

Henny Penny Humidified Holding Cabinets Model HHC-980 Model HHC-983

OPERATOR'S MANUAL

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SECTION 1. INTRODUCTION

1-1. HUMIDIFIED HOLDING CABINET

The Henny Penny humidified holding cabinets are designed to keep hot foods moist, while maintaining proper temperature. The units are electronically controlled for easy use and for consistent operation.





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 controlled humidity and temperature
- Double-paned glass, lift-off doors
- Stainless steel construction
- Easily maintained
- Lift-out tray racks
- Full perimeter magnetic door seals
- Easy access to electrical controls
- Automatic water-fill

1-3. PROPER CARE

As in any unit of food service equipment, the Henny Penny humidified 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. ASSISTANCE

Should you require outside assistance, just call your local independent Henny Penny distributor in your area, or call Henny Penny Corp. 1-800-417-8405 toll free or 1-937-456-8405.



1-5. SAFETY

The Henny Penny humidified holding cabinet has safety features incorporated. However, to ensure a safe operation, read and 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 safety related, the words NOTICE, CAUTION, and WARNING are used. Their usage is described below.



SAFETY ALERT SYMBOL is used with DANGER, WARN-ING, 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.



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

1-2 803



SECTION 2. INSTALLATION

2-1. INTRODUCTION



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



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

2-2. UNPACKING

The Henny Penny humidified holding cabinet has been tested, inspected, and expertly packed to ensure arrival at its destination in the best possible condition.



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

To remove the Henny Penny cabinet from carton:

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



Take care when moving the fryer to prevent personal injury. Full-size cabinets weigh about 300 lbs. (136 kg).

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2-3. LOCATION

2-2. UNPACKING (Continued)

- 4. Open doors and remove packing from behind racks and the water pan in the bottom of the unit.
- 5. Peel off any protective covering from the exterior of the cabinet.
- 6. The cabinet is now ready for location and use.

Place the humidified holding cabinet in an area that allows the doors to be opened without interference of loading and unloading product. Also, keep the unit level for proper operation.

No minimum clearances are required for the rear and sides of the cabinet.

2-4. ELECTRICAL

CONNECTION



To avoid electrical shock, the cabinet must be adequately and safely grounded (earthed) according to local electrical codes, and this appliance must be equipped with an external circuit breaker which will disconnect all ungrounded (unearthed) conductors. The main power switch on this appliance does <u>not</u> disconnect all line conductors.

(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 \bot

If the electrical supply to the unit is a cord and plug, then the electrical receptacle, for the plug, must be easily accessible. Refer to the table below for the electrical ratings for the HHC-980 and 983.

Model	Volts	Phase	Amps	Watts	
HHC-980	208	1	13.8	2880	
	240	1	12.0	2876	
	220-240-CE	1	11.6	2792	
	120	1	24	2880	
	120	1	22.3	2680	
HHC-983	120	1	17.3	2080	
	220-240-CE	1	8.3	1992	416



2-5. WATER SUPPLY CONNECTION



Figure 2-1



Figure 2-2

The automatic water-fill system requires a 1/4 inch, maximum 100 psi (690 kPa), water connection. A water conditioner or filter, and a shut-off valve in the supply line is recommended.

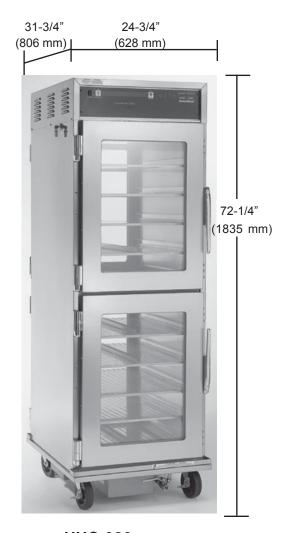
Follow these steps when making the water supply connection:

- 1. Flush incoming water line.
- 2. Using pipe joint compound on the threads, screw the brass elbow into the fitting on the left side the cabinet. Using a 1 inch wrench, secure the fitting nut while tightening the elbow. Figure 2-1.
- 3. Connect 1/4 inch tubing to the female quick-disconnect fitting, supplied with the cabinet. Figure 2-2
- 4. Attach female quick-disconnect to the male quick-disconnect on the elbow.

