

**Henny Penny
Rotisserie
Models SCR-6/8**

SERVICE MANUAL

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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Distributors List - Domestic and International

SECTION 1. INTRODUCTION**1-1. HENNY PENNY
ROTISSERIE**

The Henny Penny Rotisserie, SCR-6 or 8 , combines rotating convection heat with rotating disks so that food browns more evenly and cooks faster. It can also be used as a display unit for displaying of product while in the cooking or holding mode.

1-2 FEATURES

- Distinctive compact design
- Preselected automatic controls
- Integrated Solid State Controls
- Combination hot air convection and infrared cooking
- Rotating disk movement
- LED readout control panel
- Tempered glass doors
- Removable drip pan
- Removable rotor disk
- Stainless steel construction
- Removable vent panels for easy cleaning

1-3. ASSISTANCE

Should you require assistance, just call your local independent distributor (refer to the distributor list in the rear of this manual).

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

1-4. SAFETY

To ensure safe operation of the Henny Penny Rotisserie, the proper procedures for installation, operation, and maintenance should be followed and properly understood. Where information is of particular importance or is safety related, the words WARNING, CAUTION, and NOTE are used. Their usage is as follows:



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



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

NOTE

The word NOTE is used to highlight especially important information.

1-5. PROPER CARE

As with any of our equipment, the Rotisserie does require care and maintenance, which are discussed in this manual. The careful use of the recommended procedures, coupled with the regular preventive maintenance, will result in few repairs to the equipment.

SECTION 2. INSTALLATION**2-1. INTRODUCTION**

This section provides the installation instructions for the Henny Penny Rotisserie.

NOTE

The installation of this unit must conform to all local, state, and federal codes.

WARNING

Do not puncture the Rotisserie with any objects such as drills or screws as electrical shock, or component damage could result.

NOTE

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

2-2. LOCATION

The proper location of the unit is very important for operation and convenience. Choose a location which will provide easy loading and unloading without interfering with the final assembly of food orders.

NOTE

The SCR-6/8s rotisseries must be 2 inches from any rear wall. No minimum spacing is required for the sides of the units. After the Henny Penny Rotisserie has been placed on a table, run a bead of silicone (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 connection.

WARNING

The SCR series rotisserie is a commercial appliance, and many surfaces could be hot. To prevent burns it is recommended that the unit be located in an area that cannot be accessed by the public.

2-3. STACKING INSTRUCTIONS



Figure 2-1

NOTE

A Stacking Kit must be used to stack rotisseries, or to stack a rotisserie on a display. This kit ensures 3 inches clearance from a rear wall. The part numbers of the stacking kits are 02664, for use on the SCR-6 and SCD-6, and 02665 is used on the SCR-8 and SCD-8.

1. Lay unit on it's side and bolt locking casters or legs, to the control side of unit.
2. Using the bolts provided for the non-locking casters, or legs, bolt both the stacking spacer (provided in the kit) and the non-locking caster, or legs, to the front side of the unit. The stacking spacer should extend out the front of the unit about three inches.
3. Carefully lift the rotisserie and place it on top of the display, or bottom rotisserie, with the controls on the same side.

WARNING

The SCR-8 weighs approximately 500 lbs. (230 Kg) and the SCR-6 weighs 380 lbs. (172 Kg). Extreme care should be taken when lifting the rotisserie to prevent personal injury.

4. Remove the three side panel screws from the top unit and remove the three top side panel side screws from the bottom unit.
5. Mount the stacking brackets to each side of the units, as shown in Figure 2-1, using the screws removed in step 4.
6. Unit is now ready for use.

NOTE

For units being installed in Canada, for Price Costco, proceed with the following steps:

7. Remove the black plug button from the top of the upper unit.

2-3. STACKING INSTRUCTIONS (continued)

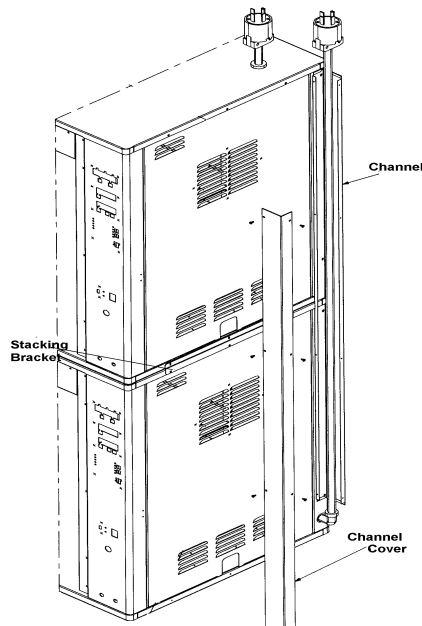


Figure 2-2

8. Remove the screws from the channel assembly and take the top two parts apart.
9. Remove the screws along the corners of both top and bottom units.
10. Mount one side of the channel to the units, using the screws previously removed in step 9. See Figure 2-2.
11. Route the power cord up through the mounted channel and attach the cover to the channel, using the screws previously removed in step 8. See Figure 2-2.
12. Unit is now ready for use.

2-4. UNPACKING

The Henny Penny Rotisserie has been tested, inspected, and expertly packed to insure arrival at its destination in the best possible condition. The unit is packed inside a heavy cardboard 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 Henny Penny Rotisserie from the carton you should:

1. Carefully cut banding straps.
2. Remove packing from around the unit.
3. Lift carton from unit.
4. Remove brackets securing unit to skid.
5. Remove unit from skid.
6. Your Rotisserie is now ready for setup.

2-5. LEVELING OF UNIT

For proper operation, the Rotisserie should be level from side to side and front to back. This will ensure proper door operation.

2-6. ELECTRICAL REQUIREMENTS

The Henny Penny rotisserie is available from the factory wired 208 or 240 volt, 220-380 volt, 240-415 volt, 230-400 volt, 1 or 3 phase, 50/60 hertz service.

WARNING

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

Model No.	Product No.	Volts	Phase	Amps	Watts	Wire
SCR-8	02639	208	3	33.6	11,100	3+G
	02638	208	1	50.5	11,100	2+G
	02645	240	3	29.1	11,100	3+G
	02638	240	1	46	11,100	2+G
SCR-6	02634	208	3	22.8	6800	3+G
	02630	208	1	32.5	6800	2+G
	02637	240	3	19.7	6800	3+G
	02630	240	1	28.3	6800	2+G

SECTION 3. OPERATION

3-1. INTRODUCTION

The Henny Penny Rotisserie is computer controlled. The computer control regulates the cabinet temperatures and provides timing and program functions of the rotisserie.

3-2. CONTROLS AND SWITCHES (Refer to Figures 3-1 and 3-2)

Item	Description	Function
1	Power Switch and the control.	This two position rocker switch controls power to the rotisserie
2	Rotor Switch	The rotor switch is pressed to bypass the computer control and turns the rotor motor on. A rotor switch may be located on both and the operator side and customer side.
3	Meat Probe	The meat probe is plugged into this receptacle, then inserted into the product and the temperature displays.
4	Preheating LED	This LED turns on during a preheating mode.
5	Program LED	This LED flashes during a program mode.
6	Product LED	A product LED is located above each product button. It turns on when a product is selected and during programming. The LED flashes during cook and hold cycles.
7	Product Up and Down Buttons	The ten product selections, labeled M through P9, are selected by pressing the Up and Down buttons.
8	Cook or Hold LED	This LED turns on during a cook cycle and during the hold cycle
9	Program Button	The program button is pressed to access the program and special program modes.
10	Menu Board	The menu board displays the product names. The menu items can be changed.
11	Digital Displays	The three digital displays are LED displays which show the temperature, time, and messages associated with the control operation.
12	Ready LED	This LED turns on during preheat when the temperature nears the programmed set point temperature. It turns off during a cook cycle

3-2. CONTROLS AND SWITCHES (Refer to Figures 3-1 and 3-2)
(continued)

Item	Description	Function
13	Start Button	The start button is pressed to begin the unit preheating or begins a cook cycle.
14	Stop Button	The stop button is pressed to end a cook or hold cycle.
15	Alarm Button	The alarm button is pressed to view or change the alarm settings. The settings can be changed at any time.
16	Oven Temperature Button	The temperature button is pressed to view the current oven temperature.
17	Set Temperature Up and Down Buttons	These buttons are pressed to change the temperature setpoint.
18	Set Time Up and Down Buttons	These buttons are pressed to change the time settings.

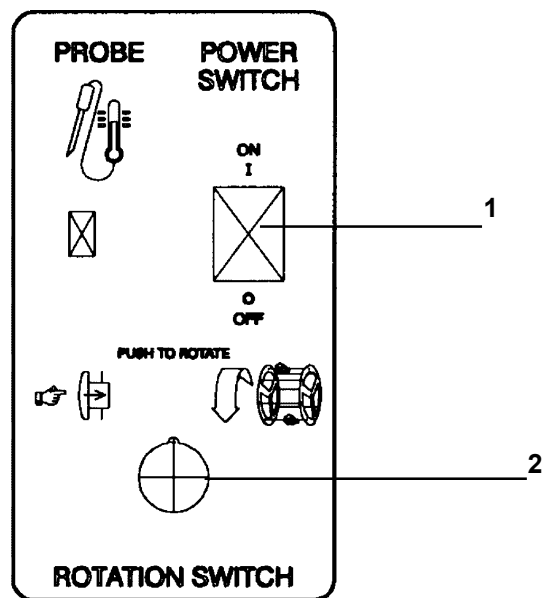


Figure 3-1

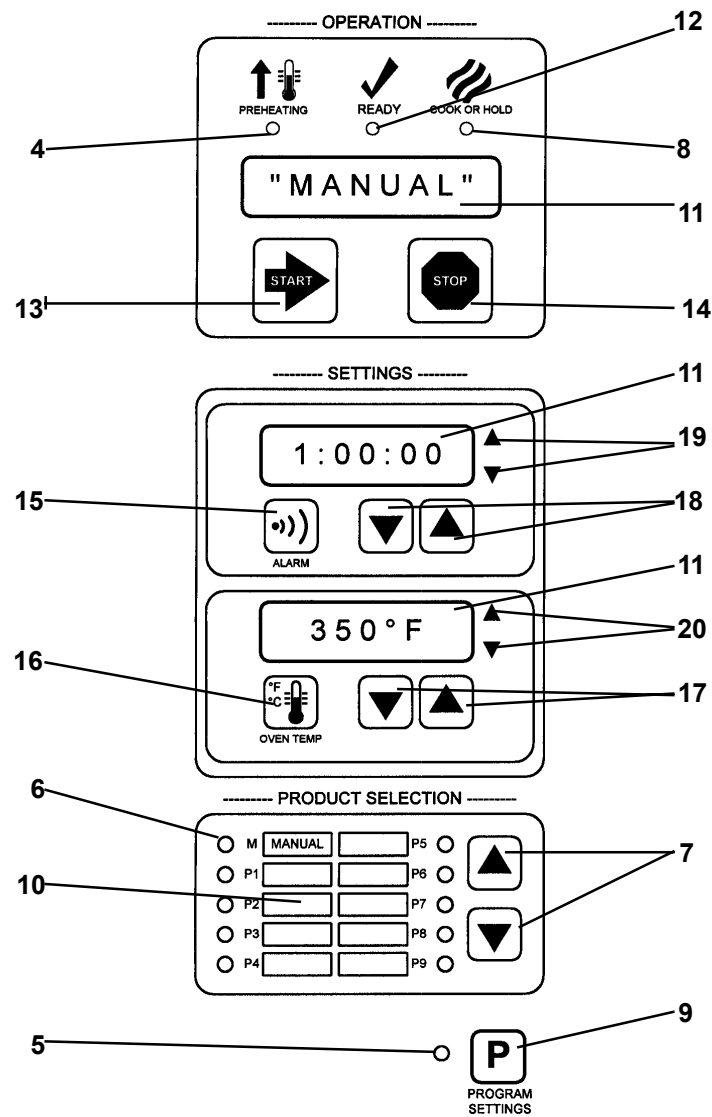
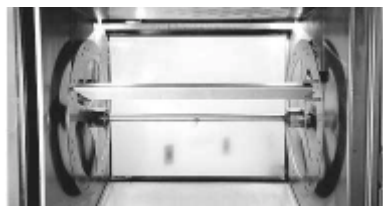
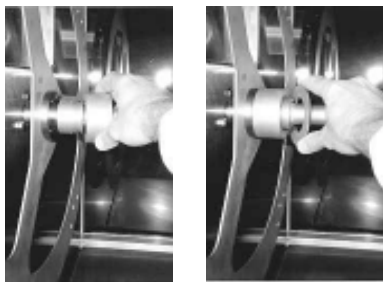
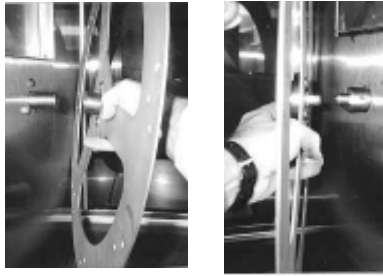


Figure 3-2

3-3. INSTALLATION OF DISCS, ROD AND SPITS



1. Fit discs up to appropriate disc support on each side of unit.
2. Place each end of the rod assembly into the hubs on each disc.
3. Slide the collars onto each hub of discs.
4. Slide retention rings over hubs and into slot on rod.
5. Slip angled spits onto discs, with the “V” of the angled spits towards the rod.

NOTE

Fit the spit with the “V” towards the rod. Reversing the spit will result in spits tilted at an angle.

CAUTION

When removing the rod assembly make sure indicator is pointed up towards top of unit. If it is pointed down, the rod assembly will fall.

3-4. PROCEDURE FOR ANGLED SPITS

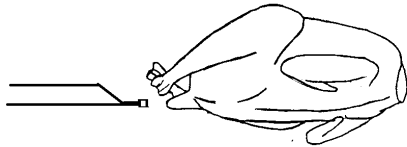


Figure 3-1

The angled spits are the standard accessory for the Henny Penny rotisseries. Some of the advantages of the angled spits, compared to the meat forks, are the ease and speed in which whole chickens can be placed on the spits. Also, cooking on spits compared to baskets and pans is superior as the meat cooks more uniformly and is basted by itself as it rotates. It is important to place meat on the spit evenly for even cooking results.

