

**SECTION 5. MAINTENANCE****5-1. INTRODUCTION**

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

**5-2. ARRANGEMENT**

This section is arranged in groupings of the components that work together within the fryer. The general groups are listed below.

- Removing the Control Panel
- Probe
- Electrical Components
- Control Board
- Pressure System

**5-3. MAINTENANCE HINTS**

1. You may want to use a multimeter to check the electric components.
2. When the manual refers to the circuit being closed, the multimeter should read zero unless otherwise noted.
3. When the manual refers to the circuit being open, the multimeter will read infinity.
4. The weights can be removed from the frame to easily access the rear of cooker.

**5-4. ELECTRICAL COMPONENTS**

The following electrical components are described in this section.

1. High Limit
2. Fuse Holders
3. Power/Pump Switch
4. Contactors
5. Heating Elements
6. Temperature Probe
7. Complete Control Panel Henny Penny

## 5-5. HIGH TEMPERATURE LIMIT CONTROL (Electric Models)

### Description



This high temperature control is a manual reset control which senses the temperature of the shortening. If the shortening temperature exceeds 420°F (215°C), this control switch will open and shut off the heat to the cookpot. When the temperature of the shortening drops to a safe operation limit, the control must be manually reset. The reset button is located above the filter knob in the front of the cooker. This will allow heat to be supplied to the cookpot.

### Checkout

Before replacing a high temperature limit control, check to see that its circuit is closed.

#### NOTE

The shortening temperature must be below 380°F (193°C) to accurately perform this check.

1. Remove electrical power supplied to the fryer.

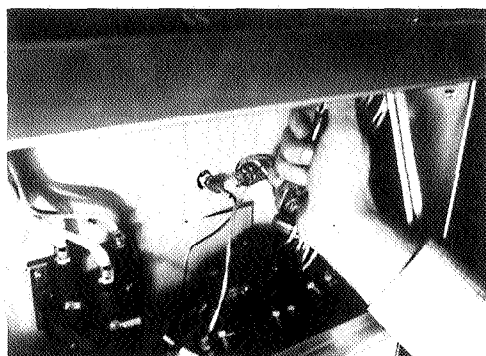
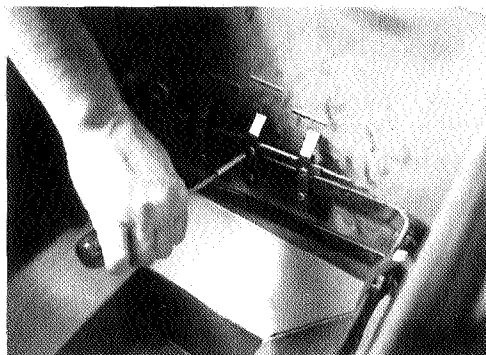
#### WARNING

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

2. Remove the control panel.
3. Remove the two electrical wires from the high temperature limit control.
4. Manually reset the control, then check for continuity between the two terminals after resetting the control. If the circuit is open, replace the control, then continue with this procedure. (If the circuit is closed, the high limit is not defective. Reconnect the two electrical wires.)

## 5-5. HIGH LIMIT (Continued)

## Replacement

**WARNING**

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

1. If the tube is broken or cracked, the control will open, shutting off electrical power. The control cannot be reset.
2. Drain shortening from the cookpot and discard. A substance in the tube could contaminate the shortening.
3. Remove control panel.
4. Loosen small inside screw nut on capillary tube.
5. Remove capillary bulb from bulb holder inside the cookpot.
6. Straighten the capillary tube.
7. Remove larger outside nut that threads into pot wall.
8. Remove the two nuts securing the high limit bracket at the front of the fryer, and remove bracket.
9. Remove the two screws that secure high limit to the high limit bracket.
10. Remove defective control from control panel area.
11. Insert new control and replace screws.
12. Uncoil capillary line, starting at capillary tube, and insert through cookpot wall.

**WARNING**

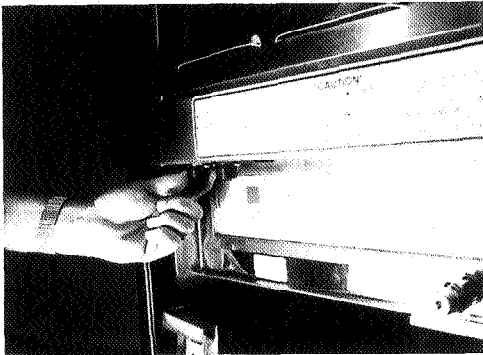
To avoid electrical shock or other injury, the capillary line must run under and away from all electrical power wires and terminals. The tube must NEVER be in such a position where it could accidentally touch the electrical power terminals.

13. Carefully bend the capillary bulb holder on heating elements.
14. Slip capillary bulb into bulb holder located on heating elements. Pull excess capillary line from pot and tighten nut into cookpot wall.

**5-5. HIGH LIMIT (Continued)****CAUTION**

Be sure capillary bulb of high limit is positioned as not to interfere with carrier or when cleaning the cookpot wall, or damage to capillary tube could result.

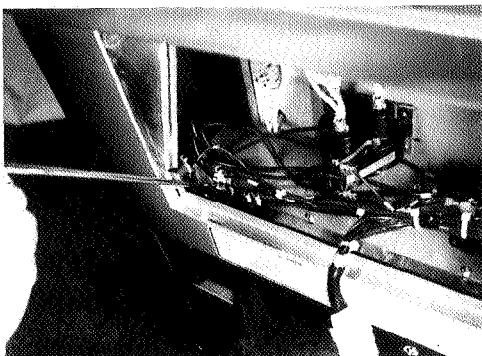
15. With excess capillary line pulled out, tighten smaller nut.
16. Replace front panel.
17. Refill with shortening.

