

# HOLDING CABINETS

FOR INTERNAL USE ONLY

## QUICK REFERENCE



- Improves product quality and consistency by maintaining taste, texture and temperature for hours
- Improves customer service by having product ready to serve at all times
- Improves equipment and labor utilization by allowing crew to cook in volume ahead of time
- Improves cooking efficiency and reduces food waste

## A HOLDING SOLUTION FOR EVERY HOLDING NEED

|             |                                                                   |
|-------------|-------------------------------------------------------------------|
| HUMIDITY    | Passive, water pan, humidity control                              |
| CAPACITY    | Full-size floor, half-size floor, stacked, countertop drawer pans |
| ACCESS      | Solid back, pass through, glass doors, dual access                |
| FLEXIBILITY | Modular, multi-purpose counter units stack or locate anywhere     |
| VERSATILITY | SmartHold: proof and hold in the same cabinet, hold overnight     |



SmartHold precise humidity control is ideal for hard to hold items like ribs, fish and rice.



Dry or humidified operation with count down timers keeps track of multiple holding times—perfect for high volume fried chicken.

### SMARTHOLD® HUMIDITY CONTROL

- Select and maintain any humidity level from 10% to 90% relative humidity
- Sensor feed back system maintains precise humidity level automatically
- Lower temperature range plus proofing mode (HHC990)
- Automatic water pan fill (HHC980)

### COUNT DOWN TIMER CONTROL

- Program each tray level with separate time and temperature
- Displays time remaining for each level with alarm

### ALL HENNY PENNY HOLDING CABINETS

- Rugged stainless steel construction
- Fully insulated cabinet sidewalls, doors and control module
- Full perimeter high temperature door/drawer gaskets (where applicable)

### FLOOR MODELS

#### HHC990, 980 Series SmartHold® HHC900 Series

- Dual heavy duty blower motors and ventilated racks for even air flow
- Removable air ducts for easy cleaning
- Magnetic door latch and heavy-duty plated hinges
- Self-closing lift-off doors stay open past 90 degrees for easy pan loading
- Pans can be partially removed for convenient product picking
- Full size: 10, 13, or 15 pan racks
- Half-size: 5 pan racks, stackable for 10

#### HHC900 SimpleHold

- Single configuration for quick orders
- Full size: 13 pan racks
- Easy to use touch pad control with LED temperature set point display

### MULTI-PURPOSE COUNTERTOP

- Compact modular units with multiple drawer pan configurations
- One-piece thermoplastic drawer pans for single or dual access
- Programmable time and temperature controls with LED display



Drawer pans come in deep and shallow sizes with one handle for single and two handles for dual access units.

[hennypenny.com](http://hennypenny.com)

800 417 8417  
800 417-8405 24-hour support

**HENNY PENNY**  
Engineered to Last

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| MODEL  |         | TYPE/SIZE | CONTROL                                      |             | CAPACITY  | PASS-THRU AVAILABLE | TEMP F (C)                 | HUMIDITY                              |
|--------|---------|-----------|----------------------------------------------|-------------|-----------|---------------------|----------------------------|---------------------------------------|
| HHC990 | FLOOR   | FULL      | SMARTHOLD                                    | PAN RACKS   | 10/13/15  | YES                 | NORMAL<br>160–210 (71–99)  | ACTIVE<br>OFF/ON 10%–90%<br>WATER PAN |
| HHC993 |         | HALF      |                                              |             | 5         |                     | PROOFING<br>80–140 (27–60) |                                       |
| HHC992 |         | STACKED   |                                              |             | 10        |                     |                            |                                       |
| HHC980 |         | FULL      |                                              |             | 10        |                     | 140–210 (60–99)            |                                       |
| HHC900 |         | FULL      | SIMPLEHOLD                                   |             | 13        | NO                  | 160–210 (71–99)            | WATER PAN<br>OPTIONAL                 |
| HHC900 |         | FULL      | COUNTDOWN<br>TIMER OR ELECTRO-<br>MECHANICAL |             | 13        | YES                 |                            |                                       |
| HHC903 |         | HALF      |                                              |             | 5         |                     |                            |                                       |
| HHC902 |         | STACKED   |                                              |             | 10        |                     |                            |                                       |
| MPC22  | COUNTER | 2-TIER    | PROGRAMMABLE<br>TEMPERATURE                  | DRAWER PANS | 4 SHALLOW | NO                  | 140–270 (60–132)           | PASSIVE                               |
| MPC222 |         |           |                                              |             |           | DUAL ACCESS         |                            |                                       |
| MPC1L  |         | MODULAR   |                                              |             | 1 DEEP    | NO                  |                            |                                       |
| MPC21L |         |           |                                              |             |           | DUAL ACCESS         |                            |                                       |



### SmartHold

Holds most menu items for long periods of time

- Automatic humidity control
- Proof and hold (HHC990)
- Auto water fill (HHC980)

**HHC990** Full size  
**HHC993** Half size  
**HHC992** Stacked  
**HHC980** Full size

### Standard heated holding

Perfect for high volume fried chicken

- Rugged, energy efficient
- Choice of countdown timers or electro-mechanical control
- Dry or water pan humidified

**HHC900** Full size  
**HHC903** Half size  
**HHC902** Stacked

### Multi-purpose counter

Holds items in drawer pans for instant access

- Multiple holding environments
- Single or multiple pan configurations

**MPC1L/21L** 1 deep  
**MPC22/222** 4 shallow