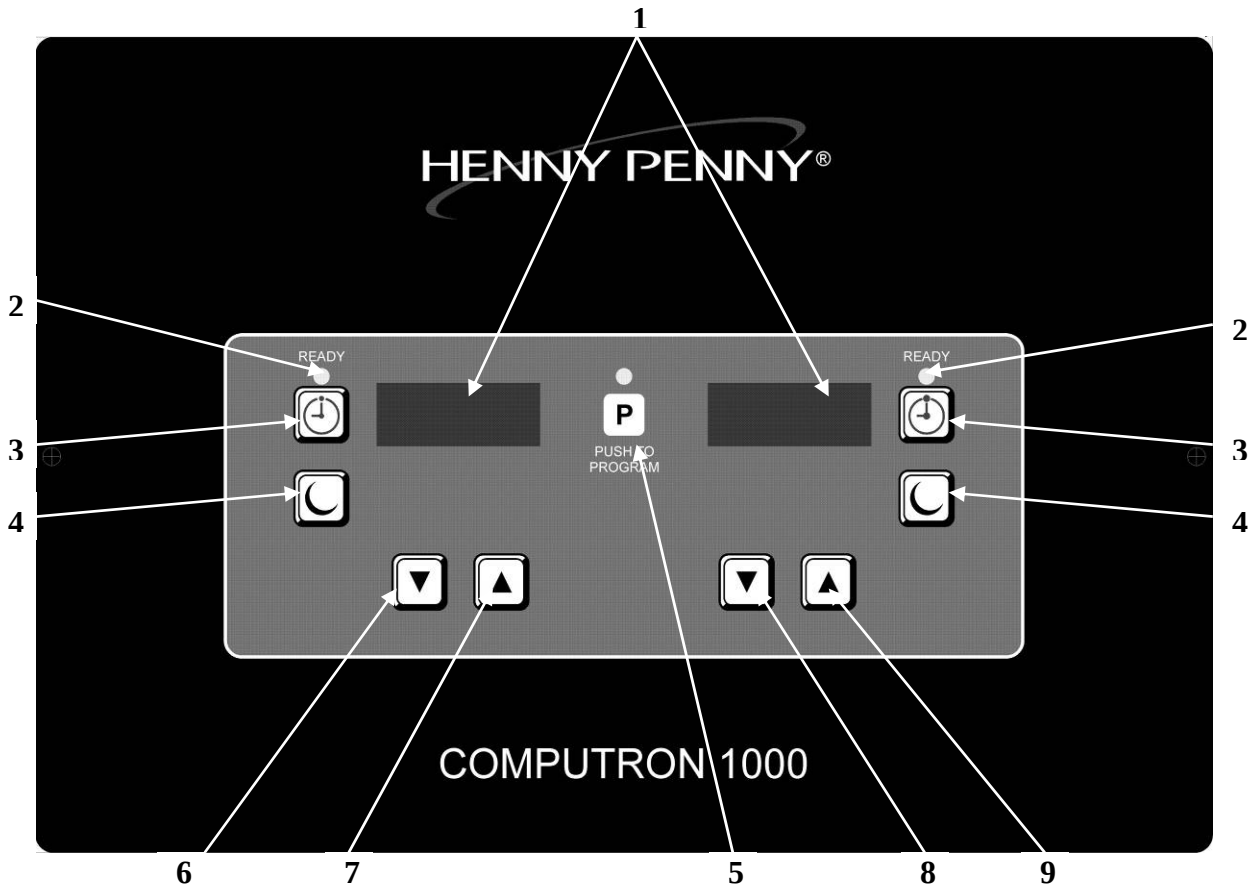
SECTION 3. OPERATION

3-1. OPERATING COMPONENTS C1000 CONTROLS

Reference Figure 3-1.

Fig. No.	Item No.	Description	Function
3-1	1	Digital Display	Shows the shortening temperature, the timer countdown in the Cook Cycle, and the selections in the Program Mode; the temperature of the shortening can be shown by pressing P once, or twice to view set-point temperature; if shortening temperature exceeds 425°F (218°C), the display reads "E-5, FRYER TOO HOT"
3-1	2		This LED lights when the shortening temperature is within 5° of the setpoint temperature, signaling the operator that the shortening temperature is now at the proper temperature for dropping product into the frypot
3-1	3		The timer buttons are used to start and stop Cook Cycles
3-1	4		The idle buttons are used to start an Idle Mode which reduces the temperature of the shortening during non-use periods; press and hold to exit the Idle Mode
3-1	5		The program button is used to access the Program Modes; also, once in the Program Mode, it is used to advance to the next parameter
3-1	6 & 7		Used to adjust the value of the currently displayed setting in the Program Mode and to change set-point temperature for the left frypot, or basket
3-1	8 & 9		Used to adjust the value of the currently displayed setting in the Program Mode and to change set-point temperature for the right frypot, or basket

Proceed onto Section 3-4, Filling or Adding Shortening


1
HENNY PENNY®
2
READY
READY
2
P
PUSH TO
PROGRAM
3
3
4
4
COMPUTRON 1000
6
7
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8
9

Figure 3-1

3-2. OPERATING COMPONENTS 6 & 12 BUTTON CONTROLS

Figure 3-2 shows the function of the 12 button timer control, and Figure 3-3 shows the function of the 6 button timer control.

