



Henny Penny
Multipurpose Holding Cabinet
Model CF-941

SERVICE MANUAL

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. MULTIPURPOSE HOLDING CABINET

The Henny Penny Multipurpose Holding Cabinet is a basic unit of food equipment designed to hold hot foods at proper temperature in commercial food operations. This cabinet will keep hot foods humid while maintaining temperature.

1-2. FEATURES

- Electronic heat and time control for each drawer.
- Drawer accepts 4" steam table pans (1 full or, 2-1/2 size, or 3-1/3 size).
- Easy access to all components for servicing.
- High temperature gasket used for drawer seals.
- Positive drawer closure to insure good seal of compartment.
- Easy to clean front drip edge for collection of excess moisture around drawers.
- Solid stainless steel construction.

1-3. PROPER CARE

As in any unit of food servicing equipment, the multipurpose holding cabinet does require care and maintenance. Suggestions for the proper care and maintenance are continued in this manual.

For your convenience, this manual consists of the following sections:

- Table of Contents
- Introduction
- Installation
- Operation
- Maintenance
- Wiring Diagram
- Parts List
- Distributor List

The conscientious use of the recommended procedure, coupled with regular maintenance will result in fewer 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, contact your local independent distributor. (Refer to distributor list in rear of this manual).

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 only way to insure safe operation of the Henny Penny Multipurpose Holding Cabinet 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 is safety related, the words NOTE, CAUTION, or WARNING are used. Their usage is described below:

NOTE

The word NOTE is used to highlight especially important information.

CAUTION

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

WARNING

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 Multipurpose Holding Cabinet.

NOTE

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

WARNING

Do not puncture the skin of the Multipurpose Holding Cabinet with drills or screws as component damage or electrical shock could result.

2-2. UNPACKING

The Henny Penny Multipurpose Holding Cabinet has been tested, inspected, and expertly packed to insure arrival at its destination in the best possible condition. The cabinet rests on cardboard pads that sit on a wooden skid. The unit is then packed inside a heavy cardboard carton with sufficient padding to withstand normal shipping treatment.

NOTE

Any shipping damages should be noted in the presence of the delivery agent and signed prior to his or her departure. To remove the Henny Penny Multipurpose Holding Cabinet from the carton, you should:

- 1. Carefully cut banding straps.
- 2. Lift carton off the unit.
- 3. Lift the unit from the cardboard pads.

WARNING

Care should be taken when lifting unit to prevent personal injury.

- 4. Open drawers and remove the packing or literature that is inside.
- 5. Pull off any protective covering from the exterior of the cabinet.
- 6. Your Multipurpose Holding Cabinet is now ready for location and setup.

2-3. ELECTRICAL
REQUIREMENTS

The Multipurpose Holding Cabinets are available from the factory as 120 VAC units. The units are single phase and require a grounded receptacle with a separate electrical line protected by a fuse or circuit breaker of the proper rating.

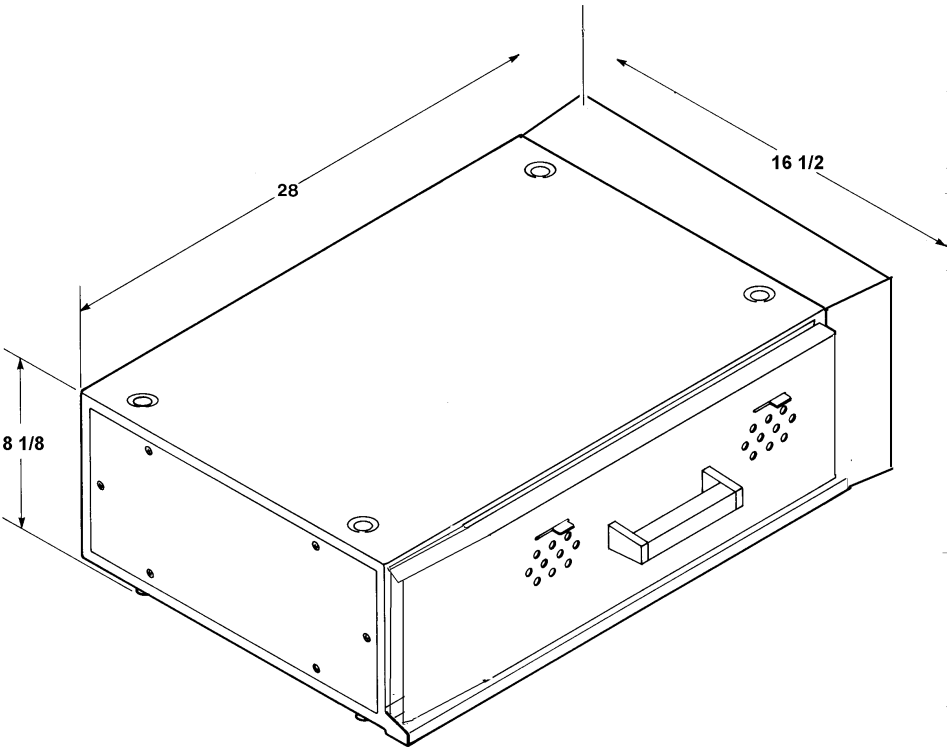
WARNING

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

DATA TABLE:

Model Number	Volts	Phase	Watts	Amps
CF-941	120	1	475	3

2-4. CABINET DIMENSIONS



SECTION 3 OPERATION

3-1. INTRODUCTION

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

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

3-2. OPERATING CONTROLS AND COMPONENTS

Figure 1 identifies and describes the functions of all the operating controls and components of the cabinet.

Item No.	Description	Function
1	Digital Display	The digital display is a LED type display which shows the time of day and drawer temperature.
2	LEDs	When illuminated indicates which drawer is heating.
3	Up and Down	These buttons are used, when programming the controls, Buttons to change the display, and to access the Special Program mode.
4	Power Switch	The rocker switch controls the power to the unit.
5	Temperature Button	When pressed, this button is used to view the drawer temperature, and to set the setpoint temperature for the drawer.
6	Set Button	This button is used in the program mode.
7	Timer Buttons	When pressed, these buttons are used to start a timing cycle for a particular pan, or to view the time remaining in the cycle. They are also used when programming the times.

