

PROJECT	QUANTITY	ITEM NO
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Heated Holding Cabinet

HHC 903 Half size



Above: HHC 903 half-size heated holding cabinet with stainless steel door and electro-mechanical control

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

The 900 series holding cabinets were 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 HHC 903 is a half-size mobile heated holding cabinet designed to provide excellent holding for lower volume and cost.

Fully insulated cabinet and tight-sealing door 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

- Electro-mechanical controls feature thermostat heat control, dial thermometer, ON/OFF and cycle temperature light
- Dual heavy-duty blower motors
- Ventilating side racks
- Fully insulated door, sidewalls and control module
- Full perimeter door gasket
- Partial pan removal for convenient loading and unloading
- Self-closing, lift-off door 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 5 in (127 mm), 2 locking
- Stainless steel, right-hand hinge door
- Water pan – 1.0 gal (3.8 L)

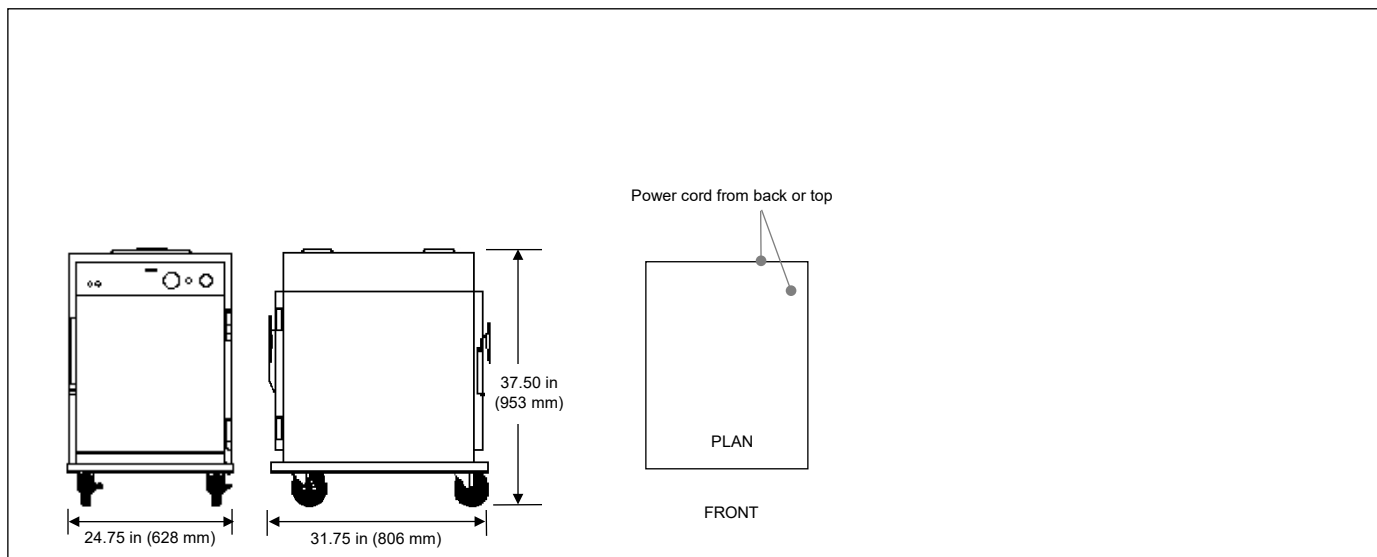
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AUTHORIZED SIGNATURE		DATE

HENNY PENNY
Engineered to Last

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HHC 903

Dimensions

Height	37.50 in	(953 mm)
Width	24.75 in	(628 mm)
Depth	31.75 in	(806 mm)

Crated

Length	40 in	(1000 mm)
Depth	36 in	(900 mm)
Height	31 in	(790 mm)
Volume	25 ft ³	(0.7 m ³)
Weight	206 lb	(93 kg)

Capacity Full-size sheet pans 18 x 26 in (457 x 660 mm)
5 shelf runners

Electrical

Volts	Phase	Hertz	kW	Amps	Wire	Cord & Plug
Electro-mechanical control						
120	1	60	1.59	13.2	2+G	 NEMA 6-20P

Required clearances

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

Heat

Thermostat 160°– 210°F (71°– 99°C)

Humidity

Water pan 1.0 gal (3.8 L)

Product Number

Description

HHC903.17	Electro-Mechanical controls, SS Door, 5 full-size sheet pan capacity
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Bidding specifications

Provide Henny Penny heated holding cabinet model HHC 903 half-size designed to hold hot foods in quality condition at safe temperatures for long periods of time.

Each unit shall incorporate:

- Electro-mechanical controls
- Shelf runners for 5 full-size sheet pans on 3.75 in (95 mm) centers
- 300 grade 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

Laboratory certifications



Continuing product improvement may subject specifications to change without notice.

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