OPERATOR'S
M A N U A L

ROTISSERIE

MODEL

SCR-6
SCR-8

HENNY PENNY®
Engineered to Last

TABLE OF CONTENTS

TABLE OF CONTENTS

Distributors List - Domestic and International

SECTION 1. INTRODUCTION

**1-1. HENNY PENNY
ROTISSERIE**

The Henny Penny Rotisserie, SCR-6 or 8 , combines rotating convection heat with rotating discs so that food browns more evenly and cooks faster. It can also be used as a display unit for displaying product while in the cooking or holding mode.

NOTICE

2007

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 distributo

1-2. FEATURES

- Distinctive compact design
- Preselected automatic controls
- Integrated solid state controls
- Combination hot air convection and infrared cooking
- Rotating disc movement
- LED readout control panel
- Tempered glass doors
- Removable drain pan
- Removable rotor disc
- Stainless steel construction
- Removable vent panels for easy cleaning

1-3. ASSISTANCE

Should you require assistance, just call your local independent distributor (refer to the distributor list in the rear of this manual).

In addition, feel free to contact our corporate headquarters in Eaton, Ohio by dialing our toll free number 1-800-417-8405 or 1-937-456-8405, or go to Henny Penny online at www.hennypenny.com.

1-4. SAFETY

To ensure safe operation of the Henny Penny rotisserie, the proper procedures for installation, operation, and maintenance should be followed and properly understood. Where information is of particular importance or is safety related, the words WARNING, CAUTION, and NOTE are used. Their usage is as follows:

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 used with the safety alert symbol indicates a potentially hazardous situation which, if not avoided, may result in minor or moderate injury.

WARNING indicates a potentially hazardous situation which, if not avoided, could result in death or serious injury.

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1-4. SAFETY
(Continued)

Equipotential Ground Symbol

Waste Electrical and Electronic Equipment (WEEE) Symbol
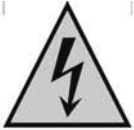
OR   Shock Hazard Symbols

OR   Hot Surface Symbols

1-5. PROPER CARE

As with any of our equipment, the rotisserie does require care and maintenance, which are discussed in this manual. The careful use of the recommended procedures, coupled with the regular preventive maintenance, will result in few repairs to the equipment.

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SECTION 2. INSTALLATION

2-1. INTRODUCTION

This section provides the installation instructions for the Henny Penny Rotisserie.

NOTICE

Installation of this unit should be performed by a qualified service technician. The installation of this unit must conform to all local, state, and federal codes.

⚠ WARNING

SHOCK HAZARD

Do not puncture the rotisserie with any objects such as drills or screws as electrical shock, or component damage could result.

2-2. UNPACKING

The Henny Penny Rotisserie has been tested, inspected, and expertly packed to ensure arrival at its destination in the best possible condition. The unit is packed inside a heavy cardboard carton with sufficient padding to withstand normal shipping treatment.

NOTICE

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

To remove the Henny Penny Rotisserie from the carton you should:

1. Carefully cut banding straps.

2. Remove packing from around the unit.

3. Lift carton from unit.

4. Remove brackets securing unit to skid.

5. Remove unit from skid.

6. Your rotisserie is now ready for setup.

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2-3. LOCATION

The proper location of the unit is very important for operation and convenience. Choose a location which will provide easy loading and unloading without interfering with the final assembly of food orders.

The SCR-6/8 rotisseries must be 2 inches from any rear wall. No minimum spacing is required for the sides of the units. After the Henny Penny Rotisserie has been placed on a table, run a bead of silicone (silicone or equivalent sealant must be a NSF listed material) around the perimeter of the unit sealing it to the table top. You are now ready to make the electrical connection.

SCR-12 and SCR-16 both require 3 inches from any rear wall. Again, no spacing is required for the sides of the units.

SCR-8's with customer side mirrored glass require 4 inches from any rear wall. Again, no spacing is required for the sides of the units.

The SCR series rotisserie is a commercial appliance, and many surfaces could be hot. To prevent burns, it is recommended that the unit be located in an area that cannot be accessed by the public.

2-4. STACKING INSTRUCTIONS

A stacking kit <u>must</u> be used to stack rotisseries, or to stack a rotisserie on a display. This kit ensures 3 inches clearance from a rear wall. The part numbers of the stacking kits are 02664, for use on the SCR-6 and SCD-6, and 02665 is used on the SCR-8 and SCD-8.

See page 2-4 for single power cord installations.

1.   Lay unit on its side and bolt locking casters or legs, to the control side of unit.

2.   Using the bolts provided for the non-locking casters, or legs, bolt both the stacking spacer (provided in the kit) and the non-locking caster, or legs, to the front side of the unit. The stacking spacer should extend out the front of the unit about three inches.

3.   Carefully lift the rotisserie and place it on top of the display, or bottom rotisserie, with the controls on the same side.

2-4. STACKING
INSTRUCTIONS
(Continued)

Figure 1

Figure 2

WARNING — HEAVY OBJECT

Take care when moving the unit to prevent personal injury. The SCR-8 weighs approximately 500 lbs. (230 kg) and the SCR-6 weighs 380 lbs. (172 kg).

4.   Remove the three side panel screws from the top unit and remove the three top side panel side screws from the bottom unit.

5.   Mount the stacking brackets to each side of the units, as shown in Figure 1, using the screws removed in step 4.

6.   Unit is now ready for use.

NOTICE

For units being installed in Canada, for Price Costco, proceed with the following steps:

7.   Remove the black plug button from the top of the upper unit.

8.   Remove the screws from the channel assembly and take the top two parts apart.

9.   Remove the screws along the corners of both top and bottom units.

10.   Mount one side of the channel to the units, using the screws previously removed in step 9. See Figure 2.

11.   Route the power cord up through the mounted channel and attach the cover to the channel, using the screws previously removed in step 8. See Figure 2.
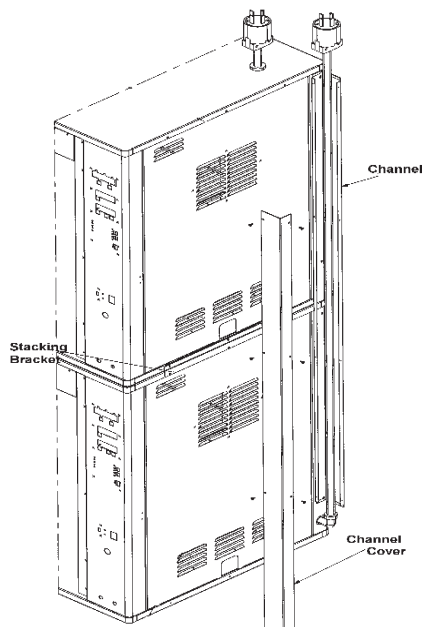
12.   Unit is now ready for use.

