



OPERATOR'S M A N U A L

PRESSURE FRYER

MODEL

500

600



HENNY PENNY
Engineered to Last

REGISTER WARRANTY ONLINE AT WWW.HENNYPENNY.COM

NOTICE

This manual should be retained in a convenient location for future reference.

A wiring diagram for this appliance is located on the rear shroud cover of the control panel.

Post in a prominent location, instructions to be followed if user smells gas. This information should be obtained by consulting the local gas supplier.

Do not obstruct the flow of combustion and ventilation air. Adequate clearance must be left all around appliance for sufficient air to the combustion chamber.

The Model 600 fryer is equipped with a continuous pilot. But fryer can not be operated without electric power. Fryer will automatically return to normal operation when power is restored.

CAUTION

Keep appliance area free and clear from combustibles.



Improper installation, adjustment, alteration, service, or maintenance can cause property damage, injury, or death. Read the installation, operating, and maintenance instructions thoroughly before installing or servicing this equipment.



DO NOT STORE OR USE GASOLINE OR OTHER FLAMMABLE VAPORS AND LIQUIDS IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE. FIRE OR EXPLOSION COULD RESULT.

SECTION 1. INTRODUCTION

1-1. INTRODUCTION

The Henny Penny pressure fryer uses a combination of pressure, heat, and time to produce a quality product. The advantage of this type fryer is the pressure allows the product to be cooked with less heat and less time than the conventional open-type fryers.

The controls for the Henny Penny Models 500 (electric) and 600 (gas) have many features to allow the Operator to produce consistent, quality products. The controls monitor not only cooking times and temperatures, but also peanut oil condition, product weights, product temperatures, and many other operational variables. The controls may vary the actual peanut oil temperature and cook times, based on changes of the operational variables.

The controls also have very extensive self-diagnostic functions which alert the Operator to both component and procedure problems.

Some unique features of the fryer are listed below:

- **Diagnostic function**-provides summary of fryer and Operator performance. See Diagnostic Mode and Special Functions Section.
- **Alarms and error messages**-provide immediate feedback for Operator error or fryer malfunction. See Warnings and Error Messages Section.
- **Status Mode**-allows the Operator to view basic fryer information and status. See Diagnostic Mode and Special Functions Section.
- **Information Mode**-gathers and stores historic information on the fryer and Operator performance, and can be viewed by the Operator. See Diagnostic Mode and Special Functions Section.
- **Oil Filter enforcement**-prevents the Operator from exceeding approved number of Cook Cycles before filtering the peanut oil. See Diagnostic Mode and Special Functions Section.
- **Manual Program Mode**-Operator can set time and temperature for nonstandard products. See Diagnostic Mode and Special Functions Section.
- **Easy toggle between English and Spanish operation.** See Diagnostic Mode and Special Functions Section.
- **Clean-Out Mode**-a preprogrammed function for cleaning the frypot. See Cleaning the Frypot Section.

1-2. PROPER CARE

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

1-3. ASSISTANCE

Should you require outside assistance, just call your local independent Henny Penny distributor in your area, or call Henny Penny Corp. 1-800-417-8405 toll free or 1-937-456-8405.

1-4. SAFETY

The Henny Penny pressure fryer has many safety features incorporated. However, the only way to ensure a safe operation is to fully understand the proper installation, operation, and maintenance procedures, which are contained in this manual. Where information is of particular importance or safety related, the words DANGER, WARNING, CAUTION, and NOTICE are used. Their usage is described below.



SAFETY ALERT SYMBOL is used with DANGER, WARNING, or CAUTION which indicates a personal injury type hazard.



NOTICE is used to highlight especially important information.



CAUTION used without the safety alert symbol indicates a potentially hazardous situation which, if not avoided, may result in property damage.



CAUTION used with the safety alert symbol indicates a potentially hazardous situation which, if not avoided, may result in minor or moderate injury.



WARNING indicates a potentially hazardous situation which, if not avoided, could result in death or serious injury.



DANGER INDICATES AN IMMINENTLY HAZARDOUS SITUATION WHICH, IF NOT AVOIDED, WILL RESULT IN DEATH OR SERIOUS INJURY.

SECTION 2. INSTALLATION

2-1. INTRODUCTION

This section provides the installation instructions for the Henny Penny pressure fryer.

NOTICE

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



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

2-2. UNPACKING INSTRUCTIONS



NOTICE

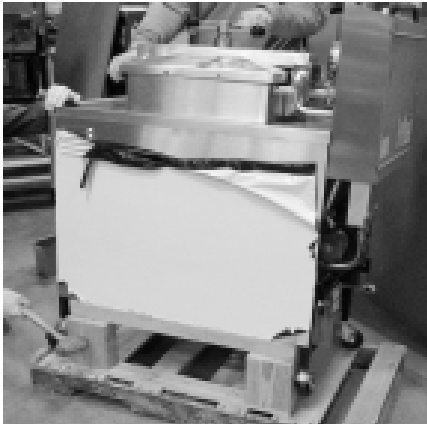
Any shipping damage should be noted in the presence of the delivery agent and signed prior to their departure.

1. Cut the bands from around the carton.

2. Lift the main carton off the fryer.
3. Remove the inside packing from the fryer.
4. Open fryer lid and remove the basket plus all the accessories.
5. Open front door and remove the condensation drain pan.
6. Unscrew the filter union and remove the filter drain pan.



2-2. UNPACKING
INSTRUCTIONS
(Continued)



7. Close the front door.



Take care when moving the fryer to prevent personal injury. The fryer weighs approximately 300 lb (136 kg).

8. Tilt the fryer to one side so one side of the fryer frame is raised up off of the skid.
9. While one person holds the unit, another person hits the vertical wooden supports with a hammer pushing them under the fryer.

10. Return the fryer to fully upright.

11. Open front door, remove two vertical supports and a horizontal support and close the front door.

12. Unlock all 4 casters.



13. Lift fryer up so casters are above the skid, move the fryer off the skid, and set the fryer on the floor.



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

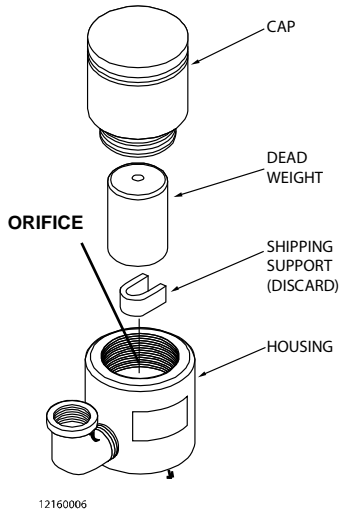


Figure 2-1

2-3. SELECTING THE **FRYER LOCATION**

14. Prepare deadweight valve assembly for operation.

NOTICE

A metal shipping support is installed inside the dead-weight valve assembly and must be removed prior to installation and startup, or unit will NOT build pressure.

15. Unscrew the deadweight cap.

16. Remove the deadweight.

17. Remove and discard the shipping support.

18. Clean the deadweight orifice with a dry cloth.

19. Replace the deadweight and secure the deadweight cap.

20. Remove the protective paper from the fryer exterior and clean with the surfaces with a cloth, soap and water.

The proper location of the fryer is very important for operation, speed, and convenience. Choose a location which provides easy loading and unloading without interfering with the final assembly of food orders. Operators have found that frying from raw to finish, and holding the product in warmers, provides fast continuous service. Landing or dumping tables should be provided next to, at least, one side of the fryer. Keep in mind the best efficiency will be obtained by a straight line operation, i.e., raw in one side and finished out the other side. Order assembly can be moved away with only a slight loss of efficiency. To properly service the fryer, 24 inches (60.96 cm) of clearance is needed on all sides of the fryer. Access for servicing can be attained by removing a side panel. Also, at least 6 inches (15.24 cm) around the base of the gas units is needed for proper air supply to the combustion chamber.



To avoid a fire, install the fryer with minimum clearance from all combustible and noncombustible materials, 6 inches (15.24 cm) from side and 6 inches (15.24 cm) from back. If installed properly, the gas fryer is designed for operation on combustible floors and adjacent to combustible walls.

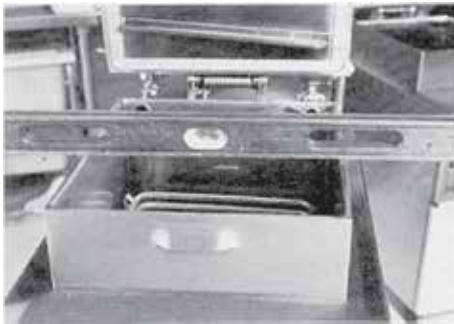
To avoid fire and ruined supplies, the area under the fryer should not be used to store supplies.

**2-3. SELECTING THE
FRYER LOCATION**
(Continued)



To prevent severe burns from splashing hot shortening, position and install fryer to prevent tipping or movement. Restraining ties may be used for stabilization.

2-4. LEVELING THE FRYER



For proper operation, the fryer should be level from side to side and front to back. Place a level on the flat areas around the frypot collar, then adjust the leveling bolts or casters until the unit is level.



FAILURE TO FOLLOW THESE LEVELING INSTRUCTIONS CAN RESULT IN SHORTENING OVERFLOWING THE FRYPOT WHICH COULD CAUSE SERIOUS BURNS, PERSONAL INJURY, FIRE, AND/OR PROPERTY DAMAGE.

**2-5. VENTILATION OF
FRYER**

The fryer must be located with provision for venting into adequate exhaust hood or ventilation system. This is essential to permit efficient removal of the flue gases and frying odors. Take special precautions in designing an exhaust canopy to avoid interference with the operation of the fryer. We recommend you consult a local ventilation or heating company to help in designing an adequate system.

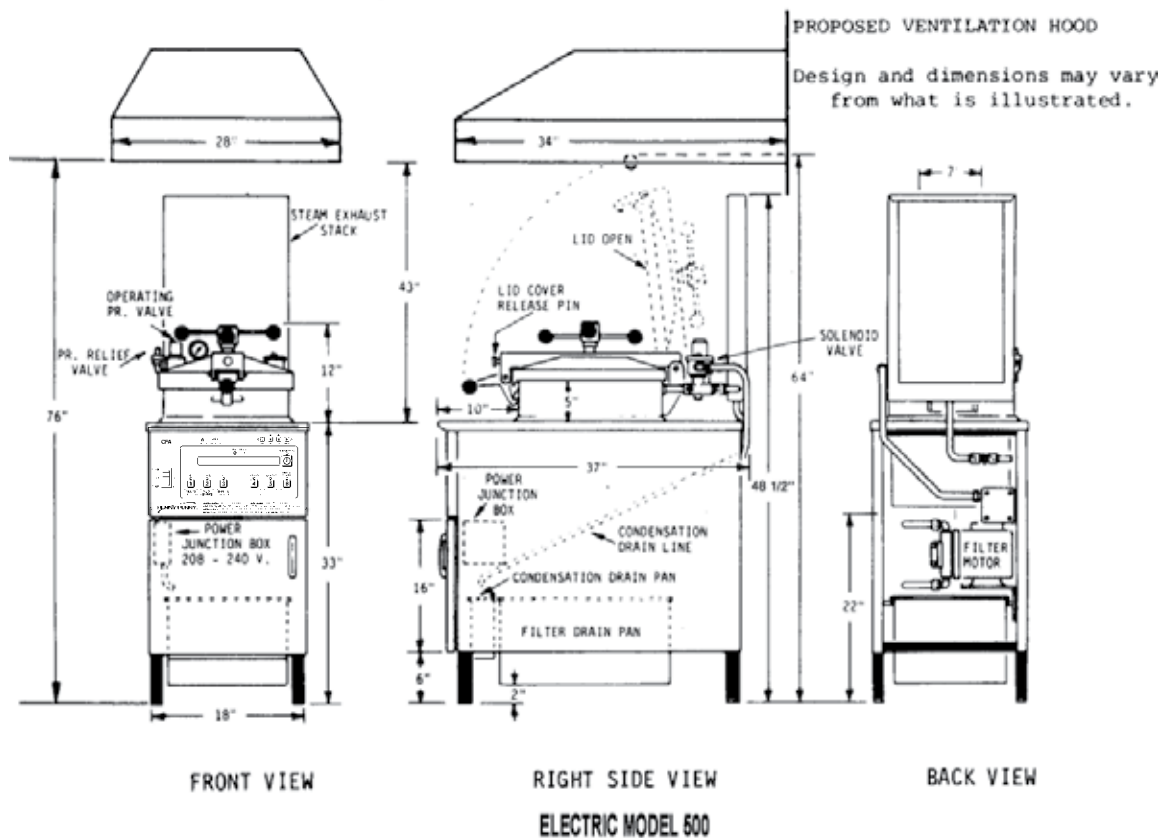
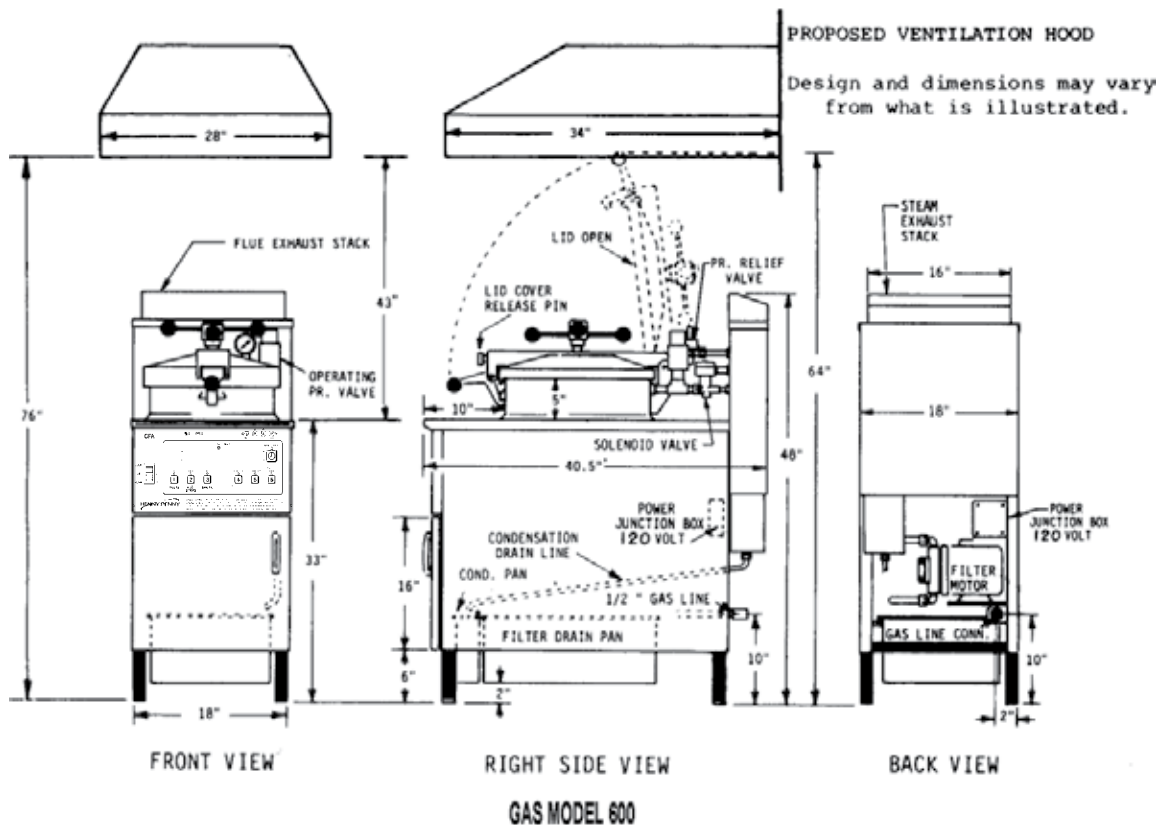


Ventilation must conform to local, state, and national codes. Consult your local fire department or building authorities.



When installing the gas fryer do not attach an extension to the gas flue exhaust stack. This may impair proper operation of the burner, causing malfunctions and possible negative backdraft.

**2-4. VENTILATION OF
FRYER
(Continued)**



2-6. GAS SUPPLY

The gas fryer is factory available for either natural or propane gas. Check the data plate behind the front door of the fryer to determine the proper gas supply requirements.



Do not attempt to use any gas other than that specified on the data plate. Conversion kits can be installed by your distributor if required. Incorrect gas supply could cause an explosion or fire resulting in severe injuries and/or property damage.

Please refer below for the recommended hookup of the fryer to main gas line supply.



To avoid possible serious personal injury:

- **Installation must conform with American National Standard Z223.1 - (the latest edition) National Fuel Gas Code and the local municipal building codes. In Canada, installation must be in accordance with Standard CSA B149-& 2, Installation Codes Gas Burning Appliances, and local codes.**
- **The fryer and its individual shut-off valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures in excess of 1/2 PSIG (3.45 KPA)(34.47 mbar).**
- **The fryer must be isolated from the gas supply piping system by closing its individual manual shut-off valve during any pressure testing of the gas supply piping system at test pressures equal to or less than 1/2 PSIG (3.45 KPA) (34.47 mbar).**
- **A standard 3/4 inch, black steel pipe and malleable fittings should be used for gas service connections.**
- **Do not use cast iron fittings.**
- **Although 3/4 inch size pipe is recommended, piping should be of adequate size and installed to provide a supply of gas sufficient to meet the maximum demand without undue loss of pressure between the meter and the fryer. The pressure loss in the piping system should not exceed 0.3 inch water column (0.747 mbar).**

2-6. GAS SUPPLY (Continued)

Provisions should be made for moving the fryer for cleaning and servicing. This may be accomplished by:

1. Installing a manual gas shut off valve and disconnect union, or
2. Installing a heavy duty design A.G.A. certified connector which complies with the Standard for Connectors for Moveable Gas Appliances, ANSI Z21.6, or CAN/CSA 6.16, with a quick-disconnect coupling (Henny Penny Part No. 19921), which complies with ANSI standard Z21.41, or CAN 1-6.9. Also adequate means must be provided to limit the movement of the fryer without depending on the connector and quick-disconnect device or its associated piping to limit the fryer movement.
3. See the illustration on the following page for the proper connections of the flexible gas line and cable restraint.

