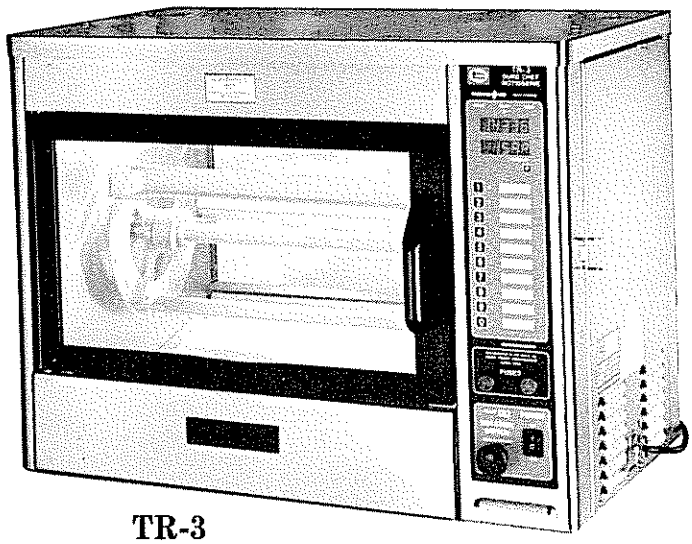
HENNY PENNY™

Global Foodservice Solutions

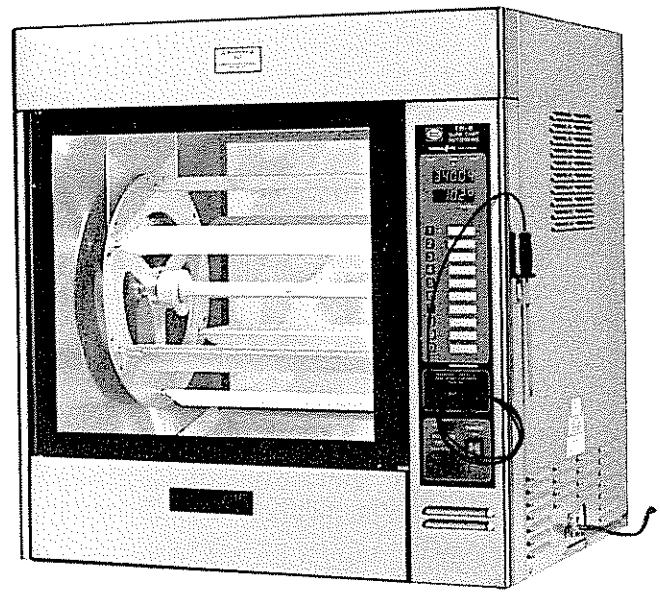
Henny Penny Rotisserie Models TR-3/6/8

SERVICE MANUAL

Henny Penny
Rotisserie
Models TR-3/6/8



TR-3
Product Number
02662



TR-6
Product Number
02690

TR-8
Product Number
02685

FM01-381
Revised 3-20-07

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SECTION 1. INTRODUCTION

1-1. HENNY PENNY ROTISSERIE

The Henny Penny Rotisserie, TR-8 and TR-6, combines rotating convection heat with 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. FEATURES

- Distinctive compact design
- Preselected automatic 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 disk
- Stainless steel construction
- Removable vent panels for easy cleaning

1-3. ASSISTANCE

Should you require assistance, just call your local independent distributor (refer to the distributor list in the 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.

1-4. 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 WARNING, CAUTION, and NOTE are used. Their usage is as follows:

WARNING

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

CAUTION

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

NOTE

The word NOTE is used to highlight especially important information.

1-5 .PROPER CARE

As with any of our equipment, the Rotisserie does require care and maintenance, which are discussed in this manual. The careful use of the recommended procedures, coupled with the regular preventive maintenance, will result in few repairs to the equipment.

SECTION 2. INSTALLATION

2-1. INTRODUCTION

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

NOTE

The installation of this unit must conform to all local, state, and federal codes.

WARNING

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

NOTE

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

2-2. 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 rotisseries must be 4 inches from any side wall and 9 inches from any rear wall. After the Henny Penny Rotisserie has been placed on a table, run a bead of silicone (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.

WARNING

The TR series rotisserie is a commercial appliance, and many surfaces could be hot. To prevent burns it is recommended that the unit be located in an area that cannot be accessed by the public.

2-3. 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:

1. Carefully cut banding straps.
2. Remove packing from around the unit.
3. Lift carton from unit.
4. Remove brackets securing unit to skid.
5. Remove unit from skid.
6. Your Rotisserie is now ready for setup.

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. ELECTRICAL REQUIREMENTS

The Henny Penny rotisserie is available from the factory wired for 208 or 240 volt, 1 or 3 phase, 50/60 hertz service. (TR-3 1 phase only.)

WARNING

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

Model No.	Product No.	Voltage	Phase	Amps	Watts	Wire
TR-8	02685	208	3	33	11,100	3+G
		208	1	55	11,100	2+G
	02686	240	3	28	11,100	3+G
		240	1	47	11,100	2+G
TR-6	02690	208	3	22	6800	3+G
		208	1	33	6800	2+G
	02691	240	3	19	6800	3+G
		240	1	28	6800	2+G
	02698	208	3	25	7600	3+G
		208	1	37	7600	2+G
	02699	240	3	21	7600	3+G
		240	1	32	7600	2+G
TR-3	02662	208	1	19	3850	2+G
	02663	240	1	16	3850	2+G

2-6. STACKING INSTRUCTIONS

1. Lay bottom rotisserie on its side and bolt the locking casters or legs, to the control side of unit.

2. Using the bolts provided for the non-locking casters or legs, bolt both the stacking spacer and non-locking casters or legs, to the front side of the unit. The stacking spacer should extend out the front of the unit about six inches.

3. Remove the four mounting screws from the top of the bottom rotisserie.

4. Remove side panels from top rotisserie.

5. Carefully lift the top rotisserie and place it on top of the bottom rotisserie, with the controls on the same side as the bottom rotisserie.

WARNING

The TR-8 weighs approximately 500 lbs. (230 kg) and the TR-6 weighs 380 lbs. (172 kg). Extreme care should be taken when lifting the rotisserie to prevent personal injury.

6. Line up the holes in the top rotisserie with the holes in bottom rotisserie and secure the rotisserie in place with the screws previously removed.

7. Replace side panels on the top rotisserie and units are now ready for operation.

SECTION 3. OPERATION

3-1. INTRODUCTION

The Henny Penny Rotisserie is computer controlled. The computer control regulates the cabinet temperatures and provides timing and program functions of the rotisserie.

3-2. CONTROLS AND SWITCHES

Item	Description	Function
1	Digital Displays	The two digital displays are five digit LED displays which show the temperature, time, and messages associated with the control operation.
2	Ready LED	This LED turns on during preheat when the temperature nears the programmed setpoint temperature. It turns off during a cook cycle.
3	Cook LED	This LED turns on during a cook cycle.
4	Hold LED	This LED turns on during a hold cycle.
5	Program LED	This LED flashes during a program mode.
6	Product LED	A product LED is located above each product button. It turns on when a product is selected and during programming. The LED flashes during cook and hold cycles.
7	Product Buttons	The ten product buttons are labeled 1 through 0. They are used to select a product, operate the cook timers, and enter parameters during programming.
8	Meat Probe	The meat probe is inserted into the product and the temperature displays.
9	Program Button	The program button is pressed to access the program and special program modes.
10	Menu Board	The menu board displays the product names. The menu items can be changed.
11	Power Switch	This two position rocker switch controls power to the rotisserie and the control.
12	Rotor Switch	Pressing the rotor switch bypasses the computer control and turns the rotor motor on. A rotor switch is located on both the operator side and customer side.

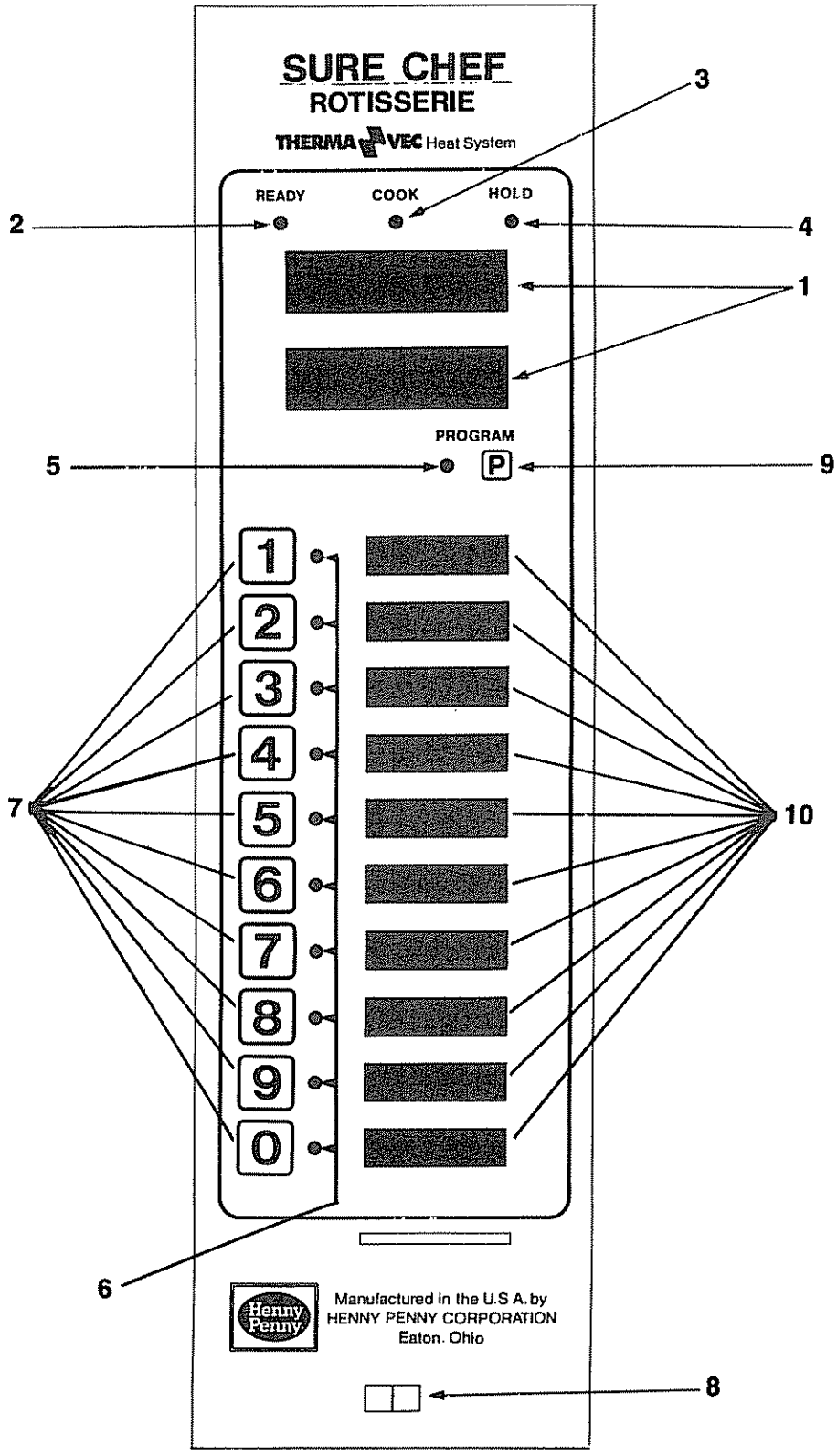

SURE CHEF
ROTISSERIE
THERMA VEC Heat System
READY
COOK
HOLD
PROGRAM
P
1
2
3
4
5
6
7
8
9
10
Manufactured in the U.S.A. by
HENNY PENNY CORPORATION
Eaton, Ohio

Figure 3-1

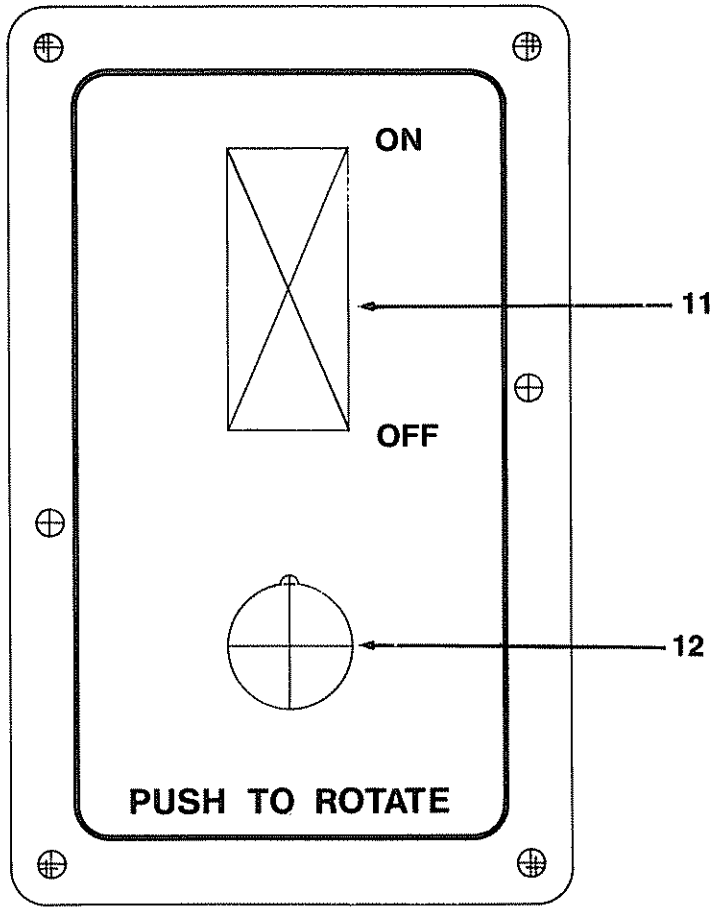
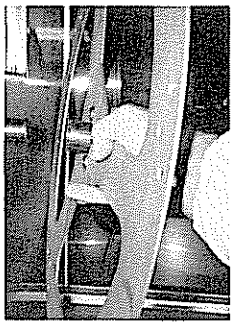
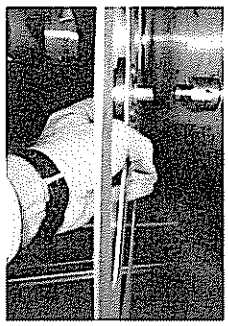


Figure 3-2

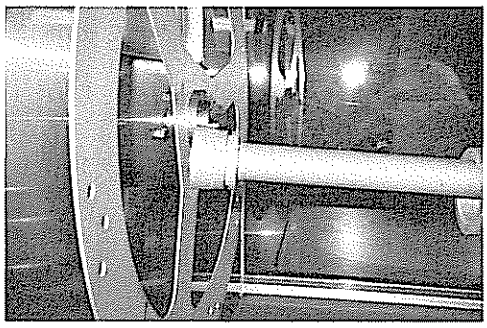
3-3. INSTALLATION OF DISCS, ROD AND SPITS



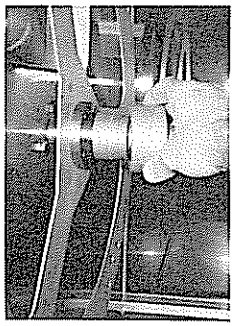


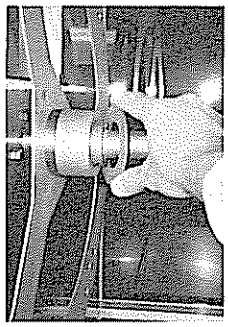
1. Fit discs up to appropriate disc support on each side of unit.

2. Place each end of the rod assembly into the hubs on each disc.



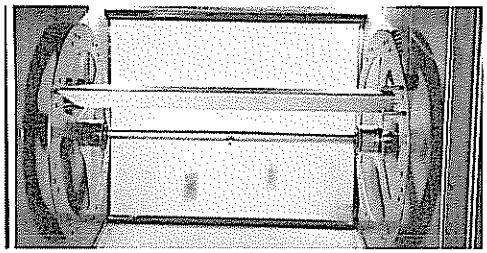
3. Slide the collars onto each hub of discs.





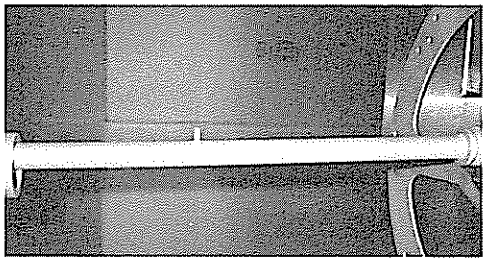
4. Slide retention rings over hubs and into slot on rod.

5. Slip angled spits onto discs, with the "V" of the angled spits towards the outside of unit. (General Market Rotisseries have the "V" of the spit towards the rod.)