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2-6 CABINET DIMENSIONS AND WEIGHTS





HHC-980 HHC-983

Unit	Height	Width	Depth	Shipping Weight
HHC-983	38" (965 mm)	24-3/4" (628 mm)	31-3/4" (806 mm)	220 lbs (100 kg)
HHC-980	72-1/4" (1835 mm)	24-3/4" (628 mm)	31-3/4" (806 mm)	367 lbs (167 kg)

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SECTION 3. OPERATION

3-1. INTRODUCTION

This section provides operating procedures for the humidfied holding cabinet. Read the Introduction, Installation, and Operation Sections before operating the unit.

This section also contains explanations of all controls, along with operating procedures and daily maintenance.

3-2. OPERATING CONTROLS

3-1	1	Power Switch ON OFF POWER	A rocker switch that sends electrical current to the operating components when turned on.
3-1	2	Temperature LED	Lights when the control calls for heat, and the unit should start heating. It goes out once the temperature inside the cabinet reaches the programmed temperature setting. Press the Temperature Button to set the cabinet temperature.
3-1	3	Digital Display	Shows the cabinet temperature, humidity settings, and the selections in the Program mode. The temperature of the cabinet is shown by pressing the INFO button. If the temperature exceeds 300 °F (149°C), the display reads "E-5", TOO HOT".
3-1	4	Humidity LED	Lights when the control calls for humidity. It goes out once the humidity inside the cabinet, reaches the programmed humidity setting. Press the Humidity button to set the relative humidity inside the cabinet, and to choose between the Proofing and Holding modes, when the unit is turned on.
3-1	5	ÎNFO	Press the Info button to display the current cabinet humidity and temperature, and time and date. Also, in the program mode, it steps back to the previous parameter.
3-1	6 & 7	DOWN UP	Are used to adjust the value of the currently displayed setting in the Program mode.
	8	PROG	This button is used to access the Program modes. Also, once in the Program mode, it is used to advance to the next parameter.

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3-2. OPERATING CONTROLS (Continued)

Control Decal

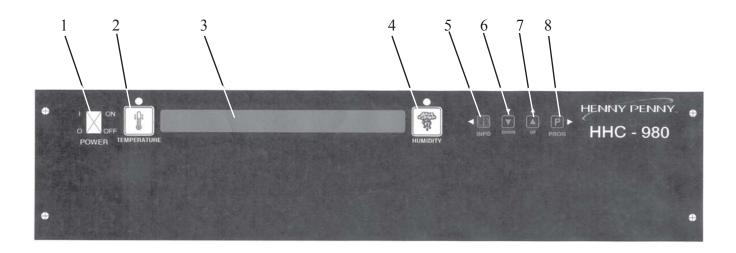


Figure 3-1

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3-3. START-UP



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

1. Plug unit into electrical receptacle, or turn on wall circuit breaker. With the Power Switch turned to OFF the display shows "POWER OFF."



Even though power switch is off, it does not disconnect all electrical supplies to the controls. To avoid electrical shock or component damage, unplug power cord, or turn off wall circuit breaker before servicing any electrical components.

- 2. Connect or turn on water supply.
- 3. Turn the Power Switch to ON, and the display shows "HHC-983" or "HHC-980".
- 4. Press the Temperature button to set the desired cabinet temperature. While the LED is flashing, press the UP and DOWN buttons until the desired temperature shows in the display. Preset at 165°F (74°C).
- 5. Press the Humidity button to set the desired cabinet humidity (OFF, then 10% to 90%). While the LED is flashing, press the UP and DOWN buttons until the desired temperature shows in the display. Preset at 50%.
- 6. Allow the unit to preheat for about 1 hour prior to placing product in the cabinet. This allows the interior conditions to stabilize.