NOTICE

The cable restraint limits the distance the fryer can be pulled from the wall. For cleaning and servicing the fryer, unsnap the cable from the unit, and disconnect the flexible gas line. This allows better access to all sides of the fryer. The gas line and cable restraint must be reconnected once the cleaning or servicing is complete.

2-7. GAS LEAK TEST

NOTICE

Prior to turning the gas supply on, be sure the gas valve knob on the gas control valve is in the OFF position.

After the piping and fittings have been installed, check for gas leaks. A simple checking method is to turn on the gas and brush all connections with a soap solution. If bubbles occur, it indicates escaping gas. In this event, the piping connection must be redone.

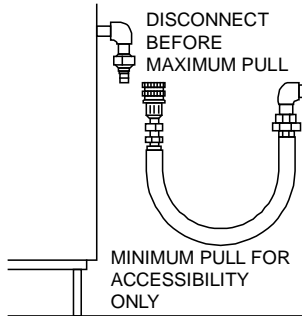


To avoid fire or explosion, never use a lighted match or open flame to test for gas leaks. Ignited gas could result in severe personal injury and/or property damage.

GAS PIPING

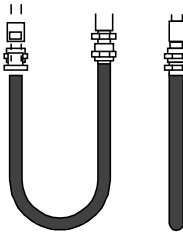
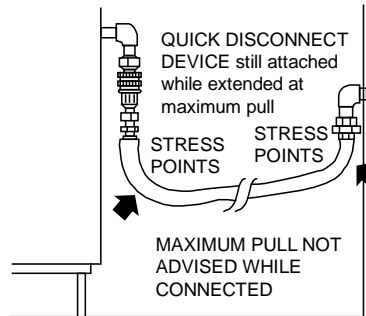
RIGHT

MINIMUM PULL of equipment away from wall permissible for accessibility to Quick Disconnect Device



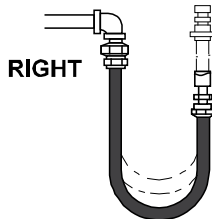
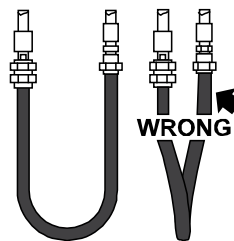
WRONG

AVOID SHARP BENDS AND KINKS when pulling equipment away from wall. (Maximum pull will kink ends, even if installed properly, and reduce Connector life.)

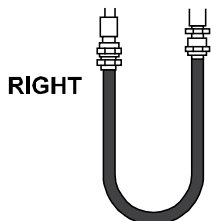
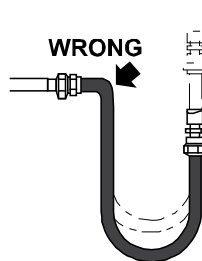


RIGHT

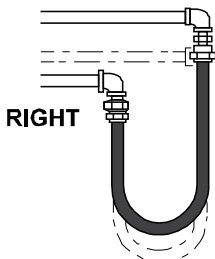
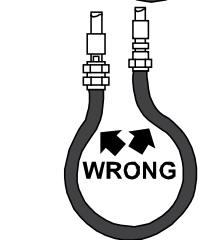
Couplings and hose should be installed in the same plane as shown at left. DO NOT OFFSET COUPLINGS -- this causes torsional twisting and undue strain causing premature failure



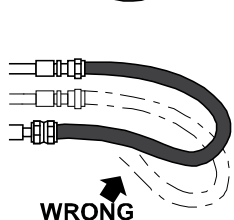
This is the correct way to install metal hose for vertical traverse. Note the single, natural loop. Allowing a sharp bend, as shown at right, strains and twists the metal hose to a point of early failure at the coupling



Maintain the minimum or larger bending diameter between the couplings for longest life. Closing in the diameter at the coupling, as shown at right, creates double bends causing work work fatigue failure of the fittings.

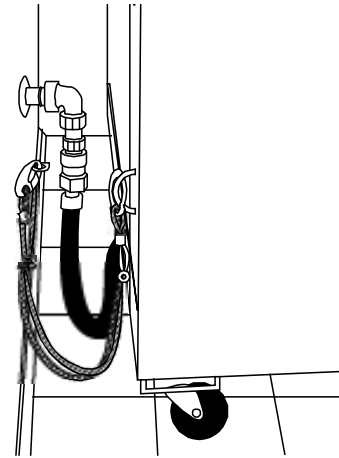


In all installations where "self-draining" is not necessary, connect metal hose in a vertical loop. DO NOT CONNECT METAL HOSE HORIZONTALLY...unless "self-draining" is necessary, then use support on lower plane as shown at left.



CABLE RESTRAINT

Please refer to the illustration below when installing cable restraint on all moveable gas fryers.



I-bolt is to be secured to the building using acceptable building construction practices.



DRY WALL CONSTRUCTION

Secure I-bolt to a building stud DO NOT attach to dry wall only. Also, locate the I-bolt at the same height as the gas service. Preferred installation is approximately six inches to either side of service. Cable restraint must be at least six inches shorter than flexible gas line.



Utilize elbows when necessary to avoid sharp kinks or excessive bending. For ease of movement, install with a "lazy" loop. gas appliance must be disconnected prior to maximum movement. (Minimum movement is permissible for hose disconnection).

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2-8. GAS PRESSURE REGULATOR SETTINGS

The gas pressure regulator on the automatic gas valve is factory set as follows:

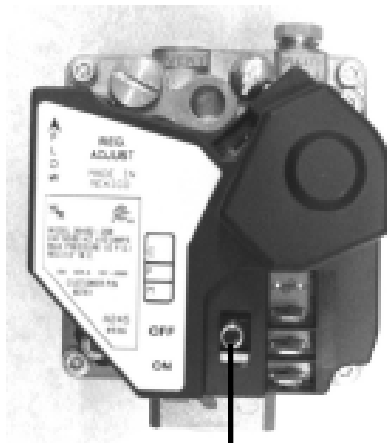
Natural: 3.5 inches water column

Propane: 10.0 inches water column

NOTICE

The gas pressure regulator has been set by Henny Penny and is not to be adjusted by the user.

2-9. GAS PILOT & BURNER LIGHTING AND SHUTDOWN PROCEDURE



**Gas Control Valve
“ON/OFF” Selector**

Lighting Procedure - Solid State Ignition

1. Turn main power switch to OFF position.
2. Move “ON/OFF” selector on gas control valve to OFF position.
3. Wait a sufficient length of time to allow any gas which may have accumulated in the burner compartment to escape (at least 5 minutes).
4. Move “ON/OFF” selector on gas control valve to ON position.
5. Turn main power switch to ON position.
6. Wait about 45 seconds for the burner to light.
7. Listen for the gas burner ignition.
 - It will be an audible sound due to the gas igniting at the gas jets within the burner.
8. The burner lights and operates until the shortening temperature reaches a preset temperature, and when temperature light goes out, set timer for desired length of time.

CAUTION

Do not leave the thermostat on for more than 10 seconds without shortening in the frypot or damage to the frypot may result.

9. The frypot should be cleaned per the instructions in Section 3.
10. The frypot must be filled to the proper level with shortening. Refer to Filling or Adding Shortening Section.

Shutdown Procedure

1. Move “ON/OFF” selector on gas control valve to OFF position.
2. Turn main power switch to OFF position.

2-9. GAS PILOT & BURNER
LIGHTING AND SHUT
DOWN PROCEDURES
(Continued)

Lighting Procedure - Standard (Manual) Ignition

1. The gas valve knob has a dual function.
 - a. Complete control of gas to the pilot and main burner.
 - b. When in the pilot position, it is the reset mechanism for the automatic pilot.
2. Partially press and turn the gas valve knob to the OFF position.
3. Wait at least 5 minutes to allow any gas to escape that may have accumulated in the burner compartment.
4. Turn the COOK/PUMP switch to OFF.
5. Turn the gas valve knob to the PILOT position.
6. Press and hold the gas valve knob while lighting the pilot. Allow the pilot to burn about 30 seconds before releasing the knob.

NOTICE

If the pilot does not stay lit, repeat steps 5 and 6, allowing a longer period of time before releasing the gas valve knob.

7. Turn the gas valve knob to the ON position.
8. Turn the COOK/PUMP switch to COOK.
9. With the lid open, select a product on control panel, and listen for the gas burner ignition (no longer than 10 seconds) and then turn COOK/PUMP switch OFF.

CAUTION

Do not leave unit on, without peanut oil, for more than 10 seconds or damage to the frypot could result.

10. Clean the frypot per the instructions in the Cleaning the Frypot Section.
11. Fill the frypot with peanut oil to the proper level.
12. The fryer is now ready for operation.

NOTICE

The pilot flame is preset at the factory. If adjustment is necessary, contact your local independent Henny Penny distributor.

Shutdown Procedure

1. Turn main power switch to OFF.
2. Depress the gas control valve knob lightly and turn to the OFF position.

**2-10. PRESSURE
REGULATOR
ADJUSTMENT
(GAS ONLY)**

The gas regulator is preset at the factory at 3.5 inch water column (0.87 kPa) for natural gas (10.0 inch (2.49 kPa) for propane). If adjustment is necessary, contact your local independent Henny Penny distributor.

**2-11. ELECTRICAL
REQUIREMENTS
(GAS FRYER)**

The gas fryer requires 120 single phase, 60 Hertz, 10 or 5 amp, 2 wire + ground service. The gas fryer is factory equipped with a grounded cord and plug for your protection against shock and should be plugged into a 3 prong grounded receptacle. A wiring diagram is located behind the front door.



Do not disconnect the ground (earth) plug. This fryer must be adequately and safely grounded (earthed) or electrical shock could result. Refer to local electrical codes for correct grounding (earthing) procedures or in absence of local codes, with The National Electrical Code, ANSI/NFPA No. 70-(the current edition). In Canada, all electrical connections are to be made in accordance with CSA C22.1, Canadian Electrical Code Part 1, and/or local codes.

To avoid electrical shock, this appliance must be equipped with an external circuit breaker which will disconnect all ungrounded (unearthed) conductors. The main power switch on this appliance does not disconnect all line conductors.

2-12. ELECTRICAL REQUIREMENTS (ELECTRIC FRYER)

The electric fryer requires 208 or 240 volt, three phase, 50/60 Hertz service. The power cord may be already attached to the fryer or provided at installation. Check the data plate behind the front door to determine the correct power supply.



This fryer must be adequately and safely grounded (earthed) or electrical shock could result. Refer to local electrical codes for correct grounding (earthing) procedures or in absence of local codes, with The National Electrical Code, ANSI/NFPA No. 70-(the current edition). In Canada, all electrical connections are to be made in accordance with CSA C22.1, Canadian Electrical Code Part 1, and/or local codes.

To avoid electrical shock, this appliance must be equipped with an external circuit breaker which will disconnect all ungrounded (unearthed) conductors. The main power switch on this appliance does not disconnect all line conductors.

A separate disconnect switch with proper capacity fuses or breakers must be installed at a convenient location between the fryer and the power source. It should be an insulated copper conductor rated for 600 volts and 90° C. For runs longer than 50 feet (15.24 m), use the next larger wire size.

Supply Wiring and Fusing for Electric Fryer

Volts	Phase	KW	Amps	Supply Wire Size	Min. Fuse Size
208	Single	13.50	65	2	90
208	Three	13.50	38	6	50
240	Single	13.50	61	3	70
240	Three	13.50	35	6	50

SECTION 3. OPERATION

3-1. OPERATING COMPONENTS

Frypot

This reservoir holds the peanut oil, and is designed to hold 12 lb (5.4 kg) of product, with a “cold zone” for collection of crumbs

Lid Gasket

Provides the pressure seal for the frypot chamber

Deadweight Assembly

The deadweight style, pressure relief valve maintains a constant level of operating steam pressure within the frypot; excess steam is vented through the exhaust stack. (See Figure 3-1)



Failure to clean the deadweight assembly daily could result in the fryer building too much pressure. Severe injuries and burns could result.

Safety Relief Valve

An ASME approved, spring loaded valve, set at 14.5 psi; in the event the deadweight valve becomes clogged, this safety valve releases excess pressure, keeping the frypot chamber at 14.5 psi; if this occurs, turn the COOK/PUMP switch OFF to release all pressure from the frypot. (See Figure 3-1)



If safety relief valve activates, turn main power switch to the OFF position. To avoid serious burns and injuries, have fryer serviced before next use.

Safety Relief Valve Ring

Safety Relief Valve



Pressure Gauge

Deadweight Valve

Figure 3-1

3-1. OPERATING
COMPONENTS
(Continued)

Safety Relief Valve Ring



DO NOT PULL THIS RING. SEVERE BURNS FROM THE STEAM WILL RESULT. (SEE FIGURE 3-1)

Pressure Gauge

Indicates the pressure inside the frypot; Figure 3-1

Solenoid Valve

An electromechanical device that allows pressure to be held in the frypot; the solenoid valve closes at the beginning of the Cook Cycle and automatically opens at the end of the Cook Cycle; if this valve becomes dirty or the teflon seat nicked, pressure will not build, and the valve must be repaired per Technical Manual

Drain Valve

A two-way ball valve that is normally closed; turn the handle to drain the peanut oil from the frypot into the filter drain pan



DO NOT OPEN THE DRAIN VALVE WHILE FRYPOT IS UNDER PRESSURE. HOT PEANUT OIL WILL EXHAUST, AND SEVERE BURNS WILL RESULT.

Drain Interlock Switch

Provides protection for the frypot in the event an Operator inadvertently drains the peanut oil from the frypot while the COOK/PUMP switch is on; the switch automatically shuts off the heat when the drain valve is opened

Condensation Drain Pan

Collection point for the condensation formed within the steam exhaust system; remove and empty periodically

Lid Latch

A spring loaded latch that provides a positive latch to hold the lid closed; this latch, along with the spindle assembly and lid gasket, provides a pressure sealed frypot chamber

3-1. OPERATING COMPONENTS **(Continued)**

High Limit

Red Reset Button



Figure 3-2

A control that senses the temperature of the shortening; if the temperature of the shortening exceeds the safe operating limit, this control opens and shuts off the heat to the frypot; when the temperature of the shortening drops to a safe operation limit, the control must be manually reset by pressing the red reset button, located under the control panel, behind the door (See Figure 3-2)

Gas Control Valve (Model 600)

Controls the gas flow to the burner; the pilot is lit manually

Spindle Assembly

An assembly that is tightened after the lid is latched, and applies pressure to the top of the lid; the lid gasket then applies pressure against the frypot rim; after building one pound of internal pressure, the lid liner pushes a locking pin up into the locking collar, preventing the spindle from being turned while the frypot is pressurized

Lid Limit Stop

An adjustable collar used to obtain the proper tightness between the lid gasket and the frypot rim; this limits the number of clockwise rotations of the spindle

Filter Drain Pan

The removable pan that houses the filter and catches the peanut oil when it is drained from the frypot; it is also used to remove and discard old peanut oil.



When moving filter drain pan containing hot shortening, use extreme care to avoid burns from hot surfaces or splashing.

Filter Union

Connects the filter to the filter pump, and allows easy removal of the filter and filter drain pan

Filter Valve

When the COOK/PUMP switch is in the PUMP position, this two-way valve directs filtered peanut oil from the drain pan, back into the frypot

Contactors (Model 500)

Relays that route power to the heating elements; one relay is in series with the high limit, the other one is in series with the controls

3-2. OPERATING CONTROLS

Controls and indicators are shown in Figure 3-2 and described in Table 3-1.

