



**Henny Penny
Rotisserie Display
Model SCD-6/8**

OPERATOR'S MANUAL

LIMITED WARRANTY FOR HENNY PENNY EQUIPMENT

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

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

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

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

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

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

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

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

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

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

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

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

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Distributors List - Domestic and International

SECTION 1. INTRODUCTION

1-1. ROTISSERIE DISPLAYS

The Henny Penny Rotisserie Display units are a basic unit of food processing equipment used to display the foods product and maintain the temperature of hot foods in a commercial food service operation. The unit creates the ideal environment to maintain the taste and quality of freshly cooked foods.

NOTICE

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



1-2. PROPER CARE

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

1-3. ASSISTANCE

Should you require outside assistance, just call the local independent Henny Penny distributor in your area, call Henny Penny Corp. at 1-800-417-8405 toll free or 1-937-456-8405, or visit Henny Penny online at www.hennypenny.com.

1-4. SAFETY



The instructions in the manual have been prepared to aid you in learning the proper procedures for your rotisserie display. Where information is of particular importance, or is safety related, the words NOTICE, CAUTION, or WARNING are used. Their usage is described below.

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

NOTICE is used to highlight especially important information.

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

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

The word WARNING is used to alert you to a procedure that, if not performed properly, may cause personal injury.

SECTION 2. INSTALLATION

2-1. INTRODUCTION

This section provides the installation instructions for the Henny Penny Rotisserie Display unit.

NOTICE

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



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

2-2. UNPACKING



Figure 2-1

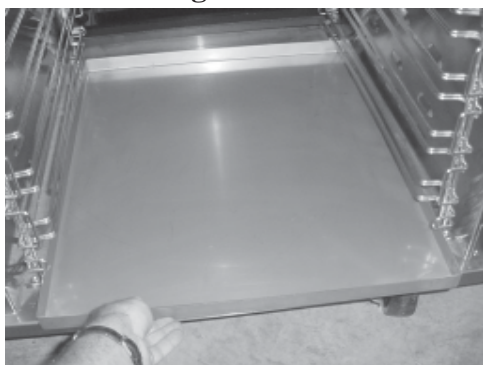


Figure 2-2

The Henny Penny Rotisserie Display had been tested, inspected, and expertly packed to ensure arrival at its destination in the best possible condition. The cabinet rests on cardboard pads that sit on a wooden skid. The racks inside the cabinet are boxed separately and the unit is packed inside a heavy cardboard carton with sufficient padding to withstand normal shipping treatment.

1. Remove the racks, casters or legs, and drip pan, from their box.
2. Tilt unit onto its side and install casters or legs onto unit, using a washer and lockwasher per bolt. Install the locking casters on the control side of unit.
3. The side racks are hooked on the brackets at the top of the interior of the unit. The bottom of the brackets rests on the base of the unit. (Figure 2-1)
4. The shelves slide onto the side racks.
5. The drip pan slides into the bottom of the unit. (Figure 2-2)

NOTICE

A stacking kit must be used to stack rotisseries, or to stack a rotisserie on a display. This kit ensures 3 inches clearance from a rear wall. The part numbers of the stacking kits are 02664, for use on the SCD-6 and SCR-6, and 02665 is used on the SCD-8 and SCR-8.

2-3. STACKING INSTRUCTIONS

2-3. STACKING INSTRUCTIONS **(Continued)**

1. Lay unit on its side and bolt locking casters or legs, to the control side of unit.
2. Using the bolts provided for the non-locking casters, or legs, bolt both the stacking spacer (provided in the kit) and the non-locking caster, or legs, to the front side of the unit. The stacking spacer should extend out the front of the unit about three inches.
3. Carefully lift the rotisserie and place it on top of the display, or place the display unit on top of the rotisserie, with the controls on the same side.



Take care when moving the unit to prevent personal injury. The SCD-8 weighs approximately 400 lbs. (180 Kg) and the SCD-6 weighs 315 lbs. (143 Kg).



Figure 2-3

4. Remove the three bottom side panel screws from the top unit and remove the three top side panel screws from the bottom unit (on both sides of the unit). Refer to Figure 2-3.
5. Mount the stacking brackets to each side of the units, as shown in Figure 2-3, using the screws removed in step 4.
6. Unit is now ready for use.



