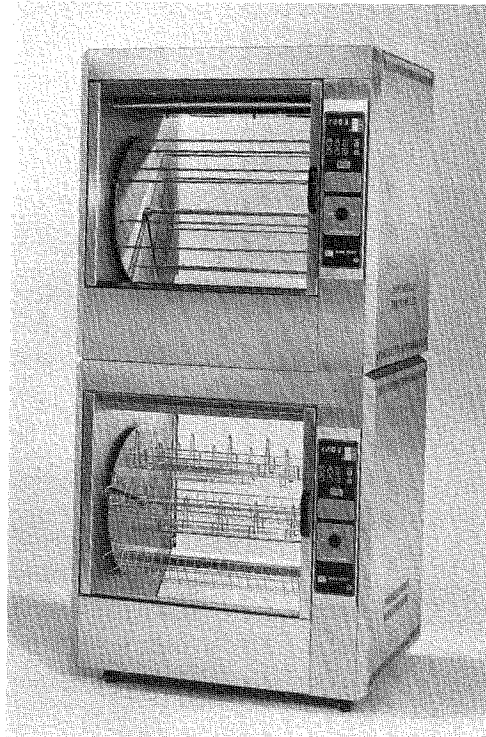


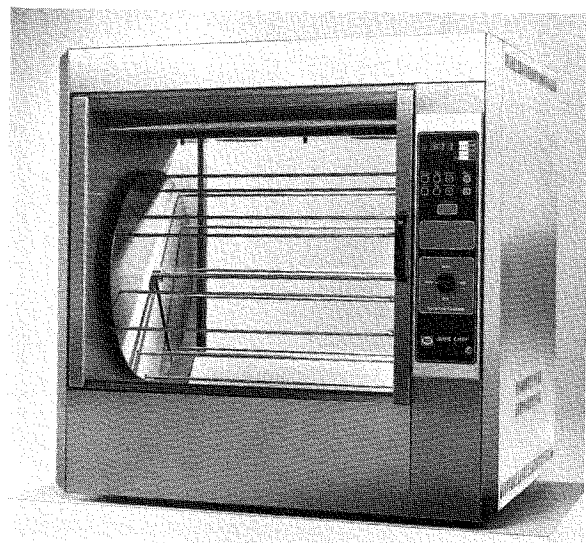
Henny Penny “Sure Chef” RT-Series Rotisseries



RT-114



RT-105



RT-107

**LIMITED WARRANTY
FOR HENNY PENNY APPLIANCES**

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 lamps and fuses, which proves to be defective in material or workmanship within one year from date of original installation, will be repaired or replaced without charge F.O.B. factory, Eaton, Ohio, or F.O.B. authorized distributor. To validate this warranty, the registration card for the appliance must be mailed to Henny Penny within 10 days after installation.

Replacement Parts Any appliance replacement part, except lamps and fuses, which proves to be defective in material or workmanship within 90 days from date of installation will be repaired or replaced without charge F.O.B. factory, Eaton, Ohio, or F.O.B. authorized distributor.

This warranty 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.

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 carrier 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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Section 1 — INTRODUCTION

1-1. Henny Penny Rotisserie

The Henny Penny Sure Chef Rotisserie combines rotating hot air with counter-rotating disks so that food browns more evenly and cooks faster. It can also be used as a display unit for displaying of product while in the cooking or holding mode.

1-2. Model Variations

This manual covers the following variations of the Henny Penny Rotisserie.

• Product Number 02601	Model RT-105	3 spit
• Product Number 02603	Model RT-105	4 spit
• Product Number 02605	Model RT-105	5 spit
• Product Number 02607	Model RT-107	7 spit
• Product Number 02609	Model RT-114	14 spit

1-3. Features

- Distinctive compact design
- Preselected automatic or manual controls
- Integrated Solid State Controls
- Combination hot air convection and infrared cooking
- Counter-rotation disk movement
- LED readout control panel
- Tempered glass doors
- Removable drip pan
- Removable rotor disks
- Stainless steel construction

1-4. Proper Care

For your convenience, proper care and maintenance are contained in this manual and consist of the following sections.

- Table of Contents
- Introduction
- Installation
- Operation
- Programming
- Cooking Procedures
- Maintenance
- Wiring Diagrams
- Parts List
- Distributor List

With regular maintenance you will experience very few repairs. When such repairs become necessary, they may be accomplished by following the repair steps contained in this manual.

1-5. Assistance

Should you require assistance, just call your local independent Henny Penny distributor (refer to the distributor list in rear of this manual).

In addition, feel free to contact our corporate headquarters in Eaton, Ohio by dialing our toll free number 1-800-543-6243. In Ohio, dial 1-800-762-2964.

1-6. Safety

To ensure safe operation of the Henny Penny Rotisserie, the proper procedures for installation, operation, and maintenance should be followed and properly understood. Where information is of particular importance or is safety related, the words NOTE, CAUTION, or WARNING are used. Their usage is as follows:

NOTE

The word NOTE is used to highlight especially important information.

CAUTION

The word CAUTION is used to alert you to a procedure that, if not performed properly, may damage the unit.

WARNING

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

Section 2 — INSTALLATION

2-1. Introduction

This section provides the installation instructions for the Henny Penny Rotisserie.

NOTE

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

WARNING

Do not puncture the Rotisserie with any objects such as drills or screws as component damage or electrical shock could result.

2-2. Unpacking

The Henny Penny Rotisserie has been tested, inspected, and expertly packed to insure arrival at its destination in the best possible condition. The unit is packed inside a heavy cardboard carton with sufficient padding to withstand normal shipping treatment.

NOTE

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 Rotisserie from the carton you should:

Step 4

1. Carefully cut banding straps.
2. Remove packing from around the unit.
3. Lift carton from unit.
4. Remove grease tray from unit.
5. Remove 4 screws and 4 clamps securing unit to skid.
6. Remove unit from skid.
7. Your Rotisserie is now ready for location and setup.

Step 5

2-3. Location

The proper location of the unit is very important for operation and convenience. Choose a location which will provide easy loading and unloading without interfering with the final assembly of food orders.

NOTE

The RT-105 must be 4 inches from any side wall and 9 inches from any rear wall. The RT-107 and 114 must be 6 inches from any side wall and 10 inches from the rear wall. After the Henny Penny Rotisserie has been placed on a table, run a bead of silicone rubber (silicone or equivalent sealant must be a NSF listed material) around the perimeter of the unit sealing it to the table top. You are now ready to make the electrical connection.

2-4. Leveling of Unit

For proper operation, the Rotisserie should be level from side to side and front to back. This will ensure proper door operation.

2-5. Ventilation

The Rotisserie should be located with provision for venting into an adequate exhaust hood or ventilation system for the removal of cooking odors.

NOTE

Ventilation must conform to local, state, and national codes. Consult your local fire department or other authorities.

2-6. Electrical Requirements

The Henny Penny Rotisserie is available from the factory wired for 208 or 240 volt, single or three phase, 50/60 hertz service.

WARNING

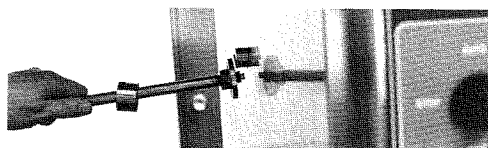
The cabinet must be adequately and safely grounded according to local electrical codes to prevent the possibility of electrical shock.

2-6. Electrical Requirements (Cont'd.)

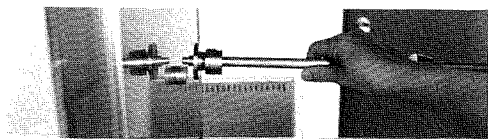
Model #	Voltage	Phase	Amps	Watts	Wire
RT-105	208 VAC	1 PH	25.2	5250	2 + G
		3 PH	15.0	5250	3 + G
	240 VAC	1 PH	21.9	5250	2 + G
		3 PH	13.0	5250	3 + G
RT-107	208 VAC	1 PH	48.1	10,000	2 + G
		3 PH	28.3	10,000	3 + G
	240 VAC	1 PH	41.7	10,000	2 + G
		3 PH	25.3	10,000	3 + G
RT-114*	208 VAC	1 PH	96.2	20,000	2 + G
		3 PH	56.6	20,000	3 + G
	240 VAC	1 PH	83.3	20,000	2 + G
		3 PH	50.6	20,000	3 + G

*Stacked unit with separate power cord for each unit (specs are total for both units).

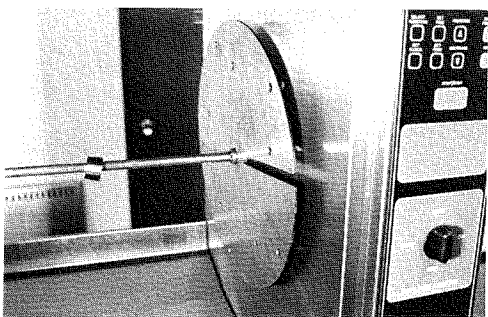
2-7. Installation of Rotor Disk and Rotor Spindle



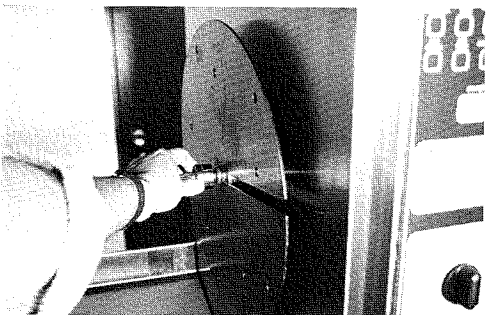
Step 1



Step 3



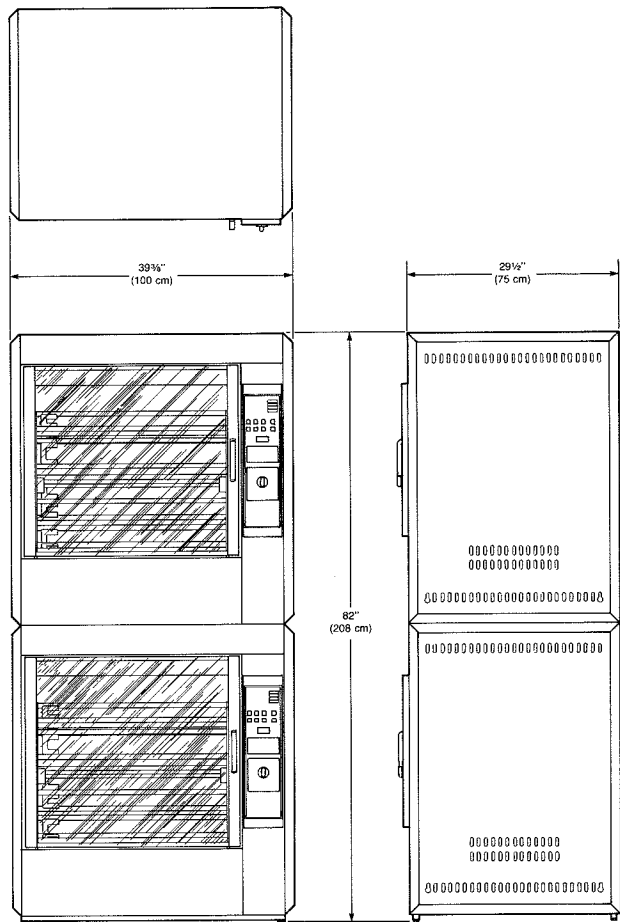
Step 4



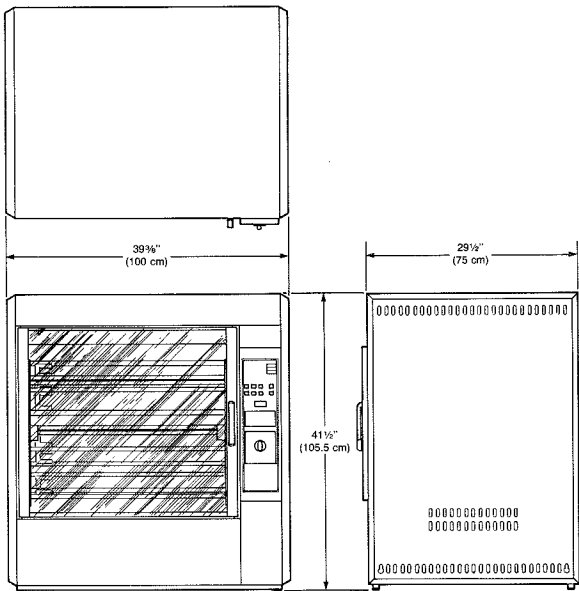
Step 5

1. Align square end of rotor spindle to the square groove of the rotor support.
2. When aligned, push rotor spindle into hole of rotor support.
3. Rest the other end of spindle onto the brass coupling (facing the operator side of unit, the brass coupling will be on the left).
4. Slide opening of disk over spindle and align flat side of hole in disk with the flat side of spindle. Slide onto spindle.
5. Tighten retaining nut.
6. Disks and spindle may be taken out as an assembly or separately.