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2-5. STACKING INSTRUCTIONS FOR SINGLE POWER CORD UNITS

Figure 1

Figure 2
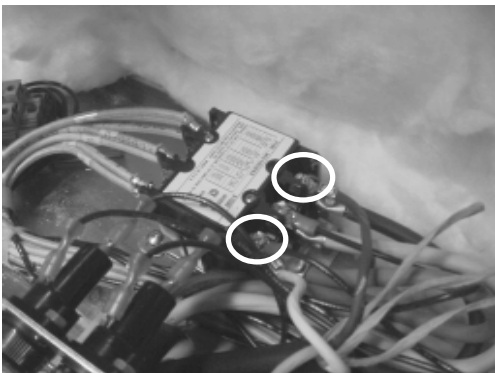
Figure 3

1. Lay unit on its side and bolt locking casters or legs, to the control side of unit.

2. Using the bolts provided for the non-locking casters, or legs, bolt both the stacking spacer (provided in the kit) and the non-locking caster, or legs, to the front side of the unit. The stacking spacer should extend out the front of the unit about three inches.

3. Carefully lift the rotisserie and place it on top of the display, or bottom rotisserie, with the controls on the same side.

⚠ WARNING
HEAVY OBJECT

Take care when moving the unit to prevent personal injury. The SCR-8 weighs approximately 500 lbs. (230 kg) and the SCR-6 weighs 380 lbs. (172 kg).

4. Remove the control side, side panels from both units.

5. Route the power cord inside of the SCD as shown in Figure 1.

6. Thread the SCD power cord up through both units, using the hole in the center, top of the SCD. See figure 2.

7. Using a flat-head screwdriver, mount the power cord wires to the contactor terminals shown in figure 3.

8. Replace side panels, mounting the stacking brackets to each side of the units, as shown in Figure 1 (page 2-3), using the screws removed in step 4.

9. Unit is now ready for use.

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2-6. STACKING AND OUTBOARD CASTER INSTALLATION INSTRUCTIONS

Figure 1

1. Using a Phillip's head screwdriver, remove the 8, 1/4-20 x 1 in. screws in the corners of the unit. Figure 1.

2. Remove all contents from inside of unit. Carefully lay the unit over onto the customer side of the unit. Be sure to protect the glass door from damage, such as placing packing material between unit and a wood pallet. (If the door on the customer side has a handle on it, allow the door handle to hang over the edge to the wood pallet.)

Figure 2

Figure 3

3. Using a 7/16 in. wrench or socket, remove the bolts, washers and lockwashers from the bottom of the unit.
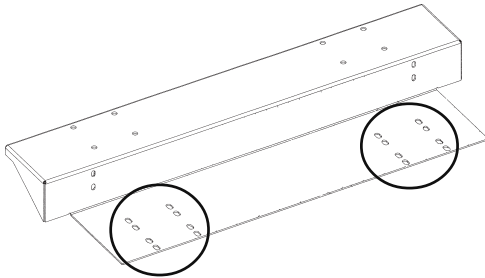
4. Using the hardware removed in step 3, and the caster mounting holes in the bottom of the unit, fasten the outboard caster brackets to the bottom of the unit, along with the stacking spacer, if present. (The stacking spacer should be on the customer side of the unit.) Then, using 8, 1/4-20 x 1 in. screws (from step 1) fasten the caster brackets to both sides of the unit. Figures 2 & 3.
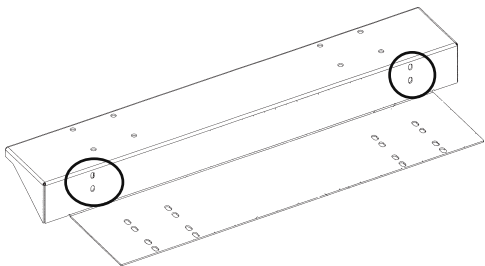
NOTICE

The brackets can be used on either side, thus the 16 mounting holes in the bracket, shown in Figure 2.

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2-6. STACKING AND OUTBOARD CASTER INSTALLATION INSTRUCTIONS (Continued)
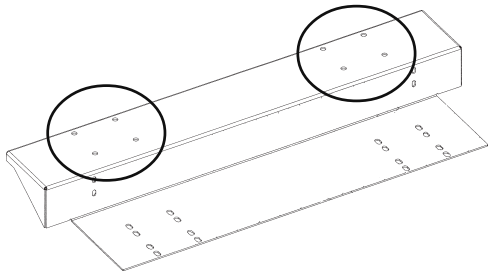
Figure 4

5. Attach casters to the caster bracket (Figure 4), mounting the two locking swivel casters to the control side of the unit and the non-locking casters to the customer side. Use the 5/16 inch hex head bolts, 5/16 inch locking washers, 5/16 inch nuts and 5/16 inch flat washers (use 2 flat washers per bolt; one on the bottom side of caster bracket and one on the top-side) which are provided. Completed installation shown in Figure 5.
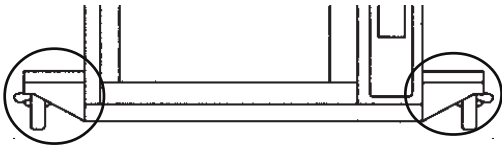
Figure 5

6. Set the unit onto its casters and carefully lift the rotisserie and place it on top of the   display, or bottom rotisserie, with the controls on the same side.

Take care when moving the unit to prevent personal injury. The SCR-8 weighs approximately 500 lbs. (230 kg) and the SCR-6 weighs 380 lbs. (172 kg).

Figure 6

7. Remove the three side panel screws from the top unit and remove the three top side panel side screws from the bottom unit.

8. Mount the stacking brackets to each side of the units, as shown in Figure 6, using the screws removed in step 7.

9. Unit is now ready for use.

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2-7. LEVELING OF UNIT

For proper operation, the rotisserie should be level from side to side and front to back. This will ensure proper door operation.

2-8. ELECTRICAL REQUIREMENTS

The Henny Penny Rotisserie is available from the factory, wired for 208 or 240 volt, 220-380 volt, 240-415 volt, 230-400 volt, 1 or 3 phase, 50/60 hertz service.

⚠ WARNING

SHOCK HAZARD

This unit must be adequately and safely grounded. Refer to local electrical codes for correct grounding procedures. If unit is not adequately grounded, electrical shock could result.

Model No.	Volts	Phase	Amps	Watts	Wire
SCR-8	208	3	33.6	11,100	3+G
	208	1	50.5	11,100	2+G
	240	3	29.1	11,100	3+G
	240	1	46	11,100	2+G
	400	3	19.3	11,000	4+G
SCR-6	208	3	22.8	6800	3+G
	208	1	32.5	6800	2+G
	240	3	19.7	6800	3+G
	240	1	28.3	6800	2+G
	400	3	13.5	6800	4+G

2-8. ELECTRICAL
REQUIREMENTS
(Continued)

NOTICE

- The supply power cords shall be oil-resistant, sheathed flexible cable, no lighter than ordinary polychloroprene or other equivalent synthetic elastomer-sheathed cord, and must be HO7RN type.

