

PROJECT	QUANTITY	ITEM NO
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Humidified Holding Cabinet

with precise humidity control

HHC 980 Full size



HHC 980 humidified holding cabinet

Henny Penny humidified holding cabinets create and maintain ideal conditions for holding a wide variety of hot foods over extended periods of time prior to serving.

The HHC 980 full-size model features a precise digital humidity control system. Foodservice operators can select humidity levels in one-percent increments from 10% to 90% relative humidity. The HHC 980's exact humidity control means you can hold practically any type of food for exceptionally long periods of time—even pizza and other hard-to-hold items—without sacrificing freshness or presentation. This translates into higher food quality and less waste throughout the day.

With longer holding times, operators can cook in larger quantities during off-peak hours and still serve delicious foods that look and taste like they were freshly

prepared. Traditional “hard-to-hold” items like pizza can be held *twice* as long as most holding cabinets.

Precise humidity control also means the HHC 980 can hold at lower temperatures—as low as 140°F (60°C). Great for delicate items like baked fish, eggs, baked potatoes and rice.

Fully insulated cabinet and tight sealing doors contribute to energy efficient operation. Quick-response humidity generation helps maintain precise humidity and food quality during use. Self-closing doors provide for more efficient workflow.

Operators can choose from two different shelf runner styles to better match their application.

Standard Features

- Precise humidity control system:
 - Enter humidity OFF/ON and any level between 10% and 90% RH
 - Sensors provide continuous feedback
 - Heated water pan
 - Continuous convection
 - Self-diagnostic for temperature sensor and water pan heater operation
 - Easy to clean and service
- Constant humidity/temperature display
- Separate humidity/temperature set points
- Low water warning light
- Timer alert signal
- 3 gal (11.4 L) stainless steel recessed heated water pan
- Automatic water fill feature
- Quick-response humidity generation
- 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 (C-profile runners, only)
- Self-closing, lift-off doors stay open past 90 degrees
- Magnetic door latch and heavy-duty plated hinges
- Stainless steel construction for easy cleaning and long life
- 4 casters, 5 in (127 mm), 2 locking
- Optional hose drain connection

Please specify desired configuration

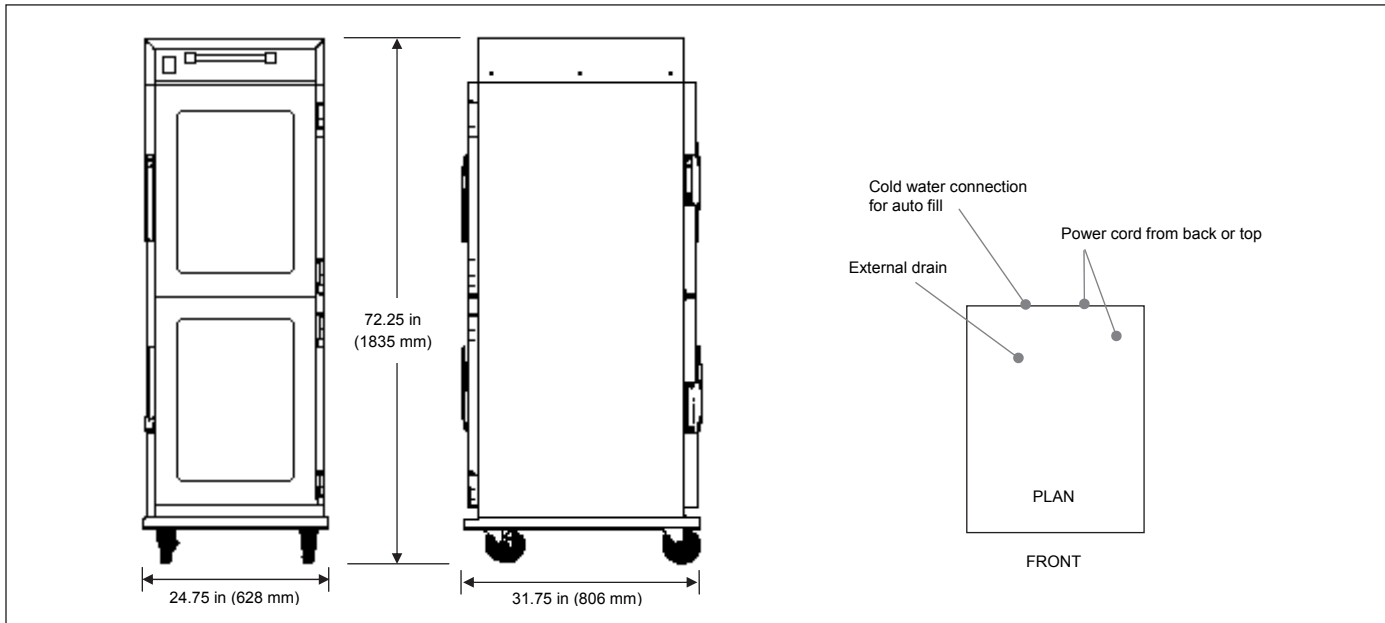
- Doors
 - Stainless steel
 - Double-pane glass
- Door hinge
 - Right
 - Left
- Shelf runners (see back)
 - 10 L-profile
 - 10 C-profile
- Style
 - Pass-through
 - Solid back

<input type="checkbox"/> APPROVED	<input type="checkbox"/> APPROVED AS NOTED	<input type="checkbox"/> RESUBMIT
AUTHORIZED SIGNATURE		DATE



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Dimensions

Height	72.25 in	(1835 mm)
Width	24.75 in	(628 mm)
Depth	31.75 in	(806 mm)

Crated

Length	75 in	(1900 mm)
Depth	36 in	(900 mm)
Height	31 in	(790 mm)
Volume	48 ft ³	(1.4 m ³)
Weight	367 lb	(167 kg)

Required clearances N/A

Heat

Normal holding: 140°–210°F (60°–99°C)

Humidity

 OFF/ON 10%–90% RH
 Water pan 3.0 gal (11.4 L)
 2.0 gal (7.6 L) for operational use
 0.25 in connection for auto water fill
 External drain connection

Capacity

 Full-size sheet pans 18 x 26 in (457 x 660 mm)
 10 shelf runners on 4.88 in (124 mm) centers
 Please specify configuration:

- L-profile
 C-profile

Bidding specifications

Provide Henny Penny model HHC 980 full-size humidified holding cabinet designed to generate ideal conditions for holding a wide variety of hot foods in quality condition for long periods of time.

Unit shall incorporate:

- Precise humidity control system including sensor feedback and continuous convection to regulate precise temperatures and humidity levels
- Lower temperature limit 140°F (60°C) in normal holding range
- 3 gal (11.4 L) recessed water pan with auto water fill
- Choice of L-profile or C-profile shelf runners
- 300 grade stainless steel construction throughout
- Full cabinet circulation with two 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
120	1	50/60	2.88	24.0	2+G
120	1	50/60	2.68	22.3	2+G
208	1	50/60	2.88	13.8	2+G
240	1	50/60	2.88	12.0	2+G
240	1	50/60	2.68	11.2	2+G
220-240	1	50/60	2.80	11.6	1NG

All international voltages available

Laboratory certifications


Optional power cord and plug for USA and Canada

 120 V low
 NEMA 5-20P

 120 V high
 NEMA 5-30P

 240 V low
 NEMA 6-15P

 208 V high
 NEMA 6-20P


Continuing product improvement may subject specifications to change without notice.

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