



Pressure Fryers  
 Open Fryers  
 Rotisseries  
 SmartCombi™ Ovens  
 Holding Cabinets  
 Heated Display Cases  
 Island and Express Merchandisers  
 Breeding Systems  
 Breadings, Seasonings and Supplies  
 Technical Service and Training

**To learn more about Henny Penny's comprehensive products, programs and services, contact your nearest Henny Penny distributor.**

**HENNY PENNY®**  
 Engineered to Last

P.O. Box 60 ■ Eaton, Ohio 45320  
[www.hennypenny.com](http://www.hennypenny.com)  
 1 937 456.8400 ■ FAX 1 937 456.8434  
 Toll-free in USA:  
 800 417.8417 ■ FAX 800 417.8434

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Holding

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## Holding the Key to Success

The ability to prepare food in volume and serve it on demand is crucial to the success of any foodservice operation. From QSRs to supermarkets, Henny Penny understands the key to keeping food warm and ready-to-serve — all without sacrificing freshness — is a quality holding cabinet. That's why we've focused the same craftsmanship and innovative thinking that has led to more than 50 years of superior foodservice expertise on developing a holding cabinet that lives up to our high standards and yours.

From modular countertop drawer units to full-size floor models, we have a holding cabinet to meet your needs — all backed by Henny Penny's renowned after-sales support.





Quality



SmartHold® technology links water pan heat, fans and ventilation in a closed-loop control to maintain precise humidity levels from 10 to 90 percent, allowing you to create the perfect holding environment for practically any dish.

Integrated sensors constantly monitor humidity and automatically adjust to maintain selected humidity levels.

Proofing mode allows the holding cabinet to proof bread and other bakery items.



**HHC-993 SmartHold®** half-size holding cabinet shown with stainless steel door.

## Protecting Food Quality

When it comes to ensuring the best food quality for your customers, regulating heat is not enough. To help food retain its peak flavor and consistency over extended periods of time, maintaining proper humidity is just as important. Unfortunately, most holding cabinets are built with no humidity control, or feature humidity control that lacks precise monitoring. Henny Penny's SmartHold® system solves this issue with advanced technology to allow for the most exacting humidity control, resulting in foods that can be held longer without drying out, shrinking or turning soggy.





**HHC-900 SimpleHold** full-size holding cabinet shown with stainless steel doors and standard controls.

## Maximizing Efficiency

A Henny Penny holding cabinet can also be a valuable labor management tool. By increasing holding times without jeopardizing product, you have more leverage in deciding how best to use your limited time and staff resources. For instance, cooking ahead of peak usage times frees employees to focus on customer service during mealtime rush. And the ability to hold a variety of food for different lengths of time gives you even more flexibility in planning the most effective cooking sequence while minimizing your cooking equipment investment.



Labor



Simple controls make Henny Penny holding cabinets easy to use, reducing training time and guarding against human error.

A compatible racking system makes it easy to move food from a SmartCombi™ to a holding cabinet. This allows workers to move product with minimal time, effort and food handling.







Features such as fully insulated cabinet walls and self-closing doors help ensure energy efficiency.

Full and half-size holding cabinets are available with standard or multiple count-down timer (CDT) controls, stainless steel or tempered glass doors and as solid back or pass-through units.

Quality construction and high-grade stainless steel means fewer maintenance issues and a longer lifespan.



## Minimizing Waste

Even more remarkable is the number of ways Henny Penny holding cabinets can help reduce overall waste. Precision humidity control, available with the SmartHold® system, not only grants you longer hold times resulting in less discarded product, but it also allows food to be cooked in volume prior to serving. This ability to cook a series of full loads instead of preparing numerous partial loads to order can also mean significant energy savings — all of which makes Henny Penny holding cabinets a wise investment, ultimately leading to lower operation costs and greater profitability.



**MP-941** Modular countertop heated holding cabinet with single drawer and slide vent humidity control.



Economy






## Complementary Equipment

Henny Penny also carries everything you need to prepare the best tasting menu items and display your offerings with maximum appeal:

### Combi-ovens

- Unmatched flexibility means roasts, frozen entrees, side dishes, appetizers and even baked goods are all prepared perfectly, and the added convenience of being able to cook multiple different items at the same time leads to increased efficiency.
- Advanced Steam Technology gives you all the benefits of traditional boiler technology, without the inconvenience of de-liming.
- Programmable controls and an integrated temperature probe assure food quality and consistency, and make the SmartCombi™ simple to master regardless of your experience with the technology.



**ESC-115** SmartCombi™ electric model and **GSC-115** gas model hold 10 full-size steam table pans or 10 Crosswise Plus pans. 

## Open and Pressure Fryers

- Built-in filtration in less than four minutes makes the process faster and safer, reducing labor costs as well as worker frustration and making your downtime almost negligible. Unlike other fryers, this feature is standard on all Henny Penny open and pressure fryers.
- Proven oil management technology, including built-in filtration and strategically engineered placement of burners and cold zones protect the flavor of your food, extend the life of your oil and reduce costs.
- For a better-looking, better-tasting product, rectangular fry pots on our fryers promote random tumbling and turbulent action for more even cooking.



**EEE-141** single-well Evolution Elite® open fryer.

## Rotisseries

- A Henny Penny rotisserie allows you to cook a full load of chickens while also being used to expertly prepare items like kebabs, ribs, roasts and pastries — all with an enticing visual appeal.
- Patented THERMA-VEC® even heat process combines radiant heat with gentle cross-flow convection for uniform browning and a moist, evenly cooked finished product.
- Easily removable stainless steel parts and optional Teflon® coating make Henny Penny rotisseries easy to clean and keep maintenance to a minimum.



**SCR-16** is a 16-spit stacked rotisserie featuring casters, control side and customer side doors, optional Teflon® coated spits, rotor and drip pans.