



**Henny Penny  
Heated Holding Cabinet  
Model HCH-930  
Model HCH-932  
Model HCH-930 CDT  
Model HCH-932 CDT**

**OPERATOR'S MANUAL**



## **LIMITED WARRANTY FOR HENNY PENNY EQUIPMENT**

Subject to the following conditions, Henny Penny Corporation makes the following limited warranties to the original purchaser only for Henny Penny appliances and replacement parts:

**NEW EQUIPMENT:** Any part of a new appliance, except baskets, lamps, and fuses, which proves to be defective in material or workmanship within two (2) years from date of original installation, will be repaired or replaced without charge F.O.B. factory, Eaton, Ohio, or F.O.B. authorized distributor. Baskets will be repaired or replaced for ninety (90) days from date of original installation. Lamps and fuses are not covered under this Limited Warranty. To validate this warranty, the registration card for the appliance must be mailed to Henny Penny within ten (10) days after installation.

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

**REPLACEMENT PARTS:** Any appliance replacement part, except lamps and fuses, which proves to be defective in material or workmanship within ninety (90) days from date of original installation will be repaired or replaced without charge F.O.B. factory, Eaton, Ohio, or F.O.B. authorized distributor.

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

The warranty for replacement parts covers only the repair or replacement of the defective part and does not include any labor charges for the removal and installation of any parts, travel, or other expenses incidental to the repair or replacement of a part.

**EXTENDED FRYPOT WARRANTY:** Henny Penny will replace any frypot that fails due to manufacturing or workmanship issues for a period of up to seven (7) years from date of manufacture. This warranty shall not cover any frypot that fails due to any misuse or abuse, such as heating of the frypot without shortening.

**0 TO 3 YEARS:** During this time, any frypot that fails due to manufacturing or workmanship issues will be replaced at no charge for parts, labor, or freight. Henny Penny will either install a new frypot at no cost or provide a new or reconditioned replacement fryer at no cost.

**3 TO 7 YEARS:** During this time, any frypot that fails due to manufacturing or workmanship issues will be replaced at no charge for the frypot only. Any freight charges and labor costs to install the new frypot as well as the cost of any other parts replaced, such as insulation, thermal sensors, high limits, fittings, and hardware, will be the responsibility of the owner.

Any claim must be presented to either Henny Penny or the distributor from whom the appliance was purchased. No allowance will be granted for repairs made by anyone else without Henny Penny's written consent. If damage occurs during shipping, notify the sender at once so that a claim may be filed.

THE ABOVE LIMITED WARRANTY SETS FORTH THE SOLE REMEDY AGAINST HENNY PENNY FOR ANY BREACH OF WARRANTY OR OTHER TERM. BUYER AGREES THAT NO OTHER REMEDY (INCLUDING CLAIMS FOR ANY INCIDENTAL OR CONSEQUENTIAL DAMAGES) SHALL BE AVAILABLE.

The above limited warranty does not apply (a) to damage resulting from accident, alteration, misuse, or abuse; (b) if the equipment's serial number is removed or defaced; or (c) for lamps and fuses. THE ABOVE LIMITED WARRANTY IS EXPRESSLY IN LIEU OF ALL OTHER WARRANTIES, EXPRESS OR IMPLIED, INCLUDING MERCHANTABILITY AND FITNESS, AND ALL OTHER WARRANTIES ARE EXCLUDED. HENNY PENNY NEITHER ASSUMES NOR AUTHORIZES ANY PERSON TO ASSUME FOR IT ANY OTHER OBLIGATION OR LIABILITY.

Revised 01/01/07

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Distributor Lists - Domestic and International

## SECTION 1. INTRODUCTION

### 1-1. HEATED HOLDING CABINET

The Henny Penny Heated Holding Cabinets are used to keep hot foods at proper holding temperatures in commercial food service operations.

