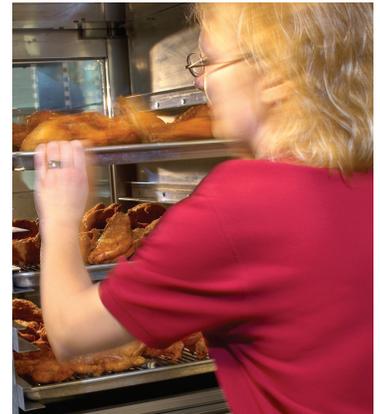


SMARTHOLD®

HOLDING
CABINETS

Food goes in hot, fresh, and tasty... comes out the same way—hours later!



The Henny Penny SmartHold® is more than a programmable humidified holding cabinet. It knows how to double and even triple your holding times.

Create the perfect environment for practically any food

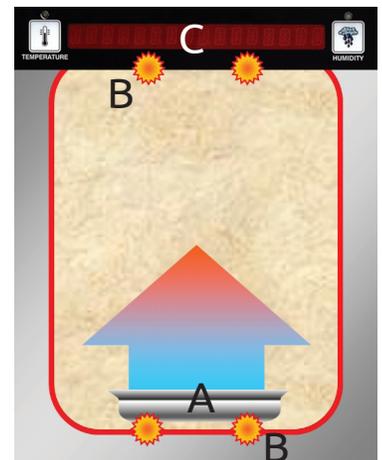
Precise humidity control is the key to holding foods for longer periods of time. With SmartHold, you can select any humidity level between 10% and 90% relative humidity. The patented humidity control system monitors conditions inside the cabinet, adding and removing humidity to maintain the perfect environment for any food.

Longer holding times mean bigger savings

With precise humidity control, you can double holding times even for hard-to-hold items like fish and rice. The longer you can hold something, the more of it you sell. And the more you sell, the less you throw away.

Transform your kitchen and your bottom line

With the ability to hold your entire menu at will, imagine the strategic role SmartHold can play in your kitchen: proof and hold in the same cabinet... cook in volume, serve on demand... You can even finish slow-cooked ribs and roasts overnight to improve flavor! How much time and savings can you gain with SmartHold? See the back.



How SMARTHOLD works

SmartHold technology links heated water pan (A), fans, and ventilation in a “closed loop” control system. Sensors (B) constantly monitor conditions within the cabinet and signal automatic adjustments necessary to maintain selected humidity level (C).

Sometimes it pays to think *inside* the box.

Improve your %ages

LET'S DO THE MATH:

33% longer
Cheeseburgers



50% longer
French toast, fried chicken



100% longer
Ribs, rice, dinner rolls



200% longer
Pork chops



Longer holding makes a SMARTer kitchen

- Economize by cooking in fewer, larger batches and holding until sale
- Cook ahead of the mealtime rush to improve labor and equipment utilization *and* reduce customer wait
- Maintaining high food value throughout the day leaves you with more to sell and less to throw away
- Proofing and holding in the same cabinet frees up equipment budget and floor space for more of what you need
- More efficient holding helps reduce cooking energy costs and carbon footprint across your entire kitchen.

Join the thousands of satisfied restaurant owners who trust Henny Penny quality and 24/7 global customer support.



SMARTHOLD[®]



hennypenny.com

HENNY PENNY[®]
Engineered to Last