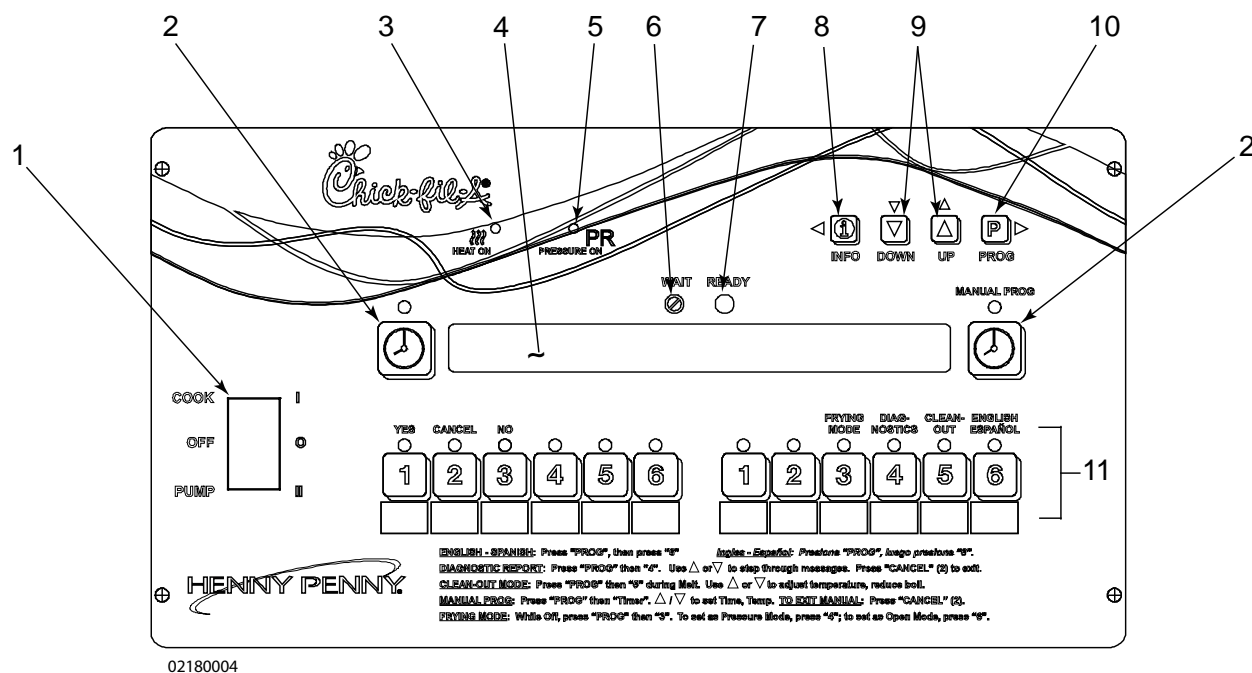


Figure 3-3 User Interface Controls and Indicators

Table 3-1 User Interface Controls and Indicators

Item No.	Description	Function(s)
1	COOK/PUMP Switch	A 3-way switch with a center OFF position; turn the switch to COOK to operate the fryer; turn the switch to PUMP to operate the filter pump; certain conditions that must be met before operating the filter pump and are covered later in this section
2	Timer Button	Used to stop cooking cycles and to stop the timer at the end of a holding cycle. This button is also used to program a manual program for non-standard products.
3	Heat On LED	Oil heats when illuminated.
4	Digital Display	Displays functions of the cook cycle, program mode, diagnostic mode and alarms.
5	Pressure On LED	Lights when the solenoid closes and pressure starts to build inside frypot.
6	Wait LED	Flashes when the oil is either too cool or too hot to drop product.
7	Ready LED	Illuminates when oil temperature is 5°F below set point to 15°F above set point, signaling product can now be cooked.





















3-2. OPERATING CONTROLS **(Continued)**

8	Info Button	Press this button to display current fryer information and status. If pressed in the program mode it shows previous settings. Pressing this along with the program button accesses the information mode which has historic information on the operation and performance of the fryer.
9	UP/DOWN Button(s)	Used to scroll up/down through the program/info mode menus.
10	Program Button	Press to access program mode; once in the program mode it is used to advance to the next setting. If pressed along with the info button, it accesses the information mode which has historic information on the operation and performance. It also allows access to the English-Spanish settings, diagnostics, Clean-Out Mode, and Manual Mode, if pressed before the appropriate button.
11	Product Select Buttons	Press to select food products to be cooked as well as answering display prompts. If you press the right side program buttons before selecting a product selection number: 3 changes the frying mode, 4 accesses the diagnostics, 5 accesses the Clean-Out Mode, and 6 toggles between the English/Spanish display.








3-3. CLOCK SET

NOTICE

Upon initial start-up or PC board replacement, if “**CLOCK SET**” automatically appears in the display, skip steps 1, 2 and 3.

1. Press and hold  for 5 seconds until “**LEVEL 2**” shows in display.
2. Release , then press  twice. “**CLOCK SET**” then “**ENTER CODE**” shows in display.
3. Press   .
4. Display shows “**CS-1**” then “**SET**” then “**MONTH**”, with the month flashing.
5. Press   to change the month.
6. Press . Display shows “**CS-2**” then “**SET**” then “**DATE**” with the date flashing.
7. Press   to change the date.
8. Press . Display shows “**CS-3**” then “**SET**” then “**YEAR**” along with the year flashing.
9. Press   to change the year.
10. Press . Display shows “**CS-4**” then “**SET**” then “**HOURL**” shows with the hour and “**AM**” or “**PM**” flashing.
11. Press   to change the hour and AM/PM setting.
12. Press . Display shows “**CS-5**” then “**SET**” then “**MINUTE**” with the minutes flashing.
13. Press   to change the minutes.

3-3. CLOCK SET **(Continued)**

14. Press . Display shows "CS-6" then "CLOCK MODE" along with "1.AM/PM".
15. "1.AM/PM" is 12 hour time, "2.24-HR" is 24 hour time. Press   to change.
16. Press . Display shows "CS-7" then "DAYLIGHT SAVINGS ADJ" along with "2.US".
17. Press   to change to the following:
 - a. "1.OFF" = No automatic adjustments for Daylight Savings Time.
 - b. "2.US" = Automatically applies United States Daylight Savings Time adjustment. DST activated on the first Sunday in April. DST de-activated on the last Sunday in October.
 - c. "3.EURO" = Automatically applies European (CE) Daylight Savings Time adjustment. DST activated on the last Sunday in March. DST de-activated on the last Sunday in October.
18. Clock Set is now complete. Press and hold  to exit.

3-4. DIAGNOSTIC MODE AND SPECIAL FUNCTIONS

Diagnostic Mode

To view summaries of the fryer and Operator performance, press



then





.




to view the following functions:

- D1 - Adjust product color for all products (not individually)
- D2 - The age of the peanut oil and life remaining
- D3 - Outlet voltage monitoring
- D4 - Fryer's heating performance
- D5 - Slow or oversized product batches
- D6 - Cook Cycles started before temperature recovered
- D7 - Cook Cycles stopped more than 10 seconds before end of cycle
- D8 - Cook Cycles not ended within 20 seconds after expired time
- D9 - Number of times loading product took too long
- D10 - Programmed variables changed by Operator



On several of the screens you may have to press  or  to respond to questions asked.

Press  at any time to exit and return to normal operation.

See Diagnostic Mode Details Section.

Peanut Oil Life Function

Based on the number of Cook Cycles of specific products and the amount of time the fryer idles, the controls tell the Operator when to change the peanut oil.

“CHANGE OIL SOON” shows on the display when the controls determine it's time to change peanut oil. Unless the peanut oil is smoking or has a burnt flavor, the peanut oil does not need to be changed before this message shows on the display. After cleaning the frypot, using the Clean-Out Mode (see Cleaning the Frypot Section), this function resets.

Language Selection



Pressing













allows the Operator to choose to have the information on the display in English or Spanish.


3-4. DIAGNOSTIC MODE AND SPECIAL FUNCTIONS (Continued)

Manual Mode


This allows the Operator to quickly program a time and temperature for nonstandard products that are not on the menu card. This is to be a temporary setting and disables most of the advanced features of the controls. To enter Manual Mode:

1. Once out of the Melt Cycle, press  then .
2. Use   to set cook time.
3. Press  and use   to set temperature.
4. Press  to start Manual Mode. Display shows “**MANUAL**” and you start a Cook Cycle by pressing .
5. Press  to exit Manual Mode.

Status Mode

Pressing  during idle time, allows Operator to view:

- a. The temperature of the peanut oil
- b. The temperature setpoint and any offset
- c. The average peanut oil temperature during last Cook Cycle
- d. The rate of temperature rise or fall
- e. Date and time

Pressing  during a Cook Cycle allows the Operator to view:

- a. The temperature of peanut oil, plus the degrees and rate the load compensation has affected the Cook Cycle (slows down or speeds up the timer)
- b. The cooking step, the time left in Cook Cycle, setpoint temperature and whether pressure is on or off
- c. The average peanut oil temperature in Cook Cycle so far
- d. The rate of temperature rise or fall
- e. Date and time






After 5 seconds, the control exits the Status Mode and the pressure fryer returns to normal operation.

Peanut Oil Filter Enforcement

Prevents the Operator from exceeding the set number of Cook Cycles before filtering the peanut oil. The number in the center of the display shows how many Cook Cycles remain before filter lockout occurs. For example, “**5X**” means the Operator can run 5 more Cook Cycles before filtering. This function cannot be bypassed.

3-4. DIAGNOSTIC MODE AND SPECIAL FUNCTIONS (Continued)

Information Mode

This mode gathers and stores historic information on the fryer and Operator performance. Press  and  at the same time and **“*INFO MODE*”** shows on display. Press  or  to access the steps and press  to view the statistics within each step.


Information Mode is intended for technical use, but the Operator can view the following information:

1. E-LOG - last 10 errors and time they occurred
2. P-LOG - time of last 10 power-ups
3. HEAT-UPS - time of day and maximum heating rate (°/second) for the last 10 heat-ups
4. COOK DATA - information on the last Cook Cycle
5. TODAY'S DATA - data since the start of day (not including the last Cook Cycle)
6. PREV-DAY-SUN - creates a log of the last 7 days, using the information in TODAY'S DATA.
7. 7-DAY TOTALS -totals the information from the last 7 days
8. OIL DATA - information on the current peanut oil, not including today's cooking information
9. PREV OIL DATA - information on last batch of peanut oil
10. INP - provides test of fryer inputs
11. OUTP - shows the state of heater and pressure
12. POT TMP - temperature of peanut oil
13. CPU TMP - temperature of PC board
14. ANALOG - status of controller's a-to-d converter
15. AC VOLTS - status of the line voltage to fryer
16. AMPS (Electric models only) - the present amp readings to heaters.



See Information Mode Details Section.

3-5. WARNINGS AND ERROR MESSAGES

The controls monitor procedure problems and system failures with warnings and error codes. The display shows the warning or error code, and an alarm sounds.

Pressing  cancels most warnings and pressing any control button





stops most Error Code alarms. But there are some exceptions (see below). The display shows the error until the situation is corrected.

WARNINGS		
DISPLAY	CAUSE	CORRECTION
“W-1” “LOW VOLTAGE”	Incoming supply voltage too low	Have voltage at plug and receptacle checked
“W-2” “SLOW HEAT-UP”	Faulty components or connections	Have elements, connections, and contactors checked
“W-3” “WAS NOT READY”	Product loaded into frypot before  lights	Wait until peanut oil is at proper temperature before loading product
“W-4” “SLOW COOKING”	Frozen or too much product in frypot	Do not overfill or place frozen product into the frypot
“W-5” “SLOW COOKING”	Product loaded into frypot before  lights	Wait until peanut oil is at proper temperature before loading product.
“W-6” “SLOW COOKING”	Faulty components or connections	Have elements, connections, and contactors checked
“W-7” “LOW AMPS”	Faulty components or connections	Have elements, connections, and contactors checked
“W-9” “DISCARD PRODUCT”	Product overcooked (may appear after a “W-6” , “SLOW COOKING” warning)	Discard product immediately
“OIL TOO HOT”	Didn’t allow peanut oil to drop down to current product’s setpoint	CANCEL button will not stop this warning; once the peanut oil temperature drops to set-temperature point temperature, the alarm automatically stops
“E-4” “CPU TOO HOT”	PC board too hot	Check ventilation louvers on side of fryer for obstructions; if louvers are clear, have PC board checked; check cooling fan if present.

**3-5. WARNINGS AND
ERROR MESSAGES (Continued)**

ERROR CODES		
DISPLAY	CAUSE	CORRECTION
“E-5” “FRYER TOO HOT”	Controls sensing 405°F or above	Have heat components and temperature probe checked
“E-6” (A or B) “FRYER TEMP SENSOR FAILED”	Faulty temperature probe or connection	Have temperature probe and connection checked
“E-10” “HIGH LIMIT TRIPPED”	Peanut oil temperature too hot, drain valve opened while heat was on, or faulty high limit	Reset high limit per Operating Components; Section; check peanut oil temperature for overheating; have heat components checked if high limit continues to trip
“E-15” “DRAIN IS OPEN”	Drain is open or faulty microswitch	Close drain; have drain microswitch checked if error code persists
“E-25” “HEAT AMPS WERE TOO HIGH” (500 fryer only)	Wrong or faulty elements or wiring problem.	Have electrical supply, wiring, and elements checked. NOTICE Because of the seriousness of this error code, turn the COOK/PUMP switch OFF and back to COOK to cancel.
“E-26” “HEAT AMPS ARE LOCKED ON” (500 fryer only)	Faulty contactors or PC board	Have the contactors and PC board checked NOTICE This error code could be displayed even with the COOK/PUMP switch turned OFF. Unplug fryer or shut off the wall circuit breaker to disconnect electrical power to fryer.
“E-41” “SYSTEM DATA LOST”	Memory scrambled; an individual product program may be scrambled; ex: “E-41 -2- DATA LOST”; this means product #2 program is scrambled	Turn the COOK/PUMP switch OFF and back to COOK; if error code persists, have the PC board checked or re-initialized
“E-41” “SYSTEM DATA LOST”	Memory scrambled; an individual product program may be scrambled; ex: “E-41 -2- DATA LOST”; this means product #2 program is scrambled	Turn the COOK/PUMP switch OFF and back to COOK; if error code persists, have the PC board checked or re-initialized

**3-5. WARNINGS AND
ERROR MESSAGES (Continued)**

ERROR CODES		
DISPLAY	CAUSE	CORRECTION
"E-41" "SYSTEM DATA LOST"	Memory scrambled; an individual product program may be scrambled; ex: "E-41 -2- DATA LOST"; this means product #2 program is scrambled	Turn the COOK/PUMP switch OFF and back to COOK; if error code persists, have the PC board checked or re-initialized
"E-46" "DATA SAVE FAILED"	Faulty eprom or PC board	Turn the COOK/PUMP switch OFF and back to COOK; if error code persists, have the PC board checked or re-initialized
"E-47" "ANALOG SYSTEM OR 12 VOLT FAILED"	Failure of 12 volt DC supply on the I/O board Amp sensors plugged in backwards Faulty PC board	Turn the COOK/PUMP switch OFF and back to COOK; if the  and  DO NOT light up when the 8888's are displayed, have the I/O board replaced Have positions of amp sensors checked Have control panel replaced
"E-48" INPUT SYSTEM ERROR"	Failure of 12 volt DC supply on the I/O board Faulty PC board	Turn the COOK/PUMP switch OFF and back to COOK; if the  and  DO NOT light up when the 8888's are displayed, have the I/O board replaced Have control panel replaced
"E-70 A" "FAN VAC JUMPER MISSING"	Missing or broken wire in pins 1 and 2 of P11 connector, or faulty connector Faulty I/O board	Have jumper wire between pins 1 and 2 checked Have I/O board checked and replaced if necessary
"E-70 B" "PWR SW OR WIRES FAILED"	Faulty COOK/PUMP switch or switch wiring; faulty I/O board	Have COOKPUMP switch checked, along with its wiring; have I/O board checked
"E-92" "24 VOLT FUSE"	Blown 24 volt controller fuse, or bad 14-pin cable connection Stuck or clogged solenoid valve	Have the 14-pin cable connector checked or have the fryer checked for a short to ground in components such as the drain switch, solenoid, or high limit and wiring Have solenoid checked and cleaned

**3-6. FILLING OR ADDING
PEANUT OIL**



Figure 3-4

Electric Model 500

CAUTION

Hot shortening must always be at the upper level indicator line (Figure 3-4). Failure to follow these instructions could result in a fire and/or damage to the fryer.

When using solid shortening, it is recommended to melt the shortening on an outside heating source before placing it in the frypots. The elements on electric fryers must be completely submerged when power is turned on. Fire or damage to the frypot could result.

1. Henny Penny recommends using a high quality frying peanut oil in the pressure fryer. Some low grade peanut oils have a high moisture content which causes foaming and boiling over.



To avoid severe burns when pouring hot shortening into frypot, wear gloves and take care to avoid splashing.

2. The electric model requires 48 lbs (21.8 Kgs) of peanut oil. The frypot has 2 level indicator lines inscribed on the rear wall of the frypot, and the heated peanut oil is at the proper level when it's at the upper indicator line. Figure 3-4.
3. Cold peanut oil should be filled to 1/4 to 1/2 inch below the upper indicator line on electric units. The peanut oil expands when heated and should be even with the upper indicator line when the peanut oil is at cooking temperature.

3-6. FILLING OR ADDING
PEANUT OIL (Continued)

Gas Model 600

CAUTION

Hot shortening must always be at the level indicator line (Figure 3-5). Failure to follow these instructions could result in a fire and/or damage to the fryer.

When using solid shortening, it is recommended to melt the shortening on an outside heating source before placing it in the frypots. The frypot surface on gas fryers must be completely submerged when power is turned on. Fire or damage to the frypot could result.



Figure 3-5

1. Henny Penny recommends using a high quality frying peanut oil in the pressure fryer. Some low grade peanut oils have a high moisture content which causes foaming and boiling over.



WARNING
BURN RISK

To avoid severe burns when pouring hot shortening into frypot, wear gloves and take care to avoid splashing.

2. The gas model requires 43 lbs (19.5 kgs) of peanut oil. The frypot has a level indicator line inscribed on the rear wall of the frypot which shows when the heated peanut oil is at the proper level. Figure 3-5.
3. Cold peanut oil should be filled to 1/4 to 1/2 inch below the indicator line. The peanut oil expands when heated and should be even with the indicator line when the peanut oil is at cooking temperature.

3-7. BASIC OPERATION

The following procedures should be followed on the initial start-up of the fryer, and each time the fryer is brought back into operation from a cold or shut down condition. These are basic, general instructions.