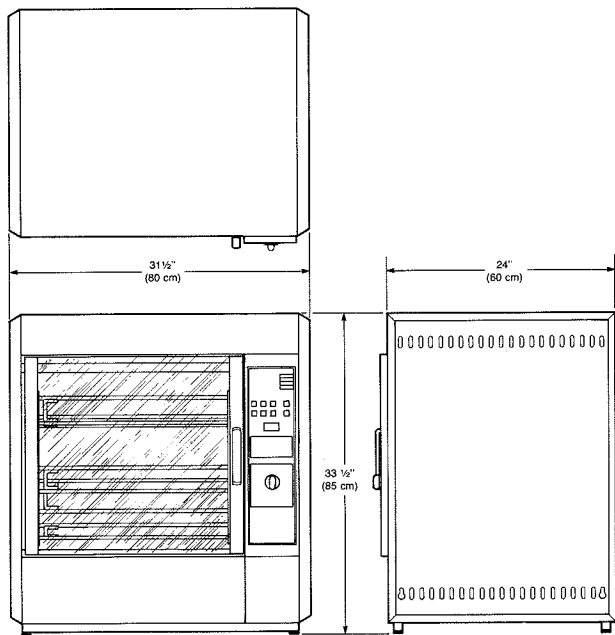
2-8. Cabinet Dimensions



RT-114



RT-107



RT-105

Figure Number 3-1

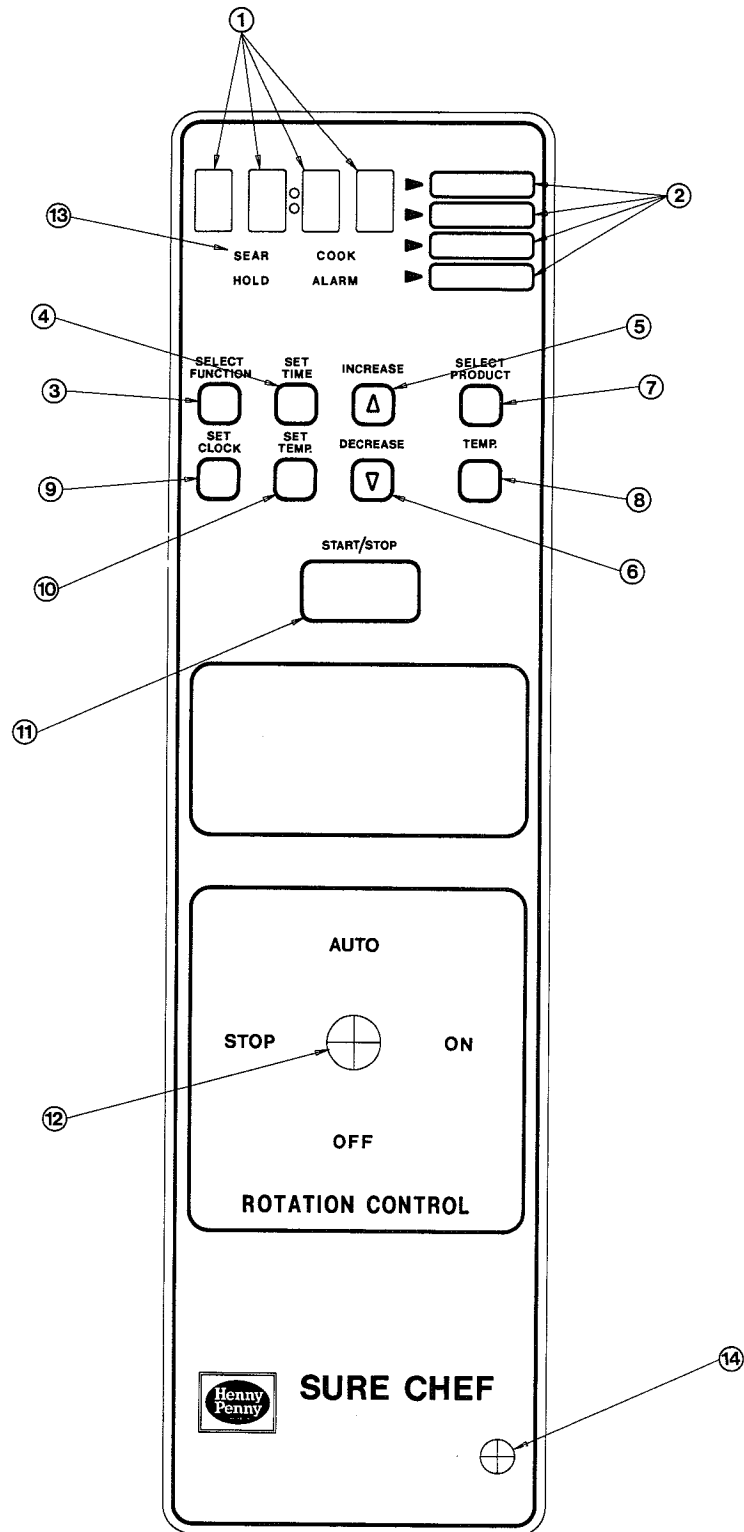


Figure Number 3-1

Item	Description	Function
1	Digital Display	The digital display is a LED type display which shows the temperature of the cabinet and the timer countdown of the cook cycle.
2	Menu Board	The menu board displays the programmed products of the control.
3	Select Function Switch	This switch changes the function of the control such as SEAR, COOK, or HOLD.
4	Set Time Switch	The set time switch allows you to program the time of SEAR, COOK, or HOLD cycle.
5	Increase Change Switch	This switch allows you to increase the time or temperature of a cook cycle.
6	Decrease Change Switch	This switch allows you to decrease the time or temperature of a cook cycle.
7	Select Product	This allows you to select a preprogrammed cook cycle or manual cook cycle.
8	Temperature Switch	By depressing the TEMP switch the unit will display the cabinet temperature.
9	Set Clock Switch	This allows you to set the time of day clock.
10	Set Temp Switch	The set temp switch allows you to program the temperature setpoint of a SEAR, COOK, or HOLD cycle.
11	Start/Stop Switch	This switch will start or stop a SEAR, COOK, or HOLD cycle.
12	Rotation Control Knob	This four position rotary switch controls the action of the rotor, the convection heat, and the rear quartz heater.
13	Function Display	The function display will show you which function the unit is in such as SEAR, COOK, or HOLD. The unit must be in a programmed cycle.
14	Motor Reset Switch	Resetable protector designed to safeguard the motor from electrical overloads.

Section 3 — OPERATION

3-1. Introduction

The Henny Penny Sure Chef control is basically two parts: the computer control and the power/rotor switch. The computer control regulates the cabinet temperature and provides timing and program functions of the rotisserie. The four position rotary switch controls the rotor, convection, heat, and the quartz heaters.

3-2. Setting the Clock

The clock is set by pressing and releasing the SET CLOCK, then pressing the change switches to increase or decrease the displayed time. The control maintains the time as a 12 or 24 hour clock. The flashing "12:00" on power up signifies 12 o'clock noon.

3-3. Manual Mode Operation

In manual mode, the front quartz heater is always "on" and the convection heat and rear quartz heater cycle "off" and "on" to regulate the cabinet temperature.

NOTE

Switches must be depressed within 5 seconds of each other or the control will revert to its previous status.

1. Move the rotation control knob to AUTO. Depress the SELECT PRODUCT switch until the MANUAL light on the menu board is illuminated.

NOTE

Only COOK is programmable in the manual mode.

2. Depress SET TIME to check the cook cycle time (hours: minutes). Depress SET TEMP to check the cook cycle temperature. If a time or temperature needs to be changed, depress INCREASE or DECREASE. Time can be set up to 18 hours and the temperature can be set from 170 °F to 425 °F.

3-3. Manual Mode Operation (Cont'd)

3. After loading product, depress START/STOP switch. Rotor will start turning and the time remaining in the cook cycle will be displayed. The COOK light will also flash off and on, indicating a cook cycle is in progress.
4. The cooking timer will count down until 00:00 is indicated and an end of cycle alarm will sound.
5. Depress the START/STOP switch. The rotor and alarm will stop and the control will regulate to the setpoint temperature.

NOTE

The cabinet temperature can be displayed throughout the cook cycle by depressing the TEMP switch.

3-4. Program Mode Operation

The control has three product cook cycles which may be programmed for specific products. Each cycle may consist of up to three functions, labeled SEAR, COOK, and HOLD. Alarm may be programmed during the SEAR and COOK functions.

1. Depress the SELECT PRODUCT switch and select the desired product cook cycle.
2. Depress the START/STOP switch. Rotor will start turning and the timer countdown will begin.

NOTE

The time that is displayed is the sum of the SEAR and COOK times. Also, the time cannot be adjusted during a cook cycle in programmed mode. The cabinet temperature can be displayed throughout the cook cycle by depressing the TEMP switch.

3. At the end of the cook cycle an alarm will sound indicating the cook cycle is over.

NOTE

If a hold time is not programmed the cycle is ended and alarm turned off by depressing the START/STOP switch. If a hold time is programmed, the unit will sound an alarm and automatically go into the HOLD cycle after the COOK cycle. Hold time remaining will be displayed.

3-5. Power/Rotor Switch

The four position rotary switch controls the rotor, the convection heat, and the rear quartz heater. The switch positions are described below:

OFF Position - The front and rear quartz heaters, the convection heat, and the rotor are off.

AUTO Position - The front quartz heater is on. The control will regulate the temperature using the rear quartz heater and the convection heat. It also controls the rotor off and on.

ON Position - The front quartz heater is on. The control will regulate the temperature using the rear quartz heater and the convection heat. The rotor will turn continuously.

STOP Position - The front quartz heater is on. The control will regulate the temperature using the rear quartz heater and the convection heat. The rotor will not turn.

3-6. Fan Control

The fan runs continuously, except when the control is maintaining a hold function in a programmed cycle. The following is an example of the fans function in the holding mode.

- A. If the cabinet temperature is greater than 250 °F, the fan runs continuously.
- B. If the cabinet temperature is less than 250 °F and the unit is calling for heat, the fan is on.
- C. If the cabinet temperature is less than 250 °F and the unit is not calling for heat, the fan is on for 10 seconds every 2 minutes.

3-7. Automatic Two Temperature Cooking ("Sear")

If automatic two temperature cooking ("sear") is desired, the following is a possible two temperature combination. The rotisserie must be preheated to "sear" temperature in manual mode before loading.

Ex A	Temp.	Sear for approximately 30 minutes. Cook
Sear	350°	time determined by operator depending on
Cook	325°	temperature used, type, and quality of
		product.

3-8. Hold Mode

If product will be held in the Sure Chef immediately after the cook cycle, best results will be obtained if the door is left partially open until the oven temperature cools to the desired hold temperature. Otherwise, product will continue to cook. Keep door closed once the hold temperature is attained.

3-9. Cleaning Procedures

Turn all controls to OFF and disconnect the electrical supply to the unit.

WARNING

Allow the unit to cool before cleaning as the exterior and interior of the cabinet may be hot enough to cause burns.

Daily:

1. Remove the grease tray, grease racks, spindle and discs, and take to a sink to clean them thoroughly.

NOTE

If door of unit is partially open it is designed to close automatically. To keep door open, position door fully open.

2. Clean the exterior and interior with a soft cloth, soap, and water. **DO NOT USE ABRASIVE CLEANERS.**
3. Wipe the control panel with a damp cloth. Do not splash water around controls.
4. Leave the doors open overnight to allow the unit to thoroughly dry.

Weekly:

1. Using a 10 mm. socket or wrench, remove the three acorn nuts securing the blower access cover. (Two acorn nuts RT-105).
2. Take the access cover to a sink and clean thoroughly, especially around the blower vent holes.
3. With a soft cloth, soap, and water, carefully wipe off any grease build up on the thermal sensor.

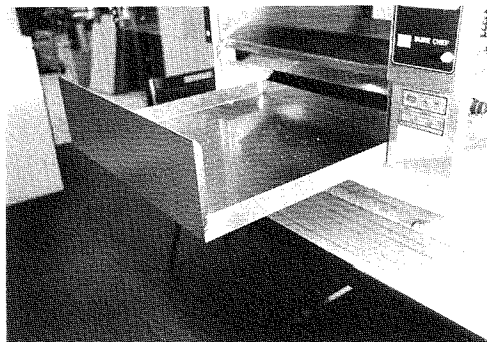
NOTE

The thermal sensor is found protruding through the side panel, once the blower access cover is removed from RT-107. The thermal sensor on RT-105 is found outside the access cover.

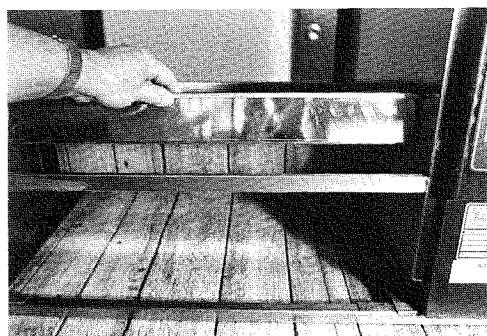
4. Replace blower access cover, securing with the acorn nuts.



Step 2



Step 2



Step 3

Section 4 — PROGRAMMING

4-1. Introduction

The SET TIME and SET TEMP switches are used to program the following functions: sear time and temperature, cook time and temperature, hold time and temperature, and sear and cook alarms. If any of these functions are not desired such as SEAR, program sear time to 00:00. The sear function will be ignored during the cook cycle.

