



Henny Penny
Pizza Hut
Humidified Holding Cabinets
Model HHC-980
Model HHC-983

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. Humidified Holding Cabinet	1-1
1-2. Features	1-1
1-3. Proper Care	1-1
1-4. Assistance	1-1
1-5. Safety	1-2
Section 2. INSTALLATION	
2-1. Introduction	2-1
2-2. Unpacking	2-1
2-3. Location	2-2
2-4. Electrical Connection	2-2
2-5. Water Supply Connection	2-3
2-6. Cabinet Dimensions and Weights	2-4
2-7. Mounting HHC-983 on Stand	2-5
Section 3. OPERATION	
3-1. Introduction	3-1
3-2. Operating Controls	3-1
3-3. Start-Up	3-3
3-4. Operation with Product	3-4
3-5. Cleaning Procedures	3-4
Section 4. PROGRAMMING	
4-1. Introduction	4-1
4-2. Hidden Buttons	4-1
4-3. Clock Set	4-1
4-4. Special Programming	4-3
Section 5. TROUBLESHOOTING	
5-1. Troubleshooting Guide	5-1
5-2. Error Codes and Warnings	5-2
GLOSSARY	G-1
Distributors List - Domestic and International	

SECTION 1. INTRODUCTION

1-1. HUMIDIFIED HOLDING CABINET

The Henny Penny humidified holding cabinets are designed to keep hot foods moist, while maintaining proper temperature. The units are electronically controlled for easy use and for consistent operation.

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

- Electronically controlled humidity and temperature
- Double-paned glass, lift-off doors
- Stainless steel construction
- Easily maintained
- Lift-out tray racks
- Full perimeter magnetic door seals
- Easy access to electrical controls
- Automatic water-fill

1-3. PROPER CARE

As in any unit of food service equipment, the Henny Penny humidified 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, or call Henny Penny Corp. 1-800-417-8405 toll free or 1-937-456-8405.

1-5. SAFETY

The Henny Penny humidified holding cabinet has safety features incorporated. However, to ensure a safe operation, read and 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 safety related, the words NOTICE, CAUTION, and 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

NOTICE

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



Do not puncture the unit with any objects such as drills or screws, or component damage or electrical shock could result.

2-2. UNPACKING

The Henny Penny humidified holding cabinet has been tested, inspected, and expertly packed to ensure arrival at its destination in the best possible condition.

NOTICE

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

To remove the Henny Penny cabinet from carton:

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



Take care when moving the unit to prevent personal injury. Full-size cabinets weigh about 300 lbs. (136 kg).

2-2. UNPACKING **(Continued)**

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

2-3. LOCATION

Place the humidified holding cabinet in an area that allows the doors to be opened without interference of loading and unloading product. Also, keep the unit level for proper operation.



No minimum clearances are required for the rear and sides of the cabinet.

2-4. ELECTRICAL **CONNECTION**



To avoid electrical shock, the cabinet must be adequately and safely grounded (earthed) according to local electrical codes, and this appliance must be equipped with an external circuit breaker which will disconnect all ungrounded (unearthed) conductors. The main power switch on this appliance does not disconnect all line conductors.

(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



If the electrical supply to the unit is a cord and plug, then the electrical receptacle, for the plug, must be easily accessible. Refer to the table below for the electrical ratings for the HHC-980 and 983.

Model	Volts	Phase	Amps	Watts
HHC-980	208	1	13.8	2880
	240	1	12.0	2876
	220-240-CE	1	11.6	2792
HHC-983	120	1	17.3	2080
	220-240-CE	1	8.3	1992

2-5. WATER SUPPLY CONNECTION

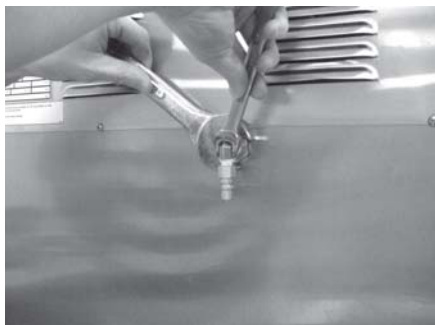


Figure 2-1



Figure 2-2

The automatic water-fill system requires a 1/4 inch, maximum 100 psi (690 kPa), water connection. A water conditioner or filter, and a shut-off valve in the supply line is recommended.

