

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	This two position rocker switch controls power to the rotisserie and the control panel
2	Rotation Switch	Pressed to bypass the computer control and turns the rotor motor on; a rotation switch may be located on both and the operator side and customer side
3	Meat Probe	After plugging the meat probe into the receptacle, the meat probe can then be inserted into the product and the product temperature is displayed
4	Preheating LED	Turns on during a Preheating Mode
5	Program LED	Flashes during a Program Mode
6	Product LED	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	Ten product selections, labeled M through P9; selected by pressing the Up and Down buttons
8	Cook or Hold LED	Turns on during a cook cycle and during the Hold Cycle
9	Program Button	Pressed to access the Program and Special Program Modes.
10	Menu Board	Displays the product names; the menu items can be changed
11	Digital Displays	Three digital LED displays which show the temperature, time, and messages associated with the control operation
12	Ready 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	Pressed to begin the unit preheating or begins a Cook Cycle
14	Stop Button	Pressed to end a Cook or Hold Cycle
15	Alarm Button	Pressed to view or change the alarm settings; the settings can be changed at any time
16	Temperature Button	Pressed to view the current oven temperature
17	Set Temperature Up and Down Buttons	Pressed to change the temperature setpoint
18	Set Time Up and Down Buttons	Pressed to change the time settings
19	Time LEDs	Illuminates when changing the time
20	Temperature LEDs	Illuminates when changing the temperature

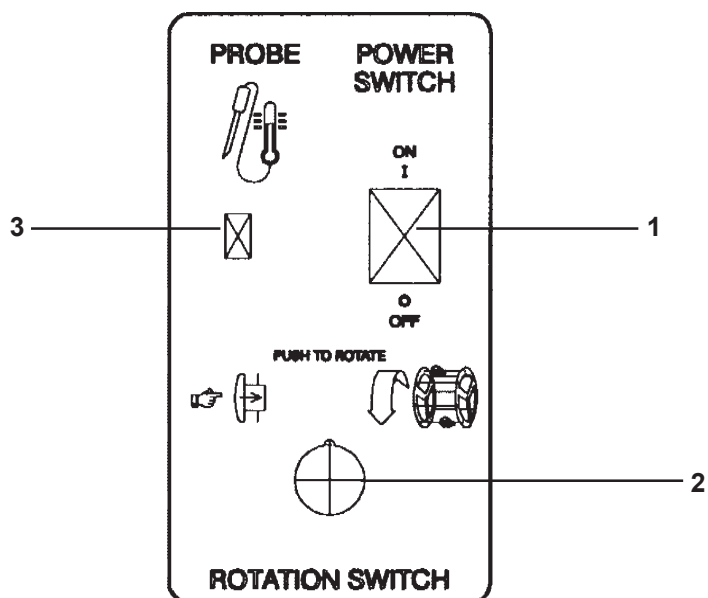


Figure 3-1

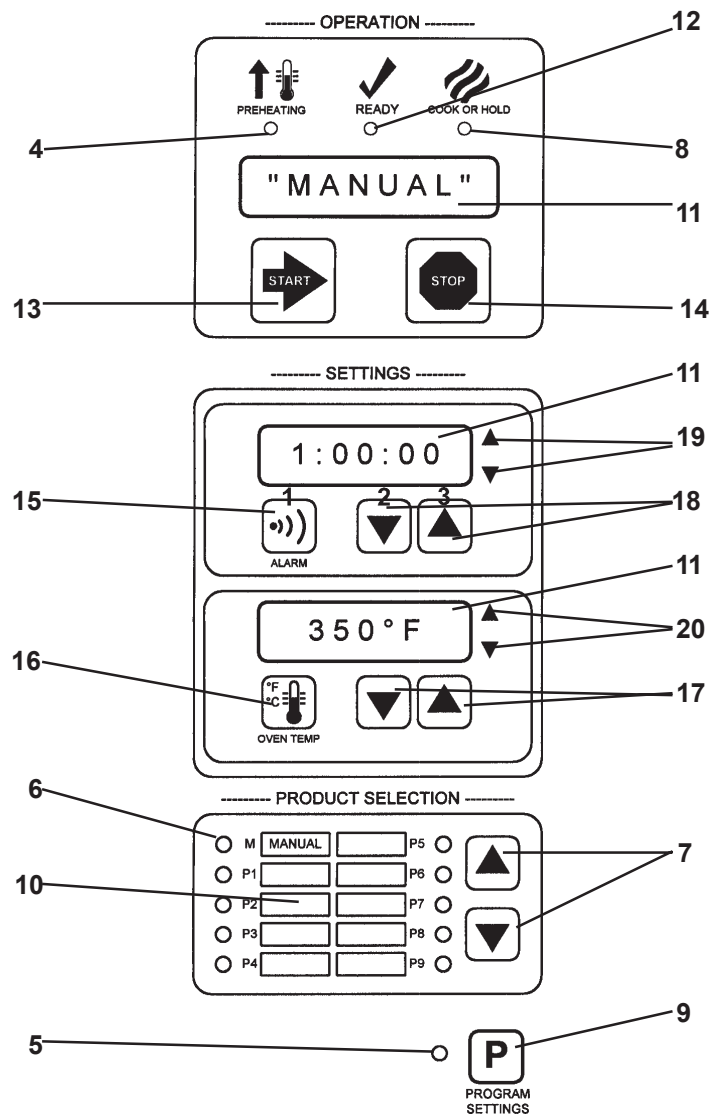
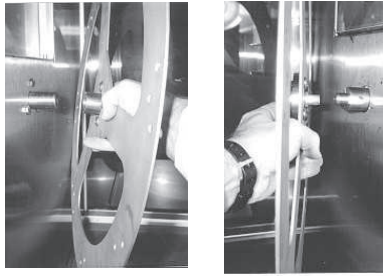
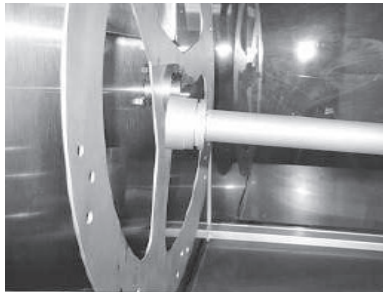


