



**Henny Penny  
Hand Breader/Sifter  
Model HB-121**

**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.

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Distributors List - Domestic and International

## SECTION 1. INTRODUCTION

### 1-1. HAND BREADER/SIFTER HB-121

The Henny Penny Hand Breader/Sifter is a compact breading table with a high speed sifter which saves time, breading, and money by separating dough balls from the breading. The unit is available with various optional equipment making it adaptable to each store's individual needs.

### 1-2. PROPER CARE

As in any unit of food servicing equipment, the 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.

## NOTICE

Before using the HB-121, it should be thoroughly cleaned in accordance with the instructions contained in this manual.

### 1-3. FEATURES

- Powerful 1/4 hp totally enclosed motor gives fast, thorough sifting
- Stainless steel sifting basket under breading lug gently separates dough balls from flour as it sifts uniformly and automatically into the bottom lug
- Stainless steel unit is rugged and can be quickly disassembled for easy cleaning
- Compact design requires little floor space, yet the work flow pattern contributes to high production capability
- All moving parts are enclosed for greater safety
- U.L., C.S.A. approved
- Left to right flow of operation available

**1-4. DESCRIPTION**

The HB-121 is a stainless steel table and cabinet containing a stainless steel sifting basket. The unit comes with two breading lugs that holds the breading, tray rack, pan support, dip pot for dipping product before breading, holder for dip container, plastic dip tray to help prevent dripping onto floor, and a back splash to help keep area behind breader clean. It is equipped with dependable drive mechanism, adjustable casters, and an ON/OFF switch for customer convenience. Dimensions are 36-3/4" (93.35 cm) wide (top), 67-12" (171.45 cm) overall width from dip pot to fully extended tray rack, 16-3/4" (42.55 cm) deep (top), 26" (66.00 cm) overall depth from face of top to back of back splash, 35-1/2" (90.17 cm) high to top, and 46-1/2" (118.11 cm) to top of back splash. Shipping weight is 140 lbs. (63.5 kg.).

**1-5. ASSISTANCE**

Should you require outside assistance, just call your local independent distributor in your area, call Henny Penny Corp. at 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).

**1-6. SAFETY**

The only way to ensure safe operation of the Henny Penny Hand Breader/Sifter is to fully understand the proper installation, operation, and maintenance procedures. The instructions in this manual have been prepared to aid you in learning the proper procedures. Where information is of particular importance or is safety related, the words 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.

## SECTION 2. INSTALLATION AND OPERATION

### 2-1. INTRODUCTION

This section provides the installation and operation instructions for the Henny Penny Hand Breader/Sifter.

#### NOTICE

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



**Do not puncture the skin of the Hand Breader/Sifter with drills or screws as component damage or electrical shock could result.**

### 2-2. UNPACKING AND ASSEMBLY

The Henny Penny Hand Breader/Sifter is shipped in a corrugated 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 department.

To remove the HB-121 from the carton follow these instructions:

1. Carefully cut banding straps.
2. Remove carton from unit.
3. Remove unit from wooden skid.



***Take care when lifting unit to prevent personal injury. The unit weighs approximately 140 lbs. (63.5 kg).***

4. Remove all accessories from unit for assembly.  
The hand breader/sifter unit is completely assembled and tested at the factory. However, to make shipping easier, some parts are separated from the unit. These parts should be assembled and installed at this time as follows. Refer to exploded view in rear of this manual.
5. Assemble gussets (brackets) to back splash using four 10-24 wing nuts found in plastic bag taped to the breading table.

## **2-2. UNPACKING AND ASSEMBLY (Continued)**

6. Holding back splash horizontal with basket hanger hooks facing you, hook back splash lip into larger opening in top of breading table and rotate it back until gussets rest against back of unit.
7. Holding dip pot holder with ring up, insert ends into holes in side of unit top (switch end) and rotate down to horizontal position. Slide dip pot holder into unit top until vertical bend is against top.
8. Insert ends of tray rack into side of unit top opposite switch end and rotate to horizontal position, allowing swinging leg to rest on top of leg cross brace.
9. Pan support sets on tray rack.
10. One breading lug sets in the large opening in unit top and the other breading lug slides into a pair of channels under the bin.

(See exploded view in Technical Manual for identification of parts.)

## **2-3. ELECTRICAL REQUIREMENTS**

The hand breader/sifter is available from the factory as a 120 VAC, single phase, 60 hertz, 4.2 amp unit. The unit is also equipped with a nine foot grounded cord and plug. The unit requires a grounded 15 amp receptacle with a separate electrical line protected by a fuse or a circuit breaker of the proper rating.



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

Duty cycle approved for five minutes on, then five minutes off with a constant load of eighteen pounds.

## **2-4. BREADER LOCATION**

Your hand breader/sifter should be placed so that the product flow from breading to cooking is handled in the most efficient manner. For this reason, Henny Penny produces units designed for left to right operation, as well as right to left operation.

## 2-5. PRINCIPLE OF OPERATION AND CONTROLS

### **NOTICE**

For best performance, your HB-121 should be level. Leveling feet have been installed to compensate for uneven floors.

Your hand breader/sifter should be completely assembled before beginning operation. To prepare for operation, place breading in top lug and dip solution in the dip pot. The dip solution is the water, or water and spices, that the product is dipped in before breading the product. Dip product (chicken, ribs, etc.) in dip solution, letting excess solution drain back into the dip pot. Place product in breading and tumble until completely coated. Shake excess breading from product and place it on a pan equipped with a grid or place it in a basket. The product is now ready for the frying process. For sifting, the HB-121 is operated by an ON/OFF switch. Remove the plug from the bottom of top breading lug and push breading into the sifter basket. Start sifter by moving the switch lever to the ON position. When all breading has been sifted, (2 minutes or less) and only dough balls remain, move the switch lever to the OFF position. Remove the top breading lug. Remove the sifter basket and dump the dough balls. Replace the sifter basket and remove the lug with the sifted breading from underneath bin and place it on top of the table. Put empty lug under the sifter bin.

### **NOTICE**

Be sure the lug plug is in place or the breading will fall through the lug to the sifter basket.

## 2-6. CLEANING PROCEDURES

The hand breader/sifter was designed to completely disassemble for easy cleaning. For cleaning, proceed as follows:

1. Disconnect the electrical supply to the unit.
2. Remove breading lugs, back splash, dip pot, dip pot holder, dip basket, pan support, tray rack, sifter basket, basket bottom (removable from side walls), spring clip, basket holder, and unit top. These items can all be taken to a sink for a thorough cleaning. (See exploded view in Technical Manual for identification of parts.)
3. After brushing away all excess breading material from the sifter bin, the entire interior of the bin can be thoroughly cleaned with soap, water, and a soft sponge.

### **CAUTION**

*Avoid excess water around motor compartment.*

4. Clean the exterior of the unit in the same manner.