

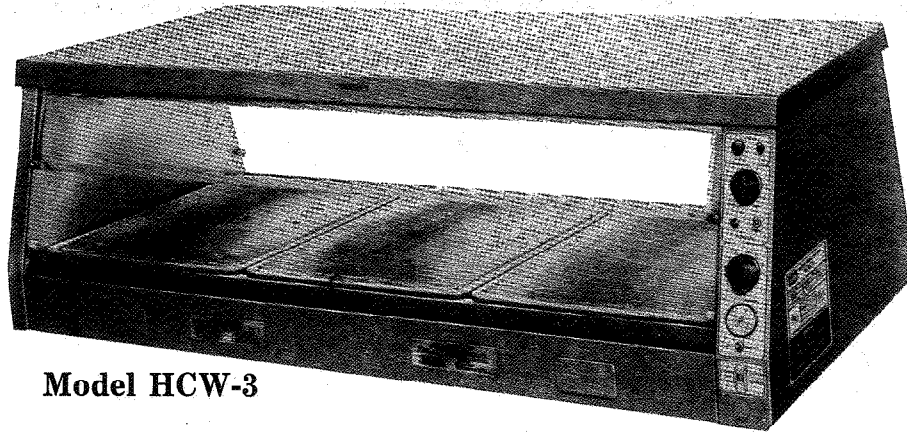
HENNY PENNY™

Global Foodservice Solutions

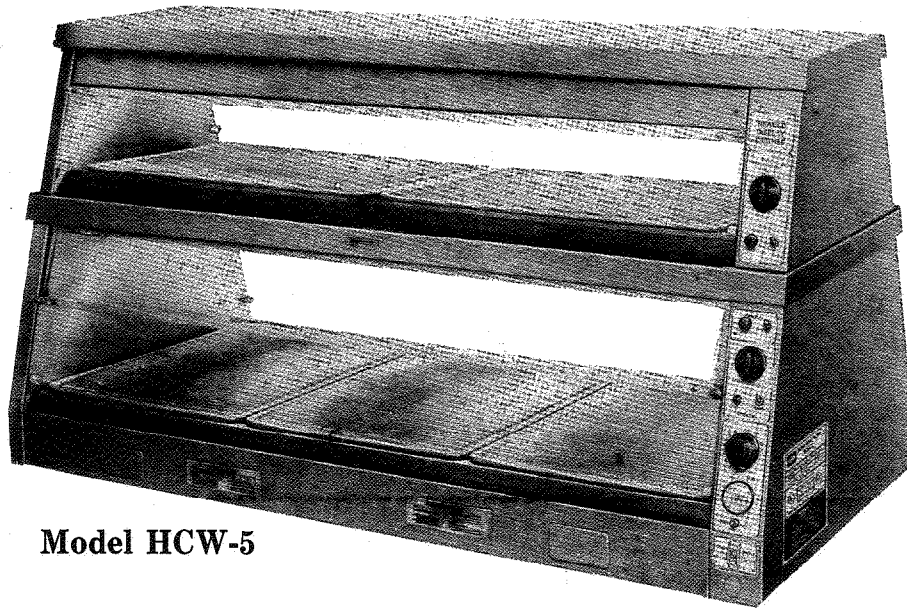
**Henny Penny
Humidified Counter Warmer
Model HCW-3
Model HCW-5
Model HCW-8**

SERVICE MANUAL

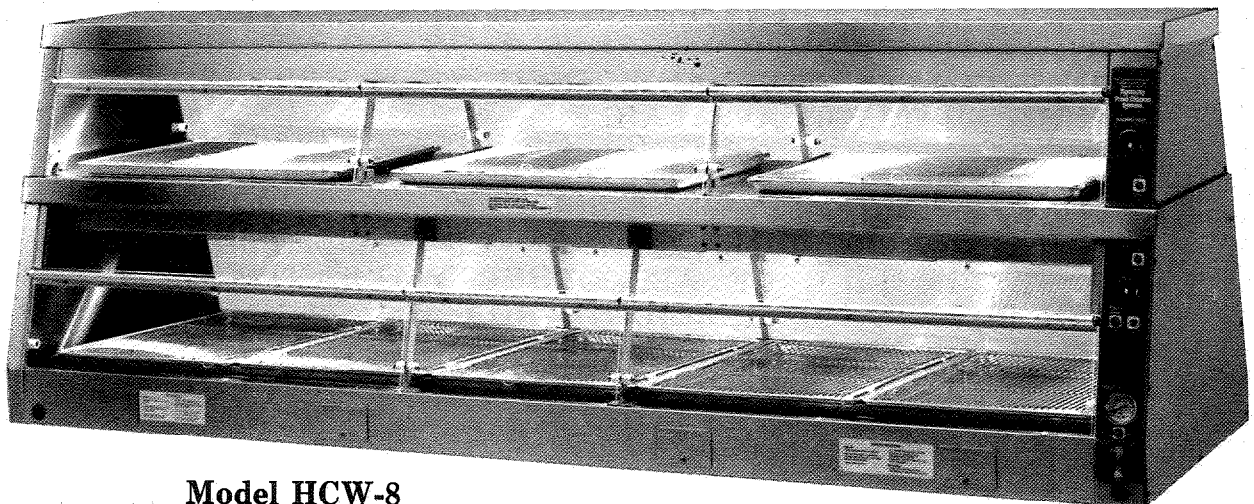
Henny Penny Humidified Counter Warmer



Model HCW-3



Model HCW-5



Model HCW-8

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. HEATED DISPLAY CABINET

The Henny Penny Heated Display Cabinet is a basic 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 Heated Display Cabinets have see-thru doors which allow viewing and access to the hot foods from both front and back.

1-2. FEATURES

- Moist heat (HCW-3 and lower section HCW-5 and HCW-8).
- Dry heat in top section (HCW-5 and HCW-8 only).
- Easy to keep clean.
- Automatic water fill system with manual bypass.
- Lower section HCW-5 and HCW-3 holds three trays of product.
- Lower section HCW-8 holds five trays.
- Top section HCW-5 holds two trays of product.
- Top section HCW-8 holds three trays.
- All heat sources are adjustable.
- Flip-up, see-through, door panels.

1-3. PROPER CARE

As in any unit of food service equipment, the Heated Display Cabinet 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 distributor maintained by Henny Penny Corporation. In addition, feel free to contact our corporate headquarters in Eaton, Ohio. Dial 1-800-417-8405, or 937-456-8405.

1-5. MODEL VARIATIONS

This manual covers the HCW-5 and HCW-8 two tier cabinets, and the HCW-3 single base cabinet. Also included is the HCW-2 which is the conversion from HCW-3 to HCW-5.

1-6. SAFETY

The only way to insure safe operation of the Henny Penny Heated Display Cabinet is to fully understand the proper installation, operation, and maintenance procedures. The instructions in this manual have been prepared to aid you in learning the proper procedures. Where information is of particular importance or is safety related, the words NOTE, CAUTION, or WARNING are used. Their usage is described below.

NOTE

The word NOTE is used to highlight especially important information.

CAUTION

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

WARNING

The word WARNING is used to alert you to a procedure, that if not performed properly, might cause personal injury.

SECTION 2. INSTALLATION

2-1. INTRODUCTION

This section provides the installation instructions for the Henny Penny Heated Display Cabinet.

NOTE

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

WARNING

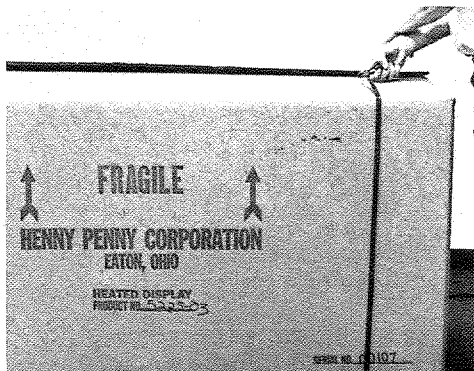
Do not puncture the skin of Heated Display Cabinet with drills or screws as component damage or electrical shock could result.

2-2. UNPACKING

The Henny Penny Heated Display Cabinet has been 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 and the doors taped shut. 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 Heated Display Cabinet from the carton, you should:

1. Carefully cut banding straps.

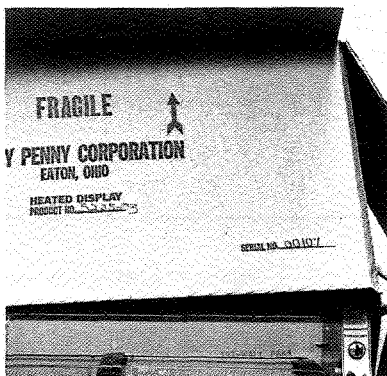


Step 1

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 Heated Display Cabinet is now ready for location and set-up.

2-3. LOCATION

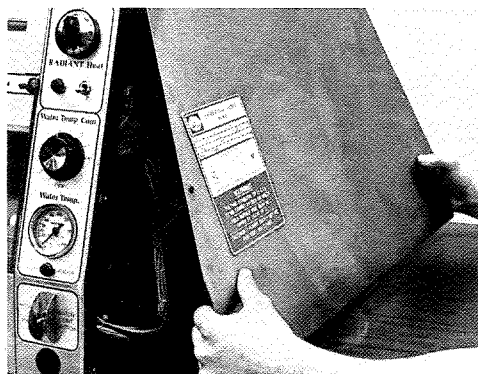
Place the unit on a table, preferably with a cut-out opening below the cabinet to allow easy service connections and serviceability. When setting up the Henny Penny Heated Display Cabinet, be sure to level the table.

NOTE

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

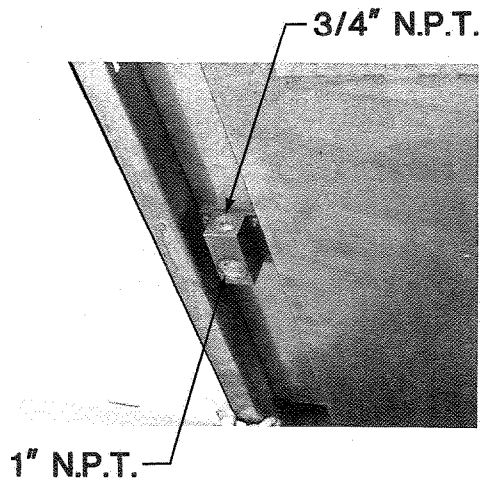
After the Henny Penny Display Counter Warmer has been leveled on the table, run a bead of silicone rubber (silicone or equivalent sealant must be a NSF listed material) around the perimeter of the unit sealing it to the table top. You are now ready to make the electrical and drain connections to the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

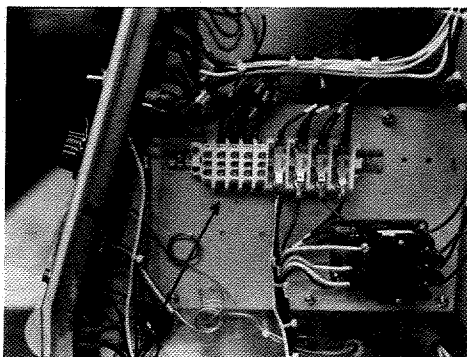
The Heated Display Cabinet is available from the factory wired for 208 or 230 volts, single phase 3-wire (includes neutral) or three phase 4-wire (includes neutral) 60 Hertz service. The proper power service cable must be provided at installation. Check the data plate on the side panel of the control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

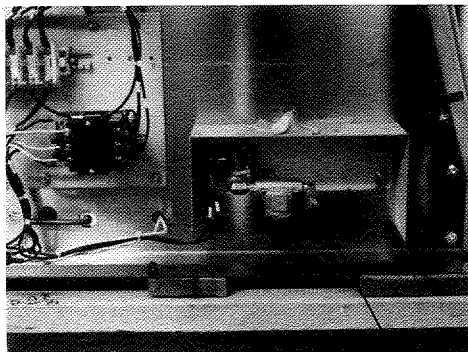
CAUTION

Voltage potential of L₁ and L₂ to ground cannot exceed 125 volts.

2-7. ELECTRIC DATA TABLE

Model	Volts	Phase	Watts	Amps	Product No.
HCW-3	230	3	3400	13.2	05226-01
HCW-3	230	1	3400	16.3	05226-02
HCW-3	208	3	3400	13.8	05226-03
HCW-3	208	1	3400	17.6	05226-04
HCW-5	230	3	4160	14.4	05225-01
HCW-5	230	1	4160	21.0	05225-02
HCW-5	208	3	4160	15.3	05225-03
HCW-5	208	1	4160	22.5	05225-04
HCW-8	208	3	8080	22.4	05252
HCW-8	208	1	8080	38.8	05251
HCW-8	230	3	8080	20.3	05254
HCW-8	230	1	8080	35.1	05253

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.

2-8. WATER SUPPLY CONNECTION (continued)

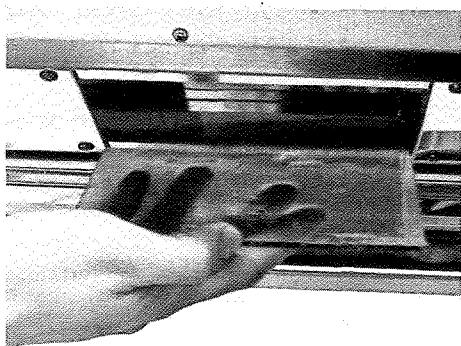
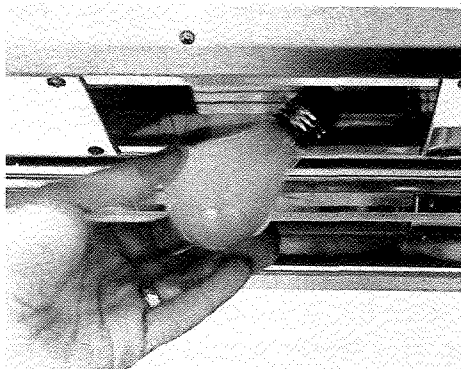
NOTE

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

NOTE

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

2-9. LIGHT BULBS AND GLASS PANELS

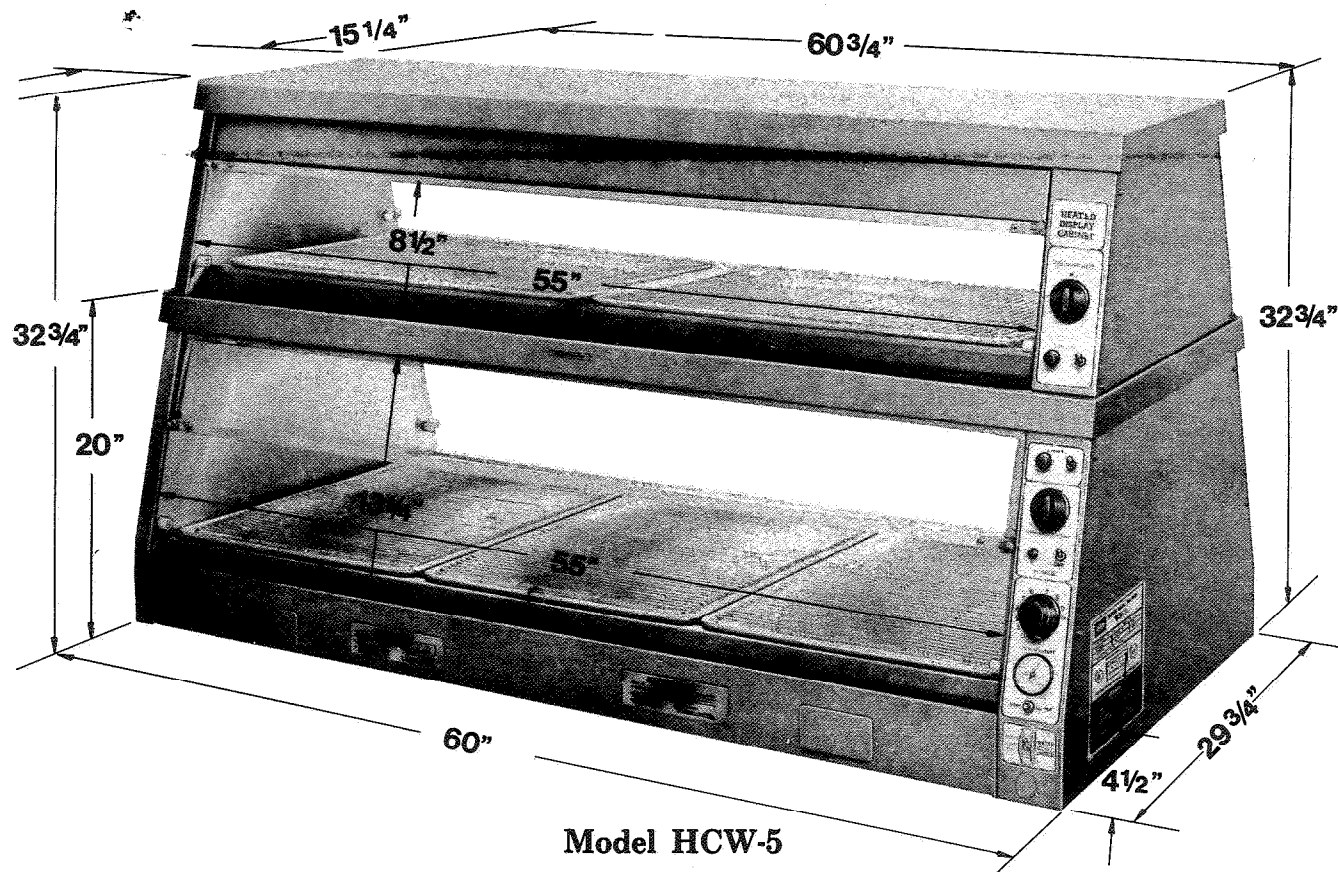
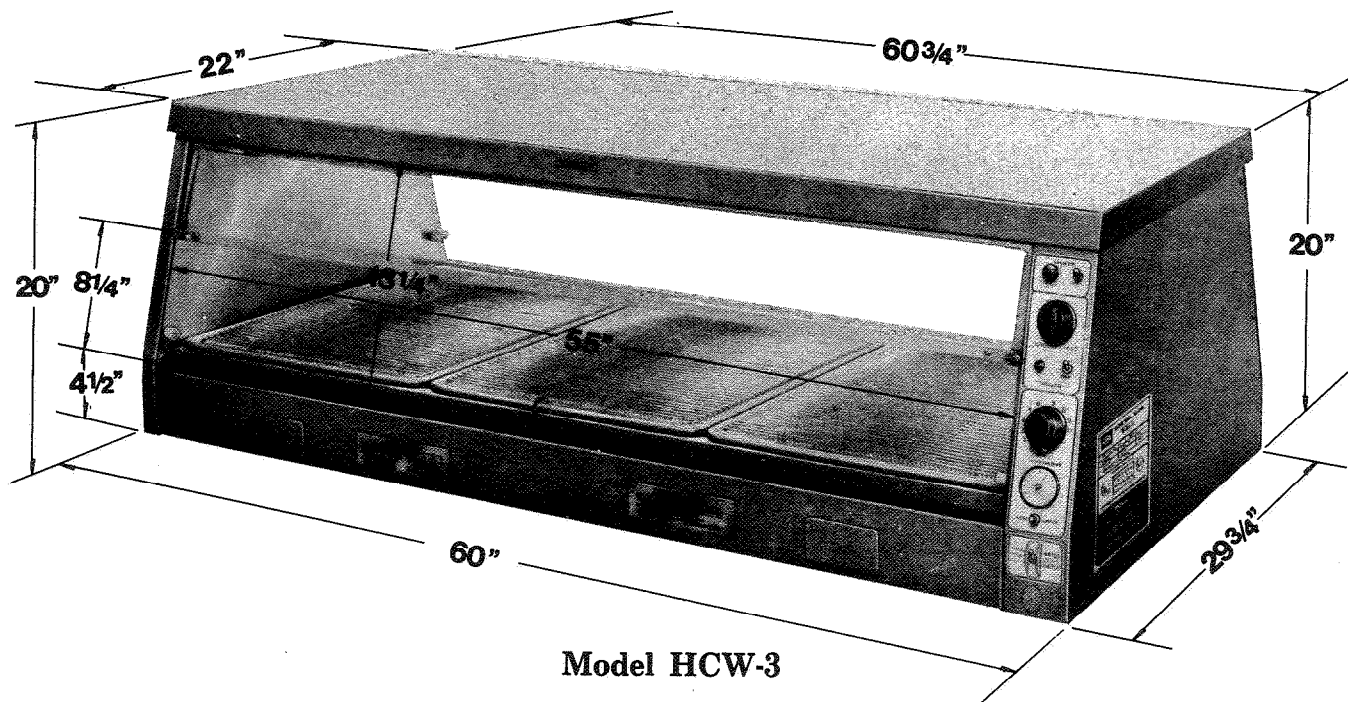


Cut the tape holding the doors shut and remove all boxes and packing. One carton contains the glass panels and the other contains the light bulbs.

