Global Foodservice Solutions

Henny Penny Hand Breader/Sifter Model HB-121





SERVICE MANUAL

Henny Penny Hand Breader/Sifter

Model HB-121



Product Numbers 03196, 03197

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:

<u>NEW EQUIPMENT:</u> 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.

<u>REPLACEMENT PARTS:</u> 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.

<u>EXTENDED FRYPOT WARRANTY:</u> 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.

<u>0 TO 3 YEARS:</u> 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.

<u>3 TO 7 YEARS:</u> 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 CONSQUENTIAL DAMAGES) SHALL BE AVAILABLE.

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

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SECTION 1. INTRODUCTION

1-1. HAND BREADER/SIFTER HB-121

The Henny Penny Hand Breader/Sifter is a compact breading table with a high speed sifter which save time, breading, and money by separating dough balls from the breading. The unit is available with various optional equipment making it adaptable to each store's individual needs.

1-2. PROPER CARE

As in any unit of food service equipment, the Hand Breader/Sifter does require care and maintenance. Suggestions for the proper care and maintenance are contained in this manual.

NOTE

Before using the HB-121 it should be thoroughly cleaned in accordance with the instructions contained in this manual.

1-3. FEATURES

- Powerful 1/4 hp totally enclosed motor gives fast, thorough sifting.
- Stainless steel sifting basket under breading lug gently separates dough balls from flour as it sifts uniformly and automatically into the bottom lug.
- Stainless steel unit is rugged and can be quickly disassembled for easy cleaning.
- Compact design requires little floor space, yet the work flow pattern contributes to high production capability.
- All moving parts are enclosed for greater safety.
- U.L., C.S.A. approved.
- Left to right flow of operation available.

1-4. DESCRIPTION

The HB-121 is a stainless steel table and cabinet containing a stainless steel sifting basket. The unit comes with two breading lugs, tray rack, pan support, dip pot, holder for dip container, plastic dip tray, and a back splash. It is equipped with dependable drive mechanism, adjustable casters, and an ON/OFF switch for customer convenience. Dimensions are 36-3/4" (93.35 cm) wide (top), 67-12" (171.45 cm) overall width from dip pot to fully extended tray rack, 16-3/4" (42.55 cm) deep (top), 26" (66.00 cm) overall depth from face of top to back of back splash, 35-1/2" (90.17 cm) high to top, and 46-1/2" (118.11 cm) to top of back splash. Shipping weight is 140 lbs. (63.5 kg.).

1-5. ASSISTANCE

Should you require outside assistance, contact your local independent distributor (refer to distributor list in rear of this manual). In addition, feel free to contact our corporate headquarters in Eaton, Ohio. Dial 800-417-8405 toll free, or 937-456-8405. It is our sincere desire that you obtain the maximum benefit from your Hand Breader/Sifter. If at any time you have questions or require assistance, please do not hesitate to contact us.

1-6. SAFETY

The only way to insure safe operation of the Henny Penny Hand Breader/Sifter 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 infor-0 mation.



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

WARNING

The word WARNING is used to alert you to a procedure, that if not performed properly, might cause personal injury, such as burns and/or loss of sight, and damage to the unit.

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SECTION 2. INSTALLATION AND OPERATION

2-1. INTRODUCTION

This section provides the installation and operation instructions for the Henny Penny Hand Breader/Sifter.

NOTE

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

WARNING

Do not puncture the Hand Breader/Sifter with drills or screws as damage or electrical shock could result.

2-2. UNPACKING AND ASSEMBLY

The Henny Penny Hand Breader/Sifter is shipped in a corrugated carton with sufficient padding to withstand normal shipping treatment.

NOTE

Any shipping damages should be noted in the presence of the delivery agent and signed prior to his or her departure.

To remove the HB-121 from the carton follow these instructions:

- 1. Carefully cut banding straps.
- 2. Remove carton from unit.
- 3. Remove unit from wooden skid.

WARNING

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

4. Remove all accessories from unit for assembly.

The Hand Breader/Sifter unit is completely assembled and tested at the factory. However, to make shipping easier, some parts are separated from the unit. These parts should be assembled and installed at this time as follows. Refer to exploded view in rear of this manual.

