HENNY PENNY®
Global Foodservice Solutions

Henny Penny
Heated Holding Cabinet
Model HCD-930
Model HCD-932
Model HCD-930 CDT
Model HCD-932 CDT

OPERATOR'S MANUAL

LIMITED WARRANTY FOR HENNY PENNY EQUIPMENT

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 baskets, 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. Baskets will be repaired or replaced for ninety (90) days from date of original installation. Lamps and fuses are not covered under this Limited Warranty. To validate this warranty, the registration card for the appliance must be mailed to Henny Penny within ten (10) days after installation.

FILTER SYSTEM: Failure of any parts within a fryer filter system caused by the use of the non-OEM filters or other unapproved filters is not covered under this Limited Warranty.

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 covers the repair or replacement of the defective part and includes labor charges and maximum mileage charges of 200 miles round trip for a period of one (1) year from the date of original installation.

The warranty for 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 presented 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.

Revised 01/01/07

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SECTION 1. INTRODUCTION

1-1. HEATED HOLDING CABINET

The Henny Penny Heated Holding Cabinets are designed to hold hot foods at proper temperature in commercial food operations. The HCD-930 and HCD-930 CDT are 3 drawer units, and the HCD-932 and HCD-932 CDT are 2 drawer units. All of the units are 120, or 230 volt units.

NOTICE

As of August 16, 2005, the Waste Electrical and Electronic Equipment directive went into effect for the European Union. Our products have been evaluated to the WEEE directive. We have also reviewed our products to determine if they comply with the Restriction of Hazardous Substances directive (RoHS) and have redesigned our products as needed in order to comply. To continue compliance with these directives, this unit must not be disposed as unsorted municipal waste. For proper disposal, please contact your nearest Henny Penny distributor.

1-2. FEATURES

- Easily cleaned
- Electronically or thermostatically controlled heat
- Easy access to electrical components
- Stainless steel construction
- Uniform heating throughout the cabinet
- Removable drawers and baskets for easy cleaning
- The CDT models have:
- 4 or 6 Programmable Timers
    a. Set time from 1 to 99 minutes
    b. Change timer during timing cycle
    c. Continuous timing through power interruptions
- Self diagnostic display for temperature, probe, and programming failures
- Ability to lock preset times and setpoint temperature
- Easy front panel programming for times and temperatures

1-3. MODEL VARIATIONS

Model HCD-930 - 3 drawer, dry, electromechanical controls
Model HCD-932 - 2 drawer, dry, electromechanical controls
Model HCD-930 CDT - 3 drawer, dry, computer controls
Model HCD-932 CDT - 2 drawer, dry, computer controls

1-4. 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.

1-5. ASSISTANCE

Should you require outside assistance, just call your local Henny Penny 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.

1-6. SAFETY

To ensure safe operation of the Henny Penny Heated Holding Cabinet you need to fully understand the proper installation, operation, and maintenance procedures, which are found in this manual. Where information is of 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 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.

SECTION 2. INSTALLATION

2-1. INTRODUCTION

NOTICE

Installation of this unit should be performed only by qualified service personnel.

Do not puncture the skin of unit with drills or screws as component damage or electrical shock could result.

2-2. UNPACKING

The Henny Penny Heated Holding Cabinet has been inspected, tested, and packed to ensure arrival in the best possible condition. The cabinet is packed inside a triple wall carton with sufficient packing material to withstand normal handling in shipment. The carton is also strapped onto a wooden base.

NOTICE

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

To remove the cabinet from its carton:

1. Cut the bands holding the wooden base to the carton.
2. Lift the carton off the cabinet.
3. Remove unit from the wooden base.
4. Remove all packing material from around cabinet and inside drawers.
5. Peel off protective covering from exterior of cabinet.

Your heated holding cabinet is now ready to be located and installed.

2-3. LOCATION

The unit should be placed on a table or shelf to allow easy access for loading and unloading of product. For proper operation, the cabinet must be level.

2-4. ELECTRICAL CONNECTION

The heated holding cabinet is available from the factory as a 120 VAC, 50/60 Hz, or 230 VAC, 50 Hz, single-phase unit. The data plate on the back of the unit specifies the correct electrical supply. The unit requires a grounded receptacle with a separate electrical line protected by a fuse or circuit breaker of the proper rating.

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

(FOR EQUIPMENT WITH CE MARK ONLY!)
To prevent electric shock hazard this appliance must be bonded to other appliances or touchable metal surfaces in close proximity to this appliance with an equipotential bonding conductor. This appliance is equipped with an equipotential lug for this purpose. The equipotential lug is marked with the following symbol 

Model Number	Volts	Watts	Amps
HCD-930/932	120	846	7
HCD-930/932	230	846	3.6

2-5. PHYSICAL SPECIFICATIONS

- 46 cm. wide x 64 cm. deep x 53 cm. high (18” x 24” x 21”)
- 46 cm. wide x 64 cm. deep x 42 cm. high (18” x 24” x 16”)

- HCD-930 – Shipping weight – 62.7 kg. (138 pounds)
- HCD-932 – Shipping weight – 60.7 kg. (134 pounds)

SECTION 3. OPERATION

3-1. INTRODUCTION

This section contains an explanation of controls and components, operating procedures, and maintenance. The Introduction, Installation and Operation should be read, and all instructions followed before operating the cabinet.