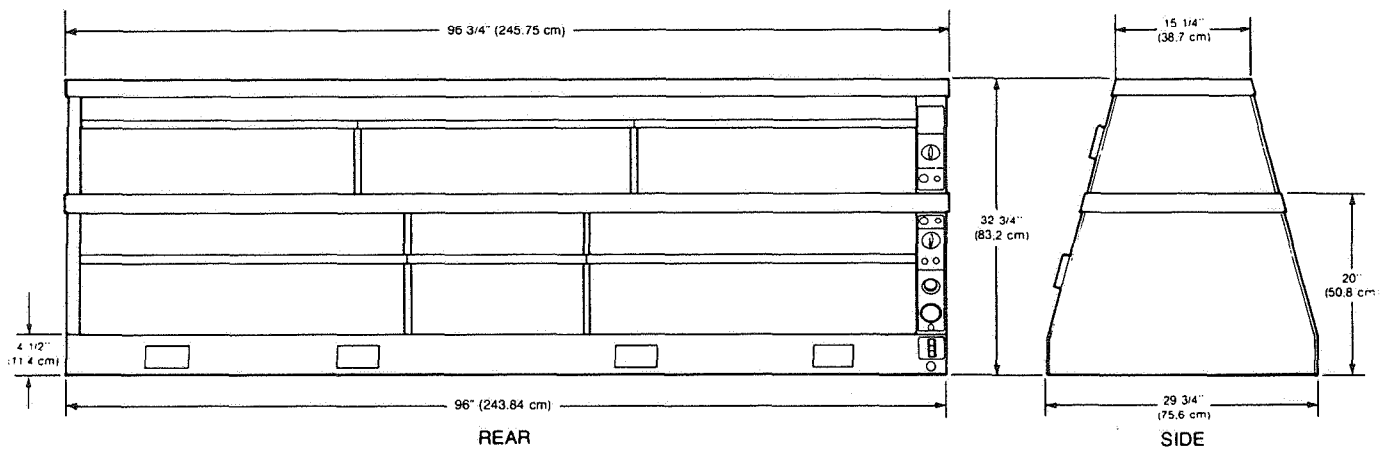
Install the light bulbs and glass panels.

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

2-10. CABINET DIMENSIONS



2-10. CABINET DIMENSIONS
(continued)



Model HCW-8

SECTION 3. OPERATING INSTRUCTIONS

3-1. INTRODUCTION

This section provides the daily operating procedure for your Heated Display Cabinet. 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 3-12 identify and describe the function of all the operating controls and the major components of the cabinet.

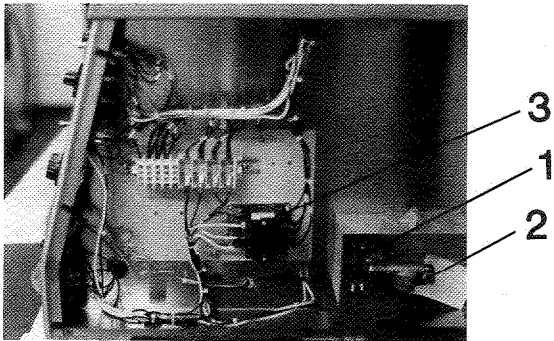


Fig. 3-1

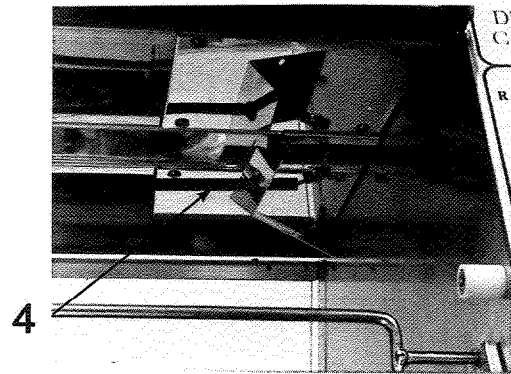


Fig. 3-2

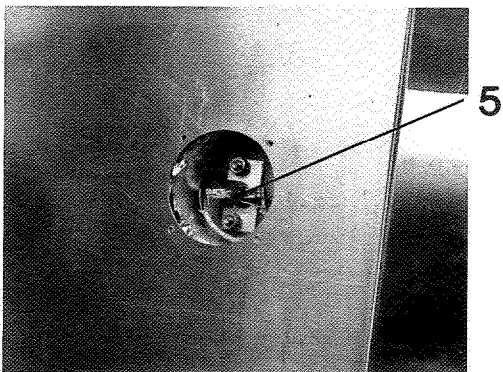


Fig. 3-3

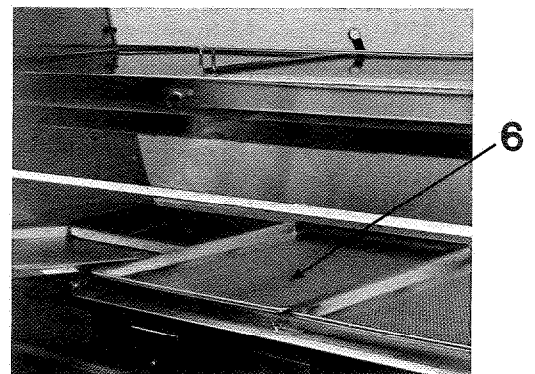


Fig. 3-4

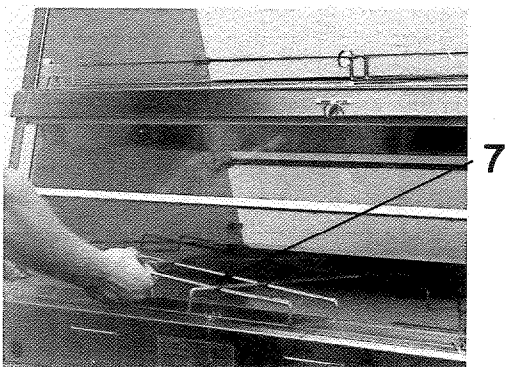


Fig. 3-5

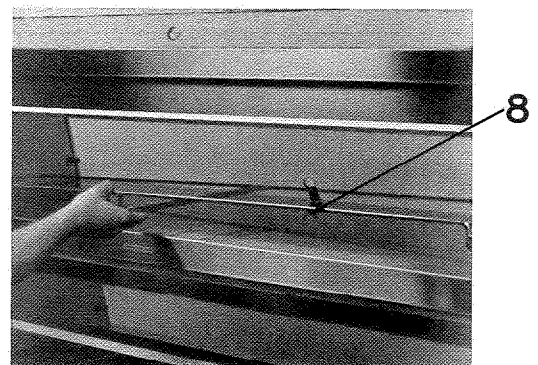


Fig. 3-6

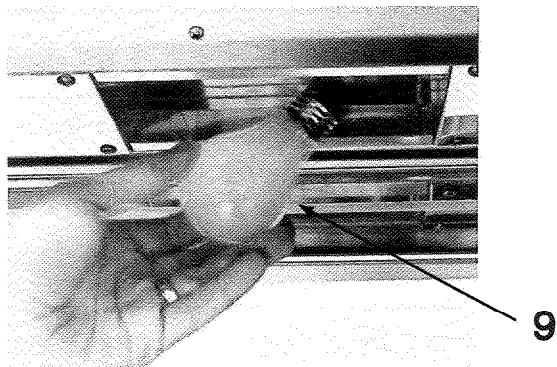


Fig. 3-7

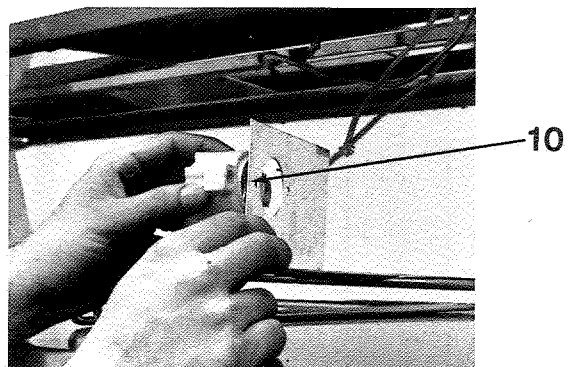


Fig. 3-8

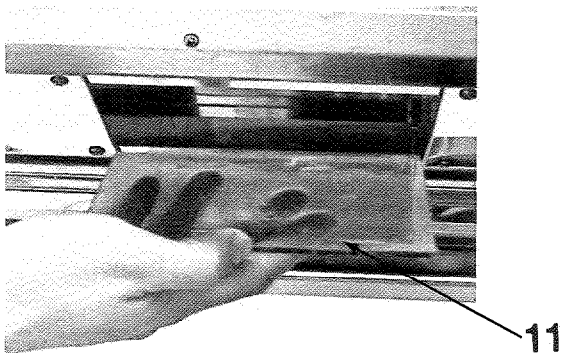


Fig. 3-9

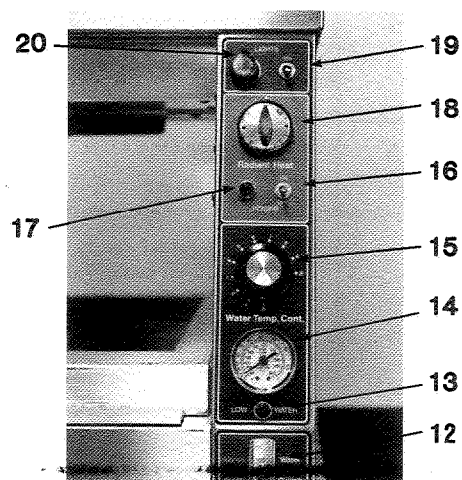


Fig. 3-10



Fig. 3-11

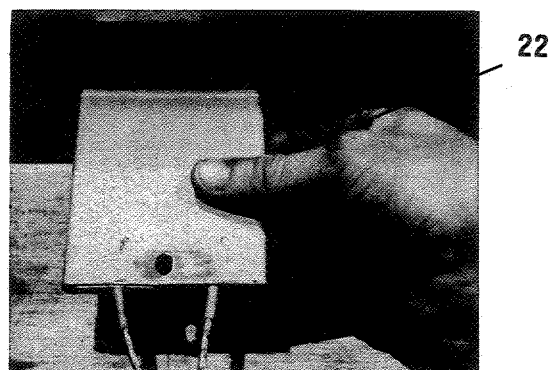


Fig. 3-12

Fig. No.	Item No.	Description	Function
3-1	1	Water Valve	The water valve is an electrical solenoid valve which is energized by the float switch 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	Perforated Bun Pan	The perforated bun pan is used over the water pan to allow the humidity to pass thru the chicken.
3-5	7	Water Pan Grid	The water pan grid is set in the water pan to prevent a bun pan from dropping into the water when being lifted out.
3-6	8	Pan Support — Top	The pan support tilts the bun pans used in the top toward the customer side of the unit.
3-7	9	Light Bulb	The light bulb is a 60 watt rated long-life bulb. It should be replaced by a 60 watt bulb.
3-8	10	Lamp Socket	The lamp socket is a high temperature ceramic socket for holding the light bulb.
3-9	11	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.

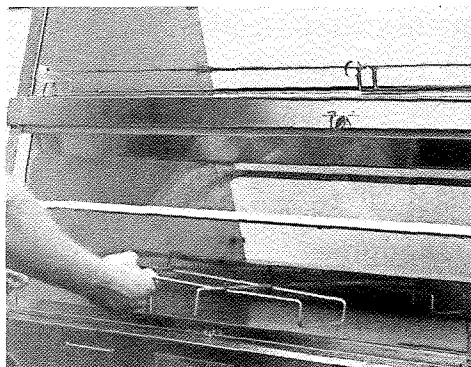
Fig. No.	Item No.	Description	Function
3-10	12	Water Control Switch	This switch is a three-position switch with center position being off. In the position marked AUTOMATIC (up) the water level in the unit will be controlled by the float switch. In the position marked MANUAL (down) the water valve is opened directly by the switch. This MANUAL position is spring loaded so that the water valve will close when the switch is released.
3-10	13	Water Light	The water light is operated directly by the float switch. 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.
3-10	14	Thermometer	The thermometer indicates the water temperature.
3-10	15	Water Thermostat	The water thermostat is an electro-mechanical device used to regulate the water temperature.
3-10	16	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.
3-10	17	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.
3-10	18	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.
3-10	19	Light Switch	The light switch is a two-position, two pole switch used to turn the lights on and off.
3-10	20	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.

Fig. No.	Item No.	Description	Function
3-11	21	Float Switch	The float switch is an electro-mechanical sensing device used to automatically control the water level in the water pan. The float switch can be inactivated by the water control switch. Also, the float switch illuminates the low water light when it senses a low water condition.
3-12	22	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.

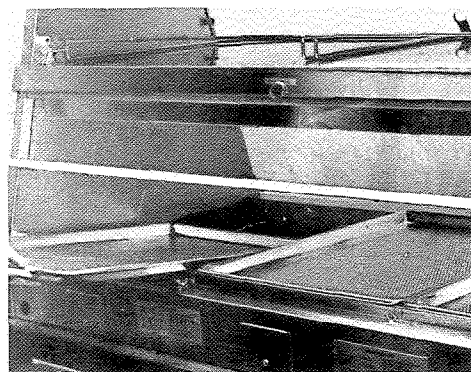
3-3. START-UP



Step 2



Step 3



Step 4

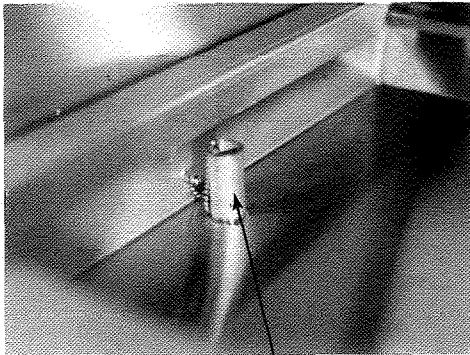
NOTE

Before using, The Henny Penny Heated Display 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 the grids in the water pan.
4. Install the perforated bun pans over the water well. This will help in a more rapid heat up of the water.
5. Close the doors.
6. Turn the power switch to the ON position.
7. Turn the light switch to the ON position.
8. 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.
9. Turn the water control switch to automatic.
10. 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 on wire grids 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.

3-5. SHUT-DOWN AND CLEANUP

Drain Standpipe —

Step 6

1. Turn the water thermostat to OFF.
2. Turn the radiant heat to OFF.
3. Turn the water control switch to OFF.
4. Open the doors.
5. Remove all the pans.
6. Remove the drain standpipe.
7. Remove the grids from the water pan and clean with soap and water at sink.
8. If cleaning a five-pan unit (HCW-5), or eight-pan unit (HCW-8), 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 CLEANERS.**
10. Clean around electrical controls with a damp cloth. **DO NOT SPLASH WATER AS THESE CONTROLS ARE NOT WATER TIGHT.**
11. Install the drain standpipe.
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.	<ul style="list-style-type: none"> • Thermometer bulb is not in holding block. • Faulty thermometer. 	<ul style="list-style-type: none"> • Insert bulb in block. • Replace as per paragraph 5-15.

OPERATIONS		
A. Product Not Holding Temperature	<ul style="list-style-type: none"> • Doors are not kept closed. • Product held too long. • Water temperature too low. • Radiant heat too low. • Radiant heat not working. • Light bulbs out. 	<ul style="list-style-type: none"> • Keep doors closed when possible. • Only hold product for recommended times. • Check water heating system as per paragraph 5-19. • Turn to higher setting. • Check radiant heat system as per paragraph 5-20. • Replace as required, see paragraph 5-3.
B. Doors Are Fogging	<ul style="list-style-type: none"> • 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. 	<ul style="list-style-type: none"> • Keep doors closed when possible. • Turn to higher setting. • Check radiant heater as per paragraph 5-20. • See recommended settings and temperatures.

PROBLEM	CAUSE	CORRECTION
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WATER SYSTEM

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

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

PROBLEM	CAUSE	CORRECTION
HEATING SECTION		
A. Water Will Not Heat	<ul style="list-style-type: none"> • Faulty contactor • Faulty thermostat. • Faulty hi-limit switch. 	<ul style="list-style-type: none"> • Replace contactor as per paragraph 5-16. • Check thermostat as per paragraph 5-13. • Check hi-limit switch as per paragraph 5-22.
B. Water Will Not Reach Desired Temperature	<ul style="list-style-type: none"> • Low or improper voltage. • Faulty water heating element. • Wiring. • Bun pans are not over water. 	<ul style="list-style-type: none"> • Use a meter and check wall voltage versus data plate. • Check heating elements as per paragraph 5-19. • Check for loose connections or faulty wires and correct or replace as necessary. • Place perforated bun pans over water.
C. Radiant Heat Not Working	<ul style="list-style-type: none"> • Faulty infinite regulator. • Faulty power switch. • Faulty heater. 	<ul style="list-style-type: none"> • Replace infinite regulator as per paragraph 5-12. • Check power switch, as per paragraph 5-10. • Check heater as per paragraph 5-20.

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.
- F. Turn on the lights.

**5-5. CLEANING WATER
STRAINER**

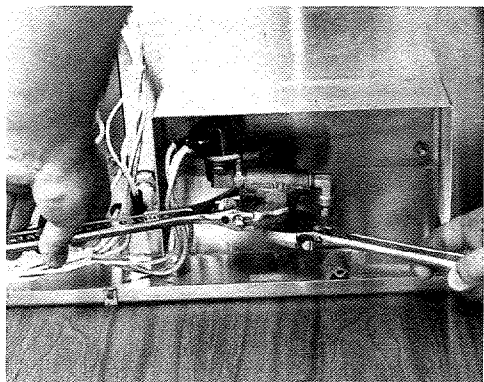
1. Remove electrical power supplied to the cabinet.

WARNING

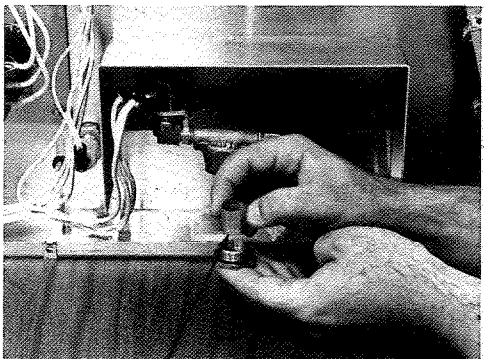
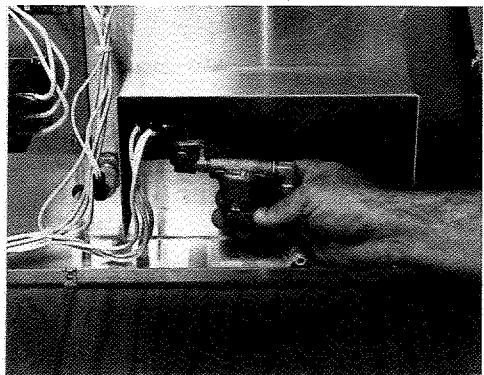
Place the power switch in the off position, shut off the power at the fuse or breaker box. Failure to do this could result in electrical shock.

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

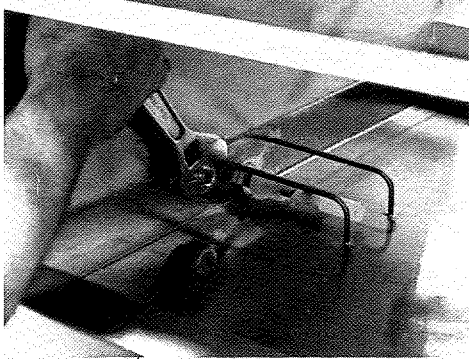
1. Remove electrical power supplied to the cabinet.

WARNING

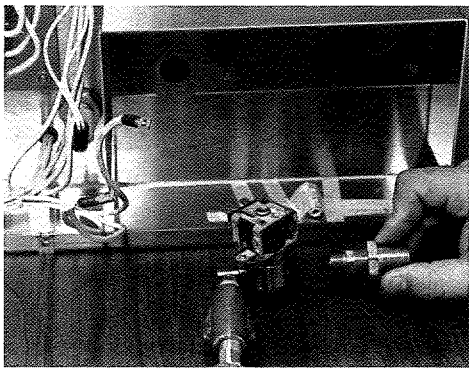
Place the power switch in the off position, shut off the power at the fuse or breaker box. Failure to do this could result in electrical shock.

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

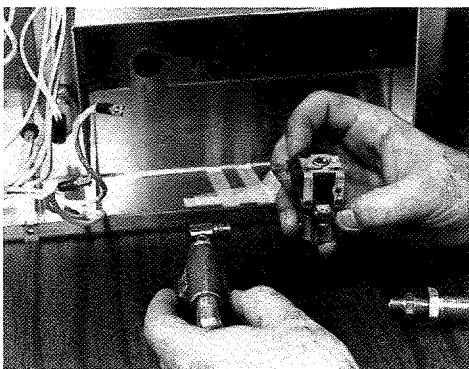
5-7. WATER VALVE (continued)



Step 7

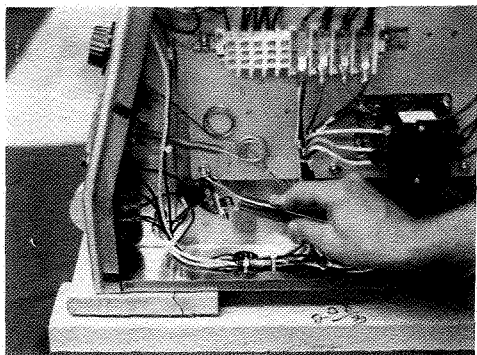


Step 9



Step 10

4. Check across terminals of the water valve with an ohm meter. The meter reading should be 600-650, 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. FLOAT SWITCH**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 float switch wires just behind sensor.
5. From inside end channel, remove nylon fitting by unscrewing from float switch.
6. Remove float switch.
7. Install a new float switch in reverse order. Make sure sensor is located in center of hole and silicone washer is positioned properly.

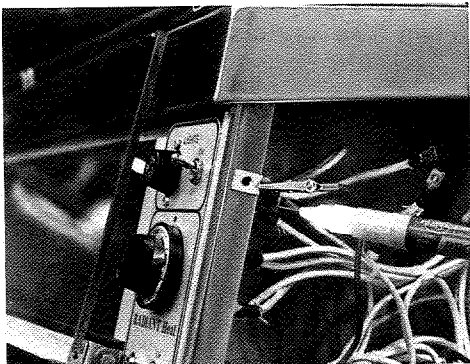
NOTE

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

5-8. FLOAT SWITCH (continued)

8. Strip the wire ends that were cut, as well as the wire ends on the new float switch. 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

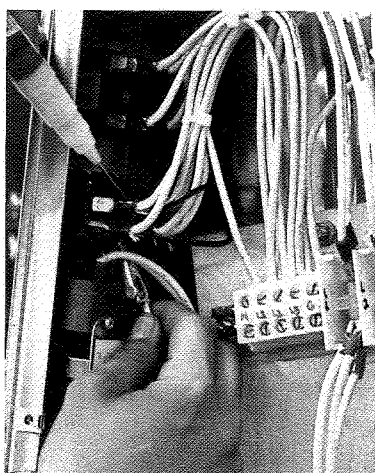
Place the power switch in the off position, shut off the power at the fuse or breaker box. Failure to do this could result in electrical shock.