Fig. No.	Item No.	Description	Function
3-1 3-2	1	HEAT ON	This LED lights when the control calls for heat, and the burners come on and heat the shortening
3-1 3-2	2	Digital Displays	Shows the shortening temperature, the timer countdown in the Cook Cycle, and the selections in the Program Mode; the temperature of the shortening can be shown by depressing the INFO button; if the temperature exceeds 425°F (218°C), the display reads "E-5, FRYER TOO HOT"
3-1 3-2	3	WAIT LED	Once the open fryer is out of the Melt Cycle, this LED lights, signaling the operator that the shortening temperature is not at the proper temperature for dropping product into the frypot
3-1 3-2	4	READY LED	This LED lights when the shortening temperature is within 5° of the setpoint temperature, signaling the operator that the shortening temperature is now at the proper temperature for dropping product into the frypot
3-1 3-2	5	INFO	Press to display the following fryer information and status: a. The temperature of the shortening b. The temperature setpoint c. Filter status d. The number of times filtered today e. The average no. of filters per day f. No. of times Cook Cycle was stopped early today g. No. of times Cook Cycle was stopped early in past week e. Date and time
3-1 3-2	6 & 7	DOWN UP	Used to adjust the value of the currently displayed setting in the Program Mode
3-1 3-2	8	PROG	Used to access the Program Modes; also, once in the Program Mode, it is used to advance to the next parameter
3-1 3-2	9	START/STOP Button	Used to start and stop Cook Cycles; also de-activates the quality timer at the end of a Hold Mode
3-1 3-2	10	Menu Card Window	Displays the food product associated with each product selection button below; the menu card strip is located behind the decal
3-1 3-2	11	Product Select Buttons	Used to select which food products are to be cooked (on auto-lift open fryers, the 6 and 12 product buttons are basket lift buttons)

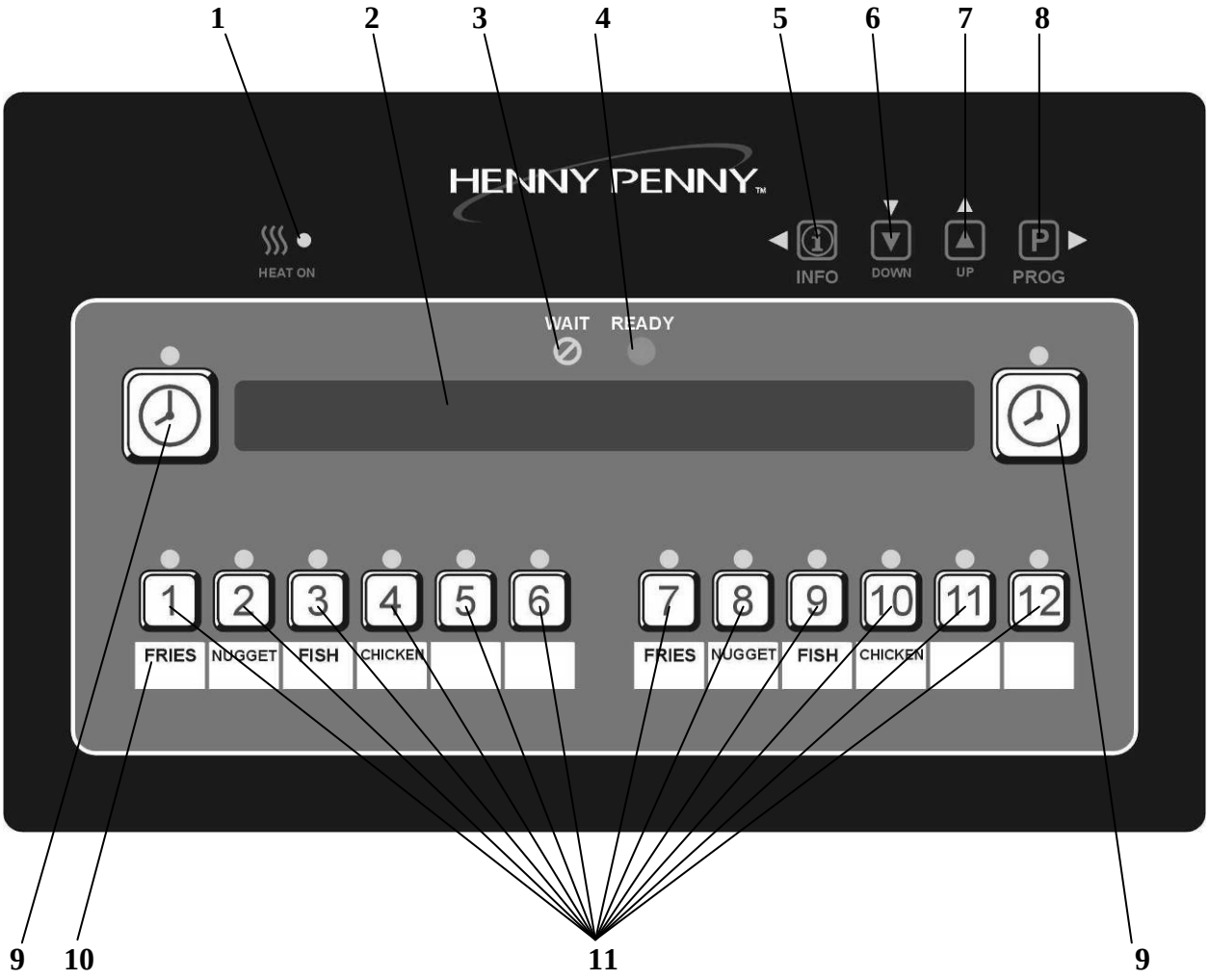
1
2
3
4
5
6
7
8
HENNY PENNY
HEAT ON
INFO
DOWN
UP
PROG
WAIT
READY
1
2
3
4
5
6
7
8
9
10
11
12
FRIES
NUGGET
FISH
CHICKEN
FRIES
NUGGET
FISH
CHICKEN
9
10
11
9