Follow these steps when making the water supply connection:

1. Flush incoming water line.
2. Using pipe joint compound on the threads, screw the brass elbow into the fitting on the left side the cabinet. Using a 1 inch wrench, secure the fitting nut while tightening the elbow. Figure 2-1.
3. Connect 1/4 inch tubing to the female quick-disconnect fitting, supplied with the cabinet. Figure 2-2
4. Attach female quick-disconnect to the male quick-disconnect on the elbow.

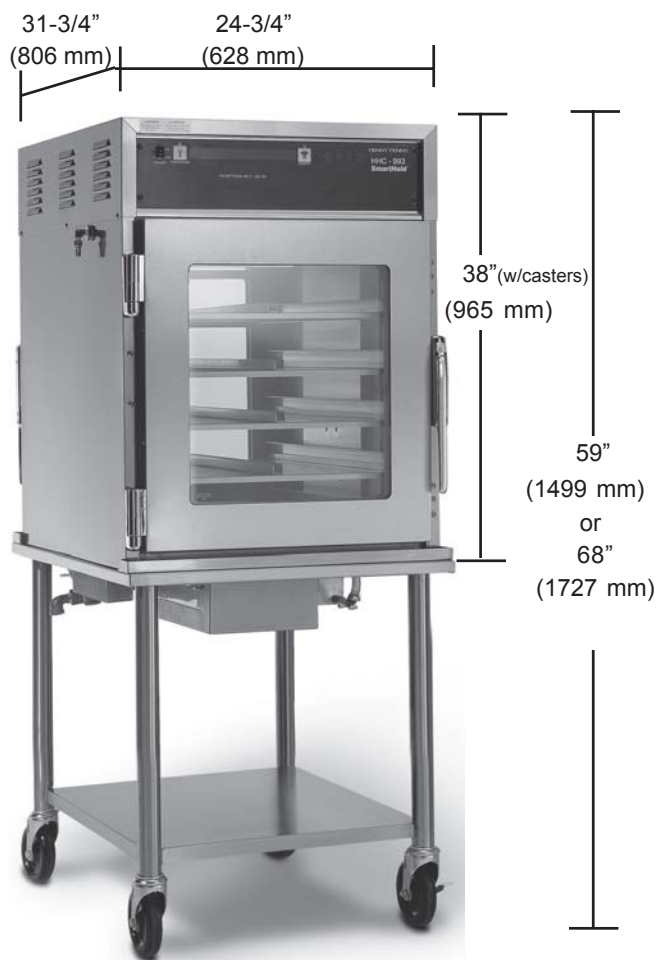
NOTICE

This unit as manufactured requires the installation of an appropriate back-siphoning device (as per National Plumbing Code ASA-A40:8-1955) to be connected to the water inlet line. This device to be connected in accordance with basic plumbing code of the Building Officials and Code Administrators International, Inc. (BOCA), and the Food Service Sanitation Manual of the Food and Drug Administration (FDA).

2-6 CABINET DIMENSIONS AND WEIGHTS



HHC-980



HHC-983 w/Stand

Unit	Height	Width	Depth	Shipping Weight
HHC-983	38" (965 mm)	24-3/4" (628 mm)	31-3/4" (806 mm)	220 lbs (100 kg)
HHC-980	72-1/4" (1835 mm)	24-3/4" (628 mm)	31-3/4" (806 mm)	367 lbs (167 kg)

NOTICE

Two HHC-983 stands are available. One gives the total height of 59 inches (1499 mm), and a taller version, gives the total height of 68 inches (1727 mm).

