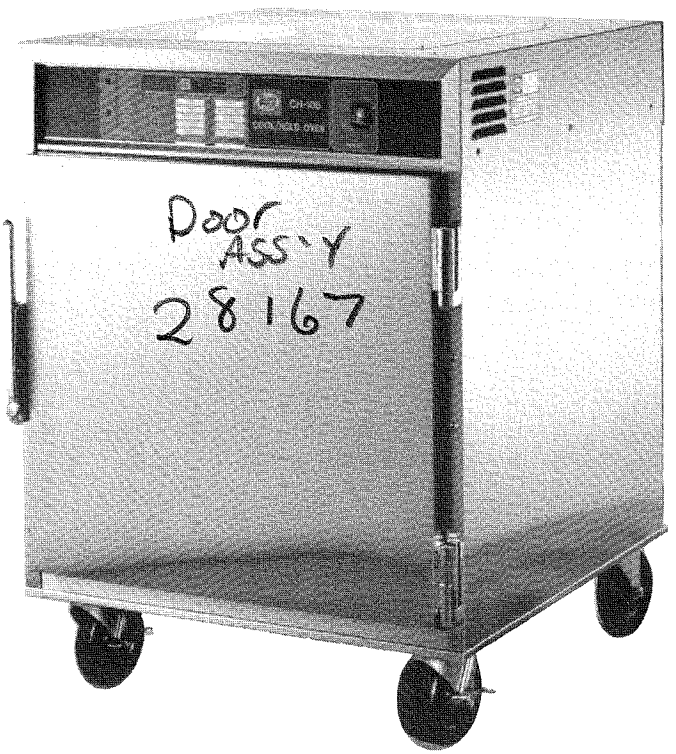
Henny Penny Cook/Hold Oven



Model CH-108
Product Number 05328

FM01-325
Revised 6-95

LIMITED WARRANTY
FOR HENNY PENNY APPLIANCES

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 lamps and fuses, which proves to be defective in material or workmanship within one year from date of original installation, will be repaired or replaced without charge F.O.B. factory, Eaton, Ohio, or F.O.B. authorized distributor. To validate this warranty, the registration card for the appliance must be mailed to Henny Penny within 10 days after installation.

Replacement Parts Any appliance replacement part, except lamps and fuses, which proves to be defective in material or workmanship within 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.

This warranty 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.

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 carrier 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 CONSEQUENTAL 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.

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Henny Penny Distributor List

SECTION 1. INTRODUCTION

1-1. COOK/HOLD OVEN CH-108

The Henny Penny Cook/Hold Oven is a basic unit of food processing equipment designed to cook foods and also hold hot foods at proper temperatures in commercial food operations.

1-2. FEATURES

- Solid-state, microprocessor-based control system.
- Ten programmed menu items.
- Program any setting during cook cycle.
- Four alarm settings for each programmed section.
- Menu item display panel.
- Electronic temperature control.
- Program any holding time up to 24 hours or set on continuous hold.
- Convection heat with low flow blower.
- Heavy duty casters available for free standing model.
- Can be built into standard merchandiser base with ventilated enclosure.

1-3. ASSISTANCE

Should you require outside assistance, just call your local, independent Henny Penny distributor maintained by Henny Penny Corporation. In addition, feel free to contact our corporate headquarters in Eaton, Ohio. Dial 1-800-543-6243 toll free, except in Ohio, dial 1-800-762-2964.

1-4. SAFETY

The only way to insure safe operation of the Henny Penny Cook/Hold Oven 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 safety related, the words NOTE, CAUTION, or WARNING are used. Their usage is described below.

NOTE

The word NOTE is used to highlight especially important information.

CAUTION

The word CAUTION is used to alert you to a procedure that, if not performed properly, may damage the unit.

WARNING

The word WARNING is used to alert you to a procedure that, if not performed properly, might cause personal injury.

SECTION 2. INSTALLATION

2-1. INTRODUCTION

This section provides the installation instructions for the Henny Penny Cook/Hold Oven.

NOTE

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

WARNING

Do not puncture the skin of the Cook/Hold Oven with drills or screws as component damage or electrical shock could result.

2-2. UNPACKING

The Henny Penny Cook/Hold Oven has been tested, inspected and expertly packed to insure arrival at its destination in the best possible condition. The unit rests on cardboard pads that sit on a wooden skid. The racks and crumb catcher are packed in a separate box. The product probe is packed in a box located inside the oven. The unit is then packed inside a heavy cardboard carton with sufficient padding to withstand normal shipping treatment.

NOTE

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

To remove the Cook/Hold Oven from the carton, you should:

1. Carefully cut banding straps.
2. Lift carton off the unit.
3. Lift the unit off the cardboard padding and skid.

WARNING

Caution should be taken when lifting unit to prevent personal injury.

2-2. UNPACKING (Continued)

4. Open door and remove product probe packed in cardboard box.
5. Remove racks from cardboard box and install in unit.
6. Peel off any protective covering from the exterior of the oven.
7. Your Cook/Hold Oven is now ready for location and set-up.

2-3. LOCATION

The CH-108 should be placed in an area where the door can be opened without interruption and loading and unloading of product is easy. For proper operation, the unit must be level.

WARNING

If the unit is a free standing model, do not set anything on top of oven that might close off the vent holes.

2-4. ELECTRICAL CONNECTION

The Cook/Hold Oven is available from the factory as a 120/208 or 120/240 VAC, 1 Phase 50/60 HZ unit. The data plate located on the side of the oven will specify 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.