NOTE

Fit the spit with the "V" towards the outside of the unit. Reversing the spit will result in spits tilted at an angle.



CAUTION

When removing the rod assembly make sure indicator is pointed up towards top of unit. If it is pointed down, the rod assembly will fall.

3-4. PROCEDURE FOR ANGLED SPITS

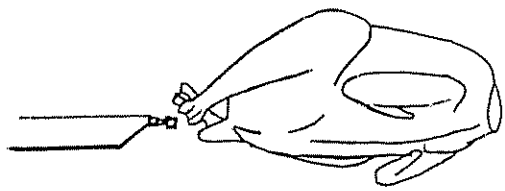


Figure 3-1

The angled spits are the standard accessory for the Henny Penny rotisseries. Some of the advantages of the angled spits, compared to the meat forks, are the ease and speed in which whole chickens can be placed on the spits. Also, cooking on spits compared to baskets and pans is superior as 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 the chicken on its back. Cut a small slit in the extra skin at the tail end of the chicken. Place one, then the other leg through the slit, so the legs are in a crossed fashion. Fold the wings up behind the neck.

Hold the spit with the angle of the "V" shape facing upwards and the opening of the "V" towards the table. Slide the spit lengthwise through the body cavity of the chicken, tail cavity first, with the breast up (see Figure 3-1).

NOTE

Most General Market Rotisseries are set up for placing the chicken on the spits with the opening of the "V" facing towards the breast (opposite of Figure 3-1).

3-5. PROCEDURE FOR MEAT FORKS OR SPITS (OPTIONAL)

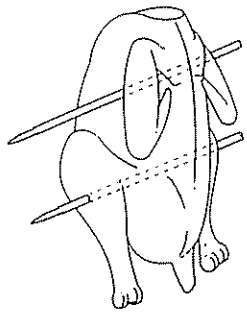


Figure 3-2

The double spits or meat forks are optional accessories. Some of the advantages of cooking on spits compared to baskets or pans are 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 spits lengthwise through the breast and thighs.

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.

3-5. PROCEDURE FOR MEAT FORKS OR SPITS (continued)

Pork ribs - spare or baby racks should be weaved on the spits like an accordian. Both tines of the meat fork should pierce the slab.

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

3-6. 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.

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

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 the browning will not be as uniform.

3-7. PROGRAM MODE OPERATION

The control has ten product cook cycles which may be programmed for specific products. Each cycle may consist of up to three functions: Preheat, Four Stage Cook Parameters, and Hold Parameters. Up to four alarms can be programmed during the cook cycle.

1. Press the desired Product button (1 to 9) and unit will preheat to the temperature appropriate for that product.

NOTE

Product "0" is a Manual Mode. It is not programmed and a cook time and temperature must be programmed once this product button is selected. Then, once this product is programmed, the preheat will begin. Use Product buttons (1-0) to program times and temperatures.

2. Once the "Ready" LED is lit, the product can now be loaded into the unit. "Ready to LOAD" message scrolls in top display. Once the door is opened for at least 5 seconds, then closed, "PUSH X to Start" scrolls in top display. "X" is the product number 1 to 0.

3-7. PROGRAM MODE OPERATION (continued)

3. Press the desired Product button. The rotor will start turning and the timer will start counting down. Also, the COOK LED will be on.

NOTE

The top display shows the time remaining and the bottom display shows the air temperature. The time can be adjusted during a cook cycle in programmed mode.

4. At the end of the cook cycle an alarm will sound, the top display shows "0:00" and the bottom display flashes "DONE". The product LED also flashes.

NOTE

If a hold time is not programmed, the cycle is ended and alarm turned off by pressing the Product button. 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.

5. At the end of the hold cycle, the top display flashes "0:00" and the bottom display flashes "HOLD, END". The end-of-hold alarm is different from the end-of-cycle alarm. Pushing the Product button stops the alarm and rotor, and all outputs are off.

NOTE

To abort a Cook or Hold cycle, press and hold the product button (1-0) for 2 seconds. Also, if power is removed at any time, the control will resume the operation that was active at power down, whether it was in a cook cycle, hold cycle, or preheat.

3-8. PREHEAT CONTROL

During preheat, the air heat and radiant heat are both turned on to regulate the air temperature to the programmed preheat setpoint. Both air and radiant heat are turned off when the air temperature is at or above the setpoint. The blower runs continuously, but the rotor is off.

3-9. COOKING CONTROL

Normally during a cook cycle, the air heating elements and the radiant elements are regulated to the programmed air temperature set point. But, the air heating elements can be programmed to a different setpoint setting than the radiant heat elements in the "Detail" program mode.

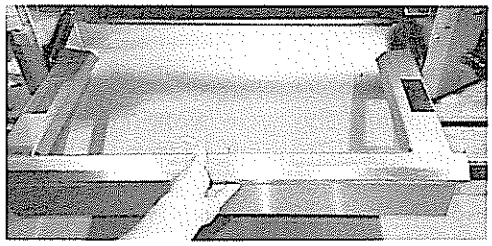
3-10. DOOR SWITCH

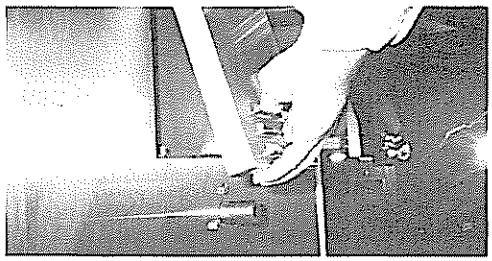
If either door is opened during a cook cycle, all functions are turned off, and remain off until both doors are closed. The display will flash "door OPEN". But, if the meat probe is plugged into the unit and the control side door is open, the display will show "Probe" and meat probe temperature.

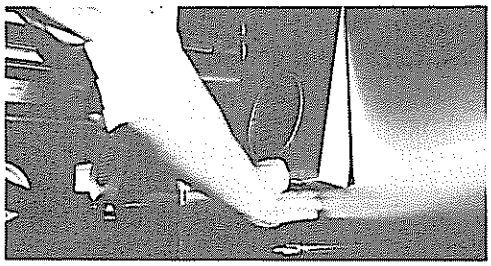
3-11. HOLD CONTROL

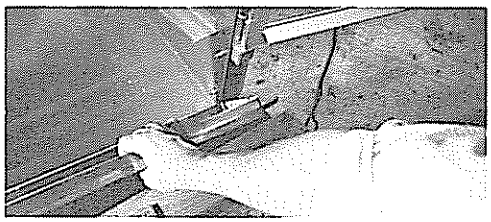
The hold mode can be programmed for all cook stage parameters; air setpoint, radiant heat setpoint, fan status, etc.

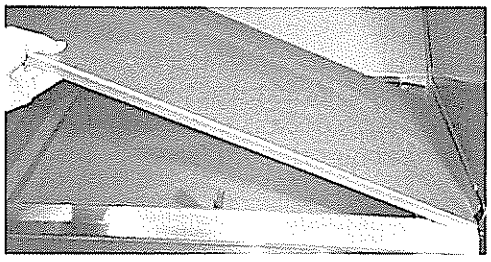
3-12. CLEANING PROCEDURES











1. Turn all controls to OFF and disconnect the electrical power supplied 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.

2. Remove the discs and rod assembly and take to a sink to clean them thoroughly. (See Section 3-3.)

NOTE

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

WARNING

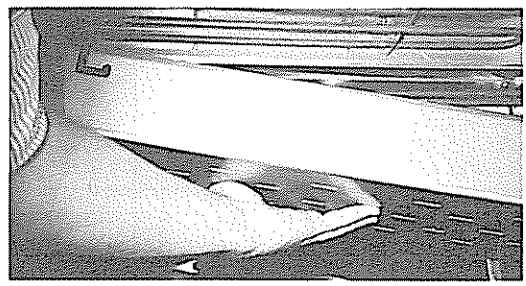
Be sure to keep groove in the rod clean of debris. The retaining ring must fit securely in the groove to keep rod assembly from falling and damaging unit, or causing personal injury.

3. Pull grease pan partially out and unscrew drain plug to discard grease into another container.

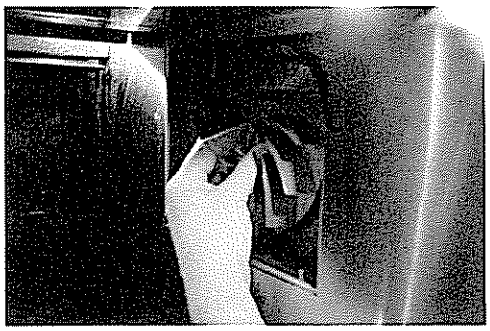
4. Remove grease pan, vent panels (side vents first), back panel, and grease trays from unit, and take to a sink to clean thoroughly.

NOTE

The top vent panel (covering air heaters), is slotted to the right on the TR-8 and to the left on the TR-6.



3-12. CLEANING PROCEDURES (continued)



5. Loosen the thumb screw on the blower fan blade and pull blade from shaft. Then take fan blade to a sink to clean thoroughly.

CAUTION

When re-installing fan blade, be sure the off-set shaft matches up and the thumb screw is tightened snug, but not too tight. If the fan is not installed properly the fan could hit the vent cover and damage to the fan could result.

SECTION 4. PROGRAMMING

4-1. INTRODUCTION

The controls can be preset at the factory, or the desired functions can be programmed in the field. The Program ("P") button is used to program the following functions: preheat, cooking (stage), hold, and alarms.

NOTE

An exception is the "0" product or Manual mode. Cook time and temperature can be programmed into this slot without entering the program mode.

4-2. PROGRAMMING FOR COOK (STAGE) AND HOLD

1. Press and hold the Program ("P") button for 2 seconds until "Prod Prog" appears in the display, then the top display shows "Code?".

2. Enter the access code. Once the proper access code is entered, "Prog" shows in the top display, and the bottom display shows a running "SELECT Product". All product LEDs, 1 to 0, are lit.

NOTE

Access codes for all program modes is 1-2-3.

3. Select the product to be programmed, 1 to 0.

NOTE

Once the desired product is selected, each press of the Program ("P") button advances to the next parameter. The parameters are described below. Also, to change the settings the appropriate Product button (1 to 0) is pressed. (Step 4 shows an example.)

4. Once the product is selected the preheat temperature can be entered. By pressing the appropriate Product (1 to 0), the desired temperature can be entered.

   Example: To program 400°F preheat, press "4", "0", "0", and this will show in the bottom display.

5. Cook time and temperature can be programmed into up to four stages per cook cycle. Press the Program ("P") button after the preheat is set and the top display will show "ST 1". Press the appropriate Product button, 1 to 0, to set the desired starting time of the cook cycle.

   Example: "1:30:00" is 1 hour, 30 minutes, and 0 seconds, or 0:90:00 is 90 minutes.

4-2. PROGRAMMING FOR COOK (STAGE) AND HOLD (continued)

6. After the desired start cook time is programmed, press the Program ("P") button to program the cook temperature for the first stage. "ST 1" shows in the top display, and the temperature shows in the bottom display. Press the Product buttons, 1 to 0, to set the temperature.

   Example: "350°"

7. After the temperature is set for the first stage, press the Program ("P") button. "ST 2" will show on the display. If desired, a second cook time and temperature can be programmed per Steps 5 and 6 above. Up to 4 stages, or temperature changes, can be programmed in one cooking cycle. As one stage is programmed, the control will flip to the next stage to be programmed by pressing the Program ("P") button.

8. After the desired stages are programmed, up to four alarms can be programmed throughout the cooking cycle. Press the Program ("P") button and "AL 2" shows on the top display and "0:00:00" shows on the bottom display. Press the desired Product buttons, 1 to 0, to set the time for an alarm.

   Example: "1:00:00" means an alarm will sound when the timer counts down to 1 hour remaining.

   NOTE

   If a hold time is set to 0:00:00, step number 9 is skipped.

9. After the alarms are set, press the Program ("P") button. "Hold" shows on the top display and the hold temperature shows on the bottom display. The temperature can be changed by pressing the desired Product button.

   Example: "200°"

10. All cooking parameters for one product are now programmed. Press the Program ("P") button, "Prog" and "SELECT Product" shows in the display. Press the desired product to be programmed , 1 to 0, and repeat steps above starting with Step 4.

11. Repeat above steps for each product programmed. After all products are programmed, exit the program mode by holding in on the Program ("P") button for 2 seconds.

12. You are now ready to cook.

NOTE

The Program mode will be automatically exited to the Cook mode if no buttons are pushed for 60 seconds anytime during programming.

4-3. SPECIAL PROGRAM MODE

The Special Program mode is used to set more detailed parameters, plus some self-diagnostic tests. The Special Program mode is accessed by pressing and holding the Program ("P") button for 4 seconds. After the access code (1,2,3) is entered, the mode consists of the following features:

- Setup
- Usage
- Technical

To exit from the Special Program mode, press and hold Program ("P") button for 2 seconds, or wait 60 seconds and control will automatically exit Special Program mode.

4-4. SETUP MODE

After entering the Special Program mode, press the Program ("P") button, and the following parameters can be programmed:

- TR-6 or TR-8
- Degrees Fahrenheit or Celcius
- "Easy" or "Detail" Program mode
- Loudness of Speaker (if applicable)
- Tone of Speaker (if applicable)
- Ready Temperature LED (up to 25°F)
- Ready Temperature LED (down to -25°F)
- Initialize system

TR-6 or TR-8

After entering the access code (1,2,3), "TR-6" or "TR-8" shows in the display. Pressing any Product button toggles from TR-6 to TR-8. This **must** match the type of unit before programming, or the unit may not perform properly. This will be preset from the factory.

Degrees Fahrenheit or Celcius

After entering the access code for Setup, press the Program ("P") button once and "deg" and "F" or "C" shows in the displays. Pressing any of the Product buttons toggles °F to °C.

"Easy" or "Detail" Program Modes

After entering the access code for Setup, press the Program ("P") button twice and "Easy" or "Detail" programming. Pressing any of the Product buttons toggles "Easy" to "Detail." In the "Easy" mode the unit is in normal program mode as in section 4-2.

4-4. SETUP MODE (continued)

The "Detail" mode is accessed the same as in section 4-2, steps 1 and 2. But, this mode has the following functions:

- Desired Product
- Preheat
- Stage
- Cook Time
- Air Temperature Setpoint
- Fan (ON or OFF)
- Radiant Heat Setpoint
- Load Compensation
- Alarms
- Hold parameters

For more details on programming these parameters, call Henny Penny's Service Department

Initialize System

After entering the access code for Setup, press the Program ("P") button seven times. "init" and SYS" show in the displays. Pressing and holding any Product button for 5 seconds completely resets product menu to factory preset parameters. These parameters will be set for either the TR-6 or TR-8, whichever one is programmed in the first step of the Setup Mode.

To exit from the Setup Mode, press and hold Program ("P") button for 2 seconds.

For more details on programming the other functions of the Setup Mode, call Henny Penny's service department.

4-5. USAGE MODE

After entering the Special Program mode, press the Program ("P") button once and the usage of each product can be checked after the access code (1,2,3) is entered.

The Program ("P") button is pressed to toggle between "Used" and "Reset" in the top display.

In the "Used" mode, press the desired product button (1-0) to check the number of cook cycles.

In the "Reset" mode, press and hold the desired product button (1-0) to reset the cook cycles to 0.

To exit the Usage mode, press and hold the Program ("P") button for 2 seconds.

4-6. TECH I/O MODE

After entering the Special Program mode press the Program ("P") button two times and this accesses the Tech mode after the access code (1,2,3) is entered.

This allows the user to perform more detailed checks on components of the unit. The following test can be performed:

- Output Test
- RDT (Probe) Calibration (±15°F)
- CPU Calibration
- TC-CJ Calibration
- T-C-1 Calibration
- Sensor Offset
- Sensor's Highest Temperature Reading
- Door Sensor Test - control and customer doors
- LED Test - Press product switch "0", all LED's should light.
- Push Button Test - A tone will sound when a button is pressed.
- Radiant Heat Test
- Last Load-time of component use of last load cooked
- Hour - number of hours use of components
- Count - use of control functions

Output Test

1. After entering the access code, the top display will read "OutP" and the bottom display rotates through the different tests.

2. Press the number 1 product button and the two radiant heaters will toggle on and off.

3. Press the number 2 product button and the rotor motor will toggle on and off.

4. Press the number 3 product button and the blower will toggle on and off.

5. Press the number 4 product button and the air heaters will toggle on and off.

6. Press the number 0 product button and whichever of the above components are on, will cycle on and off automatically.

NOTE

If the unit is preheating, cooking, or holding, while in the Output mode, the LED's will turn on or off, but you cannot control the outputs.