1. Check to see that the COOK/PUMP switch is turned OFF.
2. Make sure the drain valve and filter valve are closed.
3. Remove the fry basket from the frypot and leave lid up.
4. Make sure the peanut oil is filled to the proper level in the frypot; 1/4 to 1/2 inch (6.4-12.7 mm) below level indicator line. See Filling or Adding Peanut Oil Section.
5. Connect power to the fryer.
6. On gas models, light the pilot light. Refer to Gas Pilot Lighting Procedures Section.
7. Turn the COOK/PUMP switch to COOK. Upon initial start-up “**CLOCK SET**” shows in display. Set the clock to your time, following prompts on the display, or see section 3-3 for help. Then display asks if the peanut oil is new or old. The controls automatically adjust the peanut oil temperature to the age of the peanut oil. Use   to set the number of days of old peanut oil.
8. Unit automatically goes into the Melt Cycle, until the peanut oil temperature reaches 230°F (110°C). Then the controls go into the Heat Cycle and the peanut oil heats to a preset temperature.

NOTICE



Once melted peanut oil reaches the proper level in the frypot, the melt cycle can be bypassed by pressing and holding one of the Product buttons.

CAUTION

Do not bypass the Melt Cycle unless enough shortening has melted to completely cover the elements in electric fryers or frypot surface in gas fryers. If the Melt Cycle is bypassed before all surfaces are covered, excessive smoking of shortening, or a fire will result.

9. Stir the peanut oil as it is heating up from a cold start. Be sure to stir down into the bottom of the frypot.

3-7. BASIC OPERATION **(Continued)**


10. Once out of the Melt Cycle,  flashes until 5° before  setpoint temperature (plus any offset temperature). Then lights and the selected product shows on the display.

NOTICE

The heat cycles on and off about 4 degrees before the setpoint temperature to help prevent overshooting the setpoint temperature (proportional control).

11. If the peanut oil was not filtered the night before at shutdown, filter the peanut oil now. Refer to Filtering Instructions Section.
12. Follow the steps in Chick-fil-A's training materials to load the product.

NOTICE

Before loading product, make certain  is lit, indicating that the peanut oil is at the correct cooking temperature for the type of product being cooked. The actual temperature may vary 20 degrees or more depending upon peanut oil age, product weights, product temperature, and other operational variables.

CAUTION

Be certain the shortening is never above the level indicator line. The maximum load size is 12 lbs. (5.4 kg.) for model 600 fryers; 14 lbs (6.4 kg.) for model 500 fryers. Failure to follow these instructions could result in a fire and/or damage to the fryer.

13. Close the lid quickly, latching the lid.
14. Tighten the lid spindle clockwise, sealing the lid. Align the red knob on the spindle with the red knob on the latch.

NOTICE

Do not press a product button until lid is sealed, or the lid will try to lock as it is being tightened down.


3-7. BASIC OPERATION **(Continued)**




LID MUST BE LATCHED PROPERLY OR PRESSURIZED SHORTENING AND STEAM MAY ESCAPE FRYPOT. SEVERE BURNS WILL RESULT.

15. Press the desired Product button to start a Cook Cycle. The display counts down the cooking time.




To check the peanut oil temperature press . To stop a



Cook Cycle, press .

The cook times may vary, compensating for peanut oil age, product weights, product temperature, and other operational variables.

16. Within a few minutes, the pressure gauge reading should increase to the OPERATING ZONE. If not, recheck the Installation and Operation procedures.
17. Near the end of the Cook Cycle, the fryer automatically depressurizes. Then at the end of the Cook Cycle, an alarm sounds. Press  to stop the alarm.



DO NOT LIFT HANDLE OR FORCE LID LATCH OPEN BEFORE PRESSURE GAUGE READS "0" PSI. ESCAPING STEAM AND SHORTENING WILL RESULT IN SEVERE BURNS.

18. After pressure drops to zero, turn the spindle counterclockwise.



Do not spin or flip the spindle cross arm when opening the lid. Damage to the acme nut inside the cross bar could result.

3-7. BASIC OPERATION **(Continued)**


19. Unlatch and raise the lid quickly to allow most of the condensation on the lid to drain through the drain channel and not into the peanut oil.



Do not let the lid slam up against its backstop because this could damage the hinge.

20. Follow the steps in Chick-fil-A's training materials to unload the product and check for doneness.



After the Cook Cycle, if the product needs to cook more, place basket back into frypot and press  for an additional 45 seconds.

3-8. CARE OF PEANUT OIL

21. Before frying next load, allow for the peanut oil to reheat and lights.



FOLLOW THE INSTRUCTIONS BELOW TO AVOID SHORTENING OVERFLOWING THE FRYPOT, WHICH COULD RESULT IN SERIOUS BURNS, PERSONAL INJURY, FIRE, AND/OR PROPERTY DAMAGE.

1. Frying breaded products requires filtering to keep the peanut oil clean. The peanut oil should be filtered after every 5 Cook Cycles for electric fryers, and after every 4 Cook Cycles for gas fryers. Refer to Filtering Instructions Section.
2. Maintain the peanut oil at the proper cooking level. Add fresh peanut oil as needed.
3. Discard peanut oil if display shows "CHANGE OIL SOON" or if peanut oil shows signs of excessive foaming or smoking.
4. Do not overload the baskets with product (12 lbs. (5.4 kg.) for model 600 fryers; 14 lbs (6.4 kg.) for model 500 fryers, or place product with extreme moisture content into baskets.



WITH PROLONGED USE, THE FLASHPOINT OF SHORTENING IS REDUCED. DISCARD THE SHORTENING IF IT SHOWS SIGNS OF EXCESSIVE SMOKING OR FOAMING, OR SERIOUS BURNS, PERSONAL INJURY, FIRE, AND/OR PROPERTY DAMAGE COULD RESULT.

3-9. FILTERING OF SHORTENING

At the end of the preset number of Cook Cycles (5 for electric; 4 for gas), an alarm sounds and **“FILTER LOCKOUT”** then **“YOU *MUST* FILTER NOW”** shows in the display. No Cook Cycles can be started until the peanut oil is filtered (The controls show how many cycles until next filtering, ex: **“5X”** in display.)

Chick-fil-A’s training materials outline two methods of filtering the oil: a Quick Clean and a Thorough Clean. The Thorough Clean includes all the steps below (#1-10), whereas the Quick Clean omits step #6. Follow the steps in Chick-fil-A’s training materials when filtering the oil.

1. Turn the COOK/PUMP switch to OFF and remove basket.

NOTICE

The best results are obtained when the shortening is filtered at the normal frying temperature.

2. Using a metal spatula, scrape any buildup from the sides of the frypot. Do not scrape heating elements on electric units or the curved surface of the gas frypot.

CAUTION

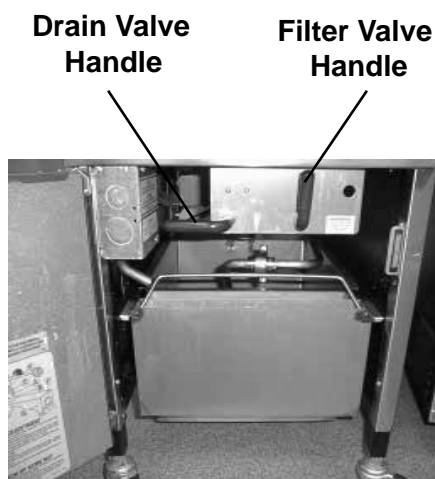
Scraping the electric fryer elements, or the curved portion of the gas frypot, produces scratches in these surfaces causing breading to stick and burn.



The filter drain pan must be as far back under fryer as it will go, and the cover in place. Be sure the hole in the cover lines up with the drain before opening the drain. Failure to follow these instructions causes splashing of peanut oil and could result in personal injury.

Also, when using a crumb basket, it must be emptied as required and positioned properly under the drain valve to prevent splashing of hot peanut oil and severe burns.

Surfaces of fryer and basket will be hot. Use care when filtering to avoid burns.



**Figure 3-6
(Electric Model)**

3-9. FILTERING OF SHORTENING (Continued)

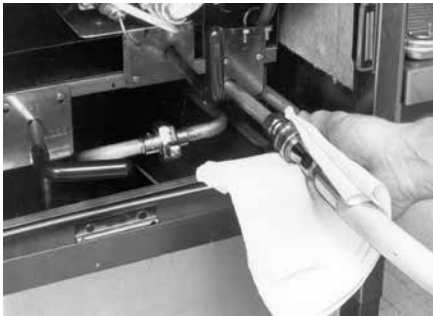


Figure 3-7



Figure 3-8

3. Turn the left drain handle counterclockwise half a turn first, then slowly to the full open position (handle pointed down for electric models and pointed up for gas models). This helps prevent splashing of hot peanut oil. Figure 3-6.
4. As the peanut oil drains from the frypot, use fryer brushes (Henny Penny part no. 12105-includes both brushes) to clean the frypot and heating elements (if electric unit). Use L-shaped brush to clean crumbs from the elements and from sides and bottom of frypot as peanut oil drains. Use poker brush to push crumbs through drain opening in bottom of frypot, if necessary.
5. When all peanut oil has drained, scrape or brush sides of frypot.
6. Rinse the frypot as follows:
 - a. Attach the filter rinse hose to the quick-disconnect fitting, inside the door, next to the filter valve handle. Slide the collar back on the quick-disconnect fitting on the hose, push it onto the unit's fitting and let it snap into place. Figure 3-7.
 - b. While holding the wooden handle, make sure the hose nozzle is pointed down into the bottom of the frypot. Pull the lid down over the nozzle, close the filter valve, and move the COOK/PUMP switch to the PUMP position. Hold nozzle carefully to avoid excessive splashing. Figure 3-8.



Use caution to prevent burns caused by splashing hot peanut oil.

- c. Rinse the frypot interior, especially areas like the frypot bottom. On electric models, rinse around heating elements.
- d. After sufficient rinsing, turn the left drain valve handle clockwise to close the drain valve (handle pointed horizontally).
- e. Turn the COOK/PUMP switch to OFF.



ONLY CONNECT AND DISCONNECT THE FILTER RINSE HOSE WHEN THE MAIN POWER SWITCH IS IN THE OFF POSITION. ALSO, USE A DRY CLOTH OR GLOVE TO AVOID BURNS. FAILURE TO DO THIS COULD RESULT IN SEVERE BURNS FROM HOT SHORTENING SPRAYING FROM THE MALE


**3-9. FILTERING OF
SHORTENING
(Continued)**

FITTING.

- f. Detach the hose, and then raise fitting end of the hose high for a minute to allow any peanut oil remaining in the hose to drain into the frypot.
7. Turn the right filter valve handle counterclockwise to open the filter valve (handle pointed horizontally). Turn COOK/PUMP switch to PUMP and pump all peanut oil out of the filter drain pan and back into frypot, holding the lid closed for the first surge of peanut oil.
8. When the pump begins creating air bubbles in the peanut oil, all of the peanut oil should be out of drain pan. First, turn the right filter valve handle clockwise to close the filter valve (handle pointed up). Then turn the COOK/PUMP switch to OFF. This keeps the filter pump and lines from filling with peanut oil.

NOTICE

When air bubbles appear in peanut oil, immediately close the filter valve. This will prevent aeration of the shortening, therefore increasing shortening life.

9. After completing the filtering operation, empty and replace the condensation drain pan.
10. If frying is to be continued, turn the COOK/PUMP switch to **READY** COOK and allow peanut oil to heat until  lights.

**3-10. FILTER PUMP
PROBLEM
PREVENTION**

The following steps will help prevent filter pump problems.

1. Make certain the filter paper envelope is properly installed over the filter screens. Make sure the open end of the envelope is properly folded and clamped in place with the retaining clips so crumbs cannot enter the envelope. See Changing the Filter Envelope Section.
2. The filter valve is to be closed at all times during frying.
3. Make sure all peanut oil has been pumped from the filter lines and the pump by allowing the filter pump motor to run until air bubbles appear in the peanut oil.

3-11. FILTER PUMP MOTOR THERMAL PROTECTOR



Figure 3-9

The filter pump motor is equipped with a manual reset button in case the motor overheats. This reset button is located in the rear of the motor. The filter motor is located on the rear of the fryer. Wait about 5 minutes to allow motor to cool before attempting to press the reset button. It takes some effort to reset, and a screwdriver can be used to help reset the button. Figure 3-9.



To prevent burns caused by splashing shortening, turn the unit's main power switch to the OFF position before resetting the filter pump motor's manual reset protection device.

3-12. CHANGING THE FILTER ENVELOPE

Change the filter envelope daily, or whenever it becomes clogged with crumbs. Proceed as follows:

1. Move the COOK/PUMP switch to OFF.
2. Remove and empty the condensation drain pan.
3. Disconnect the filter union and remove the filter drain pan from beneath the frypot. Figures 3-10 & 3-11.



Figure 3-10



This union could be hot! Use protective cloth or glove, or severe burns could result.

If the filter pan is moved while full of peanut oil, use care to prevent splashing, or burns could result.

4. Lift crumb basket and screen assembly from the drain pan.



Figure 3-11

**3-12. CHANGING THE
FILTER ENVELOPE
(Continued)**

5. Wipe the peanut oil and crumbs from the drain pan. Clean the drain pan with soap and water. Completely rinse with hot water.
6. Unscrew the suction standpipe from the screen assembly.
7. Remove the crumb screen and clean completely with hot water.
8. Remove the filter clips and discard the filter envelope.
9. Clean the top and bottom filter screen with soap and water. Rinse thoroughly with hot water.

NOTICE

Be sure that the filter screens, crumb screen, filter clips, and the suction standpipe are completely dry before assembly of filter envelope as water dissolves the filter paper.



Figure 3-12

10. Assemble the top filter screen to the bottom filter screen.
11. Slide the screens into a clean filter envelope.
12. Fold the corners in and then double fold the open end.
Figure 3-12.
13. Clamp the envelope in place with the two filter retaining clips.
14. Replace the crumb screen on top of the filter paper. Screw on the suction standpipe assembly.
15. Place complete filter screen assembly and crumb basket back into filter drain pan and slide pan back into place beneath the fryer.
16. Connect the filter union by hand. Do not use a wrench to tighten.
17. Slide the condensation drain pan back into place. The fryer is now ready to operate.

3-13. CLEANING THE FRYPOT

After the initial installation of the fryer, as well as before every change of peanut oil, the frypot should be thoroughly cleaned as follows:

1. Turn the COOK/PUMP switch to OFF.



Moving either the frypot, or filter pan, while containing hot shortening is not recommended. Hot shortening can splash out. Severe burns could result.

The filter drain pan must be as far back under the fryer as it will go, and the cover in place. Be sure the hole in the cover lines up with the drain before opening the drain. Failure to follow these instructions causes splashing of shortening and could result in personal injury.

2. If hot peanut oil is present in the frypot, turn the left drain handle counterclockwise half a turn first, then slowly to the full open position (handle pointed down for electric models, and pointed up for gas models).
3. Turn the left drain valve handle clockwise to close the drain valve (handle pointed horizontally) and discard the peanut oil. Then install filter drain pan under the fryer, leaving out the filter screens.
4. Follow the directions in Chick-fil-A's training materials and fill the frypot to the level indicator line with cleaning solution.



**CHEMICAL
SPLASH
GOGGLES**





**CHEMICAL
RESISTANT
GLOVES**




Always wear chemical splash goggles or face shield and protective rubber gloves when cleaning the frypot as the cleaning solution is highly alkalie. Avoid splashing or other contact of the solution with your eyes or skin. Severe burns and possible bindness will result. Carefully read the instructions on the cleaner. If solution comes in contact with your eyes, rinse thoroughly with cool water and see a physician immediately.

3-13. CLEANING THE FRYPOT (Continued)

CAUTION

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

5. Turn the COOK/PUMP switch to COOK. Press  then . "CLEAN-OUT ?" then "1=YES 3=NO" shows in display.

Press  to start Clean-Out Mode. The fryer displays "***CLEAN-OUT MODE***" and heats up to a preprogrammed temperature, then automatically begins a 15-minute timed countdown. Use  , if necessary, to adjust the temperature and keep the cleaning solution from boiling over.



DO NOT CLOSE LID WITH WATER AND/OR CLEANER IN FRYPOT. WATER UNDER PRESSURE BECOMES SUPERHEATED. WHEN LID IS OPENED, ESCAPING WATER AND STEAM WILL RESULT IN SEVERE BURNS.



If the cleaning solution in the frypot starts to foam and boil over, immediately turn the power switch to OFF and do not try to contain it by closing the fryer lid or severe burns could result.

NOTICE

Pour 2 cups of hot cleaning solution into the exhaust tank to keep it free and clear of obstructions.

6. Using the fryer brush (Henny Penny part number 12105), scrub the inside of the frypot, the lid frame, and around the counter-top of the fryer. Never use steel wool or green scrub pad to scrub the fryer. Place basket in frypot with cleaning solution and scrub basket.

3-13. CLEANING THE FRYPOT (Continued)

CAUTION

Do not use the cleaning solution on the lid or the lid hinge. These parts are aluminum and will corrode if the PHT cleaner comes in contact with them.

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

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

7. After cleaning, turn the COOK/PUMP switch to OFF. Turn the left drain handle counterclockwise half a turn first, then slowly to the full open position (handle pointed down for electric models, and pointed up for gas models). Drain the cleaning solution from the frypot and discard. Take basket to sink to be cleaned.
8. Turn the left drain valve handle clockwise to close the drain valve (handle pointed horizontally) and refill the frypot with 2-3 gallons of cold water. Follow Chick-fil-A's training materials for rinsing and cleaning frypot, then re-fill with new peanut oil.

NOTICE

If using Henny Penny fryer cleaner, continue to the next steps.

