# SECTION 2. INSTALLATION

## 2-1. UNPACKING INSTRUCTIONS

1. Cut and remove the metal bands from the carton.
2. Remove the carton lid and lift the main carton off the fryer.
3. Remove corner packing supports (4).
4. Cut and remove the metal bands holding the fryer to the pallet.

**WARNING**

Do not unlatch the lid before completion of steps 5, 6, and 7.

5. Remove the fryer from the pallet. See page 2-2.

**WARNING**

The fryer weighs approximately 600 lbs. (273 KG). Extreme care should be taken when moving the fryer to prevent personal injury.

6. Load the Counterweight Assembly. See page 2-3.
7. Replace rear cover.
8. Cut warning tags from the lid assembly. The lid may now be unlatched.
9. Prepare the deadweight valve for operation.

**CAUTION**

The metal shipping support is placed inside the deadweight valve housing to protect the orifice and weight during shipment. This support must be removed prior to installation and start-up.

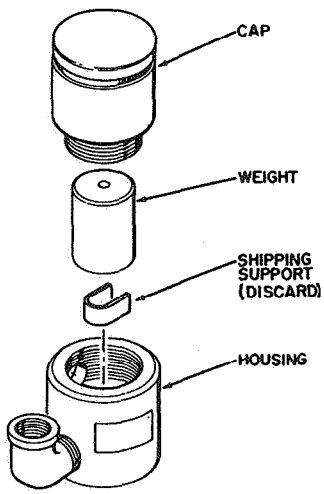
A. Unthread the top cap.

B. Remove the round weight.

C. Remove and discard the shipping support.

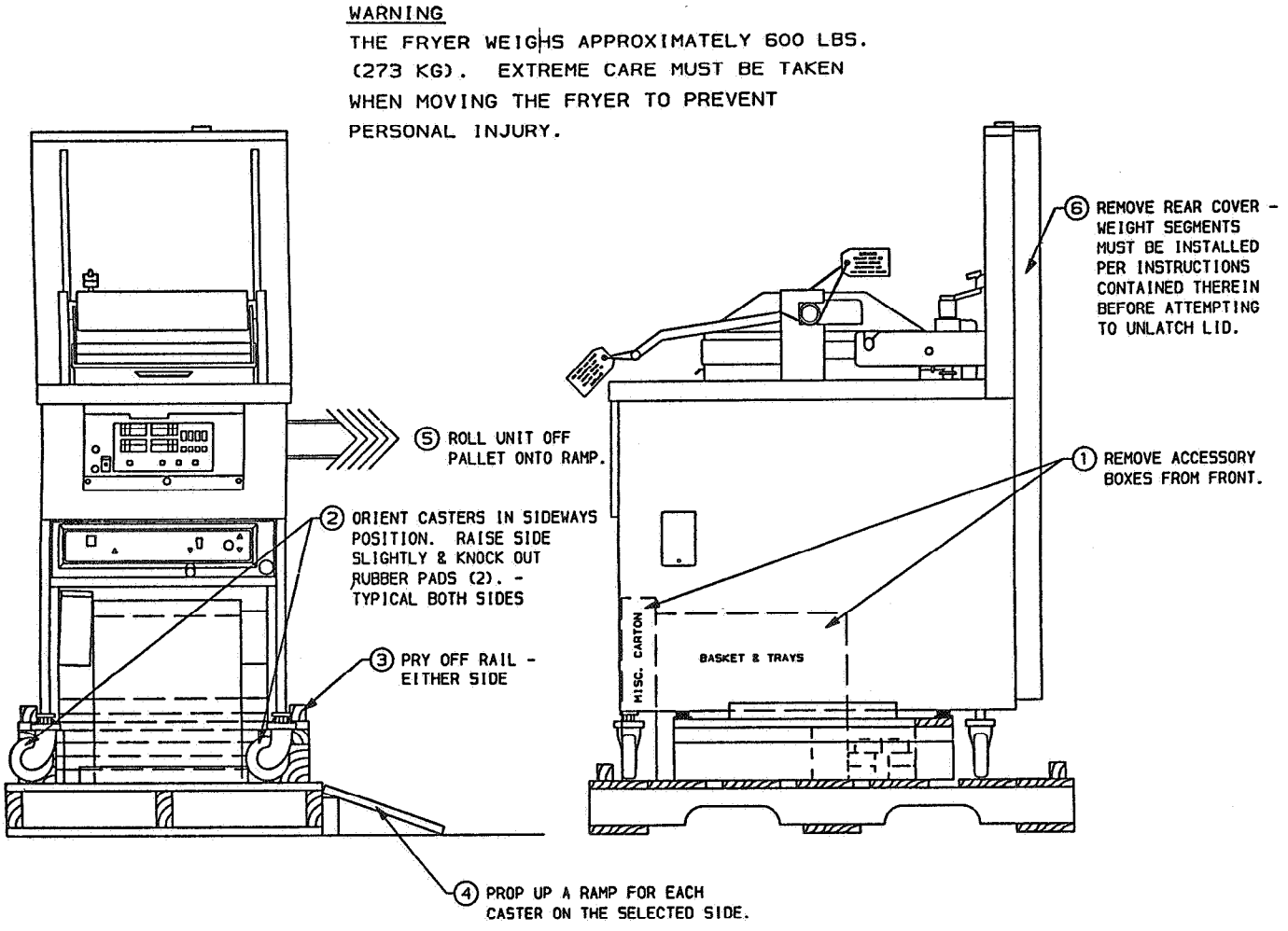
D. Clean the orifice with a dry cloth.

