



**Henny Penny
Heated Holding Cabinet
Model HHC-900
Model HHC-902
Model HHC-903
Model HHC-906
Model HHC-908**

OPERATOR'S MANUAL

LIMITED WARRANTY FOR HENNY PENNY EQUIPMENT

Subject to the following conditions, Henny Penny Corporation makes the following limited warranties to the original purchaser only for Henny Penny appliances and replacement parts:

NEW EQUIPMENT: Any part of a new appliance, except baskets, lamps, and fuses, which proves to be defective in material or workmanship within two (2) years from date of original installation, will be repaired or replaced without charge F.O.B. factory, Eaton, Ohio, or F.O.B. authorized distributor. Baskets will be repaired or replaced for ninety (90) days from date of original installation. Lamps and fuses are not covered under this Limited Warranty. To validate this warranty, the registration card for the appliance must be mailed to Henny Penny within ten (10) days after installation.

FILTER SYSTEM: Failure of any parts within a fryer filter system caused by the use of the non-OEM filters or other unapproved filters is not covered under this Limited Warranty.

REPLACEMENT PARTS: Any appliance replacement part, except lamps and fuses, which proves to be defective in material or workmanship within ninety (90) days from date of original installation will be repaired or replaced without charge F.O.B. factory, Eaton, Ohio, or F.O.B. authorized distributor.

The warranty for new equipment covers the repair or replacement of the defective part and includes labor charges and maximum mileage charges of 200 miles round trip for a period of one (1) year from the date of original installation.

The warranty for replacement parts covers only the repair or replacement of the defective part and does not include any labor charges for the removal and installation of any parts, travel, or other expenses incidental to the repair or replacement of a part.

EXTENDED FRYPOT WARRANTY: Henny Penny will replace any frypot that fails due to manufacturing or workmanship issues for a period of up to seven (7) years from date of manufacture. This warranty shall not cover any frypot that fails due to any misuse or abuse, such as heating of the frypot without shortening.

0 TO 3 YEARS: During this time, any frypot that fails due to manufacturing or workmanship issues will be replaced at no charge for parts, labor, or freight. Henny Penny will either install a new frypot at no cost or provide a new or reconditioned replacement fryer at no cost.

3 TO 7 YEARS: During this time, any frypot that fails due to manufacturing or workmanship issues will be replaced at no charge for the frypot only. Any freight charges and labor costs to install the new frypot as well as the cost of any other parts replaced, such as insulation, thermal sensors, high limits, fittings, and hardware, will be the responsibility of the owner.

Any claim must be presented to either Henny Penny or the distributor from whom the appliance was purchased. No allowance will be granted for repairs made by anyone else without Henny Penny's written consent. If damage occurs during shipping, notify the sender at once so that a claim may be filed.

THE ABOVE LIMITED WARRANTY SETS FORTH THE SOLE REMEDY AGAINST HENNY PENNY FOR ANY BREACH OF WARRANTY OR OTHER TERM. BUYER AGREES THAT NO OTHER REMEDY (INCLUDING CLAIMS FOR ANY INCIDENTAL OR CONSEQUENTIAL DAMAGES) SHALL BE AVAILABLE.

The above limited warranty does not apply (a) to damage resulting from accident, alteration, misuse, or abuse; (b) if the equipment's serial number is removed or defaced; or (c) for lamps and fuses. THE ABOVE LIMITED WARRANTY IS EXPRESSLY IN LIEU OF ALL OTHER WARRANTIES, EXPRESS OR IMPLIED, INCLUDING MERCHANTABILITY AND FITNESS, AND ALL OTHER WARRANTIES ARE EXCLUDED. HENNY PENNY NEITHER ASSUMES NOR AUTHORIZES ANY PERSON TO ASSUME FOR IT ANY OTHER OBLIGATION OR LIABILITY.

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TABLE OF CONTENTS

Section	Page
Section 1.	INTRODUCTION 1-1
1-1.	Heated Holding Cabinet 1-1
1-2.	Features 1-1
1-3.	Proper Care 1-2
1-4.	Assistance 1-2
1-5.	Safety 1-2
Section 2.	INSTALLATION 2-1
2-1.	Introduction 2-1
2-2.	Unpacking 2-1
2-3.	Location 2-2
2-4.	Electrical Connection 2-2
2-5.	Cabinet Dimensions 2-4
Section 3.	OPERATION 3-1
3-1.	Introduction 3-1
3-2.	Operating Controls and Components 3-1
3-3.	Start-Up 3-3
3-4.	Operation with Product 3-4
3-5.	Vent Adjustment 3-4
3-6.	Cleaning Procedures 3-4
3-7.	Operating Controls - Countdown Timers (if applicable) 3-6
3-8.	SimpleHold Controls (if applicable) 3-11
3-9.	Front & Rear Operating Controls-HHC-903-10CDT (if applicable) 3-13
Section 4.	TROUBLESHOOTING 4-1
4-1.	Troubleshooting Guide 4-1
4-2.	Error Codes - Countdown Timers 4-2
	GLOSSARY G-1

Distributor Lists - Domestic and International

SECTION 1. INTRODUCTION

1-1. HEATED HOLDING CABINET

The Henny Penny Heated Holding Cabinet is a basic unit of food processing equipment designed to hold hot foods at proper temperature in commercial food operations. This cabinet keeps hot foods humid while maintaining temperature.

