



OPERATOR'S M A N U A L

ISLAND WARMER

MODEL

HMI-103

HMI-105



HENNY PENNY
Engineered to Last

REGISTER WARRANTY ONLINE AT WWW.HENNYPENNY.COM

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Distributor Lists - Domestic and International

SECTION 1. INTRODUCTION

1-1. ISLAND WARMERS

The Henny Penny Island Warmers are a basic unit of food processing equipment used to display the food product and maintain the temperature of hot foods in a commercial food service operation. Henny Penny's even heat process creates the ideal environment to maintain the taste and quality of freshly-cooked foods.



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

- Radiant heat over each well
- Air heating elements under pans
- Incandescent lighting for attractive food presentation
- Self-service access to both sides

1-3. PROPER CARE

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

1-4. ASSISTANCE

Should you require outside assistance, just call your local independent Henny Penny 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.

1-5. SAFETY

The only way to ensure safe operation of the Henny Penny Island Warmer 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

2-1. INTRODUCTION

This section provides the installation instructions for the Henny Penny Island Warmer.

NOTICE

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



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

2-2. UNPACKING

The Henny Penny Island Warmer is tested, inspected and expertly packed to insure arrival at its destination in the best possible condition. The unit has been bolted to a wooden skid. All items have been packed and taped inside of the unit. The warmer is then packed inside a triple wall corrugated carton with sufficient padding to withstand normal shipping treatment. Any shipping damages should be noted in presence of delivery agent and signed prior to his or her departure.

To remove the unit from the carton, you should:

1. Carefully cut banding straps.
2. Open flaps of carton and remove packing.
3. Lift carton from unit.
4. Remove four bolts mounting the warmer to the skid.
5. If installing the unit to a base, use the bolts provided to mount the unit to the base.
6. Unpack doors and pan supports and install.
7. The unit is now ready for location and set-up.

2-3. ELECTRICAL CONNECTION

The island warmer is available from the factory wired for 120/208-240 volts (domestic), or 230 volt and 400 volt (international), single or three phase, 3 or 4 wire plus ground (includes neutral). The proper power service cable is provided with domestic units, but not on international units.



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.

A separate disconnect switch with proper capacity fuses or breakers must be installed at a convenient location between the unit and the power source.

2-4. ELECTRICAL DATA TABLE

<u>Model</u>	<u>Volts</u>	<u>Phase</u>	<u>Watts</u>	<u>Amps</u>	<u>Wires</u>
HMI-103	120/208	1	2400	11.0	3+G
HMI-103	120/208	3	2400	8.0	4+G
HMI-103	120/240	1	2600	11.0	3+G
HMI-103	120/240	3	2600	7.5	4+G
HMI-105	120/208	1	3900	18.0	3+G
HMI-105	120/208	3	3900	13.0	4+G
HMI-105	120/240	1	4200	17.5	3+G
HMI-105	120/240	3	4200	12.0	4+G
HMI-103	230	1	2600	11.3	4+G
HMI-105	400	3	4200	7.8	4+G

SECTION 3. OPERATION

3-1. INTRODUCTION

This section provides the daily operating procedures for your island warmer. Read the Introduction section and this section before operating the cabinet. Also, refer to the Installation section to be sure the cabinet has been properly installed.

3-2. START-UP

NOTICE

Before using, the Henny Penny Island Warmer should be thoroughly cleaned as indicated in the Shut Down and Clean Up Section of this manual.

Normal Operation

1. Turn power switch to ON position.
2. Insert pans into pan supports.
3. Turn the air and radiant heat infinite regulators to the desired settings.
4. Allow approximately 30 minutes preheat time.

3-3. OPERATING WITH PRODUCT

1. Turn power switch to ON position.
2. When using prepackaged foods, place containers directly under upper heating elements for maximum holding time. Upper heat may need to be increase slightly.
3. Foods that do not hold heat as well as others, include items like chicken and noodle, salisbury steak, escalloped apples, and small sized fried food (fried mushrooms, french fries, and some types of cheese sticks).
4. Foods that hold heat better than others include lasagna, fruit cobblers, and some types of macaroni and cheese.

NOTICE

Holding properties of a given food vary according to quality and recipe brand, but it is recommended that no food products be held for over 2 hours.

3-4. SHUT DOWN AND CLEAN UP

1. Remove all power from unit by unplugging the cord or turning off the wall circuit breaker.



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

2. Remove well cover, and clean with soap and water at sink.
3. Clean all surfaces with a soft cloth, soap, and water.



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

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

4. Clean around electrical controls and components with a damp cloth.
5. Clean glass with a non-streaking liquid glass cleaner and a soft cloth.