Place the chicken on its back. Cut a small slit in the extra skin at the tail end of the chicken. Place one, then the other leg through the slit, so the legs are in a crossed fashion. Fold the wings up behind the neck.

Hold the spit with the opening of the “V” shape facing upwards and the angle of the “V” towards the table. Slide the spit lengthwise through the body cavity of the chicken, tail cavity first, with the breast up (see Figure 3-1).

3-5. PROCEDURE FOR MEAT FORKS OR SPITS (OPTIONAL)

The double spits or meat forks are optional accessories. Some of the advantages of cooking on spits compared to baskets or pans are that the meat cooks more uniformly and is basted by itself as it rotates. It is important to place meat on the spit evenly for even cooking results.

Place chicken and small poultry on spits in a vertical position for maximum capacity (see diagram). Place chicken on its back. Gently push legs and thighs toward the back. This gives the chest a more plump appearance and positions the drumsticks better for insertion of the spit. Run one point of the spit through the chest at the height of the wings. Run the other point through the large part of the drumstick and lower body. Push the spit through to the other side of the chicken. Wings can either be pinned by the spit or folded behind the neck.

If turkey or large poultry is cooked, it may be necessary to place them horizontally on spits so they do not touch the top of the oven or interfere with adjacent spits. In this case, run the spits lengthwise through the breast and thighs.

Whole roasts - beef, lamb, pork and ham, should be centered on the spits evenly. Most roasts will have to be placed on spits lengthwise due to their size and shape. However, if small roasts are cooked, they can be placed vertically on spits, provided they do not touch the top of the oven or interfere with adjacent spits.

3-5. PROCEDURE FOR MEAT FORKS OR SPITS (continued)

Pork ribs - spare or baby racks should be weaved on the spits like an accordion. Both tines of the meat fork should pierce the slab.

Best results are obtained if poultry or roasts are not crowded together. Leave adequate space between products for best browning.

3-6. USE OF OPTIONAL ACCESSORIES

Baskets are available as an option for food products too small or impractical to put on spits.

Meatloaf, fish, stuffed bell peppers, and frozen pastries are examples of products that can be baked in the baskets.

If baskets are used instead of spits to bake whole chicken or roasts, keep in mind these products will require more time to cook and the browning will not be as uniform.

Coated accessories are available. For more information contact your local distributor.

3-7. OPERATION MODE

The control has ten product cook cycles which may be programmed for specific products. Each cycle may consist of up to four Cook steps and a Hold Parameter.

1. Press the Up or Down button, under PRODUCT SELECTION, to select the desired product. Then press the START button and the unit will begin to preheat to the temperature appropriate for that product.

NOTE

The Manual Mode is not programmed and a cook time and temperature must be programmed once this product is selected. Use the Up or Down button, under PRODUCT SELECTION, to select Manual mode (M). Press the START button to begin preheat. Use the time and temperature Up and Down buttons to program this mode.

2. Once the "Ready" LED flashes, the product can now be loaded into the unit. "READY TO LOAD" message scrolls in top display.

3-7. OPERATION MODE (continued)

- 3 Open the door and load the product into the unit. Press the rotate knob as needed to rotate the discs to help in loading. Close the door, then press the START button to begin cook cycle.

NOTE

The middle display shows the time remaining and the bottom display shows the set point temperature. The actual temperature shows when the Oven Temperature button is pressed.

4. At the end of the cook cycle an alarm will sound, the middle display shows "0:00" and the top display flashes "DONE". Press the STOP button to end the cook cycle.

NOTE

If a hold time is not programmed, the cycle is ended and alarm turned off by pressing the STOP button. If a hold time is programmed, the unit will sound an alarm and automatically go into the hold cycle. Hold time remaining and temperature will be displayed.

5. At the end of the hold cycle, the middle display flashes "0:00" and the top display flashes "END". Pressing the STOP button stops the alarm and rotor, and all outputs are off.

NOTE

To abort a Cook or Hold cycle, press and hold the STOP button for 2 seconds. The cook cycle can also be paused by pressing and releasing the STOP button. If power is removed at any time, the control will resume the operation that was active at power down, whether it was in a cook cycle, hold cycle, or preheat.

3-8. PREHEAT CONTROL

During preheat, the air heat and radiant heat are both turned on to regulate the air temperature to the programmed preheat/cook setpoint. Both air and radiant heat are turned off when the air temperature is above the setpoint. The blower runs continuously, but the rotor is off.

3-9. COOKING CONTROL

Normally during a cook cycle, the air heating elements and the radiant elements are regulated to the programmed air temperature set point.

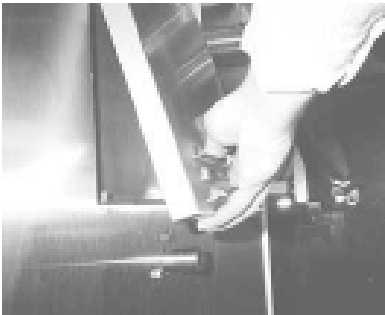
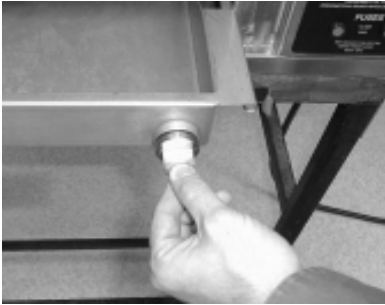
3-10. DOOR SENSOR

If either door is opened during a cook cycle, all functions are turned off, and remain off until both doors are closed. The top display shows "DOOR IS OPEN". But, if the meat probe is plugged into the unit and the control side door is open, the top display will show meat probe temperature.

3-11. HOLD CONTROL

The hold mode can be programmed for time and temperature.

3-12. CLEANING PROCEDURES



1. Turn all controls to OFF and disconnect the electrical power supplied to the unit.

WARNING

Allow the unit to cool before cleaning, as the exterior and interior of the cabinet may be hot enough to cause burns.

2. Remove the discs and rod assembly and take to a sink to clean them thoroughly. (See Section 3-3).

NOTE

If door of unit is partially open it is designed to close automatically. To keep door open, position door fully open.

WARNING

Be sure to keep groove in the rod clean of debris. The retaining ring must fit securely in the groove to keep rod assembly from falling and damaging unit, or causing personal injury.

3. Pull grease pan partially out and unscrew drain plug to discard grease into another container.
4. Remove grease pan, vent panels (side vents first), back panel, and grease trays from unit, and take to a sink to clean thoroughly.

NOTE

The top vent panel (covering air heaters), is slotted to the right on the SCR-8 and to the left on the SCR-6.



3-12. CLEANING PROCEDURES (continued)



5. Loosen the thumb screw on the blower fan blade and pull blade from shaft. Then take fan blade to a sink to clean thoroughly.

CAUTION

When reinstalling fan blade, be sure the offset shaft matches up, and the thumb screw is tightened snug, but not too tight. If the fan is not installed properly the fan could hit the vent cover and damage to the fan could result.

CAUTION

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

Futhermore, when cleaning the coated parts, Do Not use any abrasive cloth, degreaser, oven cleaner, or any type of corrosive cleanser. Hot soapy water is all that is needed to clean these parts. Any of the other cleaners mentioned above will greatly reduce the life of the coating.

SECTION 4. PROGRAMMING

4-1. INTRODUCTION

The controls can be preset at the factory, or the desired functions can be programmed in the field. The Program Settings (“P”) button is used to program the following functions: Cooking(steps), alarms, and hold.

NOTE

An exception is the Manual mode. Cook time and temperature can be programmed into this slot without entering the program mode.

4-2. PROGRAMMING FOR COOK AND HOLD

1. Press and hold the Program Settings (“P”) button until the control beeps and the display shows “PROG”, then release the “P” button.
2. Enter the access code **1-2-3** by pressing the button under the digit. The Alarm button is under the 1, the Down button is under the 2, the Up button is under the 3.

The control will sound three quick beeps, the word “STEP” lights up above the “P” button and the settings for the currently selected product are shown. The product, (P1 through P9), flashes then “COOK-1” shows in the top display.

NOTE

If the incorrect access code is entered, the Programming mode is denied. A “BAD CODE” message shows on the display and a warning tone is generated. After approximately 10 seconds the control returns to normal operation and the access code may be tried again.

3. Select the product to be programmed, P1 through P9, using the Up and Down buttons under PRODUCT SELECTION

NOTE

Once the desired product is selected, each press of the Program (“P”) button advances to the next cook or hold step. The parameters are described below.

4. Once the product is selected the preheat/cook temperature can be entered. Press the Up and Down buttons under the temperature display until the desired temperature shows in the display.
5. The time can be programmed by pressing the Up and Down buttons under the time (middle) display.
Example: “1:30:00” is 1 hour, 30 minutes, and 0 seconds.

NOTE

Up to four times and temperatures can be programmed per cook cycle

4-2. PROGRAMMING FOR COOK AND HOLD (continued)

6. A radiant heat setting may be programmed by pressing and holding the “oven temperature” button (thermometer). The default setting is 100%, but can be changed from 0% to 100%, using the Up and Down buttons. By lowering the setting, the amount of time the radiant heaters are on, is lowered. This can be set for each stage of cooking, described in step 7.
7. After the desired start cook time and temperature is programmed, press the Program (“P”) button to program a second stage, if desired. “COOK-2” shows in the top display, and time, temperature, and radiant heat setting can be programmed per the steps above. Repeat this step for a third and a fourth stage, if desired.
8. After the cook times and temperatures are programmed, a Hold cycle can be programmed, if desired. Press and release the “P” button and “HOLD” will show in the top display, “0:00” in the middle display, and dashes in the bottom display.

Use the Up and Down buttons under the time display (middle) to set the desired hold time. Then use the Up and Down buttons under the temperature display (bottom) to set the hold temperature. A temperature cannot be programmed until a time is programmed.

9. An alarm can be programmed for each cooking step and in the hold cycle. Once a cook or hold time is programmed, press and hold the ALARM button, then use the Up and Down buttons under the middle display to set the alarm time. The time you set in the display is the time that the timer will time down to for the alarm to go off in that step. Ex: COOK-1 is programmed for 5 minutes. 3 minutes is programmed for an alarm. After 2 minutes into the cook cycle the alarm will go off, because the timer has timed down to 3 minutes left in that cook step.

NOTE

After multiple steps have been programmed, and the Program mode exited, the total cook time will show in the display. The time for the next alarm can be viewed by pressing and holding the ALARM button.

**4-2. PROGRAMMING FOR
COOK AND HOLD
(continued)**

10. Repeat above steps for each product programmed. After all products are programmed, exit the program mode by holding in on the Program (“P”) button for 2 seconds.

11. You are now ready to cook.

NOTE

The Program mode will be automatically exited to the Cook mode if no buttons are pushed for 2 minutes anytime during programming.

4-3. SPECIAL PROGRAM MODE (Level 2)

The Special Program mode is used to set more detailed parameters. The Special Program mode is accessed by pressing and holding the Program (“P”) button for 8 seconds, or until the display shows “L-2”. “LEVEL 2” flashes in the top display, then “SP PRG” shows in the display. It then asks for a code which is **1, 2, 3**. The mode consists of the following features:

- Degrees Fahrenheit or Celcius
- Oven Type: SCR-6 or SCR-8
- Language: English, French, German, Spanish
- Audio Volume
- Audio Tone
- Alarm Auto Cancel
- Cook-to-Hold Auto
- Idle Mode Enabled
- Mult. Cook Steps
- Program Locked by Code
- Radiant Setpoint Offset
- Initialize system

To exit from the Special Program mode, press and hold Program (“P”) button for 2 seconds, or wait 2 minutes and control will automatically exit Special Program mode.

Degrees Fahrenheit or Celsius (SP-1)

After entering the access code, the top display shows “SP-1” and “TEMP. UNITS”. The middle display shows “°F” or “°C”. Pressing the Up or Down button will toggle the display from “°F” to “°C”, or vice versa.

Oven Type (SP-2)

After entering the access code (1,2,3), press and release the P button. “OVEN TYPE” shows in the top display and “Scr-6” or “Scr-8” shows in the middle display. This **must** match the type of unit before programming, or the unit may not perform properly. This will be preset from the factory. Pressing the Up and Down button will toggle the display from one unit to another.

Language (SP-3)

After entering the access code (1,2,3), press the P button twice and “LANGUAGE”, then “1=ENGL”, “2=FREN”, “3=GERM”, and “4=SPAN”. The middle display will show a digit, 1 thru 4. Pressing the Up and Down buttons under the digit will change the language that shows on the displays.

Audio Volume (SP-4)

The volume of the speaker can be adjusted. After entering the access code (1,2,3), press the P button three times. “AUDIO VOLUME” shows in the top display, and a digit 1 thru 10 shows in the middle display. 1 is the softest volume setting, 10 being the loudest. Use the Up and Down buttons under the digits to set the desired volume.

4-3. SPECIAL PROGRAM MODE (continued)

Audio Tone (SP-5)

The tone of the speaker can be adjusted. After entering the access code (1,2,3), press the P button four times. "AUDIO TONE" shows in the top display, and a number 50 thru 2000 shows in the middle display. 50 is the lowest tone setting, 2000 being the highest. Use the Up and Down buttons under the number to set the desired tone.

Alarm Auto Cancel (SP-6)

After entering the access code (1,2,3), press the P button five times. "ALARM AUTO CANCEL" shows in the top display, and "YES" or "NO" shows in the middle display. If this is set at YES, then when the programmed alarms go off the speaker will sound several beeps, then automatically stop. If it is set to NO, then someone has to press the alarm button before the speaker stops beeping. Use the Up and Down buttons under the middle display to toggle from YES to NO, or vice versa.

Cook-to-Hold-Auto (SP-7)

After entering the access code (1,2,3), press the P button six times. "COOK-TO-HOLD-AUTO" shows in the top display, and "YES" or "NO" shows in the middle display. If this is set to YES, then at the end of a cook cycle the speaker will beep several times and automatically goes into the Hold mode. If it is set to NO, then someone has to press the STOP button before the speaker stops beeping and the Hold cycle starts. Use the Up and Down buttons under the middle display to toggle from YES to NO, or vice versa.