4-2. Programming Time and Temperature for Sear, Cook, and Hold

1. Select the desired product using the SELECT PRODUCT switch.
2. Select SEAR, COOK, HOLD, or ALARM by depressing the SELECT FUNCTION switch. When the switch is first pressed SEAR is selected.
3. Depress the SET TIME switch and using the increase or decrease change switch, program the desired time for SEAR.
4. Depress the SET TEMP switch and using the increase or decrease change switch, program the desired temperature for SEAR.

NOTE

The maximum SEAR time is 1 hour and 59 minutes. Maximum COOK time is 18 hours. Temperature display range is 170 °F to 510 °F. Below 170 °F display will read "LO". Above 510 °F display will read "HI". Temperature range for programming is 170 °F to 425 °F.

5. Depress the SELECT FUNCTION switch to the COOK function. Repeat steps 3 and 4 above to program desired COOK time and temperature.

NOTE

The display will return to the time of day display if more than 5 seconds elapsed between any two switch depressions.

6. The hold time can be programmed to 18 hours. If a HOLD mode is not programmed, this mode will not be entered at the end of the cook cycle. Depress the SET TIME switch and using the increase or decrease change switch, program the desired time for HOLD. Depress the SET TEMP switch and using the increase or decrease change switch, program the desired temperature for HOLD.

4-3. Programming Alarms

Alarms can be programmed only when the control is not maintaining a Sear, Cook or Hold function. Up to 20 alarms can be programmed per function.

1. Select the desired product by depressing the SELECT PRODUCT switch.
2. Press SELECT FUNCTION until ALARM light is flashing.
3. Alarms are set by pressing the SET TIME switch and can be programmed to any time between 00:01 to 19:59.
4. The alarm consists of 18 flashes of AL01, AL02, AL03, etc. and at the end of the alarm, the display will return to the time remaining of the cycle.

NOTE

Alarms can be programmed in the SEAR and COOK function mode only.

4-4. Special Programming Mode

The special programming mode consists of the following features.

- Fahrenheit F or Celsius C.
- Program Mode Lockout - L-locked U-unlocked.
- 12 or 24 hour clock.
- Clearing memory.

To enter the special programming mode, the following procedures must be followed:

1. Select manual mode using the SELECT PRODUCT switch.
2. Press and release the SELECT FUNCTION switch.
3. Press and release the INCREASE switch.

4-4. Special Program Mode (Cont'd.)

4. Press and release the DECREASE switch.

NOTE

Steps 2, 3, and 4 must be performed within one second of each other. If the steps are not performed correctly, the display will show the time of day.

The control will remain in special programming until the START/STOP switch is depressed. The display will read as follows:

"1" (12 hour clock) or "2" (24 hour clock)
"L" (program mode locked) or "U" (program mode unlocked)
"F" (Fahrenheit degrees) or "C" (Celsius degrees)

By depressing SET CLOCK the control will convert from a 12 hour clock to a 24 hour clock. Depressing SELECT FUNCTION converts programming locked or unlocked and depressing SET TEMP converts the control from Fahrenheit degrees to Celsius degrees.

4-5. Clearing Program Memory

It may be desirable to clear all programmed times and temperatures from the control memory. If clearing becomes necessary follow the steps below.

1. Enter special program mode.
2. Depress the SELECT PRODUCT switch.
Display will read "SURE".
3. Within 5 seconds, depress the TEMP switch. All memory will be erased. The display will read "INIT" for one second then exit the special program mode.

NOTE

The following items are NOT changed when clearing program memory.

1. 12 or 24 hour clock.
2. Degrees F or C.
3. Programming locked or unlocked.
4. Current time of day.

4-6. Error Codes

The Sure Chef Rotisserie contains self-diagnostic checks throughout the operation. If the control fails these self checks it will alert the operator with an error message.

- E-5 - Overheating (software high limit)
- E-6 - Temperature probe failure
- E-41 - Memory lost - must be reprogrammed

If an E-5 or E-6 condition exists the control will sound the buzzer continuously and the display will flash the error message. Depressing the START/STOP switch will stop the buzzer but the control is inoperable until the error is repaired.

If an E-41 exists the units memory has been disrupted by severe power fluctuations or electrical noise. The buzzer will sound and the display will flash the error message. Depressing the START/STOP switch will stop the buzzer but memory has been lost. Control must be reprogrammed.

Section 5 — COOKING PROCEDURES

5-1. Program Cook Charts

Your rotisserie is pre-programmed at the factory for **whole chickens, ribs, and chicken pieces.**

The size, weight, temperature, and quantity of the chicken or ribs is critical to the success of the preset cooking programs. Therefore, the following specific product information is provided so that you may make adjustments to the program if necessary. (Refer to following page.)

PRESET FACTORY PROGRAM*

MODEL RT-105 and RT-107

Food Product	Number of Whole Chickens, Ribs or Chicken Pieces (qtrs) Per Spit, Basket or Pan	Recommended Accessory	Programmed Cooking Time (in Hours and Minutes)	Programmed Cooking Temperature (°F)	Programmed Alarm(s)**	Programmed Hold Time (in Hours and Minutes)	Programmed Hold Temperature (°F)	Notes¹
Whole Chicken (2¼-2½ pound each, purchased weight)	4	Spit	1:25	325	None	1:30	170	Place chicken on spit in a vertical position.
Ribs (¾ pound slabs of pork spareribs)	1	Spit	:45	350	None	1:30	170	Weave spareribs on spit - like an accordian. Both tines of each spit should pierce the slab.
Chicken Pieces (Quarters from a 2½-2¾ pound chicken)	4	Basket	1:00	300	:30	1:30	170	Best results if quarters are turned halfway through cook cycle. Load first with skin side down. Alarm will signal halfway point.

¹Thaw meats, if frozen. These cooking times are based on meats having an average temperature of 50°F at the beginning of each cook cycle.

* A time and temperature may be programmed for searing, if desired. Rotisserie must be preheated in manual mode to the desired searing temperature before cooking.

** Alarms can be programmed for sear and cook modes only. Several alarms can be programmed in one sear/cook cycle.

Please refer to Service Manual for detailed operational and programming instructions.

5-1. Program Cook Charts (Cont'd.)

If you wish to cook larger or smaller quantities of chicken and ribs than the quantities used in the preset factory programs, please refer to the following chart. Adjust the program where necessary. (Refer to following page.)

PRESET FACTORY PROGRAM*

MODEL RT-107

Food Product	Number of Whole Chickens, Ribs or Chicken Pieces (Qtrs) Per Spit, Basket or Pan	Recommended Accessory	Approximate Cooking Time (in Hours and Minutes)	Cooking Temperature (°F)	Alarm(s)	Approximate Hold Time (in Hours and Minutes)	Hold Temperature (°F)	Notes
Whole Chicken (2¼-2½ pound each, purchased weight)	2	Spit	1:05	325	None	1:30	170	Recommendations also applicable to RT-105.
Whole Chicken (2¼-2½ pounds each, purchased weight)	3	Spit	1:20	325	None	1:30	170	Recommendations also applicable to RT-105.
Whole Chicken (2¼-2½ pounds each, purchased weight)	5	Spit	1:35	325	None	1:30	170	Place on spit in a vertical position.
Ribs (3½ pound slabs of pork spareribs)	2	Spit	1:15	350	None	1:30	170	Weave ribs on spit - like an accordian. Both tines of each spit should pierce the slab.
Ribs (1½ pound slabs of pork baby back ribs)	2	Spit	:40	350	None	1:30	170	Best results if quarters are turned halfway through cook cycle. Load first with skin side down. Alarm will signal halfway point.
Chicken Pieces (Quarters from a 2½-2¾ pound chicken)	8	Basket	1:20	325				

5-2. Determining Length Of Cook Cycle

Because of the variations in power supplied to the rotisserie and individual variations in products, the provided cooking times are approximate and should be used as a starting point in establishing your specific cooking procedures.

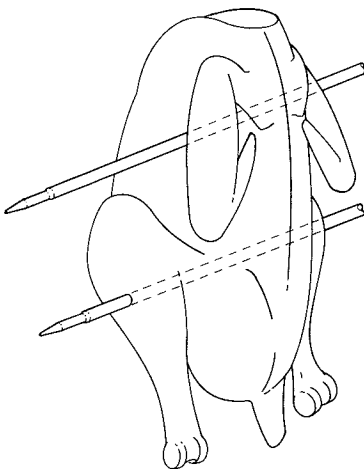
Ultimately, the end of the cook cycle is determined by food temperature (see "Testing for Doneness").

5-3. Loading The Rotisserie

Always load the rotisserie so that the spits or baskets are evenly balanced. (Baskets/pans always inserted into outermost holes on rotor disc.)

When properly placed on spits, the front of the food product will be viewed by the customer and the food product will clear the top of the oven. If product does touch the top of the oven, remove the spits and reposition the food.

5-4. Procedure For Meat Forks Or Spits



The double spits or meat forks are the standard accessory. Some of the advantages of cooking on spits compared to baskets or pans is that the meat cooks more uniformly and is basted by itself as it rotates. It is important to place meat on the spit evenly for even cooking results.

Place chicken and small poultry on spits in a vertical position for maximum capacity (see diagram). Place chicken on its back. Gently push legs and thighs toward the back. This gives the chest a more plump appearance and positions the drumsticks better for insertion of the spit. Run one point of the spit through the chest at the height of the wings. Run the other point through the large part of the drumstick and lower body. Push the spit through to the other side of the chicken. Wings can either be pinned by the spit or folded behind the neck.

If turkey or large poultry is cooked, it may be necessary to place them horizontally on spits so they do not touch the top of the oven or interfere with adjacent spits. In this case, run the spit lengthwise through the breast and thighs.

5-4. Procedure For Meat Forks On Spits (Cont'd.)

Whole Roasts - Beef, lamb, pork, and ham should be centered on the spits evenly. Most roasts will have to be placed on spits lengthwise due to their size and shape. However, if small roasts are cooked, they can be placed vertically on spits, provided they do not touch the top of the oven or interfere with adjacent spits.

Best results are obtained if poultry or roasts are not crowded together. Leave adequate space between products for best browning.

5-5. Removing Spits From The Rotisserie

WARNING

Insulated pads or gloves must be used to avoid burns.

Insulated pads, gloves, or mitts can be used to remove hot spits, baskets, or roasting pans. Be careful that they do not come in direct contact with the cooked food.

An easy, sanitary method to remove spits involves using a pair of **clean** tools called channel locks. (These are available as most hardware stores.) Hold one tool in the left hand and grab the upper left side of the double spit. Next, grab the lower right side of the spit with the other tool in the right hand. Now, slide the spit to the side where the shaft points are and remove the spit.

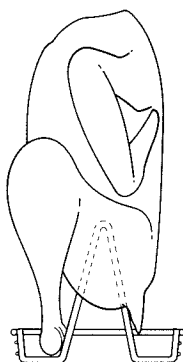
5-6. Removing Cooked Meat From Spits

WARNING

Insulated pads or gloves must be used to avoid burns.

Allow poultry and red meat to cool for ten minutes before removing from spit. This prevents excessive loss of meat juices. Lay the spit on the work surface or table. Grab the handle of the spit with a channel lock (or use an insulated pad, glove, or mitt). Hold the spit at an angle to the work surface and slide the food product off, using a serving fork or tongs.

5-7. Use Of Optional Accessories



Baskets and roasting pans with removable grids are available as an option for food products too small or impractical to put on spits.

If the special chicken rack is used, select small poultry such as cornish hens or fryers having a purchased weight of 2 1/4 pounds or less. Larger chicken will not cook evenly. (See diagram on how to use special chicken rack).

Meatloaf, fish, stuffed bell peppers, baked beans, casseroles, and frozen pastries are examples of products that can be baked in the pans.

**5-7. Use Of Optional
Accessories (Cont'd.)**

If baskets are used instead of spits to bake whole chicken or roasts, keep in mind these products will require more time to cook and that browning will not be as uniform.

**5-8. Seasonings And Barbecue
Sauce**

There are two seasonings and a barbecue sauce mix available from Henny Penny for use with the Sure Chef Rotisserie. Lightly sprinkle or rub seasonings on meats evenly. Additional seasoning can be sprinkled in the cavity of whole poultry.

The Sure Chef Seasoning is a paprika, onion, garlic, and mixed spice blend which provides a mild barbecue flavor and reddish color.

The All-Purpose Seasoning is a blend of black pepper, mild red pepper, onion, and garlic and gives food products a spicy brown appearance.

Both seasonings are suitable for chicken and ribs.

The Barbecue Sauce mix is combined with catsup, water, or meat stock. It is convenient, economical, and delicious. One packet of mix will make a little over one gallon of sauce. The sauce may be brushed on the meat during the last 15 minutes of cooking or applied to the food upon removal from the rotisserie.

**5-9. Basic Rules Of Safe Food
Preparation**

To insure that the foods you serve are safe as well as delicious, please observe the following rules:

1. Food handlers must wash hands with soap and water before handling food. This includes washing hands **between** handling raw and cooked food.
2. Don't use the same utensils, cutting board, or counter tops for cooked foods that have been used for raw foods, especially poultry and pork. If the same utensils and work surfaces have to be used, thoroughly clean these items before allowing cooked products to come in contact with them.
3. Cook foods to the correct internal temperature or degree of doneness. (Please refer to section on "Testing for Doneness.")
4. Always segregate raw and cooked products in the refrigerator. If separate compartments are not available in the refrigerator, store cooked products above raw products. Wrapping foods or putting them in containers will also prevent potential contamination.

