



**Henny Penny**  
**Multipurpose Holding Cabinet**

**Model CF-941**

**OPERATOR'S MANUAL**

**REGISTER WARRANTY ONLINE AT [WWW.HENNYPENNY.COM](http://WWW.HENNYPENNY.COM)**



## **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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Distributor Lists - Domestic and International



## **SECTION 1. INTRODUCTION**

### **1-1. MULTIPURPOSE HOLDING CABINET**

The Henny Penny Multipurpose Holding Cabinet is a basic unit of food equipment designed to hold hot foods at proper temperature in commercial food operations. This cabinet will keep hot foods humid while maintaining temperature.

### **1-2. FEATURES**

- Electronic heat and time control for each drawer
- Drawer accepts 4" steam table pans (1 full or, 2-1/2 size, or 3-1/3 size)
- Easy access to all components for servicing
- High temperature gasket used for drawer seals
- Positive drawer closure to ensure good seal of compartment
- Easy to clean front drip edge for collection of excess moisture around drawers
- Solid stainless steel construction

### **1-3. 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.

### **1-4. ASSISTANCE**

Should you require outside assistance, just call your local Henny Penny distributor in your area, call Henny Penny Corp. at 1-800-417-8405 toll free or 1-937-456-8405, or visit Henny Penny online at [www.hennypenny.com](http://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 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 Multipurpose Holding Cabinet.

#### **NOTICE**

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



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

### **2-2. UNPACKING**

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 carton off the unit.
3. Lift the unit from the cardboard pads.



*Care should be taken when lifting unit to prevent personal injury. The unit weighs approximately 67 lbs. (30 kg).*

4. Open drawers and remove the packing or literature that is inside.

**2-2. UNPACKING (Continued)**

5. Pull off any protective covering from the exterior of the cabinet.
6. Your multipurpose holding cabinet is now ready for location and setup.

**2-3. ELECTRICAL REQUIREMENTS**

The multipurpose holding cabinet is available from the factory as a 120 VAC unit. The unit is single phase and requires a grounded receptacle with a separate electrical line protected by a fuse or circuit breaker of the proper rating.

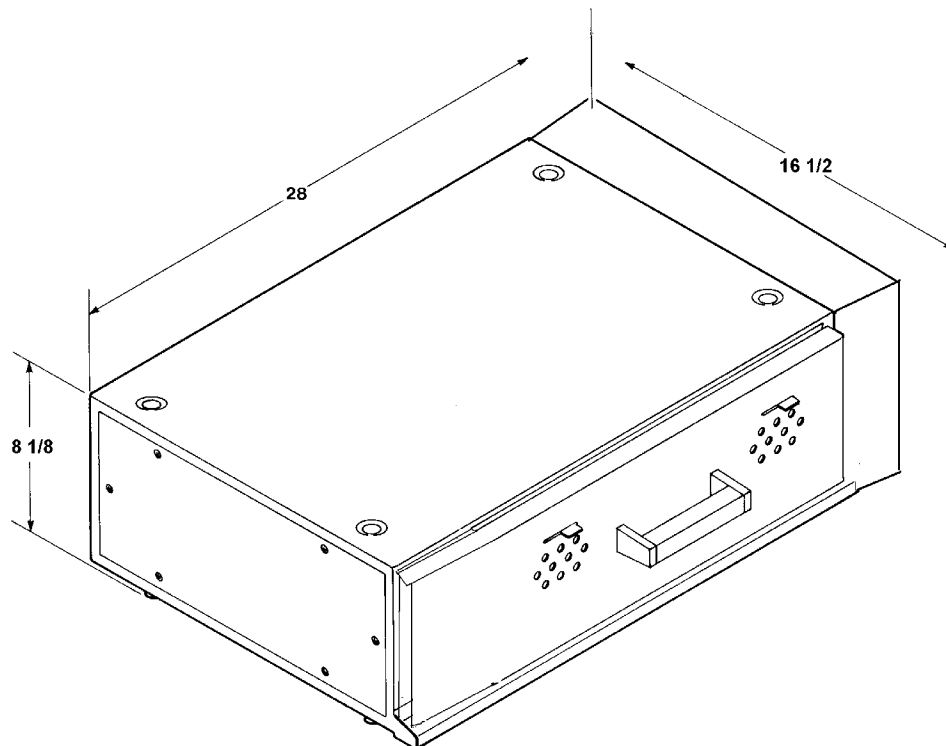


To avoid electrical shock, the cabinet must be adequately and safely grounded (earthed) according to local electrical codes.