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.

5-9. LIGHT SWITCH (continued)

4. Remove 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

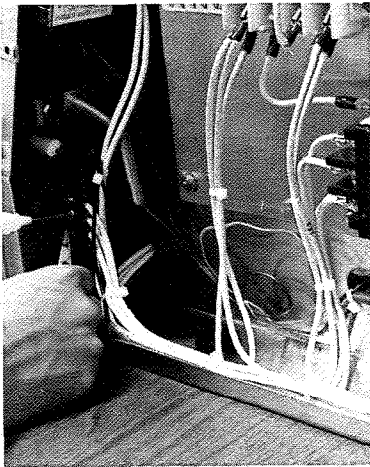
1. Remove electrical power supplied to the cabinet.

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.
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 the 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

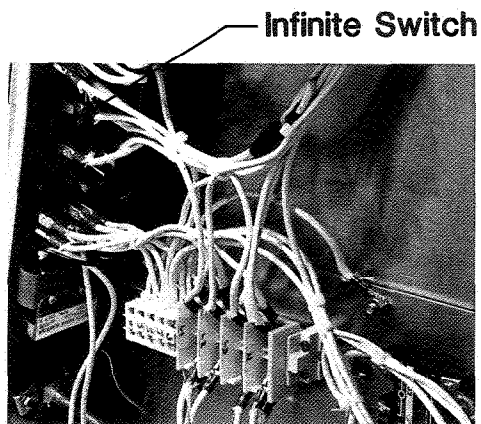
1. Remove electrical power supplied to the cabinet.

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.

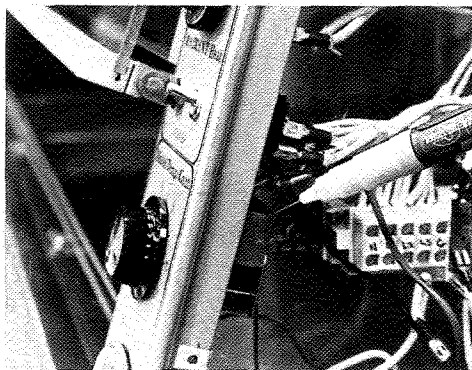
5-12. INFINITE SWITCH (continued)



Step 3

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



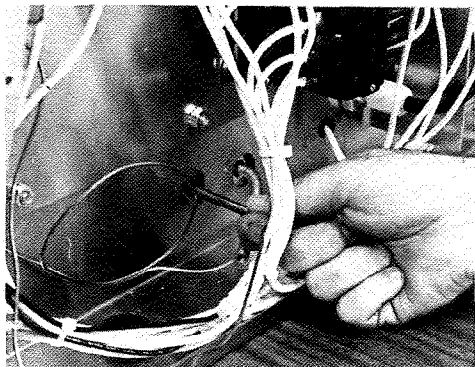
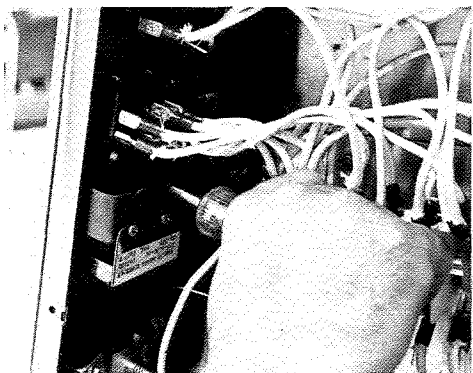
Step 3

1. Remove electrical power supplied to the cabinet.

WARNING

Place the power switch in the off position, shut off the power 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.
4. Remove the thermostat knob by loosening the set screw and pulling it off.

5-13. THERMOSTAT (continued)**Step 5****Step 6**

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

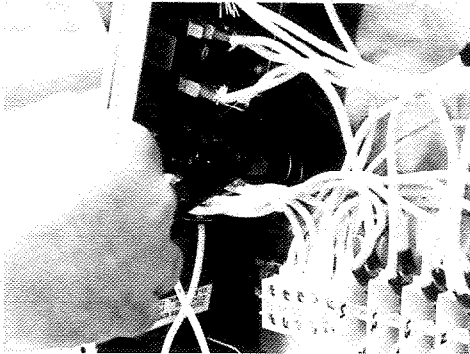
1. Remove electrical power supplied to the cabinet.

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.

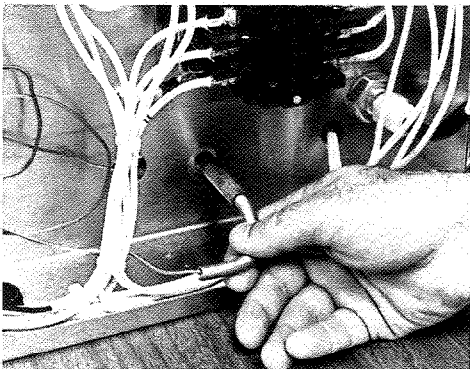
5-14. INDICATING LIGHT (continued)



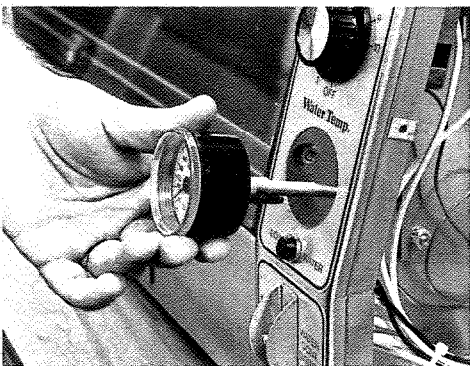
Step 3

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. 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

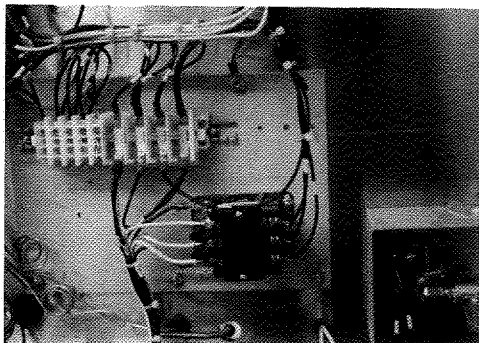
1. Remove electrical power supplied to the cabinet.

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

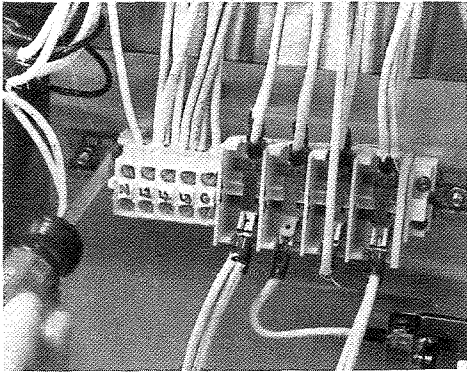


1. Remove electrical power supplied to the cabinet.

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.

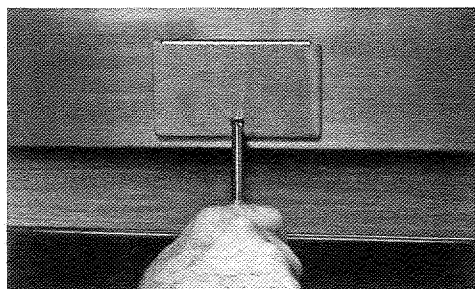
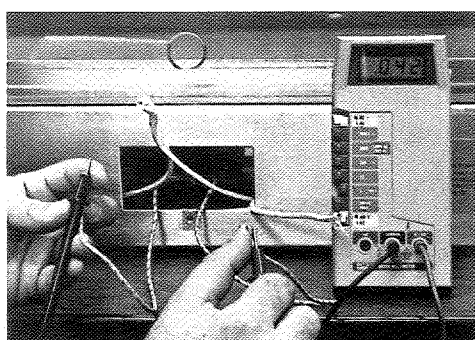
5-17. TERMINAL BLOCK**Step 5**

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.

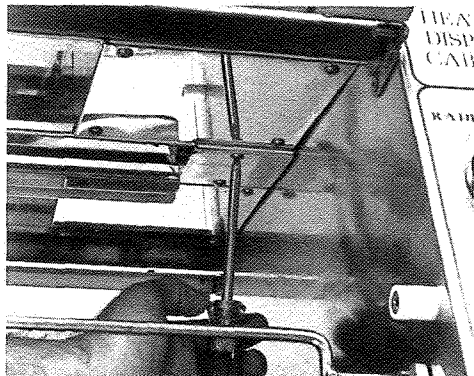
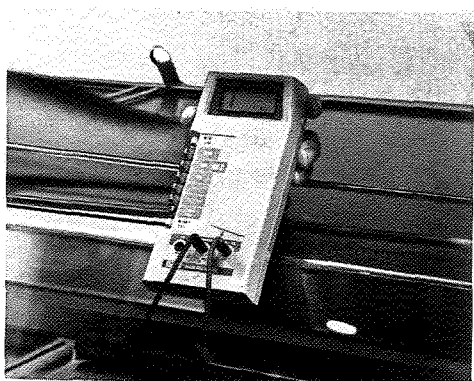
5-18. WATER PAN HEATER**Step 2****Step 3**

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 wires 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****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 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:

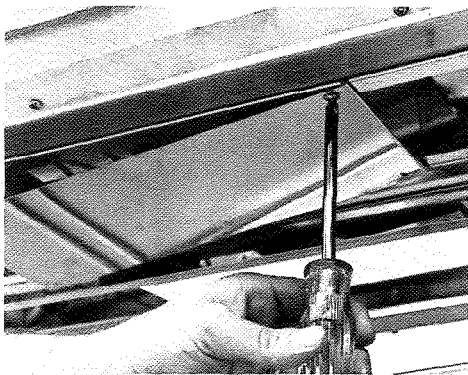
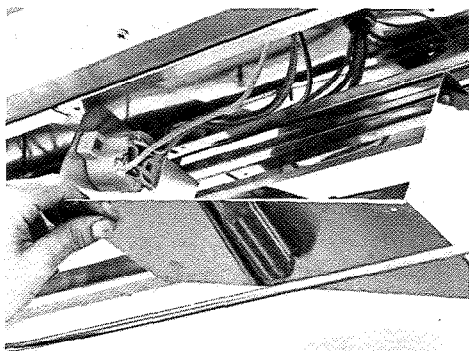
HCW-3 (208 volts)	43 ohms
HCW-3 (230 volts)	53 ohms

HCW-5 lower (208 volts)	43 ohms
HCW-5 lower (230 volts)	53 ohms

HCW-5 upper (208 volts)	108 ohms
HCW-5 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****Step 4**

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.

5-21. HIGH LIMIT THERMOSTAT

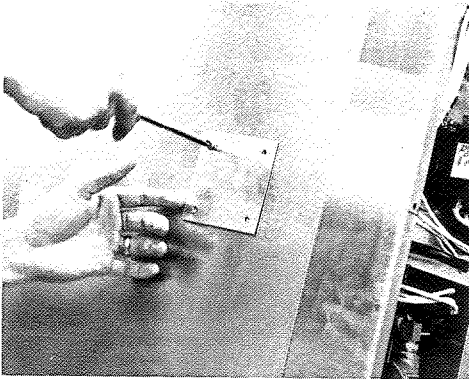
1. Remove electrical power supplied to the cabinet.

WARNING

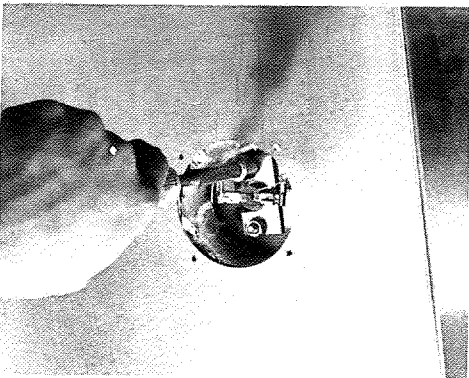
Place the power switch in the off position, shut off the power at the fuse or breaker box. Failure to do this could result in electrical shock.

2. Remove control end panel per paragraph 2-4.

5-21. HIGH LIMIT THERMOSTAT (continued)



Step 4



Step 5

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 L₁ 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.

5-22. CONVERSION

Conversion of HCW-3 to HCW-5 by adding HCW-2 Heated Display Warmer.

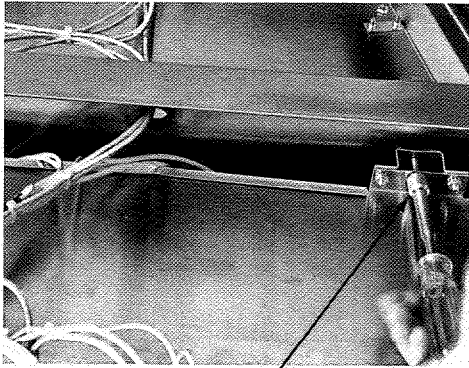
1. Remove power supply.

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 both end panels per paragraph 2-4.

5-22. CONVERSION (continued)



Mounting Nut

Step 3

3. Remove four (4) nuts holding top cap.
4. Remove top cap.
5. Set HCW-2 in place by using same stud holes which the top cap used.
6. Install four (4) nuts which held top cap to retain HCW-2.
7. If your HCW-3 is a three phase unit, then connect the four wires from the HCW-2 as follows:
 - Connect one wire coming from the HCW-2 infinite regulator to an empty terminal on the L_3 quick-connect terminal block.
 - Connect the other wire coming from the HCW-2 infinite regulator to an empty terminal on the L_2 quick-connect terminal block.
 - Connect the wire which comes from the fuse in the HCW-2 to the L_2 screw-clamp terminal block. This should make a total of three wires in this block.
 - By using a two-blade quick-connect adaptor, connect the remaining wire to the neutral (N) quick-connect terminal block.
 - Be sure to study enclosed marked field wiring diagram accompanying the HCW-2.

If your HCW-3 is a single phase unit, then connect the four wires from the HCW-2 as follows:

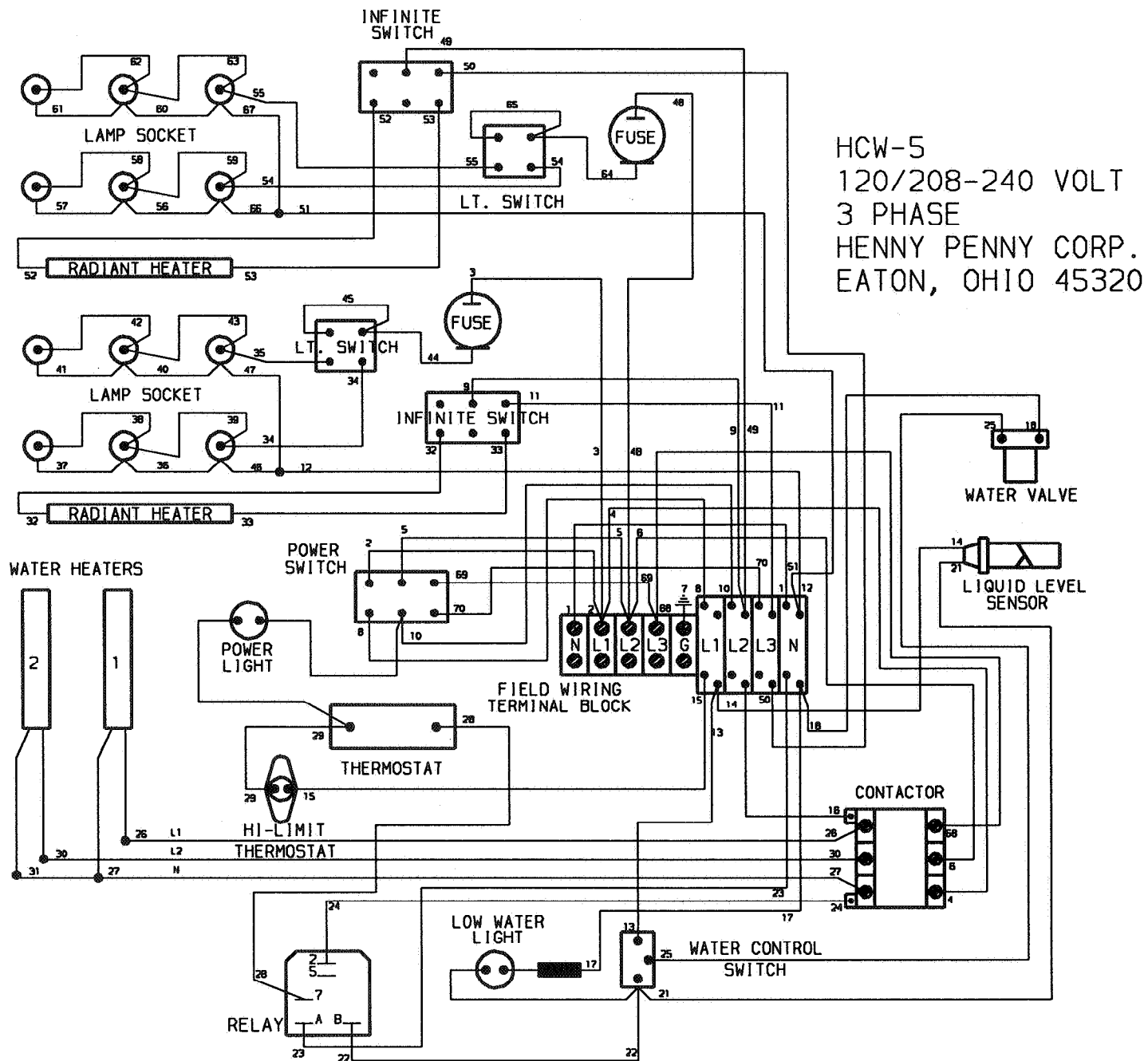
- By using a two-blade quick-connect adaptor, connect one wire from the HCW-2 infinite regulator to the L_1 quick-connect terminal block.
- Connect the other wire coming from the HCW-2 infinite regulator to the empty terminal on the L_2 quick-connect terminal block.

5-22. CONVERSION

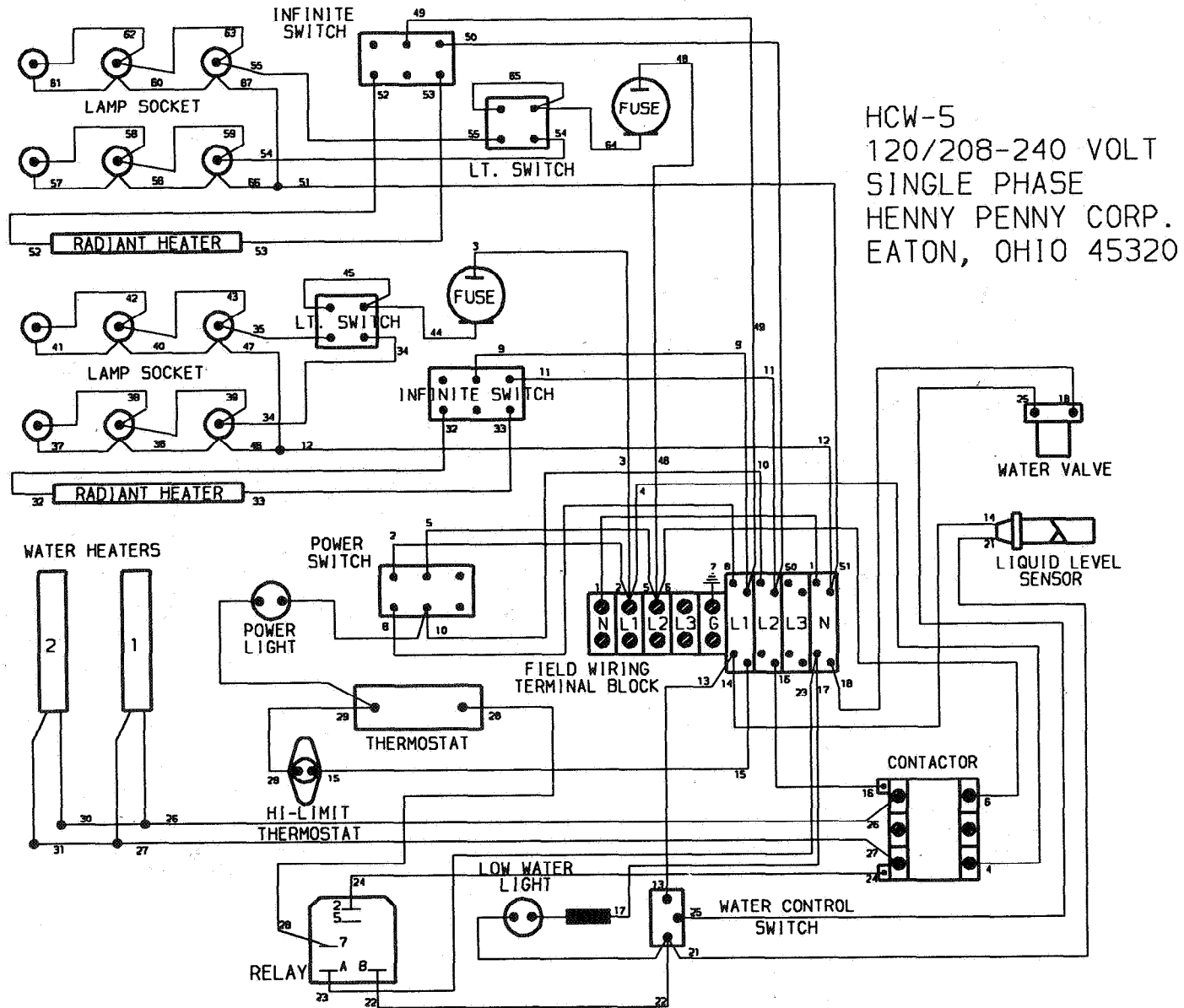
- Connect the wire coming from the fuse in the HCW-2 to the L₂ screw-clamp terminal block. This should make a total of 3 wires in this block.
- By using a two-blade quick-connect adaptor, connect the remaining wire to the neutral (N) quick-connect terminal block.
- Be sure to study enclosed marked field wiring diagram accompanying the HCW-2.

