



Henny Penny
Blast Chiller/Freezer
Models BCF-24/65/110
BCM-110

SERVICE MANUAL

Henny Penny Blast Chiller/Freezer



Model BCF-24
Model BCF-65



Model BCF-110/BCM-110

LIMITED WARRANTY FOR HENNY PENNY APPLIANCES

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 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. To validate this warranty, the registration card for the appliance must be mailed to Henny Penny within ten (10) days after installation.

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 and 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 represented 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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SECTION 1. INTRODUCTION

1-1. BLAST CHILLER/ FREEZER

The Henny Penny Blast Chiller/Freezers are designed to carry out fast refrigeration and freezing of food products. The units are electronically controlled for easy use and for consistent operation.

1-2. FEATURES

- Interior and Exterior made of 304 Stainless Steel
- Electronic Controls
- Manual De-icing of the Interior
- Multi-Sensored Frigiprobe food probe
- Easily Maintained
- Automatic Evaporation for Deicing water
- The BCF-24 will Chill up to 10.9 kg (24 lbs) of Product
- The BCF-65 will Chill up to 29.5 kg (65 lbs) of Product
- The BCF-110 chills up to 50 kg. (110 lbs) of Product
- HACCP Printer capabilities (optional)

1-3. PROPER CARE

As in any unit of food service equipment, the Blast Chiller/Freezer does require care and maintenance. Suggestions for the proper care and maintenance are contained in this manual.

The conscientious use of the recommended procedures, coupled with regular maintenance, will result in few repairs to the equipment. When such repairs are required, they may be accomplished by following the repair steps contained in this manual.

1-4. ASSISTANCE

Should you require outside assistance, just call your local independent distributor maintained by Henny Penny Corporation.

In addition, feel free to contact our corporate headquarters in Eaton, Ohio. Dial 800-417-8405 toll free, or 937-456-8405.

1-5. SAFETY

The Henny Penny Blast Chiller/Freezer has many safety features incorporated. However, the only way to ensure a safe operation 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 safety related, the words WARNING, CAUTION, and NOTE are used. Their usage is described below.

WARNING

The word WARNING is used to alert you to a procedure, that if not performed properly, might cause personal injury, such as burns and/or loss of sight, and damage to the unit.

CAUTION

The word CAUTION is used to alert you to a procedure that, if not performed properly, may damage the unit, or product.

NOTE

The word NOTE is used to highlight especially important information.

SECTION 2. INSTALLATION

2-1. INTRODUCTION

This section provides the installation for the Henny Penny Blast Chiller/Freezer.

NOTE

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

WARNING

Do not puncture the skin of the Blast Chiller/Freezer with drills or screws, as component damage or electrical shock could result. Also, **Do Not** lay the unit on its side. If the unit has been on its side, the unit must be in an upright position for at least an hour before power is applied to the unit. Check all components for signs of being loose or damaged, and make sure the system has refrigerant. Failure to follow these instructions may cause damage to the components.

2-2. UNPACKING

The Henny Penny Blast Chiller/Freezer has been tested, inspected, and expertly packed to insure arrival at its destination in the best possible condition. The rack supports are secured inside the unit with cardboard, and the slides for the racks are packed inside the unit. The cabinet rests on a wooden skid and is then packed inside a heavy cardboard carton with sufficient padding to withstand normal shipping treatment.

NOTE

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 Blast Chiller/Freezer from the carton, you should:

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

WARNING

The BCF-24 weighs about 250 lbs (112.5 kg), the BCF-65 about 340 lbs (153 kg), and the BCF/BCM-110 about 364 lbs (165 kg). Care should be taken when lifting unit to prevent personnel injury.

2-2. UNPACKING
(Continued)

- 4. Open door and remove packing from racks, and the horizontal slides from the inside of the unit.
- 5. Peel off any protective covering from the exterior of the cabinet.
- 6. Install the slides onto the verticle racks.
- 7. Your Blast Chiller/Freezer is now ready for operation.



If the blast chiller/freezer has been laid on its side, the unit must be sitting upright for at least an hour before applying power to the unit. Check all components for signs of being loose or damaged, and make sure the system has refrigerant. Failure to follow these instructions may cause damage to the components. Failure to follow these instructions could cause damage to the compressor.

NOTE

Be certain to save any literature that is packed inside the cabinet, or separate boxes.

2-3. ELECTRICAL

The Blast Chiller/Freezer is available as a 208, 230, or 200 VAC, 50 or 60 Hz., single phase unit, both for domestic and international use. The data plate, located on the left side of the unit, will specify the correct electrical supply. The BCF-24 and 65, are shipped with a 6 foot, 7 inch (2 m.) cord and plug, and requires a grounded receptacle with a separate electrical line protected by a fuse or circuit breaker of the proper rating.



The cabinet must be adequately and safely grounded according to local electrical codes to prevent the possibility of electrical shock.

Refer to the table below for electrical ratings:

Model No.	Volts	Watts	Amps	Freq.	Phase
BCF-24	208	2300	4.3	60	1
	230	1800	9	50	1
	200	1800	11	50	1
BCF-65	208	3000	7	60	1
	230	2900	13	50	1
	200	2500	12	50	1
BCF-110/	208-240	4600	17	60	3
BCM-110	400	3100	9	50	3
	200	3800	17	50-60	3

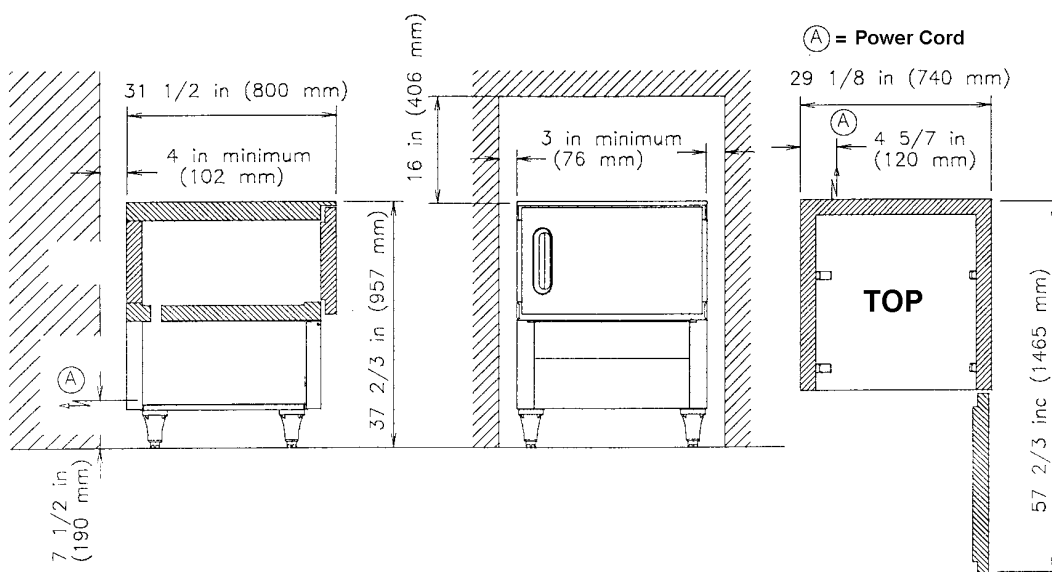
2-4. LOCATION

The BCF-24, BCF-65, and BCF/BCM-110 should be placed in an area where the doors can be opened, for loading and unloading, without interruption. For proper operation, the cabinet must be level, and can be leveled by means of the adjustable legs.

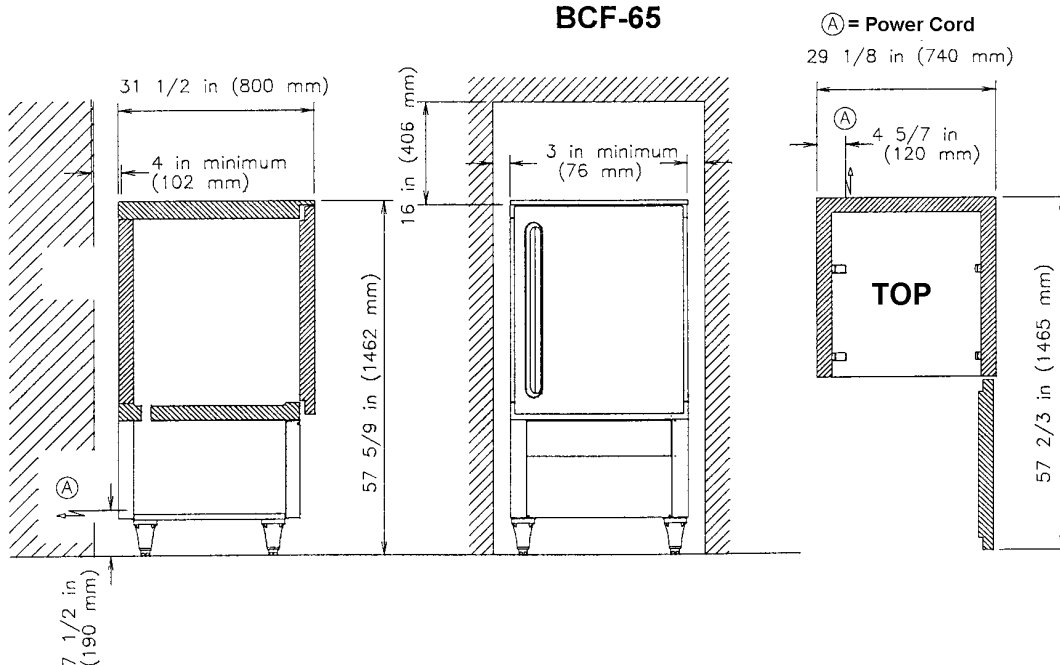
For maximum efficiency, if the air temperature of the premises is more than 100° F (38° C), the room should have adequate ventilation, taking into account for the heat emitted by the unit.

Minimum clearances around the unit, especially from sources of heat, are shown in the diagrams below:

BCF-24

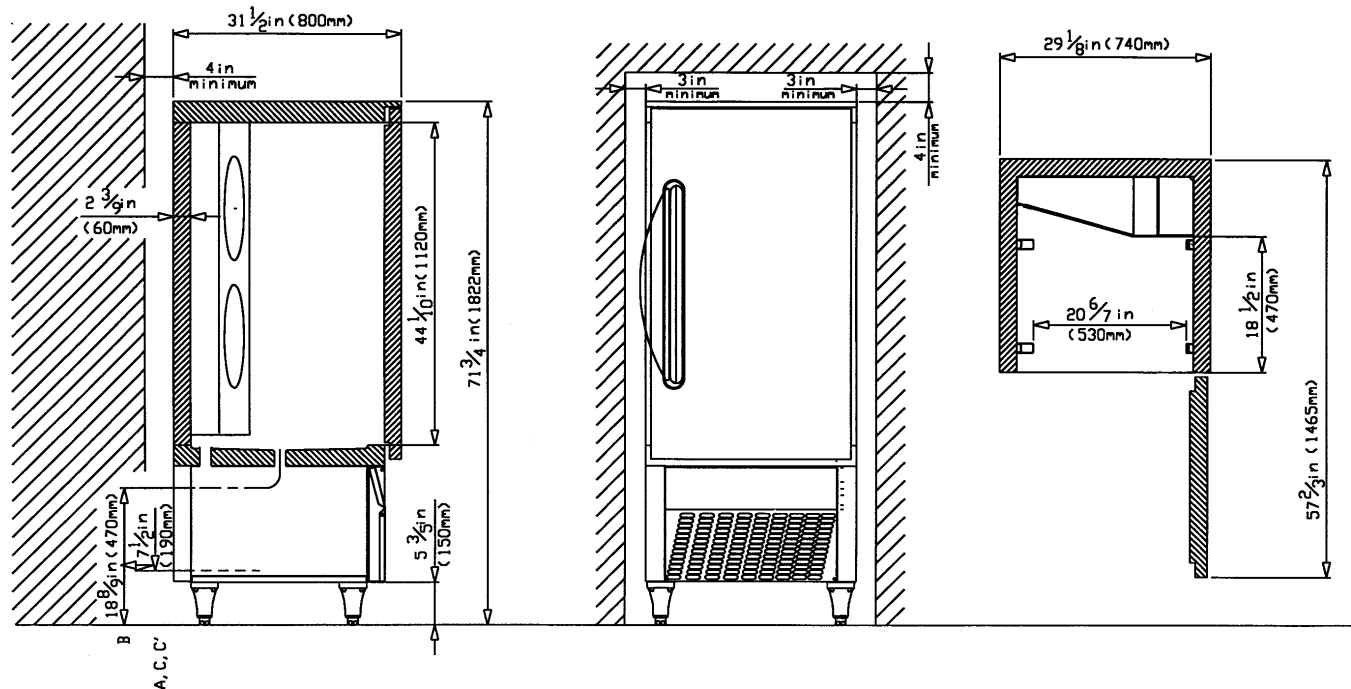


BCF-65



2-4. LOCATION (Continued)

BCF/BCM-110



2-5. REFRIGERANT INFORMATION

	Refrigerant Type	Amount of Refrig.	Design Pressure	
			High	Low
BCF-65	R404A	5.8 lbs (2.6 kg)	345 psig (23.8 bar)	190psig (13.1 bar)
BCF-24	R404A	2.4 lbs (1.1 kg)	335 psig (23.1 bar)	195 psig (13.4 bar)
BCF-110/ BCM-110	R404A	3.3 lbs (1.5 kg)	425 psig (29.3 bar)	174 psig (12.0 bar)

2-6. COMPRESSOR SIZE

BCF-24
.75 Horsepower

BCF-65
1.5 Horsepower

BCF/BCM-110
2.5 Horsepower

SECTION 3. OPERATION

3-1. INTRODUCTION

This section provides operating procedures for the Blast Chillers. Sections 1, 2, and 3 should be read, and all instructions should be followed before operating the cabinet.

This section also contains an explanation of all controls and components and information on operating procedures and daily maintenance.



If the blast chiller/freezer has been laid on its side, the unit must be sitting upright for at least an hour before applying power to the unit. Check all components for signs of being loose or damaged, and make sure the system has refrigerant. Failure to follow these instructions may cause damage to the components. Failure to follow these instructions could cause damage to the compressor.

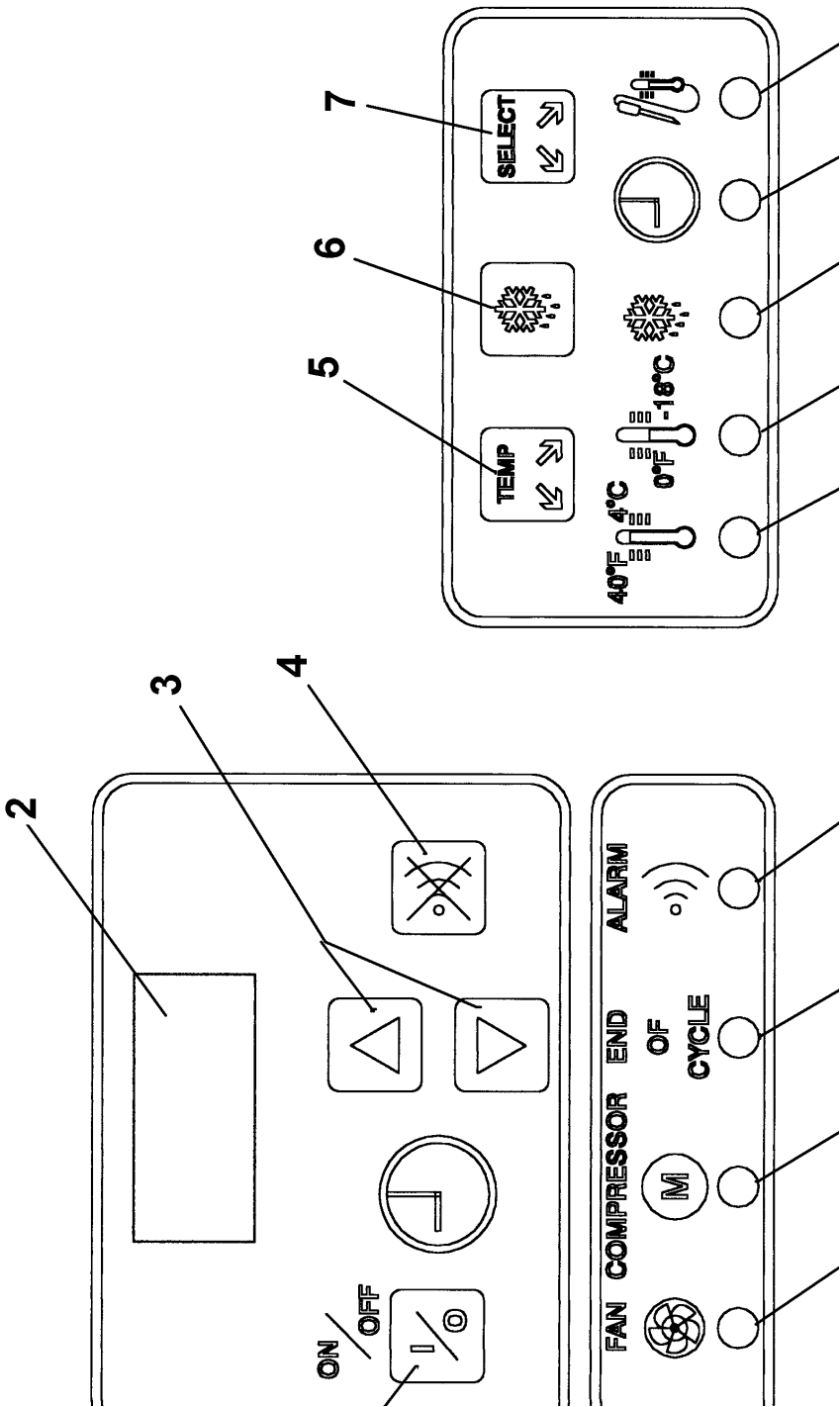
3-2. OPERATING CONTROLS

Pages 3-1 to 3-4 identifies and describes the function of all the operating controls.