Figure 3-2

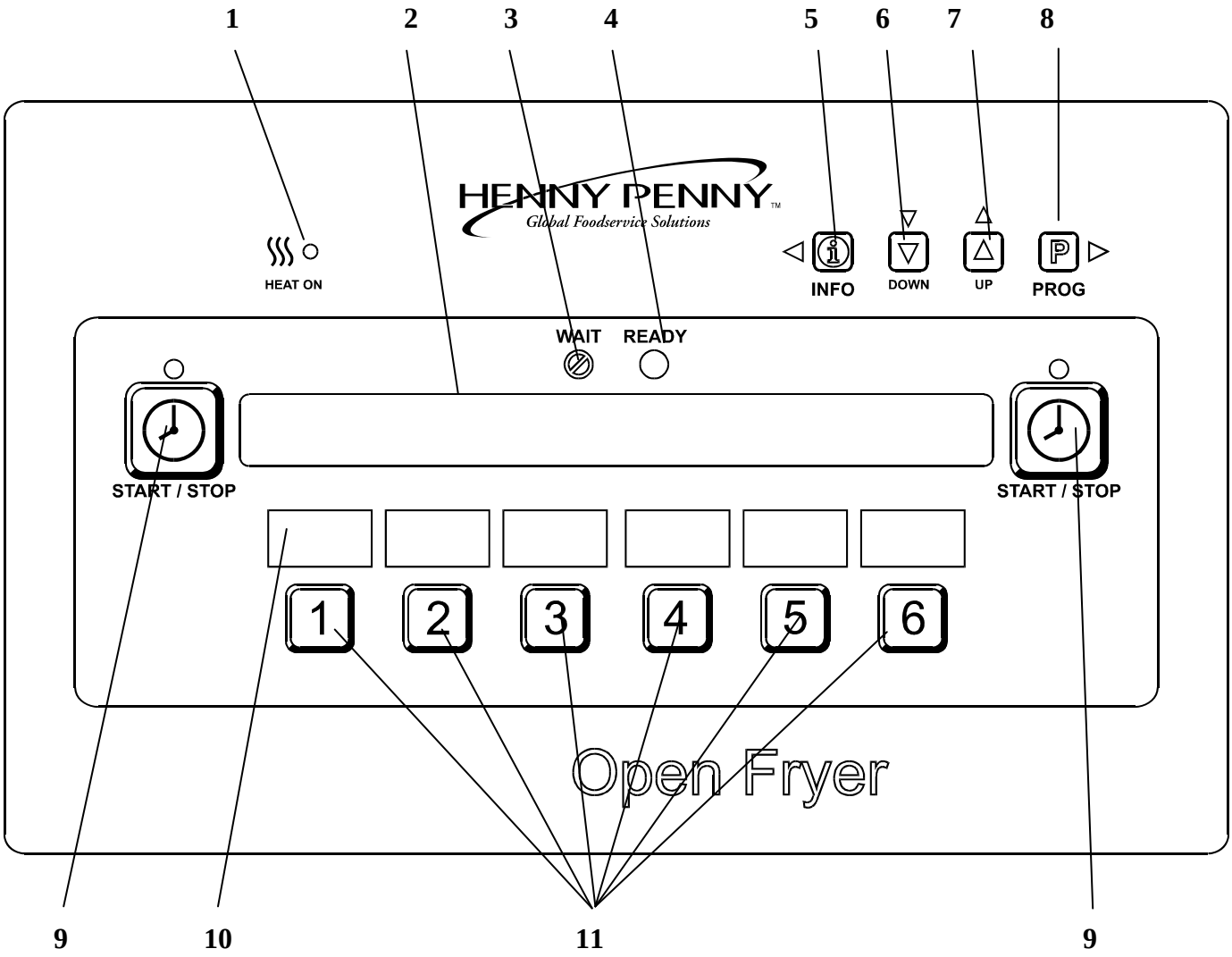
1
2
3
4
5
6
7
8
HENNY PENNY
Global Foodservice Solutions
HEAT ON
INFO
DOWN
UP
PROG
WAIT
READY
START / STOP
START / STOP
1
2
3
4
5
6
Open Fryer
9
10
11
9

Figure 3-3

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

3-3. CLOCK SET (Continued)

13. Press ▽ DOWN △ UP to change the minutes.

14. Press Ⓟ PROG. 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 ▽ DOWN △ UP to change.

16. Press Ⓟ PROG. Display shows "CS-7" then "DAYLIGHT SAVINGS ADJ", along with "2.US".

17. Press ▽ DOWN △ UP to change to the following:

    a. "1.OFF" = No automatic adjustments for Daylight Savings Time.

    b. "2.US" = Automatically applies United States Daylight Saving Time adjustment. For 2006 & earlier: DST starts on first Sunday in April, and ends on last Sunday in October. For 2007 & later: DST starts on second Sunday in March, ends on first Sunday in November.

    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.

    d. "FSA" = Old "First Sunday in April" schedule, in case US ever goes back to old schedule. DST starts on the first Sunday in April. DST ends on the last Sunday in October.

18. Clock Set is now complete. Press and hold Ⓟ PROG to exit.

3-4. FILLING OR ADDING SHORTENING

CAUTION

The shortening level must always be above the heating elements when the fryer is heating and at the frypot level indicators on the rear of the frypot. 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 heating elements or burner tubes must be completely submerged in shortening. Fire or damage to the frypot could result.

1. It is recommended that a high quality frying shortening be used in the open fryer. Some low grade shortenings have a high moisture content and will cause foaming and boiling over.

Wear gloves to avoid severe burns when pouring hot shortening into frypot. Shortening and all metal parts that are in contact with the shortening are extremely hot, and take care to avoid splashing.

2. The full frypots require 65 lbs. (29.5 kg) of shortening, while the split frypot requires 25 lbs. (11.3 kg.). All gas frypots, and some electric frypots, have 2 level indicator lines inscribed on the rear wall of the frypot which shows when the heated shortening is at the proper level. Some electric models only have 1 level indicator line on the frypots.

3. Cold shortening should be filled to the lower indicator when the frypot has 2 indicator lines, and a ½ inch (12.7 mm) below a single indicator line.

3-5. C1000 OPERATIONS AND PROCEDURES

The Computron 1000 controls are available on both split frypot and full frypot fryers. The following is a brief description of the operating procedures for fryers with these controls.

1. Be sure the drain valve is in the closed position.

2. Place basket support inside of frypot.

3. Make sure frypot is filled with shortening to the proper level.

4. Display shows "OFF" until power switch is turned to the ON position. Display now shows the cook time and the unit automatically goes into the Melt Cycle until the shortening temperature reaches 250°F (121°C). The control then automatically exits the Melt Cycle.