- It is recommended that a 30 mA rated protective device such as a residual current circuit breaker (RCCB), or ground fault circuit interrupter (GFCI), be used on the fryer circuit.

- For fixed wire installation only: An external all-pole disconnection switch must be installed in the external installation.

⚠ WARNING
SHOCK HAZARD

(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   .

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SECTION 3. OPERATION

3-1. INTRODUCTION

The Henny Penny Rotisserie is computer controlled. The computer control regulates the cabinet temperatures and provides timing and program functions of the rotisserie.

3-2. CONTROLS AND SWITCHES (Refer to Figures 3-1 and 3-2)

Item	Description	Function
1	Power Switch	This two position rocker switch controls power to the rotisserie and the control panel
2	Rotation Switch	Pressed to bypass the computer control and turns the rotor motor on; a rotation switch may be located on both and the operator side and customer side
3	Meat Probe	After plugging the meat probe into the receptacle, the meat probe can then be inserted into the product and the product temperature is displayed
4	Preheating LED	Turns on during a Preheating Mode
5	Program LED	Flashes during a Program Mode
6	Product LED	Located above each product button; it turns on when a product is selected and during programming; the LED flashes during Cook and Hold Cycles
7	Product Up and Down Buttons	Ten product selections, labeled M through P9; selected by pressing the Up and Down buttons
8	Cook or Hold LED	Turns on during a cook cycle and during the Hold Cycle
9	Program Button	Pressed to access the Program and Special Program Modes.
10	Menu Board	Displays the product names; the menu items can be changed
11	Digital Displays	Three digital LED displays which show the temperature, time, and messages associated with the control operation
12	Ready LED	Turns on during preheat when the temperature nears the programmed set point temperature; it turns off during a Cook Cycle

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3-2. CONTROLS AND SWITCHES (Refer to Figures 3-1 and 3-2)
   (Continued)

Item	Description	Function
13	Start Button	Pressed to begin the unit preheating or begins a Cook Cycle
14	Stop Button	Pressed to end a Cook or Hold Cycle
15	Alarm Button	Pressed to view or change the alarm settings; the settings can be changed at any time
16	Temperature Button	Pressed to view the current oven temperature
17	Set Temperature Up and Down Buttons	Pressed to change the temperature setpoint
18	Set Time Up and Down Buttons	Pressed to change the time settings
19	Time LEDs	Illuminates when changing the time
20	Temperature LEDs	Illuminates when changing the temperature

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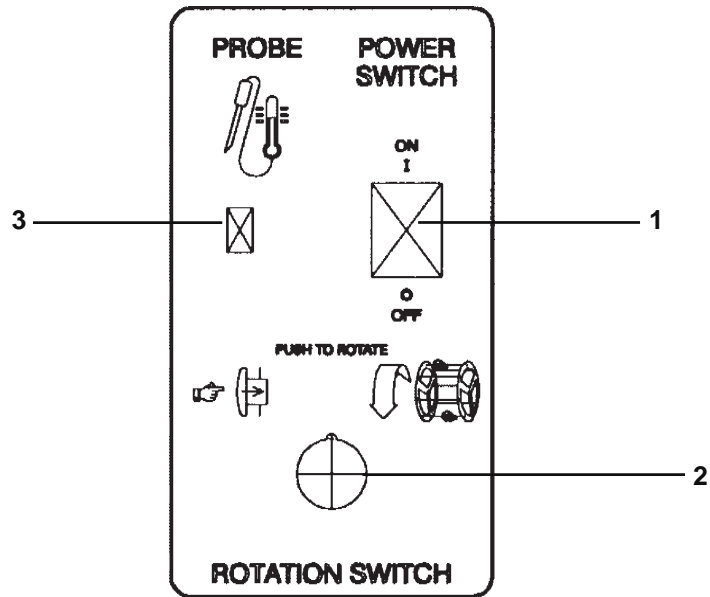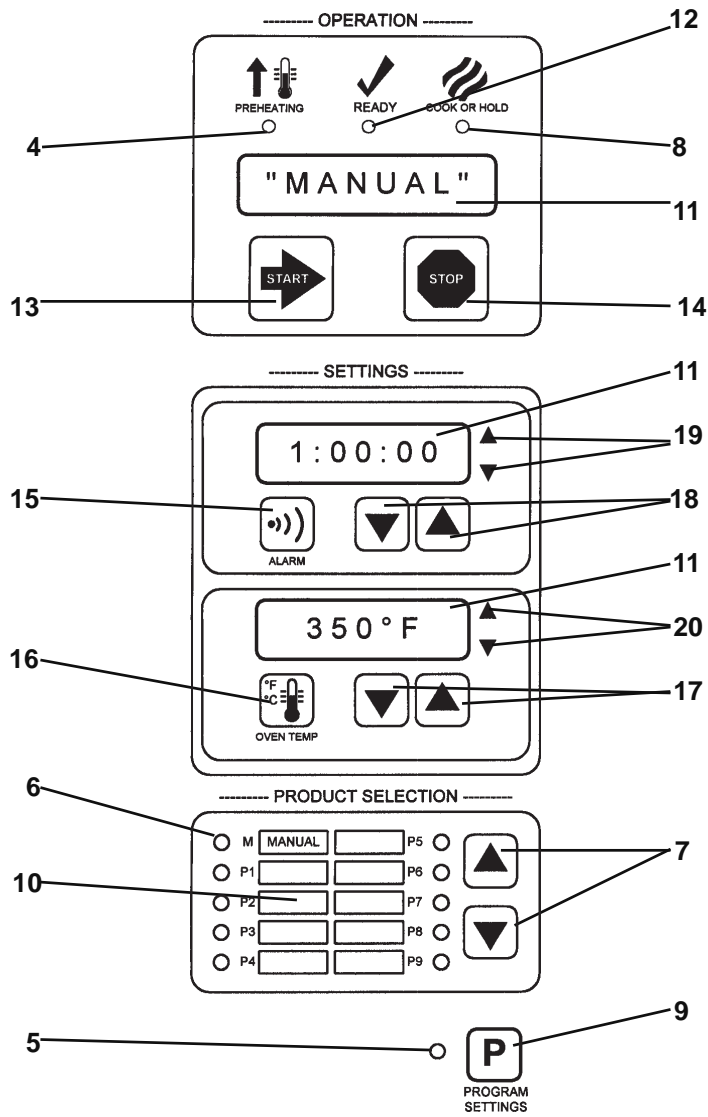
Figure 3-1

Figure 3-2

3-3. INSTALLATION OF DISCS, RODS, AND SPITS
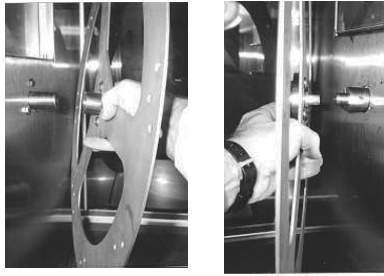
1. Fit discs up to appropriate disc support on each side of unit.

