

**HENNY PENNY™**

*Global Foodservice Solutions*

**Henny Penny  
Display Counter Warmer  
Model CW-216/CW-114**

**SERVICE MANUAL**

# **Henny Penny Display Counter Warmer**



**Model CW-216**  
**Product Number 05070**

## **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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Henny Penny Distributor List

## SECTION 1. INTRODUCTION

### 1-1. DISPLAY COUNTER WARMER

The Henny Penny Display Counter unit of food processing equipment used to display the food product and maintain the temperature of hot foods in the commercial food service operation. This highly efficient, quality-built cabinet will keep hot foods at proper holding temperature with controlled humidity. The Henny Penny Display Counter Warmer has see-thru doors which allow viewing and also access to the hot foods.

### 1-2.FEATURES

- Large, ten gallon water well.
- Automatic water fill system with manual bypass.
- Four removable sliding glass doors.
- Stainless steel four pan display well (bottom).
- Thermostatic and thermometer water control.
- Easy to keep clean.
- Individual heater controls.
- Removable access panels for easy maintenance.

### 1-3. PROPER CARE

As in any unit of food service equipment, the Display Counter Warmer does require care and maintenance. Suggestions for this maintenance are contained in this manual.

1-3. PROPER CARE (continued)

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

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

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

1-4. ASSISTANCE

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

In addition, feel free to contact our corporate headquarters in Eaton, Ohio. Dial 1-800-417-8405 toll free, or 937-456-8405.

1-5. MODEL VARIATIONS

This manual covers both the CW-216 two tier cabinet and the CW114 single base cabinet.

Model Number	Product Number
CW-216	05070
CW-114	05089

## 1-6. SAFETY

The only way to insure safe operation of the Henny Penny Display Counter Warmer 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, might cause personal injury.



## SECTION 2. INSTALLATION

### 2-1. INTRODUCTION

This section provides the installation instructions for the Henny Penny Display Counter Warmer.

#### NOTE

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

#### WARNING

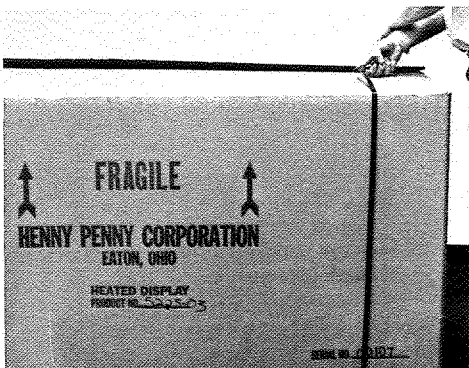
Do not puncture the skin of Display Counter Warmer with drills or screws as component damage or electrical shock could result.

### 2-2. UNPACKING

The Henny Penny Display Counter Warmer is tested, inspected, and expertly packed to insure arrival at its destination in the best possible condition. The cabinet has been bolted to a wooden skid. All glass items have been packed in cartons and taped inside the unit. The unit is then packed inside a triple wall corrugated carton with sufficient padding to withstand normal shipping treatment. Any shipping damages should be noted in presence of delivery agent and signed prior to his or her departure.

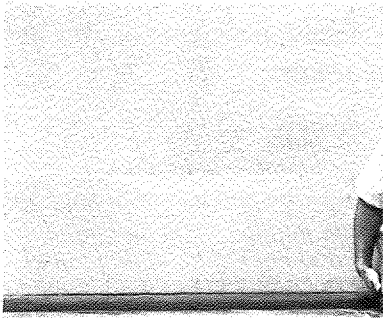
To remove the Henny Penny Display Counter Warmer from the carton, you should:

1. Carefully cut banding straps.

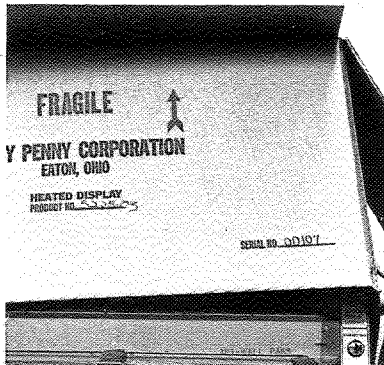


Step 1

## 2-2. UNPACKING (continued)



**Step 2**



**Step 3**



**Step 4**

2. Open top flaps and remove packing.

3. Lift carton off skid.

4. Remove four bolts from under skid.

Your Display Counter Warmer is now ready for location and set-up.

## 2-3. LOCATION

Place the unit on a table, preferably with a cut-out opening below the cabinet to allow easy service connections and serviceability. When setting up the Henny Penny Display Counter Warmer, be sure to level the table.

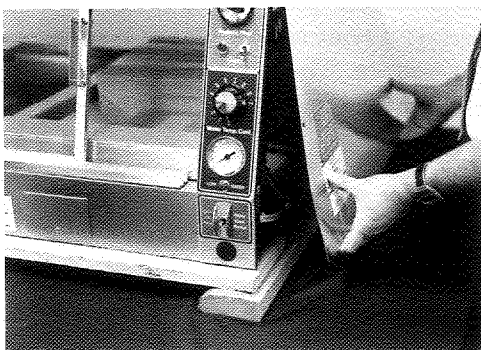
### NOTE

The unit has built-in draining capabilities, but this becomes ineffective when set on an unlevel table.

After the Henny Penny Display Counter Warmer has been leveled on the table, run a bead of silicone rubber (or equivalent sealant) around the perimeter of the unit, sealing it to the table top. You are now ready to make the electrical and drain connections to the unit.

## 2-4. REMOVE CONTROL END PANEL

1. Remove the seven screws fastening the end panel to the cabinet.
2. Slide bottom of end panel out first allowing top to drop below shelf edge.



## 2-5. DRAIN CONNECTION

The drain can be connected to a 1 inch N.P.T. directly below the water well or to a  $\frac{3}{4}$  inch N.P.T. from the operator's side. We recommend the 1 inch N.P.T. connection as this will allow straight down draining of the water.

## 2-6. ELECTRIC CONNECTION

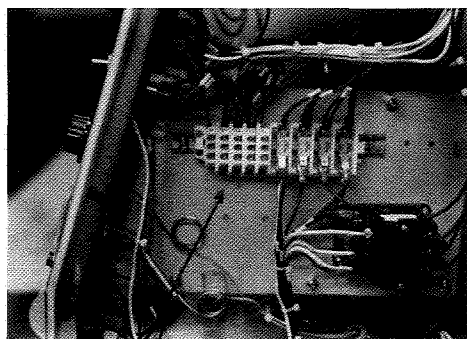
The Display Counter Warmer is available from the factory wired for 208 or 230 volts, single phase 3-wire (includes neutral) or three phase 4-wire (includes neutral) 60 Hertz service. The proper power service cable must be provided at installation. Check the data plate on the side panel of the control end to determine the correct power supply.

**CAUTION**

The cabinet must be adequately and safely grounded. Refer to local electrical codes for correct grounding procedures.

A separate disconnect switch with proper capacity fuses or breakers must be installed at a convenient location between the cabinet and the power source. The field supply wiring to the cabinet should be an insulated copper conductor rated for 600 volts and 90° C.

## 2-6. ELECTRIC CONNECTION (continued)



Electric Connection

The electrical power can be connected from the bottom or from the operator's side. There is a 1-3/32 inch diameter hole from either connection. Again, we recommend the bottom connection as this will give a cleaner appearance to the unit. Please observe the electrical connection information on the data plate located on the side panel of the control end.

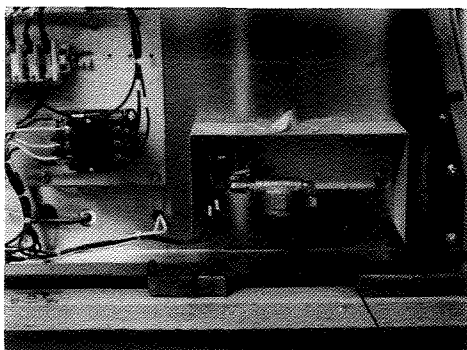
### CAUTION

Voltage potential of  $L_1$  and  $L_2$  to ground cannot exceed 125 volts.

## 2-7. ELECTRIC DATA TABLE

Model	Volts	Phase	Watts	Amps	Product No.
CW-114	230	3	3400	13.2	05089
CW-114	230	1	3400	16.3	05089
CW-114	208	3	3400	13.8	05089
CW-114	208	1	3400	17.6	05089
CW-216	230	3	4160	14.4	05070
CW-216	230	1	4160	21.0	05070
CW-216	208	3	4160	15.3	05070
CW-216	208	1	4160	22.5	05070

## 2-8. WATER SUPPLY CONNECTION



Water Supply Connection

The automatic water system has a 1/4 inch compression fitting for copper tubing. Hot water would be preferred. We recommend using the automatic water system as this will allow the unit to maintain a more even water temperature and help insure that the unit never runs dry of water.

A straight-through bulkhead fitting is furnished with the unit for 1/4 inch copper tubing to protect the water line where it passes through the sheet metal.

Reinstall the end panel.

### NOTE

This unit as manufactured requires the installation of an appropriate back-siphoning device (as per National Plumbing Code ASA-A40: 8-1955) to be connected to the water inlet line. This device to be connected in accordance with the basic plumbing code of the Building

## 2-8. WATER SUPPLY CONNECTION (continued)

Officials and Code Administrators International, Inc. (BOCA), and the Food Service Sanitation Manual of the Food and Drug Administration (FDA).

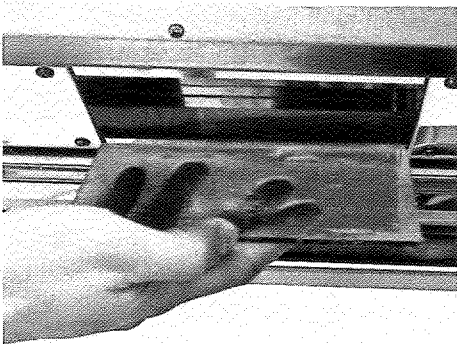
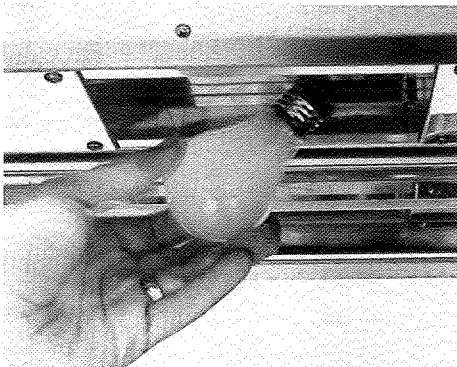
A water shut-off valve should be installed in a convenient location.

## 2-9. LIGHT BULBS AND GLASS PANELS

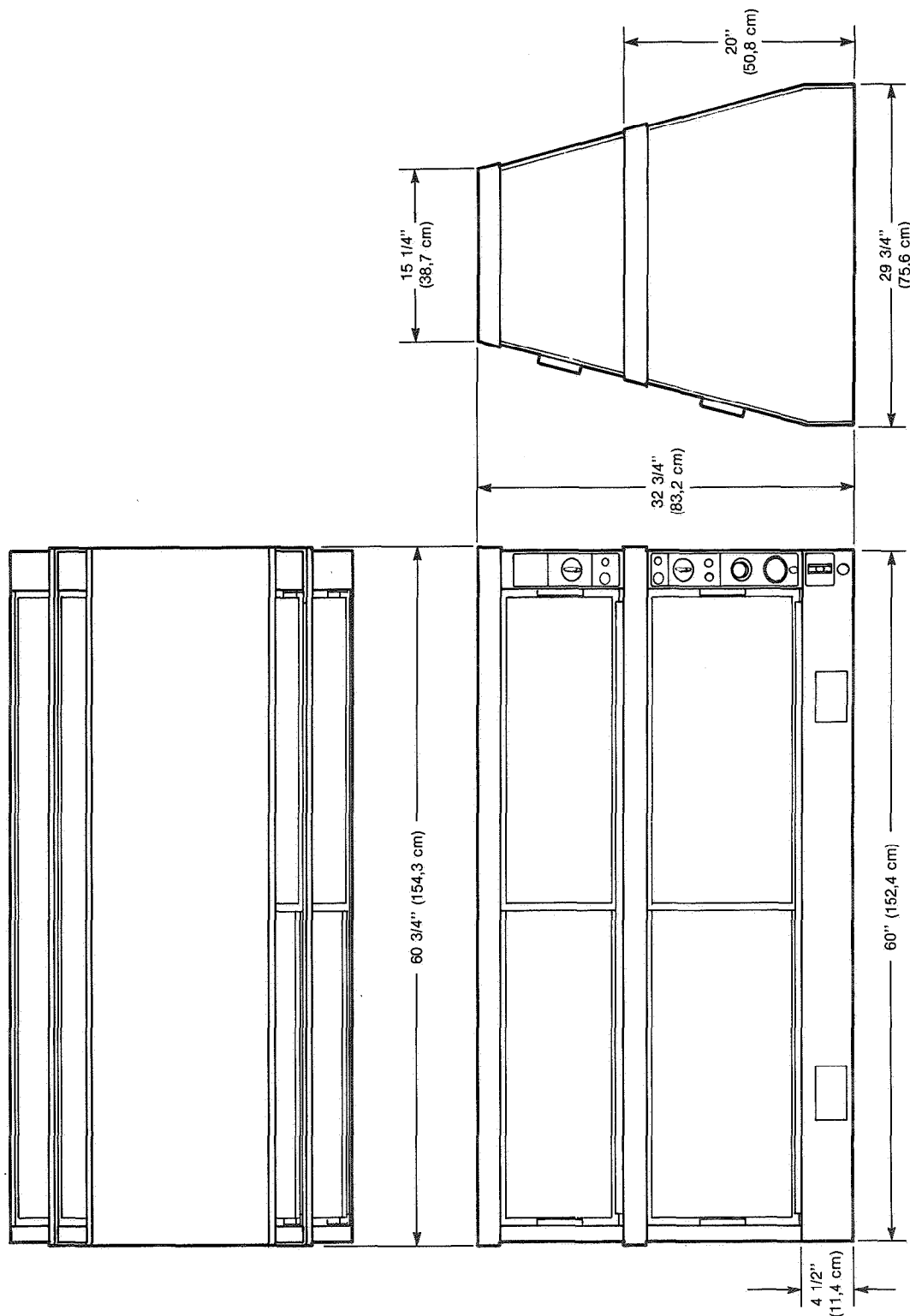
Remove all boxes and packing. One carton contains the glass panels and the other contains the light bulbs.

Install the light bulbs and glass panels.

The unit is now ready to be cleaned per instructions in the Operations Section of this manual.



## 2-10.CABINET DIMENSIONS



Model CW-216

## SECTION 3. OPERATION

### 3-1. INTRODUCTION

This section provides the daily operating procedure for your Display Counter Warmer. Read Section 1 and this Section before operating the cabinet. Also, refer to Section 2 to be sure the cabinet has been properly installed. The arrangement of this Section is:

- An illustration and explanation of all operating controls.
- Step-by-step operating procedures.
- Daily maintenance procedures.

### 3-2. OPERATING CONTROLS

Figures 3-1 through 3-11 identify and describe the function of all the operating controls and the major components of the cabinet.