7. Exit Output mode by pressing and holding the Program ("P") button.

4-6. TECH MODE (continued)

CAUTION

In the Output Test mode the components will run uncontrolled. **DO NOT** leave components on for an extended period of time or damage to unit or components could result.

For more detials on programming the other functions of the Tech Mode, call Henny Penny's service department.

SECTION 5. COOKING PROCEDURES

5-1. PROGRAM COOK PARAMETERS

Your rotisserie is pre-programmed at the factory for several types of products.

The size, weight, temperature, and quantity of the product is critical to the success of the preset cooking programs.

The menu strip is removable and can be changed to meet desired product to be cooked.

5-2. LOADING THE ROTISSERIE

Always load the rotisserie so that the spits or baskets are evenly balanced and the breasts of the chickens are facing out of the unit.

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.

5-3. 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.

5-4. REMOVING COOKED MEAT FROM SPITS

WARNING

Insulated pads or gloves must be used to avoid burns. Lay the spit on the work surface or table. Grab the handle of the spit with the 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.

5-5. SEASONINGS AND BARBECUE SAUCE

Henny Penny has two seasonings and a barbecue sauce available for use with the 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, and 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.

5-6. BASIC RULES OF SAFE FOOD PREPARATION

WARNING

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.

5-7. 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 TR-8 and TR-6 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 temperature of 150°F-165°F (66°C-74°C), depending upon 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.

5-8. 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		

5-9. BASIC COOKING PROCEDURES

1. Press desired Product switch to start Preheat Mode.
2. Season product and load onto spits.
3. Once READY LED is lit, use the Manual Rotation Switch to load product into rotisserie.
4. Press the desired Product switch again to start the cook cycle. The READY LED turns off and the COOK LED turns on.
5. At the end of the cook cycle, the tone will sound and the unit will automatically go into a hold mode.
6. If no hold time is programmed, the display will show "0:00" and the tone will sound until the Product switch is pressed.
7. During the hold mode or at the end of the cook cycle, the product can be removed from the unit.

SECTION 6. TROUBLESHOOTING

6-1. INTRODUCTION

This section provides troubleshooting information in the form of an easy to read table.

If a problem occurs during the first operation of a new rotisserie, recheck the installation per the Installation Section of this manual.

Before troubleshooting, always recheck the operation procedures per Section 3 of this manual.

6-2. TROUBLESHOOTING

To isolate a malfunction, proceed as follows:

1. Clearly define the problem (or symptom) and when it occurs.
2. Locate the problem in the Troubleshooting table.
3. Review all possible causes. Then, one-at-a-time work through the list of corrections until problem is solved.
4. Refer to the maintenance procedures in the Maintenance Section to safely and properly make the checkout and repair needed.

WARNING

If maintenance procedures are not followed correctly, injuries and/or property damage could result.

6-2. TROUBLESHOOTING (continued)

Problem	Cause	Correction
Product Color Not Correct: A. Too Dark	• Temperature too high.	• Check Probe position - 1½ inches into cabinet (see section 7-5). • Check temperature setting in the program mode. See section on programming. • Remove and replace defective probe.
B. Too Light	• Temperature too low.	• Check Probe position - 1½ inches into cabinet (see section 7-5) • Check temperature setting. • Remove and replace defective probe. • Allow proper preheat time. • Be sure to select the correct product button.
C. Dry Product	• Moisture loss prior to cooking. • Overcooking the product.	• Use fresh product. • Reduce cooking time. • Reduce cooking temperature.
General Product Problems: A. Meat Separation From Bone	• Overcooking. • Product not fresh.	• Check cooking time. • Use fresh product.
With Power switch in POWER position the rotisserie is completely inoperative.	• Open circuit.	• Check to see that unit is plugged in. • Check the breaker or fuse at supply box. • Check voltage at wall receptacle. • Check Power switch. Replace if defective. • Check cord and plug.
Unit will not heat	• Blown fuse or tripped circuit breaker at supply box. • Blown fuse PC Board. • Faulty contactor. • Faulty Power switch. • Faulty PC Board. • Faulty cord and plug. • Faulty relay	• Reset breaker or replace fuse. • Check fuse per Maintenance Section on fuses. • Check contactor per Section 7-4. • Check Power switch per Section 7-11. • Remove and replace control board. • Check cord and plug and power at wall receptacle. • Check relay per section (see section 7-20).

6-2. TROUBLESHOOTING (continued)

Problem	Cause	Correction
Product not done	• Low or improper voltage.	• Use a meter and check the receptacle against data plate.
	• Weak or burnt out elements.	• Check heating element(s) per Section 7-12.
	• Points in contactor bad.	• Check contactor per Section 7-4.
	• Bad relay.	• Replace relay per Section 7-18.
	• Wire(s) loose. • Burnt or charred connector.	• Tighten. • Replace wire and clean connectors.
Unit overheating (product too dark)		• Check Probe position - 1½ inches into cabinet (see section 7-5).
	• Check probe calibration.	• If probe is more than 10°F out of calibration, replace probe.
	• Faulty Control Board	• Replace control board per Section 7-16.
	• Check contactor for not opening.	• Check for faulty contactor per Section 7-4.
Timers fail to run, or won't turn off	• Low voltage	• Check voltage at receptacle to match unit voltage.
	• Faulty Display Board.	• Check voltage at transformer. • Replace display board.
	• Indented or torn decal.	• Replace control decal.
Timer will not beep	• Faulty Beeper.	• Replace Beeper section 7-16.

Error Codes The control has built-in self-diagnostic error codes that will show on the Display.

Error Code	Cause	Correction
"E-6" "Prob Err"	• Temperature probe failure replace probe.	• Reconnect probe to board, or
"E-4" "ctrl hot"	• Control board temperature too hot.	• Replace or clean blower.
"E-50" "CPU Chip"	• CPU RAM Error.	• E-50, E-51, E-53, and E-41
"E-51" "rA-CHIP"	• External RAM error.	are software errors.
"E-53" "ro-CHIP"	• External ROM error.	Reinitialize the board, and
"E-41" "data Err"	• Scrambled Memory.	if error persists, replace board
"E-5" "too hot"	• Software high limit	• Change control board or contactor.
	(Air Temperature too hot)	• Replace Blower

SECTION 7. MAINTENANCE

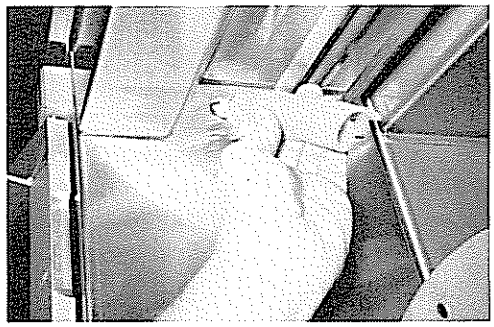
7-1. INTRODUCTION

This section provides procedures for the checkout and replacement of the various parts used within the rotisserie. Before replacing any parts, refer to the Troubleshooting section. It will aid you in determining the cause of the malfunction.

7-2. MAINTENANCE HINTS

1. You may want to use a multimeter to check the electric components.
2. When the manual refers to the circuit being closed, the multimeter should read zero unless otherwise noted.
3. When the manual refers to the circuit being open, the multimeter will read infinity.

7-3. HALOGEN LAMP REPLACEMENT



1. Remove electrical power supplied to unit.

WARNING

Remove electrical power supplied to the unit by unplugging the unit, or by turning off the wall circuit breaker, or electrical shock could result.

2. Push in and twist bulb counterclockwise to remove defective bulb.

WARNING

Use protective gloves, or cloth to remove bulb. The bulb and surrounding surfaces may be hot and severe burns could result.

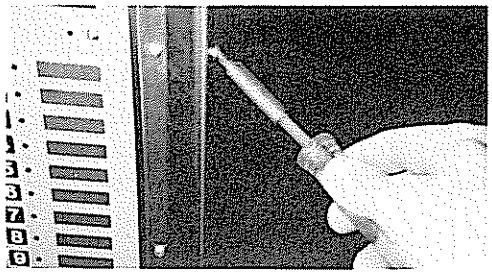
3. Use the foam packing around new bulb, and push new bulb into socket. Twist clockwise to lock into place.

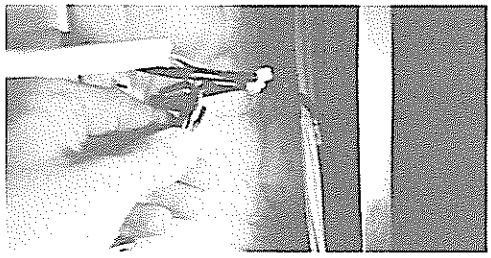
CAUTION

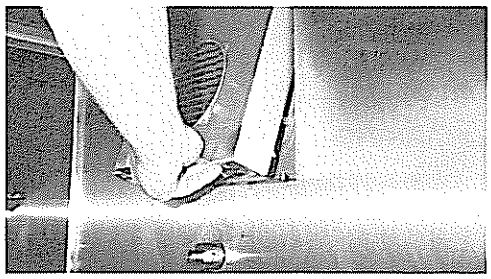
When installing the new bulb, DO NOT touch light bulb with fingers. Wrap the foam packing around bulb to install the bulb. Failure to follow these instructions could cause damage to bulb.

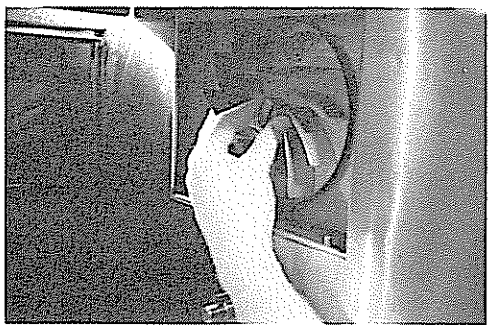
4. Restore power to unit.

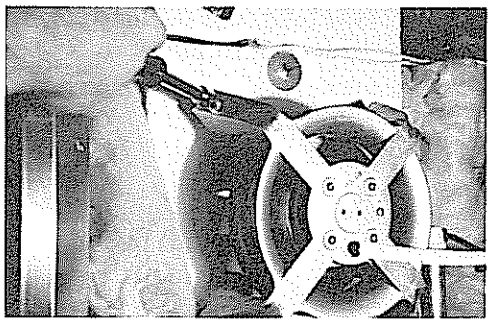
7-4. BLOWER REPLACEMENT











1. Remove electrical power to unit.

WARNING

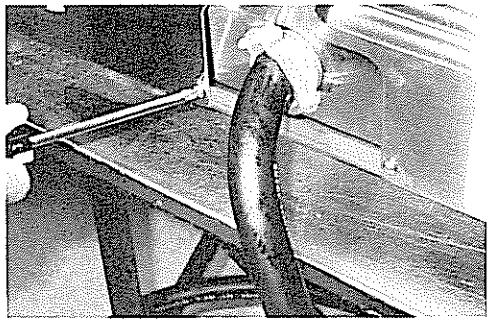
Remove electrical power supplied to the unit by unplugging the unit, or by turning off the wall circuit breaker, or electrical shock could result.

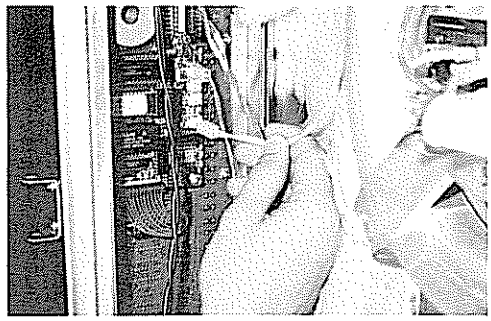
2. Using Phillips head screwdriver, remove the side panel closest to the controls.
3. Remove electrical wires from wire nuts.
4. Remove discs and rod from inside of unit. (See Section 3-3.)
5. Unscrew knob and lift drive-side vent panel up and out of unit.
6. Loosen thumb screw and pull out on fan blade and remove from shaft.
7. Using a 7/16" nut driver, remove the nuts securing the blower to the unit, and remove blower from unit.
8. Replace with new blower in reverse order.

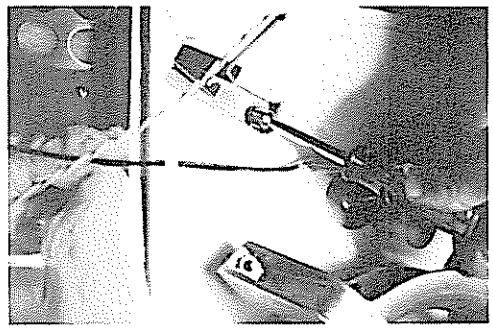
NOTE

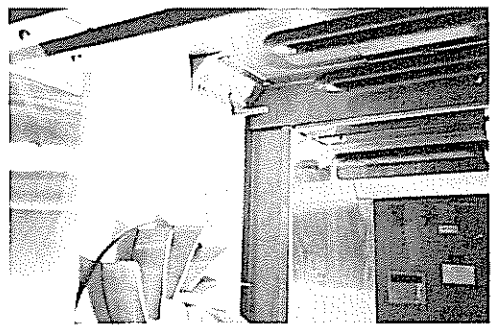
When placing fan blade back onto shaft, rotate fan blade on the blower shaft, while holding the blower wheel inside the control area. The fan blade should snap onto a pin at the base of the shaft.

7-5. THERMAL SENSOR REPLACEMENT









1. Remove electrical power to unit.

WARNING

Remove electrical power supplied to the unit by unplugging the unit, or by turning off the wall circuit breaker, or electrical shock could result.

2. Remove the control side-side panel.

3. Unplug probe from control PC board.

4. Press down on the probe bracket and pull probe from bracket, or using 3/8" socket, remove nut securing probe bracket to unit and remove bracket and probe from unit.

5. Remove vent panels from inside. (See Section 3-12.)

6. Install new probe in reverse manner, exposing the probe 1½" inside cabinet.

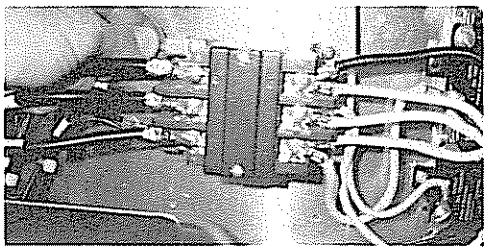
NOTE

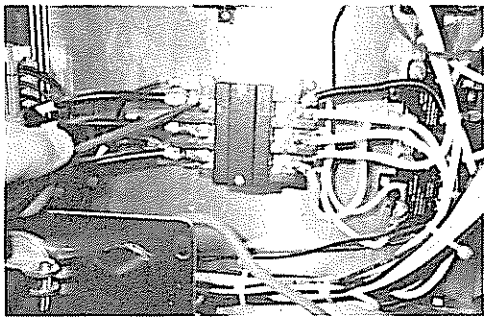
1½ inch probe position is important. Improper positioning will cause erroneous temperature readings.

7. Plug probe onto P_2-2 pin connector.

7-6. CONTACTOR

Checkout:





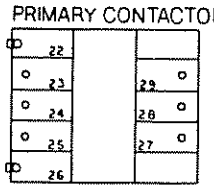


Figure 7-1

1. Remove electrical power to unit.

WARNING

Remove electrical power supplied to the unit by unplugging the unit, or by turning off the wall circuit breaker, or electrical shock could result.

2. Remove the side panel closest to the controls.

3. Remove and label the wires from contactor.

4. Perform a check on the contactor as follows:

Test Points	Results
from 23 to 29	open circuit
from 24 to 28	open circuit
from 25 to 27	open circuit
from 22 to 26	ohm reading 415

Checkout - power supplied

WARNING

The following checks are performed with the wall circuit breaker closed and the main power switch in the ON position. Extreme caution should be taken. Make connections before applying power, take reading, and remove power before removing meter leads, or electrical shock could result.

5. With power re-applied, let unit start heating up.

7-6. CONTACTOR (continued)

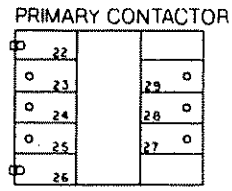
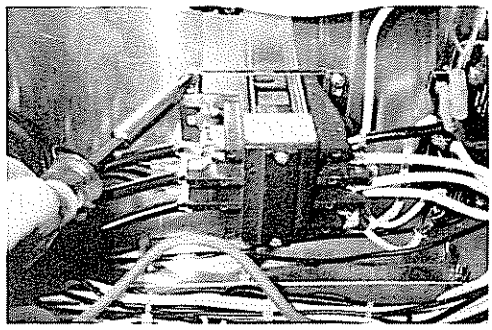


Figure 7-2

6. Check voltage as follows:

Test Points	Results
from terminal 29 to 28	The voltage
from terminal 27 to 28	should read the
from terminal 27 to 29	same at each terminal.