2. Place each end of the rod assembly into the hubs on each disc.
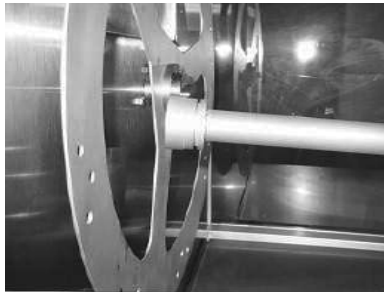
3. Slide the collars onto each hub of discs.
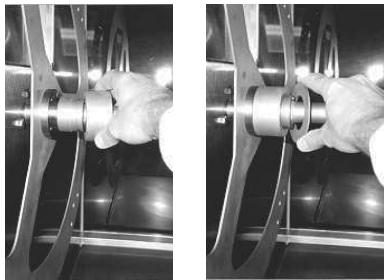
4. Slide retention rings over hubs and into slot on rod.

5. Slip angled spits onto discs, with the "V" of the angled spits towards the rod.

NOTICE

Fit the spit with the "V" towards the rod. Reversing the spit will result in spits tilted at an angle.

CAUTION

When removing the rod assembly, make sure indicator is pointed up towards top of unit. If it is pointed down, the rod assembly will fall.

3-4. PROCEDURE FOR ANGLED SPITS

The angled spits are the standard accessory for the Henny Penny rotisserie. Some of the advantages of the angled spits, compared to the double spits, are the ease and speed in which whole chickens can be placed on the spits. Also, cooking on spits compared to baskets and pans is superior as the meat cooks more uniformly and is basted by itself as it rotates. It is important to place meat on the spit evenly for even cooking results.

Place the chicken on its back. Cut a small slit in the extra skin at the tail end of the chicken. Place one, then the other leg through the slit, so the legs are in a crossed fashion. Fold the wings up behind the neck.

Figure 3-3

Hold the spit with the opening of the "V" shape facing upwards and the angle of the "V" towards the table. Slide the spit lengthwise through the body cavity of the chicken, tail cavity first, with the breast up (see Figure 3-3).
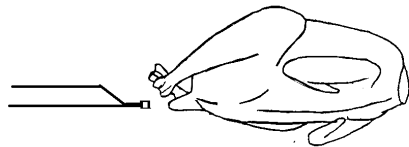
3-5. PROCEDURE FOR DOUBLE SPITS (OPTIONAL)
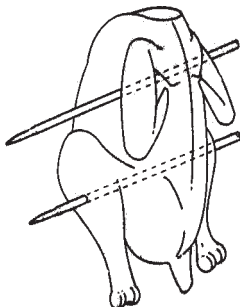
The double spits are optional accessories. Some of the advantages of cooking on spits compared to baskets or pans are that the meat cooks more uniformly and is basted by itself as it rotates. It is important to place meat on the spit evenly for even cooking results.

Place chicken and small poultry on spits in a vertical position for maximum capacity (see Figure 3-4). Place chicken on its back. Gently push legs and thighs toward the back. This gives the chest a more plump appearance and positions the drumsticks better for insertion of the spit. Run one point of the spit through the chest at the height of the wings. Run the other point through the large part of the drumstick and lower body. Push the spit through to the other side of the chicken. Wings can either be pinned by the spit or folded behind the neck.

Figure 3-4

If turkey or large poultry is cooked, it may be necessary to place them horizontally on spits so they do not touch the top of the oven or interfere with adjacent spits. In this case, run the spits lengthwise through the breast and thighs.

Whole roasts - beef, lamb, pork and ham, should be centered on the spits evenly. Most roasts will have to be placed on spits lengthwise due to their size and shape. However, if small roasts are cooked, they can be placed vertically on spits, provided they do not touch the top of the oven or interfere with adjacent spits.

3-5. PROCEDURE FOR DOUBLE SPITS   (Continued)

Pork ribs - spare or baby racks should be weaved on the spits like an accordion. Both tines of the spits should pierce the slab.

Best results are obtained if poultry or roasts are not crowded together. Leave adequate space between products for best browning.

3-6. USE OF OPTIONAL ACCESSORIES

Baskets are available as an option for food products too small or impractical to put on spits.

Meatloaf, fish, stuffed bell peppers, and frozen pastries are examples of products that can be baked in the baskets.

If baskets are used instead of spits to bake whole chicken or roasts, keep in mind these products will require more time to cook and the browning will not be as uniform.

Coated accessories are available. For more information, contact your local independent Henny Penny distributor.

3-7. OPERATION MODE

The control has ten product Cook Cycles which may be programmed for specific products. Each cycle may consist of up to four cook steps and a hold parameter.

1.   Press the UP or DOWN button, under PRODUCT SELECTION, to select the desired product. Then press the START button and the unit will begin to preheat to the temperature appropriate for that product.

NOTICE

The Manual Mode is not programmed and a cook time and temperature must be programmed once this product is selected. Use the UP or DOWN button, under PRODUCT SELECTION, to select Manual Mode (M). Press the START button to begin preheat. Use the time and temperature UP and DOWN buttons to program this mode.

2.   Once the "READY" LED flashes, the product can now be loaded into the unit. " READY TO LOAD" message scrolls in top display.

3.   Open the door and load the product into the unit. Press the rotate knob as needed to rotate the discs to help in loading. Close the door, then press the START button to begin Cook Cycle.

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3-7. OPERATION MODE
(Continued)

NOTICE

The middle display shows the time remaining and the bottom display shows the setpoint temperature. The actual temperature shows when the oven temperature (thermometer) button is pressed.

4.   At the end of the Cook Cycle an alarm will sound, the middle display shows "0:00" and the top display flashes "DONE". Press the STOP button to end the Cook Cycle.

NOTICE

If a hold time is not programmed, the cycle is ended and alarm turned off by pressing the STOP button. If a hold time is programmed, the unit will sound an alarm and automatically go into the Hold Cycle. Hold time remaining and temperature will be displayed.

5.   At the end of the Hold Cycle, the middle display flashes "0:00" and the top display flashes "END". Pressing the STOP button stops the alarm and rotor, and all outputs are off.

NOTICE

To abort a Cook or Hold Cycle, press and hold the STOP button for 2 seconds. The Cook Cycle can also be paused by pressing and releasing the STOP button. If power is removed at any time, the control will resume the operation that was active at power down, whether it was in a Cook Cycle, Hold Cycle, or preheat.

