

PROJECT	QUANTITY	ITEM NO
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Heated holding cabinet



MODEL **HHC-903** half-size
HHC-902 stacked



Heated Holding Cabinet Model HHC-903 with Count Down Timer controls. Holds 5 full-size sheet pans.



Stacked version HHC-902 from (2) HHC-903s. Stacked unit is completely assembled at the factory.

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 900 series holding cabinets were originally developed to hold large quantities of pressure-fried chicken for long periods of time without sacrificing freshness or presentation. Dual fans, ventilated side racks allow hot, moist air to circulate evenly throughout the cabinet and keep practically any menu item hot and tasty until serving. And that translates into higher food quality and less waste throughout the day.

Henny Penny holding cabinets also improve your equipment and labor utilization. With longer holding periods, operators can cook in quantity before peak periods and stock heated display cases directly

from the holding cabinet.

The HHC-903 will lower your energy bill, too. The ENERGY STAR® Mark is awarded only to the most energy efficient appliances on the market.

The HHC-903 is a half-size mobile heated holding cabinet designed to provide excellent holding for lower volume and cost. It can be stacked as the HHC-902 to double your capacity in the same footprint with the versatility of two entirely separate holding environments and control sets.

The HHC-903 can be equipped with electro-mechanical controls or Count Down Timer (CDT) module. Count down timers 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, high-quality stainless steel construction, interior and exterior.
- Count down timer module features 5 independent programmable timers with:
 - Single switch start/stop/abort, manual override and power-out memory.
 - Constant digital temperature display.
 - Separate operating time and temperature set points.
 - Sound alert signal.
 - Food probe calibration.
- Electro-mechanical controls feature thermostatic control, dial thermometer, on/off and cycle temperature lights.
- Removable air ducts for easy cleaning.
- Dual heavy-duty blower motors.
- Ventilating side racks.
- Partial pan removal for convenient loading and unloading.
- Fully insulated doors, sidewalls and control module.
- Full perimeter door gasket.
- Self-closing, lift-off doors stay open past 90 degrees.
- Magnetic door latch and heavy-duty plated hinges.
- Standard 5 in. (127 mm) casters, two locking.

Options

- Large stainless steel water pan.

Please specify desired configuration

Unit

- HHC-903
- HHC-902 Stacked

Controls

- 5 CDT Electro-mechanical

Door hinge

- Right OR Left

Style

- Pass-through OR Solid back

Doors

- Stainless steel OR
- Double-pane glass

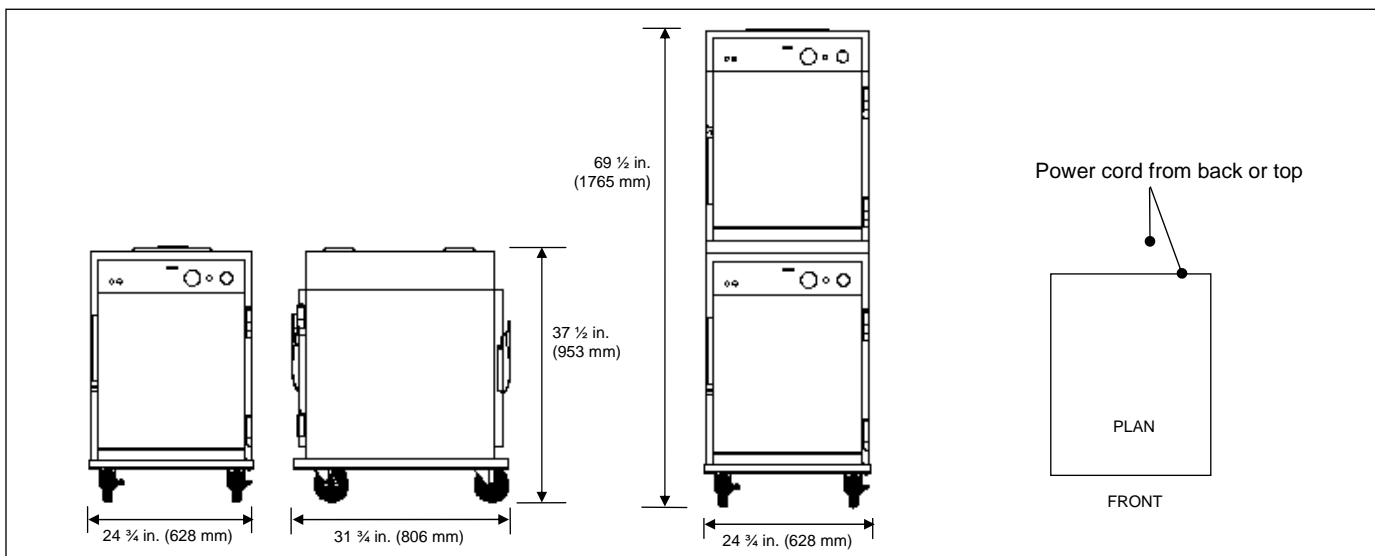
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Dimensions