Replacement:



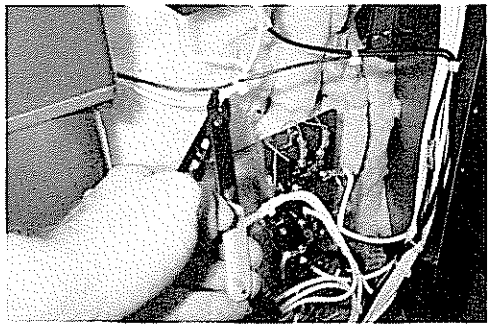
If contactor proves defective:

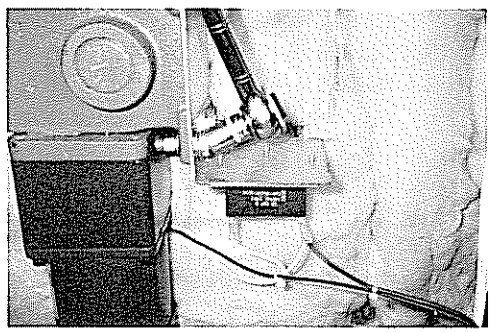
7. Remove the four screws securing the contactor to the bracket and remove contactor.

8. Install new contactor, replace wires, and replace side panel.

9. Restore power to unit.

7-7. DRIVE MOTOR REPLACEMENT





1. Remove electrical power to unit.

WARNING

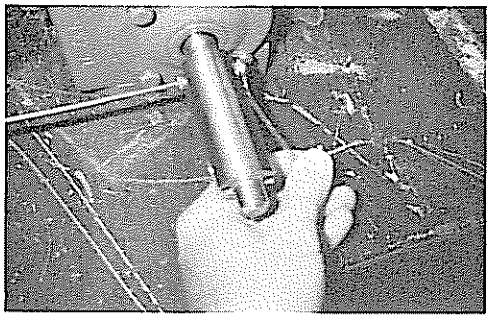
Remove electrical power supplied to the unit by unplugging the unit, or by turning off the wall circuit breaker, or electrical shock could result.

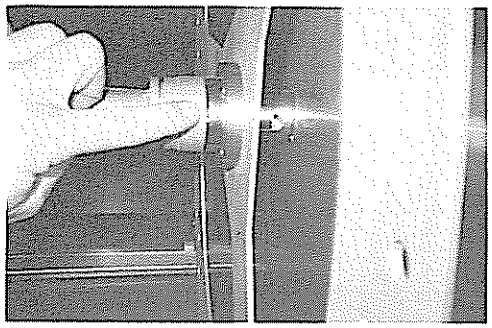
2. Remove rod and discs from unit. (See Section 3-3.)

3. Cut the three wires from the motor.

4. Using 9/16" socket, remove the bolts securing the motor to the bracket, and pull motor from unit.

7-7. DRIVE MOTOR REPLACEMENT (continued)





5. Remove locknut and nut from the bolt in the extension hub, and remove bolt.
6. Separate the extension hub from drive motor shaft.
7. Install extension hub into new motor.
8. Slide extension hub into slot and bolt the motor to the bracket. Snug, but don't tighten nuts.
9. Install discs into unit and place rod into place.
10. Adjust motor on bracket so no more than 1/16" gap is present and the end of the rod is even all around hub.

CAUTION

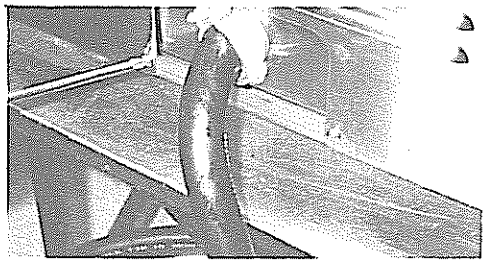
The rod must not have much "play" in it from the disc hub. The gap between the end of the rod and the hub should not be more than 1/16".

11. Once rod is "lined" up, tighten nuts on bracket.
12. Splice wires of motor onto the cut wires, according to colors.
13. Replace side panel and restore power.

NOTE

A vent plug is sent separately with the drive motor and needs to be threaded onto the new motor upon installation.

7-8. ROTATION CONTROL SWITCH



1. Remove electrical power supplied to unit.

WARNING

Remove electrical power supplied to the unit by unplugging the unit, or by turning off the wall circuit breaker, or electrical shock could result.

2. Remove screws securing control side side-panel and remove panel.
3. Remove and label wires from terminals of switch.

7-8. ROTATION CONTROL SWITCH (continued)

4. Take a continuity reading across terminals. If meter shows constant open or closed circuit each time the button is pushed, the switch is defective.
5. Unscrew the back ring of switch and pull out switch from the front of the unit.
6. Replace new switch, with a rubber washer on each side of panel.
7. Replace wires on terminals.
8. Replace switch panel and restore power.

7-9. CAPACITOR REPLACEMENT - BLOWER MOTOR

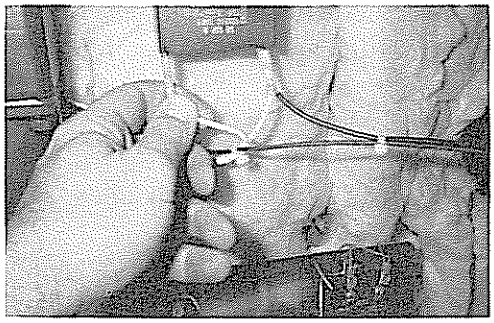
1. Remove electrical power supplied to unit.

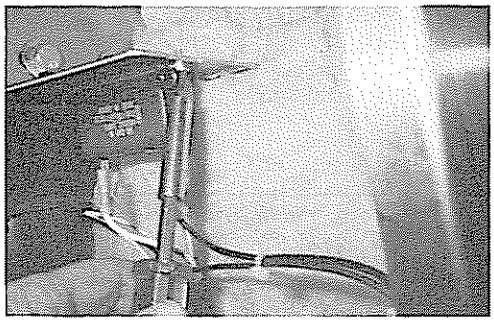
WARNING

Remove electrical power supplied to the unit by unplugging the unit, or by turning off the wall circuit breaker, or electrical shock could result.

2. Remove the side panel closest to the controls.
3. Disconnect wires from wire nuts.
4. Using a 1/2" socket, remove nut securing capacitor to bracket and remove capacitor.
5. Install new capacitor in reverse order.

7-10. CAPACITOR REPLACEMENT - DRIVE MOTOR





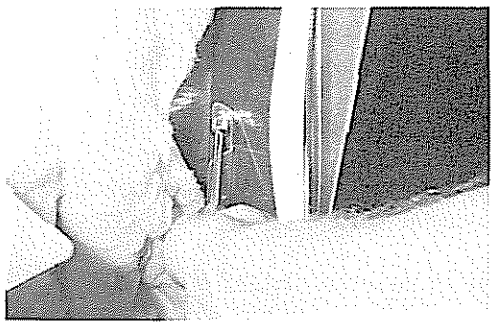
1. Remove electrical power supplied to unit.

WARNING

Remove electrical power supplied to the unit by unplugging the unit, or by turning off the wall circuit breaker, or electrical shock could result.

2. Remove side panel closest to controls.
3. Disconnect wires from capacitor.
4. Remove the three Phillips head screws from the capacitor, and remove capacitor from unit.
5. Install new capacitor in reverse order.

7-11. DOOR SENSOR REPLACEMENT



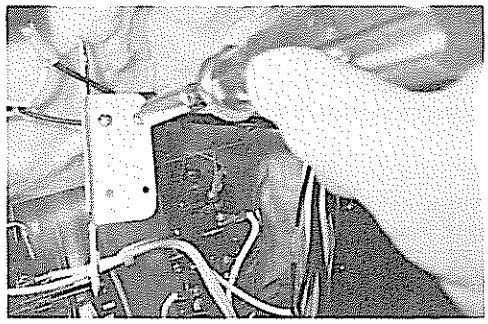
1. Remove electrical power supplied to unit.

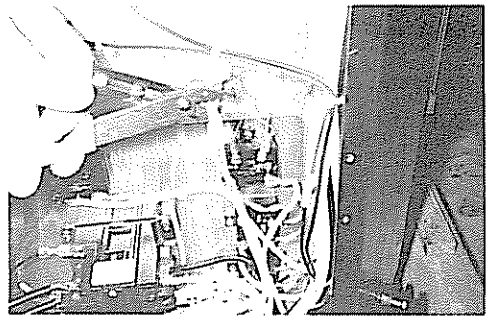
WARNING

Remove electrical power supplied to the unit by unplugging the unit, or by turning off the wall circuit breaker, or electrical shock could result.

2. Remove appropriate side panel.
3. For replacing the sensor on the control side, the control panel and control box must be removed per Section 7-14.
4. Using a 3/8" socket, remove the nuts securing the sensor bracket, and remove bracket from unit.

7-11. DOOR SENSOR REPLACEMENT (continued)



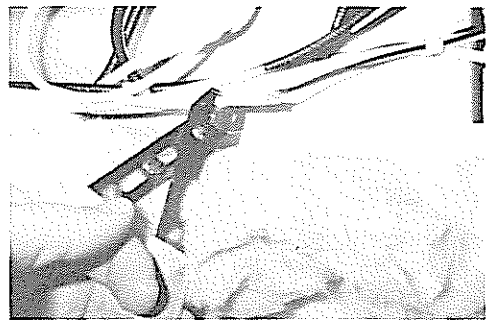


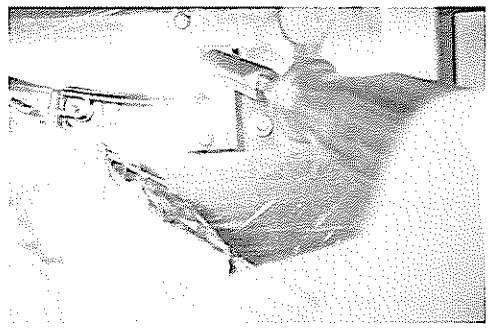
5. Using a Phillips head screwdriver and a 5/16" wrench, remove screws from switch and remove switch from bracket.
6. Cut wires behind splices and then splice wires of new sensor on existing wires.
7. Install new sensor on bracket, and install bracket assembly onto unit.
8. Replace side panels and restore power to unit.

CAUTION

DO NOT over-tighten the screws securing the sensor to the bracket, or damage to the sensor will result.

7-12. SOCKET - HALOGEN LAMP





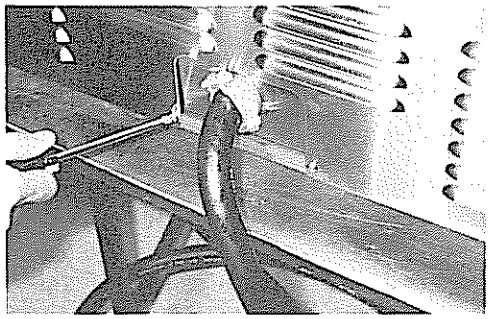
1. Remove electrical power supplied to unit.

WARNING

Remove electrical power supplied to the unit by unplugging the unit, or by turning off the wall circuit breaker, or electrical shock could result.

2. Remove appropriate side panel.
3. Remove Halogen lamp from socket. (See Section 7-1.)
4. Cut wires going to the socket, at the white wires, behind the splicers.
5. Remove the two Phillips head screws securing the socket and remove socket from unit.
6. Splice wires of new socket onto existing wires and install socket and lamp back into unit.
7. Replace side panel and restore power to unit.

7-13. POWER SWITCH



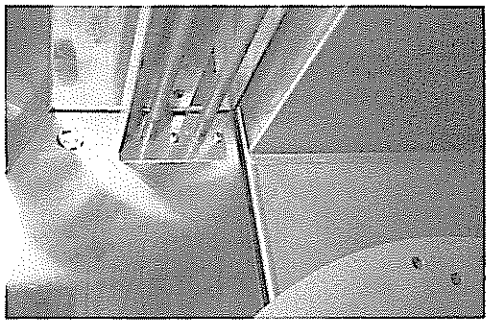
1. Remove electrical power supplied to the unit.

WARNING

Remove electrical power supplied to the unit by unplugging the unit, or by turning off the wall circuit breaker, or electrical shock could result.

2. Remove the control side-side panel.
3. Remove and label wires from switch.
4. Check for continuity of switch.
5. If switch proves bad, squeeze the flanges on the back side of the switch and pull switch from front of panel.
6. Replace switch in reverse order, and restore power to unit.

7-14. RADIANT HEATERS



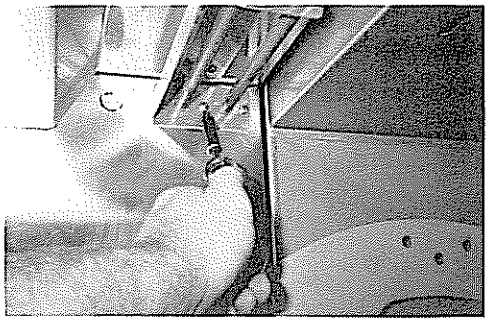
1. Remove electrical power to unit.

WARNING

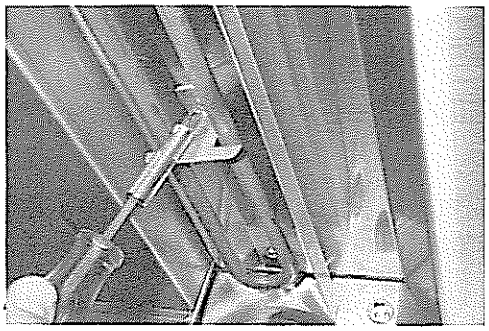
Remove electrical power supplied to the unit by unplugging the unit, or by turning off the wall circuit breaker, or electrical shock could result.

2. Remove appropriate side panel. Look at terminal end of heaters to see which side panel to remove.
3. If removing air heaters, remove ceiling vent. (See Section 3-12.)
4. Remove the wires from the terminals.

7-14. RADIANT HEATERS (continued)

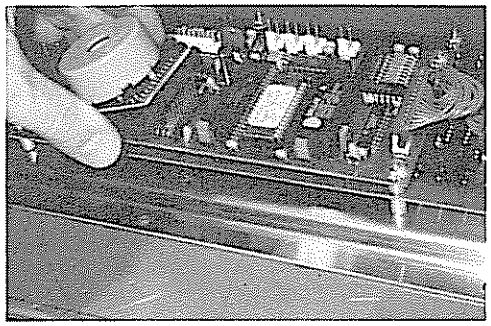


5. Using a Phillips head screwdriver, remove the screws securing the heater to the unit.



6. Remove screws from both support brackets, and pull brackets and heater from unit.
7. Install new heater in reverse order.

7-15. CONTROL BOARD "BEEPER" REPLACEMENT



1. Remove electrical power supplied to the unit.

WARNING

Remove electrical power supplied to the unit by unplugging the unit, or by turning off the wall circuit breaker, or electrical shock could result.

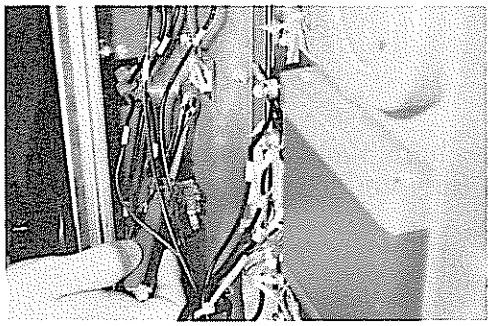
2. Remove control panel from unit.
3. Unplug connectors and remove complete panel assembly.
4. Set control panel on table, firmly grasp "beeper assembly", and gently pull up on "beeper".
5. Carefully set new "beeper" on prongs, and press down gently on "beeper" to press it in place.

CAUTION

Be careful not to bend the prongs, or miss one of the prongs, as damage to the board or eprom could result.

6. Replace control panel and restore power to unit.

7-16. MEAT PROBE RECEPTACLE REPLACEMENT



1. Remove electrical power to unit.

WARNING

Remove electrical power supplied to the unit by unplugging the unit, or by turning off the wall circuit breaker, or electrical shock could result.

2. Remove the control side-side panel.
3. Using a 3/8" socket remove the keps nuts from receptacle bracket and remove bracket from unit.
4. Unplug the 2-pin connector from the P-5 receptacle on the control board.
5. Using a small Phillips-head screwdriver, remove the screw securing the probe receptacle to the bracket.
6. Replace with new receptacle in reverse order of previous steps.

7-17. TRANSFORMER

1. Remove electrical power supplied to unit.

WARNING

Remove electrical power supplied to the unit by unplugging the unit, or by turning off the circuit breaker, or electrical shock could result.