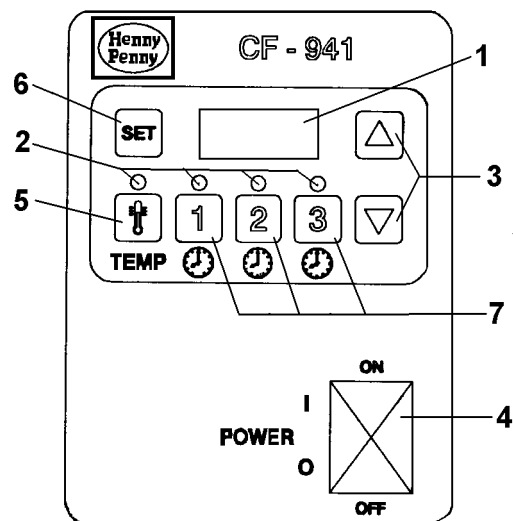


Figure 1

3-3. START UP

NOTE

Before using the cabinet, it should be thoroughly cleaned as described in the "cleaning procedures" section of this manual. To put the cabinet into operation, move each power switch to the on position and adjust each control to the appropriate temperature. The power light should illuminate indicating that the unit is operating. The operating temperature of this unit should be achieved in approximately 30 minutes.

3-4. OPERATING WITH PRODUCT

1. Place the hot product inside the drawer.
2. Serve the product first that has been in the cabinet the longest.
3. Open the drawers only as necessary to load and serve the product.

3-5. CLEANING

1. Move the power switch to the off position.
2. Disconnect the electrical supply to the unit.

WARNING

Allow the unit to cool before cleaning by opening all the drawers fully for approximately 20 minutes as the interior of the cabinet may be hot enough to burn.

3. Remove the drawers by pulling straight out and tilting up.

CAUTION

Be sure that the inner drawer has cooled down sufficiently before removing.

Due to the weight of the drawers use both hands in the removal of the drawer.

4. Clean drawers with a cloth and soapy water.
5. Remove drip tray from the bottom of the drawer and clean it.

3-5. CLEANING (Cont.)

6. Clean the interior of the cabinet thoroughly with a cloth and soapy water.

CAUTION

Do not use abrasive cleaners.

7. Wipe down the exterior of the cabinet with a damp cloth. Avoid getting water in the area of the control panel.
8. Replace the drip tray and drawer.
9. If the unit is to be left off, leave the drawer open two or three inches.

3-6. OPERATION AND PROGRAMMING**Unit Operation****NOTE**

Before operating the MPHC, read and understand the complete operation and service manual supplied with each unit. The following steps are meant to be guidelines, not complete operating instructions.

1. Turn power switch to the ON position.
2. The display will show the setpoint temperature.

NOTE

Press the Drawer button at any time to view actual temperature. The LED will light when the actual temperature is on the display.

3. When temperature LED illuminates, the unit setpoint temperature has been reached and product can be loaded into the pans. Load product into a pan inside the drawer and press appropriate timer button, either 1, 2, or 3.
4. At the end of the timing cycle, the display will flash 0:00 and the timer LED will flash.

NOTE

If more than one timer is running at the same time, the timer with the least amount of time will be the one displayed and the LED will be flashing, indicating which timer is being displayed. Pressing and releasing the SET button will toggle through the different running times.

3-6. OPERATION AND PROGRAMMING (continued)

Temperature Setpoint Programming

1. Press and hold the Temperature button for 5 seconds and the setpoint temperature will start flashing and the LED will turn off. Continue to hold in on the Temperature button, then use the UP and DOWN buttons to set the desired setpoint temperature. Releasing the Temperature button enters the setpoint into the controls. If "Loc" shows in the display when the UP or DOWN button is pressed, the controls must be unlocked before temperature can be changed. (See Special Program Mode).

Timer Settings

1. To change a timer setpoint, press and hold the desired timer button, then use the UP and DOWN buttons to change the time. Releasing the timer button enters the time into the controls. If "Loc" shows in the display when the UP or DOWN button is pressed, the controls must be unlocked before temperature can be changed. (See Special Program Mode).

NOTE

When programming the setpoint temperature or timers, pressing and holding the UP or DOWN buttons will speed up the displayed digits.

Special Program Mode

1. Turn the power switch off. Then press and hold both the UP and DOWN buttons and turn the power switch back on. Hold in on the UP and DOWN buttons until SP shows on the display, then release the UP and DOWN buttons. Display will now show "°F" or "°C".
2. Press the UP or DOWN buttons to toggle from "°C"(celsius), to "°F"(Fahrenheit).
3. Press and release the SET button. The display will show "P=U" or "P=L", which means program unlock(U) or lock(L). The UP and DOWN buttons toggle from U to L. The display must show "P=U" before the temperature or times can be changed.
4. Press and release the SET button 2 times and the display will show "H=n" or "H=y", which means Hours=no(n) or Hours=yes(y). "H=n" means the timers will time in minutes and seconds, and "H=y" the timers will time in hours and minutes.

3-6. OPERATION AND PROGRAMMING
(continued)

5. Press and release the SET button 3 times and the display will show “CAL”. To calibrate the temperature, press and hold the temperature button, and use the UP and DOWN buttons to match the display to the actual temperature.
6. Press and release the SET button 4 times and “In-” shows in the display. In- means initialization. Press and hold the UP or DOWN button at this time and allow the display to count down from 3. The buzzer will sound and the controls will be set at factory settings.
7. Press and release the SET button 5 times and “OP” will show in the display. OP means output test. Press and release the drawer button to turn the relay and heater off and on.

NOTE

Press and hold the SET button to exit the Special Program Mode at any time. Also, the controls will automatically exit the Special Program Mode, if no buttons are pressed for 1 minute.