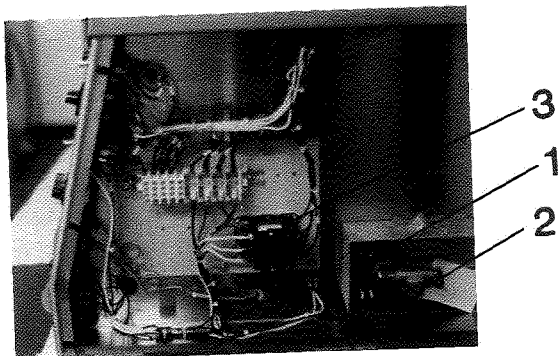


Fig. 3-1



Fig. 3-2

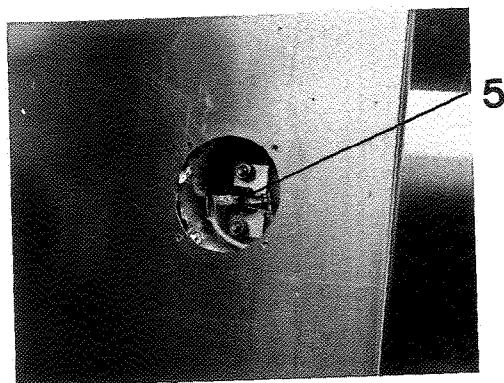


Fig. 3-3



Fig. 3-4



Fig. 3-5

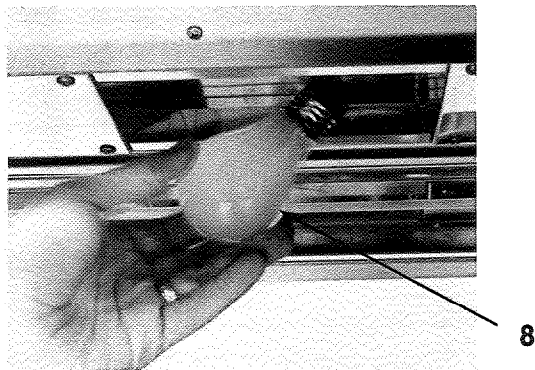


Fig. 3-6

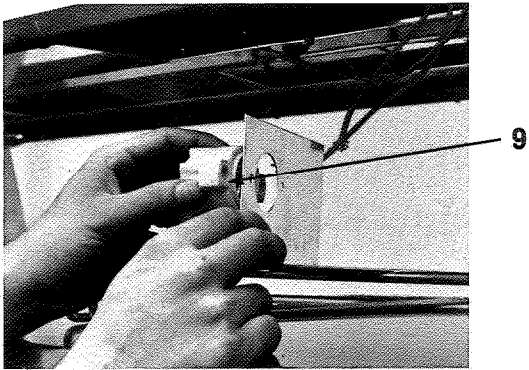


Fig. 3-7

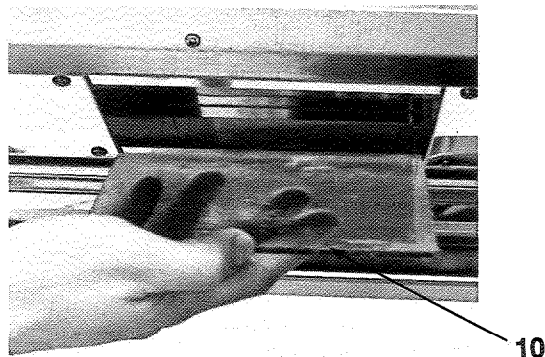


Fig. 3-8

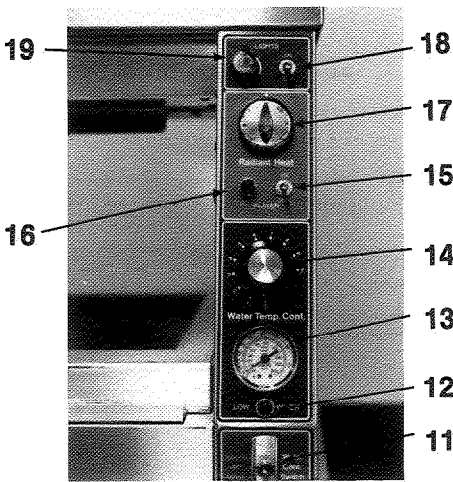


Fig. 3-9

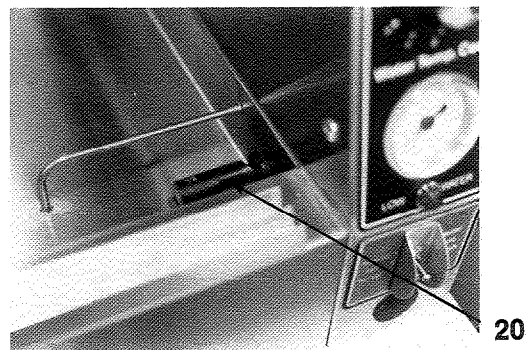


Fig. 3-10

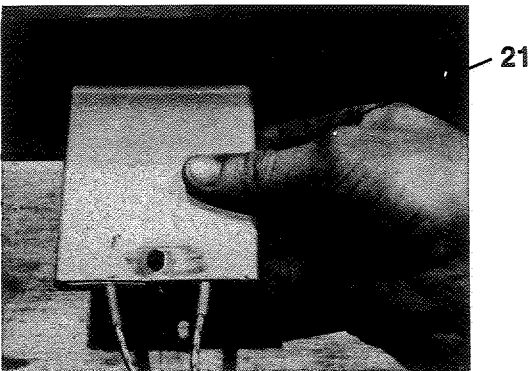
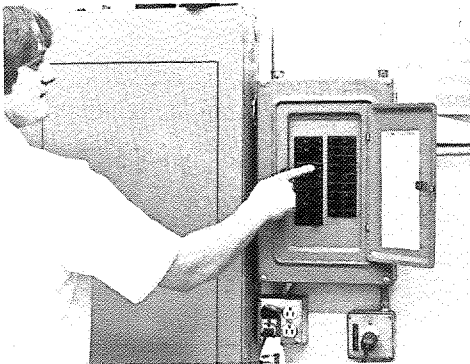


Fig. 3-11

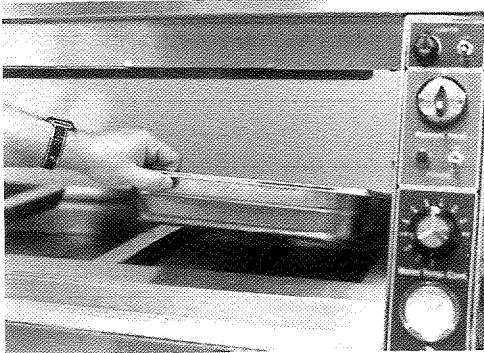
Fig. No.	Item No.	Description	Function
3-1	1	Water Valve	The water valve is an electrical solenoid valve which is energized by the liquid level sensor or the water control switch (in manual position). When open it allows water to flow into the water pan.
3-1	2	Water Strainer	The water strainer is a filter to prevent particles from plugging the water valve.
3-1	3	Contactor	This is the relay that directs power to the water heaters.
3-2	4	Radiant Heater	The radiant heater is a long tubular heater mounted in a reflector located in the ceiling panel of the unit.
3-3	5	Hi-Limit Thermostat	The hi-limit thermostat is a safety device mounted to the bottom of the water pan which detects an over temperature condition if the water pan runs dry.
3-4	6	Water Pan Insert	The water pan insert is to hold the pans in place over the water.
3-5	7	Pan Support — Top	The pan support tilts the pans used in the top toward the customer side of the unit.
3-6	8	Light Bulb	The light bulb is a 60 watt rated long-life bulb. It should be replaced by a 60 watt long-life bulb.
3-7	9	Lamp Socket	The lamp socket is a high temperature ceramic socket for holding the light bulb.
3-8	10	Tinted Glass Panel	The tinted glass panels are specially tempered colored glass with a thin film of silicone. They are used to protect the light bulbs as well as color the light.
3-9	11	Water Control Switch	This switch is a three-position switch with center position being off. In the position marked AUTOMATIC (up) the water level in the unit will be controlled by the liquid level sensor. In the position marked MANUAL (down) the water valve is opened directly by the switch. This MANUAL position is spring loaded so that the water valve will close when the switch is released.
3-9	12	Water Light	The water light is operated directly by the liquid level sensor. It indicates low water conditions no matter what position the water control switch is in. The low water level is indicated when the light is illuminated.

Fig. No.	Item No.	Function	Description
3-9	13	Thermometer	The thermometer indicates the water temperature.
3-9	14	Water Thermostat	The water thermostat is an electro-mechanical device used to regulate the water temperature.
3-9	15	Power Switch	The power switch is a two-position three pole switch. It is used to turn on and off the heat and water control systems.
3-9	16	Power Light	The power light when illuminated indicates when the power switch is on and the heat and water system controls are energized. If the power light becomes non-illuminated during normal operation, this means the water pan hi-limit device has opened indicating that the unit is out of water.
3-9	17	Radiant Heat Infinite Regulator	The infinite regulator is a time proportioning controller. The higher the number set means the radiant heat will be on a greater percentage of time.
3-9	18	Light Switch	The light switch is a two-position, two pole switch used to turn the lights on and off.
3-9	19	Light Fuse Holder	The fuse holder is a protective device for the lighting circuit. The fuse is a 15 amp rating and must be replaced by a fuse of the same size and rating.
3-10	20	Liquid Level Sensor	The liquid level sensor is an electro-mechanical sensing device used to automatically control the water level in the water pan. The sensor can be inactivated by the water control switch. Also, the sensor illuminates the low water light when it senses a low water condition.
3-11	21	Water Heater	The water heater is a flat strip heater which measures approximately 3" wide by 25" long. There are two heaters rated at 1020 watts each attached to the bottom of the water pan.

### 3-3. START-UP



Step 2



Step 3

#### NOTE

Before using, the Henny Penny Display Counter Warmer should be thoroughly cleaned as indicated in the "Shut-down and Clean-up" section of this manual.

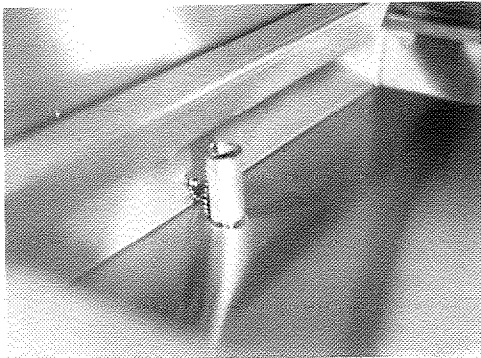
1. Move all switches and controls on the cabinet to the OFF position.
2. Turn on power supply for the cabinet at the main circuit breaker.
3. Place pans into the water pan insert.
4. Install and close the doors.
5. Turn the power switch to the ON position.
6. Turn the light switch to the ON position.
7. Turn the radiant heat switch to the desired setting. We recommend starting at "6" for the lower radiant. If you have upper radiant, start at "4". These settings are adjustable and may change as you become familiar with the food product in this unit.
8. Turn the water control switch to automatic.
9. After approximately one minute, turn the water thermostat to the desired setting. We recommend about 3.5 to 4 or a water temperature of 150° F.

### 3-4. OPERATION WITH PRODUCT

1. Place product in the pans.
2. Serve product from the outside edges **first**. The product closest to the door opened often will cool fastest.
3. Only leave the doors open when demand requires. During slow periods, keep the doors closed.

Open the doors only when product is being placed in or removed from the unit. Leaving the doors open for an extended period of time may create an improper environment for the product.

### 3-5. SHUT-DOWN AND CLEAN-UP



1. Turn the water thermostat to OFF.
2. Turn the radiant heat to OFF.
3. Turn the water control switch to OFF.
4. Remove the doors.
5. Remove all the pans.
6. Remove the drain standpipe.
7. Remove the insert from the water pan and clean with soap and water at sink.
8. If a two tier unit (CW-216), remove wire pan support from top section and clean with soap and water at sink.
9. Clean all surfaces with a soft cloth, soap, and water. **DO NOT USE ABRASIVE CLEANSERS.**
10. Clean around electrical controls with a damp cloth.

**WARNING**

**DO NOT SPLASH WATER AS THESE CONTROLS ARE NOT WATER TIGHT.**

11. Install the drain standpipe and insert.
12. Turn OFF the lights.
13. Turn OFF the power switch.
14. Leave the doors open until ready to use again.

## SECTION 4. TROUBLESHOOTING

### 4-1. INTRODUCTION

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

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

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

### 4-2. TROUBLESHOOTING

To isolate a malfunction proceed as follows:

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

**CAUTION**

Refer to maintenance procedures in section 5 to safely and properly make the checkout and repair needed.

PROBLEM	CAUSE	CORRECTION
---------	-------	------------

## THERMOMETER

A. Reading Does Not Match Actual Temperature.

- Thermometer bulb is not in holding block.
- Faulty thermometer.

- Insert bulb in block.
- Replace as per paragraph 5-15.

## OPERATIONS

A. Product Not Holding Temperature

- Doors are not kept closed.
- Product held too long.
- Water temperature too low.
- Radiant heat too low.
- Radiant heat not working.
- Light bulbs out.

- Keep doors closed when possible.
- Only hold product for recommended times.
- Check water heating system as per paragraph 5-18.
- Turn to higher setting.
- Check radiant heat system as per paragraph 5-19.
- Replace as required, see paragraph 5-3.

B. Doors Are Fogging.

- Doors left open too much allowing doors to cool and cause condensation.
- Radiant heat not high enough.
- Radiant heat not working.
- Water temperature too high.

- Keep doors closed when possible.
- Turn to higher setting.
- Check radiant heater as per paragraph 5-19.
- See recommended settings and temperature.



PROBLEM	CAUSE	CORRECTION
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### WATER SYSTEM

A. Water Will Not Fill	<ul style="list-style-type: none"> <li>• Faulty liquid level sensor.</li> <li>• Faulty water control switch.</li> <li>• Faulty water valve.</li> <li>• Water supply has been shut off or disconnected.</li> </ul>	<ul style="list-style-type: none"> <li>• Check liquid level sensor as per paragraph 5-8.</li> <li>• Check water control switch as per paragraph 5-11.</li> <li>• Check water valve as per paragraph 5-7.</li> <li>• Check the water supply.</li> </ul>
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### LIGHTING

A. Lights Will Not Turn On.	<ul style="list-style-type: none"> <li>• Defective fuse.</li> <li>• Faulty light switch.</li> <li>• No neutral supplied in field wiring.</li> <li>• Loose or defective wiring.</li> </ul>	<ul style="list-style-type: none"> <li>• Check as per paragraph 5-4.</li> <li>• Check light switch as per paragraph 5-9.</li> <li>• Check field wiring to be sure a true neutral has been connected.</li> <li>• Check wiring and repair and replace if necessary.</li> </ul>
B. Not All Lights Turn On	<ul style="list-style-type: none"> <li>• Faulty light bulb.</li> <li>• Faulty light switch.</li> </ul>	<ul style="list-style-type: none"> <li>• Replace with recommended bulb, see paragraph 5-3.</li> <li>• Check light switch as per paragraph 5-9.</li> </ul>

PROBLEM	CAUSE	CORRECTION
HEATING SECTION		
A. Water Will Not Heat	<ul style="list-style-type: none"> <li>• Faulty contactor.</li> <li>• Faulty thermostat.</li> <li>• Faulty hi-limit switch.</li> </ul>	<ul style="list-style-type: none"> <li>• Replace contactor as per paragraph 5-16.</li> <li>• Check thermostat as per paragraph 5-13.</li> <li>• Check hi-limit switch as per paragraph 5-21.</li> </ul>
B. Water Will Not Reach Desired Temperature	<ul style="list-style-type: none"> <li>• Low or improper voltage.</li> <li>• Faulty water heating element.</li> <li>• Wiring.</li> <li>• Pans are not over water.</li> </ul>	<ul style="list-style-type: none"> <li>• Use a meter and check wall voltage versus data plate.</li> <li>• Check heating elements as per paragraph 5-18.</li> <li>• Check for loose connections or faulty wires and correct or replace as necessary.</li> <li>• Place pans over water.</li> </ul>
C. Radiant Heat Not Working	<ul style="list-style-type: none"> <li>• Faulty infinite regulator.</li> <li>• Faulty power switch.</li> <li>• Faulty heater.</li> </ul>	<ul style="list-style-type: none"> <li>• Replace infinite regulator as per paragraph 5-12.</li> <li>• Check power switch, as per paragraph 5-10.</li> <li>• Check heater as per paragraph 5-19.</li> </ul>

## SECTION 5. MAINTENANCE

### 5-1. INTRODUCTION

This section provides procedures for the checkout and replacement of the various parts used within the cabinet. Before replacing any parts, refer to section 4, Troubleshooting. It will aid you in determining the cause of the malfunction.

### 5-2. TEST INSTRUMENTS

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

1. A Continuity Light.
2. An Ohm Meter.

When the manual refers to the circuit being closed, the continuity light will be illuminated or the ohm meter should read zero unless otherwise noted.

When the manual refers to the circuit being open, the continuity light will not illuminate or the ohm meter will read 1 (one) or infinite resistance.

#### NOTE

A continuity tester cannot be used to check coils.

### 5-3. LIGHT BULB

#### WARNING

Light bulbs and glass may be hot — severe burns could result.

- A. Remove the glass panel by carefully pushing up on back of panel and sliding away from you. The panel will fall into your hand.
- B. Remove the light bulb.

**5-3. LIGHT BULB  
(continued)**

- C. Replace the light bulb with a Westinghouse #60A19/35, 130 Volt bulb.