### **NOTICE**

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



### 1-2. FEATURES

- Electronically or adjustable, thermostatically controlled heat, 210° F (99° C) max
  - Heat and humidity uniformly circulated throughout cabinet
  - Fully insulated
  - Removable drawers and baskets for easy cleaning
  - Automatic water fill system
  - Adjustable humidity level
  - The CDT models have:
    - 4 or 6 Programmable Timers
      - a. Set time from 1 to 99 minutes
      - b. Change timer during timing cycle
      - c. Continuous timing through power interruptions
- Self diagnostic display for temperature, probe, and programming failures
- Ability to lock preset times and setpoint temperature
- Easy front panel programming for times and temperatures

### 1-3. PROPER CARE

As in any unit of food service equipment, the Henny Penny Heated Holding Cabinet does require care and maintenance. Requirements for the maintenance and cleaning are contained in this manual and must become a regular part of the operation of the unit at all times.

## 1-4. SAFETY

To ensure safe operation of the Henny Penny Heated Holding Cabinet you need to fully understand the proper installation, operation, and maintenance procedures, which are found in this manual. Where information is of importance or is safety related, the words NOTICE, CAUTION, or WARNING are used. Their usage is described below:



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



NOTICE is used to highlight especially important information.



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



*CAUTION indicates a potentially hazardous situation which, if not avoided, may result in minor or moderate injury.*



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

## 1-5. ASSISTANCE

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

## SECTION 2. INSTALLATION

### 2-1. INTRODUCTION

This section provides the installation and operation instructions for the Henny Penny Heated Holding Cabinet.

### **NOTICE**

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



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

### 2-2. UNPACKING

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

### **NOTICE**

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

To remove the cabinet from its carton:

1. Cut the bands holding the wooden base to the carton.
2. Lift the carton off the cabinet.
3. Remove unit from the wooden base.
4. Remove all packing material from around cabinet and inside drawers.
5. Remove the top drawer and basket.
6. Remove the water pan by supporting it with one hand and pulling the latches towards you, with the other hand. The water pan drops down from the ceiling.
7. Install the four baffles in the slots in the water pan.
8. Reinstall the water pan by aligning the studs in the ceiling with the holes in the water pan flanges, holding the pan flush against the ceiling, and pushing the latches towards the rear of the cabinet. Replace drawer and basket.
9. Peel off protective covering from exterior of cabinet.

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

**2-3. LOCATION**

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

**2-4. WATER SUPPLY CONNECTION**

The automatic water fill system requires a cold water supply. The unit has a water strainer and fittings for connections to 1/4” (6.35 mm) copper tubing. Run 1/4” (6.35 mm) copper tubing to the cabinet, providing extra tubing to allow movement of the unit for cleaning or maintenance. A water conditioner or filter is recommended. Install a shut-off valve in the supply line.

Follow these steps when making the water supply connection:

1. Flush the incoming water line.
2. Insert the 1/4” (6.35 mm) copper tubing into the compression nut and ferrule as far as it will go.
3. Tighten the nut with a 7/16” wrench.



*Do not operate the unit without water connected to the unit, or damage to components may result.*



This unit as manufactured requires the installation of an appropriate back-siphoning device (as per National Plumbing Code ASA-A40:8-1955) to be connected to the water inlet line.

This device to be connected in accordance with basic plumbing code of the Building Officials and Code Administrators International, Inc. (BOCA), and the Food Service Sanitation Manual of the Food and Drug Administration (FDA).

**2-5. ELECTRICAL CONNECTION**

<u>Model Number</u>	<u>Volts</u>	<u>Watts</u>	<u>Amps</u>
HCH-930/932	120	842	7.3
HCH-930/932	240	842	3.5
HCH-930/932	230	770	3.3


The heated holding cabinet is available from the factory as a 120 VAC, 50/60 Hz, 240 VAC, 50/60 Hz, or 230 VAC, 50 Hz, single-phase unit. The data plate on the back of the unit specifies the correct electrical supply. The unit requires a grounded receptacle with a separate electrical line protected by a fuse or circuit breaker of the proper rating.



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

**(FOR EQUIPMENT WITH CE MARK ONLY!)**

**To prevent electric shock hazard this appliance must be bonded to other appliances or touchable metal surfaces in close proximity to this appliance with an equipotential bonding conductor. This appliance is equipped with an equipotential lug for this purpose.**

