

SECTION 2. INSTALLATION

2-1. INTRODUCTION

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

NOTICE

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



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

2-2. UNPACKING INSTRUCTIONS

The Henny Penny Fryer has been tested, inspected, and expertly packed to ensure arrival at its destination in the best possible condition. The unit is banded to a wooden skid and then packed inside a heavy cardboard carton with sufficient padding to withstand normal shipping treatment.

NOTICE

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

1. Carefully cut bands from cardboard carton.
2. Lift carton from fryer.
3. Cut and remove the metal bands holding the fryer to the pallet, and remove fryer from pallet



Take care when moving the fryer to prevent personal injury. The OFE-321 weighs about 280 lbs. and the OFE-322 about 400 lbs.

4. Remove protective paper from the fryer cabinet and clean with cloth, soap and water.

2-2. SELECTING THE LOCATION

The proper location of the Fryer is very important for operation, speed, and convenience. Locate the fryer to allow clearances for servicing and proper operation. Choose a location which provides easy loading and unloading without interfering with the final assembly of food orders. Operators have found that frying from raw to finish, and holding the product in warmers provides fast continuous service. Keep in mind the best efficiency is a straight line operation, i.e., raw in one side and finished out the other side. Order assembly can be moved away with only a slight loss of efficiency.



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

2-3. LEVELING THE FRYER

For proper operation, the fryer should be level from side to side and front to back. Using a level, place it on the flat areas around the frypot collar and level fryer accordingly.

2-4. VENTILATION OF FRYER

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



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

2-5. ELECTRICAL REQUIREMENTS **OFE-321/322**

Refer to the table below for supply wiring and fusing.
(Per Well)

Volts	Phase	Kw	Amps
200-208	3	22	61
220/240	3	22	58
440-480	3	22	28
380-415	3	22	20



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

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

A separate disconnect switch with proper capacity fuses or breakers must be installed at a convenient location between the fryer and the power source.

2-6. CONNECTOR STRIP



Figure 2-1

To connect two open fryers (ex: 2 OFE-321s) an optional oil diverter can be purchased, part number 03353. This diverter snaps into place and doesn't permanently secure the fryers. It holds the units together and prevents spillage between the two fryers. See figures 2-1 and 2-2.



Figure 2-2