NOTICE



As of August 16, 2005, the Waste Electrical and Electronic Equipment directive went into effect for the European Union. Our products have been evaluated to the WEEE directive. We have also reviewed our products to determine if they comply with the Restriction of Hazardous Substances directive (RoHS) and have redesigned our products as needed in order to comply. To continue compliance with these directives, this unit must not be disposed as unsorted municipal waste. For proper disposal, please contact your nearest Henny Penny distributor.

1-2. FEATURES

- Easily cleaned
- Adjustable, thermostatically controlled heat
- Lift-off doors
- Easy access to electrical components
- Moist heat
- Removable control module
- Stainless steel construction
- Full perimeter magnetic door seals
- Lift out tray racks
- UL & NSF listed
- Venting system to limit humidity levels in cabinet (units with vent adjustment)
- Optional adjustable legs
- 200 lbs. (91 kgs) product capacity

1-3. PROPER CARE

As in any unit of food service equipment, the Henny Penny Heated Holding Cabinet does require care and maintenance. Requirements for the maintenance and cleaning are contained in this manual and must become a regular part of the operation of the unit at all times.

1-4. ASSISTANCE

Should you require outside assistance, just call your local independent Henny Penny distributor in your area, call Henny Penny Corp.

1-800-417-8405 toll free or 1-937-456-8405, or go to Henny Penny online at www.hennypenny.com.

1-5. SAFETY

The only way to ensure safe operation of the Henny Penny Heated Holding Cabinet is to fully understand the proper installation, operation, and maintenance procedures. The instructions in this manual have been prepared to aid you in learning the proper procedures. Where information is of particular importance or is safety related, the words NOTICE, CAUTION, or WARNING are used. Their usage is described below.



SAFETY ALERT SYMBOL is used with DANGER, WARNING, or CAUTION which indicates a personal injury type hazard.



NOTICE is used to highlight especially important information.



CAUTION used without the safety alert symbol indicates a potentially hazardous situation which, if not avoided, may result in property damage.



CAUTION used with the safety alert symbol indicates a potentially hazardous situation which, if not avoided, may result in minor or moderate injury.



WARNING indicates a potentially hazardous situation which, if not avoided, could result in death or serious injury.

SECTION 2. INSTALLATION

2-1. INTRODUCTION

This section provides the installation instructions for the Henny Penny Heated Holding Cabinet.

NOTICE

Installation of this unit should be performed only by a qualified service technician.



WARNING
SHOCK HAZARD

Do not puncture the skin of the unit with drills or screws as component damage or electrical shock could result.

2-2. UNPACKING

The Henny Penny Heated Holding Cabinet has been tested, inspected, and expertly packed to ensure arrival at its destination in the best possible condition. The cabinet rests on cardboard pads that sit on a wooden skid. The racks inside the cabinet are secured with cardboard packing. The unit is then packed inside a heavy cardboard carton with sufficient padding to withstand normal shipping treatment.

NOTICE

Any shipping damages should be noted in the presence of the delivery agent and signed prior to his or her departure.

To remove the Henny Penny Heated Holding Cabinet from the carton, you should:

1. Carefully cut banding straps.
2. Lift the carton off the unit.
3. Lift the unit off the cardboard padding and skid.



WARNING
HEAVY OBJECT

Take care when moving the unit to prevent personal injury. The unit can weigh up to 500 lbs. (227 kg).

4. Open doors and remove packing from behind racks.
5. Peel off any protective covering from the exterior of the cabinet.
6. The unit is now ready for location and set up.

2-3. LOCATION

The unit should be placed in an area where the doors can be opened without interruption and loading and unloading of product is easy. For proper operation, the cabinet must be level.

CAUTION

To avoid damage to the unit, do not set anything on top of the cabinet that might close the vent holes.

2-4. ELECTRICAL CONNECTION

The heated holding cabinet is available from the factory as a 120 VAC or 240 VAC unit for domestic use and as a 240 VAC unit for foreign use. The data plate, located on the side of the module, will specify the correct electrical supply. The unit requires a grounded receptacle with a separate electrical line protected by a fuse or circuit breaker of the proper rating. For European markets, verify the electrical plug meets the proper electrical rating and country type. See local authorities for proper standards.



To avoid electrical shock, the cabinet must be adequately and safely grounded (earthed) according to local electrical codes.

(FOR EQUIPMENT WITH CE MARK ONLY!)