**5-6. FUSE HOLDERS**

There are two fuse holders on each model of the electric fryers. There are no fuse holder assemblies for the gas models other than that at the main power source.

**WARNING**

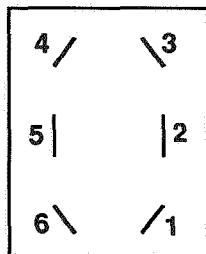
Remove electrical power supplied to the fryer by unplugging the unit, or turning off the wall circuit breaker or electrical shock could result.

**Checking Procedure for Fuses**

**CONTROL PANEL FUSES 3 Phase** Check from #54 to #55 and #68 to #69 on fuse assembly, or the fuse can be removed to check for a closed circuit. If not, replace the fuse (HP# EF02-007).

## 5-7. POWER/PUMP SWITCH

## Checkout



The Power/Pump Switch is a three way rocker switch with a center "OFF" position. With the switch in the POWER position the fryer will operate. With the switch in the PUMP position the filter pump will operate, but the heating unit will not.

1. Remove Control Panel.

**WARNING**

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

2. "OFF" Position - should be open circuit anywhere on the switch.
3. "Power" Position  
Check from:  
-5 to -6 closed circuit  
-1 to -2 closed circuit
4. "Pump" Position  
Check from:  
#4 to #5 closed circuit  
#3 to #2 closed circuit

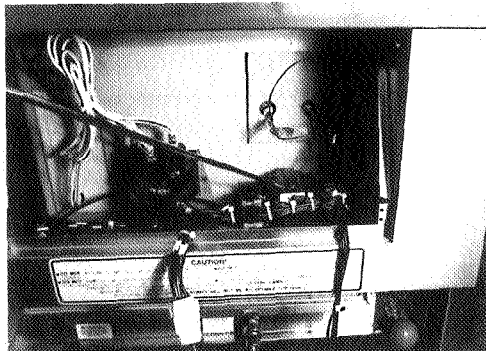
**NOTE**

Check across the jumpers on the wires of the Power/Pump Switch. These jumpers have resistors and capacitors which may be faulty.

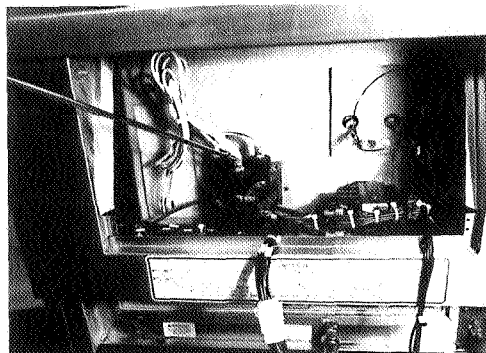
## Replacement

1. With control panel removed and wires off of the switch, push in on tabs on the switch to remove from the panel.
2. Replace with new switch, and reconnect wires to switch following the wiring diagram.
3. Replace the control panel.

## 5-8. CONTACTORS



Primary



Heat

## Checkout

The electric fryer requires two switching contactors: a primary contactor and a heat contactor. The primary contactor energizes (contacts close) any time the Power/Pump Switch is in the "Power" position and the temperature of the pot is below 420° F (215° C). The hi limit will cut the power at the primary contactor if temperatures in the cookpot exceed 420° F (215° C). The primary contactor supplies power to one side of the heat contactors.

The heat contactor is controlled by the computer controller. When the controller calls for heat, the heat contactor applies power to one side of the heating elements. When the heat contactor and the primary contactor are energized (contacts closed), the electric heating elements heat the shortening.

1. Remove electrical power supplied to the fryer.

**WARNING**

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

2. Remove the control panel.
3. Perform a check on both contactors as follows:

Test Point	Results
L3 - L3	Open Circuit
L2 - L2	Open Circuit
L1 - L1	Open Circuit

4. Check across the coil terminals:  
Standard Contactor - 415 ohms  
Mercury Contactor - 1500 ohms

## 5-8. CONTACTORS (Continued)

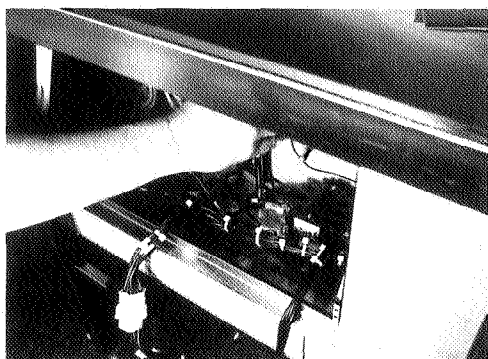
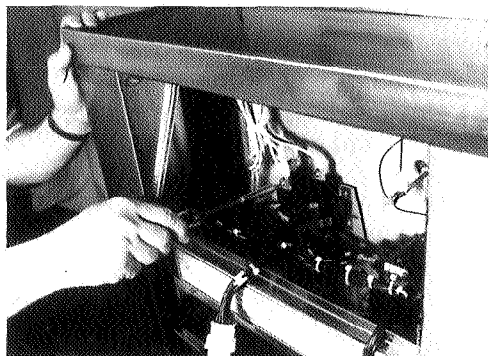
**WARNING**

The following checks are performed with the wall circuit breaker on, and the Power/Pump Switch in the "Power" position. Extreme caution should be taken. Make connections before applying power, take reading, and remove power by unplugging the power cord, or by turning off the wall circuit breaker, before removing meter leads or electrical shock could result.

5. With power re-applied and in a heat-up mode, check the power going to both contactor coils. This is to be sure power is going to the contactors.

If no voltage is found going into the coils, check wiring, hi-limit, and drain switch for the primary contactor. (See Maintenance Section.) For the heat contactor, check wiring and connection at the P.C. Board.