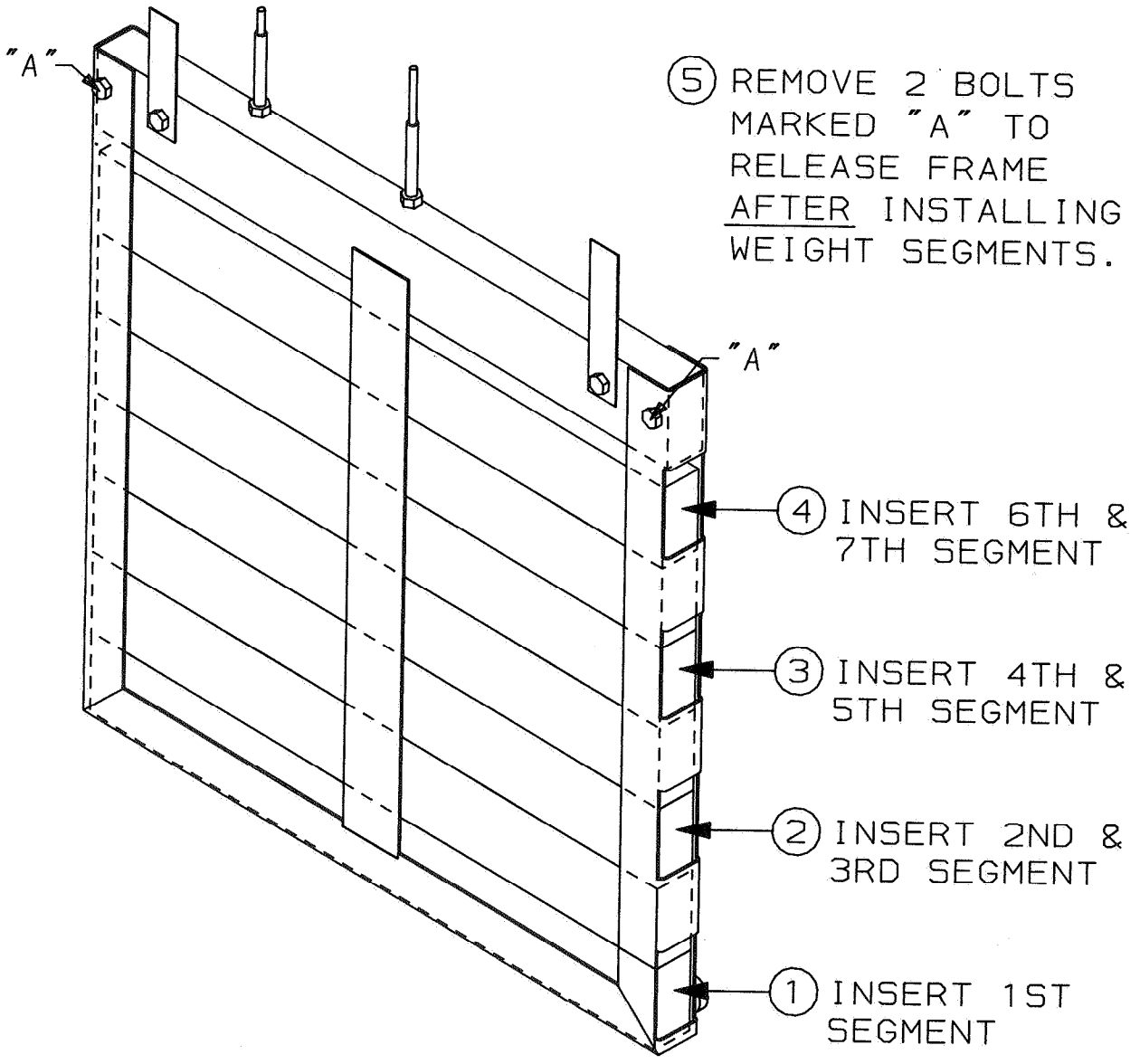
E. Replace the weight and secure the top cap.