3-5. OPERATING CONTROLS

FIG. NO.	ITEM NO.	DESCRIPTION	FUNCTION
3-1	1	Contactors	The relay that directs power to the heaters
3-1	2	Air Heaters	Located in the base of the unit, and regulated by an infinite switch
3-2	3	High Limit Thermostat	A safety device in case of overheating, mounted to the base, behind the control panels and access panels
3-3	4	Radiant Heaters	Short tubular heaters mounted in reflectors in ceiling panel
3-3	5	Light Bulbs	A 60 watt rated bulb that is Teflon coated
3-3	6	Lamp Socket	A high temperature ceramic socket for holding the light bulb
3-4	7	Power Switch	Used to turn on the light bulbs
3-4	8	Radiant Heat and Air Heat Infinite Regulator	A time proportioning controller; the higher the number setting means the radiant heat will be on a greater percentage of time
3-4	9	Fuse Holder	A protective device for the lighting and heating circuit; the fuse is a 15 amp rating and must be replaced by a fuse of the same size and rating
3-5	10	Cooling Fan	Maintains cooler metal surface temperatures
3-6	11	Manual Reset High Limits	Shuts off the heat if a cooling fan fails; the access panel must be removed and the high limit manually reset

3-5. OPERATING CONTROLS
(Continued)

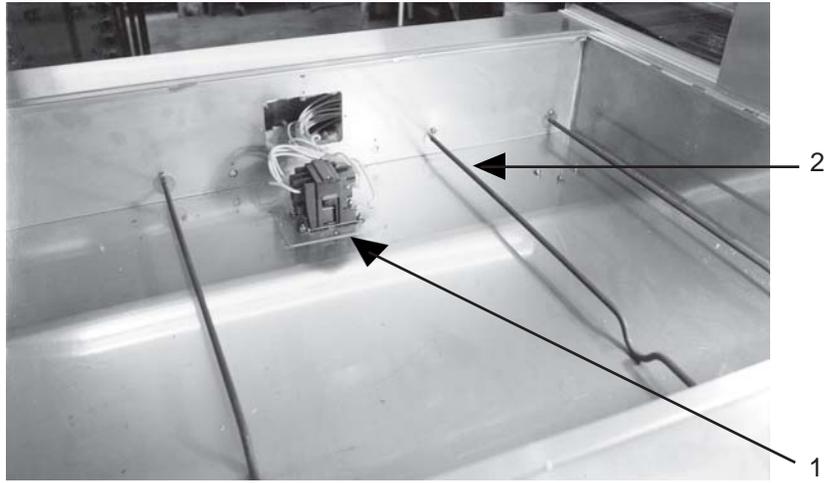


Figure 3-1

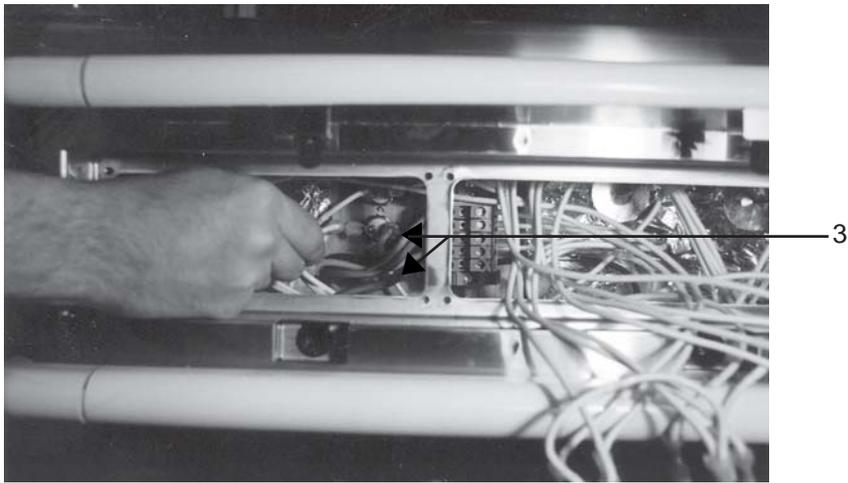


Figure 3-2

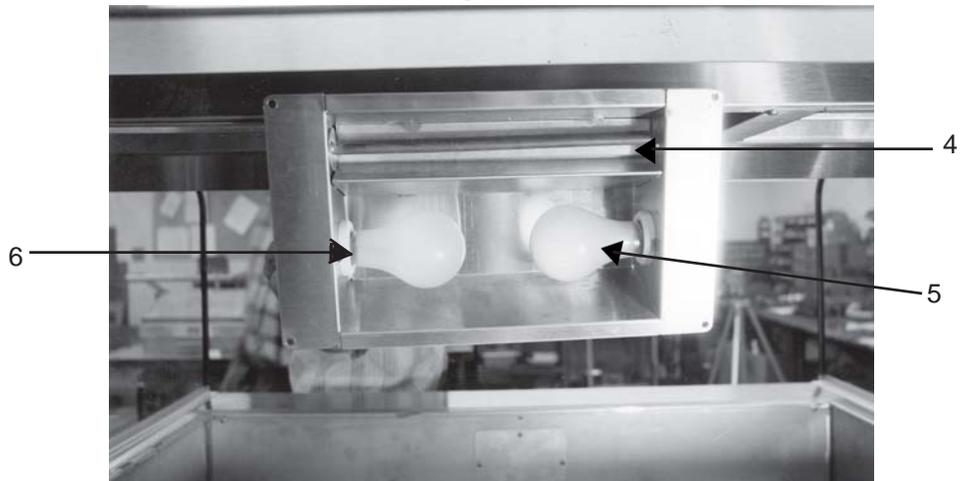


Figure 3-3

3-5. OPERATING CONTROLS
(Continued)