Idle Mode Enabled (SP-8)

After entering the access code (1,2,3), press the P button seven times. "IDLE MODE ENABLED" shows in the top display, and "YES" or "NO" shows in the middle display. If this is set to YES, then "IDLE"... "SELECT PRODUCT"... "PUSH START TO PREHEAT" will scroll across the top display when the rotisserie is not in use. If it is set to NO, then at the end of a cook cycle the unit will start preheating again for the next cook cycle. Use the Up and Down buttons under the middle display to toggle from YES to NO, or vice versa.

Multiple Cook Steps (SP-9)

After entering the access code (1,2,3), press the P button eight times. "MULT COOK STEPS" shows in the top display, and "YES" or "NO" shows in the middle display. If this is set to YES, then more than one step can be programmed during a cook cycle. If it is set to NO, then only one time and temperature can be programmed per cook cycle. Use the Up and Down buttons under the middle display to toggle from YES to NO, or vice versa.

4-3. SPECIAL PROGRAM MODE (continued)

Programming Locked By Code (SP-10)

After entering the access code (1,2,3), press the P button nine times. "PROG LOCKED BY CODE" shows the top display, and "YES" or "NO" shows in the middle display. If this is set to YES, in the Program mode, 1-2-3 has to be entered before accessing the mode. If it is set to NO, then the Program mode can be accessed without entering 1-2-3. Use the Up and Down buttons under the middle display to toggle from YES to NO, or vice versa. (The Special Program Mode always requires a code.)

Radiant Setpoint Offset (SP-11)

After entering the access code (1,2,3), press the P button ten times. "RADIANT SETPT OFFSET" shows in the top display, and "0°F" to "10°F" shows in the middle display. The radiant heaters can be set at a different shut-off temperature than the air heaters. Ex: If the display shows "10°F", the radiant heat will not shut off until the air temperature reaches 10 degrees above the setpoint temperature. This feature can be used when cooking small loads which may need more consistent heat to get them done. Use the Up and Down buttons under the middle display to change the setting.

Initialize System (SP-12)

After entering the access code (1,2,3), press the P button eleven times. "DO SYSTEM INIT" shows in the top display, and dashes show in the middle display. This feature resets the controls to factory preset parameters, if the controls were preprogrammed, or will zero out the times and temperature. Press and hold either the Up or Down button in the middle display. The controls will beep, and the display will flash "in 3", "in 2", and "in 1". Then the top display flashes "INIT" and "DONE".

To exit from the Special Program Mode, press and hold Program ("P") button for 2 seconds, or wait 2 minutes and the control will automatically exit the mode.

For more details on programming the other functions of the Special Program Mode, call Henny Penny's service department.

NOTE

During the Special Program Mode, the different steps can be accessed using the PRODUCT SELECTION Up and Down buttons, or with the P button.

4-4. TECH MODE

The Tech Mode has many self diagnostic capabilities which are used for internal Henny Penny use only, and a different code is needed to access this mode. The word "TECH" shows in the display when the P button is pressed for eight seconds, and the P button pressed again, when "LEVEL 2" shows in the display. Press the P button again to return to Special Program Mode.

SECTION 5. COOKING PROCEDURES**5-1. PROGRAM COOK
PARAMETERS**

Your rotisserie is preprogrammed at the factory for several types of products.

The size, weight, temperature, and quantity of the product is critical to the success of the preset cooking programs.

The menu strip is removable and can be changed to meet desired product to be cooked.

**5-2. LOADING THE
ROTISSERIE**

Always load the rotisserie so that the spits or baskets are evenly balanced and the breasts of the chickens are facing out of the unit.

When properly placed on spits, the front of the food product will be viewed by the customer and the food product will clear the top of the oven. If product does touch the top of the oven, remove the spits and reposition the food.

**5-3. REMOVING SPITS FROM
THE ROTISSERIE****WARNING**

Insulated pads or gloves must be used to avoid burns. Insulated pads, gloves, or mitts can be used to remove hot spits, baskets, or roasting pans. Be careful that they do not come in direct contact with the cooked food.

**5-4. REMOVING COOKED
MEAT FROM SPITS****WARNING**

Insulated pads or gloves must be used to avoid burns. Lay the spit on the work surface or table. Grab the handle of the spit with the insulated pad, glove, or mitt. Hold the spit at an angle to the work surface and slide the food product off, using a serving fork or tongs.

**5-5. SEASONINGS AND
BARBECUE SAUCE**

Henny Penny has two seasonings and a barbecue sauce available for use with the Rotisserie. Lightly sprinkle or rub seasonings on meats evenly. Additional seasoning can be sprinkled in the cavity of whole poultry.

The Sure Chef Seasoning is a paprika, onion, garlic, and mixed spice blend which provides a mild barbecue flavor and reddish color.

The All-Purpose Seasoning is a blend of black pepper, mild red pepper, onion, and garlic and gives food products a spicy brown appearance.

Both seasonings are suitable for chicken and ribs.

The Barbecue Sauce mix is combined with catsup, water, and meat stock. It is convenient, economical, and delicious. One packet of mix will make a little over one gallon of sauce. The sauce may be brushed on the meat during the last 15 minutes of cooking or applied to the food upon removal from the rotisserie.

**5-6. BASIC RULES OF SAFE
FOOD PREPARATION****WARNING**

To insure that the foods you serve are safe as well as delicious, please observe the following rules:

1. Food handlers must wash hands with soap and water before handling food. This includes washing hands **BETWEEN** handling raw and cooked food.
2. Don't use the same utensils, cutting board, or counter tops for cooked foods that have been used for raw foods, especially poultry and pork. If the same utensils and work surfaces have to be used, thoroughly clean these items before allowing cooked products to come in contact with them.
3. Cook foods to the correct internal temperature or degree of doneness. (Please refer to section on "Testing for Doneness".)
4. Always segregate raw and cooked products in the refrigerator. If separate compartments are not available in the refrigerator, store cooked products above raw products. Wrapping foods or putting them in containers will also prevent potential contamination.

5-7. MINIMUM TEMPERATURE REQUIREMENTS FOR HOT AND COLD FOOD STORAGE

Potentially dangerous foods (meats are included in this category) must be held in an environment which maintains the internal temperature of that food at 140°F (60°C) or above for hot food storage. The SCR-8 and SCR-6 will meet this requirement. Henny Penny also manufactures various styles of excellent holding cabinets and display warmers to suit your needs.

Potentially dangerous foods stored in refrigerators and coolers must be maintained at 40°F (4°C) or below. Any cooked products stored in the refrigerator and reheated must be reheated to an internal temperature of 150°F-165°F (66°C-74°C), depending upon local health regulations, before serving or placing in hot food storage.

Consult your local health code, Food Protection and Sanitation Division for more specific regulations pertaining to food service.

5-8. TESTING FOR DONENESS

When establishing your cooking times, it will be necessary to check for doneness. The most reliable method is to use a clean, accurate meat thermometer.

Insert the thermometer in the thickest part of the meat, but not touching fat, gristle, or bone. When checking roasts, the tip of the meat thermometer should be 3/4" past the center of the roast. For whole chicken, duck, or turkey, the tip of the meat thermometer should be inserted into the thick inner thigh muscle.

Meat Product	Meat Temperature		
•Beef	140 °F Rare - Juices Red	160 °F Medium Juices Pink	170 °F Well- Juices Clear
•Pork	170°F - Juices Clear		
•Ham (labeled "Ready to Eat" or "Fully Cooked")	140°F (For optimum flavor, but may be served below 140°F)		
•Ham (labeled "Cook Before Eating")	160°F		
•Poultry	185°F-190°F (Juices should be clear or hip joint loose when drumstick is moved.)		
•Lamb	160°F Rare	170°F Medium	180°F Well
• Fish	140°F-150°F		

**5-9. BASIC COOKING
PROCEDURES**

1. Choose the desired product by pressing the Up or Down button, then press the Start button to begin preheating.
2. Season product and load onto spits.
3. Once READY LED is lit, use the Manual Rotation Switch to load product into rotisserie.
4. Press the Start button again to start the cook cycle. The READY LED turns off and the COOK/HOLD LED turns on.
5. At the end of the cook cycle, the tone will sound and the unit will automatically go into a hold mode.
6. If no hold time is programmed, the top display will show "DONE" and the tone will sound until the Stop button is pressed.
7. During the hold mode or at the end of the cook cycle, the product can be removed from the unit.

5-10. COOKING GUIDELINES**Whole Chicken, Fresh-3 Pounds Each**

Remove excess fat and skin from thigh and neck area. Rinse birds inside and out with cool tap water. Marinate if desired. Tuck wings and tuck or tie legs. Place on spits, or in baskets, and season as desired.

SCR-8

Number of Chickens	Cook Times	Preheat/Cook Temp
32	1:10:00	350-375°F (177-190 °C)
24	1:00:00	350-375°F (177-190°C)
16	1:00:00	350-375°F (177-190 °C)
12	0:50:00	350-375°F (177-190 °C)
8	0:50:00	350-375°F (177-190 °C)

SCR-6

18	1:15:00	350-375°F (177-190 °C)
12	1:00:00	350-375°F (177-190 °C)
6	0:50:00	350-375°F (177-190 °C)

Whole Chicken, Fresh-2 ½-2 ¾ Pounds Each**SCR-8**

Number of Chickens	Cook Times	Preheat/Cook Temp
32	1:05:00	350-375°F (177-190 °C)
24	0:55:00	350-375°F (177-190 °C)
16	0:55:00	350-375°F (177-190 °C)
12	0:50:00	350-375°F (177-190 °C)
8	0:50:00	350-375°F (177-190 °C)

SCR

18	1:15:00	350-375°F (177-190 °C)
12	1:00:00	350-375°F (177-190 °C)
6	0:50:00-0:55:00	350-375°F (177-190 °C)

NOTE

Cook times will be longer in baskets.

5-10. COOKING GUIDELINES (continued)

Chicken Quarters, Fresh-2 ½-2¾ Pounds

Marinate and season as desired. Place chicken quarters in baskets, bone down.

SCR-8

Chicken Quarters Per Basket	Cook Times	Preheat/Cook Temp.
6-7	0:45:00	350-375°F (177-190 °C)

SCR-6

4-5	0:50:00-0:55:00	350-375°F (177-190 °C)
-----	-----------------	---------------------------

Whole Turkey, Fresh-10 - 12 Pounds

Clean turkeys and remove the necks and gizzards. Marinate and season as desired. Pin wings to the sides of turkeys and place turkeys on spits.

SCR-8

Number of Turkeys	Cook Times	Preheat/Cook Temp.
8	Step 1-1:45:00	350°F (177°C)
	Step 2-1:15:00	325°F (163°C)
4	Step 1-1:30:00	350°F (177°C)
	Step 2-1:00:00	325°F (163°C)

SCR-6

3	Step 1-1:30:00	350°F (177°C)
	Step 2-1:00:00	325°F (163°C)

Baby Back Ribs, Fresh-1½ - 1¾Pounds

Remove excess fat from ribs and rinse with cool tap water. Weave ribs onto the piercing spits. Season as desired.

SCR-8

Number of Ribs	Cook Times	Preheat/Cook Temp.
8	0:30:00	375°F (190°C)
16	0:40:00	375°F (190°C)
SCR-6		
6	0:35:00	375°F (190°C)

5-10. COOKING GUIDELINES
(continued)**Spare Ribs, Canadian Style-2 - 2½ Pounds**

Remove excess fat from the ribs and rinse with cool tap water. Weave ribs into the piercing spit. Season as desired.

SCR-8

Number of

Ribs

8

Cook Times

1:50:00

Preheat/Cook

Temp.

225°F (107°C)

SCR-6

6

2:00:00

225°F (107°C)

SECTION 6. TROUBLESHOOTING

6-1. 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 rotisserie, recheck the installation per the Installation Section of this manual.

Before troubleshooting, always recheck the operation procedures per Section 3 of this manual.

6-2. 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 problem is solved.
4. Refer to the maintenance procedures in the Maintenance Section to safely and properly make the check out and repair needed.

WARNING

If maintenance procedures are not followed correctly, injuries and/or property damage could result.

6-2. TROUBLESHOOTING (continued)

Problem	Cause	Correction
COOKING SECTION		
Product Color Not Correct: A. Too Dark	<ul style="list-style-type: none"> • Temperature too high. 	<ul style="list-style-type: none"> • Check Probe position - 1 1/2 inches into cabinet (see section 7-5). • Check temperature setting in the program mode. See section on programming. • Remove and replace defective probe.
B. Too Light	<ul style="list-style-type: none"> • Temperature too low. 	<ul style="list-style-type: none"> • Check Probe position - 1 1/2 inches into cabinet (see section 7-5) • Check temperature setting. • Remove and replace defective probe. • Allow proper preheat time. • Be sure to select the correct product button.
C. Dry Product	<ul style="list-style-type: none"> • Moisture loss prior to cooking. • Overcooking the product. 	<ul style="list-style-type: none"> • Use fresh product. • Reduce cooking time. • Reduce cooking temperature.
General Product Problems: A. Meat Separation From Bone	<ul style="list-style-type: none"> • Overcooking. • Product not fresh. 	<ul style="list-style-type: none"> • Check cooking time. • Use fresh product.
POWER SECTION		
With Power switch in POWER position the rotisserie is completely inoperative.	<ul style="list-style-type: none"> • Open circuit. 	<ul style="list-style-type: none"> • Check to see that unit is plugged in. • Check the breaker or fuse at supply box. • Check voltage at wall receptacle. • Check Power switch. Replace if defective. • Check cord and plug
Unit will not heat	<ul style="list-style-type: none"> • Blown fuse or tripped circuit breaker at supply box. • Blown fuse PC Board. • Faulty contactor. • Faulty Power switch. • Faulty PC Board. • Faulty cord and plug. • Faulty relay 	<ul style="list-style-type: none"> • Reset breaker or replace fuse. • Check fuse per Maintenance Section on fuses. • Check contactor per Section 7-4. • Check Power switch per Section 7-11. • Remove and replace control board. • Check cord and plug and power at wall receptacle. • Check relay per section (see section 7-20)

6-2. TROUBLESHOOTING (continued)

Problem	Cause	Correction
Product not done	<ul style="list-style-type: none"> • Low or improper voltage. • Weak or burnt out elements. • Points in contactor bad. • Bad relay. • Wire(s) loose. • Burnt or charred connector. 	<ul style="list-style-type: none"> • Use a meter and check the receptacle against data plate. • Check heating element(s) per Section 7-12. • Check contactor per Section 7-4. • Replace relay per Section 7-18 • Tighten. • Replace wire and clean connectors.
Unit overheating (product too dark)	<ul style="list-style-type: none"> • Check probe calibration. • Faulty Control Board. • Check contactor for not opening. 	<ul style="list-style-type: none"> • Check Probe position -1 1/2 inches into cabinet (see section 7-5). • If probe is more than 10°F out of calibration, replace probe. • Replace control board per Section 7-16. • Check for faulty contactor per Section 7-4.
Timers fail to run, or won't turn off	<ul style="list-style-type: none"> • Low voltage. • Faulty Display Board. • Indented or torn decal. 	<ul style="list-style-type: none"> • Check voltage at receptacle to match unit voltage. • Check voltage at transformer. • Replace display board. • Replace control decal.
Timer will not beep	<ul style="list-style-type: none"> • Faulty Speaker. 	<ul style="list-style-type: none"> • Replace Speaker section 7-16.