## Replacement



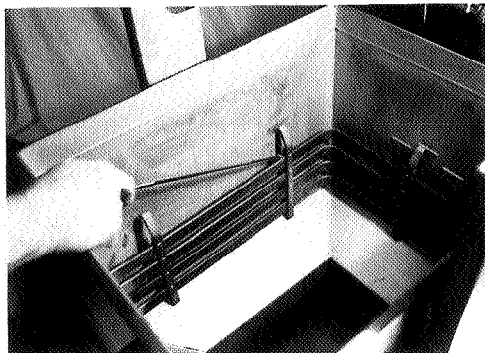
If either contactor is defective it must be replaced as follows:

**WARNING**

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

1. Remove only those wires directly connected to the contactor being replaced. Label the wires.
2. Remove the two mounting screws on the base plate and remove standard contactor (primary). Proceed to step 5.
3. Remove the two nuts securing the mercury contactor bracket to the base plate and remove bracket.
4. Remove the two screws securing the mercury contactor to the bracket and remove contactor.
5. Install new contactor in reverse order of previous steps.
6. Install control panel.
7. Reconnect power to fryer and test the fryer for proper operation.

## 5-9. HEATING ELEMENTS



Each electric fryer uses two heating elements.

**NOTE**

Heating elements are available for 208 or 220/240, 380 and 415 voltage. Check the data plate on the right side panel of unit to determine the correct voltage.

If the shortening's temperature recovery is very slow, or at a slower rate than required, this may indicate defective heating element(s). A multimeter will quickly indicate if the elements are shorted or open.

1. Remove electrical power supplied to the fryer.

**WARNING**

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

2. Remove the Control Panel.

**WARNING**

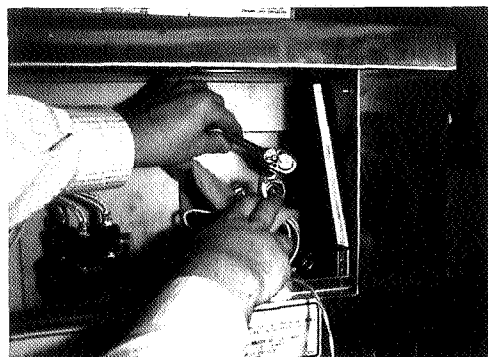
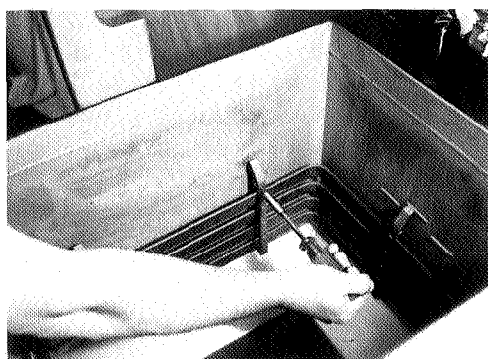
The following checks are performed with the wall circuit breaker closed and the Power/Pump switch in "Power" position. Extreme caution should be taken. Make connections before applying power, take reading, and remove power by unplugging the power cord, or by turning off the wall circuit breaker, before removing meter leads, or electrical shock could result.

3. Perform an amp check on one heating element at a time with the wires connected to the contactors. The two heaters actually have three small heating elements on the inside of the outer plate. It is important to check between the correct wires to obtain an accurate amp reading. The wires are labelled for your convenience.

Wires	Power	Voltage	Amperage
L1 - L3	8500 W	208 V	47.8
L3 - L2	8500 W	208 V	47.9
L2 - L1	8500 W	208 V	48.0
L1 - L2	8500 W	240 V	39.4
L3 - L2	8500 W	240 V	40.1
L2 - L1	8500 W	240 V	39.9



## Replacement



1. Drain the shortening.
2. Remove the high limit bulb holder from the heating element.
3. Remove the Control Panel.
4. Disconnect the heating element wires from the contactors.
5. Loosen the screws on the element spreaders.
6. Slide the element spreaders to the back of the heating elements.
7. Remove the brass nuts and washers which secure the ends of the elements through the cookpot.
8. Remove the heating elements from the cookpot as a group by lifting the far end and sliding them up and out toward the rear of the cookpot.

**CAUTION**

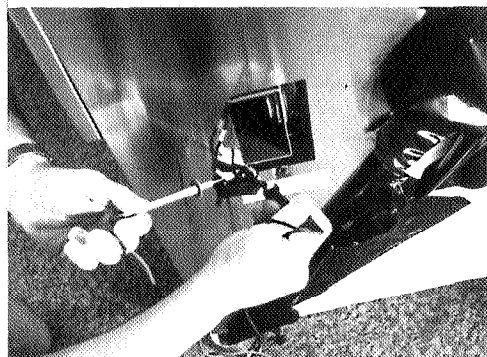
Always install new rubber "O" rings when installing heater elements, or shortening may leak inside cooker.

9. Install new heating elements with new rubber "O" rings mounted in the center of the stacked elements.
10. Replace the heating elements, terminal ends first at approximately 45° angle, slipping the terminal ends through the front wall of the cookpot.
11. Replace the brass nuts and washers on the heating element terminals.
12. Move the element spreaders from the back of the elements into a position which will spread each element apart evenly on all four sides, and tighten.
13. Replace the high limit bulb holder on the top element, and position on the bulb above the top element and tighten screws which hold bulb in place.
14. Reconnect the wires to the appropriate terminals.
15. Replace the front control panel.
16. Connect the power cord to the wall receptacle or turn wall circuit breaker on.

**CAUTION**

Heating elements should never be energized without shortening in the cookpot, or damage to heating elements could result.

## 5-10. DRAIN SWITCH



All fryers are equipped with a drain valve micro-switch that prevents heat from coming on when the drain valve is open. With the drain valve open, the switch prevents power from being applied to the coil of the primary and heat contactors, and the solenoid coil.

