



**Henny Penny
Holding Display Station
Model HDS-300**

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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Distributor Lists - Domestic and International

SECTION 1. INTRODUCTION

1-1. HOLDING DISPLAY STATION

The Henny Penny Holding Display Station is a basic unit of food processing equipment used to display the food product and maintain the temperature of hot and cold foods in the commercial food service operation. This highly efficient, quality-built cabinet will keep hot foods and cold foods at proper holding temperatures. The Henny Penny Holding Display Stations have no doors which allows easy access to the food products from both front and back of the unit.

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

- Hot well for holding steam pans
- Dry heat in top section
- Easy to keep clean
- Cold well for holding pans of cold product
- French fry station with dividers
- Electronic controls including timers for the food product
- Large shelves with dividers for holding paper products
- Top section holds three 18 x 26 bun pans
- One unit for either 208 or 240 volt applications-the controls automatically adjust for the difference in power

1-3. PROPER CARE

As in any unit of food service equipment, the Henny Penny Holding Display Station 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. at 1-800-417-8405 toll free or 1-937-456-8405, or go to Henny Penny online at www.hennypenny.com.

1-3. SAFETY

The only way to ensure safe operation of the Henny Penny Holding Display Station 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 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 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, might cause personal injury.

SECTION 2. INSTALLATION

2-1. INTRODUCTION

This section provides the installation instructions for the Henny Penny Holding Display Station.

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 Holding Display Station has been tested, inspected, and expertly packed to ensure arrival at its destination in the best possible condition. The unit is shipped in 3 separate cartons and have been bolted to a wooden skid. The units are then packed inside a triple wall corrugated 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 Holding Display Station from the carton, you should:

1. Carefully cut banding straps and remove units from packaging.

NOTICE

Be sure to keep the owners manual from the Randell refrigeration unit when unpacking the unit. Important warranty information is contained in the manual.

The data plate for the Randell refrigeration unit is located on the mechanical base, by the compressor.

2-3. ASSEMBLY

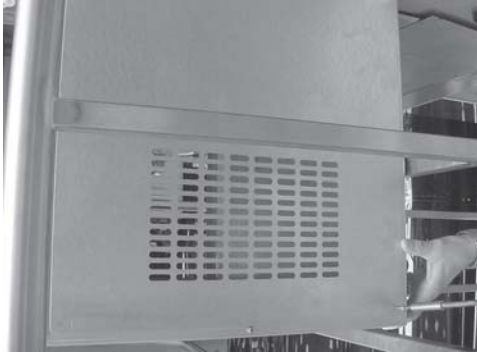


Figure 1

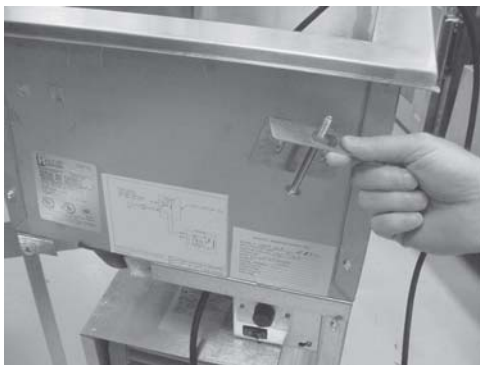


Figure 2



Figure 3



Figure 4



Due to the size and weights of the refrigeration unit and the top unit of the HDS-300, more than one person is needed to lift the pieces into place, or personal injury could result.

1. Using a Phillip's head screwdriver, remove the screws securing the rear panel of the cold well on the table, and remove panel. Figure 1.
2. After the packaging has been removed from the refrigeration unit, pull up on the 4 mounting brackets on the sides of the refrigeration unit and remove the brackets. Figure 2.
3. Noting that the drain of the refrigeration unit goes towards the hot well, carefully lift the refrigeration unit and place into the open slot in the table top.
4. Pull the cord and plug through the hole in the top, rear shroud.
5. Reinstall the refrigeration brackets and secure the refrigeration unit in place by tightening the bolts against the table top. Figure 3.
6. Reinstall rear panel, removed in step 1.
7. Install the vented, stainless steel panel, supplied with the refrigeration unit, to the front of the refrigeration unit. Figure 4.

