

## SECTION 2. INSTALLATION

### 2-1. INTRODUCTION

This section provides the installation instructions for the Henny Penny OE-100.



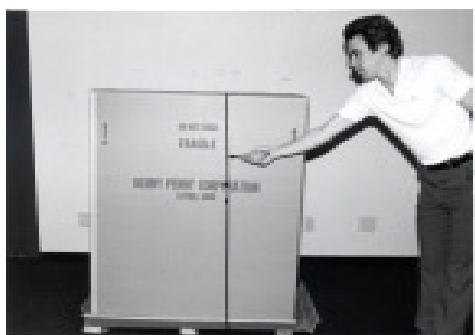
*Installation of this unit should be performed only by a qualified service technician.*



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

### 2-2. UNPACKING

The unit is bolted to a wooden skid and then packed inside a heavy cardboard carton with sufficient padding to withstand normal shipping treatment.



*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.
2. Lift carton from fryer.
3. Tilting unit, remove leg bolts holding skid to unit.



**Care should be taken when tilting unit to prevent personal injury.**

4. Remove packing and casters from frypot and thread into leg inserts.

## **2-2. UNPACKING** **(Continued)**



5. Remove filter drain pan and filter screen assembly from box and slide underneath fryer. Connect filter union to the standpipe assembly.
6. Remove baskets (if present) and brush set from box and install baskets into the fryer pot.
7. Unit is now ready for location and set-up.

## **2-3. FRYER LOCATION**

The proper location of the fryer is very important for operation, speed, and convenience. Choose a location which provides easy loading and unloading of product 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 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.

## **2-4. LEVELING OF FRYER**

For proper operation, the fryer should 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.

## **2-5. VENTILATION**

The fryer should be located with provision for venting into an adequate exhaust hood or ventilation system. This is essential to permit efficient removal of the frying odors. We recommend you consult a local ventilation or heating company to help in designing an adequate system.



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

## **2-6. ELECTRICAL REQUIREMENTS**

The OE-100 is available from the factory wired for 208 or 480 volts, three phase, 50 or 60 hertz service. Refer to the table below for supply wiring and fusing.

<b>Volts</b>	<b>Phase</b>	<b>KW</b>	<b>Amps</b>	<b>Fuse</b>
480	3	13.5	18	30A
415	3	13.5	20	30A
380	3	13.5	15	30A
240	3	13.5	15	30A
208	3	13.5	39	50A
480	3	22	28	40A
415	3	22	33	40A
380	3	22	35	50A
240	3	22	58	70A
208	3	22	61	90A



**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.

**2-7. FRYER DIMENSIONS**