NOTICE

The OFG-320 series open fryer has several safety devices which shuts-down the gas supply when they are activated. The above procedures should be followed to restart the open fryer and if the shut down is repeated, a qualified technician should be notified.

The Melt Cycle may be bypassed, if desired, by pressing and holding  for 3 seconds.

CAUTION

Do not bypass the Melt Cycle unless enough shortening on gas fryers and elements on electric fryers. If Melt Cycle is bypassed before all burner tubes or elements are covered, excessive smoking of the shortening, or a fire will result.

5. Once out of the Melt Cycle, the shortening is heated until 

lights and the cook time is displayed.

Thoroughly stir shortening to stabilize the temperature throughout the frypots.

6. Before loading product into the baskets, lower baskets into the hot shortening to keep the product from sticking to the baskets.

7. Once the shortening temperature has stabilized at the setpoint temperature, lower the basket with product into the frypot.

3-5. C1000 OPERATIONS AND PROCEDURES (Continued)

WARNING

Do not overload, or place product with extreme moisture content into the basket. 12.5 lbs. (5.7 kg) is the maximum amount of product per frypot (6.25 lbs. (2.8 kg) maximum for the split frypot fryers). Failure to follow these directions can result in shortening overflowing the frypot. Serious burns or damage to the unit could result.

9. If the right basket was dropped into the shortening, then press the right  .

   If the left basket was dropped, then press the left  .

10. The timer on the appropriate side (right or left) starts counting down.

NOTICE

The timing operation of the two sides of the control is entirely independent of each other. One may be set, started, or stopped without affecting the other.

11. At the end of the Cook Cycle a tone will sound and the display flashes "DONE". Press  button and lift the basket from the shortening.

3-6. C1000 PROGRAMMNG INSTRUCTIONS

Timer Programming

1. Anytime the cook time is displayed, press  under the appropriate display to change the cook time.

Set-Point Temperature Programming

1. Press  once to view the actual shortening temperature and press  again to view the set-point temperatue.

2. While the set-point temperature is in the display, press  to change the set-point temperature.

NOTICE

If "LOCK" shows in display when pressing  , the controls are locked and must be unlocked before changing the time or set-point temperature. See C1000 Special Programming Section.

3-7. C1000 SPECIAL PROGRAMMING

et the items below:

- Fahrenheit or Celsius
- Initialize System
- Lock or Unlock Controls
- Fryer Type – Open or Pressure
- Heat Source – Electric; Gas w/standing pilot; Gas w/electronic ignition; Gas-Induced Draft
- Vat Type - Split or Full Vat (frypot)
- Oil Type - Solid or Liquid

1. To enter Special Programming, turn off power switch (either side). Press and hold [P] and turn the power switch back on.

2. "SPEC" "PROG" followed by, "DEG" "°F" or "°C". Use [▼] [▲] to choose "°F" or "°C".

3. Press [P] and "INIT" shows in the display.

   Press and hold the right [🕒] and display shows "In-3", "In-2", "In-1" followed by "Init Sys" "DONE DONE". The controls now are reset to factory parameters, the time set to 0:00 and temperature 190°F or 88°C.

4. Press [P] and "LOCK" or "UNLOCK" shows in the displays. Use [▼] [▲] to choose "LOCK" or "UNLOCK".

5. Press [P] and "FRYR" shows in left display and the right display should show "OPEN". Use [▼] [▲] to change from "PRES" to "OPEN" if needed.

6. Press [P] and "FRYR" shows in the display. Use [▼] [▲] to change the fryer type: "ELEC" for electric models; "GAS" for units with standing pilot; SSI for units with solid state ignition; IDG for units with induced draft gas burners.

7. Press [P] and "VAT" shows in the display. Use [▼] [▲] to choose "SPLIT" or FULL" vat (frypot) type.

8. Press [P] and "MELT" and "Solid" or "LIQD" shows in the displays. Use [▼] [▲] to choose "Solid", if using solid shortening, or "LIQD", if using liquid shortening.

9. Press and hold [P] to exit Special Programming at any time.

3-8. BASIC OPERATIONS AND PROCEDURES (6 Product Controls)

s electronic controls for each frypot. The following is brief description of the operating procedures for controls with 6 product buttons.

1. Be sure the drain valve is in the closed position.

2. Place basket support inside of frypot.

3. Make sure frypot is filled with shortening to the proper level

4. Move power switch to the ON position. Unit automatically goes into the Melt Cycle until the shortening temperature reaches 230°F (110°C). The control then automatically exits the Melt Cycle.

NOTICE

The OFG-320 series open fryer has several safety devices which shuts-down the gas supply when they are activated. The above procedures should be followed to restart the open fryer and if the shut down is repeated, a qualified technician should be notified.

The Melt Cycle may be bypassed, if desired, by pressing a product button and holding it for five seconds.

CAUTION

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

5. Once out of the Melt Cycle, the WAIT LED flashes until the setpoint temperature has been reached. Then the READY LED lights, and the selected product displays on the left and right side of the display.

NOTICE

The timing operation of the two sides of the control is entirely independent. They may be set, started, or stopped without affecting each other.

If the Energy Save Mode is activated for gas fryers, the pilot light goes out and the blower turns off, if the fryer is idle for 2 minutes with the READY LED lit. Starting a Cook Cycle exits the Energy Save Mode, or if the shortening temperature drops to where the READY LED goes out, the fryer resumes normal heat-up mode until the READY LED comes back on. (See SP-19).

3-8. BASIC OPERATIONS AND PROCEDURES (6 Product Controls) (Continued)

6. Thoroughly stir shortening to stabilize the temperature throughout the frypots.

7. Before loading product into the baskets, lower baskets into the hot shortening to keep the product from sticking to the baskets.

8. Once the shortening temperature has stabilized at the setpoint temperature, the operator can then lower the basket with product into the frypot.

