

Heated Holding Cabinets

HHC-906 Full-size institutional
HHC-908 Half-size institutional

Heated holding cabinets keep foods hot and tasty for long periods of time before serving. The right holding cabinet can make the difference between what you sell and what you throw away.

Description

Institutional size heated holding cabinets designed to hold foods within proper temperature ranges prior to serving. Cabinets are wider and deeper than standard holding cabinets to handle different pan sizes and orientations common in institutional kitchens.

Configuration

The HHC-906 and HHC-908 feature an adjustable racking system that provides additional flexibility and utilization.

Three shelf runner styles are available:

- Standard Henny Penny (adjustable)
- Original Henny Penny (adjustable)
- Euro rack (not adjustable)

See back for details.

Please specify:

- Right or left-hand hinged doors.
- Pass through design or solid back.

Main Features

- Precise thermostatic controls and dial thermometer.
- Easy to see on/off and cycle temperature lights.
- New standard adjustable racking system increases capacity and pan variety.



Left: HHC-908 half-size. Right: HHC-906 full size.

- Large stainless steel water pan.
- Manual slide vent humidity control.
- Dual heavy-duty blower motors.
- Ventilated 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.
- Sturdy aluminum base and permanent center braces for added strength.
- Built-in utility handle included on solid back unit.
- Standard 5 in. (127 mm) casters, two locking.



Adjustable shelf runners. Standard Henny Penny style shown.

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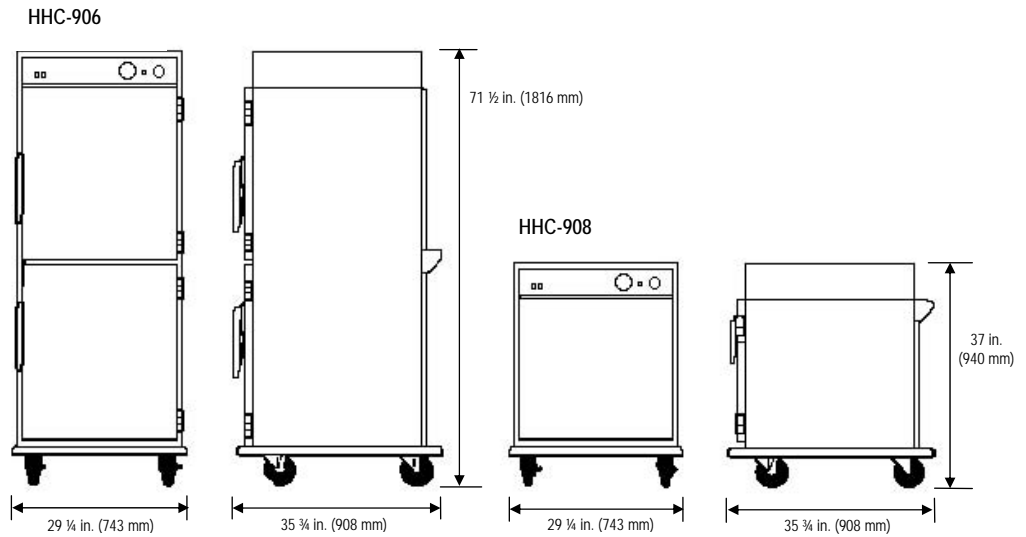
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HHC-906 HHC-908 Specifications

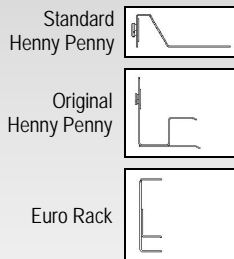
Dimensions



Clearances

NA

Capacity



HHC-906 Full-size Institutional

Adjustable racking for standard sheet pans and full-size steam table pans. Please specify desired runner style at left.

15 pairs on 3 3/4 in. (86 mm) centers

11 pairs on 4 1/8 in. (105 mm) centers

9 pairs on 5 1/2 in. (140 mm) centers

HHC-908 Half-Size Institutional

5 pairs on 3 3/4 in. (86 mm) centers

4 pairs on 4 1/8 in. (105 mm) centers

3 pairs on 5 1/2 in. (140 mm) centers

Heating

160-210°F (71-99°C)

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Water

One gallon water pan

One gallon water pan

Shipping Weight

444 lbs. (202 kg)

249 lbs. (113 kg)

Shipping Cube Dimensions L x W x H

74 x 42 1/2 x 34 3/4 in (188 x 108 x 88 cm)

39 1/2 x 39 1/2 x 34 3/4 in. (100 x 100 x 88 cm)

Listings

UL, UL EPH, CUL, CE

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Electrical

Voltage	Phase	Cycle/Hz	Watts	Amps	Wire
120	1	50-60	2086	17	2+G
230	1	50	1900	8.3	1NG
240	1	50-60	2086	8.7	2+G
Optional power cord and plug supplied for USA and Canada, only.				Plug type: NEMA 5-20P	

Voltage	Phase	Cycle/Hz	Watts	Amps	Wire
120	1	50-60	2086	17	2+G
230	1	50	1900	8.3	1NG
230	1	50	3000	13	1NG
240	1	50-60	3086	12.8	2+G
Optional power cord and plug supplied for USA and Canada, only.				Plug type: NEMA 5-20P	

Specifications subject to change without notice.
For up-to-date product information, please visit
www.hennypenny.com.

Order from:

Manufactured by:

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