**NOTE**

If this bulb is not available, a standard 60 watt bulb will work until a long life bulb can be obtained.

- D. Replace the glass panel.

**5-4. FUSE****NOTE**

If all light bulbs go out at once:

- A. Turn off the light switch.
- B. Remove the cap from the fuse holder by turning it counter-clockwise. (Located next to light switch.)
- C. Pull the fuse from the holder.
- D. Replace the fuse with a new 15 amp fuse.
- E. Replace the cap.
- D. Turn on the lights.

**5-5. CLEANING WATER  
STRAINER**

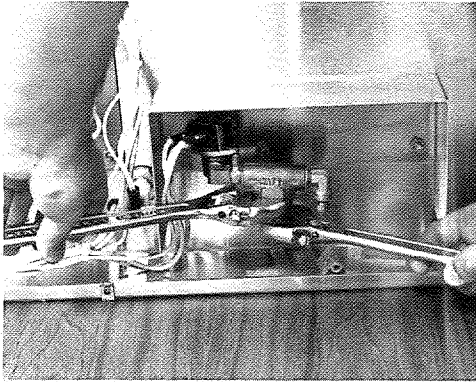
1. Remove electrical power supplied to the cabinet.

**WARNING**

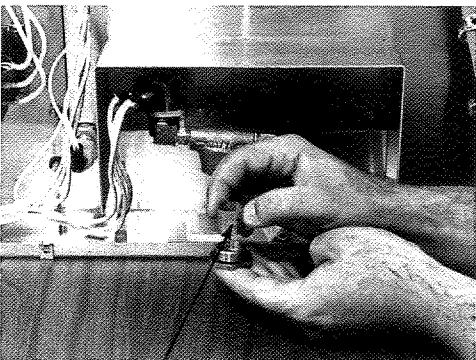
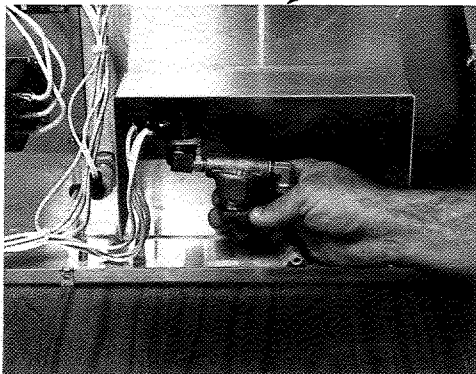
Place the power switch in the off position, shut off the power at the fuse or breaker box. Failure to do this could result in electrical shock.

2. Shut off the water supply.

### 5-5. CLEANING WATER STRAINER (continued)



Step 4



Screen

Step 5

3. Remove the control side end panel per paragraph 2-4.
4. Remove the hex cap at the bottom of the water strainer.
5. Remove the screen from inside the strainer and clean.
6. Reassemble in reverse order.
7. Turn on the water supply and check for leaks.
8. Replace the end panel.
9. Turn the power on at the breaker box.

**5-6. WATER STRAINER  
(REPLACEMENT)**

1. Remove electrical power supplied to the cabinet.

**WARNING**

Place the power switch in the off position, shut off the power at the fuse or breaker box. Failure to do this could result in electrical shock.

2. Shut off the water supply.
3. Remove the control side end panel per paragraph 2-4.
4. Disconnect the water supply tubing.
5. Remove the brass elbow.
6. Remove the water strainer.
7. Install a new water strainer.
8. Reassemble in reverse order.
9. Turn the water supply on and check for leaks.
10. Replace end panel.
11. Turn on the power supply at the breaker box.

**5-7. WATER VALVE**

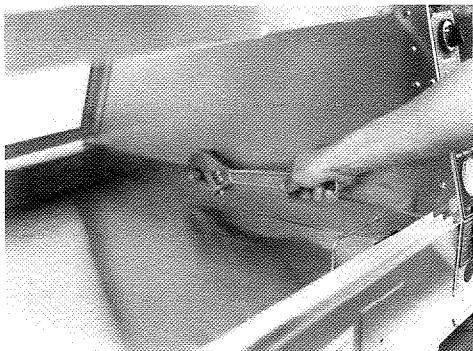
1. Remove electrical power supplied to the cabinet.

**WARNING**

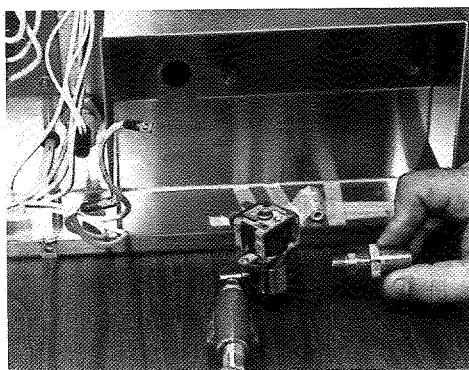
Place the power switch in the off position, shut off the power at the fuse or breaker box. Failure to do this could result in electrical shock.

2. Shut off the water supply.
3. Remove the control side end panel per paragraph 2-4.

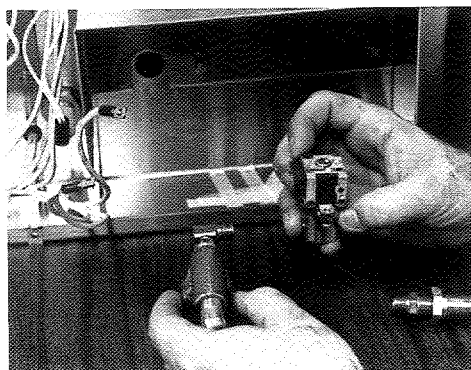
## 5-7. WATER VALVE (continued)



Step 7

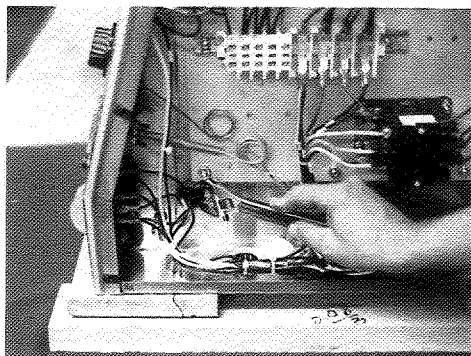


Step 9



Step 10

4. Check across terminals of the water valve with an ohm meter. The meter reading should be 600-650 ohms, if reading is not correct replace the water valve by continuing with this procedure.
5. Remove the electrical wires from the water valve.
6. Disconnect water line.
7. Remove the nut from the bulkhead. This is inside the water pan.
8. The water valve assembly can now be removed from the cabinet.
9. Remove the reducer nipple and bulkhead from the water valve.
10. Remove the reducer nipple, water strainer and elbow as one piece.
11. Remove the remaining elbow from the water valve.
12. Reassemble a new valve in reverse order.
13. Turn on the water supply and check for leaks.
14. Replace the end panel.
15. Turn on the power supply at the breaker box.

**5-8. LIQUID LEVEL SENSOR****Step 6**

1. Remove electrical power supplied to the cabinet.

**WARNING**

Place the power switch in the off position, shut off the power at the fuse or breaker box. Failure to do this could result in electrical shock.

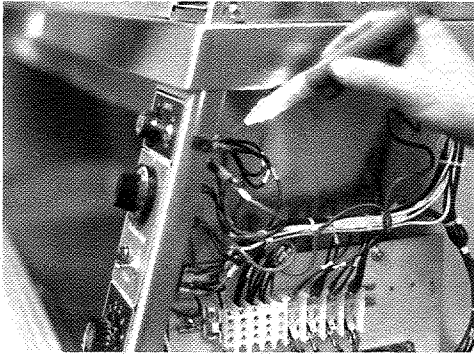
2. Drain the water pan per paragraph 3-5, Step 6.
3. Remove the control side end panel per paragraph 2-4.
4. Cut liquid level sensor wires just behind sensor.
5. From inside end channel, remove nylon fitting by unscrewing from sensor.
6. Remove sensor.
7. Install a new sensor in reverse order. Make sure sensor is located in the center of the hole and silicone washer is positioned properly.

**NOTE**

Tighten nut to snug only. Maximum torque not to exceed 3 ft. pounds.

8. Strip the wire ends that were cut, as well as the wire ends on the new sensor. Reconnect wires using wire nuts.
9. Replace the end panel.
10. Turn on the power supply at the breaker box.



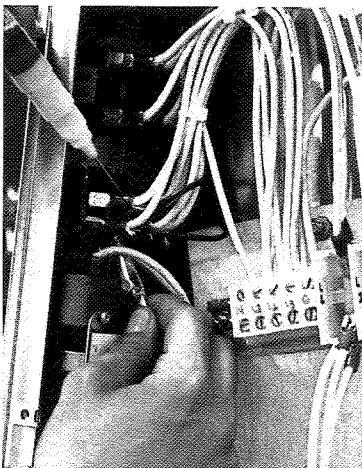
**5-9. LIGHT SWITCH****Step 3**

1. Remove electrical power supplied to the cabinet.

**WARNING**

Place the power switch in the off position, shut off the power at the fuse or breaker box. Failure to do this could result in electrical shock.

2. Remove control side end panel per paragraph 2-4.
3. Remove the wires from the switch. With test instrument check across the terminals of the switch with the switch in the on position, then in the off position. 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 checks defective replace by continuing with this procedure.
4. Remove the nut from control panel side and remove switch.
5. Install a new switch in reverse order.
6. Replace the end panel.
7. Turn on the power supply at the breaker box.

**5-10. POWER SWITCH****Step 3**

1. Remove electrical power supplied to the cabinet.

**WARNING**

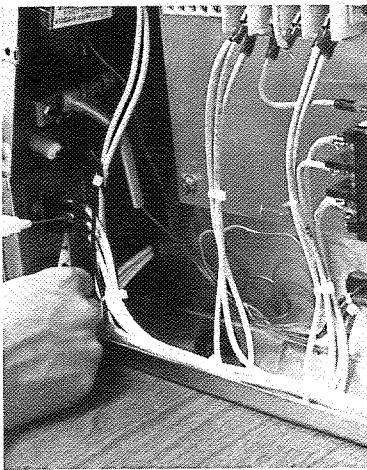
Place the power switch in the off position, shut off the power at the fuse or breaker box. Failure to do this could result in electrical shock.

2. Remove the control side end panel as per paragraph 2-4.
3. Remove the electrical wires from the switch. With test instrument check across the terminals of the switch with the switch in the on position, then in the off position. 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 checks defective, replace by continuing with this procedure.

## 5-10. POWER SWITCH (continued)

4. Remove the nut from the control panel side of switch and remove switch.
5. Install a new switch in reverse order.
6. Replace the end panel.
7. Turn on the power supply at the breaker box.

## 5-11. WATER CONTROL SWITCH



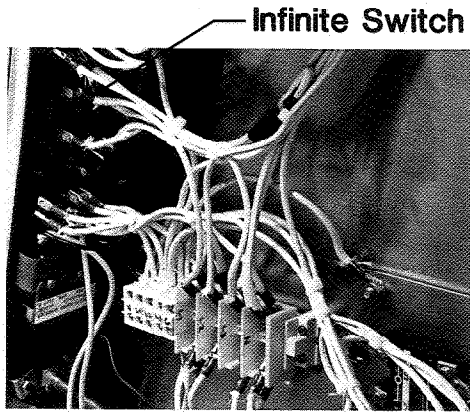
Step 3

1. Remove electrical power supplied to the cabinet.

### WARNING

Place the power switch in the off position, shut off the power at the fuse or breaker box. Failure to do this could result in electrical shock.

2. Remove the control side end panel as per paragraph 2-4.
3. Remove electrical wires from the switch. With test instrument check across the terminals of the switch with the switch in the automatic and manual position, then in the off position. With the switch in the automatic or manual position, the circuit should be closed. With the switch in the off position, the circuit should be open. If the switch checks defective, replace by continuing with this procedure.
4. Remove the nut and guard from the control panel side of the switch and remove the switch.
5. Install a new switch in reverse order.
6. Replace end panel.
7. Turn on the power supply at the breaker box.

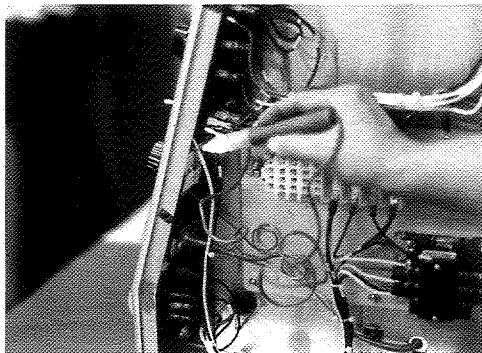
**5-12. INFINITE SWITCH****Step 3**

1. Remove electrical power supplied to the cabinet.

**WARNING**

Place the power switch in the off position, shut off the power at the fuse or breaker box. Failure to do this could result in electrical shock.

2. Remove the control side end panel per paragraph 2-4.
3. Remove the electrical wires from the switch.
4. Remove the switch knob by pulling it off.
5. Remove the nut from the control panel side of the switch and remove the switch.
6. Install a new switch in reverse order.
7. Replace the end panel.
8. Turn on the power supply at the breaker box.

**5-13. THERMOSTAT****Step 3**

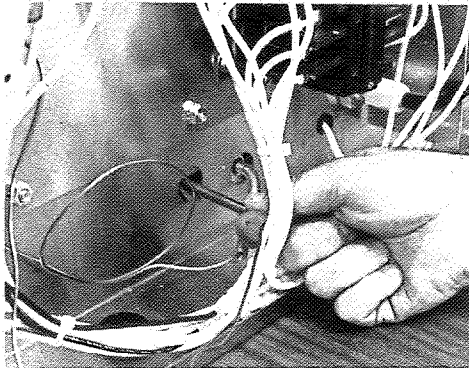
1. Remove electrical power supplied to the cabinet.

**WARNING**

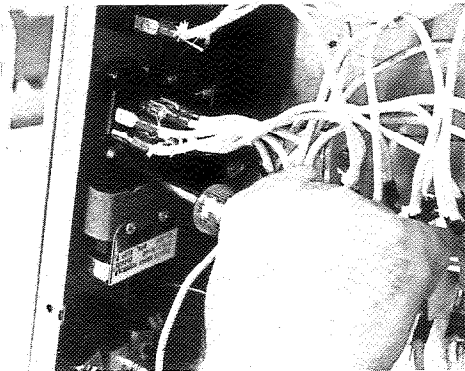
Place the power switch in the off position, shut off the power switch at the fuse or breaker box. Failure to do this could result in electrical shock.

2. Remove the control side end panel per paragraph 2-4.
3. Remove the electrical wires from the thermostat. With a test instrument, check across the terminals of the thermostat. With the thermostat in the off position the circuit should be open. With the thermostat set at the maximum setting the circuit should be closed. If the thermostat checks defective, replace it by continuing with this procedure.

### 5-13. THERMOSTAT (continued)



Step 5



Step 6

4. Remove the thermostat knob by loosening the set screw and pulling it off.
5. Remove the sensor bulb by pulling on the capillary tube.
6. Remove the two mounting screws from the thermostat.
7. Install a new thermostat in reverse order.
8. Replace the end panel.
9. Turn on the power supply at the breaker box.

### 5-14. INDICATING LIGHT



Step 3

1. Remove electrical power supplied to the cabinet.

**WARNING**

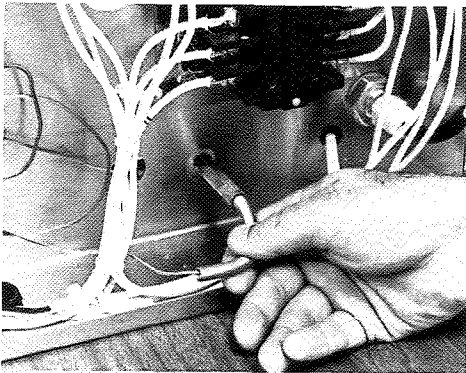
Place the power switch in the off position, shut off the power at the fuse or breaker box. Failure to do this could result in electrical shock.

2. Remove the control side end panel per paragraph 2-4.
3. Cut the light wires just behind the light housing.
4. Squeeze the plastic retainers on the light body and push the light through the control panel.