### WARNING

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

1. The following check should be made to determine if the Drain Switch is defective.
  - a.) Remove the access panel on the right side of the unit.
  - b.) Remove switch from unit, using 9/16" wrench.
  - c.) Check for continuity across the two outside terminals on the Drain Switch. If circuit is open, the Drain Switch is bad. The circuit should only be opened by pressing on the actuator of the Drain Switch.
2. To replace the Drain Switch, remove the wires from switch.
3. Connect wires to new Drain Switch, and reposition switch in unit.
4. Test to see if drain valve extension rod actuates the switch.  
NOTE - Listen for CLICK of switch while pulling drain valve extension rod.

## 5-11. TEMPERATURE PROBE REPLACEMENT



The Temperature Probe relays the actual shortening temperature to the control. If it becomes disabled, PROB will show in the display. Also, if the temperature is out of calibration more than 10° F or C°, the probe should be replaced as follows:

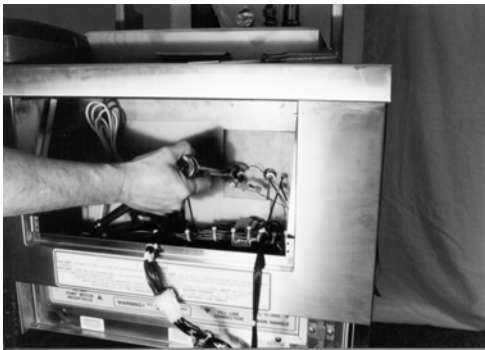
1. Remove electrical power supplied to the fryer.

### WARNING

Place the Power Switch to the "OFF" position, and unplug the power cord or turn the wall circuit breaker off or electrical shock could result.

2. Drain the shortening from the cookpot.

## 5-11. TEMPERATURE PROBE REPLACEMENT (Continued)



3. Remove the Control Board.
4. Remove probe connections from PC board.
5. Using a  $\frac{1}{2}$ " wrench, remove the nut on the compression fitting.
6. Remove the probe from the cookpot.
7. Place the nut and new ferrule on the new probe and insert the probe into the compression fitting until it extends .475 inches (12 mm) into the cookpot.
8. Tighten hand-tight and then a half a turn with wrench.

### CAUTION

Excess force damages the probe.

9. Connect new probe to PC board and replace Control Panel.
10. Replace shortening.
11. Turn power "ON" and check out fryer.

## 5-12. COMPLETE CONTROL PANEL HENNY PENNY



Should the Control Panel become inoperative, follow these instructions for replacing the board.

1. Remove electrical power supplied to the fryer.

Place the Power/Pump Switch in the "OFF" position,

**WARNING**

and unplug the power cord and/ or turn the wall circuit breaker off or electrical shock could result.

2. Remove the two screws securing the Control Panel and lift panel up and out.
3. Unplug the connectors going to the Control Board.
4. Install a new Control Panel.

**CAUTION**

When plugging connectors into new Control Panel be sure connectors are put on in the correct manner, such as, be sure connector isn't put on backwards.

## 5-13. PRESSURE REGULATION

The Henny Penny Fryer uses pressure as one of the components of the cooking process. Once the lid is sealed to the cookpot, and the solenoid valve closes, a deadweight valve maintains the correct pressure in the cookpot.

The lid has minimal and limited maintenance and repair procedures, which are addressed in the following sections.

## 5-14. PREVENTIVE MAINTENANCE

The following is a routine maintenance schedule for the Lid:

### Every 90 days

- Clean and reverse lid gasket

### Yearly Cleaning and Inspection

- Remove and clean Safety Relief Valve
- Check Lid Gasket for splitting and tears - replace if necessary
- Check Pressure Pads for wear - rotate if necessary
- Check Cam Slide Guides - replace if worn or broken
- Check Lid Rollers - replace if cracked or damaged.

## 5-15. REVERSING LID GASKET

The gray rubber gasket surrounding the inside of the lid is designed to be reversed. HENNY PENNY RECOMMENDS THIS BE DONE EVERY 90 DAYS.

Because heat expansion and the pressure used for the cooking process, the gasket is constantly under extreme stress. Reversing the lid gasket every 90 days helps to assure the fryer won't lose pressure through leakage.



“kickstand”

1. Open the lid completely, tilt lid back, and lock lid in place with the “kickstand”.
2. Using a thin blade screwdriver pry out the gasket at the corners. Remove the gasket.

**5-15. REVERSING LID  
GASKET (Continued)****NOTE**

Check the gasket for any tears or nicks. If the gasket is damaged it needs to be replaced.

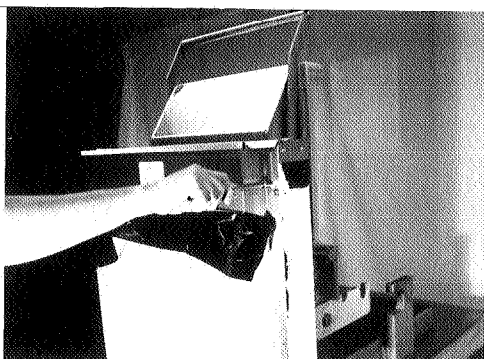
**WARNING**

Be careful that the lid doesn't fall down while it is in the upright position, or serious injury could result.

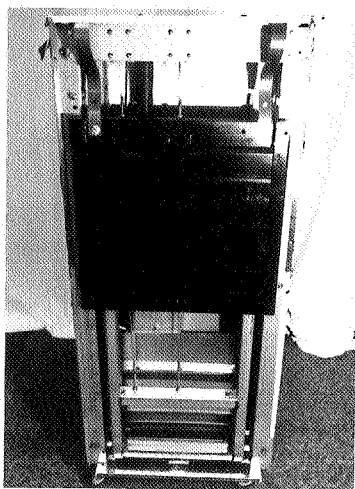
3. Clean the gasket and gasket seat with hot water.
4. Rotate the gasket with the opposite side facing out.

