



HENNY PENNYTM

Global Foodservice Solutions

**Henny Penny
Fryer Shuttle
Model FS-100
Model FS-200**

OPERATOR'S MANUAL

LIMITED WARRANTY FOR HENNY PENNY EQUIPMENT

Subject to the following conditions, Henny Penny Corporation makes the following limited warranties to the original purchaser only for Henny Penny appliances and replacement parts:

NEW EQUIPMENT: Any part of a new appliance, except baskets, lamps, and fuses, which proves to be defective in material or workmanship within two (2) years from date of original installation, will be repaired or replaced without charge F.O.B. factory, Eaton, Ohio, or F.O.B. authorized distributor. Baskets will be repaired or replaced for ninety (90) days from date of original installation. Lamps and fuses are not covered under this Limited Warranty. To validate this warranty, the registration card for the appliance must be mailed to Henny Penny within ten (10) days after installation.

FILTER SYSTEM: Failure of any parts within a fryer filter system caused by the use of the non-OEM filters or other unapproved filters is not covered under this Limited Warranty.

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

The warranty for new equipment covers the repair or replacement of the defective part and includes labor charges and maximum mileage charges of 200 miles round trip for a period of one (1) year from the date of original installation.

The warranty for replacement parts covers only the repair or replacement of the defective part and does not include any labor charges for the removal and installation of any parts, travel, or other expenses incidental to the repair or replacement of a part.

EXTENDED FRYPOT WARRANTY: Henny Penny will replace any frypot that fails due to manufacturing or workmanship issues for a period of up to seven (7) years from date of manufacture. This warranty shall not cover any frypot that fails due to any misuse or abuse, such as heating of the frypot without shortening.

0 TO 3 YEARS: During this time, any frypot that fails due to manufacturing or workmanship issues will be replaced at no charge for parts, labor, or freight. Henny Penny will either install a new frypot at no cost or provide a new or reconditioned replacement fryer at no cost.

3 TO 7 YEARS: During this time, any frypot that fails due to manufacturing or workmanship issues will be replaced at no charge for the frypot only. Any freight charges and labor costs to install the new frypot as well as the cost of any other parts replaced, such as insulation, thermal sensors, high limits, fittings, and hardware, will be the responsibility of the owner.

Any claim must be presented to either Henny Penny or the distributor from whom the appliance was purchased. No allowance will be granted for repairs made by anyone else without Henny Penny's written consent. If damage occurs during shipping, notify the sender at once so that a claim may be filed.

THE ABOVE LIMITED WARRANTY SETS FORTH THE SOLE REMEDY AGAINST HENNY PENNY FOR ANY BREACH OF WARRANTY OR OTHER TERM. BUYER AGREES THAT NO OTHER REMEDY (INCLUDING CLAIMS FOR ANY INCIDENTAL OR CONSEQUENTIAL DAMAGES) SHALL BE AVAILABLE.

The above limited warranty does not apply (a) to damage resulting from accident, alteration, misuse, or abuse; (b) if the equipment's serial number is removed or defaced; or (c) for lamps and fuses. THE ABOVE LIMITED WARRANTY IS EXPRESSLY IN LIEU OF ALL OTHER WARRANTIES, EXPRESS OR IMPLIED, INCLUDING MERCHANTABILITY AND FITNESS, AND ALL OTHER WARRANTIES ARE EXCLUDED. HENNY PENNY NEITHER ASSUMES NOR AUTHORIZES ANY PERSON TO ASSUME FOR IT ANY OTHER OBLIGATION OR LIABILITY.

Revised 01/01/07

SAFETY

Where information is of particular importance or is safety related, the words NOTICE, CAUTION, or WARNING are used. Their usage is described below:



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



NOTICE is used to highlight especially important information.