2-7. MOUNTING HHC-983 **ON STAND**

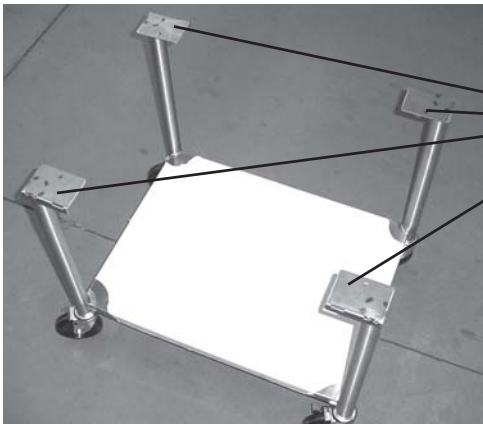


Figure 2-3

1. Unpack the humidified holding cabinet stand (HHS) and stand upright. Figure 2-3.

Mounting Plates



Figure 2-4

2. Unpack the HHC-983.
3. Lift doors off of the HHC-983 to make it easier to lift.
4. Lift the HHC-983 and set it on the posts of the HHS, making sure the locking casters are towards the front of the unit.
5. Align the holes in the mounting plates with the holes in the bottom of the HHC-983.

NOTICE

The posts of the HHS can be moved, with some effort, to help align the holes in the mounting plates with the holes in the HHC-983.



Figure 2-5








6. Using the bolts and lock-washers provided with the HHS, screw the bolts up under the mounting plates and into the bottom of the HHC-983. Tighten with 7/16" wrench or socket. Figure 2-4.
7. Replace doors onto HHC-983 and unit is ready for use. Figure 2-5.

SECTION 3. OPERATION

3-1. INTRODUCTION

This section provides explanations of all controls, along with operating procedures and daily maintenance. Read the Introduction, Installation and Operation Sections before operating the unit.

3-2. OPERATING CONTROLS

Fig. No	Item No.	Description	Function
3-1	1	POWER Switch 	A rocker switch that sends electrical current to the operating components when turned on
3-1	2	Temperature LED 	Lights when the control calls for heat, and the unit should start heating; it goes out once the temperature inside the cabinet reaches the programmed temperature setting. Press the TEMPERATURE Button to set the cabinet temperature
3-1	3	Digital Display	Shows the cabinet temperature, humidity settings, and the selections in the Program Mode; the temperature of the cabinet is shown by pressing the INFO button; if the temperature exceeds 300 °F (149°C), the display reads “E-5”, TOO HOT”
3-1	4	Humidity LED 	Lights when the control calls for humidity; it goes out once the humidity inside the cabinet, reaches the programmed humidity setting Press the HUMIDITY button to set the relative humidity inside the cabinet, and to choose between the Proofing and Holding Modes, when the unit is turned on
3-1	5	 INFO	Press the INFO button to display the current cabinet humidity and temperature, and time and date; in the Program Mode, it steps back to the previous setting.
3-1	6 & 7	  DOWN UP	Are used to adjust the value of the currently displayed setting in the Program Mode
	8	 PROG	Used to access the Program Modes; once in the Program Mode, it is used to advance to the next setting