**NOTE**

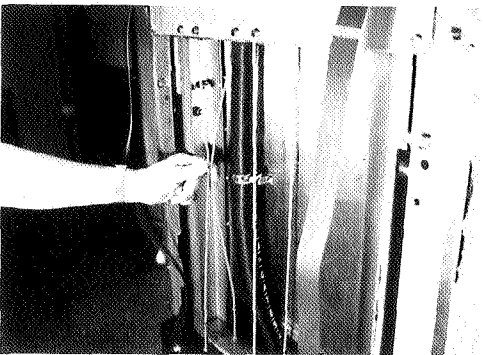
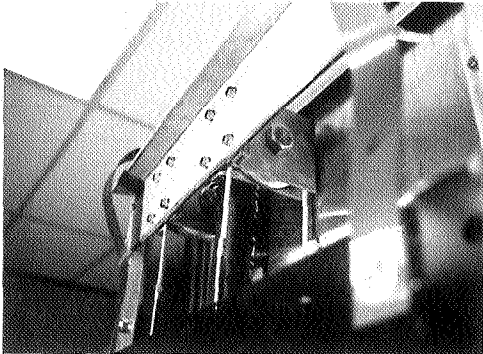
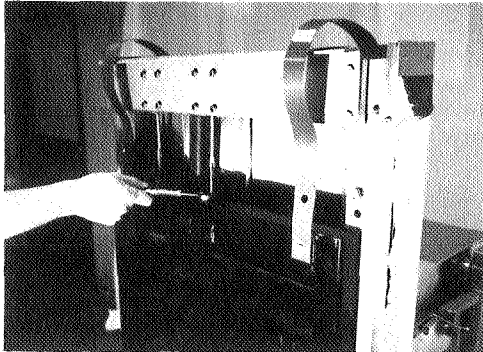
Begin the installation by installing the four corners of the lid gasket, and smoothing the gasket into place from the corners.

**5-16. LID COUNTERWEIGHT**

The Lid Counterweight in the back of the fryer balances the weight of the lid system to allow easier opening and closing of the lid. The weight has two cables attached to it, and weighs about 150 lbs. (67.5 Kg). One cable is centered on the weight and is the cable being used. The other cable is a safety cable and is off center. In case the main cable becomes loose or broken, the safety cable catches the weight and puts the weight into a bind, not allowing the lid to be opened or closed.

**Replacement/Repair**

1. Using a 3/8" socket, remove the back shroud of the fryer.
2. With one person holding the weight level, another person locks the lid down.
3. Unthread the broken cable from the weight and the bracket attached to the fryer, and remove broken cable.
4. Thread a 5/16" nut on each end of the new cable.
5. Screw the new cable into the weight, using a wrench, until it is tight.

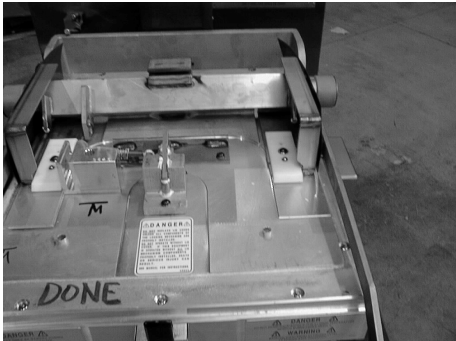
**Replacement/Repair  
(Continued)**

6. Using a 1/2" wrench, tighten the nut (already threaded on the cable) against the weight securing the cable into the weight.
7. Pull cable over pulley and down behind the weight.
8. Thread the other end of the cable through a 5/16" nut on the underside of the bracket.
9. Tighten the cable up by screwing the cable through the nut, until the weight becomes level.

**NOTE**

The safety cable should now have some slack in it, with the weight level.

10. Tighten the nut against the bracket, securing the cable.
11. Replace the back shroud. Repair is now complete.

**5-17. PRESSURE PAD**

The pressure pads are plastic strips that the lid cam presses against to seal the lid.

1. Raise the lid.
2. Remove the four screws securing the lid cover and remove cover.
3. Push the lid cam back, off of the pressure pads.
4. Using an Allen wrench, remove large bolt securing the pad.
5. Using a Phillips head screw driver, remove the small screw securing the pad and remove the broken pad.

**NOTE**

If the pressure pad is worn, but not broken, it can be reversed 180 degrees, and the other end of the pad used.

6. Install new pad in reverse order.



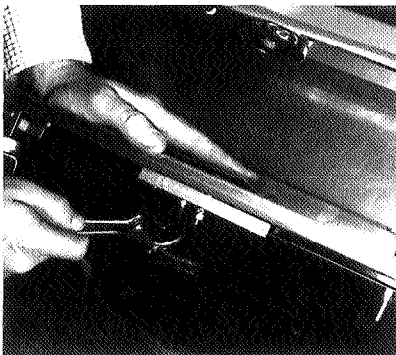
**5-18. LID ADJUSTMENT**

If steam leaks out from around the lid gasket, the pressure pads could be worn or broken. If the pressure pad is worn, but not broken, it can be reversed 180 degrees, and the other end of the pad used. See Section 5-17.

**WARNING**

Other problems could cause the steam to leak, such as a cracked or worn gasket, or gasket not installed properly. Be certain leaking is not caused by too much pressure before making any lid adjustments. Fryer should be operating at 12 psi. Refer to Operating Control Valve section. All these areas should be checked, or serious burns could result.

