



OPERATOR'S M A N U A L

MULTIPURPOSE HOLDING CABINET

MODEL

MPC-554

MPC-1L

MPC-22



HENNY PENNY
Engineered to Last

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SECTION 1. INTRODUCTION

1-1. HEATED HOLDING CABINET

The Henny Penny Multipurpose Holding Cabinet is a basic unit of food processing equipment designed to hold hot foods at proper temperature in commercial food 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

- Easily cleaned
- MPC-554 shipped with 10 small pans and 4 large pans
- MPC-1L shipped with 1 large pan
- MPC-22 shipped with 4 small pans
- 2-color LED allows for instant operating information
- Easy service access to electrical components
- Stainless steel construction

CAUTION

Read instructions before operating the appliance

1-3. PROPER CARE

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

1-5. SAFETY

The only way to ensure safe operation of The Henny Penny Multipurpose Holding Cabinet is to fully understand the proper installation, operation, and maintenance procedures. The instructions in this manual have been prepared to aid you in learning the proper operating procedures. Where information is of particular 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 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.

This appliance is not intended for use by persons (including children) with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety

SECTION 2. INSTALLATION

2-1. INTRODUCTION

This section provides the installation instructions for the Henny Penny Multipurpose 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

MPC-1L = 25 lbs, MPC-22 = 45 lbs

The Henny Penny Multipurpose Holding Cabinet has been tested, inspected, and expertly packed to ensure arrival at its destination in the best possible condition. The cabinet rests on cardboard pads that sit on a wooden skid. The unit is then 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 Multipurpose Holding Cabinet from the carton, you should:

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



Take care when moving the MPC-554 to prevent personal injury. The unit weighs 112 lbs. (50.8kg).

4. Peel off any protective covering from the exterior of the cabinet.
5. The unit is now ready for location and set up.

2-3. LOCATION

The unit should be placed on a supportive structure or shelf so the entire bottom of the unit is evenly supported, and also, where the pans can be removed without interruption and easy loading and unloading of product. For proper operation, the cabinet must be level.

Access to the controls are on the side of the unit. Do not block the controls where they are not visible or which prevents easy access by a service technician. These controls do not need to be accessed for normal operation.

2-4. ELECTRICAL CONNECTION

The data plate, located on the rear of the unit on the MPC1L & 22 and on the side of the MPC-554, 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. Electrical code may also require GFCI protection.



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

The units are supplied with a 9 foot (274.3 cm) power cord.

Refer to the table below for electrical ratings:

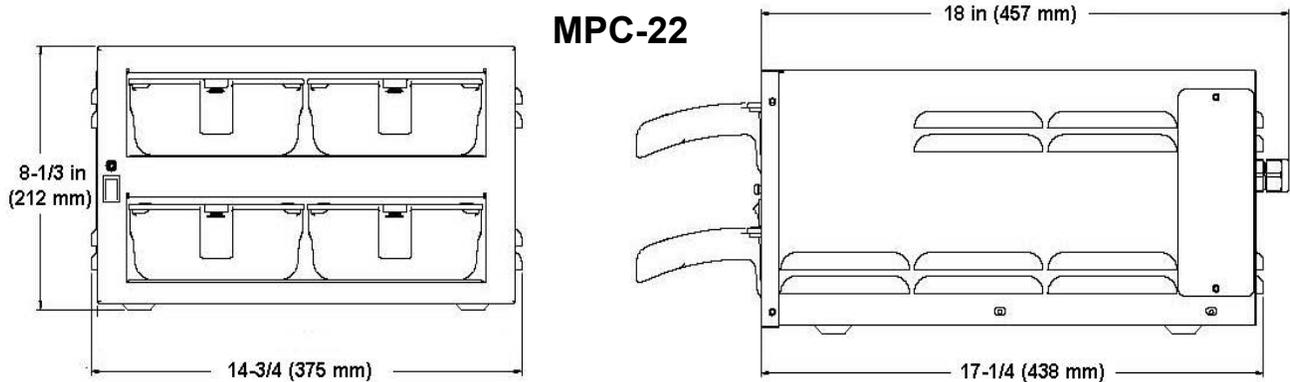
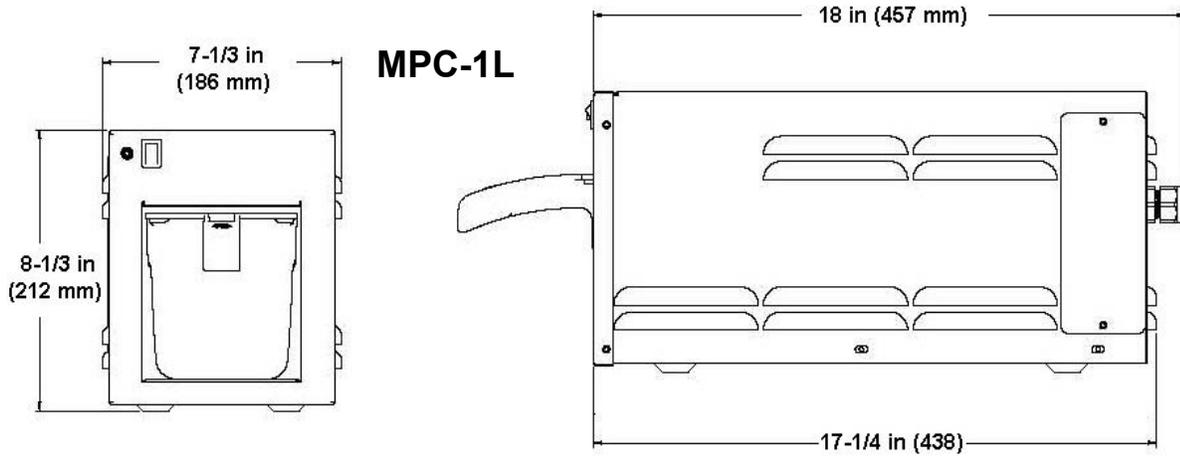
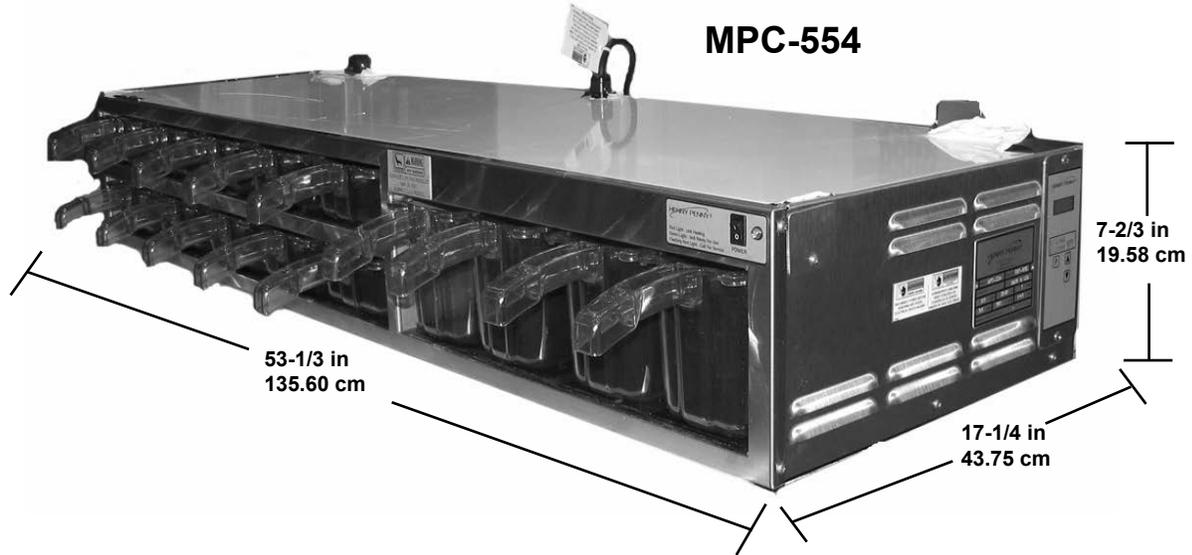
Product Number	Volts	Watts	Amps
MPC-554	120	1160	9.6
MPC-1L	120	110	.92
MPC-22	120	400	3.3
MPC-22 (CE)	230	400	1.74
MPC-1L (CE)	230	110	.47