3-7. Error Codes

1. “E04”-control board too hot. Make sure unit is not overheating.
2. “E06”-faulty temperature probe. Replace probe.
3. “E41”-memory scrambled. Press the UP or DOWN button to reinitialize the board. If E41 persists, replace the PC board.
4. “HI” -unit overheating. Faulty relay or control board.

SECTION 4. MAINTENANCE

4-1. INTRODUCTION

This section provides procedures for checking and replacement of the various parts used within the cabinet.

WARNING

Unplug unit to ensure power is OFF in the entire unit before attempting any type of maintenance.

4-2. TEST INSTRUMENTS

You may use two test instruments to check the electrical components.

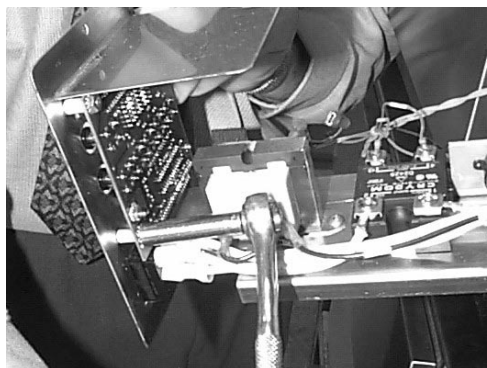
- 1. A continuity light.
- 2. an ohmmeter.

When the manual refers to the circuit being closed, the continuity light will be illuminated or the ohmmeter should read zero unless otherwise noted. When the manual refers to the circuit being open, the continuity will not illuminate or the ohmmeter will read one or infinite resistance.

NOTE

A continuity tester cannot be used to check coils.

4-3. CONTROL BOARD



1. Disconnect the electrical supply to the cabinet.

WARNING

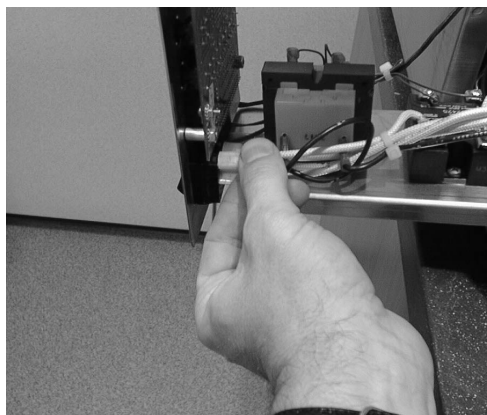
Place the power switch in the off position and unplug the power cord. Failure to do so could result in electrical shock.

2. Remove the two screws on the front of the control panel and pull control drawer out.
3. Using a 5/16" socket, remove nuts securing the board and remove board from the panel.
4. Remove the wires from the control board.
5. Install new control board in reverse order.

NOTE

Do not over-tighten the nuts securing the control board, or the buttons on the controls may not function.

4-4. POWER SWITCH



1. Disconnect the electrical supply to the cabinet.

WARNING

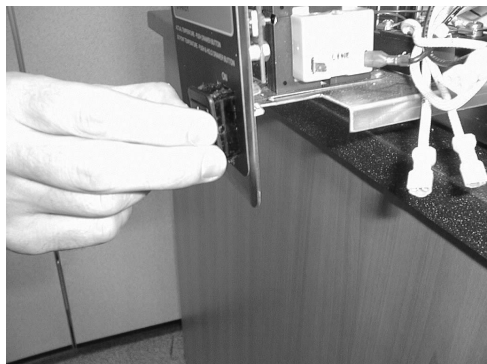
Place the power switch in the off position and unplug the power cord. Failure to do so could result in electrical shock.

2. Remove the two screws on the front of the control panel and pull control drawer out.

NOTE

Mark the wires when removing them from the switch to be sure the switch is rewired correctly.

3. Remove the wires from the switch. Check for continuity across the top and bottom terminals, on both left and right side of the switch. With the switch in the "ON" position, the circuit should be closed. With the switch in the "OFF" position, the circuit should be open. If the switch is defective, replace it by continuing with this section

4-4. POWER SWITCH (continued)

4. Squeeze the tabs on the back of the switch and pull the switch out from the front of the panel.
5. Install new switch in reverse order.

4-5. TRANSFORMER

1. Disconnect the electrical supply to the cabinet.

WARNING

Place the power switch in the off position and unplug the power cord. Failure to do so could result in electrical shock.

2. Remove the two screws on the front of the control panel and pull control drawer out.
3. Label wires and remove them from the transformer.
4. Using a Phillips head screwdriver, remove the two screws securing the transformer and remove the transformer.
5. Install the new transformer in reverse order.

4-6. RELAYS**Checkout:**

1. Disconnect the electrical supply to the cabinet.

WARNING

Place the power switch in the off position and unplug the power cord. Failure to do so could result in electrical shock.

2. Remove the two screws on the front of the control panel and pull control panel out.

NOTE

The front relay controls the heat of the left drawer, the back relay controls the right drawer, and the middle relays control the middle drawers.

3. With no power going to the relay, 120 volts should show on the output side of the relay, and 0 volts on the input.

WARNING

The following checks are performed with power applied to the unit and the power switch in the "ON" position. Extreme caution should be taken. Make connections before applying power, take reading, and remove power before removing meter leads, or electrical shock could result.

4. With the component energized, 0 volts should show on the output side of the relay, and 5 volts on the input side.
5. If voltage varies from steps 3 and 4, remove power to unit, pull input wires from relay and place leads of meter onto input wires. Reapply power to unit. When unit is running, the input wires to relay should show 5 vdc volts. If this proves true, the relay is faulty.

4-6. RELAYS (continued)**Replacement:**

6. Remove power supplied to unit.
7. Label and remove wires from the appropriate relay.
8. Using a Phillips head screwdriver, remove the screws securing the relay and remove the relay from the unit.
9. Coat the back of the relay with the thermal joint compound and install new relay.

CAUTION

Failure to use the thermal joint compound will shorten the life of the relay.