1. Assemble gussets (32) to back splash using four 10-24 wing nuts (31) found in plastic bag taped to the breading table.

- 2. Holding back splash (33) horizontal with gasket hanger hooks (35) facing you, hook back splash lip into larger opening in top (28) of breading table and rotate it back until gussets rest against back of unit.
- 3. Holding dip pot holder (21) with ring up, insert ends into holes in side of unit top (28) (switch end) and rotate down to horizontal position. Slide dip pot holder (21) into unit top until vertical bend is against top.
- 4. Insert ends of tray rack (29) into side of unit top (28) opposite switch end and rotate to horizontal position, allowing swinging leg to rest on top of leg cross brace.
- 5. Pan support (30) sets on tray rack (29).
- 6. One breading lug (25) sets in the large opening in unit top (28) and the other breading lug (25) slides into a pair of channels under the bin.

2-3. ELECTRICAL REQUIREMENTS

The Hand Breader/Sifter is available from the factory as a 120 VAC, single phase, 60 hertz, 4.2 amp unit. The unit is also equipped with a nine foot grounded cord and plug. The unit requires a grounded 15 amp receptacle with a separate electrical line protected by a fuse or a circuit breaker of the proper rating.

WARNING

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

Duty cycle approved for five minutes on then five minutes off with a constant load of eighteen pounds.

Cycle d'operation approve' pour clinq minute et ap'res ferme pour cinq minute avez une charge de dixhuit livers.

2-4. BREADER LOCATION

Your Hand Breader/Sifter should be placed so that the product flow from breading to cooking is handled in the most efficient manner. For this reason, Henny Penny produces units designed for left to right operation, as well as right to left operation.

CAUTION

For best performance, your HB-121 should be level. Leveling feet have been installed to compensate for uneven floors.

2-5. PRINCIPLE OF OPERA-TION AND CONTROLS

Your Hand Breader/Sifter should be completely assembled before beginning operation. To prepare for operation, place breading in top lug and "dip solution" in the dip pot. Dip product (chicken, ribs, etc.) in dip solution, letting excess solution drain back into the dip pot. Place product in breading and tumble until completely coated. Shake excess breading from product and place it on a pan equipped with a grid or place it in a basket. The product is now ready for the frying process. For sifting, the HB-121 is operated by an ON/OFF switch. Remove the plug from the bottom of top breading lug and push breading into the sifter basket. Start sifter by moving the switch lever to the ON position. When all breading has been sifted, (2 minutes or less) and only dough balls remain, move the switch lever to the OFF position. Remove the top breading lug. Remove the sifter basket and dump the dough balls. Replace the sifter basket and remove the lug with the sifted breading from underneath bin and place it on top of the table. Put empty lug under the sifter bin.

CAUTION

Be sure the lug plug is in place.

2-6. CLEANING PROCEDURES

The Hand Breader/Sifter was designed to completely disassemble for easy cleaning. For cleaning, proceed as follows:

WARNING

Disconnect the power cord from the wall receptacle or shut off power at the fuse or breaker box before following these procedures.

1. Remove breading lugs (25), back splash (33), dip pot (20), dip pot holder (21), dip basket (55), pan support (30), tray rack (29), sifter basket (40), basket bottom

- (removable from side walls), spring clip (38), basket holder (39), and unit top (28). These items can all be taken to a sink for a thorough cleaning.
- 2. After brushing away all excess breading material from the sifter bin, the entire interior of the bin can be thoroughly cleaned with soap, water, and a soft sponge.

CAUTION

Avoid excess water around motor compartment.

3. Clean the exterior of the unit in the same manner.

SECTION 3. MAINTENANCE

3-1. INTRODUCTION

Electrical and mechanical components which may require servicing are contained beneath the cover plate assembly. Outlined below are step by step procedures when replacing parts becomes necessary. Refer to exploded drawing in this manual.

WARNING

Disconnect the power cord from the wall receptacle or power at the fuse or breaker box. Failure to do so could result in electrical shock.