2. Remove side panel closest to the controls.

7-17. TRANSFORMER (continued)

Checkout:

WARNING

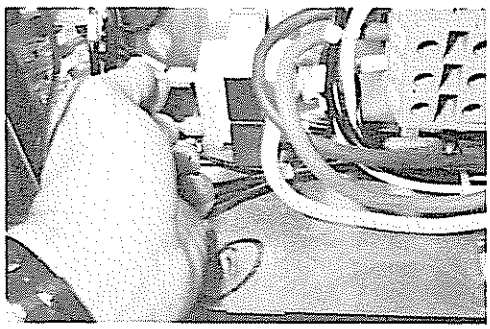
The following checks are performed with the wall circuit breaker closed and the main power switch in the ON position. Extreme caution should be taken. Make connections before applying power, take reading, and remove power before removing meter leads, or electrical shock could result.

3. With power re-applied, take voltage reading at terminals of transformer where wires 11 and 12 plug in. The meter should show 208 or 240 volts.

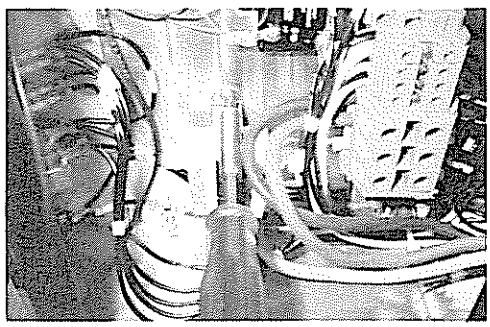
4. If the incoming voltage proves correct (above step), take a voltage reading on transformer terminals where wires 9 and 10 plug in. The meter should show 12 volts ±1.

Replacement:

5. If transformer proves bad, remove electrical power to unit.

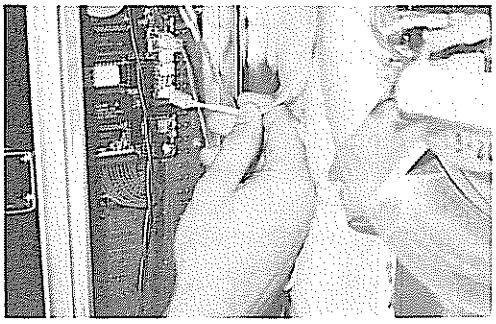


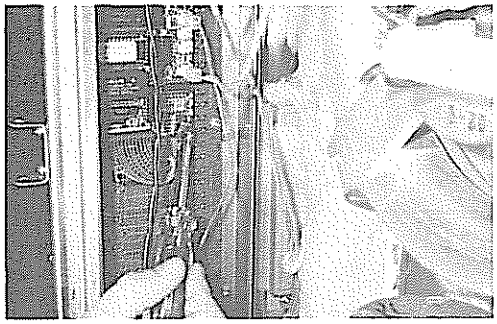
6. Unplug wires from transformer.



7. Unscrew the Phillips head screws securing the transformer and remove transformer from unit.

7-18. CONTROL BOARD REPLACEMENT





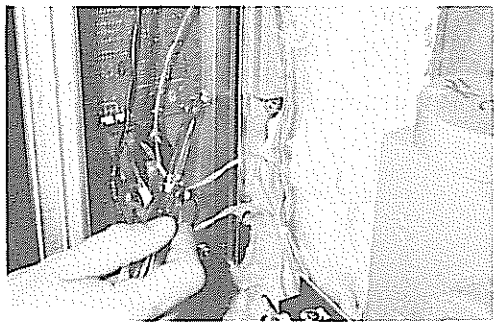
1. Remove electrical power supplied to the unit.

WARNING

Remove electrical power supplied to the unit by unplugging the unit, or by turning off the wall circuit breaker, or electrical shock could result.

2. Remove the Phillips head screws securing the control side-side panel and remove side panel.
3. Pull connectors from board.
4. Using a 5/16" socket, remove the four nuts securing the control board and remove control board.
5. Install new board in reverse order, and restore power to unit.

7-19. DISPLAY BOARD REPLACEMENT



1. Remove electrical power supplied to the unit.

WARNING

Remove electrical power supplied to unit by unplugging unit, or by turning off the wall circuit breaker, or electrical shock could result.

2. Remove the control side, side panel.
3. Using a 5/16" socket, remove the remaining five nuts securing the display board.
4. Remove red connectors from the display board and remove display board from panel.
5. Replace display board in reverse order and restore power to unit.

7-20. RELAYS

The Solid State Relays receive messages from the control board and operate the components in the rotisserie. See wiring diagrams to help locate the desired relay.

Checkout:

1. Remove electrical power supplied to unit.

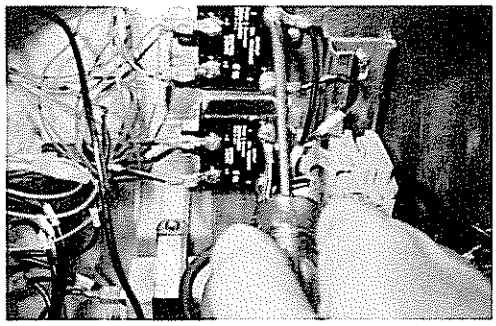
WARNING

Remove electrical power supplied to the unit by unplugging the unit, or by turning off the wall circuit breaker, or electrical shock could result.

2. Using a Phillips head screwdriver, remove the side panel closest to the controls.

WARNING

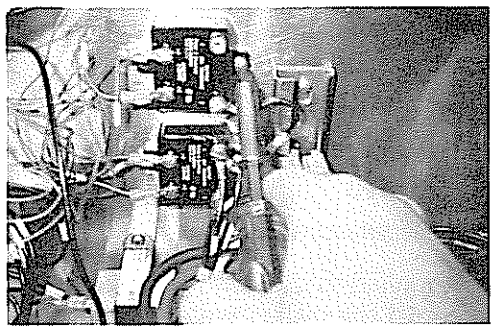
The following checks are performed with the wall circuit breaker closed and the main power switch in the ON position. Extreme caution should be taken. Make connections before applying power, take reading, and remove power before removing meter leads, or electrical shock could result.



3. With power re-applied, let unit start heating up, or enter the Tech Mode in Special Program mode and check the relays in the output test. (See Section 4-8.)
4. With the component energized (example: blower motor), 0 volts should show on the output side of the relay, and 12 volts on the input side.
5. With the component not energized, 208 or 240 volts should show on the output side of relay, and 0 volts on input.
6. If voltage varies from steps 4 and 5, remove power to unit, pull input wires from relay and place leads of meter onto input wires. Re-apply power to unit. When unit is running, the input wires to relay should show 12vdc volts. If this proves true, the relay is faulty.

7-20. RELAYS (continued)

Replacement:



7. Remove power supplied to unit.

8. With wires removed and labeled, use a Phillips head screwdriver and remove appropriate relay from unit.

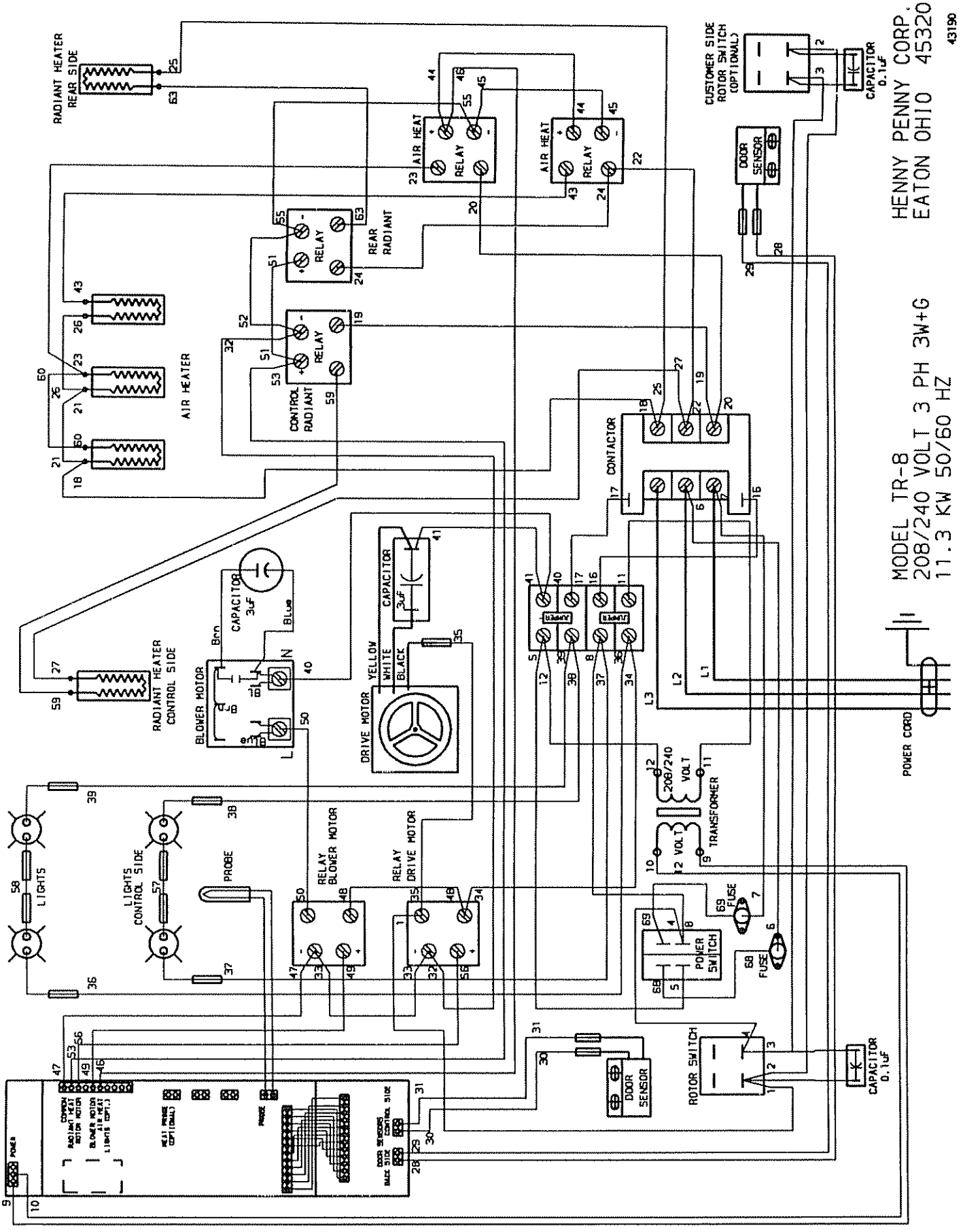
9. Coat the back of the new relay with thermal joint compound. (Henny Penny part number MS01-423)

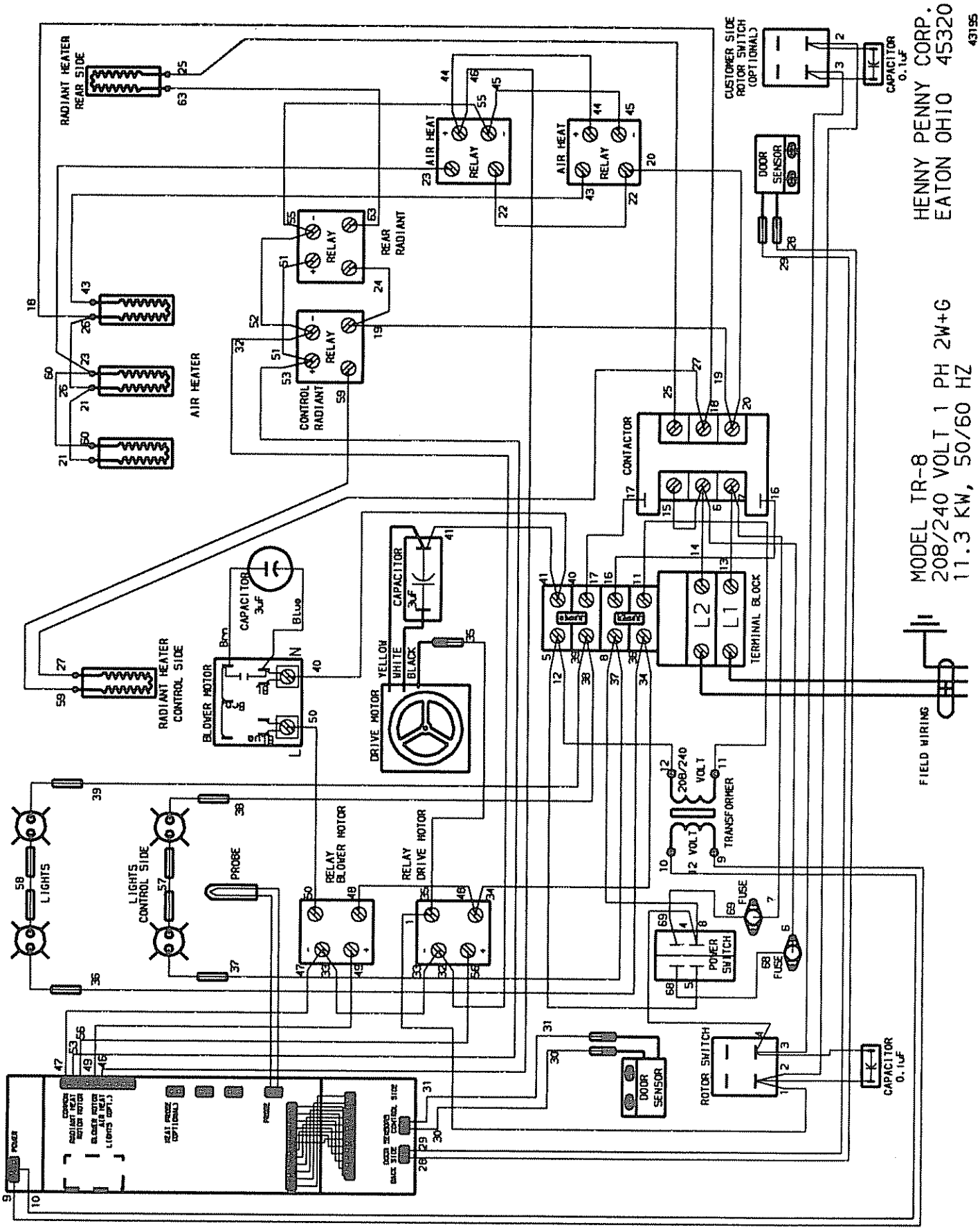
CAUTION

Failure to use the thermal joint compound will shorten the life of the relay.