## 2-1. UNPACKING INSTRUCTIONS (Continued)

10. Unpacking is complete.
11. Open lid and remove packing racks from inside of cookpot.
12. Remove the protective paper from the fryer cabinet. It is necessary to clean exterior surface with a damp cloth.






## WARNING!

* EACH WEIGHT SEGMENT WEIGHS APPROXIMATELY 18 LBS. (8.1 KG) - HANDLE WITH CARE.
* ALL SEGMENTS ARE IDENTICAL.
* ALL SEGMENTS MUST BE INSTALLED AND SECURED IN THE FRAME BEFORE ATTEMPTING TO UNLATCH LID.

## 2-2. SELECTING THE FRYER LOCATION

The proper location of the fryer is very important for operation, speed, and convenience. Choose a location which will provide 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 a warmer 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.

## 2-3. LEVELING THE FRYER

For proper operation, the fryer must be level from side to side and front to back. Using a level placed on the flat areas around the frypot collar, adjust the casters until the unit is level.

## 2-4. VENTILATION OF FRYER

The fryer should be located with provision for venting into adequate exhaust hood or ventilation system. This is essential to permit efficient removal of the steam exhaust and frying odors. Special precaution must be taken in designing an exhaust canopy to avoid interference with the operation of the fryer. Make certain the exhaust hood is designed high enough to allow for proper opening of the fryer lid. We recommend you consult a local ventilation or heating company to help in designing an adequate system.

## 2-5. ELECTRICAL REQUIREMENTS

The electric fryer is available from the factory wired for 208/120 or 240/120 volts, three phase 60 Hz. service. The power cord may be already attached to the fryer, or provided at installation. Check the data plate on the right side of the fryer to determine the correct power supply.

**WARNING**

This fryer must be adequately and safely grounded. Refer to local electrical codes for correct grounding procedures. If fryer is not adequately grounded, electrical shock could result.

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, use the next larger size wire.

## 2-6. TESTING THE FRYER

Each Henny Penny pressure fryer was completely checked and tested prior to shipment. However, it is good practice to check the unit again after installation.

## 2-7. OPERATIONAL CHECKS

1. Cook a round of product.
2. Check to see that the indicator needle in the pressure gauge is reading in the "Operating Zone".

**WARNING**

Should the pressure gauge read beyond the "Operating Zone" turn the Power/Pump switch to the "OFF" position and refer to the Operation Control Valve Section. Continued use of the unit at this high pressure could result in serious injuries and severe burns.

3. Make sure lid gasket is not leaking, and no steam is coming from safety relief valve.
4. Check the drain valve and fill line check valve
5. At the end of the cook cycle:
   - The control will sound off by beeping.
   - The fryer will automatically depressurize.
6. Push the timer button.
7. When all the pressure has exhausted (observe pressure gauge) open the lid.


DO NOT ATTEMPT TO OPEN LID UNTIL THE PRESSURE DROPS TO ZERO. Opening the lid when the cookpot is pressurized will allow hot shortening and moisture to escape from the cookpot, resulting in severe burns.

8. Let rack hang for 3-5 seconds, then proceed to take out racks of chicken and place onto a bun pan.

## 2-7. OPERATIONAL CHECKS (Continued)

If all the above functions have been performed satisfactorily the fryer is ready for operation.

**WARNING**

All operators, as well as maintenance and management personnel, must throughly read and understand the Operation Section prior to putting the fryer into operation. Failure to adhere to these instructions could result in serious bodily injury or property damage.

## 2-8. INTERNATIONAL ELECTRICAL REQUIREMENTS

Units being used outside the United States may not be shipped with the power cord attached to the unit because of the different wiring codes. The fryers are available from the factory wired for 208, 240, 380 and 415 volts, 3 phase, 50 Hertz service. A terminal block is mounted inside the fryer for the cable wiring. A decal on the inside of the right side panel will help in the wiring of the unit.

To install the power cord, follow these procedures:

1. Remove the side panel from the right side of the unit.
2. Remove the front panel, behind the filter knob and quick disconnect.
3. Thread the cable through the strain relief on the junction box.
4. Attach the wires to the terminal block according to the wiring diagram on the side panel.
5. Pull the slack out of the cable and tighten the screws on the strain relief.
6. Pull the slack out of the cable and secure it with the clamp on the back of the cookpot.

**NOTE**

Be sure the cable doesn't sag, or it could interfere with the use of the portable filter.

## 2-8. INTERNATIONAL ELECTRICAL REQUIREMENTS (Continued)

7. Pull the slack out of the cable and secure it with the clamp on the frame, at the rear, right leg of fryer.

**WARNING**

Be sure enough slack is out of the cable so it doesn't extend out past the portable filter stop bracket at the bottom of the fryer frame. The cable could interfere with the portable filter, not allowing it to be pushed all the way in. This could cause hot shortening to spill onto the floor.

8. Wiring the fryer is now complete.