3-2. REPLACEMENT OF BELT

- 1. Remove all equipment (breading lugs, back splash, dip pot, etc.) from top of unit.
- 2. Remove top (28) by lifting from unit.
- 3. Using a #2 Phillips screwdriver, remover two screws (17) from cover plate assembly (16), and slide cover plate assembly out towards the sifter basket.
- 4. Using a 1/2" wrench, loosen the hex nuts on the adjustable foot (10) so that the motor (8) can be moved to loosen the belt (1).
- 5. Replace belt and adjust tension.

NOTE

Proper tension is achieved when belt deflects approximately 1/2".

3-3. REPLACEMENT OF MANDREL

WARNING

Disconnect the power cord from the wall receptacle or power at the fuse or breaker box. Failure to do so could result in personal injury.

- 1. Remove all equipment from top of unit.
- 2. Remove top (28) by lifting from unit.
- 3. Remove two screws (17) from cover plate assembly (16) and slide assembly out towards the sifter basket.

3-3. REPLACEMENT OF MANDREL (Continued)

4. Loosen hex nuts on the adjustable foot (10), move motor, and loosen belt. Remove belt.

- 5. Using a 5/16" Allen wrench, remove set screw (62) from driven pulley and remove pulley (53).
- 6. Turn mandrel shaft (52) until the eccentric (49) and rod end bearing (46) are accessible.
- 7. Remove shoulder screw (51) and washers (48-43) and allow rod end bearing (46) and push rod assembly (44) to fall free.
- 8. Remove four bolts (50) holding mandrel to mounting bracket and remove.
- 9. Remove eccentric (49) and eccentric spacer (57) by moving eccentric clockwise.

CAUTION

The eccentric has left hand threads. Move the eccentric clockwise or threads of eccentric could be damaged.

3-4. REPLACEMENT OF MOTOR

WARNING

Disconnect the power cord from the wall receptacle or power at the fuse or breaker box. Failure to do so could result in electrical shock.

- 1. Remove all equipment from top of unit.
- 2. Remove top (28) by lifting from unit.
- 3. Remove two screws (17) from cover plate assembly (16) and slide assembly out towards the sifter basket.
- 4. Remove nut (50) from cord clamp (26), and pull cord from clamp.

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3-4. REPLACEMENT OF MOTOR (Continued)

5. Loosen the hex nuts on the adjustable foot (10), loosen belt, and then remove belt.

- 6. Remove the hinge pin from hinge (7) and remove motor (8).
- 7. Remove the wiring cover plate from the motor and disconnect wires from motor.

CAUTION

When wiring new motor leads, refer to the wiring diagram in this manual. The motor must rotate in a counterclockwise direction.

- 8. Transfer bolts (5), nuts (2), lockwashers (3), and hinge to new motor and install.
- 9. Reassemble in reverse order of above procedures.

CAUTION

Wire nut connections must be secure and tight. Secure wire nuts with electrical tape.

3-5. REPLACEMENT OF SWITCH

WARNING

Disconnect the power cord from the wall receptacle or power at the fuse or breaker box. Failure to do so could result in electrical shock.

- 1. Remove all equipment from top of unit.
- 2. Remove top (28) by lifting from unit.
- 3. Remove two screws (17) from cover plate assembly.
- 4. Remove the switch mounting nut, switch on/off plate and switch guard.
- 5. Place wires on new switch exactly as on old switch.
- 6. Replace switch nut, on/off plate, and switch guard, and tighten.

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3-6. REPLACEMENT OF ROD END BEARING

WARNING

Disconnect the power cord from the wall receptacle or power at the fuse or breaker box. Failure to do so could result in electrical shock.

- 1. Remove all equipment from top of unit.
- 2. Remove top (28) by lifting from unit.
- 3. Remove two screws (17) from cover plate assembly (16) and slide assembly out towards the sifter basket.
- 4. Turn mandrel shaft (52) until eccentric (49) and rod end bearing (46) are accessible.
- 5. Remove shoulder screw (51), nut and washers (48-43), and allow rod end bearing (46) and push rod assembly (44) to fall free.
- 6. Remove spring retainer (38) and lift push rod (44) off basket holder (39).
- 7. Remove push rod assembly from unit and measure the distance from the end of the rod end bearing (46) to the locking nut (45).
- 8. Using two 9/16" wrenches, loosen locking nut (45) and unthread rod end bearing from push rod (44).
- 9. Install locking nut (45) to new rod end bearing in same position as old rod end bearing.
- 10. Snug locking nut and install push rod assembly to basket holder (39) and eccentric (49), and tighten with 9/16" wrench.