10. Install new relay and replace wires.

11. Replace side panel and re-apply power.


HENNY PENNY CORP.
EATON OHIO 45320
43190
MODEL TR-8
208/240 VOLT 3 PH 3W+G
11.3 KW 50/60 HZ
RADIANT HEATER REAR SIDE
AIR HEAT RELAY
REAR RADIANT RELAY
CONTROL RADIANT RELAY
AIR HEATER
CUSTOMER SIDE ROTOR SWITCH (OPTIONAL)
CAPACITOR 0.1uF
DOOR SENSOR
CONTACTOR
RADIANT HEATER CONTROL SIDE
CAPACITOR 3uF
BLOWER MOTOR
DRIVE MOTOR
YELLOW
WHITE
BLACK
POWER CORD
208/240 VOLT TRANSFORMER
12 VOLT
FUSE
POWER SWITCH
LIGHTS
LIGHTS CONTROL SIDE
PROBE
RELAY BLOWER MOTOR
RELAY DRIVE MOTOR
ROTOR SWITCH
DOOR SENSOR
CAPACITOR 0.1uF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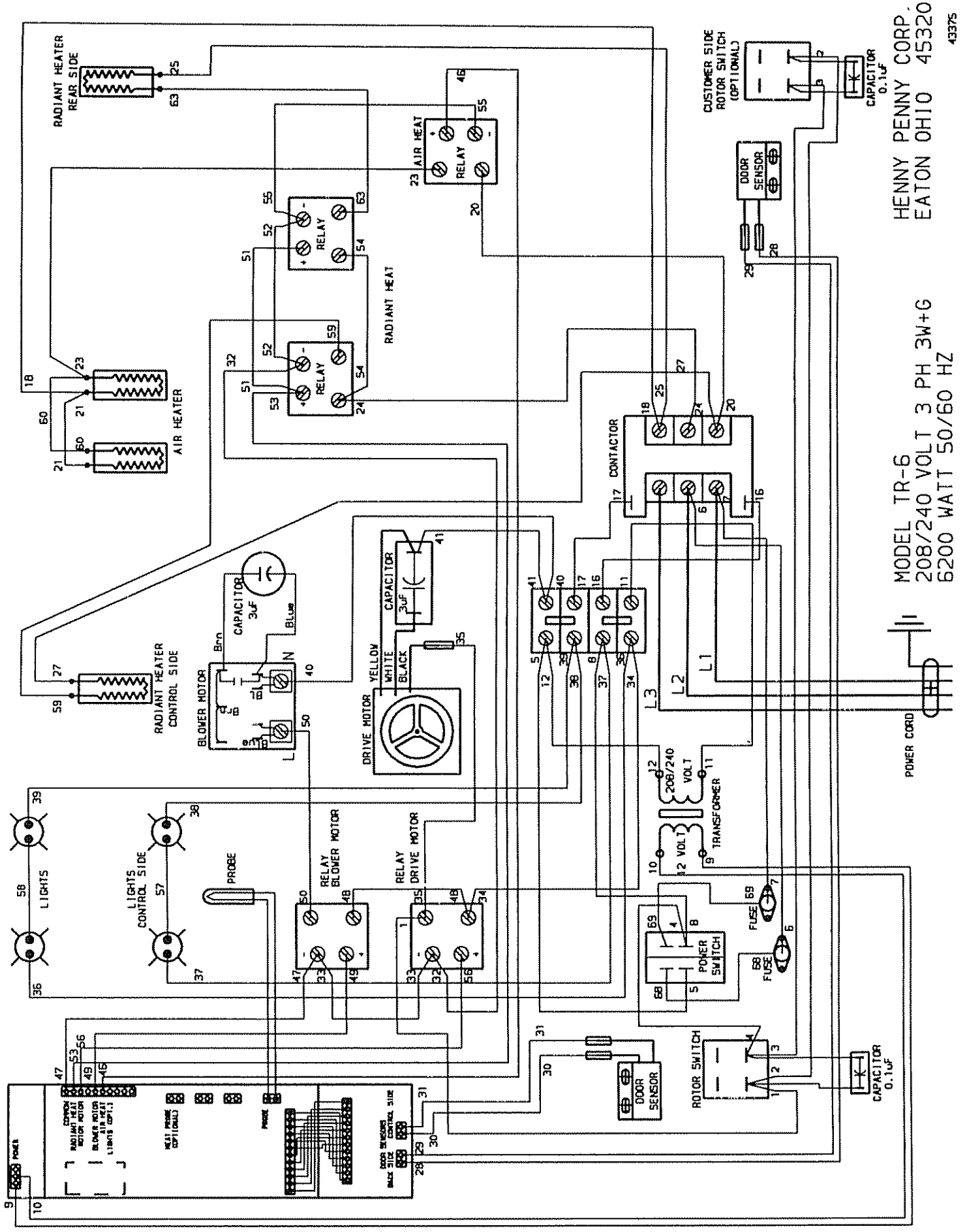
EATON OHIO 45320
MODEL TR-8
208/240 VOLT 1 PH 2W+G
11.3 KW, 50/60 HZ
43195
RADIANT HEATER REAR SIDE
AIR HEAT RELAY
REAR RADIANT RELAY
CONTROL RADIANT RELAY
AIR HEATER
CUSTOMER SIDE ROTOR SWITCH (OPTIONAL)
CAPACITOR 0.1uF
DOOR SENSOR
CONTACTOR
TERMINAL BLOCK
L2
L1
FIELD WIRING
RADIANT HEATER CONTROL SIDE
CAPACITOR 3uF
BLOWER MOTOR
DRIVE MOTOR
YELLOW
WHITE
BLACK
Brn
Blue
208/240 VOLT
TRANSFORMER
LIGHTS
LIGHTS CONTROL SIDE
PROBE
RELAY BLOWER MOTOR
RELAY DRIVE MOTOR
FUSE
POWER SWITCH
ROTOR SWITCH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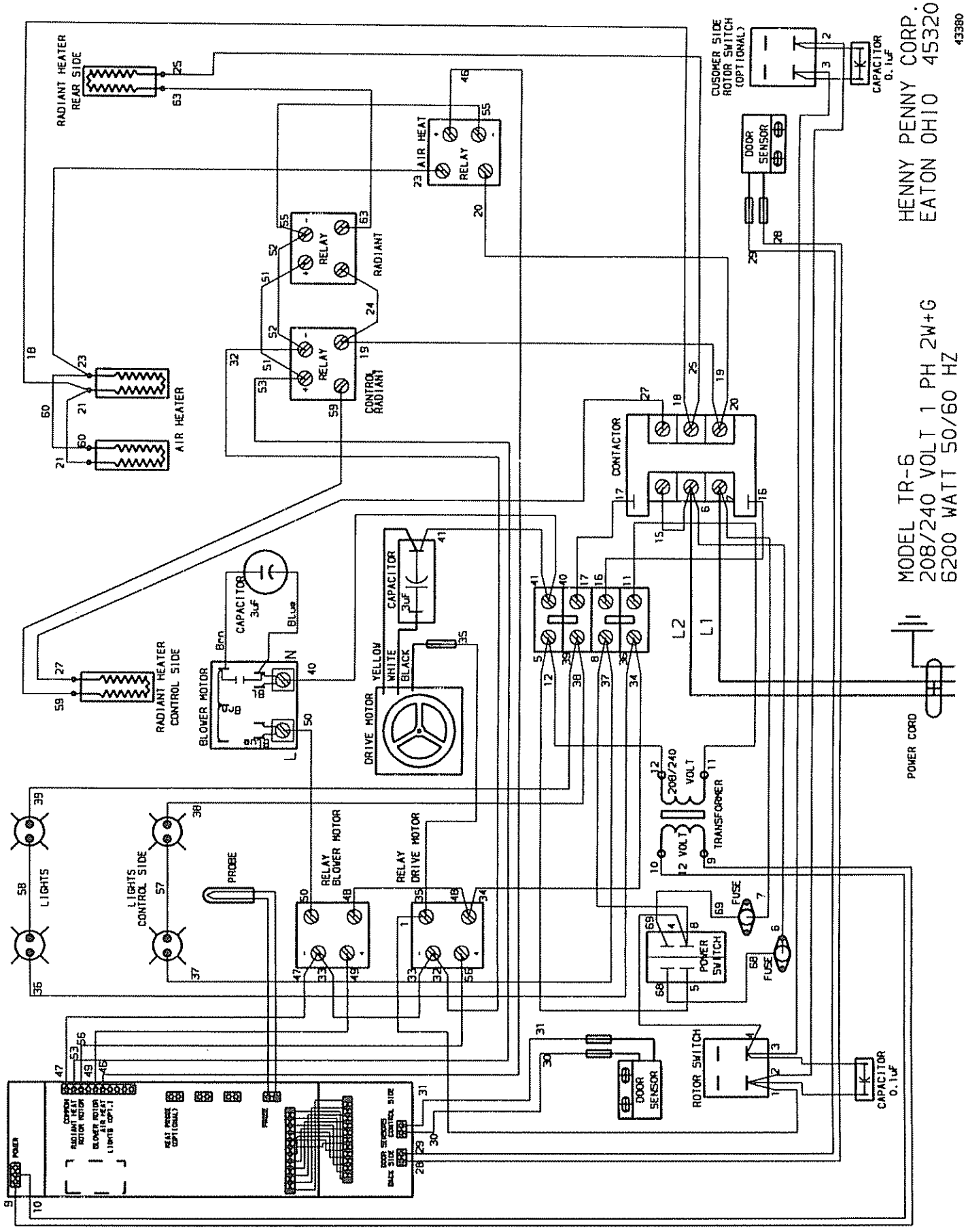
EATON OHIO 45320
MODEL TR-6
208/240 VOLT 3 PH 3W+G
6200 WATT 50/60 HZ
43375
RADIANT HEATER REAR SIDE
AIR HEAT
RELAY
RADIANT HEAT
AIR HEATER
CUSTOMER SIDE ROTOR SWITCH (OPTIONAL)
CAPACITOR 0.1uF
DOOR SENSOR
CONTACTOR
RADIANT HEATER CONTROL SIDE
BLOWER MOTOR
CAPACITOR 3uF
DRIVE MOTOR
YELLOW
WHITE
BLACK
L1
L2
L3
POWER CORD
208/240 VOLT
12 VOLT
TRANSFORMER
LIGHTS
LIGHTS CONTROL SIDE
PROBE
RELAY BLOWER MOTOR
RELAY DRIVE MOTOR
FUSE
POWER SWITCH
ROTOR SWITCH
DOOR SENSOR
CAPACITOR 0.1uF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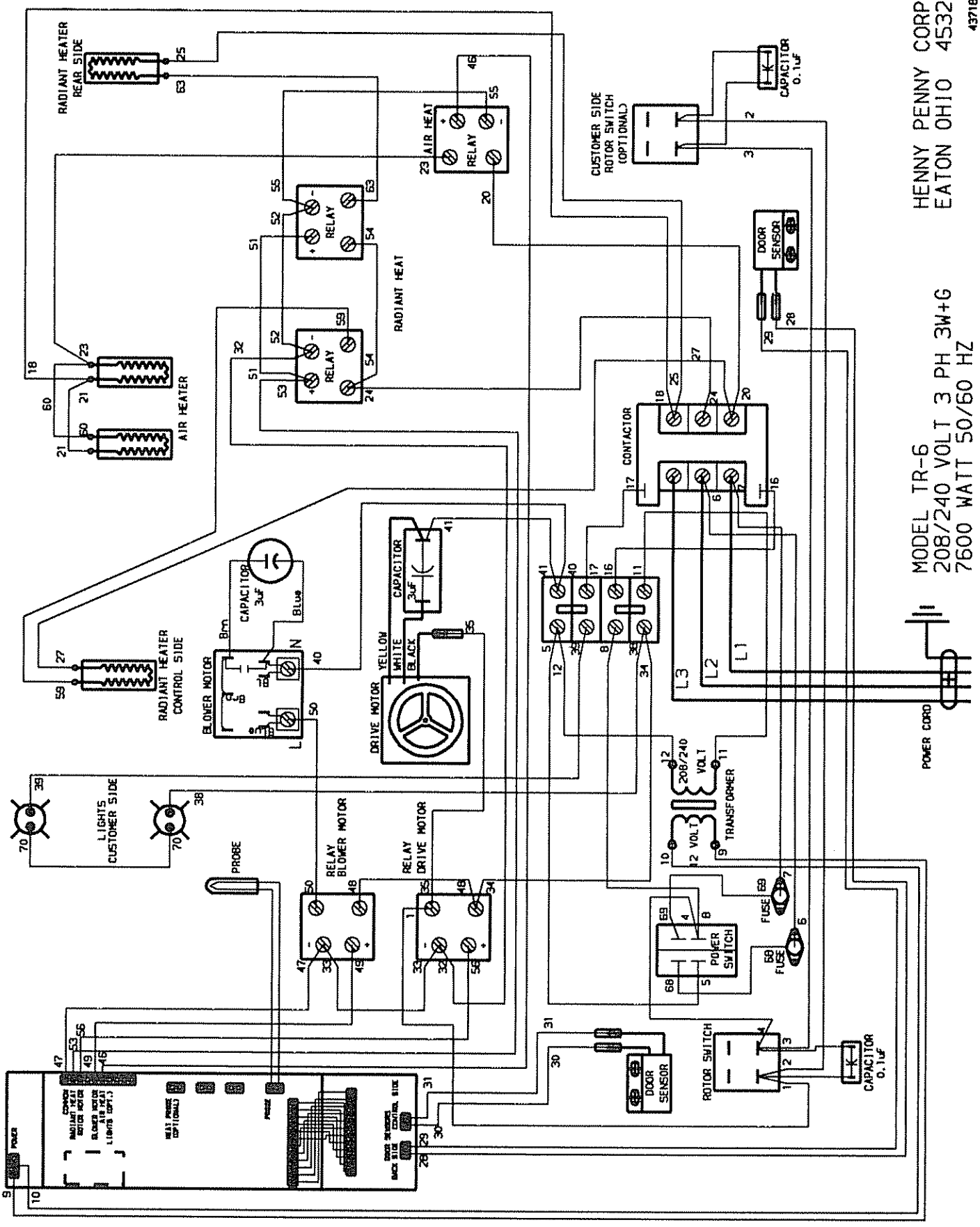
EATON OHIO 45320
43380
MODEL TR-6
208/240 VOLT 1 PH 2W+G
6200 WATT 50/60 HZ
RADIANT HEATER REAR SIDE
AIR HEAT RELAY
RADIANT RELAY
CONTROL RADIANT RELAY
CUSOMER SIDE ROTOR SWITCH (OPTIONAL)
CAPACITOR 0.1uF
DOOR SENSOR
AIR HEATER
CONTACTOR
RADIANT HEATER CONTROL SIDE
CAPACITOR 3uF
BLOWER MOTOR
DRIVE MOTOR
YELLOW
WHITE
BLACK
BLue
L2
L1
POWER CORD
208/240 VOLT
12 VOLT
TRANSFORMER
LIGHTS
LIGHTS CONTROL SIDE
PROBE
RELAY BLOWER MOTOR
RELAY DRIVE MOTOR
FUSE
POWER SWITCH
ROTOR SWITCH
DOOR SENSOR
CAPACITOR 0.1uF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43718
MODEL TR-6
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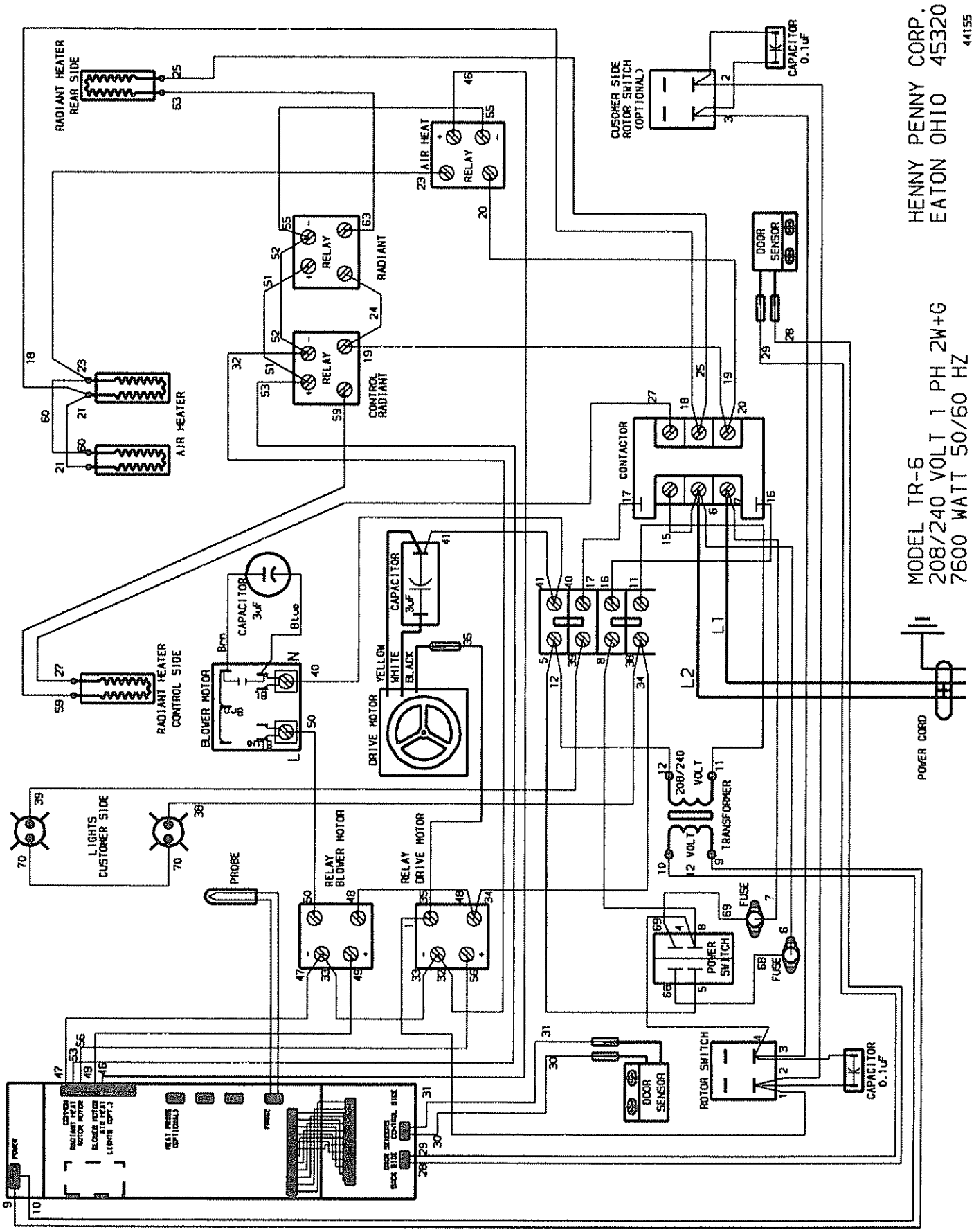
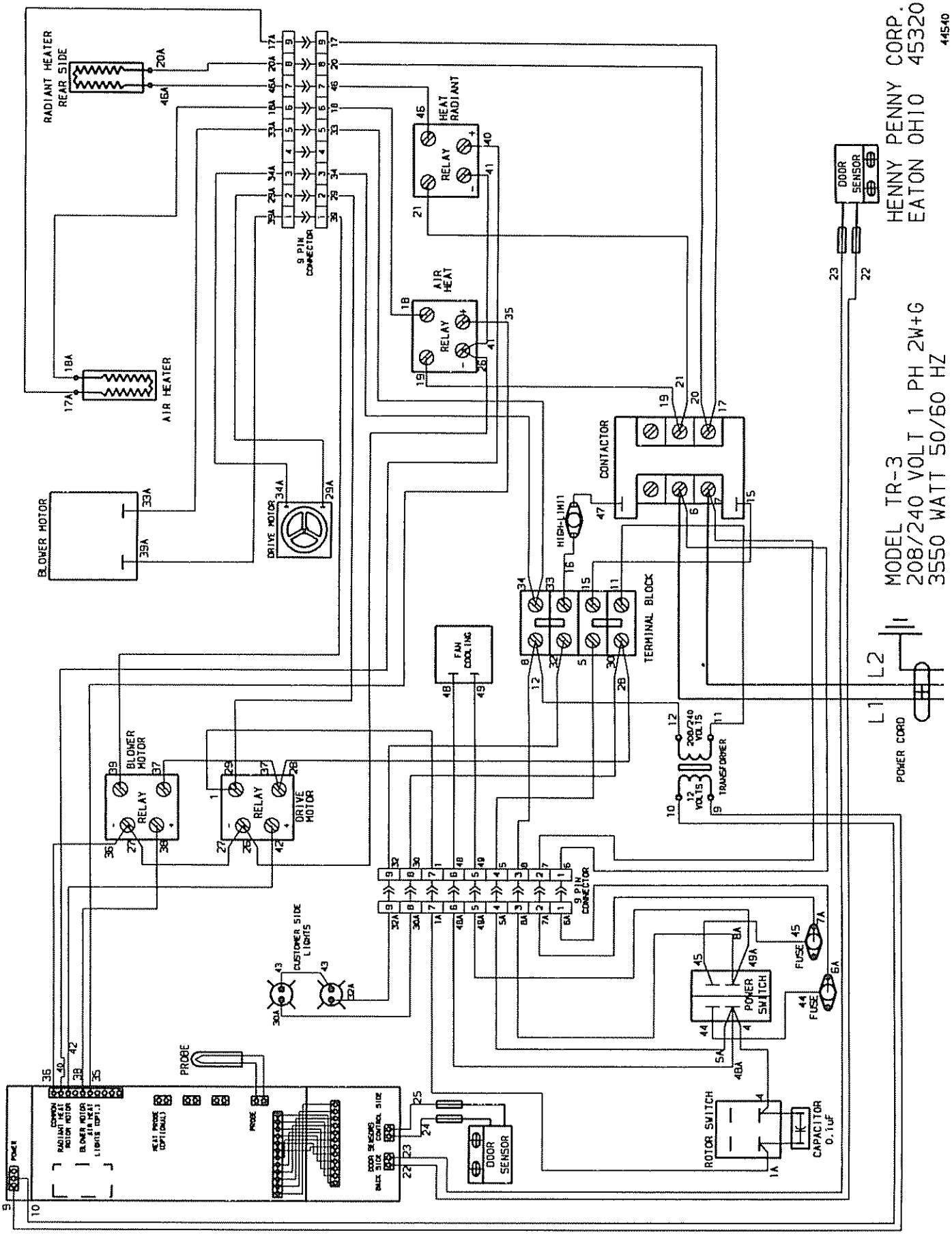
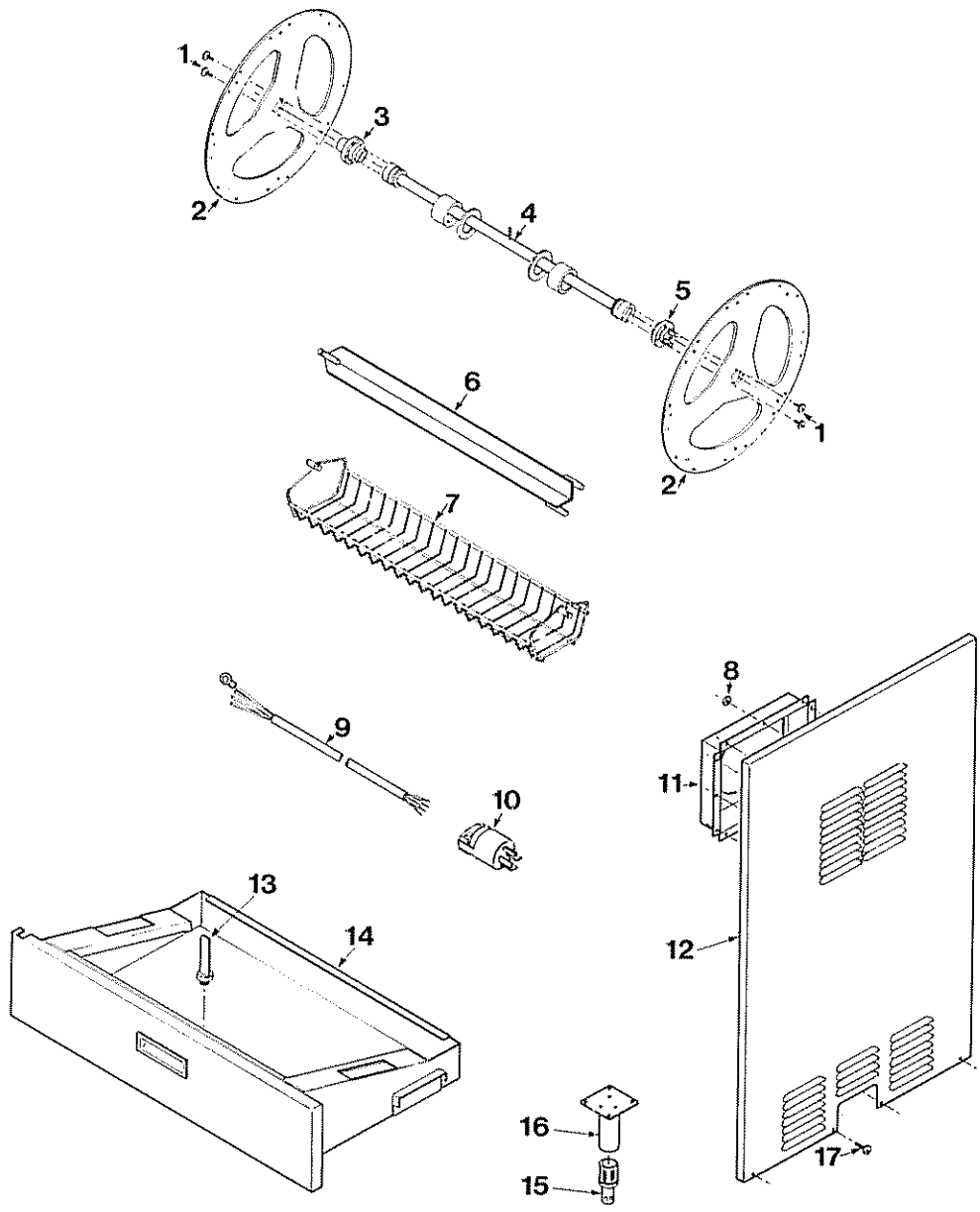
7600 WATT 50/60 HZ
RADIANT HEATER REAR SIDE
AIR HEAT RELAY
CUSTOMER SIDE ROTOR SWITCH (OPTIONAL)
CAPACITOR 0.1uF
DOOR SENSOR
RADIANT HEAT RELAY
RADIANT HEAT RELAY
AIR HEATER
CONTACTOR
CAPACITOR 3uF
BLOWER MOTOR
DRIVE MOTOR
YELLOW
WHITE
BLACK
RADIANT HEATER CONTROL SIDE
L3
L2
L1
POWER CORD
208/240 VOLT
12 VOLT
TRANSFORMER
LIGHTS CUSTOMER SIDE
PROBE
RELAY BLOWER MOTOR
RELAY DRIVE MOTOR
FUSE
POWER SWITCH
ROTOR SWITCH
DOOR SENSOR
CAPACITOR 0.1uF