2-3. ASSEMBLY (Continued)



Figure 5

8. Using silicone sealant (silicone or equivalent sealant must be NSF listed material), seal the refrigeration unit to the table top. Figure 5.

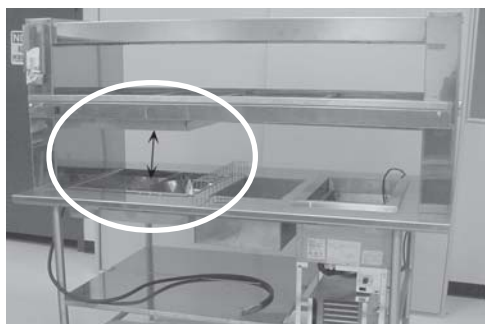


Figure 6

9. Carefully lift the top unit onto the table top, making sure the french fry station element is over the french fry tray. Figure 6.

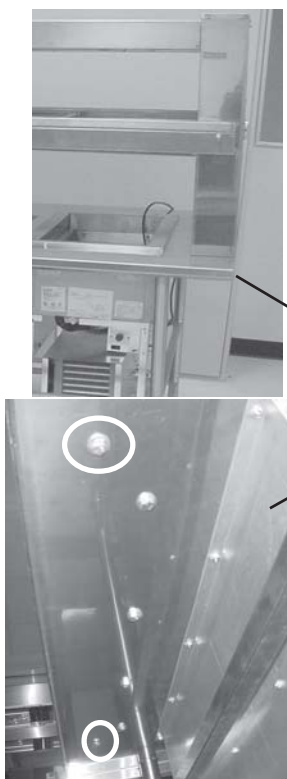


Figure 7

10. First, line up the 2 outside holes (circled), in the table top with the holes in the end channels of the top unit, and secure the units together using 2, 1/4-20 in these holes. Then screw 1/4-20 bolts in the remaining 4 holes. (total of 6 at each end.) Figure 7.

2-3. ASSEMBLY (Continued)



Figure 8



Figure 9



Figure 10

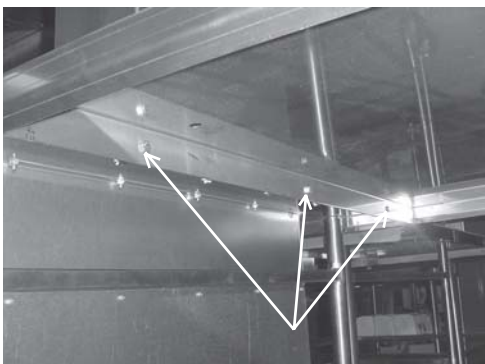


Figure 11

11. Using silicone sealant (silicone or equivalent sealant must be NSF listed material), seal the end channels of the top unit to the table top. Figure 8.
12. Run the power cords of the hot well and the refrigeration units, under the table top and plug them into the appropriate receptacles, on the power switch end of the top unit.
13. Using the clips under the edge of the table top, secure the cords to the table. Figure 9.
14. Locate the table extension and set table extension up to the refrigeration side of the HDS-300, lining up the 3 holes in the table and the table extension. Figure 10.
15. Using the hardware provided, fasten the table extension to the HDS-300. Tighten the 3 bolts finger-tight only. Figure 11.

2-3. ASSEMBLY (Continued)