3-7. REPLACEMENT OF PUSH ROD BEARING

WARNING

Disconnect the power cord from the wall receptacle or power at the fuse or breaker box. Failure to do so could result in electrical shock.

- 1. Remove all equipment from top of unit.
- 2. Remove spring retainer (38) from basket holder (39).
- 3. Lift end of push rod (44) from basket holder.
- 4. Replace push rod bearing (42).

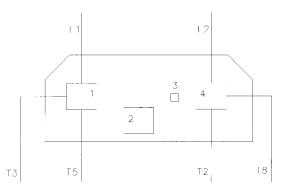
3-8. REPLACEMENT OF SIFTER BEARING

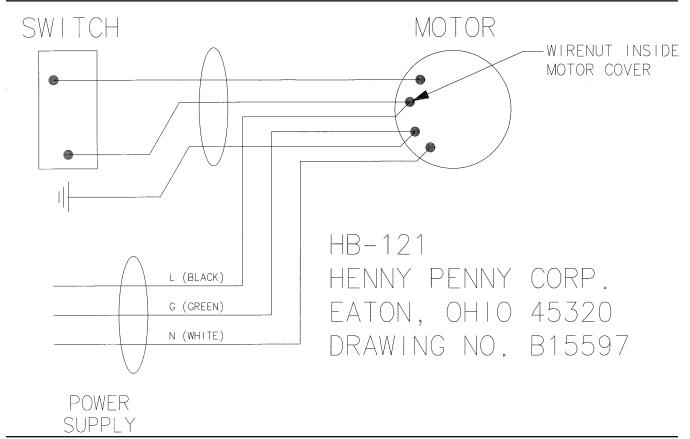
WARNING

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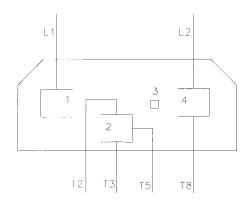
- 1. Remove all equipment from top of unit.
- 2. Remove spring retainer (38) from basket holder (39).
- 3. Lift end of push rod (44) from basket holder.
- 4. Remove basket (40-41) and basket holder (39) from unit.
- 5. Replace sifter bearing (37).

INSTRUCTIONS: WIRE AS SHOWN FOR 120V, CCW ROTATION (FACING PULLEY END)





INSTRUCTIONS: WIRE AS SHOWN FOR 220 240V, CCW ROTATION (FACING PULLEY END)



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<u>3 TO 7 YEARS:</u> 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.

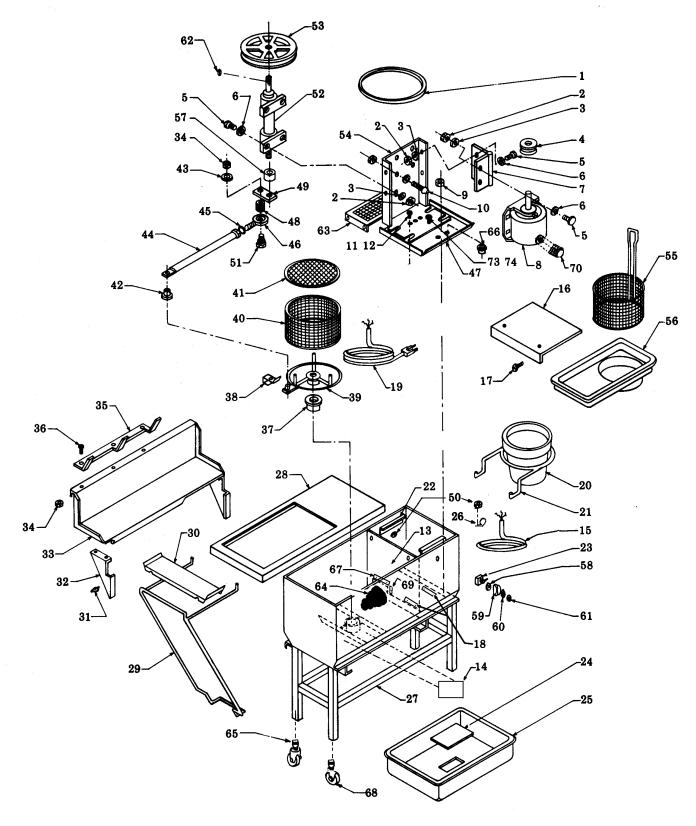
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SECTION 4. PARTS INFORMATION