Fig. No.	Item No.	Description	Function
3-1	1	On/Off Button	The On/Off button, when pressed, is a button on the control panel that starts a chilling or freezing cycle. It also must be pressed before any changes to the controls can be made, and to start and stop the De-ice cycle.
3-1	2	Digital Display	The Digital Display shows the temperatures, the time (in a timing cycle), and the information in the technical mode.
3-1	3	Up and Down Arrows	The Up and Down Arrows are used when changing times or settings.
3-1	4	Alarm Button	The Alarm button is used to stop the optional alarm buzzer and to enter the technical mode.
3-1	5	Temp Button	The Temp button is used to select either the chilling mode or the freezing mode.
3-1	6	De-ice Button	The De-ice button is used to remove ice that may have formed on the evaporator during a chilling or freezing cycle.

3-2. OPERATING CONTROLS (Continued)

Fig. No.	Item No.	Description	Function
3-1	7	Select Button	The Select button is used to choose between a timing cycle or a cycle using the food probe.
3-1	8	Fan LED	The Fan LED is a green light which illuminates when the fan is running.
3-1	9	Compressor LED	The Compressor LED is a green light which illuminates when the compressor is running.
3-1	10	End-of-Cycle LED	The End-of-Cycle LED is a green light which illuminates at the end of a timing cycle, or food probe cycle.
3-1	11	Alarm LED	The Alarm LED is a red light which illuminates when the unit senses a fault in the system. (Ex: AL 1, AL 2, etc.).
3-1	12	Chill LED	The Chill LED is a green light which illuminates when the chilling mode is selected.
3-1	13	Freeze LED	The Freeze LED is a green light which illuminates when the freezing mode is selected.
3-1	14	De-ice LED	The De-ice LED is a green light which illuminates when the de-ice button is pressed.
3-1	15	Timer LED	The Timer LED is a green light which illuminates when the timing cycle is selected.
3-1	16	Frigiprobe LED	The Frigiprobe LED is a green light which illuminates when the food probe mode is selected.



3-3. BASIC OPERATION

The Henny Penny Blast Chillers chills food products with a core temperature of 149°F (65°C), down to 40°F (4°C) within 4 hours. They also freeze food products with a core temperature of 149°F (65°C), down to 0°F (-18°C) within 4 hours and 30 minutes, (room ambient temperature may impact time it takes to reach the desired temperature). But, for the above statements to be accurate, the following conditions must be met:

- a. The food product must not be thicker than 1¾ to 2 inches (40 to 50 mm.)
- b. Meats should be placed directly onto the racks, but products in pans should be covered if possible. The steam from the product can form ice on the evaporator, which will increase the chilling or freezing time.
- c. A minimum clearance of 1 inch (25 mm) between pans.
- d. The best dishes or pans to use are stainless steel or aluminum. Do not use polycarbonate (plastic) pans. The polycarbonate acts as an insulator around the food product and makes it hard to chill.
- e. Do not exceed the product weight capacity specified by the particular model of blast chiller.

MODEL	Chill Capacity	Freeze Capacity
BCF-24	24 lb. (10.8 kg)	16 lb. (7 kg)
BCF-65	65 lb. (28.8 kg)	32 lb. (15 kg)
BCF/BCM-110	110 lb. (50.0 kg)	55 lb. (24.75 kg)

Start-up

1. Load all the product at one time, so the door does not need to be opened while in operation.
2. If using the food probe, place probe into product that is located on the left side, middle of the unit.
3. Press the ON/OFF button to turn unit on. The fan and compressor LEDs should come on after 25 seconds.
4. Press the Temp button to select the chilling mode or the freezing mode.

NOTE

The chilling or freezing LEDs, and the timing or food probe LEDs will stay on with the power switch turned to the OFF position.

3-3. BASIC OPERATION (Continued)

5. Press the Select button to choose the food probe mode or the timing mode. With the Frigiprobe mode selected, the digital display will alternately show the core temperature of the product, and the elapsed time of the cycle. If the timing mode is selected, the digital display will alternately show the air temperature and the time (hours and minutes) remaining in the cycle.

NOTE

The buzzer will sound in 15 seconds after the food probe mode is selected, unless the temperature is above 140°F (60°C). Then the buzzer will sound when 140°F (60°C) is reached.

6. Set the time in the timing cycle, if necessary, using the Up and Down buttons. The time is affected by the thickness of the food product, weight, food loading temperature, and food's packaging. The buzzer will sound 15 seconds into the timing cycle.

NOTE

Avoid opening the door once the cycle has started. This will lengthen the time it takes to reach the desired temperature.

7. At the end of the cycle (40°F (4°C) in the food probe mode) the buzzer will sound and the unit will automatically start the hold cycle. The buzzer will sound for 30 seconds, or press the Alarm button to stop it. In the hold cycle, the product will be held at 37°F (3°C) in the chilling mode, or at -0.4°F (-18°C) in the freezing mode.
8. The product can remain in the unit for up to 12 hours, or can be removed from the unit and placed in a cold storage case.

3-3. BASIC OPERATION
(Continued)

A temperature conversion chart is provided for your convenience:

Temperature Conversion Chart

88°C	190°F
80°C	176°F
70°C	158°F
65°C	149°F
60°C	140°F
50°C	122°F
40°C	104°F
30°C	86°F
10°C	50°F
4°C	40°F
0°C	32°F
-10°C	14°F
-20°C	-4°F
-30°C	-22°F
-40°C	-40°F

3-4. DE-ICING

Henny Penny recommends to perform the de-icing process after every 3 cycles, and at the end of each day. This will eliminate any ice that may have formed around the evaporator during the chilling or freezing cycles. Failure to follow this procedure will increase the time it takes to cool the product and may lead to unsafe product.

1. Remove all product from the unit.
2. Open the door.
3. Press the ON/OFF button to turn the unit on.
4. Press the De-ice button. The digital display will now show “d. 01”. The compressor will not come on, but the evaporator fan will come on and pull room temperature air across the evaporator.
5. Allow the de-ice cycle to run for a minimum of 10 minutes and a maximum of 25 minutes. The unit will automatically turn off when the evaporator has been de-iced, and reached a temperature of 50°F (10°C).

NOTE

If the above procedures does not remove all the ice from the evaporator, the length of time, and the temperature at which the de-ice cycle turns the unit off, can be adjusted. See the Programming section.

3-5. CLEANING

Daily:

1. Remove all electrical power supplied to the unit by unplugging the power cord from the wall, or by turning off the wall circuit breaker.
2. Remove all product from the unit.
3. Remove the racks and pans from the unit and clean with soap and water at a sink.
4. Clean all surfaces with a soft cloth, soap and water. **DO NOT USE ABRASIVE CLEANSERS.**

CAUTION

DO NOT use abrasives, such as steel wool, or abrasive cleaners, such as, chlorine, bromine, iodine, or ammonia chemicals to clean the unit. These will deteriorate the stainless steel and greatly reduce the life of the unit.

5. Clean around the electronic controls and the door seal with a soft, damp cloth.

CAUTION

DO NOT use large quantities of water, or a spray hose to clean the unit. Damage to the components could result.

6. Reconnect the electrical power to the unit and unit is now ready for operation.

Monthly:

At least once a month the air condenser needs to be cleaned of dust or obstructions for the unit to run efficiently and to reduce energy use of the unit.

1. Remove all electrical power supplied to the unit by unplugging the power cord from the wall, or by turning off the wall circuit breaker.
2. Using a flathead screwdriver, remove the screws from the front panel of the unit. Pull panel down and press in on the side of the panel to release the tabs, and remove the panel from the unit.

3-5. CLEANING (Continued)

3. Use a vacuum cleaner, or soft brush to remove the dust, or other obstructions from the condenser.
4. Finish cleaning with compressed air if possible.

CAUTION

DO NOT use a wire brush to clean the condenser, or damage to the condenser could result.

5. Replace the front panel, and reconnect the electrical supply, and unit is now ready for use.

**3-6. SEASONAL OR
PROLONGED SHUTDOWN**

1. Remove all electrical power supplied to the unit by unplugging the power cord from the wall, or by turning off the wall circuit breaker.
2. Make sure the inside of the unit is clean and completely dry.
3. Leave the door slightly ajar to prevent smells from developing inside the unit.

3-7. PROGRAMMING

Information about the operation settings can be accessed by pressing the Alarm button. These settings can also be changed while in the different steps. The following information can be accessed:

NOTE

After pressing the Alarm button, a delay will occur before the desired number will appear in the display, and the number in the left column will show for 2 seconds. You then only have 12 seconds to change the setting.

00

1. Not Available at this time.

01

2. Not Available at this time.

02

3. **Internal air temperature.** Press the Alarm button three times and “02” flashes, then digital display shows the air temperature during a food probe cycle.

03

4. **Evaporator temperature.** Press the Alarm button 4 times and “03” flashes, then digital display shows the evaporator temperature during the de-icing cycle.

04

5. **Type of program setting indicated by the jumper link located on the control board.** Press the Alarm button 5 times and “04” flashes, then digital display shows a number between 5 and 9, which indicates the position of the jumper on the control board. The control panel area does not have to be accessed to obtain the information.(See chart at left).Henny Penny controls should show a “9” in the display.

Top of Control Box

APPLICATION	Jump link position	Code N°
Blast Chiller without frigiprobe (Quick Freezing operation impossible)		5
Blast Chiler with frigiprobe (Quick Freezing operation impossible)		6
Blast Chiller / Freezer (mixed) without Frigiproge		8
Blast Chiller / Freezer (mixed) with Frigiproge		9

Bottom of Control Box

05

6. **Temperature of the holding cycle, after the chilling or freezing cycle.** Press the Alarm button 6 times and “05” flashes, then digital display shows the air temperature. This is the temperatures the unit will stay at during the hold cycle.

3-7. PROGRAMMING (Continued)

The holding temperature can be changed at this time by using the Up and Down buttons. Factory setting for air temperature is 37°F (3°C), in the chilling mode, and 0°F (-18°C) in the freezing mode. The minimum temperature setting is 32°F (0°C) in the chilling mode, and -31°F (-35°C) in the freezing mode. The maximum is 50°F (10°C) in the chilling mode and 32°F (0°C) in the freezing mode.

06

7. **Maximum duration of de-icing cycle (minutes).** Press the Alarm button 7 times and the digital display will show the time duration of the de-icing cycle. The factory setting is 25 minutes, but this can be changed to a maximum setting of 60, or a minimum of 25, by using the Up and Down buttons.

07

8. **Evaporator temperature for the end of de-icing cycle.** Press the Alarm button 8 times and the digital display will show the evaporator temperature at which the controls will automatically turn off the de-icing cycle. The factory setting is 77°F (25°C), but this can be changed to a maximum setting of 59°F (15°C), or the minimum of 50°F (10°C), by using the Up and Down buttons.

08

9. **Temperature differential before high air temperature alarm.** Press the Alarm button 9 times and the digital display will show the number of degrees, above the holding temperature, at which an alarm will sound, indicating the hold temperature is too high.

The factory air temperature setting is 27°F (15°C), but can be changed to a maximum setting of 54°F (30°C), or a minimum temperature of 7°F (4°C) by pressing the Up or Down buttons.

09

10. **Temperature differential before low air temperature alarm.** Press the Alarm button 10 times and the digital display will show the number of degrees, below the holding temperature, at which an alarm will sound, indicating the hold temperature is too low.

The factory air temperature setting is 27°F (15°C), but can be changed to a maximum setting of 54°F (30°C), or a minimum of 18°F (10°C) by pressing the Up and Down buttons.

3-7. PROGRAMMING (Continued)

10

- 11. The duration of time the temperatures, (in 9 and 10 above), must remain at before the alarms will sound.** Press the Alarm button 11 times and the digital display will show the time at which the high and low temperatures (no. 9 and 10 above) must remain at, before the alarm will sound.

The factory setting is 20 minutes, but can be changed to a maximum setting of 60 minutes, or a minimum of 10 minutes by pressing the Up and Down buttons.

This means, that the temperature must remain at a too high, or too low temperature for 20 minutes before an alarm will sound.

11

- 12. International Only. A Frigiprobe sensor temperature which can turn off the compressor, in a chilling cycle, to prevent freezing of the product.** Press the Alarm button 12 times and the digital display will show the temperature, at which a sensor in the Frigiprobe will turn off the compressor during a Frigiprobe mode. This will prevent the outer surfaces of the product from freezing, however the cooling time will be greatly increased.

The factory setting is 39°F (4°C), but can be changed to a maximum setting of 122°F (50°C), or a minimum of 32°F (0°C) by pressing the Up and Down buttons.

NOTE

This function will only activate when the factory setting is changed to above 40°F (4°C). **England must have a setting of 3°C (37°F) or lower.**

12

- 13. Re-initialize the controls to factory settings.** Press the Alarm button 13 times and the digital display will show “dEF”, at which time the Up button is pressed and the unit will shut down. Re-initialization is now complete.

NOTE

After re-initialization, the controls will default back to factory settings. The temperature will be in Celsius and the values in steps 12, 16, and 18, of this section, will need to be checked to be accurate for the country in which the unit is installed.

3-7. PROGRAMMING (Continued)

20

14. **Blast chilling, low side air temperature limit, when using the Frigiprobe, in step 12 of this section.** Press the Alarm button 14 times and the low side air temperature, at which the compressor cycles on and off, will show in the display. This temperature is used in preventing the product from freezing, while in the chilling mode, which is described in step 12.

The factory setting is -4°F (-20°C), but can be changed to a maximum setting of 32°F (0°C), and a minimum setting of -31°F (-35°C), by using the Up and Down buttons.

21

15. **Blast chilling, high side air temperature limit, when using the Frigiprobe, in step 12 of this section.** Press the Alarm button 15 times and the high side air temperature, at which the compressor cycles on and off, will show in the display. This temperature is used in preventing the product from freezing, while in the chilling mode, which is described in step 12.

The factory setting is 32°F (0°C), but can be changed to a maximum setting of 50°F (10°C), and a minimum setting of 23°F (-5°C), by using the Up and Down buttons.

22

16. **Frigiprobe, end of cycle temperature setting.** Press the Alarm button 16 times, and the temperature at which ends the food probe cycle and starts the hold cycle, will show in the display.

The factory setting is 39°F (4°C), Blast chilling; 0°F (-18°C) Blast freezing. The Blast chilling is factory set at the maximum setting, but can be changed to a minimum setting of 32°F (0°C), by using the Up and Down buttons.

The Blast freezing temperature can be changed to a maximum temperature of 32°F (0°C), and a minimum temperature of -31°F (-35°C), by using the Up and Down buttons.

NOTE

The maximum settings for U.S.A. is **39°F (4°C)**, and for England is **37°F (3°C)**.

3-7. PROGRAMMING (Continued)

23

17. **Frigiprobe temperature for when the buzzer sounds at the start of a cycle.** Press the Alarm button 17 times, and the temperature that the buzzer will sound when the product has reached the “danger zone” temperature, and must be cooled to a “safe” temperature within the recommended time, will be shown in the display.

The factory setting is 140°F (60°C), but can be changed to a maximum setting of 176°F (80°C), and a minimum setting of 122°F (50°C), by using the Up and Down buttons.

NOTE

The settings for the U.S.A. must be 140°F (60°C) and for England, 158°F (70°C).

30

18. **Selecting Fahrenheit or Celsius.** Press the Alarm button 18 times and °F or °C will show in the display. Use the Up and Down buttons to toggle from °F to °C, or vice versa.

SECTION 4. TROUBLESHOOTING

4-1. INTRODUCTION

This section provides troubleshooting information in the form of an easy to read table.

If a problem occurs during the first operation of a new cabinet, recheck the installation per section 2 of this manual.

Before troubleshooting always recheck the operating procedure per section 3 of this manual.

4-2. TROUBLESHOOTING

To isolate a malfunction proceed as follows:

- 1. Clearly define the problem (or symptom) and when it occurs.
- 2. Locate the problem in the troubleshooting table.
- 3. Review all possible causes, then one-at-a-time work through the list of corrections until the problem is solved.

WARNINGS

In the event of a system failure, the digital display will show an alarm message. These messages are coded; “AL 1”, “AL-2”, “AL-3”, “AL-5”, and “AL-6”. When an alarm occurs, the red alarm LED will illuminate and a buzzer (optional) will sound . Press the Alarm button to stop the buzzer.

NOTE

The unit can operate on Auto Back-up if an alarm sounds for a faulty probe. Must select the timing mode, and enter a time.

Display	Cause	Correction
AL-1	Faulty air temperaure probe	Replace the probe. Unit can operate on Auto Back-up until a new probe is installed.
AL-2	Faulty evaporator probe	Replace the probe. The de-icing cycle can operate at 50% of the setting in step 7 of the Programming section.
AL-3	Faulty Food Probe	Replace the probe. The food probe mode will not operate, but the unit will operate in the timing mode.

4-2. TROUBLESHOOTING (Continued)

ALARMS

Display	Cause	Correction
AL-5	Temperature too low in the hold mode.	Faulty control board - replace control board. Faulty contactor - replace contactor.
AL-6	Temperature too high in the hold mode.	Faulty control board - Replace board. Door opened too much - Make sure door stays closed as much as possible.

Problem	Cause	Correction
The evaporator is iced-up after a de-icing cycle.	<p>The door was closed</p> <p>Evaporator temperature at end of de-icing cycle too low.</p> <p>Maximum time of de-icing cycle too short.</p>	<p>Open the door when following the de-icing procedure.</p> <p>Increase the setting of step 8 in Section 3.</p> <p>Increase the setting of step 7 in Section 3.</p>
Too much water on evaporator fins.	The unit has been shut down without a de-icing cycle.	Start a de-icing cycle.
Slow to decrease in temperature (decline in performance)	<p>Compressor not working properly</p> <p>Evaporator fan not working properly</p> <p>Temperature of room too high.</p> <p>Back of unit too close to the wall.</p>	<p>Check compressor and replace if necessary.</p> <p>Check the fan and replace if necessary.</p> <p>Ventilate the room.</p> <p>Change the location of the unit.</p>

4-2. TROUBLESHOOTING (Continued)

Problem	Cause	Correction
Slow to decrease in temperature (decline in performance)	Condenser obstructed by dirt. Evaporator iced up. Refrigerating problem	Clean the Condenser. Perform a de-icing cycle. Check refrigeration circuit and components.
Display temperature does not match the actual inlet air temperature. (No alarm)	In Frigiprobe mode, the display shows the product temperature. In timer mode, or hold mode, the probe may be showing the wrong temperature.	Normal Ohm out the probe and check the reading with the table on page 4-5. Change the probe if it is out of tolerance.
Green compressor indicator light on and the compressor not working, or working sometimes.	Compressor and condenser fan do not work: - Faulty contactor - Faulty control board relay-no voltage across terminals 10-11. Compressor works, but condenser fan does not: - Faulty condenser fan Compressor and condenser fan work together: - Faulty protection component for the compressor (overload protector, potential relay, start and run capacitor) - Faulty overload protector of condenser fan.	Check contactor and change if necessary. Replace control board. Replace fan. Check items and replace if necessary. Check fan and replace if necessary.

