

SECTION 3. OPERATION

3-1. INTRODUCTION

This section provides the daily operating procedures for your island warmer. Read the Introduction section and this section before operating the cabinet. Also, refer to the Installation section to be sure the cabinet has been properly installed.

3-2. START-UP

NOTICE

Before using, the Henny Penny Island Warmer should be thoroughly cleaned as indicated in the Shut Down and Clean Up Section of this manual.

Normal Operation

1. Turn power switch to ON position.
2. Insert pans into pan supports.
3. Turn the air and radiant heat infinite regulators to the desired settings.
4. Allow approximately 30 minutes preheat time.

3-3. OPERATING WITH PRODUCT

1. Turn power switch to ON position.
2. When using prepackaged foods, place containers directly under upper heating elements for maximum holding time. Upper heat may need to be increase slightly.
3. Foods that do not hold heat as well as others, include items like chicken and noodle, salisbury steak, escalloped apples, and small sized fried food (fried mushrooms, french fries, and some types of cheese sticks).
4. Foods that hold heat better than others include lasagna, fruit cobblers, and some types of macaroni and cheese.

NOTICE

Holding properties of a given food vary according to quality and recipe brand, but it is recommended that no food products be held for over 2 hours.

3-4. SHUT DOWN AND CLEAN UP

1. Remove all power from unit by unplugging the cord or turning off the wall circuit breaker.



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

2. Remove well cover, and clean with soap and water at sink.
3. Clean all surfaces with a soft cloth, soap, and water.



Do not use steel wool, other abrasive cleaners or cleaners/sanitizers containing chlorine, bromine, iodine or ammonia chemicals, as these will deteriorate the stainless steel, and glass material, and shorten the life of the unit.

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

4. Clean around electrical controls and components with a damp cloth.
5. Clean glass with a non-streaking liquid glass cleaner and a soft cloth.

3-5. OPERATING CONTROLS

FIG. NO.	ITEM NO.	DESCRIPTION	FUNCTION
3-1	1	Contactor	The relay that directs power to the heaters
3-1	2	Air Heaters	Located in the base of the unit, and regulated by an infinite switch
3-2	3	High Limit Thermostat	A safety device in case of overheating, mounted to the base, behind the control panels and access panels
3-3	4	Radiant Heaters	Short tubular heaters mounted in reflectors in ceiling panel
3-3	5	Light Bulbs	A 60 watt rated bulb that is Teflon coated
3-3	6	Lamp Socket	A high temperature ceramic socket for holding the light bulb
3-4	7	Power Switch	Used to turn on the light bulbs
3-4	8	Radiant Heat and Air Heat Infinite Regulator	A time proportioning controller; the higher the number setting means the radiant heat will be on a greater percentage of time
3-4	9	Fuse Holder	A protective device for the lighting and heating circuit; the fuse is a 15 amp rating and must be replaced by a fuse of the same size and rating
3-5	10	Cooling Fan	Maintains cooler metal surface temperatures
3-6	11	Manual Reset High Limits	Shuts off the heat if a cooling fan fails; the access panel must be removed and the high limit manually reset

