

PROJECT	QUANTITY	ITEM NO
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Heated Holding Cabinet

HHC 903 Half size
HHC 902 Stacked



Above: HHC 903 half-size heated holding cabinet with CDT control



Right: HHC 902 stacked from two HHC 903 units. Stacked models are completely assembled at the factory.

Henny Penny heated holding cabinets keep hot foods safe and appetizing prior to serving.

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

Henny Penny holding cabinets also improve equipment and labor utilization. With proper holding capability, foodservice operators can cook in quantity before peak periods

and stock service cases directly from the holding cabinet.

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 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 door help you enjoy the benefits of high quality holding while using very little energy. Many operators see a net reduction in overall kitchen energy costs.

Partial pan removal, self-closing door and magnetic closures contribute to convenient work flow and energy savings. Time 5 shelves separately with available Countdown Timer (CDT) control.

Standard Features

- Choice of Countdown Timer control or Electro-mechanical control
- Countdown Timer control 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
 - Timer alert signal
 - Food probe calibration
- Electro-mechanical controls feature thermostat heat control, dial thermometer, ON/OFF and cycle temperature light
- Dual heavy-duty blower motors
- Ventilated side racks

- Fully insulated doors, sidewalls and control module
- Full perimeter door gasket
- Partial pan removal for convenient loading and unloading
- Self-closing, lift-off doors stay open past 90 degrees
- Magnetic door latch and heavy-duty plated hinges
- Removable air ducts for easy cleaning
- Stainless steel construction for easy cleaning and long life
- 4 casters 5 in (127 mm), 2 locking

Please specify desired configuration

- ☐ HHC 903 Half-size
- ☐ HHC 902 Stacked

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
- ☐ Flip up panels
 - ☐ Front ☐ Rear ☐ Top ☐ Bottom

Mobility

- ☐ Casters standard base
- ☐ Casters under counter base
- ☐ Leveling legs (HHC 993 only)

Control

- ☐ 5 CDT
 - ☐ Top ☐ Bottom

Electro-mechanical

- ☐ Top ☐ Bottom
- ☐ Water pan

☐ APPROVED ☐ APPROVED AS NOTED ☐ RESUBMIT

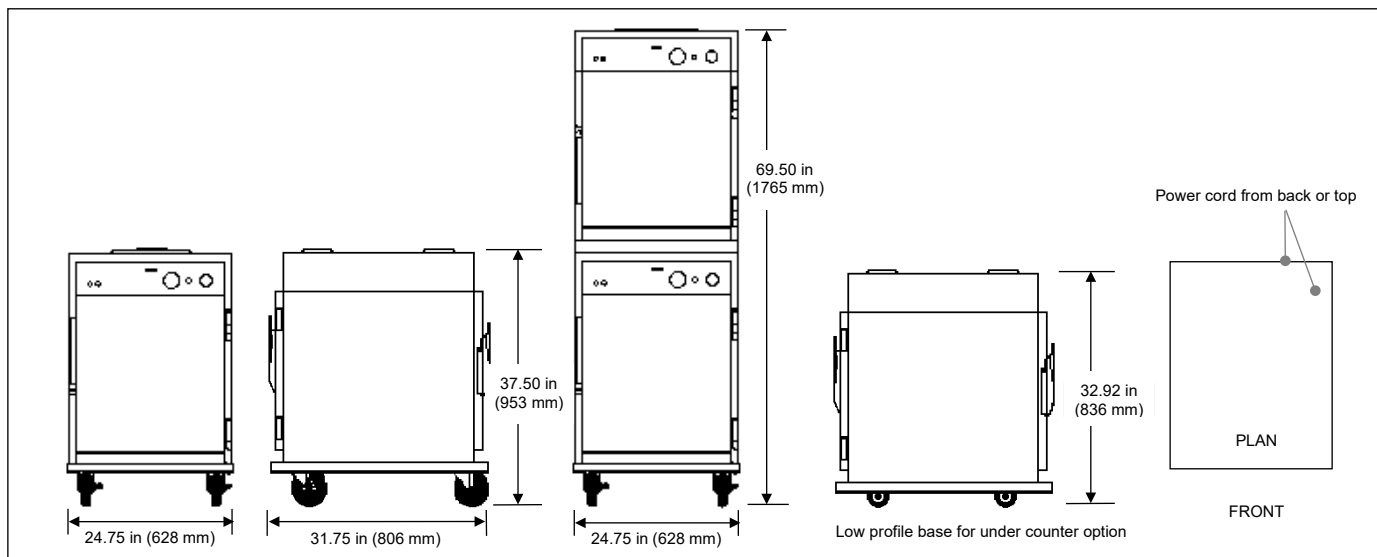
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DATE

HENNY PENNY
Engineered to Last

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	HHC 903	HHC 902 Stacked
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Dimensions

Height	37.50 in (953 mm)	69.50 in (1765 mm)
	32.92 in (836 mm) with low profile base	
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)	75 in (1900 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)	53 ft ³ (1.6 m ³)
Weight	206 lb (93 kg)	418 lb (190 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

Thermostat 160°–210°F (71°–99°C)

Humidity

Optional water pan 1.0 gal (3.8 L)

Bidding specifications

Provide Henny Penny heated holding cabinet model HHC 903 half-size or HHC 902 stacked designed to hold hot foods in quality condition at safe temperatures for long periods of time.

Each unit shall incorporate:

- 5 countdown timer control or electro-mechanical controls
- Shelf runners for 5 full-size sheet pans on 3.75 in (95 mm) centers
- 300 grade stainless steel construction throughout
- 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

Electrical

Volts	Phase	Hertz	kW	Amps	Wire*	Cord & Plug Not available for all destinations	
CDT control						120 V US and Canada	
100	1	50–60	1.45	14.5	2+G	 NEMA 5-15P Right angle available for US only	
120	1	50–60	1.59	13.2	2+G		
208	1	60	1.59	7.6	2+G		
230	1	50	1.50	6.5	1NG		
240	1	50–60	1.59	6.6	2+G		
Electro-mechanical control						208 V, 240 V US only	
100	1	50–60	1.45	14.5	2+G	 NEMA L6-20P twist lock	 NEMA 6-20P
230	1	50	1.50	6.5	1NG		

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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