9. Add approximately 8 ounces of distilled vinegar and re-start the Clean-Out Mode as described in step 5.
10. Using a clean brush, scrub the interior of the frypot and lid frame. This neutralizes the alkaline left by the cleaning compound.
11. Turn the left drain handle counterclockwise a half a turn first, then slowly to the full open position (handle pointed down for electric models, and pointed up for gas models). Drain the vinegar rinse water and discard.
12. Rinse down the frypot, using clean hot water, and then completely dry the drain pan and frypot interior.

NOTICE

Make sure the inside of the frypot, the drain valve opening, and all parts that come in contact with the new peanut oil are as dry as possible.

3-13. CLEANING THE FRYPOT (Continued)

13. Replace the clean filter assembly in the drain pan and install under fryer.
14. Refill the fryer with fresh peanut oil.

NOTICE


After completing a Clean-Out Mode, the controls assume fresh peanut oil is now in the frypot and adjust the temperature accordingly. If the Clean-Out Mode was aborted before starting the 15 minute cycle or if fresh peanut oil is not in the frypot, manually set the controls to NEW or USED peanut oil per the Manually Setting New or Used Peanut Oil Function Section.



SWITCHING FRYER MODES (optional)



15. Turn on fryer.
16. At the “CHANGE MODE?” prompt press 1 (“1=YES”) if you want to change cooking modes or press 3 (“3=NO”) if you want to remain in the current cook mode.
17. If 3 (“3=NO”) was selected, return to cooking product. If 1 (“1=YES”) was selected, proceed to the next step.
18. Press 4 (“4=PRESS”) to choose pressure frying mode or press 6 (“6=OPEN”) to choose open frying mode.

“*PRESSURE MODE*” or “*OPEN MODE*” will be displayed after the mode is selected.






3-14. MANUALLY SETTING NEW OR USED PEANUT OIL FUNCTION

1. Turn the COOK/PUMP switch to OFF.
2. Press and hold  while turning the COOK/PUMP switch to COOK, until “IS OIL NEW OR USED?” shows in the display.

3. Press  for new peanut oil, or  for used peanut oil.

4. If  was pressed, “OIL IS NEW?” shows in the display. Press  for YES, and “THANK YOU” shows in the display, and controls resume normal operation.

3-14. MANUALLY SETTING NEW OR USED PEANUT OIL FUNCTION (Continued)

5. If  was pressed, “OIL IS USED?” shows in the display.
6. Press  for YES, and “HOW OLD IS OIL?” shows in display.
7. Press   to set the age of the peanut oil.
8. Press . “THANK YOU” shows in the display and controls resume normal operation.

3-15. MANUALLY SWITCHING FROM PRESSURE TO OPEN FRYING

There are two ways to switch between pressure and open frying modes. The two ways are after a clean-out and when power is off. Refer to section 3-13 for instructions on how to switch frying modes after a clean-out. To switch frying modes when power is off follow these steps:

1. Ensure power is off.
2. Press and release program (“PROG”) button.
3. Press and release product button 3 on the right for “FRYING MODE”.
4. Press 4 (“4=PRES”) to choose pressure frying mode or press 6 (“6=OPEN”) to choose open frying mode.

“*PRESSURE MODE*” or “*OPEN MODE*” will be displayed after the mode is selected.

SECTION 4. PREVENTIVE MAINTENANCE

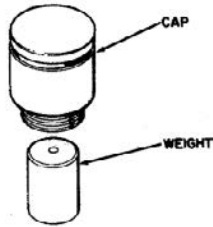
4-1. PREVENTIVE MAINTENANCE SCHEDULE

As in all food service equipment, the Henny Penny pressure fryer does require care and proper maintenance. The table below provides a summary of scheduled maintenance of the fryer.

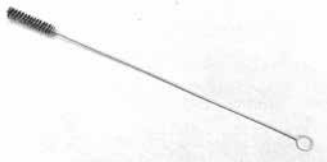
The annual preventive maintenance checklist is shown in Appendix A. Annual preventive maintenance should be performed yearly by a qualified technician.

Procedure	Frequency
Filtering peanut oil	Electric-after 5 Cook Cycles; Gas-after 4 Cook Cycles; When "FILTER LOCKOUT" shows on display
Changing peanut oil	When "CHANGE OIL SOON" shows on display or when peanut oil is smoking or foaming excessively
Changing filter envelope	Daily
Cleaning frypot	Upon installation and change of peanut oil
Cleaning deadweight valve	Daily
Cleaning exhaust tubes	Daily
Cleanings safety relief valve	Annually
Checking rinse hose for deterioration	Weekly
Checking crumb basket	After each filtering
Lubricating spindle	Every 30 days
Reversing lid gasket	Every 90 days
Limit stop adjustment	Every 90 days
Checking tightness of element spreaders	Every 90 days

4-2. CLEANING THE DEAD WEIGHT VALVE



Step 3



Step 5



Step 6

At the end of each day, the deadweight valve assembly must be cleaned as follows:



DO NOT ATTEMPT TO REMOVE DEADWEIGHT CAP WHILE FRYER IS OPERATING. SEVERE BURNS OR OTHER INJURIES WILL RESULT.

1. Turn the COOK/PUMP switch to OFF. Be sure all pressure has been released and open the lid.
2. Unscrew the deadweight cap and remove the cap and deadweight.



Deadweight cap may be hot. Use protective cloth or glove, or burns could result.

Failure to clean the deadweight assembly daily could result in the fryer building too much pressure. Severe injuries and burns could result.

3. Clean the exhaust tube with stainless steel brush (Henny Penny part number 12147).
4. Clean the deadweight cap and weight in hot detergent water. Make certain to thoroughly clean the inside of the valve cap and the deadweight.
5. Clean the deadweight orifice and the inside of the deadweight body with a clean lint-free cloth.
6. Dry the deadweight and deadweight cap.
7. Replace the deadweight and hand tighten deadweight cap.

4-3. REMOVAL AND CLEANING OF SAFETY RELIEF VALVE

The safety relief valve should be cleaned once a year. Figure 3-13.



DO NOT ATTEMPT TO REMOVE SAFETY VALVE WHILE FRYER IS OPERATING, OR SEVERE BURNS OR OTHER INJURIES WILL RESULT.

DO NOT DISASSEMBLE OR MODIFY THIS SAFETY RELIEF VALVE. TAMPERING WITH THIS VALVE COULD CAUSE SERIOUS INJURIES AND WILL VOID AGENCY APPROVALS AND APPLIANCE WARRANTY.



Figure 3-13

safety valve

1. Open the lid and then remove the deadweight valve cap and deadweight.
2. Use a wrench to loosen the relief valve from the pipe elbow, turning counterclockwise to remove.
3. Clean the inside of the pipe elbow with hot detergent.



Turn the relief valve towards the rear of the fryer when reinstalling relief valve.

4. Immerse the safety relief valve in a soap water solution for 24 hours. Use a 1:1 dilution ratio. The valve cannot be disassembled. It is factory preset to open at 14-1/2 pounds of pressure. If it does not open or close, it must be replaced.

4-4. REVERSING LID GASKET



Figure 3-14

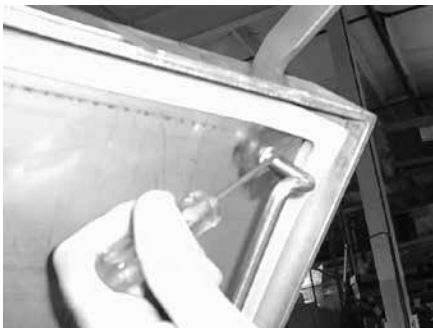


Figure 3-15

Reversing the lid gasket every 90 days, helps to prevent early failure of lid gasket and the loss of pressure during a Cook Cycle.

1. Open lid to the upright position.
2. Using a Phillip's head screwdriver, back out the lid liner screws (2 on each side) to about 1/2 inch (12.7 mm). Figure 3-14.
3. Using a thin blade screwdriver, pry out the gasket at the corners. Remove the gasket. Figure 3-15.

NOTICE


Check the gasket for any tears or nicks. Replace gasket if damaged.

4. Clean the gasket and gasket seat with hot water.
5. Rotate the gasket with the opposite side facing out.


NOTICE

Begin the installation by installing the four corners of the lid gasket, and smoothing the gasket into place from the corners. Then move to the middle of each side, working towards each corner.

4-5. CHECKING TEMPERATURE PROBE CALIBRATION

1. Heat peanut oil and stir completely until peanut oil temperature has stabilized and  is on.

2. Place an electronic thermometer about 3 inches below the peanut oil's surface, in the center of the frypot. Let the temperature stabilize and remember the reading.

3. Press  to see the probe's temperature reading.

If the displayed temperature is less than 5 degrees from the electronic thermometer's temperature, see [D 1, Color Adjustment](#) in Diagnostic Mode Details Section. If temperature differs from 5 to 15 degrees, or still can't get the correct color, have the probe calibrated. If temperature differs by more than 15 degrees, have probe replaced.

4-6. LIMIT STOP ADJUSTMENT



Step 2



Step 3

To extend the life of the lid gasket and help prevent steam leakage, check the limit stop adjustment quarterly, following the steps below:

1. Close and latch lid, and turn spindle counterclockwise until it stops.
2. Using a 3/16" Allen wrench, loosen the 2 set screws on the outer collar of the limit stop.
3. Turn the inner collar clockwise until it stops.

NOTICE

Insert a small screwdriver or Allen wrench in the hole in the inner collar to assist you in turning the collar.

4. Turn spindle clockwise until it stops. The lid gasket is now touching the frypot rim.
5. From the front of the fryer, turn the spindle at least 3/4 of a turn, but not over 1 turn. One of the spindle arms should be lined up with the red ball of the latch, at this time.
6. Slightly turn the spindle past this position, so it should show in about the 7 o'clock position.

NOTICE

The 7 o'clock position is only to allow slight additional turning of the spindle to relieve any side pressure against the locking pin. Side pressure holds the pin in the locked position, even after all the pressure has released.

When adjustment is complete, if a black ball on the spindle is lined up with the red ball on the latch, unscrew the black ball and the red ball on the spindle and change places on the spindle. The red ball on the spindle should now line up with the red ball on the latch.

7. Turn the inner collar counterclockwise until it stops against the bottom hub of the spindle.
8. Tighten Allen screws.

NOTICE

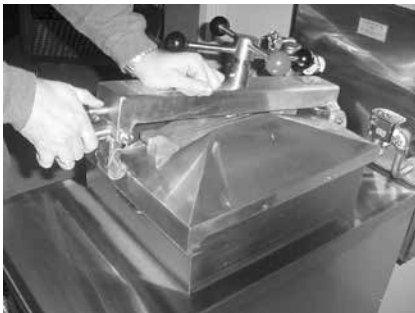
If the lid cover fails to seal properly, steam escapes from around the gasket during frying. Readjust the limit stop, this time turning the spindle 1 full turn after the initial contact of the lid gasket with the frypot rim (step 5).

4-7. LUBRICATE LID SPINDLE AND BALL SEAT

To extend the life of lid components, lubricate the ball seat and spindle, following the steps below, every 90 days..



1. Close and latch the lid, and turn the spindle counterclockwise until it stops.



2. Press down on the front of the cross bar, pull out the release pin, lift the latch, and raise the cross bar.



3. Using spindle lube (part no. 12124), lubricate the ball seat in the center of the lid cover.



4. Turn spindle clockwise until it stops and then lubricate the threads on the spindle using the spindle lube.

5. Turn the spindle counterclockwise until it stops, line up the lid cover with the cross bar, pull the release pin out, and firmly press the cross bar back into place.

6. The fryer is now ready for use.

**4-8. CHECK & TIGHTEN
ELEMENT SPREADER
BARS (Model 500 only)**

To extend the life of the temperature probe, high limit, and elements, every 90 days check the tightness of the element spreader bar screws, following the steps below:



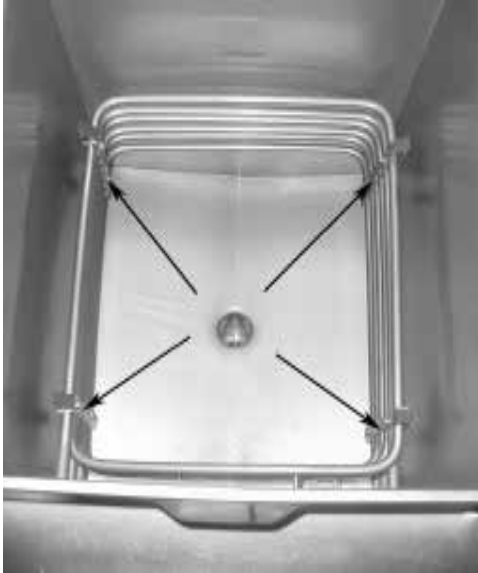
Drain shortening and allow fryer to cool before proceeding with the following steps. Surfaces of the fryer will be hot and burns could result.

1. Check that all spreader bars are in place (5 sets), and using a 5/16" socket or wrench, tighten all the element spreader screws.



If the bolts or spreaders are missing or damaged, order kit no. 14685 from your nearest Henny Penny distributor.

2. Pump shortening back into frypot and unit is now ready for use.



SECTION 5. TROUBLESHOOTING

5-1. 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 fryer, recheck the Installation and Operation Sections of this manual.

5-2. 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 the problem is solved.
4. Use the Diagnostic Mode to identify the problem and make possible adjustments.

NOTICE

If a problem keeps reoccurring, have a qualified service technician check the fryer for other causes.

Problem	Cause	Correction
COOKING SECTION		
Product Color Not Correct: A. Too Dark (some batches)	<ul style="list-style-type: none"> • Temperature programmed too hot • Breeding product too far in advance • Done alarm ignored for more than 20 seconds • Wrong product button pressed 	<ul style="list-style-type: none"> • See Diagnostic Mode D 10; if temperature settings have been changed, have the controls reinitialized • Bread product just before frying • If the fryer hasn't been used since the problem batch, see Information Mode 4 H; for more information on this problem, see Information Modes 5 U, 6 U, 7 R, or 8 R • Be sure to press the correct product button; if the fryer hasn't been used since the problem batch, see Information Mode 4 B to see what product button was pressed
B. Too Dark (all batches)	<ul style="list-style-type: none"> • Temperature probe out of calibration • Peanut oil too old • Peanut oil too dark • Faulty probe "E6" 	<ul style="list-style-type: none"> • See Diagnostic Mode D 1 to adjust color of product • Check temperature probe calibration; see Checking Temperature Probe Calibration Section; if less than 15 degrees off, have probe calibrated; if more than 15 degrees off, replace probe • If peanut oil is smoking or has burnt taste, change peanut oil • See Diagnostic Mode D 2; Change peanut oil if controls indicate it should be changed • Filter peanut oil • Change peanut oil • If probe can't be recalibrated, have probe replaced

Problem	Cause	Correction
COOKING SECTION (Continued)		
C. Too Light (all batches)	<ul style="list-style-type: none"> • Temperature probe out of calibration • • Slow fryer heat-up/recovery • Oil usage wasn't set for new peanut oil 	<ul style="list-style-type: none"> • See Diagnostic Mode D 1 to adjust color of product Check temperature probe calibration; see Checking Temperature Probe Calibration Section; if less than 15 degrees off, have probe calibrated; if more than 15 degrees off, replace probe • See Diagnostic Mode D 4 for present day's performance; or see Information Modes 5, 6, 7, 8, and 9 for more information on this problem • Low voltage; see Diagnostic Mode D 3 for present day's voltage performance; see Information Modes 4, 5, 6, 7, 8, 9, and 15 for more information on this problem • Low gas pressure; have gas pressure checked going to burners, on gas fryers • See Diagnostic Mode D 2 for the age of the oil; see section 3-7 for setting the age of the oil
D. Too Light (some batches)	<ul style="list-style-type: none"> • Temperature programmed too low • Product placed in peanut oil before proper temperature • Wrong product button pushed 	<ul style="list-style-type: none"> • See Diagnostic Mode D 10; if temperature settings have been changed, without authorization, have the controls reinitialized • If fryer hasn't been used since the problem batch, see Information Mode 4 C; for more information on this see Information Modes 5 S, 6 S, 7 P, or 8 P • If fryer hasn't been used since problem batch, see Information Mode 4 B to see what product was selected

Problem	Cause	Correction
COOKING SECTION (Continued)		
D. Too Light (some batches) (Continued)	<ul style="list-style-type: none"> • Cook Cycle aborted before alarm and “DONE” flashes • Frozen product placed in peanut oil 	<ul style="list-style-type: none"> • See Diagnostic Mode D 7 to see how many times the Cook Cycle was stopped before the end of the cycle • Use fresh or thawed product; see Diagnostic Mode D 5 to see if the controls sensed any frozen or overloaded batches
Dryness of Product	<ul style="list-style-type: none"> • Moisture loss prior to cooking • Over-cooking the product • Time of Cook Cycle set too long • Wrong product button pushed • Low operating pressure 	<ul style="list-style-type: none"> • Use fresh product • Cover product with plastic wrap, reducing evaporation • Done alarm ignored for more than 20 seconds; if the fryer hasn’t been used since the problem batch, see Information Mode 4 H; for more information on this problem, see Information Modes 5 U, 6 U, 7R, or 8 R • See Diagnostic Mode D 10; if time settings have been changed, have the controls reinitialized • If fryer hasn’t been used since problem batch, see Information Mode 4 B to see what product was selected • Check pressure gauge reading Check for pressure leaks
Burned Taste	<ul style="list-style-type: none"> • Burned peanut oil flavor • Peanut oil needs filtering • Frypot not properly cleaned 	<ul style="list-style-type: none"> • Replace peanut oil • Filter peanut oil more often • Drain and clean frypot