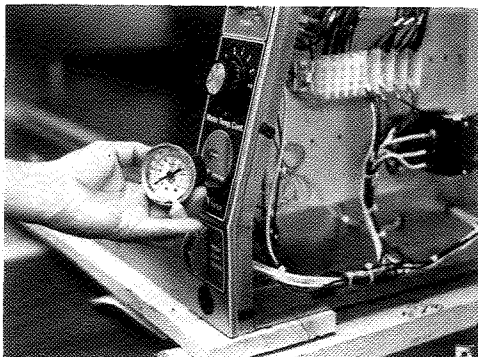
### 5-14. INDICATING LIGHT (continued)

5. Install a new light by pushing the light through the control panel until the light snaps securely in the panel.
6. Strip the wires and reconnect with wire nuts.
7. Replace the end panel.
8. Turn on the power supply at the breaker box.

### 5-15. THERMOMETER



Step 3



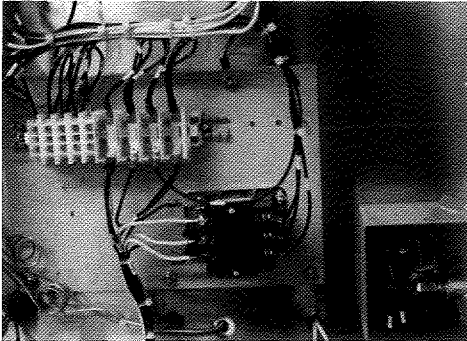
Step 4

1. Remove the electrical power supplied to the cabinet.

**WARNING**

Place the power switch in the off position, shut off the power at the fuse or breaker box. Failure to do this could result in electrical shock.

2. Remove the control side end panel per paragraph 2-4.
3. Remove the sensor bulb by removing bulb retainer and pulling on the capillary tube.
4. Remove the nuts holding the mounting brackets on the back of the thermometer housing. Push the thermometer through the control panel.
5. Install a new thermometer in reverse order.
6. Replace the end panel.
7. Turn on the power at the breaker box.

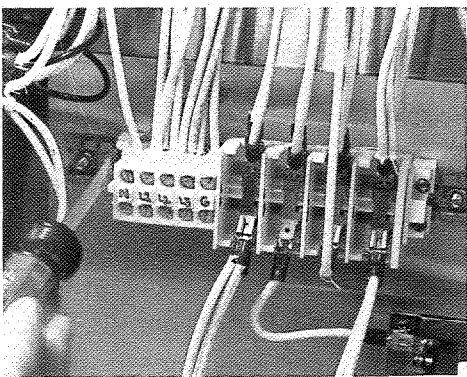
**5-16. CONTACTOR**

1. Remove electrical power supplied to the cabinet.

**WARNING**

Place the power switch in the off position, shut off the power at the fuse or breaker box. Failure to do this could result in electrical shock.

2. Remove the control side panel per paragraph 2-4.
3. Remove the electrical wires from the contactor.
4. Remove the five nuts holding the mounting plate to the end channel.
5. Remove the screws holding the contactor to the mounting plate.
6. Install a new contactor in reverse order.
7. Replace the end panel.
8. Turn on the power at the breaker box.

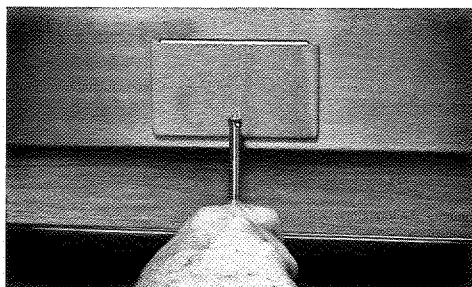
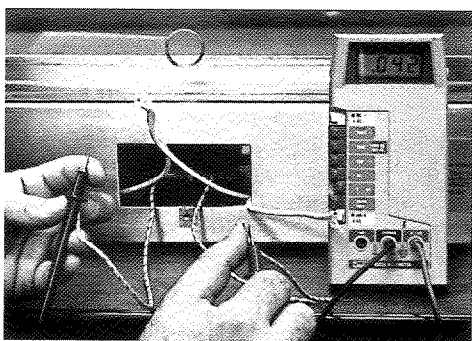
**5-17. TERMINAL BLOCK****Step 5**

1. Remove electrical power supplied to the cabinet.

**WARNING**

Place the power switch in the off position, shut off the power at the fuse or breaker box. Failure to do this could result in electrical shock.

2. Remove the control side end panel per paragraph 2-4.
3. Remove all electrical wires from the terminal block.
4. Remove five nuts holding the mounting plate to the end channel.
5. Remove the screws holding the terminal block in place.
6. Install a new terminal block in reverse order.
7. Replace the end panel.
8. Turn on the power at the breaker box.

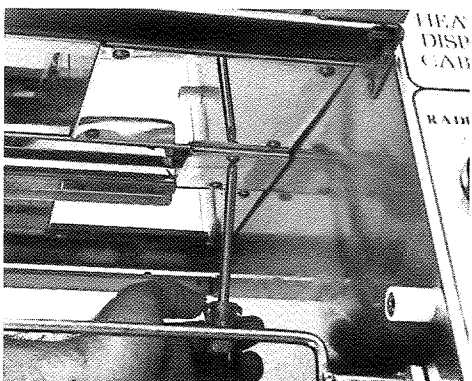
**5-18. WATER PAN HEATER****Step 2****Step 3**

1. Remove electrical power supplied to the cabinet.

**WARNING**

Place the power switch in the off position, shut off the power at the fuse or breaker box. Failure to do this could result in electrical shock.

2. Remove the heater cover plates.
3. Remove the heater wires from the wire nuts. Check across the wire of each heater with an ohm meter. Each heater should have a reading of 42 ohms for 208 volts and 52 ohms for 230 volts. If a heater checks defective, replace it by continuing with this procedure.
4. Using pliers or vise grips, pull the heater from the unit.
5. Install the new heater in reverse order.
6. Replace the heater cover plates.
7. Turn on the power at the breaker box.

**5-19. RADIANT HEATER****Step 2**

1. Remove electrical power supplied to the cabinet.

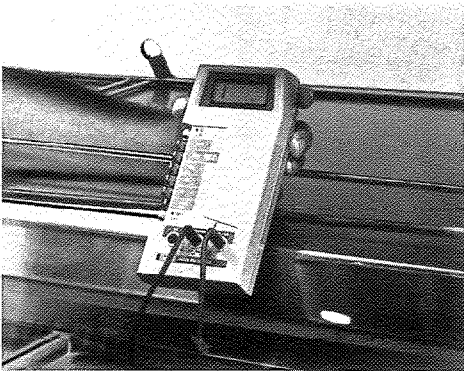
**WARNING**

Place the power switch in the off position, shut off the power at the fuse or breaker box. Failure to do this could result in electrical shock.

2. Remove the four screws located at the bottom of the heater housing — two on each end.
3. Remove the electrical wires from the heater. Check with an ohm meter across end terminals. The ohm reading should be as follows:

CW-114 (208 volts) .....	43 ohms
CW-114 (230 volts) .....	53 ohms

### 5-19. RADIANT HEATER (continued)



Step 3

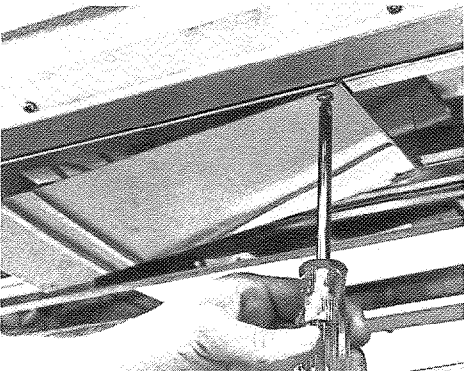
CW-216 lower (208 volts) ..... 43 ohms  
 CW-216 lower (230 volts) ..... 53 ohms

CW-216 upper (208 volts) ..... 108 ohms  
 CW-216 upper (230 volts) ..... 132 ohms

If a heater checks defective, replace it by continuing with this procedure.

4. Slide the brackets off the defective heater and install brackets on new heater.
5. Install the new heater in reverse order.
6. Turn on the power at the breaker box.

### 5-20. LIGHT SOCKET



Step 3

1. Remove electrical power supplied to the cabinet.

#### WARNING

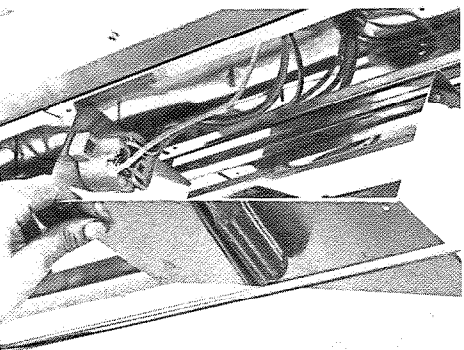
Place the power switch in the off position, shut off the power at the fuse or breaker box. Failure to do this could result in electrical shock.

2. Remove the glass panel and the light bulb.

#### WARNING

Light bulbs and glass may be hot — severe burns could result.

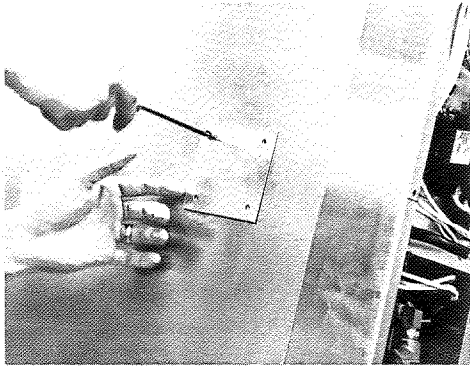
3. Remove the four screws located at the bottom of the light box.
4. The light box can be pulled down by slightly spreading the ceiling panel sides.
5. Remove the electrical wires from the socket.
6. Remove the two screws holding the socket to the light box.
7. Install a new light socket in reverse order.
8. Turn on the power at the breaker box.



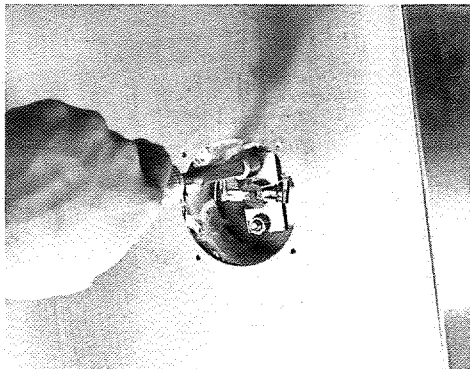
Step 4



## 5-21. HIGH LIMIT THERMOSTAT



Step 4



Step 5

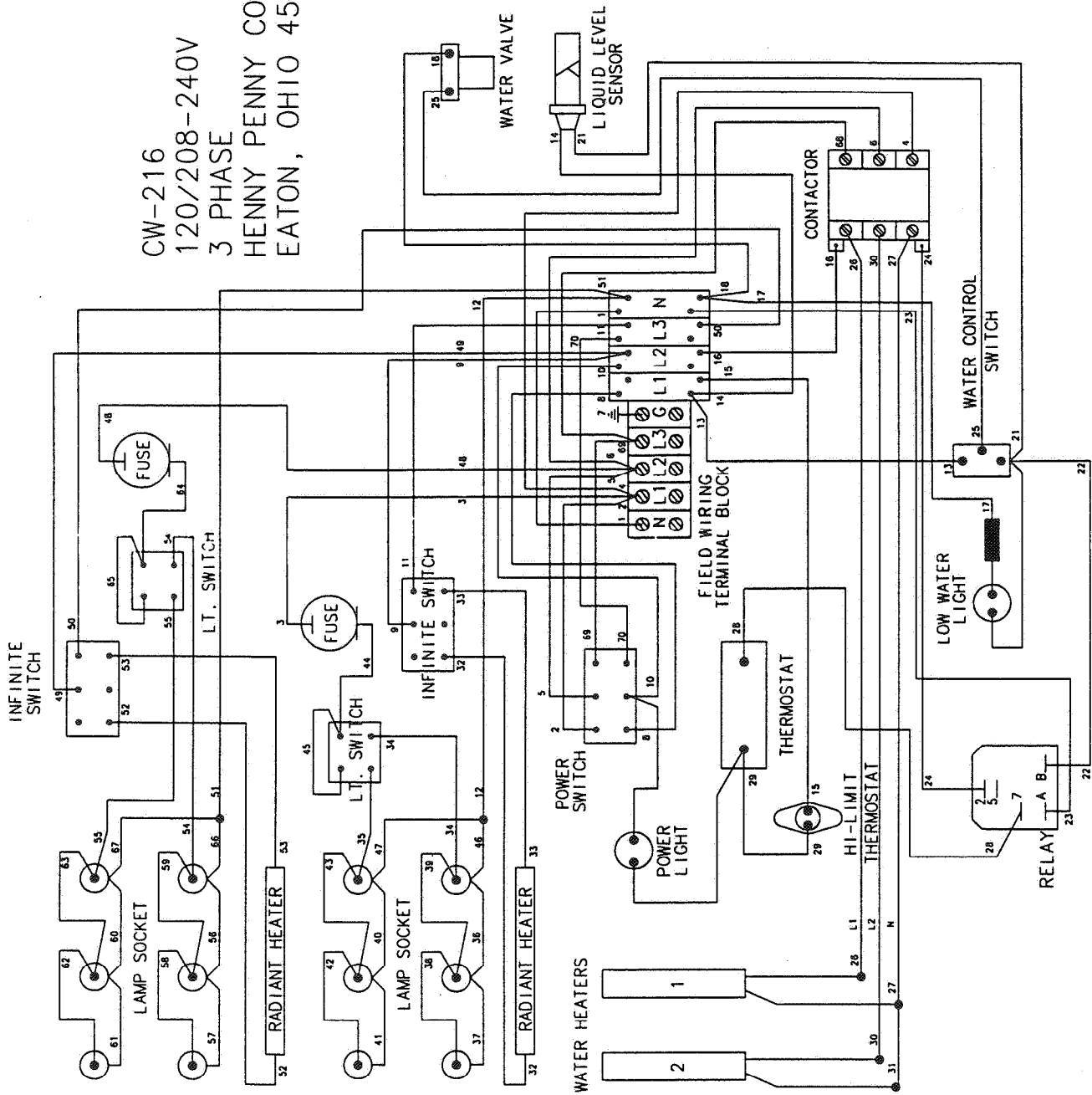
1. Remove electrical power supplied to the cabinet.

### WARNING

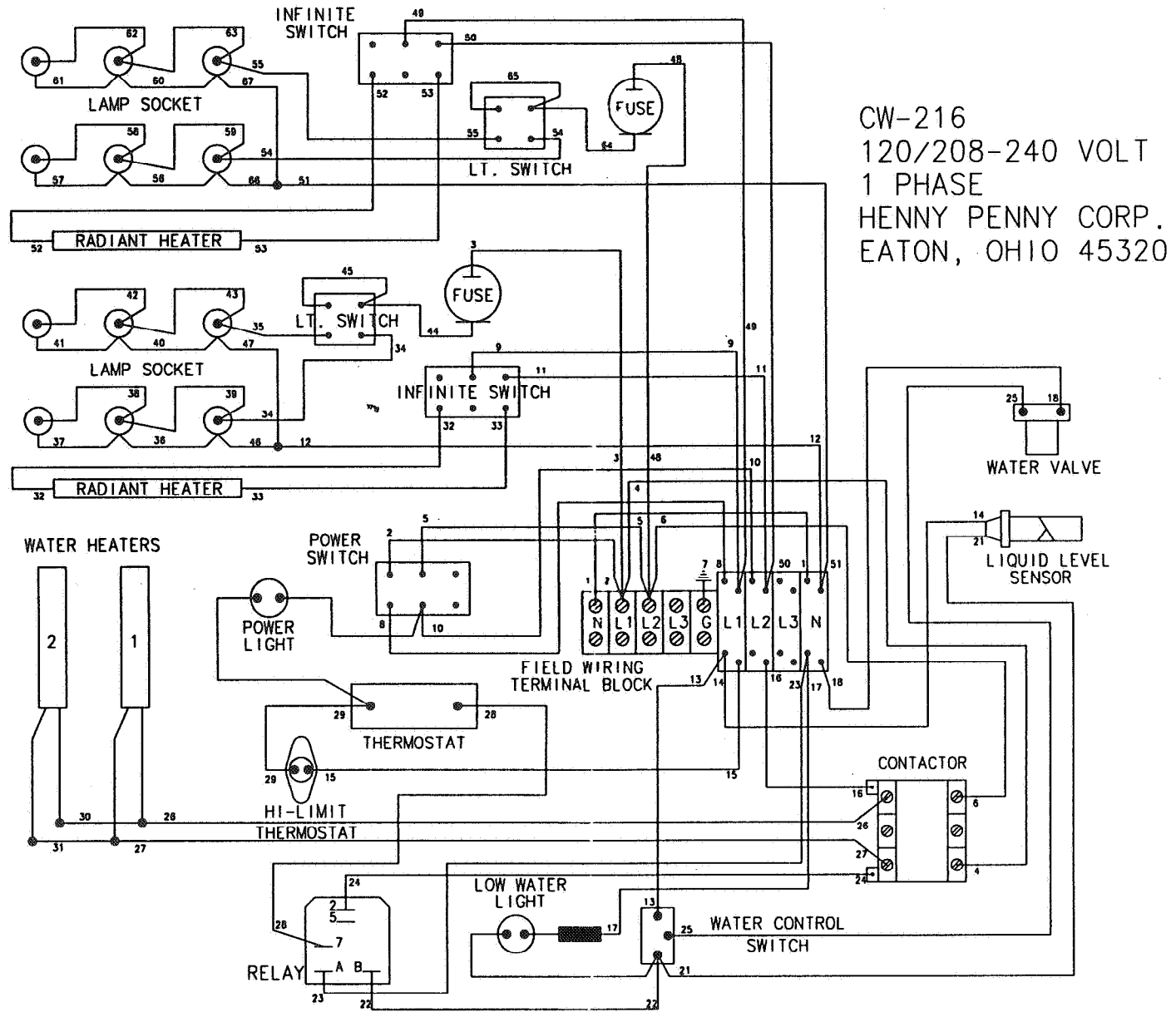
Place the power switch in the off position, shut off the power at the fuse or breaker box. Failure to do this could result in electrical shock.