**DATA TABLE:**

Model Number	Volts	Phase	Watts	Amps
CF-941	120	1	475	3

**2-4. CABINET DIMENSIONS**



## SECTION 3. OPERATION

### 3-1. INTRODUCTION

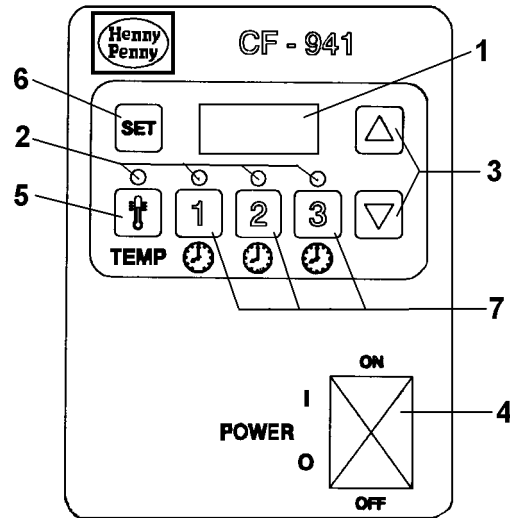
This section provides operating procedures for the multipurpose holding cabinets. Read the Introduction, Installation and Operation Sections and all instructions should be followed before operating the cabinet.

This section contains an explanation of all controls, components, and information on operating procedures and daily maintenance.

### 3-2. OPERATING CONTROLS AND COMPONENTS

Figure 3-1 identifies and describes the functions of all the operating controls and components of the cabinet.

Item No.	Description	Function
1	Digital Display	An LED display which shows the time of day and drawer temperature
2	LEDs	When illuminated, indicates which drawer is heating
3	Up and Down Buttons	Used when programming the controls, changing the display, and accessing the Special Program Mode
4	POWER Switch	A rocker switch that controls the power to the unit
5	TEMP Button	Used to view the drawer temperature and to set the setpoint temperature for the drawer
6	SET Button	Used in the Program Mode
7	Timer Buttons	Used to start a timing cycle for a particular pan or to view the time remaining in the cycle; they are also used when programming the times



**Figure 3-1**

### **3-3. START-UP**

## **NOTICE**

Before using the cabinet, it should be thoroughly cleaned as described in the cleaning procedures section of this manual. To put the cabinet into operation, move each POWER switch to the ON position and adjust each control to the appropriate temperature. The power light should illuminate indicating that the unit is operating. The operating temperature of this unit should be achieved in approximately 30 minutes.

### **3-4. OPERATING WITH PRODUCT**

1. Place the hot product inside the drawer.
2. Serve the product first that has been in the cabinet the longest.
3. Open the drawers only as necessary to load and serve the product.

### 3-5. CLEANING

1. Move the POWER switch to the OFF position.
2. Disconnect the electrical supply to the unit.



*To avoid burns, allow the unit to cool before cleaning by opening all the drawers fully for approximately 20 minutes.*

3. Remove drawers by pulling straight out and tilting up.
4. Clean drawers with a cloth and soapy water.
5. Remove drip tray from the bottom of the drawer and clean it.
6. Clean the interior of the cabinet thoroughly with a cloth and soapy water.

### **CAUTION**

*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 material and shorten the life of the unit.*

*Do not spray the unit with water, such as, with a garden hose. Failure to follow this caution could cause component failure.*

7. Wipe down the exterior of the cabinet with a damp cloth. Avoid getting water in the area of the control panel.
8. Replace the drip tray and drawer.
9. If the unit is to be left off, leave the drawer open two or three inches.