10. Replace control panel and unit is now ready for use.

4-7. HEATING ELEMENTS

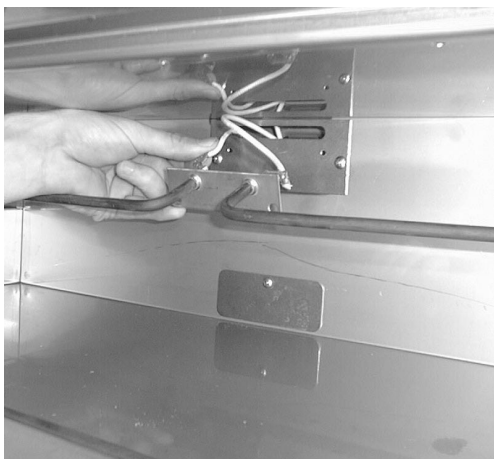
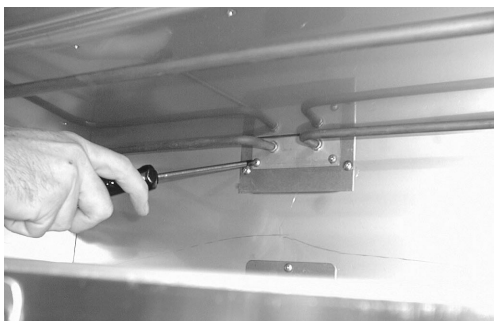
1. Disconnect the electrical supply to the cabinet.

WARNING

Place the power switch in the off position and unplug the power cord. Failure to do so could result in electrical shock.

2. Remove the drawer from the liner.

4-7. HEATING ELEMENTS (continued)



4. Using a Phillips head screwdriver, remove the ten screws securing the bracket and remove the bracket.
5. Using a Phillips head screwdriver, remove the two screws securing the element to the back of the liner.
6. Pull the element out towards you until the terminals are exposed.
7. Pull the wires off of the terminals and remove element from the unit.
8. Install new element in reverse order.

4-8. PROBE

1. Disconnect the electrical supply to the cabinet.

WARNING

Place the power switch in the off position and unplug the power cord. Failure to do so could result in electrical shock.

2. Remove the drawer.

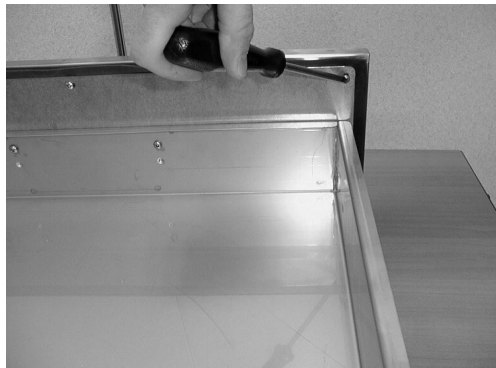
4-8. PROBE (continued)

3. Using a flat blade screwdriver, pry the rubber strain relief from the liner.
4. Pull the probe wires out of the unit, far enough to access the connector, incased in a protective cover.
5. Cut the wire ties on the ends of the cover and slide the protective cover up and out of the way.
6. Disconnect the wires at the connector.
7. Reconnect the new probe assembly to the unit and pull protective cover back over the connector, then secure with wire ties.
8. Thread the wire back through the hole and push the strain relief back into the liner.
9. Place drawer back into unit and the unit is now ready for use.

4-9. DRAWER GASKET

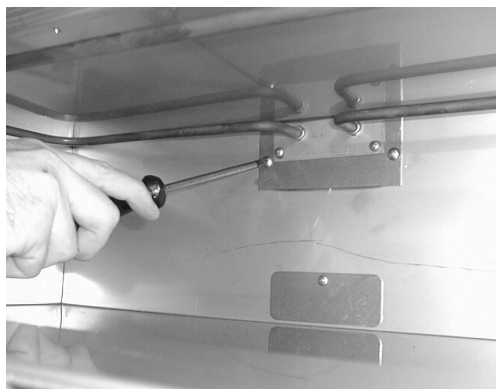
1. Remove the drawer from the unit.
2. Using a Phillips head screwdriver, remove the drawer handle by removing the two screws fastening the handle to the drawer.

4-9. DRAWER GASKET (continued)



3. Using a Phillips head screwdriver, remove the six screws that secure the backing plate and gasket to the drawer front.
4. Separate the drawer frame from the drawer front.
5. Remove the gasket from the drawer front.
6. Reassemble the drawer frame and drawer front in reverse order of disassembly. Make sure the two drawer handle spacers between the drawer front and backing plate remain centered over the holes so that the handle screws will pass through the spacers.