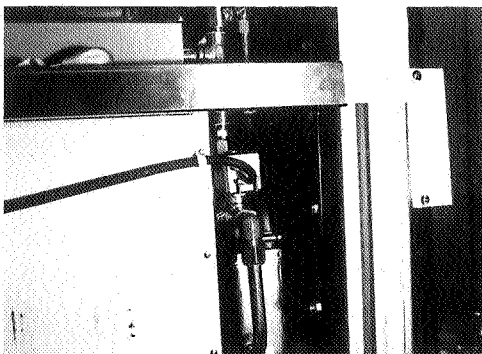
### 5-19. ADJUSTING THE MAGNET PLATE



With the carrier and racks installed on the lid, the lid should stay down, in contact with the pot rim, when the lid is lowered. The user will then be able to lock the lid in place. If the lid has a tendency to rise up before getting the lid locked down, the magnet plate probably needs adjusting. Follow these steps:

1. Remove the six nuts securing the back shroud and remove back shroud.
2. Loosen the bottom nut under the plate and unscrew both nuts a couple turns, then lower the lid again to see if the lid stays down. If not, repeat procedure.
3. Tighten lower nut up against the other nut and install back shroud - adjustment is now complete.

### 5-20. SOLENOID VALVE



This is an electromechanical device that causes pressure to be held in the cookpot. The solenoid valve closes at the beginning of the cook cycle and opens automatically at the end of the cook cycle. If this valve should become dirty, or the Teflon seat nicked, pressure will not build up. The electric fryer uses a 208/240 volt, 60 hertz coil (50 hertz internationally).

#### WARNING

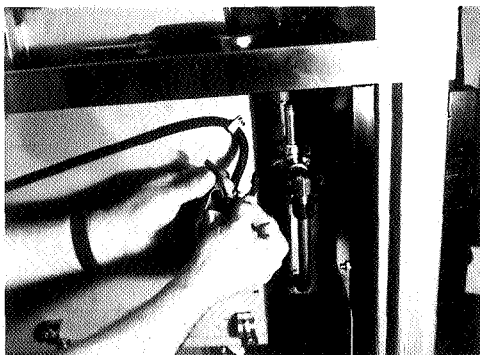
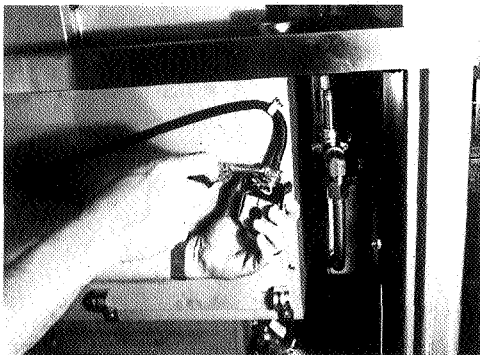
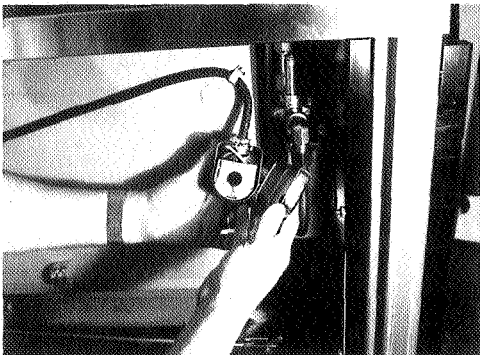
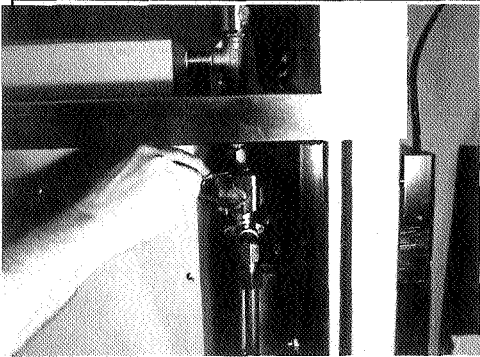
Before starting repair procedures, move the Power/Pump Switch to the "OFF" position. Disconnect main circuit breaker at the circuit breaker box and/or unplug service cord from the wall receptacle or electrical shock could result.

### Coil Check Procedure

Remove the solenoid wires from the wire nuts which are found behind the control panel. Check across wires.

	RESULTS
208/240 Volt, 60 Hertz	150 Ohms
208/240 Volt, 50 Hertz	230 Ohms

## Replacement



## NOTE

Prior to servicing the solenoid valve, it is necessary to remove the side panel on the right side of the unit.

1. Remove the "tru-arc" retaining clip on top of the coil housing.
2. Remove the cover.
3. If only the coil is to be replaced, disconnect the two coil wires at the wire nuts in the coil housing. Remove the coil, insert new coil, and connect the wires at the wire nuts. Assemble in reverse order of disassembly.

## NOTE

The wires may be connected in any order.

4. Loosen the screws on the strain relief and pull the wires through the relief.
5. If the core-disc assembly is sticking due to build-up of shortening, breadding, and food particles, proceed with the following steps:
  - a. Unscrew the solenoid bonnet assembly from the solenoid valve body.
  - b. Remove the solenoid bonnet assembly and bonnet gasket.
  - c. Remove the core-disc assembly, core spring retainer, and the core spring.
  - d. Wash all these parts in hot water.

## NOTE

If Teflon seals need to be replaced, proceed to Step 6; otherwise, assemble in reverse order of disassembly. Assemble valve core and blade with smooth side and rounded edge of blade toward the disc spring guide.

6. A repair kit (Part No. 17120) is available if any of the seals must be replaced. If any one seal is defective, they all should be replaced.

## NOTE

Solenoid body must be removed from the fryer for replacement of seals.