3-2. OPERATING CONTROLS **(Continued)**

Control Decal

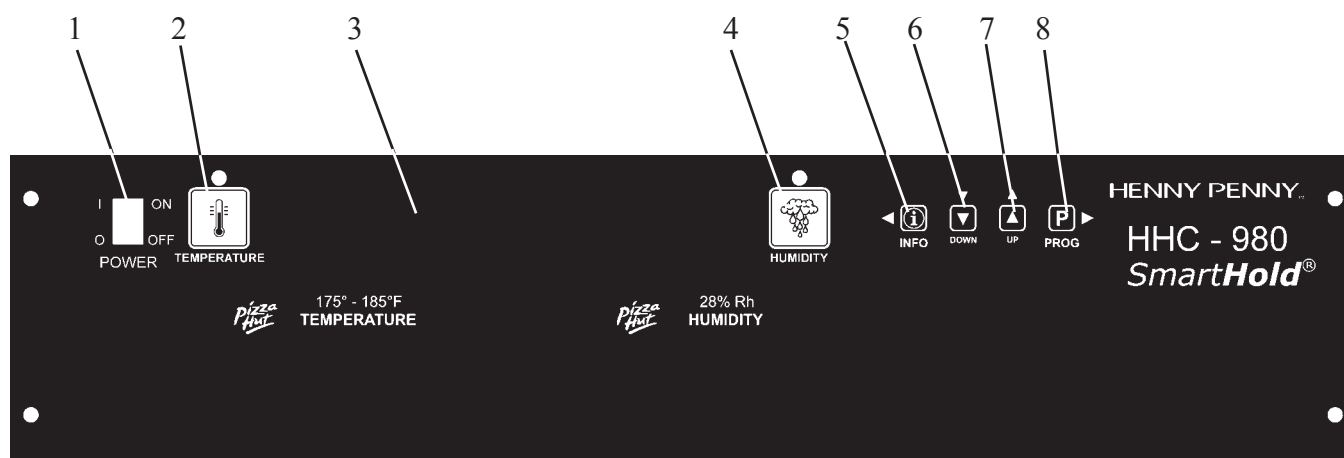


Figure 3-1

3-3. START-UP

NOTICE

Before using the humidified holding cabinet, completely clean the unit as described in the Cleaning Procedures Section of this manual.

1. Plug unit into electrical receptacle, or turn on wall circuit breaker. With the POWER switch turned to OFF the display shows “POWER OFF.”



Even though POWER switch is off it does not disconnect all electrical supplies to the controls. Unplug power cord, or turn off wall circuit breaker before servicing any electrical components, or electrical shock could result.

2. Connect or turn on water supply.
3. Turn the power switch to ON, and the display shows “Pizza Hut”, then “HHC-983”, or “HHC-980”.
4. Press the TEMPERATURE button to set the desired cabinet temperature. While the LED is flashing, press the UP and DOWN buttons until the desired temperature shows in the display. Preset at 175°F (80°C).
5. Press the HUMIDITY button to set the desired cabinet humidity (OFF, then 10% to 90%). While the LED is flashing, press the UP and DOWN buttons until the desired temperature shows in the display. Preset at 28%.
6. Allow the unit to preheat for about 1 hour prior to placing product in the cabinet. This allows the interior conditions to stabilize.

3-4. OPERATION WITH PRODUCT

1. The LEDs above the TEMPERATURE and HUMIDITY buttons go out when the desired temperature and humidity are reached inside the cabinet.

NOTICE

The minimum holding temperature for potentially hazardous product is 150° F (66° C). Also, the cabinet product load capacity for the full size units is 375 lbs. (170 kg.), and 125 lb. (57 kg.) for the half-sized units.

2. Place boxed product into cabinet.

Hold Times:

Dinner size pizzas = 30 minutes
Personal pan pizzas = 30 minutes
Wings = 2 hours

NOTICE

If the float switch in the water pan senses low, or no water after 5 minutes, “WATER PAN NOT FILLING, CHECK WATER SUPPLY” shows in the display.

Hint: Open the doors only as necessary to load and unload product. This helps to keep the interior conditions constant and saves energy.

3-5. CLEANING PROCEDURES



Figure 3-3

Daily:

1. Turn all controls off and disconnect electrical supply.



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

2. Open doors and remove all pizza trays and racks from unit, and take them to a sink to thoroughly clean.
Figure 3-3.

3-5. CLEANING **PROCEDURES (Continued)**

3. Wipe interior and exterior of cabinet with damp cloth, soap and water.

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, and glass 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.

4. Wipe the control panel with a damp cloth. Do not splash water around controls.
5. Reinstall racks, and leave a door partially open over night to allow interior cabinet to thoroughly dry.

Weekly:

1. Remove pizza trays and racks from cabinet.
2. Disconnect water supply at side of cabinet. Open drain valve and empty water pan into a shallow pan or floor drain. Figure 3-4.



Figure 3-4



Hot water! Do not place your hand under the drain while draining the unit. Failure to follow this warning could result in severe burns and injury.