4-10. HIGH LIMIT

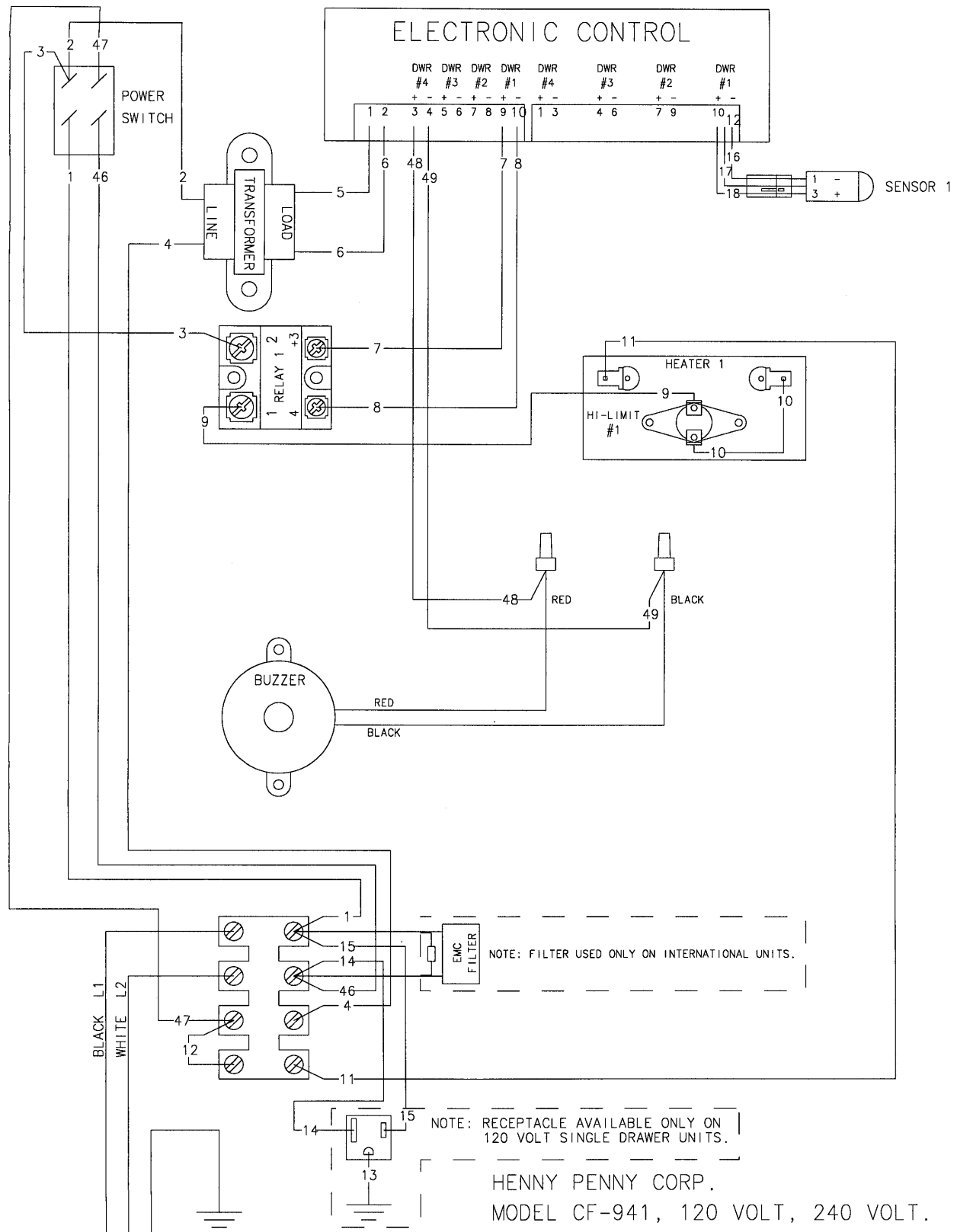


1. Disconnect the electrical supply to the cabinet.

WARNING

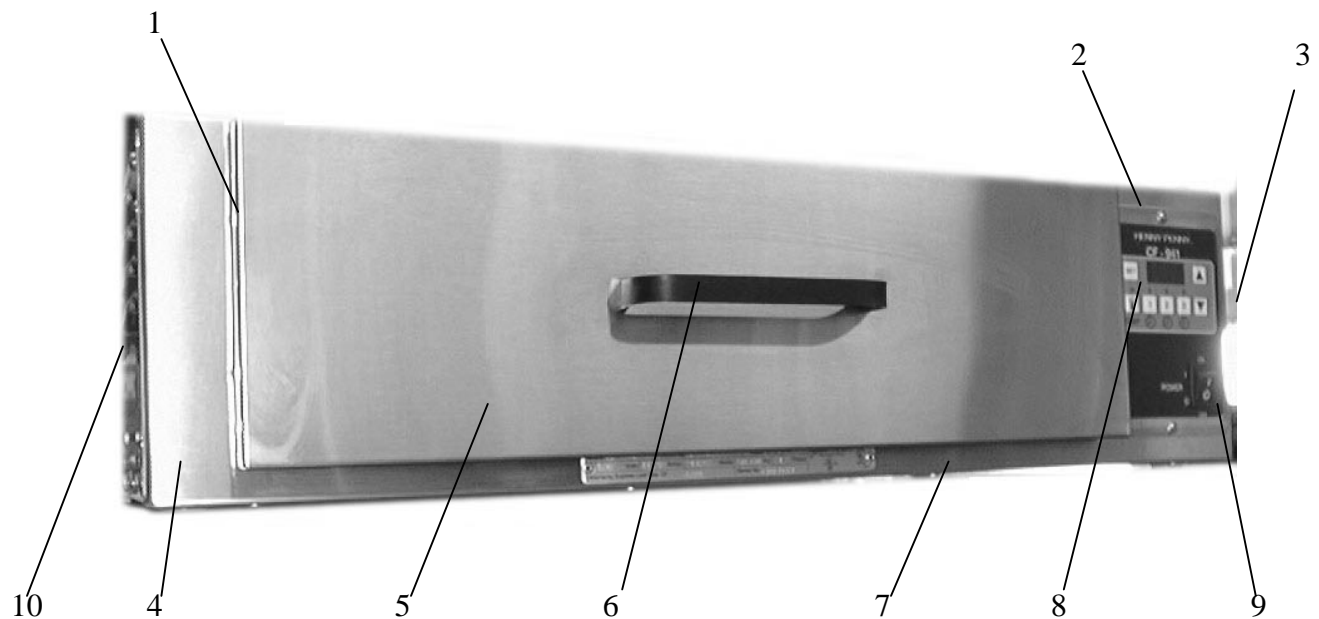
Place the power switch in the off position and unplug the power cord. Failure to do so could result in electrical shock.

2. Remove the drawer from the liner.
3. Using a Phillips head screwdriver, remove the ten screws securing the bracket and remove the bracket. (See photos in section 4-7.)
4. Using a Phillips head screwdriver, remove the two screws securing the plate to the back of the liner.
5. Pull the element out towards you until the terminals are exposed.
6. Label and pull the wires off of the element terminals and high limit.
7. Using a 5/16" socket, remove the nuts securing the high limit and remove the high limit from the unit..
8. Install new high limit in reverse order.



