

**HENNY PENNY**™  
*Global Foodservice Solutions*

**Henny Penny  
Heated Holding Cabinet  
Model HC 900**

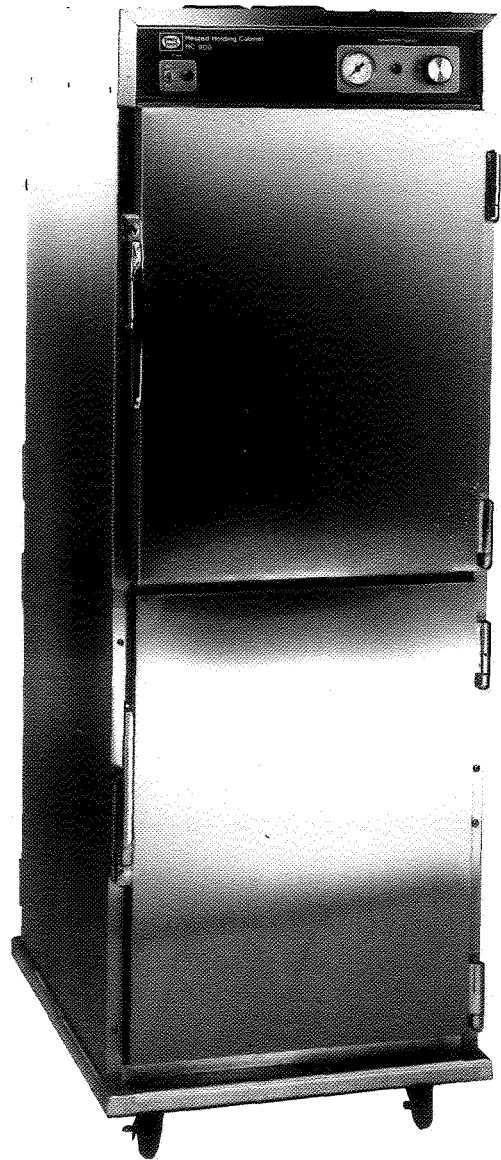
**SERVICE MANUAL**



# Henny Penny Heated Holding Cabinet Model HC-900



**Product Number 05101**



**Product Number 05100**

## **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 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. To validate this warranty, the registration card for the appliance must be mailed to Henny Penny within ten (10) days after installation.

**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 and 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 represented 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.

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Henny Penny Distributor List (Domestic and International)

**SECTION 1. INTRODUCTION**

**1-1 HEATED HOLDING CABINET (HC-900)**

The Henny Penny Heated Holding Cabinet is a basic unit of food processing equipment designed to hold hot foods at proper temperature in commercial food operations. This cabinet will keep hot foods humid while maintaining temperature.

**1-2 MODEL VARIATIONS**

This manual covers the following variations of the HC-900:

Product No. 05100 or 05110	Product No. 05101 or 05111
-Full Size Unit	-HC-903
-4 Doors	-120V/1500 Watt
-120V/2000 Watt	-Vented Module
-Right (05100) or	-Right (05101) or
Left Hand (05110)	Left Hand (05111)
Hinged Doors	Hinged Doors

Product No. 05102	Product No. 05103
-Full Size Unit	-HC-903
-Features & Options	-Features & Options
	-Vented Module

Product No. 05203	Product No. 05201
-HC-906	-HC-908
-Full Size 2 door	-Single Door
-Vented Module	-Vented Module

Some of the instructions and procedures in this manual will not apply to all units.

**1-3 FEATURES**

- Easily Cleaned
- Adjustable, Thermostatically Controlled Heat
- Lift-off Doors
- Easy Access to Electrical Components
- Moist Heat
- Removable Control Module
- Stainless Steel Construction
- Full Perimeter Magnetic Door Seals
- Lift Out Tray Racks
- UL & NSF Listed
- Venting System to Limit Humidity Levels in Cabinet (Units with vent adjustment).
- Optional Adjustable Legs.
- 200 lbs. (91 kgs) Product Capacity

**1-4 PROPER CARE**

As in any unit of food service equipment, the Heated Holding Cabinet does require care and maintenance. Suggestions for the proper care and maintenance are contained in this manual.

For your convenience, this manual consists of the following sections:

- Table of Contents
- Introduction
- Installation
- Operation
- Troubleshooting
- Maintenance
- Wiring Diagrams
- Part List
- Distributor List

The conscientious use of the recommended procedures, coupled with regular maintenance, will result in few repairs to the equipment. When such repairs are required, they may be accomplished by following the repair steps contained in this manual.

**1-5 ASSISTANCE**

Should you require outside assistance, just call your local independent distributor maintained by Henny Penny Corporation.

In addition, feel free to contact our corporate headquarters in Eaton, Ohio. Dial 800-417-8405, or 937-456-8405.

**1-6 SAFETY**

The only way to insure safe operation of the Henny Penny Heated Display Cabinet 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 **NOTE**, **CAUTION** or **WARNING** are used. Their usage is described below:

**NOTE**

The word **NOTE** is used to highlight especially important information.



**1-6 SAFETY  
(Cont.)**

**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 Heated Holding Cabinet.

**NOTE**

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

**WARNING**

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

**2-2 UNPACKING**

The Henny Penny Heated Holding Cabinet has been tested, inspected, and expertly packed to insure arrival at its destination in the best possible condition. The cabinet rests on cardboard pads that sit on a wooden skid. The racks inside the cabinet are secured with cardboard packing. 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 Henny Penny Heated Holding Cabinet from the carton, you should:

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

**WARNING**

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

4. Open doors and remove packing from behind racks.
5. Peel off any protective covering from the exterior of the cabinet.
6. Your Heated Holding Cabinet is now ready for location and set up.

**NOTE**

Be certain to save any literature that is packed inside the cabinet.

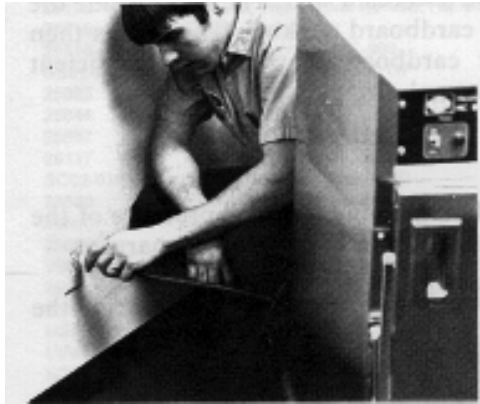
**2-3 LOCATION**

The HC-900 should be placed in an area where the doors can be opened without interruption and loading and unloading of product is easy. For proper operation, the cabinet must be level.

**WARNING**

Do not set anything on top of the cabinet that might close the vent holes.

**2-4 ELECTRICAL CONNECTION**



The Heated Holding Cabinet is available from the factory as a 120 VAC or 240 VAC unit for domestic use and as a 240 VAC unit for foreign use. The data plate, located on the side of the module, 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. For European markets, verify the electrical plug meets the proper electrical rating and country type. See local authorities for proper standards.

**WARNING**

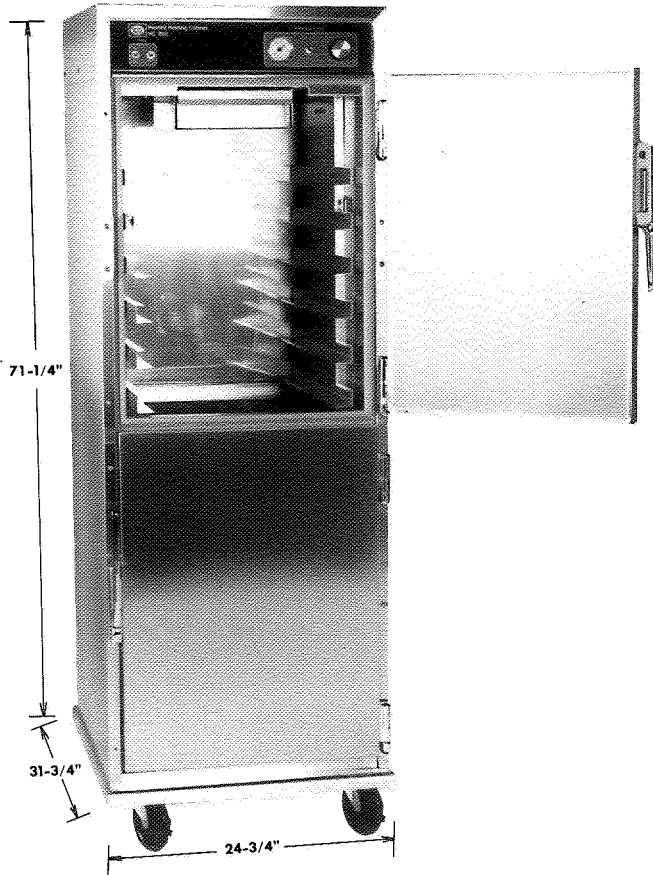
The cabinet must be adequately and safely grounded according to local electrical codes to prevent the possibility of electrical shock.

Refer to the table below for electrical ratings for the HC-900.

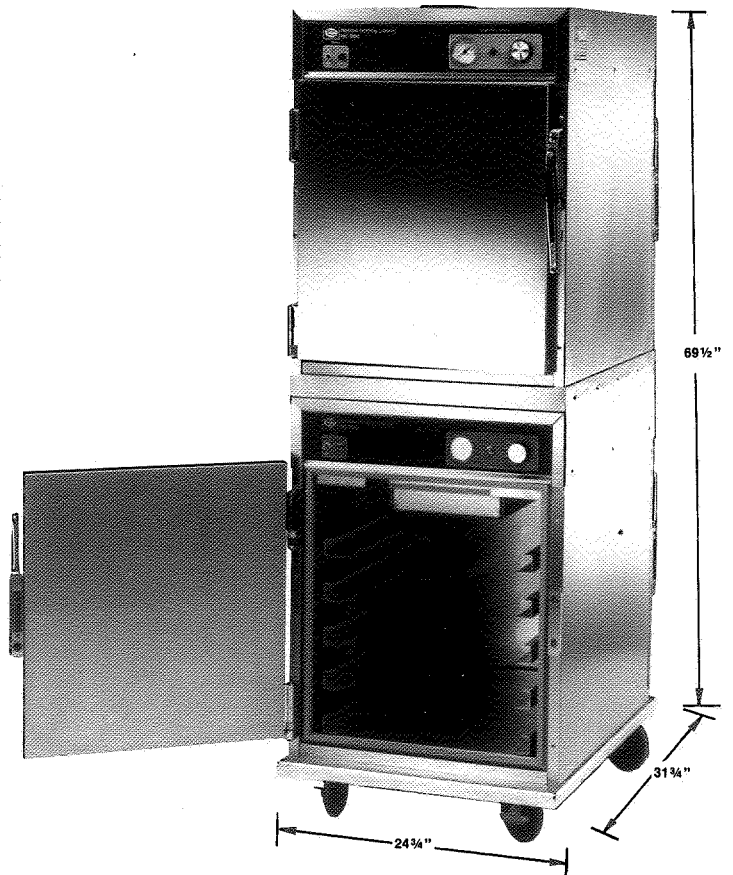
<b>Product Number</b>	<b>Volts</b>	<b>Watts</b>	<b>Amps</b>
05100 or 05110 Full Size (Standard)	120	2086	17.5
05101 or 05111 HC-903 (Standard)	120	1586	13.0
05102 Full Size	240	3086	13.0
05102 Full Size	240	2086	9.0
05103 (HC-903)	240	3086	13.0
05103 (HC-903)	240	2086	9.0
05108 (HC-902) stackable	120	1586	13.0
05203 (HC-906)	120	2086	17.5
05201 (HC-908)	120	2086	17.5

2-5. CABINET DIMENSIONS

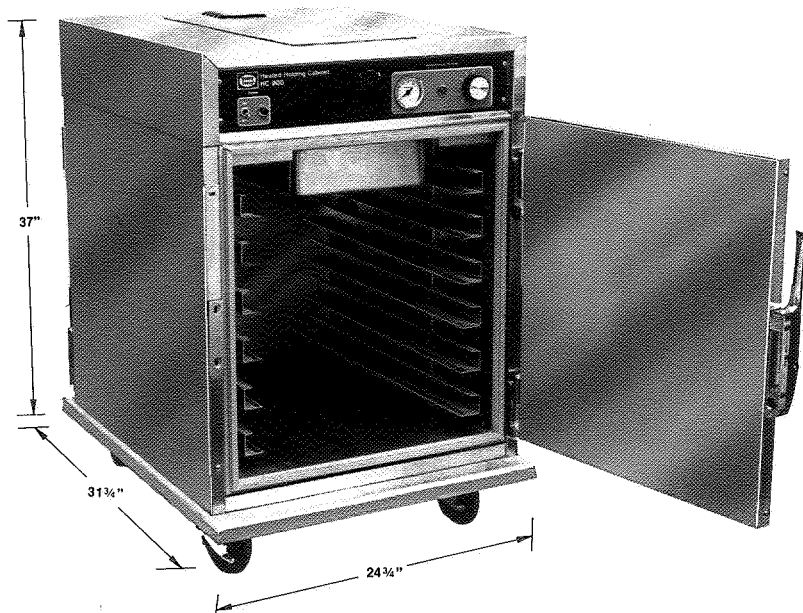
Stackable



Model HC-900  
Product No. 05100 and 05110

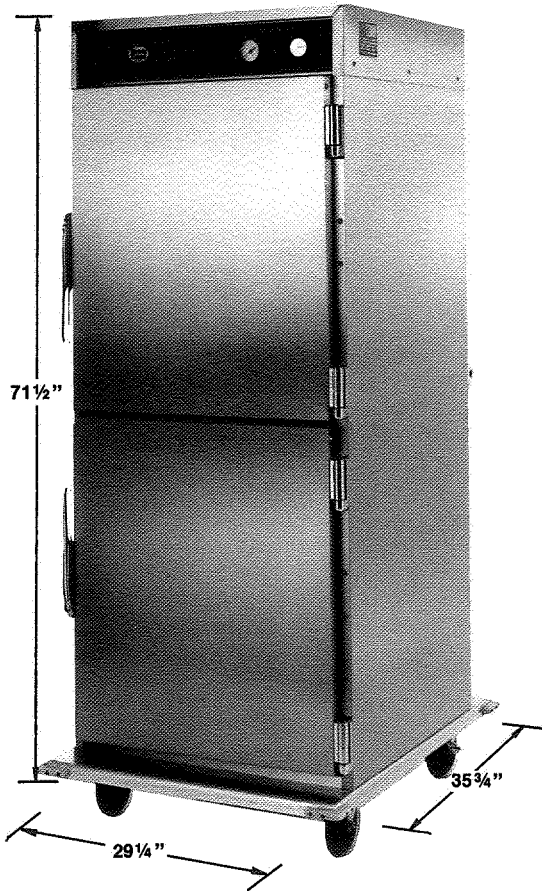


Model HC-902  
Product No. 05108

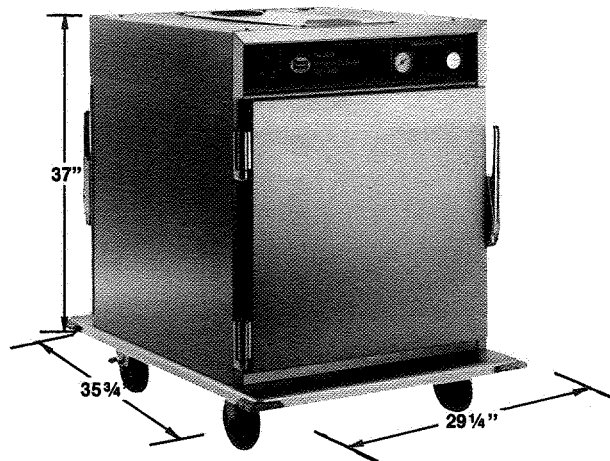


Model HC-903  
Product No. 05101 and 05111

2-5. CABINET DIMENSIONS



Model HC-906  
Product No. 05203



Model HC-908  
Product No. 05201

**SECTION 3. OPERATION**

**3-1 INTRODUCTION**

This section provides operating procedures for the HC-900. Sections 1, 2 and 3 should be read, and all instructions should be followed before operating the cabinet.

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

**3-2 OPERATING CONTROLS  
AND COMPONENTS**

Figures 3-1 through 3-5 identify and describe the function of all the operating controls and the major components of the cabinet.

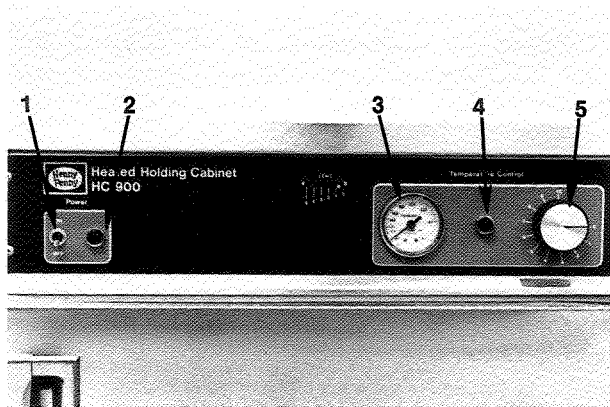


Fig. 3-1

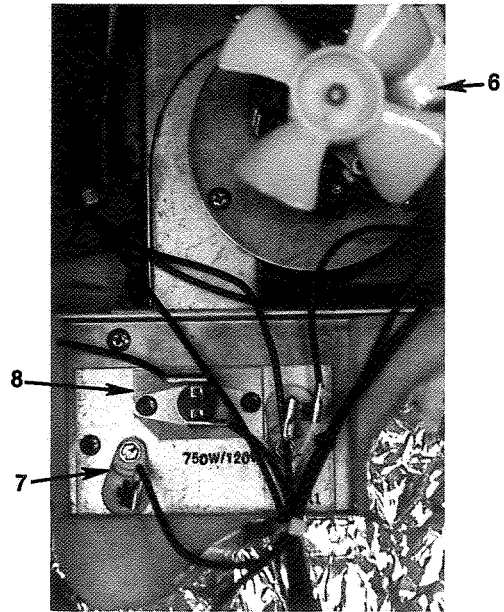


Fig. 3-2

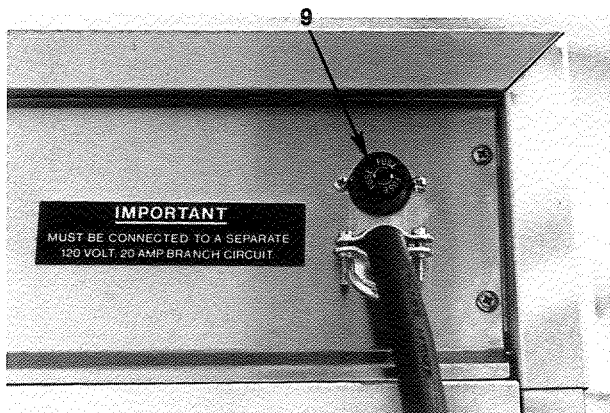


Fig. 3-3

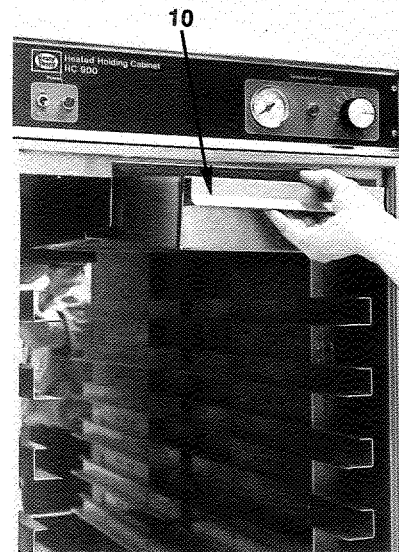


Fig. 3-4

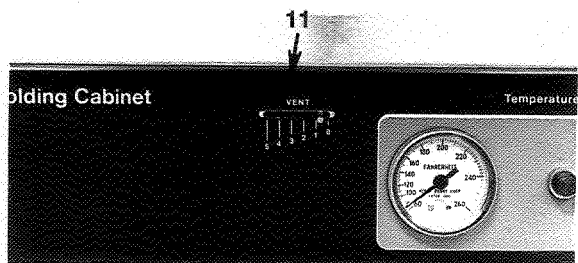
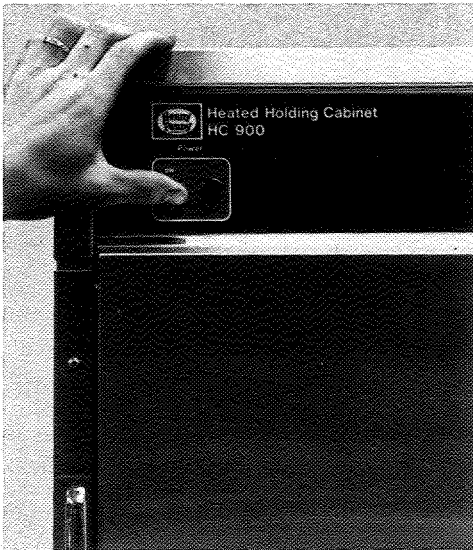


Fig. 3-5



Fig. No.	Item No.	Description	Function
3-1	1	Power Switch	The power switch is a toggle switch that switches electrical current to the unit.
3-1	2	Power Light	When illuminated, the power light indicates that the power switch is in the "ON" position and the components are energized.
3-1	3	Thermometer	The thermometer indicates the air temperature inside the cabinet.
3-1	4	Heat Light	When illuminated, the heat light indicates that the thermostat has turned the heaters on.
3-1	5	Thermostat	The thermostat is an electromechanical device that controls the temperature inside the cabinet.
3-2	6	Blower Motor	There are two blower motor assemblies in the HC-900. The blower motors are used to recirculate the hot humid air throughout the cabinet.
3-2	7	Heater	There are two heaters in the HC-900. The heaters are of open-resistance wire type construction. If a full sized 120 VAC unit is purchased, each heater will be rated at 1000 Watts. If a full sized 240 VAC unit is purchased, each heater will be rated at 1500 Watts. The 120V, HC-903 cabinet will be supplied with two heaters, each rated at 750 Watts.
3-2	8	High Limit	The high limit is a safety device mounted next to the heater which protects the unit from overheating.
3-3	9	Fuse	The fuse is a protective device that breaks the circuit when current exceeds the rated value. The fuse provides an overload protection for the electrical components. To remove the fuse, twist and pull the cap. (The fuse is used only on the 120V/2000 Watt units.)
3-4	10	Water Pan	The water pan holds the water that, when heated, creates humidity in the cabinet.
3-5	11	Venting System (Units with vent adjustment only)	The vent system has been installed into the unit to limit humidity levels in the cabinet.