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3-4. OPERATION WITH PRODUCT

1. The LEDs above the Temperature and Humidity buttons go out when the desired temperature and humidity are reached inside the cabinet.



The minimum holding temperature for potentially hazardous product is 150°F (66°C). Also, the cabinet product load capacity for the full size units is 375 lbs. (170 kg.), and 125 lb. (57 kg.) for the half-sized units.

2. Place product into cabinet.



If the float switch in the water pan senses low, or no water after 5 minutes, "WATER PAN NOT FILLING, CHECK WATER SUPPLY" shows in the display.

Hint: Open the doors only as necessary to load and unload product. This helps to keep the interior conditions constant and saves energy.

3-5. CLEANING PROCEDURES

Daily:

1. Turn all controls off and disconnect electrical supply.



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

- 2. Open doors and remove all pans and racks from unit, and take them to a sink to thoroughly clean. Figure 3-3.
- 3. Wipe interior and exterior of cabinet with damp cloth, soap and water.



<u>Do not use</u> abrasive cleaners, or cleansers/ sanitizers containing chlorine, bromine, iodine, or ammonia chemicals. These abrasives and chemicals deteriorate the stainless steel and shorten the life of the cabinet.

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



Figure 3-3

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3-5. CLEANING PROCEDURES (Continued)

- 4. Wipe the control panel with a damp cloth. Do not splash water around controls.
- 5. Reinstall racks, and leave a door partially open over night to allow interior cabinet to thoroughly dry.



Figure 3-4

Weekly:

- 1. Remove pans and racks from cabinet.
- 2. Disconnect water supply at side of cabinet. Open drain valve and empty water pan into a shallow pan or floor drain. Figure 3-4.

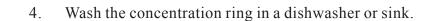


HOT WATER! Do not place your hand under the drain while draining the unit. Failure to follow this warning could result in severe burns and injury.

3. Remove concentration ring assembly from water pan. Figure 3-5.



Concentration ring could be HOT! Allow to cool before removing, or burns could result.



- 5. Liberally spray the water pan with a concentrated deliming agent and let stand for 10 minutes.
- 6. Scrub the pan with a brush and flush with water.
- 7. Return the concentration ring assembly to the water pan.
- 8. Reinstall the racks and pans.
- 9. Unit is now ready for use.



Figure 3-5

3-5



SECTION 4. PROGRAMMING

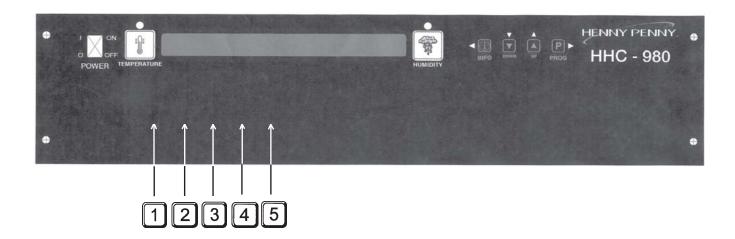
4-1. INTRODUCTION

This section explains the following programming functions.

- Clock-Set
- Special Programming

4-2. "HIDDEN BUTTONS"

To program the following features, 5 hidden buttons must be pressed. See Figure 3-7 before continuing in this section.



4-3. CLOCK SET (Time-of-day, date, and day of the week)

- 1. Press and hold p for 5 seconds, and LEVEL 2, then "CLOCK SET" shows in display.
- 2. After 5 seconds, "ENTER CODE" shows in display.
- 3. Press hidden buttons 1 2 3. See Section 4-2.



A total of 5 hidden buttons exist. If the wrong code is pressed, "INVALID CODE" scrolls across the display, and the controls automatically exits the Program Mode.