SECTION 5. PARTS INFORMATION

5-1. INTRODUCTION	This section identifies and lists the replaceable parts of the Henny Penny Multipurpose Holding Cabinets.
5-2. 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.
5-3. HOW TO ORDER	<p>Once the part you want to order has been found in the Parts List, write down the following information:</p> <ol style="list-style-type: none"> From the Parts List (Sample) Item Number <u>14</u> Part Number <u>51718</u> Description <u>Gasket - Drawer</u> From the data plate (Sample) Product Number <u>05882</u> Serial Number <u>0001</u> Voltage <u>120V</u>
5-4. PRICES	Your distributor has a price parts list and will be glad to inform you of the cost of your parts order.
5-5. 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.
5-6. 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.



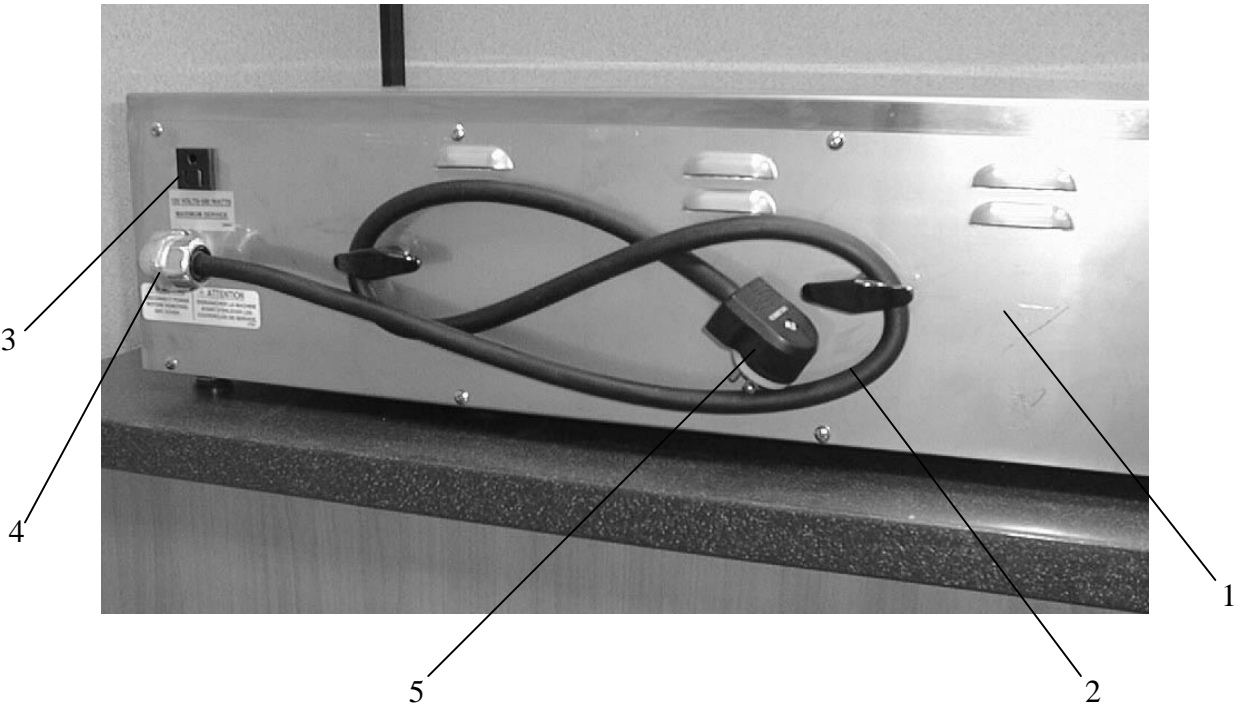
Item No.	Part No.	Description	Qty
1	51718	Gasket - Drawer	1
2	51545	Control Panel Stud Assy.	1
3	54432	Panel - RH Access	1
4	52654	Shell Assy.	1
5	52668	Drawer Assy.- No Vent	1
5	54455	Drawer Front	1
6	31495	Drawer Handle	1
7	52645	Base Assy.	1
8	51562	Decal - Control	1
9	43768	Power Switch	1
10	54434	Panel - Access - LH	1
11*	52658	Insulation - Liner - Rear - Upper	1
12	52659	Insulation - Liner Bottom	1
13*	52660	Insulation - Shell - Top	1
14*	53661	Insulation - Left Side	1
15*	52662	Insulation - Liner Side	1
16*	52663	Insulation - Right Side	1
17*	51471	Insulation - Liner - Rear - Lower	1
18*	51474	Insulation - Liner - Top	1