4-2. TROUBLESHOOTING (Continued)

Problem	Cause	Correction
Green compressor indicator light off and compressor is working.	<p>Voltage across terminals 10-11 of control board:</p> <ul style="list-style-type: none"> - Control board relay bad <p>Replace control board.</p> <p>No voltage across terminals 10-11 of control board:</p> <ul style="list-style-type: none"> - Faulty contactor. <p>Replace contactor.</p>	
Green fan indicator light on and fan(s) not working.	<p>Voltage across terminals 8-9 of control board.</p> <ul style="list-style-type: none"> - Fan or capacitor bad - Fan thermo-switch tripped. <p>Replace fan or its capacitor.</p> <p>Allow the fan motor to cool to see if the fan comes back on. If the fan does not come back on, or it keeps tripping, replace the fan.</p> <p>No voltage across terminals 8-9 of control board:</p> <ul style="list-style-type: none"> - Faulty control board relay. <p>Replace control board.</p>	
All indicator lights off and On/Off switch will not operate.	<p>Check electrical supply.</p> <p>Plug unit into receptacle, or reset wall circuit breaker.</p> <p>Fuse of control board blown.</p> <p>Change the fuse.</p> <p>No voltage from the control board transformer.</p> <p>Change the control board.</p> <p>Connector between the control board and display board not connected properly.</p> <p>Check the connection.</p> <p>Bad wire in the connector between the control board and display board.</p> <p>Replace the connector.</p>	

SECTION 5. MAINTENANCE

5-1. INTRODUCTION

This section provides procedures for the checkout and replacement of the various parts used within the Blast Chiller/Freezer. Before replacing any parts, refer to the Troubleshooting section. It will aid you in determining the cause of the malfunction.

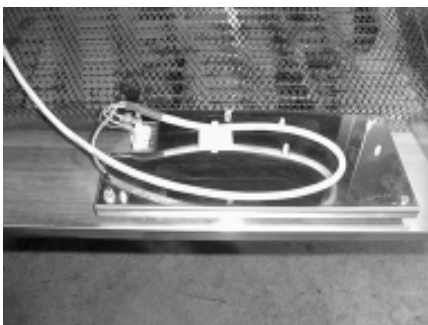
5-2. MAINTENANCE HINTS

1. You may want to use a multimeter to check the electric components.
2. When the manual refers to the circuit being closed, the multimeter should read zero unless otherwise noted.
3. When the manual refers to the circuit being open, the multimeter will read infinity.

5-3. COMPRESSOR, DRIER, EXPANSION VALVE, SIGHT GLASS, AND CONDENSER FAN

These parts involve manipulating the refrigerant in the system. Any removal, or adjustments to these parts must be handled by a certified refrigeration expert.

5-4. DISPLAY BOARD AND AUXILIARY DISPLAY BOARD

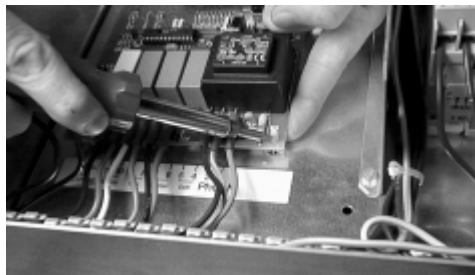
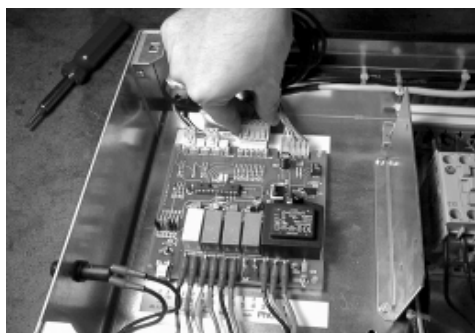


WARNING

Remove the electrical power supplied to the unit by unplugging the unit or by turning off the wall circuit breaker, or electrical shock could result.

2. Using a Phillips head screwdriver, remove the two screws securing the front panel, and lower the panel.
3. Pull the connector from the corner of the display board.
4. Using a flathead screwdriver, remove the screws securing the bracket to the panel, and pull the bracket from the panel.
5. Using a flathead screwdriver, push in on the clips on the plastic studs and pull the studs through the bracket. Remove the display board from the bracket.
6. Install the new board in reverse order.

5-5. CONTROL BOARD



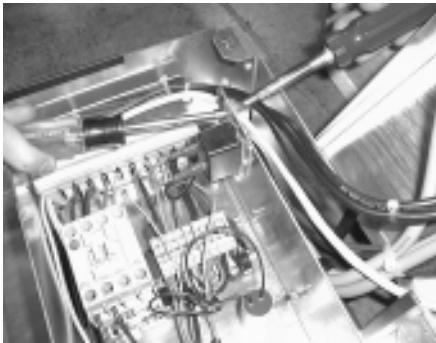
1. Remove the electrical power to the unit.

WARNING

Remove the electrical power supplied to the unit by unplugging the unit or by turning off the wall circuit breaker, or electrical shock could result.

2. Using a Phillips head screwdriver, remove the two screws securing the front panel, and lower the panel.
3. Remove the two bolts securing the control box. (under unit)
4. Pull the box from the front of the unit.
5. Remove the four screws securing the control box top and pull the top from the box.
6. Pull the connectors from the control board.
7. Label and pull the wires from the control board.
8. Using a flathead screwdriver, push in on the clips on the plastic studs and pull the studs through the bracket. Remove the control board from the box.
9. Install the new board in reverse order.

5-6. BUZZER



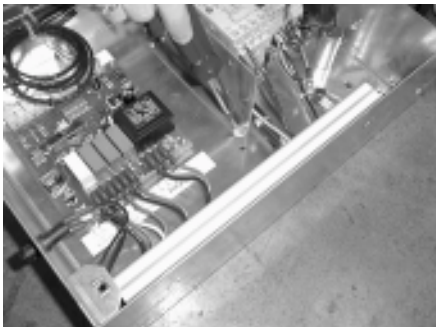
1. Remove the electrical power to the unit.

WARNING

Remove the electrical power supplied to the unit by unplugging the unit or by turning off the wall circuit breaker, or electrical shock could result.

2. Using a Phillips head screwdriver, remove the two screws securing the front panel, and lower the panel.
3. Remove the two bolts securing the control box. (under unit)
4. Pull the box from the front of the unit.
5. Remove the four screws securing the control box top and pull the top from the box.
6. Label and remove the wires to the buzzer.
7. Remove the two screws securing the buzzer to the bracket and remove the buzzer from the bracket.
8. Install new buzzer in reverse order.

5-7. CONTACTOR



1. Remove the electrical power to the unit.

WARNING

Remove the electrical power supplied to the unit by unplugging the unit or by turning off the wall circuit breaker, or electrical shock could result.

2. Follow steps 2 through 5 in section 5-5, above.
3. Using a flathead screwdriver, remove the two screws securing the bracket to the box, and remove the bracket.
4. Label and remove the wires from the contactor.
5. Slide the contactor off the retainer.
6. Install new contactor in reverse order.

5-8. DOOR FRAME HEATER



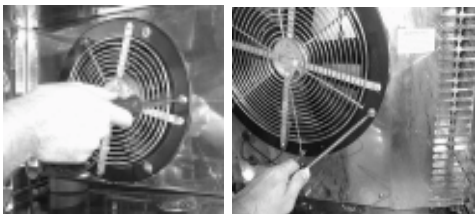
1. Remove the electrical power to the unit.

WARNING

Remove the electrical power supplied to the unit by unplugging the unit or by turning off the wall circuit breaker, or electrical shock could result.

2. Remove the door to the unit by removing the screws in the lower hinge of the door.
3. Remove the control box from the unit, following steps 2 through 5 in section 5-5.
3. Remove the plastic tabs that secures the decorator covers around the door opening, and remove the covers.
4. Peel the heater out of the groove and disconnect the wires to the element (inside control box), and remove the element from the unit.
5. Install new heater in reverse order and press the plastic tabs in place to secure the decorator covers. (tabs included with heater)

5-9. EVAPORATOR FAN



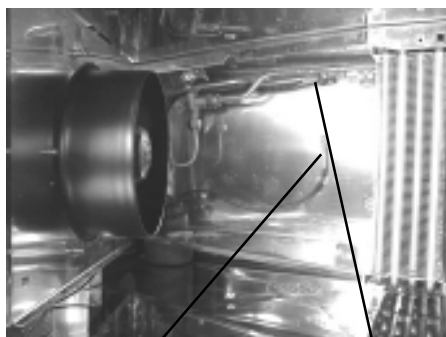
1. Remove the electrical power to the unit.

WARNING

Remove the electrical power supplied to the unit by unplugging the unit or by turning off the wall circuit breaker, or electrical shock could result.

2. Using a Phillips head screwdriver, remove the two screws securing the fan shroud, and pull out on the shroud.
3. Using a Phillips head screwdriver, remove the three screws securing the fan guard, and remove the guard.
4. Remove the control box from the unit, following steps 2 through 5 in section 5-5.
5. Disconnect the wires to the fan (inside control box).
6. Remove the three screws securing the fan to the evaporator door, and pull the fan from the unit.
7. Install new fan in reverse order.

5-10. AIR PROBE AND EVAPORATOR PROBE



Air Probe

Evaporator
Probe

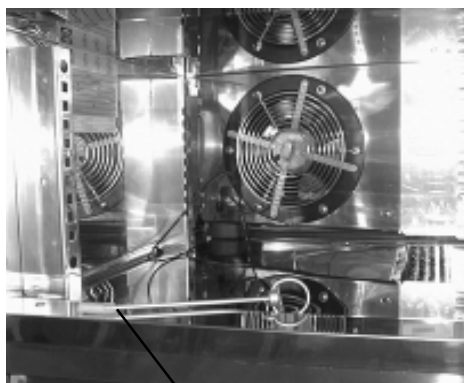
1. Remove the electrical power to the unit.

WARNING

Remove the electrical power supplied to the unit by unplugging the unit or by turning off the wall circuit breaker, or electrical shock could result.

2. Using a Phillips head screwdriver, remove the two screws securing the evaporator door, and pull out on the door.
3. Remove the appropriate probe from the bracket. (See photo at left).
4. Follow steps 2 through 5 in section 5-5.
5. Find the appropriate wires to the PC board and remove the wires from the board.
6. Pull the probe wire through the wiring harness.
7. Install new probe in reverse order.

5-11. FRIGIPROBE



Frigiprobe

1. Remove the electrical power to the unit.

WARNING

Remove the electrical power supplied to the unit by unplugging the unit or by turning off the wall circuit breaker, or electrical shock could result.

2. Using a Phillips head screwdriver, remove the two screws securing the evaporator door, and pull out on the door.
3. Follow steps 2 through 5 in section 5-5.
4. Find the appropriate wires to the PC board and remove the wires from the board.
5. Pull the probe wire through the wiring harness.
6. Install new probe in reverse order.

5-12. FUSE AND FUSE HOLDER

If the unit has no power, the fuse may be blown. To access the fuse:

1. Remove the electrical power to the unit.

WARNING

Remove the electrical power supplied to the unit by unplugging the unit or by turning off the wall circuit breaker, or electrical shock could result.



Fuse Holder

2. Remove the two screws securing the front panel and pull down the panel.
3. Unscrew the fuse cap and pull the 10 amp fuse from the holder.

To check and replace the fuse holder:

1. Remove the two screws securing the front panel and pull down the panel.
2. Remove the two bolts securing the control box and pull the control box from the unit. (See section 5-5).
3. Remove the four screws securing the box top and remove the top.
4. Remove the wires from the fuse holder and check for continuity across the terminals. The circuit should show closed. If open, replace fuse holder.
5. Reinstall the control box and front panel, and unit is now ready for use.

5-13. CONDENSATION EVAPORATOR

1. Remove the electrical power to the unit and allow evaporator to cool.

WARNING

Remove the electrical power supplied to the unit by unplugging the unit or by turning off the wall circuit breaker, or electrical shock could result. Also, if evaporator is functional, it will be very hot, so allow evaporator to cool before removing, or burns could result.

5-13. CONDENSATION EVAPORATOR (Cont'd)



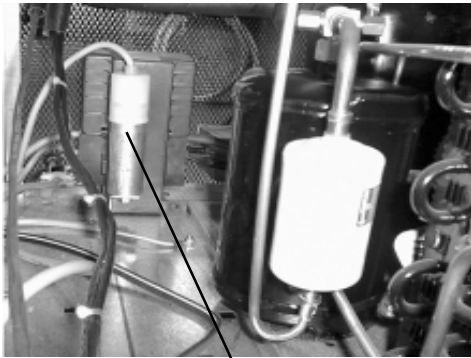
2. Bend out the clips securing the rodent cover on the back of the unit, and pull the cover down.
3. Disconnect the wires to the evaporator.
4. Pull up on the bottom of the evaporator to disengage the evaporator from the bracket. The evaporator is snapped into place-no hardware is securing it.
5. Replace evaporator in reverse order.

5-14. DOOR SEAL

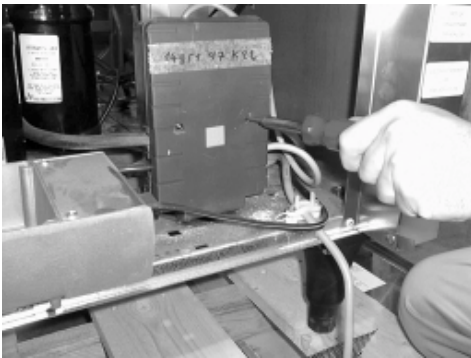


1. Open door and pull out on a corner of the seal until seal clears the retainer.
2. Continue around the door, pulling the seal from the door.
3. Install new seal, starting with the four corners first.

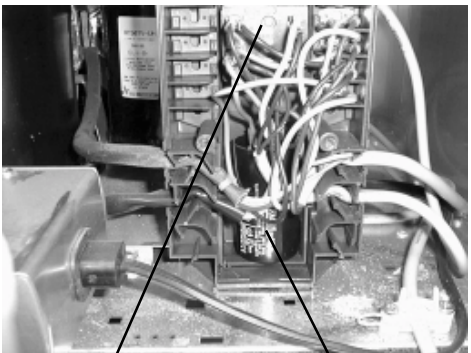
5-15. RUN CAPACITOR



Run Capacitor



5-16. START CAPACITOR AND START RELAY



Start Relay

Start Capacitor

1. Remove the electrical power to the unit.

WARNING

Remove the electrical power supplied to the unit by unplugging the unit or by turning off the wall circuit breaker, or electrical shock could result.

2. Remove the two screws securing the front panel and pull down the panel.
3. Bend out the clips securing the rodent cover on the back of the unit, and pull the cover down.
4. Using a Phillips head screwdriver, remove the two screws securing the cover of the junction box, and remove the cover.
5. Disconnect the wires from the relay to the capacitor.
6. Remove the capacitor from the unit, from the front.
7. Install new capacitor in reverse order.

1. Remove the electrical power to the unit.

WARNING

Remove the electrical power supplied to the unit by unplugging the unit or by turning off the wall circuit breaker, or electrical shock could result.

2. Bend out the clips securing the rodent cover on the back of the unit, and pull the cover down.
3. Using a Phillips head screwdriver, remove the two screws securing the cover of the junction box, and remove the cover. (See section 5-12 above).
4. Disconnect the wires to either the relay or the capacitor, and remove component from the unit.
5. Install new component in reverse order.

5-17. PREVENTIVE MAINTENACE

As in all food equipment, the Henny Penny Blast Chiller does require care and proper maintenance. The table below provides a summary of scheduled maintenance.

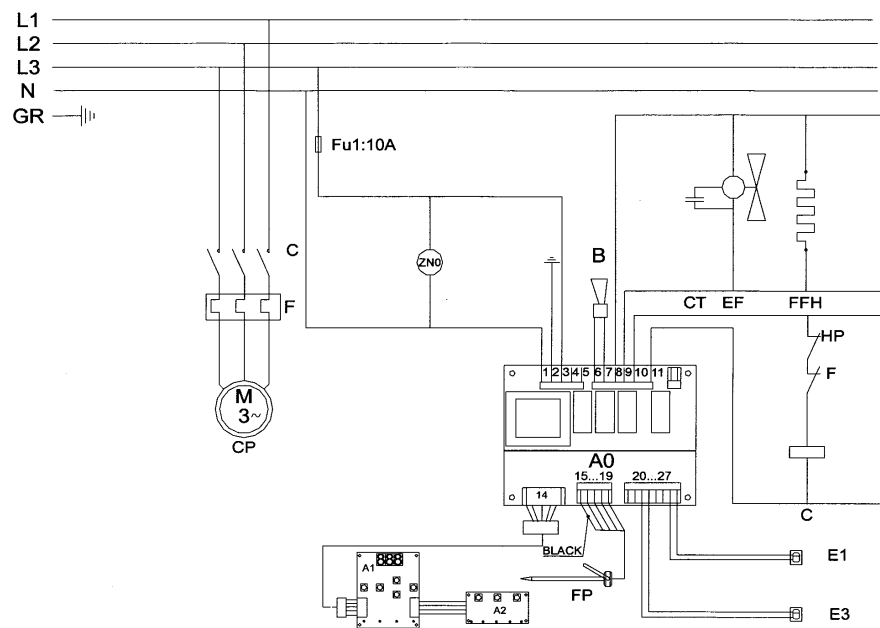
Procedure	Frequency
Clean all surfaces with a soft cloth, soap and water. DO NOT use abrasives.	Daily.
De-ice the evaporator.	Daily.
Clean the condenser of dust and obstructions.	Monthly.