Problem	Cause	Correction
COOKING SECTION (Continued)		
Product not done	<ul style="list-style-type: none"> • Cook Cycle aborted before alarm, and “DONE” flashes • Frozen product placed in peanut oil • Wrong product button pushed • Temperature programmed too low or not programmed properly • Temperature probe out of calibration • Slow fryer heat-up/recovery • Product too thick 	<ul style="list-style-type: none"> • See Diagnostic Mode D 7 to see how many times the Cook Cycle was stopped before the end of the cycle • Use fresh or thawed product; see Diagnostic Mode D 5 to see if the controls sensed frozen or overloaded batches. • If fryer hasn’t been used since problem batch, see Information Mode 4 B to see what product was selected • See Diagnostic Mode D 10; if temperature settings have been changed, have the controls reinitialized • Check temperature probe calibration; see Checking Temperature Probe Calibration Section; <ul style="list-style-type: none"> a. If less than 5° off, see Diagnostic Mode D 1 b. If between 5 and 15 degrees off, calibrate probe; if more than 15° off, replace probe • See Diagnostic Mode D 4 for present day’s performance; or see Information Modes 5, 6, 7, 8, and 9 for more information on this problem • Low voltage; see Diagnostic Mode D 3 for present day’s voltage performance; see Information Modes 4, 5, 6, 7, 8, 9, and 15 for more information on this problem • Low gas pressure; have gas pressure checked going to burners, on gas fryers • Make sure chicken filets have been fileted

Problem	Cause	Correction
POWER SECTION		
With COOK/PUMP Switch in COOK position, fryer is completely without power	<ul style="list-style-type: none"> • Open circuit 	<ul style="list-style-type: none"> • Check to see if fryer is plugged in • Check wall circuit breaker or fuse • Have a qualified service technician check power supply and COOK/PUMP switch
PRESSURE SECTION		
Pressure will not exhaust at end of cooking cycle.	<ul style="list-style-type: none"> • Exhaust line from solenoid valve to exhaust tank clogged • Solenoid valve clogged 	<ul style="list-style-type: none"> • Turn unit off and allow fryer to cool to release pressure from frypot; have all pressure lines,- exhaust stacks, and exhaust tank cleaned • Have solenoid checked and cleaned
Operating pressure too high	<ul style="list-style-type: none"> • Deadweight clogged • Exhaust line to stack clogged 	<ul style="list-style-type: none"> • Turn unit off and allow fryer to cool to release pressure from frypot; remove deadweight and clean, per Cleaning the Dead-weight Valve Section. • Clean exhaust line to stack



DO NOT OPERATE UNIT IF PRESSURE GAUGE SHOWS HIGH PRESSURE CONDITIONS. SEVERE INJURIES AND BURNS WILL RESULT. IMMEDIATELY PLACE THE POWER/PUMP SWITCH IN THE OFF POSITION, WHICH RELEASES THE PRESSURE BY ALLOWING THE UNIT TO COOL. DO NOT RESUME USE OF UNIT UNTIL CAUSE OF HIGH PRESSURE HAS BEEN FOUND AND CORRECTED.

Problem	Cause	Correction
PRESSURE SECTION (Continued)		
Pressure does not build	<ul style="list-style-type: none"> • Not enough product in fryer or product not fresh • Metal shipping spacer not removed from deadweight • Lid open or not latched • Solenoid valve leaking or not closing • Deadweight assembly leaking • Pressure not programmed • Lid gasket leaking • Safety relief valve leaking. 	<ul style="list-style-type: none"> • Place proper quantity of fresh product within frypot to generate steam • Remove shipping spacer; see Unpacking Section • Close and latch lid • Have solenoid valve checked or cleaned • Have deadweight assembly repaired • See Diagnostic Mode D 10; if pressure settings have been changed, have the controls reinitialized • Reverse gasket or lid needs adjusted • Check and replace if necessary
FILTER SYSTEM SECTION		
Filter motor runs but pumps peanut oil slowly	<ul style="list-style-type: none"> • Pump clogged • Filter line connection loose • Solidified peanut oil in lines 	<ul style="list-style-type: none"> • Have pump cleaned • Tighten all filter line connections • Clear all filter lines of solidified peanut oil
Filter switch on, motor does not run	<ul style="list-style-type: none"> • Defective COOK/PUMP switch • Defective motor • Motor thermal protector tripped 	<ul style="list-style-type: none"> • Have switch checked • Have motor checked • Reset thermal protector per Filter Pump Motor Thermal Protector Section

Problem	Cause	Correction
FILTER SYSTEM SECTION (Continued)		
Motor hums but will not pump	<ul style="list-style-type: none"> • Clogged lines or pump 	<ul style="list-style-type: none"> • Have pump and lines removed and cleaned • Have pump seal, rotor and rollers replaced
HEATING OF PEANUT OIL SECTION		
Peanut oil will not heat	<ul style="list-style-type: none"> • Blown fuse or tripped circuit breaker • Faulty cord and plug • Faulty PC board • Faulty or tripped high limit “E10” • Drain valve open “E15” • Possible faulty probe “E6” • Possible faulty contactor (electric models) • Gas valve knob turned to the OFF position (gas models) • Faulty thermocouple on gas control valve (gas models) • Faulty COOK/PUMP switch • Faulty drain switch “E15” • Possible faulty gas control 	<ul style="list-style-type: none"> • Reset breaker or replace fuse • Check cord and plug • Have control panel checked • Reset high limit per Operating Components Section; if high limit doesn’t reset, have it checked • Close drain valve • Have temperature probe checked • See Diagnostic Modes D 4; see if “CHECK COILS, CONTACTORS AND WIRING” shows on display • Make sure the gas valve knob is turned to ON • Have thermocouple checked • See Information Mode10 and check to see if the input code is present; if not, have fryer checked by a certified service technician

Problem	Cause	Correction
HEATING OF PEANUT OIL SECTION (Continued)		
Peanut oil heating slowly	<ul style="list-style-type: none"> • Low or improper amps • Low or improper voltage 	<ul style="list-style-type: none"> • See Information Mode 16 for present amperage; or see Information Modes 4, 5, 6, 7, 8, 9, for more information on this problem; Diagnostic Mode D 4 gives present day's heating performance • See Diagnostic Modes D 3 & D 4 for present day's voltage and heating performance; or see Information Modes 4, 5, 6, 7, 8, 9, and 15 for more information on this problem
	<ul style="list-style-type: none"> • Weak or burnt out elements (elec. model) • Burnt or charred connectors • Faulty contactor (electric models) • Wire(s) loose 	<ul style="list-style-type: none"> • See Diagnostic Modes D 4; see if "CHECK COILS, CONTACTORS AND WIRING" shows on display; if so, have fryer checked by a certified service technician • Have wires tightened
	<ul style="list-style-type: none"> • Supply line too small - low gas volume (gas models) • Improper ventilation system (gas models) 	<ul style="list-style-type: none"> • Increase supply line size; refer to installation instructions • Refer to installation instructions



5-3. DIAGNOSTIC MODE DETAILS

The Chick-fil-A fryer controllers provide diagnostic functions that let an Operator review operating and performance data for the fryer.

The information provided by Diagnostic Mode can be used to monitor procedural errors, such as, not waiting for the READY light before starting a Cook Cycle, canceling cycles early, etc.





In addition, Diagnostic Mode allows slight adjustment to product color, reports the age and accumulated wear of the oil, and reports information about the performance of the line voltage supply.

Accessing Diagnostic Mode



To activate Diagnostic Mode, press the  button, then press  button. The controller displays the following message:

“ *DIAGNOSTIC* “
“ *REPORT* “

When this introduction message is finished, the controller displays Diagnostic step D 1 (see below).

  are used to step through the report items. Press  to step forward to the next item. Press  to step backward through the report items.

The report information is grouped into sections, D 1 through D 10. Most sections have several related items.




To toggle between English and Spanish Display Mode, press  button then press .

To exit Diagnostic Report Mode at any point, press .

5-3. DIAGNOSTIC MODE DETAILS (Continued)




D 1: Color Adjustment

This step lets the user make slight adjustments to the product color. The first step of this item asks “IS PRODUCT COLOR OK?”

If product color is okay and no change is desired press  or  to move on to the next item, or press  to exit Diagnostic Mode.


If a change *is* desired, press  (i.e. color is *not* okay). The controller shows “ADJUST DARKNESS”, then displays the darkness control slider:



“LT - - - - + - - - - DK”

A blinking asterisk (*) indicates the current position.   and  are used to adjust the darkness setting.

To make the product darker, press  to move the blinking “*” toward the DK (darker) side.

To make the product lighter, press   to move the blinking “*” toward the LT (lighter) side.

When done adjusting, press  to exit and return to normal operating mode.

Any temperature adjustment activated by the color adjustment feature will be reflected in the normal setpoint display as part of the offset from the basic product cook temperature. To view the present regulating temperature, press   twice.

In the example, “SETPT = 315°F + 6” the product cook temperature is 315°F and has an additional offset of 6°F to compensate for the age of the oil, how long the fryer sits idle, and any color adjustments.

5-3. DIAGNOSTIC MODE
DETAILS (Continued)

D 2: Oil Wear Report



This section displays information about the age of the present batch of peanut oil.

The first step shows how many days of use this oil has:

“D2: THIS OIL IS “
“D2: 4 DAYS OLD “



NOTICE

The controller only counts days in which the fryer is in use.

Press   to move on to the second step. This step shows the age of the peanut oil by percentage of its expected lifetime. The peanut oil's present, accumulated wear is compared to the wear setting at which the controller will prompt for the oil to be changed.

“D2: THIS OIL IS “
“D2: 16% USED “

This information can be used as the oil nears the end of its life (i.e. 95%), to plan ahead for when a clean-out will be required.

Press   to move on to the next section.

5-3. DIAGNOSTIC MODE **DETAILS (Continued)**

D 3: Line Voltage Performance Report

This section displays information about how good the line voltage supply has been for the present day and for the present batch of oil.

The controller continually monitors the line voltage supplied to the fryer (when the fryer is on). If the line voltage drops below [90%] of its nominal value, the controller signals a “**LOW VOLTAGE**” alarm. This alarm sounds at the end of each Cook Cycle for which low voltage has been detected. While not cooking, the low voltage alarm can sound as frequently as every 30 minutes.

NOTICE

“[]” around a value, such as [90%], means this value is programmable and might change with later software versions.

Voltage Report for Today

If no low voltage warnings have been detected for the present day, the controller shows, “**D3: VOLTAGE OK, D3: TODAY “**

If one or more low voltage warnings have been detected for the present day, the following sequence example could be displayed:

“**D3: YOU HAD 3”**
“**D3: LOW VOLTAGE”**
“**D3: WARNINGS”**
“**D3: TODAY”**

(Press )

“**D3: MIN VOLTAGE”**
“**D3: TODAY = 83%”**



(Press )


“**D3: MAX VOLTAGE”**
“**D3: TODAY = 101%”**

(Press )


5-3. DIAGNOSTIC MODE **DETAILS (Continued)**

“D3: ARE OTHER”
“D3: FRYERS”
“D3: HAVING THIS”
“D3: PROBLEM”
“D3: TODAY?”

Press  or .

If  is pressed (other fryers are having this problem):

“D3: FACILITY”
“D3: OR UTILITY”
“D3: PROBLEM”

If  is pressed (other fryers are not having this problem):

“D3: CHECK CORD,”
“D3: WIRING,”
“D3: AND BREAKER”

In either case, press  to move on to the next step.

Voltage Report for Present Batch of Peanut Oil

This report for the present batch of oil does not include data from the today. It includes data for all days on the present batch of oil before today.

For example, if low voltage warnings started appearing today but had not been displayed before, the previous item might report “**3 LOW VOLTAGE WARNINGS TODAY**” while this step reports “**VOLTAGE OK SINCE LAST OIL CHANGE**”.

If no low voltage warnings have been detected before today for the present batch of oil, the controller shows:

“D3: VOLTAGE OK”
“D3: SINCE LAST”
“D3: OIL CHANGE”

5-3. DIAGNOSTIC MODE DETAILS (Continued)

If one or more low voltage warnings have been detected before today, the following sequence is displayed:

“D3: BEFORE TODAY”

“D3: 27 LOW VOLT”

“D3: WARNINGS”

“D3: ON THIS OIL”



“D3: MIN VOLTAGE”

“D3: BEFORE TODAY”


“D3: = 85%”



“D3: MAX VOLTAGE”

“D3: BEFORE TODAY”

“D3: = 105%”

Press  to advance to the next section.

D 4: Heating Capacity Report

This section reports the present status of the heating system.

The controller examines a history of heat-up data and determines whether or not the heating system is operating normally. The heat capacity is said to be bad only if the most recent heat-up failed to meet the expected heat-up rate and three of the last four heat-ups also failed to achieve the expected rate. That is, a single slow heat-up will not trigger a slow heat warning. The slow heat warning is activated only after repeated low-rate heat-ups is observed.

The controller can't assess the integrity of the heating system if the fryer has been experiencing voltage problems. Low heat rates observed in this situation might be due to voltage problems rather than heater problems.

5-3. DIAGNOSTIC MODE
DETAILS (Continued)

If the fryer has witnessed two or more low voltage warnings today, the following report is displayed:

“D4: CAN’T TEST”
“D4: HEAT CAPACITY”
“D4: DUE TO”
“D4: VOLTAGE”
“D4: PROBLEMS”

Otherwise, if the assessed heat capacity rating is presently “good” and there has been at most one heat-up today that failed to achieve the expected rate, the following report is displayed:

“D4: HEATING”
“D4: CAPACITY”
“D4: IS FINE”

Otherwise, if the heat capacity is presently assessed as “bad”, or presently assessed as “good” but two or more heat-ups today have not reached the expected heat-up rate, the following report sequence is generated:

“D4: YOU HAD 75%”
“D4: SLOW HEATS”
“D4: TODAY”

(Press  )

“D4: HAVE 20%”
“D4: SLOW HEATS”
“D4: THIS OIL”

(Press  )

“D4: HAD 0%”
“D4: SLOW HEATS”
“D4: LAST OIL”

(Press  )

If the heat capacity is assessed as bad (low heat-up rate on last heat-up, and on three of the last four heat-ups), then the heating coils are suspect and the following message is displayed:

“D4: CHECK COILS,”
“D4: CONTACTORS,”
“D4: AND WIRING”

5-3. DIAGNOSTIC MODE DETAILS (Continued)

Otherwise, the heating coils are presumed to be good and the following messages appear:

“D4: HEATER COILS “

“D4: APPEAR OK “

(Press )

“D4: CHECK “

“D4: CONTACTORS, “

“D4: CONNECTIONS, “

“D4: AND WIRING “

D 5: Cook Times (Slow Cooks) Report

This section summarizes the slow cooking status for each product.

Actual cook times for Cook Cycles can vary from the programmed cook time setting, due to the load compensation feature. Load Compensation slows the cook timer down when the actual peanut oil temperature is below a reference value, and speeds up the cook timer countdown when peanut oil temperature is above the reference.

When the peanut oil temperature is lower than expected during a Cook Cycle, the overall cook time will be longer than normal. If the actual cook time stretches beyond a programmed limit, the controller counts a “SLOW COOK” event and sounds an alarm at the end of the Cook Cycle.

If low voltage or low amps are detected during the Cook Cycle, the warning message indicates “LOW VOLTAGE” or “LOW AMPS”, but the cycle will still count as a “slow cook”. If the voltage and amps have been fine during the Cook Cycle but the cycle was started before the Ready light came on, then the warning message indicates “SLOW COOK — WAIT FOR READY LIGHT”. Otherwise, the slow cooking problem will be attributed to a “bad batch” of product: cooking too much in one load, or cooking product that is too cold (i.e. frozen product on a pressure fryer when the product should be fresh).

If none of the products has more than 5% slow Cook Cycles today, the following report is made:

“D5: COOK TIMES”

“D5: LOOK OK”

“D5: TODAY”

5-3. DIAGNOSTIC MODE
DETAILS (Continued)

Otherwise, if one or more cook products have generated a slow cook warning more than 5% of the time, but four or more low voltage or slow heat-up warnings (any combination) have been generated today, then the report is as follows:

“D5: SOME SLOW”
“D5: COOKS TODAY”
“D5: MAYBE DUE TO”
“D5: VOLTAGE OR”
“D5: COIL PROBLEMS”

Such a report is saying the slow cooking may be the result of low voltage (which significantly reduces heat capacity) or the result of other problems with the heating system. In this case, the slow cook problems might not have anything to do with user error.

Otherwise, the slow cooking is generally attributed to user error: cooking too much product in one load, cooking frozen product (in the pressure fryer) when it should be fresh, or cooking before the Ready light illuminates, etc.

An individual “XXXXXX IS COOKING SLOWLY TODAY” report item is generated for each product that has had more than 5% slow cook warnings today. This report item is triggered based solely on the number of slow cooks for that product, whether those slow cooks are due to voltage or heating problems, or due to cooking before ready, cooking too much, or cooking frozen product.

“D5: “FILET” (← Product Name)
“D5: COOKING SLOW”
“D5: TODAY”

(Press )

If any of the slow cooks for this product are suspected as being due user error, a second, “bad batch” report is generated for the product.

“D5: “NUG-STRP”(← Product Name)
“D5: COOKING SLOW”
“D5: TODAY”

(Press )

5-3. DIAGNOSTIC MODE **DETAILS (Continued)**

“D5: POSSIBLE”
 “D5: OVERSIZED”
 “D5: OR FROZEN”
 “D5: BATCH OF”
 “D5: “NUG-STRP” “ (← Product Name)
 “D5: DETECTED”
 “D5: 3 TIMES”
 “D5: TODAY”



“D5: POSSIBLE”
 “D5: OVERSIZED”
 “D5: BATCH OF”
 “D5: “FRIES”
 “D5: DETECTED”
 “D5: 5 TIMES”
 “D5: TODAY”

D 6: “Cooked Before Ready” Report

This section shows how many Cook Cycles were started before the READY light was on. This is strictly a user error.