**The equipotential lug is marked with the following symbol** 



**2-6. CABINET DIMENSIONS**





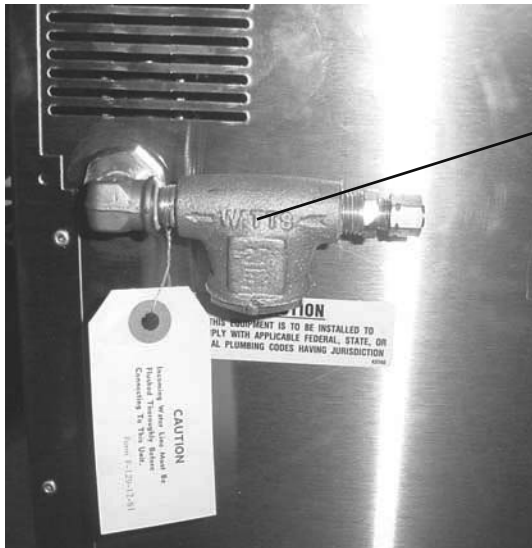
**SECTION 3. OPERATION**

**3-1. INTRODUCTION**

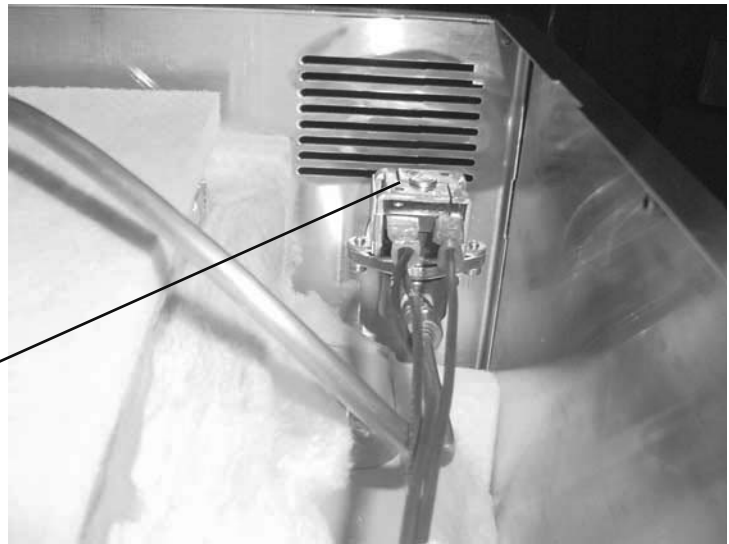
This section contains an explanation of all controls and components, and information on operating the HCH-930 and HCH-932. Read the Introduction, Installation and Operation Sections before operating the cabinet.

**3-2. OPERATING CONTROLS**

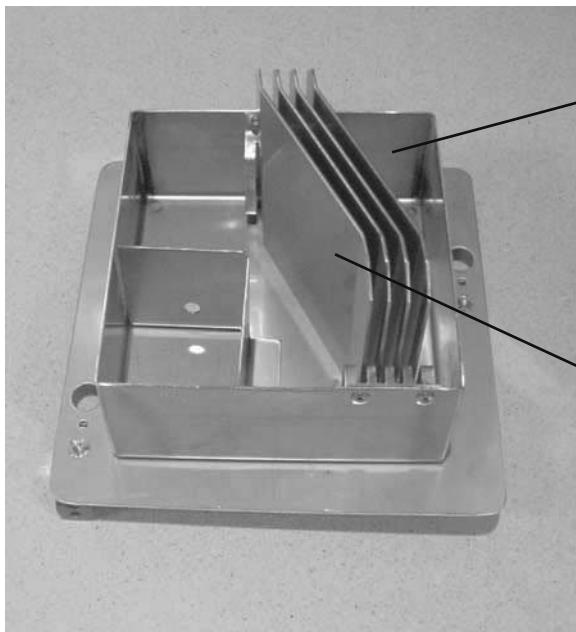
Figures 3-1 through 3-10 identify and describe the function of all operating controls and the major components of the cabinet.