**3-5. CLEANING
PROCEDURES (Continued)**



Figure 3-5

3. Remove concentration ring assembly from water pan.
Figure 3-5.



Concentration ring could be hot! Allow to cool before removing, or burns could result.

4. Wash the concentration ring in a dishwasher or sink.
5. Liberally spray the water pan with a concentrated deliming agent and let stand for 10 minutes.
6. Scrub the pan with a brush and flush with water.
7. Return the concentration ring assembly to the water pan.
8. Reinstall the racks and pizza trays.
9. Unit is now ready for use.

SECTION 4. PROGRAMMING

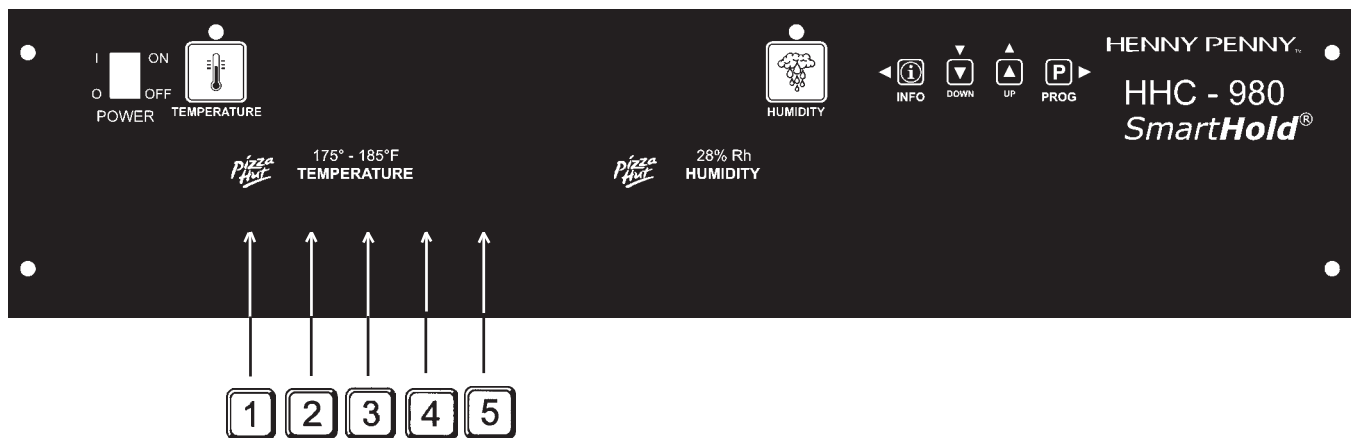
4-1. INTRODUCTION

This section explains the following programming functions.

- Clock-set
- Special programming

4-2. “HIDDEN BUTTONS”

To program the following features, 5 hidden buttons must be pressed. See Figure 3-7 before continuing in this section.



4-3. CLOCK SET (Time-of-day, date, and day of the week)














1. Press and hold **PROG** for 5 seconds, and “LEVEL 2”, then “CLOCK SET” shows in display.
2. After 5 seconds, “ENTER CODE” shows in display.
3. Press hidden buttons **1****2****3**. See Section 4-2.

NOTICE

A total of 5 hidden buttons exist. If the wrong code is pressed, “INVALID CODE” scrolls across the display, and the controls automatically exits the Program Mode.

4. “CS-1, SET, HOUR”, and the time of day (with the hour flashing) shows in the display.
5. Press the **DOWN** **UP** to change the hours.