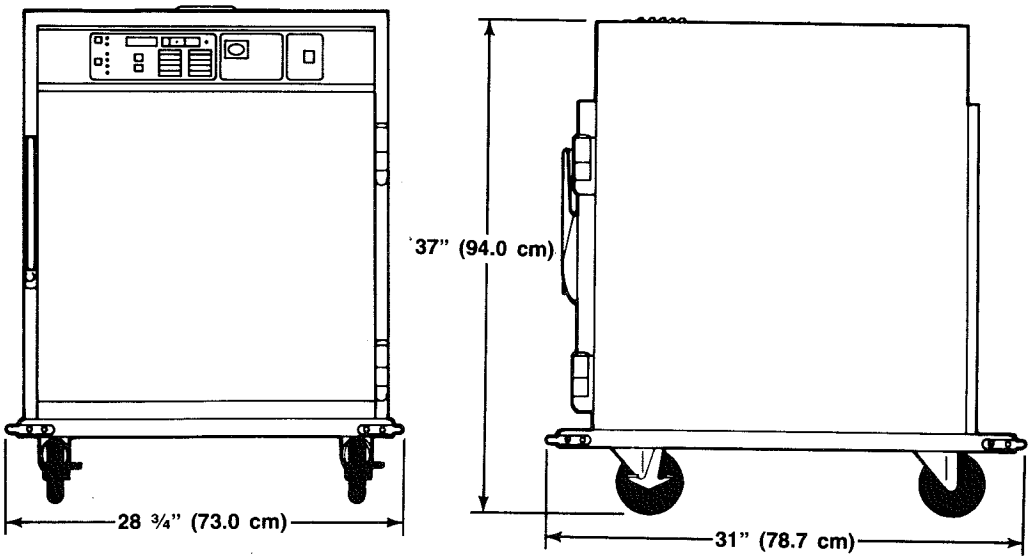
WARNING

The oven must be adequately and safely grounded according to local electrical codes to prevent the possibility of electrical shock.

Refer to the table below for electrical ratings for the Cook/Hold Oven.

Product Number	Volts	Watts	Amps
05326	120/208	3.1 KW	15
05327	120/240	3.1 KW	13
05328	120/208	3.1 KW	15
05329	120/240	3.1 KW	13
05363	120/208	3.1 KW	15
05364	120/240	3.1 KW	13
05365	120/208	3.1 KW	15
05366	120/240	3.1 KW	13

2-5. CABINET DIMENSIONS



2-6. STACKING INSTRUCTIONS

A CH-108 can be attached to the top of a second CH-108 to create a stacked unit, a CH-208.

A. Bottom Unit

1. Remove the six (6) screws from the sides of the control module, that attaches the module to the cabinet assembly. Do not remove the control module from the cabinet assembly.

B. Top Unit

1. Open the doors and remove the wire racks and drip pan from inside the unit.
2. Remove the louvered access panel from the top of the control module. This prevents damage to the unit when unit is turned over.
3. Turn unit upside down on a cushioned surface (carpet, cardboard, etc.) to prevent damage to the top.
4. Remove casters or legs from bottom of unit.

2-6. STACKING INSTRUCTIONS (continued)

5. Taking four (4) ¼-20x1" screws removed from the casters and insert thru support (part no. 38161). Place stacking spacers (part no. 38170) on ¼-20x1" screws between support and base of CH-108.

NOTE

Start all screws before tightening any of them.

6. Tighten all eight (8) screws and the two (2) ¼-20x1" used to hold the straps in place.

C. Final Assembly

1. Place top unit on top of bottom unit.

CAUTION

Do not allow top unit to set on the stacking support as the sides will not support the unit and damage will occur.

