



Model HHC-990, 992, 993, 996, 997, 998 Holding Cabinet Guidelines

Food Product	990 Series Temperature		Humidity %	Food Product	990 series Temperature		Humidity %
	°F	°C			°F	°C	
BREADS				VEGETABLES			
Biscuits	140°-150°	60°-66°	30%	Vegetables, Breaded	165°-175°	74°-79°	20-30%
Rolls	140°-150°	60°-66°	30%	Vegetables, Unbreaded	165°	74°	65-80%
Danishes	140°-150°	60°-66°	30%	Potatoes, Baked	140°-150°	60°-66°	60-70%
Croissants	140°-150°	60°-66°	30%	Potatoes, Scalloped	140°-150°	60°-66°	60-70%
White / Wheat Bread	140°-150°	60°-66°	30%	STARCHES			
French / Italian Bread	140°-150°	60°-66°	30%	Spaghetti	140°-150°	60°-66°	60-70%
Pancakes/Waffles	140°-150°	60°-66°	30%	Rice	140°-150°	60°-66°	65-80%
French Toast	140°-150°	60°-66°	30%	Lasagna	140°-150°	60°-66°	65-80%
Fruit Pies	140°-150°	60°-66°	30%	Beans	140°-150°	60°-66°	65-80%
DAIRY / EGGS				CRISPY FOODS			
Eggs - Fried,	140°-160°	60°-70°	30-60%	Pizza	150°-160°	66°-71°	15-20%
Benedict, Scrambled, Poached	140°-160°	60°-70°	40-70%	Pastry Shells, empty	140°	60°	10%
Omelets	140°-160°	60°-70°	40-70%	Breadings, Crispy	175 -185°	79° - 85°	10-20%
Puddings / Custards	140°-160°	60°-70°	30-60%	Dry Foods, Crispy	175 -185°	79° - 85°	10-20%
MEATS				PREPARED FOODS			
Beef (Prime Rib, Roasts,				Seafood in Sauce	140°-165°	61°-74°	50-65%
BBQ, Steaks) Rare-Medium	155°-165°	66°-74°	30%	Hamburgers in Buns	155°-165°	67°-74°	40-65%
Pork (Roasts, Chops, BBQ,	155°-165°	66°-74°	30-60%	Cheeseburgers in Buns	155°-165°	67°-74°	40-65%
Bacon, Ham, Sausage)	155°-165°	66°-74°	20-30%	Open Sandwich w/ Gravy	155°-165°	67°-74°	40-65%
Lamb / Veal	155°-165°	66°-74°	30-60%	Plated foods	155°-165°	67°-74°	40-65%
Hamburger Patties	165°	74°	45-50%	Entrees	155°-165°	67°-74°	40-65%
Hot Dogs	165°	74°	40-65%	Corn Dogs	165°-175°	74°-80°	10-20%
POULTRY				Proofing Dough *			
Chicken, Fried (soft)	175 -185°	79° - 85°	10%	95°	35°	90%	
Chicken, Fried (crispy)	175 -185°	79° - 85°	10%	*product should double in size			
Chicken, Roasted	165°-175°	74° - 79°	40-60%				
Chicken, BBQ	165°-175°	74° - 79°	40-60%				
Turkey / Goose / Duck	165°-175°	74° - 79°	40-60%				
SEAFOOD / SHELLFISH							
Fish, Fried	165°-175°	74°-79°	20-30%				
Fish, Broiled / Baked	140°-160°	65°-70°	20-30%				
Shrimp, Fried	165°-175°	74°-79°	20-30%				
Fish / Shrimp in Sauce / Gravy	140°-160°	65°-70°	30-50%				