Error Codes The control has built-in self-diagnostic error codes that will show on the display.

Error Code	Cause	Correction
"E-6" "Prob Err" "E-4" "ctrl hot" "E-50" "CPU Chip" "E-51" "rA-CHIP" "E-53" "ro-CHIP" "data Err" "E-5" "too hot"	<ul style="list-style-type: none"> • Temperature probe failure • Control board temperature too hot. • CPU RAM Error. • External RAM error. • External ROM error. • Scrambled Memory. • Software high limit (Air Temperature too hot) 	<ul style="list-style-type: none"> • Reconnect probe to board, or replace probe. • Replace or clean blower. • E-50, E-51, E-53, and E-41 are software errors. • Reinitialize the board, and if error persists, replace "E-41" board • Change control board or contactor. • Replace Blower

SECTION 7. MAINTENANCE

7-1. INTRODUCTION

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

7-2. MAINTENANCE HINTS

1. You may want to use a multimeter to check the electric components.
2. When the manual refers to the circuit being closed, the multimeter should read zero unless otherwise noted.
3. When the manual refers to the circuit being open, the multimeter will read infinity.

7-3. HALOGEN LAMP REPLACEMENT



1. Remove electrical power supplied to unit.

WARNING

Remove electrical power supplied to the unit by unplugging the unit, or by turning off the wall circuit breaker, or electrical shock could result.

2. Push in and twist bulb counterclockwise to remove defective bulb.

WARNING

Use protective gloves, or cloth to remove bulb. The bulb and surrounding surfaces may be hot and severe burns could result.

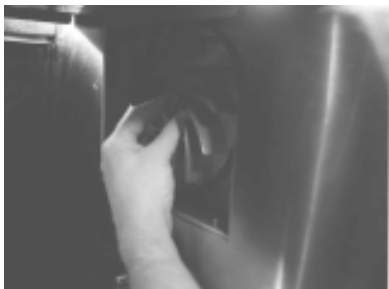
3. Use the foam packing around new bulb, and push new bulb into socket. Twist clockwise to lock into place.

CAUTION

When installing the new bulb, DO NOT touch light bulb with fingers. Wrap the foam packing around bulb to install the bulb. Failure to follow these instructions could cause damage to bulb.

4. Restore power to unit.

7-4. BLOWER REPLACEMENT



1. Remove electrical power to unit.

WARNING

Remove electrical power supplied to the unit by unplugging the unit, or by turning off the wall circuit breaker, or electrical shock could result.

2. Using Phillips head screwdriver, remove the side panel closest to the controls.
3. Remove electrical wires from wire nuts.
4. Remove discs and rod from inside of unit.
(See Section 3-3.)
5. Unscrew knob and lift drive-side vent panel up and out of unit.
6. Loosen thumb screw and pull out on fan blade and remove from shaft.
7. Using a 7/16" nut driver, remove the nuts securing the blower to the unit, and remove blower from unit.
8. Replace with new blower in reverse order.

NOTE

When placing fan blade back onto shaft, rotate fan blade on the blower shaft, while holding the blower wheel in side the control area. The fan blade should snap onto a pin at the base of the shaft.

7-5. THERMAL SENSOR REPLACEMENT



1. Remove electrical power to unit.

WARNING

Remove electrical power supplied to the unit by unplugging the unit, or by turning off the wall circuit breaker, or electrical shock could result.

2. Remove the control side-side panel.
3. Unplug probe from control PC board.
4. Press down on the probe bracket and pull probe from bracket, or using 3/8" socket, remove nut securing probe bracket to unit and remove bracket and probe from unit.
5. Remove vent panels from inside. (See Section 3-12.)
6. Install new probe in reverse manner, exposing the probe 1½" inside cabinet.

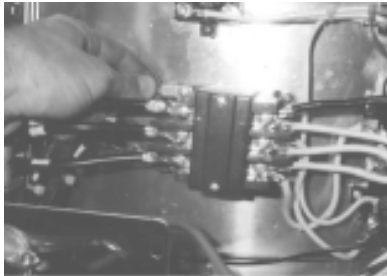
NOTE

1½ inch probe position is important. Improper positioning will cause erroneous temperature readings.

7. Plug probe onto P2, 2 pin connector.

7-6. CONTACTOR

Checkout:



Checkout - power supplied

1. Remove electrical power to unit.

WARNING

Remove electrical power supplied to the unit by unplugging the unit, or by turning off the wall circuit breaker, or electrical shock could result.

2. Remove the side panel closest to the controls.

3. Remove and label the wires from contactor.

4. Perform a check on the contactor as follows:

Test Points	Results
from 23 to 29	open circuit
from 24 to 28	open circuit
from 25 to 27	open circuit
from 22 to 26	ohm reading 415

WARNING

The following checks are performed with the wall circuit breaker closed and the main power switch in the ON position. Extreme caution should be taken. Make connections before applying power, take reading, and remove power before removing meter leads, or electrical shock could result.

5. With power reapplied, let unit start heating up.

7-6. CONTACTOR
(continued)

Replacement:



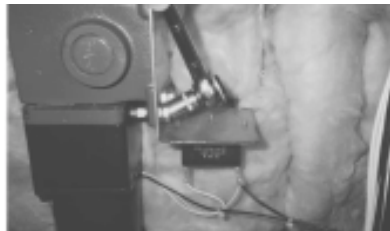
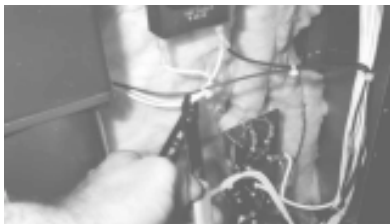
6. Check voltage as follows:

Test Points	Results
from terminal 29 to 28	The voltage should read the same at each terminal.
from terminal 27 to 28	
from terminal 27 to 29	

If contactor proves defective:

7. Remove the four screws securing the contactor to the bracket and remove contactor.
8. Install new contactor, replace wires, and replace side panel.
9. Restore power to unit.

7-7. DRIVE MOTOR
REPLACEMENT



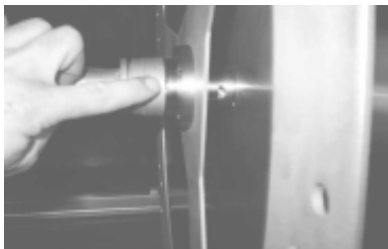
1. Remove electrical power to unit.

WARNING

Remove electrical power supplied to the unit by unplugging the unit, or by turning off the wall circuit breaker, or electrical shock could result.

2. Remove rod and discs from unit. (See Section 3-3.)
3. Cut the three wires from the motor.
4. Using 9/16" socket, remove the bolts securing the motor to the bracket, and pull motor from unit.

7-7. DRIVE MOTOR REPLACEMENT (continued)



5. Remove lock nut and nut from the bolt in the extension hub, and remove bolt.
6. Separate the extension hub from drive motor shaft.
7. Install extension hub into new motor.
8. Slide extension hub into slot and bolt the motor to the bracket. Snug, but don't tighten nuts.
9. Install discs into unit and place rod into place.
10. Adjust motor on bracket so no more than 1/16" gap is present and the end of the rod is even all around hub.

CAUTION

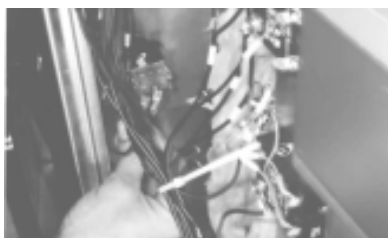
The rod must not have much "play" in it from the disc hub. The gap between the end of the rod and the hub should not be more than 1/16".

11. Once rod is "lined" up, tighten nuts on bracket.
12. Splice wires of motor onto the cut wires, according to colors.
13. Replace side panel and restore power.

NOTE

A vent plug is sent separately with the drive motor and needs to be threaded onto the new motor upon installation.

7-8. ROTATION CONTROL SWITCH



1. Remove electrical power supplied to unit.

WARNING

Remove electrical power supplied to the unit by unplugging the unit, or by turning off the wall circuit breaker, or electrical shock could result.

2. Remove screws securing control side side-panel and remove panel.
3. Remove and label wires from terminals of switch.

**7-8. ROTATION CONTROL
SWITCH (continued)**

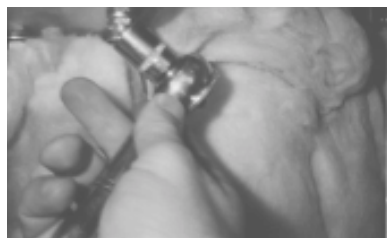
4. Take a continuity reading across terminals. If meter shows constant open or closed circuit each time the button is pushed, the switch is defective.
5. Unscrew the back ring of switch and pull out switch from the front of the unit.
6. Replace new switch, with a rubber washer on each side of panel.
7. Replace wires on terminals.
8. Replace switch panel and restore power.

7-9. CAPACITOR REPLACEMENT - BLOWER MOTOR

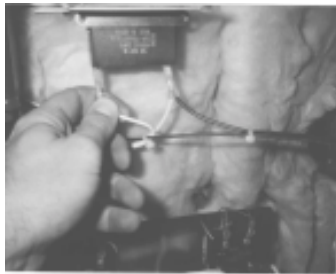
1. Remove electrical power supplied to unit.

WARNING

Remove electrical power supplied to the unit by unplugging the unit, or by turning off the wall circuit breaker, or electrical shock could result.



2. Remove the side panel closest to the controls.
3. Disconnect wires from wire nuts.
4. Using a 1/2" socket, remove nut securing capacitor to bracket and remove capacitor.
5. Install new capacitor in reverse order.

7-10. CAPACITOR REPLACEMENT - DRIVE MOTOR

1. Remove electrical power supplied to unit.

WARNING

Remove electrical power supplied to the unit by unplugging the unit, or by turning off the wall circuit breaker, or electrical shock could result.

2. Remove side panel closest to controls.
3. Disconnect wires from capacitor.
4. Remove the three Phillips head screws from the capacitor, and remove capacitor from unit.
5. Install new capacitor in reverse order.

7-11. DOOR SENSOR REPLACEMENT

1. Remove electrical power supplied to unit

WARNING

Remove electrical power supplied to the unit by unplugging the unit, or by turning off the wall circuit breaker, or electrical shock could result.

2. Remove appropriate side panel.
3. For replacing the sensor on the control side, the control panel and control box must be removed per Section 7-14.
4. Using a 3/8" socket, remove the nuts securing the sensor bracket, and remove bracket from unit.

7-11. DOOR SENSOR REPLACEMENT (continued)



5. Using a Phillips head screwdriver and a 5/16" wrench, remove screws from switch and remove switch from bracket.
6. Cut wires behind splices and then splice wires of new sensor on existing wires.
7. Install new sensor on bracket, and install bracket assembly onto unit.
8. Replace side panels and restore power to unit.

CAUTION

DO NOT over-tighten the screws securing the sensor to the bracket, or damage to the sensor will result.

7-12. SOCKET - HALOGEN LAMP



1. Remove electrical power supplied to unit.

WARNING

Remove electrical power supplied to the unit by unplugging the unit, or by turning off the wall circuit breaker, or electrical shock could result.

2. Remove appropriate side panel.
3. Remove Halogen lamp from socket. (See Section 7-1.)
4. Cut wires going to the socket, at the white wires, behind the splicers.
5. Remove the two Phillips head screws securing the socket and remove socket from unit.
6. Splice wires of new socket onto existing wires and install socket and lamp back into unit.
7. Replace side panel and restore power to unit.

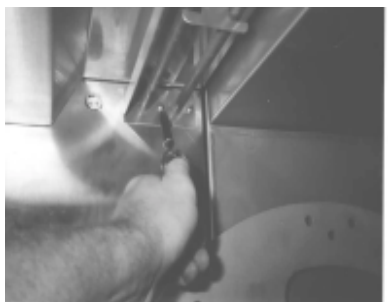
7-13. POWER SWITCH

1. Remove electrical power supplied to the unit.

WARNING

Remove electrical power supplied to the unit by unplugging the unit, or by turning off the wall circuit breaker, or electrical shock could result.

2. Remove the control side-side panel.
3. Remove and label wires from switch.
4. Check for continuity of switch.
5. If switch proves bad, squeeze the flanges on the back side of the switch and pull switch from front of panel.
6. Replace switch in reverse order, and restore power to unit.

7-14. RADIANT HEATERS

1. Remove electrical power to unit.

WARNING

Remove electrical power supplied to the unit by unplugging the unit, or by turning off the wall circuit breaker, or electrical shock could result.

2. If removing air heaters, remove ceiling vent. (See Section 3-12.)
3. Using a Phillips head screwdriver, remove the screws securing the heater to the unit.

7-14. RADIANT HEATERS (continued)



4. Remove the wires from the terminals.
5. Remove screws from both support brackets, and pull brackets and heater from unit.
6. Install new heater in reverse order.

7-15. CONTROL BOARD “SPEAKER” REPLACEMENT



1. Remove electrical power supplied to the unit.

WARNING

Remove electrical power supplied to the unit by unplugging the unit, or by turning off the wall circuit breaker, or electrical shock could result.

2. Remove control side-side panel from unit.
3. Unplug the red connector from the board.
4. Using a Phillips head screwdriver, remove the two screws securing the speaker and remove the speaker.
5. Replace with new speaker in reverse order.

**7-16. MEAT PROBE
RECEPTACLE
REPLACEMENT**

1. Remove electrical power to unit.

WARNING

Remove electrical power supplied to the unit by unplugging the unit, or by turning off the wall circuit breaker, or electrical shock could result.