To prevent electric shock hazard this appliance must be bonded to other appliances or touchable metal surfaces in close proximity to this appliance with an equipotential bonding conductor. This appliance is equipped with an equipotential lug for this purpose. The equipotential lug is marked with the following symbol



Refer to the table below for electrical ratings for the HHC-900.

Product Number	Volts	Watts	Amps
HHC-900	120	2086	17.5
HHC-903	120	1586	13.0
HHC-900	240	3086	13.0
HHC-900	240	2086	9.0
HHC-903	240	3086	13.0
HHC-903	240	2086	9.0
HHC-902 stackable	120	1586	13.0
HHC-906	120	2086	17.5
HHC-908	120	2086	17.5

2-4. ELECTRICAL CONNECTION **(Continued)**

Optional Wireway Channel (“Chimney”) Mounting Instructions

For units with the electrical supply exiting the top of the module and running to the ceiling of the store, round, stainless steel channels are available to cover and protect the cord.



Figure 1

1. Using a Phillip’s-head screwdriver, remove the screws securing the front panel and pull panel down to access the holes in the top of the module. Figure 1.

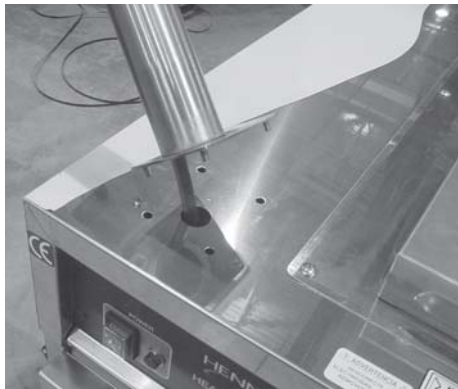


Figure 2

2. Pull the cord through the channel to take the slack out of the cord and then match-up the studs on the channel to the holes in the top of the module and set the channel on the module.

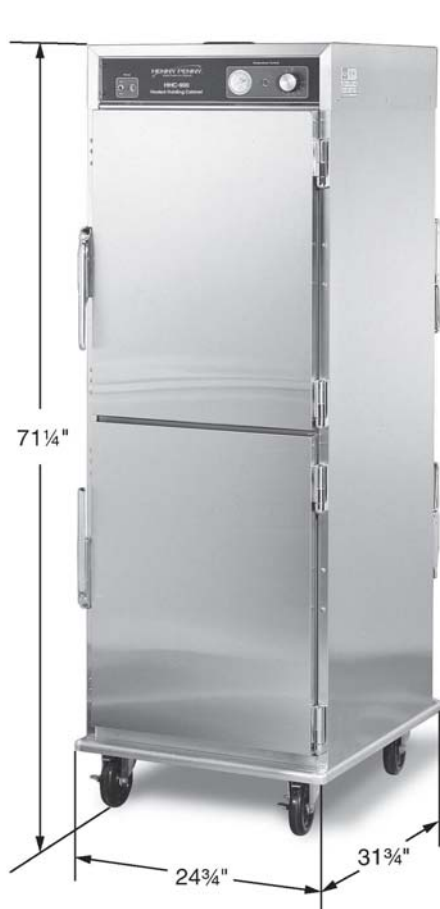


Figure 3

3. Using the 4 nuts, shipped inside the unit, secure the channel to the module top.

4. Reattach the front panel. Figure 3.

2-5. CABINET DIMENSIONS



Model HHC-900



Model HHC-902



Model HHC-903

2.5 CABINET DIMENSIONS

(Continued)



Model HHC-906



Model HHC-908

SECTION 3. OPERATION

3-1. INTRODUCTION

This section provides operating procedures for the heated holding cabinets. The Introduction, Installation and Operation Sections should be read, and all instructions should be followed before operating the cabinet.

3-2. OPERATING CONTROLS AND COMPONENTS

Figures 3-1 through 3-5 identify and describe the function of all the operating controls and the major components of the cabinet.

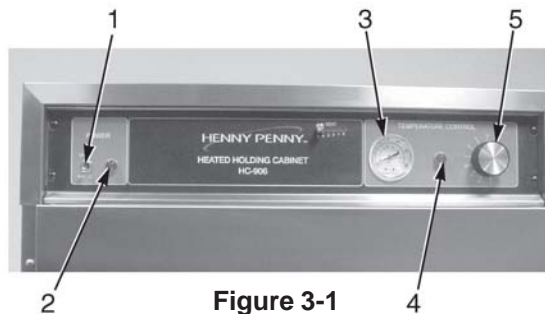


Figure 3-1

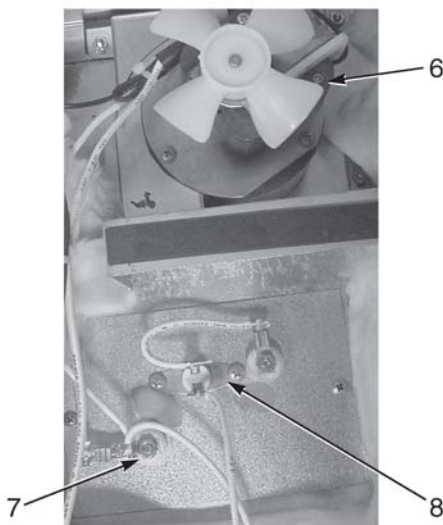


Figure 3-2



Figure 3-3



Figure 3-4



Figure 3-5

3-2. OPERATING CONTROLS AND COMPONENTS (Continued)