## 5-20. SOLENOID VALVE Replacement (Continued)



7. With the bonnet assembly and core-disc assembly removed, disconnect the two nut fittings. One connects the solenoid valve to the dead weight system; the other is attached to the condensation tank.
8. Remove the elbows from the solenoid valve.
9. Remove the two adapter screws which attach the pipe adapter to the solenoid valve body.
10. Remove the disc spring, guide, and Teflon seat.
11. Clean the valve body.
12. Wet "O" ring around seat with water and insert "O" ring assembly (flat side first) in valve through "IN" side of body. Use an eraser end of pencil and press in the Teflon seal until it snaps into place. BE CAREFUL NOT TO MAR OR NICK THE SEAT.

### NOTE

The smallest nick can cause a pressure leak. Replace all "O" ring seals that are in the parts kit and reassemble valve.

13. If the complete valve is being replaced, follow steps 1, 2, 3, 4, 5, 7, and 8, in this section.

## 5-21. OPERATING CONTROL VALVE



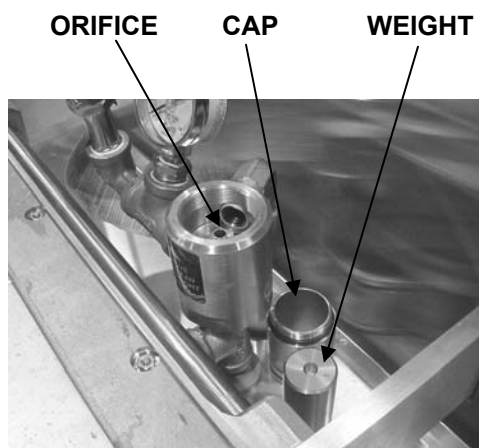
DO NOT ATTEMPT TO REMOVE THE VALVE CAP WHILE THE FRYER IS OPERATING, or severe burns or other injuries could result.

The operating valves are located at the back of the unit. The valve left of the pressure gauge is a 14 ½ lb. safety relief valve, and to the right of the pressure gauge, the operating valve.

Valves are working properly, when "OPERATING ZONE" indicates on the gauge by the pointer. The gauge pointer should not normally exceed the operating zone. If the pressure builds to 14 ½ lbs., the safety relief valve opens and releases pressure from the frypot.

## 5-21. OPERATING CONTROL VALVE (Continued)

### Cleaning Steps



**DO NOT MANUALLY ACTIVATE THE SAFETY RELIEF VALVE.** Hot steam will be released from the valve when the ring is pulled. Keep away from safety valve exhaust, or severe burns could result.

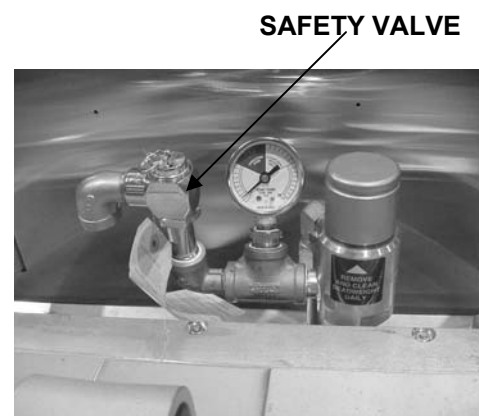
1. AT THE END OF EACH DAY'S USAGE OF THE FRYER, THE OPERATING VALVE MUST BE CLEANED. The fryer must be OFF and the pressure released. Open the lid and then remove the dead weight valve cap and dead weight.

### WARNING

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

2. Wipe both the cap and weight with a soft cloth. Make certain to thoroughly clean inside cap, the weight seat, and around valve orifice.
3. Dry the parts and replace immediately to prevent damage or loss.

## 5-22. REMOVAL & CLEANING OF SAFETY VALVE



The safety relief valve should be cleaned once a year.



Do not attempt to remove valve while fryer is operating, or severe burns or other injuries could result.

1. Remove pressure gauge.
2. Use a wrench to loosen the valve from the elbow, turn counterclockwise to remove.

## 5-22. REMOVAL & CLEANING OF SAFETY VALVE (Continued)

- Clean inside of the elbow with hot water.

### NOTE

Turn the relief valve towards the left side of the fryer when reinstalling relief valve.

- Immerse the safety relief valve in soapy water for 24 hours. Use a 1 to 1 dilution rate. The valve cannot be disassembled. It is factory preset to open at 14 ½ pounds of pressure. If it does not open or close, replace it!

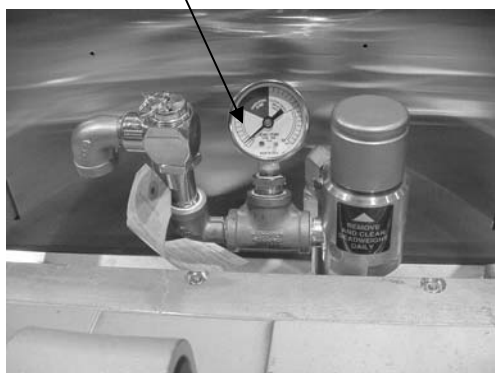


**DO NOT DISASSEMBLE OR MODIFY THIS VALVE!**  
Tampering with this valve could cause serious injuries and also voids agency approvals and appliance warranty.

## 5-23. PRESSURE GAUGE

### Calibration Steps

**PRESSURE GAUGE**



Recalibrate the pressure gauge if it is out of adjustment.