2. Remove the control side-side panel.
3. Using a 3/8" socket remove the keps nuts from receptacle bracket and remove bracket from unit.
4. Unplug the 2-pin connector from the P-5 receptacle on the control board.
5. Using a small Phillips-head screwdriver, remove the screw securing the probe receptacle to the bracket.
6. Replace with new receptacle in reverse order of previous steps.

7-17. TRANSFORMER

1. Remove electrical power supplied to unit.

WARNING

Remove electrical power supplied to the unit by unplugging the unit, or by turning off the wall circuit breaker, or electrical shock could result.

2. Remove side panel closest to the controls.

7-17. TRANSFORMER (continued)

WARNING

The following checks are performed with the wall circuit breaker closed and the main power switch in the ON position. Extreme caution should be taken. Make connections before applying power, take reading, and remove power before removing meter leads, or electrical shock could result.

3. With power reapplied, take voltage reading at terminals of transformer where wires 11 and 12 plug in. The meter should show 208 or 240 volts.
4. If the incoming voltage proves correct (above step), take a voltage reading on transformer terminals where wires 9 and 10 plug in. The meter should show 12 volts + 1.
5. If transformer proves bad, remove electrical power to unit.

Replacement :



6. Unplug wires from transformer.
7. Unscrew the Phillips head screws securing the transformer and remove transformer from unit.

7-18. CONTROL BOARD REPLACEMENT



1. Remove electrical power supplied to the unit.

WARNING

Remove electrical power supplied to the unit by unplugging the unit, or by turning off the wall circuit breaker, or electrical shock could result.

2. Remove the Phillips head screws securing the control side, side panel and remove side panel.
3. Pull connectors from board.
4. Using a 5/16" socket, remove the nuts securing the control board and remove control board.
5. Install new board in reverse order, and restore power to unit.

7-19. RELAYS

Checkout:

The Solid State Relays receive messages from the control board and operate the components in the rotisserie. See wiring diagrams to help locate the desired relay.

1. Remove electrical power supplied to unit.

WARNING

Remove electrical power supplied to the unit by unplugging the unit, or by turning off the wall circuit breaker, or electrical shock could result.

2. Using a Phillips head screwdriver, remove the side panel closest to the controls.

7-19. RELAYS (continued)**WARNING**

The following checks are performed with the wall circuit breaker closed and the main power switch in the ON position. Extreme caution should be taken. Make connections before applying power, take reading, and remove power before removing meter leads, or electrical shock could result.

3. With power reapplied, let unit start heating up, or enter the Tech Mode in Special Program mode and check the relays in the output test. (See Section 4-8.)
4. With the component energized (example: blower motor), 0 volts should show on the output side of the relay, and 12 volts on the input side.
5. With the component not energized, 208 or 240 volts should show on the output side of relay, and 0 volts on input.
6. If voltage varies from steps 4 and 5, remove power to unit, pull input wires from relay and place leads of meter onto input wires. Reapply power to unit. When unit is running, the input wires to relay should show 12 vdc volts. If this proves true, the relay is faulty.
7. Remove power supplied to unit.
8. With wires removed and labeled, use a Phillips head screwdriver and remove appropriate relay from unit.
9. Coat the back of the relay with the thermal joint compound.

Replacement:**CAUTION**

Failure to use the thermal joint compound will shorten the life of the relay.

10. Install new relay and replace wires.
11. Replace side panel and reapply power.

7-20. HIGH LIMIT

The high limit is a safety device which senses an overheating situation inside the rotisserie, (around 500°F), which shuts the heat off in the unit. Once the temperature inside the unit goes down, then the high limit automatically resets and the unit can then be heated. All SCRs have two high limits. The SCR-6 and SCR-8 both have a 450°F high limit and a 500°F high limit. The SCR-3 has a 285°F high limit and a 450°F high limit.

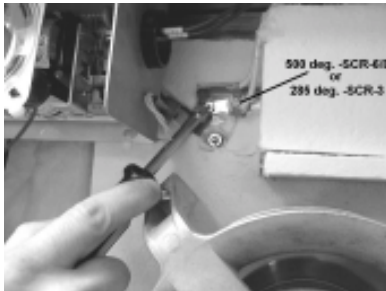
NOTE

European, CE units have 450°F, manual reset high limits. These have a reset button on them and must be manually pressed. Follow the steps in the procedures in this section to access this high limit.

1. Remove electrical power supplied to unit.

WARNING

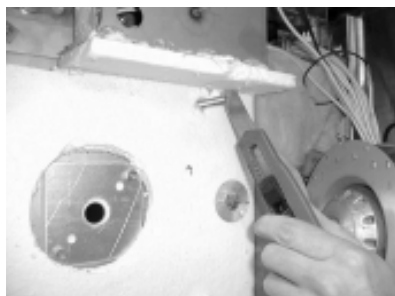
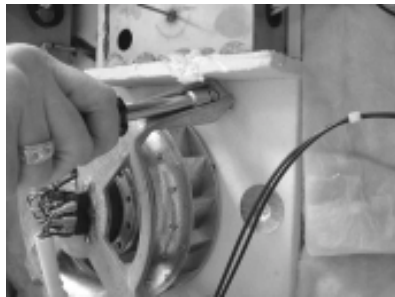
Remove electrical power supplied to the unit by unplugging the unit, or by turning off the wall circuit breaker, or electrical shock could result.



2. Remove the control side, side panel.
3. Pull the wires from the 500°F high limit (285°F on SCR-3s) and check for continuity between the terminals. When the cabinet temperature is below 300°F, the high limit should show continuity. If it does show continuity, continue on with this section. If it doesn't, replace this high limit with a new one and unit should then be ready for use.
4. If the 500°F high limit shows continuity, the 450°F high limit could be bad. To access this high limit, remove the insulation washer from the stud and remove the insulation.

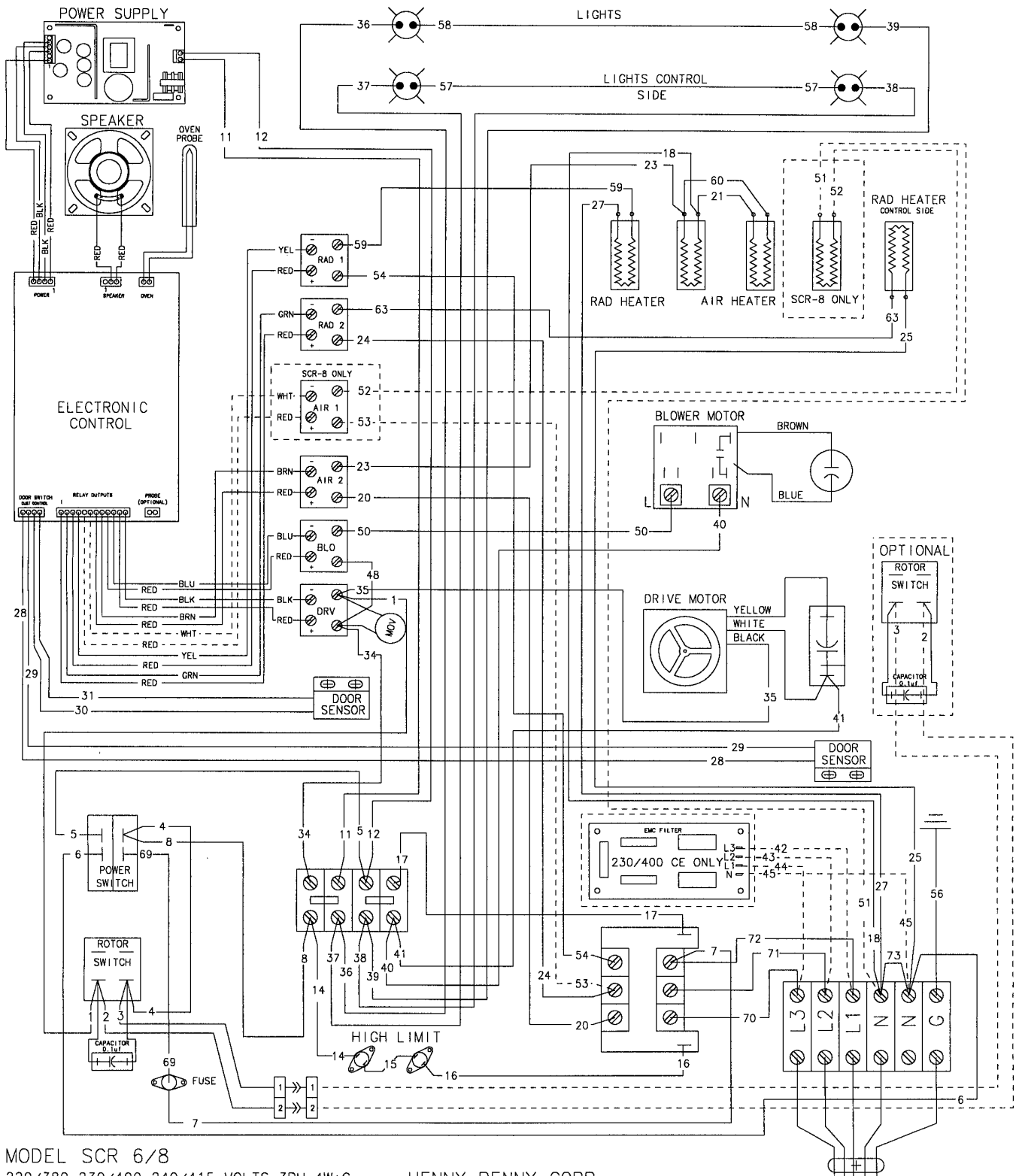
NOTE

For CE, European units, the reset button can be accessed at this time. Use a pen, pencil, or screwdriver to press the button through the hole in the box. If unit now heats, replace the insulation and side panel and unit is ready for use. If unit does not heat, proceed with the following steps.

7-20. HIGH LIMIT (Continued)**NOTE**

Units with a small diameter hole, in the high limit box, must follow the proceeding steps to access the wires and mounting nuts of the high limit. Units with a large diameter hole can access the wires and mounting nuts from the hole in the front of the box.

5. Remove the fan assembly from the interior of the unit.
6. Using a 7/16" socket, remove the nuts securing the blower and pull the blower from the studs.
7. Using a 3/8" socket, remove the nut securing the probe bracket, and pull the bracket from the stud.
8. Cut insulation to access the top, right stud of the blower.
9. Pull the box from the unit to access the high limit.
10. Pull the wires from the high limit, and take a continuity check across the terminals. If it shows continuity, the high limit is good. If the high limit shows no continuity and the temperature is below 300°F, proceed with the following steps.
11. Using a 5/16" socket, remove the two nuts securing the high limit and remove the high limit.
12. Replace with a new high limit and replace the wires.
13. Replace the box, blower and blower nuts, insulation, insulation washer, probe bracket and nut, and side panel.
14. Unit is now ready for use.