3-8.   PREHEAT CONTROL

During preheat, the air heat and radiant heat are both turned on to regulate the air temperature to the programmed preheat/cook setpoint. Both air and radiant heat are turned off when the air temperature is above the setpoint. The blower runs continuously, but the rotor is off.

3-9.   COOKING CONTROL

Normally during a Cook Cycle, the air heating elements and the radiant elements are regulated to the programmed air temperature setpoint.

3-10.   DOOR SENSOR

If either door is opened during a Cook Cycle, all functions are turned off, and remain off until both doors are closed. The top display shows "DOOR IS OPEN". But, if the meat probe is plugged into the unit and the control side door is open, the top display will show meat probe temperature.

3-11.   HOLD CONTROL

The Hold Mode can be programmed for time and temperature.

3-12. CLEANING PROCEDURES
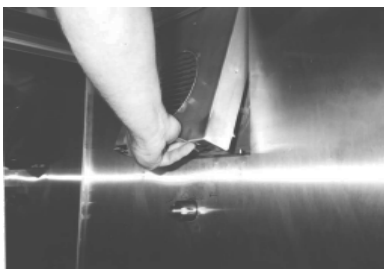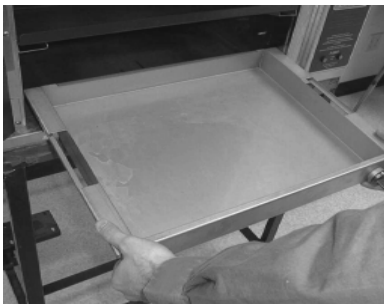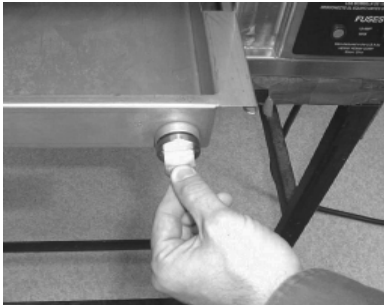
1. Turn all controls to OFF and disconnect the electrical power supplied to the unit.

WARNING HOT SURFACE

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

2. Remove the discs and rod assembly and take to a sink to clean them thoroughly. (See Installation of Discs, Rods, and Spits section.)

NOTICE

If door of unit is partially open it is designed to close automatically. To keep door open, position door fully open.

CAUTION

Be sure to keep groove in the rod clean of debris. The retaining ring must fit securely in the groove to keep rod assembly from falling and damaging unit, or causing personal injury.

3. Pull drain pan partially out and unscrew drain plug to discard grease into another container.

4. Remove drain pan, vent panels (side vents first), back panel, and drip trays from unit, and take to a sink to clean thoroughly.

NOTICE

The top vent panel (covering air heaters), is slotted to the right on the SCR-8 and to the left on the SCR-6.

3-12. CLEANING PROCEDURES (Continued)

5. Loosen the thumb screw on the blower fan blade and pull blade from shaft. Then take fan blade to a sink to clean thoroughly.

CAUTION

When reinstalling fan blade, be sure the offset shaft matches up, and the thumb screw is tightened snug, but not too tight. If the fan is not installed properly, the fan could hit the vent cover and damage to the fan could result.

Do not use abrasive cleaners or cleaners/sanitizers containing clorine, bromine, iodine, or ammonia chemicals. These abrasives and chemicals 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 damage could result.

Do not use any abrasive cloth, degreaser, oven cleaner, or any type of corrosive cleanser when cleaning the coated parts. Hot soapy water is all that is needed to clean these parts. Any of the other cleaners mentioned above will greatly reduce the life of the coating.

3-13. HALOGEN LAMP REPLACEMENT

⚠ WARNING

To avoid electrical shock or property damage, move the power switch to OFF and disconnect main circuit breaker, or unplug cord at wall receptacle.

Light bulbs and surrounding surfaces may be hot. Severe burns could result.

1. Push in and twist bulb counterclockwise to remove defective bulb.

2. Use the foam packing around new bulb, and push new bulb into socket. Twist clockwise to lock into place.

CAUTION

When installing the new bulb, DO NOT touch light bulb with fingers. Wrap the foam packing around bulb to install the bulb. Failure to follow these instructions could cause damage to bulb.

3. Restore power to unit.

SECTION 4. PROGRAMMING

4-1. INTRODUCTION

The controls can be preset at the factory, or the desired functions can be programmed in the field. The program settings (P) button is used to program the following functions: cooking (steps), alarms, and hold.

NOTICE

An exception is the Manual Mode. Cook time and temperature can be programmed into this slot without entering the Program Mode.

4-2. PROGRAMMING FOR COOK AND HOLD

1. Press and hold the PROGRAM SETTINGS (P) button until the control beeps and the display shows "PROG", then release the P button.

2. Enter the access code 1-2-3 by pressing the button under the digit. The ALARM button is under the 1, the DOWN button is under the 2, the UP button is under the 3.

   The control will sound three quick beeps, the word STEP lights up above the P button and the settings for the currently selected product are shown. The product (P1 through P9) flashes then "COOK-1" shows in the top display.

NOTICE

If the incorrect access code is entered, the Programing Mode is denied. A "BAD CODE" message shows on the display and a warning tone is generated. After approximately 10 seconds the control returns to normal operation and the access code may be tried again.

3. Select the product to be programmed, P1 through P9, using the UP and DOWN buttons under PRODUCT SELECTION

NOTICE

Once the desired product is selected, each press of the program P button advances to the next cook or hold step. The parameters are described below.

4. Once the product is selected the preheat/cook temperature can be entered. Press the UP and DOWN buttons under the temperature display until the desired temperature shows in the display.

4-2. PROGRAMMING FOR COOK AND HOLD (Continued)

5. The time can be programmed by pressing the UP and DOWN buttons under the time (middle) display. Example: "1:30:00" is 1 hour, 30 minutes, and 0 seconds.

NOTICE

As many as four times and temperatures can be programmed per Cook Cycle.

6. A radiant heat setting may be programmed by pressing and holding the oven temperature button (thermometer). The default setting is 100%, but can be changed from 0% to 100%, using the UP and DOWN buttons. By lowering the setting, the amount of time the radiant heaters are on, is lowered. This can be set for each stage of cooking, described in step 7.

7. After the desired start cook time and temperature is programmed, press the program (P) button to program a second stage, if desired. "COOK-2" shows in the top display, and time, temperature, and radiant heat setting can be programmed per the steps above. Repeat this step for a third and a fourth stage, if desired.

8. After the cook times and temperatures are programmed, a hold cycle can be programmed, if desired. Press and release the P button and "HOLD" will show in the top display, "0:00" in the middle display, and dashes in the bottom display.

    Use the UP and DOWN buttons, under the middle time display, to set the desired hold time. Then use the UP and DOWN buttons under the bottom temperature display to set the hold temperature. A time must be programmed before entering a temperature.

