

Подогреваемый шкаф НС 15

Технические характеристики

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PROJECT	QUANTITY	ITEM NO
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Heated holding cabinet

HC 15 Full size



HC 15 full-size heated holding cabinet shown with electro-mechanical controls

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

This full-size holding cabinet was originally developed to hold large quantities of pressure-fried chicken for long periods of time without sacrificing freshness or presentation. The key is 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.

Henny Penny holding cabinets also improve equipment and labor utilization. With proper holding capability, foodservice operators can cook in quantity before peak periods and stock service cases directly from the holding cabinet.

The HC 15 is a full-size, high volume, mobile heated holding cabinet with dual doors and a single control panel. Available Count Down Timer control lets you program individual holding times for different items. High visibility time-remaining display and timer alert signal lets employees monitor holding while accomplishing other tasks.

Fully insulated cabinet and tight-sealing doors help you enjoy the benefits of high quality holding while using very little energy. Many operators see a net reduction in overall kitchen energy costs.

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

Standard Features

- Choice of Countdown Timer control or Electro-mechanical control
- Count Down Timer control features 13 independent programmable timers with:
 - Single switch start/stop/abort, manual override and power-out memory
 - Constant digital temperature display
 - Separate operating time and temperature set points
 - Timer alert signal
 - Food probe calibration
- Electro-mechanical controls feature thermostat heat control, dial thermometer, ON/OFF and cycle temperature light
- 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
- Removable air ducts for easy cleaning
- Stainless steel construction for easy cleaning and long life
- 4 casters 127 mm (5 in), 2 locking

Please specify desired configuration

- Controls
- ☐ 13 CDT
 - ☐ Electro-mechanical
- Door hinge
- ☐ Right
 - ☐ Left
- Style
- ☐ Pass-through
 - ☐ Solid back
- Doors
- ☐ Stainless steel
 - ☐ Glass

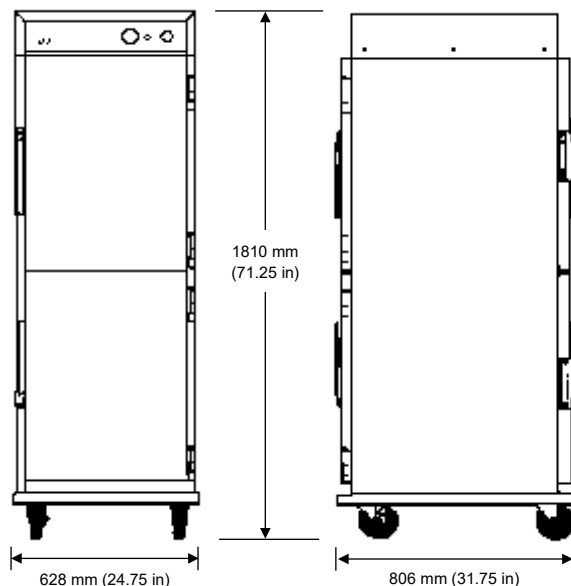
Options

Large stainless steel water pan

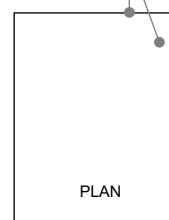
PROJECT

ITEM NO

Heated holding cabinet

HC 15 Full size


Power cord from back or top



PLAN

FRONT

Dimensions

Height	1810 mm	(71.25 in)
Width	628 mm	(24.75 in)
Depth	806 mm	(31.75 in)

Crated

Length	1900 mm	(75 in)
Depth	900 mm	(36 in)
Height	790 mm	(31 in)
Volume	1.35 m ³	(46 ft ³)
Weight	169 kg	(372 lb)

Capacity

15 full size sheet pans 457 x 660 mm (18 x 26 in)

Required clearances

 N/A

Heat

Thermostat 71°–99°C (160°–210°F)

Humidity

Optional water pan 3.8 L (1.0 gal)

Bidding specifications

Provide Henny Penny model HC 15 full-size heated holding cabinet designed to hold hot foods in quality condition at safe temperatures for long periods of time.

Each unit shall incorporate:

- 13 countdown timer control or electro-mechanical controls
- Shelf runners for 15 full-size sheet pans
- Stainless steel construction throughout
- 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

Electrical

Volts	Phase	Hertz	kW	Amps	Wire*	Cord & Plug
						Not available for all destinations
CDT control						Please contact Henny Penny
240	1	50 or 60	2.09	8.7	2+G	
Electro-mechanical control						
240	1	50 or 60	1.61	6.7	2+G	

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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