HENNY PENNY CORP.
EATON OHIO 45320
44155
MODEL TR-6
208/240 VOLT 1 PH 2W+G
7600 WATT 50/60 HZ
RADIANT HEATER REAR SIDE
AIR HEAT RELAY
CUSOMER SIDE ROTOR SWITCH (OPTIONAL)
CAPACITOR 0.1uF
DOOR SENSOR
RADIANT RELAY
CONTROL RADIANT RELAY
AIR HEATER
CONTACTOR
RADIANT HEATER CONTROL SIDE
BLOWER MOTOR
CAPACITOR 3uF
DRIVE MOTOR
CAPACITOR 3uF
YELLOW
WHITE
BLACK
Brn
Blue
L1
L2
POWER CORD
208/240 VOLT
12 VOLT
TRANSFORMER
LIGHTS CUSTOMER SIDE
PROBE
RELAY BLOWER MOTOR
RELAY DRIVE MOTOR
FUSE
POWER SWITCH
ROTOR SWITCH
DOOR SENSOR
CAPACITOR 0.1uF


HENNY PENNY CORP.
EATON OH10 45320
44540
MODEL TR-3
208/240 VOLT 1 PH 2W+G
3550 WATT 50/60 HZ
L1
L2
POWER CORD
RADIANT HEATER REAR SIDE
AIR HEATER
BLOWER MOTOR
DRIVE MOTOR
HEAT RADIANT RELAY
AIR HEAT RELAY
9 PIN CONNECTOR
CONTACTOR
HIGH-LIMIT
TERMINAL BLOCK
FAN COOLING
DOOR SENSOR
TRANSFORMER
208/240 VOLTS
12 VOLTS
BLOWER MOTOR RELAY
DRIVE MOTOR RELAY
CUSTOMER SIDE LIGHTS
PROBE
POWER SWITCH
FUSE
ROTOR SWITCH
CAPACITOR 0.1uF


1
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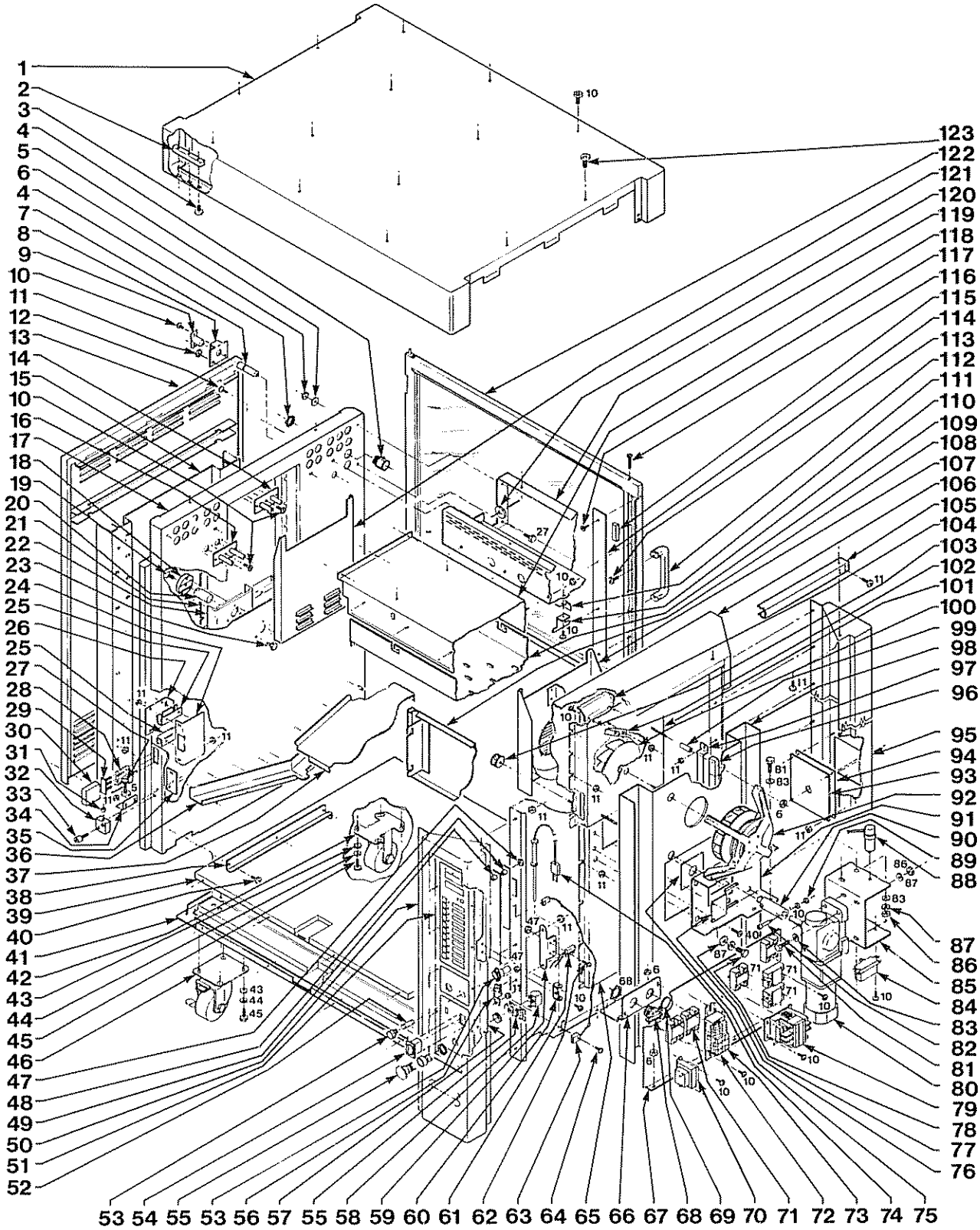
17

No.	Part No.	Description	Qty. TR-8	Qty. TR-6	Qty. TR-3
1	SC01-172	Screw 1/4-20 x 3/8 PH THD SS	*	*	*
2	40927	Disc - Finish - TR-6	-	2	-
	49195	Disc - Coated - TR-6	-	2	-
	40926	Disc - Finish - TR-8	2	-	-
	49184	Disc - Coated - TR-8	2	-	-
	43683	Disc - Finish - KFC - TR-6	-	2	-
	44400	Disc - Finish - TR-3	-	-	2
	51238	Disc - Coated - TR-3	-	-	2
3	40241	LH Hub	1	1	1
	49186	LH Hub - Coated	1	1	1
4	40827	Weldment - Drive Tube - TR-8	1	-	-
	49185	Weldment - Drive Tube - TR-8 - Coated	1	-	-
	40826	Weldment - Drive Tube - TR-6/3	-	1	1
	49192	Weldment - Drive Tube - TR-6/3 - Coated	-	1	1
5	40242	Hub - Drive Side	1	1	1
	49187	Hub - Drive Side - Coated	1	1	1
6	40213	Spit - Weldment - TR-8	8	-	-
	49178	Spit - Weldment - TR-8 - Coated	8	-	-
	40613	Spit - Weldment - TR-6/3	-	6	3
	49188	Spit - Weldment - TR-6/3 - Coated	-	6	3
	03469*	Spit - Piercing - TR-8	8	-	-
	51268*	Spit - Piercing - TR-8 - Coated	8	-	-
	03468*	Spit - Piercing - TR-6/3	-	6	3
	51261*	Spit - Piercing - TR-6/3 - Coated	-	6	3
7	03467	Basket - Std. - TR-8	8	-	-
	03605	Basket - Coated - TR-8	8	-	-
	03473	Basket - Std. - TR-6/3	-	6	3
	03604	Basket - Coated - TR-6	-	6	-
	03471	Basket - Std. - TR-3	-	-	3
	03603	Basket - Coated - TR-3	-	-	3
8	NS02-006	Nut #10-24 Hex Keps	*	*	*
9	40999	Power Cord - TR-8	1	-	-
	40998	Power Cord - TR-6 (3 ph)	-	1	-
	49950	Power Cord - TR-6 (1 ph)	-	1	-
	41658	Power Cord - TR-3	-	-	1
10	16242	Plug MO-500 NEMA 15-50P - TR-8	1	-	-
	40884	Plug 30A - 250V - NEMA 15-30P - TR-6	-	1	-
	41657	Plug 50A - 250V - NEMA 6-50P - TR-6 (1 ph)	-	1	-
	45062	Plug 30A - 250V - NEMA 6-30P -TR-3	-	-	1
11	40145	Blower Box	1	1	-
12	43215	RH Access Panel Weldment - TR-8	1	-	-
	43428	RH Access Panel Weldment - TR-6	-	1	-
	44750	RH Access Panel Weldment - TR-3	-	-	1
13	41412	Drain Plug Weldment	1	1	-
14	42290	Drain Pan Assy. - TR-8	1	-	-
	43435	Drain Pan Assy. - TR-6	-	1	-
	44283	Drain Pan Assy. - TR-3	-	-	1
15	26120	Feet	4	4	-
16	41355	Mounting Plate & Leg Weldment	4	4	-
17	SC04-003	Screw - #8-32 x 3/8 PH PHDS	*	*	*
18	43804*	Solid Bottom Basket Assy. - TR-6	-	6	-
	43805*	Solid Bottom Basket Assy. - TR-8	8	-	-
19	43813*	Grid - Solid Basket - TR-6	-	6	-
	43815*	Grid - Solid Basket - TR-8	8	-	-

