

Figure Number 3-1

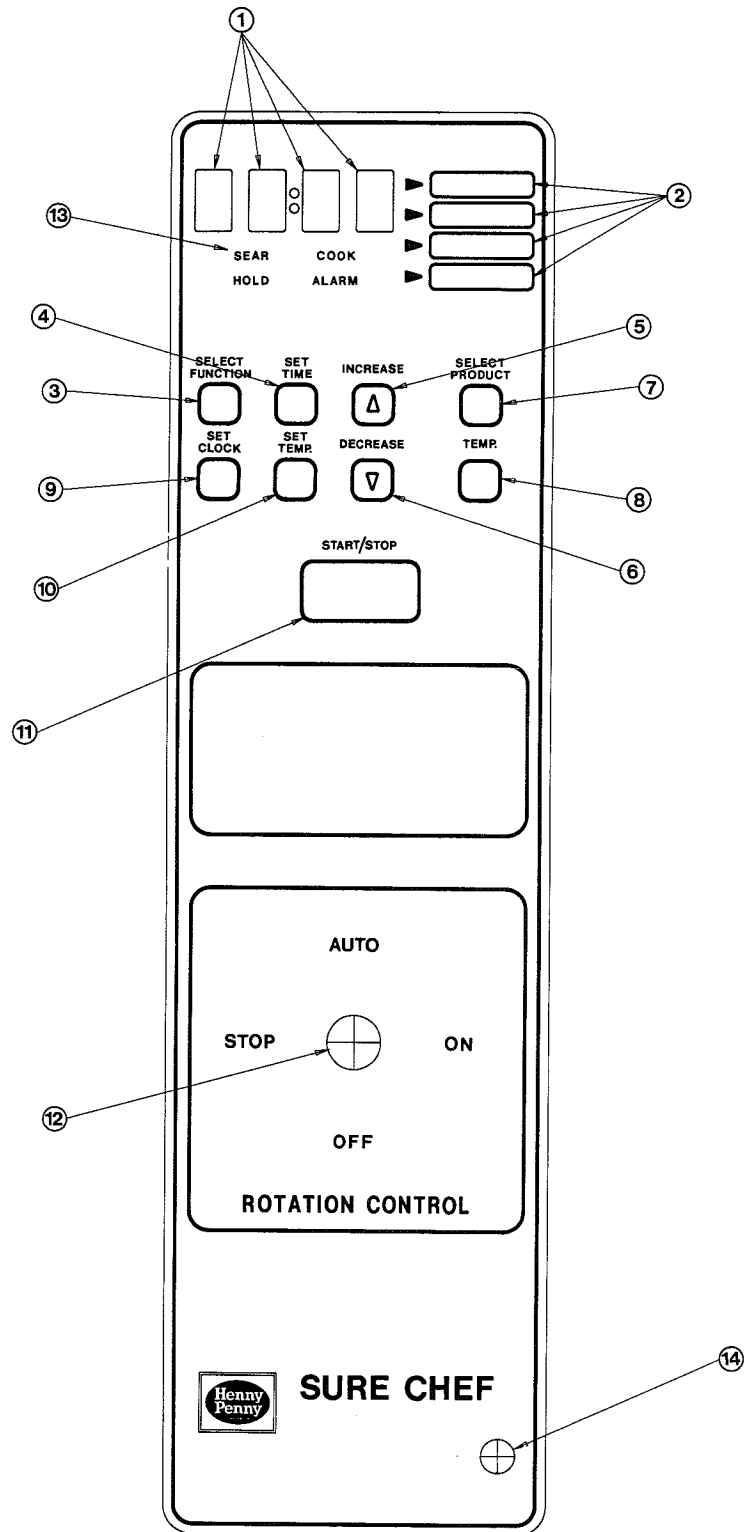


Figure Number 3-1

Item	Description	Function
1	Digital Display	The digital display is a LED type display which shows the temperature of the cabinet and the timer countdown of the cook cycle.
2	Menu Board	The menu board displays the programmed products of the control.
3	Select Function Switch	This switch changes the function of the control such as SEAR, COOK, or HOLD.
4	Set Time Switch	The set time switch allows you to program the time of SEAR, COOK, or HOLD cycle.
5	Increase Change Switch	This switch allows you to increase the time or temperature of a cook cycle.
6	Decrease Change Switch	This switch allows you to decrease the time or temperature of a cook cycle.
7	Select Product	This allows you to select a preprogrammed cook cycle or manual cook cycle.
8	Temperature Switch	By depressing the TEMP switch the unit will display the cabinet temperature.
9	Set Clock Switch	This allows you to set the time of day clock.
10	Set Temp Switch	The set temp switch allows you to program the temperature setpoint of a SEAR, COOK, or HOLD cycle.
11	Start/Stop Switch	This switch will start or stop a SEAR, COOK, or HOLD cycle.
12	Rotation Control Knob	This four position rotary switch controls the action of the rotor, the convection heat, and the rear quartz heater.
13	Function Display	The function display will show you which function the unit is in such as SEAR, COOK, or HOLD. The unit must be in a programmed cycle.
14	Motor Reset Switch	Resetable protector designed to safeguard the motor from electrical overloads.

Section 3 — OPERATION

3-1. Introduction

The Henny Penny Sure Chef control is basically two parts: the computer control and the power/rotor switch. The computer control regulates the cabinet temperature and provides timing and program functions of the rotisserie. The four position rotary switch controls the rotor, convection, heat, and the quartz heaters.

3-2. Setting the Clock

The clock is set by pressing and releasing the SET CLOCK, then pressing the change switches to increase or decrease the displayed time. The control maintains the time as a 12 or 24 hour clock. The flashing "12:00" on power up signifies 12 o'clock noon.

3-3. Manual Mode Operation