RESISTANCE-TEMPERATURE CONVERSION TABLE FOR PROBES

TEMP. °C	TEMP. °F	R KΩ	TEMP. °C	TEMP. °F	R KΩ	TEMP. °C	TEMP. °F	R KΩ	TEMP. °C	TEMP. °F	R KΩ
-40	-40	336.6	8	46,4	21.92	56	132,8	2.878	104	219,2	0.6050
-39	-38,2	315.0	9	48,2	20.88	57	134,6	2.774	105	221	0.5880
-38	-36,4	295.0	10	50	19.90	58	136,4	2.674	106	222,8	0.5714
-37	-34,6	276.4	11	51,8	18.97	59	138,2	2.580	107	224,6	0.555
-36	-32,8	259.0	12	53,6	18.09	60	140	2.488	108	226,4	0.5402
-35	-31	242.8	13	55,4	17.26	61	141,8	2.400	109	228,2	0.5252
-34	-29,2	227.8	14	57,2	16.46	62	143,6	2.316	110	230	0.5108
-33	-27,4	213.8	15	59	15.71	63	145,4	2.234	111	231,8	0.4968
-32	-25,6	200.6	16	60,8	15.00	64	147,2	2.158	112	233,6	0.4832
-31	-23,8	188.4	17	62,6	14.32	65	149	2.082	113	235,4	0.4702
-30	-22	177.0	18	64,4	13.68	66	150,8	2.012	114	237,2	0.4574
-29	-20,2	166.4	19	66,2	13.07	67	152,6	1.942	115	239	0.4452
-28	-18,4	156.5	20	68	12.49	68	154,4	1.876	116	240,8	0.4334
-27	-16,6	147.2	21	69,8	11.94	69	156,2	1.813	117	242,6	0.4218
-26	-14,8	138.5	22	71,6	11.42	70	158	1.751	118	244,4	0.4106
-25	-13	130.4	23	73,4	10.92	71	159,8	1.693	119	246,2	0.3998
-24	-11,2	122.9	24	75,2	10.45	72	161,6	1.637	120	248	0.3894
-23	-9,4	115.8	25	77	10.00	73	163,4	1.582	121	249,8	0.3792
-22	-7,6	109.1	26	78,8	9.574	74	165,2	1.530	122	251,6	0.3694
-21	-5,8	102.9	27	80,6	9.166	75	167	1.480	123	253,4	0.3598
-20	-4	97.12	28	82,4	8.778	76	168,8	1.432	124	255,2	0.3506
-19	-2,2	91.66	29	84,2	8.408	77	170,6	1.385	125	257	0.3416
-18	-0,4	86.54	30	86	8.058	78	172,4	1.341	126	258,8	0.3328
-17	1,4	81.72	31	87,8	7.722	79	174,2	1.298	127	260,6	0.3244
-16	3,2	77.22	32	89,6	7.404	80	176	1.256	128	262,4	0.3162
-15	5	72.98	33	91,4	7.098	81	177,8	1.216	129	264,2	0.3082
-14	6,8	69.00	34	93,2	6.808	82	179,6	1.178	130	266	0.3006
-13	8,6	65.26	35	95	6.532	83	181,4	1.141	131	267,8	0.2930
-12	10,4	61.76	36	96,8	6.268	84	183,2	1.105	132	269,6	0.2858
-11	12,2	58.46	37	98,6	6.016	85	185	1.071	133	271,4	0.2788
-10	14	55.34	38	100,4	5.776	86	186,8	1.038	134	273,2	0.2720
-9	15,8	52.42	39	102,2	5.546	87	188,6	1.006	135	275	0.2652
-8	17,6	49.66	40	104	5.326	88	190,4	0.975	136	276,8	0.2588
-7	19,4	47.08	41	105,8	5.118	89	192,2	0.9452	137	278,6	0.2526
-6	21,2	44.64	42	107,6	4.918	90	194	0.9164	138	280,4	0.2464
-5	23	42.34	43	109,4	4.726	91	195,8	0.8888	139	282,2	0.2406
-4	24,8	40.16	44	111,2	4.544	92	197,6	0.8620	140	284	0.2348
-3	26,6	38.12	45	113	4.368	93	199,4	0.8364	141	285,8	0.2292
-2	28,4	36.20	46	114,8	4.202	94	201,2	0.8114	142	287,6	0.2238
-1	30,2	34.38	47	116,6	4.042	95	203	0.7874	143	289,4	0.2184
0	32	32.66	48	118,4	3.888	96	204,8	0.7642	144	291,2	0.2134
1	33,8	31.04	49	120,2	3.742	97	206,6	0.7418	145	293	0.2084
2	35,6	29.50	50	122	3.602	98	208,4	0.7202	146	294,8	0.2036
3	37,4	28.06	51	123,8	3.468	99	210,2	0.6994	147	296,6	0.1988
4	39,2	26.68	52	125,6	3.340	100	212	0.6792	148	298,4	0.1942
5	41	25.40	53	127,4	3.216	101	213,8	0.6596	149	300,2	0.1897
6	42,8	24.18	54	129,2	3.098	102	215,6	0.6408	150	302	0.1854
7	44,6	23.02	55	131	2.986	103	217,4	0.6226			

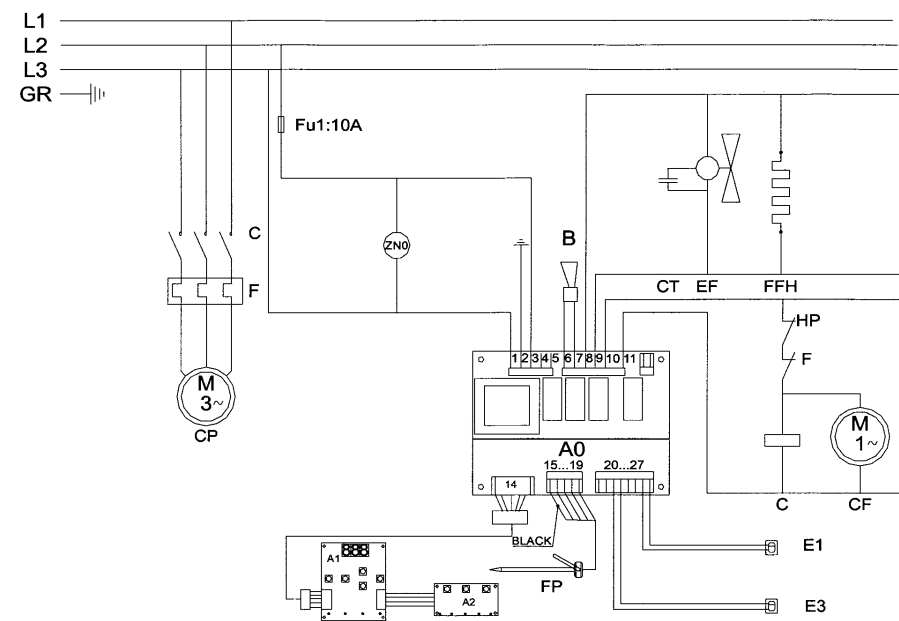
Wiring Diagrams BCF/BCM-110

Mark	Designation
Fu1	Fuse
ZNO	Varisator
A0	Control board
A1	Display board
A2	Auxilliary display board
B	Buzzer
C	Contactor
CP	Compressor
CT	Capacitor
E1	Air probe
E3	Evaporator probe
EF	Evaporator fan
F	Thermal overload relay
FFH	Front frame heater
FP	Frigiprobe
HP	High pressure controller
.	.
.	.



400V /50Hz/3+N+GR

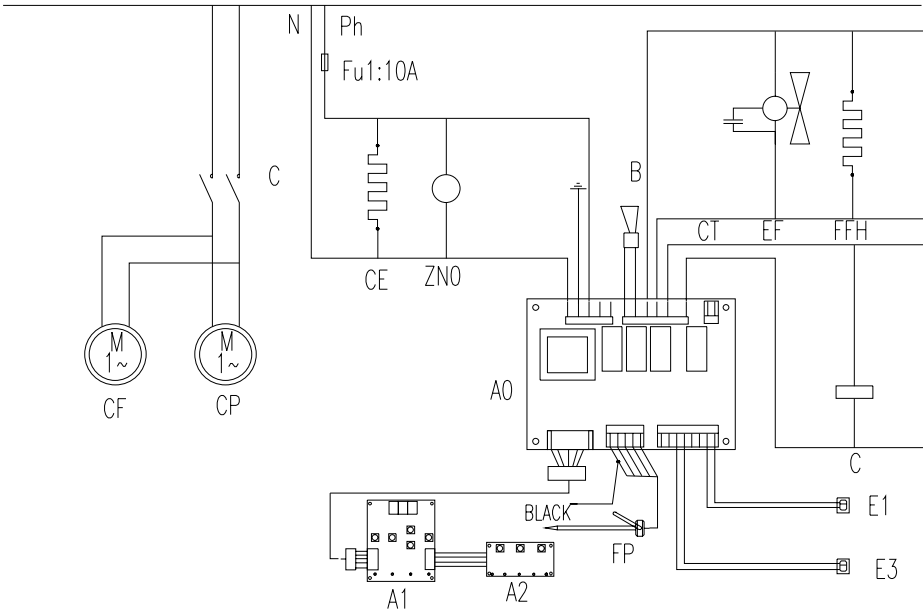
Mark	Designation
Fu1	Fuse
ZNO	Varisator
A0	Control board
A1	Display board
A2	Auxilliary display board
B	Buzzer
C	Contactor
CF	Compressor fan
CP	Compressor
CT	Capacitor
E1	Air probe
E3	Evaporator probe
EF	Evaporator fan
F	Thermal overload relay
FFH	Front frame heater
FP	Frigiprobe
HP	High pressure controller



208-240V/60Hz/3+GR

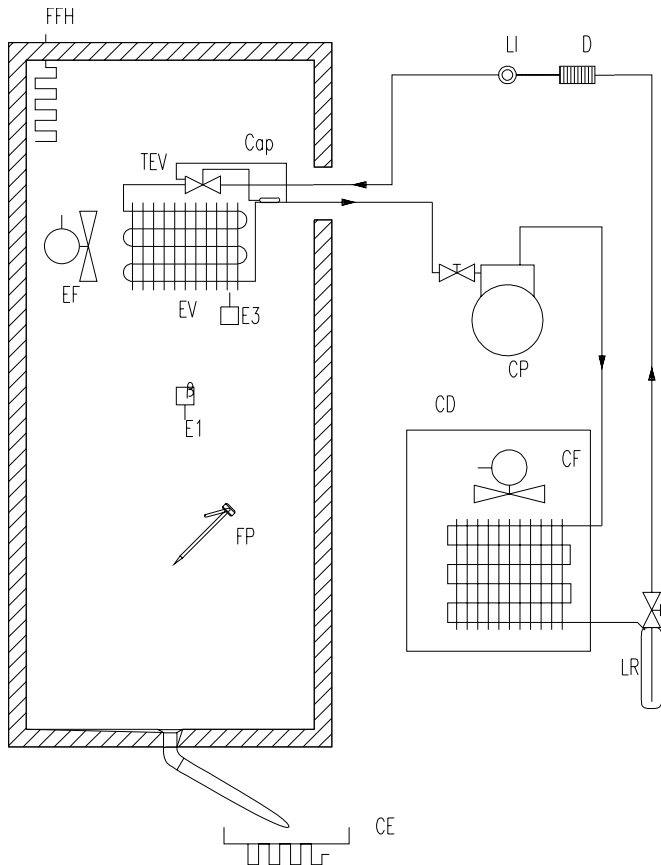
Wiring Diagram BCF-24/65

Mark	Designation
Fu1	Fuse
ZN0	Varisator
A0	Control board
A1	Display board
A2	Auxilliary display board
B	Buzzer
C	Contactor
CE	Condensate evaporator
CF	Condenser fan
CP	Compressor
CT	Capacitor
E1	Air probe
E3	Evaporator probe
EF	Evaporator fan
FFH	Front frame heater
FP	Frigiprobe

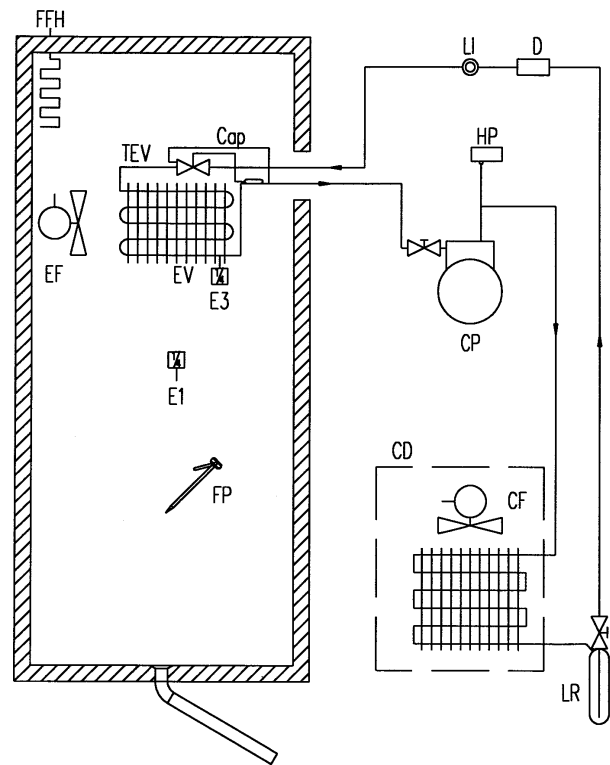


Refrigeration Diagram BCF-24/65

Mark	Designation
Cap	Capillary (not in BCF-24)
CD	Condenser without motor
CE	Condensate evaporator
CF	Condenser fan
CP	Compressor
D	Drier
EF	Evaporator fan
E1	Air probe
E3	Evaporator probe
EV	Evaporator
FFH	Front frame heater
FP	Frigiprobe
LI	Liquide indicator
LR	Liquide receiver
TEV	Thermostatique expansion valve

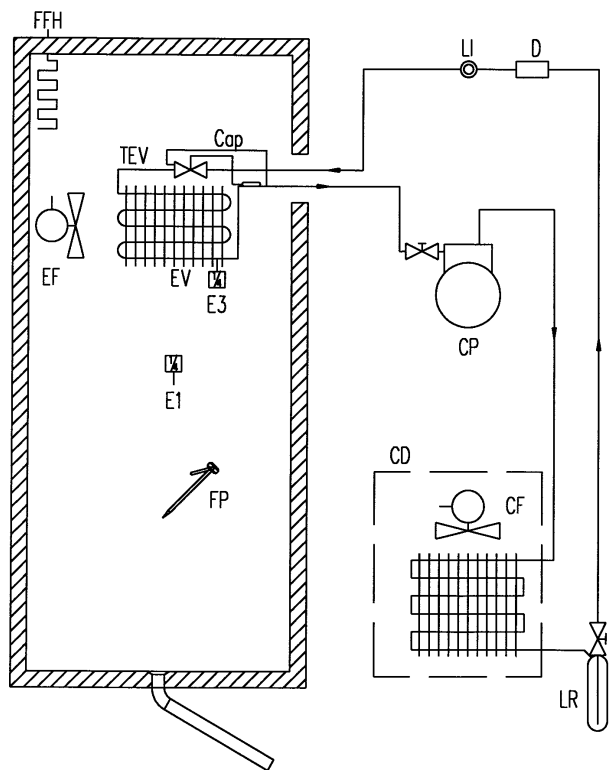


Refrigeration Diagram BCF/BCM-110-UL



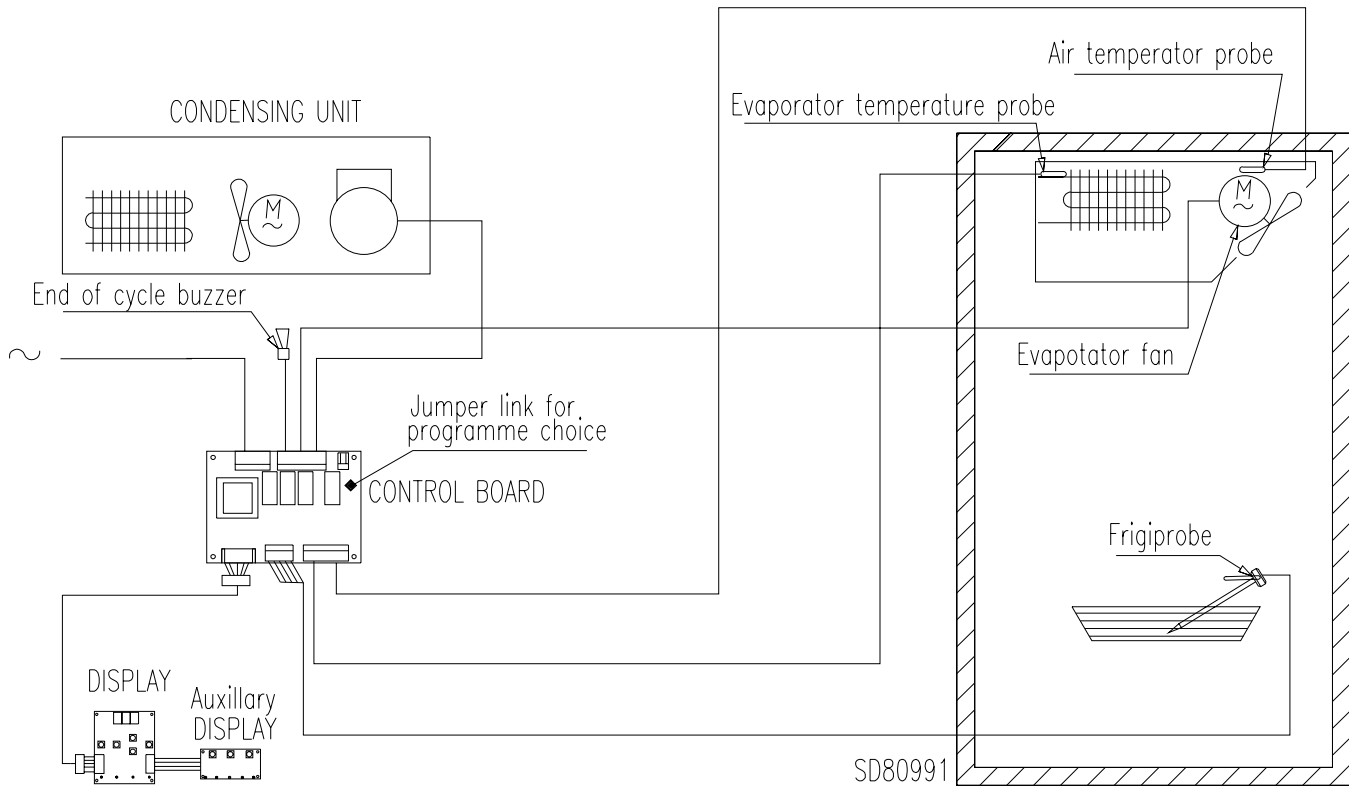
Mark	Designation
Cap	Capillary
CD	Condenser
CP	Compressor
D	Drier
EF	Evaporator fan
E1	Air probe
E3	Evaporator probe
EV	Evaporator
FFH	Front frame heater
FP	Frigiprobe
LI	Liquide indicator
LR	Liquide receiver
TEV	Thermostatique expansion valve
HP	High pressure switch
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Refrigeration Diagram BCF/BCM-110-Int'l.

