

Подогреваемый шкаф HCN 5

Технические характеристики

По вопросам продаж и поддержки обращайтесь:

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PROJECT	QUANTITY	ITEM NO
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Heated holding cabinet

HCN 5 Half size
Countertop



HCN 5 half-size heated holding cabinet

Henny Penny heated holding cabinets are designed to keep hot foods safe and appetizing prior to serving.

The advantage of Henny Penny holding technology lies with even heating and constant circulation. Dual fans and ventilated side racks allow hot, moist air to circulate evenly throughout the cabinet. This helps keep practically any menu item hot and tasty until serving and translates into higher food quality with less waste throughout the day.

The HCN 5 is a half-size holding cabinet developed for lower volume retail food locations and quick serve restaurants where kitchen space is at a premium. A shallow footprint accepts half-size sheet pans sideways. Clear flip-up panels built in to the door also let crew pick product from upper or lower trays without

opening the door, making tighter spaces more efficient and saving energy in the process.

Additional standard features such as stainless steel construction, fully insulated cabinet walls, and self-closing doors help protect food quality and reduce the amount thrown away.

Simple electro-mechanical controls feature thermostat-controlled heat that can be adjusted for different products.

Partial pan removal, self-closing door and magnetic closures contribute to convenient work flow and energy savings.

Standard Features

- Holds up to 5 half size sheet pans sideways in a shallow <450 mm (18 in) footprint for smaller kitchens
- Electro-mechanical controls feature thermostat heat control, dial thermometer, ON/OFF and cycle temperature light
- Two clear acrylic flip-up panels in front door for visibility and specific product access
- Energy-efficient dual pane glass in rear door of pass-through units
- Heavy-duty blower motor
- 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 door stays open past 90 degrees arc
- Magnetic door latch and heavy-duty plated hinges
- Removable air ducts for easy cleaning
- Stainless steel water pan
- Stainless steel construction for easy cleaning and long life

Please specify desired configuration

Door hinge

☐ Right

☐ Left

Style

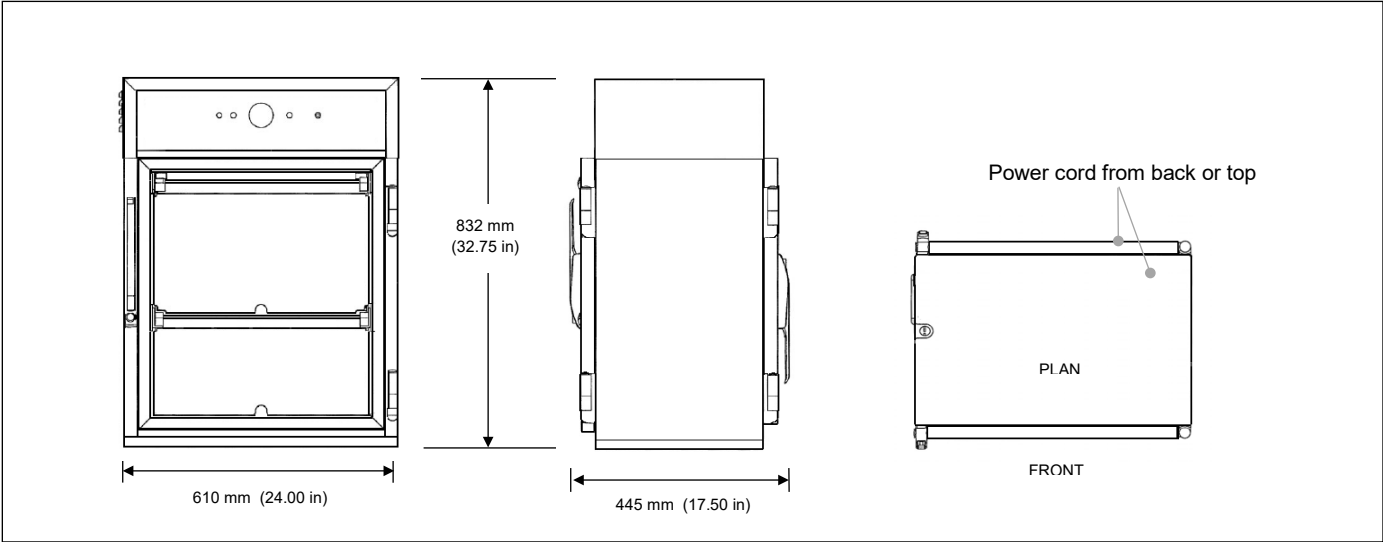
☐ Pass-through

☐ Solid back

PROJECT	ITEM NO
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Heated holding cabinet

HCN 5 Half size
Countertop



Dimensions

Height	832 mm	(32.75 in)
Width	610 mm	(24.00 in)
Depth	445 mm	(17.50 in)

Crated

Length	940 mm	(37 in)
Depth	560 mm	(22 in)
Height	750 mm	(30 in)
Volume	0.39 m³	(14 ft³)
Weight	74 kg	(162 lb)

Capacity

5 half size sheet pans 457 x 330 mm (18 x 13 in)

Required clearances N/A

Heat

Thermostat 71°– 99°C (160°– 210°F)

Humidity

Optional water pan 1.9 L (0.50 gal)

Bidding specifications

Provide Henny Penny model HCN 5 half-size holding cabinet designed with shallow depth for holding hot foods in quality condition at safe temperatures in smaller kitchens.

Each unit shall incorporate:

- Electro-mechanical controls with thermostat controlled adjustable heat
- Shelf runners for 5 half-size sheet pans
- 2 clear acrylic flip-up panels on front door for quick product access
- Choice of solid back or pass-through design with dual pane door glass
- Stainless steel construction throughout
- Full cabinet circulation with heavy-duty blower motor and ventilated side racks
- Perimeter door gasket, fully insulated sidewalls and control module

Electrical

Volts	Phase	Hertz	kW	Amps	Wire*	Cord & Plug
240	1	50	1.32	5.5	1NG	Not available for all destinations Please contact Henny Penny

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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