9. An alarm can be programmed for each cooking step and in the hold cycle. Once a cook or hold time is programmed, press and hold the ALARM button, then use the UP and DOWN buttons under the middle display to set the alarm time. The time you set in the display is the time that the timer will time down to for the alarm to go off in that step. Ex: COOK-1 is programmed for 5 minutes. 3 minutes is programmed for an alarm. After 2 minutes into the cook cycle the alarm will go off, because the timer has timed down to 3 minutes left in that cook step.

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**4-2. PROGRAMMING FOR
COOK AND HOLD
(Continued)**

NOTICE

After multiple steps have been programmed, and the
Program Mode exited, the total cook time will show in
the display. The time for the next alarm can be viewed
by pressing and holding the ALARM button.

10.   Repeat above steps for each product programmed. After
all products are programmed, exit the program mode by
holding in on the P button for 2 seconds.

11.   You are now ready to cook.

NOTICE

The Program Mode will be automatically exited to
the Cook Mode if no buttons are pushed for 2 minutes
anytime during programming.

4-3. SPECIAL PROGRAM
MODE (Level 2)

The Special Program Mode is used to set more detailed parameters The Special Program Mode is accessed by pressing and holding the PROGRAM SETTINGS (P) button for 8 seconds, or until the display shows "L-2". "LEVEL 2" flashes in the top display, then "SP PRG" shows in the display. It then asks for a code which is 1, 2, 3. The mode consists of the following features:

- Degrees Fahrenheit or Celsius
- Oven type: SCR-6 or SCR-8
- Language: English, French, German, Spanish
- Audio volume
- Audio tone
- Alarm auto cancel
- Cook-to-hold auto
- Idle Mode enabled
- Mult. cook steps
- Program locked by code
- Radiant setpoint offset
- Initialize system

To exit from the Special Program Mode, press and hold program P button for 2 seconds, or wait 2 minutes and control will automatically exit Special Program Mode.

Degrees Fahrenheit or Celsius (SP-1)
After entering the access code, the top display shows "SP-1" and "TEMP UNITS". The middle display shows "°F" or "°C". Pressing the UP or DOWN button will toggle the display from "°F" to "°C", or vice versa.

Oven Type (SP-2)
After entering the access code (1,2,3), press and release the P button. "OVEN TYPE" shows in the top display and "Scr-6" or "Scr-8" shows in the middle display. This <u>must</u> match the type of unit before programming, or the unit may not perform properly. This will be preset from the factory. Pressing the UP and DOWN button will toggle the display from one unit to another.

Language (SP-3)
After entering the access code (1,2,3), press the P button twice and "LANGUAGE", then "1=ENGL", "2=FREN", "3=GERM", and "4=SPAN". The middle display will show a digit, 1 thru 4. Pressing the UP and DOWN buttons under the digit will change the language that shows on the displays.

Audio Volume (SP-4)
The volume of the speaker can be adjusted. After entering the access code (1,2,3), press the P button three times. "AUDIO VOLUME" shows in the top display, and a digit 1 thru 10 shows in the middle display. 1 is the softest volume setting, 10 being the loudest. Use the UP and DOWN buttons under the digits to set the desired volume.

4-3. SPECIAL PROGRAM MODE
   MODE (Level 2)
   (Continued)

Audio Tone (SP-5)
The tone of the speaker can be adjusted. After entering the access code (1,2,3), press the P button four times. "AUDIO TONE" shows in the top display, and a number 50 thru 2000 shows in the middle display. 50 is the lowest tone setting, 2000 being the highest. Use the UP and DOWN buttons under the number to set the desired tone.

Alarm Auto Cancel (SP-6)
After entering the access code (1,2,3), press the P button five times. "ALARM AUTO CANCEL" shows in the top display, and "YES" or "NO" shows in the middle display. If this is set at YES, then when the programmed alarms go off the speaker will sound several beeps, then automatically stop. If it is set to NO, then someone has to press the alarm button before the speaker stops beeping. Use the UP and DOWN buttons under the middle display to toggle from YES to NO, or vice versa.

Cook-to-Hold-Auto (SP-7)
After entering the access code (1,2,3), press the P button six times. "COOK-TO-HOLD-AUTO" shows in the top display, and "YES" or "NO" shows in the middle display. If this is set to YES, then at the end of a Cook Cycle the speaker will beep several times and automatically goes into the Hold Mode. If it is set to NO, then someone has to press the STOP button before the speaker stops beeping and the Hold Cycle starts. Use the UP and DOWN buttons under the middle display to toggle from YES to NO, or vice versa.

Idle Mode Enabled (SP-8)
After entering the access code (1,2,3), press the P button seven times. "IDLE MODE ENABLED" shows in the top display, and "YES" or "NO" shows in the middle display. If this is set to YES, then "IDLE"... "SELECT PRODUCT"... "PUSH START TO PREHEAT" will scroll across the top display when the rotisserie is not in use. If it is set to NO, then at the end of a Cook Cycle the unit will start preheating again for the next Cook Cycle. Use the UP and DOWN buttons under the middle display to toggle from YES to NO, or vice versa.

Multiple Cook Steps (SP-9)
After entering the access code (1,2,3), press the P button eight times. "MULT COOK STEPS" shows in the top display, and "YES" or "NO" shows in the middle display. If this is set to YES, then more than one step can be programmed during a Cook Cycle. If it is set to NO, then only one time and temperature can be programmed per Cook Cycle. Use the UP and DOWN buttons under the middle display to toggle from YES to NO, or vice versa.

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**4-3. SPECIAL PROGRAM
MODE (Level 2)
(Continued)**

Programming Locked By Code (SP-10)

After entering the access code (1,2,3), press the P button nine times. PROG LOCKED BY CODE shows the top display, and YES or NO shows in the middle display. If this is set to YES, in the Program mode, 1-2-3 has to be entered before accessing the mode. If it is set to NO, then the Program Mode can be accessed without entering 1-2-3. Use the UP and DOWN buttons under the middle display to toggle from YES to NO, or vice versa. (The Special Program Mode always requires a code.)

Radiant Setpoint Offset (SP-11)

After entering the access code (1,2,3), press the P button ten times. "RADIANT SETPT OFFSET" shows in the top display, and "0°F" to "10°F" shows in the middle display. The radiant heaters can be set at a different shut-off temperature than the air heaters. Ex: If the display shows "10°F", the radiant heat will not shut off until the air temperature reaches 10 degrees above the setpoint temperature. This feature can be used when cooking small loads which may need more consistent heat to get them done. Use the UP and DOWN buttons under the middle display to change the setting.

Initialize System (SP-12)

After entering the access code (1,2,3), press the P button eleven times. "DO SYSTEM INIT" shows in the top display, and "---" show in the middle display. This feature resets the controls to factory preset parameters, if the controls were preprogrammed, or will zero out the times and temperature. Press and hold either the UP or DOWN button in the middle display. The controls will beep, and the display will flash "in 3", "in 2", and "in 1". Then the top display flashes "INIT" and "DONE".