Fig. No.	Item No.	Description	Function
3-1	1	Power Switch	A toggle switch that switches electrical current to the unit
3-1	2	Power Light	Illuminates when the power switch is in the ON position and the components are energized
3-1	3	Thermometer	Indicates the air temperature inside the cabinet
3-1	4	Heat Light	Illuminates when the thermostat turns on the heaters
3-1	5	Thermostat	An electromechanical device that controls the temperature inside the cabinet
3-2	6	Blower Motor	Used to recirculate the hot humid air throughout the cabinet; there are two blower motor assemblies in the cabinets
3-2	7	Heater	Two, open-resistance, wire type heaters that provide heat throughout the cabinet; a standard full sized 120 VAC unit will have 1000 watt heaters; a standard full sized 240 VAC unit will have 1500 watt heaters; a standard 120V, HHC-903 unit will have 750 watt heaters
3-2	8	High Limit	A safety device mounted next to the heater which protects the unit from overheating
3-3	9	Fuse	A protective device that breaks the circuit when current exceeds the rated value; the fuse provides an overload protection for the electrical components; to remove the fuse, twist and pull the cap; the fuse is used only on the 120V/2000 watt units
3-4	10	Water Pan	Holds the water for creating humidity in the cabinet
3-5	11	Venting System (Units with vent adjustment only)	Controls the humidity levels in the cabinet

3-3. START-UP



Step 1



Step 2

NOTICE

Before using the heated holding cabinet, the unit should be thoroughly cleaned as described in the Cleaning Procedures Section of this manual.

1. To put the unit into operation, move the power switch to the ON position. The power light should now be illuminated and the blowers should be in operation.
2. Remove the water pan and put approximately 1" of hot water in the pan. Return the pan to its location.

NOTICE

Be sure to push the water pan in as far as it will go so that it does not block air from the thermometer and thermostat capillary tubes. This will ensure proper operation of these components.

3. Set the thermostat at #7 or approximately 180°F (82°C). When the heat light goes out, the unit is ready for operation.

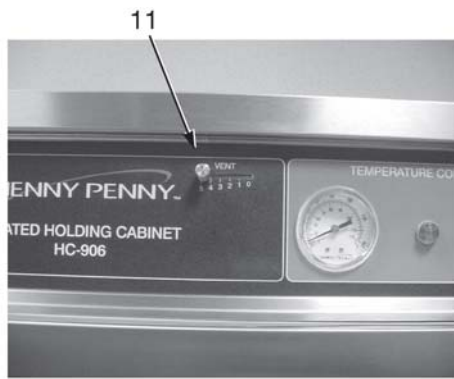
NOTICE

The unit should take approximately 25-35 minutes to heat to temperature during start up. Be sure that the temperature light goes out before loading with product.

3-4. OPERATION WITH PRODUCT

1. Place the hot product on bun pans and insert between the cabinet racks.
2. Serve the product first that has been in the cabinet the longest.
3. In order to maintain a constant temperature, open the doors only as necessary to load and unload product.

3-5. VENT ADJUSTMENT



As mentioned in the Operating Controls and Component Section, the vent system limits the humidity level of the cabinet. The vent adjustments are very easy to follow.

The vent setting corresponds to the number of trays of product. With one tray of product, set the vent at No. 1. With two trays of product, set the vent at No. 2 and so on.

3-6. CLEANING PROCEDURES



Step 3

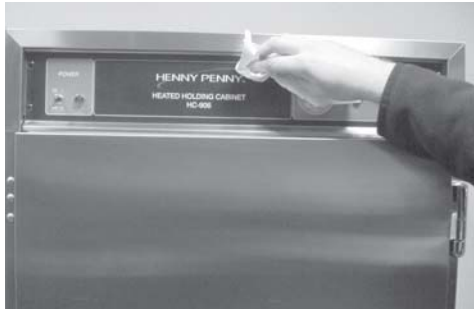
1. Turn all controls to the OFF position.
2. Disconnect the electrical supply to the cabinet.



To avoid burns, allow the unit to cool before cleaning.

3. Open the doors and remove all trays from the cabinet.
4. Take the trays to a sink and clean them thoroughly.
5. Remove the water pan and clean it with a soft cloth, soap, and water.

3-6. CLEANING
PROCEDURES
(Continued)



Step 6



Step 8

6. Wipe the control panel with a damp cloth. Do not splash water around the controls.
7. Clean the exterior of the cabinet with a damp cloth.

CAUTION

Do not use steel wool, other abrasive cleaners or cleaners/sanitizers containing chlorine, bromine, iodine or ammonia chemicals, as these will deteriorate the stainless steel material and shorten the life of the unit.