5-10. Minimum Temperature Requirements For Hot And Cold Food Storage

Potentially dangerous foods (meats are included in this category) must be held in an environment which maintains the internal temperature of that food at 140°F (60°C) or above for hot food storage. The Sure Chef Rotisserie will meet this requirement. Henny Penny also manufactures various styles of excellent holding cabinets and display warmers to suit your needs.

Potentially dangerous foods stored in refrigerators and coolers must be maintained at 40°F (4°C) or below. Any cooked products stored in the refrigerator and reheated must be reheated to an internal product temperature of 150°F-165°F (66°C-74°C), depending on local health regulations, before serving or placing in hot food storage.

Consult your local health code, Food Protection and Sanitation Division, for more specific regulations pertaining to food service.

5-11. Testing For Doneness

When establishing your cooking times, it will be necessary to check for doneness. The most reliable method is to use a clean, **accurate** meat thermometer.

Insert the thermometer in the thickest part of the meat, but not touching fat, gristle, or bone. When checking roasts, the tip of the meat thermometer should be 3/4" past the center of the roast. For whole chicken, duck, or turkey, the tip of the meat thermometer should be inserted into the thick inner thigh muscle.

Meat Product	Meat Temperature		
Beef	140°F Rare - Juices Red	160°F Medium - Juices Pink	170°F Well - Juices Clear
Pork	170°F - Juices Clear		
Ham (Labeled "Ready to Eat" or "Fully Cooked")	140°F (For optimum flavor, but may be served below 140°F)		
Ham (Labeled "Cook Before Eating")	160°F		
Poultry	185°F - 190°F (Juices should be clear or hip joint loose when drumstick is moved)		
Lamb	160°F Rare	170°F Medium	180°F Well
Fish	140°F - 150°F		

5-12. Roast Chicken

Recommended Weight: 2 - 2 1/2 Pounds Each

Spit-roasted chicken makes a popular lunch or dinner take home item.

Remove excess fat and skin from thigh and neck area. Remove tail, if desired. Rinse birds inside and out with cool tap water. Place on spit and season with Sure Chef or All-Purpose seasoning. (Please refer to "Procedure for Meat Forks or Spits" and section on "Seasonings and Barbecue Sauce.") Use a clean, accurate meat thermometer to determine when well done. Refer to programming chart for cook time and temperature guidelines.

Merchandise chicken in hot or cold deli cases or package for self-service. Sell per pound or per chicken.

5-13. Pork Ribs

Recommended Sizes:

Spare Ribs - 3 1/2 Pounds
and down.

Baby Rack - 1 3/4 - 2
Pound Slabs.

Remove excess fat, particularly along the underside of the brisket area (spare ribs). Rinse front and back with cool tap water. Weave slabs on spits like an accordion. Both tines of the meat fork should pierce the slab. Season the ribs to taste by sprinkling and rubbing Sure Chef or All-Purpose Seasoning on both sides of each slab. Spare ribs should be placed into the rotisserie so that the front of the slab is viewed by the customer.

For a more tender, moist product, the ribs can be marinated using our marinade seasoning. Mix 4-6 ounces of marinade seasoning to 1 gallon water per 10 pounds of product. Refrigerate and allow to remain in marinade 12-24 hours. Cook until well done and tender. Refer to programming chart for cook time and temperature guidelines.

Ribs may be dipped into barbecue sauce after cooking or sauce may be applied during the last 15 minutes of the cook cycle.

Merchandise in deli cases or package for self-service. Sell ribs per piece, slab, or pound.

5-14. Rock Cornish Game Hens

These delicious little birds have all white meat and a somewhat gamy taste. Select plump hens weighing approximately 18-24 ounces each. Follow preparation procedure for whole chicken.

A maximum of 5 birds per spit can be cooked in the RT-105 and 7 per spit in the RT-107. Roast at 300°-325°F until well done—about one hour. Check with a clean, accurate meat thermometer.

Merchandise in deli cases or package for self-service. Sell per hen or per pound.

Wild rice makes an excellent side dish for this lunch or dinner item.

5-15. Duckling

Select 3-4 pound birds with white skin and a plump body. Duckling has all dark meat and high fat content. Therefore, spit cooking is an excellent way to prepare a moist, less greasy, roasted products.

Follow preparation procedures for whole chicken.

Two or three ducklings, depending on size, can be placed on an RT-105 spit. Three or four ducklings per spit can be placed on an RT-107 spit. Roast at 300 °-325 °F until well done. Check with a clean, accurate meat thermometer. Cook time will be approximately 1 hour and 45 minutes to 2 hours.

Merchandise in deli cases or package for self-service. Sell per bird or per pound.

Roast duckling makes an excellent dinner item. It can be served with sweet-n-sour sauce, orange sauce, or barbecue sauce.

5-16. Roasts

Beef, lamb, pork, and turkey breast can be roasted in the Sure Chef Rotisserie with excellent results. No specific time schedule for doneness has been set up for roasts due to the many variables which effect length of cook cycle. However, the following cook times and temperatures may be used as starting guidelines.

As in all cases, use a clean, accurate meat thermometer to determine appropriate degree of doneness.

Type of Roast	Temp.	Time	Acces.	Qty.
Beef (4-5 lbs. Ea.)	350 °F	1 Hr. 15 Min.	Spit	8-RT-105 14-RT-107
Pork (3-4 lbs. Ea.)	350 °F	1 Hr. 40 Min.	Spit	8-RT-105 14-RT-107
Turkey Brst. (5-6 lbs. Ea.)	350 °F	1 Hr. 40 Min.	Spit	8—RT-105 14—RT-107

Points to Keep in Mind:

1. Roasts can be baked in the roasting pans, baskets, or on spits. While pans and baskets are more convenient to use, roasts cooked on spits brown more uniformly.
2. If roasting pans are used, place roasts on grids provided, fat side up. Pans and baskets must be hung from outermost holes on rotor disc.

5-16. Roasts (Cont'd.)

3. Make certain roasts are evenly balanced on spits for uniform cooking. Boneless roasts are easier to balance than bone-in roasts.
4. Roasts may be marinated before cooking, if desired.
5. If exterior is dry, roast may be basted with vegetable oil or oleo during roasting.
6. Roasts may be seasoned either before, during, or after cooking.

Roasts may be seasoned by rubbing the meat with slivers of garlic, onion juice, or herbs such as rosemary, thyme, sage, fresh mint (for lamb), dry mustard, or pepper before cooking. Slivers of garlic or herbs may also be inserted under the skin using a very sharp pointed knife before roasting.

7. If spits are used, allow roasts to cool for a minimum of 10 to 15 minutes before removing the spit. This prevents excessive loss of meat juices.

For the same reason, roasts cooked in pans or baskets should cool for 10 to 15 minutes before carving.

8. Merchandising Tips:
 - A. Sell per pound in whole, halves, quarters, or slices.
 - B. Delicious hot or cold sandwiches can be prepared for the lunch trade.
 - C. Package and merchandise in hot or cold display cases.

5-17. Whole Turkey

Traditionally thought of as a Thanksgiving and Christmas treat, every day consumer preference is increasing due to its high protein, low fat benefits.

1. Birds weighing 9 to 10 pounds each are the best size to use. Larger birds may not clear the top of the unit.
2. Remove neck, giblets, and excess skin and fat. Rinse inside and out with cool tap water.
3. Fold wings behind neck and tie legs together.
4. Small turkeys may be placed on spits in the same manner as are whole chickens (see procedure for "Meat Forks or Spits"). The turkey breast should face the operator or customer.

The spit may also be run through the turkey lengthwise through the breast and thigh. When properly placed on the

**5-17. Whole Turkey
(Cont'd.)**

spit, the breast will be parallel to the heating elements as it rotates. If any part of the turkey touches the top of the unit as it rotates, readjust the turkey and spit.

5. Stagger turkeys in rotisserie so they do not touch each other.
6. Roast at 325 °F until well done. About 4 to 7 turkeys (10 pounds each) will require approximately 2 1/2 hours. Use a clean, accurate meat thermometer to determine when well done.
7. Turkeys may be basted with vegetable oil, oleo, or butter occasionally. For barbecued turkey, baste with Henny Penny Barbecue Sauce during the last 15 minutes of cooking.
8. Merchandise in hot or cold cases. Sell whole, halves, or quarters.

5-18. Stuffed Bell Peppers

Stuffed peppers make a very eye-appealing display in the Sure Chef Rotisserie and are delicious.

For eight servings, you will need

8 Lg. Green Bell Peppers
Remove stem, seeds, and membranes.
1 Lb. Lean Ground Beef
Brown and drain off grease.

Add:

1 3/4 Cup Cooked Rice
1 1/2 Oz. Packet Dry Onion Soup Mix
3 Well Beaten Extra Large Eggs
1 Tbsp. Worcestershire Sauce
1/2 Tsp. Dried Herbs
1/4 Tsp. Sure Chef Seasoning

Fill each pepper 1/4" below top. Cover the filling with tomato sauce and/or shredded cheese. Bake in roasting pans with grids at 325 °F until done (about 60 minutes).

5-19. Breads, Pastries, Pies

Small frozen breads, pastries, and pies can be baked on the roasting pans. Since so many types and variations are available, use your discretion and follow the manufacturer's directions.

5-20. Barbecued Meat Sandwiches

Shredded beef and/or pork in barbecue sauce makes a classic Southern style sandwich that is popular all over the U.S. Select boneless, rolled beef rump roasts and/or fresh pork blades (Boston Butt). Roast per cooking guide. Meat needs to be very well done to shred easily. Allow meat to cool somewhat. Peel off any tough, crusty exterior. Shred or chop meat and put in a sauce pan. Add Henny Penny Barbecue Sauce until well coated. Sauteed onions or green pepper may be added if desired. Simmer on stove and heat through.

For every 2 1/2 pounds of shredded meat, you will need approximately 5 cups of barbecue sauce. This will yield approximately 5-6 pounds of product.

This may be sold by weight, either hot or cold, or by the sandwich. Coleslaw and baked beans make excellent side dishes.

NOTE: Chicken or turkey can be used instead of beef or pork.

5-21. Barbecued Rabbit

Cut 2-3 pound rabbits into quarters. Follow time and temperature on programming chart for quartered chicken. Rabbit can be basted with vegetable oil, oleo, or butter during cooking, if desired.

Cook until well done (internal meat temperature should be 185°F to 190°F). Dip in Henny Penny Barbecue Sauce before serving or offer on the side. Barbecue sauce may also be applied during the last 15 minutes of cooking, if desired.

Package for hot or cold self-service. May also be held in restaurant pans in hot deli cases for two hours.

This makes a delicious novelty lunch or dinner item.

5-22. Casseroles

The Sure Chef roasting pans can be used to bake casserole dishes such as green beans, scalloped potatoes, and macaroni and cheese.

Remove grid liners from roasting pans. Lightly coat the inside of the pans with vegetable oil. Prepare your favorite casserole recipe and pour into pans. Leave a minimum of 1" space at the top of the pans. Put pans into preheated rotisserie. Pans always go into outermost holes on rotor disc.

Recommended baking temperatures are 300°F-325°F for approximately 45 to 60 minutes. Time and temperature adjustments will be needed, depending on the individual recipe.

Package into individual portion containers. Cover with lid. Covered containers of most casseroles can be held in heated display cases or warmers for 4 - 6 hours. Maintain temperature of product at 140°F-150°F. Sell by weight or by individual container.

5-23. Fish

Any firm-textured fish is suitable for baking in the Sure Chef Rotisserie.

Fish fillets and steaks should be 3/4" to 1" thick.

Bake fillets or steaks in roasting pans with grids. Bake whole fish in baskets or pans. Coat grids and baskets lightly with vegetable oil to prevent sticking. To prevent its breaking apart, try turning fish only once, if at all. Use a wide spatula if turning is necessary and when removing from pan.

Fish fillets or steaks can be seasoned lightly with Sure Chef or All-Purpose Seasonings. Avoid using these seasonings on the skin of whole fish as excessive darkening can result.

Brush tops of fillets or steaks with vegetable oil, oleo, or seasoned butter sauce during cooking to prevent drying. Bake at 300°F for 20 to 30 minutes or until done. Fish can be eaten when its internal temperature reaches 140°F. Its flesh will lose translucency and flake easily when done.

Serving ideas: Offer lemon wedges, herb butter, or savory sauces with fish. Hot curry or mustard sauce are excellent choices.

Fish can be held in hot storage up to 45 minutes. Maintain meat temperature at 140°F to 145°F. Best results are obtained with humidified holding.

5-24. Meatloaf

This makes a very popular take home dinner item.

Follow your favorite meatloaf recipe and make individual loaves. Baby loaf pans will hold 1 1/2 to 2 pounds of meatloaf mixture.