4-1. INTRODUCTION	This section identifies and lists the replaceable parts of the Henny Penny HB-121 Hand Breader/Sifter.
4-2. GENUINE PARTS	Use only genuine Henny Penny parts in your unit. Using a part of lesser quality or substitute design may result in unit damage or personal injury.
4-3. HOW TO FIND PARTS	 To find items you want to order from the Parts List, proceed as follows: 1. Refer to the exploded drawing in this section to identify the part needed. 2. Use the item number from the exploded drawing to locate the corresponding part in the parts list in this section. In this list will be the Henny Penny part number and a description of the part.
4-4. HOW TO ORDER	Once the part you want to order has been found in the Parts List, write down the following information: 1. From the exploded drawing and Parts List (Sample) Item Number
4-5. PRICES	Your distributor has a price parts list and will be glad to inform you of the cost of yours parts order.
4-6. 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.
4-7. WARRANTY	All replacement parts (except lamps and fuses) are covered under warranty for 90 days against manufacturing defects and workmanship. If damage occurs during shipping, notify the carrier at once so that a claim may be properly filed. Refer to the warranty in this manual for other rights and limitations.



EXPLODED VIEW OF HB-121 HAND BREADER/SIFTER

HAND BREADER/SIFTER HB-121

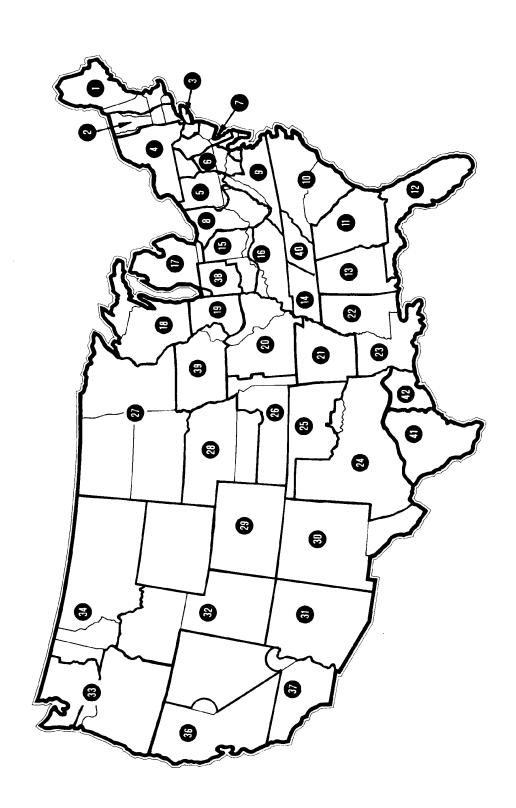
No.	Part No.	Description	Qty.
1	15254	Belt	1
2	NS01-003	Nut (5/16-18)	8
3	LW01-004	Lockwasher (5/16)	8
4	15261	Sheave Driver Pulley (1.75 OD-1/2" Bore) - 120 V units	1
4	63108	Sheave Driver Pulley (2.00 OD-1/2" Bore) - 240 V units	1
5	SC01-026	Screw (5/16-18 x 3/4)	8
6	WA01-001	Washer (5/16 Flat)	8
7	15269	Hinge	1
8	63106	Motor - 120 V-60 Hz (1/4 hp - CW rotation)	1
8	63107	Motor - 240 V-50 Hz (1/4 hp - CW rotation)	1
8	14300	Motor And Hinge Kit (240 volt units built before 10-13-00)	1
	63105	Motor - 120/240 V-50/60 Hz	1
	63108	Sheave, Driver	1
	15269	Hinge	1
9	NS02-002	Nut (1/4-20 Hex Keps)	10
10	15256	Adjustment Foot Assembly	1
11	SC01-002	Screw (#10-32 x 1/2" Truss Head)	2
12	NS02-001	Nut (#10-32 Hex Keps)	$\frac{2}{2}$
13	15884	Partition	1
14	15230	Instructions Decal	1
15	15700	Switch Cord Assembly	1
16	15889	Cover Plate Assembly	1
10	15597	Wiring Diagram Decal	1
17			2
17	SC04-003	Screw (#8-32 x 3/8 PH Pan Head)	2
18	15349	Motor Spacers	1 1
19	15701	Cord w/Plug (7'long, Type 16/3 SJ)	
20	15300	Dip Pot	1
21	15252	Dip Pot Holder	1
22	15560	Slide - Cover	2
23	22195	Switch	1
24	15115	Lug Plug	2
25	15716	Breading Lug	2
26	EF02-032	Clamp - Cord	1
27	15880	Bin and Frame - Right Hand	1
27	15881	Bin and Frame - Left Hand	1
27	15944	Bin and Frame-K-Mart - Left Hand	1
28	15900	Top	1
29	15253	Tray Rack	1
30	15241	Pan Support	1
31	NS03-003	Nut, Wing (#10-24)	4
32	15227	Gusset - Left	1
32	15352	Gusset - Right	1
33	15875	Back Splash - Left	1
33	15876	Back Splash - Right	1
34	NS02-006	Nut (# 10-24 Hex Keps)	3
35	15228	Basket Hanger	1
36	SC01-015	Carriage Bolt (#10-24 x 1/2)	3
37	15232	Sifter Bearing	1
38	15233	Spring - Retainer	1
39	15284	Basket Holder	1