3-2. START-UP

NOTICE

Before using the heated holding cabinet, clean it thoroughly as described in the Cleaning Procedures Section of this manual.

For CDT units: To operate the unit, move the power switch to the ON position.

Select either the A or B mode by depressing the UP button for A, or the DOWN button for B.

The display shows an increasing temperature indicating the cabinet is heating. When the operating pre-set temperature is reached, the display reads 74ºC $\pm$ 3ºC (165ºF $\pm$ 5ºF) in the A mode, or 85ºC $\pm$ 3ºC (185ºF $\pm$ 5ºF) in the B mode.

Place product inside the drawers, and press the appropriate timer button.

For electromechanical units: To operate the unit, move the power switch to the ON position.

The power light illuminates, indicating the unit is operating.

The heat light illuminates, indicating the unit is heating. Within an hour, the heat light goes out, indicating the preset, operating temperature is reached.

NOTICE

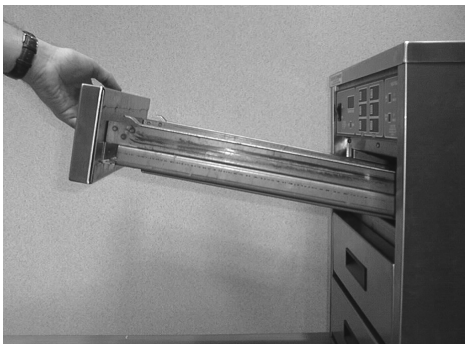
To ensure high quality product, serve the product that has been in the unit the longest, and open the drawers only as necessary to load and serve the product.

3-3. CLEANING PROCEDURES

1. Turn the power switch to the OFF position.
2. Disconnect the electrical supply to the unit.

WARNING
BURN RISK

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



Removing Drawers

3. Remove the wire basket and crumb trays from the drawers, and take them to a sink and clean thoroughly.
4. Remove the drawers by pulling them out and tilting them. Clean drawers with a cloth and soapy water.
5. Clean the interior of the cabinet thoroughly with a cloth and soapy water.

CAUTION

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 material and shorten the life of the unit.

Do not spray the unit with water, such as, with a garden hose. Failure to follow this caution could cause component failure.

6. Clean the exterior of the cabinet with a damp cloth. Avoid getting water in the area of the control panel.
7. Replace the drawers, crumb trays, and baskets.
8. If the unit is to be left off, leave the top drawer open 5 to 8 cm (2 to 3 inches) to allow the inside of unit to dry.

3-4. PROGRAMMING (HCD-930/932 CDT Only)

Temperature Setting

To change the setpoint temperature:

1. Press and hold the SET/TEMP button, and the setpoint temperature is displayed.
2. While pressing the SET/TEMP button, press the UP or DOWN button until the desired setpoint is displayed.
3. Release the SET/TEMP button to return to operating mode.

Before a temperature setting can be changed, the controls must be unlocked. See Special Program Mode Section of this manual.

Timers Setting

To change the timers setting:

1. Make sure the timer is not running. (Display is dim.)
2. Press the timer button to be changed and the preset time shows in the display.
3. While pressing the timer button, press the UP or DOWN buttons until the desired time is displayed.
4. Once the desired time shows in the display, release both buttons. The timer reverts back to the last mode of operation.

Before a timer setting can be changed, the controls must be unlocked. See Special Program Mode Section of this manual.

A timer can also be changed while it is in the countdown mode. This is only in effect for the remainder of that timing cycle. At the end of the timing cycle the timer reverts back to the previous time. To permanently change the timer, program it when the timer display is dim.

3-4. PROGRAMMING (HCD-930/932 CDT Only) (Continued)

Timer Operation
When the timer is not running, the timer display is dim. By pressing the timer button and starting a timing cycle, the time remaining shows in the full brightness, and the decimal point in the lower right corner blinks.

All timers operate independently of each other and may be started, stopped, or aborted regardless of the status of the other timers. At the end of the timing cycle an alarm sounds, "00" flashes in the timer display, and the decimal point stops blinking. Press the timer to reset.

Timing Through Power Down
If a power interruption, such as brown out, occurs, the control checks the timers and cabinet temperature, once power is restored. If the cabinet temperature drops more than 7ºC (10ºF) the timing cycle ends and the alarm sounds. This informs the operator that this temperature drop may affect the product.

If the cabinet temperature drops less than 7ºC (10ºF), the timers continue timing from the point of the power interruption.

Special Program Mode
This special program mode consists of the following features:

1. Fahrenheit, "F" or Celsius, "C".

2. Program Mode Lockout: Locked, "L" or unlocked, "U".

3. One-button programming for times and temperature.

To enter the special program mode:

1. Turn the power switch to OFF.

2. Press and hold the SET/TEMP button while turning the power switch to ON.

3. Release the SET/TEMP button. "F" or "C" displays in the timer display, and "L" or "U" displays in timer 2 display.

3-4. PROGRAMMING (HCD-930/932 CDT Only) (Continued)

Celsius and Fahrenheit

To change from Celsius (C), to Fahrenheit (F), or vice versa, enter the Special Program Mode, depress and release timer 1 button. This toggles the display from "C" to "F", or "F" to "C".