2. Remove control end panel per paragraph 2-4.
3. Check the high limit thermostat by determining the continuity of the high limit. The continuity check can be made at the terminals where the two high limit wires are connected (one wire goes to the thermostat and the other goes to L<sub>1</sub> on the quick-connect terminal block). If the unit is cold or the water temperature is below 150° F., the high limit should be closed. If the high limit is defective, then replace it by continuing with this procedure.
4. Remove the cover plate located on the bottom of the cabinet.
5. Loosen the nuts on the clamp bracket.
6. Slide the high limit thermostat from under the bracket.
7. Remove the electrical wires from the high limit. Replace with a new high limit in reverse order.
8. Replace the cover plate.
9. Replace the control end panel.
10. Turn on the power at the breaker box.

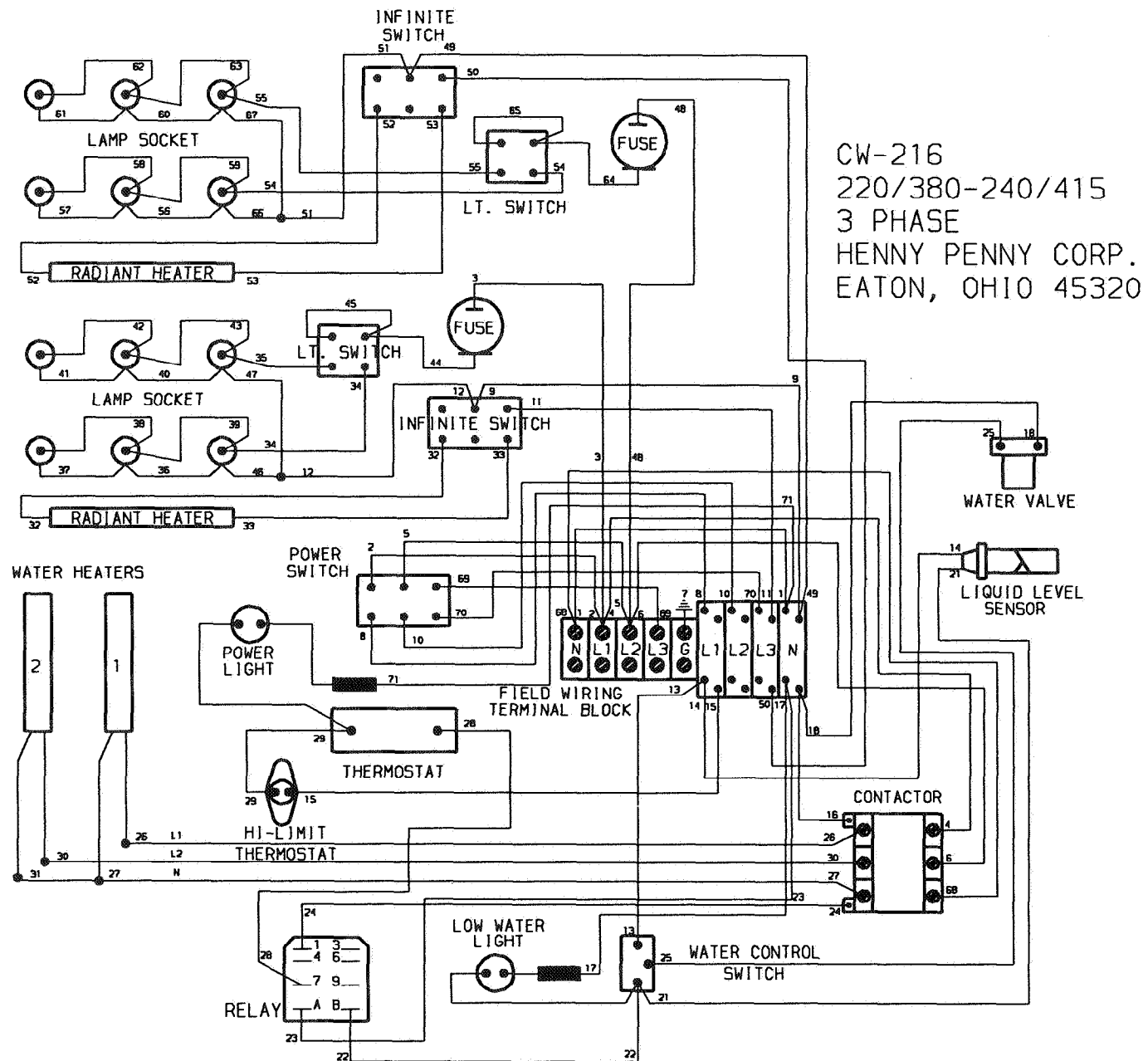
CW-216  
120/208-240V  
3 PHASE  
HENNY PENNY CORP.  
EATON, OHIO 45320