2. Using the six (6) screws removed from the lower control module, attach the top unit.

3. Place access panel and air duct assemblies back onto the top unit.

4. Unit is now ready for operation.

SECTION 3. OPERATION

3-1. INTRODUCTION

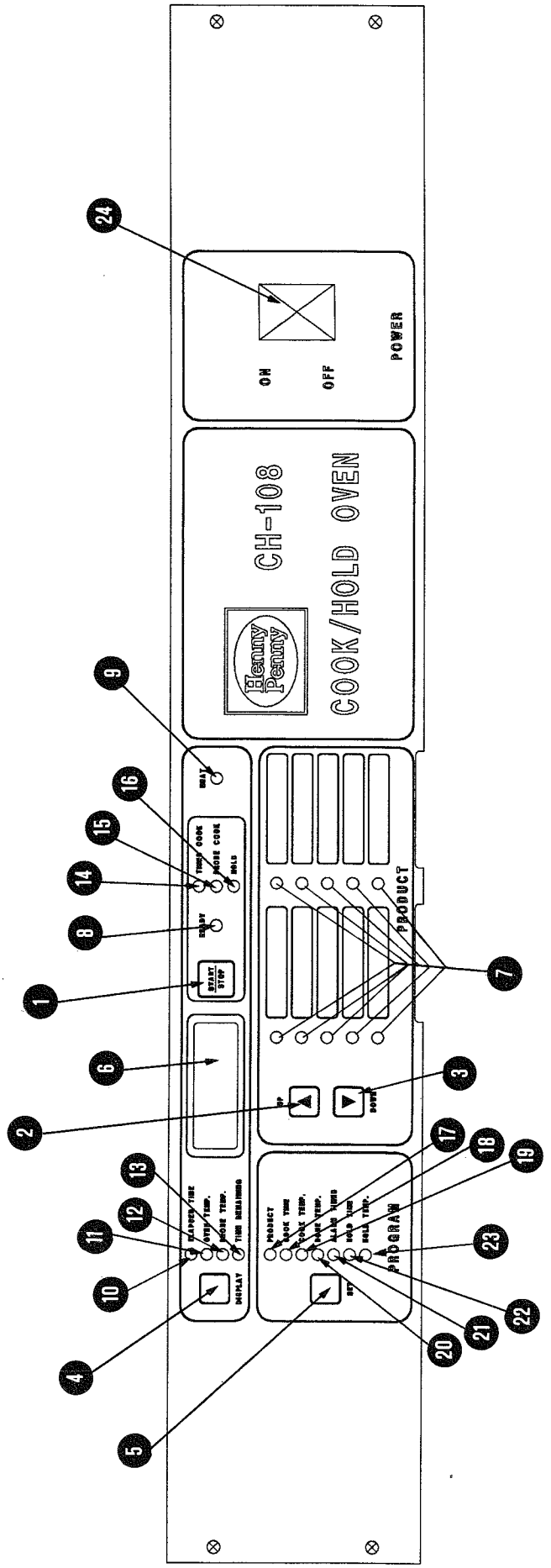
This section provides operating procedures for the CH-108. Sections 1, 2, 3 and 4 should be read, and all instructions should be followed before operating the oven.

This section contains an explanation of all controls and information on operating procedures and daily maintenance.

3-2. OPERATING CONTROLS

Item	Description	Function
1	Start/Stop Switch	The Start/Stop switch is used to start the timer and to stop the timer at the end of the cook cycle.
2	Up Switch	The Up switch is used to advance the selected product upward. It is also used during programming to select the product to program and to increase the displayed value.
3	Down Switch	The Down switch is used to select the product downward. It is also used during programming to select the product to program and to decrease the displayed value.
4	Display Switch	The Display switch is used to select the function shown in the display.
5	Set Switch	This switch is used to program the product function, select the next function during programming, and enter special program mode.
6	Time/Temperature Display	The Time/Temperature display is a four digit red LED display that shows the time remaining during the cook and hold cycles and product parameters during programming. It is a colon display and the colon flashes during a cook cycle.
7	Product LED's	The Product indicators are green LED's that light to indicate which product is selected.
8	Ready LED	This LED lights when the oven has reached programmed temperature.
9	Heat LED	This LED lights when the heating elements are heating.
10	Elapsed Time LED	This LED lights when the elapsed cook or hold time is displayed.
11	Oven Temp LED	This LED lights when the oven air temperature is displayed.
12	Probe Temp LED	This LED lights when the product probe temperature is displayed.
13	Time Remaining LED	This LED lights when the remaining cook or hold time is shown in the display.
14	Timed Cook LED	This LED lights during timed cook mode.

Item	Description	Function
15	Probe Cook LED	This LED lights during a cook mode when using the product probe.
16	Hold LED	The Hold LED lights when unit is in the hold mode.
17	Product LED	When programming, this LED flashes to indicate a product can be selected for programming.
18	Cook Time LED	This LED will flash when in program mode to indicate cook time can be programmed.
19	Cook Temp LED	Cook Temp LED will flash when programming the cook temperature.
20	Done Temp LED	This LED will flash when programming a done temperature. (Only when using the product probe.)
21	Alarm Times LED	Flashes when programming interval alarms. (4)
22	Hold Time LED	Flashes when programming a hold time.
23	Hold Temp LED	Flashes when programming a hold temperature.
24	Power Switch	The Power switch is a two position switch used to switch electrical current to the unit.


CH-108
COOK/HOLD OVEN
Henny Penny
ON
OFF
POWER
PRODUCT
PROGRAM
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DISPLAY
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3-3. START-UP

NOTE

Before using the Cook/Hold Oven, the unit should be thoroughly cleaned as described in the "Cleaning Procedures" section of this manual.

1. Turn POWER switch to the ON position.
2. Select product to cook with "UP" or "DOWN" buttons. The LED will illuminate beside the desired product.
3. Allow oven to preheat to the programmed temperature before loading product. Ready light will illuminate.

3-4. OPERATION WITH PRODUCT

Probe Cooking or Time Cooking

1. Load oven with product.
2. Insert temperature probe into product if a "DONE TEMP" has been programmed. If a "DONE TEMP" is not desired, go to Step 4.
3. Plug temperature probe into oven.
4. Press DISPLAY switch for OVEN TEMP if time cooking or PROBE TEMP if probe cooking.
5. When READY LED illuminates, depress the START/STOP switch.
6. At the end of the cook cycle, or hold cycle if a hold cycle is programmed, an alarm will sound and the display will read END.
7. Depress the START/STOP switch to stop alarm.
8. Wearing cooking gloves or mittens, remove product from unit.
9. Place product in Heated Merchandiser for display.

3-5. CLEANING PROCEDURES

1. Turn controls to the OFF position and disconnect the electrical supply to the oven.

WARNING

Allow unit to fully cool before cleaning as the interior of the oven may be hot enough to burn.

2. Open door and remove trays and racks from unit and take to a sink for cleaning.

3. Clean interior and exterior surfaces with a soft cloth, soap and water.

CAUTION

DO NOT USE ABRASIVE CLEANERS.

