



# **Kentucky Fried Chicken Computerized Control**

**Installation, Operation, and Programming Instructions**

# **OPERATOR MANUAL**



## **LIMITED WARRANTY FOR HENNY PENNY EQUIPMENT**

Subject to the following conditions, Henny Penny Corporation makes the following limited warranties to the original purchaser only for Henny Penny appliances and replacement parts:

**NEW EQUIPMENT:** Any part of a new appliance, except baskets, lamps, and fuses, which proves to be defective in material or workmanship within two (2) years from date of original installation, will be repaired or replaced without charge F.O.B. factory, Eaton, Ohio, or F.O.B. authorized distributor. Baskets will be repaired or replaced for ninety (90) days from date of original installation. Lamps and fuses are not covered under this Limited Warranty. To validate this warranty, the registration card for the appliance must be mailed to Henny Penny within ten (10) days after installation.

**FILTER SYSTEM:** Failure of any parts within a fryer filter system caused by the use of the non-OEM filters or other unapproved filters is not covered under this Limited Warranty.

**REPLACEMENT PARTS:** Any appliance replacement part, except lamps and fuses, which proves to be defective in material or workmanship within ninety (90) days from date of original installation will be repaired or replaced without charge F.O.B. factory, Eaton, Ohio, or F.O.B. authorized distributor.

The warranty for new equipment covers the repair or replacement of the defective part and includes labor charges and maximum mileage charges of 200 miles round trip for a period of one (1) year from the date of original installation.

The warranty for replacement parts covers only the repair or replacement of the defective part and does not include any labor charges for the removal and installation of any parts, travel, or other expenses incidental to the repair or replacement of a part.

**EXTENDED FRYPOT WARRANTY:** Henny Penny will replace any frypot that fails due to manufacturing or workmanship issues for a period of up to seven (7) years from date of manufacture. This warranty shall not cover any frypot that fails due to any misuse or abuse, such as heating of the frypot without shortening.

**0 TO 3 YEARS:** During this time, any frypot that fails due to manufacturing or workmanship issues will be replaced at no charge for parts, labor, or freight. Henny Penny will either install a new frypot at no cost or provide a new or reconditioned replacement fryer at no cost.

**3 TO 7 YEARS:** During this time, any frypot that fails due to manufacturing or workmanship issues will be replaced at no charge for the frypot only. Any freight charges and labor costs to install the new frypot as well as the cost of any other parts replaced, such as insulation, thermal sensors, high limits, fittings, and hardware, will be the responsibility of the owner.

Any claim must be presented to either Henny Penny or the distributor from whom the appliance was purchased. No allowance will be granted for repairs made by anyone else without Henny Penny's written consent. If damage occurs during shipping, notify the sender at once so that a claim may be filed.

THE ABOVE LIMITED WARRANTY SETS FORTH THE SOLE REMEDY AGAINST HENNY PENNY FOR ANY BREACH OF WARRANTY OR OTHER TERM. BUYER AGREES THAT NO OTHER REMEDY (INCLUDING CLAIMS FOR ANY INCIDENTAL OR CONSEQUENTIAL DAMAGES) SHALL BE AVAILABLE.

The above limited warranty does not apply (a) to damage resulting from accident, alteration, misuse, or abuse; (b) if the equipment's serial number is removed or defaced; or (c) for lamps and fuses. THE ABOVE LIMITED WARRANTY IS EXPRESSLY IN LIEU OF ALL OTHER WARRANTIES, EXPRESS OR IMPLIED, INCLUDING MERCHANTABILITY AND FITNESS, AND ALL OTHER WARRANTIES ARE EXCLUDED. HENNY PENNY NEITHER ASSUMES NOR AUTHORIZES ANY PERSON TO ASSUME FOR IT ANY OTHER OBLIGATION OR LIABILITY.