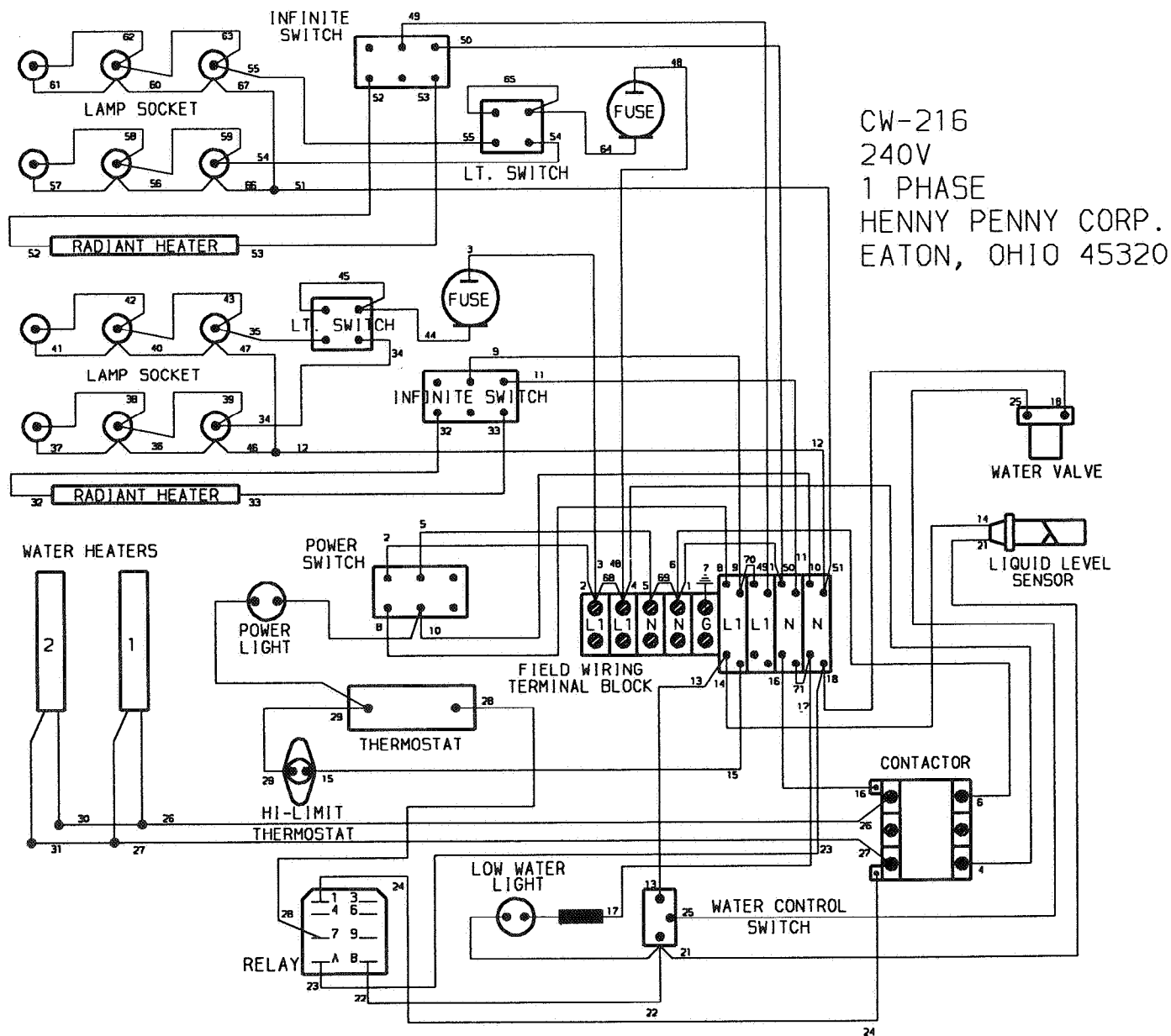


42943



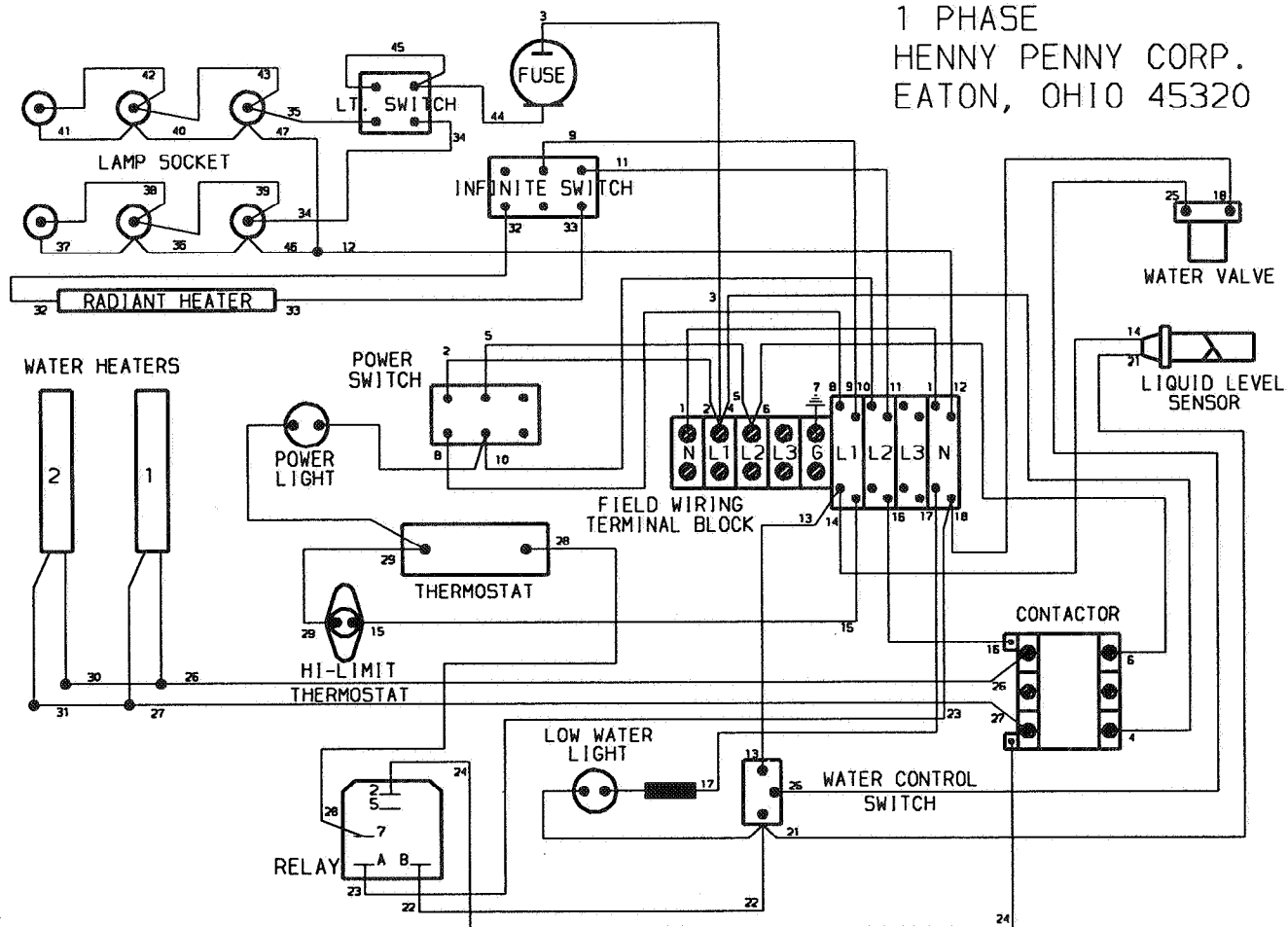
42944





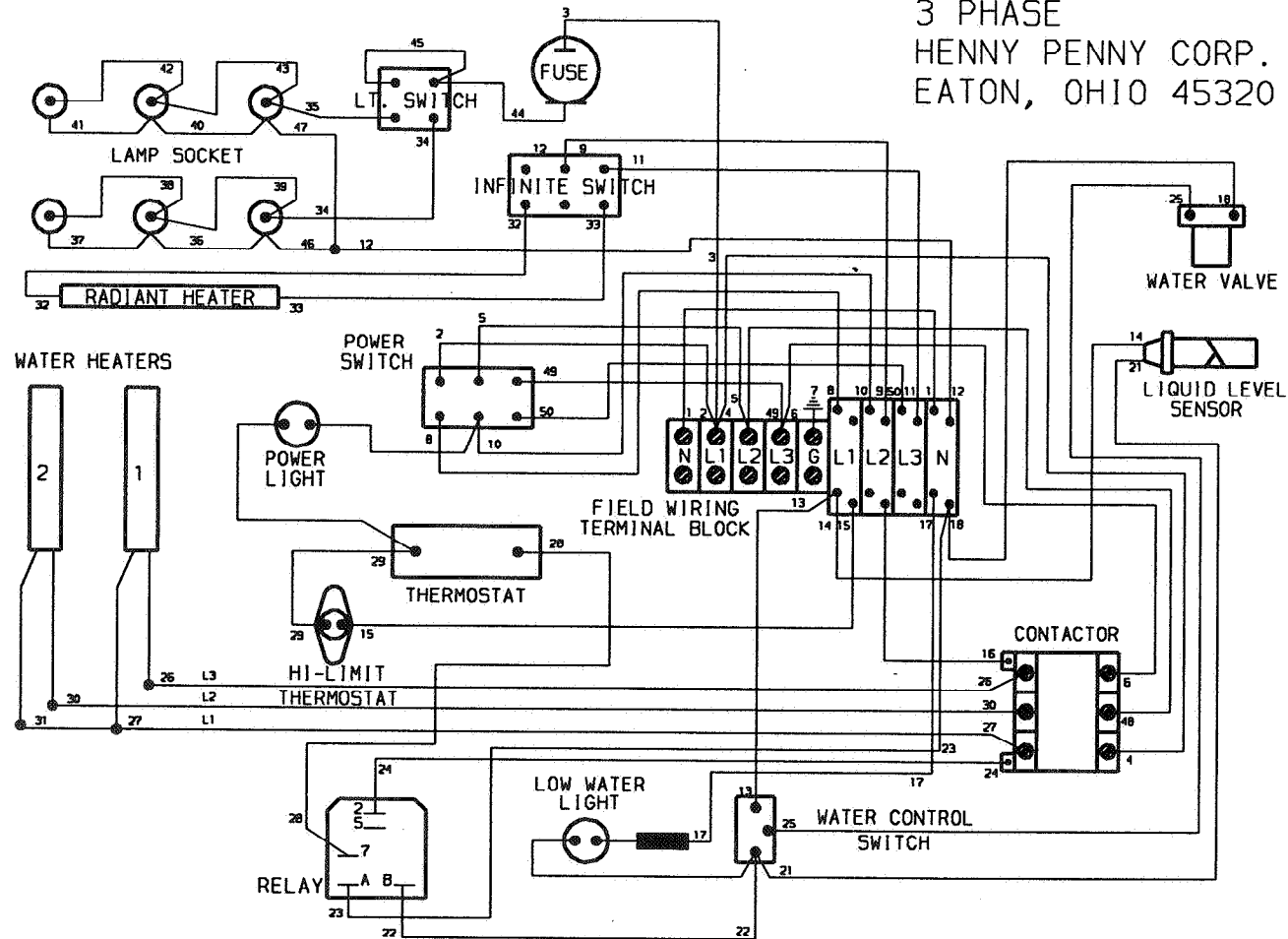
42946

CW-114  
 120/208-240V  
 1 PHASE  
 HENNY PENNY CORP.  
 EATON, OHIO 45320



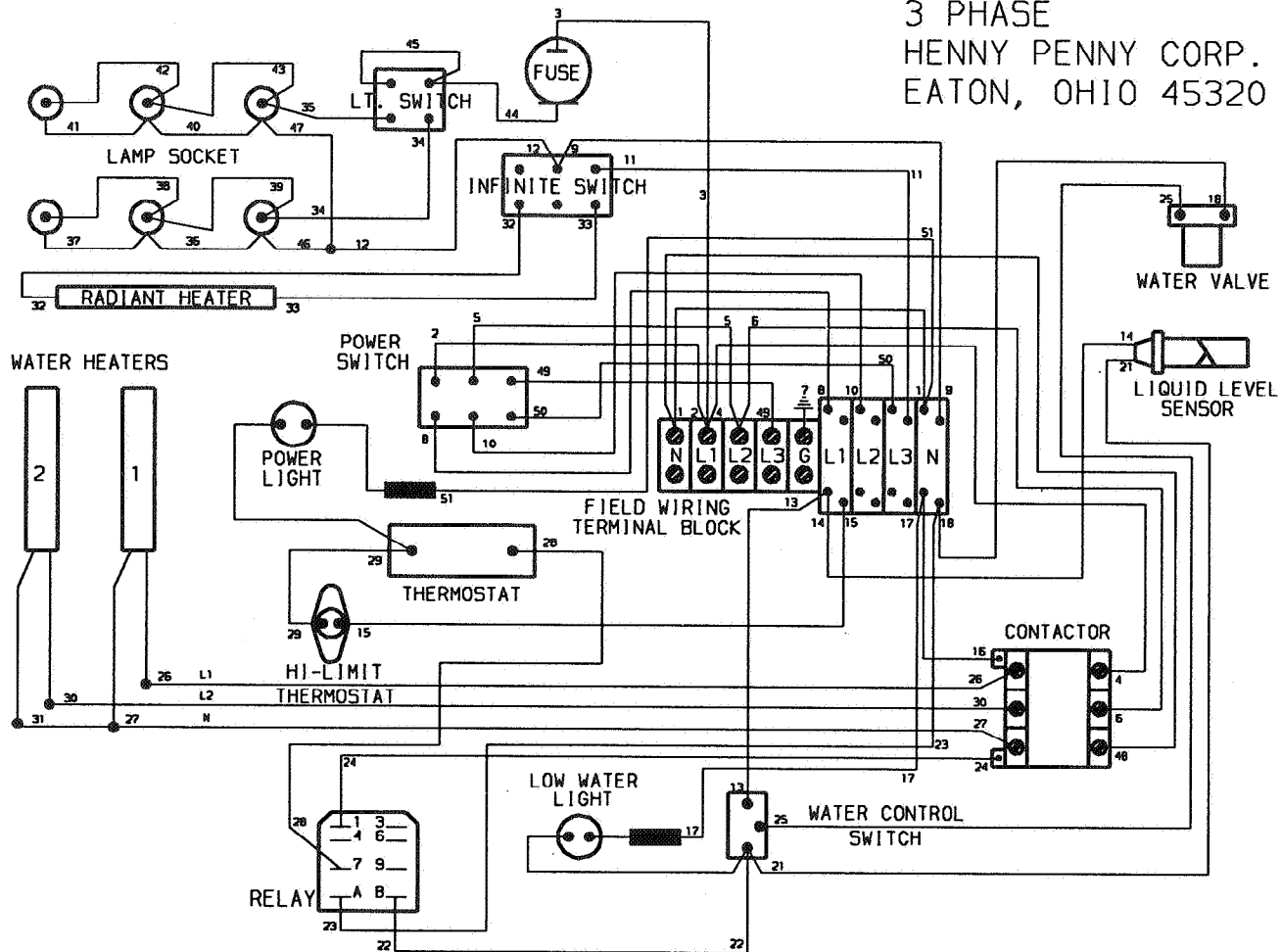
42947

CW-114  
 120/208-240V  
 3 PHASE  
 HENNY PENNY CORP.  
 EATON, OHIO 45320



42948

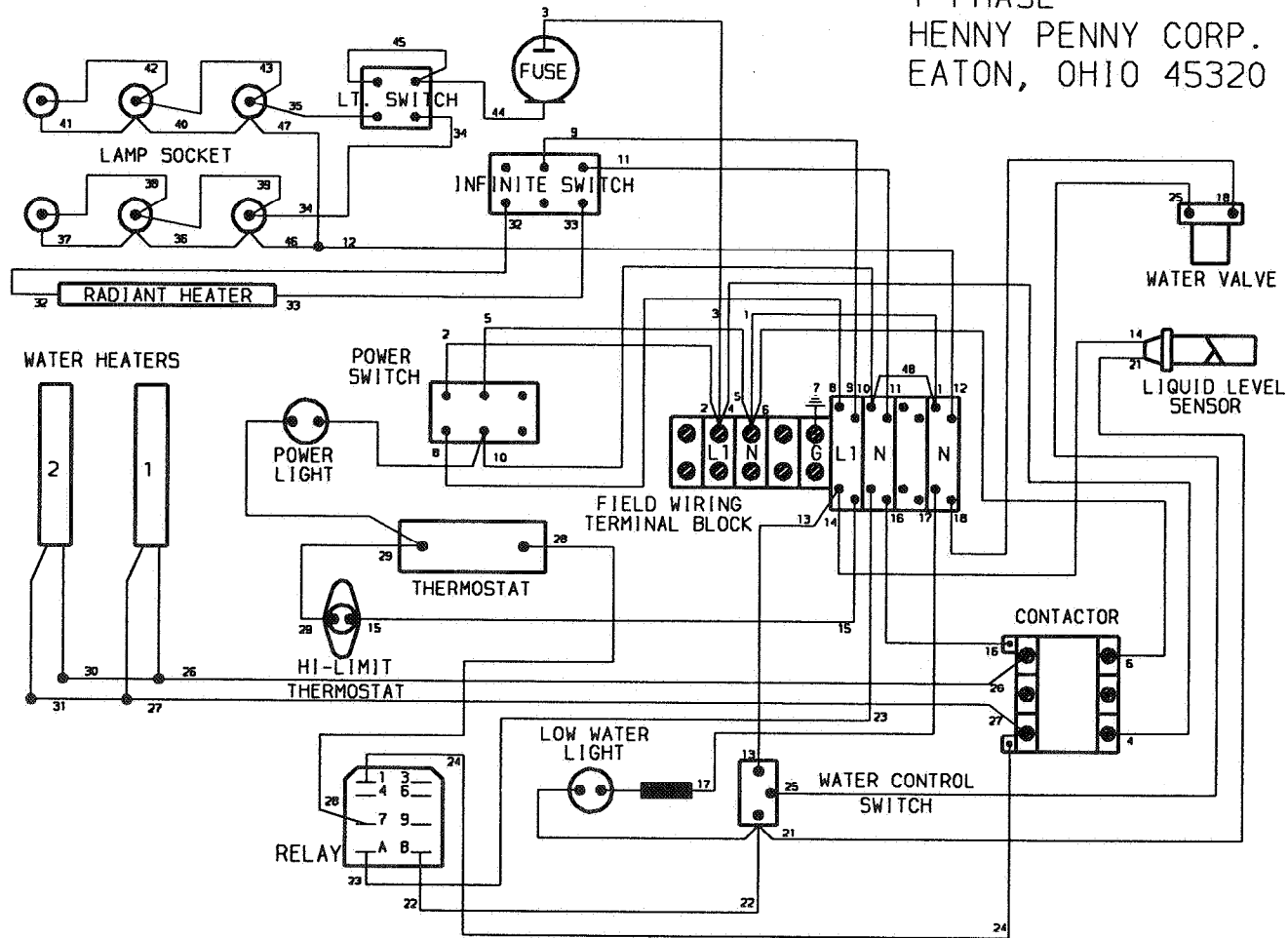
CW-114  
220/380-240/415  
3 PHASE  
HENNY PENNY CORP.  
EATON, OHIO 45320



42949



CW-114  
 240V  
 1 PHASE  
 HENNY PENNY CORP.  
 EATON, OHIO 45320



42950

## **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.

## SECTION 6. PARTS INFORMATION

### 6-1. INTRODUCTION

This section lists the replaceable parts of Henny Penny Model CW-216 and CW-114 Display Counter Warmers.

### 6-2. GENUINE PARTS

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

### 6-3. HOW TO FIND PARTS

To find items you want to order from the Parts List, proceed as follows:

1. Refer to the photographs in the front of the Operation Section to identify the part needed.
2. Use the figure number and item number from the photograph to locate the corresponding part in Parts List of this section. There you will find the Henny Penny part number and a description of the part.

### 6-4. HOW TO ORDER

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

1. From the photograph and Parts List (**SAMPLE**)

Figure number	<b>66</b>
Part number	<b>25183</b>
Description	<b>Thermometer</b>

2. From the date plate (**SAMPLE**)

Product number	<b>05070</b>
Serial number	<b>00155</b>
Phase	<b>3</b>
Voltage	<b>208</b>

#### 6-4. HOW TO ORDER (continued)

3. The following table has been provided as a sample format for you to use in preparing your spare parts orders. By providing all the entries, your distributor will be able to insure the correct parts will be sent to you. Also, by prepayment your order will be expedited.

FROM PARTS LIST			YOUR ORDER		
Figure Number	Part Number	Description	Quantity Ordered	Price Each	Total
66	25183	Thermometer	1		
Product No. <u>05070</u>			Serial No. <u>00155</u>	Phase <u>3</u>	Voltage <u>208</u>

#### 6-5. PRICES

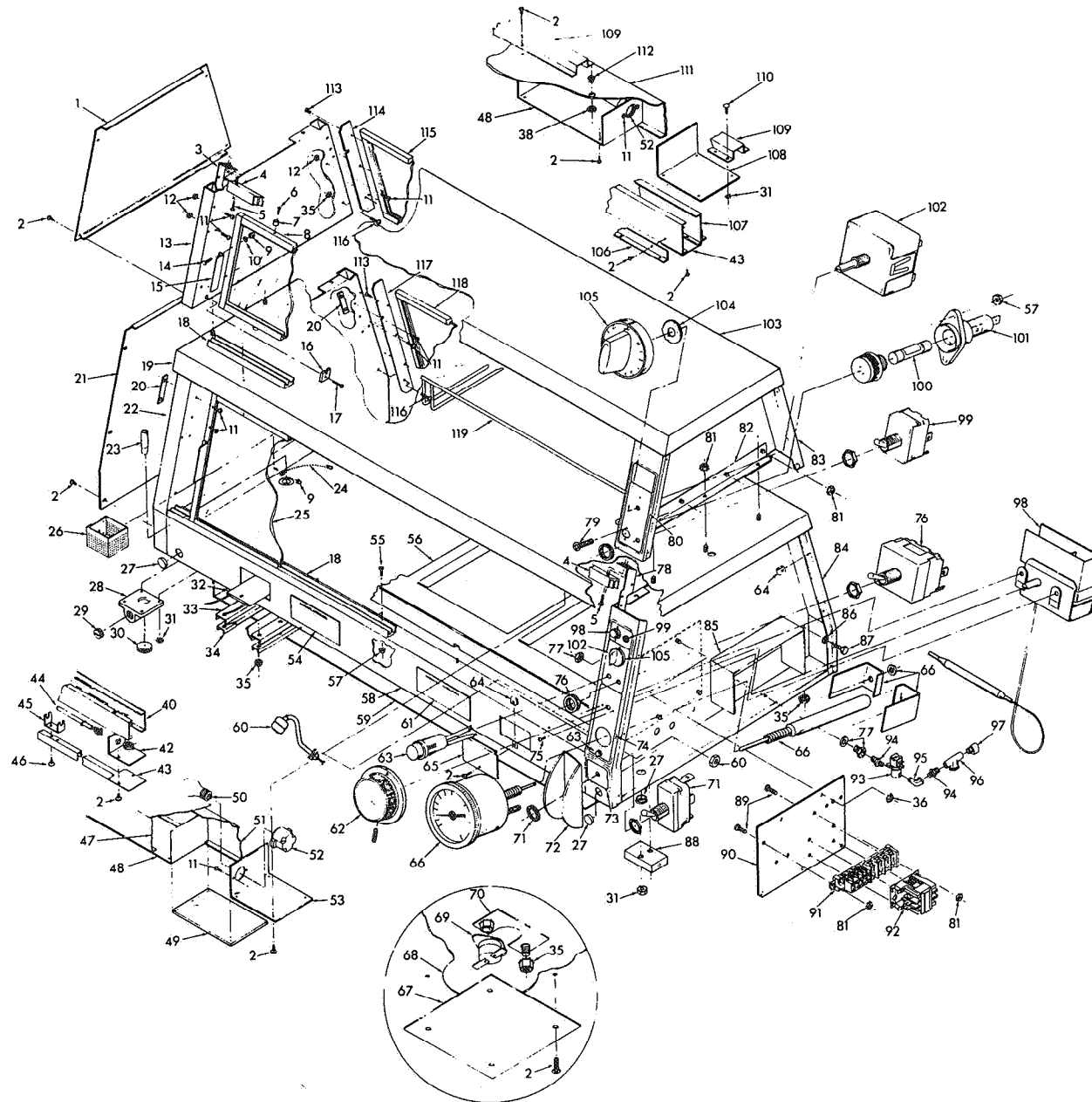
Your distributor has a priced parts list and will be glad to inform you of the cost of your parts order.