4. Use a damp cloth around control area. Do not get control wet.

5. Leave door open overnight to allow oven to dry completely.

SECTION 4. PROGRAMMING

4-1. ENTERING PROGRAM MODE

Program mode is entered by pushing and holding the SET switch for approximately one second. A short beep is sounded, indicating you are in program. The PRODUCT LED beside the SET switch and the PRODUCT LED beside the menu item you are programming will be flashing.

4-2. PROGRAMMING FUNCTIONS

IF Unit Flashes Power Loss Hit The START STOP button IF Done cooking IF NOT Done Cooking ITS OK! it Just means that the Power was Turned OFF.

The set switch is used to select the function you wish to program. Once in program:

1. Push SET switch - Program COOK TIME
2. Push SET switch - Program COOK TEMPERATURE
3. Push SET switch - Program DONE TEMPERATURE (if probe cooking)
4. Push SET switch - Program first ALARM time (display will show AL-1)
5. Push SET switch - Program second ALARM time (display will show AL-2)
6. Push SET switch - Program third ALARM time (display will show AL-3)
7. Push SET switch - Program fourth ALARM time (display will show AL-4)

NOTE

If alarms are not desired, do not program any ALARM time in display.

8. Push SET switch - Program HOLD time.
9. Push SET switch - Program HOLD temperature.
10. Push SET switch - Will select the next product.

4-3. PROGRAMMING PRODUCT	If a selected product is in a cook cycle and you wish to change the program in a different product, you may do so. This does not affect the current product you have selected.
4-4. PROGRAMMING COOK TIME	The COOK TIME LED flashes when programming. The LED next to the product to be programmed changes from flashing to ON. You may program the time from 00:01 to 24:00 hours. Pressing the UP and DOWN switches will change the display time.
4-5. PROGRAMMING COOK TEMPERATURE	The COOK TEMP LED flashes when programming. The cook temperature is the set point temperature to which the air heaters will regulate. You can program cook temperatures from 140°F to 350°F by using the UP and DOWN switches to change the display temperatures.
4-6. PROGRAMMING DONE TEMPERATURE	The DONE temperature is used ONLY when using the product probe when cooking. When the product has reached the programmed DONE temperature, unit will automatically go into the HOLD cycle. DONE temperatures can be programmed from 120°F to 250°F.
4-7. PROGRAMMING ALARM TIMES	You may program up to four alarms during a cook cycle. An alarm cannot be programmed in a HOLD cycle. When programming alarms, the ALARM TIME LED will be flashing and AL-1 will be displayed. Alarm times may be set from 00:01 to 24:00 hours. If no alarm is necessary, program to OFF. Use the UP and DOWN switches to program the alarm times. Once an alarm time is programmed, the display will alternate between AL-1 and the alarm time you programmed.
4-8. PROGRAMMING HOLD TIME	The HOLD TIME LED will flash when programming hold times. The hold time can be set from 00:01 to 24:00 hours or to OFF if no hold time is desired. You may also set the hold time at "INF" meaning infinite. The hold time will continue until the operator manually turns the unit off.
4-9. PROGRAMMING HOLD TEMPERATURE	The HOLD TEMP LED will flash when programming the hold temperature. It can be programmed from 140°F to 210°F. If a hold cycle is not desired, program to OFF.

4-10. EXITING PROGRAM MODE

To exit program mode, simply hold SET switch in for 1 second.

4-11. SPECIAL PROGRAMMING

Special program mode is used to:

1. Change the unit from "F" Fahrenheit degrees to "C" Celsius degrees.
2. Calibrating the air and product probe temperature.
3. Initializing the program.

Special program mode can be entered by depressing and holding the SET switch for 10 seconds or by depressing the SET switch with the unit turned OFF and then turning the unit ON.

Once in Special Program, the SET switch is used to select the different functions listed above and the UP and DOWN switches are used to change that function.

Upon entering Special Program Mode	F° Fahrenheit or C° Celsius (Use UP or DOWN switch to change setting.)
1. Push SET	Calibrating air (oven) temperature (10°F plus or minus)
2. Push SET	Calibrating the product probe (10°F plus or minus)
3. Push SET	Pertains to software AVOID
4. Push SET	Pertains to software AVOID
5. Push SET	Initializing Program

When initializing the program, the display will show INIT. Depress and hold the UP or DOWN switch for five seconds and INIT will start flashing.

NOTE

If UP or DOWN switch is released while INIT is flashing, initialization is not complete. After INIT and DEF are displayed, buzzer will sound. Initialization is complete. Once initialized, the program is set at the following parameters.

4-11. SPECIAL PROGRAMMING (Continued)

COOK TIME	1 Hour
COOK TEMP	250°
DONE TEMP	OFF
ALARMS 1-4	OFF
HOLD TIME	OFF
HOLD TEMP	OFF

The complete system has been reset. The oven can now be reprogrammed.

4-12. ERROR CODES

The following table explains the Cook/Hold Oven error codes:

E-05	(Software High Limit)
E-04	(Ambient Temperature Too High)
E-06	(Defective Oven Probe)
E-41	(Scrambled - Must be initialized and reprogrammed)

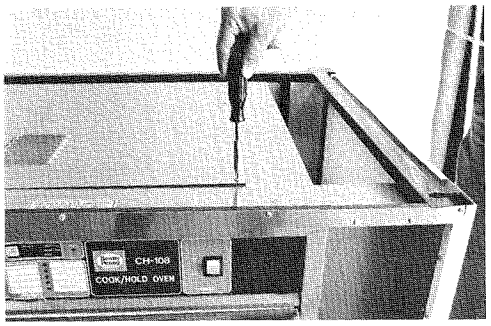
When an error code is detected, the buzzer will sound and display will read error code. Press any switch on control to stop buzzer but error must be corrected.