### **3-6. OPERATION AND PROGRAMMING**

#### **Unit Operation**

#### **NOTICE**

Before operating the holding cabinet, read and understand this complete operation manual (supplied with each unit). The following steps are meant to be guidelines, not complete operating instructions.

1. Turn POWER switch to the ON position.
2. The display will show the setpoint temperature.

#### **NOTICE**

Press the TEMP button at any time to view actual temperature. The LED will light when the actual temperature is on the display.

3. When temperature LED illuminates, the unit setpoint temperature has been reached and product can be loaded into the pans. Load product into a pan inside the drawer and press appropriate timer button, either 1, 2, or 3.
4. At the end of the timing cycle, the display will flash “0:00” and the timer LED will flash.

#### **NOTICE**

If more than one timer is running at the same time, the timer with the least amount of time will be the one displayed and the LED will be flashing, indicating which timer is being displayed. Pressing and releasing the SET button will toggle through the different running times.

#### **Temperature Setpoint Programming**

Press and hold the TEMP button for 5 seconds, and the setpoint temperature will start flashing and the LED will turn off. Continue to hold in on the TEMP button, then use the UP and DOWN buttons to set the desired setpoint temperature. Releasing the TEMP button enters the setpoint into the controls. If “Loc” shows in the display when the UP or DOWN button is pressed, the controls must be unlocked before temperature can be changed. (See Special Program Mode).

**3-6. OPERATION AND PROGRAMMING**  
**(Continued)**

**Timer Settings**

To change a timer setpoint, press and hold the desired timer button, then use the UP and DOWN buttons to change the time. Releasing the timer button enters the time into the controls. If “Loc” shows in the display when the UP or DOWN button is pressed, the controls must be unlocked before temperature can be changed. (See Special Program Mode).

**NOTICE**

When programming the setpoint temperature or timers, pressing and holding the UP or DOWN buttons will speed up the displayed digits.

**Special Program Mode**

1. Turn the POWER switch off. Then press and hold both the UP and DOWN buttons and turn the POWER switch back on. Hold in on the UP and DOWN buttons until SP shows on the display, then release the UP and DOWN buttons. Display will now show “°F” or “°C”.
2. Press the UP or DOWN buttons to toggle from “°C (Celsius), to “°F” (Fahrenheit).
3. Press and release the SET button. The display will show “P=U” or “P=L”, which means program unlock(U) or lock(L). The UP and DOWN buttons toggle from U to L. The display must show “P=U” before the temperature or times can be changed.
4. Press and release the SET button 2 times and the display will show “H=n” or “H=y”, which means Hours=no(n) or Hours=yes(y). “H=n” means the timers will time in minutes and seconds, and “H=y” the timers will time in hours and minutes.
5. Press and release the SET button 3 times and the display will show “CAL”. To calibrate the temperature, press and hold the TEMP button, and use the UP and DOWN buttons to match the display to the actual temperature.

**3-6. OPERATION AND PROGRAMMING**  
**(Continued)**

6. Press and release the SET button 4 times and “In-” shows in the display. In- means initialization. Press and hold the UP or DOWN button at this time and allow the display to count down from 3. The buzzer will sound and the controls will be set at factory settings.
7. Press and release the SET button 5 times and “OP” will show in the display. OP means output test. Press and release the drawer button to turn the relay and heater off and on.

**NOTICE**

Press and hold the SET button to exit the Special Program Mode at any time. Also, the controls will automatically exit the Special Program Mode, if no buttons are pressed for 1 minute.

**3-7. ERROR CODES**

DISPLAY	CAUSE	PANEL BOARD CORRECTION
“E-4”	Control board overheating	Turn switch to OFF position, then turn switch back to ON; if display shows “E-4,” the control board is getting too hot; make sure unit is not overheating
“E-6”	Wrong number of drawers programmed, or faulty temperature probe	Check to see if unit is set to the correct number of drawers, ex: MP-942=2 drawers (see programming instructions); have temperature probe checked for faulty probe
“E-41”	Memory scrambled	Press and release the UP and DOWN buttons to initialize the program; if “E-41” persists replace the control board
“Hi”	Unit overheating; faulty relay or control board	Have relay or control board replaced



## **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



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