Do not overload, or place product with extreme moisture content into the basket. 12.5 lbs. (5.7 kg) is the maximum amount of product per frypot (15.0 lbs. (6.8 kg) maximum for auto-lift open fryers). Failure to follow these directions can result in shortening overflowing the frypot. Serious burns or damage to the unit could result.

9. If the right basket was dropped into the shortening, then the right START/STOP button should be pressed. If the left basket was dropped, then the left START/STOP button should be pressed.

10. Once the START/STOP button has been pressed, the timer on the appropriate side (right or left) will start counting down.

11. At the end of the Cook Cycle a tone will sound and the display will flash "DONE". Press the START/STOP button and lift the basket from the shortening.

12. The display will show which product it is ready to time down. If a hold time was programmed, the controller automatically starts the hold timer. The display alternately shows the product selected and the quality time remaining in minutes. If a different product is selected during the Hold Cycle, the display only shows the product selected. To view the hold time remaining, push the INFO button.

13. At the end of the Hold Mode, a tone will sound and the display will flash QUALITY and the product it was timing. Press and release the START/STOP button. The display shows the product it is ready to start timing for frying.

3-9. BASIC OPERATIONS AND PROCEDURES (12 Product Controls/Auto-lift)

Henny Penny Open Fryer models OFE/OFG are available with 12 product button controls. Also, models OEA/OGA are available with 12 button controls, equipped with auto-lift features. The auto-lift controls, allow the baskets to be automatically lowered into the shortening, at the beginning of the cook cycle, and raised from the shortening at the end of the cycle.

1. Be sure the drain valve is in the closed position.

2. Fill the frypot with shortening.

3. Move POWER switch to the ON position. Unit automatically goes into the Melt Cycle. When the temperature reaches 250°F (121°C), the control exits the Melt Cycle and heats the shortening until the temperature setting is reached.

NOTICE

The OFG-320 series open fryer has several safety devices which shuts down the gas supply when they are activated. The above procedures should be followed to restart the fryer and if the shut down is repeated, a qualified technician should be notified.

The Melt Cycle may be bypassed if desired, by pressing a product button and holding it for five seconds.

CAUTION

Do not bypass the Melt Cycle unless enough shortening on gas fryers and elements on electric fryers. If Melt Cycle is bypassed before all burner tubes or elements are covered, excessive smoking of the shortening, or a fire will result.

4. Once out of the Melt Cycle, the WAIT LED flashes until the setpoint temperature has been reached. Then the READY LED illuminates.

NOTICE

If the Energy Save Mode is activated for gas fryers, the pilot light goes out and the blower turns off, if the fryer is idle for 2 minutes with the READY LED lit. Starting shortening temperature drops to where the READY LED goes out, the fryer resumes normal heat-up mode until the READY LED comes back on. (See SP-19).

3-9. BASIC OPERATIONS AND PROCEDURES (12 Product Controls/Auto-Lift) (Continued)

NOTICE

The timing operation of the two sides of the control can be programmed entirely independent from each other for 2 half baskets, or as one timer for a single full sized basket which will set on both lifts. The default setting from the factory is for two half sized baskets. To change to a single full size basket setting, push and hold the #1 product button while turning on the POWER switch. To change back to the two basket mode, push and hold the #2 product button while turning on the POWER switch.

5. Thoroughly stir shortening to stabilize the temperature throughout the frypots.

6. Before loading product into the baskets, lower baskets into the hot shortening to keep the product from sticking to the baskets.

7. Once the shortening temperature has stabilized at the setpoint temperature, the operator may now place the baskets into the shortening (or for auto-lift open fryers, lift basket onto the hangers). Place product into the basket.

WARNING

Do not overload, or place product with extreme moisture content into the basket. 12.5 lbs. (5.7 kg) is the maximum amount of product per frypot (15.0 lbs. (6.8 kg) maximum for auto-lift open fryers). Failure to follow these directions can result in shortening overflowing the frypot. Serious burns or damage to the frypot could result.

8. If the right basket is to be lowered into the shortening, then one of the right product buttons should be pressed. If the left basket is to be lowered, then one of the left product buttons should be pressed.

9. The timer on the appropriate side will start counting down. (On auto-lift open fryers, the basket will automatically lower into the shortening.)

3-9. BASIC OPERATIONS AND PROCEDURES (12 Product Controls/Auto-Lift) (Continued)

10. At the end of the Cook Cycle, a tone sounds and the display shows "DONE". Lift the basket from the shortening. (On auto-lift open fryers, the basket automatically rises out of the shortening.) To stop the "DONE" beeper, either press the timer button, or the product button.

NOTICE

A different product can be selected during the first minute of cooking.

11. The display will show which product it is ready to time down. If a hold time was programmed, the controller will automatically start the hold timer. The display will alternately show the product selected and the hold time remaining in minutes. If a different product is selected during the Hold Cycle, the display will only show the product selected.

12. At the end of the Hold Cycle, a tone sounds and the display flashes "QUALITY", and the product it was timing. Press and release the TIMER button.

NOTICE

In the Cook Mode, when "FILTER SUGGESTED" shows in the display, the operator has the option to filter at this time, or to continue cooking. But, if the operator continues cooking, a filter lockout occurs within the next Cook Cycle, or two.

When "FILTER LOCKOUT", then **"**YOU *MUST* FILTER NOW....." shows in the display, the PROG button is the only button that will function, until the unit is filtered.

3-10. CARE OF SHORTENING

DANGER
OVERFLOW RISK

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

1. Maintain the shortening at the proper cooking level. Add fresh shortening as needed.

3-10. CARE OF SHORTENING (Continued)

2. To protect and get the maximum life out of the shortening, lower the temperature to 275° F (135° C) or lower when the fryer is not in immediate use. Deteriorated shortening smokes badly, even at lower temperatures.

3. Taste the cold shortening daily for signs of bad flavor. Discard any shortening which has a bad flavor or shows signs of excessive foaming or boiling. Keep the frypot clean.