SECTION 5. MAINTENANCE

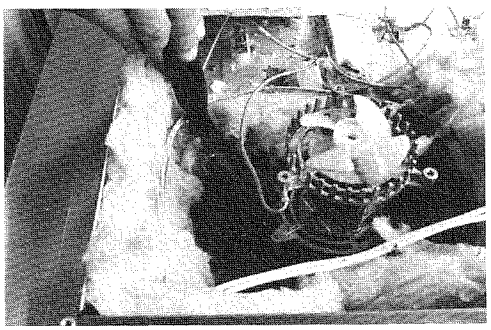
5-1. INTRODUCTION

This section provides procedures for the replacement of the various parts used within the Cook/Hold Oven.

5-2. BLOWER



Step 1



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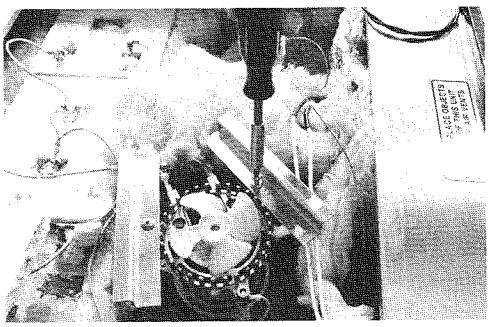
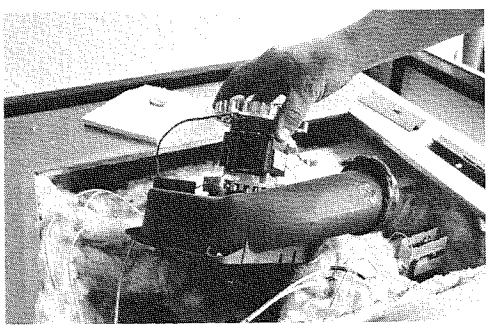


Step 3



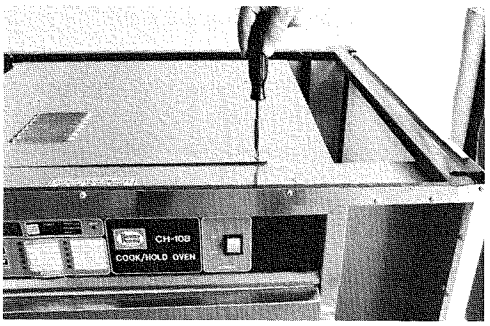
Step 4

WARNING

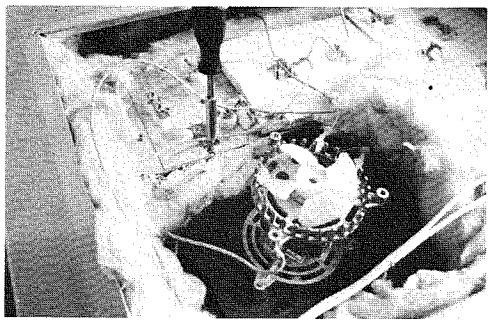
Place power switch in the OFF position, shut off power at the fuse or breaker box. Failure to do so could result in electrical shock.

1. Remove top access panel.
2. Remove four screws securing blower and housing to unit.
3. Remove access panel supports from top of blower and mount to new blower.
4. Remove wires from blower.
5. Install new blower.

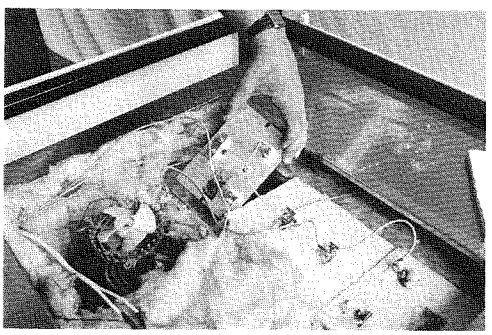
5-3. HEATERS (2)



Step 1



Step 4



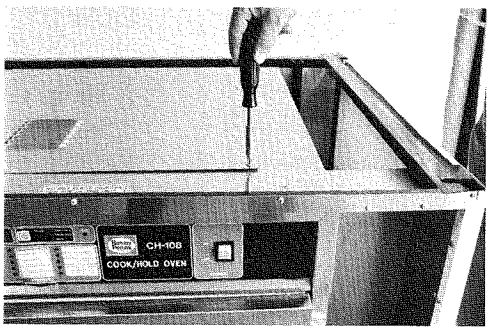
Step 5

WARNING

Place power switch in the OFF position, shut off power at the fuse or breaker box. Failure to do so could result in electrical shock.

1. Remove top access panel.
2. Remove top insulation.
3. Unplug wires from heater.
4. Remove two screws securing heater to housing.
5. Install new heater.