Turn unit off, then back on again to normal operation.

Locked or Unlocked Controls

The controls can be locked to prevent anyone from changing the times and temperature. The timers and temperatures cannot be changed until the controls are unlocked.

To unlock the controls, enter the Special Program Mode. Then press and release timer 2 button. The display toggles from "L" to "U".

Turn unit off, then back on to normal operation.

Initialization of Control Board

The control can be reset to factory preset times and temperatures.

To reset the controls, enter the Special Program Mode. Press and release timer 3 button. The control reverts to factory settings.

Turn unit off, then back on again to normal operation.

SECTION 4. TROUBLESHOOTING

4-1. TROUBLESHOOTING GUIDE

PROBLEM	CAUSE	CORRECTION
Product not holding temperature	• Drawers are left open	• Keep drawers closed except to load and serve product
	• Product held too long	• Hold product only for the recommended times
	• Temperature control set too low	• Increase temperature setting (see Programming Section, CDTs only)
		• Increase thermostat setting by removing hole plug on control panel and turning the shaft clockwise with a screwdriver
With switch in ON position the cabinet is completely inoperative	• Unit not connected to electrical supply	• Plug cord into electrical outlet
	• Open breaker or fuse	• Reset breaker or install new fuse in junction box
	• Faulty cord or plug	• Check cord and plug

4-2. ERROR CODES

DISPLAY	CAUSE	PANEL BOARD CORRECTION
"E-4"	Control board overheating	Turn switch to OFF position, then turn switch back to ON; if display shows "E-4," the control board is getting too hot; make sure unit is not overheating
"E-6"	Wrong number of drawers programmed, or faulty temperature probe	Check to see if unit is set to the correct number of drawers, ex: MP-942=2 drawers (see programming instructions); have temperature probe checked for faulty probe
"E-41"	Memory scrambled	Press and release the UP and DOWN buttons to initialize the program; if "E-41" persists replace the control board
"Hi"	Unit over-heating; faulty relay or control board	Have relay or control board replaced

GLOSSARY

HENNY PENNY HOLDING CABINETS

air temperature probe	a round device located inside the cabinet that measures the inside air temperature and sends that information to the control panel
concentration ring assembly	a metal assembly located in the water pan in the bottom of the unit that helps keep an even humidity level inside the cabinet
clean water pan setpoint	a preset temperature at which a sensor warns the operator that the water pan has excessive lime deposits
control panel	the components that control the operating systems of the unit; the panel is located on the top front surface of the cabinet
deliming agent	a cleaner used to remove lime deposits in the water pan
drain valve	a device that lets the water drain from the water pan into a shallow pan on the floor; the valve should be closed while the unit is in use if humidity is desired
float switch	a device that senses low water levels in the water pan
food probe	a sensor located outside the cabinet that, when inserted into the product, communicates the temperature of the product to the control panel
food probe receptacle	the connection where the food probe is inserted in order to communicate with the control panel
humidity sensor	a device that measures the percentage of humidity inside the cabinet during use
humidity setting	a preset moisture level at which the cabinet operates; this setting is programmed at the factory but can be changed in the field
LED	an electronic light on the control panel
minimum holding temperature	the lowest temperature at which a food product can be safely held for human consumption
module	the removable top part of the cabinet that contains all of the operating system
out of water trip point	a preset temperature at which a sensor warns the operator that the water pan needs refilled
parameters	a preset group of setpoints designed for holding specific food products at certain temperature and humidity levels
power switch	the ON/OFF switch that sends electricity to the unit's operating systems; this switch does not disconnect the electrical power from the wall to the unit
pressure sprayer	a device that shoots a stream of water under pressure; this device should NOT be used to clean a holding cabinet

probe clip	a metal holder that attaches to the outside of the control panel to hold the food probe when not in use; the clip is an optional accessory
product load capacity	the highest recommended number of pounds/kilograms of food product that can be safely held in the cabinet
proof function	a program used for allowing bread to rise
relative humidity	the humidity level outside the cabinet
setpoint	a preset temperature or humidity; the setpoint is a programmable feature
system initialization	a programming process that resets factory settings
temperature setting	a preset temperature up to which the cabinet will heat; this setting is programmed at the factory but can be changed in the field
vent activation switch	an automatic control that opens and closes the vent on the rear of the cabinet to maintain the preset humidity level
vented panels	openings on the cabinet that allow air access on the sides and rear of the module
water fill line	the line marked on the inside of the water pan that shows the maximum water level to prevent overflow onto the floor
water heater sensor	a part in the water heater that sends a message to the controls when the water pan is limed up or empty
water jet	a device that shoots a stream of water under pressure; this type of device should NOT be used to clean a holding cabinet
water pan	the area in the cabinet that holds water for creating humidity inside the cabinet