Do not use a water jet (pressure sprayer) to clean the unit, or component failure could result.

8. Open the doors and remove side racks. Clean the racks with soap and water.
9. Clean the interior of the cabinet thoroughly with a cloth and soap water.
10. Put the side racks and water pan back into the cabinet.
11. Leave at least one door open over night to allow the unit to thoroughly dry out.

**3-7. OPERATING
CONTROLS -
COUNTDOWN TIMERS
(if applicable)**

These instructions are for both 13 and 5 count down timers.

Start-Up

1. Turn the power switch to the ON position.
2. The display shows the increase in temperature, indicating the unit is heating.
3. When the preset temperature is reached, the HEAT ON LED turns off and the display stays at the preset temperature.

Temperature Regulation

1. Press and hold the PROGRAM button.
2. The control beeps and "Prog Enter Code" shows in display.
3. Enter access code 1, 2, 3.
4. Press the INCREASE or DECREASE buttons to change the flashing setpoint temperature.
5. Press and hold the PROGRAM button to set the temperature and exit the programming mode.

Timer Operation

Each of the timers can be started, stopped, or cancelled, and not affect the status of the other timers.

1. Press the desired timer button.
2. The time remaining shows in the display.
3. At end of time cycle, an alarm sounds and "0:00" is displayed.
4. Press the timer to stop alarm and "---" is displayed.

Press and hold an active timer to cancel.

3-7. OPERATING
CONTROLS -
COUNTDOWN TIMERS
(if applicable)
(Continued)

Timer Regulation - All timers can be set to a different starting time.

1. Press and hold the PROGRAM button.
2. The control beeps and "Prog Enter Code" shows in display.
3. Enter access code 1, 2, 3.
4. Press the PROGRAM button, and "---" is displayed, along with all the timer settings.
5. Press the desired timer and the starting time flashes.
6. Press the INCREASE and DECREASE buttons to change the starting time.
7. Press the timer button to set the new starting time, and now a different timer button can be pressed, and its starting time can be changed.
8. When finished setting timers, press and hold the PROGRAM button to exit programming.

NOTICE

Exit the program mode at any time by pressing and holding the PROGRAM button. Also, if no buttons are pressed for 2 minutes, programming is exited automatically.

Timing Through Power Down

If a power failure occurs while a timer is running, the timer resumes the countdown when power is restored.

3-7. OPERATING
CONTROLS -
COUNTDOWN TIMERS
(if applicable)
(Continued)

Special Program Mode - Consists of Setup Mode and Tech Mode.

Setup Mode

- Fahrenheit or Celsius
- Initialize System - One button programming for times and temperatures

Fahrenheit or Celsius

1. Press and hold the PROGRAM button for 4 seconds.
2. "SetUP" and "Tech" are displayed.
3. Press a timer button under the word "SetUP".

Ex: **Setup**

1	2
---	---

 Press either 1 or 2.

4. Enter access code 1, 2, 3.
5. "SetUP deg. F" is displayed.
6. Press the INCREASE or DECREASE buttons to toggle from "F" (Fahrenheit) and "C" (Celsius).
7. When correct setting displays, press the PROGRAM button to move to initialize system, or press and hold the PROGRAM button to exit programming.

NOTICE

CE and international units must have the temperature readings in Celsius. Follow above procedures and set to "C".

Initialize System

1. Press and hold the PROGRAM button for 4 seconds.
2. "SetUP" and "Tech" are displayed.

3-7. OPERATING
CONTROLS -
COUNTDOWN TIMERS
(if applicable)
(Continued)

Initialize System (Continued)

3. Press a timer button under the word "SetUP".

Ex: "SetUP"

1 2 Press either 1 or 2.

4. Enter access code 1, 2, 3.
5. "SetUP deg. F" is displayed.
6. Press PROGRAM button and "SetUP init sys" is displayed.
7. Press and hold either the INCREASE or DECREASE button.
8. The control beeps and the display counts down, 5, 4, 3, 2, 1, 0.
9. When display reaches "0", release the button and the initialization is complete.

If the INCREASE or DECREASE button is released before "0" is displayed, the control will not initialize.

10. Press the PROGRAM button to return to the Fahrenheit/Celsius mode, or press and hold the PROGRAM button to exit programming.

Tech Mode

- Output test - heaters
- CPU calibration
- Temperature calibration
- Display tests
- Push-button test
- Total initialization

NOTICE

The Tech Mode is mostly used at the factory level. The output tests and temperature probe calibration are given below. For further information, call the Technical Services Department at Henny Penny, 1-800-417-8405, or 1-937-456-8405.

3-7. OPERATING
CONTROLS -
COUNTDOWN TIMERS
(if applicable)
(Continued)

Output System

1. Press and hold the PROGRAM button for 4 seconds.
2. "SetUP" and "Tech" are displayed.
3. Press a timer button under the word "Tech".