3-5. OPERATING CONTROLS **(Continued)**

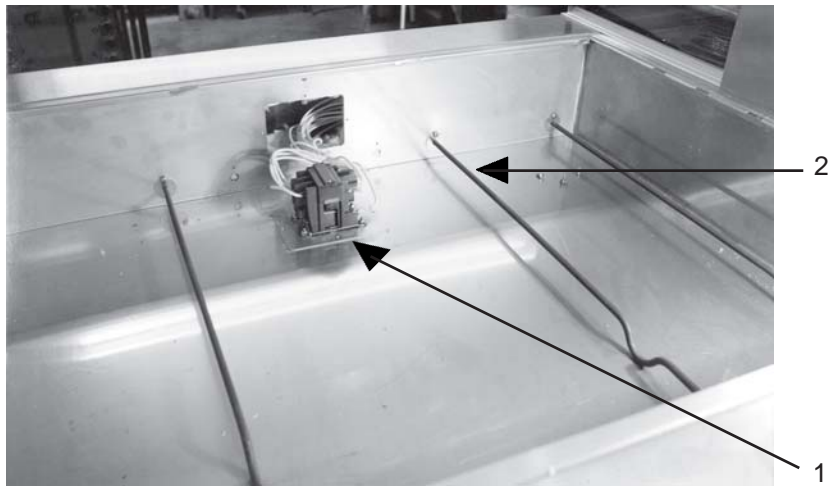


Figure 3-1

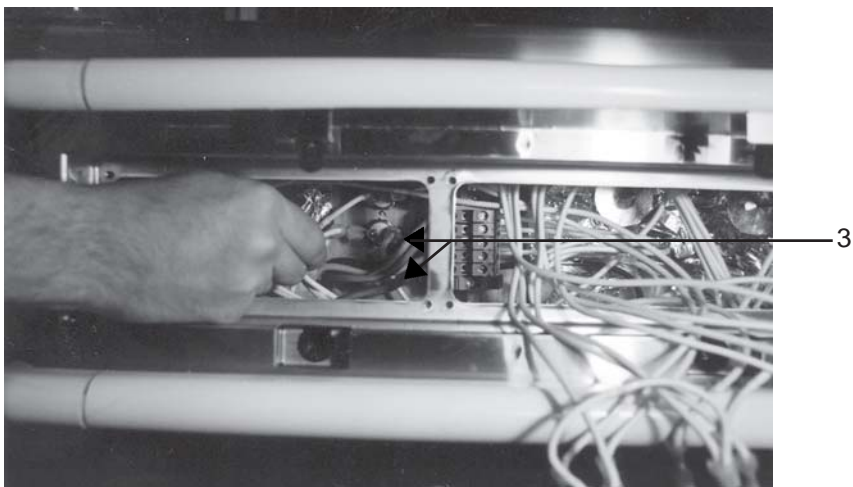


Figure 3-2

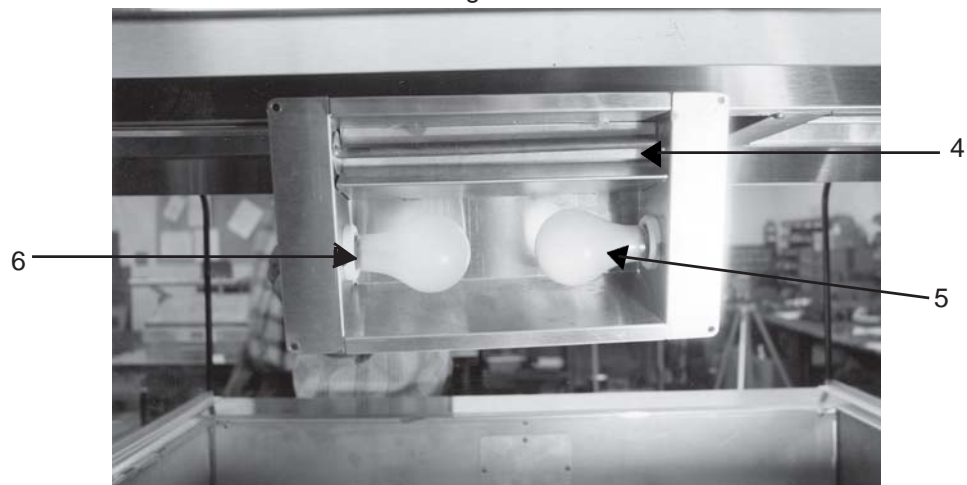


Figure 3-3

3-5. OPERATING CONTROLS
(Continued)

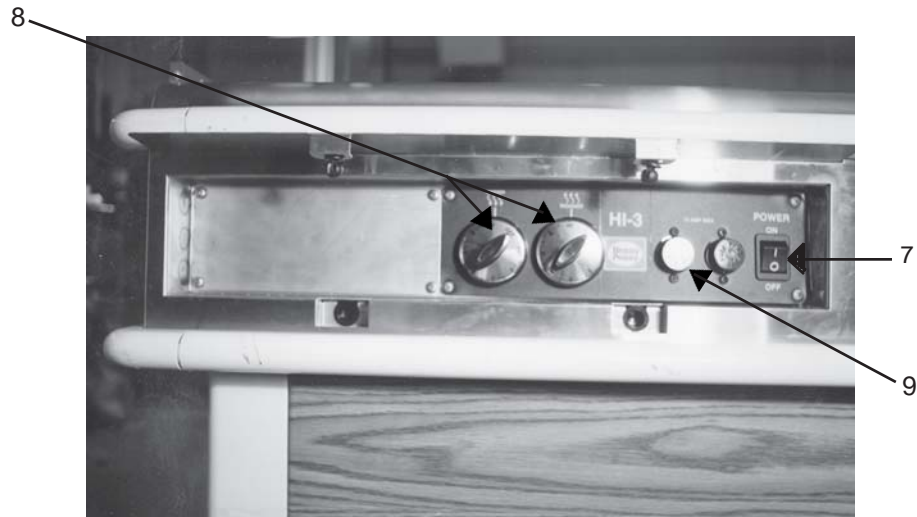


Figure 3-4



Figure 3-5

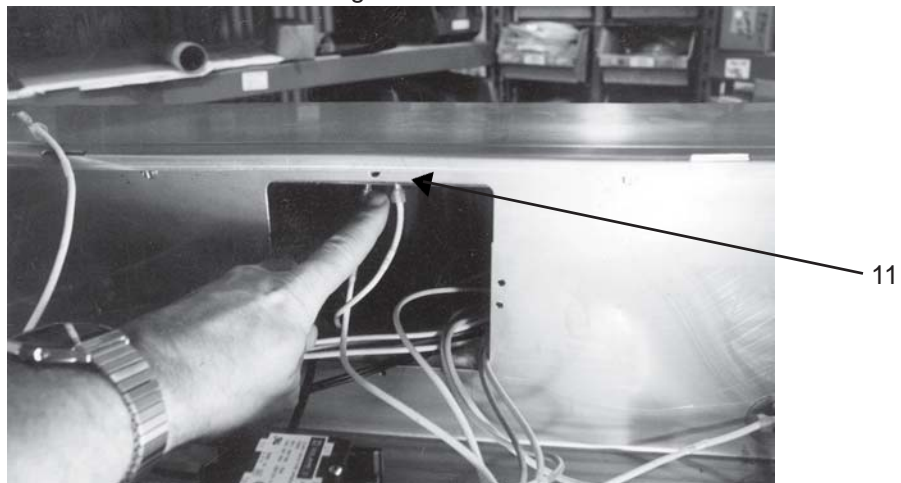


Figure 3-6