#### 6-6. DELIVERY

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

#### 6-7. WARRANTY

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



## 6-8. PARTS LIST

Item No.	Part Number	Description	Qty.
1	22525	Panel - Top End	2
2	SC02-023	Screw #8-B x 3/8" PH Thd.	*
3	23295	Brkt. Weld Assembly - Right	2
4	23555	Track - Door Upper	2
5	SC01-034	Screw - #8-32 x 3/8" PH Thd. S	*
6	SC04-001	Screw - #6-32 x 3/8" PHD Type FC	*
7	22225	Door Glide	*
8	22884	Door Assembly - Top Sliding	2
9	NS03-016	Nut #6-32 B Acorn	*
10	LW01-007	Lockwasher - Split Ring #6 S	*
11	SC01-053	Screw - #8-32 x 1/2" PH Rhd. S	*
12	NS02-007	Nut - #8-32 Hex Keps C	*
13	22530	End Channel - Top (1-1/2)	1
14	SC01-082	Screw - #6-32 x 5/8 Ph Thd. S	*
15	23284	Handle - Sliding Door	4
16	22088	Support Rack	2
17	SC01-075	Screw - #10-32 x 3/4 PH Thd.	2
18	23555	Track - Sliding Door	2
19	22599	Middle Shelf Sub-Assembly	1
20	22669	Nutsert Brkt. Assembly	4
21	22519	Panel - End	2
22	22527	End Channel - Bottom (1-1/2)	1
23	28071	Tube - Overflow	1
24	22802	Retaining Chain Assembly	1
25	22885	Door Assembly - Bottom Sliding	2
26	22797	Screen Assembly	1
27	PL01-006	Plug (1-1/8" dia.)	3
28	22472	Block - Drain	1
29	FP01-009	Plug (3/4" pipe) - Brass	1
30	FP01-021	Plug (1" pipe)	1
31	NS02-006	Nut - #10-24 Hex Keps	*
32	22648	Strip Heater (230 volt, 1020 watt) - <i>Specify</i>	2
	22649	Strip Heater (208 volt, 1020 watt) - <i>Specify</i>	2
33	22430	Clamp - Heater	4
34	22429	Brace - Heater Clamp	4
35	NS02-002	Nut - 1/4-20 Hex Keps	*
37	SC02-023	Screw #8-B x 3/8" PH Thd.	*
40	22550	Reflector - Heater Housing	1
42	22536	Cover - Terminal	4

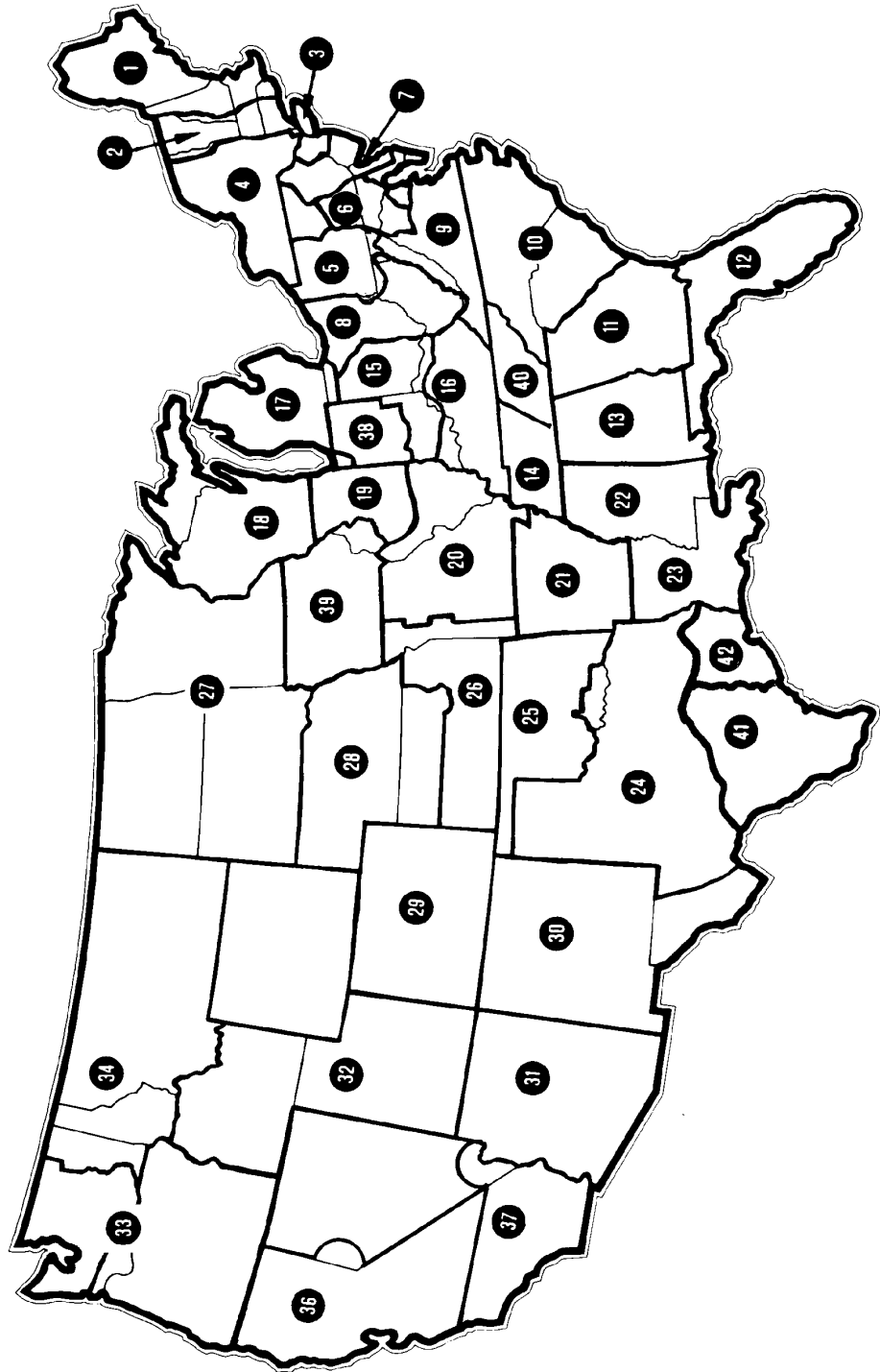
## 6-8. PARTS LIST (continued)

Item No.	Part Number	Description	Qty.
43	22578	Deflector - Heater	2
44	22644	Heater - Radiant- Lower (230 volt, 1000 watt) - <i>Specify</i>	1
	22645	Heater - Radiant - Lower (208 volt, 1000 watt) - <i>Specify</i>	1
	22646	Heater - Radiant - Upper (230 volt, 400 watt) - <i>Specify</i>	1
	22647	Heater - Radiant - Upper (208 volt, 400 watt) - <i>Specify</i>	1
45	22629	Bracket - Heater Support	2
46	SC02-016	Screw #8-AB x 1/2" PH Phd.	*
47	22548	Ceiling Panel - Bottom	1
48	22542	Mounting Plate - Lamp Socket	8
49	22679	Glass	12
50	BL01-004	Light Bulb	12
51	22546	Side Plate - Light Box	2
52	28294	Socket - Light	12
53	22537	Mounting Plate - Lamp Socket	4
54	22617	Plate - Cleaning Instruction	1
55	SC01-062	Screw - #6-32 x 3/8 PH Fhd.	6
56	22879	Pan Support - Formed	
57	NS02-005	Nut #6-32 Hex Keps	*
58	22518	Base - Water Pan	1
59	22590	Cover - Wire	1
60	33028	Liquid Level Sensor -	1
61	22618	Plate - Operating Instructions	1
62	16731	Knob - Dual Thermostat	1
63	16624	Light - Indicator	2
64	NS03-017	Nut #8 U-type Chip	*
65	22589	Plate Access ( Strip Heater)	2
66	25183	Thermometer	1
67	22509	Plate - Access ( High Limit)	1
68	22526	Pan - Bottom	1
69	22601	Thermostat - High Limit	1
70	22514	Bracket - High Limit Clamp	1
71	22673	Switch - 3-position	1
72	15302	Guard - Switch	1
73	22674	Decal - Water Control Switch	1
74	22602	Decal - Bottom Control Decal	1
75	SC01-023	Screw #6-32 x 1/4 PH Rhd.	2
76	22604	Switch Assembly - Power	1
77	FP01-013	Bulkhead Adaptor	1
78	23294	Bracket Weld Assembly Left	2
79	SC01-010	Screw #6-32 x 1/2 PH Rhd.	4
80	22612	Decal - Top Control Panel	1
81	NS02-001	Nut #10-32 Hex Keps	*
82	22508	Angle - Channel Mount (Upper)	2

**6-8. PARTS LIST (continued)**

Item No.	Part Number	Description	Qty.
83	22892	End Channel Assembly (3-1/2" top)	1
84	22886	End Channel Assembly (3-1/2")	1
85	22667	Guard - Splash	1
86	LW02-004	Lockwasher (1/4" Ext.)	*
87	SC01-022	Screw #1/4-20 x 3/4	8
88	22588	Mounting Block	1
89	SC01-002	Screw #10-32 x 1/2 PH Trn.	2
90	22641	Plate - Electric Component	1
91	22607	Terminal Block Assembly	1
92	19405	Contactor	1
93	25147	Valve - Solenoid (120 volt)	1
94	FP01-012	Nipple - Reducing	2
95	FP01-014	Elbow (1/8" Brass)	1
96	25208	Strainer - Water	1
97	FP05-005	Elbow (1/4" NPT to 1/4" NPT)	1
98	27868	Thermostat Control	1
99	22198	Switch - Power	1
100	EF02-007	Fuse (15 amp.)	2
101	EF02-006	Fuse Holder	2
102	23560	Infinite Regulator (240 volt)	2
103	22615	Top Cap Assembly	1
104	EF02-011	Nut - Infinite Regulator	2
105	22046	Knob - Infinite Switch	2
106	22543	Support - Glass	2
107	22549	Heater Housing - Upper	1
108	22539	Plate - Cover	4
109	22544	Hat Section	2
110	SC01-015	Screw #10-24 x 1/2 Carriage	*
111	22547	Ceiling Panel - Top	1
112	EF01-011	Nipple - Chase (3/8")	8
113	SC01-003	Screw #6-32 x 3/8 Flat Hd.	12
114	22876	Plate - Top R.H.	1
	22877	Plate - Top L.H. (not shown)	1
115	22883	Window Assembly - Top	1
116	SC01-059	Screw #1/4-20 x 1/2 PH - Truss Hd.	4
117	22875	Bracket - Mounting Bottom R.H.	1
	22874	Bracket - Mounting Bottom L.H. (not shown)	1
118	22882	Window Assembly Bottom	1
119	22868	Support - Pan Top	1
120	34528	Relay-Float Switch-120v	1
	30723	Relay-Float Switch-240v	1