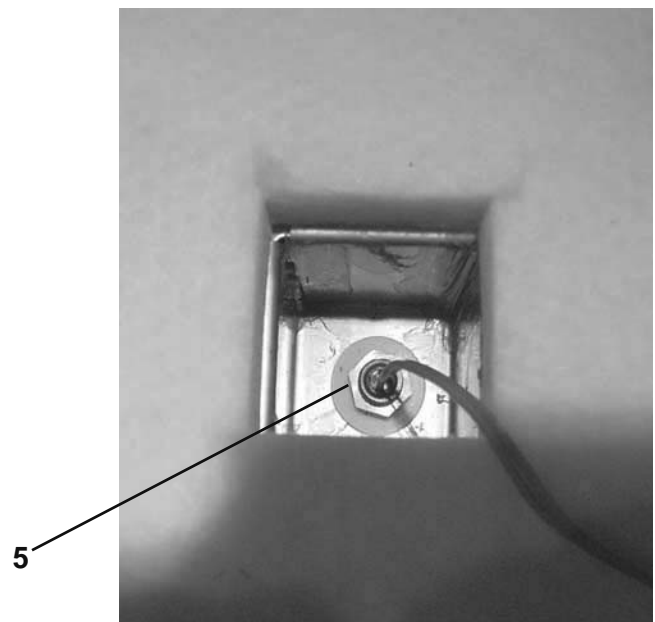
**Figure 3-1**



**Figure 3-2**



**Figure 3-3**



**Figure 3-4**

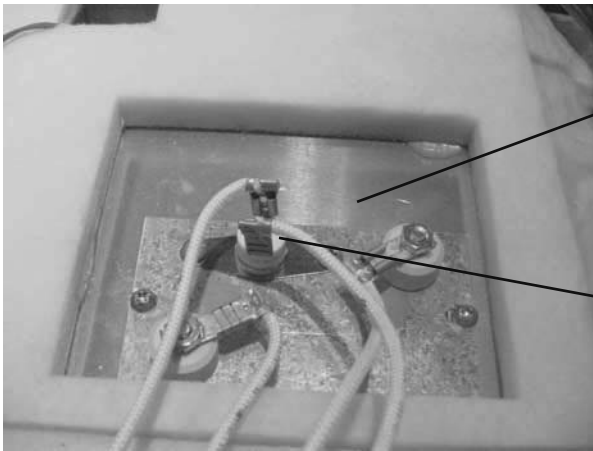
**3-2. OPERATING CONTROLS (Continued)**



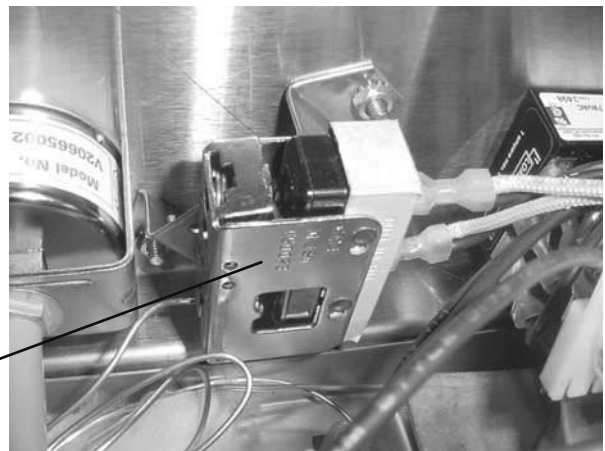
**Figure 3-5**



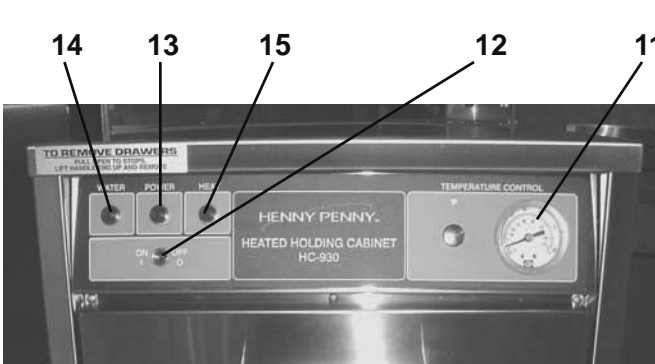
**Figure 3-6**



**Figure 3-7**



**Figure 3-8**



**Figure 3-9**



**Figure 3-10**

**3-2. OPERATING CONTROLS (Continued)**

<b>Fig. No.</b>	<b>Item No.</b>	<b>Description</b>	<b>Function</b>
3-1	1	Water Strainer	A filter preventing particles from entering the water line and blocking the water valve
3-2	2	Water Valve	A valve, opened by the float switch, that allows water to flow into the water pan
3-3	3	Water Pan	Holds the water for creating humidity inside the cabinet
3-3	4	Baffles	Metal plates placed in the water pan to transfer heat to the water to create humidity
3-4	5	Float Switch	An electromechanical level switch controlling the water level in the water pan
3-5	6	Solid State Time Delay Relay	Used to reduce the electrical load on the float switch and provide an automatic delay of 10 seconds to avoid overflowing the water pan
3-6	7	Blower	Circulates air up from the cabinet, through the heater coils, and water baffles, and back down into the cabinet
3-7	8	Heater	An 810 watt, open coil type heater
3-7	9	High Limit	A safety device mounted on the heater plate which protects the unit from overheating
3-8	10	Thermostat	An electromechanical device controlling the temperature inside the cabinet
3-9	11	Thermometer	Indicates the temperature inside the cabinet
3-9	12	Power Switch	Controls electrical current to the cabinet
3-9	13	Power Light	When lit, indicates the power switch is on, and that the components have electrical current supplied to them
3-9	14	Water Light	When lit, indicates the float switch is calling for water
3-9	15	Heat Light	When lit, indicates the thermostat is calling for heat
3-10	16	Fan	Circulates fresh air around the operating components

### **3-3. START-UP**

## **NOTICE**

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

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

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

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

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

**For electromechanical units:** Turn the power switch to the ON position to operate the cabinet.

The power light illuminates, indicating the unit is operating.

The water light illuminates, indicating water is flowing into the water pan. When the pan is full, the light goes out and the water stops flowing.

## **NOTICE**

A 10 second delay occurs before the float switch activates the water solenoid. This prevents overworking the components if the cabinet is bumped, or moved.

The heat light illuminates, indicating the unit is heating. Once operating temperature is reached, the light goes out. The operating temperature is factory preset and is reached within one hour.

### **3-4. OPERATION WITH PRODUCT**

1. Place hot product in the wire baskets, or pans, inside the drawers.