Figure 12

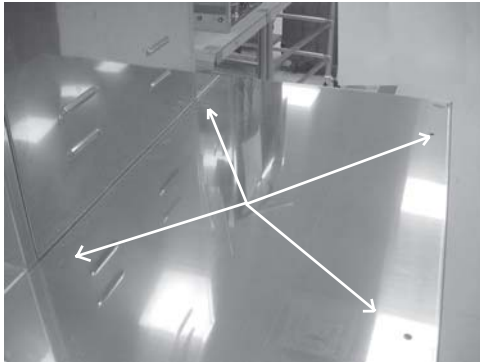


Figure 13



Figure 14

16. Locate the foam seals for the HHC-903. Attach the seals to the outer edges of the sides of the HHC-903 as shown in Figure 12. Make sure of no gaps in the corner seams.
17. Remove the doors and pan racks from the HHC-903 and lift the HHC-903 to the top of the table extension. Make sure the HHC-903 controls are on the same side as the HDS-300 controls.
18. Align the holes in the table extension with the mounting holes in the bottom of the HHC-903 and mount the HHC-903 to the extension table using the hardware provided. Figure 13.
19. Place the other HDS unit up against the opposite side of the table extension table and secure with the remaining 3 nuts and bolts. Finger tighten only. Figure 14.

2-3. ASSEMBLY (Continued)



Figure 15

20. Align the top of table extension with both HDS table tops and make sure the seals between the HDS units and the HHC-903 have little or no gaps. Tighten all 6 nuts and bolts. Figure 15.

NOTICE

If the floor is uneven, causing the units not to seal properly, the table legs can be adjusted to help level the units.



Figure 16

21. Using silicone sealant (silicone or equivalent sealant must be NSF listed material), seal the HHC-903 to the table top. Figure 16.



Figure 17

22. Locate the 2 french-fry envelope dispensers and install them on the french-fry station end of the HDS. Using a Phillip's head screwdriver, remove the 4 screws already in the unit and mount the dispensers, one on the control side and one on the customer side of the unit. Figure 17.



Figure 18

23. Seal dispenser as shown in Figure 18.

2-3. ASSEMBLY (Continued)

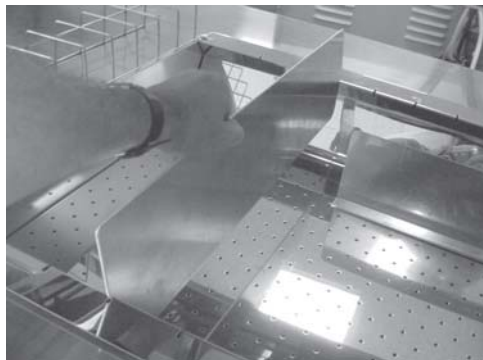


Figure 19

24. Locate the french-fry station dividers. Insert the flat divider into the slots (see Figure 19), keeping the spacing far enough apart to accommodate the bun pan for dumping french fries into the well. The dividers with the flat edges are cross dividers and sit on the bottom of the well. See below.

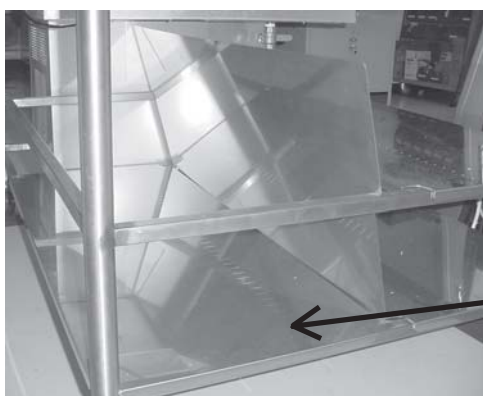


Figure 20

25. Locate the large packaging shelves and place them onto the cross supports of the table, starting with the lower 2 shelves.

NOTICE

If applicable, slide the optional center wall into place between the 2 lower shelves, before installing the 2 upper shelves. Figures 20 & 21.



Figure 21



Figure 22

26. Install the packaging shelf dividers, according to the size of packaging. Figure 22.
27. Replace the pan racks and doors on the HHC-903 and the units are ready for operation.

2-4. ELECTRICAL

The holding display station is available for 208 or 240VAC, 60 Hz, three phase applications. The data plate, located above the fuses, specifies the correct electrical supply. The holding display station comes with 240VAC components and uses the controls to regulate the proper power for either 208 or 240VAC.

Non-CE units are available with cord and plug, or with a “whip” connection for hard-wired situations. The NEMA number for the plug is, NEMA L21-30P.