If the fryer was in the ready range when the user begins to load product, but is out of the ready range by the time the Cook Cycle is started, the control will not give you an alarm.

If the fryer wasn't ready before loading, an alarm sounds and “**WAS NOT READY**” warning is generated. The number of times this has happened today is indicated by the following report item:

“D6: COOKED”
 “D6: BEFORE READY”
 “D6: 11 TIMES”
 “D6: TODAY”



5-3. DIAGNOSTIC MODE DETAILS (Continued)

The number of “WAS NOT READY” warnings for this batch of peanut oil is also reported. Note that this value does not yet include the not ready warnings generated today.

“D6: BEFORE TODAY,”
“D6: COOKED”
“D6: BEFORE READY”
“D6: 8 TIMES”
“D6: ON THIS OIL”

(Press  )

Finally, the controller identifies how many times the not ready warning was generated for the previous batch of peanut oil:

“D6: LAST OIL,”
“D6: COOKED”
“D6: BEFORE READY”
“D6: 24 TIMES”

D 7: “Stopped Too Soon” Report

This section shows how many Cook Cycles were stopped early by the user, before the cook timer had counted down to 0:00 and the “*DONE*” indication was given. This is strictly a user error.

Cycles that are canceled after cooking for less than 30 seconds are not counted here. For example, if a cycle is accidentally started, and the Cook Cycle is canceled after just a few seconds, this cycle will not be counted as a Stopped Too Soon Cycle.

Also, some allowance is given for stopping a cycle a *little* early. The user can cancel the cycle up to 10 seconds early without penalty.

Otherwise, however, any cycle that was stopped with more than 10 seconds remaining (0:10) on the cook clock will be counted as a Stopped Too Soon Cycle.

The first item displays what percent of cycles today were stopped with more than 0:10 remaining. All products are grouped into one count.

“D7: 8% OF LOADS”
“D7: WERE STOPPED”
“D7: TOO SOON”
“D7: TODAY”

(Press  )

5-3. DIAGNOSTIC MODE **DETAILS (Continued)**

The number of Stopped Too Soon cycles for this batch of peanut oil is reported next. Note that this value does not yet include the Cook Cycles from today.

“D7: BEFORE TODAY “
“D7: 3% OF LOADS”
“D7: WERE STOPPED”
“D7: TOO SOON”
“D7: ON THIS OIL”




Finally, the controller identifies percentage of Stopped Too Soon Cycles for the previous batch of peanut oil:

“D7: LAST OIL”
“D7: 5% OF LOADS”
“D7: WERE STOPPED”
“D7: TOO SOON”

D 8: “Beeped *DONE* Too Long” Report

Diagnostic Report section 8 reveals how many Cook Cycles beeped “*DONE*” for more than 20 seconds before the user pressed the timer button to stop the cycle. This is strictly a user error.

The controller cannot detect when the product is actually removed from the fryer. It only identifies how long the controller beeped

“*DONE*” before the user pressed  to stop the alarm.

The first item displays the percent of today’s Cook Cycles that beeped “*DONE*” for more than 20 seconds before the user

pressed  to stop it. All products are grouped into one count.

“D8: 10% OF LOADS”
“D8: BEEPED ‘DONE’”
“D8: TOO LONG”
“D8: TODAY”



5-3. DIAGNOSTIC MODE **DETAILS (Continued)**

The number of Beeped Done Too Long Cycles for this batch of peanut oil is reported next. Note that this value does not yet include the Cook Cycles from today.

“D8: BEFORE TODAY “

“D8: 7% OF LOADS”

“D8: BEEPED ‘DONE’”

“D8: TOO LONG”

“D8: ON THIS OIL”

(Press the DOWN button...)

Finally, the controller identifies percentage of Beeped Done Too Long Cycles for the previous batch of peanut oil:

“D8: LAST OIL”

“D8: 6% OF LOADS”

“D8: BEEPED ‘DONE’”

“D8: TOO LONG”

D 9: Irregular Loading Report

For most Cook Cycles, the controller determines when the product was placed into the peanut oil. This report identifies the percentage of cycles for which this determination was not successful.

This drop detection detects most loads, but can fail for several reasons. Anytime the detection routine fails to find the true drop point, the controller logs an irregular loading count.

Examples of failed drop detection might be: the Operator takes too long to load the product to the time he presses the start button, or the Operator cooks a very light product load, one or two filets, for example.

In these instances, no drop point will be found and that Cook Cycle counts as an Irregular Loading Cycle. Only products that have more than 5% of loads with missed detection's are reported.

5-3. DIAGNOSTIC MODE
DETAILS (Continued)

Loading Report for Today

If no products have a failed to detect rate of more than 5%, the controller shows:

“D9: LOADING”
“D9: LOOKS OK”
“D9: TODAY”

Otherwise, for each product that has more than 5% of loads in which the controller failed to detect the drop point, the following message is displayed:

“D9: IRREGULAR”
“D9: LOADING”
“D9: FOR 8% OF”
“D9: “FILET” (← Product Name)
“D9: TODAY”

Loading Report for Present Batch of Peanut oil

The data for this batch of peanut oil does not yet include Cook Cycles from today.

If no products have a failed to detect rate of more than 5%, the controller shows:

“D9: LOADING “
“D9: LOOKS OK “
“D9: THIS OIL “

Otherwise, for each product that has more than 5% of loads in which the controller failed to detect the drop point, the following message is displayed:

“D9: FOR THIS OIL,”
“D9: IRREGULAR “
“D9: LOADING “
“D9: FOR 12% OF “
“D9: “NUG-STRP” “ (← Product Name)

5-3. DIAGNOSTIC MODE **DETAILS (Continued)**

Loading Report for Previous Batch of Peanut oil

If no products have a failed to detect rate of more than 5%, the controller shows:

“D9: LOADING”
“D9: LOOKED OK”
“D9: PREVIOUS OIL”

Otherwise, for each product that has more than 5% of loads in which the controller failed to detect the drop point, the following message is displayed:

“D9: PREVIOUS OIL,”
“D9: IRREGULAR”
“D9: LOADING”
“D9: FOR 6% OF”
“D9: “BRK-FIL” (← Product Name)

D 10: Non-Standard Program Items Report

The last section in the diagnostic report identifies how many programmable settings have been altered from their original, factory default settings.

For each of the various program modes, the controller either reports that all settings match original values or reports N items do not match original values. This report makes it easy to see if any cook parameters or other settings have been changed from CFA settings.

Some programming items may have been changed from original values under the direction of CFA corporate headquarters. In some cases, a controller should have values that don't match original values. A report that “all items match original values” could actually be an indication that something isn't set right.

Keep in mind also that the number of such approved alterations might be different for different versions of software.

If all product cook settings match the original, factory default values, the controller displays the following message:

“10: ALL PROD'S”
“10: MATCH”
“10: ORIG. VALUES”

5-3. DIAGNOSTIC MODE
DETAILS (Continued)

If any of the product settings do not match original values, the following message is displayed (with one or more of the product numbers blinking):

“10: PROD’S 123456”
“10: DO NOT MATCH”
“10: ORIG. VALUES”

In this case, the blinking numbers indicate which products do not match original settings. If the numbers 3 and 5 are the only numbers blinking, then product #3 and product #5 each have at least one setting changed from their factory preset values. Products 1, 2, 4, and 6 are confirmed to exactly match their original settings.

The second item in D 10 identifies how many items in CFA Programming Mode have been changed from their original values. These Chick-fil-A settings mainly deal with special Chick-fil-A controller features like oil wear, heat-up monitoring, new oil compensation, oil idle compensation, drop detection, amps and voltage alarms, and Clean-out Mode.

If all items in CFA Prog Mode match their original, factory preset values, the following report is made:

“10: ALL CFA ITEMS”
“10: MATCH”
“10: ORIG. VALUES”

If any of the items in CFA Prog Mode do not match their original values, the following message is displayed (with the actual number of changed items):

“10: 2 CFA ITEMS”
“10: DO NOT MATCH”
“10: ORIG. VALUES”

A similar report is made for Special Program Mode. Special Program (SP) Mode settings deal with °F/°C display, speaker tone and volume, Melt and Idle Modes, and how the product buttons function (start cook or merely select product).

“10: ALL SP ITEMS”	“10: 1 SP ITEMS “
“10: MATCH “	“10: DO NOT MATCH “
“10: ORIG. VALUES “	“10: ORIG. VALUES “

5-3. DIAGNOSTIC MODE DETAILS (Continued)

The final item in D 10 identifies if any changes have been made to the heat control settings. These settings affect the fryer's heating algorithms, and include the PC factors, rate-of-rise compensations, and heat pulse cycle time, etc.

"10: ALL HC ITEMS"

"10: 3 HC ITEMS"

"10: MATCH"



"10: DO NOT MATCH"

"10: ORIG. VALUES"


"10: ORIG. VALUES"

5-4. INFORMATION MODE DETAILS


This historic information in this mode can be recorded and used for operational and technical help.


Press  and  at the same time and **"*INFO MODE*"** shows in the display, followed by **"1. E-LOG"**.




Press and hold  to exit Information Mode at any time, or after 2 minutes, controls automatically exit back to normal operation.

1. E-LOG (error code log)


Press  and **"1A. (date & time) *NOW*"** shows in display. This is the present date and time.


Press  and if a error was recorded, **"1B. (date, time, and error code information)"** shows in display. This is the latest error code that the controls recorded.

Press  and the next latest error code information can be seen. Up to 10 error codes (1B to 1K) can be stored in the E-LOG section.



Press  to continue to P-LOG.

2. P-LOG (power-up log)


Press  and **"2A. (date & time) *NOW*"** shows in display. This is the present date and time.


Press  and the latest power-up is shown, **"2B. (date, time,) PWR-UP"**.


5-4. INFORMATION MODE **DETAILS**


Press  and the next latest power-up date is shown. Up to 10 power-ups (2B to 2K) can be stored in the P-LOG section. Press  to continue onto the heat-up log.

3. HEAT-UP'S


Press  and "3A. (date & time) *NOW*" shows in display. This is the present date and time.

Press  and the latest heat-up is shown, along with the heat-up rate, ex: "3B. MAY-22, 8:37A 1.25". The heat rate is the maximum rate (degrees/second) the controller recorded during the shown time frame.


Press  and the next latest heat-up is shown. Up to 10 heat-ups (3B to 3K) can be stored in the HEAT-UP log.

Press  to continue onto the COOK DATA.

4. COOK DATA

Press  to step through the following data:


FUNCTION	DISPLAY EXAMPLE	
Time of day the last Cook Cycle was started	4A. STARTED	10.25A
Product (last product cooked)	4B. PRODUCT	-1-
Ready? (was fryer ready before start?)	4C. READY?	YES
Drop detect status	4D. DETECT	/ T-14
Drop adjust (real time seconds)	4E. DROP ADJ	T-14
Cook time adj (clock adjust)	4F. CK TM ADJ	-13
Actual elapsed cook time (real seconds)	4G. ACT TIME	4:50
Stopped: time remaining, or secs past done	4H. STOP	DONE+2
Slow cook for this cycle?	4I. SLOW?	NO
Frozen or overload? (bad batch)	4J. FRZ/OVL?	NO
Avg temp during Cook Cycle	4K. AVG TMP	317°F
Max voltage during Cook Cycle	4L. MAX VOLT	99%
Min voltage during Cook Cycle	4M. MIN VOLT	97%
Max amps during Cook Cycle	4N. MAX AMPS	35
Min amps during Cook Cycle	4O. MIN AMPS	34

Press  to continue onto today's data log.

5-4. INFORMATION MODE **DETAILS**

5. Not Used (this option is reserved for future use)


6. TODAY'S DATA (automatically resets each day)

Press  to step through the following data:

FUNCTION	DISPLAY EX:	
Today's Date	5A. DATE	APR-12
Time of day last heat-up was completed	5B. LAST HEAT	9:45A
Peak heat-up rate (°F/Sec) for last heat-up	5C. LAST RATE	0.82
Was last heat-up acceptable?	5D. LAST OK?	YES
Heat cap. status (based on last 4 ht-ups)	5E. HEAT CAP	GOOD
Number of monitored heat-ups today	5F. HEAT-UPS	2
Number of slow heat-ups	5G. SLOW HT'S	0
Max time to heat 270°F to 310°F today	5H. MAX HT TM	1:17
Lowest peak rate for today's heat-ups	5I. MIN RATE	0.82
Maximum voltage today (when fryer on)	5J. MAX VOLT	99%
Minimum voltage today (when fryer on)	5K. MIN VOLT	95%
No. of "LOW VOLTAGE" warnings	5L. LO VOLT'S	0
Maximum amp draw today	5M. MAX AMPS	35
Minimum amp draw today	5N. MIN AMPS	33
Number of "Low Amps" warnings today	5O. LO AMP'S	0
Non-cooking time (hh:mm) while fryer was on	5P. IDLE HRS	1:23
Oil wear accumulated so far today	5Q. OIL WEAR	3
Total number of Cook Cycles today	5R. TOT CK'S	11
No. of cycles started before ready	5S. NOT RDY'S	2
No. cycles quit early (0:11 or more remaining)	5T. QUIT 11+	0
No. cycles beeped *DONE* 21 sec or more	5U. DONE 21+	1
Individual product cook counts	5V. Px CK CT	2
Individual product not detected counts	5W. Px NO DET	0
Individual product slow cook counts	5X. Px SLO CT	0
Individual product frozen or overloaded	5Y. Px FRZ/OV	0



NOTICE

During steps 5V through 5Y, press the product buttons (or Manual Prog) to see data on individual product items.

Press  to continue onto prev-day-sun log.

**5-4. INFORMATION MODE
DETAILS**



7. PREV DAY - SUN

Press  to step through the following data. During each step, press  to choose the day of the week, of the past 7 days.

FUNCTION	DISPLAY EX:	
Day this data was recorded for	6A. DATE	APR-8
Time of day last heat-up was completed	6B. LAST HEAT	8:15P
Peak heat-up rate (°F/Sec) for last heat-up	6C. LAST RATE	0.88
Was that day's last heat-up acceptable?	6D. LAST OK?	YES
Heat cap. status (based on last 4 ht-ups)	6E. HEAT CAP	GOOD
Number of monitored heat-ups that day	6F. HEAT-UPS	7
Number of slow heat-ups	6G. SLOW HT'S	0
Max time to heat 270°F to 310°F that day	6H. MAX HT TM	1:11
Lowest peak rate for that day's heat-ups	6I. MIN RATE	0.67
Maximum voltage that day (when fryer on)	6J. MAX VOLT	102%
Minimum voltage that day (when fryer on)	6K. MIN VOLT	98%
No. of "LOW VOLTAGE" warnings	6L. LO VOLT'S	0
Maximum Amp Draw that day	6M. MAX AMPS	35
Minimum Amp Draw that day	6N. MIN AMPS	34
No. of "LOW AMPS" warnings that day	6O. LO AMP'S	0
Non-cooking time (hh:mm) while fryer was on	6P. IDLE HRS	7:09
Oil wear accumulated that day	6Q. OIL WEAR	39
Total number of Cook Cycles that day	6R. TOT CK'S	18
Number of cycles started before ready	6S. NOT RDY'S	2
No. cycles quit early (0:11 or more remaining)	6T. QUIT 11+	1
No. cycles beeped *DONE* 21 sec or more	6U. DONE 21+	3
Individual product cook counts	6V. Px CK CT	12
Individual product not detected counts	6W. Px NO DET	1
Individual product slow cook counts	6X. Px SLO CT	0
Individual product frozen or overloaded	6Y. Px FRZ/OV	1


NOTICE

During steps 6V through 6Y, press the product buttons (or Manual Prog) to see data on individual product items.

Press   to continue onto 7-day totals log.

**5-4. INFORMATION MODE
DETAILS**



8. 7-DAY TOTALS

Press  to step through the following data:

FUNCTION	DISPLAY EX:	
Oldest day in the previous days history	7A. SINCE	APR-5
Number of days with data included in totals	7B. DAYS CNT	6
Number of monitored heat-ups	7C. HEAT-UPS	30
Number of slow heat-ups	7D. SLOW HT'S	1
Max time to heat 270°F to 310°F	7E. MAX HT TM	3:25
Lowest peak rate of all heat-ups	7F. MIN RATE	0.47
Maximum voltage	7G. MAX VOLT	102%
Minimum voltage	7H. MIN VOLT	91%
No. of "LOW VOLTAGE" warnings	7I. LO VOLT'S	0
Maximum amp draw	7J. MAX AMPS	35
Minimum amp draw	7K. MIN AMPS	32
Number of "LOW AMPS" warnings	7L. LO AMP'S	0
Non-cooking time (hrs) while fryer was on	7M. IDLE HRS	43
Total oil wear accumulated	7N. TOT WEAR	278
Total number of Cook Cycles	7O. TOT CK'S	125
Number of cycles started before ready	7P. NOT RDY'S	7
No. cycles quit early (0:11 or more remaining)	7Q. QUIT 11+	1
No. cycles beeped *DONE* 21 sec or more	7R. DONE 21+	3
Individual product cook counts	7S. Px CK CT	77
Individual product not detected counts	7T. Px NO DET	3
Individual product slow cook counts	7U. Px SLO CT	0
Individual product frozen or overloaded	7V. Px FRZ/OV	1

NOTICE

During steps 7S through 7V, press the product buttons (or Manual Prog) to see data on individual product items.