2. Serve the product first, that has been in the cabinet the longest.
3. Open the drawers only as necessary to load and serve product.

### 3-5. CLEANING PROCEDURES

1. Move the Power Switch to the OFF position.
2. Disconnect electrical supply to the unit.



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



**Step 3**

3. Remove the wire baskets from the drawers.
4. Take the baskets to a sink and thoroughly clean.
5. Remove drawers by pulling them out and tilting them up.



**Step 5**

6. Clean the drawers with a cloth and soapy water.
7. Remove the drip tray from the bottom of the cabinet and clean it at a sink.
8. Clean the cabinet interior with a cloth and soapy water.



*Do not use steel wool, other abrasive cleaners or cleaners/sanitizers containing chlorine, bromine, iodine or ammonia chemicals, as these will deteriorate the stainless steel material and shorten the life of the unit.*

*DO NOT use a water jet (pressure sprayer) to clean the unit, or component failure could result.*



**Step 7**

9. Wipe the cabinet exterior with a damp cloth. Avoid getting water in the area of the control panel.
10. Replace the drip tray, drawers, and wire baskets.
11. If the unit is to remain turned off, leave the top drawer open two or three inches to help dry the interior.

### **3-6. PROGRAMMING** **(HCH-930/932 CDT Only)**

#### **Temperature Setting**

To change the setpoint temperature:

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

#### **NOTICE**

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

#### **Timers Setting**

To change the timers setting:

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

#### **NOTICE**

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

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



### **3-6. PROGRAMMING** **(HCH-930/932 CDT Only)** **(Continued)**

#### **Timer Operation**

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

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

#### **Timing Through Power Down**

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

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

#### **Special Program Mode**

This special program mode consists of the following features:

1. Fahrenheit, “F” or Celsius, “C”.
2. Program Mode Lockout: Locked, “L” or unlocked, “U”.
3. One-button programming for times and temperature.

#### **To enter the special program mode:**

1. Turn the power switch to OFF.
2. Press and hold the SET/TEMP button while turning the power switch to ON.
3. Release the SET/TEMP button. “F” or “C” displays in the timer display, and “L” or “U” displays in timer 2 display.

**3-6. PROGRAMMING**  
**(HCH-930/932 CDT Only)**  
**(Continued)**

**Celsius and Fahrenheit**

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

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

**Locked or Unlocked Controls**

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

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

Turn unit off, then back on to normal operation.

