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RE: Henny Penny equipment for pizzerias

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Humidity-control holding cabinet headlines Henny Penny pizzeria system

EATON, OH—New technology in humidified holding developed by Henny Penny Global Foodservice Solutions has produced a new line of heated holding cabinets that treat pizza and other baked/sauced items particularly well. The new HHC-980 series cabinet has been specified by a major pizza chain and has enabled Henny Penny to solidify its pitch to the pizzeria business.

The HHC-980 humidified holding cabinet features an automatic humidity control system that enables operators to select and maintain precise humidity levels between 10 and 90 percent relative humidity. Sensors respond to actual humidity levels throughout the cabinet and actuate the unit's heated water pan when additional humidity is required to match the selected level. Units may also be operated dry. The SmartHold™ HHC-990 series takes control a step further by incorporating an automatic venting feature that actively removes excess humidity.

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This technology offers considerable advantages over simple radiant heating cabinets commonly used for holding boxed pizzas. The ability to maintain constant levels of heat and humidity is key to preserving temperature, taste and texture for a wide variety of hot foods. Significantly longer holding times, in turn, give pizzeria operators more flexibility in production, reduce the percentage of unsold product, and improve service to customers with no drop off in quality. For some menu items, such as ribs, operators have found that longer, controlled holding times result in improved flavor and texture.

Another advantage for pizzeria operators: The HHC-980 humidified holding cabinets can hold virtually any hot item on the menu. Combined with other key Henny Penny equipment, this can be the key to developing a variety of high quality complete lunch and dinner plates as well as expanding delivery and carryout menus:

- Henny Penny fryers for chicken, fries, rings and poppers.
- Henny Penny ClimaPlus combis for pizza, hoagies, calzones, and other baked items, such as lasagna, chicken or veal parmesan, wraps, even breadsticks.
- Cold express cases for to-go salads, sides and drinks.
- Hot express cases for carryout items, such as hoagies, wraps, and personal-sized pizzas.

The HHC-980 is the full size floor-model. Also available is the HHC-983, a half-size floor model. Units are available with standard shelf-runners or L-runners with racks for pizza.



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Henny Penny Global Foodservice Solutions, headquartered in Eaton, Ohio USA, offers a wide range of high quality foodservice equipment, including pressure and open fryers, combis, rotisseries, holding cabinets, hot and cold display merchandisers, and blast chiller/freezers. These products and complete start-up, service, training and technical support, are available through Henny Penny's exclusive worldwide distributor network.

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