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HAND BREADER/SIFTER HB-121

No.	Part No.	Description	Qty.
40	15247	Docket Well	1
41	15247 15281	Basket Wall Basket Bottom	1 1
42	15231	Basket Bottom Bearing Push Rod	1
43	LW0l-001	Lockwasher - 3/8"	1
44	15260	Push Rod	
45	NS01-020	Nut (3/8-24)	
46	15346	Rod End - Bearing	
47	15702	Guard - Dearing	
48	15924	Bearing Spacer	
49	15172	Eccentric Eccentric	1
50	NS02-006	Nut - Clamp/Ground	6
51	SC01-069	Bolt - Hex (3/8-16 x 1-1/2")	
52	15164	Mandrel	1
	21176	Shaft	1
	21180	Pillow Block Assembly	2
53	15170	Sheave - Driven (Pulley, 8.00 O.D. x 1/2' Bore)	1
54	15246	Drive Mounting Bracket	1
55	12140	Dip Basket	1
56	12176	Plastic Drip Tray	1
57	21177	Eccentric - Spacer	1
58	EF02-009	Nut - Hex Switch	1
59	15302	Guard - Switch	1
60	22197	Plate On/Off Switch	1
61	EF02-010	Nut - Switch	1
62	15163	Key - 3/16" x 1"	1
63	15439	Panel - Access - Bottom	1
64	15888	Boot	1
65	26534	Caster Unit (without brake)	2
66	EF02-047	Bushing - Strain Relief	1
67	15891	Boot Clamp - 2 Hole	2
68	26533	Caster Unit (Brake)	2
69	15887	Boot Clamp - 1 Hole	2
70	EF02-016	Strain Relief	1
71	15624	Microswitch (Canada Only) (Not Shown)	2
72	05019	Bun Pan (Not Shown)	1
73	15895	Bin Corners (Not Shown)	4

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For Sales or Service Please Contact The Nearest Henny Penny Distributor