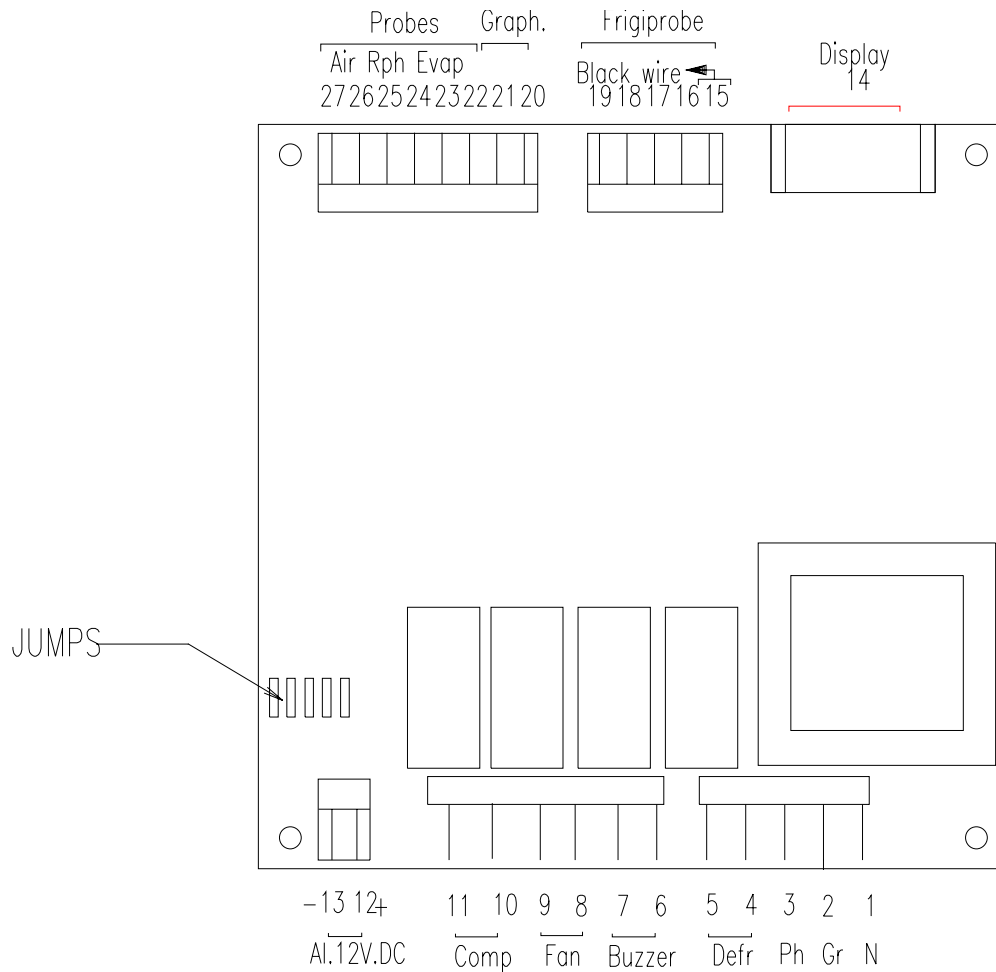


Mark	Designation
Cap	Capillary
CD	Condenser
CP	Compressor
D	Drier
EF	Evaporator fan
E1	Air probe
E3	Evaporator probe
EV	Evaporator
FFH	Front frame heater
FP	Frigiprobe
LI	Liquide indicator
LR	Liquide receiver
TEV	Thermostatique expansion valve
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Electrical/Refrigeration Diagram



Wiring Information of PC Board



- 1-3 POWER SUPPLY**
- 2 COMPULSORY EARTHING CONNECTION**
- 4-5 POWER SUPPLY OUTPUT FOR ELECTRIC HEATING ELEMENT FOR DE-ICING OF THE EVAPORATOR (NOT USED)**
- 6-7 POWER SUPPLY OUTPUT FOR BUZZER SIGNAL**
- 8-9 POWER SUPPLY OUTPUT TO FAN(S), AND FRONT FRAME HEATER (ANTI-FOGGING)**
- 10-11 POWER SUPPLY OUTPUT TO COMPRESSOR UNIT**
- 12-13 12v d. c. OUTPUT TO ALARM BUZZER (NOT USED)**
- 14 DISPLAY INPUTS**
- 15-19 FRIGIPROBE INPUTS (BLACK WIRE TO 15, WIRING UNIMPORTANT FOR OTHER COLOURS)**
- 20-21 0 TO 1 VOLT OUTPUT TO GRAPHIC RECORDER : (HOTTEST FRIGIPROBE TEMPERATURE, NOT USED)**
- 22-23 EVAPORATOR TEMPERATURE PROBE INPUTS**
- 24-25 PHOTO-ELECTRIC RESISTOR INPUTS (NOT USED)**
- 26-27 AIR TEMPERATURE PROBE INPUTS**

SECTION 6. PARTS INFORMATION

6-1. INTRODUCTION

This section identifies and lists the replaceable parts of the Henny Penny Blast Chiller/Freezer.

6-2. GENUINE PARTS

Use only genuine Henny Penny parts in your cabinet. Using a part of lesser quality or substitute design may result in cabinet damage or personal injury.

6-3. HOW TO ORDER

Once the part you want to order has been found in the Parts List, write down the following information:

1. From the Parts List
(Sample)

Item Number 13
Part Number 9501.6267
Description Condenser

2. From the data plate
(Sample)

Product Number BCF.100
Serial Number 0001
Voltage 208V

6-4. PRICES

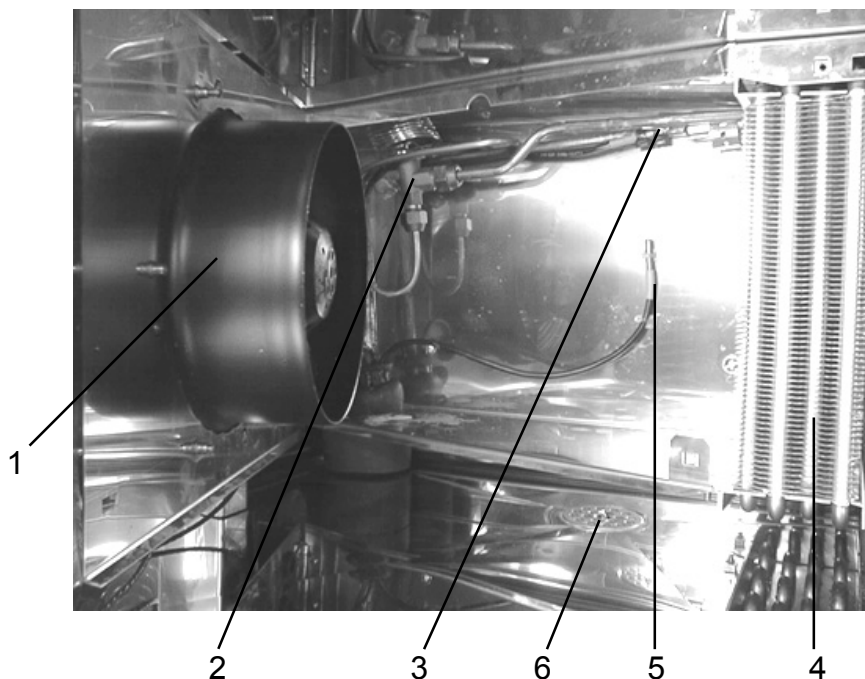
Your distributor has a price parts list and will be glad to inform you of the cost of your parts order.

6-5. DELIVERY

Commonly replaced items are stocked by your distributor and will be sent out when your order is received. Other parts will be ordered by your distributor from Henny Penny Corporation. Normally, these will be sent to your distributor within three working days.

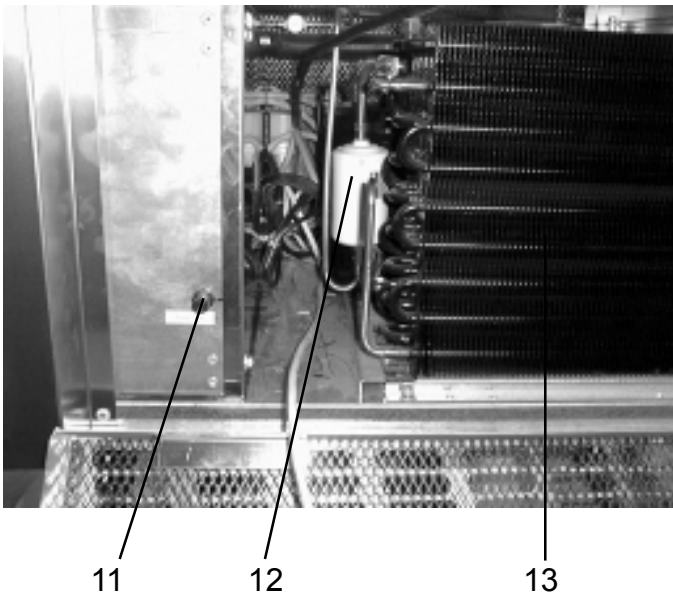
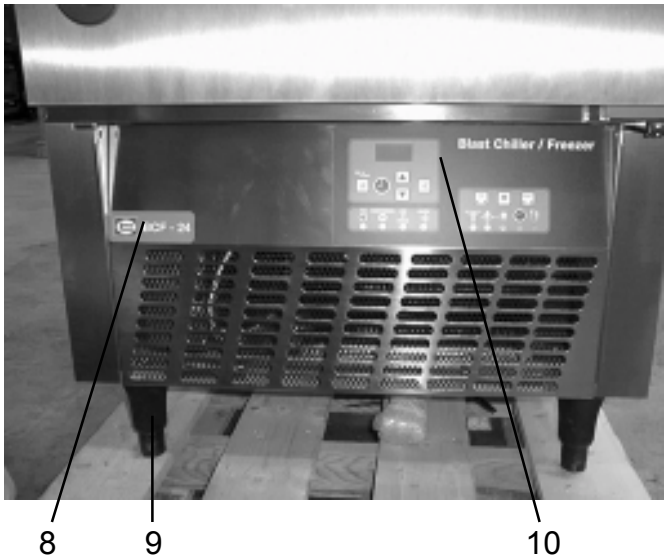
6-6. WARRANTY

All replacement parts (except lamps and fuses) are covered under warranty for 90 days against manufacturing defects and workmanship. If damage occurs during shipping, notify the carrier at once so that a claim may be properly filed. Refer to warranty on the front of this section for other rights and limitations.

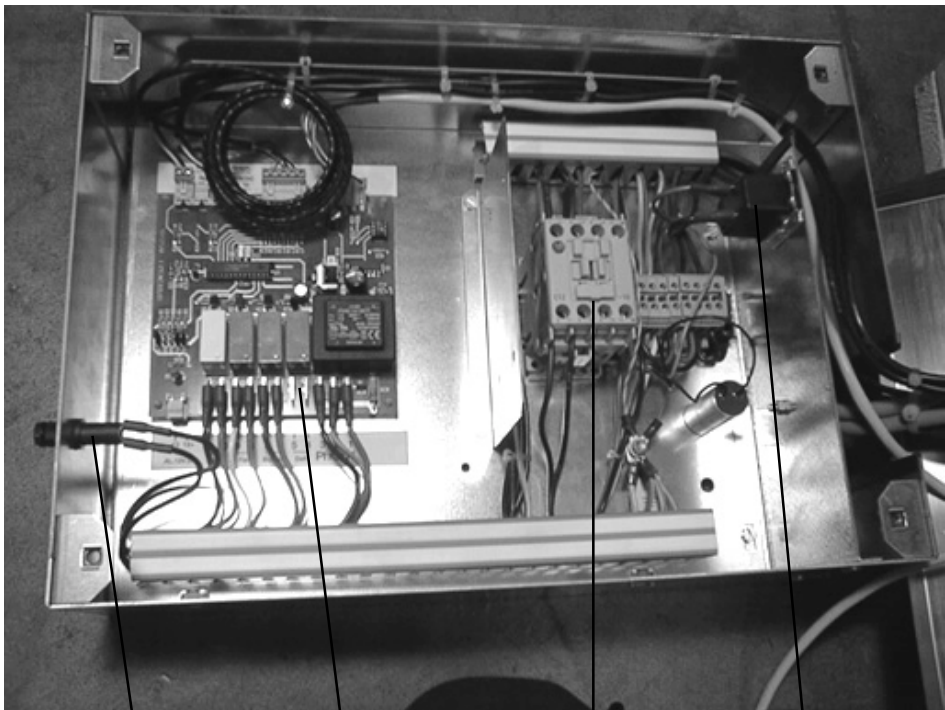


Item No.	Part No.	Description	BCM-110		
			BCF-24	BCF-65	BCF-110
1	9560.0326	Evaporator Fan - BCF-24	1	-	-
1	9560.0334	Evaporator Fan - BCF-65;BCF/BCM-110	-	1	2
1	9501.5939	Evaporator Fan - BCF-24 - Int'l. - 50 Hz.	1	-	-
1	9501.5947	Evaporator Fan - BCF-65/110 - Int'l. - 50 Hz.	-	1	2
2	9502.5375	Thermostatic Expansion Valve-BCF-24 (before 7/99)	1	-	-
2	9502.5383	Thermostatic Expansion Valve-BCF-65 (before 10/99)	-	1	-
2	9503.4377	Thermostatic Expansion Valve-BCF-24 (7/99 & after)	1	-	-
2	9503.4062	Thermo. Expan.. Valve-BCF-65 (10/99 & after); BCF/BCM-110	-	1	1
3	9500.7209	Evaporator Probe	1	1	1
4	9501.6291	Evaporator - BCF-24	1	-	-
4	9500.6953	Evaporator - BCF-65	-	1	-
4	9501.6275	Evaporator - BCF/BCM-110	-	-	1
5	9500.7209	Air Probe	1	1	1
6	9500.2036	Drain Cover	1	1	1
7	9500.8819*	Nozzle-Expansion Valve-BCF-24 (before 7/99)	1	-	-
7	9503.4070*	Nozzle-Expansion Valve-BCF-24 (7/99 & after)	1	-	-
7	9500.8835*	Nozzle-Expansion Valve-BCF-65 (before 10/99)	-	1	-
7	9503.4393*	Nozzle-Expansion Valve-BCF-65 (10/99 & after)	-	1	-
7	9503.4401*	Nozzle-Expansion Valve-BCF/BCM-110	-	-	1

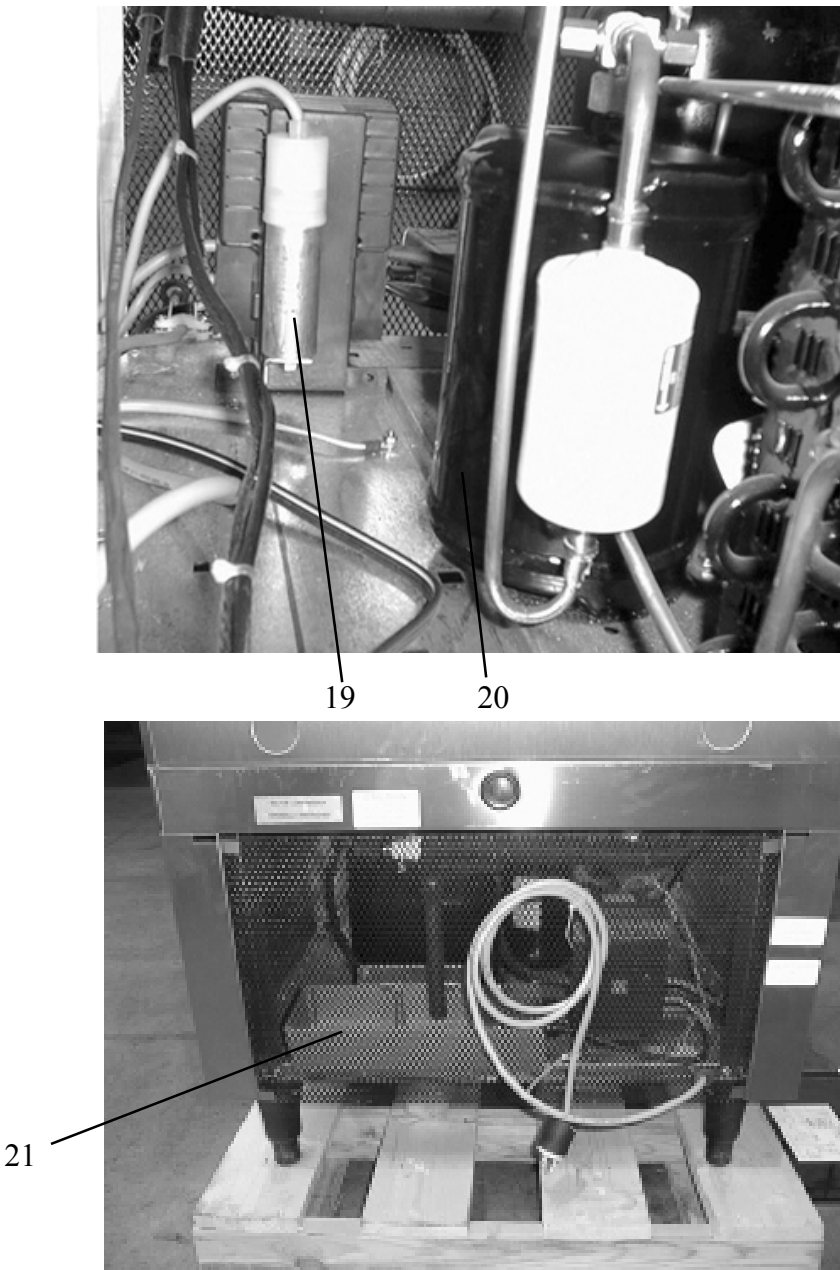
*not shown



Item No.	Part No.	Description	BCM-110		
			BCF-24	BCF-65	BCF-110
8	9503.3593	Decal - BCF-24	1	-	-
8	9503.3619	Decal - BCF-65	-	1	-
8	9503.7859	Decal - BCF/BCM-110	-	-	1
9	9505.0530	Foot - BCF-24/65	4	4	-
9	9503.6562	Foot - BCF/BCM-110	-	-	4
10	9503.3601	Decal - Control	1	1	1
11	9503.3650	Fuse 10 Amp	1	1	1
12	9500.7936	Drier - BCF-24 (before 7/99); BCF-65 (before 10/99)	1	1	-
12	9503.7800	Drier-BCF-24 (7/99 & after);BCF-65 (10/99 & after)	1	1	1
13	9501.6267	Condenser-BCF-24-208 volt-60 Hz. units	1	-	-
13	9503.3749	Condenser-BCF-65-208 volt-60 Hz. units	-	1	-
13	9503.7784	Condenser-BCF/BCM-110 - 208-240 volt-60 Hz units and 400 volt-50 Hz units	-	-	1
13	9502.7595	Condenser-BCF-24-Int'l.-50 Hz. units	1	-	-
13	9503.4120	Condenser-BCF-65-Int'l.-50 Hz. units	-	1	-



