



Henny Penny
Multipurpose Holding Cabinet

Model MPC-554

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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SECTION 1. INTRODUCTION

1-1. HEATED HOLDING CABINET

The Henny Penny Multipurpose Holding Cabinet is a basic unit of food processing equipment designed to hold hot foods at proper temperature in commercial food operations.

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. FEATURES

- Easily cleaned
- Shipped with 10 small pans and 4 large pans
- 2-color LED allows for instant operating information
- Easy service access to electrical components
- Stainless steel construction

1-3. PROPER CARE

As in any unit of food service equipment, the Henny Penny Multipurpose Holding Cabinet 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.

1-4. ASSISTANCE

Should you require outside assistance, just call your local independent Henny Penny distributor in your area, call Henny Penny Corp.

1-800-417-8405 toll free or 1-937-456-8405, or go to Henny Penny online at www.hennypenny.com.

1-5. SAFETY

The only way to ensure 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 operating procedures. 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.



WARNING indicates a potentially hazardous situation which, if not avoided, could result in death or serious injury.

SECTION 2. INSTALLATION

2-1. INTRODUCTION

This section provides the installation instructions for the Henny Penny Multipurpose Holding Cabinet.

NOTICE

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



Do not puncture the skin of the unit 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 ensure 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.

NOTICE

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 the carton off the unit.
3. Lift the unit off the cardboard padding and skid.



Take care when moving the unit to prevent personal injury. The unit weighs 112 lbs. (50.8kg).

4. Peel off any protective covering from the exterior of the cabinet.
5. The unit is now ready for location and set up.

2-3. LOCATION

The unit should be placed on a supportive structure or shelf so the entire bottom of the unit is evenly supported, and also, where the pans can be removed without interruption and easy loading and unloading of product. For proper operation, the cabinet must be level.

Access to the controls are on the side of the unit. The controls must not be blocked in a way that they are not visible or which prevents easy access by a service technician. These controls do not need to be accessed for normal operation.

2-4. ELECTRICAL CONNECTION

The data plate, located on the side of the unit, specifies the correct electrical supply. The unit requires a grounded receptacle with a separate electrical line protected by a fuse or circuit breaker of the proper rating. Electrical code may also require GFCI protection.



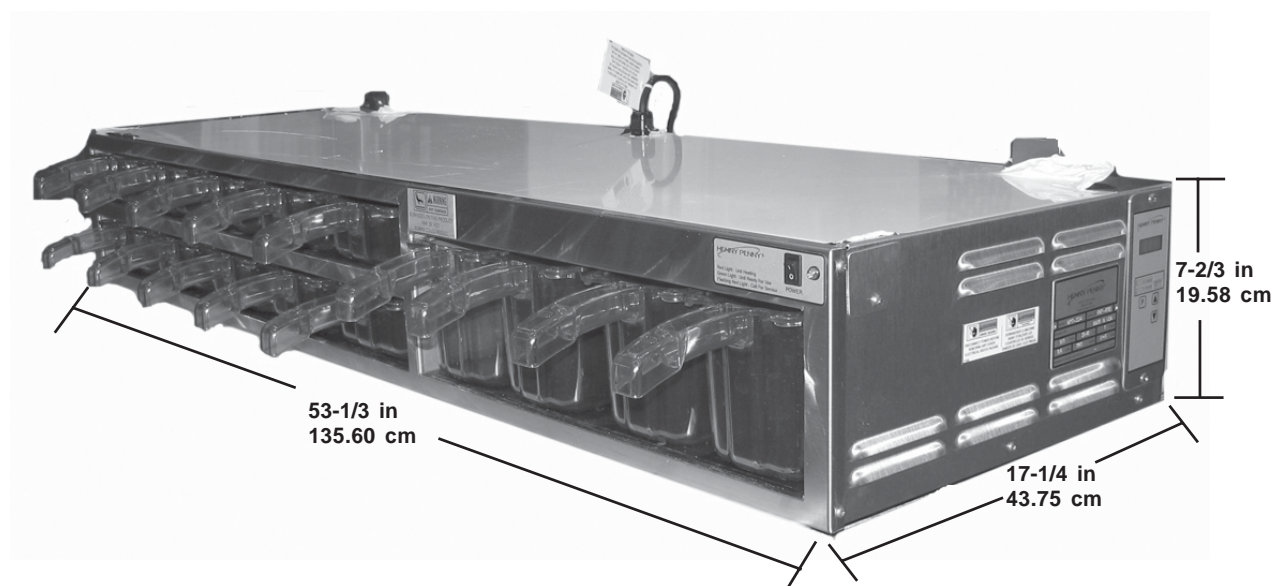
To avoid electrical shock, the cabinet must be adequately and safely grounded (earthed) according to local electrical codes.