## 3-3 START UP



Step 1



Step 2



Proper location of water pan.

## NOTE

Before using the Heated Holding Cabinet, the unit should be thoroughly cleaned as described in the "Cleaning Procedures" section of this manual.

1. To put the HC-900 into operation, move the power switch to the "ON" position. The power light should now be illuminated and the blowers should be in operation.
2. Remove the water pan and put approximately 1" of hot water in the pan. Return the pan to its location.

## NOTE

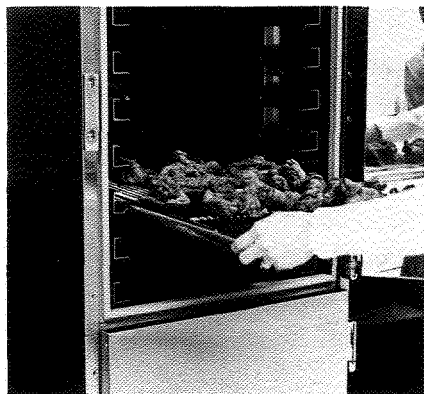
Be sure to push the water pan in as far as it will go so that it does not block air from the thermometer and thermostat capillary tubes. This will assure proper operation of these components.

3. Set the thermostat at #7 or approximately 180°F. When the heat light goes out, the unit is ready for operation.

## NOTE

The unit should take approximately 25-35 minutes to heat to temperature during start up. Be sure that the temperature light goes out before loading with product.

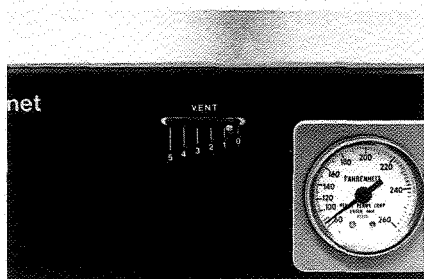
3-4 OPERATION WITH PRODUCT



Step 1

1. Place the hot product on bun pans and insert between the cabinet racks.
2. Serve the product first that has been in the cabinet the longest.
3. Open the doors only as necessary to load and unload product. This will help temperature stay constant and will save energy.

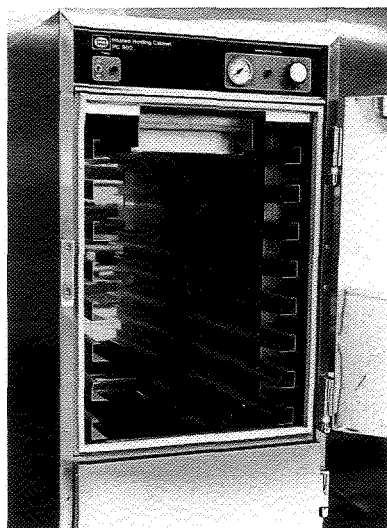
3-5 VENT ADJUSTMENT



As mentioned in 3-2 of this section, the vent system limits the humidity level of the cabinet. The vent adjustments are very easy to follow.

The vent setting corresponds to the number of trays of product. With one tray of product, set the vent at No. 1. With two trays of product, set the vent at No. 2 and so on.

3-6 CLEANING PROCEDURES



Step 3

1. Turn all controls to the "OFF" position.
2. Disconnect the electrical supply to the cabinet.

**WARNING**

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

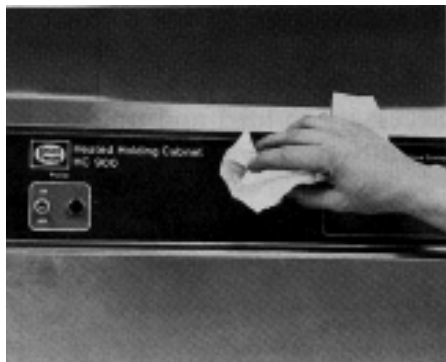
3. Open the doors and remove all trays from the cabinet.
4. Take the trays to a sink and clean them thoroughly.

**CAUTION**

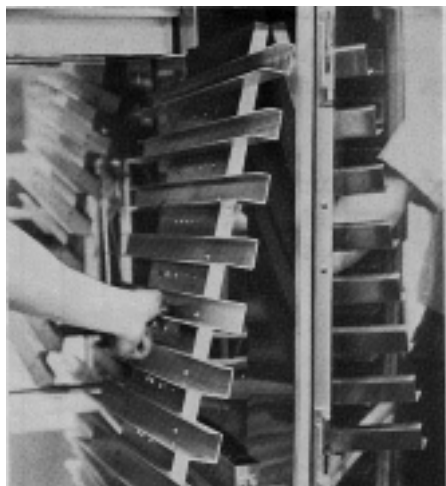
Most surfaces of the HC-900 can be cleaned with a soft cloth, soap, and water. DO NOT USE ABRASIVE CLEANERS.

5. Remove the water pan. Clean the pan with a soft cloth, soap, and water.

### 3-6 CLEANING PROCEDURES (Cont.)



Step 6



Step 8

6. Wipe the control panel with a damp cloth. Do not splash water around the controls.
7. Clean the exterior of the cabinet with a damp cloth.

**CAUTION**

DO NOT use a spray hose to clean the unit. Failure to follow these instructions could cause component damage.

8. Open the doors and remove side racks. Clean the racks with soap and water.
9. Clean the interior of the cabinet thoroughly with a cloth and soap water.
10. Put the side racks and water pan back into the cabinet.
11. Leave at least one door open over night to allow the unit to thoroughly dry out.

### 3-7. OPERATING CONTROLS 900 and 903 CDT (if applicable)

These instructions are for both 13 and 5 count down timers.

#### Start-UP

1. Turn the power switch to the ON position.
2. The display shows the increase in temperature, indicating the unit is heating.
3. When the preset temperature is reached, the “HEAT ON” LED turns off and the display stays at the preset temperature.

#### Temperature Regulation

1. Press and hold the PROGRAM button.
2. The control beeps and “Prog Enter Code” shows in display.
3. Enter access code 1, 2, 3.
4. Press the INCREASE or DECREASE buttons to change the flashing setpoint temperature.
5. Press and hold the PROGRAM button to set the temperature and exits the programming.

#### Timer Operation

Each of the timers can be started, stopped, or cancelled, and not affect the status of the other timers.

1. Press the desired timer button.
2. The time remaining shows in the display.
3. At end of time cycle, an alarm sounds and “0:00” is displayed.
4. Press the timer to stop alarm and “---” is displayed.

Press and **hold** an active timer to cancel.

**3-7. OPERATING CONTROLS**  
**900 and 903 CDT**  
**(if applicable)**  
**(Continued)**

**Timer Regulation** - All timers can be set to a different starting time.

1. Press and hold the PROGRAM button.
2. The control beeps and “Prog Enter Code” shows in display.
3. Enter access code 1, 2, 3.
4. Press the PROGRAM button, and “---” is displayed, along with all the timer settings.
5. Press the desired timer and the starting time flashes.
6. Press the INCREASE and DECREASE buttons to change the starting time.
7. Press the timer button to set the new starting time, and now a different timer button can be pressed, and it changes.
8. When finished setting timers, press and hold the PROGRAM button to exit programming.

**NOTE**

Exit the program mode at any time by pressing and holding the PROGRAM button. Also, if no buttons are pressed for two minutes, programming is exited automatically.

**Timing Through Power Down**

If a power failure occurs while a timer, or timers are running, the controls will continue to count down even though the unit has no power going to it. Once the power comes back on, the timers will show the correct time remaining and will not have to be reset.

**3-7. OPERATING CONTROLS  
900 and 903 CDT  
(if applicable)  
(Continued)**

**Special Program Mode** - Consists of Setup Mode and Tech Mode.

**Setup Mode**

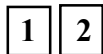
- Fahrenheit or Celsius
- Initialize System - One button programming for times and temperatures

**Fahrenheit or Celsius**

1. Press and hold the PROGRAM button for 4 seconds.
2. "Setup" and "Tech" is displayed.
3. Press a timer button under the word "Setup".

Ex: **Setup**

Press either 1 or 2.



4. Enter access code 1, 2, 3.
5. "Setup deg." "F" is displayed.
6. Press the INCREASE or DECREASE buttons to toggle from "F" (Fahrenheit) and "C" (Celsius).
7. When correct setting displays, press the PROGRAM button to move to Initialize System, or press and hold the PROGRAM button to exit programming.

**NOTE**

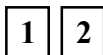
CE and International units must have the temperature readings in Celsius. Follow above procedures and set to "C".

**Initialize System**

1. Press and hold the PROGRAM button for 4 seconds.
2. "Setup" and "Tech" is displayed.
3. Press a timer button under the word "Setup".

Ex: **Setup**

Press either 1 or 2.



4. Enter access code 1, 2, 3.
5. "Setup deg." "F" is displayed.

**3-7. OPERATING CONTROLS  
900 and 903 CDT  
(if applicable)  
(Continued)**

**Initialize System (Continued)**

6. Press PROGRAM button and “Setup init sys” is displayed.
7. Press and hold either the INCREASE or DECREASE button.
8. The control beeps and the display counts down, 5, 4, 3, 2, 1, 0.
9. When display reaches 0, release the button and the initialization is complete.

If the INCREASE or DECREASE button is released before 0 is displayed, the control will not initialize.

10. Press the PROGRAM button to return to the Fahrenheit/Celsius mode, or press and hold the PROGRAM button to exit programming.

**Tech Mode**

- Output Test - Heaters
- CPU Calibration
- Temperature Calibration
- Display Tests
- Push-button test
- Total Initialization

**NOTE**

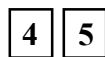
The Tech Mode is mostly used at the factory level. The output tests and temperature probe calibration is given below. For further information, call the Technical Services Department at Henny Penny, 800-417-8405, or 937-456-8405.

**Output Test**

1. Press and hold the PROGRAM button for 4 seconds.
2. “Setup” and “Tech” is displayed.
3. Press a timer button under the word “Tech”.

Ex: **Tech**

Press either 4 or 5.



4. Enter access code 1, 1, 2, 2, 1, 1, 2, 2.
5. “outP test Htr” is displayed.



**3-7. OPERATING CONTROLS  
900 and 903 CDT  
(if applicable)  
(Continued)**

**Output Test (Continued)**

6. Press the 5 timer button (under “Htr”) to turn heat and heat LED on and off.
7. Press the PROGRAM button to move to the next step, or press and hold the PROGRAM button to exit programming.

**Temperature Calibration**

1. Press and hold the PROGRAM button for 4 seconds.
2. “Setup” and “Tech” is displayed.
3. Press a timer button under the word “Tech”.

Ex: **Tech**

Press either 4 or 5.

**4** **5**

4. Enter access code 1, 1, 2, 2, 1, 1, 2, 2.
5. “outP test Htr” is displayed.
6. Press the PROGRAM button 3 times until “CAL OFS Hi Probe 185” is displayed.
7. Press and hold number 1 timer (under “CAL”), while pressing the INCREASE and DECREASE buttons and set the display to match the actual cabinet temperature.
8. Press the PROGRAM button to move to the next step or press and hold the PROGRAM button to exit programming.

### 3-8. ERROR CODES (CDT Controls)

The CDT controls have built-in diagnostics which displays error codes on the display. This section describes the codes.

#### Displayed Error Code/Warning

#### Problem

- |        |  |
|--------|--|
| “E-4”  | <ul style="list-style-type: none"><li>• Displayed if Control Board exceeds 140° F (60° C).</li></ul>   |
| “E-5”  | <ul style="list-style-type: none"><li>• Displayed if Cabinet air temperature is too hot. Heat relay locked on? Blower in cabinet not running?</li></ul>                              |
| “E-6”  | <ul style="list-style-type: none"><li>• Displayed if the temperature probe fails or is unplugged.</li></ul>  |
| “E-41” | <ul style="list-style-type: none"><li>• Displayed if PC board memory scrambles. Turn unit OFF then back ON. If E-41 reappears, replace PC board.</li></ul>                           |
| E-50   | <ul style="list-style-type: none"><li>• Displayed if the RAM inside the CPU chip of the controller fails. Turn unit OFF then back ON. If E-50 reappears, replace PC board.</li></ul> |
| E-51   | <ul style="list-style-type: none"><li>• Displayed if the NOVRAM chip on controller fails. Turn unit OFF then back ON. If E-51 reappears, replace PC board.</li></ul>                 |
| E-53   | <ul style="list-style-type: none"><li>• Displayed if the ROM (EPROM) chip on controller fails. Turn unit OFF then back ON. If E-53 reappears, replace PC board.</li></ul>            |

**SECTION 4. TROUBLESHOOTING**

**4-1 INTRODUCTION**

This section provides troubleshooting information in the form of an easy to read list.

If a problem occurs during the first operation of a new cabinet, recheck the installation per section 2 of this manual.

Before troubleshooting, always recheck the operating procedure per section 3 of this manual.

**4-2 TROUBLESHOOTING**

To isolate a malfunction, proceed as follows:

1. Clearly define the problem (or symptom) when it occurs.
2. Locate the problem in the troubleshooting table.
3. Review all possible causes, then, one at a time, work through the list of corrections until the problem is solved.
4. If the problem that you are having is not described in the troubleshooting section of this manual, please call your local distributor maintained by Henny Penny or call Henny Penny Corporation for assistance.



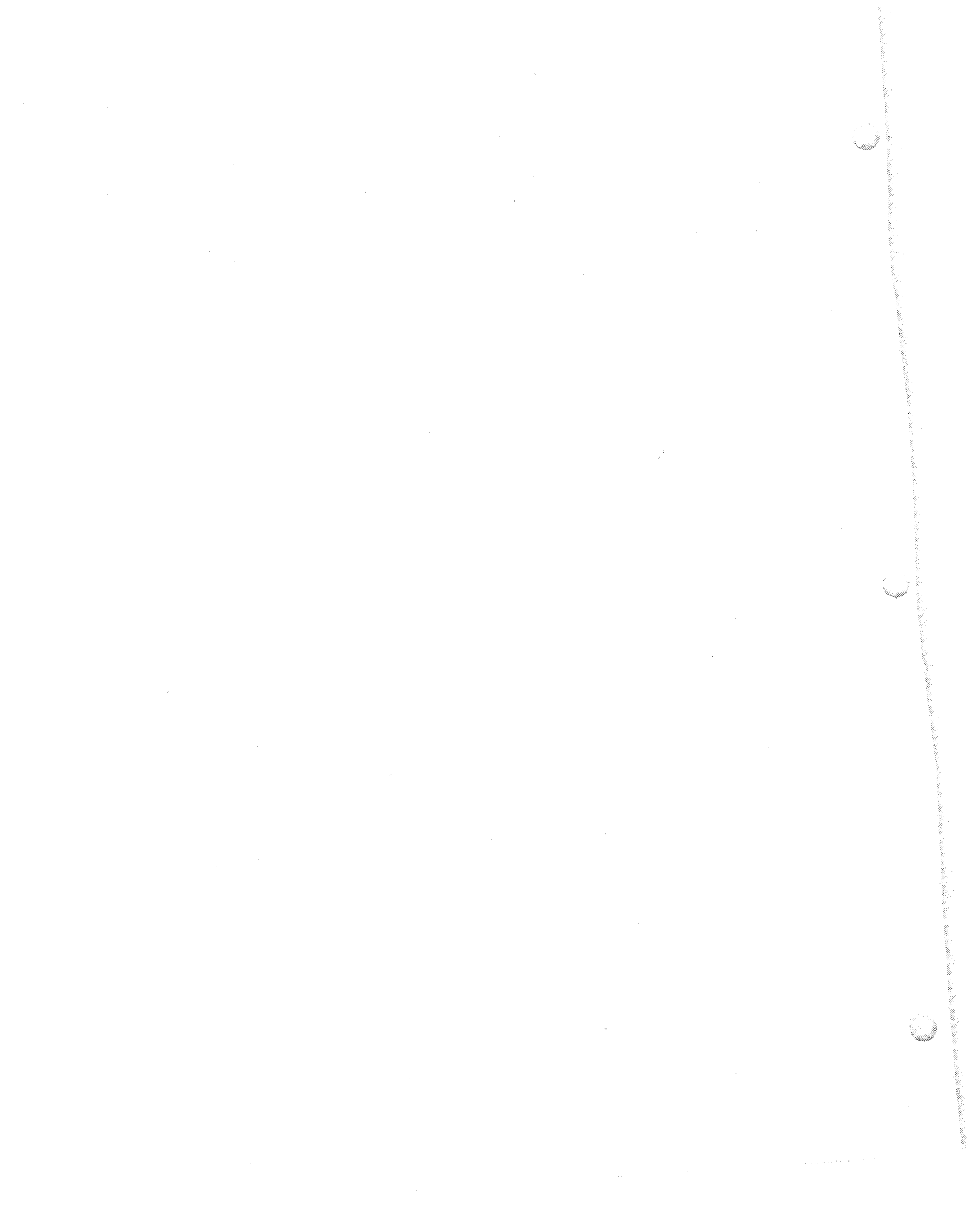
Refer to maintenance procedures in section 5 to check and repair the unit safely and properly.