Place individual loaves on roasting pan. Each RT-105 roasting pan will accommodate 5 baby loaf pans (5 - 3/4" to 3 1/2" x 2"). Each RT-107 roasting pan will accommodate 7 baby loaf pans. Bake at 325°F for 60 minutes or until done.

Meatloaf can be merchandised hot or cold. Sell per pound or per loaf.

5-25. Kabobs

Kabobs lend themselves well as a lunch or dinner item. Various kinds of meat, seafood, and vegetables can be used. Alternate cubed meat and vegetables on bamboo skewers. Cubes should be 1 - 1 1/2" thick.

Choose items that will cook at the same rate. Vegetables that require longer cooking such as potatoes, onions, and green peppers will need to be partially cooked when grilled with fast cooking meat like chicken or fish.

Grill in roasting pans or baskets at 325°-350°F. Timing will depend on the type of meat used, spacing between items on skewer, and number of skewers per basket or pan. Less time will be required in pans than baskets. Coat grids lightly with vegetable oil to prevent sticking. Turn skewers occasionally for even browning. Baste with olive oil, savory sauce, or barbecue sauce to prevent drying.

Sell by the skewer or per pound. Kabobs may be held for approximately two hours. They are best held in a humidified environment.

The following items are suitable for kabobs: Beef, pork, lamb, chicken, turkey, shrimp, scallops, oysters, mussels, cocktail sausages, whole mushrooms, cherry tomatoes, green onions, quartered whole onions, potato and apple sections, peppers, diced squash, pineapple, large olives, and whole water chestnuts.

**5-26. Sure Chef Barbecued
Baked Beans**

Baked beans are an excellent menu addition and can be easily prepared in the Sure Chef Rotisserie. Please refer to the section on casseroles for general procedure.

4 Lbs. Canned Pork-N-Beans
(Drain off liquid and save)
3/4 Cup HP Barbecue Sauce
1 1/2 Oz. Packet of Dry Onion Soup Mix
1/4 Cup Molasses
1/3 Cup Dark Brown Sugar
3 Tbsp. Worcestershire Sauce
3/4 Cup Drained Liquid from Beans

Combine ingredients and pour into roasting pan. Bake at 325°F-350°F for 45-60 minutes.

Section 6 — MAINTENANCE

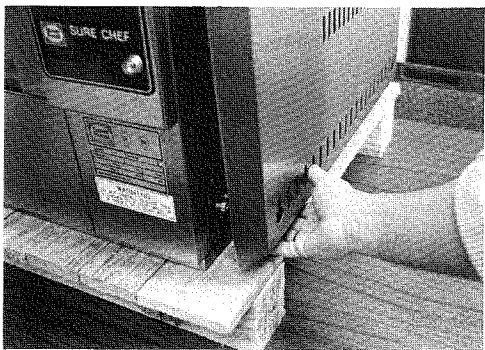
6-1. Introduction

This section provides procedures for the replacement of the various parts used within the cabinet.

6-2. Removing Side Panels



Step 1



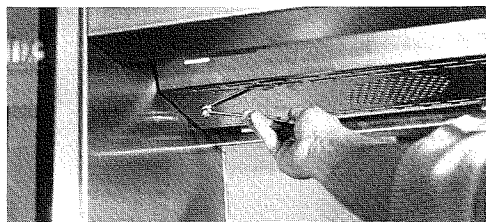
Step 2

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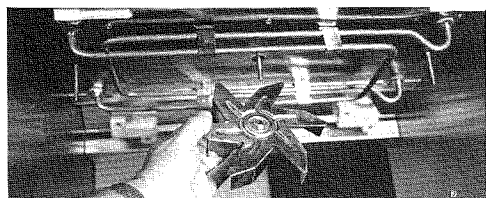
Remove all electrical power supplied to the unit by unplugging the power cord or electrical shock could result. If the unit is permanently wired, the circuit breaker must be used to disconnect power.

1. Using a 10 mm socket, loosen two nuts from each side of side panel.
2. Push straight up and pull bottom of panel out.
3. Remove side panel.

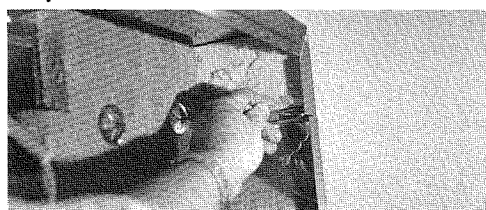
6-3. Blower Replacement



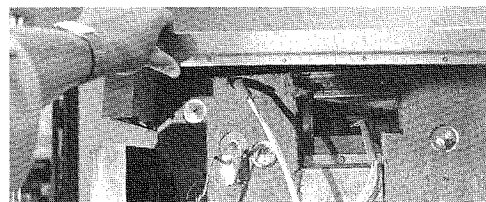
Step 1



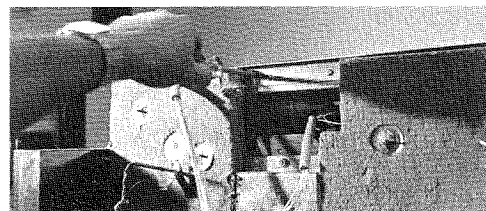
Step 2



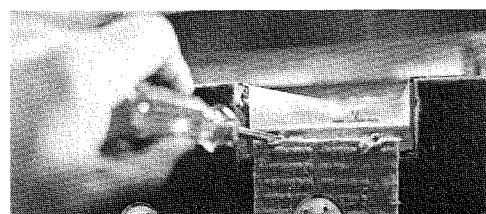
Step 4A



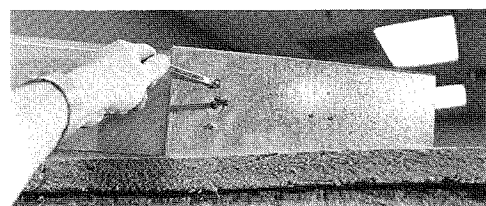
Step 4B



Step 5A



Step 5B



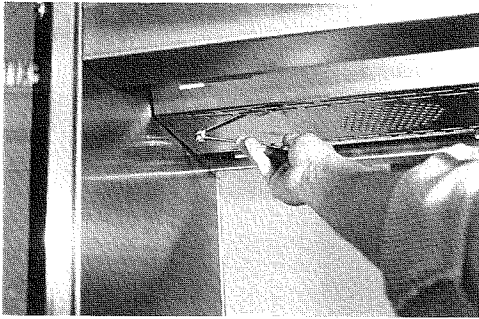
Step 6

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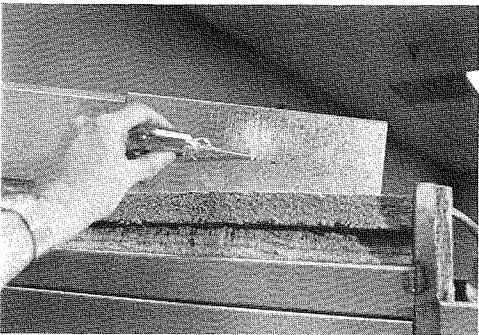
Remove all electrical power supplied to the unit by unplugging the power cord or electrical shock could result. If the unit is permanently wired, the circuit breaker must be used to disconnect power.

1. Remove two acorn nuts from the access cover with a 10 mm wrench and remove cover.
2. Unthread nut from fan blade shaft and pull blade from blower motor.
3. Remove both side panels from unit.
4. With a 7 mm wrench, remove the 4 screws and nuts on the control side of unit that holds the top cap to unit.
5. Remove 6 screws, two from the control side and 4 from the other side, and remove blower housing.
6. Remove the 7 mm nuts that secure the blower to housing.
7. Mark and remove wires from old blower and install to new blower motor.
8. Install new blower in reverse order.

6-4. High Limit Replacement



Step 2



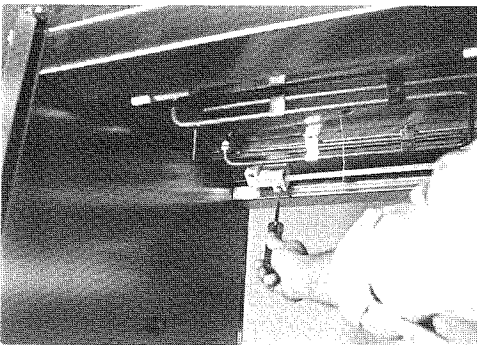
Step 3

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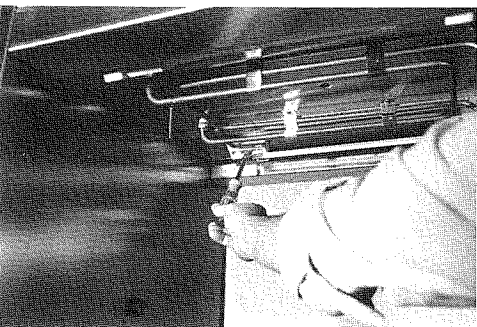
Remove all electrical power supplied to the unit by unplugging the power cord or electrical shock could result. If the unit is permanently wired, the circuit breaker must be used to disconnect power.

1. Follow steps 3, 4, and 5 of "Blower Replacement".
2. Remove the two screws and nuts that house the high limit.
3. Remove the two wires from the old high limit and install to the new high limit.
4. Mount the new high limit.

6-5. Quartz Heaters



Step 1



Step 2

WARNING

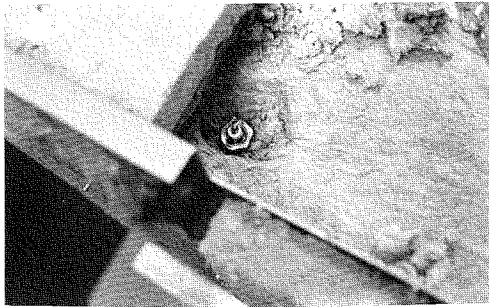
Remove all electrical power supplied to the unit by unplugging the power cord or electrical shock could result. If the unit is permanently wired, the circuit breaker must be used to disconnect power.

1. Remove two screws securing insulator to quartz heater.
2. Use a 7 mm wrench or nut driver and remove nut from heater.
3. Install new heater, securely tightening nut for heater wire.

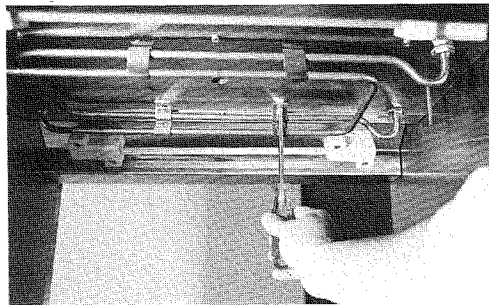
CAUTION

It is recommended not to touch heater with hands. Use gloves when replacing or damage to heater could result.

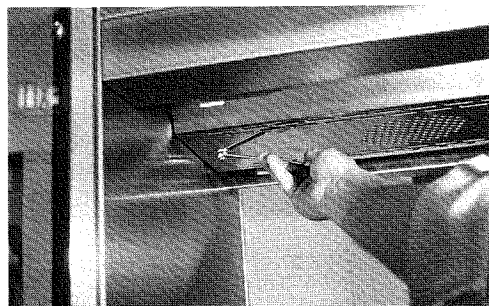
6-6. Heating Element



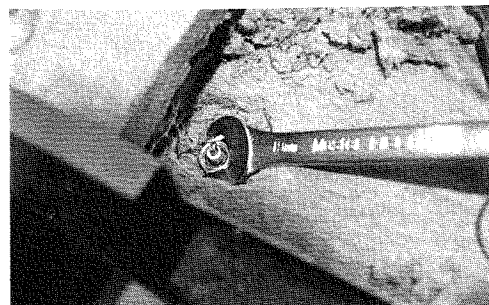
Step 3



Step 2



Step 1



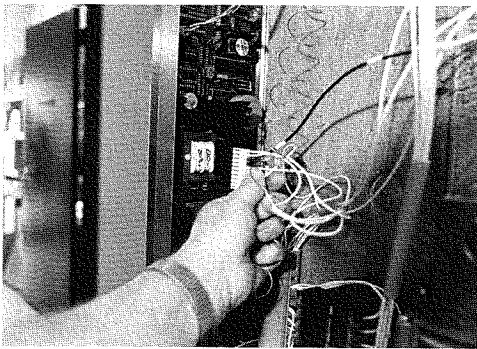
Step 4

WARNING

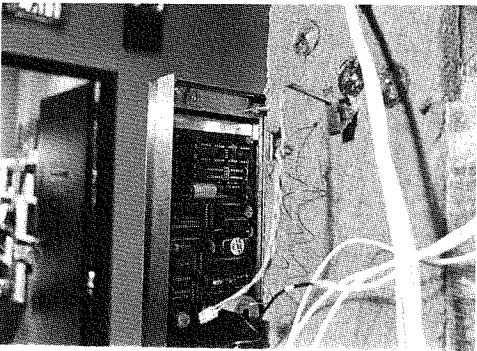
Remove all electrical power supplied to the unit by unplugging the power cord or electrical shock could result. If the unit is permanently wired, the circuit breaker must be used to disconnect power.

1. Follow steps 3, 4, and 5 of "Blower Replacement".
2. Remove screws from heater bracket to housing and let bracket hang.
3. Remove wires and cut insulation from around heater nuts at top of unit to gain access to heater nuts.
4. Using a 19 mm wrench, remove 4 nuts from heater.
5. From inside of unit, pull heater straight down.
6. Install new heater.