**Initialization of Control Board**

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

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

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

### **3-7. PREVENTIVE MAINTENANCE**

#### **Deliming Water Pan and Baffles**

Inspect the water pan and baffles every 10 days for lime buildup, and clean when necessary.

### **CAUTION**

*Failure to keep the water pan and baffles free of lime buildup reduces the performance of the cabinet.*

1. Disconnect the electrical supply to the cabinet.

### **CAUTION**

*Failure to disconnect power to the cabinet causes the interior of the cabinet to be “flooded” with water from the automatic water fill system.*



**Step 3**

2. Remove the top drawer from the cabinet.
3. Remove the water pan and baffles by supporting the pan with one hand and pulling out on the latches with the other hand. The water pan drops down from the ceiling.
4. Remove the 4 baffles from the water pan.
5. Clean the baffles and water pan with a brush, or other tool, to loosen and remove any buildup. If the buildup is excessive, a liquid chemical lime remover may help to remove lime.

### **CAUTION**

*Do not use steel wool, other abrasive cleaners or cleaners/sanitizers containing chlorine, bromine, iodine or ammonia chemicals, as these will deteriorate the stainless steel material and shorten the life of the pan and baffles.*

6. After removing all lime buildup, rinse pan and baffles, and place water pan and baffles back into cabinet. Make sure water pan is secure against the ceiling of the cabinet.
7. Replace the top drawer and reconnect electrical supply to unit.

**3-7. PREVENTIVE  
MAINTENANCE**  
**(Continued)**

**Clean Water Strainer**

If the flow of water into the cabinet slows or stops, the water strainer screen may be clogged. Follow the steps below to check and clean the screen.



**Step 2**

1. Shut off water supply.
2. Remove the hex cap at the bottom of the strainer.
3. Remove the screen from the strainer and clean it. If strainer has a lime buildup, lime remover can be used.
4. Reassemble in reverse order.
5. Turn on water supply and check for leaks.

**3-8. TROUBLESHOOTING GUIDE**

<b>PROBLEM</b>	<b>CAUSE</b>	<b>CORRECTION</b>
Product not holding temperature	<ul style="list-style-type: none"> <li>• Drawers are left open</li> <li>• Product held too long</li> <li>• Thermostat set too low</li> </ul>	<ul style="list-style-type: none"> <li>• Keep drawers closed except to load and serve product</li> <li>• Hold product only for the recommended times</li> <li>• Increase thermostat setting by removing hole plug on control panel and turning the shaft clockwise with a screwdriver</li> </ul>
Cabinet steaming or product soggy	<ul style="list-style-type: none"> <li>• Too much humidity inside cabinet</li> </ul>	<ul style="list-style-type: none"> <li>• Remove one or more baffles from water pan</li> </ul>
Water pan not filling	<ul style="list-style-type: none"> <li>• Water supply off or disconnected</li> <li>• Plugged water strainer</li> <li>• Corroded water pan</li> <li>• Faulty or corroded water valve</li> </ul>	<ul style="list-style-type: none"> <li>• Check water supply line</li> <li>• Clean water strainer</li> <li>• Clean water pan</li> <li>• Clean water valve; replace if necessary</li> </ul>
Water pan overflows	<ul style="list-style-type: none"> <li>• Water pan not installed or installed improperly</li> <li>• Corroded water pan</li> <li>• Faulty or corroded water valve</li> <li>• Faulty float switch</li> </ul>	<ul style="list-style-type: none"> <li>• Check water pan installation</li> <li>• Clean water pan</li> <li>• Clean water valve; replace if bad</li> <li>• Check float switch</li> </ul>
With switch in ON position the cabinet is completely inoperative	<ul style="list-style-type: none"> <li>• Unit not connected to electrical supply</li> <li>• Open breaker or fuse</li> <li>• Faulty cord or plug</li> </ul>	<ul style="list-style-type: none"> <li>• Plug cord into electrical outlet</li> <li>• Reset breaker or install new fuse in junction box</li> <li>• Check cord and plug</li> </ul>

**NOTICE**

More detailed troubleshooting information is available in the Technical Manual, available at [www.hennypenny.com](http://www.hennypenny.com), or 800-417-8405 or 937-456-8405.

**3-9. ERROR CODES**

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

## **GLOSSARY**

### HENNY PENNY HOLDING CABINETS

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

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





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