- 4. "CS-1, SET, HOUR", and the time of day (with the hour flashing) shows in the display.

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4-3. CLOCK SET (Continued)

- 6. Press and "CS-2, SET, MINUTE" shows in the PROG display, with the minutes flashing.
- 7. Press ∇ \triangle to change the minutes.
- 8. Press and "CS-3, SET, MONTH" shows in the PROG display, along with the date (month flashing).
- 9. Press ∇ \triangle to change the month.
- 10. Press P and "CS-4, SET, DATE" shows in the display, with the date flashing.
- 11. Press ∇ \triangle to change the date.
- 12. Press and "CS-5, SET, YEAR" shows in the display, with the year flashing.
- 13. Press ∇ \triangle to change the year.
- 14. Press and hold Programming.

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4-4. SPECIAL PROGRAMMING

This mode allows you to program the following:

- SP-1 Fahrenheit/Celsius
- SP-2 Lock/Unlock
- SP-3 Air Temperature Setpoint
- SP-4 Humidity Setpoint
- SP-5 Out of Water Trip Point
- SP-6 Clean Water Pan Setpoint
- SP-7 System Intialization
- SP-8 Audio Volume
- SP-9 Audio Tone
- SP-10 Audio Effects
- SP-11 Language Options
- SP-12 CE Heat Regulation
- SP-13 Water Fill Option

SP-1 Fahrenheit/Celsius

shows in the display.

- 2. Press Pagain, then "SP PROG" shows in display.
- 3. After 5 seconds, "ENTER CODE" shows in display.
- 4. Press hidden buttons 1 2 3. See Section 4-2.



A total of 5 hidden buttons exist. If the wrong code is pressed, "INVALID CODE" scrolls across the display, and the controls automatically exits the Program Mode.

- 5. "SP-1, TEMP, UNITS" and "oF" or "oC" shows in the display.
- 6. Press the ∇ \triangle to change temperature units.
- 7. Press and "SP-2, LOCK/UNLOCK PROGRAMMING"

shows in display, along with either LOCK or UNLOCK.

8. Press ∇ \triangle to change lock the programming or unlock the programming.

SP-2 Lock/Unlock

4-3



4-4. SPECIAL PROGRAMMING (Continued)

- **SP-3** Air Temperature Setpoint
- 9. Press Pand "SP-3, AIRTEMP SETPOINT," and the prog preset cabinet temperature shows in display.
- 10. Press ∇ \triangle to change the air temperature setpoint, $140^{\circ} F (60^{\circ} C)$ minimum, $210^{\circ} F (99^{\circ} C)$ maximum.
- **SP-4** Humidity Setpoint
- 11. Press and "SP-4, HUMIDITY SETPOINT," and the prog preset humidity setpoint shows in display.
- 12. Press ∇ \triangle to change the humidity setpoint, 0 to 90%.
- SP-5 Out of Water Trip Point
- 13. Press P and "SP-7, OUT OF WATER TRIP POINT" and PROG

the preset trip point temperature shows in display. If the float switch fails, the trip point temperature is the water pan temperature at which the control senses the water pan is out of water. We recommend a trip point temperature of 450° F $(232^{\circ}$ C).

- 14. Press ∇ \triangle to change the out-of-water trip point.
- SP-6 Clean Water Pan Setpoint
- 15. Press and "SP-8, CLEAN WATER PAN SETPOINT," PROG

and the preset temperature, at which the controls senses that the water pan needs cleaned of lime, shows in the display. We recommend a setpoint temperature of 425° F $(218^{\circ}$ C).

- 16. Press ∇ \triangle to change the setpoint.
- SP-7 System Initialization (Factory Settings)
- 17. Press and "SP-9, DO SYSTEM INIT" shows in display.
- 18. Press and hold intil the display counts down from 3, and the display flashes "-INIT-," then "INIT*DONE." This completes the initialization, and sets the control to factory settings.