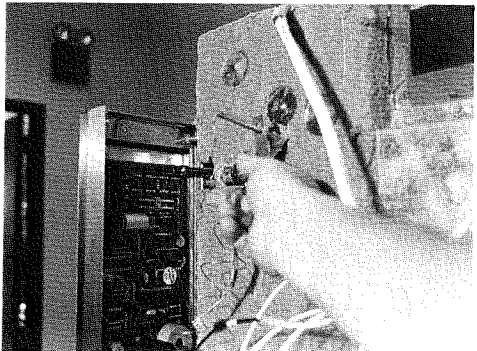
6-7. PC Board



Step 1



Step 2



Step 3

WARNING

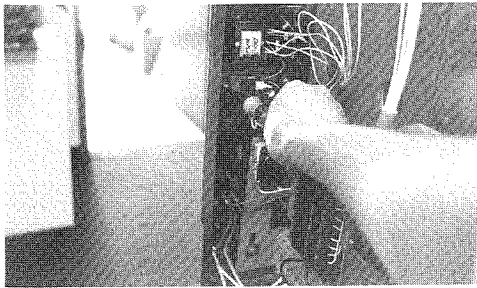
Remove all electrical power supplied to the unit by unplugging the power cord or electrical shock could result. If the unit is permanently wired, the circuit breaker must be used to disconnect power.

1. Unplug wiring harness from PC board.
2. Unplug thermal sensor from board.
3. Using an 8 mm nut driver, remove 4 nuts securing board to unit.
4. Install new board.

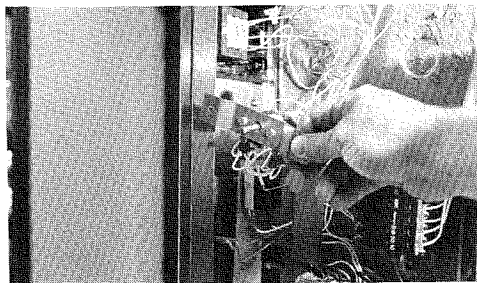
6-8. Rotor Control Switch



Step 1



Step 2



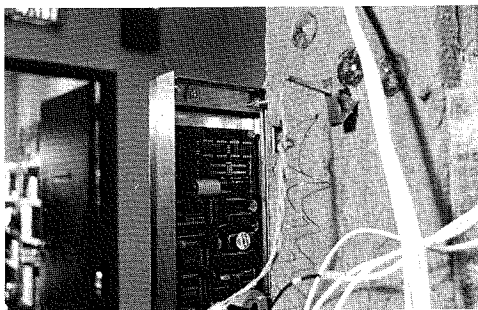
Step 3

WARNING

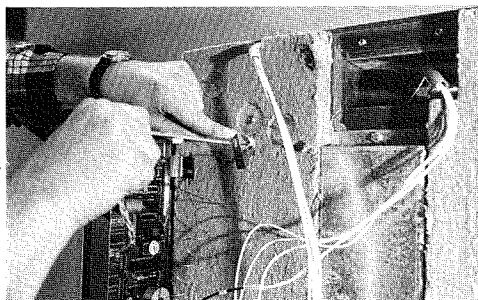
Remove all electrical power supplied to the unit by unplugging the power cord or electrical shock could result. If the unit is permanently wired, the circuit breaker must be used to disconnect power.

1. Remove knob from front of unit.
2. With a 9 mm nut driver, remove two nuts securing switch bracket to unit.
3. Remove bracket and switch.
4. Remove two screws securing switch to bracket.
5. Transfer one wire at a time from old switch to new switch.
6. Install in reverse order.

6-9. Thermal Sensor



Step 1



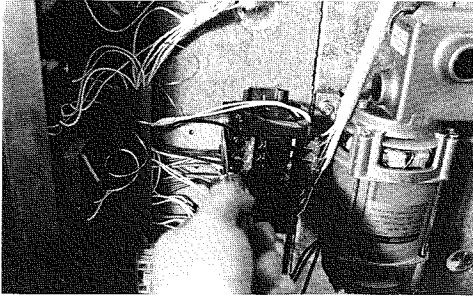
Step 2

WARNING

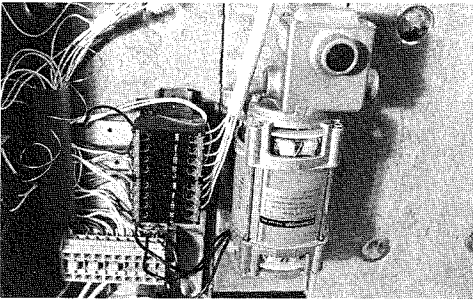
Remove all electrical power supplied to the unit by unplugging the power cord or electrical shock could result. If the unit is permanently wired, the circuit breaker must be used to disconnect power.

1. Unplug thermal sensor from PC board.
2. Straighten bracket and pull sensor straight out from unit.
3. Install new thermal sensor.

6-10. Contactor



Step 1



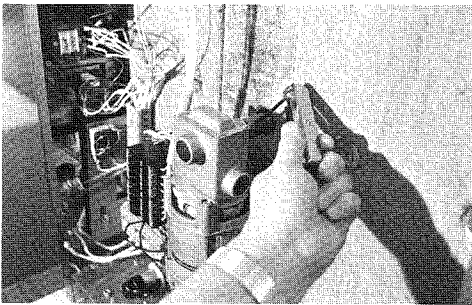
Step 2

WARNING

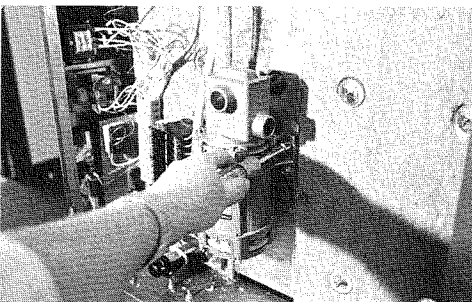
Remove all electrical power supplied to the unit by unplugging the power cord or electrical shock could result. If the unit is permanently wired, the circuit breaker must be used to disconnect power.

1. With a straight blade screwdriver, pull plastic tab out from bracket.
2. Pull contactor from left to right and remove contactor from bracket.
3. Mark wires and transfer, one at a time, to new contactor.
4. Install new contactor.

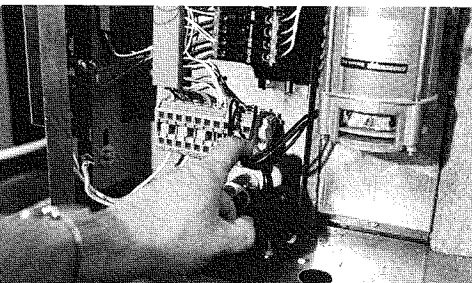
6-11. Rotor Motor



Step 1



Step 2



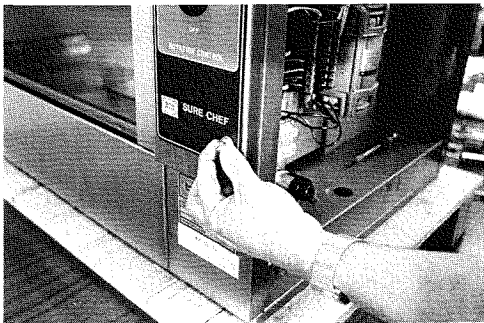
Step 3

WARNING

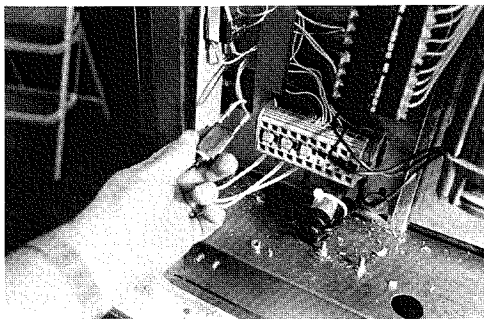
Remove all electrical power supplied to the unit by unplugging the power cord or electrical shock could result. If the unit is permanently wired, the circuit breaker must be used to disconnect power.

1. With a 3 mm allen wrench, unthread allen screw from motor coupling.
2. Using a 10 mm wrench, remove the 4 nuts securing the motor to bracket.
3. Mark wires and remove from terminal block.
4. Install new motor and place marked wires into terminal block.

6-12. Motor Reset Switch



Step 1



Step 2

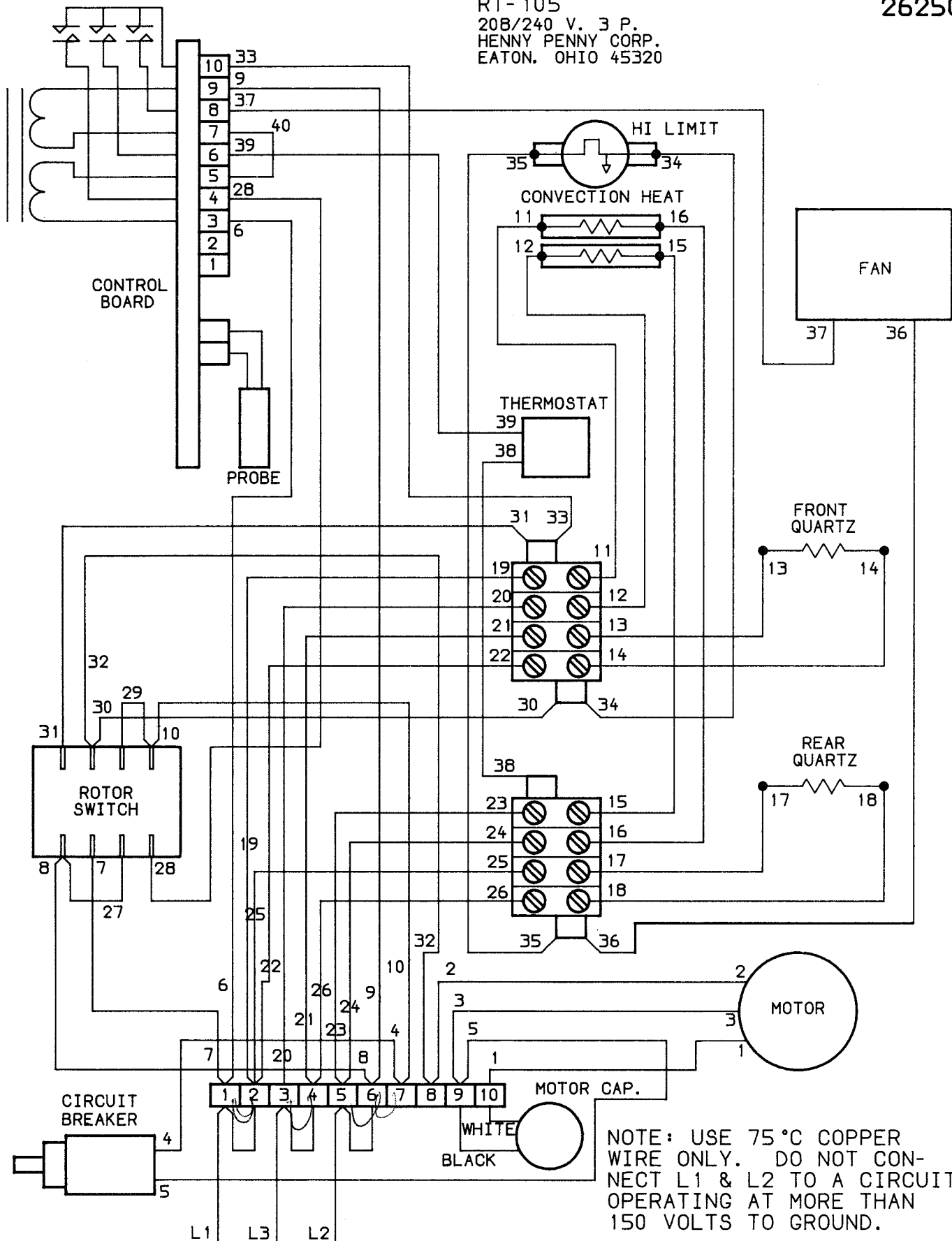
WARNING

Remove all electrical power supplied to the unit by unplugging the power cord or electrical shock could result. If the unit is permanently wired, the circuit breaker must be used to disconnect power.