PROBLEM	CAUSE	CORRECTION
<b>OPERATION</b>		
<p>A. Product Not Holding Temperature</p>	<p>Doors are left open.</p> <p>Thermostat set too low.</p> <p>Gasket torn or wore.</p> <p>Heater not working.</p> <p>Blower not working.</p> <p>Product held too long.</p> <p>Low or improper voltage.</p>	<p>Keep doors closed except to load and unload product.</p> <p>Increase thermostat setting by moving the knob to a higher number setting.</p> <p>Replace gasket per section 5-14.</p> <p>Check heater. Replace per section 5-11.</p> <p>Check blower. Replace per section 5-13.</p> <p>Hold product only for recommended time.</p> <p>Using meter, compare receptacle voltage to data plate voltage.</p>
<p>B. Cabinet Steaming — Product Becoming Soggy</p>	<p>Too much humidity inside the cabinet.</p> <p>Holding product too long.</p> <p>Vent not set properly. (Units with vent adjustment only).</p>	<p>Empty water from the water pan.</p> <p>Hold product for recommended time.</p> <p>Adjust vent per section 3-5.</p>
<p>C. Product Dry</p>	<p>No water in pan.</p>	<p>Remove pan and put in approximately 1" of hot water.</p>

**HEATING SYSTEM**

<p>A. Unit Will Not Heat</p>	<p>Faulty thermostat.</p> <p>Faulty high limit.</p> <p>Faulty heater.</p> <p>Faulty wiring.</p>	<p>Check thermostat per section 5-8.</p> <p>Check high limit per section 5-12.</p> <p>Check heater. Replace per section 5-11.</p> <p>Check wiring for loose connections or broken wires and repair as necessary.</p>
------------------------------	---	--

PROBLEM	CAUSE	CORRECTION
<b>HEATING SYSTEM (Cont.)</b>		
<p>B. Unit Will Not Heat To Desired Temperature</p>	<p>Faulty Blower.</p> <p>Thermometer not indicating true temperature.</p> <p>One of heaters defective.</p> <p>Doors being left open too much.</p> <p>Gaskets torn or wore.</p> <p>Defective high limit on one of heaters.</p>	<p>Check Blower. Replace per section 5-13.</p> <p>Check cabinet temperature with another thermometer. If necessary, replace thermometer per section 5-10.</p> <p>Check heater. Replace per section 5-11.</p> <p>Only open doors as necessary.</p> <p>Replace gasket per section 5-14.</p> <p>Check high limit. Replace per section 5-12.</p>
<p>C. Unit Overheating</p>	<p>Faulty thermostat.</p> <p>Faulty blower.</p>	<p>Check thermostat. Replace per section 5-8.</p> <p>Check blower. Replace per section 5-13.</p>
<b>VENTILATING SYSTEM</b>		
<p>A. Both Blowers Not Working</p>	<p>Faulty blowers.</p> <p>Faulty fuse. (If unit is equipped with)</p>	<p>Check blowers. Replace per section 5-13.</p> <p>Check fuse. Replace per section 5-6.</p>



**SECTION 5. MAINTENANCE**

**5-1 INTRODUCTION**

This section provides procedures for the testing and replacement of the various parts used within the cabinet. Before replacing any parts, refer to section 4, Troubleshooting. It will aid you in determining the cause of the malfunction.

**5-2 TEST INSTRUMENTS**

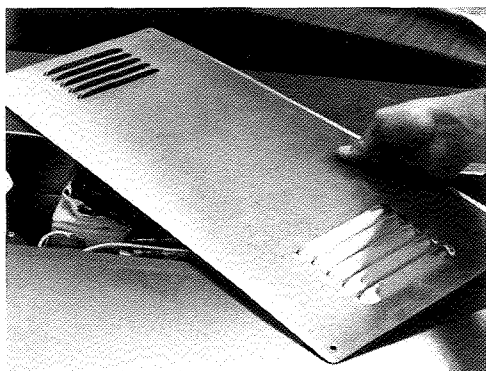
You may use two test instruments to check the electric components.

- 1. A Continuity Light
- 2. An Ohm Meter

When the manual refers to the circuit being closed, the continuity light will be illuminated or the ohm meter should read zero (0) unless otherwise noted.

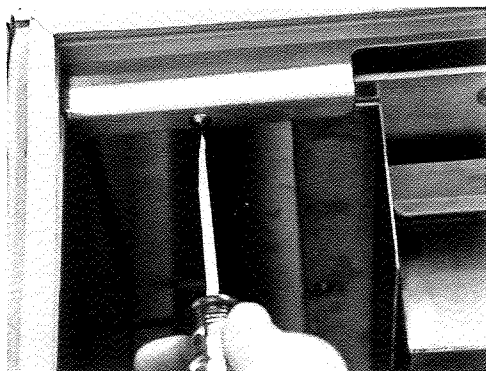
When the manual refers to the circuit being open, the continuity light will not illuminate or the ohm meter will read one (1) or infinite resistance.

**5-3 REMOVAL OF THE  
MODULE ACCESS PANEL**



In most procedures of the maintenance section, the access panel must be removed from the top of the module. This access panel can easily be removed by taking out the four screws that fasten it to the module shell.

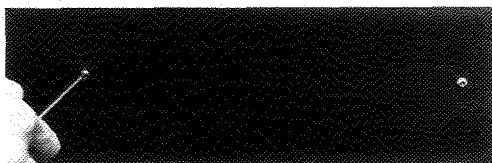
**5-4 MODULE REMOVAL**



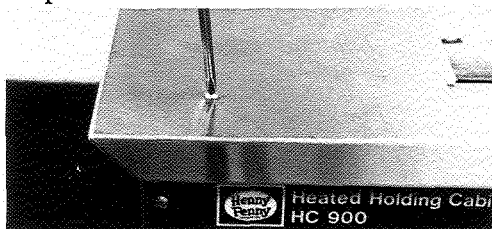
**NOTE**

If the component module of the HC-900 has to be removed, be sure to remove the four screws (one at each corner) before lifting it from the unit. Also, when work has been completed on the module, be sure to relocate it properly and reinstall the screws that fasten the module to the cabinet. Failure to do so might cause the unit to perform inadequately.

### 5-5 REMOVAL OF MODULE HOUSING



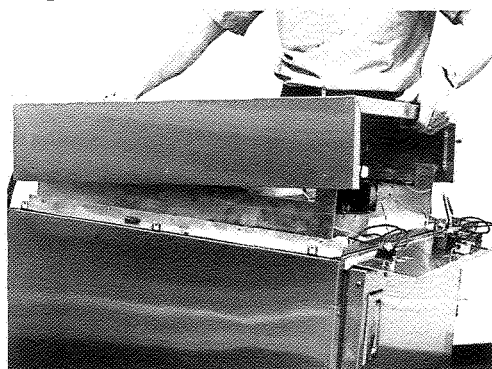
Step 2



Step 3



Step 4

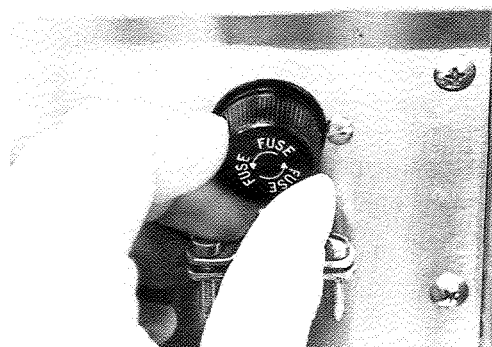


Step 5

If the need for extensive service is required on the module components, the entire outer shell of the module can be removed to make servicing easier. To remove the outer shell of the module, follow these procedures:

1. Remove the module from the cabinet per section 5-4.
2. Remove the six (6) screws that are located on the sides of the module.
3. Remove the four (4) screws located at the corners of the module top.
4. Remove the screws from the control panel and the back panel that fasten them to the module housing.
5. Lift the shell of the module off the unit.
6. When work is completed, reassemble in reverse order.

### 5-6 FUSE



Step 2

### NOTE

All units are not equipped with fuses.

If both blowers quit working at the same time:

1. Remove electrical power supplied to the cabinet.

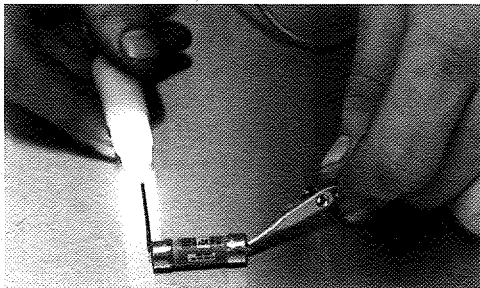
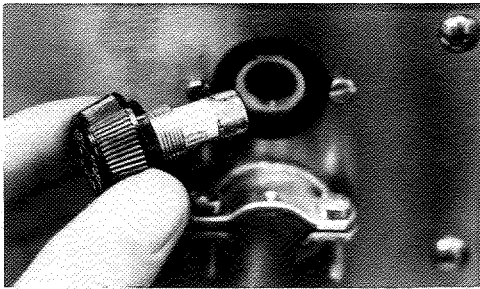
### WARNING

Place the power switch in the "OFF" position and unplug the power cord. Failure to do so could result in electrical shock.

2. Remove the cap from the fuse holder by turning it counter-clockwise. (Located above the power cord.)



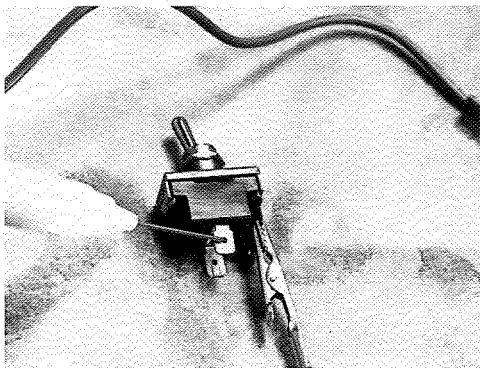
5-6 FUSE (Cont.)



Step 4

3. Pull the fuse from the holder.
4. Check the fuse for defectiveness by putting both leads of the ohm meter or continuity light on opposite ends of the fuse. The fuse should be closed, or read no resistance. If the fuse is found to be defective, replace it with a new one. Be sure to use an identical fuse as the one being replaced.
5. Replace the cap to the fuse holder.
6. Reconnect the electrical supply to the cabinet.

5-7 POWER SWITCH



Step 3 Tested with switch removed for better illustration.



Step 4

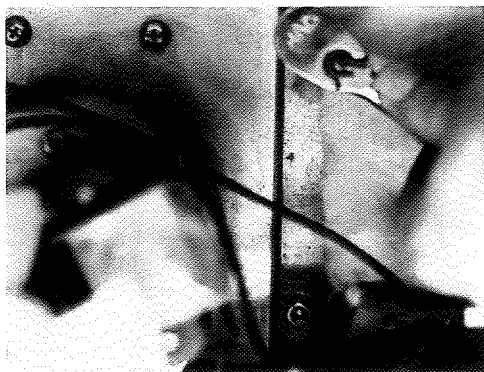
1. Disconnect the electrical supply to the cabinet.

**WARNING**

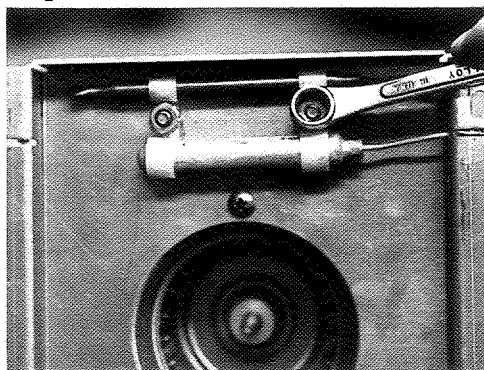
Place the power switch in the "OFF" position and unplug the power cord. Failure to do so could result in electrical shock.

2. Remove the four (4) screws from the control panel and pull it down.
3. Remove all wires from the switch. Check across the two terminals of the switch for continuity. With the switch in the "ON" position, the circuit should be closed. With the switch in the "OFF" position, the circuit should be open. If the switch is found to be defective, replace it by continuing with the following instructions in this section.
4. Loosen the nut holding the switch on the back side of the control panel and then remove the nut on the front of the control panel.
5. Remove the switch.
6. Install a new switch in reverse order.
7. Reconnect the wires to the switch on the same terminals that they were previously on.
8. Push the control panel back in place and put in screws.
9. Reconnect the electrical supply to the cabinet.

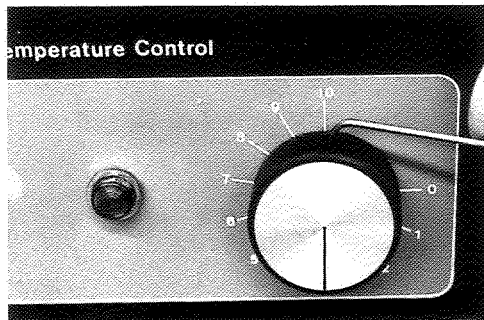
## 5-8 THERMOSTAT



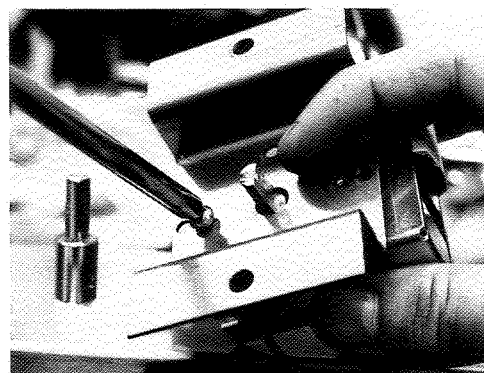
Step 5



Step 7



Step 8



Step 11

1. Disconnect the electrical supply to the cabinet.

**WARNING**

Place the power switch in the "OFF" position and unplug the power cord. Failure to do so could result in electrical shock.

2. Remove the access panel from the top of the module.
3. Remove the four (4) screws from the control panel and pull it down.
4. Remove the wires from the thermostat. With the thermostat set at the maximum setting (all the way clockwise), the circuit should be closed. With the thermostat in the "OFF" position (all the way counter-clockwise), the circuit should be open. If the thermostat is found to be defective, replace it by continuing with the following instructions in this section.
5. Remove the four (4) nuts that hold the blower box to the cabinet.
6. Lift the blower box up to expose the thermometer and thermostat bulbs.
7. While holding the blower box, remove the two (2) nuts that secure the bulb retaining clamps and remove the thermostat bulb from the clamps.
8. Using a 5/64" Allen wrench, loosen the two (2) set screws in the thermostat knob and remove the knob.
9. Remove the two (2) nuts that hold the thermostat bracket to the control panel.
10. Remove the thermostat shaft extension with a 1/16" Allen wrench.
11. Remove the two (2) screws that hold the thermostat to the bracket.
12. Remove the thermostat from the unit.
13. Install a new thermostat in reverse order.
14. Reposition the blower box and secure it with the four (4) nuts previously removed.

**CAUTION**

Be sure that both the thermometer and thermostat capillary tubes pass through the notches in the front corners of the blower box. Failure to do so could permanently damage the thermometer or thermostat and cause improper operation of the cabinet.

**5-8 THERMOSTAT  
(Cont.)**

15. Reseal the notches in the blower box corners with silicone rubber sealant.
16. Push the control panel back in place and put in screws.
17. Replace the access panel to the module.
18. Reconnect the electrical supply to the cabinet.

**5-9 INDICATING LIGHTS**

**NOTE**

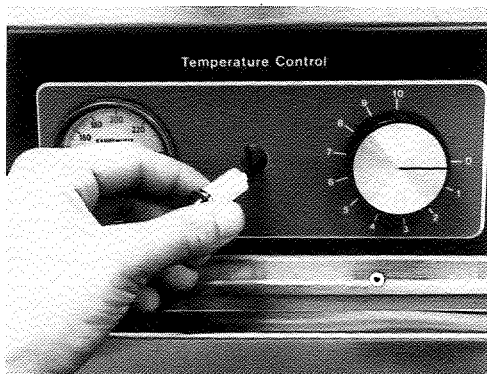
This section should be followed when replacing either of the two (2) indicating lights in the control panel.

1. Disconnect the electrical supply to the cabinet.

**WARNING**

Place the power switch in the "OFF" position and unplug the power cord. Failure to do so could result in electrical shock.

2. Remove the four (4) screws from the control panel and pull it down.
3. Cut the light wires just behind the body of the light.
4. Remove the light by squeezing the retainers on the body and pushing the light out through the control panel.
5. Install a new light by pushing it through the front of the control panel until it snaps securely in place.
6. Strip the ends of the cut wires and connect them to the new light with wire nuts.
7. Push the control panel back in place and put in screws.
8. Reconnect the electrical supply to the cabinet.



Step 4

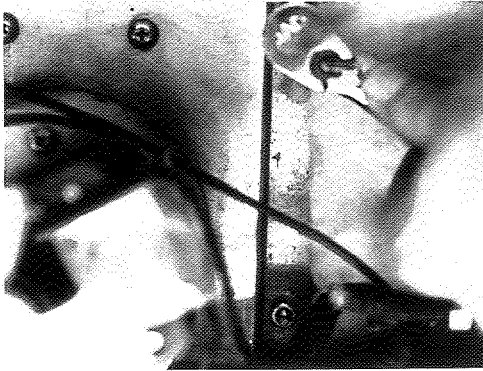
**5-10 THERMOMETER**

1. Disconnect the electrical supply to the cabinet.

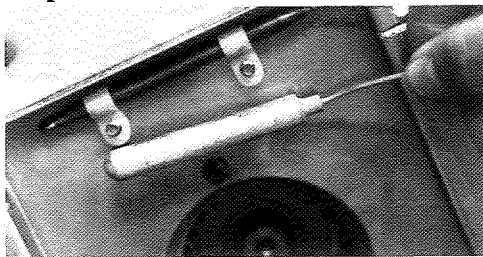
**WARNING**

Place the power switch in the "OFF" position and unplug the power cord. Failure to do so could result in electrical shock.

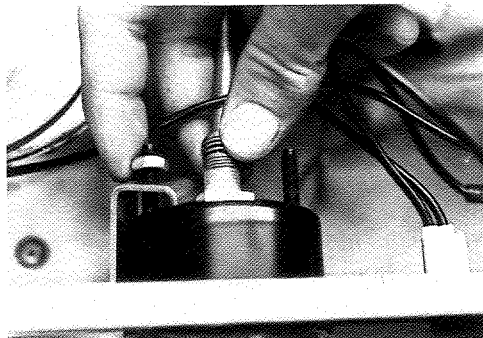
### 5-10 THERMOMETER (Cont.)



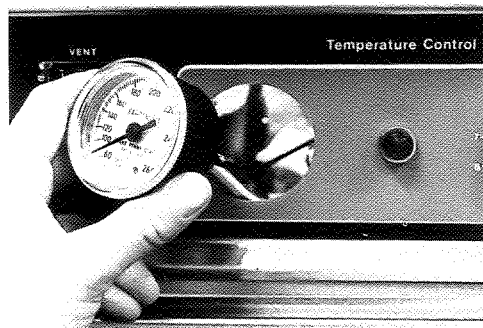
Step 4



Step 6



Step 7



Step 8

### 5-11 HEATER

2. Remove the access panel from the top of the module.
3. Remove the four (4) screws from the control panel and pull it down.
4. Remove the four (4) nuts that hold the blower box to the cabinet.
5. Lift the blower box up to expose thermometer and thermostat bulbs.
6. While holding the blower box, remove the two nuts that secure the bulb retaining clamps and remove the thermometer bulb from the clamps.
7. Remove the two (2) nuts that hold the mounting brackets on the back of the thermometer body.
8. Remove the thermometer by pulling the body and capillary tube through the control panel.
9. Install a new thermometer in reverse order.
10. Re-position the blower box and secure it with the four (4) nuts previously removed.