Ex: "Tech"

4

5

 Press either 4 or 5.

4. Enter access code 1, 1, 2, 2, 1, 1, 2, 2.
5. "outP test Htr" is displayed.
6. Press the 5 timer button (under "Htr") to turn heat and heat LED on and off.
7. Press the PROGRAM button to move to the next step, or press and hold the PROGRAM button to exit programming.

Temperature Calibration

1. Press and hold the PROGRAM button for 4 seconds.
2. "Setup" and "Tech" are displayed.
3. Press a timer button under the word "Tech".

Ex: "Tech"

4


5

 Press either 4 or 5.

4. Enter access code 1, 1, 2, 2, 1, 1, 2, 2.
5. "outP test Htr" is displayed.
6. Press the PROGRAM button 3 times until "CAL OFS Hi Probe 185" is displayed.
7. Press and hold number 1 timer (under "CAL"), while pressing the INCREASE and DECREASE buttons and set the display to match the actual cabinet temperature.
8. Press the PROGRAM button to move to the next step or press and hold the PROGRAM button to exit programming.

3-8. **SIMPLEHOLD** **CONTROLS** **(if applicable)**

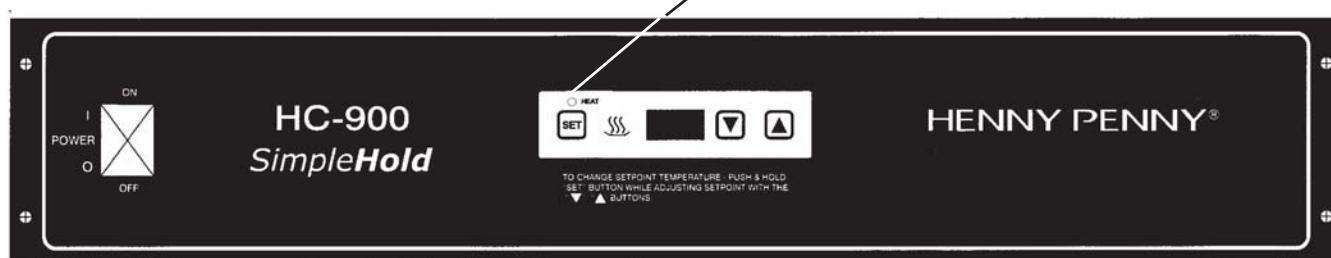
Operation

1. Turn the power switch to the ON position and the actual temperature shows in the display.
To check the setpoint temperature, press and hold .
2. Remove water pan and put about 1" (25.4 mm) of hot water in pan. Return pan to cabinet.




NOTICE

Be sure to push the water pan in as far as it will go, so that it does not block the air to the temperature probe, to ensure an accurate temperature reading

3. Allow unit to heat 25 to 30 minutes to reach setpoint temperature, and the heat LED flashes, before loading product into cabinet.




Programming



To change the setpoint temperature, press and hold  and then use   to set the desired setpoint temperature.

NOTICE




If the controls are **locked** the setpoint cannot be changed until the controls are **unlocked**. See Special Programming below.




To access the Special Program Mode:




With the Power Switch OFF, press and hold  and then turn the power switch on.




1. “F” or “C” shows in the display. To toggle between Fahrenheit and Celsius, press  .

3-8. SIMPLEHOLD
CONTROLS
(if applicable)
(Continued)

2. After entering the Special Program Mode, press  once and “int” shows in the display. Press and hold  or , and the display counts down “In3”-“In2”-“In1”. This reinitializes the controls and sets all controls to 0.

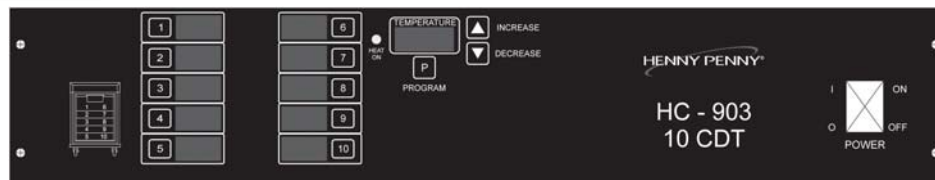
3. After entering the Special Program Mode, press and release  twice, and “Cal” shows in the display, followed by the current probe temperature. The probe can be calibrated $\pm 10^{\circ}\text{F}$, and can be changed by using  .

4. After entering the Special Program Mode, press and release  three times, and “OP” shows in the display. Use   to toggle between “888” and a blank display. “888” turns all heat outputs on, and a blank display turns them off.

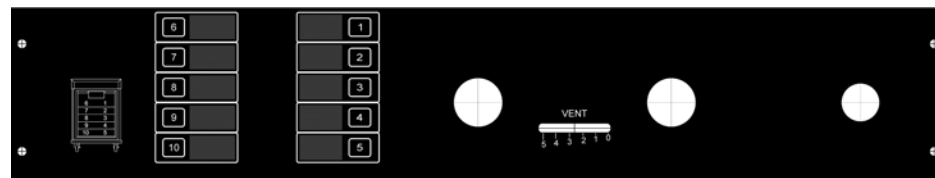
5. After entering the Special Program Mode, press and release  four times, and P=L, or P=U, shows in the display. Use   to toggle between L (lock), and U (unlock).