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4-4. SPECIAL PROGRAMMING (Continued)

SP-8 Audio Volume

- 19. Press Pand "SP-10, AUDIO VOLUME," and the volume **PROG** setting (1 to 10) shows in display. Press hidden button to test volume. See Section 4-2.
- SP-9 Audio Tone

 21. Press and "SP-11, AUDIO TONE -(Hz)-" and the tone setting (50 to 2000) shows in display.
 - 22. Press ∇ \triangle to change the tone setting.
- SP-10 Audio Effects

 23. Press Pand "SP-12, AUDIO EFFECT" and the effect setting (0 to 3) shows in display.
 - 24. Press ∇ \triangle to change the pattern of the tone.
- SP-11 Language Options

 25. Press Pand "SP-13, LANGUAGE," and the preset language shows in the display.

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4-4. SPECIAL PROGRAMMING (Continued)

SP-12 CE Heat Regulation

- 28. Press Pand "CE HEAT REG." and "NO" or "YES" shows in the display.
- 29. Press ∇ \triangle to change to YES if it's a CE unit, if it's a non-CE unit.

SP-13 Water Fill Option

- 30. Press and "WATER FILL OPTION" and "AUTO" or "MANUAL" shows in the display.
- 31. Press ∇ \triangle and select AUTO if unit has automatic water fill ability, or manual, if water pan has to be manually filled.
- 32. Press and hold the PROG button anytime during programming to
 - exit the Special Programming mode.



For more information on the other settings of Special Programming, call your local Henny Penny Distributor or the Corporate Headquarters at 1-800-417-8405, or 937-456-8405.

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SECTION 5. TROUBLESHOOTING

5-1. TROUBLESHOOTING GUIDE

PROBLEM	CAUSE	CORRECTION
Product not holding temperature	Doors left open	Keep doors closed except to load and serve product
	Product held too long	Hold product only for recommended times
	Control temperature set too low	Increase air temperature setpoint to (SP-3) in Special Program Mode
	Door gasket torn or worn	Replace bad door gaskets
Cabinet steaming product soggy	Humidity setpoint too high	Reduce humidity setting (SP-4) in Special Program Mode
Product dry	Humidity setpoint too low	Increase humidity setpoint (SP-4) in Special Program Mode
	No water in pan	Check water shut-off valve
Unit not heating	Blown fuse	Change 15 amp fuse
Unit not reaching set temperature	Doors left open	Keep doors closed except to load and serve product
	Door gasket torn or worn	Replace bad door gaskets



More detailed troubleshooting information is available in the Technical Manual, available at www.hennypenny.com, or 1-800-417-8405 or 1-937-456-8405.

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5-2. ERROR CODES AND WARNINGS

The display shows the following error codes and warnings when a fault is detected, along with an alarm sound. Both the heat and humidity systems shut down, except when specified otherwise.

Display		Cause	Panel Board Correction
'E-4	CPU TOO HOT"	Control board too hot; unit overheating or louvers clogged	• Turn switch to OFF position, then back to ON; if display still shows "E-4", the PC board is getting too hot; clean louvers and check cooling fan; if cooling fan is not working, have it replaced; once panel cools down the controls should return to normal; if "E-4" persists, have the PC board replaced
"E-5	AIR TEMP TOO HOT"	• Faulty relay, PC board, or air probe	• Turn switch to OFF position, then back to ON; if display shows "E-5", the heating circuits and temperature probe should be checked; once the unit cools down, the controls should return to normal; if "E-5" persists, have the PC board replaced
"E-54A	CPU TEMP SENSOR OPEN"	• Faulty PC board	Turn switch to OFF position, then back to ON; if display shows "E-54A", the control should be re-initialized (see Programming Section); if the error code persists, have PC board replaced
"E-54B	CPU TEMP SENSOR SHORTED"	• Faulty PC board	Turn switch to OFF position, then back to ON; if display shows "E-54B", the control should be re-initialized (see Programming Section); if the error code persists, have PC board replaced
E-6A	AIR TEMP SENSOR FAILED OPEN"	• Faulty air probe	• Turn switch to OFF position, then back to ON; if the display shows "E-6", the temperature probe should be checked; once the temperature probe is repaired, or replaced, the controls should return to normal; if "E-6" persists, have the PC board replaced