To exit from the Special Program Mode, press and hold P button for 2 seconds, or wait 2 minutes and the control automatically exits the mode.

For more details on programming the other functions of the Special Program Mode, call Henny Penny's service department.

NOTICE

During the Special Program Mode, the different steps can be accessed using the PRODUCT SELECTION UP and DOWN buttons, or with the P button.

4-4. TECH MODE

The Tech Mode has many self diagnostic capabilities which are used for internal Henny Penny use only, and a different code is needed to access this mode. The word "TECH" shows in the display when the P button is pressed for eight seconds, and the P button pressed again, when "LEVEL 2" shows in the display. Press the P button again to return to Special Program Mode.

SECTION 5. COOKING PROCEDURES

5-1. PROGRAM COOK PARAMETERS

Your rotisserie is preprogrammed at the factory for several types of products.

The size, weight, temperature, and quantity of the product is critical to the success of the preset cooking programs.

The menu strip is removable and can be changed to the desired product to be cooked.

5-2. LOADING THE ROTISSERIE

Always load the rotisserie so that the spits or baskets are evenly balanced and the breasts of the chickens are facing out of the unit.

When properly placed on spits, the front of the food product will be viewed by the customer and the food product will clear the top of the oven. If product does touch the top of the oven, remove the spits and reposition the food.

5-3. REMOVING SPITS AND PRODUCT FROM THE ROTISSERIE

⚠ **WARNING**
BURN RISK

To avoid burns, wear insulated pads, gloves, or mitts to remove hot spits, baskets, or roasting pans. Be careful that they do not come in direct contact with the cooked food.

1. After removing the spits from the unit, lay the spits on a work surface or table.

2. Grab the handle of the spit with the insulated pad, glove, or mitt and hold the spit at an angle to the work surface.

3. Slide the product off the spit using a serving fork or tongs.

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**5-4. SEASONINGS AND
      BARBECUE SAUCE**

Henny Penny has two seasonings and a barbecue sauce available for use with the rotisserie. Lightly sprinkle or rub seasonings on meats evenly. Additional seasoning can be sprinkled in the cavity of whole poultry.

The Sure Chef Seasoning is a paprika, onion, garlic, and mixed spice blend which provides a mild barbecue flavor and reddish color.

The All-Purpose Seasoning is a blend of black pepper, mild red pepper, onion, and garlic and gives food products a spicy brown appearance.

Both seasonings are suitable for chicken and ribs.

The Barbecue Sauce mix is combined with catsup, water, and meat stock. It is convenient, economical, and delicious. One packet of mix will make a little over one gallon of sauce. The sauce may be brushed on the meat during the last 15 minutes of cooking or applied to the food upon removal from the rotisserie.

**5-5. BASIC RULES OF SAFE
      FOOD PREPARATION**

⚠ **WARNING**

To ensure that the foods you serve are safe as well as delicious, please observe the following rules:

- **Food handlers must wash hands with soap and water before handling food; this includes washing hands between handling raw and cooked food**

- **Don't use the same utensils, cutting board, or counter tops for cooked foods that have been used for raw foods, especially poultry and pork; if the same utensils and work surfaces have to be used, thoroughly clean these items before allowing cooked products to come in contact with them**

- **Cook foods to the correct internal temperature or degree of doneness (Please refer to Testing for Doneness section)**

- **Always segregate raw and cooked products in the refrigerator; if separate compartments are not available in the refrigerator, store cooked products above raw products; wrapping foods or putting them in containers will also prevent potential contamination**

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5-6. MINIMUM TEMPERATURE REQUIREMENTS FOR HOT AND COLD FOOD STORAGE

Potentially dangerous foods (meats are included in this category) must be held in an environment which maintains the internal temperature of that food at 140°F (60°C) or above for hot food storage. The SCR-8 and SCR-6 will meet this requirement. Henny Penny also manufactures various styles of holding cabinets and display warmers to suit your needs.

Potentially dangerous foods stored in refrigerators and coolers must be maintained at 40°F (4°C) or below. Any cooked products stored in the refrigerator and reheated must be reheated to an internal temperature of 150°F-165°F (66°C-74°C), depending upon local health regulations, before serving or placing in hot food storage. Here too, Henny Penny has several sizes of blast chillers to help cool product down to a safe temperature.

Consult your local health code, Food Protection and Sanitation Division, for more specific regulations pertaining to food service.

5-7. TESTING FOR DONENESS

When establishing your cooking times, it will be necessary to check for doneness. The most reliable method is to use a clean, accurate meat thermometer.

Insert the thermometer in the thickest part of the meat, but not touching fat, gristle, or bone. When checking roasts, the tip of the meat thermometer should be 3/4" (19 mm) past the center of the roast. For whole chicken, duck, or turkey, the tip of the meat thermometer should be inserted into the thick inner thigh muscle.

Meat Product	Meat Temperature		
• Beef	140°F (60°C) Rare Juices Red	160°F (71°C) Medium Juices Pink	170°F (77°C) Well Juices Clear
• Pork	170°F (77°C) - Juices Clear		
• Ham (labeled "Ready to Eat" or "Fully Cooked")	140°F (60°C) (For optimum flavor, but may be served below 140°F)		
• Ham (labeled "Cook Before Eating")	160°F (71°C)		
• Poultry	185°F - 190°F (85°C - 88°C) (Juices should be clear or hip joint loose when drumstick is moved.)		
• Lamb	160°F (71°C) Rare	170°F (77°C) Medium	180°F (82°C) Well
• Fish	140°F - 150°F (60°C - 66°C)		

5-8. BASIC COOKING PROCEDURES

1. Choose the desired product by pressing the UP or DOWN button, then press the START button to begin preheating.

2. Season product and load onto spits.

3. Once READY LED is lit, use the MANUAL ROTATION switch to load product into rotisserie.

4. Press the START button again to start the Cook Cycle. The READY LED turns off and the COOK/HOLD LED turns on.

5. At the end of the Cook Cycle, the tone will sound and the unit will automatically go into a Hold Mode.

6. If no hold time is programmed, the top display will show "DONE" and the tone will sound until the STOP button is pressed.

7. During the Hold Mode or at the end of the Cook Cycle, the product can be removed from the unit.

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5-9. COOKING GUIDELINES

Whole Chicken, Fresh-3 Pounds Each

Remove excess fat and skin from thigh and neck area. Rinse birds inside and out with cool tap water. Marinate if desired. Tuck wings and tuck or tie legs. Place on spits, or in baskets, and season as desired.