3-9. FRONT & REAR OPERATING CONTROLS-HHC-903-10 CDT

Front Controls



Rear Controls



Start-UP

1. Turn the power switch to the ON position.
2. The display shows the increase in temperature, indicating the unit is heating.

NOTICE

Press and hold  to view the setpoint temperature.

3. When the preset temperature is reached, the “HEAT ON” LED turns off and the display stays at the preset temperature.

Timer Operation

Each of the timers can be started, stopped, or cancelled, and not affect the status of the other timers.

1. Press the desired timer button, from either the front or rear of the unit.
2. The time remaining flashes in both front and rear displays. If #2 timer is started on the front, #2 timer also shows timing down on the rear of the unit. If more than one timer is running, the timer with the least amount of time remaining flashes.
3. At end of time cycle, an alarm sounds and “0:00” is displayed.
4. Press the timer to stop alarm and “---” is displayed.

Press and **hold** an active timer to cancel.

Vent Adjustment

The vent adjustment on the rear panel limits the humidity level inside the unit. Sliding the knob to a setting of 5 opens the two vent holes completely and a setting of 0 closes them.





3-9. FRONT & REAR OPERATING CONTROLS-HHC-903-10 CDT **(Continued)**

Programming Temperature and Timers

1. Press and hold  until "Prog" shows in the display
2. Press  to change the flashing setpoint temperature.


NOTICE

If "LOC" shows in the display at this time, the programming controls are locked and must be unlocked. See Special Program Mode Section.

3. Press and release  to program the timers. Press any of the timer buttons, on either side of the unit, and when they are flashing, use  to set the timer in minutes and seconds. If a

timer is flashing on one side of the unit, the corresponding timer on the other side of the unit also flashes. For example, if timer #2 on the front of the unit is flashing, #2 on the rear of the unit also flashes. So, both front and rear timers are programmed at the same time.

NOTICE


More than one timer can be programmed at the same time if they are to be programmed with identical times. Just press the timers to be programmed and when they are all flashing, use  to set the time in all timers. Again, both front and rear timers will be programmed.

4. Press and hold  to exit the Program Mode and all settings are now programmed.















SPECIAL PROGRAM MODE

This mode consists of:

- Fahrenheit or Celsius Programming
- Initialize System - One button programming for times and temperatures
- Probe Calibration
- Locking or Unlocking Programming
- Outputs Test

1. Turn power switch OFF and press and hold  until "SP" shows in the display, followed by the software version.

3-9. FRONT & REAR OPERATING CONTROLS-HHC-903-10 CDT
(Continued)

2. Press  when “°F” or “°C” shows in the display, use  to change the temperature reading from Fahrenheit to Celsius, or vice-versa.
3. Press and release  and “int” shows in the display.
4. Press and hold  or  and display counts down, “in-3”, “in-2”, “in-1”. When “int SYS” shows in the display, release the  or  and the initialization is complete. The temperature and timers are now programmed to factory presets.
5. Press and release  and “CAL” shows in the display, followed by the probe temperature, inside the unit.
6. Use  to set the displayed temperature to match the actual temperature inside the unit.
7. Press and release  **twice** and “P= L or U” shows in the display. “P=L” means Locked and the setpoint temperature and timers CANNOT be programmed. “P=U” means Unlocked and the setpoint temperature and timers CAN be programmed. Use the  to toggle the display from “P=L” to “P=U” or vice-versa.
8. Press and release  and “OP” shows in the display. Use the  to toggle the outputs ON & OFF. When the outputs are ON, the HEAT ON LED should come on and “8888” shows in the display, indicating the outputs are working correctly.
9. Press and hold  to exit Special Program Mode and all modes will now be set.

SECTION 4. TROUBLESHOOTING

4-1. TROUBLESHOOTING GUIDE

Problem	Cause	Correction
Product not holding temperature	<ul style="list-style-type: none"> • Doors are left open • Thermostat set too low • Gasket torn or worn • Product held too long 	<ul style="list-style-type: none"> • Keep doors closed except to load and unload product • Increase thermostat setting by moving the knob to a higher number setting • Replace gasket • Hold product only for recommended time
Cabinet steaming - product becoming soggy	<ul style="list-style-type: none"> • Too much humidity inside the cabinet • Holding product too long • Vent not set properly (units with vent adjustment only) 	<ul style="list-style-type: none"> • Empty water from the water pan • Hold product for recommended time • Adjust vent per Vent Adjustment Section
Product dry	<ul style="list-style-type: none"> • No water in pan 	<ul style="list-style-type: none"> • Remove pan and add approximately 1" of hot water
Unit will not heat to desired temperature	<ul style="list-style-type: none"> • Thermometer not indicating true temperature • Doors being left open too much • Gasket torn or worn 	<ul style="list-style-type: none"> • Check cabinet temperature with another thermometer; have thermometer replaced if necessary • Only open doors as necessary • Replace gasket
Both blowers not working	<ul style="list-style-type: none"> • Faulty fuse (if unit is equipped) 	<ul style="list-style-type: none"> • Check fuse. See Operating Controls and Components Section, Figure 3-3

NOTICE

More detailed troubleshooting information is available in the Technical Manual, available at www.hennypenny.com, or 1-800-417-8405 or 1-937-456-8405.