Figure 3-2

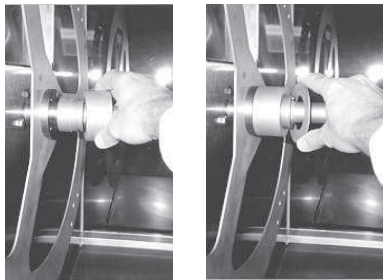
3-3. INSTALLATION OF DISCS, RODS, AND SPITS



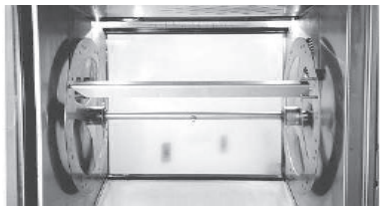
1. Fit discs up to appropriate disc support on each side of unit.
2. Place each end of the rod assembly into the hubs on each disc.



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.



NOTICE

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

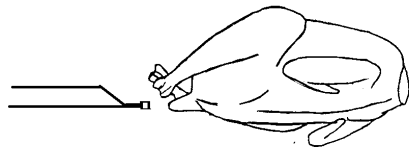


Figure 3-3

The angled spits are the standard accessory for the Henny Penny rotisseries. Some of the advantages of the angled spits, compared to the double spits, 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 3-3).

3-5. PROCEDURE FOR DOUBLE SPITS (OPTIONAL)

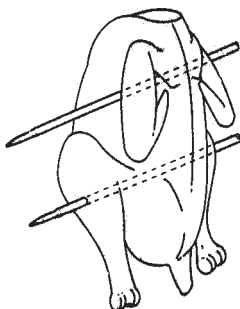


Figure 3-4

The double spits 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 Figure 3-4). 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 DOUBLE SPITS (Continued)

Pork ribs - spare or baby racks should be weaved on the spits like an accordion. Both tines of the spits 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 independent Henny Penny 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.

NOTICE

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. 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.

3-7. OPERATION MODE (Continued)

NOTICE

The middle display shows the time remaining and the bottom display shows the setpoint temperature. The actual temperature shows when the oven temperature (thermometer) 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.

NOTICE

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.

NOTICE

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 setpoint.

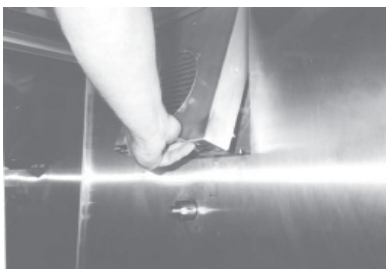
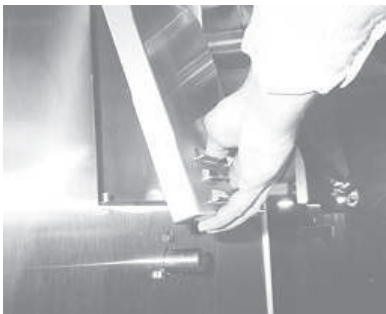
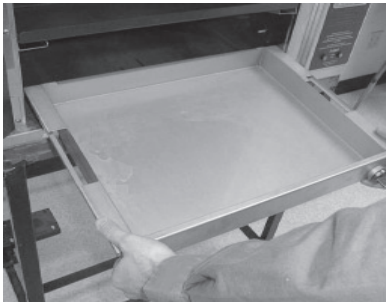
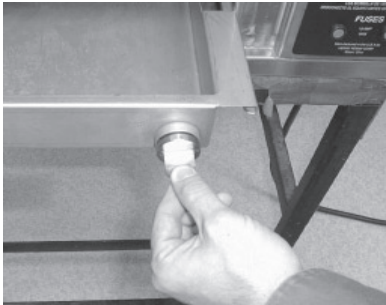
3-10. DOOR SENSOR

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.



To avoid severe burns, allow the unit to cool before cleaning.

2. Remove the discs and rod assembly and take to a sink to clean them thoroughly. (See Installation of Discs, Rods, and Spits section.)



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



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



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.

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.

Do not use a water jet (pressure sprayer) to clean the unit, or component damage could result.

Do not use any abrasive cloth, degreaser, oven cleaner, or any type of corrosive cleanser when cleaning the coated parts. 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.

3-13. HALOGEN LAMP REPLACEMENT



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

Light bulbs and surrounding surfaces may be hot. Severe burns could result.



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

3. Restore power to unit.