In manual mode, the front quartz heater is always "on" and the convection heat and rear quartz heater cycle "off" and "on" to regulate the cabinet temperature.

NOTE

Switches must be depressed within 5 seconds of each other or the control will revert to its previous status.

1. Move the rotation control knob to AUTO. Depress the SELECT PRODUCT switch until the MANUAL light on the menu board is illuminated.

NOTE

Only COOK is programmable in the manual mode.

2. Depress SET TIME to check the cook cycle time (hours: minutes). Depress SET TEMP to check the cook cycle temperature. If a time or temperature needs to be changed, depress INCREASE or DECREASE. Time can be set up to 18 hours and the temperature can be set from 170 °F to 425 °F.

3-3. Manual Mode Operation (Cont'd)

3. After loading product, depress START/STOP switch. Rotor will start turning and the time remaining in the cook cycle will be displayed. The COOK light will also flash off and on, indicating a cook cycle is in progress.
4. The cooking timer will count down until 00:00 is indicated and an end of cycle alarm will sound.
5. Depress the START/STOP switch. The rotor and alarm will stop and the control will regulate to the setpoint temperature.

NOTE

The cabinet temperature can be displayed throughout the cook cycle by depressing the TEMP switch.

3-4. Program Mode Operation

The control has three product cook cycles which may be programmed for specific products. Each cycle may consist of up to three functions, labeled SEAR, COOK, and HOLD. Alarm may be programmed during the SEAR and COOK functions.

1. Depress the SELECT PRODUCT switch and select the desired product cook cycle.
2. Depress the START/STOP switch. Rotor will start turning and the timer countdown will begin.

NOTE

The time that is displayed is the sum of the SEAR and COOK times. Also, the time cannot be adjusted during a cook cycle in programmed mode. The cabinet temperature can be displayed throughout the cook cycle by depressing the TEMP switch.

3. At the end of the cook cycle an alarm will sound indicating the cook cycle is over.

NOTE

If a hold time is not programmed the cycle is ended and alarm turned off by depressing the START/STOP switch. If a hold time is programmed, the unit will sound an alarm and automatically go into the HOLD cycle after the COOK cycle. Hold time remaining will be displayed.