Your wiring now should match that of a standard HCW-5.

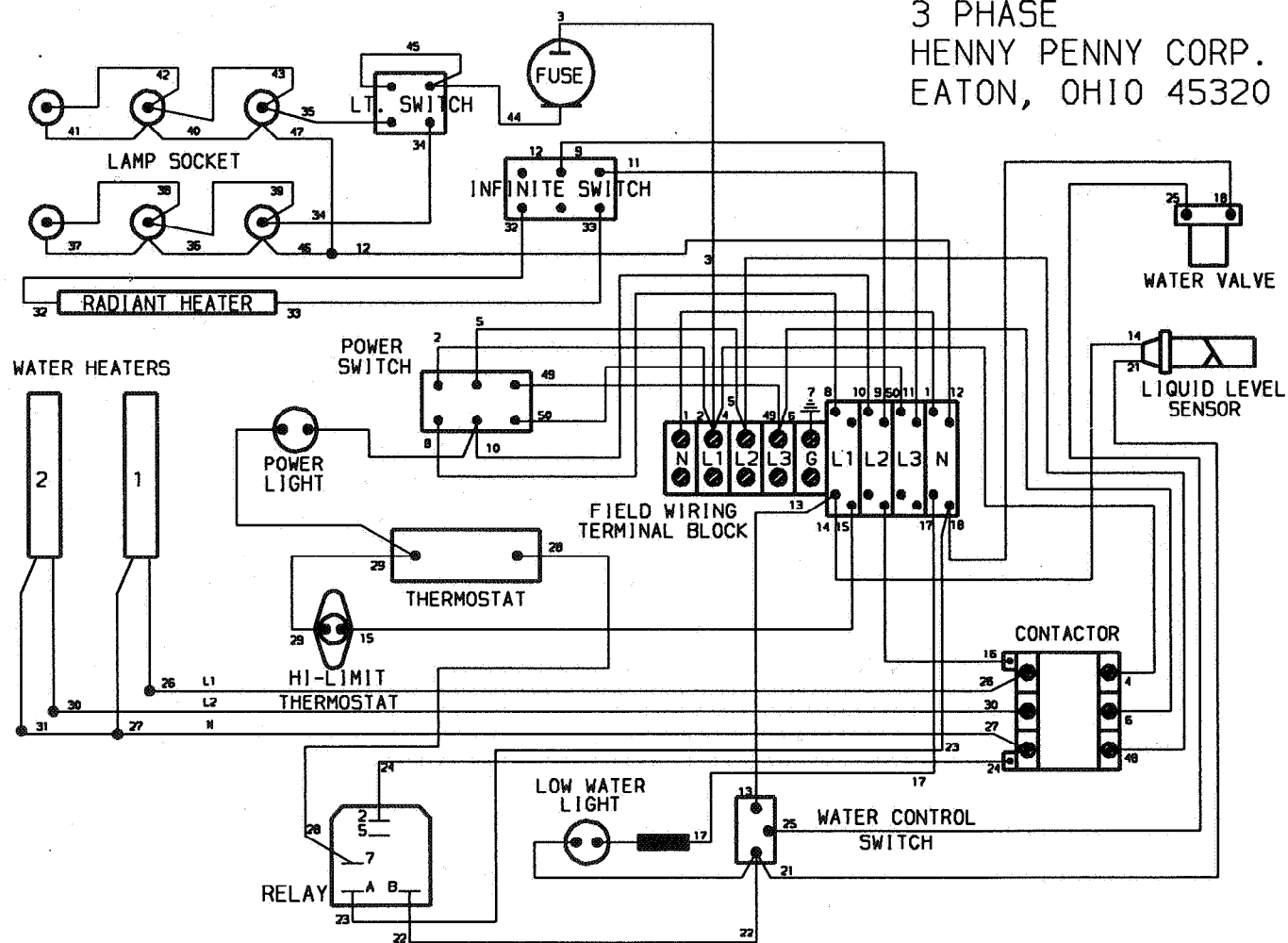
8. Test out all systems.
9. Replace the end panels.



42106

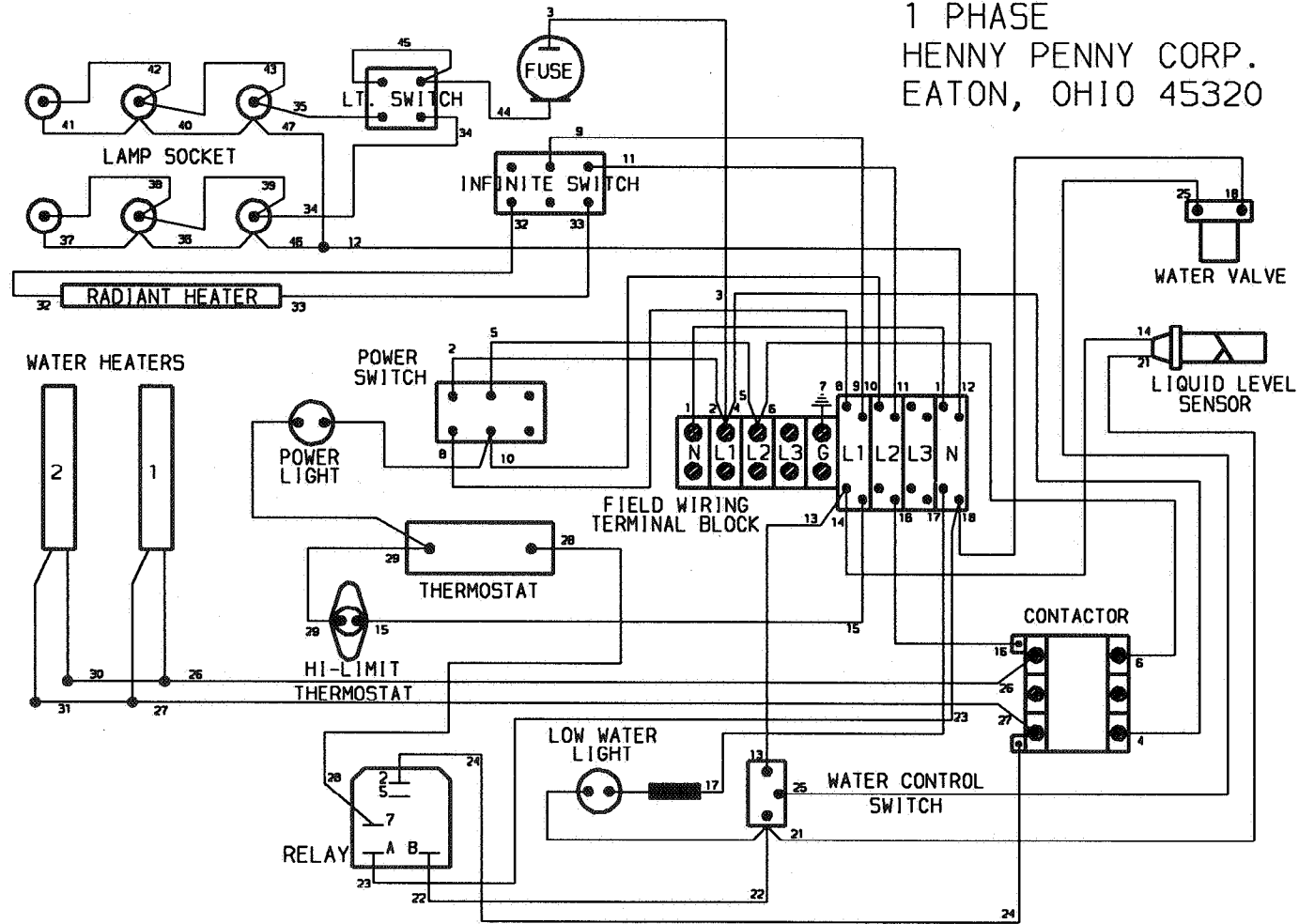


HCW-3
120/208-240V
3 PHASE
HENNY PENNY CORP.
EATON, OHIO 45320



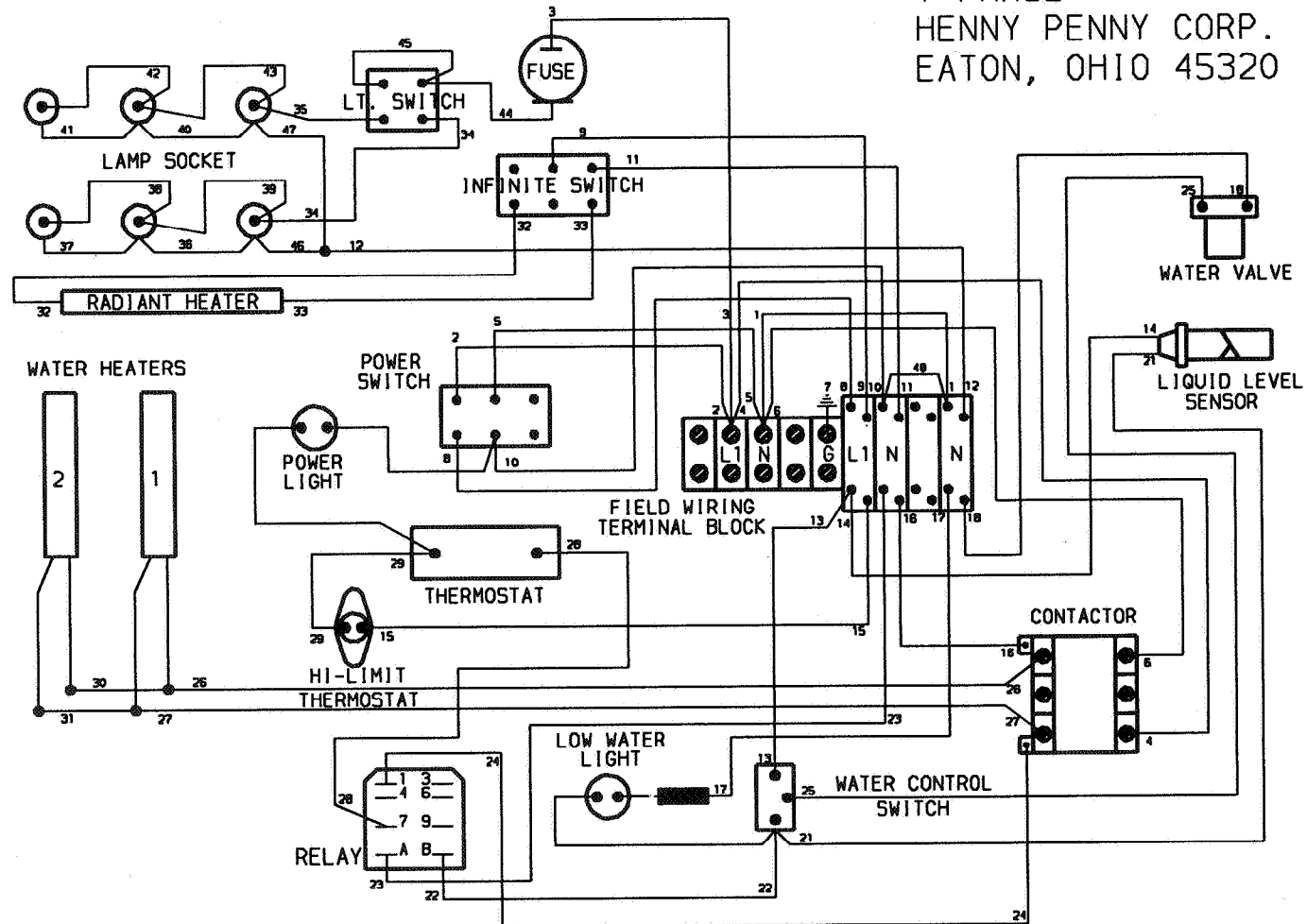
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42938

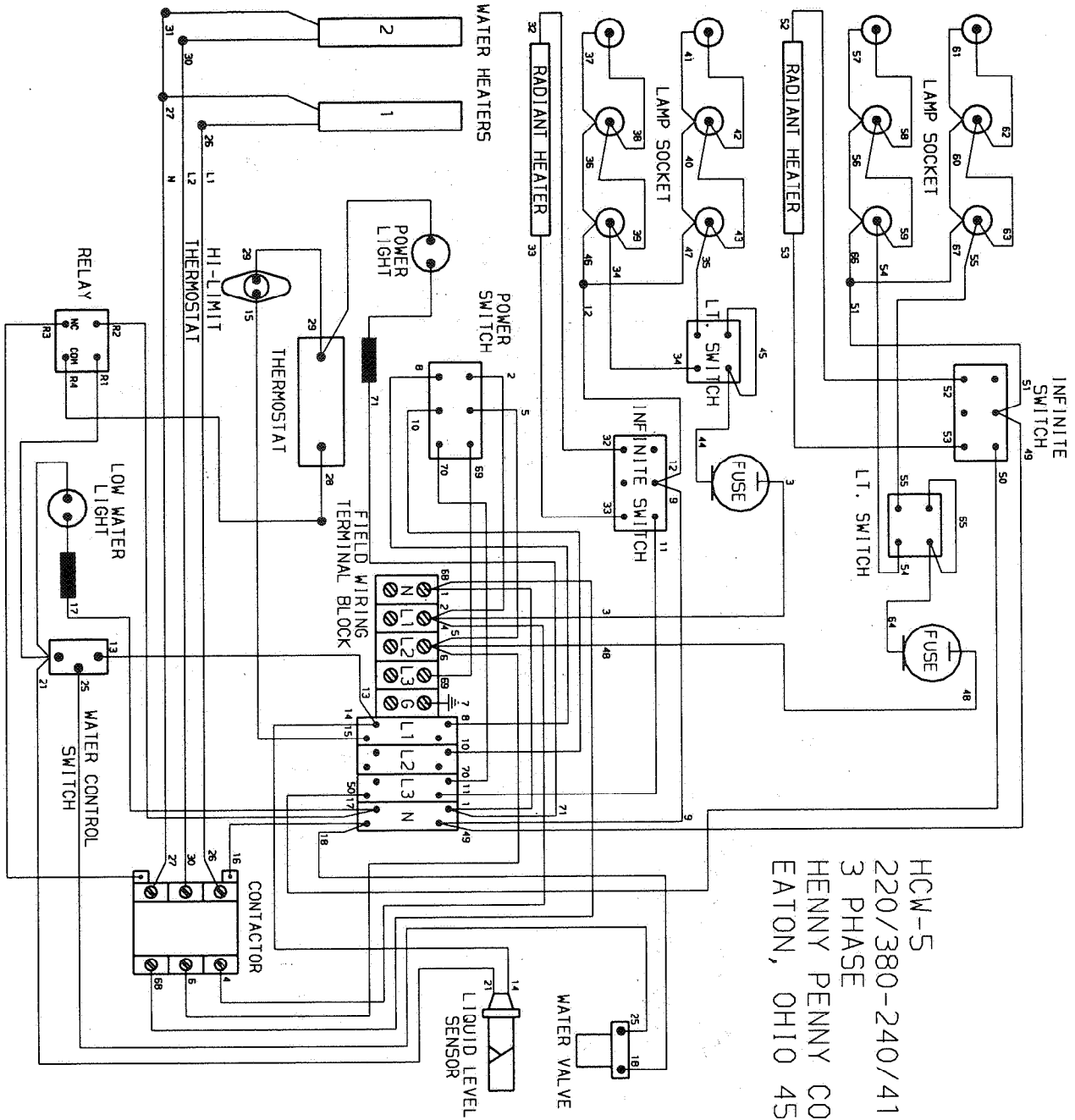


HCW-3
120/208-240V
1 PHASE
HENNY PENNY CORP.
EATON, OHIO 45320

HCW-3
240V
1 PHASE
HENNY PENNY CORP.
EATON, OHIO 45320

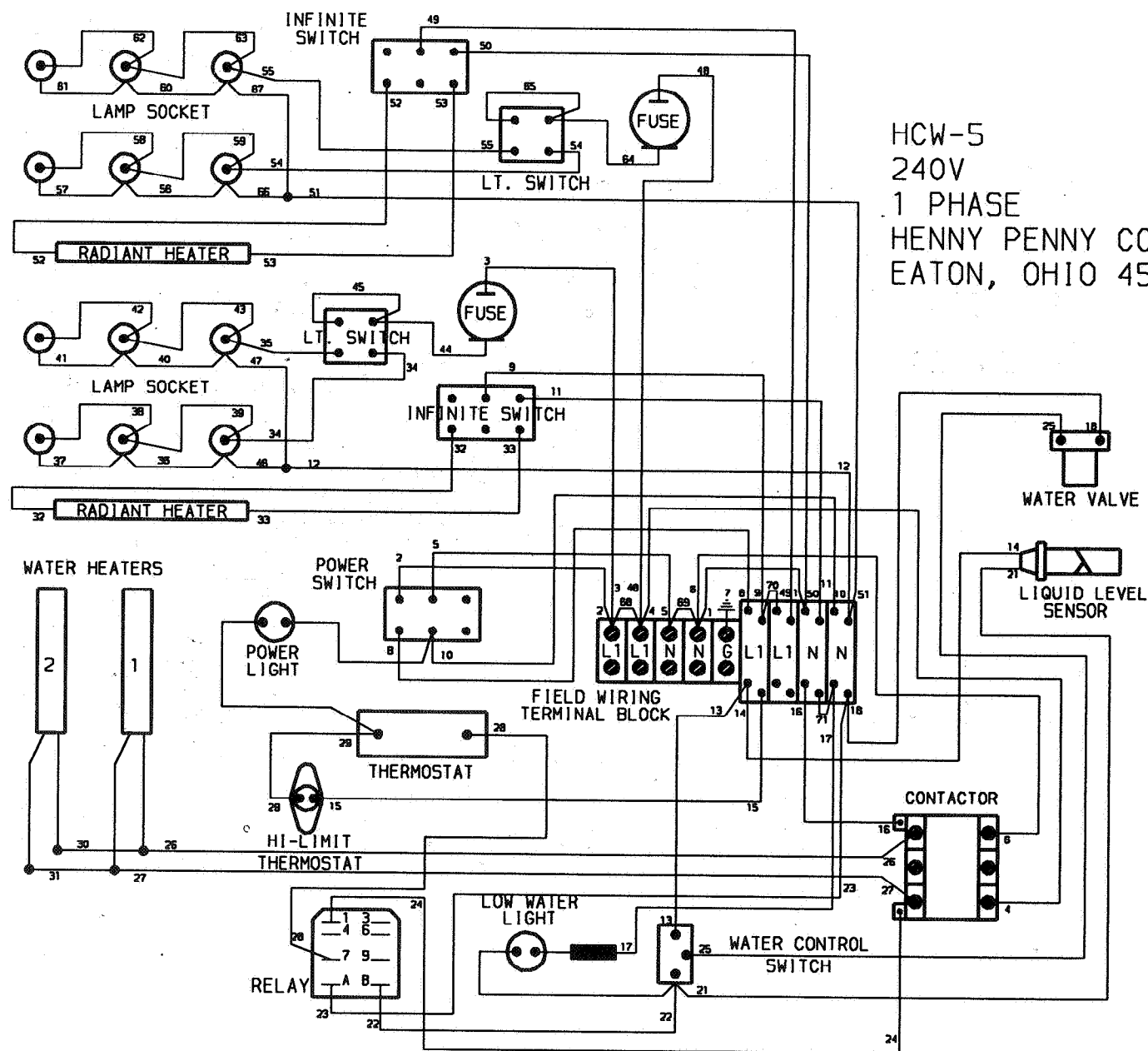


42936



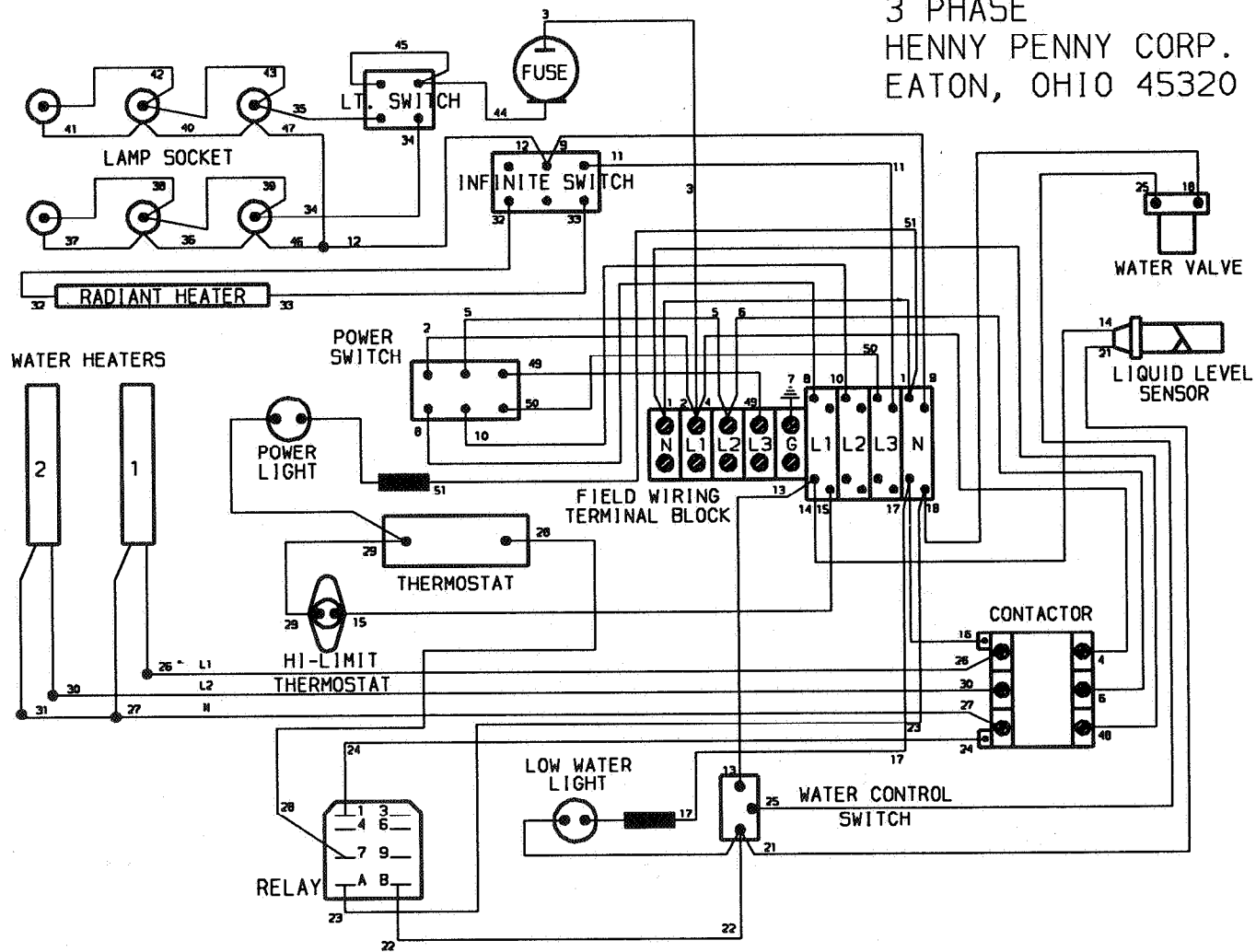
HCW-5
220/380-240/415
3 PHASE
HENNY PENNY CORP.
EATON, OHIO 45320

