

HOLDING GUIDELINES

Henny Penny SmartHold™ Holding Cabinets HHC 990, 993, 996 & 998

MENU ITEM	Temperature		Humidity
	°F	°C	%
BREADS			
Biscuits	140 – 150	60 – 66	30
Rolls	140 – 150	60 – 66	30
Danish	140 – 150	60 – 66	30
Croissants	140 – 150	60 – 66	30
Bread: white/wheat/French/Italian	140 – 150	60 – 66	30
French toast	140 – 150	60 – 66	30
Fruit pies	140 – 150	60 – 66	30
DAIRY / EGGS			
Eggs: fried	140 – 160	60 – 70	30 – 60
Eggs: scrambled, poached, Benedict	140 – 160	60 – 70	40 – 70
Omelets	140 – 160	60 – 70	40 – 70
Puddings, custards	140 – 160	60 – 70	30 – 60
MEATS			
Beef (rare–medium): prime rib, roast, BBQ, steaks	155 – 165	66 – 74	30
Pork: roast, BBQ, chops	155 – 165	66 – 74	30 – 60
Bacon, ham, sausage	155 – 165	66 – 74	20 – 30
Lamb, veal	155 – 165	66 – 74	30 – 60
Hamburger patties	165	74	45 – 50
Hot dogs	165	74	40 – 65
POULTRY			
Fried chicken (soft)	175 – 185	79 – 85	10
Fried chicken (crispy)	175 – 185	79 – 85	10
Roasted chicken	165 – 175	74 – 79	40 – 60
Chicken BBQ	165 – 175	74 – 79	40 – 60
Turkey, goose, duck	165 – 175	74 – 79	40 – 60
SEAFOOD / SHELLFISH			
Fried fish	165 – 175	74 – 79	20 – 30
Fish: baked, broiled	140 – 160	65 – 70	20 – 30
Fried shrimp	165 – 175	74 – 79	20 – 30
Fish or shrimp in sauce or gravy	140 – 160	65 – 70	30 – 50
VEGETABLES			
Vegetables: breaded	165 – 175	74 – 79	20 – 30
Vegetables: unbreaded	165	74	65 – 80
Baked potatoes	140 – 150	60 – 66	60 – 70
Scalloped potatoes	140 – 150	60 – 66	60 – 70



MENU ITEM	Temperature		Humidity
	°F	°C	%
STARCHES			
Spaghetti	140 – 150	60 – 66	60 – 70
Rice	140 – 150	60 – 66	65 – 80
Lasagna	140 – 150	60 – 66	65 – 80
Beans	140 – 150	60 – 66	65 – 80
Soups, sauces	140 – 150	60 – 66	65 – 80
Cooked cereals	140 – 150	60 – 66	65 – 80
Casseroles	140 – 150	60 – 66	65 – 80
CRISPY FOODS			
Pizza	150 – 160	66 – 71	15 – 20
Pastry shells (empty)	140	60	10
Crispy breadings	175 – 185	79 – 85	10 – 20
Crispy dry foods	175 – 185	79 – 85	10 – 20
French fries	175 – 185	79 – 85	10 – 20
PREPARED FOODS			
Seafood in sauce	140 – 165	61 – 74	50 – 65
Hamburgers/cheeseburgers in buns	155 – 165	67 – 74	40 – 65
Open face sandwich with gravy	155 – 165	67 – 74	40 – 65
Plated foods	155 – 165	67 – 74	40 – 65
Entrées	155 – 165	67 – 74	40 – 65
Corn dogs	165 – 175	74 – 80	10 – 20
PROOFING DOUGH*	95	35	90

*Product should double in size