MODEL SCR 6/8

220/380, 230/400, 240/415 VOLTS 3PH 4W+G
WATTS= SEE DATA PLATE, 50/60 HZ

HENNY PENNY CORP
EATON OHIO 45320

FIELD WIRE CONNECTION

49772

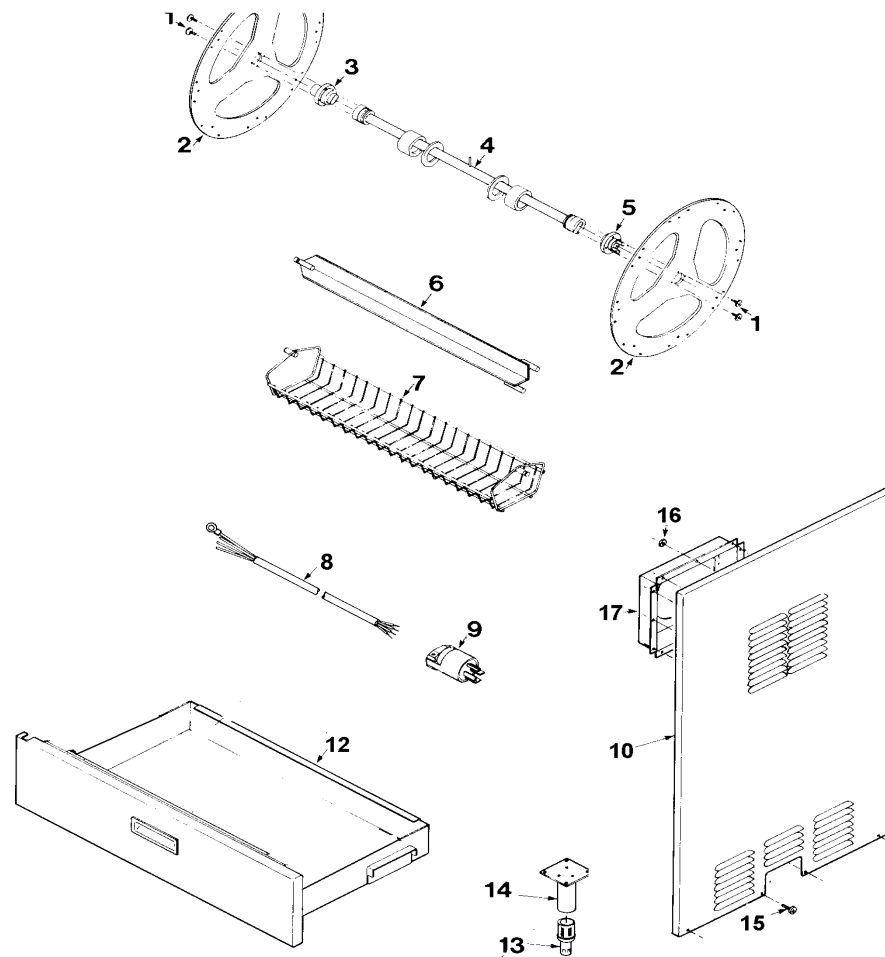
SECTION 8. PARTS INFORMATION

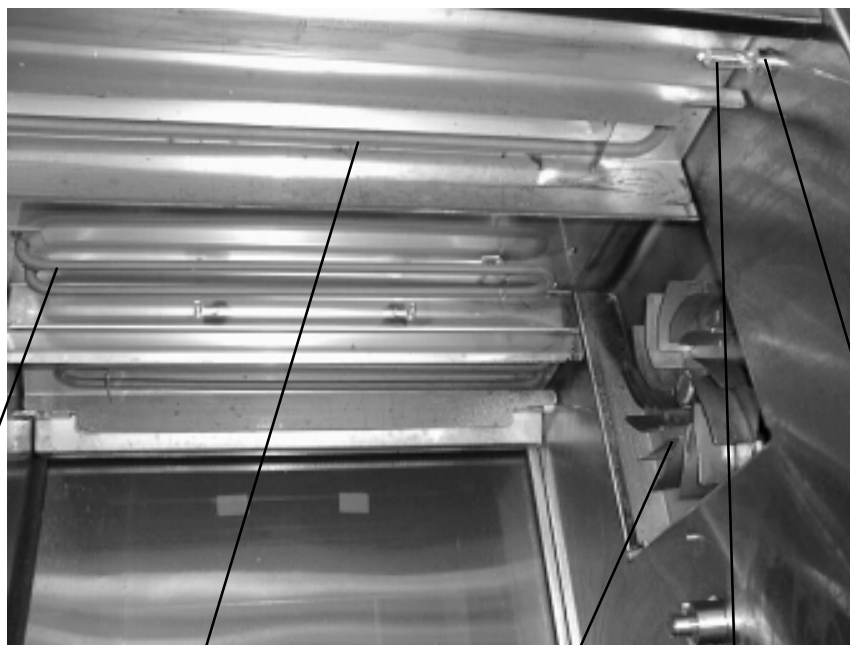
8-1. INTRODUCTION	This section identifies and lists the replaceable parts of the Henny Penny SCR Rotisserie.
8-2. GENUINE PARTS	Use only genuine Henny Penny parts in your cabinet. Using a part of lesser quality or substitute design may result in cabinet damage or personal injury.
8-3. HOW TO ORDER	<p>Once the part you want to order has been found in the Parts List, write down the following information:</p> <ol style="list-style-type: none"> From the Parts List (Sample) Item Number 3 Part Number 40241 Description LH Hub From the data plate (Sample) Product Number SCR6.0 Serial Number AE001IH Voltage 208V
8-4. PRICES	Your distributor has a price parts list and will be glad to inform you of the cost of your parts order.
8-5. 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.
8-6. 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 warranty on the front of this section for other rights and limitations.

No.	Part No.	Description	Qty. SCR-8	Qty. SCR-6	Qty. SCR-3
1	SC01-172	Screw 1/4-20 x 3/8 PH THD SS	*	*	*
2	40927	Disc - Finish - SCR-6	-	2	-
	49195	Disc - Coated - SCR-6	-	2	-
	40926	Disc - Finish - SCR-8	2	-	-
	49184	Disc - Coated - SCR-8	2	-	-
	43683	Disc - Finish - KFC - SCR-6	-	2	-
	44400	Disc - Finish - SCR-3	-	-	2
	51238	Disc - Coated - SCR-3	-	-	2
	41350	LH Disc Assy - Complete - SCR-8	1	-	-
	41349	RH Disc Assy - Complete - SCR-8	1	-	-
	40992	LH Disc Assy - Complete - SCR-6	-	1	-
	40991	RH Disc Assy - Complete - SCR-6	-	1	-
	44342	LH Disc Assy - Complete - SCR-3	-	-	1
	44343	RH Disc Assy - Complete - SCR-3	-	-	1
	58141	LH Disc Assy-6 Bskt (Albertsons)	1	-	-
	58142	Drive Disc Assy-6 Bskt (Albertsons)	1	-	-
3	40241	LH Hub	1	1	1
	49186	LH Hub - Coated	1	1	1
4	40827	Weldment - Drive Tube - SCR-8	1	-	-
	49185	Weldment - Drive Tube - SCR-8 - Coated	1	-	-
	40826	Weldment - Drive Tube - SCR-6/3	-	1	1
	49192	Weldment - Drive Tube - SCR-6/3 - Coated	-	1	1
5	40242	Hub - Drive Side	1	1	1
	49187	Hub - Drive Side - Coated	1	1	1
6	40213	Spit - Weldment - SCR-8	8	-	-
	49178	Spit - Weldment - SCR-8 - Coated	8	-	-
	40613	Spit - Weldment - SCR-6/3	-	6	3
	49188	Spit - Weldment - SCR-6/3 - Coated	-	6	3
	03469*	Spit - Piercing - SCR-8	8	-	-
	51268*	Spit - Piercing - SCR-8 - Coated	8	-	-
	03468*	Spit - Piercing - SCR-6/3	-	6	3
	51261*	Spit - Piercing - SCR-6/3 - Coated	-	6	3
7	03467	Basket - Std. - SCR-8	8	-	-
	03605	Basket - Coated - SCR-8	8	-	-
	03473	Basket - Std. - SCR-6/3	-	6	3
	03604	Basket - Coated - SCR-6	-	6	-
	03471	Basket - Std. - SCR-3	-	-	3
	03603	Basket - Coated - SCR-3	-	-	3
	43804*	Solid Bottom Basket Assy. - SCR-6	-	6	-
	43805*	Solid Bottom Basket Assy. - SCR-8	8	-	-
	43813*	Grid - Solid Basket - SCR-6	-	6	-
	43815*	Grid - Solid Basket - SCR-8	8	-	-
	58184*	Coated Upright Bskt (Albertsons)	8	-	-

No.	Part No.	Description	Qty. SCR-8	Qty. SCR-6	Qty. SCR-3
8	63714-01	Power Cord Assy.-GM-Inboard Casters- SCR-8	1	-	-
	63714-02	Power Cord Assy.-GM-Outboard - Top	1	-	-
	63714-03	Power Cord Assy.-GM-Outboard - Bottom	1	-	-
	40998	Power Cord Assy. - 30 Amp - SCR-6 (3 ph)	-	1	-
	41659	Power Cord Assy. - 50 Amp - SCR-6 (1 ph)	-	1	-
	41658	Power Cord - SCR-3	-	-	1
	63714-06	Power Cord Assy. - 60 amp - Top Unit (Costco)	-	-	1
	63714-07	Power Cord Assy. - 60 amp - Bottom Unit (Costco)	-	-	1
	63714-04	Power Cord Assy.-90° Plug (Albertsons)-Top	1	-	-
	63714-05	Power Cord Assy.-90° Plug (Albertsons)-Bottom	1	-	-
	54671	Power Cord Assy.-90° Plug (Albertsons)	-	1	-
9	16242	Plug MO-500 NEMA 15-50P - SCR-8	1	-	-
	40884	Plug 30A - 250V - NEMA 15-30P - SCR-6	-	1	-
	45062	Plug 30A - 250V - NEMA 6-30P - SCR-3	-	-	1
	58146	Plug 60A- 3ph 250V-NEMA 15-60P 90°(Albertsons)	1	-	-
	21335	Plug 50A- 3ph 250V 90°(Albertsons)	-	1	-
10	51270	RH Access Panel Weldment - SCR-8	1	-	-
	49255	RH Access Panel Weldment - SCR-6	-	1	-
	52030	RH Access Panel Weldment - SCR-3	-	-	1
12	49363	Drain Pan Assy. - SCR-8	1	-	-
	49368	Drain Pan Assy. - SCR-6	-	1	-
	49851	Drain Pan Assy. - SCR-3	-	-	1
13	26120	Feet	4	4	-
14	41355	Mounting Plate & Leg Weldment	4	4	-
15	SC04-003	Screw - #8-32 x 3/8 PH PHDS.	*	*	*
16	NS02-006	Nut #10-24 Hex Keps C	*	*	*
17	40145	Blower Box	1	1	-

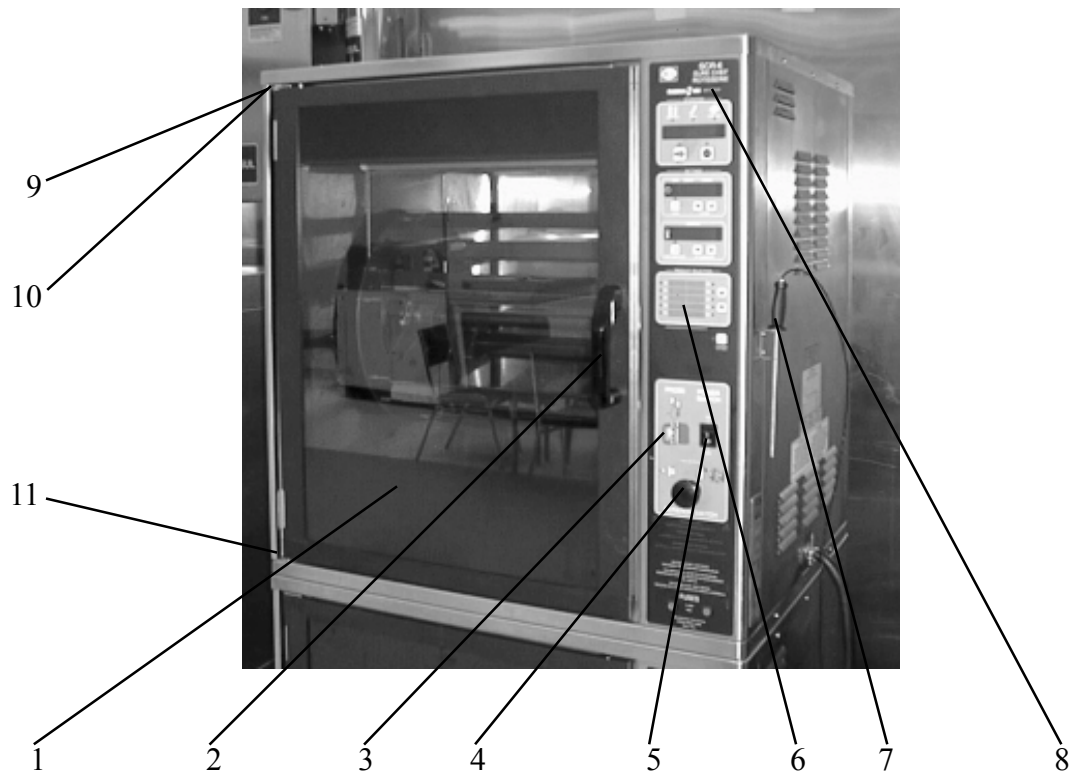
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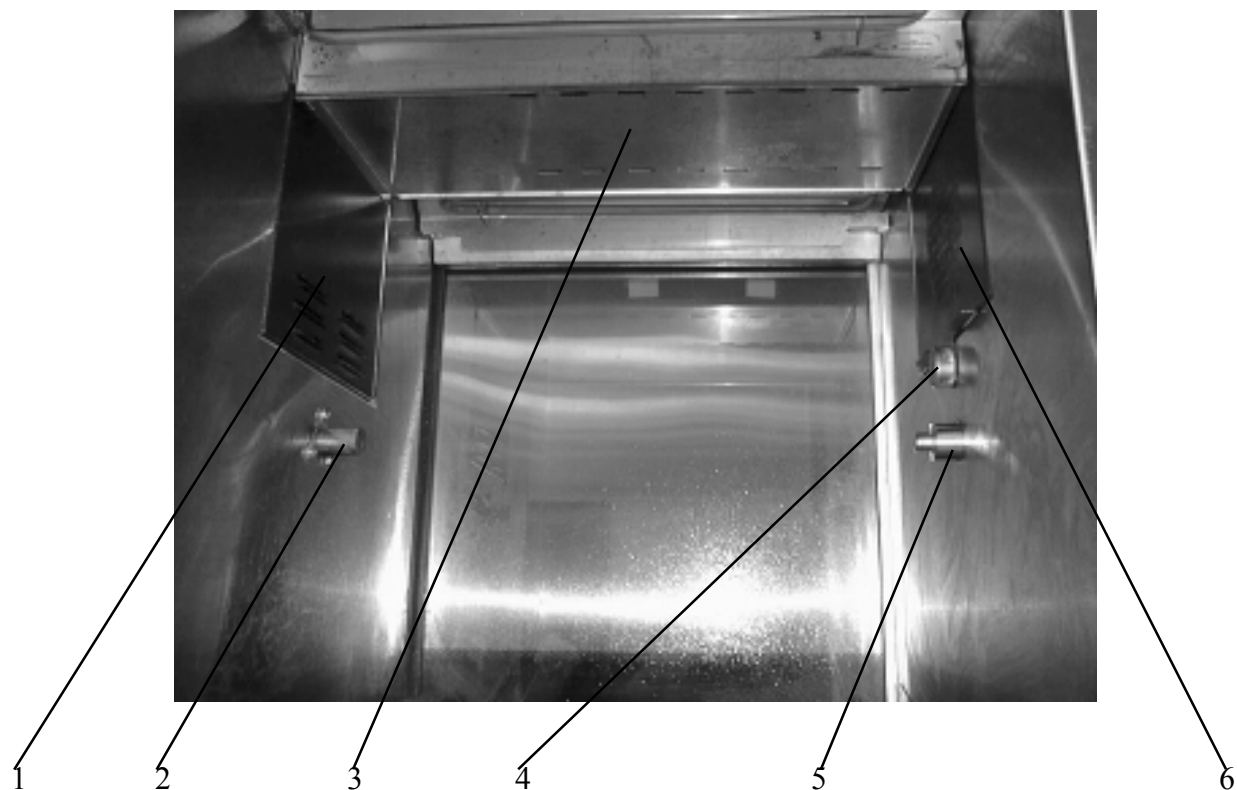