HCW-5
240V
1 PHASE
HENNY PENNY CORP.
EATON, OHIO 45320

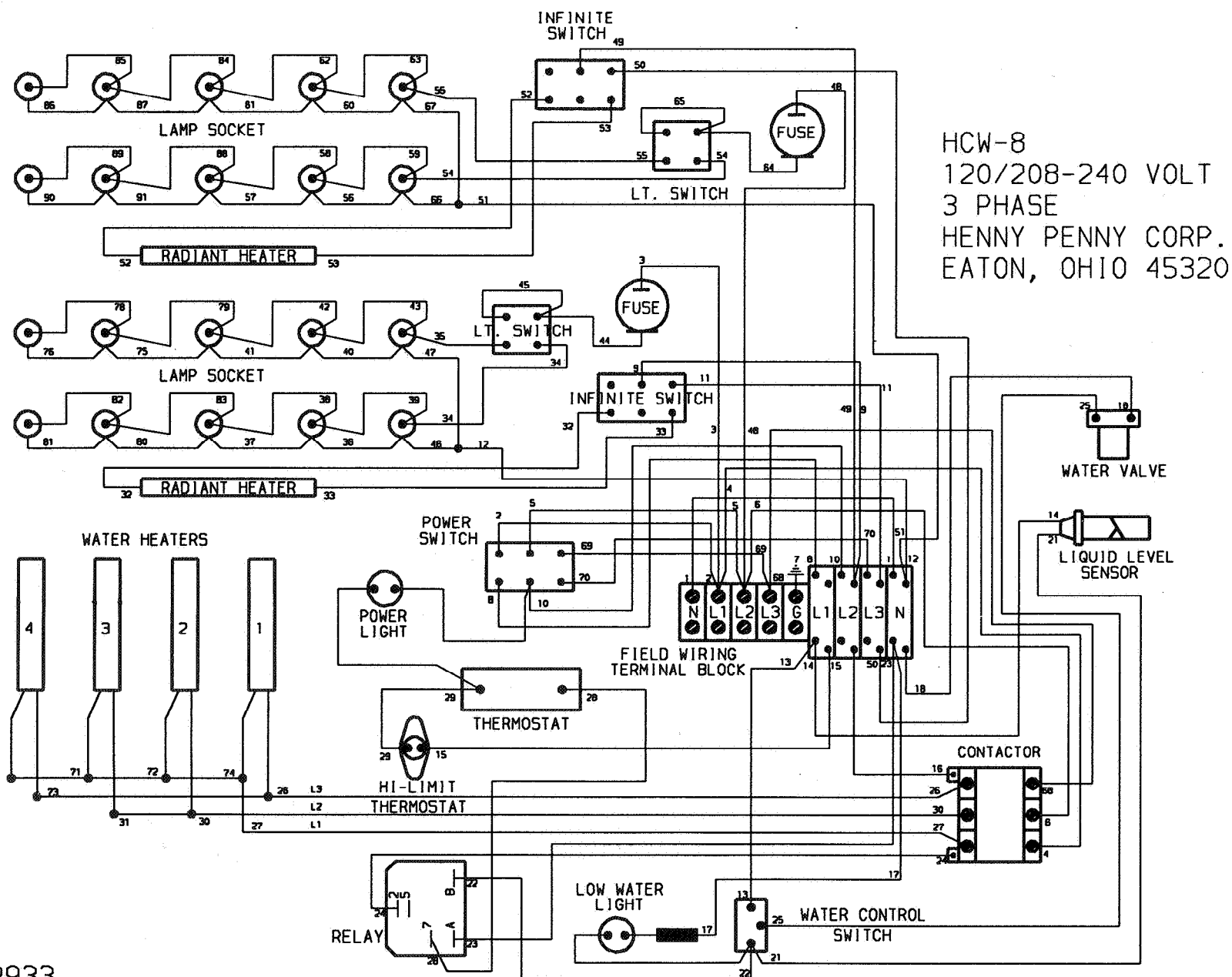


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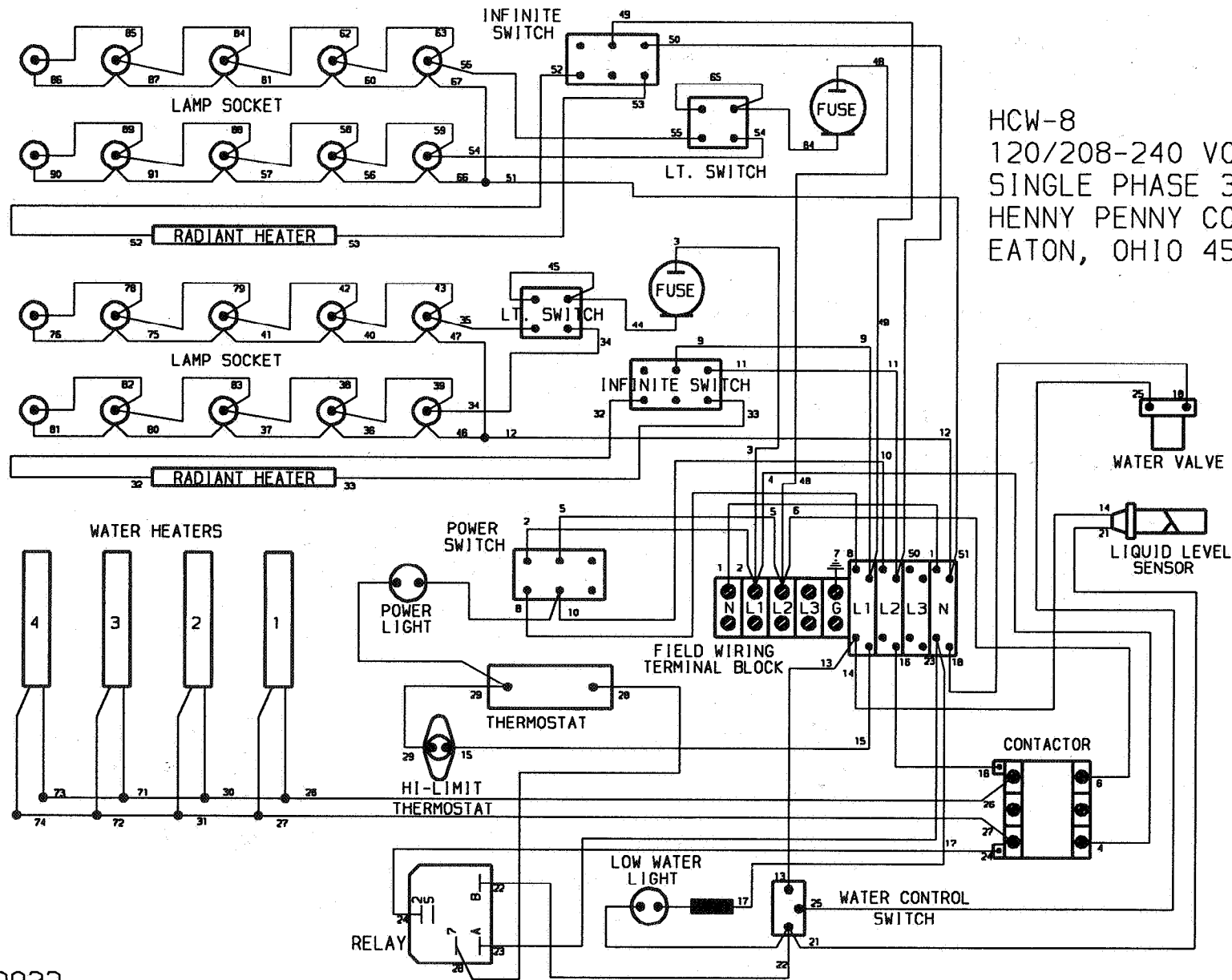


HCW-3
220/380-240/415
3 PHASE
HENNY PENNY CORP.
EATON, OHIO 45320

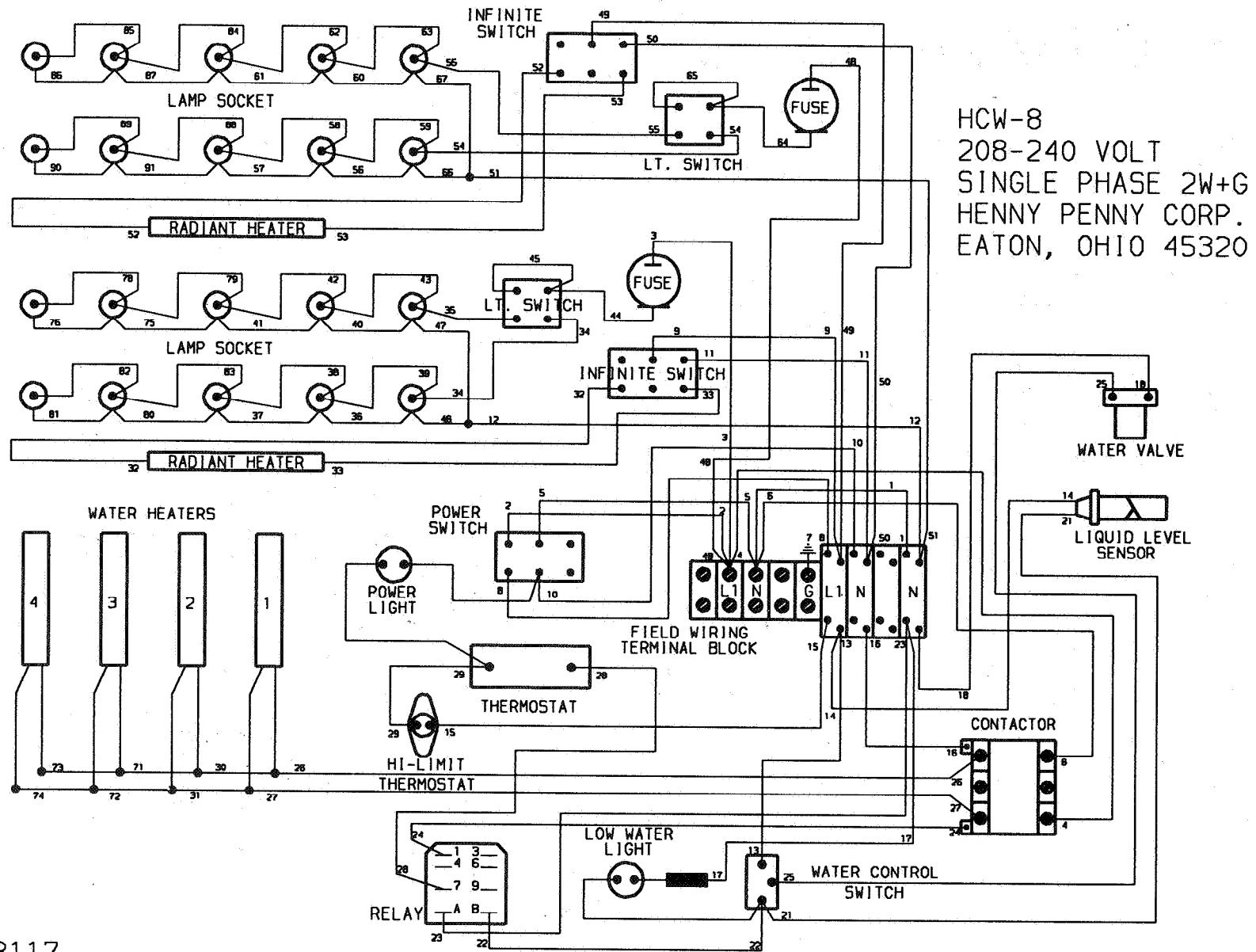


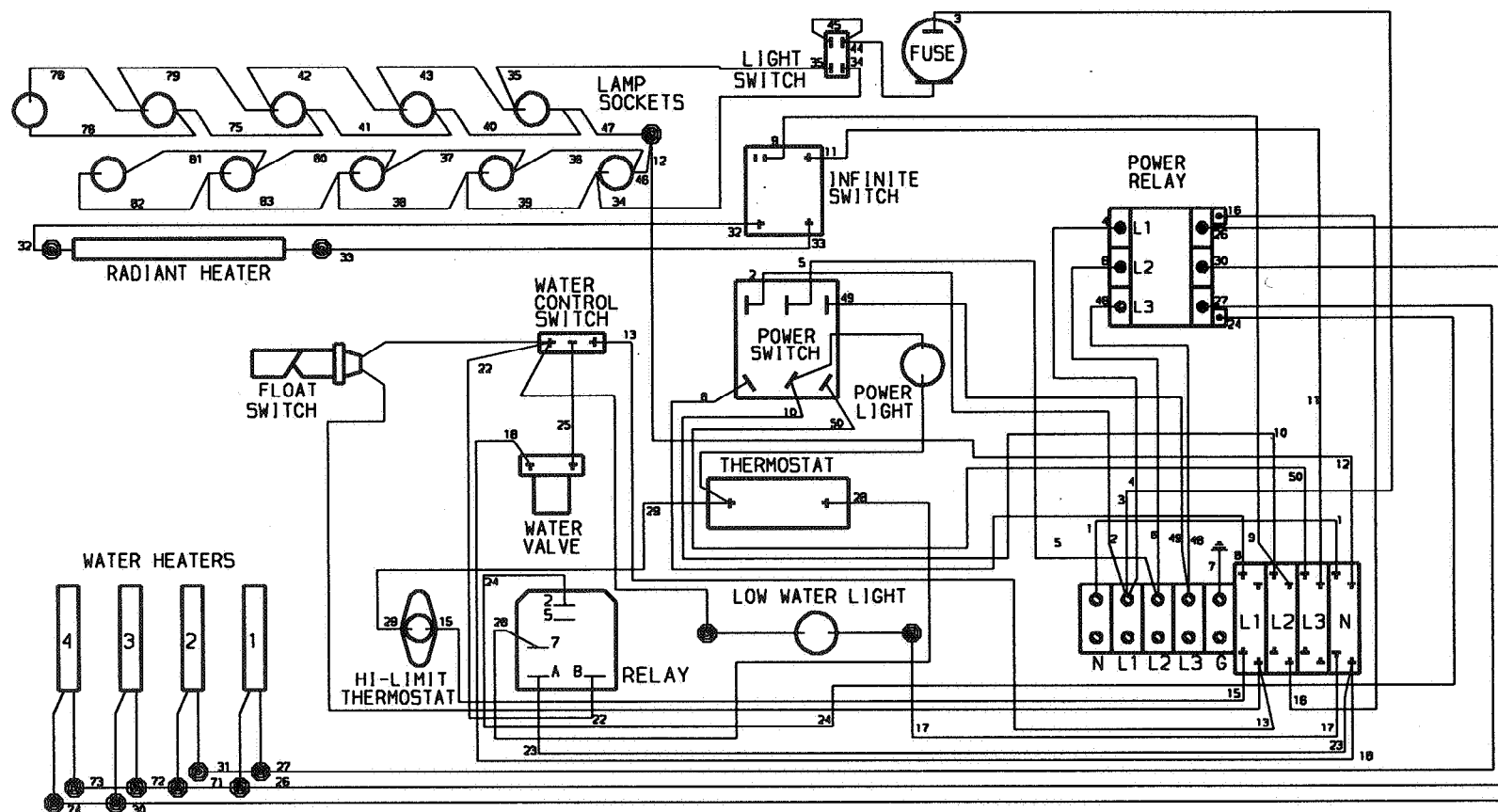
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42932

