SmartHold® Holding Cabinet
with automatic humidity control

Henny Penny SmartHold 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 SmartHold patented automatic humidity control system links water pan heat, fans, and ventilation. This closed loop control automatically measures and maintains precise humidity levels in one-percent increments from 10% to 90% relative humidity.

With such precise humidity control, operators can hold practically any type of food for exceptionally long periods of time without sacrificing freshness or presentation. This translates into higher food quality and less waste throughout the day.

 Longer holding times give you the ability to cook in larger quantities during off-peak hours and still serve delicious foods that look and taste like they were freshly prepared. Some items, such as slow-cooked ribs, can even be held overnight, a process that actually improves the flavor and further tenderizes the meat.

SmartHold HHC 993 incorporates a proofing mode that uses lower holding temperatures to proof and hold in the same unit—no need for a separate proofing cabinet!

The HHC 993 half-size unit can be stacked as the HHC 992 to double your holding capacity in the same footprint and provide the versatility of two entirely separate holding environments and control sets.

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

Standard Features

- Patented closed loop humidity control:
  - Maintains any humidity level between 10% and 90% RH
  - Exclusive automatic venting
  - Self-diagnostic system
  - Easy to clean and service
- 5 programmable countdown timers with single switch start/stop/abort, manual override and power-out memory
- Constant humidity/temperature display
- Separate humidity/temperature set points
- Low water warning light
- Timer alert signal
- Food probe temperature display
- 3 gal (11.4 L) stainless steel recessed heated water pan
- Low temperature proofing mode
- Quick-response humidity generation
- Dual heavy-duty blower motors
- Ventilated side racks
- Fully insulated door, sidewalls and control module
- Full perimeter door gasket
- Self-closing, lift-off door stays 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

<table>
<thead>
<tr>
<th>Unit</th>
<th>Door hinge</th>
<th>Style</th>
<th>Number of Units</th>
</tr>
</thead>
<tbody>
<tr>
<td>HHC 993</td>
<td>Right</td>
<td>Pass-through</td>
<td>3</td>
</tr>
<tr>
<td>HHC 992 Stacked</td>
<td>Left</td>
<td>Solid back</td>
<td>3</td>
</tr>
</tbody>
</table>

Above: SmartHold HHC 993 half-size heated holding cabinet
Left: HHC 992 stacked from two HHC 993 units. Stacked models are completely assembled at the factory.
**SmartHold® holding cabinet**
with automatic humidity control

**HHC 993** Half size
**HHC 992** Stacked

- **Bidding specifications**: Provide Henny Penny SmartHold humidified holding cabinet model HHC 993 half-size or HHC 992 stacked designed to generate ideal conditions for holding a wide variety of hot foods in quality condition for very long periods of time.
  - When two HHC 993 units are ordered stacked to form the HHC 992, each cabinet must be configured alike.
  - Each unit shall incorporate:
    - A patented closed loop control system to regulate precise temperatures and humidity levels
    - Low temperature proofing mode
    - 5 countdown timers
    - 300 grade stainless steel construction throughout
    - Racking configuration for 10, 13, or 15 pans
    - Full cabinet circulation with dual heavy-duty blower motors and ventilated side racks
    - Perimeter door gasket, fully insulated sidewalls and control module
    - 4 heavy-duty casters, 2 locking

- **Dimensions**
  - **HHC 993**
    - Height: 38.00 in (965 mm)
    - Width: 24.75 in (628 mm)
    - Depth: 31.75 in (806 mm)
  - **HHC 992 Stacked**
    - Height: 76.00 in (1930 mm)
    - Width: 38.00 in (965 mm)
    - Depth: 31.75 in (806 mm)

- **Required clearances**
  - Sides: 1.50 in (38 mm)
  - Back: 1.50 in (38 mm)
  - Top: 1.50 in (38 mm)

- **Heat**
  - Normal holding: 160° – 210°F (71° – 99°C)
  - Proofing mode: 80° – 140°F (27° – 60°C)

- **Humidity**
  - OFF/ON 10% – 90% RH
  - Water pan 3.0 gal (11.4 L)
  - 2.0 gal (7.6 L) for operational use

- **External drain connection**

- **Electrical**
  - **Volts** | **Phase** | **Hertz** | **kW** | **Amps** | **Wire**
  - 100 | 1 | 50/60 | 1.67 | 16.7 | 2+G (Included for US and Canada)
  - 120 | 1 | 60 | 2.08 | 17.3 | 2+G
  - 208 | 1 | 60 | 2.08 | 10.0 | 2+G
  - 220–240 | 1 | 50/60 | 1.99 | 8.3 | 1NG
  - 240 | 1 | 60 | 2.08 | 8.7 | 2+G

- **Laboratory certifications**

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*Units shipped without power cord and plug must have power cord and plug installed on site by a qualified electrician.*

Continuing product improvement may subject specifications to change without notice.

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