#### CAUTION

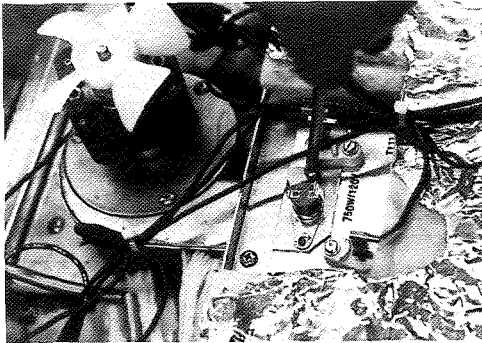
Be sure that both the thermometer and thermostat capillary tubes pass through the notches in the front corners of the blower box. Failure to do so could permanently damage the thermometer or thermostat and cause improper operation of the cabinet.

11. Reseal the notches in the blower box corners with silicone rubber sealant.
12. Replace the access panel to the top of the module.
13. Push the control panel back in place and put in screws.
14. Reconnect the electrical supply to the cabinet.

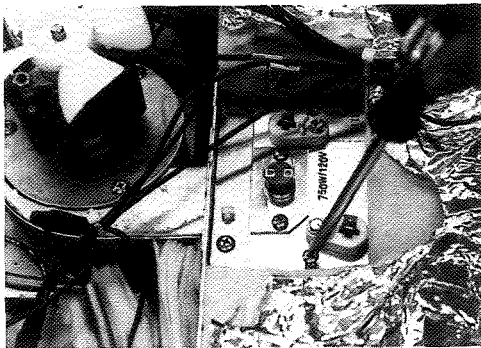
#### NOTE

This section should be followed when replacing either of the two (2) heaters in the cabinet. If there is a heating problem, both heaters should be checked.

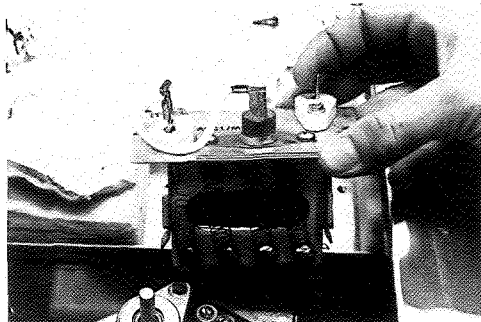
**5-11 HEATER  
(Cont.)**



Step 3



Step 5



Step 6

**5-12 HIGH LIMIT**

1. Disconnect the electrical supply to the cabinet.

**WARNING**

Place the power switch in the "OFF" position and unplug the power cord. Failure to do so could result in electrical shock.

2. Remove the access panel from the top of the cabinet.
3. Remove the two (2) screws holding the high limit to the heater.
4. Remove the wires attached to the two (2) heater terminals.
5. Remove the two (2) screws holding the heater to the module.
6. Remove the heater.
7. Install a new heater in reverse order.

**NOTE**

If you have a 240V, 3,000 W unit, you must install the new heater so that the coils are spread furthest apart where air from the blower enters the heater.

8. Reattach the heater wires.
9. Refasten the high limit to the new heater.
10. Replace the access panel to the module.
11. Reconnect the electrical supply to the cabinet.

**NOTE**

This section should be followed when replacing either of the two (2) high limits in the cabinet. If there is a heating problem in the cabinet, both high limits should be tested.

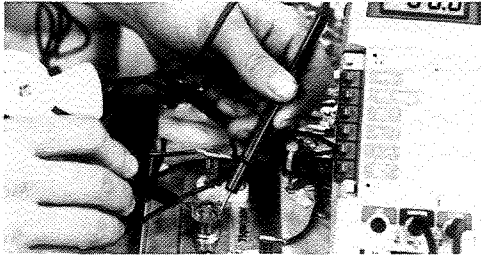
1. Disconnect the electrical supply to the cabinet.

**WARNING**

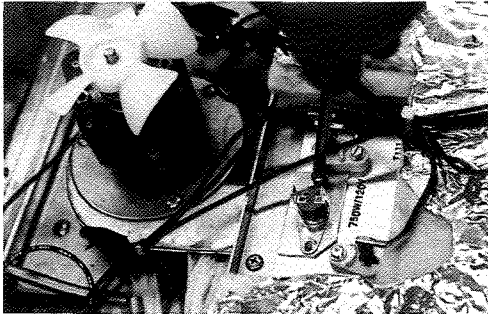
Place the power switch in the "OFF" position and unplug the cord. Failure to do so could result in electrical shock.

2. Remove the access panel from the top of the cabinet.

### 5-12 HIGH LIMIT (Cont.)



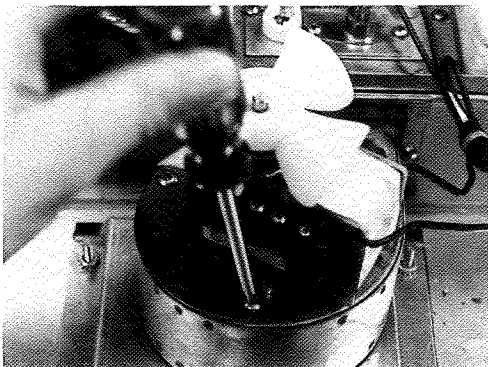
Step 4



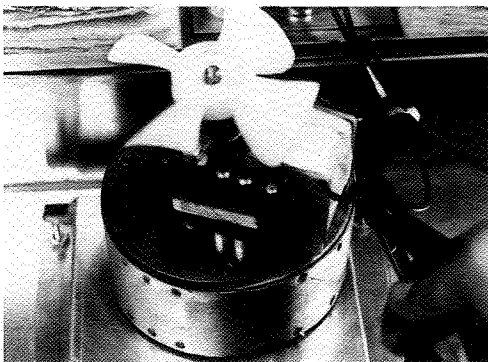
Step 5

3. Remove the wires attached to the high limit.
4. Check across the high limit terminals for continuity. As long as the cabinet temperature is below 210°F and the blower has been operating properly, the high limit should be closed, or read no resistance. If the high limit is found to be defective, replace it by continuing with the following instructions in this section.
5. Remove the two (2) screws that hold the high limit to the heater.
6. Remove the high limit.
7. Install a new high limit in reverse order.
8. Reconnect the two wires to the high limit.
9. Replace the access panel to the module.
10. Reconnect the electrical supply to the cabinet.

### 5-13 BLOWER



Step 3



Step 4

#### NOTE

Procedures for blower motor replacement are the same on both blowers.

1. Disconnect the electrical supply to the cabinet.

#### WARNING

Place the power switch in the "OFF" position and unplug the power cord. Failure to do so could result in electrical shock.

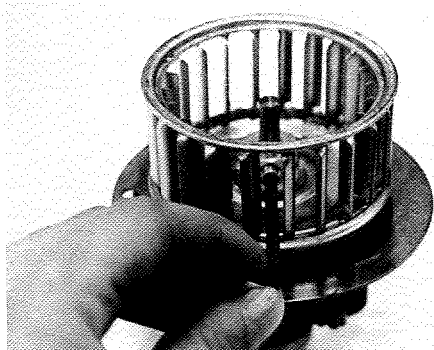
2. Remove the access panel from the top of the cabinet.
3. Remove the three (3) screws that fasten the blower motor to the blower housing.
4. Cut the two (2) blower wires approximately 2" away from the blower.
5. Lift the blower motor and wheel out of the blower housing.

#### NOTE

The blower motor can be ordered as an assembly. This will include the motor, the fan, and the wheel. Normally, just the motor would need replacing if found to be defective. If you are just replacing the motor, continue with the following procedures.

6. The fan can be pulled off the shaft of the motor.

**5-13 BLOWER  
(Cont.)**



Step 7



Step 8

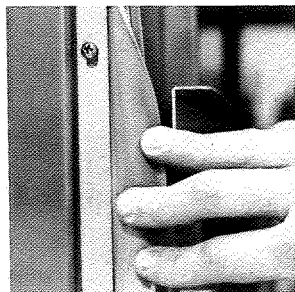
7. With a 5/64" Allen wrench, loosen the set screw that holds the blower wheel to the motor shaft and remove the wheel.
8. Remove the four (4) screws that hold the blower cover to the motor.
9. Install a new blower motor in reverse order.
10. Be sure to put the spacers back between the blower cover and the motor.

**NOTE**

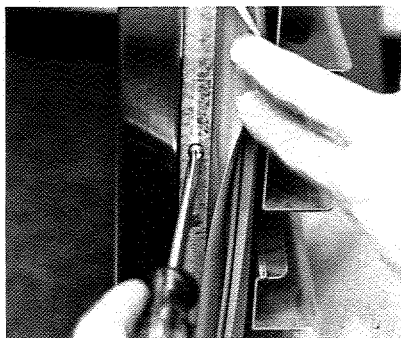
When replacing a blower motor, be sure that the motor coil is positioned away from the heater when reinstalling.

11. Reconnect the two wires to the new blower by stripping the wire ends and fastening with wire nuts.
12. Replace the access panel to the module.
13. Reconnect the electrical supply to the cabinet.

**5-14 DOOR GASKET  
REPLACEMENT**

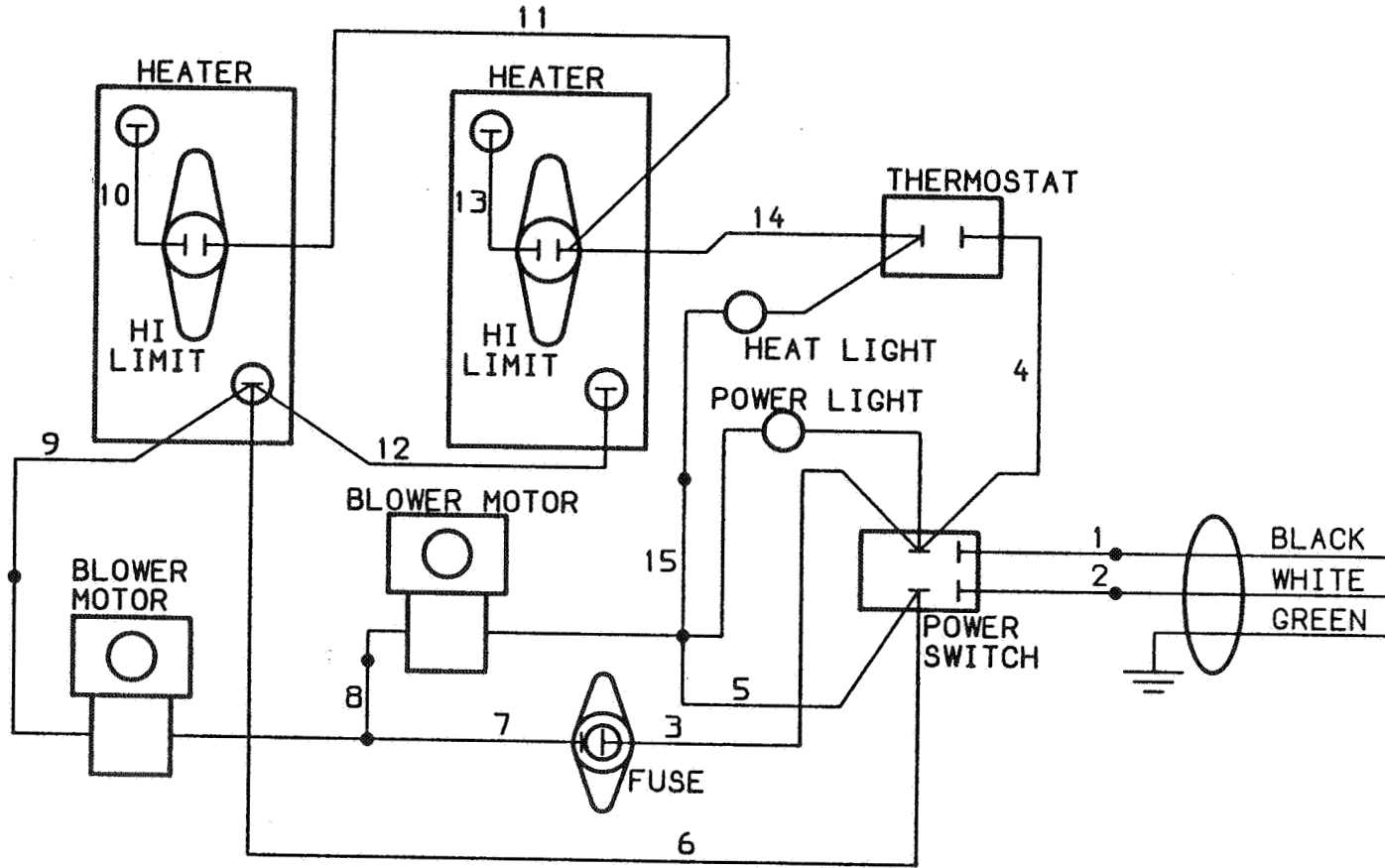


Step 1



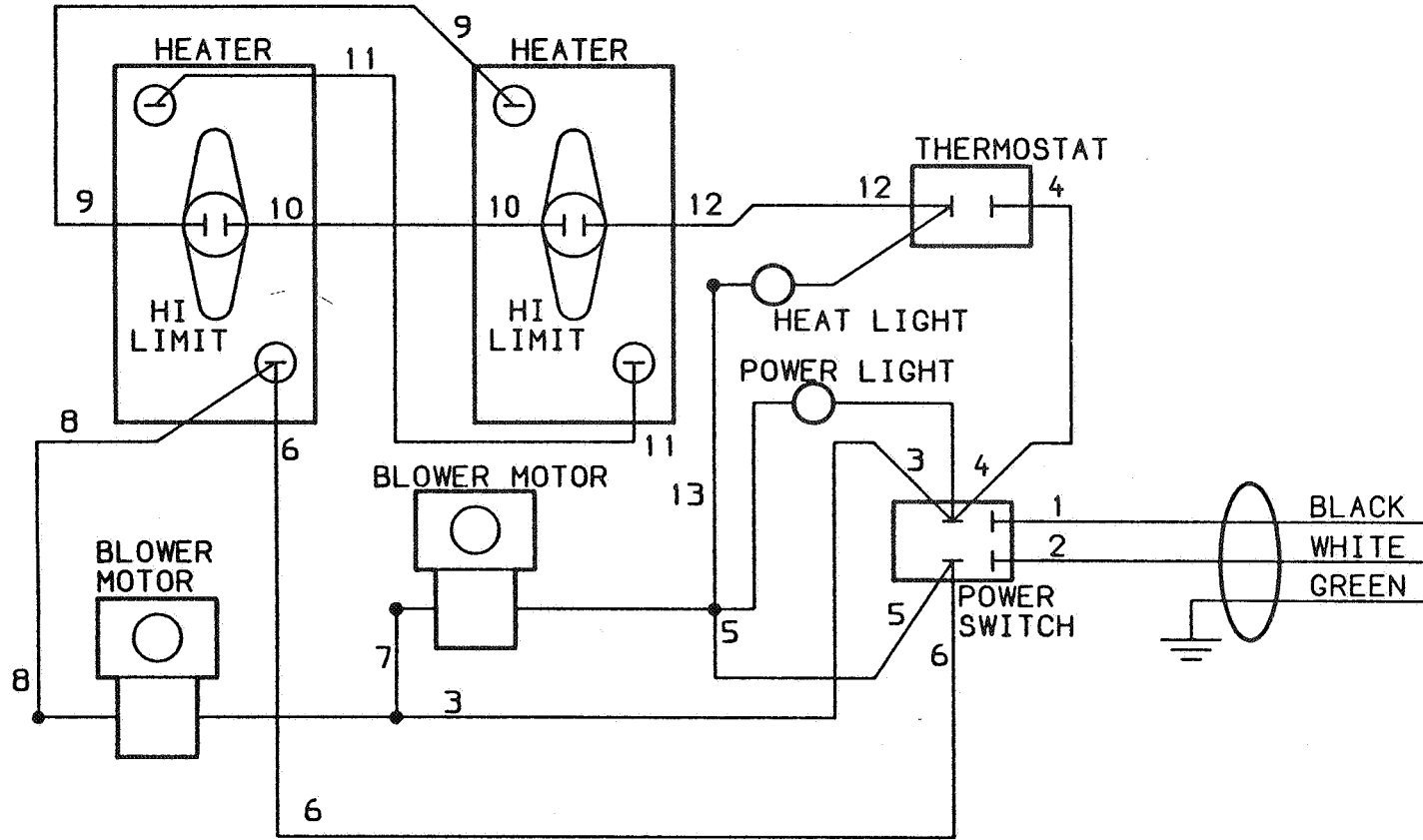
Step 2

1. Pull the gasket to the side to expose the screws that hold the retainer to the cabinet.
2. Loosen the screws around the full outside perimeter of the gasket.
3. With the screws loose, the gasket should slide out from under the retainer.
4. Remove the gasket and replace with a new one by reversing the above procedures.

