



# HOLDING CABINETS

## Superior Holding with Henny Penny

Holding is a critical process inside any efficient, profitable kitchen. That's why Henny Penny offers a proven, effective line of holding cabinets for a wide range of foods — not only to facilitate kitchen flow, but also to help reduce waste while maintaining quality. Whether you need simple temperature control to keep your products above food safety levels or precisely measured humidity settings, there is a choice to fit your budget and holding needs:



HHC990

HHC980

HHC900

### HHC900 series

The **HHC900** holding cabinets utilize dry heat, and are designed to hold large volumes of products that contain internal moisture or breading that should remain crispy. Using electromechanical or SimpleHold digital controls, you can control temperature, keeping your food consistently above safe temperatures. And, with countdown timers, you can **set your specific hold times**, increasing your operation's productivity. An **optional water pan** can add moist air to offer additional moisture retention.

### HHC980 series

The **HHC980** series offers the ability to hold a wider variety of products to a set point with its humidity control, preventing internal moisture from escaping. With **electromechanical controls** and an **auto-filled water pan**, it's easier than ever to achieve optimal productivity. The cabinet is ideal for holding food such as rolls, pizza, or ribs.

### HHC990 series

The **HHC990** series with **SmartHold™ technology** can deliver precise temperature and humidity control to a set point, with **active humidity venting included**. This lineup of powerful features offers the best holding for the widest range of products — from fried to grilled to baked foods. SmartHold™ can significantly increase your hold times over simple heated holding, and with the **built-in proofing mode**, you can also proof bread and baked goods with the touch of a button.

**HENNY PENNY**  
Engineered to Last

## Holding Cabinet Comparison

	HHC990	HHC980	HHC900
<b>Venting</b>	Auto-vents excess humidity when actual level exceeds setpoint value	Humidity generation to setpoint, no active venting	Manual venting option available
<b>Water</b>	Manual fill into water pan	Autofill into water pan	Manual fill into optional water pan
<b>Heat</b>	140° – 210°F (60° – 98.9°C) holding mode; Proofing mode 90° – 140°F (32.2° – 60°C)	140° – 210°F (60° – 98.9°C) holding mode	160° – 210°F (71.1° – 98.9°C) holding mode
<b>Control</b>	Temperature and humidity controlled to setpoint with active venting	Temperature controlled to setpoint, humidity generation to setpoint, no active venting	Temperature controlled to setpoint, no active humidity generation
<b>Timers</b>	5 Countdown timers standard (15 CDT optional)	No CDT	Electromechanical, SimpleHold, (13 CDT optional)
<b>Food Probe</b>	Food probe optional	No food probe	No food probe
<b>Unit Size</b>	Half-size and stacked version available	Full-size versions available	Half-size and stacked version available
<b>Trays</b>	8, 10, 13 or 15 sheet pans	10 sheet pans	8, 10, 13, 14 or 15 sheet pans
<b>Proofing</b>	Proofing	No proofing	No proofing
<b>BEST SUITED FOR:</b>	Pressure fried bone-in chicken, beef, pork chops	Pizza, rolls, ribs	Crispy fried products