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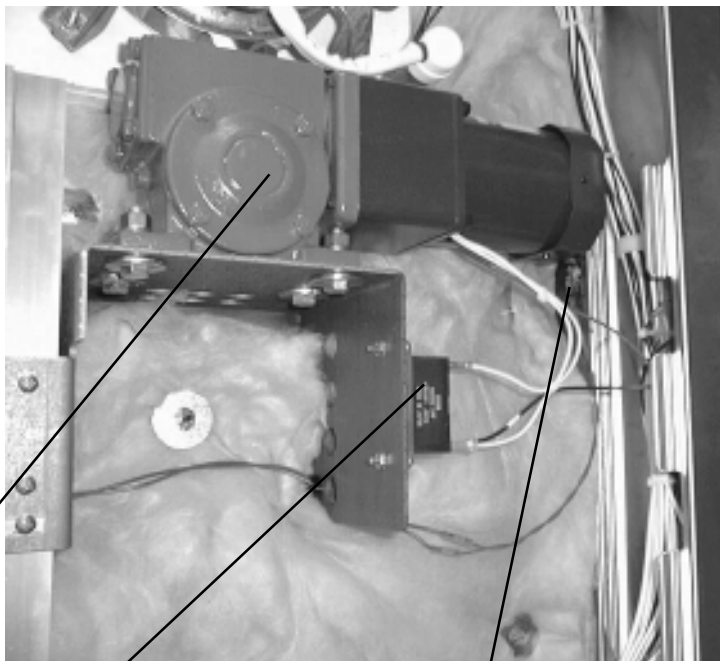
Item No.	Part No.	Description	Qty. SCR-8	Qty. SCR-6	Qty. SCR -3
1	45065-09	Air Heater-208V 1650W	3	-	-
1	45065-10	Air Heater-240V 1650W	3	-	-
1	45065-03	Air Heater-208V 1550W	-	2	1
1	45065-07	Air Heater-240V 1550W	-	2	1
2	45065-01	Radiant Heater-208V 2800W	2	-	-
2	45065-05	Radiant Heater-240V 2800W	2	-	-
2	45065-03	Radiant Heater-208V 1550W	-	2	-
2	45065-07	Radiant Heater-240V 1550W	-	2	-
2	45065-13	Radiant Heater-208V 2000W	-	-	1
2	45065-14	Radiant Heater-240V 2000W	-	-	1
3	44029	Fan Blade Assy.	1	1	-
3	45495	Fan Blade Assy.	-	-	1
4	BL01-011	Halogen Bulbs	4	4	2
5	40635	Lamp Socket	4	4	2



Item No.	Part No.	Description	Qty. SCR-8	Qty. SCR-6	Qty. SCR -3
1	49751	Door Assy.-Control Side w/ Handle	1	-	-
1	49752	Door Assy.-Mir.Control Side w/ Handle	1	-	-
1	49753	Door Assy. Customer Side w/o Handle	1	-	-
1	49754	Door Assy. Customer Side w/ Handle	1	-	-
1	49261	Door Assy. Control Side w/ Handle	-	1	-
1	49262	Door Assy. Mir. Control Side w/ Handle	-	1	-
1	49263	Door Assy. Customer Side w/o Handle	-	1	-
1	49264	Door Assy. Customer Side w/ Handle	-	1	-
1	49807	Door Assy. Control Side w/ Handle	-	-	1
1	49808	Door Assy. Mir. Control Side w/ Handle	-	-	1
1	49809	Door Assy. Customer Side w/o Handle	-	-	1
1	49810	Door Assy. Customer Side w/ Handle	-	-	1
2	44757	Door Handle	1	1	1
3	37420	Meat Probe Receptacle	1	1	1
3	40828	Meat Probe Receptacle/Wire Assy	1	1	1
4	41460	Rotation Switch Assy	1	1	1
5	43768	Power Switch	1	1	1
6	52307	Menu Cards	5	5	5
7	52843	Meat Probe	1	1	1
8	49607	Control Decal	1	-	-
8	61551	Control Decal	-	1	-
8	49840	Control Decal	-	-	1
8	61550	Control Decal (Pollo)	-	-	1
9	48549	Hinge - Control Side	1	1	1
9	48567	Hinge - Customer Side	1	1	1
10	39752	Bushing - Door	2	2	2
11	PN01-024	Dowel Pin - 1/4 x 2"	4	4	4



Item No.	Part No.	Description	Qty. SCR-8	Qty. SCR-6	Qty. SCR -3
1	40577	Removable Duct-L.H	1	-	-
1	49179	Removable Duct-L.H. Coated	1	-	-
1	40707	Removable Duct-L.H	-	1	-
1	49189	Removable Duct-L.H Coated	-	1	-
2	40244	Bearing	1	1	1
3	40049	Top Removable Duct	1	-	-
3	40581	Top Removable Duct	-	1	-
3	49845	Top Removable Duct	-	-	1
4	40932	Removable Duct Knob	1	1	1
5	40243	Adapter Hub	1	1	1
6	40309	Removable Duct-Blower	1	1	-
6	49180	Removable Duct-Blower-Coated	1	1	-
6	51977	Removable Duct-Blower	-	-	1
6	52022	Removable Duct-Blower-Coated	-	-	1



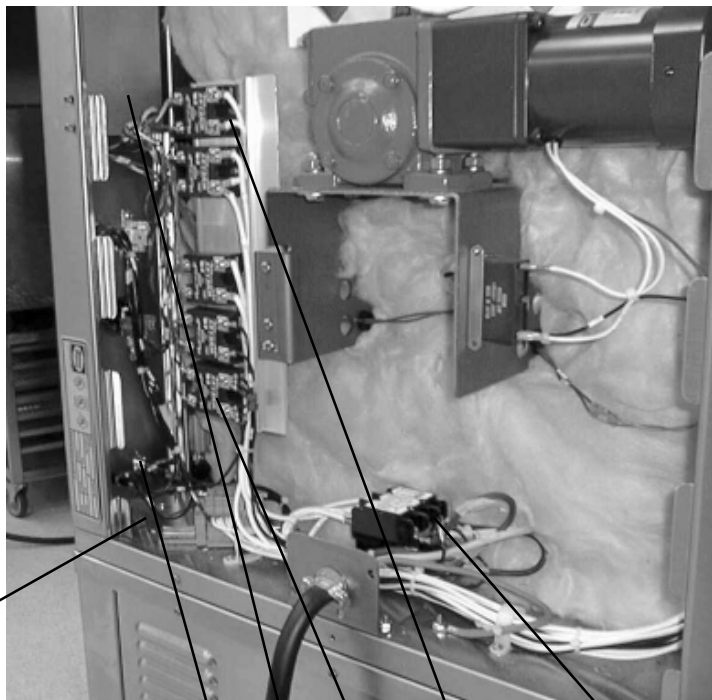
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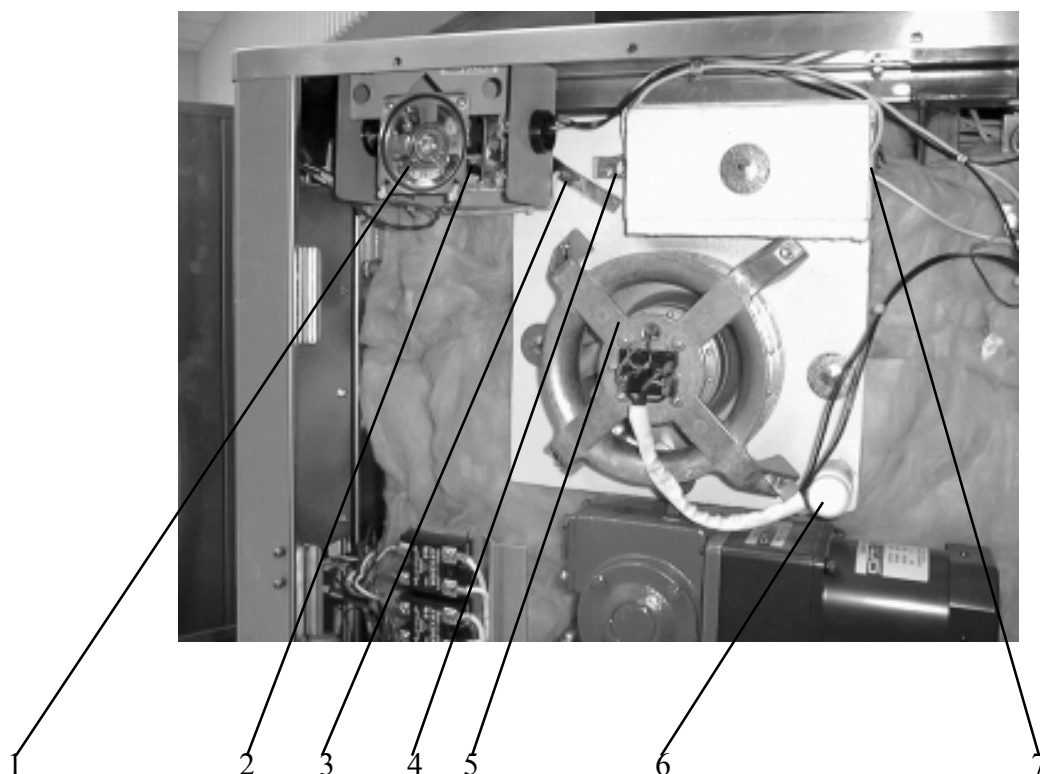
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Item No.	Part No.	Description	Qty. SCR-8	Qty. SCR-6	Qty. SCR -3
1	14242	Drive Motor Assy. (includes 56164)	1	1	-
1	49451	Drive Motor Assy-240V.	-	-	1
1	44596	Drive Motor Assy-208V	-	-	1
2	40637	Capacitor- Drive Motor - 3 mF SN: IE044II and below	1	1	-
2	56164	Capacitor- Drive Motor - 4 mF SN: IE045II and above	1	1	-
3	40642	Door Magnet Sensor	2	2	2
4*	40501	Door Switch Magnet(In Door Assy.)	5	5	4

* Not Shown



Item No.	Part No.	Description	Qty. SCR-8	Qty. SCR-6	Qty. SCR -3
1	EF02-104	Fuse Holder	2	2	2
2	EF02-105	Fuse	2	2	2
3	44428	Rotation Switch MOV	1	1	1
4	51128RB-01	Control/Display Board Assy. -Std.	1	1	1
4	51128RB-02	Control/Display Board Assy.-300° F	1	1	1
5	51980	Drive Motor Relay MOV	1	1	1
6	40645	S.S. Relay	6	6	4
6	52527	S.S. Relay-40Amp(14.4KW Units)	1	-	-
7	19405	Contactor	1	1	1
8	63727	Terminal Block Assy. - 1 phase	1	-	-
8	52995	Terminal Block - CE (not shown)	1	1	1



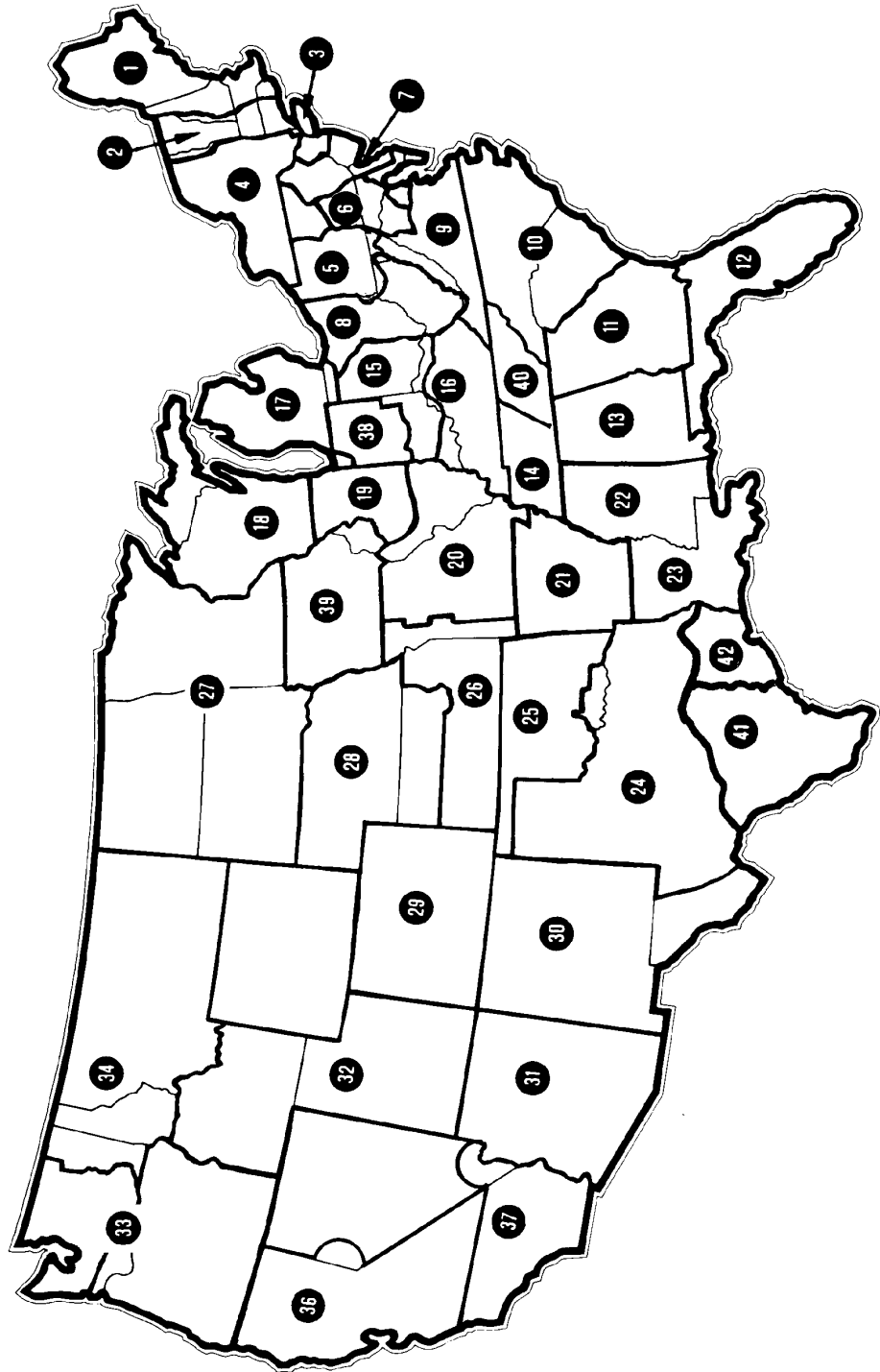
Item No.	Part No.	Description	Qty. SCR-8	Qty. SCR-6	Qty. SCR -3
1	51476	Speaker Assy.	1	1	-
1	54561	Speaker Assy.	-	-	1
2	49686	Power Supply Board	1	1	1
3	29523	Probe Assy.	1	1	1
4	37397	High Limit-500 Deg.	1	1	-
4	49218	High Limit-285 Deg.	-	-	1
5	41405	Blower Motor Assy	1	1	-
5	45059-02	Blower Motor Assy-240V			1
5	45059-01	Blower Motor Assy-208V	-	-	1
5*	25706	Cooling Fan Blade	-	-	1
6	40639	Capacitor- Blower Motor	1	1	-
7	49938	High Limit-450 Deg.	1	1	1
7	49939	High Limit- 450 Deg. C.E.	1	1	1
8*	40842	Seal- Drive Motor	1	1	-
9*	44587	Seal- Blower Motor	1	1	-
10*	FA51-315	3.15 Amp Fuse (Power Supply)	1	1	1