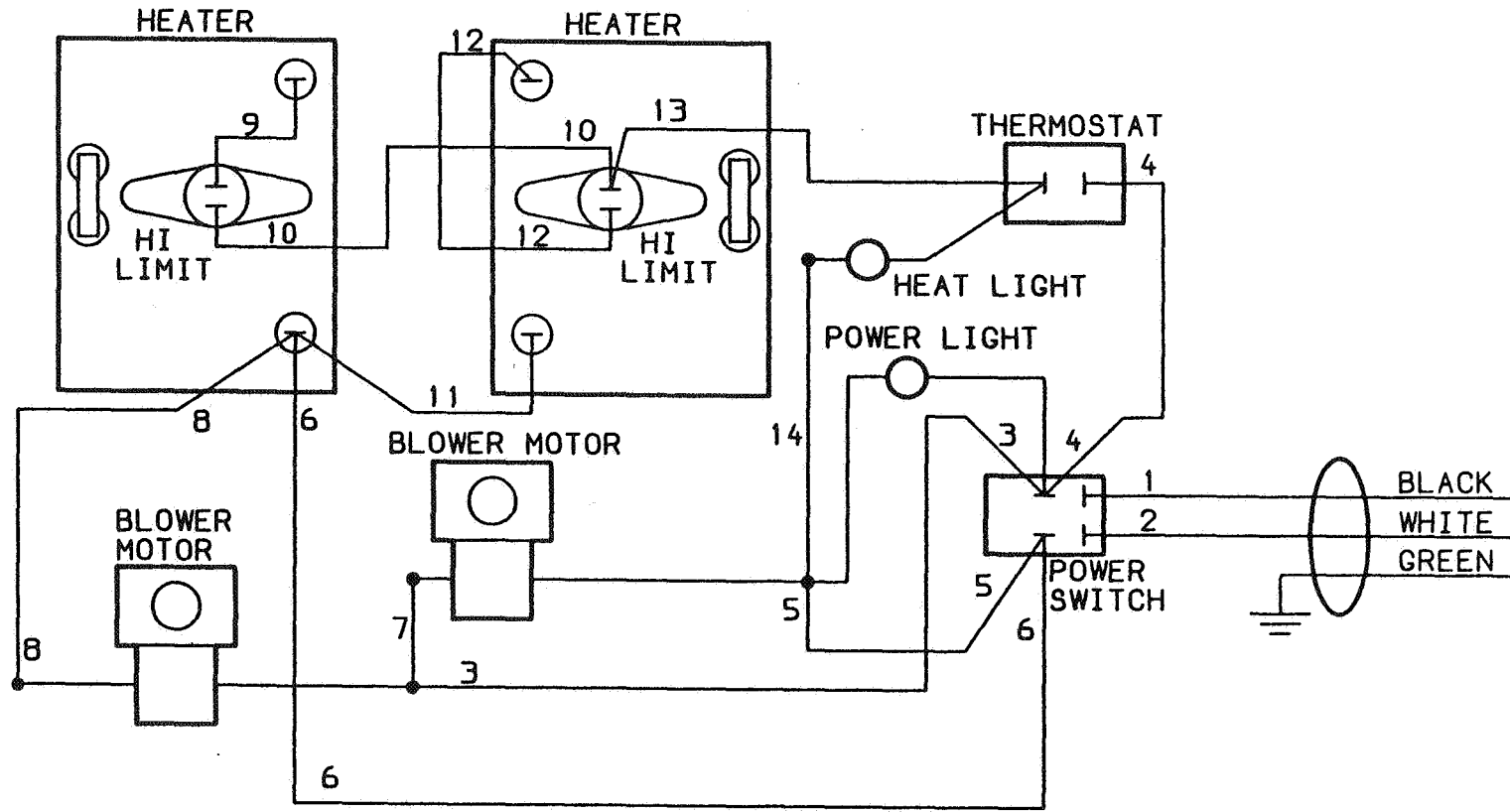


MODEL HC-900  
120 VOLT 60Hz 2000 WATT  
HENNY PENNY CORP.  
EATON, OHIO 45320

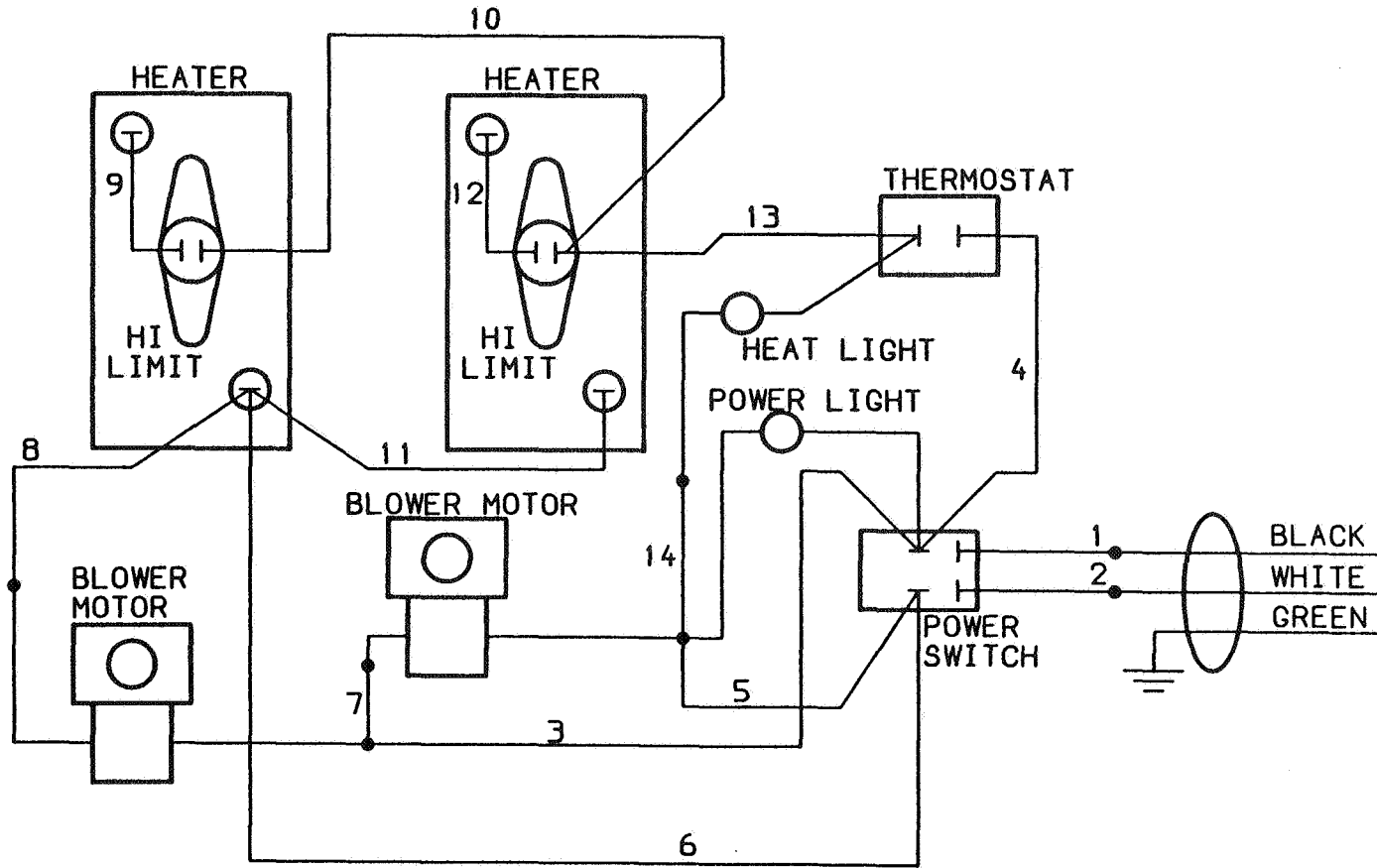




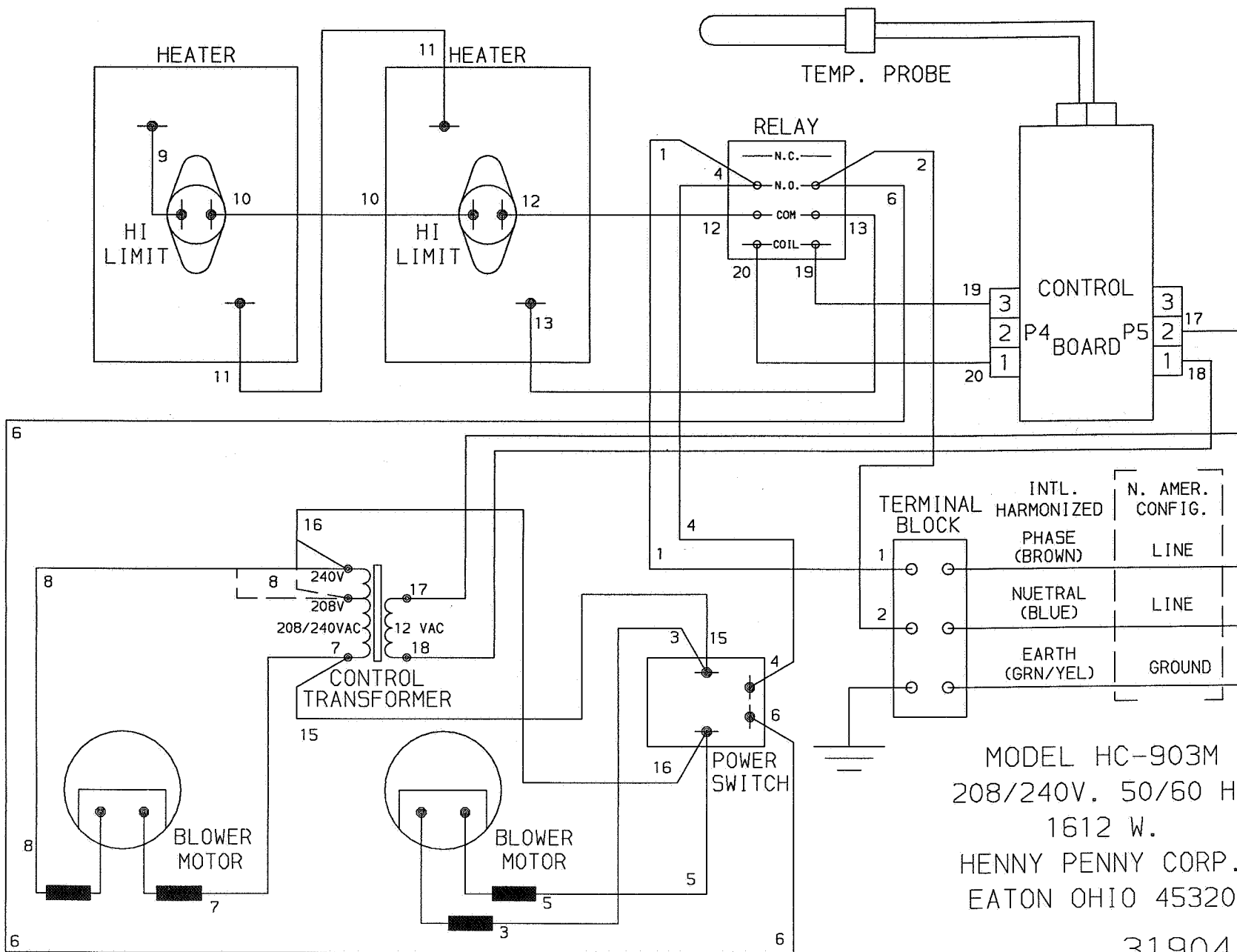
MODEL HC-900  
240V. 50/60 HZ 1586/2086 W.  
HENNY PENNY CORP.  
EATON OHIO 45320