1. Unthread front cap from switch.
2. Transfer wires from old switch to new switch.
3. Install new switch.

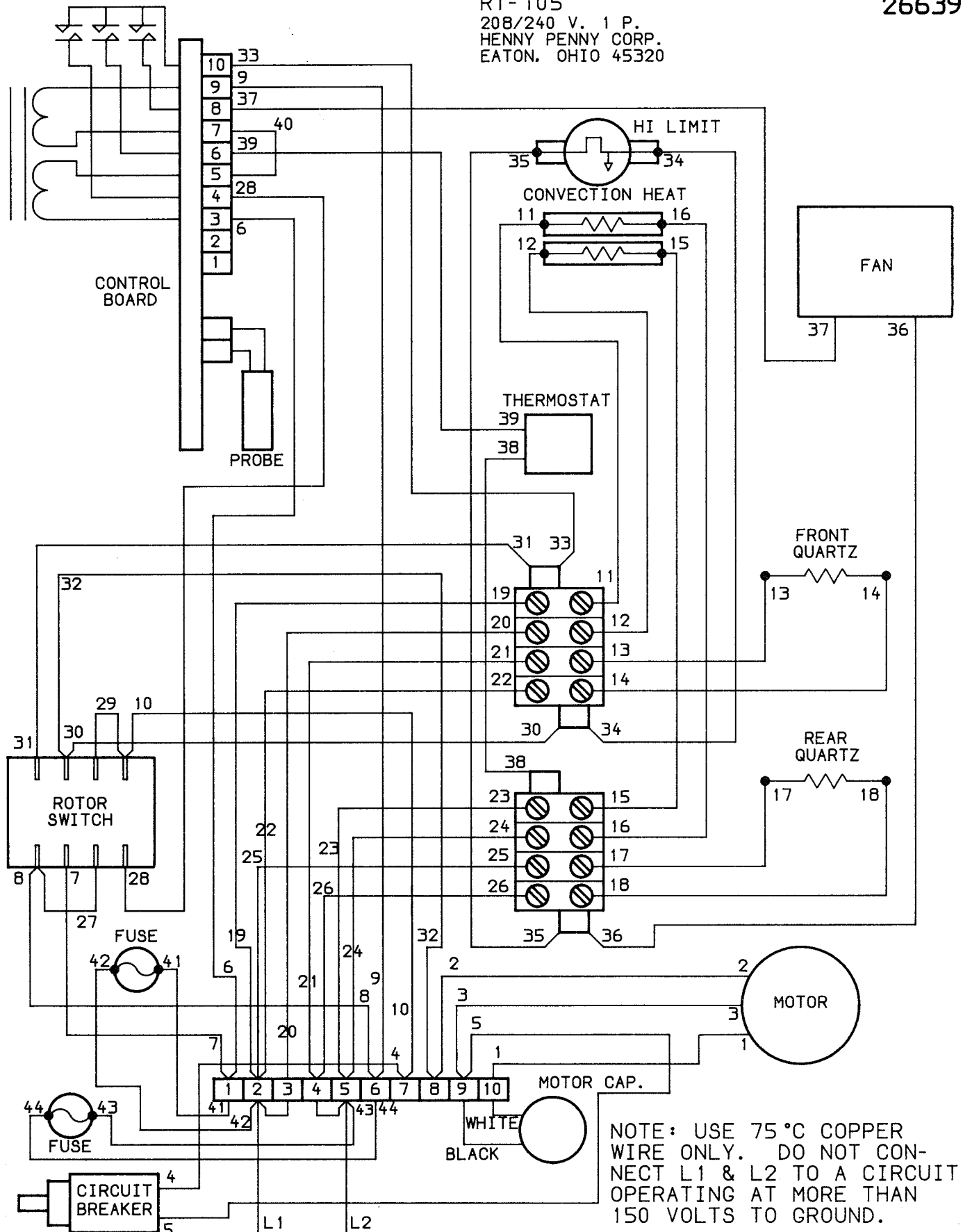
RT-105
208/240 V. 3 P.
HENNY PENNY CORP.
EATON, OHIO 45320

26250

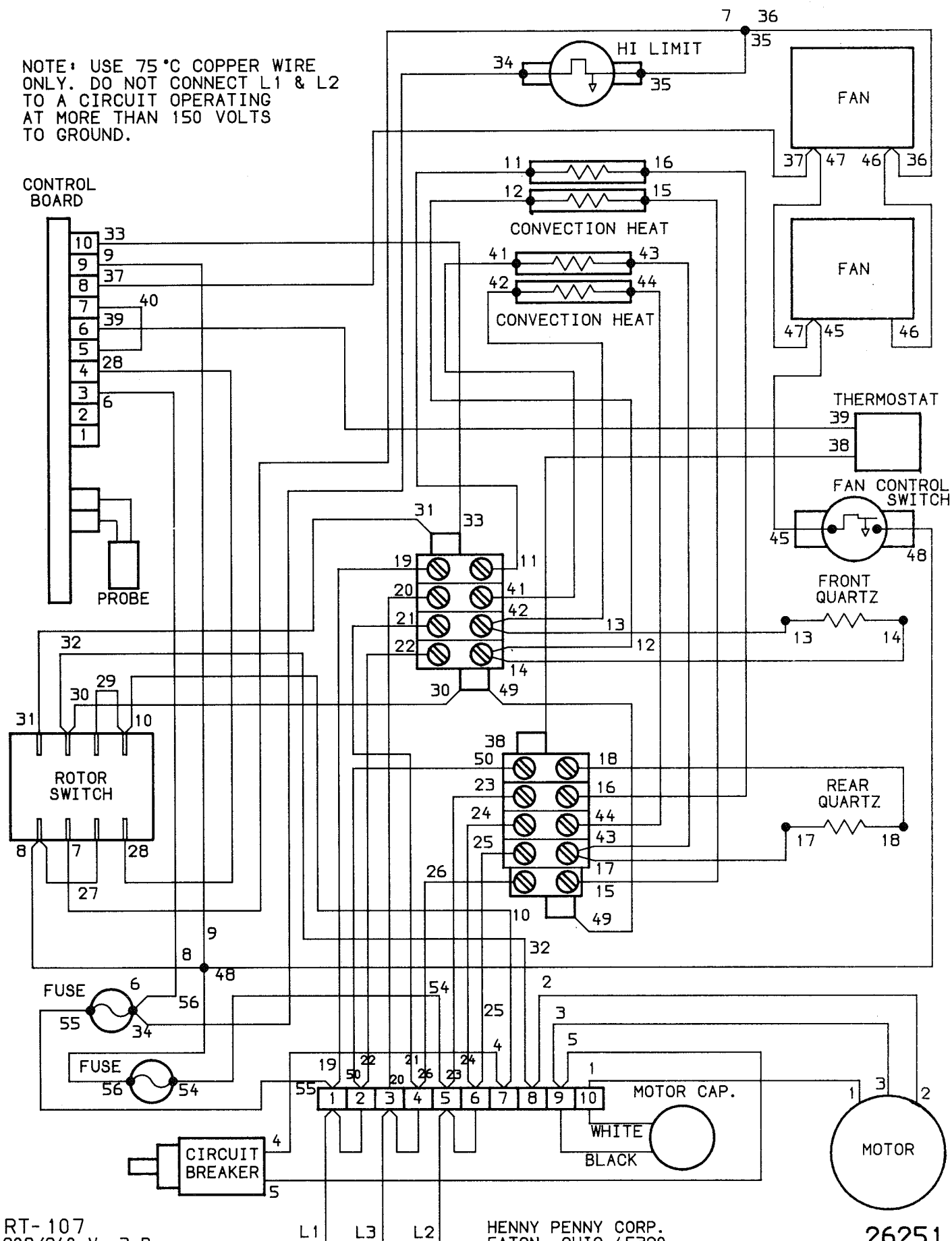


RT-105
208/240 V. 1 P.
HENNY PENNY CORP.
EATON, OHIO 45320

26639



NOTE: USE 75°C COPPER WIRE ONLY. DO NOT CONNECT L1 & L2 TO A CIRCUIT OPERATING AT MORE THAN 150 VOLTS TO GROUND.

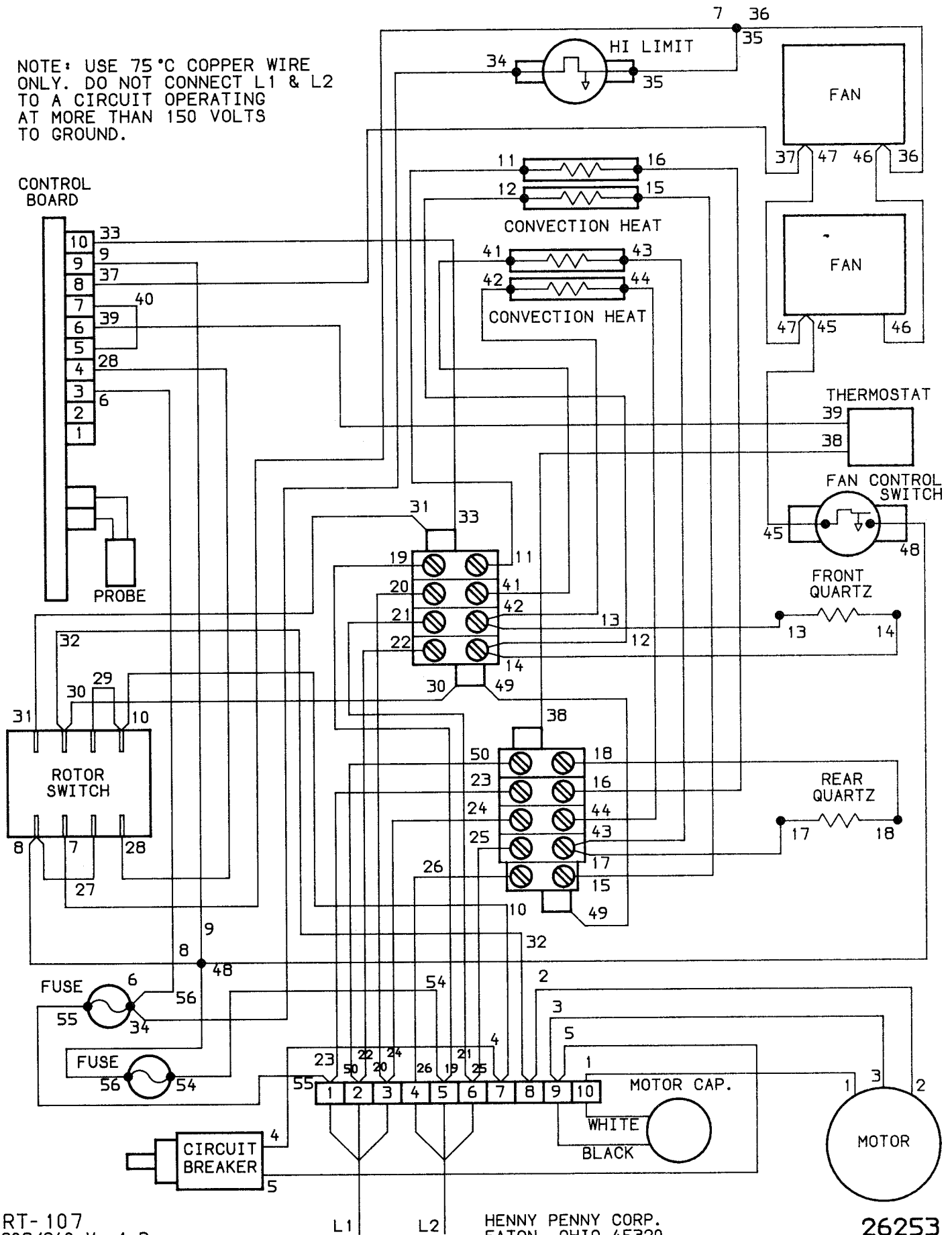


RT-107
208/240 V. 3 P.

HENNY PENNY CORP.
EATON, OHIO 45320

26251

NOTE: USE 75 °C COPPER WIRE ONLY. DO NOT CONNECT L1 & L2 TO A CIRCUIT OPERATING AT MORE THAN 150 VOLTS TO GROUND.



RT-107
208/240 V. 1 P.

HENNY PENNY CORP.
EATON, OHIO 45320

26253

Section 7 — PARTS INFORMATION

7-1. Introduction

This section lists the replaceable parts of the Henny Penny Sure Chef Rotisserie.

7-2. Genuine Parts

WARNING

Use only genuine Henny Penny parts in your unit. Using a part of lesser quality or substitute design may result in unit damage or personal injury.

Use only genuine Henny Penny parts in your unit. Using a part of lesser quality or substitute design may result in unit damage or personal injury.

7-3. How To Find Parts

To find items you want to order from the Parts List, proceed as follows:

1. Refer to the drawing in the Parts Section to identify the part needed.
2. Use the figure number and item number from the photograph to locate the corresponding part in Parts List of this section. There you will find the Henny Penny part number and a description of the part.

7-4. How To Order

Once the parts you want to order have been found in the Parts List, write down the following information:

1. From the drawing and Parts List (**SAMPLE**)

Figure Number	6
Part Number	30390
Description	Blade Fan

2. From the data plate (**SAMPLE**)

Product number	02601
Serial number	00155
Phase	3
Voltage	208

7-4. HOW TO ORDER
(Continued)

The following table has been provided as a sample format for you to use in preparing your spare parts orders. By providing all the entries, your distributor will be able to ensure the correct parts will be sent to you. Also, by prepayment your order will be expedited.

FROM PARTS LIST			YOUR ORDER		
Figure Number	Part Number	Description	Quantity Ordered	Price Each	Total
6	30390	Blade - Fan	1		
Product No. <u>02601</u>		Serial No. <u>00155</u>	Phase <u>3</u>	Voltage <u>208</u>	

7-5. PRICES

Your distributor has a period parts list and will be glad to inform you of the cost of your parts order.