4-3. CLOCK SET **(Continued)**






6. Press  and “CS-2, SET, MINUTE” shows in the display, with the minutes flashing.
PROG
7. Press   to change the minutes.
DOWN UP
8. Press  and “CS-3, SET, MONTH” shows in the display, along with the date (month flashing).
PROG
9. Press   to change the month.
DOWN UP
10. Press  and “CS-4, SET, DATE” shows in the display, with the date flashing.
PROG
11. Press   to change the date.
DOWN UP
12. Press  and “CS-5, SET, YEAR” shows in the display, with the year flashing.
PROG
13. Press   to change the year.
DOWN UP
14. Press and hold  to exit programming.
PROG

4-4. SPECIAL PROGRAMMING

This mode allows you to program the following:



- SP-1 • Fahrenheit/Celsius
- SP-2 • Lock/unlock
- SP-3 • Air temperature setpoint
- SP-4 • Humidity setpoint
- SP-5 • Out of water trip point
- SP-6 • Clean water pan setpoint
- SP-7 • System initialization
- SP-8 • Audio volume
- SP-9 • Audio tone
- SP-10 • Audio effects
- SP-11 • Language options
- SP-12 • CE heat regulation
- SP-13 • Water fill option

SP-1 Fahrenheit/Celsius




1. Press and hold the  until “LEVEL 2”, then “CLOCK SET” shows in the display.
2. Press  again, then “SP PROG” shows in display.
3. After 5 seconds, “ENTER CODE” shows in display.
4. Press hidden buttons   . See Section 4-2.

NOTICE

A total of 5 hidden buttons exist. If the wrong code is pressed, “INVALID CODE” scrolls across the display, and the controls automatically exits the Program Mode.


5. “SP-1, TEMP, UNITS” and “°F” or “°C” shows in the display.
6. Press the   to change temperature units.



SP-2 Lock/Unlock

7. Press  and “SP-2, LOCK/UNLOCK PROGRAMMING” shows in display, along with either “LOCK” or “UNLOCK”.
8. Press   to change lock the programming or unlock the programming.


4-4. SPECIAL PROGRAMMING **(Continued)**

SP-3 Air Temperature Setpoint

9. Press  and “SP-3, AIRTEMP SETPOINT,” and the **PROG** preset cabinet temperature shows in display.


10. Press   to change the air temperature setpoint, 140°F (60°C) minimum, 210°F (99°C) maximum.

SP-4 Humidity Setpoint

11. Press  and “SP-4, HUMIDITY SETPOINT,” and the **PROG** preset humidity setpoint shows in display.


12. Press   to change the humidity setpoint, 0 to 90%.

SP-5 Out of Water Trip Point

13. Press  and “SP-5, OUT OF WATER TRIP POINT” and **PROG** the preset trip point temperature shows in display. If the float switch fails, the trip point temperature is the water pan temperature at which the control senses the water pan is out of water. We recommend a trip point temperature of 450° F (232° C).

14. Press   to change the out-of-water trip point.


SP-6 Clean Water Pan Setpoint

15. Press  and “SP-6, CLEAN WATER PAN SETPOINT,” **PROG** and the preset temperature, at which the controls senses that the water pan needs cleaned of lime, shows in the display. We recommend a setpoint temperature of 425° F (218° C).

16. Press   to change the setpoint.





SP-7 System Initialization (Factory Settings)

17. Press  and “SP-7, DO SYSTEM INIT” shows in display. **PROG**




18. Press and hold  until the display counts down from 3, and **DOWN** the display flashes “-INIT-,” then “INIT*DONE.” This completes the initialization, and sets the control to factory settings.

4-4. SPECIAL PROGRAMMING **(Continued)**




SP-8 Audio Volume

19. Press  and “SP-8, AUDIO VOLUME,” and the volume **PROG** setting (1 to 10) shows in display. Press hidden button  to test volume. See Section 4-2.
20. Press   to change the volume.
DOWN UP




SP-9 Audio Tone

21. Press  and “SP-9, AUDIO TONE -(Hz)-” and the tone **PROG** setting (50 to 2000) shows in display.
22. Press   to change the tone setting.
DOWN UP




SP-10 Audio Effects

23. Press  and “SP-10, AUDIO EFFECT” and the effect **PROG** setting (0 to 3) shows in display.
24. Press   to change the pattern of the tone.
DOWN UP





SP-11 Language Options

25. Press  and “SP-11, LANGUAGE,” and the preset **PROG** language shows in the display.
26. Press   to change to English, French, German, Spanish, or Portuguese.
DOWN UP