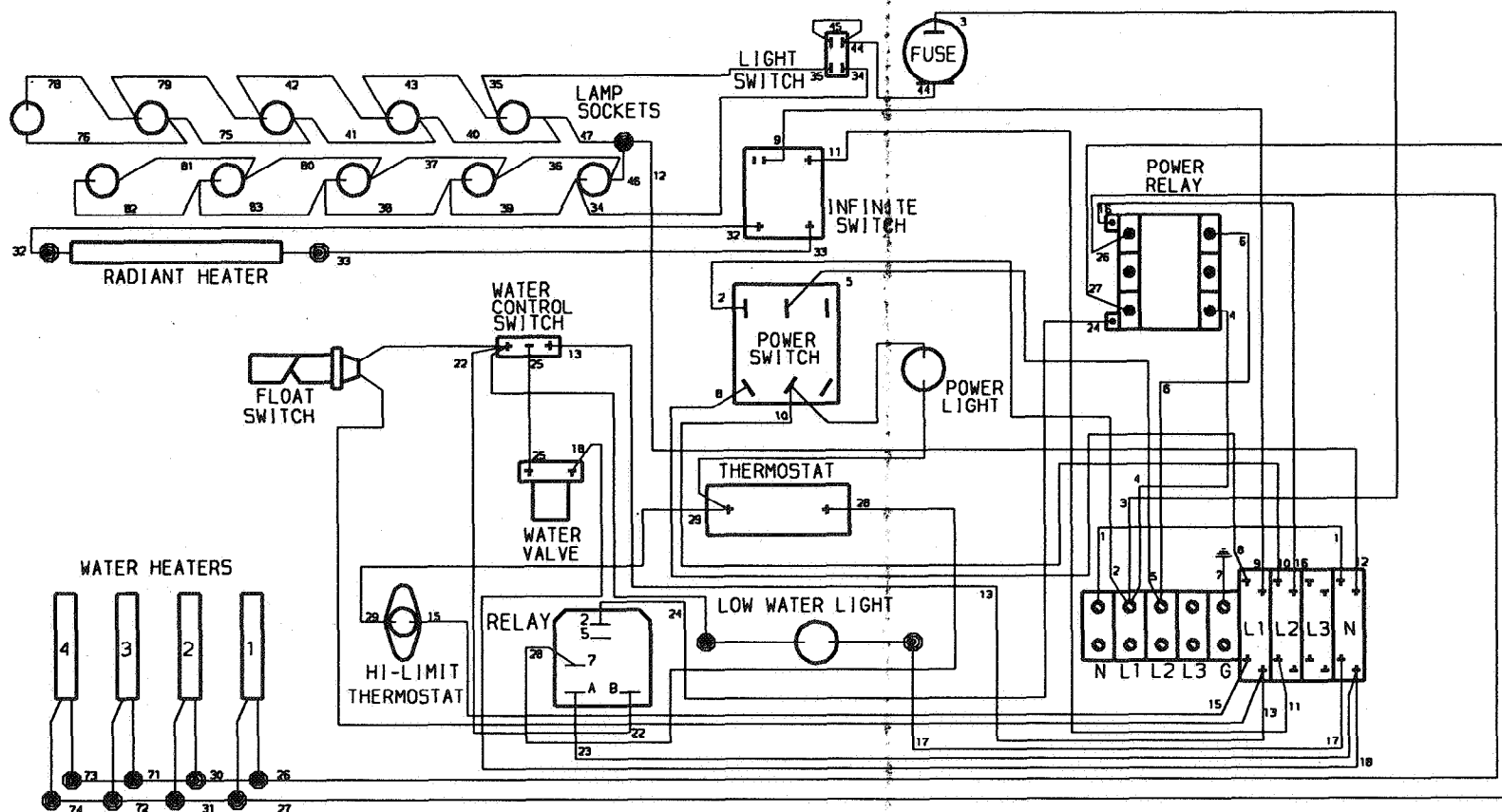


HCW-8
120/208-240 VOLT
SINGLE PHASE 3W+G
HENNY PENNY CORP.
EATON, OHIO 45320

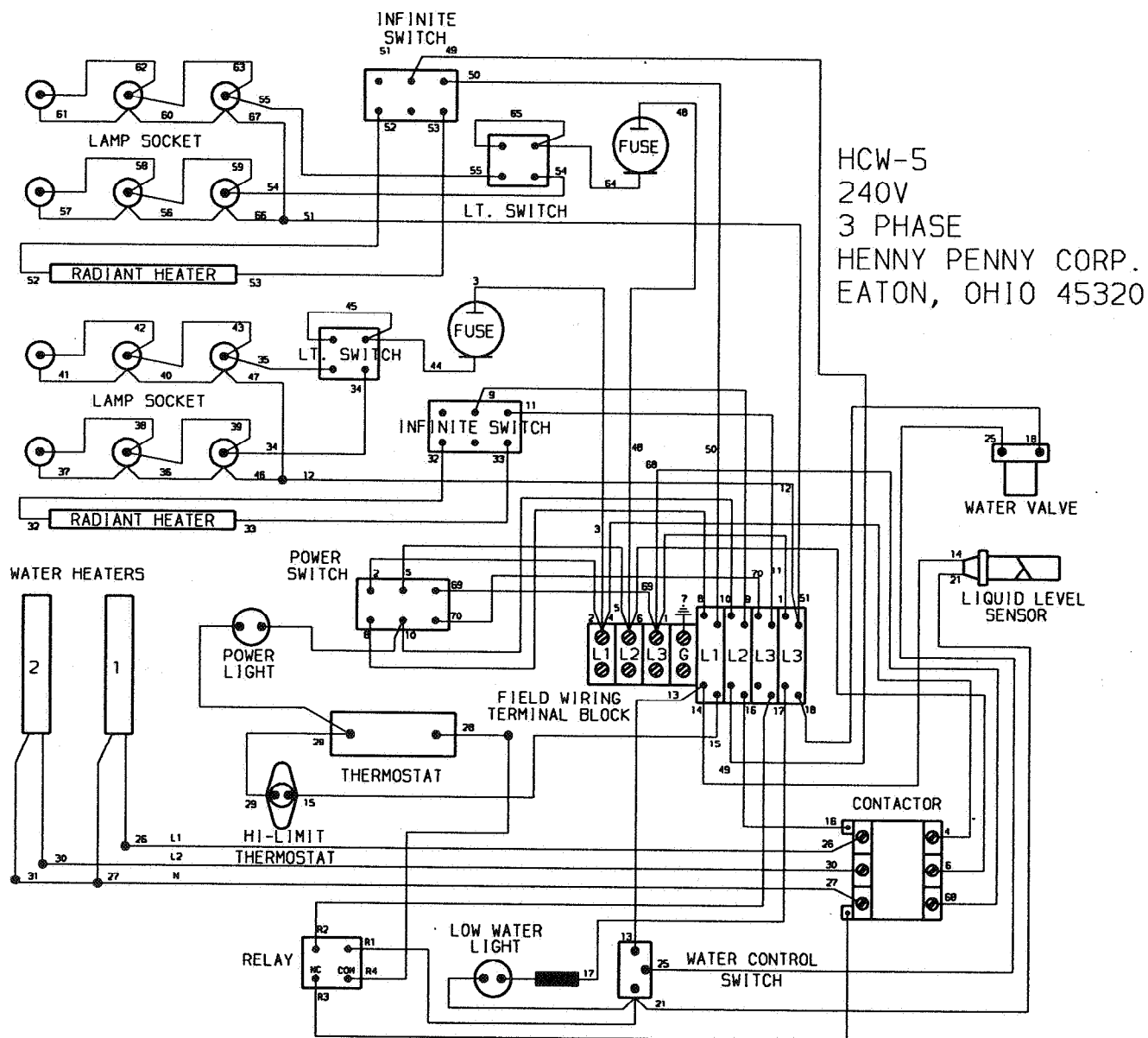




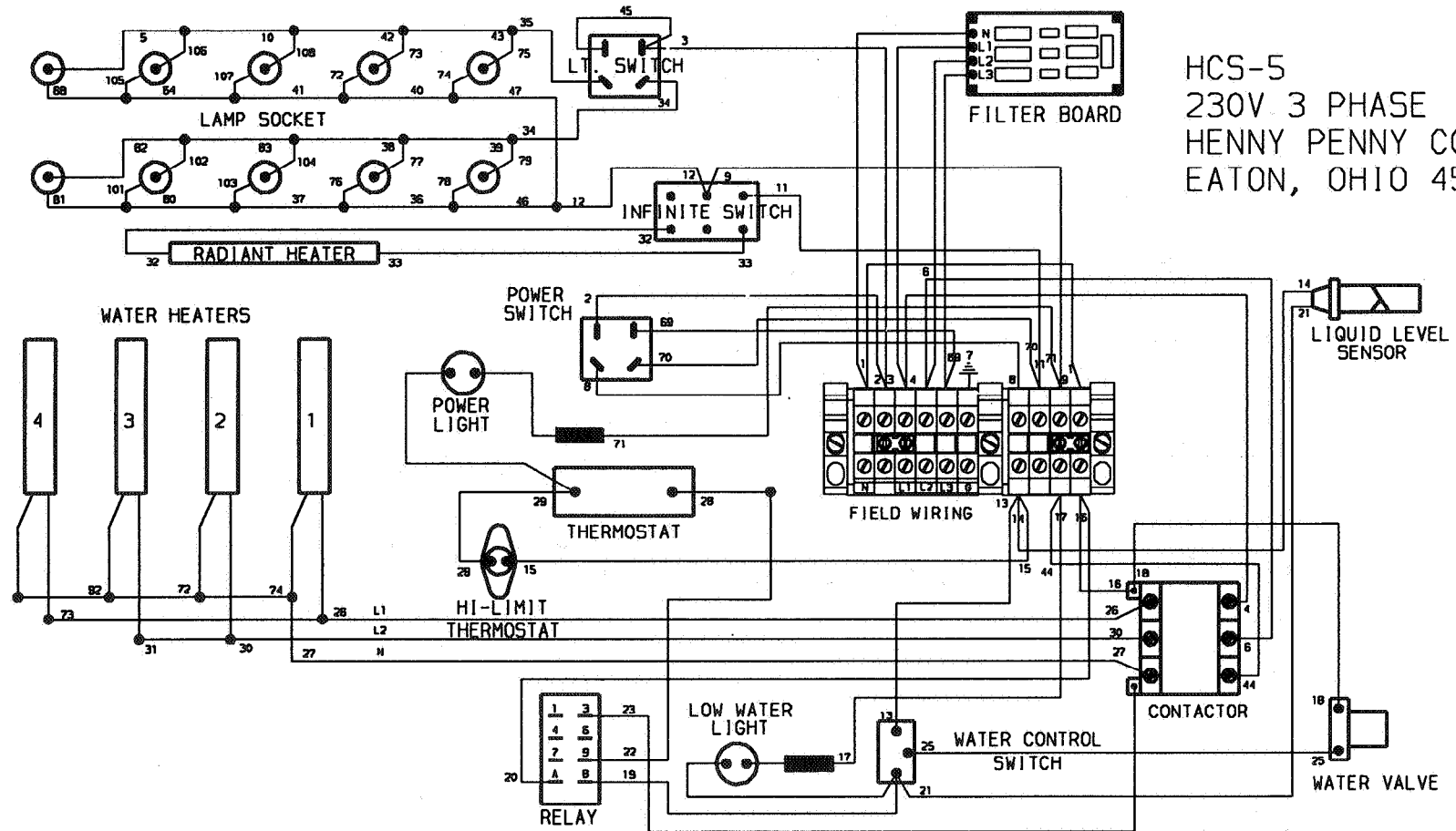
HCS-5
 120/208-240 VOLT 3 PHASE
 HENNY PENNY CORP.
 EATON, OHIO 45320



HCS-5
120/208-240 VOLT 1 PHASE
HENNY PENNY CORP.
EATON, OHIO 45320



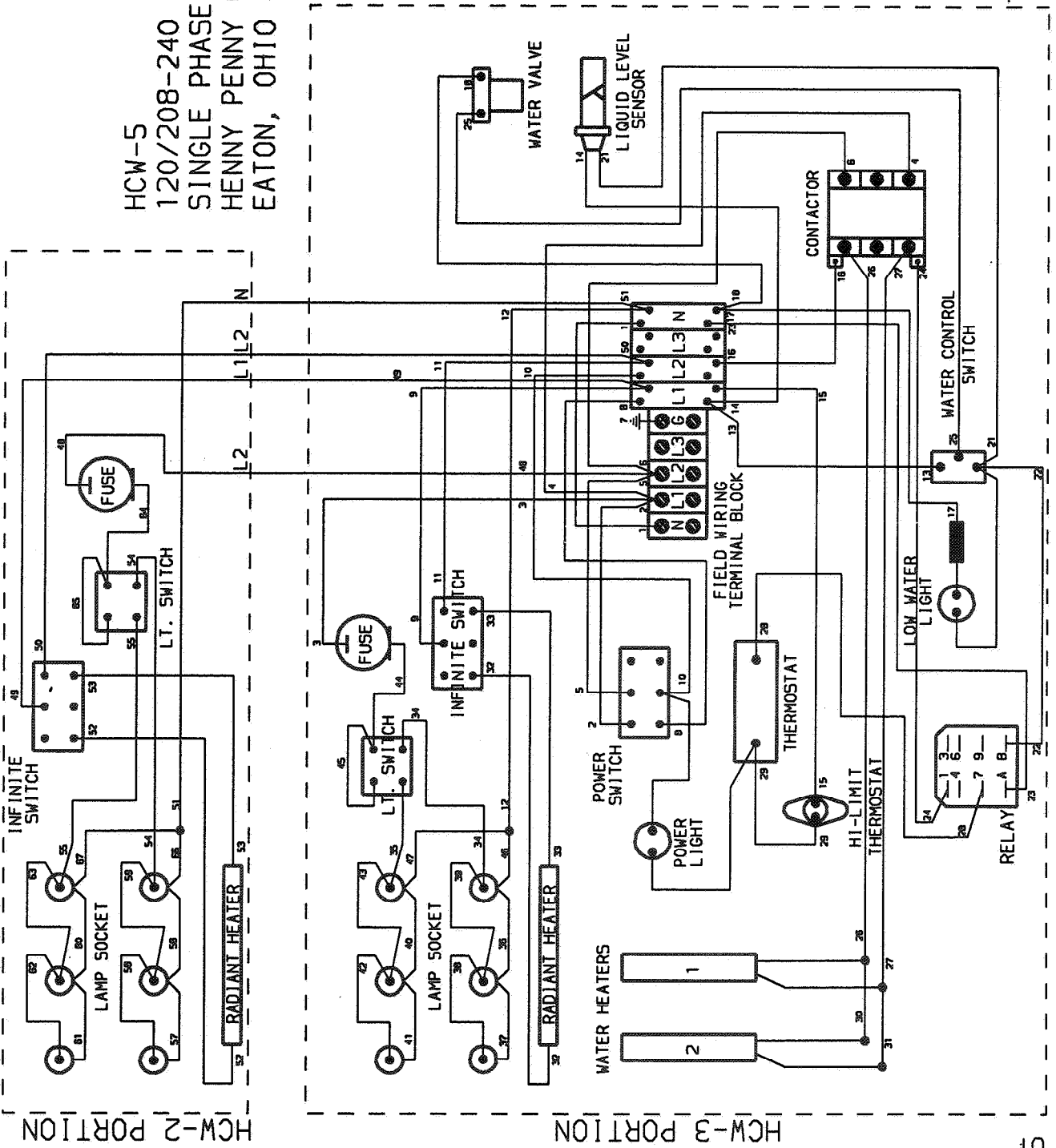
45575



HCS-5
230V 3 PHASE
HENNY PENNY CORP.
EATON, OHIO 45320

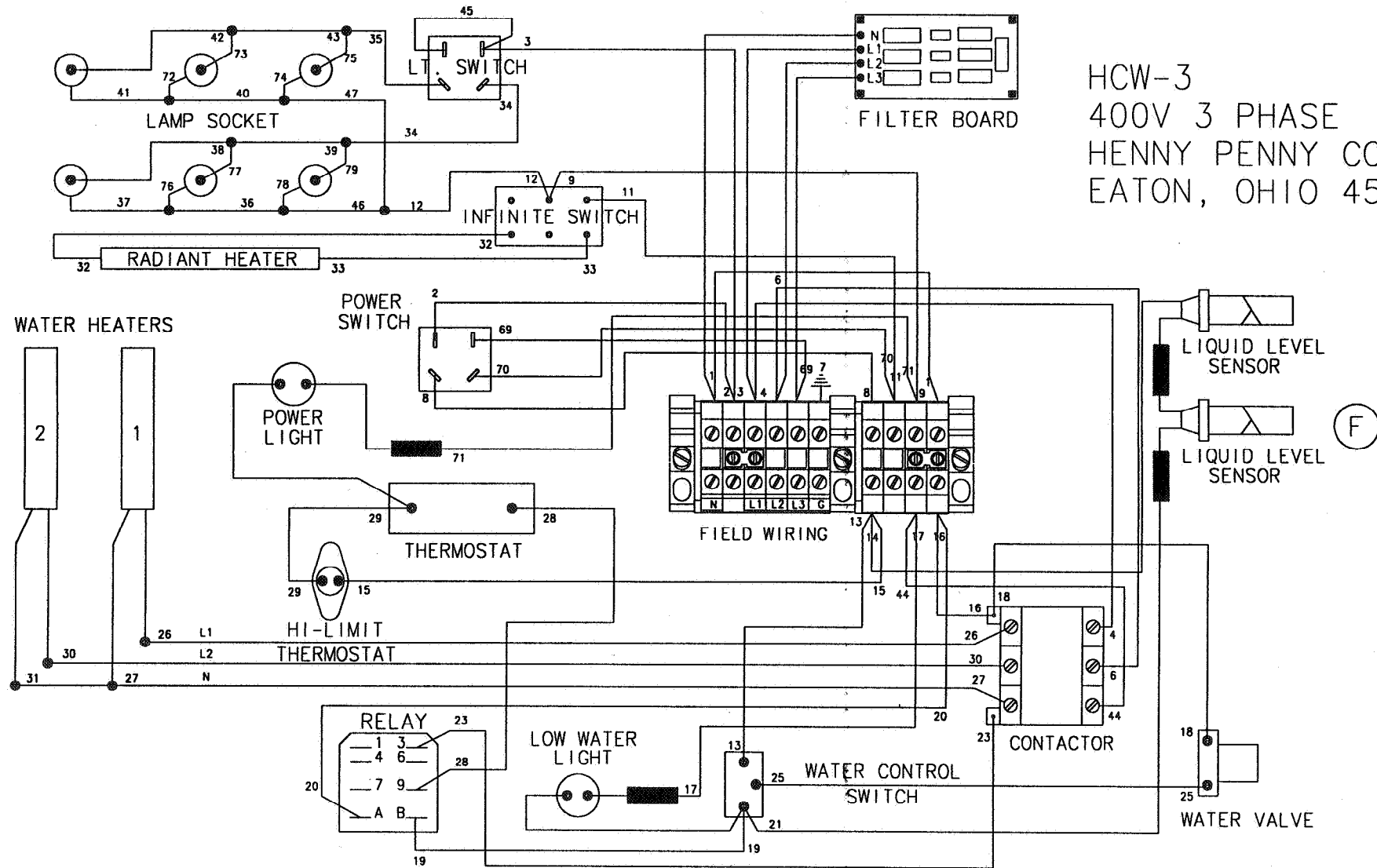
49486

HCW-5
120/208-240 VOLT
SINGLE PHASE
HENNY PENNY CORP.
EATON, OHIO 45320

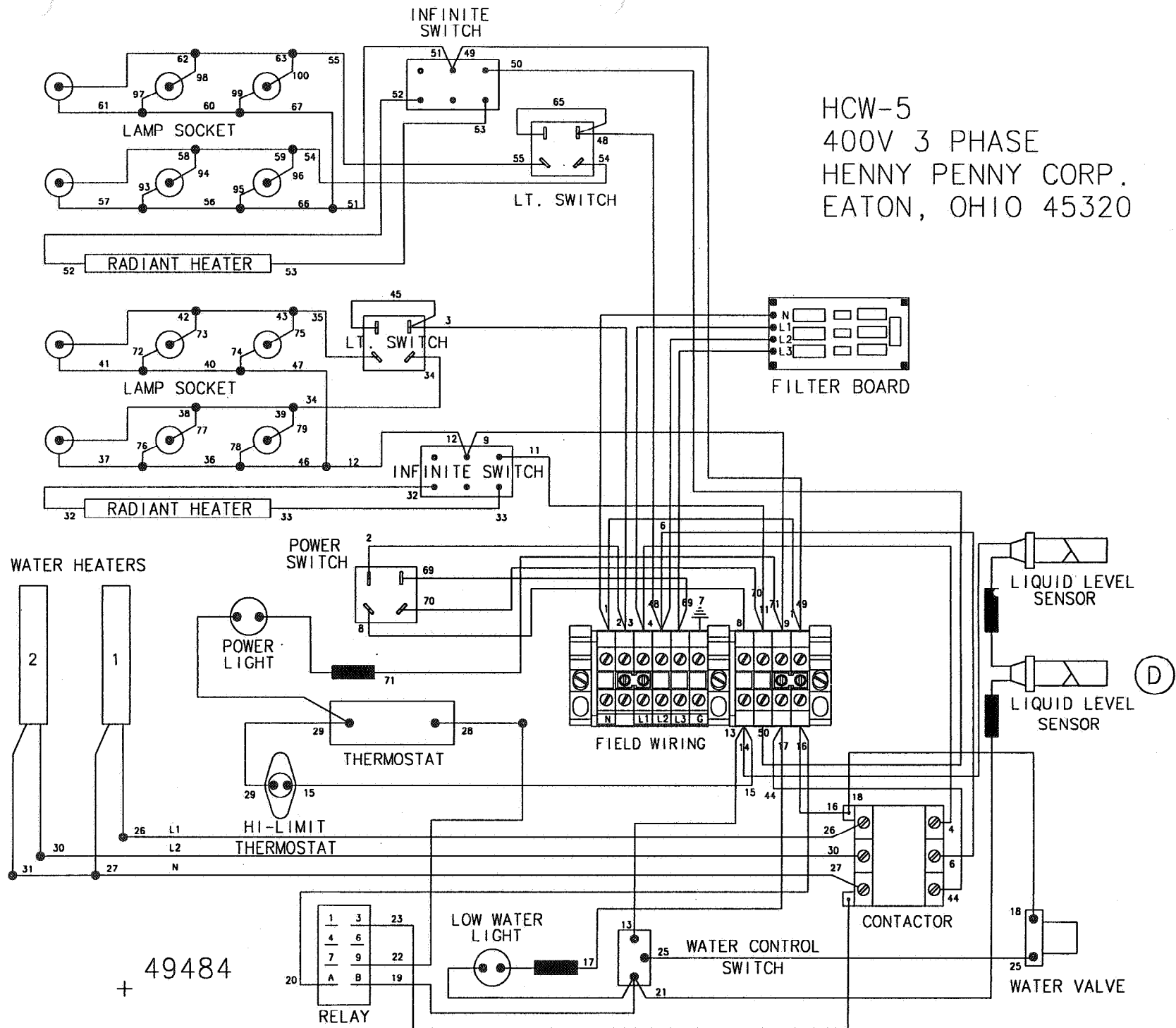


50625

+ 49483

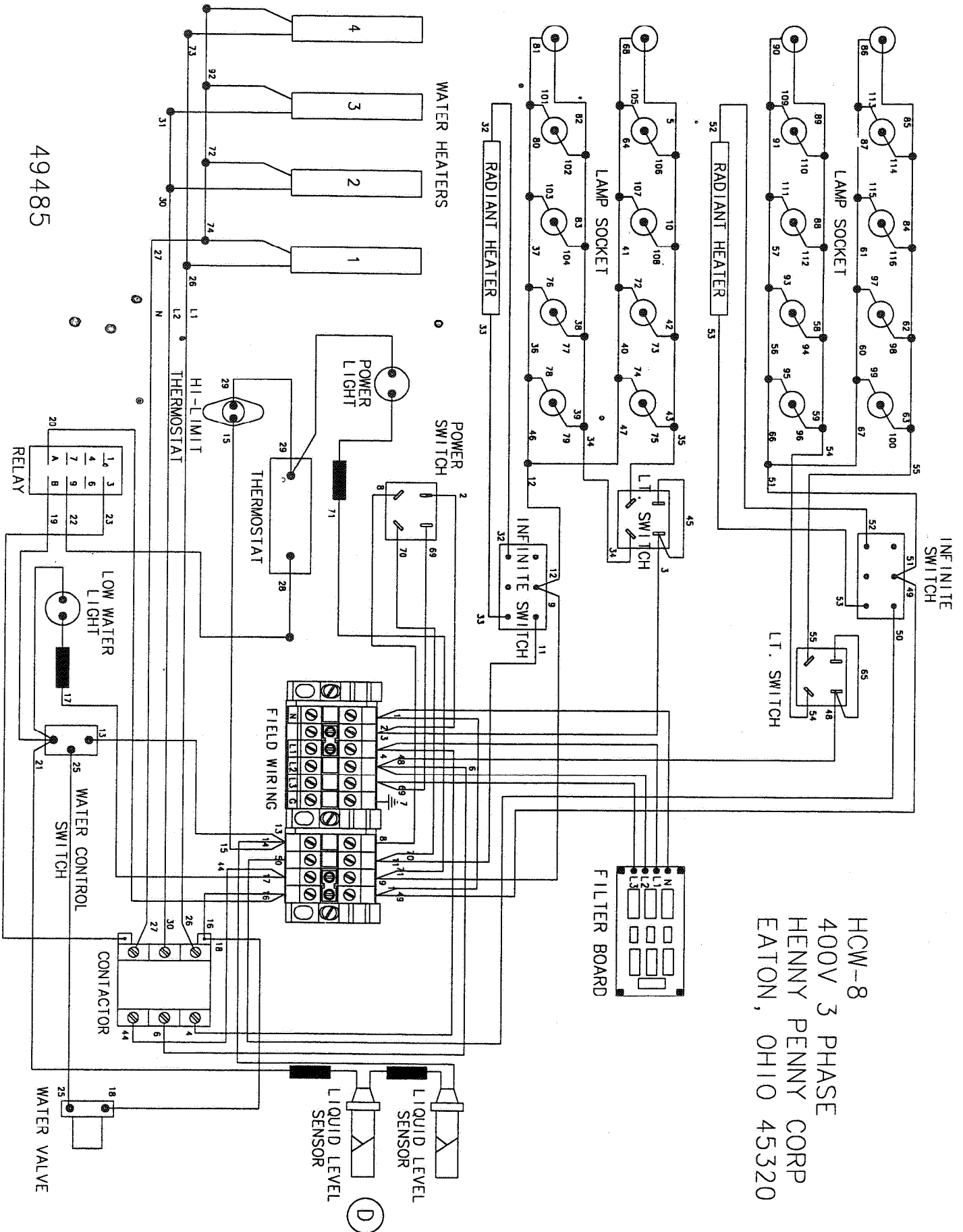


HCW-3
400V 3 PHASE
HENNY PENNY CORP.
EATON, OHIO 45320



Henny Penny

HCW-3/HCW-5/HCW-8



49485

SECTION 6. PARTS INFORMATION

6-1. INTRODUCTION

This section lists the replaceable parts of Henny Penny Model HCW-3, HCW-5, and HCW-8 Display Cabinets.