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



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



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



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

Optional Pouring Spout Extension Installation

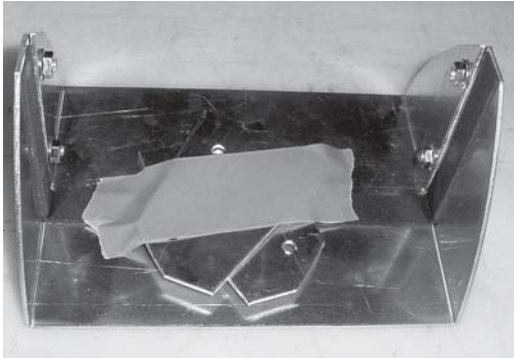


Figure 1



Figure 2



Figure 3 Notch



Gasket Seal **Figure 4**

1. Remove nuts and taped brackets from the extension as shown in Figure 1.
 2. Lay the Shortening Shuttle™ flat on the floor or table.
 3. Leaving the small bracket on the threaded studs (Figure 2) spread the extension out and fit it over the spout of shuttle. Make sure the small bracket rests on the edge of the spout, and gasket fits along the top edge of the spout.
 4. Determine which set of threaded stud the larger brackets fits. The brackets have a slight bow to them and must be installed on the correct side. The bend goes towards the inside of the shuttle.
 5. Fit the larger brackets over the threaded studs. Make sure the notch in the larger bracket rests against the edge of the spout. Figure 3.
 6. Thread the nuts (previously removed) onto the threaded studs and tighten with a 7/16" wrench or socket. When the nuts are tightened, the lower part of the bracket squeezes the spout of the shuttle, securing the extension in place. Figure 4.
- NOTICE**
- The brackets and extension may need squeezed together with pliers or vise-grips to allow enough threads to show through to start nuts on threads of studs.
7. Shortening Shuttle™ is now ready for use.

OPERATING INSTRUCTIONS



Figure 1



Figure 2



Figure 3

1. Position shuttle in front of fryer. Be sure shuttle is completely empty before using. Figure 1.



When using Shortening Shuttle™, touch handles only. Wear protective gloves. Shuttle body can get very hot in use.



TO AVOID PERSONAL INJURY, BURNS, SPILLS, AND CORROSION:

- 1) **DO NOT FILL SHUTTLE WITH MORE THAN ONE FRYPOT OF SHORTENING.**
- 2) **NEVER PUT WATER AND/OR CLEANER IN THE SHORTENING SHUTTLE™**



To avoid personal injury, burns, spills, and corrosion, the Shortening Shuttle™ must be hand-held or laid flat on floor, when it contains hot shortening. Do not lean it, rest it, stand it up, or prop it, in any other position other than FLAT ON floor or resting, as intended, over grease dumpster.

2. Disconnect the faucet from the fryer. Figure 2.
3. Disconnect hose from shuttle and connect hose to fryer. Figure 3.



Figure 4

4. Open drain valve slowly! Drain only one frypot of shortening into drain pan at a time.
5. Turn pump motor on until one frypot of shortening is pumped from drain pan. Figure 4.
6. Turn pump motor off. Remove hose from fryer and reconnect to shuttle, to allow hose to drain.
7. Wheel shuttle to disposal container. Figure 5.
8. Hang shuttle over top of container. Figure 5.
9. Using container as a pivot, pick up bottom with handle and pour into container. Figure 5.
10. Empty immediately to avoid hardening of shortening. Be sure all shortening has been emptied from Shortening Shuttle™.
11. Repeat steps 1-10 until all frypots are empty.