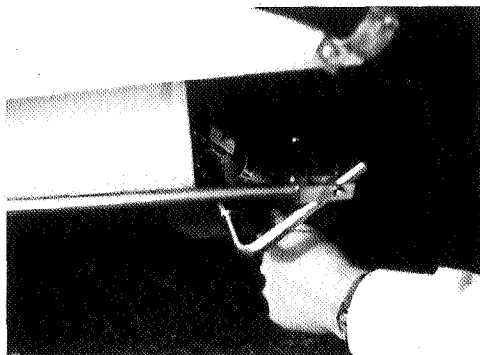
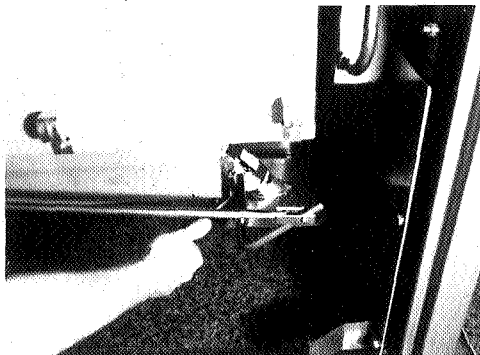
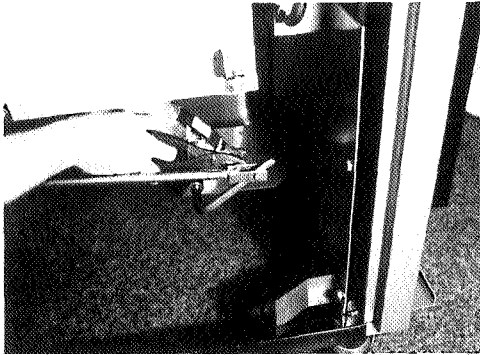
- Remove the rim and glass.
- If the indication hand shows a pressure or vacuum reading when it should stand at "0", turn the recalibrator screw in the same direction in the indicating hand is to be moved until the hand stands at proper "0" position.
- Replace the rim and glass.

### Cleaning Steps

- Remove the gauge and check inside the pipefittings from dead weight body. Make certain fittings are clean and open.
- Clean and reinstall the gauge.

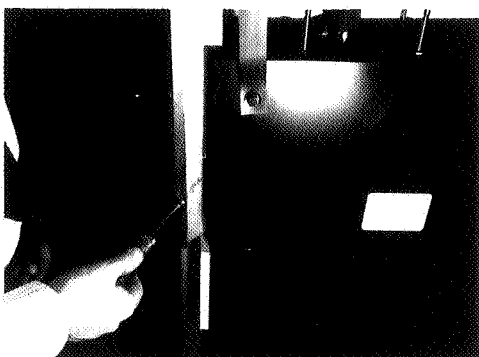
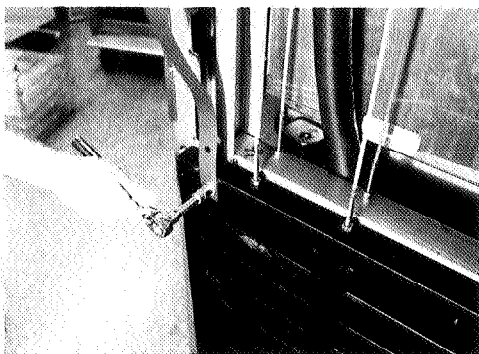
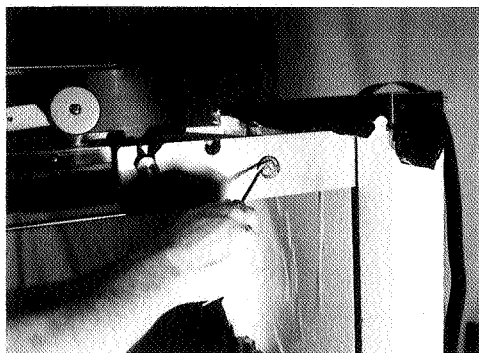
**5-24. DRAIN VALVE REMOVAL**

The drain valve is found underneath the cookpot in the back of the fryer. It is opened by pulling the red knob in the front of the fryer, allowing the shortening to drain from the cookpot.



1. Drain the shortening from the cookpot.
2. Remove right side panel of fryer.
3. Remove the two cotter pins from the drain valve fitting and drain rod and pull extension from the drain valve, and let rod drop down.
4. Unscrew the drain shield from the valve.
5. Unscrew drain valve from the cookpot.
6. Replace new drain valve in reverse order.

## 5-25. NYLATRON STRIPS



The nylatron strips fill the gap in the shroud behind the lid.

1. Secure the lid with the lid stop bracket.
2. Remove one of the tru-arc rings off of the lid pin and knock the pin out of the lid.
3. Lift the lid from the unit.

**WARNING**

The lid weighs 80 lbs. Care should be taken when lifting the lid to prevent personal injury.

4. With one person on each lid arm, release arms from the lid stop bracket and allow lid arms to rise all the way up.
5. Using a 3/8" socket remove the nuts securing the back shroud and remove the back shroud.
6. Remove bolts securing the strips to the weights, and remove strips from weights.
7. Remove the screws securing the front shroud.

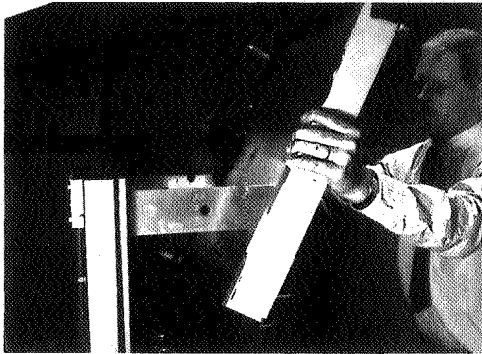


# 5-25. NYLATRON STRIPS (Continued)



8. Lift the front shroud up and out, over the arms of the lid.
9. Thread the new nylatron strip through the track in the front shroud.
10. Lining up the holes in the strips, fit the front shroud over the lid arms and secure to carriage frame.

**5-25. NYLATRON STRIPS  
(Continued)**



11. Secure the strips to the weights.

12. Replace back shroud and lid - replacement is complete.