* Not Shown



Item No.	Part No.	Description	Qty. SCR-8	Qty. SCR-6	Qty. SCR -3
1	48769	Drip Tray	2	-	-
1	49763	Drip Tray- Coated	2	-	-
1	48755	Drip Tray	-	2	-
1	49762	Drip Tray- Coated	-	2	-
1	44443	Drip Tray	-	-	2
1	21241	Drip Tray- Coated	-	-	2
2	49256	Drain PLug Assy.	1	1	1
3*	41356	Adjustable Legs	4	4	-
4*	40948	Caster 4" Rigid	2	2	-
5*	40947	Caster 4" swivel w/ Brake	2	2	-
6*	49270	Decal- Non Rotation Cust. Side	1	1	1
7*	48787	Decal- Rotation Cust. Side	1	1	1
8*	PL01-001	Plug Button-1/2"	4	4	-
9*	58183	Caster 3 Inch (Albertsons)	4	-	-

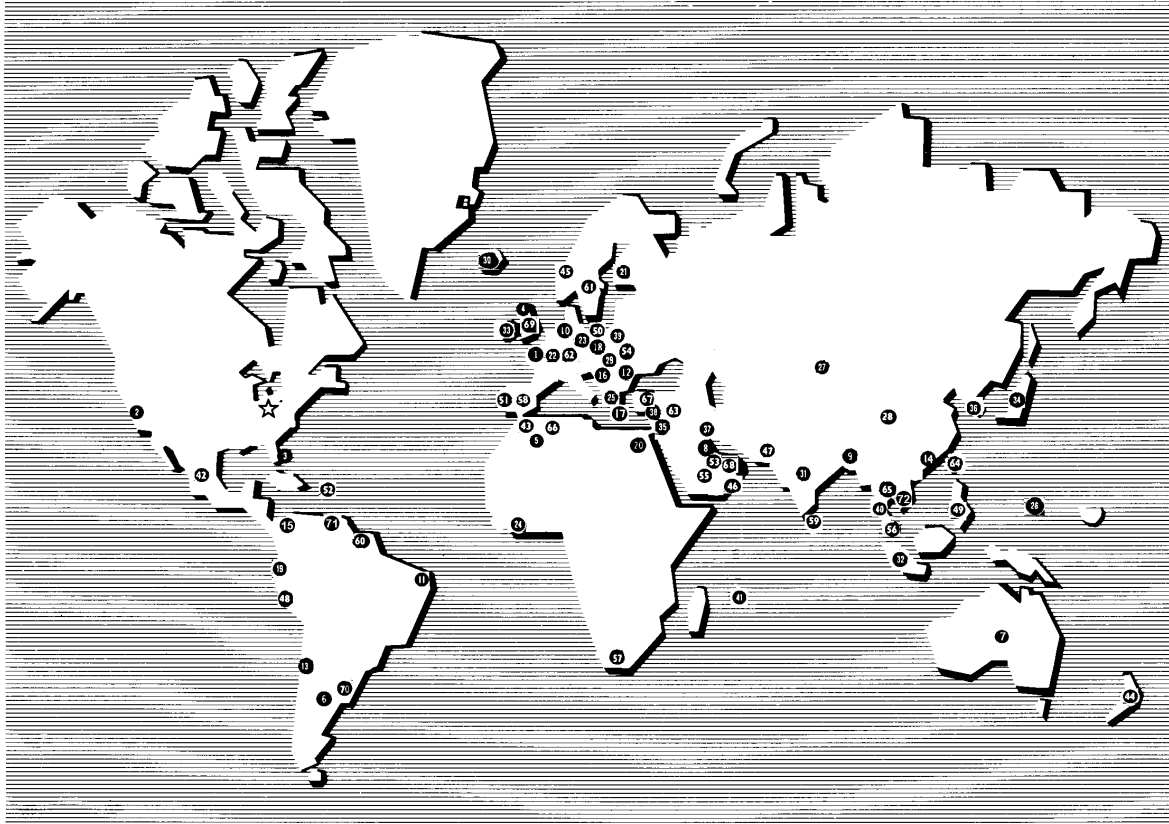
* Not Shown



**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

- | | | | |
|--|--|--|--|
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1219 U.S. Route 35 West
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Telephone: 937-456-8417
Fax: 937-456-1860</p> <p>Representative Office
1. Henny Penny Corporation
Representative Office
Parc d'Entreprises de
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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>U.S. Export Centers
2. 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>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>Algeria
4. SOMAB
Y1 Rue Mahmoud Boudjatit
(Oasis) Ager, Algeria
Tel: 213-21-23-3051/3052
Fax: 213-21-23-3161</p> <p>Argentina
5. Oditec S.A.
Augustin Alvarez 2128
1602 Florida
Buenos Aires, Argentina
Telephone: (541) 796-0820
Fax: (541) 796-2009</p> <p>Australia
6. 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>Bahrain
7. 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>Bangladesh
8. Puffin International Ltd.
3691B Elephant Rd.
Swarankika Plaza
4th Floor-Dhaka 1205
Dhaka, Bangladesh
Telephone: 8802-863117
Fax: 880-2-867563</p> <p>Belgium
9. Engelen-Heere N.V.
Industriepark Terbekehof
Fotografielaan 14
B-2610 Antwerpen (Wilrijk)
Telephone: 323-825-5577
Fax: 323-825-3702</p> | <p>Brazil
10. 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>Bulgaria
11. E.C.E. - CAIX
23A Rue Oborichte
Sofia 1604, Bulgaria
Telephone: 19-359-2-946-1479
Fax: 19-359-2-946-1669</p> <p>Chile
12. IMAHE
Manuel Montt 1154 Providencia
Santiago, Chile
Tel: 562-341-4953/5707
Fax: 562-274-8567</p> <p>China
13. 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>Colombia
14. 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>Croatia
15. New Rok
Opatija M. Tita 15
51410 Opatija, Croatia
Telephone: 385-51-701-251
Fax: 385-51-701-251</p> <p>Cyprus
16. AMF Chistofides Ltd.
104A Prodomos Str.
P.O. Box 25100
Nicosia, Cyprus
Telephone: 357-2-454-380
Fax: 357-2-454-088</p> <p>Czech Republic
17. Citus
Argentinska 20
CZ 4170 00 Pragues 7
CZECH REPUBLIC
Telephone: 420-2-667-10-561
Fax: 420-2-667-10-557</p> <p>Denmark
18. Inter-Gastro A.S.
Midtager 18
2605 Brondby
Denmark DK2605
Telephone: 45-43292000
Fax: 45-43292001</p> <p>Ecuador
19. Equindeca Cia. Ltda.
Hotel El Conquistador
Gran Colombia 6-65
Cuenca, Ecuador
Telephone: 593-7-831788
Fax: 593-7-843221</p> <p>Egypt
20. Con Trade Centre
3A Ramsis Street
Maarof Building #83 & #62
Cairo, Egypt
Telephone: 20 (2) 770642/762551
Fax: 20 (2) 756258</p> | <p>Estonia
21. Sisustaja As
Tihniku 5
11625 Tallinn, Estonia
Telephone: 372-6502300
Fax: 372-6502301</p> <p>Finland
22. Monilaite Oy
P.O. Box 27
Salpakuja 6
SF-01200 Vantaa, Finland
Telephone: 358-9-877-0100
Fax: 358-9-877-01099</p> <p>France
23. 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>Germany
24. Sesjak KG
Wullener Feld 9a
D-58454 Witten
Germany
Telephone: 49-2302-697077
Fax: 49-2302-698451</p> <p>Ghana
25. DRT Ghana
E6619 Ablade Road
Kanda Estate
P.O. Box C2074
Accra-Cantonments, Ghana
Telephone: 233-2123-3949
Fax: 233-2123-1380</p> <p>Greece
26. Domestica S.A.
65 Stournara Str.
Athens 10432, Greece
Telephone: 30-15-24-30-14/15
Fax: 30-15-22-91-58</p> <p>Guam
27. Pacific Technical Service, Inc.
New Commercial Building
#979 Rt. 16, Suite B-3
Barrigada, Guam 96913
Telephone: 6710632-5000
Fax: 671-632-3333</p> <p>Holland
28. Englelen-Heere B.V.
Straatveg 85, Postbus 35020
3005 DA Rotterdam, Holland
Telephone: 311-042-23077
Fax: 311-042-23435</p> <p>Hong Kong
29. Bonny Foodservice Products
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Industrial Building #20
Wang Hoi Road
Kowloon Bay, Kowloon,
Hong Kong
Telephone: 852-796-5616
Fax: 852-799-8490</p> <p>Hungary
30. Hotex Service
H-2094 Nagykovacsi
Kossith Lajos u. 1.
Hungary
Telephone: 36-263-56653/89463
Fax: 36-26389463</p> | <p>Iceland
31. A. Karlsson H. F.
Brautarholt 28
105 Reykjavik, PO Box 167
Iceland
Telephone: 354-560-0900
Fax: 354-560-0901</p> <p>India
32. AISHWARYA
Trust Complex, 10 OVG Rd
Basavanagudi
Bangalore 560004, India
Telephone: 91-80-667-7576
Fax: 91-80-667-7576</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>Indonesia
33. 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>Ireland
34. Martin Food Equipment Ltd.
Gaskin Business Park
Coes Road
Dundalk, Louth County
Ireland
Telephone: 353-42-30366
Fax: 353-42-30370</p> <p>Italy
35. Allegra SRL
Corso Matteotti, 5 - 10121
Torino, Italy
Telephone: 39-011-540264
Fax: 39-011-533779</p> <p>Japan
36. 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>Jordan
37. Awar Trading Est
PO Box 962227
Amman 11196, Jordan
Telephone: 962-6-55-19-610
Fax: 962-6-55-19-605</p> <p>Korea
38. 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>Kuwait
39. Mabrook Hotel Supplies Co.
PO Box 43832 Hawalli
32053 Kuwait
Telephone: 965-481-8242
965-483-01648
Fax: 965-483-4314</p> |
|--|--|--|--|

40. **Lebanon**
Pro Kitchen
Cahlfoun Building
Kaslik - Main Road
PO Box 1066 Jounieh
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Telephone: 961-9-635-077
Fax: 961-9-635-059
41. **Lithuania**
Master Group Baltic Master
Dariaus Ir Girena 175
2038 Vilnius, Lithuania
Telephone: 3702-306-528/529
Fax: 3702-306-533
42. **Malaysia**
SCC Corp. Sdn. Bhd.
19-21 Jalan Hujan
Taman Overseas Union
58200 Kuala Lumpur,
Malaysia
Telephone: 60-3-77828384
Fax: 60-3-77818561
43. **Malta**
C & H Bartoli Ltd.
232 The Strand
Gzira Gzros, Malta
Telephone: 356-342-584
Fax: 356-342-569
44. **Mauritius Island**
(Mauritius, Reunion Island,
Seychelles)
Hassam Moussa Rawat
10 Bourbon Street
P.O. Box 492
Port Louis, Mauritius Island
Telephone: 160 (230) 2080024
Fax: 160-230-2080147
45. **Mexico**
Central Mexico Metro Mexico City
Cavimex S.A. de C.V.
Revillagigedo No. 61 Col Centro
Mexico, D.F. 06070
Mexico
Telephone: 525-521-4200
Fax: 525-510-2791
- Pacific
Micro Herros De Occidente,
S.A. de C.V.
Av. Juan Palamar y Arias
#83 Col. Jardines Vallarta
Zapopan, Jalisco, Mexico
C.P.45020
Mexico: 52-3-629-54-05
Fax: 52-3-673-29-43
- Southeast
Equipo Para El Mercado
S.A. de C.V.
Calle 55 No. 501-B por 60 y 62
Merida, Yucatan,
Mexico C.P. 97000
Telephone: 52-99-236500
Fax: 52-99-286649
46. **Morocco**
Electra
Boulevard AHL Lghlam
BP 25698
Sidi Bernoussi - Ain-Sebaa
Casablanca Morocco
Telephone: 212-22-753-531
Fax: 212-22-753-554
47. **New Zealand**
Taylor Equipment Limited
4 Ponuz Place
Mt. Wellington
Auckland, New Zealand
Telephone: 64 (9) 5733377
Fax: 64 (9) 5730841
48. **Norway**
Grillfagmannen A.S.
Ostensjoveien 44
N-0667 Oslo 6, Norway
Telephone: 47 (2) 651410
Fax: 47 (2) 720017
49. **Oman**
Mohsin Haider Darwish LLC
P.O. Box 880
Ruwi, Code 112
SULTANATE OF OMAN
Telephone: 968-703411
Fax: (968) 789927
50. **Pakistan**
The Equipment Company
Ground Floor, Dadabhoy Centre
Sharea Faisai, Karachi 75530
Pakistan
Telephone: 922-1-778-1778/2778
Fax: 922-1-587-0456/778-2777
51. **Peru**
Importadora Tecnica
Comercial C.R. Ltda.
Jr. Marcos de Aramburu #595
Lima 17, Peru
Telephone: 51-1-226-2124
Fax: 51-1-275-2689
52. **Philippines**
HKR Equipment Corp.
2nd Floor, THC Bldg.
2176 Primo Rivera St.
La Paz, Makati City, Philippines
Telephone: 632-899-4511
Fax: 632-899-4541
53. **Poland**
I. F. E.
Rydygiera 12
01 793 Warsaw, Poland
Telephone: 48-3912-3373
42-22-663-4820/4069
Fax: 48-3912-3373
54. **Portugal**
Restauratel
AV Da Republica
83 C 1050
243 Lisboa
Portugal
Telephone: 351 7967116/7/8/9
FAX: 351 7933982
55. **Puerto Rico**
Progressive Sales and Service
PO Box 10876
Caparra Heights Station
San Juan, Puerto Rico 00922-0876
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
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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**
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43/524-526 Amarinnivej 1
Anusaovari Laksi
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Telephone: 66-2-521-3824/3878
Fax: 66-2-552-0833
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1101 Tunis RP, Tunisia
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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
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77. **Yemen**
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