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

To avoid electrical shock, this appliance must be equipped with an external circuit breaker which will disconnect all ungrounded (unearthed) conductors.

CE Units Wiring

1. Using a Phillip’s-head screwdriver, remove the screws securing side panel next to the controls and remove panel.

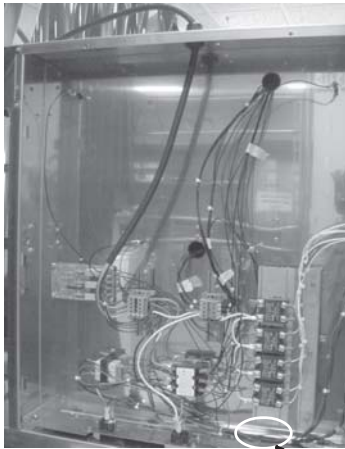


Figure 1 Bottom Power Cord Access

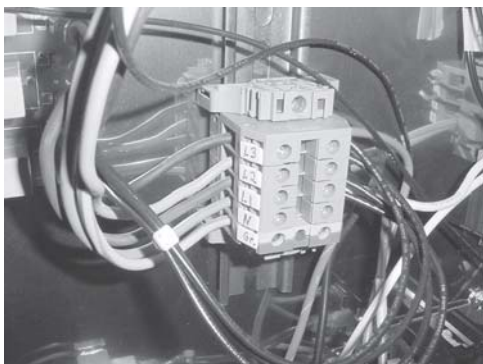


Figure 2

2. Starting at the top or bottom of the unit, put the power cord through the bushing and connect to the terminal block as shown in Figures 1 and 2.

2-5. VOLTAGE SET-UP

Check the power being supplied to the unit. Once power is connected to the unit and the unit turned on, one display shows “208” and another display shows “240”. Press and hold the button next to correct voltage display to set the controls to the supply voltage.

2-6. OPTIONAL WIREWAY
CHANNEL (“CHIMNEY”)
MOUNTING INSTRUCTIONS



Figure 1



Figure 2



Figure 3

For units with the electrical supply exiting the top of the unit and going to the ceiling of the store, a round, stainless steel channel is available to cover and protect the cord.

1. Using a Phillip's-head screwdriver, remove the screws securing side panel next to the controls and remove panel. Figure 1.
2. Pull the cord through the channel and the bushing in the top of the HDS.
3. Using the 4 nuts, shipped inside the unit, secure the channel to the module top. Figures 2 & 3.
4. Connect the power cord to the terminal block as shown in Figure 4.

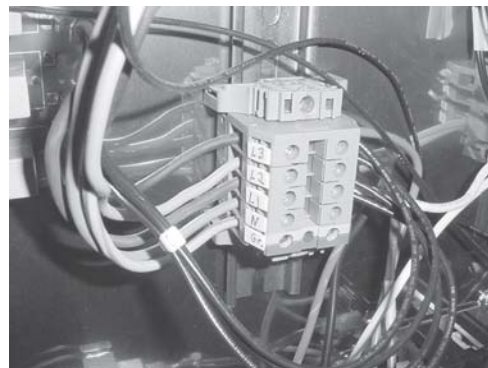


Figure 4

5. Replace side panel.

SECTION 3. OPERATION

3-1. INTRODUCTION

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

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

3-2. OPERATING CONTROLS & COMPONENTS



ITEM NO.	DESCRIPTION	ITEM NO.	DESCRIPTION
1	French Fry Envelope Dispenser	7	Tong Hooks
2	Power Switch	8	Time Card Holders
3	Timer Controls	9	Cold Well
4	French Fry Well	10	Plastic Bag Holders
5	Hot Well	11	Storage Bins
6	Packaging Shelves & Dividers	12	Removeable Center Wall
		13	Optional Cutting Board (magnetic)