- General Services

 100 Hicks Ave.
 Medford, MA 02155
 (800) 233-1033
- 2. Art Cole Associates Golden Street Industrial Park Meriden, CT 06450 (203) 237-7177
- 3. Globe-Monte Metro, Inc. 47-02 Metropolitan Avenue Ridgewood, NY 11385 (718) 786-5760
- 4. Guertin Dist. Inc.
 5 Technology Drive
 East Syracuse, NY 13057-9713
 (315) 437-4928
 (800) 468-6336
- 5. Kreiser Distributing Co. 13800 Lincoln Highway N. Huntington, PA 16652 (724) 863-3360
- 6. AFS Equipment Company 9130-X Red Branch Road Columbia, MD 21045 (410) 964-3770 (800) 969-3770
- HP Sales & Service Co.
 200 Rittenhouse Circle, 4-East Bristol, PA 19007 (215) 785-3250
 NJ Watts (800) 477-4379
- 8. Astro Food Equipment 7901 Old Rockside Rd.) Independence, OH 44131 (216) 619-8821 (800) 367-4237
- 9. Carlisle Food Systems, Inc. 11020 Lakeridge Pkwy. Ashland, VA 23005 (804) 550-2169
- 10. Price-Davis, Inc.
 Route 1, Highway 27
 Iron Station, NC 28080
 (509) 928-8815
 (704) 732-2236
 (800) 456-1014
- 11. Big A Distributors, Inc. P.O. Box 1283 Forest Park, GA 30051 (404) 366-6510 (800) 222-0298
- 12. W.H. Reynolds
 Distributors, Inc.
 4817 Westshore Blvd.
 Tampa, FL 33609
 (813) 873-2402
 Miami-(954) 845-0841
 Jacksonville-(904) 781-9054
 FL Watts (800) 282-2733
- 13. Ber-Vel Distributing Co. Inc. P.O. Box 9943 Birmingham, AL 35220 (205) 681-1855

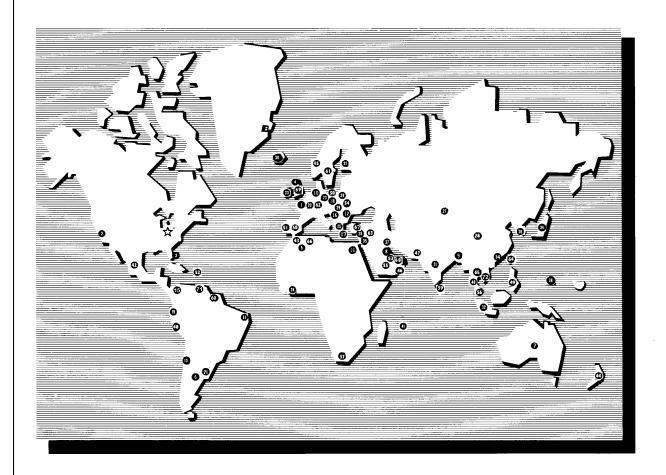
- 14. Barnett Supply
 2089 York Ave.
 Memphis, TN 38104
 (901) 278-0440
 Nashville, TN
 (615) 242-6451
 Scotsman Supply
 516 5th Ave., South
 Nashville, TN 37203
- (615) 242-6451 **15. St. Clair Supply Company**231 East Main Street
 Eaton, OH 45320
 (937) 456-5500
 (800) 762-2968
- 6. Dine Equipment Co. 3110 Preston Hwy. P.O. Box 34038 zip 40232 Louisville, KY 40213 (502) 637-3232 FAX (502) 637-5177
- 17. United Marketing Assoc. 11877 Belden Court Livonia, MI 48150 (734) 261-5380
- 18. T&H Distributors 1235 Parkview Green Bay, WI 54304 (920) 339-9838
- Food Service Solutions, Inc. 1682 Barclay Blvd.
 Buffalo Grove, IL 60089 (847) 459-8040 (847) 459-7942
- 20. MEC 2511 Cassens Dr. Fenton, MO 63026-2547 (636) 343-0664 (800) 397-1515
- 21. Delta Supply Co., Inc. 3315 W. Roosevelt Rd. Little Rock, AR 72204 (501) 664-4326
- 22. Dixie Supply 490 Julianne St. Bldg. A-2 Jackson, MS 39201 (601) 354-3025
- 23. Beaullieu Refrigeration Inc. 200 North Luke St. Lafayette, LA 70506 (337) 235-9755
- 24. S.L.É. Corporation 1110 Avenue "H" East Arlington, TX 76011 (817) 640-7999
- 25. Brooks Industries 4420 S.W. 29th St. Oklahoma City, OK 73119 (405) 685-7200
- 26. B & D Dist. 19915 W. 161st St. Suite D Olathe, KS 66062 (913) 768-8588 FAX 913-768-8855