The unit is supplied with a 9 foot (274.3 cm) power cord.

Refer to the table below for electrical ratings for the MPC-554.

Product Number	Volts	Watts	Amps
MPC-554	120	1160	9.6

2-5. CABINET DIMENSIONS



SECTION 3. OPERATION

3-1. INTRODUCTION

This section provides operating procedures for the multipurpose holding cabinet. The Introduction, Installation and Operation Sections should be read, and all instructions should be followed before operating the cabinet.

3-2. START-UP

NOTICE

Before using the multipurpose holding cabinet, the unit should be thoroughly cleaned as described in the Cleaning Procedures Section of this manual.

1. To put the unit into operation, move the power switch to the ON position. The red LED should now be illuminated (not flashing) and the unit should be heating. If the red LED does not come on, or is flashing, refer to Troubleshooting Section.
2. Allow the unit to heat for at least 30 minutes before placing product into unit. Once the LED turns green, the unit should be at proper holding temperature and now product can be loaded into unit.

3-3. OPERATION WITH PRODUCT

1. Place hot product into the pans and place the pans in the appropriate areas in the unit. 10 small pans and 4 large pans must be placed in the unit.

NOTICE

Place hot product into unit and be sure to push the pans in as far as they will go to minimize heat loss.

2. Always use proper product rotation procedures to insure the highest quality product.

3-4. TROUBLESHOOTING

ERROR CODE ON SIDE DISPLAY	CAUSE	OPERATOR CORRECTIVE ACTION
"E-4"	Control board overheating	Turn switch to OFF position for 5 seconds, then turn switch back to ON; if display shows "E-4," the control board is getting too hot; have service technician check for overheating
"E-6"	Faulty temperature probe	Turn switch to OFF position for 5 seconds, then turn switch back to ON; if "E-6" still shows, have service technician check temperature probe
"E-41"	Memory scrambled	Turn switch to OFF position for 5 seconds, then turn switch back to ON; if "E-41" still shows, have service technician check the controls initialization
"E-5"	Unit overheating; faulty relay or control board	Have service technician check for relay failure, control board failure, or probe connections reversed

3-5. CLEANING PROCEDURES

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



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

3. Remove all pans from the cabinet and take the pans to a sink and clean them thoroughly.
4. Clean inside cabinet with a soft cloth, soap, and water. **DO NOT** use excessive amounts of water.
6. Wipe the control panel with a damp cloth. Do not splash water around the controls.
7. Clean the exterior of the cabinet with a damp cloth.



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

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

GLOSSARY

HENNY PENNY HOLDING CABINETS

control panel	the components that control the operating systems of the unit; the panel is located on the rear, right side of the cabinet
LED	an electronic light on the control panel
minimum holding temperature	the lowest temperature at which a food product can be safely held for human consumption
power switch	the ON/OFF switch that sends electricity to the unit's operating systems; this switch does not disconnect the electrical power from the wall to the unit
pressure sprayer	a device that shoots a stream of water under pressure; this device should NOT be used to clean a holding cabinet
setpoint	a preset temperature
system initialization	a programming process that resets factory settings
temperature setting	a preset temperature up to which the cabinet will heat; this setting is programmed at the factory



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