*Not Shown

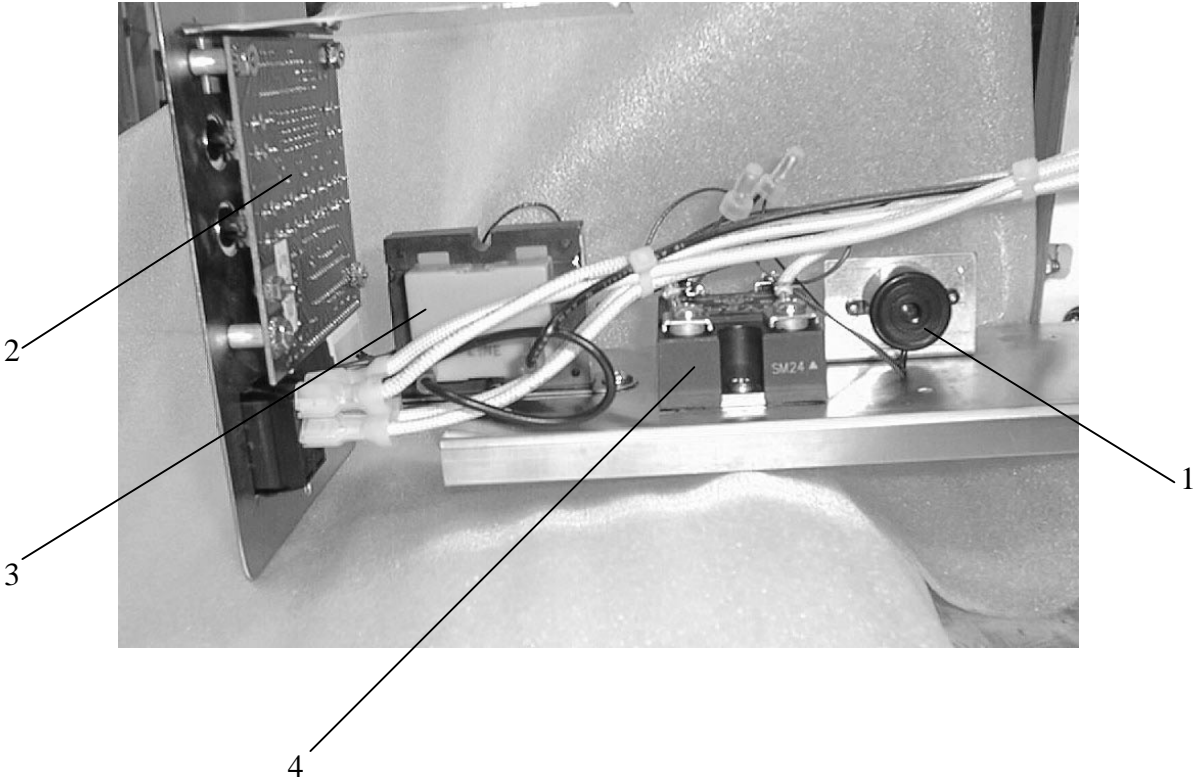


Item No.	Part No.	Description	Qty
1	54538	Liner Weld Assy.	1
2	26411	Foot	4
3	54465	Deflector - Heat	1
4	51951	Bracket - Heater	1
5	18201	High Limit - 335° F (behind heater plate)	1
6	51796	Heater - 475 W. - 120 V.	1
7	52100	Temperature Sensor Assy.	1
8	14113	Bearing Kit	1
9*	05031	1/3 Size Pan	2
10*	05208	1/6 Size Pan	2
11*	44341	Pan Insert - 1/3 Size	2
12*	48001	Pan Insert - 1/6 Size	2

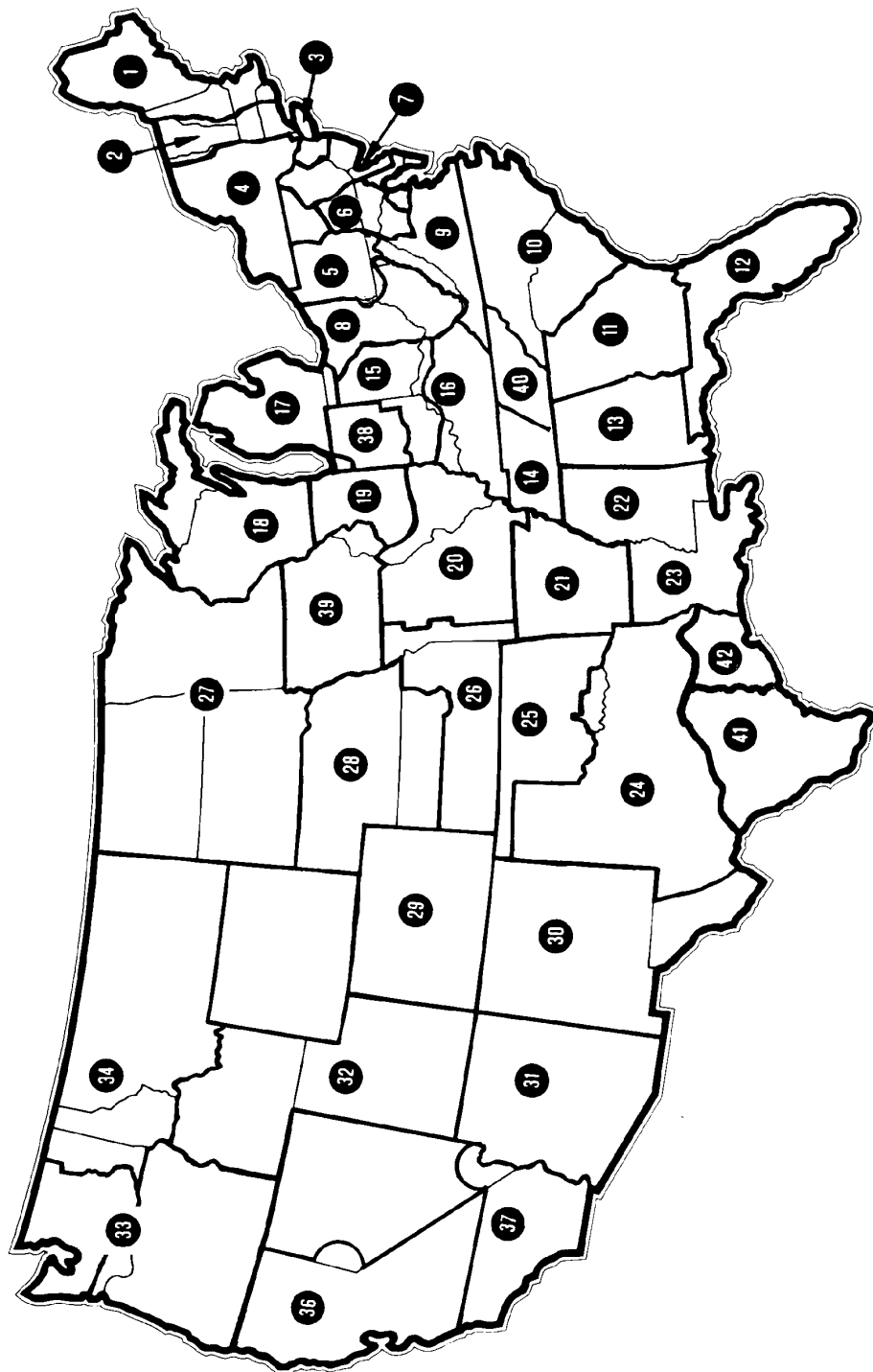
*Not Shown



Item No.	Part No.	Description	Qty
1	54443	Panel - Rear Access	1
2	54502	Power Cord Assy.	1
3	MS01-197	Receptacle - NEMA 5-15 R	1
4	27639	Strain Relief	1
5	40298	Plug - Angled - 125 V.- 15 amp	1