(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



2-5. CABINET DIMENSIONS



SECTION 3. OPERATION

3-1. INTRODUCTION

This section provides operating procedures for the multipurpose holding cabinet. The Introduction, Installation and Operation Sections should be read, and all instructions should be followed before operating the cabinet.

3-2. START-UP

NOTICE

Before using the multipurpose holding cabinet, the unit should be thoroughly cleaned as described in the Cleaning Procedures Section of this manual.

1. Press the power switch to the ON position. The red (CE: yellow) LED illuminates (not flashing) and the unit should be heating. If the red (CE: yellow) LED does not come on, or is flashing, refer to Troubleshooting Section.
2. Allow the unit to heat for at least 30 minutes before placing product into unit. Once the LED turns green, the unit should be at proper holding temperature and now product can be loaded into unit.

3-3. OPERATION WITH PRODUCT

1. Place hot product into the pans and place the pans in the appropriate areas in the unit.

MPC-554 hold 10 small pans and 4 large pans.

MPC-1L holds 1 large pan.

MPC-22 holds 4 small pans.

NOTICE

Place hot product into unit and be sure to push the pans in as far as they will go to minimize heat loss.

2. Always use proper product rotation procedures to insure the highest quality product.

3-4. TROUBLESHOOTING

ERROR CODE ON SIDE DISPLAY	CAUSE	OPERATOR CORRECTIVE ACTION
“E-4”	Control board overheating	Turn switch to OFF position for 5 seconds, then turn switch back to ON; if display shows “E-4,” the control board is getting too hot; have service technician check for overheating
“E-6”	Faulty temperature probe	Turn switch to OFF position for 5 seconds, then turn switch back to ON; if “E-6” still shows, have service technician check temperature probe
“E-41”	Memory scrambled	Turn switch to OFF position for 5 seconds, then turn switch back to ON; if “E-41” still shows, have service technician check the controls initialization
“E-5”	Unit overheating; faulty relay or control board	Have service technician check for relay failure, control board failure, or probe connections reversed

3-5. CLEANING PROCEDURES

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



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

3. Remove all pans from the cabinet and take the pans to a sink and clean them thoroughly.
4. Clean inside cabinet with a soft cloth, soap, and water. DO NOT use excessive amounts of water.
6. Wipe the control panel with a damp cloth. Do not splash water around the controls.
7. Clean the exterior of the cabinet with a damp cloth.



Do not use steel wool, scrub pads, 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 (or any kind of pressure sprayer) to clean the unit, or component failure could result.

GLOSSARY

HENNY PENNY HOLDING CABINETS

control panel	the components that control the operating systems of the unit; the panel is located on the rear, right side of the cabinet
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
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
setpoint	a preset temperature
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



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