For units being installed in Canada, proceed with the following steps:

7. Remove the black plug button from the top of the upper unit.
8. Remove the screws from the channel assembly and take the two parts apart.

2-3. STACKING INSTRUCTIONS (Continued)

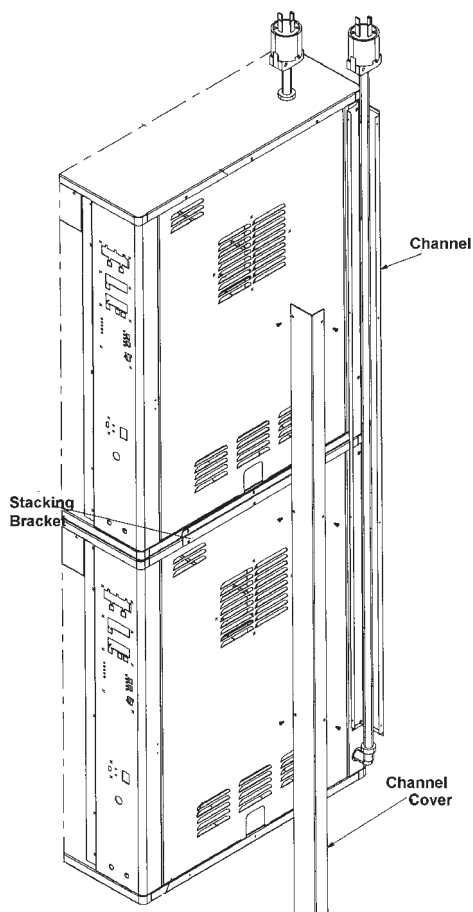


Figure 2-4

9. Remove the screws along the corners of both top and bottom units.

10. Mount the one side of the channel to the units, using the screws previously removed in step 9. See Figure 2-4.

11. Route the power cord up through the mounted channel and attach the cover to the channel, using the screws previously removed in step 8. See Figure 2-4.

12. Unit is now ready for use

2-4. LEVELING OF UNIT

For proper operation, the display should be level from side to side and front to back. This will ensure proper door operation.

2-5. ELECTRICAL REQUIREMENTS

The Henny Penny Rotisserie Display is available from the factory, wired for 208 or 240 volt, 220-380 volt, 230-400 volt, 1 phase, 50/60 hertz service.

SECTION 3. OPERATION

3-1. OPERATING **INSTRUCTIONS**

NOTICE

Before using, the unit should be thoroughly cleaned as indicated in the Cleaning Instructions Section of this manual.

1. To put the SCD into operation, turn the POWER switch to the ON position. The display shows the setpoint temperature.

NOTICE

If the timer was running at power down, the remaining time shows on the display when the power is turned back on.

2. Once the unit has heated up, the temperature LED comes on and product can now be loaded into the unit.
3. Once product is loaded into the unit, press the TIMER button to start the timer.
4. At the end of the timing cycle, the display flashes “00:00” and the timer LED flashes. Press the TIMER button to end the cycle.

NOTICE

If humidity is desired, water may be added to the drip pan.

Press and hold the TEMP button at any time to view the actual cabinet temperature.

3-2. CLEANING **INSTRUCTIONS**

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



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

3. Open doors and remove all racks, and drip pan from unit.
4. Clean racks, and drip pan thoroughly.
5. Clean the interior and exterior with a soft cloth, soap and water.



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

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

6. Wipe control panel with a damp cloth.
7. Leave doors open overnight to allow thorough drying.

3-3. PROGRAMMING **INSTRUCTIONS**

Temperature Setpoint

1. Press and hold the TEMP button for 6 seconds. The actual temperature shows first followed by the flashing setpoint. (If display shows "LOC" see Special Program Mode section.)
2. Once the setpoint is flashing, continue to hold the TEMP button and press the UP and DOWN buttons to set the desired temperature.
3. Release the TEMP button and the control regulates the temperature to the new setpoint.

3-3. PROGRAMMING **INSTRUCTIONS** **(Continued)**

Timer Programming

1. With the timer not running, press and hold the **TIMER** button. (If the display shows “LOC”, see Special Program Mode section.)
2. While holding in on the **TIMER** button, use the **UP** and **DOWN** buttons to set the desired timer setting.
3. Once the desired timer value is reached, release the **TIMER** button and the new timer value is saved.