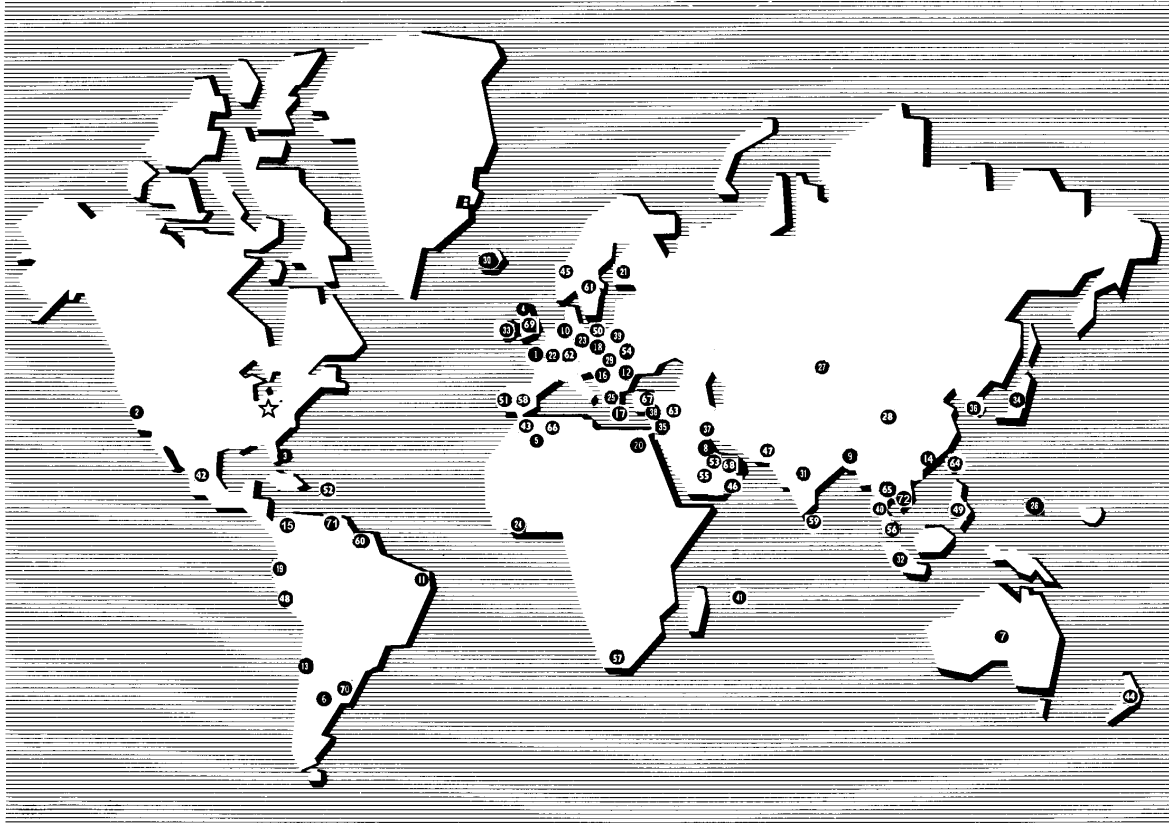
Item No.	Part No.	Description	Qty
1	52664	Buzzer	1
2	51103RB	PC Board	1
3	TS22-006	Transformer - 12VAC	1
4	40645	Relay	1



**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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|--|--|--|--|
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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> |
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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**
Tessco N.V.
Oude Charlesburgweg #47
Paramaribo Suriname
Telephone: 597-473366/477388
Fax: 597-473366
65. **Sweden**
Eurospice AB
Box 5050
Hejargatan 6
632 29 Eskilstuna, Sweden
Telephone: 46 (16) 125600
Fax: 46 (16) 131390
66. **Switzerland**
Stuppen Fast Food GmbH
Oberneuhofstrasse 8
CH-6340 Baar, Switzerland
Telephone: 41-41-761-5052
Fax: 41-41 761-7210
67. **Syria**
Lahham Trading & Contracting
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
69. **Thailand**
Fieco Company Ltd.
43/524-526 Amarinnivej 1
Anusaovari Laksi
Phaholoyothin Road
Bangkok 10220
Thailand
Telephone: 66-2-521-3824/3878
Fax: 66-2-552-0833
70. **Tunisia**
Semi
16, Rue Aziz Taj
1101 Tunis RP, Tunisia
Telephone: 216 -133-1501
Fax: 216-133-0698
71. **Turkey**
Klimatek
Inonu Caddesi, Opera Palas 73/5
80090 Gumussuyu
Istanbul, Turkey
Telephone: 90-212-245-1812
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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Dr. José Scorseria 2740
CP 11300 Montevideo, Uruguay
Telephone: 598-2-7105900
Fax: 598-2-7105900
75. **Venezuela**
Prefer, C.A.
Avenida Presidente Medina
Edificio Prefer, Local No. 44
Entre Calles Chile y Progreso
urb. Los Acacias
Caracas 1040, Venezuela
Telephone: 58-212-633-6933/2801
Fax: 58-212-632-6711
76. **Vietnam**
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Block 1, Lorong 8
Toa Payoh Industrial
Estate #01-1383
Singapore 319053
Telephone: 65-2516241
Fax: 84-2538814
77. **Yemen**
Mukiriani Sana'a
PO Box 8150 Sana'a
Yemen
Telephone: 967-1-230-675
Fax: 967-1-230-929