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5-2. ERROR CODES AND WARNINGS (Continued)

	Display	Cause	Panel Board Correction
"E-6B	AIR TEMP SENSOR FAILED SHORTED"	Faulty air temperature probe	• Turn switch to OFF position, then back to ON; if the display shows "E-6", the temperature probe should be checked; once the temperature probe is repaired, or replaced, the controls should return to normal; if "E-6" persists, have PC board replaced
"E-12A	WATER HEATER SENSOR FAILED OPEN"	Faulty water heater probe	• Turn switch to OFF position, then back to ON; if the display shows "E-12A", the water heater should be checked and repaired or replaced (the water heater probe is built into the water heater); the controls should return to normal; if "E-12A" persists, have PC board replaced
"E-12B	WATER HEATER SENSOR FAILED CLOSED"	Faulty water heater probe	• Turn switch to OFF position, then back to ON; if the display shows "E-12B", the water heater should be checked and repaired or replaced (the water heater probe is built into the water heater); the controls should return to normal; if "E-12B" persists, have PC board replaced
"E-17	HUMIDITY SENSOR FAILED"	Faulty humidity sensor	• Turn switch to OFF position, then back to ON; if the display shows "E-17", the humidity sensor should be checked; once the humidity sensor is repaired, or replaced, the controls should return to normal; if "E-17" persists, have PC board replaced
"E-18	NO WATER, FLOAT SWITCH FAILED"	Float switch stuck or faulty; faulty relay (stuck on); water pan needs cleaned; loose or faulty water heater sensor; acorn nuts on water heater cover loose, or water heater insulation missing or damaged	• Turn switch to OFF position, then back to ON; if the display shows "E-18", check and clean float switch; clean water pan; have relay and water heater sensor checked and replace if necessary; tighten acorn nuts on water heater cover; make sure the insulation is under the water heater cover; if "E-18" persists, have PC board replaced

A humidity error only shuts down the humidity system. If a humidity error occurs, and you want to use the cabinet without humidity, turn the humidity off by following the directions for SP-4, Humidity Setpoint, in Special Programming Section of this manual. Once the setpoint is off, the alarm stops, but the error code shows in display. (Includes "E-12A", "E-12B", "E-17" and "E-18").

5-3



5-2. ERROR CODES AND WARNINGS (Continued)

Display	Cause	Panel Board Correction
'E-41 SYSTEM DATA LOST"	Memory Scrambled	• Turn switch to OFF position, then back to ON; if the display shows "E-41", the control should be re-initialized (see Programming Section); if "E-41" persists, have PC board replaced
'E-46 DATA SAVE FAILED''	Memory Scrambled	• Turn switch to OFF position, then back to ON; if the display shows "E-46", the control should be re-initialized (see Programming Section); if "E-46" persists, have PC board replaced
'PLEASE DE-LIME WATER PAN''	Water pan needs cleaned	Follow the weekly cleaning procedures; this warning will <u>not</u> shut down the heat or humidity; if "PLEASE DE-LIME WATER PAN" persists, have PC board replaced
"WATER PAN NOT FILLING, CHECK WATER SUPPLY"	Water supply shut-off; solenoid clogged or faulty	Check water shut-off valve; clean or replace solenoid; this warning won't shut down the heat or humidity

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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 moisure level at which the cabinet operates; this setting is

programmed at the factory but can be changed in the field

LED an electronic light on the control panel

minimum holding temperature the lowest temperature at which a food product can be safely held for

human consumption

module the removeable 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 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

G-1 1002



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

1002 G-2



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