

SECTION 3. OPERATING INSTRUCTIONS

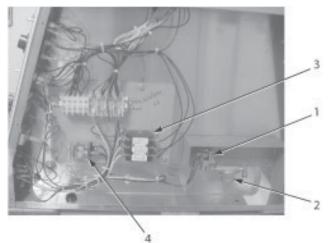
<u>3-1. INTRODUCTION</u>

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

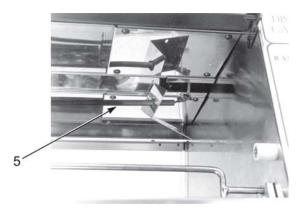
3-2. OPERATING CONTROLS

Figures 3-1 through 3-12 identify and describe the function of all the operating controls and the major components of the cabinet.











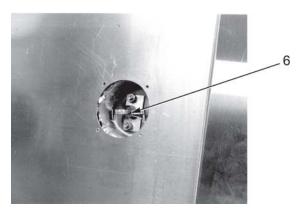


Figure 3-3



Figure 3-4

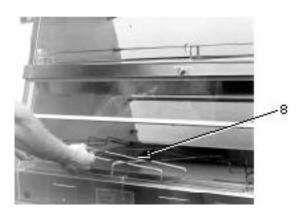


Figure 3-5

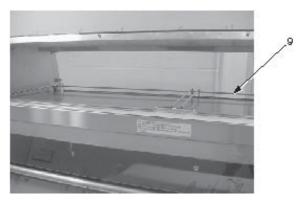


Figure 3-6







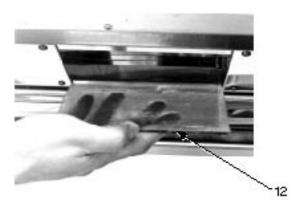


Figure 3-9





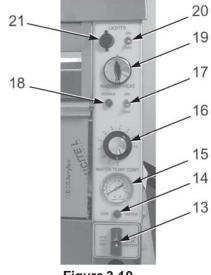


Figure 3-10

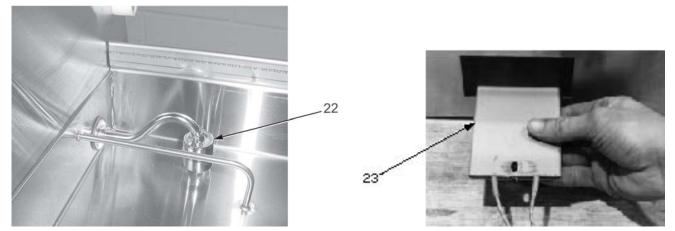


Figure 3-11

Figure 3-12



Fig. No.	Item No.	Description	Function
3-1	1	Water Valve	An electrical solenoid valve energized by the float switch or the water control switch (in manual position) that allows water to flow into the water pan
3-1	2	Water Strainer	A filter to prevent particles plugging the water valve
3-1	3	Contactor	The relay that directs power to the water heaters
3-1	4	Relay	Shuts the heat off to the water pan when a low water condition is sensed by the float switch
3-2	5	Radiant Heater	A long tubular heater mounted in a reflector located in the ceiling panel of the unit
3-3	6	High Temperature Limit	A safety device mounted to the bottom of the water pan which detects an over temperature condition if the water pan runs dry
3-4	7	Perforated Bun Pan	Used over the water pan to allow the humidity to pass thru the chicken
3-5	8	Water Pan Grid	A grid that sets in the water pan to prevent a bun pan from dropping into the water when being lifted out
3-6	9	Pan Support - Top	Tilts the bun pans used in the top toward the customer side of the unit
3-7	10	Light Bulb	A 60 watt rated, long-life bulb that should be replaced by the same wattage bulb
3-8	11	Lamp Socket	A high temperature ceramic socket for holding the light bulb
3-9	12	Tinted Glass	Specially tempered colored glass with a thin film of silicone that protects the light bulbs as well as color the light