MODEL HC-900  
240V. 50/60 HZ 3086 WATT  
HENNY PENNY CORP.  
EATON OHIO 45320

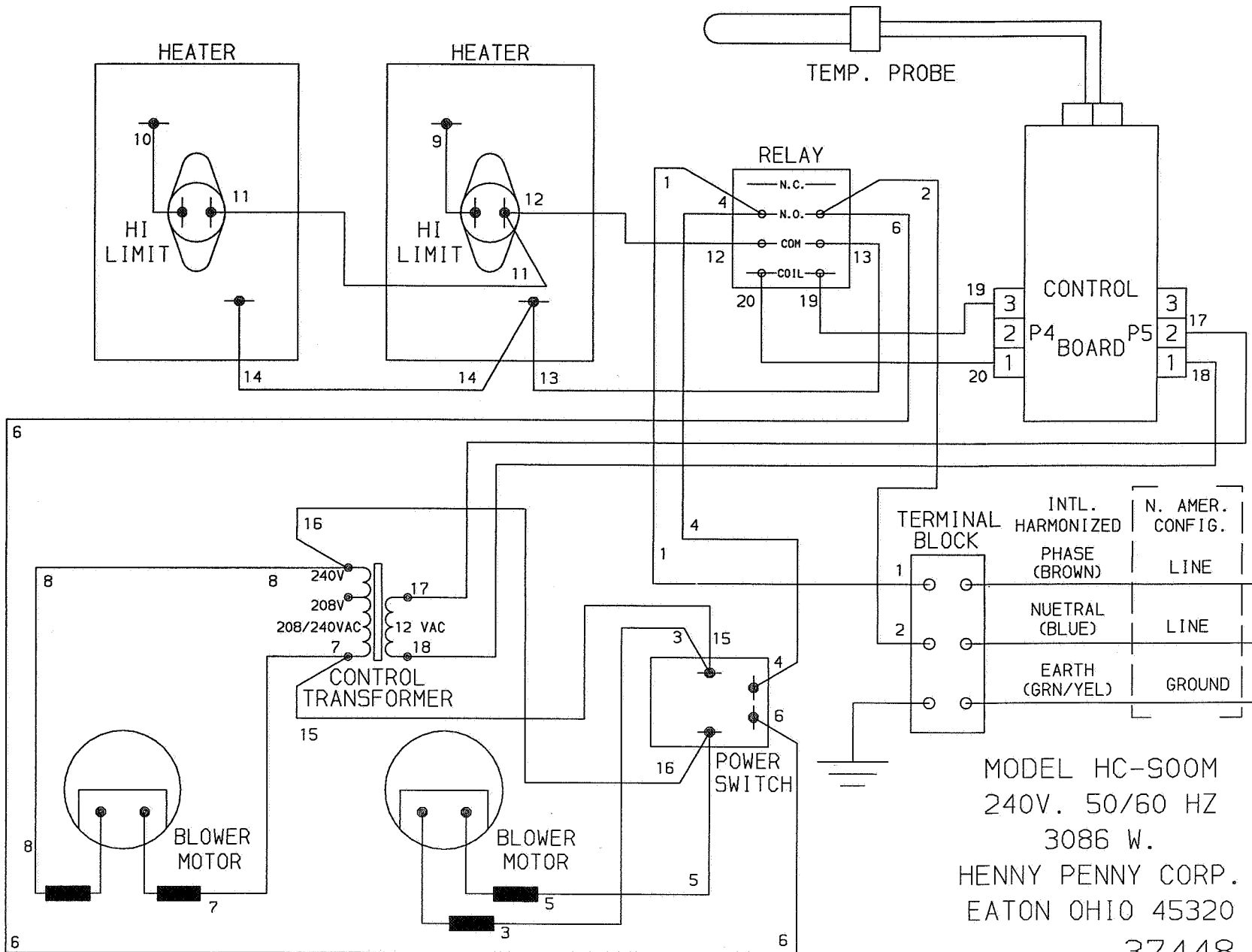


MODEL HC-900  
120 VOLT 60Hz 1500 WATT  
HENNY PENNY CORP.  
EATON, OHIO 45320

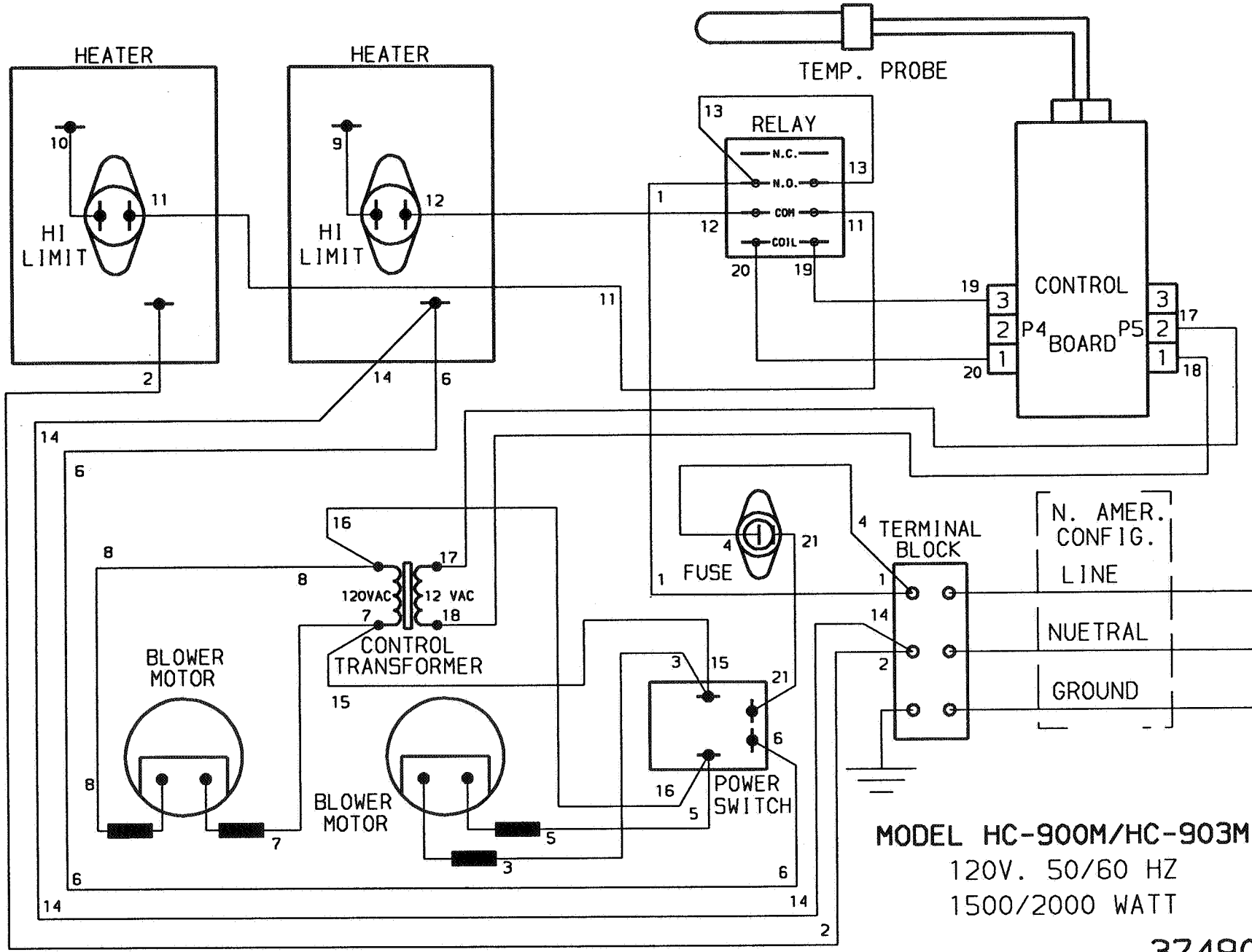


MODEL HC-903M  
 208/240V. 50/60 HZ  
 1612 W.  
 HENNY PENNY CORP.  
 EATON OHIO 45320

31904

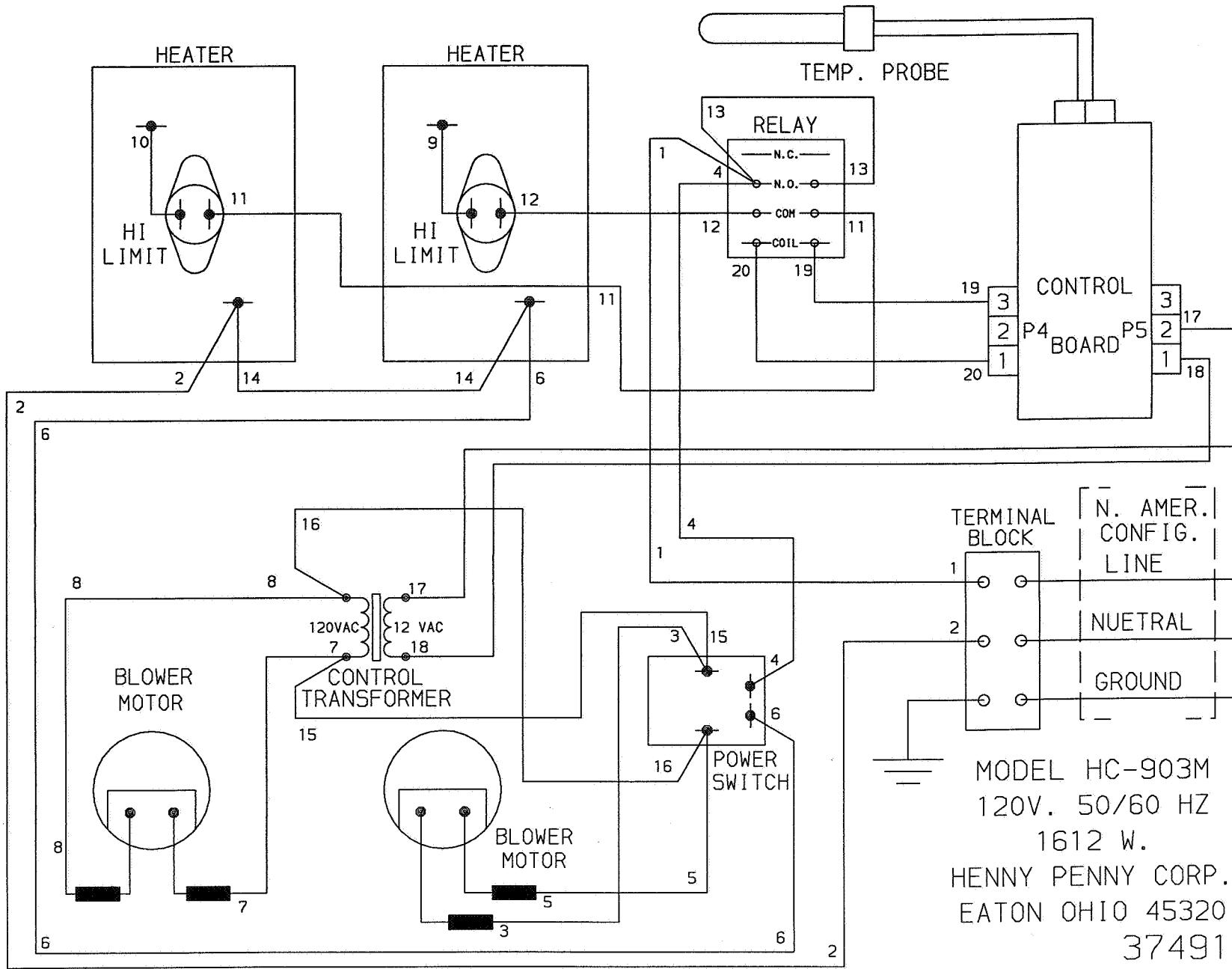


MODEL HC-900M  
 240V. 50/60 HZ  
 3086 W.  
 HENNY PENNY CORP.  
 EATON OHIO 45320  
 37448

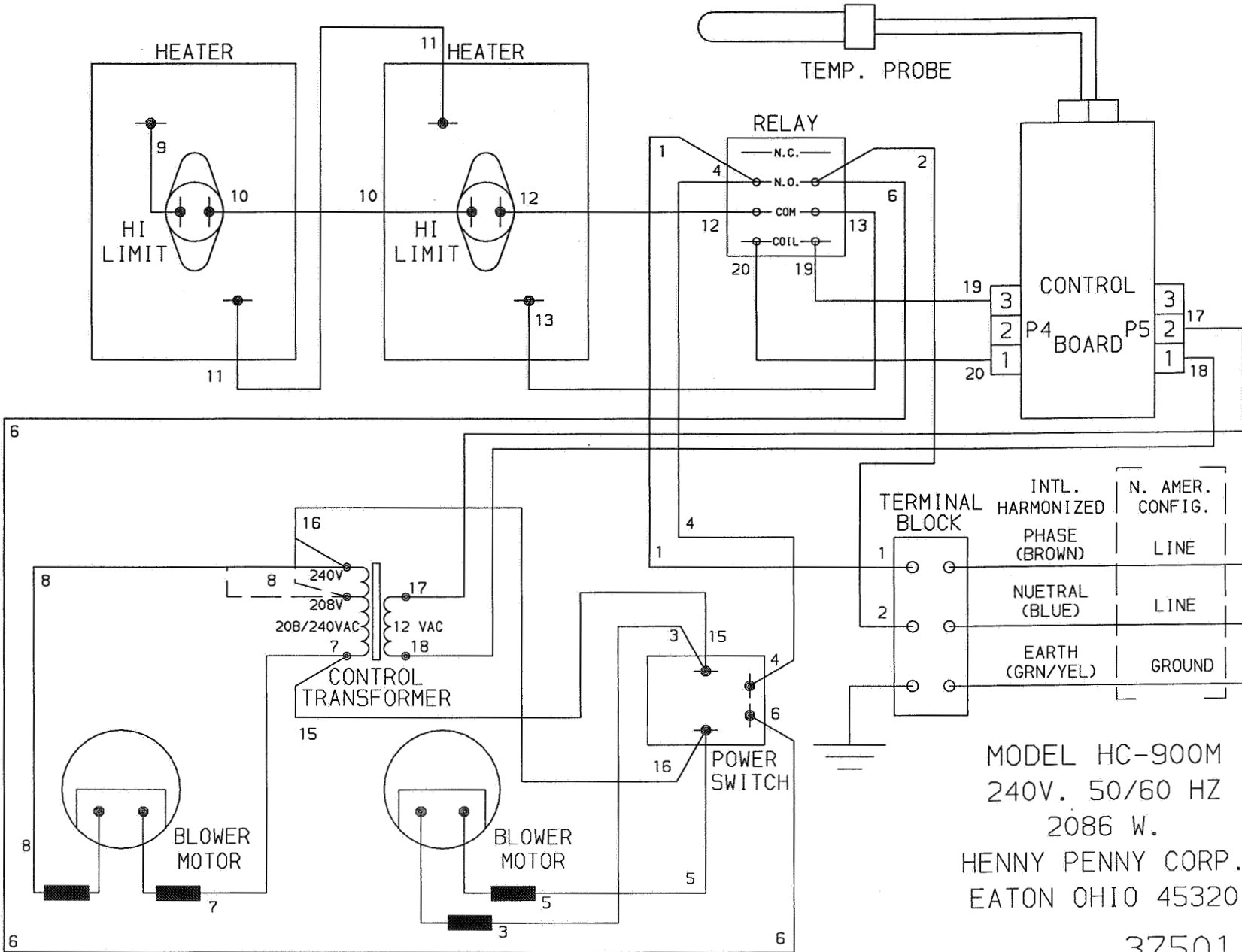


MODEL HC-900M/HC-903M  
 120V. 50/60 HZ  
 1500/2000 WATT

37490



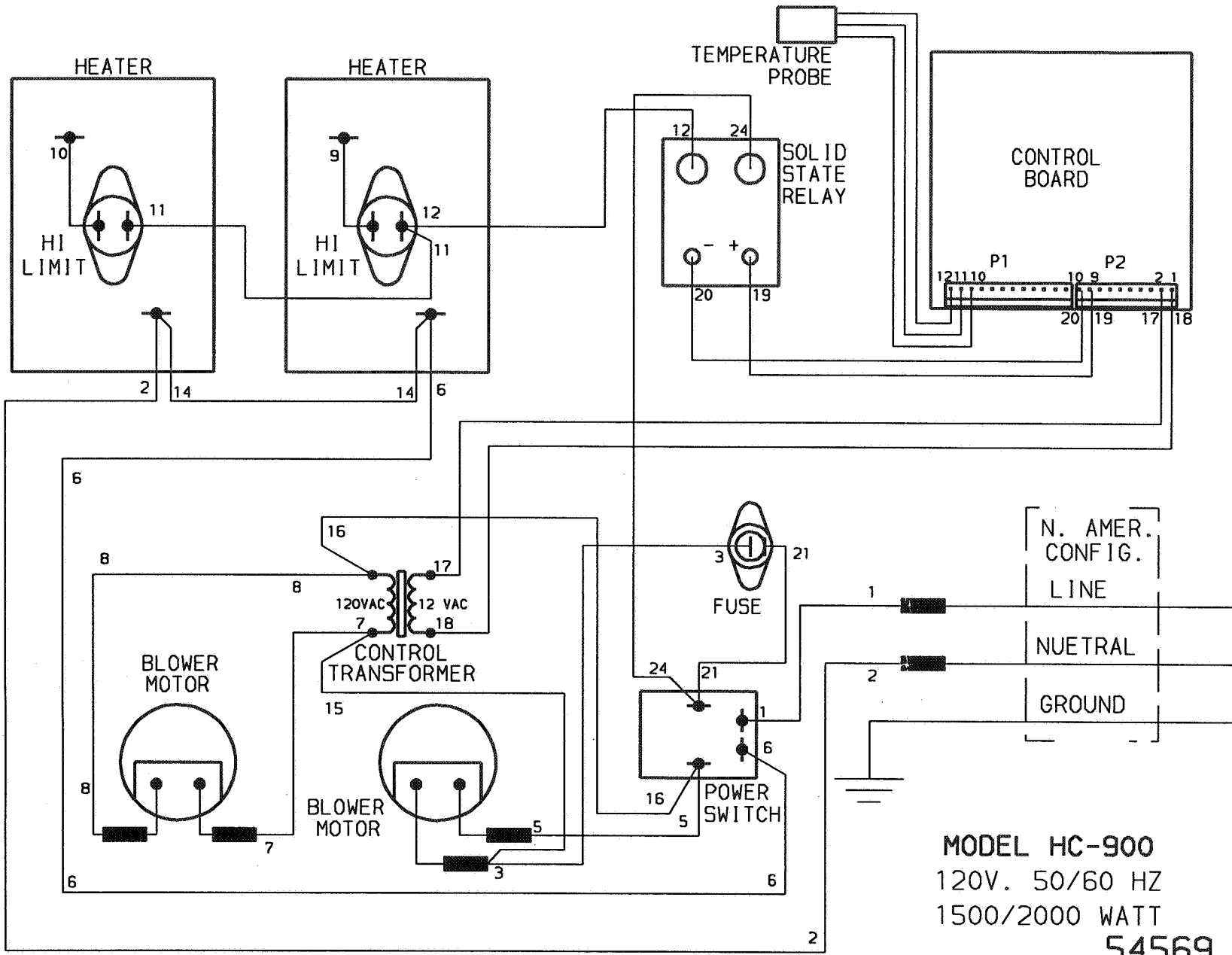
MODEL HC-903M  
 120V. 50/60 HZ  
 1612 W.  
 HENNY PENNY CORP.  
 EATON OHIO 45320  
 37491



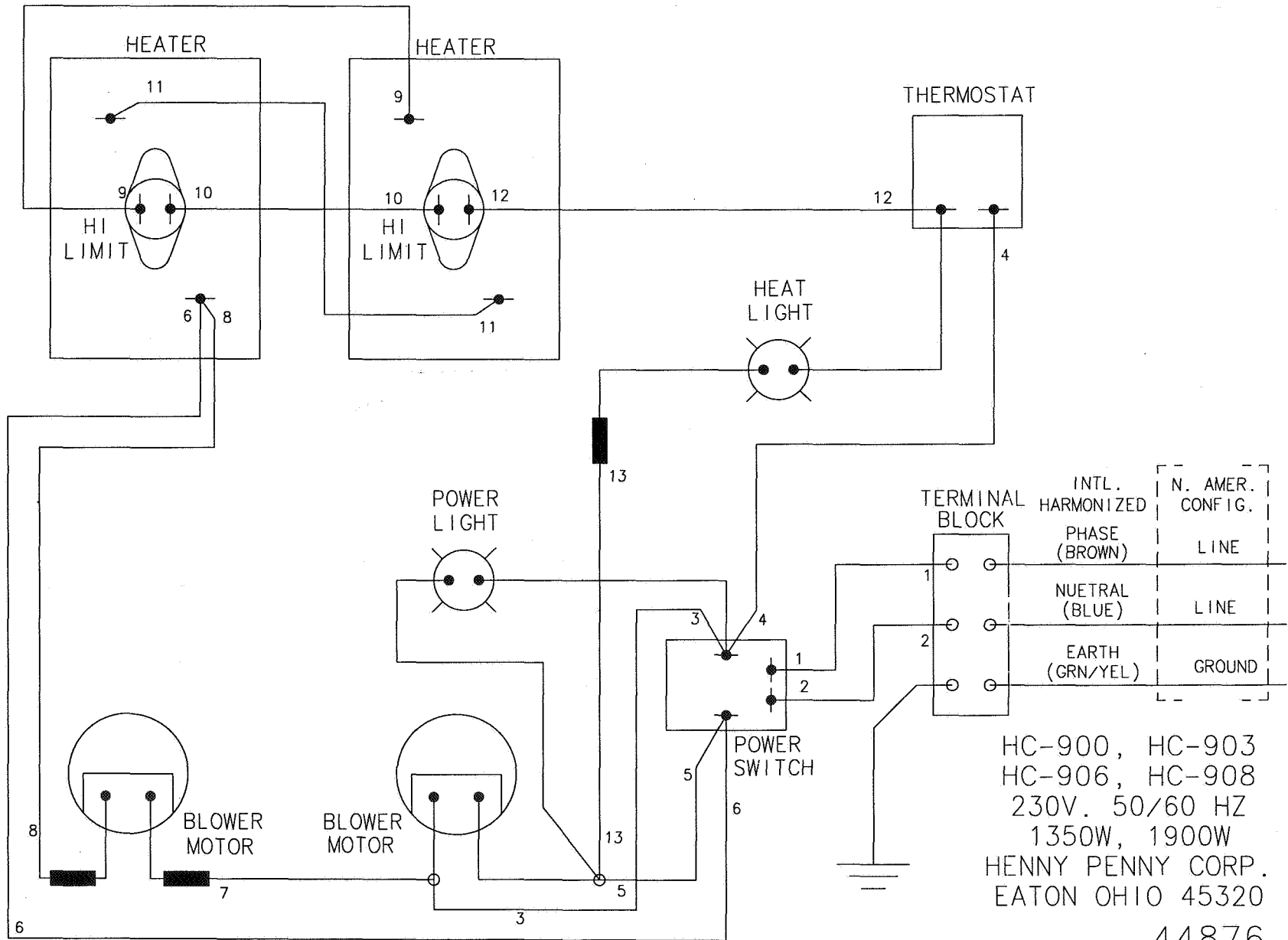
MODEL HC-900M  
 240V. 50/60 HZ  
 2086 W.  
 HENNY PENNY CORP.  
 EATON OHIO 45320

37501

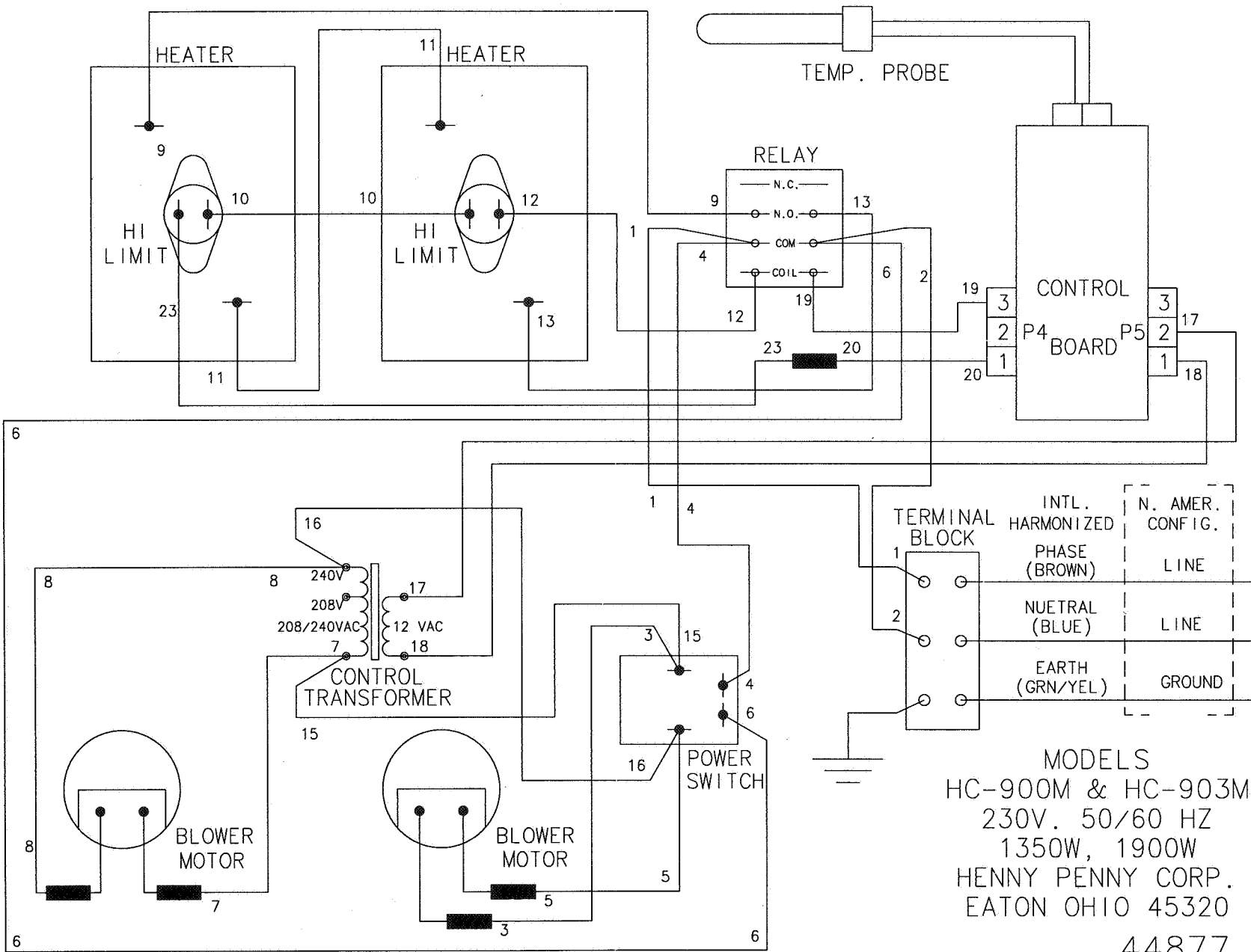


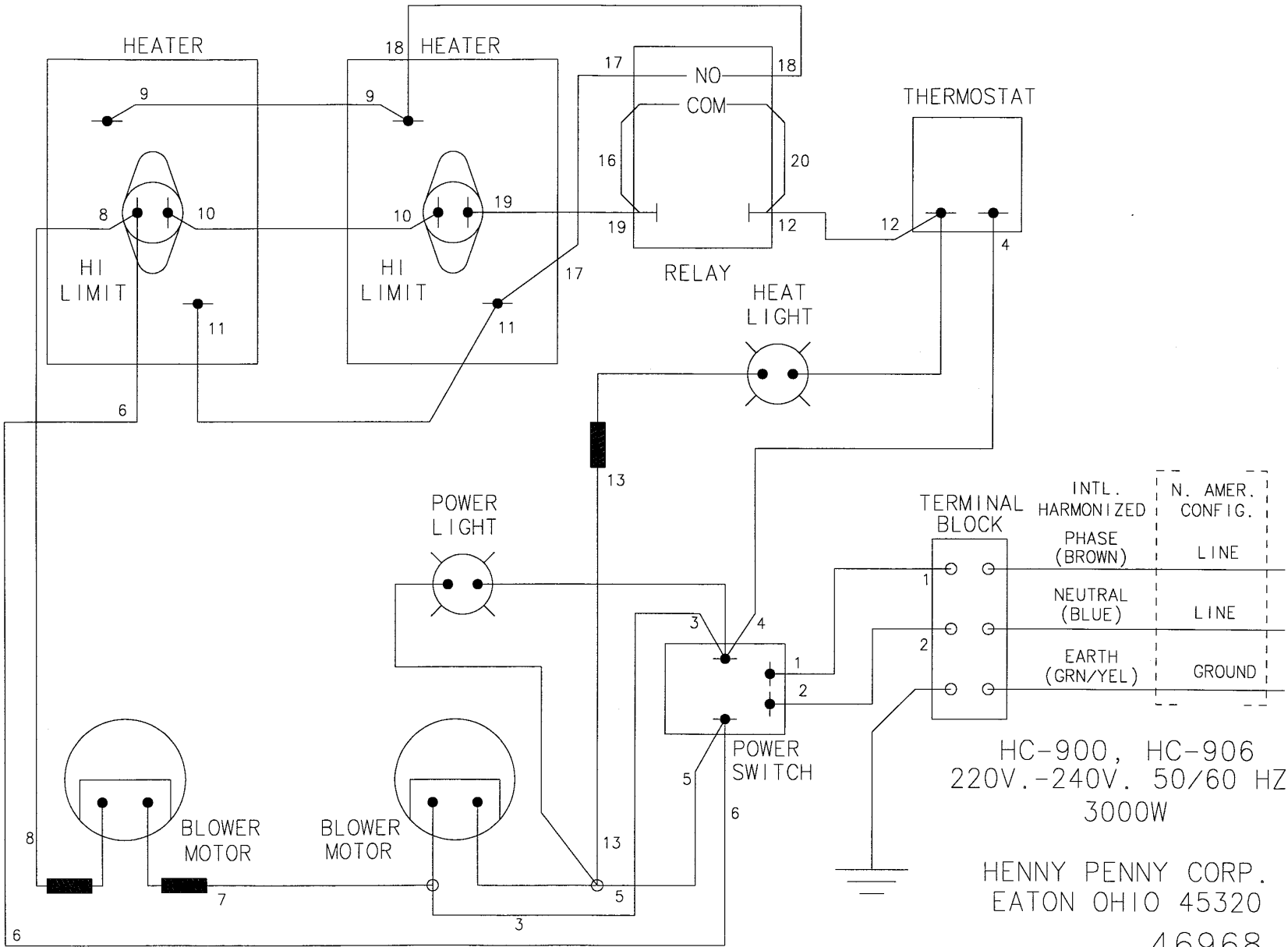


MODEL HC-900  
 120V. 50/60 HZ  
 1500/2000 WATT  
 54569



HC-900, HC-903  
 HC-906, HC-908  
 230V. 50/60 HZ  
 1350W, 1900W  
 HENNY PENNY CORP.  
 EATON OHIO 45320  
 44876







## **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 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. To validate this warranty, the registration card for the appliance must be mailed to Henny Penny within ten (10) days after installation.

