

Шкаф с контролем влажности ННС 990

Технические характеристики

По вопросам продаж и поддержки обращайтесь:

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PROJECT	QUANTITY	ITEM NO
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SmartHold® Holding Cabinet

with automatic humidity control

HHC 990 Full size



HHC 990 *SmartHold* full-size heated 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 990 incorporates a proofing mode that uses lower holding temperatures to proof and hold in the same unit—no need for a separate proofing cabinet!

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. Choice of 5 or 15 countdown timers let you time up to 15 shelves separately.

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
- Programmable countdown timers with single switch start/stop/abort, manual override and power-out memory
- Low temperature proofing mode
- 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
- 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
- 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

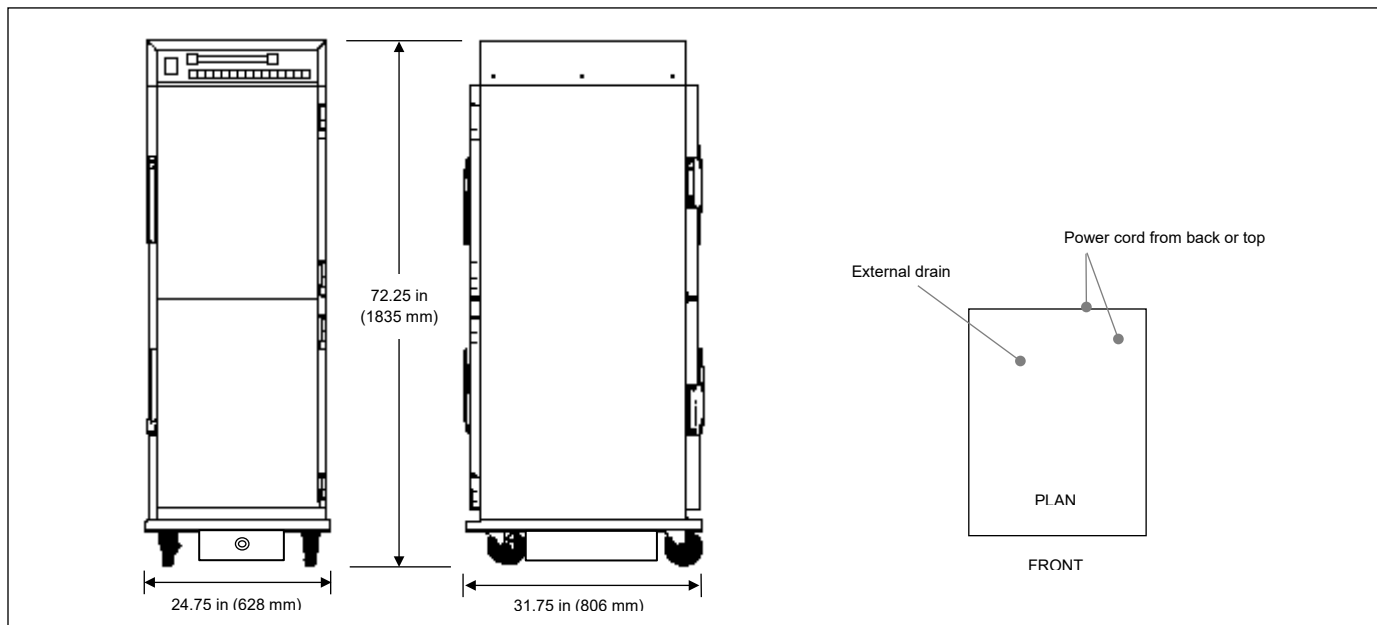
- Access
- ☐ Solid back
- ☐ Pass-through
- Door hinge
- ☐ Right ☐ Front ☐ Rear
- ☐ Left ☐ Front ☐ Rear
- Door style
- ☐ Stainless steel
- ☐ Double-pane glass
- Countdown timers
- ☐ 15
- ☐ 5
- Shelf runners (see Capacity on back)
- ☐ 8 ☐ 10 ☐ 13 ☐ 15
- Power cord exit ☐ Top ☐ Back
- ☐ Food probe

PROJECT

ITEM NO

SmartHold® Holding Cabinet

with automatic humidity control

HHC 990 Full size**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

Sides	1.50 in	(38 mm)
Back	1.50 in	(38 mm)
Top	1.50 in	(38 mm)

Heat

Normal holding: 140°–210°F (60°–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

Capacity

Full-size sheet pans 18 x 26 in (457 x 660 mm)

Please specify configuration:

- ☐ 8 pans
- ☐ 10 pans on 4.88 in (124 mm) centers
- ☐ 13 pans on 3.75 in (95 mm) centers
- ☐ 15 pans on 3.25 in (83 mm) centers

Bidding specifications

Provide Henny Penny *SmartHold* model HHC 990 full-size humidified holding cabinet designed to generate ideal conditions for holding a wide variety of hot foods in quality condition for very long periods of time.

Unit shall incorporate:

- A patented closed loop control system to regulate precise temperatures and humidity levels
- Proofing Mode, a lower temperature range setting
- Choice of 5 or 15 countdown timers
- 300 grade stainless steel construction throughout
- Full cabinet circulation with two heavy-duty blower motors and ventilated side racks
- Racking configuration for 8, 10, 13, or 15 pans
- Perimeter door gasket, fully insulated sidewalls and control module
- 4 heavy-duty casters, 2 locking

Electrical

Volts	Phase	Hertz	kW	Amps	Wire*	Cord & Plug Not available for all destinations
120	1	60	2.68 or 2.88	22.3–24.0	2+G	Included for US and Canada
200	1	50/60	2.65	13.2	2+G	 
208	1	60	2.88	13.8	2+G	NEMA 5-30P NEMA 5-50P
220-240	1	50/60	2.79	11.6	1NG	 
240	1	50/60	2.68 or 2.88	11.2–12.0	2+G	NEMA 6-15P NEMA 6-20P

Laboratory certifications

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

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