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



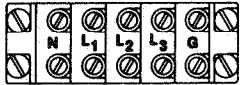

Once the parts you want to order have been found in the Parts List, write down the following information:

1. From the photograph and Parts List (SAMPLE)

Figure number 75
 Part number 25183
 Description Thermometer

2. From the date plate (SAMPLE)

Product number 05225-03
 Serial number 00155
 Phase 3
 Voltage 208

		HEATED DISPLAY CABINET HCW-5	
PRODUCT No. 05225		SERIAL No. 00155	
VOLTS 208	Hz. 60	AMPS	
WATTS 5180	WIRE	PHASE 3	
WARRANTY EXPIRES LAST DAY OF			
<div style="display: flex; justify-content: space-between;"> <div>  </div> <div> TERMINAL BLOCK (INSIDE)  </div> <div>  </div> </div>			
COMPLETE WIRING DIAGRAM ON REVERSE SIDE OF PANEL			
WARNING! VOLTAGE POTENTIAL OF L1 & L2 TO GND. CANNOT EXCEED 125 VOLTS FIELD SERVICE WIRE MUST BE RATED AT LEAST 90° C. DISCONNECT POWER SUPPLY BEFORE REMOVING ANY COVER			

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
75	25183	Thermometer	1		

Product No. 05225-03 Serial No. 00155 Phase 3 Voltage 208

6-5. PRICES

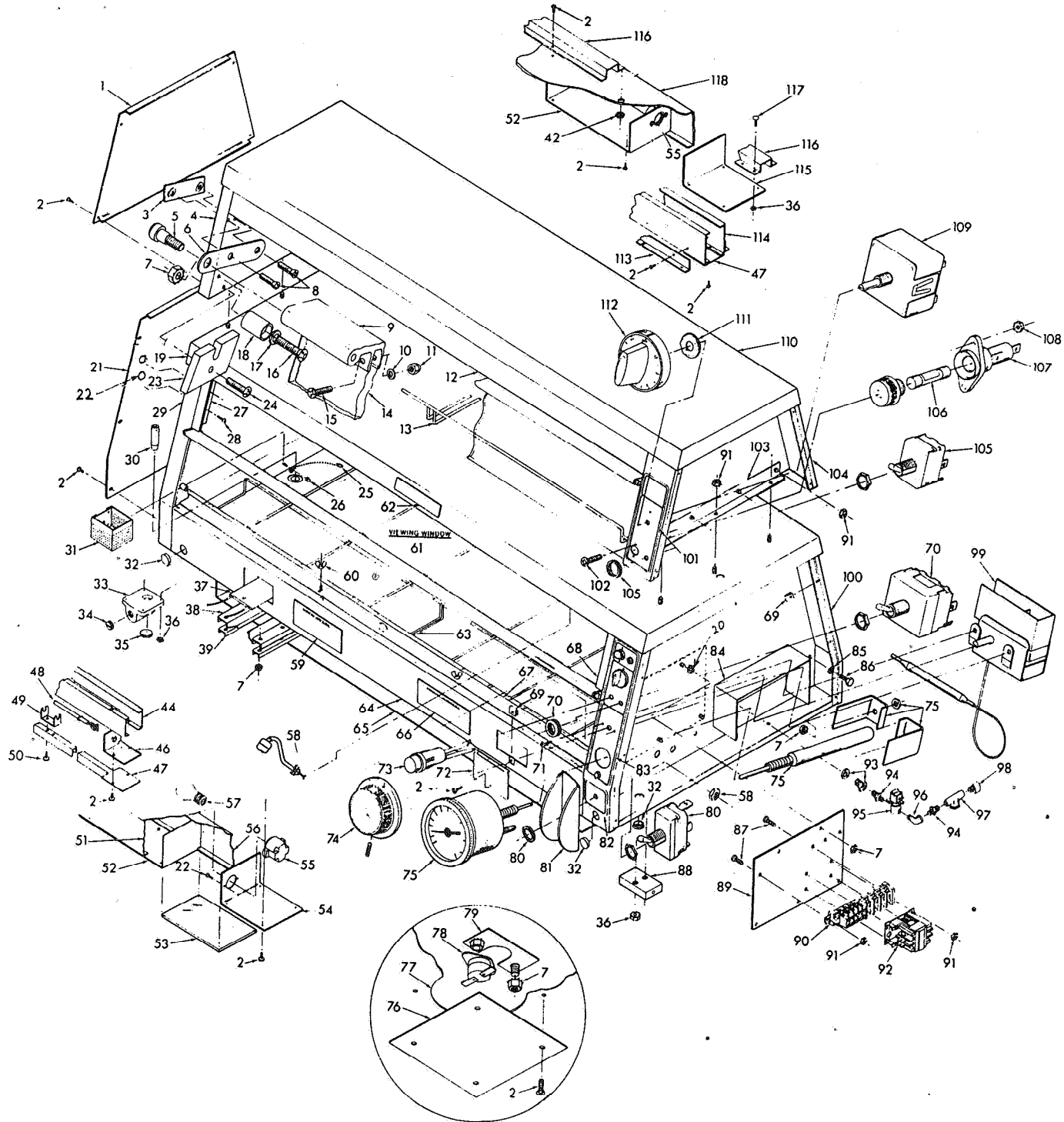
Your distributor has a priced parts list and will be glad to inform you of the cost of your parts order.

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.	
			HCW-5	HCW-8
1	22525	Panel - Top End 2	2	
2	SC02-023	Screw #8-B x 3/8" PH Thd.	*	*
3	22670	Bracket Assembly - Hinge	8	8
4	22530	End Channel - Top (1-1/2")	1	1
5	38172	Bolt - Shoulder	8	8
6	22731	Pivot - Side	8	8
7	NS02-002	Nut - 1/4-20 Hex Kep	*	*
8	SC01-032	Screw #8-32 x 5/8" PH 100 Fhd. S	*	*
9	22650	Extrusion - HCW - Door	4	-
10	LW02-006	Lockwasher - #8 Internal	16	34
11	NS03-024	Nut - (#8-32 Acorn)	16	34
12	22579	Top Decorator Panel Assembly	2	-
	38941	Top Decorator Panel Assembly	-	2
13	22558	Pan Support - Top	1	-
	38935	Pan Support - Top - HCW-8	-	1
14	22554	Door	4	-
15	SC01-096	Screw #8-32 x 5/8" PH Phd.	*	*
16	SC01-068	Screw #1/4-20 x 1" PH Fhd.	8	8
17	WA01-012	Washer	8	8
18	22455	Stop - Door	8	24
19	22599	Middle Shelf Sub-Assembly	1	-
	38973	Middle Shelf Sub-Assembly - HCW-8	-	1
20	WA01-002	Washer - Plate - Electric Component	5	5
21	22519	Panel - End	2	2
22	NS03-014	Nutsert #8	4	4
23	22088	Support - Rack	2	2
24	SC01-074	Screw #10-32 x 3/4" PH Thd.	2	2
25	22802	Retaining Chain Assembly	1	1
26	NS03-016	Nut (#6-32 x 3/4" PH Thd.	1	1
27	41557	Viewing Panel Brkt. Assembly	2	2
28	SC01-053	Screw #8-32 x 3/4" PH Thd.	*	*
29	22886	End Channel - Bottom (1-1/2")	1	1
30	28071	Tube - Overflow	1	1
31	22797	Screen Assembly	1	1
32	PL01-006	Plug (1-1/8" Dia.)	3	3
33	22472	Block - Drain	1	1
34	FP01-009	Plug (3/4" Pipe) - Brass	1	1
35	FP01-021	Plug (1" Pipe)	1	1
36	NS02-006	Nut - #10-24 Hex Keps	*	*
37	22648	Strip Heater (230 volt, 1020 watt) - Specify	2	4
38	22649	Strip Heater (208 volt, 1020 watt) - Specify	2	4
39	22429	Brace - Heater Clamp	4	8

6-8. PARTS LIST (continued)

Item No.	Part Number	Description	Qty.	
			HCW-5	HCW-8
44	28090	Reflector - Heater Housing	1	-
	39987	Reflector - Heater Housing - HCW-8	-	1
46	22536	Cover - Terminal	4	4
47	22578	Deflector - Heater	1	-
	39935	Deflector - Heater - HCW-8	-	1
48	22644	Heater - Radiant - Lower (230 volt, 1000 watt) - Specify	1	-
	22645	Heater - Radiant - Lower (208 volt, 1000 watt) - Specify	1	-
	38955	Heater - Radiant - Lower (230 volt, 2000 watt) - Specify	-	1
	38786	Heater - Radiant - Lower (208 volt, 2000 watt) - Specify	-	1
	22646	Heater - Radiant - Upper (230 volt, 400 watt) - Specify	1	-
	22647	Heater - Radiant - Upper (208 volt, 400 watt) - Specify	1	-
	38954	Heater - Radiant - Upper (230 volt, 800 watt) - Specify	-	1
	38801	Heater - Radiant - Upper (208 volt, 800 watt) - Specify	-	1
49	22629	Bracket - Heater Support	2	6
50	SC01-023	Screw #8-AB x 1/2" PH Phd.	*	*
51	22548	Ceiling Panel - Bottom	1	-
	54273	Ceiling Panel - Bottom	-	1
52	23517	Mounting Plate - Lamp Socket	8	16
53	22679	Glass with Silicone	12	20
54	23515	Mounting Plate - Lamp Socket	4	4
55	28294	Socket - Light	12	20
	54041	Socket - Light - CE	12	20
56	22546	Side Plate - Light Box	2	-
	38669	Side Plate - Light Box	-	2
57	BL01-004	Light Bulb - 120 volt, 60 watt	12	20
58	33028	Float Switch - S.S.	1	1
59	22617	Plate - Cleaning Instructions	1	1
60	NS03-003	Nut #10-34 Wing	4	5
61	22734	Viewing Panel	2	-
	41558	Viewing Panel	-	4
	41559	Viewing Panel	-	2
62	22795	Label - Use Max. 60 W	1	1
63	22678	Water Pan Grid	1	3
64	22861	Base - Water Pan	1	-
	54267	Base - Water Pan - HCW-8, SN: AR009IH & Above	-	1
	38991	Base - Water Pan - HCW-8, SN: AR008IH & Below	-	1
65	22590	Cover - Wire	1	-
	38699	Cover - Wire - HCW-8	-	1
66	22618	Plate - Operating Instructions	1	1
67	22560	Pan Support - Bottom	1	-
	54263	Pan Support - Bottom - HCW-8	-	1
68	41556	Viewing Panel Bracket Assembly (R.H.)	2	2
69	NS03-017	Nut - #8 U-Type Clip	*	*
70	22604	Switch Assembly - Power	1	1

6-8. PARTS LIST (continued)

Item No.	Part Number	Description	Qty.	
			HCW-5	HCW-8
71	SC01-023	Screw #6-32 x 1/4" PH Rhd,	2	2
72	22589	Plate - Access	2	4
73	16624	Light Indicator	2	2
74	16731	Knob - Thermostat	1	1
75	25183	Thermometer	1	1
76	22509	Plate - Access	1	1
77	22526	Pan - Bottom	1	-
	38707	Pan - Bottom - HCW-8	-	1
78	22601	High Limit	1	1
79	22514	Bracket - High Limit Clamp	1	1
80	22673	Switch - 3 Position	1	1
81	15302	Guard - Switch	1	1
82	22815	Decal - Water Control Switch	1	1
83	22814	Decal - Bottom Control Panel	1	1
84	22667	Guard - Splash	1	1
85	LW02-004	Lockwasher (1/4" ext.)	*	*
86	SC01-022	Screw #1/4-20 x 3/4"	8	8
87	SC01-002	Screw #10-32 x 1/2" PH Truss Hd.	2	2
88	22588	Mounting Block - Thermometer	1	1
89	22641	Plate - Electric Component	1	1
90	22607	Terminal Block Assembly	1	1
91	NS02-001	Nut #10-32 Hex Keps	*	*
92	19405	Contactor	1	1
93	FPO1-013	Bulkhead Adaptor	1	1
94	FPO1-012	Nipple - Reducing	2	2
95	25147	Valve - Solenoid	1	1
	49461	Valve - Solenoid - CE	1	1
96	FP01-014	Elbow (1/8" Brass)	1	1
97	25208	Strainer - Water	1	1
98	FP05-005	Elbow (1/4 NPT to 1/4 NPT)	1	1
99	27868	Thermostat Control	1	1
100	22886	End Channel (3 1/2")	1	1
101	22813	Decal - Top Control Panel	1	1
	61524	Decal - Top Control Panel - Pollo Loco	1	1
102	SC01-113	Screw - #6-32 x 1/2" PH Phd.	4	4
103	22508	Angle - Channel Mount (Upper)	2	2
104	22892	End Channel Assembly (3 1/2" Top)	1	1
105	22198	Switch - Power	2	2
106	EF02-007	Fuse (15 amp)	2	2
107	EF02-006	Fuse Holder	2	2
108	NS02-005	Nut - #6-32 Hex Keps	4	4
109	23560	Infinite Regulator	2	2
110	22615	Top Cap Assembly	1	-
	38972	Top Cap Assembly - HCW-8	-	1

6-8. PARTS LIST (continued)

Item No.	Part Number	Description	Qty.	
			HCW-5	HCW-8
111	EF02-011	Nut - Infinite Regulator	2	2
112	22046	Knob - Infinite Switch	2	2
113	22543	Support - Glass	2	-
	38721	Support - Glass - HCW-8	-	2
114	22549	Heater Housing - Upper	1	-
	38940	Heater Housing - Upper - HCW-8	-	1
115	22539	Plate - Cover	4	4
116	22544	Hat Section	4	-
	38727	Hat Section - HCW-8	*	4
117	SC01-015	Screw - #10-24 x 1/2" Carriage	*	*
118	22547	Ceiling Panel - Top	1	*
	54275	Ceiling Panel - Top - HCW-8	-	1
119	34528	Relay - 120 Volf (Not Shown)	1	1
	30728	Relay - 240 Volt (Not Shown)	1	1
120	51068	EMC Filter - CE (Not Shown)	1	1
121	48369	Switch Cover - CE (Not Shown)	4	4
122	56624	Backflow-Prevent Assy - Complete (Not Shown)	1	1

HCW-8 Only Parts List (not shown)

54193	Brace Weldment Upper w/Rack Support	2
54197	Brace Weldment - Upper	2
38774	Door,Assembly - 30" - Middle - Top	2
38742	Door - 30" - Middle - Top	2
38773	Extrusion - 30" - Middle - Top	2
38926	Door Pin	8
38743	Door Assembly - 30" - End - Top	4
38737	Door Extrusion - 30" - End - Top	4
38742	Door - 30" - End - Top	4
38745	Door Assembly - 36" - End - Bottom	4
38740	Door - 36" - End - Bottom	4
38739	Extrusion - 36" - End - Bottom	4
54195	Brace Weldment - Lower	4
38744	Door Assembly - 18 3/8" - Middle - Bottom	2
38741	Door - 18 3/8" - Middle - Bottom	2
38738	Extrusion - 18 3/8" - Middle - Bottom	2
38705	Insulation - Top	1
38702	Insulation - Bottom	1
NS02-006	Nut #10-24 Keps	*
NS03-023	1/4-20 Acorn Nut - Door Stop	16
WA01-013	Washer - 1/4" - Door Stop	16

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.

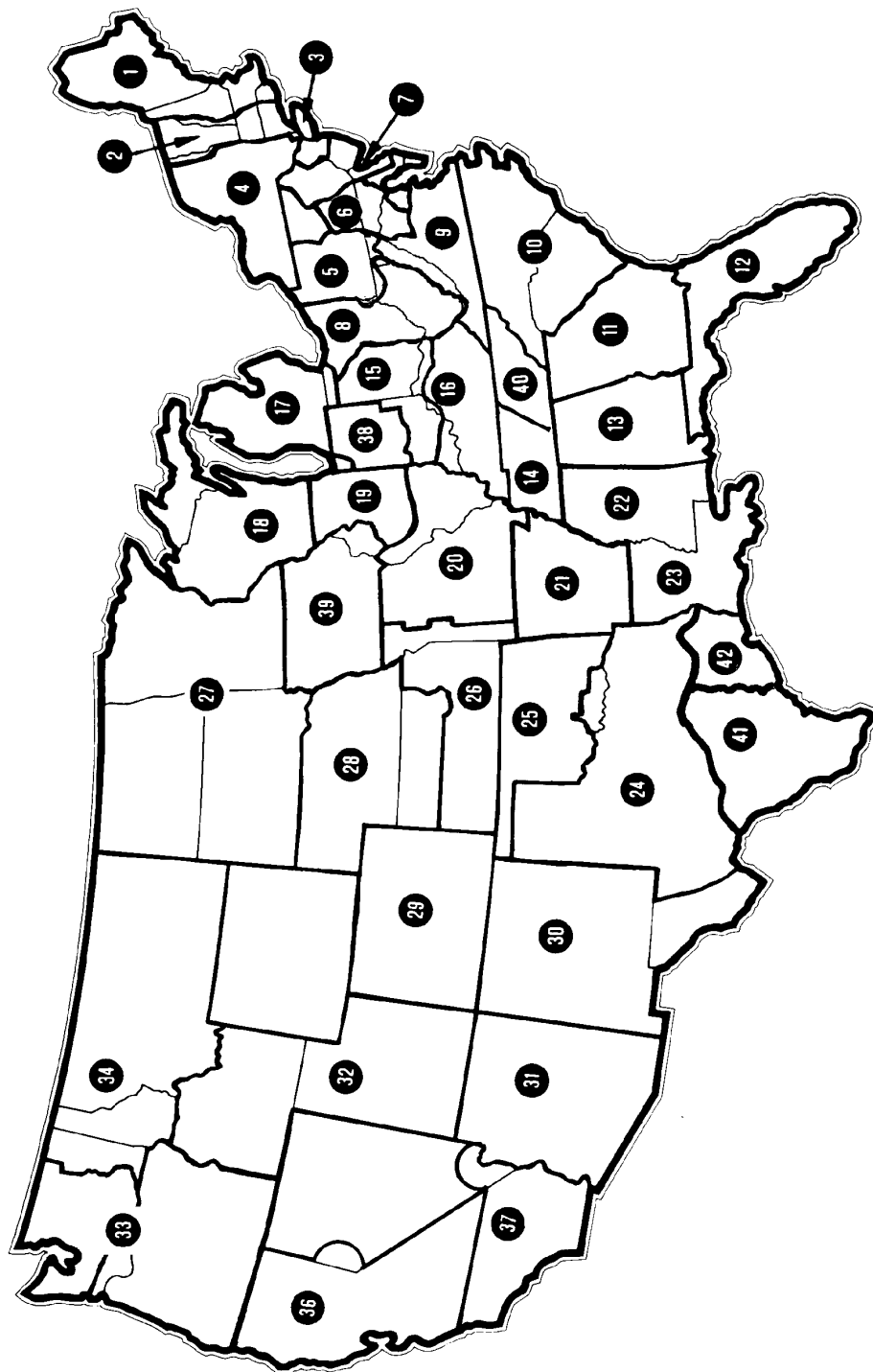
0 TO 3 YEARS: During this time, any frypot that fails due to manufacturing or workmanship issues will be replaced at no charge for parts, labor, or freight. Henny Penny will either install a new frypot at no cost or provide a new or reconditioned replacement fryer at no cost.

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.