**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 and 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 represented 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.

**SECTION 6. PARTS INFORMATION**

**6-1 INTRODUCTION**

This section identifies and lists the replaceable parts of the Henny Penny Model HC-900 Heated Holding Cabinet.

**6-2 GENUINE PARTS**

Use only genuine Henny Penny parts in your cabinet. Using a part of lesser quality or substitute design may result in cabinet damage or personal injury.

**6-3 HOW TO FIND PARTS**

To find items you want to order from the Parts List, proceed as follows:

1. Refer to the photographs in the front of the Operation Section and the exploded drawings in this section to identify the part needed.
2. Use the item number from the exploded drawing to locate the corresponding part in the Parts List in this section. In this list will be the Henny Penny part number and a description of the part.

**6-4 HOW TO ORDER**

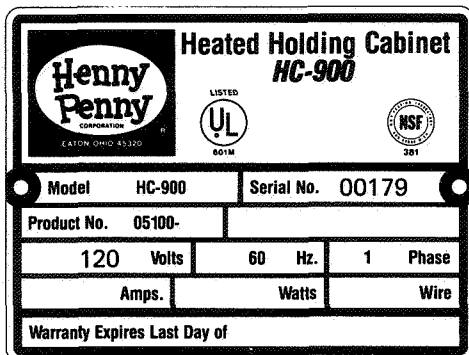
Once the parts you want to order have been found in the Parts List, write down the following information:

1. From the photograph and Parts List (SAMPLE)

Item Number 44  
 Part Number 22198  
 Description Power Switch

2. From the data plate (SAMPLE)

Product Number 05100  
 Serial Number 00179  
 Voltage 120



**6-4 HOW TO ORDER**  
(Cont.)

3. The following table has been provided as a sample format for you to use in preparing your spare parts orders. By providing all the entries, your distributor will be able to insure the correct parts will be sent to you. Also, by prepayment your order will be expedited.

FROM PARTS LIST			YOUR ORDER		
Item Number	Part Number	Description	Quantity Ordered	Price Each	Total
46	25183	Thermometer			
Product No. <u>05100</u>			Serial No. <u>00179</u>		Voltage <u>120</u>

**6-5 PRICES**

Your distributor has a priced parts list and will be glad to inform you of the cost of your parts order.

**6-6 DELIVERY**

Commonly replaced items are stocked by your distributor and will be sent out when your order is received. Other parts will be ordered by your distributor from Henny Penny Corporation. Normally, these will be sent to your distributor within three working days.

**6-7 WARRANTY**

All replacement parts (except lamps and fuses) are warranted for 90 days against manufacturing defects and workmanship. If damage occurs during shipping, notify the sender and the carrier at once so that a claim may be properly filed. Refer to warranty in the front of this section for other rights and limitations.



**PARTS LIST**  
**HC-900, HC-902, HC-903, HC-906, and HC-908**  
**VENTED CONTROL MODULE**

**1/3 SIZE AND WIDE BODIED UNITS**

Item No.	Part No.	Description	Quantity
-	25944	Rear Panel Studweld Assembly	1
-	28155	Cable	1
-	25964	Hose - Intake	1
-	25963	Hose - Exhaust	1
-	25977	Hose Clamp	4
-	25919	Slide - Vent	1
-	25942	Coupling - Hose	1
-	25999	Control Panel Stud Assembly	1
-	38429	Vent Control Arm	1
-	38367	Knob - Vented Module	1

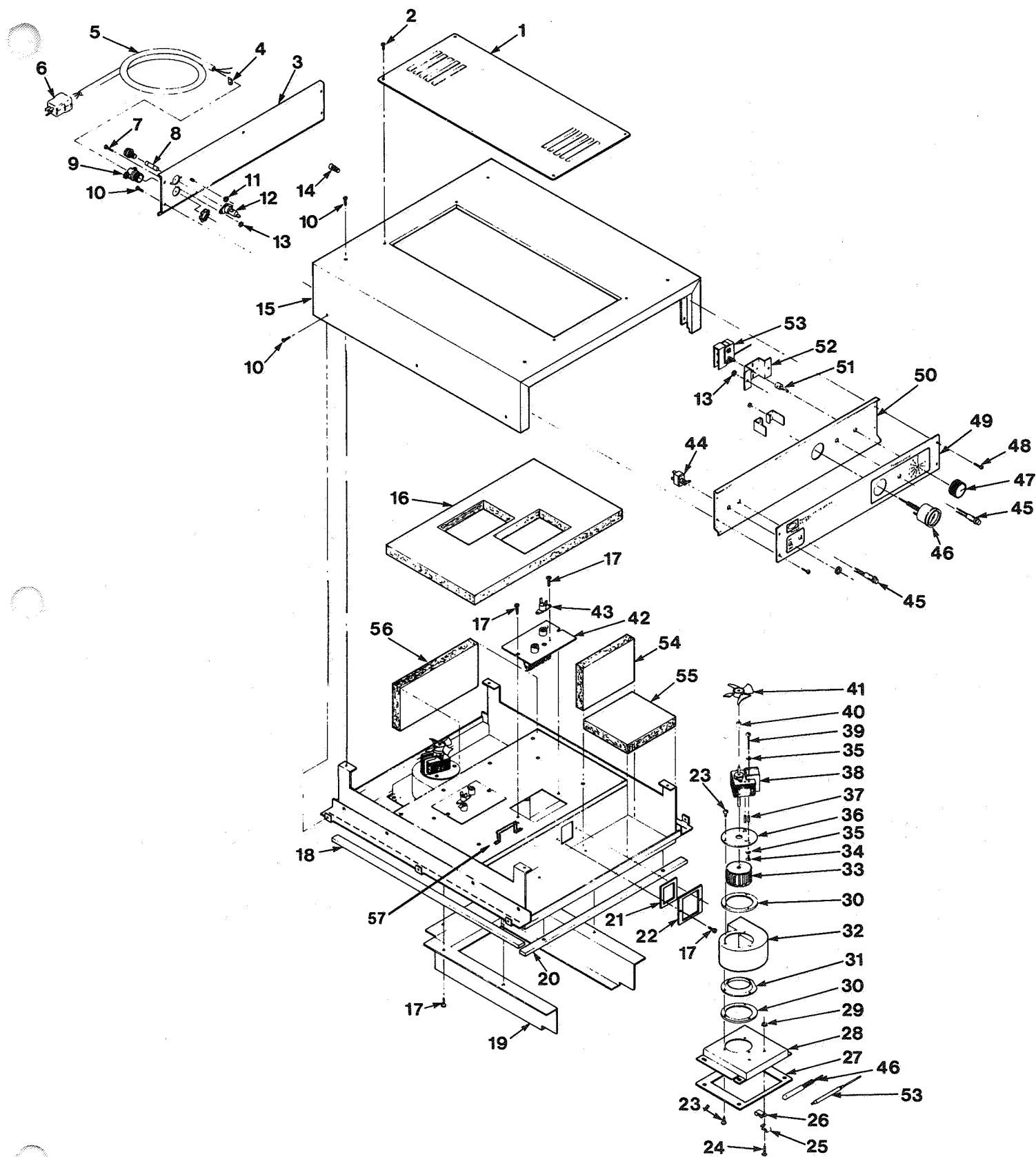
**FULL SIZE 900s**

-	25942	Coupling Hose	1
-	48990	Rear Panel Studweld Assembly	1
-	25950	Cable	1
-	27927	Spacer - Slide Vent	1
-	27828	Slide - Vent - Back	1
-	28092	Slide - Vent - Blower - Box	1
-	25964	Hose - Intake	1
-	25963	Hose - Exhaust	1
-	25977	Hose - Clamp	4

**PARTS LIST  
HC-900, HC-902, HC-903, HC-906, and HC-908  
CONTROL MODULE**

Item No.	Part No.	Description	Quantity	Item No.	Part No.	Description	Quantity
1	25704	Panel - Access	1	49	25717	Label Control Panel	1
	51209	Panel -Access - C E	1		44024	Label Control Panel - KFC	1
2	SC01-053	Screw #8-32 x 1/2 PH RHD	4		61445	Label Control Panel-Pollo Campero	1
3	48993	Panel - Rear S/A	1		61523	Label Control Panel-Pollo Campero - 903	1
	25944	Panel Rear S/A: HC-903	1		25948	Label Control Panel; Std. 900 - Vented	1
	28121	Panel - Rear HC-906; HC-908	1		44023	Label Control Panel KFC- Vented	1
	49018	Panel - Rear - CE	1		28188	Label Control Panel; HC-906	1
4	EC04-002	Terminal Flag #10-10-12 Ga.	1		28190	Label Control Panel; HC-908	1
5	MS01-212	Cable #12/3, 2,000W/120V	8 Ft.		33874	Label Control Panel KFC - CDT Vented	1
	MS01-175	Cable #14/3; Used on 1500W/120V and 3,000W/240V			45616	Label Control Panel-HC-906 Auto Water-CE	1
	28542	Power Cord Assy. - Twist	1		49060	Label Control Panel - CE - Std. 900	1
	44857	Power Cord Assy. - CE	1		61470	Label Control Panel - 903 - Wendy's	1
	26671	Power Cord Assy. - Canada	1		25947	Panel Control S/A HC-903	1
6	25765	Plug 125V, 20 Amp; Used on 2 000W/120V	1		28182	Panel Control S/A HC 906. HC-908	1
	25764	Plug 125V, 15 Amp, Used on 1500W/120V	1	51	49054	Panel Control S/A - CE - Std. 900	1
	27567	Plug 250V, 20 Amp; Used on 3,000W/240V	1	52	25263	Extension Thermostat Shaft	1
	28543	Plug - Twist	1	53	25241	Bracket Thermostat Mount	1
	22193	Plug - 120V, 30 Amp - Canada	1	54	14209	Thermostat w/clips	1
7	SC01-010	Screw #6-32 x 112 pH PHD	2	55	25734	Insulation 5 x 7 x 1	2
8	EF02-007	Fuse 15 Amp	1	56	25733	Insulation 6 x 6 1/2 x 1	4
9	26779	Connector - Cable 3/4	1	57	25735	Insulation 5 x 10 1/2 x 1	2
10	SC02-023	Screw 48-B x 3/8 pH THD	15	*	27124	Access Panel Support	2
11	NS02-001	Nut #10-32 Hex Keps	1	*	25950	Control Cable; HC 903	1
12	EF02-006	Fuse Holder	1	28-32	27849	Actuator HC-903	1
13	NS02 005	Nut #6-32 Hex Keps	2	33-41	25872	Blower Box Assembly	1
14	EC01-010	Wire Nut 12-18 Ga	2		14249	Blower Motor Assembly 240V	1
15	25602	Top	1	*	25753	Blower Motor Assembly 120V	1
	28153	Top HC-906, HC-908	1	*	51214	Vent Housing - CE	2
	26225	Insulation - Cover	1	*	ME90-009	Relay - 240V - CE	1
17	SC02-016	Screw #8-AB x 1/2 PH PHD	18	*	04158	Wiring Kit (higher wattage)-E/M-Top Cord	1
18	25620	Seal	2	*	01460	Wiring Kit (higher wattage)-E/M-Rear Cord	1
19	25670	Cradle	1	*	01461	Wiring Kit (higher wattage)-S/S Controls	1
20	25624	Seal	2				
21	25619	Gasket - Blower Outlet	2	*	51040RB	<b>900 CDT Only- 13 Timers</b> Display PC Board Assy; GV083IE and above	1
22	25618	Gasket Retainer	2	*	44741RB	Control PC Board Assy; GV083IE and above	1
23	SC02-012	Screw #12-AB x 3/8 Ph PHD	2	*	31910RB	2 Digit Display Board	1
24	SC01-055	Screw #1 0-32 x 3/4 Hex HD	2	*	40500	Replaceable Beeper-3 Digit	1
25	EF02-031	Clamp 1/4 x 3/8"	2	*	36210	Replaceable Beeper-2 Digit	1
26	EF02-033	Clamp 7/16 x 3/8"	2	*	30954RB	2 Digit Control Board	1
27	25627	Gasket	2				
28	25616	Box Blower	2				
	25924	Rear Box - Blower; HC-903	1	3	37147	<b>HC 900M - 6 Timers</b> Rear Panel Assy.	1
29	NS02-001	Nut #1 0-32 Hex Keps	2	5	37556	Power Cord Assy.	1
30	25698	Gasket - Blower Plate	4	44	31561	Power Switch	1
31	25622	Flange - Inlet	2	49	31931	Label-Control Panel	1
32	25623	Housing - Blower	2	50	37395	Control Panel Weld Assy,	1
33	25621	Wheel - Blower - Std.	2	53	29523	Probe Assy.	1
	52240	Wheel - Blower - Int'l (larger)	2	*	37374RB	Display Board Assy.	1
34	SC01-090	Screw #6 32 x 5/16 SL RH	8	*	37367RB	Control Board Assy.	1
35	LW02-010	Lockwasher - Internal #6 S	8	*	ME90-003	Relay 12	1
36	25632	Plate - Blower	2	*	TS22-006	Transformer 115V	1
37	25767	Spacer - Motor	8	*	28979	Transformer 240V	1
38	25751	Motor -Blower 120V	2	*	36210	Replaceable Beeper	1
	25752	Motor -Blower 240V	2				
39	SC01-091	Screw #6-32 x 1 3/4 SL	8				
	25768	Spacer - Cooling Fan	2	*	33874	<b>900 CDT Decals</b> KFC Vented	1
41	25706	Fan Cooling 3 112 "	2	*	43952	KFC Non Vented	1
42	25759	Heater 120V/1000W	2	*	30950	GM 900	1
	25738	Heater 120V/750W	2	*	31901	903 - 6 Timer	1
	25739	Heater 240V/1 500W	2	*	52347	903 - 5 Timer - Gen. Mkt	1
	51279	Heater 120V/1000W-CE	2		55180	903- Churches	1
	51278	Heater 120V/750W-CE	2	*	61443	900 Pollo Campero	1
43	18201	High Limit Thermostat	2				
43	59272	High Limit Sensor (manual reset)-CE	2				
44	22198	Power Switch	1	*	51117RB	<b>900 CDT-6 Timers-KFC</b> Display PC Board	1
	43768	Black Rocker Switch - CDT	1	*	44741 RB	Control PC Board	1
	52224	Rocker Switch - CDT - CE	1	*	43073	Control Panel Decal	1
45	16624	Indicator Light	2	*	40500	Replaceable Beeper	1
46	14250	Thermometer	1				
47	25863	Knob - Thermostat	1				
48	SC02-030	Screw #8-B x 3/8 PH THD Black Oxide	4	*	54511	<b>Boston Market HC-900</b> Decal	1
				*	54571	PC Board Assy.	1
				*	54577	Temperature Sensor Assy.	1
				*	30978	Transformer	1
				*	40645	Relay	1

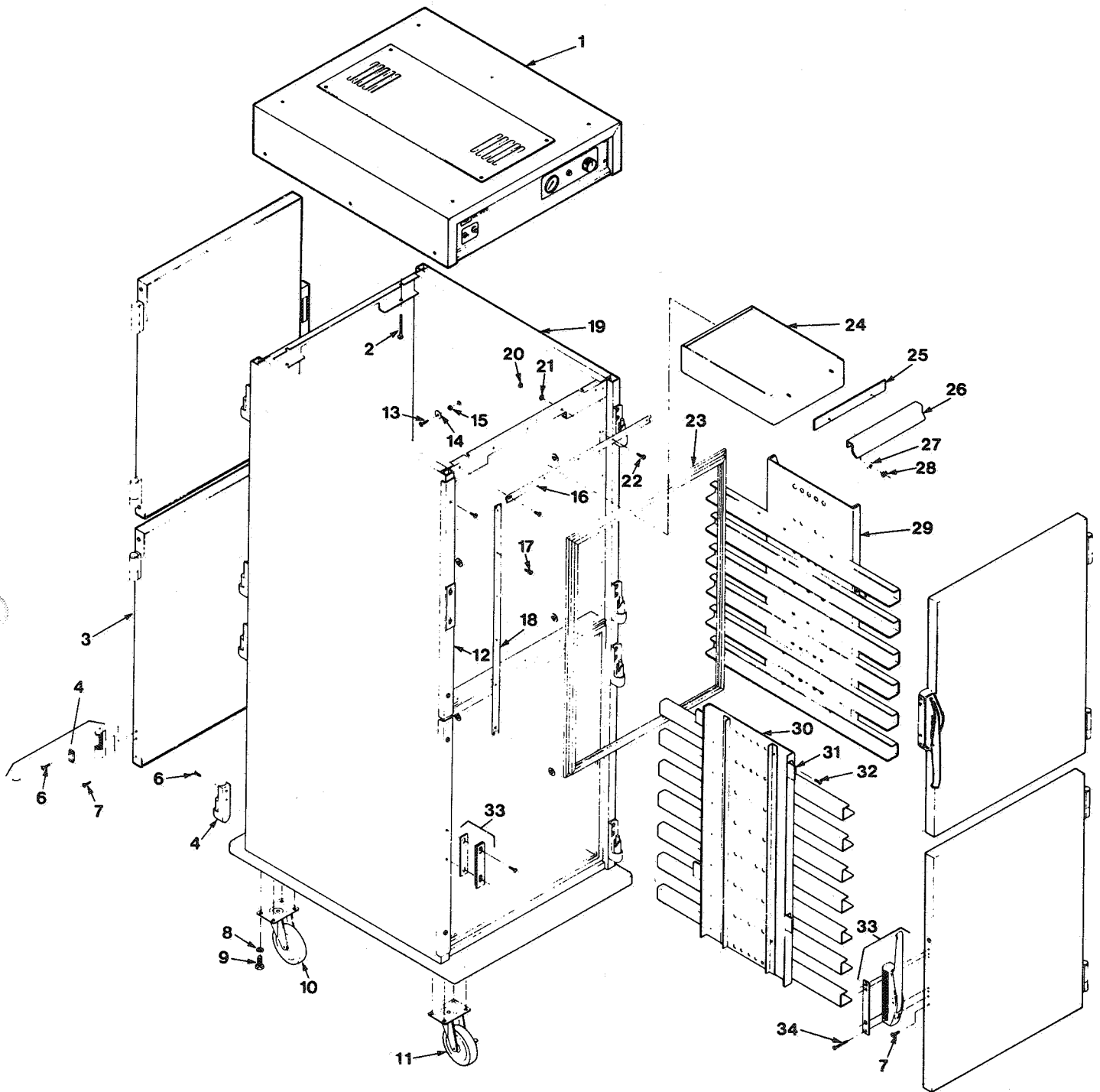
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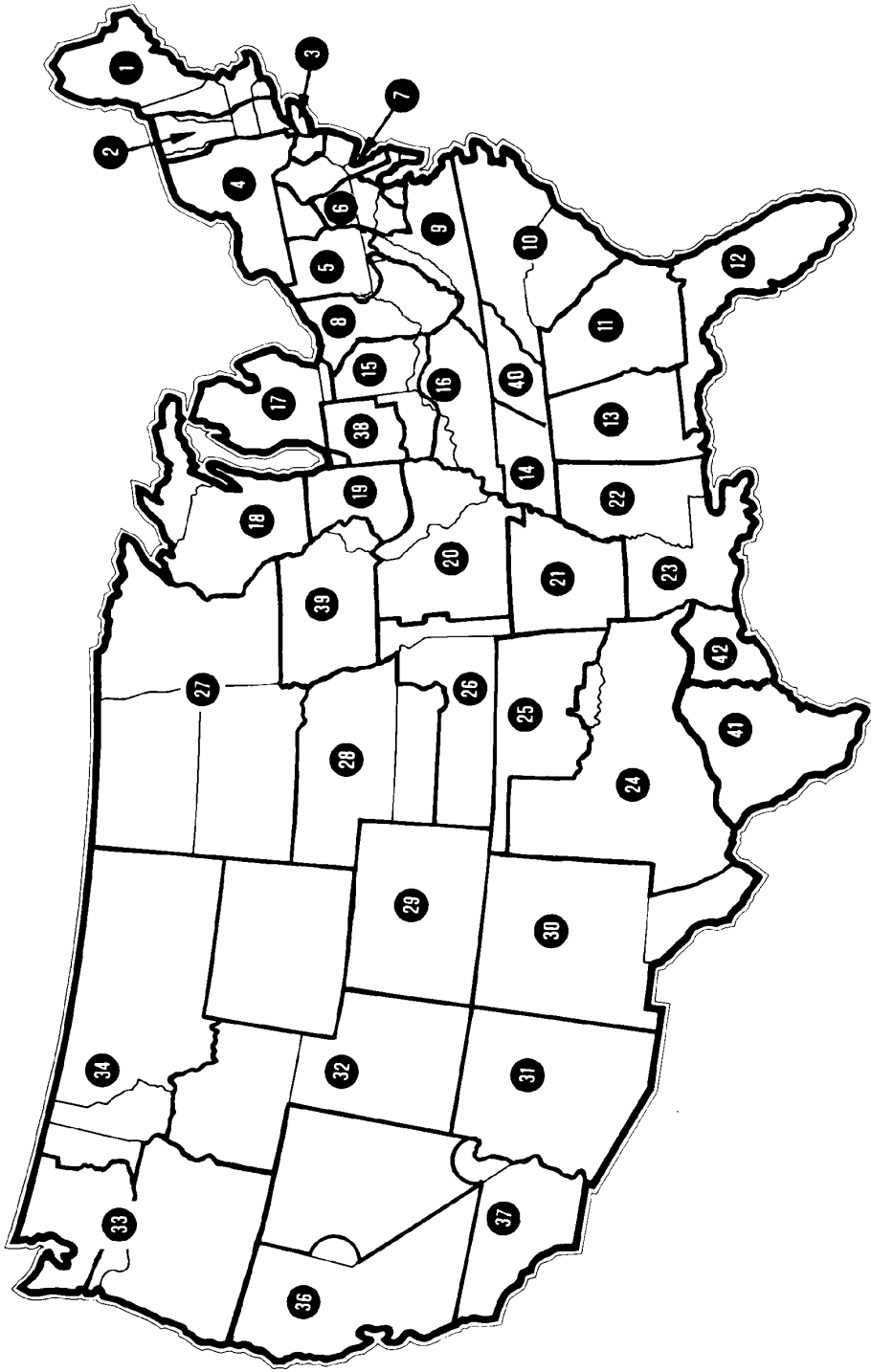