7-6. DELIVERY

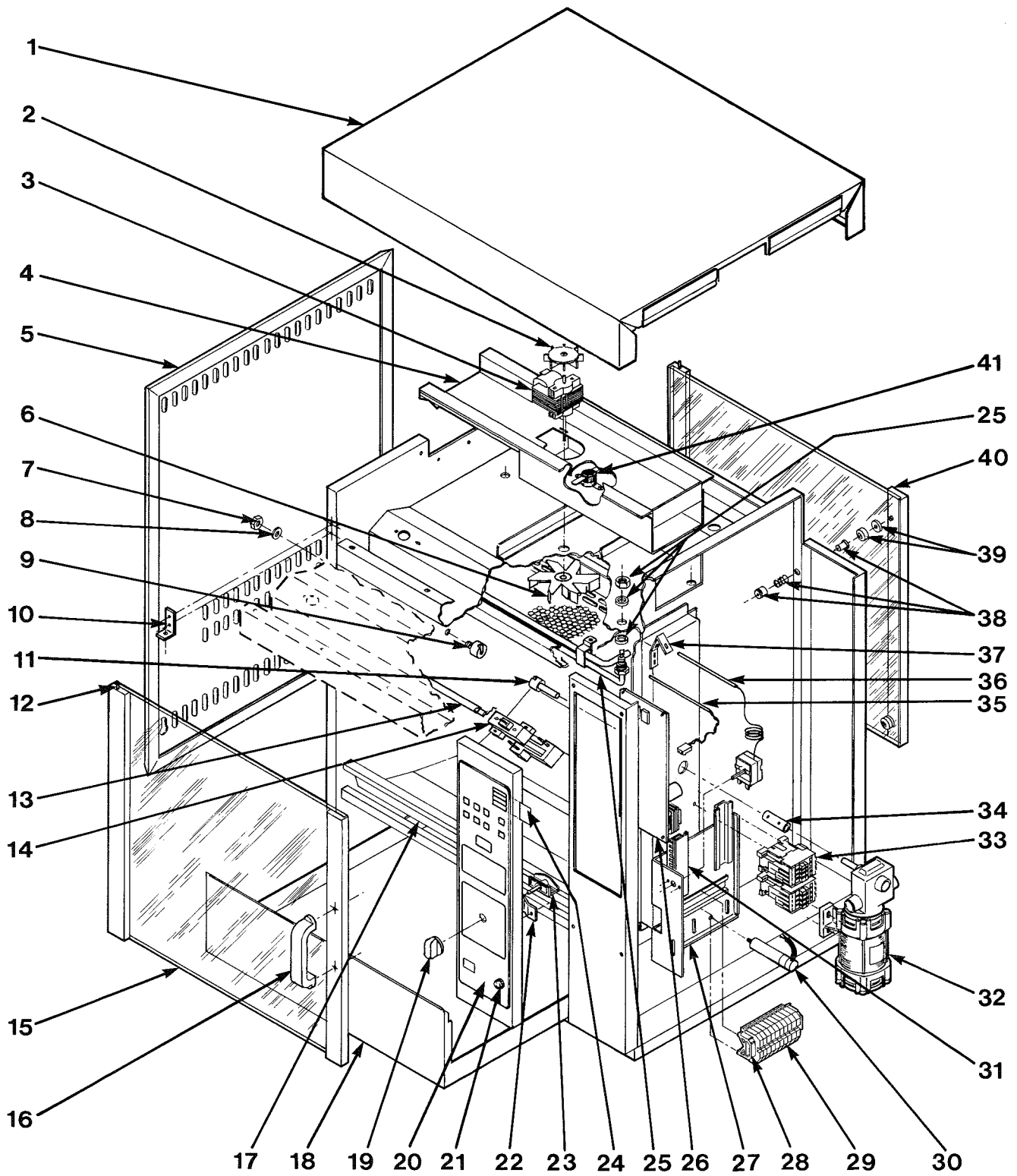
Commonly replaced items are stocked by your distributor and will be sent out when your order is received. Other parts will be ordered by your distributor from Henny Penny Corporation. Normally, these will be sent to your distributor within three working days.

7-7. WARRANTY

All replacement parts (except lamps and fuses) are warranted for 90 days against manufacturing defects and workmanship. If damage occurs during shipping, notify the sender and the carrier at once so that a claim may be properly filled. Refer to warranty in the front of this section for other rights and limitations.

7-8. RECOMMENDED
SPARE PARTS FOR
DISTRIBUTORS

Recommended replacement parts, stocked by your distributor, are indicated with ✓ in the parts lists. Please use care when ordering recommended parts, because all voltages and variations are marked. Distributors should order parts based upon common voltages and equipment sold in their territory.



Item No.	Part No.	Description	Quantity
1	26589	Top Cover RT-105	1
	26596	Top Cover RT-107 and 114	1
2	26672	Fan Blade - Cooling RT-105	1
	26673	Fan Blade - Cooling RT-107 and 114	1
√ 3	30416	Blower Motor 208-240 V - RT-105	1
√	26600	Blower Motor 208-240 V - RT-107 and 114	1
4	26675	Blower Housing - RT-105	1
	26676	Blower Housing - RT-107 and 114	1
5	26590	Side Panel Left - RT-105	1
	26591	Side Panel Right - RT-105	1
	26597	Side Panel Left or Right - RT-107 and 114	1
6	30390	Blade-Fan - RT-105	1
	26602	Blade-Fan - RT-107 and 114	1
7	26677	Nut - Spit Support	1
8	26678	Washer - Spit Support	1
9	26679	Support - Spit	1
10	30392	Hinge - Lower	1
	30393	Hinge - Upper	1
11	26680	Support - Spit - Drive	1
12	26681	Pivot Pin - Door	2
√ 13	26612	Heater Quartz 208 V 1000 W (All)	2
√	30387	Heater Quartz 240 V 1000 W (All)	2
14	30388	Quartz Heater Socket Assembly	4
15	26593	Rear Door Complete - RT-105	1
	26599	Rear Door Complete RT-107 and 114	1
16	30391	Door Handle	1
17	26587	Plate Drip Tray - RT-105	2
	26594	Plate Drip Tray - RT-107 and 114	2
18	26588	Drip Tray RT-105	1
	26595	Drip Tray RT-107 and 114	1
19	30384	Rotor Control Knob	1
√ 20	30375	Decal Switch	1
√ 21	30423	Reset Switch .4 Amp	1
22	30403	Reset Switch Mounting Bracket	1
√ 23	30382	Rotor Control Switch	1
24	26630	Menu Cards - Printed	1
	26631	Menu Cards - Blank	1
√ 25	26613	Radiant Heater Assembly RT-105 208 V 1600 W	1
√	26764	Radiant Heater Assembly RT-107 and 114 208 V 2000 W	4
√	30386	Radiant Heater Assembly RT-105 240 V 1600 W	1
√	26604	Radiant Heater Assembly RT-107 and 114 240 V 2000 W	4
√ 26	30430	Printed Circuit Board 208 V	1
√	30410	Printed Circuit Board 240 V	1
√	02640	Circuit Board Retrofit SN:HE015IJ and Below	1
27	26619	Wire Board Weld Assembly	1

Item No.	Part No.	Description	Quantity
28	26671	Terminal Block - End	2
29	26657	Terminal Block	1
√ 30	26682	Motor Capacitor	1
31	26683	Wire Enclosure Cover	1
√ 32	30394	Drive Motor	1
√ 33	30383	Contactor	2
34	26684	Coupler - Drive	1
√ 35	26249	Probe Assembly	1
√ 36	30378	Thermostat	1
37	26561	Clip - Spring	1
38	26685	Cabinet Magnet Assembly	4
39	26686	Door Magnet Assembly	4
40	26592	Door Front Complete RT-105 and 110	2
	26598	Door Front Complete RT-107 and 114	2
√ 41	30424	Hi Limit Thermostat 248 °F/120 °C	1
√ *	26687	Fan Control Switch RT-107 and 114 only (Not Shown)	1
	18645	Casters - RT-114 (Not Shown)	2
	18646	Caster w/Brake - RT-114 (Not Shown)	2
	26754	Disc Hub - Drive Side (Not Shown)	1
	26756	Disc Hub - Support Side (Not Shown)	1

SURE CHEF RT-SERIES QUICK REFERENCE

Manual Cooking Operation

1. Move the Rotation Control knob to Auto. Push SELECT PRODUCT until the Manual light in the menu area turns on.
2. Push SET TIME to check cook time (hours:minutes). Push SET TEMP to check the cook temperature. Push INCREASE or DECREASE when a time or temperature is displayed to change it. Time can be set to 18:00; temperature can be set from 170 to 425 degrees F.
3. When the product is loaded, push START/STOP. The rotor will turn and the Cook light will start flashing. The cook time remaining is shown in the display in hours and minutes.

You can change the cook time or temperature while the product is cooking. Follow step 2 above.

4. When the product is done, the buzzer will sound and the display will flash 00:00 until the START/STOP switch is pushed. The rotor will stop and you can remove product.

To keep the rotor turning, move the Rotation Control knob to On. To hold product, set your holding temperature, otherwise the control will keep the cabinet at the cook temperature.

Programmed Cooking Operation

1. Move the Rotation Control knob to Auto. Push SELECT PRODUCT until the desired product light in the menu area turns on.
2. When the product has been loaded in the Sure Chef, push START/STOP. The rotor will start turning.

If searing has been programmed, the Sear light will flash, otherwise the Cook light will flash. The display will show the total sear and cook time remaining. When searing is complete, the Cook light will start flashing.

If alarms are programmed, they are indicated during cooking: the buzzer will sound and the display will quickly flash AL01 for the first alarm, AL02 for the second, and so on. DO NOT PUSH ANY SWITCHES TO STOP THE ALARMS. The Alarm light flashes during the alarm. The meaning of the alarms depends on your cooking process; it may mean baste the product.

You cannot change the time or temperature while cooking a programmed product.

3. When the product is done, the buzzer will sound and the display will flash 00:00, and the Cook light turns off. Press the START/STOP Switch to stop the alarm and the cycle. The rotor will stop when the alarm is cancelled. If holding has been programmed for this product, the display will flash 00:00 3 times, the Hold light will start to flash and the rotor will continue to turn.

At the end of the Hold time, the buzzer will sound and the display will flash 00:00 until the START/STOP switch is pressed. The rotor will stop when the alarm is cancelled.

Setting The Time-Of-Day Clock

Make sure that cooking is not in process. Push SET CLOCK, then INCREASE or DECREASE to change the displayed time of day.

Programming Times, Temperatures and Alarms

1. If programming has been locked, you will have to unlock it to make changes. Refer to the Service Manual for unlocking procedure. Even if programming is locked, you can still view times and temperatures.
2. Push SELECT PRODUCT until the desired product light in the menu area turns on. Make sure cooking is not in process.
3. For each product you can set a time and temperature for Sear, Cook and Hold. You can also set up to 20 alarms for each product.

Use the SELECT FUNCTION switch to pick Sear, Hold, Cook or Alarm. The corresponding light under the display will turn on. Keep pushing SELECT FUNCTION until the Sear light turns on.

4. Sear: Push SET TIME to see the Sear time. Push INCREASE or DECREASE to change the time. You can set the Sear time to :00 if no searing is required. Sear time can be set to 1:59.

Push SET TEMP to see the Sear temp; push INCREASE or DECREASE to change the temperature.

5. Cook: Push SELECT FUNCTION to turn the Cook light on. Use SET TIME, SET TEMP, INCREASE and DECREASE as described above to see and change the time and temperature. Cook time can be set to 18:00.
6. Hold: Push SELECT FUNCTION to turn the Hold light on. Use SET TIME, SET TEMP, INCREASE and DECREASE as described above to see and change the time and temperature. The Hold time can be set to :00 if no holding is required. Hold time can be set to 18:00.

Alarms: Push SELECT FUNCTION to turn the Alarm light on. Push SET TIME repeatedly to see the current alarms. If only :00 is shown, there are no alarms.

To set a new alarm, push SET TIME until :00 is shown, then use INCREASE or DECREASE to set the alarm time. If :00 is never shown, you have set all 20 alarms and cannot add more.

To change an alarm, push SET TIME until the desired alarm time is shown, then use INCREASE or DECREASE to change the displayed time.

To remove an alarm, push SET TIME until the desired alarm time is shown, then use INCREASE or DECREASE to set the time to :00.

8. When you are done setting times and temperatures, the control will automatically return to normal operation.

Programming Notes

- Once you push SELECT FUNCTION, the Sure Chef control will wait for you to push another switch. If you wait too long, the control will automatically exit programming and return to normal operation. This also applies to the SET TIME, SET TEMP, INCREASE and DECREASE switches. You can tell that you have waited too long if the function light (Sear, Cook, Hold or Alarm) turns off. If this happens, just use SELECT FUNCTION to get back to where you were.
- To scan all times or temperatures, repeatedly push SELECT FUNCTION after pushing SET TIME or SET TEMP.

Cooking Operation Notes

- Push TEMP to show the cabinet temperature.
- The Rotation Control knob positions are as follows:
 - OFF: all heat is off and the rotor is stopped.
 - STOP: rotor is always stopped, but heat is on.
 - AUTO: rotor and heat control is automatic.
 - ON: rotor is always on; heat is on.
- Push and hold the INCREASE or DECREASE switches to make big changes. The change is slow at first, then speeds up.
- Push START/STOP to abort a cycle before it times out.