

PROJECT	QUANTITY	ITEM NO
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# 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 are designed to 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 in a closed loop control that measures and maintains precise humidity levels in one-percent increments from 10% to 90% relative humidity.

This extraordinary humidity control means foodservice operators can hold nearly any type of food for exceptionally long periods of time without sacrificing freshness or presentation. That translates into higher food quality and less waste throughout the day.

With longer holding times, operators can 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* humidified holding cabinets feature a Proofing Mode that uses lower holding temperatures to let you proof and hold in the same cabinet—no need for a separate proofing cabinet!

The *SmartHold* HHC 993 is a half-size humidified holding cabinet designed for precise holding in lower volume operations. It can be stacked as the HHC 992 to double your capacity in the same footprint while providing the versatility of two entirely separate holding environments and control sets.

### 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 count down timers with single switch start/stop/abort, manual override and power-out memory
- 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
- Low temperature proofing mode
- Quick-response humidity generation
- Dual heavy-duty blower motors
- Ventilated side racks
- Fully insulated door, sidewalls and control module
- Full perimeter door gasket
- 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

- Unit
- HHC 993
  - HHC 992 Stacked
- Door hinge
- Right
  - Left
- Style
- Pass-through
  - Solid back

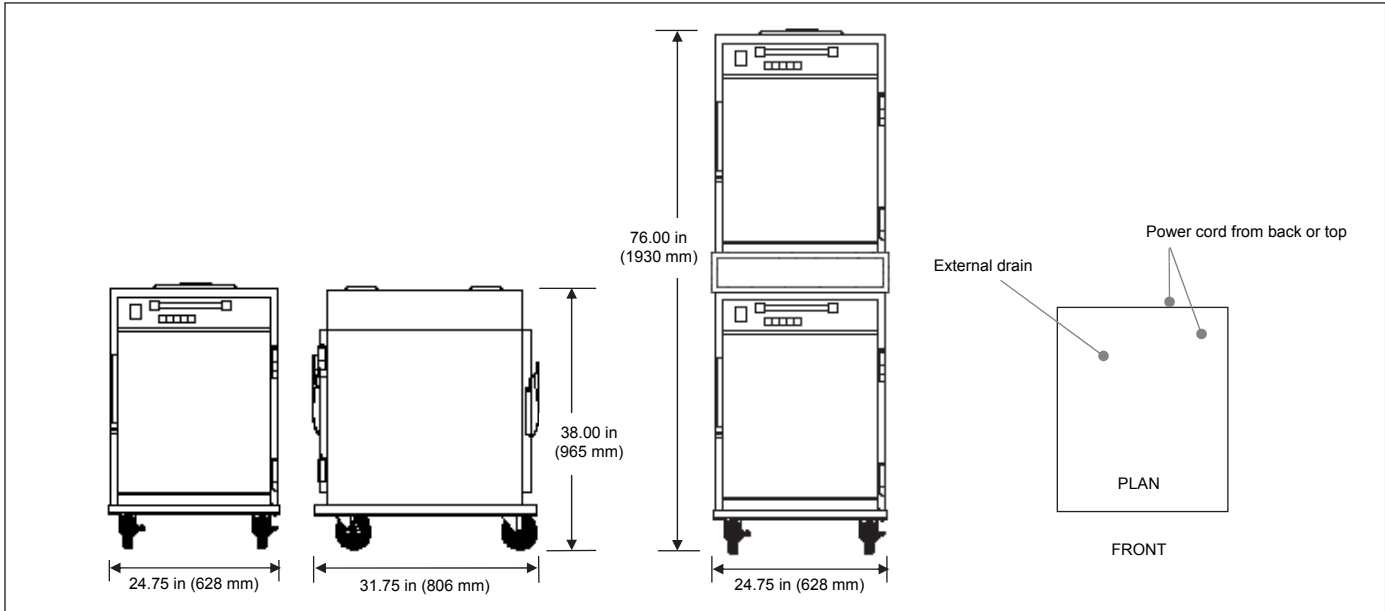
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	HHC 993	HHC 992 Stacked
<b>Dimensions</b>		
Height	38.00 in (965 mm)	76.00 in (1930 mm)
Width	24.75 in (628 mm)	24.75 in (628 mm)
Depth	31.75 in (806 mm)	31.75 in (806 mm)
<b>Crated</b>		
Length	40 in (1000 mm)	81 in (2060 mm)
Depth	36 in (900 mm)	36 in (900 mm)
Height	31 in (790 mm)	35 in (880 mm)
Volume	25 ft <sup>3</sup> (0.7 m <sup>3</sup> )	58 ft <sup>3</sup> (1.6 m <sup>3</sup> )
Weight	220 lb (100 kg)	493 lb (224 kg)
<b>Capacity</b>	Full size sheet pans 18 x 26 in (457 x 660 mm) 5 shelf runners	10 shelf runners

### Electrical

Volts	Phase	Hertz	kW	Amps	Wire
100	1	50/60	1.67	16.7	2+G
120	1	60	2.08	17.3	2+G
208	1	60	2.08	10.0	2+G
220–240	1	50/60	1.99	8.3	1NG
240	1	60	2.08	8.7	2+G

**Required clearances** N/A

### Heat

Normal holding: 160°–210°F (71°–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.

Each unit shall incorporate:

- A patented closed loop control system to regulate precise temperatures and humidity levels
- Proofing Mode, a lower temperature range setting
- 5 count down timers
- 300 grade stainless steel construction throughout
- Racking configuration for 10, 13, or 15 pans
- Full cabinet circulation with dual heavy-duty blower motors and ventilated side racks
- Perimeter door gasket, fully insulated sidewalls and control module
- 4 heavy-duty casters, 2 locking

Optional power cord and plug for USA and Canada	
NEMA 5-20P	
NEMA 5-30P	
NEMA 6-15P	

### Laboratory certifications



Continuing product improvement may subject specifications to change without notice.

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