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

3-11. FILTERING OF SHORTENING

1. Turn the main switch to the OFF position. Remove and clean the fry basket in soap and water. Rinse thoroughly.

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

2. Use a metal spatula to remove any build up from the sides of the frypot. Do not scrape burner tubes on the gas models, or heating elements on electric models.

Scraping the electric fryer elements, or burner tubes 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 shortening and could result in personal injury.

Surfaces of fryer and baskets will be hot. Use care when filtering to avoid getting burned.

3-11. FILTERING OF SHORTENING (Continued)

3. Open door(s) under unit, and slowly turn drain valve handle a half turn. Leave for a few minutes, then slowly, fully open drain valve. This prevents much splashing of the hot shortening as it drains.

4. As the shortening drains from the frypot, use brushes to clean the sides of the frypot and the burner tubes or heating elements. If the drain fills with breading, use straight white brush to push excess breading into the filter drain pan.

5. When all of the shortening has drained, scrape or brush the sides and the bottom of the frypot.

6. Rinse the frypot as follows:

Standard 322, 323, & 324 Open fryers

a. Close the drain valve.
b. Position return line over empty frypot.
c. Move the pump switch to the pump position.
d. Fill the frypot 1/3 full, then turn off pump.
e. Wash down and scrub the sides of the frypot with the brushes.
f. After the sides and bottom are cleaned, open the drain valve.

321 Open fryers-After April, 2002

a. Close the drain valve. Figure 3-3.
b. Open the filter valve. Figure 3-3.
c. Move the pump switch to the pump position.
d. Fill the frypot 1/3 full, then turn off pump.
e. Wash down and scrub the sides of the frypot with the brushes.
f. After the sides and bottom are cleaned, open the drain valve.

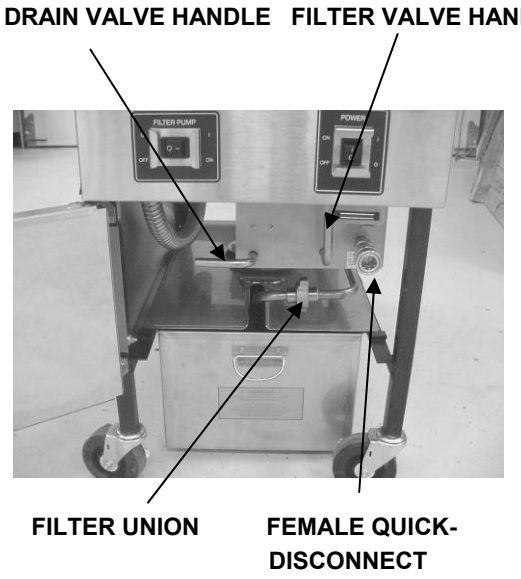

Figure 3-3

DANGER
BURN RISK

IF THERE ARE AIR BUBBLES COMING UP IN THE SHORTENING BEFORE ALL SHORTENING IS PUMPED UP, IT'S POSSIBLE THAT THE FILTER CONNECTION AT THE UNION ON THE FILTER TUBE IS NOT TIGHTENED PROPERLY. IF SO, TURN OFF THE PUMP AND WEAR PROTECTIVE GLOVES OR CLOTH WHEN TIGHTENING THE UNION. THIS UNION WILL BE HOT. SEVERE BURNS COULD RESULT.

3-11. FILTERING OF SHORTENING (Continued)

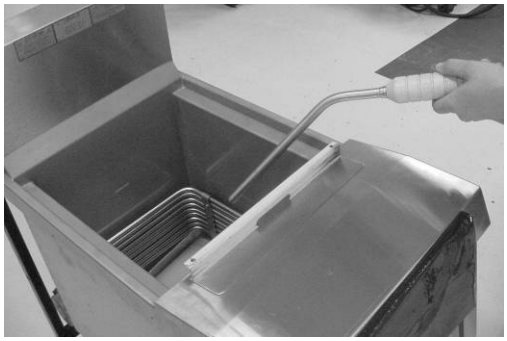

Figure 3-4

With Optional Filter Rinse Hose

a. Open the door and pull the collar back on the female quick-disconnect. Attach the male quick disconnect on the filter rinse hose, onto the female fitting. Figure 3-3.
b. Point the hose nozzle down into the frypot, close the filter valve, and move the PUMP switch to the PUMP position. Hold nozzle carefully to avoid excessive splashing. Figure 3-4.

Use caution to prevent burns from splashing hot shortening.

c. Rinse the frypot interior, especially hard to clean areas like the frypot bottom and heating elements.
d. After sufficient rinsing, close the drain valve.
e. Turn the PUMP switch to the OFF position.

ONLY CONNECT AND DISCONNECT THE FILTER RINSE HOSE WHEN THE PUMP SWITCH IS IN THE OFF POSITION. FAILURE TO DO THIS WILL RESULT IN SEVERE BURNS FROM HOT SHORTENING SPRAYING FROM THE FITTINGS. USE A DRY CLOTH OR PROTECTIVE GLOVE TO AVOID BURNS.

f. Detach hose, and raise the fitting end of the hose high for a minute to allow remaining shortening in the hose to drain back into the frypot.

FILTER HANDLE

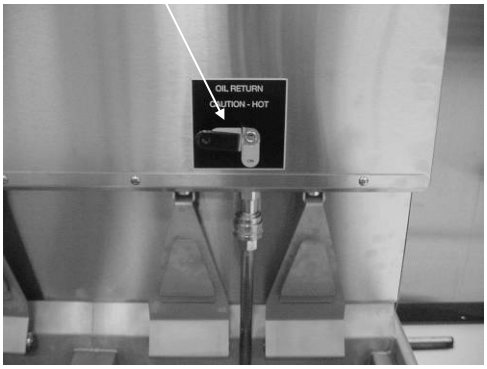

Figure 3-5

Autolift Open fryers

a. Close the drain valve.
b. Turn filter handle to the on position. Figure 3-5.
c. Fill the frypot 1/3 full.
d. Turn filter handle to the OFF position.

