

## SECTION 2. INSTALLATION AND OPERATION

### 2-1. INTRODUCTION

This section provides the installation and operation instructions for the Henny Penny Hand Breader/Sifter.

#### NOTICE

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



**Do not puncture the skin of the Hand Breader/Sifter with drills or screws as component damage or electrical shock could result.**

### 2-2. UNPACKING AND ASSEMBLY

The Henny Penny Hand Breader/Sifter is shipped in a corrugated carton with sufficient padding to withstand normal shipping treatment.

#### NOTICE

Any shipping damages should be noted in the presence of the delivery agent and signed prior to his or her department.

To remove the HB-121 from the carton follow these instructions:

1. Carefully cut banding straps.
2. Remove carton from unit.
3. Remove unit from wooden skid.



***Take care when lifting unit to prevent personal injury.  
The unit weighs approximately 140 lbs. (63.5 kg).***

4. Remove all accessories from unit for assembly.  
The hand breader/sifter unit is completely assembled and tested at the factory. However, to make shipping easier, some parts are separated from the unit. These parts should be assembled and installed at this time as follows. Refer to exploded view in rear of this manual.
5. Assemble gussets (brackets) to back splash using four 10-24 wing nuts found in plastic bag taped to the breading table.

## **2-2. UNPACKING AND ASSEMBLY (Continued)**

6. Holding back splash horizontal with basket hanger hooks facing you, hook back splash lip into larger opening in top of breading table and rotate it back until gussets rest against back of unit.
7. Holding dip pot holder with ring up, insert ends into holes in side of unit top (switch end) and rotate down to horizontal position. Slide dip pot holder into unit top until vertical bend is against top.
8. Insert ends of tray rack into side of unit top opposite switch end and rotate to horizontal position, allowing swinging leg to rest on top of leg cross brace.
9. Pan support sets on tray rack.
10. One breading lug sets in the large opening in unit top and the other breading lug slides into a pair of channels under the bin.

(See exploded view in Technical Manual for identification of parts.)

## **2-3. ELECTRICAL REQUIREMENTS**

The hand breader/sifter is available from the factory as a 120 VAC, single phase, 60 hertz, 4.2 amp unit. The unit is also equipped with a nine foot grounded cord and plug. The unit requires a grounded 15 amp receptacle with a separate electrical line protected by a fuse or a circuit breaker of the proper rating.



**To avoid electrical shock, the unit must be adequately and safely grounded (earthed) according to local electrical codes.**

Duty cycle approved for five minutes on, then five minutes off with a constant load of eighteen pounds.

## **2-4. BREADER LOCATION**

Your hand breader/sifter should be placed so that the product flow from breading to cooking is handled in the most efficient manner. For this reason, Henny Penny produces units designed for left to right operation, as well as right to left operation.

## **2-5. PRINCIPLE OF OPERATION AND CONTROLS**

### **NOTICE**

For best performance, your HB-121 should be level. Leveling feet have been installed to compensate for uneven floors.

Your hand breader/sifter should be completely assembled before beginning operation. To prepare for operation, place breading in top lug and dip solution in the dip pot. The dip solution is the water, or water and spices, that the product is dipped in before breading the product. Dip product (chicken, ribs, etc.) in dip solution, letting excess solution drain back into the dip pot. Place product in breading and tumble until completely coated. Shake excess breading from product and place it on a pan equipped with a grid or place it in a basket. The product is now ready for the frying process. For sifting, the HB-121 is operated by an ON/OFF switch. Remove the plug from the bottom of top breading lug and push breading into the sifter basket. Start sifter by moving the switch lever to the ON position. When all breading has been sifted, (2 minutes or less) and only dough balls remain, move the switch lever to the OFF position. Remove the top breading lug. Remove the sifter basket and dump the dough balls. Replace the sifter basket and remove the lug with the sifted breading from underneath bin and place it on top of the table. Put empty lug under the sifter bin.

### **NOTICE**

Be sure the lug plug is in place or the breading will fall through the lug to the sifter basket.

## **2-6. CLEANING PROCEDURES**

The hand breader/sifter was designed to completely disassemble for easy cleaning. For cleaning, proceed as follows:

1. Disconnect the electrical supply to the unit.
2. Remove breading lugs, back splash, dip pot, dip pot holder, dip basket, pan support, tray rack, sifter basket, basket bottom (removable from side walls), spring clip, basket holder, and unit top. These items can all be taken to a sink for a thorough cleaning. (See exploded view in Technical Manual for identification of parts.)
3. After brushing away all excess breading material from the sifter bin, the entire interior of the bin can be thoroughly cleaned with soap, water, and a soft sponge.

### **CAUTION**

*Avoid excess water around motor compartment.*

4. Clean the exterior of the unit in the same manner.