SP-12 CE Heat Regulation

28. Press  and “SP-12, CE HEAT REG.” and “NO” or “YES” shows in the display.
PROG
29. Press   to change to “YES” if it’s a CE unit, if it’s a non-CE unit, change to “NO”.
DOWN UP

SP-13 Water Fill Option

30. Press  and “SP-13, WATER FILL OPTION” and “AUTO” or “MANUAL” shows in the display.
PROG
31. Press   and select “AUTO” if unit has automatic water fill ability, or manual, if water pan has to be manually filled.
DOWN UP
32. Press and hold the  button anytime during programming to exit the Special Programming Mode.
PROG

NOTICE

For more information on the other settings of Special Programming, call your local Henny Penny distributor in your area, or call Henny Penny Corp. at 1-800-417-8405 or 1-937-456-8405.

SECTION 5. TROUBLESHOOTING

5-1. TROUBLESHOOTING GUIDE

PROBLEM	CAUSE	CORRECTION
Product not holding temperature	<ul style="list-style-type: none"> • Doors left open • Product held too long • Control temperature set too low • Door gasket torn or worn 	<ul style="list-style-type: none"> • Keep doors closed except to load and serve product • Hold product only for recommended times • Increase air temperature setpoint to 185°F (85°C) (SP-3) in Special Program Mode • Replace bad door gaskets
Cabinet steaming product soggy	<ul style="list-style-type: none"> • Humidity setpoint too high 	<ul style="list-style-type: none"> • Set humidity to 28% (SP-4) in Special Program Mode
Product dry	<ul style="list-style-type: none"> • Humidity setpoint too low • No water in pan 	<ul style="list-style-type: none"> • Increase humidity setpoint (SP-4) in Special Program Mode • Check water shut-off valve
Unit not heating	<ul style="list-style-type: none"> • Blown fuse 	<ul style="list-style-type: none"> • Change 15 amp fuse
Unit not reaching set temperature	<ul style="list-style-type: none"> • Doors left open • Door gasket torn or worn 	<ul style="list-style-type: none"> • Keep doors closed except to load and serve product • Replace bad door gaskets

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.

5-2. ERROR CODES AND WARNINGS

The display shows the following error codes and warnings when a fault is detected, along with an alarm sound. Both the heat and humidity systems shut down, except when specified otherwise.

Display	Cause	Panel Board Correction
“E-4 CPU TOO HOT”	<ul style="list-style-type: none"> Control board too hot; unit overheating or louvers clogged 	<ul style="list-style-type: none"> Turn switch to OFF position, then back to ON; if display still shows “E-4”, the PC board is getting too hot; clean louvers and check cooling fan; if cooling fan is not working, have it replaced; once panel cools down the controls should return to normal; if “E-4” persists, have the PC board replaced
“E-5 AIR TEMP TOO HOT”	<ul style="list-style-type: none"> Faulty relay, PC board, or air probe 	<ul style="list-style-type: none"> Turn switch to OFF position, then back to ON; if display shows “E-5”, the heating circuits and temperature probe should be checked; once the unit cools down, the controls should return to normal; if “E-5” persists, have the PC board replaced
“E-54A CPU TEMP SENSOR OPEN”	<ul style="list-style-type: none"> Faulty PC board 	<ul style="list-style-type: none"> Turn switch to OFF position, then back to ON; if display shows “E-54A”, the control should be re-initialized (see Programming Section); if the error code persists, have PC board replaced
“E-54B CPU TEMP SENSOR SHORTED”	<ul style="list-style-type: none"> Faulty PC board 	<ul style="list-style-type: none"> Turn switch to OFF position, then back to ON; if display shows “E-54B”, the control should be re-initialized (see Programming Section); if the error code persists, have PC board replaced
“E-6A AIR TEMP SENSOR FAILED OPEN”	<ul style="list-style-type: none"> Faulty air probe 	<ul style="list-style-type: none"> Turn switch to OFF position, then back to ON; if the display shows “E-6”, the temperature probe should be checked; once the temperature probe is repaired, or replaced, the controls should return to normal; if “E-6” persists, have the PC board replaced