5-4. HIGH LIMITS



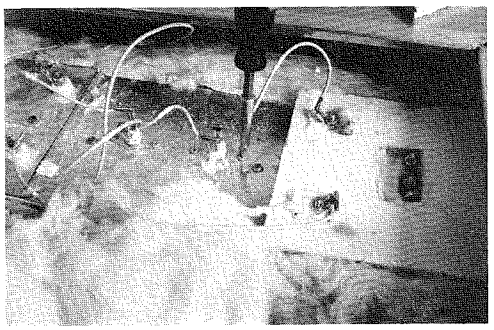
Step 1

WARNING

Place power switch in the OFF position, shut off power at the fuse or breaker box. Failure to do so could result in electrical shock.

1. Remove top access panel.

5-4. HIGH LIMITS (Continued)

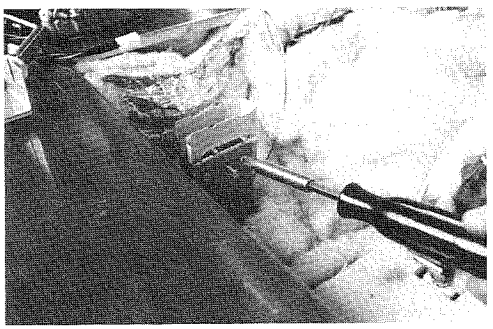


Step 4

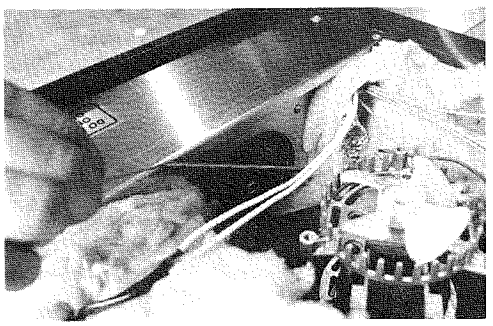
2. Remove top insulation.
3. Unplug wires from high limit.
4. Remove two screws securing high limit.
5. Install new high limit.

5-5. THERMOSTAT

Step 1



Step 2



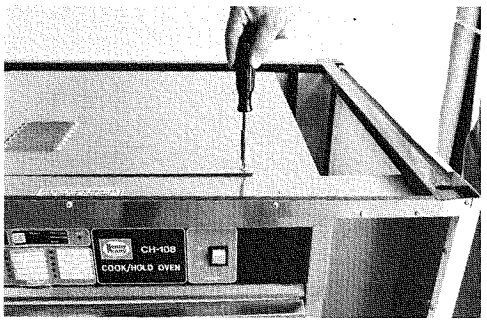
Step 3

WARNING

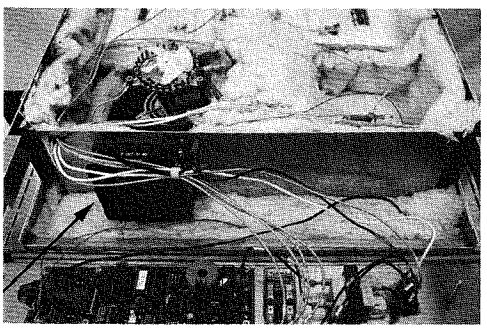
Place power switch in the OFF position, shut off power at the fuse or breaker box. Failure to do so could result in electrical shock.

1. Remove top access panel.
2. Remove two screws mounting thermostat to bracket.
3. Remove capillary bulb from cooling fan bracket.
4. Install new thermostat.

5-6. COOLING FAN



Step 1



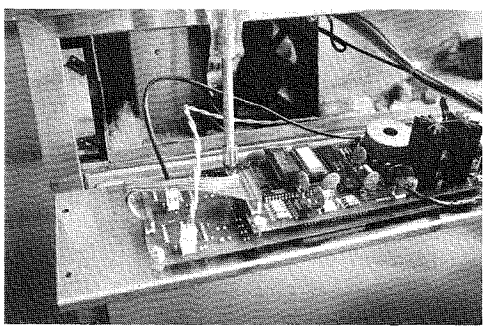
Step 3

WARNING

Place power switch in the OFF position, shut off power at the fuse or breaker box. Failure to do so could result in electrical shock.

1. Remove four screws on front panel and drop down.
2. Remove top access panel.
3. Remove four screws securing fan to housing.
4. Cut wires to fan.
5. Install new cooling fan and splice wires.

5-7. PC BOARD



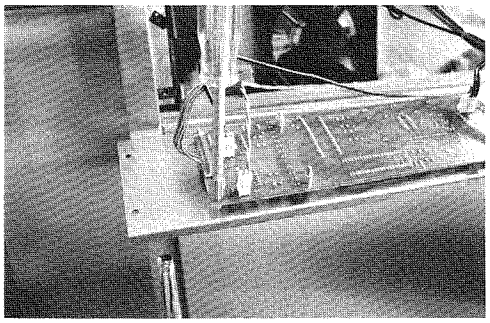
Step 2

WARNING

Place power switch in the OFF position, shut off power at the fuse or breaker box. Failure to do so could result in electrical shock.

1. Remove four screws on front panel and drop down.
2. Remove four 15/16" nuts securing PC board.
3. Unplug probe, transformer, and nine pin connector from board.
4. Install new PC board.

5-8. DISPLAY BOARD



Step 2

WARNING

Place power switch in the OFF position, shut off power at the fuse or breaker box. Failure to do so could result in electrical shock.

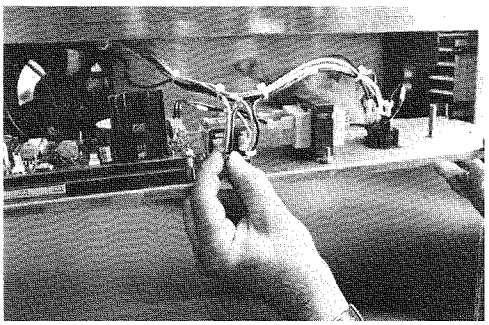
1. Remove PC board.