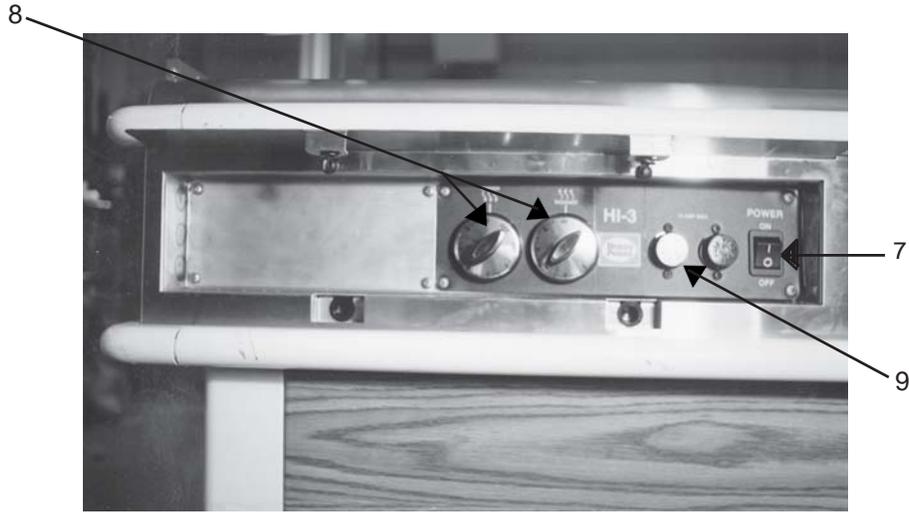


Figure 3-4



Figure 3-5

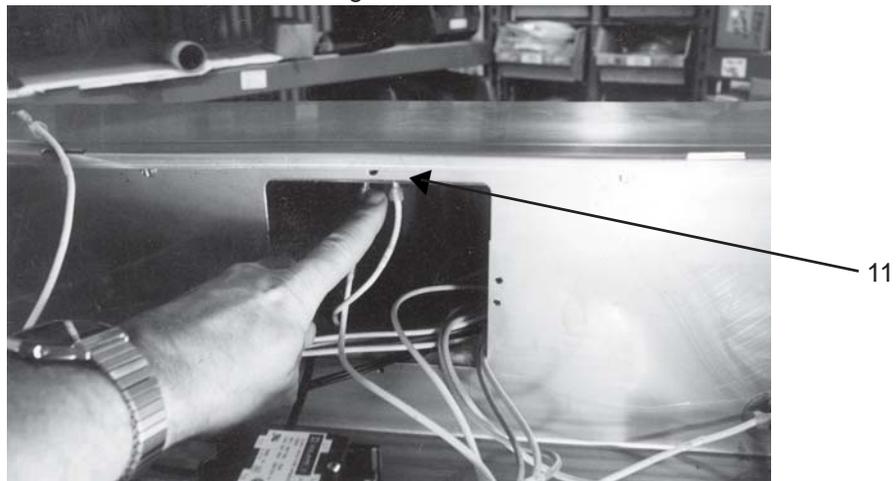


Figure 3-6

SECTION 4. TROUBLESHOOTING

4-1. TROUBLESHOOTING GUIDE

PROBLEM	CAUSE	CORRECTION
Product not holding temperature	<ul style="list-style-type: none"> • Product held too long • Radiant heat too low • Air heat too low 	<ul style="list-style-type: none"> • Only hold product for recommended times • Turn to a higher setting • Turn to a higher setting
Lights will not turn on	<ul style="list-style-type: none"> • Defective fuse 	<ul style="list-style-type: none"> • Check fuse and replace if necessary
Not all lights turn on	<ul style="list-style-type: none"> • Faulty light bulb 	<ul style="list-style-type: none"> • Replace with recommended bulb

NOTICE

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.

GLOSSARY

HENNY PENNY HOLDING CABINETS

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

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



**Henny Penny Corporation
P.O. Box 60
Eaton, OH 45320**

**1-937-456-8400
1-937-456-8402 Fax**

**Toll free in USA
1-800-417-8417
1-800-417-8434 Fax**

www.hennypenny.com

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