SCR-8

Number of Chickens	Cook Times	Preheat/Cook Temp
32	1:10:00	350°F - 375°F (177°C - 190°C)
24	1:00:00	350°F - 375°F (177°C - 190°C)
16	1:00:00	350°F - 375°F (177°C - 190°C)
12	0:50:00	350°F - 375°F (177°C - 190°C)
8	0:50:00	350°F - 375°F (177°C - 190°C)

SCR-6

18	1:15:00	350°F - 375°F (177°C - 190°C)
12	1:00:00	350°F - 375°F (177°C - 190°C)
6	0:50:00	350°F - 375°F (177°C - 190°C)

Whole Chicken, Fresh-2 ½-2 ¾ Pounds Each

SCR-8

Number of Chickens	Cook Times	Preheat/Cook Temp
32	1:05:00	350°F - 375°F (177°C - 190°C)
24	0:55:00	350°F - 375°F (177°C - 190°C)
16	0:55:00	350°F - 375°F (177°C - 190°C)
12	0:50:00	350°F - 375°F (177°C - 190°C)
8	0:50:00	350°F - 375°F (177°C - 190°C)

SCR-6

18	1:15:00	350°F - 375°F (177°C - 190°C)
12	1:00:00	350°F - 375°F (177°C - 190°C)
6	0:50:00-0:55:00	350°F - 375°F (177°C - 190°C)

NOTICE

Cook times will be longer in baskets.

5-9. COOKING GUIDELINES
(Continued)

Chicken Quarters, Fresh-2 ½-2¾ Pounds
Marinate and season as desired. Place chicken quarters in baskets, bone down.

SCR-8

Chicken Quarters Per Basket	Cook Times	Preheat/Cook Temp.
6-7	0:45:00	350°F - 375°F (177°C - 190°C)

SCR-6

4-5	0:50:00-0:55:00	350°F - 375°F (177°C - 190°C)

Whole Turkey, Fresh-10 - 12 Pounds

Clean turkeys and remove the necks and gizzards. Marinate and season as desired. Pin wings to the sides of turkeys and place turkeys on spits.

SCR-8

Number of Turkeys	Cook Times	Preheat/Cook Temp.
8	Step 1-1:45:00	350°F (177°C)
	Step 2-1:15:00	325°F (163°C)
4	Step 1-1:30:00	350°F (177°C)
	Step 2-1:00:00	325°F (163°C)

SCR-6

3	Step 1-1:30:00	350°F (177°C)
	Step 2-1:00:00	325°F (163°C)

Baby Back Ribs, Fresh-1½ - 1¾Pounds

Remove excess fat from ribs and rinse with cool tap water.
Weave ribs onto the piercing spits. Season as desired.

SCR-8

Number of Ribs	Cook Times	Preheat/Cook Temp.
8	0:30:00	375°F (190°C)
16	0:40:00	375°F (190°C)

SCR-6

6	0:35:00	375°F (190°C)

5-9. COOKING GUIDELINES (Continued)

Spare Ribs, Canadian Style-2 - 2½ Pounds

Remove excess fat from the ribs and rinse with cool tap water. Weave ribs into the piercing spit. Season as desired.

SCR-8

Number of Ribs	Cook Times	Preheat/Cook Temp.
8	1:50:00	225°F (107°C)

SCR-6

6	2:00:00	225°F (107°C)

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<tr><td colspan="3">SECTION 6. TROUBLESHOOTING</td></tr>
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6-1. TROUBLESHOOTING GUIDE

PROBLEM	CAUSE	CORRECTION
Product color too dark	• Temperature too high	• Check temperature setting in the program mode; see Program Mode Operation section
Product color too light	• Temperature too low	• Check temperature setting • Allow proper preheat time • Be sure to select the correct product button
Dry product	• Moisture loss prior to cooking • Overcooking the product	• Use fresh product • Reduce cooking time • Reduce cooking temperature
Meat separation from bone	• Overcooking • Product not fresh	• Check cooking time • Use fresh product
With power switch in POWER position the rotisserie is completely inoperative.	• Open circuit	• Check to see that unit is plugged in • Check the breaker or fuse at supply box
Unit will not heat	• Blown fuse or tripped circuit breaker at supply box	• Reset breaker or replace fuse

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6-2. ERROR CODES

DISPLAY	CAUSE	PANEL BOARD CORRECTION
"E-4" "Prob Err"	• Control board too hot; blower wheel clogged or not working	• Clean or have blower replaced
"E-6" "ctrl hot"	• Temperature probe failure	• Check probe connection at board, or have probe replaced
"E-50" "CPU Chip" "E-51" "rA-CHIP" "E-53" "ro-CHIP" "E-41" "data Err"	• CPU RAM Error •External RAM error • External ROM error • Scrambled Memory	• "E-50", "E-51", "E-53", and "E-41" are software errors; reinitialize the board, and if error persists, replace control board
"E-5" "too hot"	• Software high limit (Air Temperature too hot)	• Have control board and contactor checked or replaced • Have blower checked and replaced if necessary

G L O S S A R Y
SCR & SCD GLOSSARY

air heat	heat inside the unit created by air blowing across heaters in the top of the unit
air heating elements	heaters in the top of the unit that heats the air blowing across them
baskets	baskets used to cook product that fit between the discs
double spits	double-pointed, piercing cooking utensils that fit between the discs to cook product
drain pan	a removable container in the bottom of the unit that collects the drippings from the cooked product
black plug button	a removable plastic hole plug
channel assembly	a metal chamber attached to outside of certain units to run the power cord through
collar	part of the rod assembly that holds the discs in place, once the retention rings are slid into place
disc	the two round, metal plates, that the spits or baskets are attached to, that rotate during a Cook Cycle
disc assembly	includes the disc and the hubs
disc supports	the metal bushings on each side of the interior of the unit that holds the discs
drip trays	two metal plates that are placed at angles inside the unit to channel the product drippings into the drain pan
hub	the center piece of the discs that the rod and rod support attaches to
meat probe receptacle	the connection where the meat or food probe is attached
radiant heat	warmth generated directly from heaters to heat or cook product
radiant heating elements	long tubular elements mounted in the top of the unit to heat the product directly

retention ring	part of the rod assembly that fits in a groove behind the collar to hold the discs in place
rod assembly	the device that spans between the discs that includes the rod, collars, and retention rings
rotation switch	the large, black button when pushed, rotates the discs to position the product for loading, removing, or seasoning
rotor motor	the motor that turns the discs
setpoint	a preset cooking temperature; the setpoint is a programmable feature
side racks	removable wire grids inside the SCR which support pans inserted in the slots of the racks
spits	the devices that hold the product during a Cook Cycle; the SCR-6 has 6 spits and the SCR-8 has 8 spits
stacking kit	an optional set of parts that allows two rotisseries to be stacked or allows a rotisserie to be stacked on top of an SCR
stacking spacer	a metal plate that is attached to the rotisserie when using the stacking kit that assures space between the rotisserie and a wall behind it
vent panels	removable metal plates inside the rotisserie that directs the air heat during a Cook Cycle

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