Use care when reaching across a frypot of hot shortening. Severe burns could result.

3-11. FILTERING OF SHORTENING (Continued)

e. Wash down and scrub the sides of the frypot with the brushes.

f. After the sides and bottom are cleaned, open the drain valve.

On 322, 323 and 324 open fryers, if shortening flow is slow from faucet, use cloth or protective gloves to tighten the filter union. This union will be hot. Severe burns could result.

7. Pump all of the shortening out of the filter drain pan and back into the frypot.

8. When the pump is pumping air only, move the pump switch from PUMP to OFF, or on auto-lift open fryers, turn filter handle to OFF.
321 Open fryers – When the pump is pumping air only, the shortening in the frypot appears to be boiling. Close the filter valve first, and then move the pump switch to the OFF position. This keeps the filter pump and lines from filling up with shortening.

9. Check the level of the shortening in the frypot. Add fresh shortening if necessary, until it reaches the top level indicator line on the rear wall of the frypot.

About 10 to 12 filterings can be made with one filter paper envelope, depending on:

- the quantity and type of product fried and filtered
- the type of breading used
- the amount of crumbs left inside the filter drain pan. When the filter screen assembly and filter paper become clogged, and the pumping flow slows, clean the filter screen assembly and change the filter envelope.

10. To continue cooking, move the main POWER switch to the ON position, and shortening reheats.

3-12. FILTER PUMP PROBLEM PREVENTION

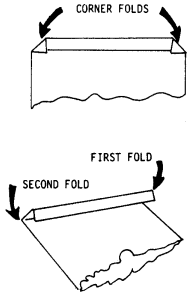

Figure 3-6

To help prevent filter pump problems:

1. Properly install paper envelope over the filter screens. Fold the open end of the envelope, and clamp with retaining clips so that crumbs cannot enter. Figure 3-6.

2. Pump shortening, until no shortening is coming from the nozzle.

3-13. FILTER PUMP MOTOR PROTECTOR – MANUAL RESET

Figure 3-7

In the event it overheats, the filter pump motor is equipped with a manual reset button located on the rear of the motor. After waiting 5 minutes to allow the motor to cool, press the reset button. It takes some effort to reset the motor. A screwdriver can be used to help press reset button. Figure 3-7.

Servicing of the filter pump is done at the rear of the unit. If service is required, disconnect the open fryer from the electrical and/or gas power source, and pull the open fryer out from the wall to gain access to rear.

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

3-14. CHANGING THE FILTER ENVELOPE

The filter envelope should be changed after 10-12 filterings or whenever it becomes clogged with crumbs. Proceed as follows:

The filter union could be hot. Wear protective glove or cloth, or severe burns could result.

Use care to prevent burns caused by splashing of hot shortening.

1. Move the main POWER switch to the OFF position.

2. Disconnect the filter union and remove the filter drain pan from beneath the frypot.

3-14. CHANGING THE FILTER ENVELOPE (Continued)

3. Remove cover from filter drain pan and lift the filter screen assembly from the drain pan.

4. Wipe the shortening and crumbs from the filter drain pan. Clean the drain pan with soap and water. Thoroughly rinse with hot water.

5. Unthread the standpipe from the filter screen assembly.

6. Remove the crumb catcher and clean with soap and water. Rinse thoroughly with hot water.

7. Remove the filter clips and discard the filter envelope.

8. Clean the top and bottom filter screen with soap and water. Rinse thoroughly with hot water.

NOTICE

Be sure that the filter screens, crumb catcher, filter clips and the standpipe are thoroughly dry before assembly of the filter envelope or water will dissolve the filter paper.

9. Assemble the top filter screen to the bottom filter screen.

10. Slide the screen into a clean filter envelope.

11. Fold the corners in and then double fold the open end.

12. Clamp the envelope in place with the two filter retaining clips.

13. Replace the crumb catcher screen on top of the filter paper. Screw on the standpipe assembly.

14. Place complete filter screen assembly back into filter drain pan, replace cover, and slide pan back into place beneath the open fryer.

15. Connect the filter union by hand. Do not use a wrench to tighten.

16. The open fryer is now ready to operate.

3-15. CLEANING THE FRYPOT

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

1. Turn the main POWER switch off.

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 shortening and could result in personal injury.

Moving the fryer or filter drain pan while containing hot shortening is not recommended. Hot shortening can splash out and severe burns could result.


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 high in alkaline. Avoid splashing or other contact of the solution with your eyes or skins. Severe burns may result. Carefully read the instructions on the cleaner. If the solution comes in contact with your eyes rinse thoroughly with cool water and see a physician immediately.

2. If hot shortening is present in the frypot, it must be drained by slowly opening the drain valve handle one half turn. Leave for a few minutes, then slowly open the valve to full open position.

3. Close the drain valve. Discard the shortening using the shortening shuttle.

4. Remove the filter screen assembly from the filter drain pan.

The filter union could be hot. Wear protective glove or cloth, or severe burns could result.

5. Fill the frypot to the level indicator with hot water. Add 4 ozs. (0.12 liters) of open fryer cleaner to the water and mix thoroughly. The fry basket can be placed inside the frypot for cleaning.

3-15. CLEANING THE FRYPOT (Continued)

6. Use the Clean-Out Mode (see section 3-13), or turn the main POWER switch to the ON position and set temperature to 195° F (90.5° C).

7. When the solution reaches 195° F (90.5° C), turn the main POWER switch to the OFF position.

8. Let the cleaning solutions stand for 15 to 20 minutes with the power off.

9. Using the open fryer brush (never use steel wool), scrub the inside of the frypot.

CAUTION

If the cleaning solution in the frypot starts to foam and boil over, immediately turn the power switch to OFF or damage to components could result.

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 use a water jet (pressure sprayer) to clean the unit, or component damage could result.

10. After cleaning, open the drain valve and drain cleaning solution from the frypot into the filter drain pan and discard.

11. Replace the empty filter drain pan, close the drain valve, and refill the frypot with plain hot water to the proper level.