Item No.	Part No.	Description	BCM-110		
			BCF-24	BCF-65	BCF-110
14	9503.3643	Fuse Holder	1	1	1
15	9503.3361	Control Board	1	1	1
16	9503.0912	Contactor - 208 Volt - UL	1	1	1
16	9501.5160	Contactor - 240 Volt - 50 Hz.	1	1	1
17	9503.0185	Varistor - V320LA20A (not shown)	1	1	1
18	9503.3726	Buzzer - 240 Volt - UL	1	1	1
18	9501.8701	Buzzer - 230 Volt - 50 Hz.	1	1	1
19	9503.7719	Communication Board (not shown)	1	1	1



Item No.	Part No.	Description	BCM-110		
			BCF-24	BCF-65	BCF-110
19	9502.5649	Run Capacitor 1.5 mF - BCF-24*	1	-	-
19	9502.6563	Run Capacitor 4 mF - BCF-65*	-	1	2
19	9502.5243	Run Capacitor 2 mF-50 Hz.-Int'l.-BCF-24*	1	-	-
19	9502.5235	Run Capacitor 6 mF-50 Hz.-Int'l.-BCF-65*;BCF/BCM-110	-	1	2
20	9503.2041	Liquid Receiver - BCF-24/65	1	1	-
20	9502.5045	Liquid Receiver - BCF/BCM-110	-	-	1
20	9500.5989	Liquid Receiver - BCF-24 - Int'l.	1	-	-
20	9503.4096	Liquid Receiver - BCF-65;BCF/BCM-110 - Int'l.	-	1	1
21	9542.3588	Rear Rodent Cover - BCF-24 (before 7/99)	1	-	-
21	9542.3596	Rear Rodent Cover - BCF-65 (before 10/99)	-	1	-
21	9542.6193	Rear Rodent Cover - BCF-24 (7/99 & after)	1	-	-
21	9542.6227	Rear Rodent Cover - BCF/BCM-110/65 UL (10/99 & after)	-	1	1
21	9542.9049	Rear Rodent Cover - BCF/BCM-110 - Int'l	-	-	1

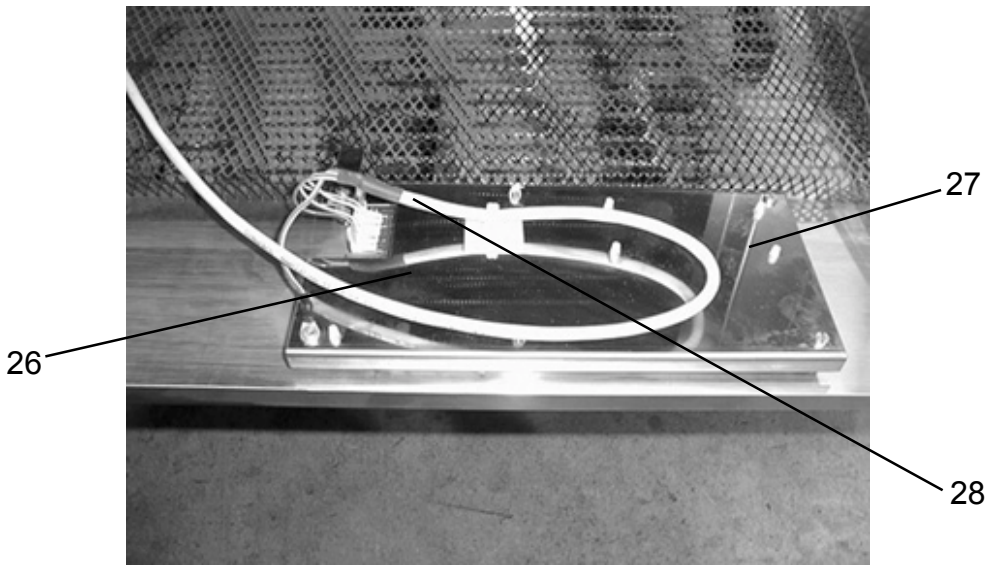
* Included in the electrical component set for the compressor.



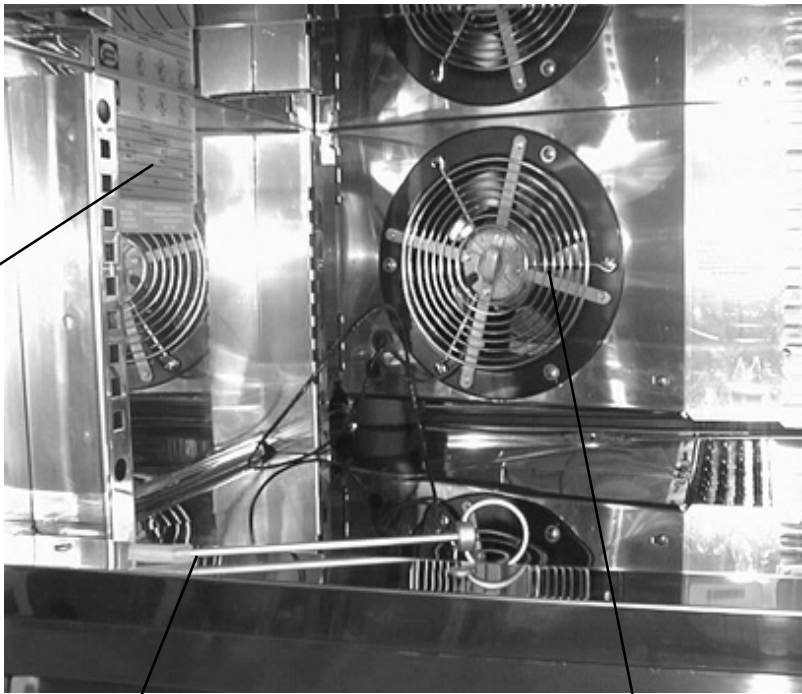
Item No.	Part No.	Description	BCM-110		
			BCF-24	BCF-65	BCF-110
22	9503.0771	Compressor - UL - BCF-24	1	-	-
	9526.0683	Elec. Component Set-Compressor-BCF-24	1	-	-
22	9503.3049	Compressor - UL - BCF-65	-	1	-
	9526.0691	Elec. Component Set-Compressor-BCF-65	-	1	-
22	9502.5417	Compressor - Int'l.-BCF-24-230 Volt-50 Hz.	1	-	-
	9526.0832	Elec. Comp. Set-Compressor-230 V.-50 Hz.	1	-	-
22	9502.5425	Compressor - Int'l.-BCF-65-230 Volt-50 Hz.	-	1	-
	9526.0840	Elec. Comp. Set-Compressor-230 V.-50 Hz.	-	1	-
22	9503.3577	Compressor - Int'l.-BCF-24-200 Volt-50 Hz.	1	-	-
	9526.0816	Elec. Comp. Set-Compressor-208 V.-50 Hz.	1	-	-
22	9503.4104	Compressor - Int'l.-BCF-65-200 Volt-50 Hz.	-	1	-
	9526.0824	Elec. Comp. Set-Compressor-208 V.-50 Hz.	-	1	-
22	9505.1371	Compressor-UL-BCF/BCM-110-208-240 V-60 Hz.	-	-	1
22	9503.6117	Compressor-Int'l.-BCF/BCM-110-400 V-50 Hz.	-	-	1
23	9503.3007	Condensate Evaporator-UL	1	1	-
24	9501.5798	Heater Cartridge (Cond. Evap.)-Int'l (not shown)	-	2	-
25	9503.2058	Sight Glass - BCF-24	1	-	-
25	9503.2066	Sight Glass - BCF-65	-	1	1
25	9500.8785	Sight Glass - BCF-24 - Int'l.	1	-	-
25	9500.8777	Sight Glass - BCF-65 - Int'l.	-	1	1
*	9500.7738	High Pressure Controller (not shown)BCF/BCM-110	-	-	1

NOTE

The **Electric Component Set**=overload protector, start relay, run capacitor, and start capacitor.

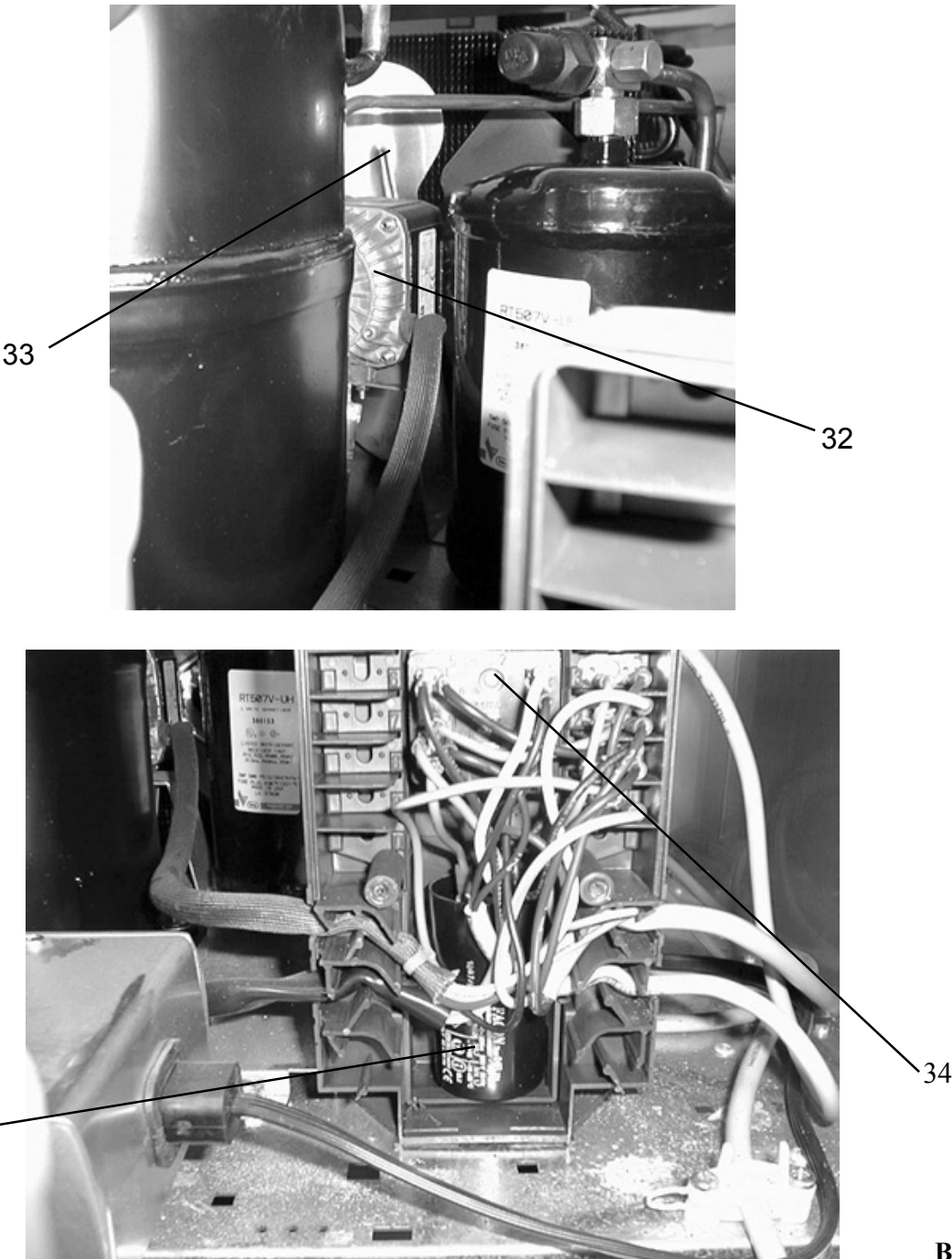


Data Plate

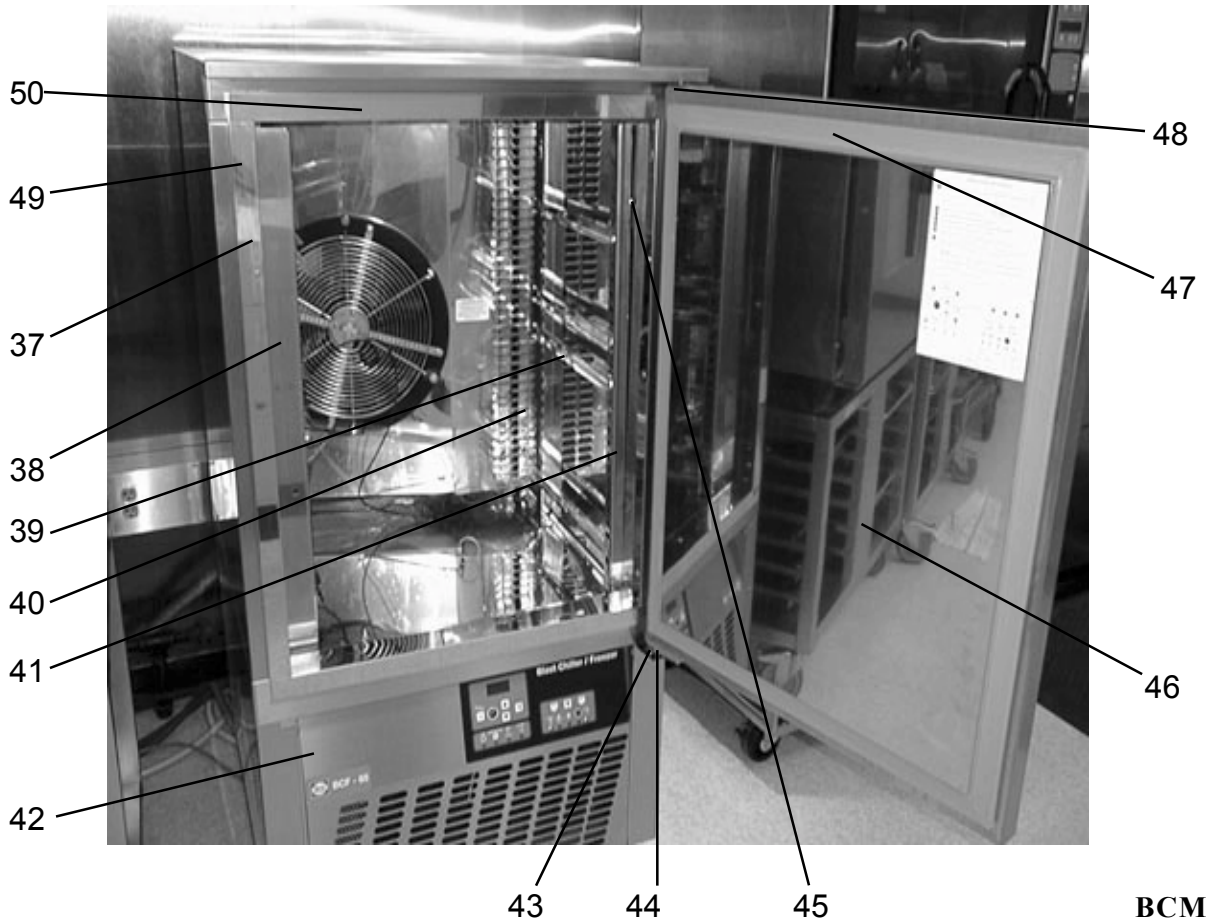


Item No.	Part No.	Description	BCM-110		
			BCF-24	BCF-65	BCF-110
26	9503.3692	Display Board	1	1	1
27	9503.3700	Auxiliary Display Board	1	1	1
28	9503.3759	Connecting Cable	1	1	1
29	9540.8613*	Evap. Deflector-BCF-24(before 7/99); BCF-65(before 10/99)	1	1	-
29	9542.7076*	Evap. Deflector-BCF-24(7/99 & after); BCF-65(10/99 & after)	1	1	1
30	9505.3989	Evap. Fan Grid - UL-BCF-24	1	-	-
30	9505.3963	Evap. Fan Grid - UL-BCF-65;BCF/BCM-110	-	1	2
31	9502.0400	Frigiprobe	1	1	1

*not shown



Item No.	Part No.	Description	BCM-110		
			BCF-24	BCF-65	BCF-110
32	9503.3304	Condenser Fan Motor-UL-BCF-24/65	1	1	-
32	9502.1846	Condenser Fan Motor-UL-BCF/BCM-110	-	-	1
32	9502.7561	Condenser Fan Motor - Int'l. - BCF-24	1	-	-
32	9503.4112	Condenser Fan Motor - Int'l. - BCF-65	-	1	-
32	9503.9343	Condenser Fan Motor-Int'l-BCF/BCM-110	-	-	1
33	9503.3312	Fan Blade - Condenser - BCF-24 - UL	1	-	-
33	9503.9627	Fan Blade - Condenser-BCF/BCM-110-UL	-	-	1
34	-----	Start Relay	1	1	1
35	-----	Start Capacitor	1	1	1