*not shown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123 122 121 120 119 118 117 116 115 114 113 112 111 110 109 108 107 106 105 104 103 102 101 100 99 98 97 96 95 94 93 92 91 90 89 88 87 86 85 84 83 82 81 80 79 78 77 76
53 54 55 53 56 57 55 58 59 60 61 62 63 64 65 66 67 68 69 70 71 72 73 74 75

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	Qty. TR-8	Qty. TR-6	Qty. TR-3
	1	42931	Top Cap - TR-8	1	-	-
		43421	Top Cap - TR-6	-	1	-
		44797	Top Cap - TR-3	-	-	1
	2	42737	Hinge Block - Upper	2	2	-
	3	SC01-074	Screw #10-32 x 1/2 Ph Thd S	4	4	-
	4	EF02-093	Connector EMT Conduit 3/4 in.	2	2	-
	5	WA01-002	Washer 1/4 Type A Series W	*	*	*
	6	NS02-002	Nut 1/4-20 C Hex Keps	*	*	*
√	7	BL01-011	Lamp - Halogen 150W	4	4	2
	8	40163	Light Socket Holder	4	4	2
	9	40635	Lamp Socket	4	4	2
		14191	Lamp Socket Kit - April 1994 to June 1994	4	4	2
	10	SC04-003	Screw #8-32 x 3/8 Ph Phd S	8	8	4
	11	NS02-006	Nut #10-24 Hex Keps C	*	*	*
	12	SC02-016	Screw #8 AB x 1/2 Ph Phd S	*	*	*
	13	43213	LH Access Panel Weld Assy. - TR-8	1	-	-
		43423	LH Access Panel Weld Assy. - TR-6	-	1	-
		44751	LH Access Panel Weld Assy. - TR-3	-	-	1
√	14	40400-09	Heater 1650W - 208V	3	-	-
√		40400-10	Heater 1650W - 240V	3	-	-
√		40400-03	Heater 1550W - 208V	-	4	1
√		40400-07	Heater 1550W - 240V	-	4	1
√		40400-11	Heater 1750W - 208V - KFC	-	4	-
√		40400-12	Heater 1750W - 240V - KFC	-	4	-
√		40400-13	Heater - 2000W - 208V	-	-	1
√		40400-14	Heater - 2000W - 240V	-	-	1
	15	40681	LH Air Duct Support Weldment - TR-8	1	-	-
		40985	LH Air Duct Support Weldment - TR-6	-	1	-
√	16	40400-01	Heater - 2800W - 208V	2	-	-
√		40400-05	Heater 2800W - 240V	2	-	-
	17	43210	Vertical Weld Assy. LH - TR-8	1	-	-
		43412	Vertical Weld Assy. LH - TR-6	-	1	-
		44780	Vertical Weld Assy. LH - TR-3	-	-	1
	18	40240	Bearing Mounting Plate	1	1	1
	19	SC01-188	Screw 1/4-20 x 3/4 Flat Hd Cap	1	1	1
	20	40244	Bearing	1	1	1
	21	40777	LH Duct Weld Assy. - TR-8	1	-	-
		40982	LH Duct Weld Assy. - TR-6	-	1	-
		44981	LH Duct Weld Assy. - TR-3	-	-	1
	22	40429	Brace - LH Vertical	1	1	-
		44357	Brace - LH Vertical - TR-3	-	-	1
	23	SC01-189	Screw 1/4-20 x 3/4 Hex Hd C	3	3	3
	24	41322	Door Stop Stud Weld Assy.	2	2	2
	25	40755	Door Stop Side Support	4	4	4
	26	40757	Door Stop Support Weldment	2	2	2
	27	SC01-022	Screw 1/4-20 x 3/4 Hex Hd C	4	4	4
	28	40759	Spring - Door Stop	6	6	6
	29	41323	Door Stop Pad Stud Assy.	2	2	2
	30	39917	Door Stop	2	2	2
	31	42846	Door Bushing	2	2	2
	32	42845	Hinge Block - Lower	2	2	2

√ recommended parts

Item No.	Part No.	Description Qty.	Qty. TR-8	Qty. TR-6	TR-3
33	SC01-197	Screw - #10-32 x 1 Hex Socket Hd Cap S	4	4	4
34	39565	Divider Support	4	4	4
35	42658	Hinge Backing Plate Weldment	2	2	4
36	40191	Drip Tray Support Weldment - TR-8	2	-	-
	40460	Drip Tray Support Weldment - TR-6	-	2	-
	44256	Drip Tray Support Weldment - TR-3	-	-	2
37	40135	Tray - Drip - TR-8	2	2	-
	49181	Tray - Drip - TR-8 – Coated	2	2	-
	40437	Tray - Drip - TR-6	-	2	-
	49191	Tray - Drip - TR-6 - Coated	-	2	-
	44443	Tray - Drip - TR-3	-	-	2
	51241	Tray - Drip - TR-3 - Coated	-	-	2
38	40551	Support - LH Slide	1	1	-
	44255	Support - LH Slide - TR-3	-	-	1
	40529	Support - RH Slide (Not Shown)	1	1	-
	44253	Support - RH Slide (Not Shown) - TR-3	-	-	1
39	42324	Bottom Shield Assy. - TR-8	1	-	-
	43402	Bottom Shield Assy. - TR-6	-	1	-
	44251	Bottom Shield Assy. - TR-3	-	-	1
40	SC03-004	Screw #8 x 3/4 Ph Phd Tec CC	6	6	6
41	43205	Base Assy. - TR-8	1	-	-
	43394	Base Assy. - TR-6	-	1	-
	44257	Base Assy. - TR-3	-	-	1
42	40948	Caster 4" Rigid	2	2	-
43	WA01-013	Washer 1/4 Flat S	*	*	-
44	LW01-002	Lockwasher Split Ring 1/4 S	*	*	-
45	SC01-193	Screw 1/4-20 x 3/4 Hex Hd Grade 5	*	*	-
46	40947	Caster 4" Swivel w/Brake	2	2	-
47	NS02-005	Nut #6-32 Hex Keps	*	*	*
48	ME50-013	Spacer .250 Rd. .281 Lg. .171 Hole	4	4	4
49	ME50-022	Spacer Alum.. 1/4 Dia. x 13/32	8	8	8
50	43346	Control Panel Corner Weldment - TR-8	1	-	-
	43468	Control Panel Corner Weldment - TR-6	-	1	-
51	42449	Decal - Control Panel - TR-8	1	-	-
	42672	Decal - Control Panel - TR-6	-	1	-
	44403	Decal - Control Panel - TR-3	-	-	1
√ 52	EF02-007	Fuse 15 Amp	2	2	2
√ 52	28489	Fuse 15 Amp #FLQ15 - Canada	2	2	2
√ 53	EF02-006	Fuse Holder	2	2	2
√ 53	48490	Fuse Holder #LF571 - Canada	2	2	2
√ 54	43768	Switch - Power - 125-250 V	1	1	1
√ 55	41460	Rotation Switch	1	1	1
56	40823	Bracket - Meat Probe Plug	1	1	1
57	43209	Control Panel Stud Ass . - TR-8	1	-	-
	43410	Control Panel Stud Assy.	-	1	1
58	40766	Terminal - Rotation Switch	1	1	1
59	40417	Bracket - Door Stop Insert	2	2	-
60	42895	Probe Clip	1	1	1
√ 61	40642	Magnet Sensor	2	2	2
62	SC01-063	Screw #6 - 32 x 1/2 Ph Phd S	4	4	4
√ 63	40828	Receptacle - Wire Assy. Meat Probe	1	1	1
64	SC01-073	Screw # - 40 x 3/8 Ph Phd S	1	1	1
65	40377	Support - Drive Motor Weldment - TR-8	1	-	-
	40450	Support - Drive Motor Weldment - TR-6	-	1	-
	44401	Support - Drive Motor Weldment - TR-3	-	-	1
66	40627	Bracket - Cord - TR-8	1	-	-

√ recommended parts

	Item No.	Part No.	Description	Qty. TR-8	Qty. TR-6	Qty. TR-3
	67	43039	Component Panel	1	1	-
		44687	Component Panel - TR-3	-	-	1
	68	EF02-014	Strain Relief - Squeeze	1		-
	69	PL01-014	Plug Button 1 1/16	1	1	-
√	70	28979	Transformer Pri 208/240 V Sec 12	1	1	1
√	71	40645	Relay - 20 Amp	6	6	4
√	71	52527	Relay - 40 Amp - (2800 watt heaters)	6	6	4
	72	43921	Terminal Block - TR-8	1	-	-
	73	43922	Terminal Block - TR-6	-	1	-
√	74	37293	Probe - Temperature - Meat	1	1	1
	75	40842	Seal - Drive Motor	1	1	-
		44466	Seal - Drive Motor	-	-	1
	76	40841	Clip - Seal	1	1	-
	77	WA01-024	Washer 3/8 Type B Series Wide	*	*	-
	78	SC01-164	Screw 3/8 - 16 x 3/4 Hex Hd Stl Zinc Plt	*	*	-
√	79	19405	Contactor	1	1	-
√	80	14243	Drive Motor Kit - TR-6/8 (includes 56164)	1	1	-
√		44593	Drive Motor Assembly - 208 V - 50/60 Hz - TR-3	-	-	1
√		45058	Drive Motor Assembly - 240 V - 50/60 Hz - TR-3	-	-	1
	81	SC01-185	Screw 3/8 - 16 x 1 1/4 Hex Hd C	4	4	-
	82	SC06-051	Screw 1/4 Dia. x I Shoulder C	1	1	-
	83	WA01-016	Washer Flat 3/8 Type A Ser N SS	4	4	-
√	84	40637	Capacitor - 3MF	1	1	-
√		56164	Capacitor – 4MF (included with 14243)	1	1	-
	85	40515	Bracket - Motor Mtg. - TR-6/8	1	1	-
		44391	Bracket - Motor Mtg. - TR-3	-	-	1
	86	NS01-024	Nut 3/8 - 16 Hex SS	4	4	-
	87	LW01-010	Lockwasher Split Ring 3/8 S	*	*	-
√	88	40639	Capacitor - Blower Motor 3MF	1	1	-
	89	NS01-007	Nut #10-24 Hex S	1	1	-
	90	40243	Adapter Hub	1	1	-
	91	40513	Bracket - Motor Support	1	1	-
√	92	41405	Blower Motor Assy.	1	1	-
√		45059-01	Blower Motor - 208 V - 50/60 Hz -	-	-	1
√		45059-02	Blower Motor - 240 V - 50/60 Hz -	-	-	1
	93	42568	Plate - Rotation Switch	1	1	-
	94	42542	Decal - Rotation Switch	1	1	-
	95	43472	Corner - Cust./Switch Stud Assy.	1	-	-
		43469	Corner - Cust./Switch Stud Assy.	-	1	-
	96	39715	Magnet - Door Retainer	6	6	-
	97	39877	Magnetic Door Support	2	2	-
	98	40575	RH Air Duct Support Weldment	1	-	-
		40993	RH Air Duct Support Weldment	-	1	-
	99	41332	Spacer - Blower Motor	4	4	-
	100	14157	Kit - Blower Motor Impeller/Adapter - TR-6/8	1	1	-
		25706	Fan Blade - TR-3	-	-	1
	101	40776	Duct - Blower Weld Stud Assy.	1	1	-
	102	39693	Probe - Clip	1	1	-
	103	40932	Knob - Removable Duct	1	1	-
	104	40273	Air Flow Director	1	1	-
	105	43523	Brace- Corner	1	-	-
		43525	Brace- Corner	-	1	-
	106	40599	RH Vertical Assy.	1	-	-
		43403	RH Vertical Assy.	-	1	-
	107	40309	Weldment - Removable Side Duct	1	-	-
		49180	Weldment - Removable Side Duct - Coated - TR-8	1	-	-

√ recommended parts

Item No.	Part No.	Description	Qty. TR-8	Qty. TR-6	Qty. TR-3
107	43517	Weldment - Removable Side Duct	-	1	-
	49190	Weldment - Removable Side Duct - Coated - TR-6	-	1	-
	44355	Weldment - Removable Side Duct	-	-	1
	51242	Weldment - Removable Side Duct - Coated - TR-3	-	-	1
108	42699	Rear Skirt Weldment	1	-	-
	43434	Rear Skirt Weldment	-	1	-
109	40049	Duct - Removable - Top	1	-	-
	40581	Duct - Removable - Top	-	1	-
	44289	Duct - Removable - Top	-	-	1
110	40215	Bracket - Heater Support	10	8	-
111	40237	Deflector - Light - TR-8	2	-	-
	40541	Deflector - Light - TR-6	-	2	-
112	30391	Handle - TR6/8	2	2	-
	44757	Handle - TR-3	-	-	2
113	SC06-055	Screw - M6 x M16 Ph Phd Zn	4	4	-
114	43539	Door Magnet Cover Stud Assy.	1	1	-
115	40501	Magnet - Door Switch	5	5	4
116	SC01-181	Screw - #10-32 x 1 1/2 Ph F Hd	4	4	4
117	SC04-014	Screw - #6-32 x 3/8 Ph Fl F S	8	8	6
118	41362	Top Duct Stud Assy. - TR-8	1	-	-
	40508	Top Duct Stud Assy. - TR-6	-	1	-
	44722	Top Duct Stud Assy. - TR-3	-	-	1
119	41417	Front - Filler Weld Assy. - TR-8	1	-	-
	40987	Front - Filler Weld Assy. - TR-6	-	1	-
120	WA02-001	Ins. Washer 1 1/2 Dia. x .015	*	*	*
121	40577	Duct - Removable - LH - TR-8	1	-	-
	49179	Duct - Removable - LH - Coated - TR-8	1	-	-
	40707	Duct - Removable - LH - TR-6	-	1	-
	49189	Duct - Removable - LH - Coated - TR-6	-	1	-
	44353	Duct - Removable - LH - TR-3	-	-	1
	51243	Duct - Removable - LH - Coated - TR-3	-	-	1
122	42719	Door Assy. w/Handle - TR-8	2	-	-
	43593	Door Assy. w/Handle - TR-6	-	2	-
	44362	Door Assy. w/Handle - TR-3	-	-	2
	43538	Door Assy. w/o Handle - TR-8	2	-	-
	43594	Door Assy. w/o Handle - TR-6	-	2	-
	44359	Door Assy. w/o Handle - TR-3	-	-	2
	44514	Door Assy. - Mirrored - w/Handle - TR-8	1	-	-
	44512	Door Assy. - Mirrored - w/Handle - TR-6	-	1	-
	44823	Door Assy. - Mirrored - w/Handle - TR-3	-	-	1
	44515	Door Assy. - Mirrored - w/o Handle - TR-8	1	-	-
	44513	Door Assy. - Mirrored - w/o Handle - TR-6	-	1	-
	44824	Door Assy. - Mirrored - w/o Handle - TR-3	-	-	1
123	SC01-172	Screw 1/4 - 20 x 3/8 Ph Thd	*	*	*
√ 124	40470RB	Display Board Assy.	1	1	1
√ 125*	65911RB	Control Board Assy.	1	1	1
√ 125*	43857	Control Board Assy. - KFC	-	1	-
126*	44587	Seal - Blower Motor - TR-6/8	1	1	-
126*	48049	Seal - Blower Motor - TR-3	-	-	1
√ 127*	48122	Snap - Disc Thermostat	-	-	1
√ 128*	37398	Cooling Fan	-	-	1
√ 129*	40500	Replaceable Beeper	1	1	1
130*	41594	Menu Cards - Gen. Mkt.	5	5	5
131*	44530	Menu Cards - KFC	-	3	-
132*	25936	Plate - Door Catch	2	2	-
√ 133*	51980	Capacitor Assembly (Relay)	1	1	1
√ 134*	26249	Probe Assy.	1	1	1

√ recommended parts