

SECTION 1. INTRODUCTION

1-1. HAND BREADER/SIFTER HB-121

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

1-2. PROPER CARE

As in any unit of food servicing equipment, the multipurpose holding cabinet does require care and maintenance. Requirements for the maintenance and cleaning are contained in this manual and must become a regular part of the operation of the unit at all times.



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

1-3. FEATURES

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

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1-4. DESCRIPTION

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

Should you require outside assistance, just call your local independent distributor in your area, call Henny Penny Corp. at 1-800-417-8405 toll free or 1-937-456-8405, or go to Henny Penny online at www.hennypenny.com.

The only way to ensure safe operation of the Henny Penny Hand Breader/Sifter is to fully understand the proper installation, operation, and maintenance procedures. The instructions in this manual have been prepared to aid you in learning the proper procedures. Where information is of particular importance or is safety related, the words NOTICE, CAUTION or WARNING are used. Their usage is described below:

SAFETY ALERT SYMBOL is used with DANGER, WARNING, or CAUTION which indicates a personal injury type hazard.

NOTICE is used to highlight especially important information.

CAUTION used without the safety alert symbol indicates a potentially hazardous situation which, if not avoided, may result in property damage.

CAUTION used with the safety alert symbol indicates a potentially hazardous situation which, if not avoided, may result in minor or moderate injury.

WARNING indicates a potentially hazardous situation which, if not avoided, could result in death or serious injury.

1-5. ASSISTANCE

1-6. SAFETY











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