4-2. ERROR CODES - COUNTDOWN TIMERS

The CDT controls have built-in diagnostics which display error codes on the display. This section describes the codes.

DISPLAY	CAUSE	PANEL BOARD CORRECTION
"E-4"	Control board overheating	Turn switch to OFF position, then turn switch back to ON; if display still shows "E-4", the board is getting too hot; check for signs of overheating behind the control panel; once panel cools down the controls should return to normal; if "E-4" reappears, replace control board
"E-5"	Unit overheating	Turn switch to OFF position, then back to ON; if "E-5" reappears, the heating and blower circuits should be checked, along with the temperature probe; once the unit cools down, the controls should return to normal; if "E-5" reappears, replace control board
"E-6"	Temperature probe failure	Turn switch to OFF position, then back to ON; if "E-6" reappears, the temperature probe should be checked; once the temperature probe is repaired, or replaced, the controls should return to normal; if "E-6" reappears, replace control board
"E-41"	Programming failure	Turn switch to OFF position, then back to ON; if "E-41" reappears, the control should be re-initialized (see Operating Controls - Countdown Timer Section); if "E-41" reappears, replace control board
"E-50"	RAM failure	Turn switch to OFF position, then back to ON; if "E-50" reappears, replace control board
"E-51"	NOVRAM failure	Turn switch to OFF position, then back to ON; if "E-51" reappears, replace control board
"E-53"	EPROM failure	Turn switch to OFF position, then back to ON; if "E-53" reappears, replace control board

GLOSSARY

HENNY PENNY HOLDING CABINETS

air temperature probe	a round device located inside the cabinet that measures the inside air temperature and sends that information to the control panel
concentration ring assembly	a metal assembly located in the water pan in the bottom of the unit that helps keep an even humidity level inside the cabinet
clean water pan setpoint	a preset temperature at which a sensor warns the operator that the water pan has excessive lime deposits
control panel	the components that control the operating systems of the unit; the panel is located on the top front surface of the cabinet
deliming agent	a cleaner used to remove lime deposits in the water pan
drain valve	a device that lets the water drain from the water pan into a shallow pan on the floor; the valve should be closed while the unit is in use if humidity is desired
float switch	a device that senses low water levels in the water pan
food probe	a sensor located outside the cabinet that, when inserted into the product, communicates the temperature of the product to the control panel
food probe receptacle	the connection where the food probe is inserted in order to communicate with the control panel
humidity sensor	a device that measures the percentage of humidity inside the cabinet during use
humidity setting	a preset moisture level at which the cabinet operates; this setting is programmed at the factory but can be changed in the field
LED	an electronic light on the control panel
minimum holding temperature	the lowest temperature at which a food product can be safely held for human consumption
module	the removable top part of the cabinet that contains all of the operating system
out of water trip point	a preset temperature at which a sensor warns the operator that the water pan needs refilled
parameters	a preset group of setpoints designed for holding specific food products at certain temperature and humidity levels
power switch	the ON/OFF switch that sends electricity to the unit's operating systems; this switch does not disconnect the electrical power from the wall to the unit
pressure sprayer	a device that shoots a stream of water under pressure; this device should NOT be used to clean a holding cabinet

probe clip	a metal holder that attaches to the outside of the control panel to hold the food probe when not in use; the clip is an optional accessory
product load capacity	the highest recommended number of pounds/kilograms of food product that can be safely held in the cabinet
proof function	a program used for allowing bread to rise
relative humidity	the humidity level outside the cabinet
setpoint	a preset temperature or humidity; the setpoint is a programmable feature
system initialization	a programming process that resets factory settings
temperature setting	a preset temperature up to which the cabinet will heat; this setting is programmed at the factory but can be changed in the field
vent activation switch	an automatic control that opens and closes the vent on the rear of the cabinet to maintain the preset humidity level
vented panels	openings on the cabinet that allow air access on the sides and rear of the module
water fill line	the line marked on the inside of the water pan that shows the maximum water level to prevent overflow onto the floor
water heater sensor	a part in the water heater that sends a message to the controls when the water pan is limed up or empty
water jet	a device that shoots a stream of water under pressure; this type of device should NOT be used to clean a holding cabinet
water pan	the area in the cabinet that holds water for creating humidity inside the cabinet