Fig. No.	Item No.	Description	Function
3-10	13	Water Control Switch	A three-position switch with center position being OFF; in the position marked AUTOMATIC (up), the water level in the unit will be controlled by the float switch; in the position marked MANUAL (down), the water valve is opened directly by the switch; the MANUAL position is spring loaded so that the water valve will close when the switch is released
3-10	14	Water Light	A light operated directly by the float switch, which when illuminated, indicates low water conditions no matter what position the water control switch is in
3-10	15	Thermometer	Indicates the water temperature
3-10	16	Water Thermostat	An electro-mechanical device used to regulate the water temperature
3-10	17	Power Switch	A two-position, three pole switch used to turn on and off the heat and water control systems
3-10	18	Power Light	A light, when illuminated, indicating when the power switch is on and the heat and water system controls are energized; if the power light goes out during normal operation, this means the water pan high temperature limit has opened indicating that the unit is out of water
3-10	19	Radiant Heat Infinite Regulator	A time proportioning controller, which means the higher the number setting, the greater percentage of time the radiant heat will be on
3-10	20	Light Switch	A two-position, two pole switch used to turn the lights ON and OFF
3-10	21	Light Fuse Holder	A 15 amp protective device for the lighting circuit, that must be replaced by a fuse of the same size and rating



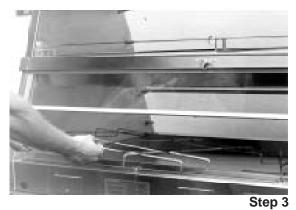
Fig. No.	Item No.	Description	Function
3-11	22	Float Switch	An electro-mechanical sensing device used to automati- cally control the water level in the water pan; the float switch can be inactivated by the water control switch; the float switch illuminates the low water light when it senses a low water condition
3-12	23	Water Heater	Two flat strip heaters, attached to the bottom of the water pan, which measure approximately 3" wide by 25" long, and are rated at 1020 watts each

<u>3-3. START-UP</u>



Before using, the Henny Penny Heated Display Cabinet should be thoroughly cleaned as indicated in the Shut-Down and Cleanup section of this manual.

- 1. Move all switches and controls on the cabinet to the OFF position.
- 2. Turn on power supply for the cabinet at the main circuit breaker.



3. Place the grids in the water pan.



3-3. START-UP (Continued)







- 4. Install the perforated bun pans over the water well. This will help in a more rapid heat up of the water.
- 5. Close the doors.
- 6. Turn the power switch to the ON position.
- 7. Turn the light switch to the ON position.
- 8. Turn the radiant heat switch to the desired setting. We recommend starting at "6" for the lower radiant. If you have upper radiant, start at "4". These settings are adjustable and may change as you become familiar with the food product in this unit.
- 9. Turn the water control switch to AUTOMATIC.
- 10. After approximately one minute, turn the water thermostat to the desired setting. We recommend about 3.5 to 4 or a water temperature of 150°F.
- 1. Place product on wire grids in the pans.
- 2. Serve product from the outside edges <u>first</u>. The product closest to the door opened often will cool fastest.
- 3. Only leave the doors open when demand requires. During slow periods, keep the doors closed.



When checking the HCW to make sure it's holding the product properly, use a temperature probe or pocket thermometer on the product and the water in the bottom of the unit. The product is kept warm by radiant heat and checking the air temperature inside the HCW will NOT indicate if the product is holding at the proper temperature. Also, even though the unit has a thermometer on the controls for the water temperature, it may not accurate.

<u>3-4. OPERATION WITH</u> <u>PRODUCT</u>



<u>3-5. SHUT-DOWN AND</u> <u>CLEANUP</u>



Step 6

- 1. Turn the water thermostat to OFF.
- 2. Turn the radiant heat to OFF.
- 3. Turn the water control switch to OFF.
- 4. Open the doors.
- 5. Remove all the pans.
- 6. Remove the drain standpipe.
- 7. Remove the grids from the water pan and clean with soap and water at sink.
- 8. If cleaning a five-pan unit (HCW-5), or eight-pan unit (HCW-8), remove wire pan support from top section and clean with soap and water at sink.



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 spray the unit with water, such as, with a garden hose. Failure to follow this caution could cause component failure.

- 9. Clean all surfaces with a soft cloth, soap, and water.
- 10. Clean around electrical controls with a damp cloth.
- 11. Install the drain standpipe.
- 12. Turn off the lights and power switch.
- 13. Leave the doors open until ready to use again.