Running Timer Changing

1. If a timer is running and its value needs to be changed, press and hold the running timer button. (If the display shows “LOC”, see Special Program Mode section.)
2. While holding in on the **TIMER** button, use the **UP** and **DOWN** buttons to set the desired timer setting.
3. Once the desired timer value is reached, release the **TIMER** button and the new timer value continues counting down.

NOTICE

After the running timer has timed out, the timer resets to the previous setpoint value, and is started for the next cycle.

3-4. SPECIAL PROGRAM **MODE**

Fahrenheit or Celsius

1. Turn the **POWER** switch off.
2. Press and hold both the **UP** and **DOWN** buttons and turn the **POWER** switch back on. Hold in on the **UP** and **DOWN** until “SP” shows on the display, then release the buttons. “°F” (Fahrenheit) or “°C” (Celsius) shows on the display.
3. Press and release the **UP** or **DOWN** buttons to toggle from “°F” to “°C”, or vice versa.
4. Press and hold the **SET** button to save the new value and to exit the Special Program Mode.

3-4. SPECIAL PROGRAM MODE **(Continued)**

Program Lock or Unlock

The controls can be locked or unlocked. Locked controls means temperature and timer setpoints cannot be changed, until the controls are unlocked.

1. Turn the POWER switch off.
2. Press and hold both the UP and DOWN buttons and turn the POWER switch back on. Hold in on the UP and DOWN until “SP” shows on the display, then release the buttons. “°F” (Fahrenheit) or “°C” (Celsius) shows on the display.
3. Press and release the SET button and “P=U” or “P=L” shows on the display. P=U is unlocked, and P=L is locked.
4. Press the UP or DOWN buttons to toggle from P=U to P=L or vice versa.
5. Press and hold the SET button to save the new value and to exit the Special Program Mode.

Hours or Minutes

The timer display can be programmed to show hours/minutes or minutes/seconds by the following procedures.

1. Turn the POWER switch off.
2. Press and hold both the UP and DOWN buttons and turn the POWER switch back on. Hold in on the UP and DOWN until “SP” shows on the display, then release the buttons. “°F” (Fahrenheit) or “°C” (Celsius) shows on the display.
3. Press and release the SET button twice. “H=Y” or “H=n” shows in the display. H=Y means yes, the display is to show hours, and H=n means no, minutes will be displayed.
4. Press the UP or DOWN buttons to toggle from H=Y to H=n or vice versa.
5. Press and hold the SET button to save the new value and to exit the Special Program Mode.

3-4. SPECIAL PROGRAM MODE **(Continued)**

Temperature Calibration

To calibrate the cabinet temperature to the displayed temperature, follow these procedures:

1. Turn the POWER switch off.
2. Press and hold both the UP and DOWN buttons and turn the POWER switch back on. Hold in on the UP and DOWN until “SP” shows on the display, then release the buttons.
“°F” (Fahrenheit) or “°C” (Celsius) shows on the display.
3. Press and release the SET button 3 times and “CAL” shows on the display.
4. Press and hold the TEMP button and the actual temperature is displayed.
5. While holding in on the TEMP button, press the UP and DOWN buttons to calibrate the cabinet to the correct temperature.

NOTICE

Allow the cabinet to heat for 1 to 1 1/2 hours, and the temperature to become stable, before calibrating.

6. Press and hold the SET button to save the new value and to exit the Special Program Mode.

Initialization

Initializing the controls resets the PC board to the factory settings.

1. Turn the POWER switch off.
2. Press and hold both the UP and DOWN buttons and turn the POWER switch back on. Hold in on the UP and DOWN until “SP” shows on the display, then release the buttons. “°F” (Fahrenheit) or “°C” (Celsius) shows on the display.
3. Press and release the SET button 4 times and “In-” shows on the display.
4. Press and hold the UP or DOWN button and the display message counts down “In-3”, “In-2”, “In-1”, “In-”, “SYS”. Release the UP or DOWN button and the control is now set to factory settings. The control returns to normal operation.

3-4. SPECIAL PROGRAM MODE **(Continued)**

Output Tests

In the output test mode, the elements, LEDs, and display digits can be tested.

1. Turn the POWER switch off.
2. Press and hold both the UP and DOWN buttons and turn the POWER switch back on. Hold in on the UP and DOWN until “SP” shows on the display, then release the buttons. “°F” (Fahrenheit) or “°C” (Celsius) shows on the display.
3. Press and release the SET button 5 times and “OP” shows in the display.
4. Press the TEMP button to toggle the heat output off and on. The LED above the TEMP button lights when the output is on.
5. Press the UP button to toggle the display digits and LEDs off and on.
6. Press and hold the SET button to exit the Special Program Mode.