12. Add approximately 8 ozs. (0.24 liters) of distilled vinegar. Use the Clean-Out Mode (see section 3-13), or bring the solution back up to 195° F (90.5° C).

13. Using a clean brush, scrub the interior of the frypot. This will neutralize the alkaline left by the cleaning compound.

14. Drain the vinegar rinse water and discard.

15. Rinse down the frypot using clean, hot water.

16. Thoroughly dry the filter drain pan and the frypot interior.

NOTICE

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

3-15. CLEANING THE FRYPOT (Continued)

17. Replace the clean filter screen assembly in the drain pan, replace cover, and install filter drain pan under open fryer.

18. Refill the frypot with fresh shortening.

NOTICE

Henny Penny has the following cleaners available:
Foaming Degreaser - Part no. 12226
PHT Liquid Cleaner - Part no. 12135
PHT Dry Powder Cleaner - Part no. 12101
See your local distributor for details.

3-16. CLEAN-OUT MODE (6 & 12 Product Controls Only)

When heating the cleaning solution and vinegar solutions, turn the POWER switch to the ON position. When the fryer starts the Melt Cycle, press and hold  then "CLEAN-OUT ?", "1=YES 2=NO" shows in display. Press  to start Clean-Out Mode. The fryer displays "*CLEAN-OUT MODE*" and heats up to a preprogrammed temperature, up to 195˚F (91˚C), then automatically begins a preset timed countdown. Use the  buttons, if necessary, to adjust the temperature and keep the cleaning solution from boiling over.

Once the timed countdown is complete and display shows "CLEANING DONE", refer back to the Cleaning the Frypot procedures for more detailed instructions.

See Special Program Modes SP-20 and SP-21 to preset the temperature and time.

3-17. OPERATING INSTRUCTIONS FOR OPTIONAL DIRECT-CONNECT SHORTENING SYSTEM

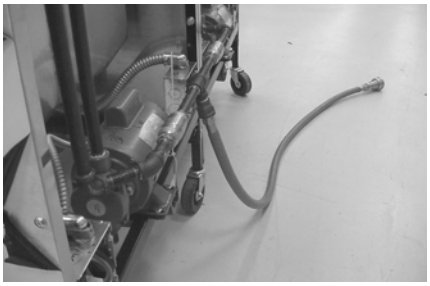

Figure 3-8

Figure 3-9

Figure 3-10

1. Connect the female quick disconnect, that is attached to the hose in the rear of the open fryer, to the correct male quick disconnect at the wall. Once attached, the hose can remain connected unless the open fryer is moved. Figures 3-8 & 3-9.

CAUTION

The hose is to be attached to shortening return line only for the system to work properly.

2. Open the drain valve and drop the shortening from the desired frypot, into the filter drain pan.

3. Pull diverter-handle towards you, in the back of the fryer, from FILTER to DISCARD. Figure 3-10.

WARNING
BURN RISK

This handle could be <u>hot!</u> Use protective gloves or cloth when turning diverter-handle, or burns could result.

4. Once all shortening is gone from frypot, turn the filter pump switch to the ON position. Shortening is now pumped from the filter drain pan.

3-17. OPERATING INSTRUCTIONS FOR OPTIONAL DIRECT-CONNECT SHORTENING SYSTEM (Continued)

5. Once all the shortening is out of the filter drain pan, turn the filter pump switch to the OFF position.

Figure 3-11

6. Push diverter-handle, in the back of the fryer, from DISCARD to FILTER. Figure 3-11.

7. Frypot is now ready for fresh shortening.

3-18. LIGHTING AND SHUTDOWN OF THE BURNERS

To light burner:

1. Turn the power switch to the OFF position.

2. Rotate the gas control valve knob clockwise to the OFF position and wait at least 5 minutes before continuing to the next step.

3. Rotate gas control valve counterclockwise to the ON position.

4. Place the power switch to the ON position.

5. The burner will light and operate in a Melt Cycle until the shortening reaches a preset temperature.

6. Press the desired product button after the READY LED illuminates.

To shutdown burner:

1. Turn the power switch to the OFF position.

2. Rotate gas control valve knob to the OFF position.

This fryer is equipped with a grounded (earthed) cord and plug for your protection against shock, and should be plugged into a 3 prong grounded (earthed) receptacle. Do not cut or remove grounding prong.

3-19. HIGH TEMPERATURE LIMIT CONTROL

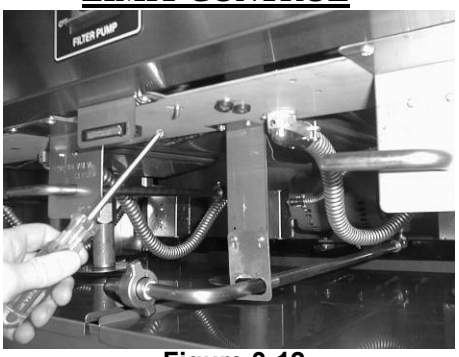

Figure 3-12

This high temperature control is a safety, manual reset control, which senses the temperature of the shortening. If the shortening temperature exceeds 425°F (218°C), this switch 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. The red reset button is located under the control panel, in the front of the fryer. Figure 3-12. This allows heat to be supplied to the frypot once again.

3-20. REGULAR MAINTENANCE

As in all food service equipment, the Henny Penny Open Fryer does require care and proper maintenance. The table below provides a summary of scheduled maintenance procedures to be performed by the operator.

Procedure	Frequency
Filtering of shortening	Daily (3-4 loads) See Filtering of Shortening section
Changing of shortening	When shortening smokes, foams up violently, or tastes bad
Changing the filter envelope	After 10-12 filterings, or when envelope is clogged with crumbs. See Changing the Filter Envelope section
Cleaning the frypot	Every change of shortening. See Cleaning the Frypot section

If moving fryer to perform preventive maintenance:

- **Gas supply should be turned off to avoid fire or explosion.**
- **Electrical supply should be unplugged or wall circuit breaker turned off to avoid electrical shock.**