3-5. Power/Rotor Switch

The four position rotary switch controls the rotor, the convection heat, and the rear quartz heater. The switch positions are described below:

OFF Position - The front and rear quartz heaters, the convection heat, and the rotor are off.

AUTO Position - The front quartz heater is on. The control will regulate the temperature using the rear quartz heater and the convection heat. It also controls the rotor off and on.

ON Position - The front quartz heater is on. The control will regulate the temperature using the rear quartz heater and the convection heat. The rotor will turn continuously.

STOP Position - The front quartz heater is on. The control will regulate the temperature using the rear quartz heater and the convection heat. The rotor will not turn.

3-6. Fan Control

The fan runs continuously, except when the control is maintaining a hold function in a programmed cycle. The following is an example of the fans function in the holding mode.

- A. If the cabinet temperature is greater than 250 °F, the fan runs continuously.
- B. If the cabinet temperature is less than 250 °F and the unit is calling for heat, the fan is on.
- C. If the cabinet temperature is less than 250 °F and the unit is not calling for heat, the fan is on for 10 seconds every 2 minutes.

3-7. Automatic Two Temperature Cooking ("Sear")

If automatic two temperature cooking ("sear") is desired, the following is a possible two temperature combination. The rotisserie must be preheated to "sear" temperature in manual mode before loading.

Ex A	Temp.	Sear for approximately 30 minutes. Cook
Sear	350°	time determined by operator depending on
Cook	325°	temperature used, type, and quality of
		product.

3-8. Hold Mode

If product will be held in the Sure Chef immediately after the cook cycle, best results will be obtained if the door is left partially open until the oven temperature cools to the desired hold temperature. Otherwise, product will continue to cook. Keep door closed once the hold temperature is attained.

3-9. Cleaning Procedures

Turn all controls to OFF and disconnect the electrical supply to the unit.

WARNING

Allow the unit to cool before cleaning as the exterior and interior of the cabinet may be hot enough to cause burns.

Daily:

1. Remove the grease tray, grease racks, spindle and discs, and take to a sink to clean them thoroughly.

NOTE

If door of unit is partially open it is designed to close automatically. To keep door open, position door fully open.

2. Clean the exterior and interior with a soft cloth, soap, and water. **DO NOT USE ABRASIVE CLEANERS.**
3. Wipe the control panel with a damp cloth. Do not splash water around controls.
4. Leave the doors open overnight to allow the unit to thoroughly dry.

Weekly:

1. Using a 10 mm. socket or wrench, remove the three acorn nuts securing the blower access cover. (Two acorn nuts RT-105).
2. Take the access cover to a sink and clean thoroughly, especially around the blower vent holes.
3. With a soft cloth, soap, and water, carefully wipe off any grease build up on the thermal sensor.

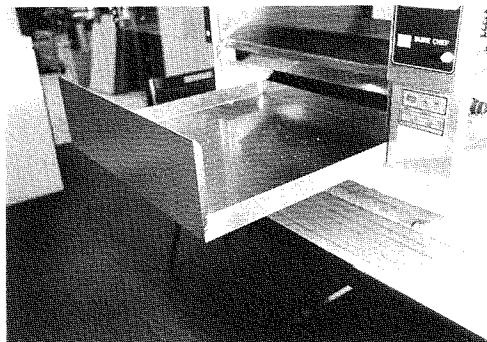
NOTE

The thermal sensor is found protruding through the side panel, once the blower access cover is removed from RT-107. The thermal sensor on RT-105 is found outside the access cover.

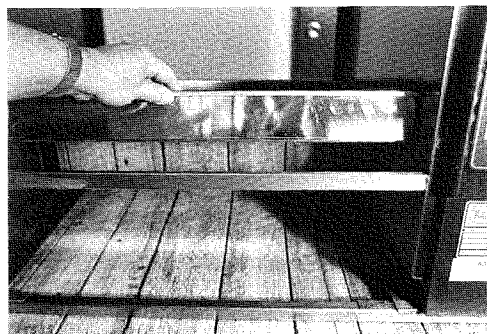
4. Replace blower access cover, securing with the acorn nuts.



Step 2



Step 2



Step 3