**5-2. ERROR CODES AND
WARNINGS (Continued)**

Display	Cause	Panel Board Correction
"E-6B AIR TEMP SENSOR FAILED SHORTED"	<ul style="list-style-type: none"> Faulty air temperature probe 	<ul style="list-style-type: none"> Turn switch to OFF position, then back to ON; if the display shows "E-6", the temperature probe should be checked; once the temperature probe is repaired, or replaced, the controls should return to normal; if "E-6" persists, have PC board replaced
"E-12A WATER HEATER SENSOR FAILED OPEN"	<ul style="list-style-type: none"> Faulty water heater probe 	<ul style="list-style-type: none"> Turn switch to OFF position, then back to ON; if the display shows "E-12A", the water heater should be checked and repaired or replaced (the water heater probe is built into the water heater); the controls should return to normal; if "E-12A" persists, have PC board replaced
"E-12B WATER HEATER SENSOR FAILED CLOSED"	<ul style="list-style-type: none"> Faulty water heater probe 	<ul style="list-style-type: none"> Turn switch to OFF position, then back to ON; if the display shows "E-12B", the water heater should be checked and repaired or replaced (the water heater probe is built into the water heater); the controls should return to normal; if "E-12B" persists, have PC board replaced
"E-17 HUMIDITY SENSOR FAILED"	<ul style="list-style-type: none"> Faulty humidity sensor 	<ul style="list-style-type: none"> Turn switch to OFF position, then back to ON; if the display shows "E-17", the humidity sensor should be checked; once the humidity sensor is repaired, or replaced, the controls should return to normal; if "E-17" persists, have PC board replaced
"E-18 NO WATER, FLOAT SWITCH FAILED"	<ul style="list-style-type: none"> Float switch stuck or faulty; faulty relay (stuck on); water pan needs cleaned; loose or faulty water heater sensor; acorn nuts on water heater cover loose, or water heater insulation missing or damaged 	<ul style="list-style-type: none"> Turn switch to OFF position, then back to ON; if the display shows "E-18", check and clean float switch; clean water pan; have relay and water heater sensor checked and replace if necessary; tighten acorn nuts on water heater cover; make sure insulation is under the water heater cover; if "E-18" persists, have PC board replaced

NOTICE

A humidity error only shuts down the humidity system. If a humidity error occurs, and you want to use the cabinet without humidity, turn the humidity off by following the directions for SP-4, Humidity Setpoint, in Special Programming Section of this manual. Once the setpoint is off, the alarm stops, but the error code shows in display. (Includes "E-12A", "E-12B", "E-17" and "E-18").

5-2. ERROR CODES AND WARNINGS (Continued)

Display	Cause	Panel Board Correction
“E-41 SYSTEM DATA LOST”	<ul style="list-style-type: none"> • Memory Scrambled 	<ul style="list-style-type: none"> • Turn switch to OFF position, then back to ON; if the display shows “E-41”, the control should be re-initialized (see Programming Section); if “E-41” persists, have PC board replaced
“E-46 DATA SAVE FAILED”	<ul style="list-style-type: none"> • Memory Scrambled 	<ul style="list-style-type: none"> • Turn switch to OFF position, then back to ON; if the display shows “E-46”, the control should be re-initialized (see Programming Section); if “E-46” persists, have PC board replaced
“PLEASE DE-LIME WATER PAN”	<ul style="list-style-type: none"> • Water pan needs cleaned 	<ul style="list-style-type: none"> • Follow the weekly cleaning procedures; this warning will <u>not</u> shut down the heat or humidity; if “PLEASE DE-LIME WATER PAN” persists, have PC board replaced
“WATER PAN NOT FILLING, CHECK WATER SUPPLY”	<ul style="list-style-type: none"> • Water supply shut-off; solenoid clogged or faulty 	<ul style="list-style-type: none"> • Check water shut-off valve; clean or replace solenoid; this warning <u>won't</u> shut down the heat or humidity

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 removeable 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



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