3-3. START-UP

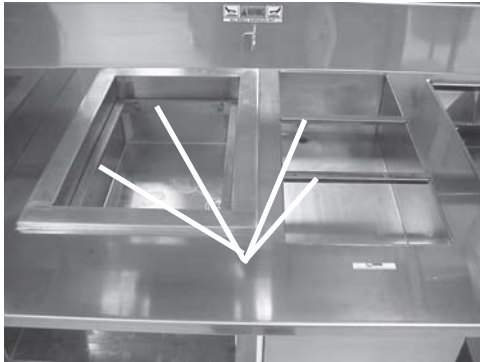


Figure 1

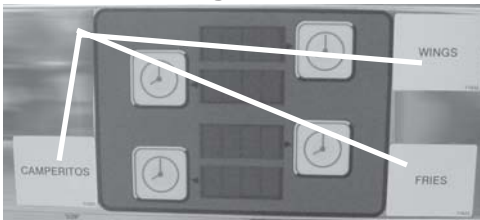


Figure 2

3-4. OPERATION WITH PRODUCT

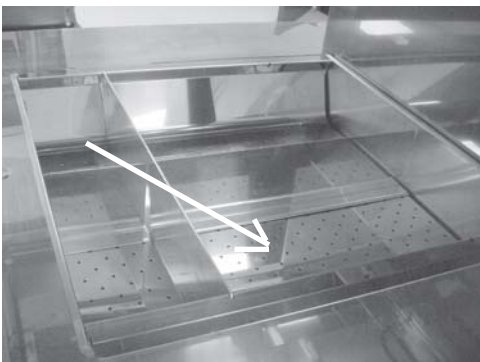





Figure 3


NOTICE

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

1. Remove any pans from the hot well (center well) and put approximately 1-1/2" (38 mm) of hot water in the well.
2. Move the power switch to the ON position and wait about 30 minutes before adding any product to the unit, to allow the unit to obtain good holding temperatures in the hot and cold wells.
3. Place the pan supports in the hot and cold wells. Figure 1.
4. Locate the magnetic menu strips (shipped with the unit) and place them to the sides of the timers as desired. Figure 2.

1. Once unit is ready for product, place pans of product in the hot and cold wells.
2. When french fries are placed into the french fry well, press the appropriate , based upon the placement of the french fries, in the divided well.


For example, if french fries are placed in the right side of the well (see photo at left), press a  on the right side of the controls (see control photo below). The time left on this batch of french fries shows in top display, if either  is pressed.

Before adding more fries on the same side, use the cross divider and push the remaining fries to the customer side of the well. Press either  on the right side of the controls and time remaining on freshest french fries shows on the bottom display. Once the top timer is stopped or times out, the time remaining in the bottom display moves to the top display.




3-4. OPERATION WITH PRODUCT (Continued)

NOTICE

To stop a timer, press and hold .

At a preset time, the timer beeps and shows “droP”, indicating to fry a new batch of french fries.

3. When placing Camperitos or wings on the top shelf, press the appropriate . The timers operate the same as the french fry timers, described in step 2.

NOTICE

When adding fresh product to product already on the shelf, make sure the freshest product is on the control side of the unit, and the remaining product is moved to the customer side. The top timer display shows the remaining product time, and the bottom display shows the freshest product time.

3-5. SHUT DOWN AND CLEANUP

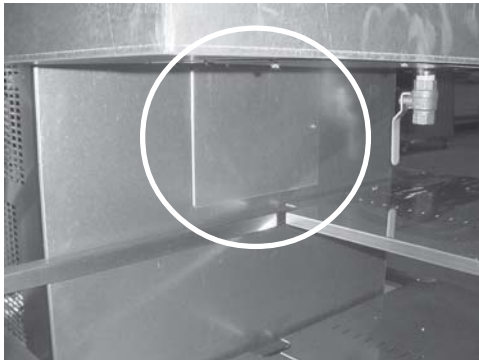


Figure 4

Daily:

1. Turn power switch to off.
2. Allow unit to cool before cleaning
3. Remove pans, pan supports and pan covers, and clean with soap and water at sink.
4. Set a shallow pan under the hot well drain and drain all water from the hot well. Figure 3. If the lime buildup is excessive, a liquid chemical lime remover may help to remove lime in the bottom of the hot well.