**PARTS LIST**  
**HC.900, HC.903, HC-906 and HC-908**  
**CABINET ASSEMBLY**

<u>Item No.</u>	<u>Part No.</u>	<u>Description</u>	<u>Quantity</u>	<u>Item No.</u>	<u>Part No.</u>	<u>Description</u>	<u>Quantity</u>
1	31023	Control Module 120V, 2,000W	1	30	27811	Air Duct Assembly - Lower	2
	31031	Control Module 120V, 1,500W, HC-903	1		34929	Air Duct Assembly-Lower-Boston Mkt.	2
	28180	Control Module 120V, 2,000W, HC 906, HC-908	1		52346	Air Duct-Lower-KFC-Int'l-CDT-15 Tray	2
2	SC01-092	Screw #10-32 x 3 SL RHD	4		28130	Air Duct Assembly-Lower HC-906	2
3	28816	Right Hand Top Door Assembly	1		52257	Air Duct -Lower-KFC-Int'l-13 Tray	2
	28817	Right Hand Bottom Door Assembly	1		42965	Air Duct Assembly - Lower 900K(SIB)	2
	28818	Left Hand Top Door Assembly	1		34545	Air Duct Assembly - Lower - 906 Int'l	2
	28819	Left Hand Bottom Door Assembly	1	3125696	Hanger	16	
	27033	Right Door Assembly, HC-903	1	32	SC02-023	Screw #8-B x 3/8 PH THD S	8
	27034	Left Door Assembly, HC-903	1	33	25937	Latch - Magnetic Kasen 171	4
	28144	Door Assembly, HC-906	1	34	SC01-186	Screw #1032 x 13/4 PH	16
	28167	Door Assembly, HC-908	1		14272	Latch Screw Kit (4 screws w/o latch)	1
4	25702	Hinge Assembly	8	*	27146	Chrome Hinge Cover	1
6	SC01-086	Screw #10-32 x 3/4 PH TH	16	*	27912	Handle, HC-906, HC-908	1
	14271	Door Hinge Screw Kit (4 screws w/o hinge)	1	*	27939	Brkt. Handle, HC-906, HC-908	2
7	SC01-074	Screw #10-32 x 1/2 PH TH	16	*	28133	Pan Brkt. Weldment (906 & 908)	22 & 8
8	LW01-002	Lockwasher Split 1/4"	8	*	34949	Door Stop - Boston Mkt.	2 or 4
9	SC01-039	Screw 1/4-20 x 1 Hex Head	8	24-28	25879	Water Box Assembly with Handle	1
10	27155	Caster 5"	2	*	58275	Hinge Plate (Tap Bar) 900	4
11	27154	Caster 5" W/Brake	2	*	58276	Hinge Plate (Tap Bar) 903	4
	28170	Caster 5" Non-Swivel HC-906, HC-908	2	*	03182	Worktop - HC-903	1
13	SC01-075	Screw #10-32 x 3/. PHT TH	12	*	56179	Worktop - HC-908	1
14	25695	Washer	12				
15	25644	Spacer	12				
16	25687	Retainer, HC-900 and HC-903	8 & 4			<b>Glass Doors Only</b>	
	28117	Retainer, HC-906; HC-908	8 & 4	*	54353	Glass Door Assembly - 1/3 size(LH)	1
17	SC02-016	Screw #8-AB x 1/2 PH PHD	24	*	54352	Glass Door Assembly - 1/3 size(RH)	1
18	25689	Retainer, HC-900	8	*	56589	Glass Door Assembly - 1/3 size(RH)	1
	25690	Retainer, HC-903	4			less latch and hinges	
19	25880	Cabinet Assembly, Complete, less Module	1	*	58487	Glass Door Assy-less latch and hinges	1
	25951	Cab. Ass'y Comp., less Module, HC-903	1	*	30517	Nut - Glass Retainer	4
	28160	Cab. Ass'y Comp., less Module, HC-906	1	*	59257	Glass Door Assy.-Left, Top	1
	28179	Cab. Ass'y Comp., less Module, HC-908	1	*	59258	Glass Door Assy.-Left, Bottom	1
20	NS01-008	Nut #8-32 Hex S	10	*	59260	Glass Door Assy.-Right, Top	1
21	LW02-006	Lockwasher Internal #8 S	10	*	59261	Glass Door Assy.-Right, Bottom	1
22	SC01 -053	Screw #8-32 x 1/2 PH RHD	10				
23	25643	Gasket Door	4			<b>Church's HC-903</b>	
	25793	Gasket - Door, HC-903	4				
	28147	Gasket - Door, HC-906	2	*	54353	Glass door Assy(LH w/o Pedal)	1
	28143	Gasket - Door, HC-908	1	*	54352	Glass Door Assy(RH w/o Pedal)	1
24	25707	Water Box and Stud Assembly	1				
25	25646	Wiper	1				
26	25685	Pull	1			<b>C.E. Parts</b>	
27	LW02-005	Lockwasher Internal #10	2				
28	NS01-014	Nut Hex #10-32	2	*	43768	Power Switch - Plastic	1
29	27809	Air Duct Assembly - Upper	2	*	49038	Decal - Control Panel - HC 900	1
	42964	Air Duct Assembly - Upper - 900K ( SIB )	2	*	49060	Decal -Control Panel-Vented-HC-903	1
	28129	Air Duct Assembly Upper HC-906	2	*	49086	Decal - Control Panel - KFC - 900	1
	28128	Air Duct Assembly HC-908	2	*	49108	Decal -Control Panel-w/Vent - HC-906	1
	52345	Air Duct -Upper-KFC-Int'l-CDT-15 Tray	2	*	49118	Decal - Control Panel- w/Vent - HC-900	1
	52258	Air Duct Assembly-Upper-KFC-Int'l-13 Tray	2	*	44857	Power Cord Assembly	1
	25956	Air Duct Assembly - HC-903	1	*	52224	Rocker Switch - CDT - CE	1
	34928	Air Duct Assembly- Upper - Boston Mkt.	2				
	34550	Air Duct Assembly - Upper - 906- Int'l	2				
	55181	Air Duct Assembly- Upper- Churches	2				
	55187	Air Duct Assembly- Lower-Churches	2				
	55087	Air Duct Assembly- Upper- Wendys 10 Plastic Tray	2				
	55088	Air Duct Assembly- Lower- Wendys 10 Plastic Tray	2				
	55084	Air Duct Assembly- Wendys- 903 Plastic Tray	2				

\* not shown





**For Sales or Service Please Contact  
The Nearest Henry Penny Distributor**

- |  |   |   |  |
|--|---|---|--|
| <p><b>1. General Services</b><br/>100 Hicks Ave.<br/>Medford, MA 02155<br/>(800) 233-1033</p> <p><b>2. Cole Associates</b><br/>172 Golden Street<br/>Industrial Park<br/>Meriden, CT 06450<br/>(203) 237-7177</p> <p><b>3. Globe-Monte Metro, Inc.</b><br/>47-02 Metropolitan Avenue<br/>Ridgewood, NY 11385<br/>(718) 786-5760</p> <p><b>4. Guertin Dist. Inc.</b><br/>5 Technology Drive<br/>East Syracuse, NY 13057-9713<br/>(315) 437-4928<br/>(800) 468-6336</p> <p><b>5. Kreiser Distributing Co.</b><br/>13800 Route 30<br/>N. Huntington, PA 15642<br/>(724) 863-3360</p> <p><b>6. AFS Equipment Company</b><br/>9130-X Red Branch Road<br/>Columbia, MD 21045<br/>(410) 964-3770<br/>(800) 969-3770</p> <p><b>7. HP Sales &amp; Service Co.</b><br/>200 Rittenhouse Circle, 5-East<br/>Bristol, PA 19007<br/>(215) 785-3250<br/>NJ Watts (800) 477-4379</p> <p><b>8. Astro Food Equipment</b><br/>7901 Old Rockside Rd.<br/>Independence, OH 44131<br/>(216) 619-8821<br/>(800) 367-4237</p> <p><b>9. Carlisle Food Systems, Inc.</b><br/>11020 Lakeridge Pkwy.<br/>Ashland, VA 23005<br/>(804) 550-2169</p> <p><b>10. Price-Davis, Inc.</b><br/>3882 East Highway 27<br/>Iron Station, NC 28080<br/>(509) 928-8815<br/>(704) 732-2236<br/>(800) 456-1014</p> <p><b>11. Big A Distributors, Inc.</b><br/>1744 Forest Parkway<br/>Lake City, GA 30260<br/>(404) 366-6510<br/>(800) 222-0298</p> <p><b>12. W.H. Reynolds Distributors, Inc.</b><br/>4824 North Renelli Dr.<br/>Tampa, FL 33614<br/>(813) 873-2402<br/>Miami-(954) 845-0841<br/>Jacksonville-(904) 781-9054<br/>FL Watts (800) 282-2733</p> <p><b>13. Ber-Vel Distributing Co. Inc.</b><br/>7376 Highway 75<br/>Pison, AL 35126<br/>(205) 681-1855</p> | <p><b>14. Barnett Group</b><br/>2089 York Ave.<br/>Memphis, TN 38104<br/>(901) 278-0440<br/>Nashville, TN<br/>(615) 242-6451</p> <p><b>Scotsman Supply</b><br/>516 5th Ave., South<br/>Nashville, TN 37203<br/>(615) 242-6451</p> <p><b>15. St. Clair Supply Company</b><br/>231 East Main Street<br/>Eaton, OH 45320<br/>(937) 456-5500<br/>(800) 762-2968</p> <p><b>16. Dine Equipment Co.</b><br/>3110 Preston Hwy.<br/>P.O. Box 34038<br/>Louisville, KY 40232<br/>(502) 637-3232<br/>FAX (502) 637-5177</p> <p><b>17. United Marketing Assoc.</b><br/>11877 Belden Court<br/>Livonia, MI 48150<br/>(734) 261-5380</p> <p><b>18. T&amp;H Distributors</b><br/>1235 Parkview Rd.<br/>Green Bay, WI 54304<br/>(920) 339-9838</p> <p><b>19. Food Service Solutions, Inc.</b><br/>1682 Barclay Blvd.<br/>Buffalo Grove, IL 60089<br/>(847) 459-8040<br/>(847) 459-7942</p> <p><b>20. MEC</b><br/>2511 Cassens Dr.<br/>Fenton, MO 63026-2547<br/>(636) 343-0664<br/>(800) 397-1515</p> <p><b>21. Delta Supply Co., Inc.</b><br/>3315 W. Roosevelt Rd.<br/>Little Rock, AR 72204<br/>(501) 664-4326</p> <p><b>22. Dixie Supply</b><br/>490 Julianne St.<br/>Bldg. C-1<br/>Jackson, MS 39201<br/>(601) 354-3025</p> <p><b>23. Beaulieu Refrigeration Inc.</b><br/>200 North Luke St.<br/>Lafayette, LA 70506<br/>(337) 235-9755</p> <p><b>24. S.L.E. Corporation</b><br/>1110 Avenue "H" East<br/>Suite 100<br/>Arlington, TX 76011<br/>(817) 640-7999</p> <p><b>25. Brooks Industries</b><br/>4420 S.W. 29th St.<br/>Oklahoma City, OK 73119<br/>(405) 685-7200</p> <p><b>26. B &amp; D Dist.</b><br/>19915 W. 161st St.<br/>Suite D<br/>Olathe, KS 66062<br/>(913) 768-8588<br/>FAX 913-768-8855</p> | <p><b>27. PHT Systems</b><br/>1801 Old Highway 8<br/>Suite 120<br/>New Brighton, MN 55112<br/>(651) 639-0368</p> <p><b>28. Mid-Nebraska Restaurant Supply Co.</b><br/>1415 S. Webb Road<br/>Grand Island, NE 68802<br/>(308) 384-5780</p> <p><b>29. Robert G. Wood &amp; Co.</b><br/>2080 W. Cornell Ave.<br/>Englewood, CO 80110<br/>(303) 761-0500<br/>(800) 358-3061</p> <p><b>30. Taylor Restaurant Equip, LLC</b><br/>8307 Central Ave. - NE<br/>Albuquerque, NM 87108<br/>(505) 255-9898<br/>FAX (505) 255-3279</p> <p><b>31. CPE-USALCO</b><br/>1310 West Drivers Way<br/>Tempe, AZ 85284<br/>(480) 496-6995</p> <p><b>32. National Equipment Corp.</b><br/>242 West-3680 South<br/>Salt Lake City, UT 84115<br/>(800) 266-5824<br/>(800) 955-9202</p> <p><b>33. The Nicewonger Co.</b><br/>19219 West Valley Hwy<br/>Suite M103<br/>Kent, WA 98032<br/>(800) 426-5972<br/>FAX (425) 656-0907</p> <p><b>34. Tri-State Market Supply</b><br/>11115 E. Montgomery, Suite A<br/>Spokane, WA 99206<br/>(509) 928-8815<br/>(877) 828-4268</p> <p><b>36. Western Pacific Distributors, Inc.</b><br/>2368 West Winton Ave.<br/>Haywood, CA 94545<br/>(510) 732-0100</p> <p><b>37. Don Walters Company</b><br/>2121 S. Susan Street<br/>Suite A<br/>Santa Ana, CA 92704<br/>(714) 979-5863</p> <p><b>38. Troyer Foods, Inc.</b><br/>17141 State Route 4 Goshen,<br/>IN 46526<br/>(219) 533-0302</p> <p><b>39. Tri-City HP, Inc.</b><br/>527 West Fourth St. Davenport,<br/>IA 52801<br/>(319) 322-5382</p> <p><b>40. Certified Commercial Service &amp; Equipment (CCSE)</b><br/>6031-A Industrial Heights Drive<br/>Knoxville, TN 37909<br/>(865)-546-8778</p> <p><b>41. Gower Distributors, Inc.</b> 9743<br/>US Highway 87 N. Victoria, TX<br/>77903<br/>(361) 573-9777</p> | <p><b>42. Top-Line Distributors</b><br/>1501 College Ave.<br/>Houston, TX 77585<br/>(713) 946-6008</p> <p><b>43. DSL Inc., Canada</b><br/>14520 128th Ave.<br/>Edmonton, Alberta<br/>Canada T5L 3H6<br/>(403) 452-7580<br/>(Alberta, British Columbia,<br/>Manitoba, Saskatchewan,<br/>Yukon, &amp; N.W. Territories)</p> <p><b>44. Taylor Freezers, Inc.</b><br/>52 Armthorpe Rd.<br/>Brampton, Ontario<br/>Canada L6T 5M4<br/>(905) 790-2211<br/>(Ontario, Montreal, and<br/>Maritime Provinces)</p> <p><b>45. Bazinet Taylor Ltee.</b><br/>4750 Rue Bourg<br/>Ville St. Laurent<br/>Quebec, Canada H4T 1J2<br/>(514) 735-3627<br/>(Quebec only)</p> |
|--|---|---|--|

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**Henny Penny  
International Distributor Network**



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- France**  
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- Japan**  
36. Toei Kogyo Co. Ltd.  
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72. **United Arab Emirates**  
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P.O. Box 55332  
Dubai, United Arab Emirates  
Telephone: 971-4-272-1212  
Fax: 971-4-272-2255
73. **United Kingdom**  
Servequip Products Ltd.  
214 Purley Way  
GB-Croyden CRO 4XG, England  
Telephone: 44-208-6868855  
Fax: 44-208-6817509
74. **Uruguay**  
Tecnoland S.A.  
Dr. José Scorseria 2740  
CP 11300 Montevideo, Uruguay  
Telephone: 598-2-7105900  
Fax: 598-2-7105900
75. **Venezuela**  
Prefer, C.A.  
Avenida Presidente Medina  
Edificio Prefer, Local No. 44  
Entre Calles Chile y Progreso  
urb. Los Acacias  
Caracas 1040, Venezuela  
Telephone: 58-212-633-6933/2801  
Fax: 58-212-632-6711
76. **Vietnam**  
Cao Sinh Pte  
Block 1, Lorong 8  
Toa Payoh Industrial  
Estate #01-1383  
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Telephone: 65-2516241  
Fax: 84-2538814
77. **Yemen**  
Mukiriani Sana'a  
PO Box 8150 Sana'a  
Yemen  
Telephone: 967-1-230-675  
Fax: 967-1-230-929