Item No.	Part No.	Description	BCM-110		
			BCF-24	BCF-65	BCF-110
37	9526.0501	Front Frame Heater-BCF-24-UL (before 7/99)	1	-	-
37	9503.1084	Front Frame Heater-BCF-24-UL (7/99 & after)	1	-	-
37	9526.0493	Front Frame Heater-BCF-65-UL (before 10/99)	-	1	-
37	9503.1076	Front Frame Heater-BCF-65-UL (10/99 & after)	-	1	-
37	9503.7735	Front Frame Heater-BCF/BCM-110-UL	-	-	1
37	9526.0709	Front Frame Heater-BCF-24-Int'l. (before 7/99)	1	-	-
37	9502.0061	Front Frame Heater-BCF-24-Int'l. (7/99 & after)	1	-	-
37	9526.0717	Front Frame Heater-BCF-65-Int'l. (before 10/99)	-	1	-
37	9501.5616	Front Frame Heater-BCF-65-Int'l. (10/99 & after)	-	1	-
37	9503.7073	Front Frame Heater-BCF/BCM-110-Int'l.	-	-	1
38	9542.2184	Left, Front Vertical Rack-BCF-24 (before 7/99)	1	-	-
38	9542.5153	Left, Front Vertical Rack-BCF-24 (7/99 & after)	1	-	-
38	9541.9966	Left, Front Vertical Rack - BCF-65 (before 10/99)	-	1	-
38	9542.6854	Left, Front Vertical Rack - BCF-65 (10/99 & after)	-	1	-
38	9542.5617	Left, Front Vertical Rack - BCF-110	-	-	1
39	9511.8832	Right Shelf Support	3	6	10
39	9511.8840	Left Shelf Support (not shown)	3	6	10
40	9542.2267	Right Rear Vertical Rack - BCF-24 (before 7/99)	1	-	-
40	9542.6144	Right Rear Vertical Rack - BCF-24 (7/99 & after)	1	-	-
40	9542.2242	Right Rear Vertical Rack - BCF-65 (before 10/99)	-	1	-
40	9542.6888	Right Rear Vertical Rack - BCF-65 (10/99 & after)	-	1	-
40	9542.6169	Right Rear Vertical Rack - BCF-110	-	-	1

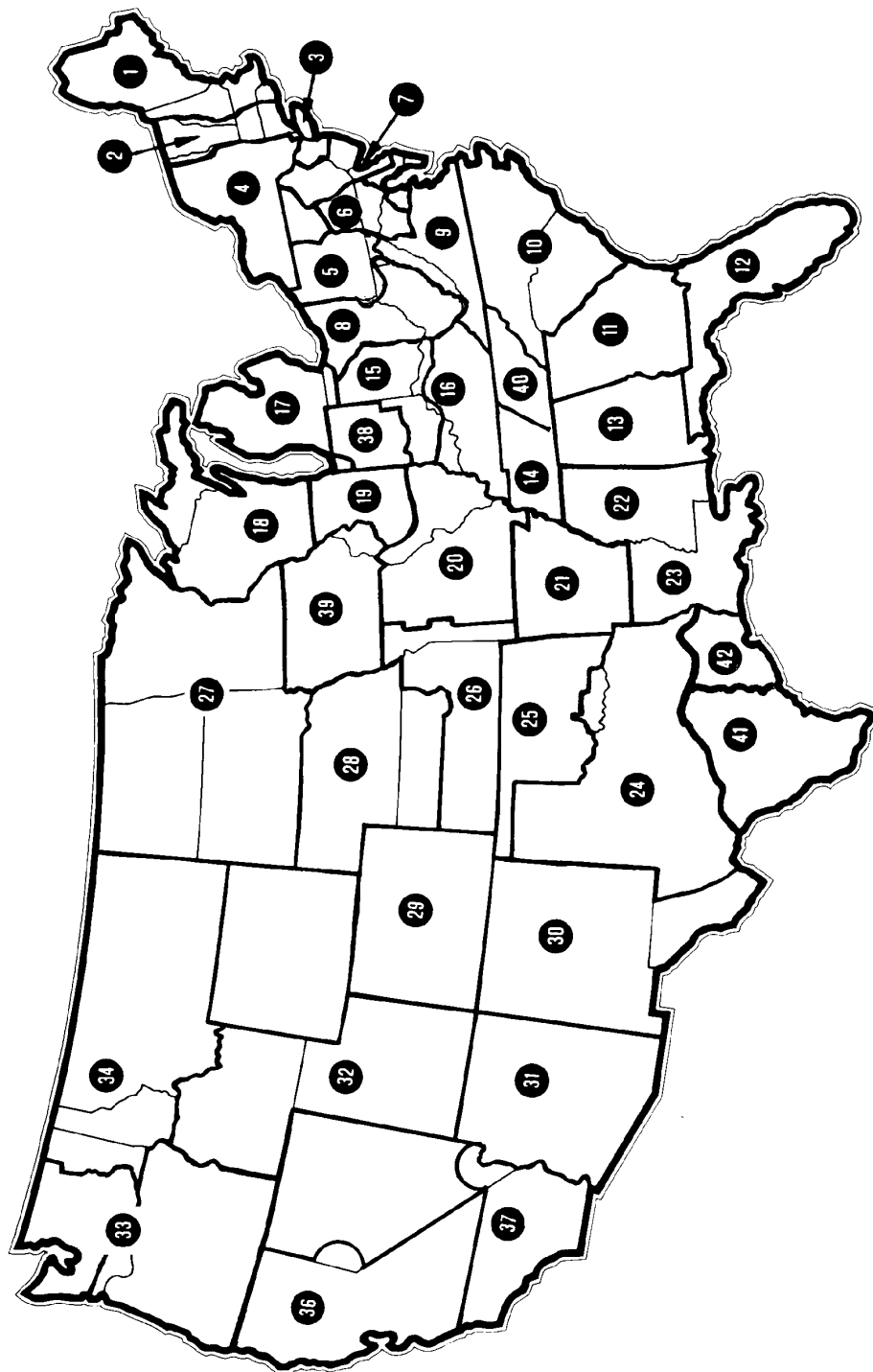
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BCM-110

Item No.	Part No.	Description	BCF-24	BCF-65	BCF-110
40	9542.2259*	Left Rear Vertical Rack-BCF-24 (before 7/99)	1	-	-
40	9542.5161*	Left Rear Vertical Rack-BCF-24 (7/99 & after)	1	-	-
40	9542.2234*	Left Rear Vertical Rack-BCF-65 (before 10/99)	-	1	-
40	9542.6870*	Left Rear Vertical Rack-BCF-65 (10/99 & after)	-	1	-
40	9542.5625*	Left Rear Vertical Rack-BCF-110	-	-	1
41	9542.2192	Right Front Vertical Rack-BCF-24 (before 7/99)	1	-	-
41	9542.6136	Right Front Vertical Rack-BCF-24 (7/99 & after)	1	-	-
41	9541.9982	Right Front Vertical Rack-BCF-65 (before 10/99)	-	1	-
41	9542.6862	Right Front Vertical Rack-BCF-65 (10/99 & after)	-	1	-
41	9542.6151	Right Front Vertical Rack-BCF-110	-	-	1
42	9540.9496	Front Panel - BCF-24	1	-	-
42	9540.9504	Front Panel - BCF-65	-	1	-
42	9542.7720	Front Panel - BCF/BCM-110	-	-	1
43	9501.8871	Bottom Pivot - Door Hinge	1	1	1
44	9501.4601	Return Pivot - Door Hinge	1	1	1
45	9503.3296	Pins-Vertical Rack Holding-BCF-65 (before 10/99)			
		-BCF-24 (before 7/99)	8	8	-
45	9505.4664	Pins-Right Front Vertical Holding-BCF-24 (7/99 & after)			
		-BCF-65 (10/99 & after)	2	2	2
45	9505.4672	Pins-Left Front Vertical Holding-BCF-24 (7/99 & after)			
		-BCF-65 (10/99 & after)	2	2	2
45	9505.4474	Pins-Right Rear Vertical Holding-BCF-24 (7/99 & after)			
		-BCF-65 (10/99 & after)	2	2	2
45	9505.4482	Pins-Left Rear Vertical Holding-BCF-24 (7/99 & after)			
		-BCF-65 (10/99 & after)	2	2	2
46	9550.0724	Door - BCF-24 (before 7/99)	1	-	-
46	9518.2051	Door - BCF-65 (7/99 & after)	1	-	-
46	9550.0732	Door - BCF-65 (before 10/99)	-	1	-
46	9518.2069	Door - BCF-65 (10/99 & after)	-	1	-
46	9518.2077	Door - BCF/BCM-110	-	-	1
47	9502.1713	Door Seal - BCF-24 (before 7/99)	1	-	-
47	9505.4425	Door Seal - BCF-24 (7/99 & after)	1	-	-
47	9502.1721	Door Seal - BCF-65 (before 10/99)	-	1	-
47	9505.4433	Door Seal - BCF-65 (10/99 & after)	-	1	-
47	9505.4441	Door Seal - BCF/BCM-110	-	-	1
48	9505.4524	Top Pivot - Door Hinge	1	1	1
49	9540.2376	Side Front Frame - Door BCF-24 (before 7/99)	2	-	-
49	9540.2384	Side Front Frame - Door BCF-65 (before 10/99)	-	2	-
49	9542.8926	Right Side Front Frame - Door-BCF-24 (7/99 & after)	1	-	-
49	9542.8934	Right Side Front Frame - Door-BCF-65 (10/99 & after)	-	1	-
49	9542.8942	Right Side Front Frame - Door - BCF/BCM-110	-	-	1
49	9542.8967	Left Side Front Frame - Door-BCF-24 (7/99 & after)	1	-	-
49	9542.8975	Left Side Front Frame - Door-BCF-65 (10/99 & after)	-	1	-
49	9542.8983	Left Side Front Frame - Door-BCF/BCM-110	-	-	1

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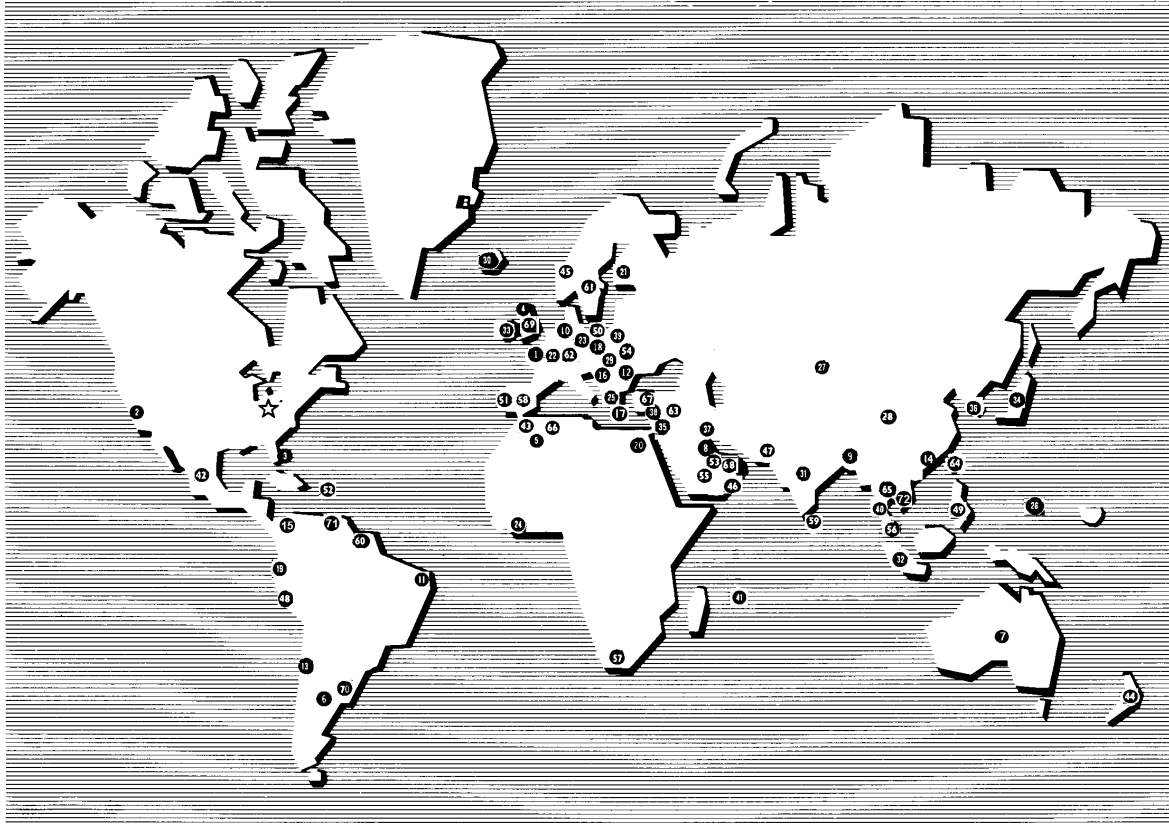
Item No.	Part No.	Description	BCM-110		
			BCF-24	BCF-65	BCF-110
50	9540.2368	Top/Bottom Front Frame-Door-BCF-24 (before 7/99)			
		Door-BCF-65 (before 10/99)	2	2	-
50	9542.8900	Top Front Frame-Door-BCF-24 (7/99 & after)			
		BCF/BCM-110;BCF-65 (10/99 & after)	1	1	1
50	9542.8918	Bottom Front Frame-Door-BCF-24 (7/99 & after)			
		BCF/BCM-110;BCF-65 (10/99 & after)	1	1	1
	9503.3635	Decal-Door Handle-BCF-24 (not shown)	1	-	-
	9503.3627	Decal-Door Handle-BCF-65;BCF/BCM-110 (not shown)	-	1	1
	9543.6198	MOR Support - BCM-110	-	-	1
	9526.0568	Set Screws (not shown)	*	*	*



**For Sales or Service Please Contact
The Nearest Henny Penny Distributor**

- | | | | |
|--|--|--|--|
| <p>1. General Services
100 Hicks Ave.
Medford, MA 02155
(800) 233-1033</p> <p>2. Art Cole Associates
Golden Street
Industrial Park
Meriden, CT 06450
(203) 237-7177</p> <p>3. Globe-Monte Metro, Inc.
47-02 Metropolitan Avenue
Ridgewood, NY 11385
(718) 786-5760</p> <p>4. Guertin Dist. Inc.
5 Technology Drive
East Syracuse, NY 13057-9713
(315) 437-4928
(800) 468-6336</p> <p>5. Kreiser Distributing Co.
13800 Lincoln Highway
N. Huntingdon, PA 16652
(724) 863-3360</p> <p>6. AFS Equipment Company
9130-X Red Branch Road
Columbia, MD 21045
(410) 964-3770
(800) 969-3770</p> <p>7. HP Sales & Service Co.
200 Rittenhouse Circle, 4-East
Bristol, PA 19007
(215) 785-3250
NJ Watts (800) 477-4379</p> <p>8. Astro Food Equipment
7901 Old Rockside Rd.)
Independence, OH 44131
(216) 619-8821
(800) 367-4237</p> <p>9. Carlisle Food Systems, Inc.
11020 Lakeridge Pkwy.
Ashland, VA 23005
(804) 550-2169</p> <p>10. Price-Davis, Inc.
Route 1, Highway 27
Iron Station, NC 28080
(509) 928-8815
(704) 732-2236
(800) 456-1014</p> <p>11. Big A Distributors, Inc.
P.O. Box 1283
Forest Park, GA 30051
(404) 366-6510
(800) 222-0298</p> <p>12. W.H. Reynolds Distributors, Inc.
4817 Westshore Blvd.
Tampa, FL 33609
(813) 873-2402
Miami-(954) 845-0841
Jacksonville-(904) 781-9054
FL Watts (800) 282-2733</p> <p>13. Ber-Vel Distributing Co. Inc.
P.O. Box 9943
Birmingham, AL 35220
(205) 681-1855</p> | <p>14. Barnett Supply
2089 York Ave.
Memphis, TN 38104
(901) 278-0440
Nashville, TN
(615) 242-6451</p> <p>Scotsman Supply
516 5th Ave., South
Nashville, TN 37203
(615) 242-6451</p> <p>15. St. Clair Supply Company
231 East Main Street
Eaton, OH 45320
(937) 456-5500
(800) 762-2968</p> <p>16. Dine Equipment Co.
3110 Preston Hwy.
P.O. Box 34038 zip 40232
Louisville, KY 40213
(502) 637-3232
FAX (502) 637-5177</p> <p>17. United Marketing Assoc.
11877 Belden Court
Livonia, MI 48150
(734) 261-5380</p> <p>18. T&H Distributors
1235 Parkview
Green Bay, WI 54304
(920) 339-9838</p> <p>19. Food Service Solutions, Inc.
1682 Barclay Blvd.
Buffalo Grove, IL 60089
(847) 459-8040
(847) 459-7942</p> <p>20. MEC
2511 Cassens Dr.
Fenton, MO 63026-2547
(636) 343-0664
(800) 397-1515</p> <p>21. Delta Supply Co., Inc.
3315 W. Roosevelt Rd.
Little Rock, AR 72204
(501) 664-4326</p> <p>22. Dixie Supply
490 Julianne St.
Bldg. A-2
Jackson, MS 39201
(601) 354-3025</p> <p>23. Beaulieu Refrigeration Inc.
200 North Luke St.
Lafayette, LA 70506
(337) 235-9755</p> <p>24. S.L.E. Corporation
1110 Avenue "H" East
Arlington, TX 76011
(817) 640-7999</p> <p>25. Brooks Industries
4420 S.W. 29th St.
Oklahoma City, OK 73119
(405) 685-7200</p> <p>26. B & D Dist.
19915 W. 161st St.
Suite D
Olathe, KS 66062
(913) 768-8588
FAX 913-768-8855</p> | <p>27. PHT Systems
1801 Highway 8
Suite 120
New Brighton, MN 55112
(651) 639-0368</p> <p>28. Mid-Nebraska Restaurant Supply Co.
1415 S. Webb Road
Grand Island, NE 68802
(308) 384-5780</p> <p>29. Robert G. Wood & Co.
2080 W. Cornell Ave.
Englewood, CO 80110
(303) 761-0500
(800) 358-3061</p> <p>30. Open Territory</p> <p>31. CPE-USALCO
1310 West Drivers Way
Tempe, AZ 85284
(480) 496-6995</p> <p>32. National Equipment Corp.
242 West-3680 South
Salt Lake City, UT 84115
(800) 266-5824
(800) 955-9202</p> <p>33. The Nicewonger Co.
19219 West Valley Hwy
Suite M103
Kent, WA 98032
(800) 426-5972
(425) 656-0907 FAX</p> <p>34. Tri-State Market Supply
11115 E. Montgomery, Suite A
Spokane, WA 99206
(509) 928-8815
(877) 828-4268</p> <p>36. Western Pacific Distributors, Inc.
19422 Cabot Boulevard
Haywood, CA 94545
(510) 732-0100</p> <p>37. Don Walters Company
2121 S. Susan Street
Suite A
Santa Ana, CA 92704
(714) 979-5863</p> <p>38. Troyer Foods, Inc.
17141 State Route 4
Goshen, IN 46526
(219) 533-0302</p> <p>39. Tri-City HP, Inc.
527 West Fourth St.
Davenport, IA 52801
(319) 322-5382</p> <p>40. Certified Commercial Service & Equipment (CCSE)
6031-A Industrial Heights Drive
Knoxville, TN 37909
(865)-546-8778</p> <p>41. Gower Distributors, Inc.
P.O. Box 4804
Box 216K Rt. -4
Victoria, TX 77903
(361) 573-9777</p> | <p>42. Top-Line Distributors
1501 College Ave.
Houston, TX 77585
(713) 946-6008</p> <p>43. DSL Inc., Canada
14520 128th Ave.
Edmonton, Alberta
Canada T5L3H6
(403) 452-7580
(Alberta, British Columbia, Manitoba, Saskatchewan, Yukon, & N.W. Territories)</p> <p>44. Taylor Freezers, Inc.
52 Armthorpe Rd.
Brampton, Ontario
Canada L6T5M4
(905) 790-2211
(Ontario, Montreal, and Maritime Provinces)</p> <p>45. Bazinet Taylor Ltee.
4750 Rue Bourg
Ville St. Laurent
Quebec, Canada H5T 1J2
(514) 735-3627
(Quebec only)</p> |
|--|--|--|--|