CAUTION

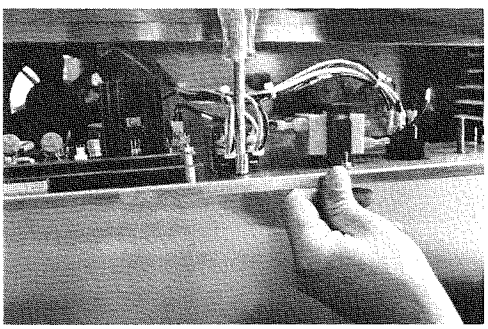
Do not lose spacers when removing PC board.

2. Remove two remaining 15/16" nuts from display board.
3. Install new display board.
4. Mount PC board to display board.

5-9. HEATER RELAY



Step 2



Step 3

WARNING

Place power switch in the OFF position, shut off power at the fuse or breaker box. Failure to do so could result in electrical shock.

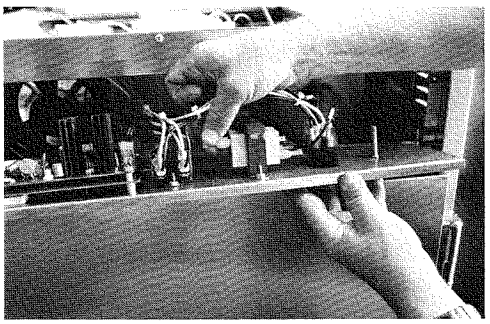
1. Remove four screws from front panel and drop panel.
2. Unplug wires from heat relay.

NOTE

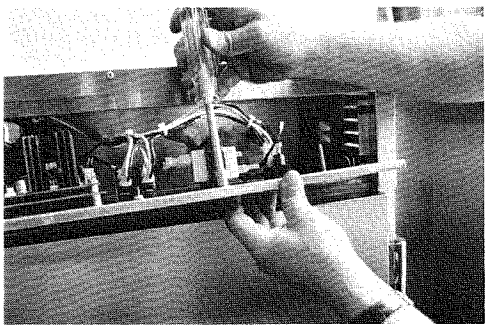
Mark wires before removing.

3. Remove two 15/16" nuts securing relay.
4. Install new relay.

5-10. TRANSFORMER



Step 2



Step 3

WARNING

Place power switch in the OFF position, shut off power at the fuse or breaker box. Failure to do so could result in electrical shock.

1. Remove four screws from front panel and drop panel.
2. Unplug wires from transformer.

NOTE

Mark wires before removing.

3. Remove two 15/16" nuts securing transformer.
4. Install new transformer.

5-11. POWER SWITCH

Step 3

WARNING

Place power switch in the OFF position, shut off power at the fuse or breaker box. Failure to do so could result in electrical shock.

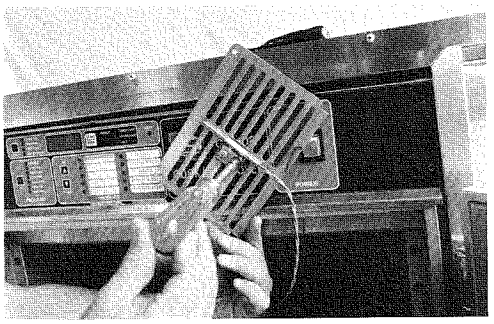
1. Remove four screws on front panel and drop panel.
2. Remove wires from defective switch.

NOTE

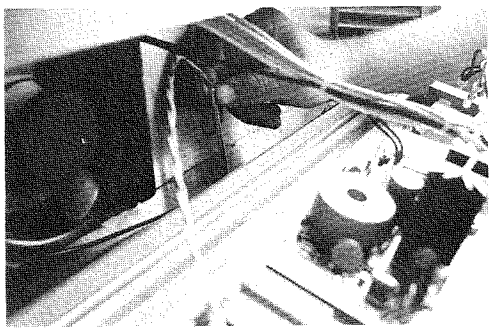
Mark wires before removing.

3. Pushing in on retainers, push switch out through front of unit.
4. Install new switch.

5-12. HEAT PROBE



Step 4



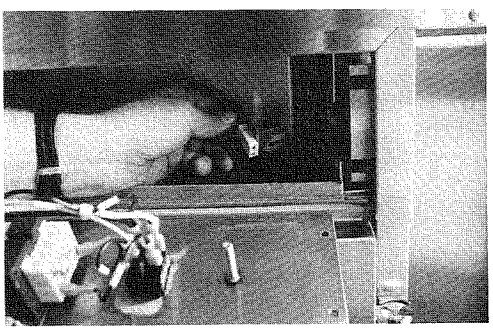
Step 5

WARNING

Place power switch in the OFF position, shut off power at the fuse or breaker box. Failure to do so could result in electrical shock.

1. Remove four screws from front panel and drop panel.
2. Unplug probe from PC board.
3. Open door of unit and locate two screws mounting grid to unit. This is located at top of unit on inside of oven.
4. Remove probe from bracket of grid.
5. Pull old probe through opening at top of unit.
6. Install new probe.