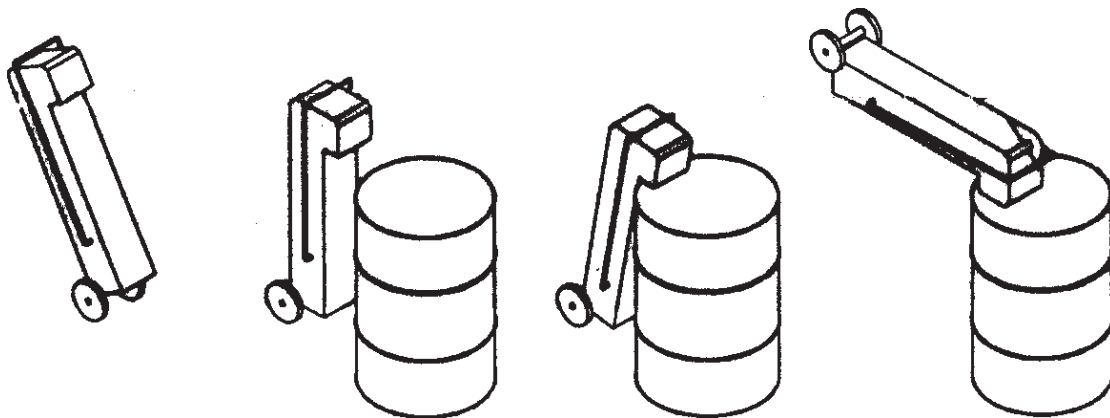
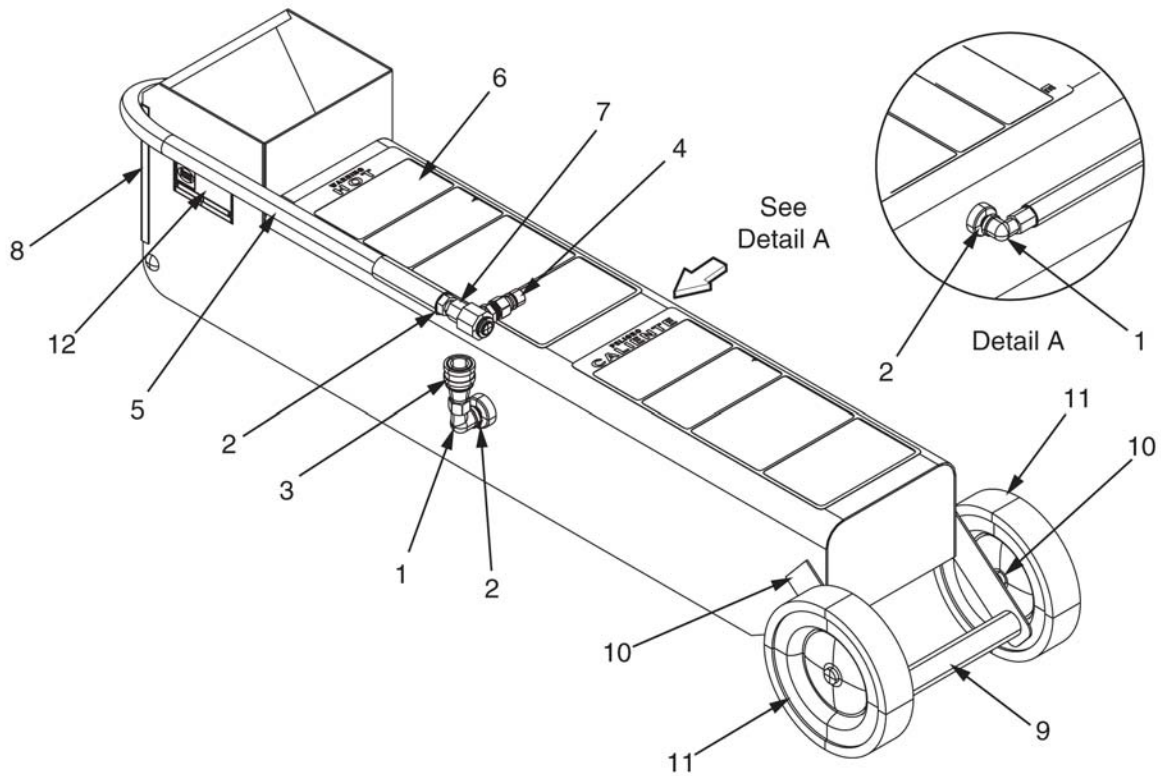


Figure 5



Parts List: FS-100 and FS-200

Item No.	Part No.	Description	Qty.
	33495	Shuttle - Shortening - FS-100	
	66409	Shuttle - Shortening - FS-200	
1	FP01-087	Elbow - Male - 3/8"	2
2	FP02-001	Nipple - Close - 3/8"	2
3	17333	Disconnect - Female	1
4	17334	Disconnect - Male	1
5	52247	Hose	1
6	33491	Label - Disposal Procedure	1
7	52703	Swivel - 3/8" NPT	1
8	52714	Slide - Hose Guard	2
9	33705	Kit - Wheel Handle	1
10	33706	Brackets - Wheel Handle	2
11	33707	Kit - Single Wheel	2
12	30412	Data Plate	1
13	33521*	Hook - Wall	1
14	66412*	Extension - Pouring Spout	1
15	33703*	Assembly - Baffle Screen	1
16	33704*	Kit - Top Handle	1
	* Not Shown		