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

- | | | | |
|--|--|--|--|
| <p>1. General Services
100 Hicks Ave.
Medford, MA 02155
(800) 233-1033</p> <p>2. Art Cole Associates
Golden Street
Industrial Park
Meriden, CT 06450
(203) 237-7177</p> <p>3. Globe-Monte Metro, Inc.
47-02 Metropolitan Avenue
Ridgewood, NY 11385
(718) 786-5760</p> <p>4. Guertin Dist. Inc.
5 Technology Drive
East Syracuse, NY 13057-9713
(315) 437-4928
(800) 468-6336</p> <p>5. Kreiser Distributing Co.
13800 Lincoln Highway
N. Huntingdon, PA 16652
(724) 863-3360</p> <p>6. AFS Equipment Company
9130-X Red Branch Road
Columbia, MD 21045
(410) 964-3770
(800) 969-3770</p> <p>7. HP Sales & Service Co.
200 Rittenhouse Circle, 4-East
Bristol, PA 19007
(215) 785-3250
NJ Watts (800) 477-4379</p> <p>8. Astro Food Equipment
7901 Old Rockside Rd.)
Independence, OH 44131
(216) 619-8821
(800) 367-4237</p> <p>9. Carlisle Food Systems, Inc.
11020 Lakeridge Pkwy.
Ashland, VA 23005
(804) 550-2169</p> <p>10. Price-Davis, Inc.
Route 1, Highway 27
Iron Station, NC 28080
(509) 928-8815
(704) 732-2236
(800) 456-1014</p> <p>11. Big A Distributors, Inc.
P.O. Box 1283
Forest Park, GA 30051
(404) 366-6510
(800) 222-0298</p> <p>12. W.H. Reynolds Distributors, Inc.
4817 Westshore Blvd.
Tampa, FL 33609
(813) 873-2402
Miami-(954) 845-0841
Jacksonville-(904) 781-9054
FL Watts (800) 282-2733</p> <p>13. Ber-Vel Distributing Co. Inc.
P.O. Box 9943
Birmingham, AL 35220
(205) 681-1855</p> | <p>14. Barnett Supply
2089 York Ave.
Memphis, TN 38104
(901) 278-0440
Nashville, TN
(615) 242-6451</p> <p>Scotsman Supply
516 5th Ave., South
Nashville, TN 37203
(615) 242-6451</p> <p>15. St. Clair Supply Company
231 East Main Street
Eaton, OH 45320
(937) 456-5500
(800) 762-2968</p> <p>16. Dine Equipment Co.
3110 Preston Hwy.
P.O. Box 34038 zip 40232
Louisville, KY 40213
(502) 637-3232
FAX (502) 637-5177</p> <p>17. United Marketing Assoc.
11877 Belden Court
Livonia, MI 48150
(734) 261-5380</p> <p>18. T&H Distributors
1235 Parkview
Green Bay, WI 54304
(920) 339-9838</p> <p>19. Food Service Solutions, Inc.
1682 Barclay Blvd.
Buffalo Grove, IL 60089
(847) 459-8040
(847) 459-7942</p> <p>20. MEC
2511 Cassens Dr.
Fenton, MO 63026-2547
(636) 343-0664
(800) 397-1515</p> <p>21. Delta Supply Co., Inc.
3315 W. Roosevelt Rd.
Little Rock, AR 72204
(501) 664-4326</p> <p>22. Dixie Supply
490 Julianne St.
Bldg. A-2
Jackson, MS 39201
(601) 354-3025</p> <p>23. Beaulieu Refrigeration Inc.
200 North Luke St.
Lafayette, LA 70506
(337) 235-9755</p> <p>24. S.L.E. Corporation
1110 Avenue "H" East
Arlington, TX 76011
(817) 640-7999</p> <p>25. Brooks Industries
4420 S.W. 29th St.
Oklahoma City, OK 73119
(405) 685-7200</p> <p>26. B & D Dist.
19915 W. 161st St.
Suite D
Olathe, KS 66062
(913) 768-8588
FAX 913-768-8855</p> | <p>27. PHT Systems
1801 Highway 8
Suite 120
New Brighton, MN 55112
(651) 639-0368</p> <p>28. Mid-Nebraska Restaurant Supply Co.
1415 S. Webb Road
Grand Island, NE 68802
(308) 384-5780</p> <p>29. Robert G. Wood & Co.
2080 W. Cornell Ave.
Englewood, CO 80110
(303) 761-0500
(800) 358-3061</p> <p>30. Open Territory</p> <p>31. CPE-USALCO
1310 West Drivers Way
Tempe, AZ 85284
(480) 496-6995</p> <p>32. National Equipment Corp.
242 West-3680 South
Salt Lake City, UT 84115
(800) 266-5824
(800) 955-9202</p> <p>33. The Nicewonger Co.
19219 West Valley Hwy
Suite M103
Kent, WA 98032
(800) 426-5972
(425) 656-0907 FAX</p> <p>34. Tri-State Market Supply
11115 E. Montgomery, Suite A
Spokane, WA 99206
(509) 928-8815
(877) 828-4268</p> <p>36. Western Pacific Distributors, Inc.
19422 Cabot Boulevard
Haywood, CA 94545
(510) 732-0100</p> <p>37. Don Walters Company
2121 S. Susan Street
Suite A
Santa Ana, CA 92704
(714) 979-5863</p> <p>38. Troyer Foods, Inc.
17141 State Route 4
Goshen, IN 46526
(219) 533-0302</p> <p>39. Tri-City HP, Inc.
527 West Fourth St.
Davenport, IA 52801
(319) 322-5382</p> <p>40. Certified Commercial Service & Equipment (CCSE)
6031-A Industrial Heights Drive
Knoxville, TN 37909
(865)-546-8778</p> <p>41. Gower Distributors, Inc.
P.O. Box 4804
Box 216K Rt. -4
Victoria, TX 77903
(361) 573-9777</p> | <p>42. Top-Line Distributors
1501 College Ave.
Houston, TX 77585
(713) 946-6008</p> <p>43. DSL Inc., Canada
14520 128th Ave.
Edmonton, Alberta
Canada T5L3H6
(403) 452-7580
(Alberta, British Columbia, Manitoba, Saskatchewan, Yukon, & N.W. Territories)</p> <p>44. Taylor Freezers, Inc.
52 Armthorpe Rd.
Brampton, Ontario
Canada L6T5M4
(905) 790-2211
(Ontario, Montreal, and Maritime Provinces)</p> <p>45. Bazinet Taylor Ltee.
4750 Rue Bourg
Ville St. Laurent
Quebec, Canada H5T 1J2
(514) 735-3627
(Quebec only)</p> |
|--|--|--|--|

If Further Assistance Is Needed Please Contact: Henny Penny Corporation
1219 U. S. Route 35 West
Eaton, Ohio 45320
1-800-417-8417
Fax 1-800-417-8402



Henny Penny International Distributor Network

Revised 3/00

Henny Penny International Distributor Network

- | | | | |
|---|--|---|--|
| <p>U.S. Headquarters
Henny Penny Corporation
1219 U.S. Route 35 West
Eaton, OH 45320 USA
Telephone: 937-456-8417
Fax: 937-456-1860</p> | <p>10. Brazil
Pesin Equipment Food Service
R. Olavo Bilac 188/198
Sao Caetano Do Sul - SP
Brazil
Telephone: 55-11-7690-1470
Fax: 55-11-7690-1466</p> | <p>21. Estonia
Sisustaja As
Tihniku 5
11625 Tallinn, Estonia
Telephone: 372-6502300
Fax: 372-6502301</p> | <p>31. Iceland
A. Karlsson H. F.
Brautarholt 28
105 Reykjavik, PO Box 167
Iceland
Telephone: 354-560-0900
Fax: 354-560-0901</p> |
| <p>1. Representative Office
Henny Penny Corporation
Representative Office
Parc d'Entreprises de
l'Esplanade
2bis Rue Paul Henri Speak
Saint Thibault des Vignes
77462 Lagny sur Mame Cedex,
France
Telephone: 33 (1) 60075600
Fax: 33 (1) 60071489</p> | <p>11. Bulgaria
E.C.E. - CAIX
23A Rue Oborichte
Sofia 1604, Bulgaria
Telephone: 19-359-2-946-1479
Fax: 19-359-2-946-1669</p> | <p>22. Finland
Monilaite Oy
P.O. Box 27
Salpakuja 6
SF-01200 Vantaa, Finland
Telephone: 358-9-877-0100
Fax: 358-9-877-01099</p> | <p>32. India
AISHWARYA
Trust Complex, 10 OVG Rd
Basavanagudi
Bangalore 560004, India
Telephone: 91-80-667-7576
Fax: 91-80-667-7576</p> |
| <p>2. U.S. Export Centers
Feco International Company
20 North San Mateo Drive,
Suite 9
San Mateo, CA 94401 USA
Telephone: 415-348-3499
Fax: 415-348-3575</p> | <p>12. Chile
IMAHE
Manuel Montt 1154 Providencia
Santiago, Chile
Tel: 562-341-4953/5707
Fax: 562-274-8567</p> | <p>23. France
Diffusion International de
Materiel (DIM)
Parc d'activite Clemenceau
Chemin du Chateau d'Eau
B.P. 4009
59704 Marcq-En-Baroeuil
Cedex, France
Telephone: (33) 20890000
Fax: (33) 20727355</p> | <p><u>Int'l. Refrigeration Corp</u>
7 Netaji Subhash Marg
Darya Ganj
New Delhi 110002, India
Telephone: 91-11-3275651
Fax: 91-11-6221827</p> |
| <p>3. Caribbean Islands & Central America (excluding Puerto Rico)
Total Equipment Suppliers
9550 NW 41st St.
Miami, FL 33178
Telephone: 305-718-9550
Fax: 305-718-9505</p> | <p>13. China
Bonny Foodservice Products
Flat C, 8/F, Yeung Yiu Chung
Industrial Bldg., No. 20
Wang Hoi Rd.
Kowloon Bay, Kowloon Hong Kong
Telephone: 852-796-5616
Fax: 852-799-8490</p> | <p>24. Germany
Sesjak KG
Wullener Feld 9a
D-58454 Witten
Germany
Telephone: 49-2302-697077
Fax: 49-2302-698451</p> | <p>33. Indonesia
P.T. Gema
JL. Raya Boulevard Raya
Block IOA 2 No. 27
Kelapa Gading Permai
Jakarta 14240, Indonesia
Telephone: 62-21-4532077
62-21-4508910
Fax: 62-21-4532586/4530777</p> |
| <p>4. Algeria
SOMAB
Y1 Rue Mahmoud Boudjatit
(Oasis) Ager, Algeria
Tel: 213-21-23-3051/3052
Fax: 213-21-23-3161</p> | <p>14. Colombia
Industrial Taylor Ltda.
Transversal 93, Numero 64-24
Apartado Aereo 95075
Bogota D.E., Colombia
Telephone: 57 (1) 4340016
Fax: 571-223-2642</p> | <p>25. Ghana
DRT Ghana
E6619 Ablade Road
Kanda Estate
P.O. Box C2074
Accra-Cantonments, Ghana
Telephone: 233-2123-3949
Fax: 233-2123-1380</p> | <p>34. Ireland
Martin Food Equipment Ltd.
Gaskin Business Park
Coes Road
Dundalk, Louth County
Ireland
Telephone: 353-42-30366
Fax: 353-42-30370</p> |
| <p>5. Argentina
Oditec S.A.
Augustin Alvarez 2128
1602 Florida
Buenos Aires, Argentina
Telephone: (541) 796-0820
Fax: (541) 796-2009</p> | <p>15. Croatia
New Rok
Opatija M. Tita 15
51410 Opatija, Croatia
Telephone: 385-51-701-251
Fax: 385-51-701-251</p> | <p>26. Greece
Domestica S.A.
65 Stournara Str.
Athens 10432, Greece
Telephone: 30-15-24-30-14/15
Fax: 30-15-22-91-58</p> | <p>35. Italy
Allegra SRL
Corso Matteotti, 5 - 10121
Torino, Italy
Telephone: 39-011-540264
Fax: 39-011-533779</p> |
| <p>6. Australia
J.L. Lennard Pty. Ltd.
937-941 Victoria Rd.
West Ryde NSW 2114
Sydney, Australia
Telephone: 617-3272-4744
Fax: 617-3272-4799</p> | <p>16. Cyprus
AMF Chistofides Ltd.
104A Prodomos Str.
P.O. Box 25100
Nicosia, Cyprus
Telephone: 357-2-454-380
Fax: 357-2-454-088</p> | <p>27. Guam
Pacific Technical Service, Inc.
New Commercial Building
#979 Rt. 16, Suite B-3
Barrigada, Guam 96913
Telephone: 671-0632-5000
Fax: 671-632-3333</p> | <p>36. Japan
Toei Kogyo Co. Ltd.
4F, Nissay Nishi-Gotanda
Building 24-5
Nishi-Gatanda 7-Chome
Shinagawa-ku, Tokyo 141-0031
Japan
Telephone: 813-3779-1081
Fax: 813-3779-1638</p> |
| <p>7. Bahrain
Mohammed Jalal Catering
Old Palace Road
P.O. Box 1335
Manama, State of Bahrain
Telephone: 973-53-45-39
Fax: 973 53-14-78</p> | <p>17. Czech Republic
Citius
Argentinska 20
CZ 4170 00 Pragues 7
CZECH REPUBLIC
Telephone: 420-2-667-10-561
Fax: 420-2-667-10-557</p> | <p>28. Holland
Englelen-Heere B.V.
Straatveg 85, Postbus 35020
3005 DA Rotterdam, Holland
Telephone: 311-042-23077
Fax: 311-042-23435</p> | <p>37. Jordan
Awar Trading Est
PO Box 962227
Amman 11196, Jordan
Telephone: 962-6-55-19-610
Fax: 962-6-55-19-605</p> |
| <p>8. Bangladesh
Puffin International Ltd.
3691B Elephant Rd.
Swarankika Plaza
4th Floor-Dhaka 1205
Dhaka, Bangladesh
Telephone: 8802-863117
Fax: 880-2-867563</p> | <p>18. Denmark
Inter-Gastro A.S.
Midtager 18
2605 Brondby
Denmark DK2605
Telephone: 45-43292000
Fax: 45-43292001</p> | <p>29. Hong Kong
Bonny Foodservice Products
Flat C, 8/F, Yeung Yiu Chung
Industrial Building #20
Wang Hoi Road
Kowloon Bay, Kowloon,
Hong Kong
Telephone: 852-796-5616
Fax: 852-799-8490</p> | <p>38. Korea
Ohjin Corporation
3rd Floor, Hee Jung Building
1635-0 Seocho-dong
Seocho-ku
C.P.O. Box 3252
Seoul 137-070, Korea
Telephone: 82-2-5850441
Fax: 82-2-5874197</p> |
| <p>9. Belgium
Engelen-Heere N.V.
Industriepark Terbekehof
Fotografielaan 14
B-2610 Antwerpen (Wilrijk)
Telephone: 323-825-5577
Fax: 323-825-3702</p> | <p>19. Ecuador
Equindeca Cia. Ltda.
Hotel El Conquistador
Gran Colombia 6-65
Cuenca, Ecuador
Telephone: 593-7-831788
Fax: 593-7-843221</p> | <p>30. Hungary
Hotex Service
H-2094 Nagykovacsi
Kossith Lajos u. 1.
Hungary
Telephone: 36-263-56653/89463
Fax: 36-26389463</p> | <p>39. Kuwait
Mabrook Hotel Supplies Co.
PO Box 43832 Hawalli
32053 Kuwait
Telephone: 965-481-8242
965-483-01648
Fax: 965-483-4314</p> |
| | <p>20. Egypt
Con Trade Centre
3A Ramsis Street
Maarof Building #83 & #62
Cairo, Egypt
Telephone: 20 (2) 770642/762551
Fax: 20 (2) 756258</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
41. **Lithuania**
Master Group Baltic Master
Darius Ir Girena 175
2038 Vilnius, Lithuania
Telephone: 3702-306-528/529
Fax: 3702-306-533
42. **Malaysia**
SCC Corp. Sdn. Bhd.
19-21 Jalan Hujan
Taman Overseas Union
58200 Kuala Lumpur,
Malaysia
Telephone: 60-3-77828384
Fax: 60-3-77818561
43. **Malta**
C & H Bartoli Ltd.
232 The Strand
Gzira Gzros, Malta
Telephone: 356-342-584
Fax: 356-342-569
44. **Mauritius Island**
(Mauritius, Reunion Island,
Seychelles)
Hassam Moussa Rawat
10 Bourbon Street
P.O. Box 492
Port Louis, Mauritius Island
Telephone: 160 (230) 2080024
Fax: 160-230-2080147
45. **Mexico**
Central Mexico Metro Mexico City
Cavimex S.A. de C.V.
Revillagigedo No. 61 Col Centro
Mexico, D.F. 06070
Mexico
Telephone: 525-521-4200
Fax: 525-510-2791
- Pacific
Micro Herros De Occidente,
S.A. de C.V.
Av. Juan Palamar y Arias
#83 Col. Jardines Vallarta
Zapopan, Jalisco, Mexico
C.P.45020
Mexico: 52-3-629-54-05
Fax: 52-3-673-29-43
- Southeast
Equipo Para El Mercado
S.A. de C.V.
Calle 55 No. 501-B por 60 y 62
Merida, Yucatan,
Mexico C.P. 97000
Telephone: 52-99-236500
Fax: 52-99-286649
46. **Morocco**
Electra
Boulevard AHL Lghlam
BP 25698
Sidi Bernoussi - Ain-Sebaa
Casablanca Morocco
Telephone: 212-22-753-531
Fax: 212-22-753-554
47. **New Zealand**
Taylor Equipment Limited
4 Ponuz Place
Mt. Wellington
Auckland, New Zealand
Telephone: 64 (9) 5733377
Fax: 64 (9) 5730841
48. **Norway**
Grillfagmannen A.S.
Ostensjoveien 44
N-0667 Oslo 6, Norway
Telephone: 47 (2) 651410
Fax: 47 (2) 720017
49. **Oman**
Mohsin Haider Darwish LLC
P.O. Box 880
Ruwi, Code 112
SULTANATE OF OMAN
Telephone: 968-703411
Fax: (968) 789927
50. **Pakistan**
The Equipment Company
Ground Floor, Dadabhoy Centre
Sharea Faisai, Karachi 75530
Pakistan
Telephone: 922-1-778-1778/2778
Fax: 922-1-587-0456/778-2777
51. **Peru**
Importadora Tecnica
Comercial C.R. Ltda.
Jr. Marcos de Aramburu #595
Lima 17, Peru
Telephone: 51-1-226-2124
Fax: 51-1-275-2689
52. **Philippines**
HKR Equipment Corp.
2nd Floor, THC Bldg.
2176 Primo Rivera St.
La Paz, Makati City, Philippines
Telephone: 632-899-4511
Fax: 632-899-4541
53. **Poland**
I. F. E.
Rydygiera 12
01 793 Warsaw, Poland
Telephone: 48-3912-3373
42-22-663-4820/4069
Fax: 48-3912-3373
54. **Portugal**
Restauratel
AV Da Republica
83 C 1050
243 Lisboa
Portugal
Telephone: 351 7967116/7/8/9
FAX: 351 7933982
55. **Puerto Rico**
Progressive Sales and Service
PO Box 10876
Caparra Heights Station
San Juan, Puerto Rico 00922-0876
Telephone: 787-782-7474
Fax: 787-793-6479
56. **Qatar**
Tristar Group
C.R. No. 6778
P.O. Box 4746
Doha, Qatar
Telephone: 974-4664433
Fax: 974-4365365
57. **Romania**
Delta Technologies Romani S.A.
Sector 6, 20 Constructorilor Blvd.
Bloc 20 A, sc. B 7th Floor
Apt. 64
Bucharest, D599 Romania
Telephone: 401-220-4261
Fax: 401-220-3990
US Address:
115 Main St.
Mishawaka, In. 46544
Telephone: 219-256-3783
Fax: 219-256-7130
58. **Saudi Arabia**
Commercial Center
Development & Economy
P.O. Box 1210
Jeddah 21431, Saudi Arabia
Telephone: 966 (2) 629-1857
Fax: 966 (2) 629-1860
59. **Senegal**
Breeding Systems Co.
C/ Ripoche, 14
35007 Las Palmas
Spain
Telephone: 34-9-28-22-43-86
Fax: 34-9-28-27-56-90
60. **Singapore**
Simplex Pte. Ltd.
Block 1, Lorong 8
Toa Payoh Industrial Park 01-1383
Singapore 319053
Telephone: 65-251-6241
Fax: 65-253-8814
- Shopfit (S) Pte. Ltd.
Blk 623 Aljunied Industrial Complex
Unit 02-09
Singapore 389835
Telephone: 65-7410911
Fax: 65-7438911
61. **South Africa**
Foodserv "CC"
PO Box 55269
Northlands 2116,
Republic of South Africa
Telephone: 27 (11) 616-5183,
Fax: 27 (11) 616-8287
62. **Spain**
Adisa
Tuset, 8-10
08006 Barcelona, Spain
Telephone: 34-93-415-0018
Fax: 34-93-218-1782
63. **Sri Lanka**
Sperrys Commercial Equipment
1014 Parliament Road
Etul Kotte
Kotte/Colombo, Sri Lanka
Telephone: 941-873-0561
Fax: 941-863-8361
64. **Suriname**
Tessco N.V.
Oude Charlesburgweg #47
Paramaribo Suriname
Telephone: 597-473366/477388
Fax: 597-473366
65. **Sweden**
Eurospice AB
Box 5050
Hejargatan 6
632 29 Eskilstuna, Sweden
Telephone: 46 (16) 125600
Fax: 46 (16) 131390
66. **Switzerland**
Stuppen Fast Food GmbH
Oberneuhofstrasse 8
CH-6340 Baar, Switzerland
Telephone: 41-41-761-5052
Fax: 41-41 761-7210
67. **Syria**
Lahham Trading & Contracting
Hamra Str. Omyad Building
P.O. Box 2960
Damascus Syria
Telephone: 963-11-331-2251
Fax: 963-11-331-2252
68. **Taiwan**
Feco Corporation
420, 11 F Keelung Rd.
Sec. 1 Postal Code 110
Taipei, Taiwan
Republic of China
Telephone: 886-2-2758-2288
Fax: 886 (2) 2758-2297
69. **Thailand**
Fieco Company Ltd.
43/524-526 Amarinnivej 1
Anusaovari Laksi
Phaholoyothin Road
Bangkok 10220
Thailand
Telephone: 66-2-521-3824/3878
Fax: 66-2-552-0833
70. **Tunisia**
Semi
16, Rue Aziz Taj
1101 Tunis RP, Tunisia
Telephone: 216 -133-1501
Fax: 216-133-0698
71. **Turkey**
Klimatek
Inonu Caddesi, Opera Palas 73/5
80090 Gumussuyu
Istanbul, Turkey
Telephone: 90-212-245-1812
90-212-293-7892
Fax: 90-212-293-3903
72. **United Arab Emirates**
Habtoor International
P.O. Box 55332
Dubai, United Arab Emirates
Telephone: 971-4-272-1212
Fax: 971-4-272-2255
73. **United Kingdom**
Servequip Products Ltd.
214 Purley Way
GB-Croyden CRO 4XG, England
Telephone: 44-208-6868855
Fax: 44-208-6817509
74. **Uruguay**
Tecnoland S.A.
Dr. José Scorseria 2740
CP 11300 Montevideo, Uruguay
Telephone: 598-2-7105900
Fax: 598-2-7105900
75. **Venezuela**
Prefer, C.A.
Avenida Presidente Medina
Edificio Prefer, Local No. 44
Entre Calles Chile y Progreso
urb. Los Acacias
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Telephone: 58-212-633-6933/2801
Fax: 58-212-632-6711
76. **Vietnam**
Cao Sinh Pte
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Estate #01-1383
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Telephone: 65-2516241
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77. **Yemen**
Mukiriani Sana'a
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Fax: 967-1-230-929