5-13. PRODUCT PROBE OUTLET



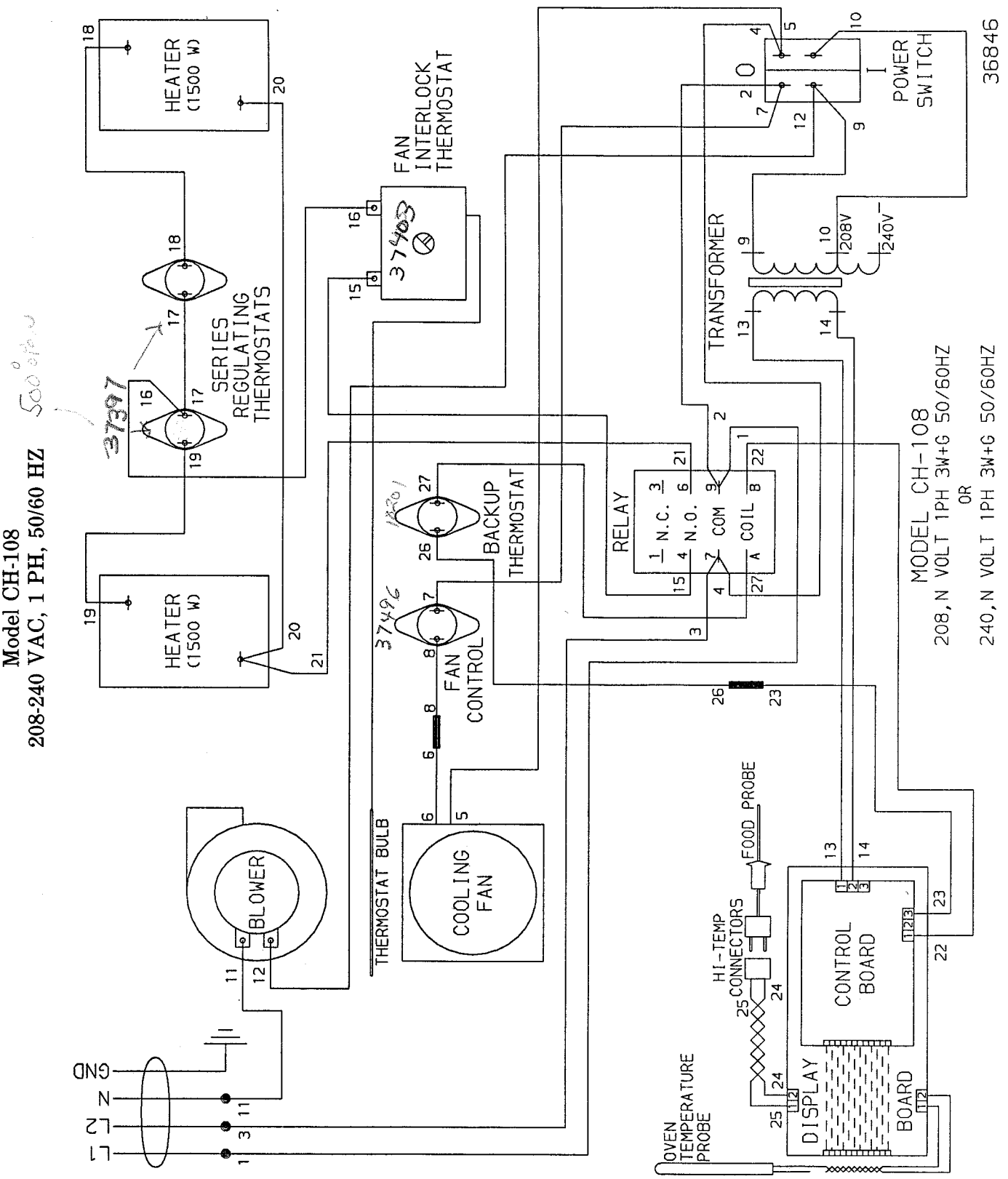
Step 4

WARNING

Place power switch in the OFF position, shut off power at the fuse or breaker box. Failure to do so could result in electrical shock.

1. Open door of oven and remove two screws mounting probe outlet to oven. These are located on top right side of oven liner.
2. Remove four screws from front panel.
3. Unplug outlet from PC board.
4. Pull outlet out from opening in top of unit.
5. Install new outlet.

5-14. WIRING DIAGRAM



SECTION 6. PARTS INFORMATION

CH-108 SERVICE PARTS

Qty. Per Oven	Part Number	Description
2	37440	Heater 1500W, 208V
2	37421	Heater 1500W, 240V
1	~~37293~~	Meat Probe 5 ft. Wire Assembly 52843
1	37398	Cooling Fan
1	37676	Connector Wire Assembly Probe (Female End)
1	37496	Fan Switch Assembly
1	37403	Thermostat
2	37397	Series Regulating Thermostat
1	18201	High-Limit (Backup Thermostat)
1	~~37402~~	Blower - High Temperature - 120V 63094
1	37361	Gasket - Blower
1	36760	C/H Oven Display Board Assembly
1	36761	Cook/Hold Control Board Assembly
1	28979	Transformer
1	ME90-003	Relay
1	~~31~~561	Power Switch
1	37434	Fan Blade
1	36575	Door Gasket
1	29523	Temp. Probe
1	37185	Receptacle - Meat Probe
1	42837	Blower Motor Assy. - 240V-50 Hz (Int'l)
1	42843	Blower Motor Assy. - 240V-60 Hz (Int'l)
1	44955	Probe Guard