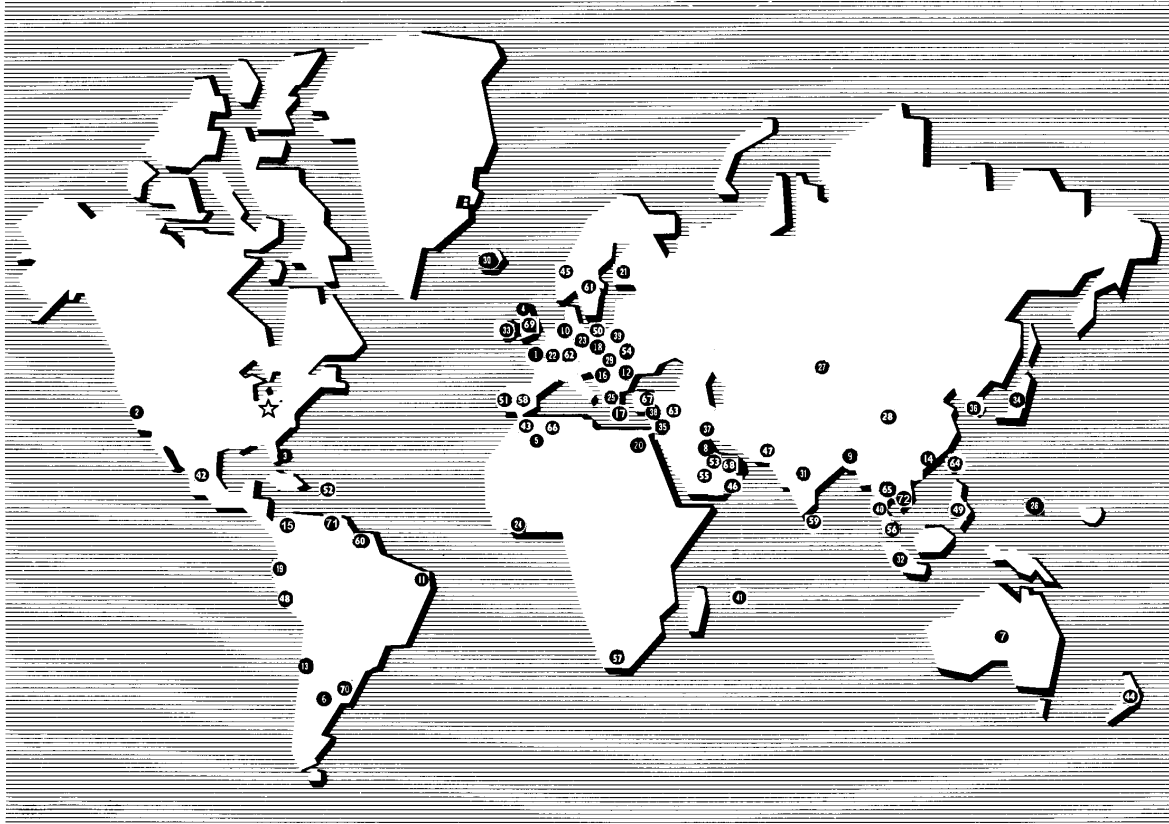




**For Sales or Service Please Contact  
The Nearest Henny Penny Distributor**

- |  |  |  |  |
|--|--|--|--|
| <p><b>1. General Services</b><br/>100 Hicks Ave.<br/>Medford, MA 02155<br/>(800) 233-1033</p> <p><b>2. Art Cole Associates</b><br/>Golden Street<br/>Industrial Park<br/>Meriden, CT 06450<br/>(203) 237-7177</p> <p><b>3. Globe-Monte Metro, Inc.</b><br/>47-02 Metropolitan Avenue<br/>Ridgewood, NY 11385<br/>(718) 786-5760</p> <p><b>4. Guertin Dist. Inc.</b><br/>5 Technology Drive<br/>East Syracuse, NY 13057-9713<br/>(315) 437-4928<br/>(800) 468-6336</p> <p><b>5. Kreiser Distributing Co.</b><br/>13800 Lincoln Highway<br/>N. Huntingdon, PA 16652<br/>(724) 863-3360</p> <p><b>6. AFS Equipment Company</b><br/>9130-X Red Branch Road<br/>Columbia, MD 21045<br/>(410) 964-3770<br/>(800) 969-3770</p> <p><b>7. HP Sales &amp; Service Co.</b><br/>200 Rittenhouse Circle, 4-East<br/>Bristol, PA 19007<br/>(215) 785-3250<br/>NJ Watts (800) 477-4379</p> <p><b>8. Astro Food Equipment</b><br/>7901 Old Rockside Rd.)<br/>Independence, OH 44131<br/>(216) 619-8821<br/>(800) 367-4237</p> <p><b>9. Carlisle Food Systems, Inc.</b><br/>11020 Lakeridge Pkwy.<br/>Ashland, VA 23005<br/>(804) 550-2169</p> <p><b>10. Price-Davis, Inc.</b><br/>Route 1, Highway 27<br/>Iron Station, NC 28080<br/>(509) 928-8815<br/>(704) 732-2236<br/>(800) 456-1014</p> <p><b>11. Big A Distributors, Inc.</b><br/>P.O. Box 1283<br/>Forest Park, GA 30051<br/>(404) 366-6510<br/>(800) 222-0298</p> <p><b>12. W.H. Reynolds Distributors, Inc.</b><br/>4817 Westshore Blvd.<br/>Tampa, FL 33609<br/>(813) 873-2402<br/>Miami-(954) 845-0841<br/>Jacksonville-(904) 781-9054<br/>FL Watts (800) 282-2733</p> <p><b>13. Ber-Vel Distributing Co. Inc.</b><br/>P.O. Box 9943<br/>Birmingham, AL 35220<br/>(205) 681-1855</p> | <p><b>14. Barnett Supply</b><br/>2089 York Ave.<br/>Memphis, TN 38104<br/>(901) 278-0440<br/>Nashville, TN<br/>(615) 242-6451</p> <p><b>Scotsman Supply</b><br/>516 5th Ave., South<br/>Nashville, TN 37203<br/>(615) 242-6451</p> <p><b>15. St. Clair Supply Company</b><br/>231 East Main Street<br/>Eaton, OH 45320<br/>(937) 456-5500<br/>(800) 762-2968</p> <p><b>16. Dine Equipment Co.</b><br/>3110 Preston Hwy.<br/>P.O. Box 34038 zip 40232<br/>Louisville, KY 40213<br/>(502) 637-3232<br/>FAX (502) 637-5177</p> <p><b>17. United Marketing Assoc.</b><br/>11877 Belden Court<br/>Livonia, MI 48150<br/>(734) 261-5380</p> <p><b>18. T&amp;H Distributors</b><br/>1235 Parkview<br/>Green Bay, WI 54304<br/>(920) 339-9838</p> <p><b>19. Food Service Solutions, Inc.</b><br/>1682 Barclay Blvd.<br/>Buffalo Grove, IL 60089<br/>(847) 459-8040<br/>(847) 459-7942</p> <p><b>20. MEC</b><br/>2511 Cassens Dr.<br/>Fenton, MO 63026-2547<br/>(636) 343-0664<br/>(800) 397-1515</p> <p><b>21. Delta Supply Co., Inc.</b><br/>3315 W. Roosevelt Rd.<br/>Little Rock, AR 72204<br/>(501) 664-4326</p> <p><b>22. Dixie Supply</b><br/>490 Julianne St.<br/>Bldg. A-2<br/>Jackson, MS 39201<br/>(601) 354-3025</p> <p><b>23. Beaulieu Refrigeration Inc.</b><br/>200 North Luke St.<br/>Lafayette, LA 70506<br/>(337) 235-9755</p> <p><b>24. S.L.E. Corporation</b><br/>1110 Avenue "H" East<br/>Arlington, TX 76011<br/>(817) 640-7999</p> <p><b>25. Brooks Industries</b><br/>4420 S.W. 29th St.<br/>Oklahoma City, OK 73119<br/>(405) 685-7200</p> <p><b>26. B &amp; D Dist.</b><br/>19915 W. 161st St.<br/>Suite D<br/>Olathe, KS 66062<br/>(913) 768-8588<br/>FAX 913-768-8855</p> | <p><b>27. PHT Systems</b><br/>1801 Highway 8<br/>Suite 120<br/>New Brighton, MN 55112<br/>(651) 639-0368</p> <p><b>28. Mid-Nebraska Restaurant Supply Co.</b><br/>1415 S. Webb Road<br/>Grand Island, NE 68802<br/>(308) 384-5780</p> <p><b>29. Robert G. Wood &amp; Co.</b><br/>2080 W. Cornell Ave.<br/>Englewood, CO 80110<br/>(303) 761-0500<br/>(800) 358-3061</p> <p><b>30. Open Territory</b></p> <p><b>31. CPE-USALCO</b><br/>1310 West Drivers Way<br/>Tempe, AZ 85284<br/>(480) 496-6995</p> <p><b>32. National Equipment Corp.</b><br/>242 West-3680 South<br/>Salt Lake City, UT 84115<br/>(800) 266-5824<br/>(800) 955-9202</p> <p><b>33. The Nicewonger Co.</b><br/>19219 West Valley Hwy<br/>Suite M103<br/>Kent, WA 98032<br/>(800) 426-5972<br/>(425) 656-0907 FAX</p> <p><b>34. Tri-State Market Supply</b><br/>11115 E. Montgomery, Suite A<br/>Spokane, WA 99206<br/>(509) 928-8815<br/>(877) 828-4268</p> <p><b>36. Western Pacific Distributors, Inc.</b><br/>19422 Cabot Boulevard<br/>Haywood, CA 94545<br/>(510) 732-0100</p> <p><b>37. Don Walters Company</b><br/>2121 S. Susan Street<br/>Suite A<br/>Santa Ana, CA 92704<br/>(714) 979-5863</p> <p><b>38. Troyer Foods, Inc.</b><br/>17141 State Route 4<br/>Goshen, IN 46526<br/>(219) 533-0302</p> <p><b>39. Tri-City HP, Inc.</b><br/>527 West Fourth St.<br/>Davenport, IA 52801<br/>(319) 322-5382</p> <p><b>40. Certified Commercial Service &amp; Equipment (CCSE)</b><br/>6031-A Industrial Heights Drive<br/>Knoxville, TN 37909<br/>(865)-546-8778</p> <p><b>41. Gower Distributors, Inc.</b><br/>P.O. Box 4804<br/>Box 216K Rt. -4<br/>Victoria, TX 77903<br/>(361) 573-9777</p> | <p><b>42. Top-Line Distributors</b><br/>1501 College Ave.<br/>Houston, TX 77585<br/>(713) 946-6008</p> <p><b>43. DSL Inc., Canada</b><br/>14520 128th Ave.<br/>Edmonton, Alberta<br/>Canada T5L3H6<br/>(403) 452-7580<br/>(Alberta, British Columbia, Manitoba, Saskatchewan, Yukon, &amp; N.W. Territories)</p> <p><b>44. Taylor Freezers, Inc.</b><br/>52 Armthorpe Rd.<br/>Brampton, Ontario<br/>Canada L6T5M4<br/>(905) 790-2211<br/>(Ontario, Montreal, and Maritime Provinces)</p> <p><b>45. Bazinet Taylor Ltee.</b><br/>4750 Rue Bourg<br/>Ville St. Laurent<br/>Quebec, Canada H5T 1J2<br/>(514) 735-3627<br/>(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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|--|--|--|--|
| <p><b>U.S. Headquarters</b><br/>Henny Penny Corporation<br/>1219 U.S. Route 35 West<br/>Eaton, OH 45320 USA<br/>Telephone: 937-456-8417<br/>Fax: 937-456-1860</p> <p><b>Representative Office</b><br/>1. Henny Penny Corporation<br/>Representative Office<br/>Parc d'Entreprises de<br/>l'Esplanade<br/>2bis Rue Paul Henri Speak<br/>Saint Thibault des Vignes<br/>77462 Lagny sur Mame Cedex,<br/>France<br/>Telephone: 33 (1) 60075600<br/>Fax: 33 (1) 60071489</p> <p><b>U.S. Export Centers</b><br/>2. Feco International Company<br/>20 North San Mateo Drive,<br/>Suite 9<br/>San Mateo, CA 94401 USA<br/>Telephone: 415-348-3499<br/>Fax: 415-348-3575</p> <p><b>Caribbean Islands &amp; Central America</b> (excluding Puerto Rico)<br/>Total Equipment Suppliers<br/>9550 NW 41<sup>st</sup> St.<br/>Miami, FL 33178<br/>Telephone: 305-718-9550<br/>Fax: 305-718-9505</p> <p><b>Algeria</b><br/>4. SOMAB<br/>Y1 Rue Mahmoud Boudjatit<br/>(Oasis) Ager, Algeria<br/>Tel: 213-21-23-3051/3052<br/>Fax: 213-21-23-3161</p> <p><b>Argentina</b><br/>5. Oditec S.A.<br/>Augustin Alvarez 2128<br/>1602 Florida<br/>Buenos Aires, Argentina<br/>Telephone: (541) 796-0820<br/>Fax: (541) 796-2009</p> <p><b>Australia</b><br/>6. J.L. Lennard Pty. Ltd.<br/>937-941 Victoria Rd.<br/>West Ryde NSW 2114<br/>Sydney, Australia<br/>Telephone: 617-3272-4744<br/>Fax: 617-3272-4799</p> <p><b>Bahrain</b><br/>7. Mohammed Jalal Catering<br/>Old Palace Road<br/>P.O. Box 1335<br/>Manama, State of Bahrain<br/>Telephone: 973-53-45-39<br/>Fax: 973 53-14-78</p> <p><b>Bangladesh</b><br/>8. Puffin International Ltd.<br/>3691B Elephant Rd.<br/>Swarankika Plaza<br/>4th Floor-Dhaka 1205<br/>Dhaka, Bangladesh<br/>Telephone: 8802-863117<br/>Fax: 880-2-867563</p> <p><b>Belgium</b><br/>9. Engelen-Heere N.V.<br/>Industriepark Terbekehof<br/>Fotografielaan 14<br/>B-2610 Antwerpen (Wilrijk)<br/>Telephone: 323-825-5577<br/>Fax: 323-825-3702</p> | <p><b>Brazil</b><br/>10. Pesin Equipment Food Service<br/>R. Olavo Bilac 188/198<br/>Sao Caetano Do Sul - SP<br/>Brazil<br/>Telephone: 55-11-7690-1470<br/>Fax: 55-11-7690-1466</p> <p><b>Bulgaria</b><br/>11. E.C.E. - CAIX<br/>23A Rue Oborichte<br/>Sofia 1604, Bulgaria<br/>Telephone: 19-359-2-946-1479<br/>Fax: 19-359-2-946-1669</p> <p><b>Chile</b><br/>12. IMAHE<br/>Manuel Montt 1154 Providencia<br/>Santiago, Chile<br/>Tel: 562-341-4953/5707<br/>Fax: 562-274-8567</p> <p><b>China</b><br/>13. Bonny Foodservice Products<br/>Flat C, 8/F, Yeung Yiu Chung<br/>Industrial Bldg., No. 20<br/>Wang Hoi Rd.<br/>Kowloon Bay, Kowloon Hong Kong<br/>Telephone: 852-796-5616<br/>Fax: 852-799-8490</p> <p><b>Colombia</b><br/>14. Industrial Taylor Ltda.<br/>Transversal 93, Numero 64-24<br/>Apartado Aereo 95075<br/>Bogota D.E., Colombia<br/>Telephone: 57 (1) 4340016<br/>Fax: 571-223-2642</p> <p><b>Croatia</b><br/>15. New Rok<br/>Opatija M. Tita 15<br/>51410 Opatija, Croatia<br/>Telephone: 385-51-701-251<br/>Fax: 385-51-701-251</p> <p><b>Cyprus</b><br/>16. AMF Chistofides Ltd.<br/>104A Prodomos Str.<br/>P.O. Box 25100<br/>Nicosia, Cyprus<br/>Telephone: 357-2-454-380<br/>Fax: 357-2-454-088</p> <p><b>Czech Republic</b><br/>17. Citus<br/>Argentinska 20<br/>CZ 4170 00 Pragues 7<br/>CZECH REPUBLIC<br/>Telephone: 420-2-667-10-561<br/>Fax: 420-2-667-10-557</p> <p><b>Denmark</b><br/>18. Inter-Gastro A.S.<br/>Midtager 18<br/>2605 Brondby<br/>Denmark DK2605<br/>Telephone: 45-43292000<br/>Fax: 45-43292001</p> <p><b>Ecuador</b><br/>19. Equindeca Cia. Ltda.<br/>Hotel El Conquistador<br/>Gran Colombia 6-65<br/>Cuenca, Ecuador<br/>Telephone: 593-7-831788<br/>Fax: 593-7-843221</p> <p><b>Egypt</b><br/>20. Con Trade Centre<br/>3A Ramsis Street<br/>Maarof Building #83 &amp; #62<br/>Cairo, Egypt<br/>Telephone: 20 (2) 770642/762551<br/>Fax: 20 (2) 756258</p> | <p><b>Estonia</b><br/>21. Sisustaja As<br/>Tihniku 5<br/>11625 Tallinn, Estonia<br/>Telephone: 372-6502300<br/>Fax: 372-6502301</p> <p><b>Finland</b><br/>22. Monilaite Oy<br/>P.O. Box 27<br/>Salpakuja 6<br/>SF-01200 Vantaa, Finland<br/>Telephone: 358-9-877-0100<br/>Fax: 358-9-877-01099</p> <p><b>France</b><br/>23. Diffusion International de<br/>Materiel (DIM)<br/>Parc d'activite Clemenceau<br/>Chemin du Chateau d'Eau<br/>B.P. 4009<br/>59704 Marcq-En-Baroeuil<br/>Cedex, France<br/>Telephone: (33) 20890000<br/>Fax: (33) 20727355</p> <p><b>Germany</b><br/>24. Sesjak KG<br/>Wullener Feld 9a<br/>D-58454 Witten<br/>Germany<br/>Telephone: 49-2302-697077<br/>Fax: 49-2302-698451</p> <p><b>Ghana</b><br/>25. DRT Ghana<br/>E6619 Ablade Road<br/>Kanda Estate<br/>P.O. Box C2074<br/>Accra-Cantonments, Ghana<br/>Telephone: 233-2123-3949<br/>Fax: 233-2123-1380</p> <p><b>Greece</b><br/>26. Domestica S.A.<br/>65 Stournara Str.<br/>Athens 10432, Greece<br/>Telephone: 30-15-24-30-14/15<br/>Fax: 30-15-22-91-58</p> <p><b>Guam</b><br/>27. Pacific Technical Service, Inc.<br/>New Commercial Building<br/>#979 Rt. 16, Suite B-3<br/>Barrigada, Guam 96913<br/>Telephone: 6710632-5000<br/>Fax: 671-632-3333</p> <p><b>Holland</b><br/>28. Englelen-Heere B.V.<br/>Straatveg 85, Postbus 35020<br/>3005 DA Rotterdam, Holland<br/>Telephone: 311-042-23077<br/>Fax: 311-042-23435</p> <p><b>Hong Kong</b><br/>29. Bonny Foodservice Products<br/>Flat C, 8/F, Yeung Yiu Chung<br/>Industrial Building #20<br/>Wang Hoi Road<br/>Kowloon Bay, Kowloon,<br/>Hong Kong<br/>Telephone: 852-796-5616<br/>Fax: 852-799-8490</p> <p><b>Hungary</b><br/>30. Hotex Service<br/>H-2094 Nagykovacsi<br/>Kossith Lajos u. 1.<br/>Hungary<br/>Telephone: 36-263-56653/89463<br/>Fax: 36-26389463</p> | <p><b>Iceland</b><br/>31. A. Karlsson H. F.<br/>Brautarholt 28<br/>105 Reykjavik, PO Box 167<br/>Iceland<br/>Telephone: 354-560-0900<br/>Fax: 354-560-0901</p> <p><b>India</b><br/>32. AISHWARYA<br/>Trust Complex, 10 OVG Rd<br/>Basavanagudi<br/>Bangalore 560004, India<br/>Telephone: 91-80-667-7576<br/>Fax: 91-80-667-7576</p> <p><u>Int'l. Refrigeration Corp</u><br/>7 Netaji Subhash Marg<br/>Darya Ganj<br/>New Delhi 110002, India<br/>Telephone: 91-11-3275651<br/>Fax: 91-11-6221827</p> <p><b>Indonesia</b><br/>33. P.T. Gema<br/>JL. Raya Boulevard Raya<br/>Block IOA 2 No. 27<br/>Kelapa Gading Permai<br/>Jakarta 14240, Indonesia<br/>Telephone: 62-21-4532077<br/>62-21-4508910<br/>Fax: 62-21-4532586/4530777</p> <p><b>Ireland</b><br/>34. Martin Food Equipment Ltd.<br/>Gaskin Business Park<br/>Coes Road<br/>Dundalk, Louth County<br/>Ireland<br/>Telephone: 353-42-30366<br/>Fax: 353-42-30370</p> <p><b>Italy</b><br/>35. Allegra SRL<br/>Corso Matteotti, 5 - 10121<br/>Torino, Italy<br/>Telephone: 39-011-540264<br/>Fax: 39-011-533779</p> <p><b>Japan</b><br/>36. Toei Kogyo Co. Ltd.<br/>4F, Nissay Nishi-Gotanda<br/>Building 24-5<br/>Nishi-Gatanda 7-Chome<br/>Shinagawa-ku, Tokyo 141-0031<br/>Japan<br/>Telephone: 813-3779-1081<br/>Fax: 813-3779-1638</p> <p><b>Jordan</b><br/>37. Awar Trading Est<br/>PO Box 962227<br/>Amman 11196, Jordan<br/>Telephone: 962-6-55-19-610<br/>Fax: 962-6-55-19-605</p> <p><b>Korea</b><br/>38. Ohjin Corporation<br/>3rd Floor, Hee Jung Building<br/>1635-0 Seocho-dong<br/>Seocho-ku<br/>C.P.O. Box 3252<br/>Seoul 137-070, Korea<br/>Telephone: 82-2-5850441<br/>Fax: 82-2-5874197</p> <p><b>Kuwait</b><br/>39. Mabrook Hotel Supplies Co.<br/>PO Box 43832 Hawalli<br/>32053 Kuwait<br/>Telephone: 965-481-8242<br/>965-483-01648<br/>Fax: 965-483-4314</p> |
|--|--|--|--|

40. **Lebanon**  
Pro Kitchen  
Cahlfoun Building  
Kaslik - Main Road  
PO Box 1066 Jounieh  
Lebanon  
Telephone: 961-9-635-077  
Fax: 961-9-635-059
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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  
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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  
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632 29 Eskilstuna, Sweden  
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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  
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Telephone: 886-2-2758-2288  
Fax: 886 (2) 2758-2297
69. **Thailand**  
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43/524-526 Amarinnivej 1  
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Fax: 66-2-552-0833
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Fax: 90-212-293-3903
72. **United Arab Emirates**  
Habtoor International  
P.O. Box 55332  
Dubai, United Arab Emirates  
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73. **United Kingdom**  
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