NOTICE

Press and hold the SET button at any time to exit the Special Program Mode.

3-5. LIGHT BULB **REPLACEMENT**



Light bulbs and glass may be hot. Severe burns could result.



Figure 3-1

1. Unscrew the lamp cover. (Figure 3-1).
2. Unscrew and remove light bulb, and replace with a new 40 watt bulb - HP part number, BL01-014.
3. Replace lamp cover.

SECTION 4. TROUBLESHOOTING

4-1. TROUBLESHOOTING GUIDE

PROBLEM	CAUSE	CORRECTION
With power switch in POWER position the merchandiser is completely inoperative	<ul style="list-style-type: none"> • Open circuit 	<ul style="list-style-type: none"> • Check to see that unit is plugged in • Check the breaker or fuse at supply box
Product not holding temperature	<ul style="list-style-type: none"> • Doors are not kept closed • Product held too long • Radiant heat too low 	<ul style="list-style-type: none"> • Keep doors closed when possible • Only hold product for recommended times • Program to higher setting
Not all lights on	<ul style="list-style-type: none"> • Faulty light bulbs 	<ul style="list-style-type: none"> • Replace with recommended bulb, per Light Bulb Replacement section.

4-2. ERROR CODES

DISPLAY	CAUSE	PANEL BOARD CORRECTION
“E-4” - control board too hot	<ul style="list-style-type: none"> • Cooling fan clogged or not working 	<ul style="list-style-type: none"> • Clean or have fan replaced
“E-6” - probe error	<ul style="list-style-type: none"> • Temperature probe failure 	<ul style="list-style-type: none"> • Check probe connection at board, or have probe replaced
“E-41” - programming error	<ul style="list-style-type: none"> • Scrambled memory 	<ul style="list-style-type: none"> • Re-initialize the control, or have PC board replaced
“HI” - software hi-limit	<ul style="list-style-type: none"> • Air temperature too hot 	<ul style="list-style-type: none"> • Have PC board or contactor replaced

NOTICE

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

G L O S S A R Y

SCR & SCD GLOSSARY

air heat	heat inside the unit created by air blowing across heaters in the top of the unit
air heating elements	heaters in the top of the unit that heats the air blowing across them
baskets	baskets used to cook product that fit between the discs
double spits	double-pointed, piercing cooking utensils that fit between the discs to cook product
drain pan	a removable container in the bottom of the unit that collects the drippings from the cooked product
black plug button	a removable plastic hole plug
channel assembly	a metal chamber attached to outside of certain units to run the power cord through
collar	part of the rod assembly that holds the discs in place, once the retention rings are slid into place
disc	the two round, metal plates, that the spits or baskets are attached to, that rotate during a Cook Cycle
disc assembly	includes the disc and the hubs
disc supports	the metal bushings on each side of the interior of the unit that holds the discs
drip trays	two metal plates that are placed at angles inside the unit to channel the product drippings into the drain pan
hub	the center piece of the discs that the rod and rod support attaches to
meat probe receptacle	the connection where the meat or food probe is attached
radiant heat	warmth generated directly from heaters to heat or cook product
radiant heating elements	long tubular elements mounted in the top of the unit to heat the product directly

retention ring	part of the rod assembly that fits in a groove behind the collar to hold the discs in place
rod assembly	the device that spans between the discs that includes the rod, collars, and retention rings
rotation switch	the large, black button when pushed, rotates the discs to position the product for loading, removing, or seasoning
rotor motor	the motor that turns the discs
setpoint	a preset cooking temperature; the setpoint is a programmable feature
side racks	removable wire grids inside the SCD which support pans inserted in the slots of the racks
spits	the devices that hold the product during a Cook Cycle; the SCD-6 has 6 spits and the SCD-8 has 8 spits
stacking kit	an optional set of parts that allows two rotisseries to be stacked or allows a rotisserie to be stacked on top of an SCD
stacking spacer	a metal plate that is attached to the rotisserie when using the stacking kit that assures space between the rotisserie and a wall behind it
vent panels	removable metal plates inside the rotisserie that directs the air heat during a Cook Cycle