Press   to continue onto oil data log.

5-4. INFORMATION MODE
DETAILS


9. OIL DATA (current batch; resets by Clean-Out Mode)

Press  to step through the following data:

FUNCTION	DISPLAY EX:	
The day current batch of oil was started	8A. SINCE	APR-1
Number of days with data included in totals	8B. DAYS CNT	10
Number of monitored heat-ups	8C. HEAT-UPS	75
Number of slow heat-ups	8D. SLOW HT'S	2
Max time to heat 270°F to 310°F	8E. MAX HT TM	3:25
Lowest peak rate of all heat-ups	8F. MIN RATE	0.43
Maximum voltage	8G. MAX VOLT	102%
Minimum voltage	8H. MIN VOLT	91%
No. of "LOW VOLTAGE" warnings	8I. LO VOLT'S	0
Maximum amp draw	8J. MAX AMPS	35
Minimum amp draw	8K. MIN AMPS	32
No. of "LOW AMPS" warnings	8L. LO AMP'S	0
Non-cooking time (hrs) while fryer was on	8M. IDLE HRS	43
Total oil wear accumulated	8N. TOT WEAR	278
Total number of Cook Cycles	8O. TOT CK'S	125
Number of cycles started before ready	8P. NOT RDY'S	7
No. cycles quit early (0:11 or more remaining)	8Q. QUIT 11+	1
No. cycles beeped *DONE* 21 sec or more	8R. DONE 21+	3
Individual product cook counts	8S. Px CK CT	77
Individual product not detected counts	8T. Px NO DET	3
Individual product slow cook counts	8U. Px SLO CT	0
Individual product frozen or overloaded	8V. Px FRZ/OV	1


NOTICE

During steps 8S through 8V, press the product buttons (or Manual Prog) to see data on individual product items.

Press  **PROG** to continue onto prev oil data log.

5-4. INFORMATION MODE
DETAILS

10. PREV OIL DATA (moved here from Oil Data log; assumes new peanut oil)

Press  to step through the following data:

FUNCTION	DISPLAY EX:	
The day previous batch of oil was started	9A. BEGAN	MAR-9
Number of days with data included in totals	9B. DAYS CNT	18
Number of monitored heat-ups	9C. HEAT-UPS	98
Number of slow heat-ups	9D. SLOW HT'S	0
Max time to heat 270°F to 310°F	9E. MAX HT TM	1:31
Lowest peak rate of all heat-ups	9F. MIN RATE	0.57
Maximum voltage	9G. MAX VOLT	101%
Minimum voltage	9H. MIN VOLT	96%
Number of "LOW VOLTAGE" warnings	9I. LO VOLT'S	0
Maximum amp draw	9J. MAX AMPS	35
Minimum amp draw	9K. MIN AMPS	33
Number of "LOW AMPS" warnings	9L. LO AMP'S	0
Non-cooking time (hours) while fryer was on	9M. IDLE HRS	62
Total oil wear accumulated	9N. TOT WEAR	1523
Total number of Cook Cycles	9O. TOT CK'S	653
Number of cycles started before ready	9P. NOT RDY'S	25
Num. cycles quit early with 0:11 or more rem	9Q. QUIT 11+	3
Num. cycles beeped *DONE* 21 sec or more	9R. DONE 21+	13
Individual product cook counts	9S. Px CK CT	466
Individual product not detected counts	9T. Px NO DET	31
Individual product slow cook counts	9U. Px SLO CT	0
Individual product frozen or overloaded	9V. Px FRZ/OV	5

NOTICE

During steps 9S through 9V, press the product buttons (or Manual Prog) to see data on individual product items.

Press  to continue onto INP A_VHDSF_M checks.

5-4. INFORMATION MODE **DETAILS**

11. INP A_VHDSF_M

This mode displays the status of components and inputs. If the input signal is detected, an identifying letter is displayed (see below). If the signal is not detected, “_” is displayed.

With the COOK/PUMP switch turned to COOK, and all inputs detected, “H_P_A_VHDSF_M” shows in the display, for electric fryers; “H_P_A_VHDSFP_” for gas fryers. See below for definition of codes.

A = COOK/PUMP switch turned to COOK

B = COOK/PUMP switch in PUMP position

V = Volts - 24 VAC detected

H = High Limit - If “H” is present, the high limit is good; if “H” is missing, the high limit is tripped (overheated) or faulty

D = Drain switch - If “D” is present, the drain handle is closed; if “D” is missing, the drain is open or faulty

S = COOK/PUMP switch “on” interlock circuit: If “S” is present, the COOK/PUMP switch is in the COOK position; if the “S” is missing, the power switch is either off, failed, or wired incorrectly

F = Fan

P = PV - Detects 24 V jumper to PV terminal - gas fryers only


M = MV - Detects 24 V jumper to MV terminal - electric fryers only

Press  to view the specific status of each input. An underscore

(“_”) indicates the input is not presently detected. A checkmark (“✓”) indicates the signal is detecting a normal input. A blinking (“X”) indicates the signal is presently detected, but is detected as a half-wave (partially failed) input.

NOTICE

The V, H, D, S, F, P, and M signals below are wired in series. The first signal missing out of this sequence will generally cause all signals to the right of it to be missing as well.

Press  to continue onto OUTP H* P_ checks.

5-4. INFORMATION MODE DETAILS

12. OUTP H* P_

This mode displays the status of components and outputs. If the output signal is detected, an identifying letter is displayed (see below), followed by an “*”. If the output is off, “_” is displayed.

H = Heat output


P = Pressure output

If heat is on, “H*” shows in display. If heat is off, “H_” shows in display. If controls senses a problem with the heat output, “H*” shows in display, with the “*” flashing.


If pressure is on, “P*” shows in display. If pressure is off, “P_” shows in display. If controls senses a problem with the pressure output, “P*” shows in display, with the “*” flashing.

Press  to view the “amps” status of each output.

“H/” and “P/” in the display means the amps are good. A flashing “X” behind the H or P means a problem exists.

Press  to view the no connect/ground (“NC/GD”) status of each output. This monitors a possible problem with the relays on the output PC board.

“H/” and “P/” in the display means everything on the output PC board is good. A flashing “X” behind the H or P means a problem exists.

Press  to view the outputs and inputs (see step 10) together.

Press  to continue onto the POT TMP reading.

13. POT TMP

This step shows the present peanut oil temperature. The display shows “12. POT TMP (temp.)”.

Press  to continue onto the CPU TMP reading.

14. Not Used (this option is reserved for future use)

15. Not Used (this option is reserved for future use)

16. CPU TMP


This step shows the present PC board temperature.

Press  to continue onto the ANALOG reading.


5-4. INFORMATION MODE DETAILS

17. ANALOG <1> 2344

This step displays the present status of any channel of the controller's a to d converter. This feature may be useful to a technician troubleshooting a problem with the fryer or controller.


The displayed value can be toggled between volts and bits by pressing . If the displayed value has a decimal point, it is voltage


(0 to 5 VDC). If no decimal point is shown, the value is a-to-d bits (0 - 4095).

Press  PROG to continue onto AC volts reading.

18. AC VOLTS 98%

This item displays the present status of the line voltage supply to the fryer. The displayed value is averaged over a 10-second period, so brief dips or fluctuations in the voltage might not show up in this display.

The voltage is normally displayed as a “percent of nominal” value, where 100% would indicate that voltage is right on the nominal value (i.e. 208 volts for a 208v fryer). The display can be toggled to an actual Voltage value by pressing .

Press  PROG to continue onto AMPS reading.


19. AMPS 33 33 33

For electric fryers, this display shows the present readings from the fryer's amps sensors, which monitor the electrical current supplied to the heaters. (These sensors are not present on gas fryers.)

On pressure fryers, these values indicate the current through each supply leg to the heaters. These values do not correspond directly to the current through an individual heater coil.

The amps values should normally cycle on and off with the heat light, and all three values should be about the same.

NOTICE

Press and hold  PROG to exit Information Mode at any time, or after 2 minutes, controls automatically exit back to normal operation.

5-4. INFORMATION MODE DETAILS

20. Not Used (this option is reserved for future use)

21. Not Used (this option is reserved for future use)

22. ACTIVITY LOG

XXXXXX

23. Not Used (this option is reserved for future use)

24. VER & SOURCE

VER = Version number of the product settings

SOURCE = Displays where the product settings came from

25. SINCE

Selecting this option gives the date and time of the last time the fryer was switched to an open/pressure fryer.

26. RADIO INFO

The information displayed under this options starts with the word COMM followed by the state of the radio. The radio can have the following communication messages:

COM XYZ (XYZ represents one of the following states: idling, connecting, negotiating, waiting for, waiting for radio, connected, ending, and disconnected)

IDLING = This state indicates the fryer software is initializing its software stack and delaying before contacting the radio. The fryer adds in a short time delay to allow the radio module time to initialize itself before communication is attempted.

CONNECTING = This state indicates the fryer software is starting to communicate with the radio module. This state checks that there is a radio module attached and tells the module a fryer control is attached in order to begin full communications.

NEGOTIATING = This state indicates the fryer software has successfully communicated to a radio module and next begins determining security properties of the communications link. This includes first authenticating to each other to help prevent unauthorized modules from being attached. It also determines method of encryption of subsequent data, if any.

5-4. INFORMATION MODE DETAILS

WAITING FOR = This state indicates the fryer software is doing very early initialization of the basic communications stack. You should never see this state because this is normally done very early on in the boot process.

WAITING FOR RADIO = This state indicates the fryer software has opened a successful communications connection to the radio module, but the radio software needs time to fully complete the connection. During this time, the radio module is attempting to establish a connection to the Internet. It also has built-in time delays to allow the fryer to boot and initialize. Depending on the sequence of events, this state may be very short or may be up to several minutes long.

CONNECTED = This state indicates the fryer and radio module are successfully communicating to each other. This is the desired state for actively being able to send and receive data during normal operations.

ENDING = This state indicates the fryer software or radio module has asked to terminate the data communications link. This usually occurs if the radio module has received an update for itself and needs to reboot to complete the update.

DISCONNECTED = This state indicates the fryer and radio module are not communicating anymore. This state is very short, as the fryer will almost immediately move back to Idling before attempting to reestablish communications.

INTERNET STATUS = Will display a brief diagnostic of the state of the connection of the radio module to the Internet.

WAN = This screen shows the radio's IP address as seen by the world as assigned by DHCP from the local access point or wireless router. It may be a routable or non-routable address, but is used for communications between the radio module and the outside world (e.g. the Internet).

This address is only updated when the fryer and radio are

5-4. INFORMATION MODE **DETAILS**

successfully communicating. If communications is interrupted, the screen will continue to show the last known IP address of the radio. This can help with troubleshooting to see the last known address, but must be used with caution because the radio could acquire a new address (via DHCP) while communications is down between it and the fryer.

LAN = This screen shows the radio's IP address as seen by the fryer. It is a non-routable, internal-only address used for communications between itself and the fryer controller. The last digit of the address also indicates which port the fryer controller is connected. For example, if the LAN address is shown as 192.168.10.12, then this fryer controller is connected to Port 2 on the radio module.

This address is only updated when the fryer and radio are successfully communicating. If communications is interrupted, the screen will continue to show the last known internal IP address of the radio. This can help with troubleshooting to see the last known address.

LOC = This screen shows the fryer's local IP address as seen by the radio module. It is "other end" of the internal network for communications between the radio and fryer. The last digit of the address also indicates which port the fryer controller is connected. For example, if the LOC address is shown as 192.168.10.1, then this fryer controller is connected to Port 1 on the radio module.

This address is generally only updated when the fryer and radio are successfully communicating. If communications is interrupted, the screen may continue to show the last known local IP address of the fryer. This can help with troubleshooting to see the last known address.

AP = This screen shows the version number of the main application software running on the fryer module. This software is primarily responsible for managing the communications between the fryer and the Internet.

This value is only updated when the fryer and radio are successfully communicating. If communications are interrupted, the screen will continue to show the last known radio application version number.

5-4. INFORMATION MODE **DETAILS**

RF = This screen shows a single version number for the radio module's primary system package, which includes OS, boot loader, and other device driver software and firmware.

This value is only updated when the fryer and radio are successfully communicating. If communications is interrupted, the screen will continue to show the last known radio firmware version number.

IM = This screen shows the version number for the proprietary protocol used to send data between the radio and fryer as reported by the radio module.

(In the future, this will also show the fryer's protocol version number.)

This value is only updated when the fryer and radio are successfully communicating. If communications is interrupted, the screen will continue to show the last known radio communications protocol version number.

REBOOT RADIO = This screen allows the operator to manually cause a graceful reboot the radio by sending it a special command. While this should never need to be done, the option is available because the radio module is otherwise always powered whenever the fryer itself is powered (or, on a CFE427, whenever the right vat is powered).

This command can only be sent while there is active communications between the radio module and fryer controller.

There is currently no feedback built into this screen to indicate whether the command was successfully received or the state of the rebooting process. This is an enhancement for the future. In the meantime, use the green LED on the back of the module to determine rudimentary connection status.

APPENDIX A: ANNUAL PREVENTIVE MAINTENANCE

This Appendix contains the annual preventive maintenance checklist.

4-Head Pressure Fryer Annual Inspection Checklist

INSPECTION #		OK	CLEAN	REPLACE
	Remove side panels and rear cover			
1*	Inspect Frypot for any signs of leakage	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
2	Inspect that the fryer sits level. Inspect casters and ensure fryer frame is not cracked or bent.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
	Rear of Fryer			
3*	Inspect electrical cord, plug and terminal block	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
4*	Inspect gas line, quick disconnect and tether (600 only)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
5*	Perform a flue inspection (600 only)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
6	Disassemble condensation box, clean, and seal seams w/silicone	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
7	<i>Rear of Fryer and front of the fryer</i> - Check that the condensation box drain line, dead weight tube, pressure release tubing is free and clear from clogs. Also that each is not damaged or leaking.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
	Inspect drain pan, filter motor and drain oil.			
8	Verify the drain valve handle microswitch is in working condition	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
9	Inspect that drain pan is empty, all components present (filter screen, clips, crumb catcher, standpipe, lid) and it is assembled correctly	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
10	Test filter pump motor to ensure operation	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
11	Drain oil to drain pan. Ensure no drain obstructions.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
	Heat System			
12	Tighten heating element spreader bars and high limit bracket – 500 only	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
13	Inspect temperature probe, verify it is not bent or damaged. Check the insertion depth of the probe with a gauge	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
14	Inspect Burner Jets (600 only)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
15	Inspect and clean pilot assembly. Adjust pilot if necessary (600 only)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
16*	Inspect for excessive oil migration behind the control board	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
17*	Inspect the high limit. Refer to inspection instructions.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
	Pump Oil / Fill Fry Pot			
18	Test filtration system when pumping oil back up – no obstructions, leaks or excessively slow pumping.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
19	Check that amp draw is correct and matches the data plate. (500 only).	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>



20	Check that manifold pressure matches the data plate and gas type of the fryer (600 only)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
	Pressure System (front of fryer)			
21	Inspect Deadweight including orifice, O-ring, cap, and weight) ensure they are in good working condition.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
22*	Perform the lid latch, catch and latch spring inspection.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
23	Clean and lubricate safety pin, thrust ball, locking collar and spindle.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
24	Lubricate cross arm retaining pin	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
25*	Inspect the lid cross arm	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
26	Inspect the lid gasket and reverse if wear is acceptable	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
27	Perform a limit stop adjustment	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
28	Clean safety relief valve	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
29	Remove solenoid valve and clean and reassemble	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
30	Verify the existing pressure gauge rests at zero and is free and clear from obstructions. (verify during pressure test)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
	Pressure test			
31*	Pressure test with at least a half load of product (at least 3 lbs) and verify lid locks at pressures greater than 2psi and then unlocks only when pressure drops below 2 psi.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
	<i>Verify in this test if pressure is regulating in the green zone. Verify that all pressure releases prior to the timer reaching 0:00. This will help to identify if there is still any pressure release and deadweight tubing obstructions.</i>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
	During Pressure Test			
32	Verify pressure gauge is functioning in a similar range as the calibrated test fixture	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
33	Inspect the oil return valve for leaks while under pressure. Verify there is no oil leaking back through the oil return plumbing to the drain pan while under pressure.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
34	Inspect the drain valve for leaks while under pressure.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
	General Fryer			
35	Verify all labels are in place and legible on fryer.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

*Critical Item - Take fryer out of service until repaired



What are the tools required prior to doing this job

- Temperature probe depth gauges
- 4-HD latch gauge
- Pipe snake
- Manometer
- Amp Clamp
- Imperial size Socket Set
- Imperial size set of hex key wrenches
- Full range pliers set from needle nose to 12" large slip joint
- Phillips and flat blade screwdriver set
- Pipe wrenches 8 – 12"
- wire stripping tool
- wire cutter
- crimping tool
- Adjustable wrench set 8 – 12"
- Open end wrench set (imperial sizes)

What parts should I take with me prior to doing this job?

- Safety relief valve (One per fryer)
- Latch spring
- Latch
- Pressure gauge
- Lid gasket
- Solenoid rebuild kit
- Temperature probe
- Spindle lube
- Pipe thread sealant
- Towels
- Steel and Teflon sleeve fittings
- Dead weight cap O-ring
- Pilot assembly
- Flame sensor
- Power cord for 600
- Plumbing elbows
- High limit
- Drain switch
- Splice connectors





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* FM05 - 004 - J Henny Penny Corp., Eaton, Ohio 45320, Revised 2-9-2018