ Front ☐ Rear
☐ Left ☐ Front ☐ Rear

Door style
☐ Stainless steel
☐ Double-pane glass (HHC 993 only)
☐ Flip up panels (HHC 993 only)

Mobility
☐ Casters
☐ Leveling legs (HHC 993 only)

Power cord exit ☐ Top ☐ Back

☐ Food probe (2 with HHC 992)

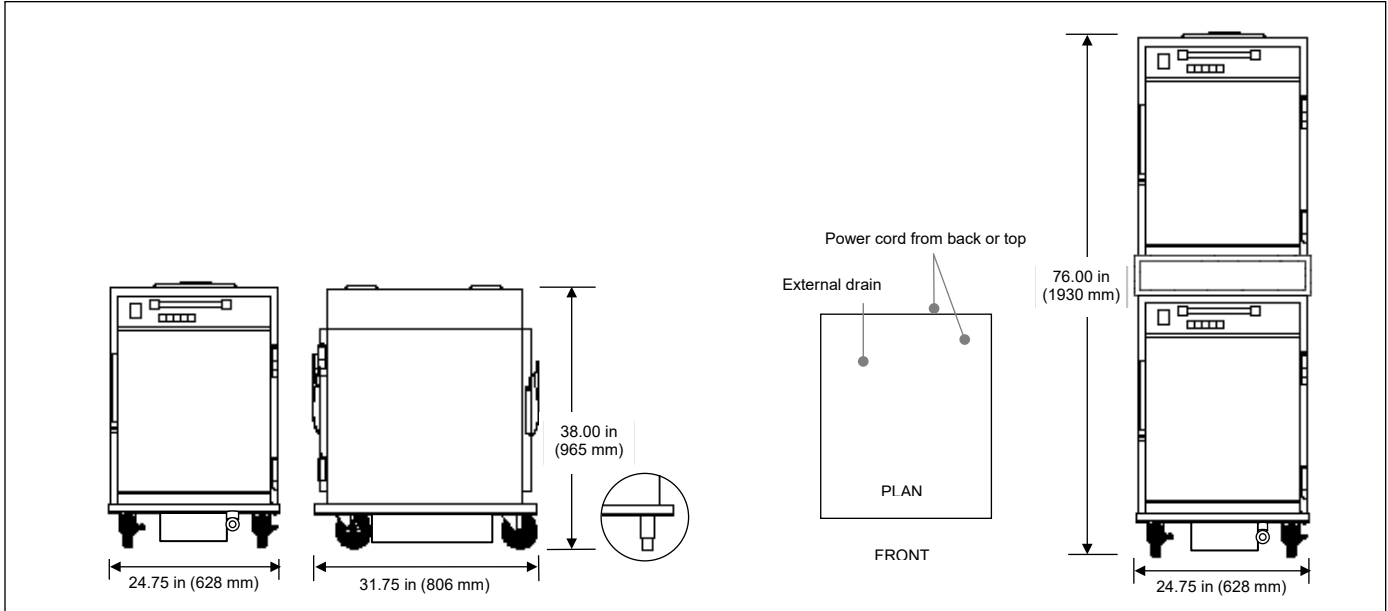☐ APPROVED   ☐ APPROVED AS NOTED   ☐ RESUBMIT

AUTHORIZED SIGNATURE   DATE

HENNY PENNY®
Engineered to Last

SmartHold® **holding cabinet**
with automatic humidity control

HHC 993 Half size
HHC 992 Stacked

Power cord from back or top

External drain

76.00 in (1930 mm)

38.00 in (965 mm)

24.75 in (628 mm)   31.75 in (806 mm)

PLAN

FRONT

24.75 in (628 mm)

	HHC 993		**HHC 992 Stacked**	
Dimensions				
Height	38.00 in	(965 mm)	76.00 in	(1930 mm)
Width	24.75 in	(628 mm)	24.75 in	(628 mm)
Depth	31.75 in	(806 mm)	31.75 in	(806 mm)
Crated				
Length	40 in	(1000 mm)	81 in	(2060 mm)
Depth	36 in	(900 mm)	36 in	(900 mm)
Height	31 in	(790 mm)	35 in	(880 mm)
Volume	25 ft^3	(0.7 m^3)	58 ft^3	(1.6 m^3)
Weight	220 lb	(100 kg)	493 lb	(224 kg)

Capacity Full size sheet pans 18 x 26 in (457 x 660 mm)
5 shelf runners   10 shelf runners

Required clearances

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

Heat
Normal holding: 140°– 210°F (60°– 99°C)
Proofing mode: 80°– 140°F (27°– 60°C)

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

Bidding specifications
Provide Henny Penny *SmartHold* humidified holding cabinet model HHC 993 half-size or HHC 992 stacked designed to generate ideal conditions for holding a wide variety of hot foods in quality condition for very long periods of time.
When two HHC 993 units are ordered stacked to form the HHC 992, each cabinet must be configured alike. Stacked units are available only with stainless steel doors and casters

Each unit shall incorporate:
- A patented closed loop control system to regulate precise temperatures and humidity levels
- Low temperature proofing mode
- 5 countdown timers
- 300 grade stainless steel construction throughout
- Racking for 5 pans (half-size) or 10 pans (stacked)
- Full cabinet circulation with dual heavy-duty blower motors and ventilated side racks
- Perimeter door gasket, fully insulated sidewalls and control module
- Choice of 4 heavy-duty casters, 2 locking, or leveling legs

Electrical

Volts	Phase	Hertz	kW	Amps	Wire*	Cord & Plug Not available for all destinations
100	1	50/60	1.67	16.7	2+G	Included for US and Canada
120	1	60	2.08	17.3	2+G	
208	1	60	2.08	10.0	2+G	NEMA 5-20P NEMA-5-30P
220–240	1	50/60	1.99	8.3	1NG	
240	1	60	2.08	8.7	2+G	NEMA 6-15

Laboratory certifications

c(UL)us (UL) CE

*Units shipped without power cord and plug must have power cord and plug installed on site by a qualified electrician.