- 27. PHT Systems 1801 Highway 8 Suite 120 New Brighton, MN 55112 (651) 639-0368
- 28. Mid-Nebraska Restaurant Supply Co. 1415 S. Webb Road Grand Island, NE 68802 (308) 384-5780
- 29. Robert G. Wood & Co. 2080 W. Cornell Ave. Englewood, CO 80110 (303) 761-0500 (800) 358-3061
- 30. Open Territory
- 31. CPE-USALCO 1310 West Drivers Way Tempe, AZ 85284 (480) 496-6995
- 32. National Equipment Corp. 242 West-3680 South Salt Lake City, UT 84115 (800) 266-5824 (800) 955-9202
- 33. The Nicewonger Co. 19219 West Valley Hwy Suite M103 Kent, WA 98032 (800) 426-5972 (425) 656-0907 FAX
- 34. Tri-State Market Supply 11115 E. Montgomery, Suite A Spokane, WA 99206 (509) 928-8815 (877) 828-4268
- 36. Western Pacific
 Distributors, Inc.
 19422 Cabot Boulevard
 Haywood, CA 94545
 (510) 732-0100
- 37. Don Walters Company 2121 S. Susan Street Suite A Santa Ana, CA 92704 (714) 979-5863
- 38. Troyer Foods, Inc. 17141 State Route 4 Goshen, IN 46526 (219) 533-0302
- 39. Tri-City HP, Inc. 527 West Fourth St. Davenport, IA 52801 (319) 322-5382
- 40. Certified Commercial Service & Equipment (CCSE) 6031-A Industrial Heights Drive Knoxville, TN 37909 (865)-546-8778
- 41. Gower Distributors, Inc. P.O. Box 4804 Box 216K Rt. -4 Victoria, TX 77903 (361) 573-9777

- **42. Top-Line Distributors** 1501 College Ave. Houston, TX 77585 (713) 946-6008
- 43. DSL Inc., Canada
 14520 128th Ave.
 Edmonton, Alberta
 Canada T5L3H6
 (403) 452-7580
 (Alberta, British Columbia,
 Manitoba, Saskatchewan,
 Yukon, & N.W. Territories)
- 44. Taylor Freezers, Inc.
 52 Armthorpe Rd.
 Brampton, Ontario
 Canada L6T5M4
 (905) 790-2211
 (Ontario, Montreal, and
 Maritime Provinces)
- 45. Bazinet Taylor Ltee. 4750 Rue Bourg Ville St. Laurent Quebec, Canada H5T 1J2 (514) 735-3627 (Quebec only)

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

Henny Penny International Distributor Network

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Feco International Company 20 North San Mateo Drive, Suite 9 San Mateo, CA 94401 USA Telephone: 415-348-3499 Fax: 415-348-3575

Caribbean Islands & Central America (excluding Puerto Rico) Total Equipment Suppliers 9550 NW 41st St. Miami, FL 33178 Telephone: 305-718-9550 Fax: 305-718-9505

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17. Citus Argentinska 20 CZ 4170 00 Pragues 7 CZECH REPUBLIC Telephone: 420-2-667-10-561 Fax: 420-2-667-10-557

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26. 65 Stournara Str. Athens 10432, Greece Telephone: 30-15-24-30-14/15 Fax: 30-15-22-91-58

Pacific Technical Service, Inc. New Commercial Building #979 Rt. 16, Suite B-3 Barrigada, Guam 96913 Telephone: 6710632-5000 Fax: 671-632-3333

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Master Group Baltic Master Dariaus Ir Girena 175 2038 Vilnius, Lithuania Telephone: 3702-306-528/529 Fax: 3702-306-533

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Micro Herros De Occidente, S.A. de C.V. Av. Juan Palamar y Arias #83 Col. Jardines Vallarta Zapopan, Jalisco, Mexico C.P.45020 Telephone: 52-3-629-54-05 Fax: 52-3-673-29-43

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53.

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