If Further Assistance Is Needed Please Contact: Henny Penny Corporation
1219 U. S. Route 35 West
Eaton, Ohio 45320
1-800-417-8417
Fax 1-800-417-8402



Henny Penny International Distributor Network

Revised 3/00

Henny Penny International Distributor Network

- | | | | |
|--|--|--|--|
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Henny Penny Corporation
1219 U.S. Route 35 West
Eaton, OH 45320 USA
Telephone: 937-456-8417
Fax: 937-456-1860</p> <p>Representative Office
1. Henny Penny Corporation
Representative Office
Parc d'Entreprises de
l'Esplanade
2bis Rue Paul Henri Speak
Saint Thibault des Vignes
77462 Lagny sur Mame Cedex,
France
Telephone: 33 (1) 60075600
Fax: 33 (1) 60071489</p> <p>U.S. Export Centers
2. Feco International Company
20 North San Mateo Drive,
Suite 9
San Mateo, CA 94401 USA
Telephone: 415-348-3499
Fax: 415-348-3575</p> <p>Caribbean Islands & Central America (excluding Puerto Rico)
Total Equipment Suppliers
9550 NW 41st St.
Miami, FL 33178
Telephone: 305-718-9550
Fax: 305-718-9505</p> <p>Algeria
4. SOMAB
Y1 Rue Mahmoud Boudjatit
(Oasis) Ager, Algeria
Tel: 213-21-23-3051/3052
Fax: 213-21-23-3161</p> <p>Argentina
5. Oditec S.A.
Augustin Alvarez 2128
1602 Florida
Buenos Aires, Argentina
Telephone: (541) 796-0820
Fax: (541) 796-2009</p> <p>Australia
6. J.L. Lennard Pty. Ltd.
937-941 Victoria Rd.
West Ryde NSW 2114
Sydney, Australia
Telephone: 617-3272-4744
Fax: 617-3272-4799</p> <p>Bahrain
7. Mohammed Jalal Catering
Old Palace Road
P.O. Box 1335
Manama, State of Bahrain
Telephone: 973-53-45-39
Fax: 973 53-14-78</p> <p>Bangladesh
8. Puffin International Ltd.
3691B Elephant Rd.
Swarankika Plaza
4th Floor-Dhaka 1205
Dhaka, Bangladesh
Telephone: 8802-863117
Fax: 880-2-867563</p> <p>Belgium
9. Engelen-Heere N.V.
Industriepark Terbekehof
Fotografielaan 14
B-2610 Antwerpen (Wilrijk)
Telephone: 323-825-5577
Fax: 323-825-3702</p> | <p>Brazil
10. Pesin Equipment Food Service
R. Olavo Bilac 188/198
Sao Caetano Do Sul - SP
Brazil
Telephone: 55-11-7690-1470
Fax: 55-11-7690-1466</p> <p>Bulgaria
11. E.C.E. - CAIX
23A Rue Oborichte
Sofia 1604, Bulgaria
Telephone: 19-359-2-946-1479
Fax: 19-359-2-946-1669</p> <p>Chile
12. IMAHE
Manuel Montt 1154 Providencia
Santiago, Chile
Tel: 562-341-4953/5707
Fax: 562-274-8567</p> <p>China
13. Bonny Foodservice Products
Flat C, 8/F, Yeung Yiu Chung
Industrial Bldg., No. 20
Wang Hoi Rd.
Kowloon Bay, Kowloon Hong Kong
Telephone: 852-796-5616
Fax: 852-799-8490</p> <p>Colombia
14. Industrial Taylor Ltda.
Transversal 93, Numero 64-24
Apartado Aereo 95075
Bogota D.E., Colombia
Telephone: 57 (1) 4340016
Fax: 571-223-2642</p> <p>Croatia
15. New Rok
Opatija M. Tita 15
51410 Opatija, Croatia
Telephone: 385-51-701-251
Fax: 385-51-701-251</p> <p>Cyprus
16. AMF Chistofides Ltd.
104A Prodomos Str.
P.O. Box 25100
Nicosia, Cyprus
Telephone: 357-2-454-380
Fax: 357-2-454-088</p> <p>Czech Republic
17. Citus
Argentinska 20
CZ 4170 00 Pragues 7
CZECH REPUBLIC
Telephone: 420-2-667-10-561
Fax: 420-2-667-10-557</p> <p>Denmark
18. Inter-Gastro A.S.
Midtager 18
2605 Brondby
Denmark DK2605
Telephone: 45-43292000
Fax: 45-43292001</p> <p>Ecuador
19. Equindeca Cia. Ltda.
Hotel El Conquistador
Gran Colombia 6-65
Cuenca, Ecuador
Telephone: 593-7-831788
Fax: 593-7-843221</p> <p>Egypt
20. Con Trade Centre
3A Ramsis Street
Maarof Building #83 & #62
Cairo, Egypt
Telephone: 20 (2) 770642/762551
Fax: 20 (2) 756258</p> | <p>Estonia
21. Sisustaja As
Tihniku 5
11625 Tallinn, Estonia
Telephone: 372-6502300
Fax: 372-6502301</p> <p>Finland
22. Monilaite Oy
P.O. Box 27
Salpakuja 6
SF-01200 Vantaa, Finland
Telephone: 358-9-877-0100
Fax: 358-9-877-01099</p> <p>France
23. Diffusion International de
Materiel (DIM)
Parc d'activite Clemenceau
Chemin du Chateau d'Eau
B.P. 4009
59704 Marcq-En-Baroeuil
Cedex, France
Telephone: (33) 20890000
Fax: (33) 20727355</p> <p>Germany
24. Sesjak KG
Wullener Feld 9a
D-58454 Witten
Germany
Telephone: 49-2302-697077
Fax: 49-2302-698451</p> <p>Ghana
25. DRT Ghana
E6619 Ablade Road
Kanda Estate
P.O. Box C2074
Accra-Cantonments, Ghana
Telephone: 233-2123-3949
Fax: 233-2123-1380</p> <p>Greece
26. Domestica S.A.
65 Stournara Str.
Athens 10432, Greece
Telephone: 30-15-24-30-14/15
Fax: 30-15-22-91-58</p> <p>Guam
27. Pacific Technical Service, Inc.
New Commercial Building
#979 Rt. 16, Suite B-3
Barrigada, Guam 96913
Telephone: 6710632-5000
Fax: 671-632-3333</p> <p>Holland
28. Englelen-Heere B.V.
Straatveg 85, Postbus 35020
3005 DA Rotterdam, Holland
Telephone: 311-042-23077
Fax: 311-042-23435</p> <p>Hong Kong
29. Bonny Foodservice Products
Flat C, 8/F, Yeung Yiu Chung
Industrial Building #20
Wang Hoi Road
Kowloon Bay, Kowloon,
Hong Kong
Telephone: 852-796-5616
Fax: 852-799-8490</p> <p>Hungary
30. Hotex Service
H-2094 Nagykovacsi
Kossith Lajos u. 1.
Hungary
Telephone: 36-263-56653/89463
Fax: 36-26389463</p> | <p>Iceland
31. A. Karlsson H. F.
Brautarholt 28
105 Reykjavik, PO Box 167
Iceland
Telephone: 354-560-0900
Fax: 354-560-0901</p> <p>India
32. AISHWARYA
Trust Complex, 10 OVG Rd
Basavanagudi
Bangalore 560004, India
Telephone: 91-80-667-7576
Fax: 91-80-667-7576</p> <p><u>Int'l. Refrigeration Corp</u>
7 Netaji Subhash Marg
Darya Ganj
New Delhi 110002, India
Telephone: 91-11-3275651
Fax: 91-11-6221827</p> <p>Indonesia
33. P.T. Gema
JL. Raya Boulevard Raya
Block IOA 2 No. 27
Kelapa Gading Permai
Jakarta 14240, Indonesia
Telephone: 62-21-4532077
62-21-4508910
Fax: 62-21-4532586/4530777</p> <p>Ireland
34. Martin Food Equipment Ltd.
Gaskin Business Park
Coes Road
Dundalk, Louth County
Ireland
Telephone: 353-42-30366
Fax: 353-42-30370</p> <p>Italy
35. Allegra SRL
Corso Matteotti, 5 - 10121
Torino, Italy
Telephone: 39-011-540264
Fax: 39-011-533779</p> <p>Japan
36. Toei Kogyo Co. Ltd.
4F, Nissay Nishi-Gotanda
Building 24-5
Nishi-Gatanda 7-Chome
Shinagawa-ku, Tokyo 141-0031
Japan
Telephone: 813-3779-1081
Fax: 813-3779-1638</p> <p>Jordan
37. Awar Trading Est
PO Box 962227
Amman 11196, Jordan
Telephone: 962-6-55-19-610
Fax: 962-6-55-19-605</p> <p>Korea
38. Ohjin Corporation
3rd Floor, Hee Jung Building
1635-0 Seocho-dong
Seocho-ku
C.P.O. Box 3252
Seoul 137-070, Korea
Telephone: 82-2-5850441
Fax: 82-2-5874197</p> <p>Kuwait
39. Mabrook Hotel Supplies Co.
PO Box 43832 Hawalli
32053 Kuwait
Telephone: 965-481-8242
965-483-01648
Fax: 965-483-4314</p> |
|--|--|--|--|

40. **Lebanon**
Pro Kitchen
Cahlfoun Building
Kaslik - Main Road
PO Box 1066 Jounieh
Lebanon
Telephone: 961-9-635-077
Fax: 961-9-635-059
41. **Lithuania**
Master Group Baltic Master
Dariaus Ir Girena 175
2038 Vilnius, Lithuania
Telephone: 3702-306-528/529
Fax: 3702-306-533
42. **Malaysia**
SCC Corp. Sdn. Bhd.
19-21 Jalan Hujan
Taman Overseas Union
58200 Kuala Lumpur,
Malaysia
Telephone: 60-3-77828384
Fax: 60-3-77818561
43. **Malta**
C & H Bartoli Ltd.
232 The Strand
Gzira Gzros, Malta
Telephone: 356-342-584
Fax: 356-342-569
44. **Mauritius Island**
(Mauritius, Reunion Island,
Seychelles)
Hassam Moussa Rawat
10 Bourbon Street
P.O. Box 492
Port Louis, Mauritius Island
Telephone: 160 (230) 2080024
Fax: 160-230-2080147
45. **Mexico**
Central Mexico Metro Mexico City
Cavimex S.A. de C.V.
Revillagigedo No. 61 Col Centro
Mexico, D.F. 06070
Mexico
Telephone: 525-521-4200
Fax: 525-510-2791
- Pacific
Micro Herros De Occidente,
S.A. de C.V.
Av. Juan Palamar y Arias
#83 Col. Jardines Vallarta
Zapopan, Jalisco, Mexico
C.P.45020
Mexico: 52-3-629-54-05
Fax: 52-3-673-29-43
- Southeast
Equipo Para El Mercado
S.A. de C.V.
Calle 55 No. 501-B por 60 y 62
Merida, Yucatan,
Mexico C.P. 97000
Telephone: 52-99-236500
Fax: 52-99-286649
46. **Morocco**
Electra
Boulevard AHL Lghlam
BP 25698
Sidi Bernoussi - Ain-Sebaa
Casablanca Morocco
Telephone: 212-22-753-531
Fax: 212-22-753-554
47. **New Zealand**
Taylor Equipment Limited
4 Ponuz Place
Mt. Wellington
Auckland, New Zealand
Telephone: 64 (9) 5733377
Fax: 64 (9) 5730841
48. **Norway**
Grillfagmannen A.S.
Ostensjoveien 44
N-0667 Oslo 6, Norway
Telephone: 47 (2) 651410
Fax: 47 (2) 720017
49. **Oman**
Mohsin Haider Darwish LLC
P.O. Box 880
Ruwi, Code 112
SULTANATE OF OMAN
Telephone: 968-703411
Fax: (968) 789927
50. **Pakistan**
The Equipment Company
Ground Floor, Dadabhoy Centre
Sharea Faisai, Karachi 75530
Pakistan
Telephone: 922-1-778-1778/2778
Fax: 922-1-587-0456/778-2777
51. **Peru**
Importadora Tecnica
Comercial C.R. Ltda.
Jr. Marcos de Aramburu #595
Lima 17, Peru
Telephone: 51-1-226-2124
Fax: 51-1-275-2689
52. **Philippines**
HKR Equipment Corp.
2nd Floor, THC Bldg.
2176 Primo Rivera St.
La Paz, Makati City, Philippines
Telephone: 632-899-4511
Fax: 632-899-4541
53. **Poland**
I. F. E.
Rydygiera 12
01 793 Warsaw, Poland
Telephone: 48-3912-3373
42-22-663-4820/4069
Fax: 48-3912-3373
54. **Portugal**
Restauratel
AV Da Republica
83 C 1050
243 Lisboa
Portugal
Telephone: 351 7967116/7/8/9
FAX: 351 7933982
55. **Puerto Rico**
Progressive Sales and Service
PO Box 10876
Caparra Heights Station
San Juan, Puerto Rico 00922-0876
Telephone: 787-782-7474
Fax: 787-793-6479
56. **Qatar**
Tristar Group
C.R. No. 6778
P.O. Box 4746
Doha, Qatar
Telephone: 974-4664433
Fax: 974-4365365
57. **Romania**
Delta Technologies Romani S.A.
Sector 6, 20 Constructorilor Blvd.
Bloc 20 A, sc. B 7th Floor
Apt. 64
Bucharest, D599 Romania
Telephone: 401-220-4261
Fax: 401-220-3990
US Address:
115 Main St.
Mishawaka, In. 46544
Telephone: 219-256-3783
Fax: 219-256-7130
58. **Saudi Arabia**
Commercial Center
Development & Economy
P.O. Box 1210
Jeddah 21431, Saudi Arabia
Telephone: 966 (2) 629-1857
Fax: 966 (2) 629-1860
59. **Senegal**
Breeding Systems Co.
C/ Ripoche, 14
35007 Las Palmas
Spain
Telephone: 34-9-28-22-43-86
Fax: 34-9-28-27-56-90
60. **Singapore**
Simplex Pte. Ltd.
Block 1, Lorong 8
Toa Payoh Industrial Park 01-1383
Singapore 319053
Telephone: 65-251-6241
Fax: 65-253-8814
- Shopfit (S) Pte. Ltd.
Blk 623 Aljunied Industrial Complex
Unit 02-09
Singapore 389835
Telephone: 65-7410911
Fax: 65-7438911
61. **South Africa**
Foodserv "CC"
PO Box 55269
Northlands 2116,
Republic of South Africa
Telephone: 27 (11) 616-5183,
Fax: 27 (11) 616-8287
62. **Spain**
Adisa
Tuset, 8-10
08006 Barcelona, Spain
Telephone: 34-93-415-0018
Fax: 34-93-218-1782
63. **Sri Lanka**
Sperrys Commercial Equipment
1014 Parliament Road
Etul Kotte
Kotte/Colombo, Sri Lanka
Telephone: 941-873-0561
Fax: 941-863-8361
64. **Suriname**
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Oude Charlesburgweg #47
Paramaribo Suriname
Telephone: 597-473366/477388
Fax: 597-473366
65. **Sweden**
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632 29 Eskilstuna, Sweden
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Fax: 46 (16) 131390
66. **Switzerland**
Stuppen Fast Food GmbH
Oberneuhofstrasse 8
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Telephone: 41-41-761-5052
Fax: 41-41 761-7210
67. **Syria**
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Hamra Str. Omyad Building
P.O. Box 2960
Damascus Syria
Telephone: 963-11-331-2251
Fax: 963-11-331-2252
68. **Taiwan**
Feco Corporation
420, 11 F Keelung Rd.
Sec. 1 Postal Code 110
Taipei, Taiwan
Republic of China
Telephone: 886-2-2758-2288
Fax: 886 (2) 2758-2297
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43/524-526 Amarinnivej 1
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Fax: 66-2-552-0833
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Telephone: 216 -133-1501
Fax: 216-133-0698
71. **Turkey**
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Inonu Caddesi, Opera Palas 73/5
80090 Gumussuyu
Istanbul, Turkey
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90-212-293-7892
Fax: 90-212-293-3903
72. **United Arab Emirates**
Habtoor International
P.O. Box 55332
Dubai, United Arab Emirates
Telephone: 971-4-272-1212
Fax: 971-4-272-2255
73. **United Kingdom**
Servequip Products Ltd.
214 Purley Way
GB-Croyden CRO 4XG, England
Telephone: 44-208-6868855
Fax: 44-208-6817509
74. **Uruguay**
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CP 11300 Montevideo, Uruguay
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Prefer, C.A.
Avenida Presidente Medina
Edificio Prefer, Local No. 44
Entre Calles Chile y Progreso
urb. Los Acacias
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Fax: 58-212-632-6711
76. **Vietnam**
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Estate #01-1383
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77. **Yemen**
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PO Box 8150 Sana'a
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