	HHC-903	HHC-902 Stacked
Height:	37 1/2 in. (953 mm)	69 1/2 in. (1765 mm)
Width:	24 3/4 in. (628 mm)	24 3/4 in. (628 mm)
Depth:	31 3/4 in. (806 mm)	31 3/4 in. (806 mm)

Required clearances: N/A

Crated dimensions

	HHC-903	HHC-902 Stacked
Length:	39 1/2 in. (1000 mm)	74 3/4 in. (1900 mm)
Depth:	35 1/2 in. (900 mm)	35 1/2 in. (900 mm)
Height:	31 in. (790 mm)	34 3/4 in. (880 mm)
Volume:	25 cu. ft. (0.71 m ³)	53.4 cu. ft. (1.58 m ³)

Crated weight

HHC-903 Half-size: 206 lbs. (93 kg)
HHC-902 Stacked: 418 lbs. (190 kg)

Water connections: N/A

Heating

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

Humidity: 1 gallon (3.8 liter) water pan, optional

Pan capacity

Accepts standard sheet pans 18 x 26 in. (457 x 660 mm).
HHC-903 Half-size: 5 shelf runners
HHC-902 Stacked: 10 shelf runners.

Laboratory certifications



Electrical

CDT module					
Volts	Phase	Cycle/Hz	Watts	Amps	Wire
100	1	50-60	1450	14.5	2+G
120	1	50-60	1586	13.0	2+G
208	1	60	1586	7.6	2+G
230	1	50	1350	5.9	1NG
240	1	50-60	1586	6.6	2+G

Electro-mechanical controls					
Volts	Phase	Cycle/Hz	Watts	Amps	Wire
100	1	50-60	1450	14.5	2+G
120	1	50-60	1612	13.4	2+G
208	1	60	1612	7.8	2+G
230	1	50	1350	5.9	1NG
240	1	50-60	1612	6.7	2+G



Power cord supplied. Plug included for 120V USA and Canada, only. Plug types:

Up to 120 V units:
NEMA 5-15P



208, 230, 240V units:
NEMA 5-20P



NEMA L5-20P



Bidding Specifications

- Provide Henny Penny Model HHC-903 half-size Heated Holding Cabinet. Units are designed to hold hot foods in quality condition at safe temperatures for long periods of time.
- Provide choice of 5 countdown timer control module or electro-mechanical controls.
- Provide choice of right or left-hand door, solid back or pass-through design, stainless steel or double-paned glass door. When ordering stacked (HHC-902) each cabinet must be configured the same.
- Unit is 300 grade stainless steel construction throughout.
- Unit features full perimeter door gasket and fully insulated sidewalls and control module.
- Unit has obtained ENERGY STAR Mark for the highest level of energy efficient operation.
- Two heavy-duty blower motors and ventilated side racks.
- Unit comes with (4) 5 in. (127 mm) casters, two are locking. One set of casters comes with HHC-902 Stacked.

Continuing product improvement may subject specifications to change without notice.

HENNY PENNY
Global Foodservice Solutions

www.hennypenny.com