NOTICE

If the cold well has an accumulation of water in it, it can be drained by removing the access panel on the side of the unit. See Figure 4.

5. Clean all surfaces with a soft cloth, soap, and water.

CAUTION

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

Do not spray the unit with water, such as, with a water jet, or power washer. Failure to follow this caution could cause component failure.

3-5. SHUT DOWN AND CLEAN UP (Continued)



Figure 5

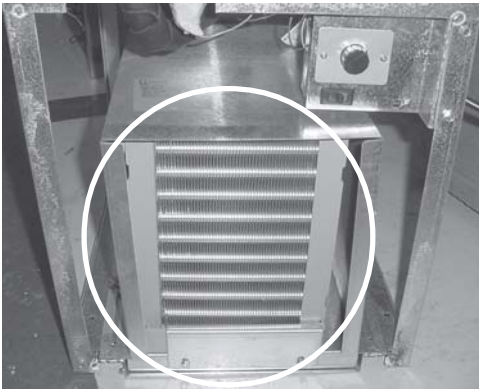


Figure 6

Monthly - Clean Condenser Coil:

CAUTION

To avoid damage to the compressor, clean the condenser coil once a month. The condenser coil must remain clean to assure proper airflow and heat transfer for the compressor.

1. Turn power switch to off.
2. Using a Phillips's head screwdriver, remove the front (customer side), stainless steel panel. Figure 5.
3. Clean the slots in the panel with vacuum cleaner and wand attachment, or use warm, soapy water and a brush, if panel is greasy.
4. Clean the condenser coil (Figure 6) with an approved coil cleaner, and/or vacuum cleaner and brush.

CAUTION

To avoid damage to the condenser coil, brush coil in direction of fins. Do not use sharp utensils.

5. Clean all fan blades.
6. Replace front, stainless steel panel.

3-6. LIGHT BULB REPLACEMENT



To avoid electrical shock or property damage, move the POWER switch to OFF and disconnect main circuit breaker, or unplug cord at wall receptacle.

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



Figure 7

1. Carefully remove the old bulb and discard.
2. Visually inspect socket to ensure there is no debris or damage that may impede bulb installation.
3. Install the replacement bulb (130V-90W). Tighten using a gentle pressure.



To help prevent a short bulb life:

- *Do not over-tighten the bulb. Over-tightening will damage the contact end of the bulb and compress the contact tab in the socket.*
- *Do not install the bulb with the power on. During normal operation, the socket is exposed to various food related agents, such as moisture and grease. When installing a new bulb with the power on, the spark that occurs when the bulb contact touches the socket, places a deposit on the bottom of the bulb. This deposit results in a higher amp draw and shorter bulb life.*

SECTION 4. TROUBLESHOOTING

4-1. TROUBLESHOOTING GUIDE

PROBLEM	CAUSE	CORRECTION
Product not holding temperature	<ul style="list-style-type: none"> • Cold well or hot well not plugged-in • Product held too long • Cold well setting turned • Compressor overheated • Product not a proper temperature when placed into unit • Defective fuse for refrigeration unit 	<ul style="list-style-type: none"> • Check plugs under table-top on french fry end of HDS-300 • Only hold product for recommended times • Turn control setting to about 6 • Clean condenser coil • Be sure product is at proper temperature • Replace 15 amp fuse
Refrigeration unit runs constantly	<ul style="list-style-type: none"> • Frost build-up • Condensor coil dirty 	<ul style="list-style-type: none"> • Defrost unit • Clean condenser coil
Power switch on but no power to unit	<ul style="list-style-type: none"> • Open Circuit 	<ul style="list-style-type: none"> • Plug unit in • Check circuit breaker • Check 15 amp fuses • Check cord and plug for loose connection
Not all lights on	<ul style="list-style-type: none"> • Faulty light bulbs 	<ul style="list-style-type: none"> • Replace with new bulb, per Light Bulb Replacement Section
Lights will not turn on	<ul style="list-style-type: none"> • Defective fuse 	<ul style="list-style-type: none"> • Replace 15 amp fuse