Revised 01/01/07

## Table of Contents

SECTION 1.	INTRODUCTION .....	1-1
1-1.	SAFETY .....	1-1
1-2.	ASSISTANCE .....	1-1
1-3.	INTRODUCTION .....	1-2
1-4.	CONTROL PANEL WIRE REMOVAL .....	1-2
1-5.	NINE-PIN CONNECTOR WIRING .....	1-3
1-6.	TEMPERATURE PROBE INSTALLATION .....	1-3
1-7.	SLOT COVER .....	1-4
1-8.	CONTROL PANEL INSTALLATION .....	1-4
SECTION 2.	OPERATION .....	2-1
2-1.	INTRODUCTION .....	2-1
2-2.	SWITCHES AND INDICATORS .....	2-1
2-3.	FRYER POWER UP MODE .....	2-2
2-4.	MODE SELECTION FROM FILTER MODE .....	2-2
2-5.	COOKING OPERATION .....	2-3
2-6.	FILTERING THE SHORTENING .....	2-4
SECTION 3.	PROGRAMMING .....	3-1
3-1.	BASIC PROGRAMMING SEQUENCE .....	3-1
3-2.	COOK CYCLE PROGRAMMING .....	3-1
3-3.	ERROR CODES .....	3-2
3-4.	SPECIAL PROGRAMMING MODES .....	3-2
3-5.	ONE STEP KFC PARAMETERSUSAGE REVIEW OPERATION .....	3-3
3-6.	TEST PROCEDURE .....	3-3
3-7.	SPECIAL FUNCTIONS .....	3-4

Henny Penny Distributor List (Domestic and International)

## SECTION 1. INTRODUCTION

### 1-1. SAFETY

The Henny Penny pressure fryer has many safety features incorporated. However, the only way to ensure a safe operation is to fully understand the proper installation, operation, and maintenance procedures. The instructions in this manual have been prepared to aid you in learning the proper procedures. Where information is of particular importance or is safety related, the words NOTICE, CAUTION, WARNING, and DANGER are used. Their usage is described below.



SAFETY ALERT SYMBOL is used with DANGER, WARNING, or CAUTION which indicates a personal injury type hazard.



NOTICE is used to highlight especially important information.



*CAUTION used without the safety alert symbol indicates a potentially hazardous situation which, if not avoided, may result in property damage.*



*CAUTION indicates a potentially hazardous situation which, if not avoided, may result in minor or moderate injury.*



**WARNING indicates a potentially hazardous situation which, if not avoided, could result in death or serious injury.**



**DANGER INDICATES AN IMMINENTLY HAZARDOUS SITUATION WHICH, IF NOT AVOIDED, WILL RESULT IN DEATH OR SERIOUS INJURY.**

### 1-2. ASSISTANCE

Should you require outside assistance, just call your local Henny Penny distributor in your area, or call Henny Penny Corp. 1-800-417-8405 toll free or 1-937-456-8405.

### 1-3. INTRODUCTION

Installation of the KFC Computerized Control Panel on existing Henny Penny gas pressure fryers.



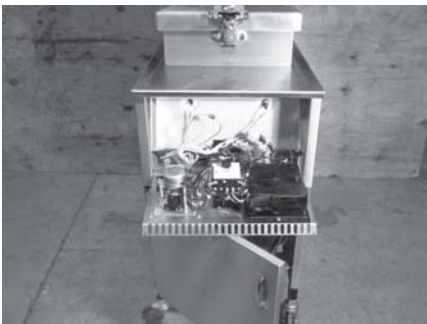
**Disconnect the fryer from the electrical supply source before beginning panel conversion.**

**Failure to disconnect the fryer from the supply source could result in electrical shock.**



The fryer internal wiring is numbered to correspond to the numbers on the wiring diagram, Figure 1.

### 1-4. CONTROL PANEL WIRE REMOVAL



- A. Remove the four screws holding the existing control panel in place.
- B. Position the control panel for servicing by placing the lower edge of the control panel on top of fryer frame and door.
- C. Identify the locations of the following wires. Reference wire diagram Figure 1.

Wire	Wire Number	Pin Number 9 Pin Conenctor	Location
Neutral	2	1	Main Power Switch
Motor	34	9	Main Power Switch
Motor	33	7	Main Power Switch
L1	1	3	Main Power Switch
Fan	10	4	Main Power Switch
Solenoid	31	6	Main Timer
Solenoid	32	8	Soft/Crisp Switch
Hi Limit & Fan	8	2	Wiring Harness
Gas Valve	12	5	Gas Valve

### **1-5. NINE-PIN CONNECTOR WIRING**



- A. Remove the above wires from their existing position. These wires will be connected to the nine-pin connector provided.
- B. Locate wires number 12, 8, and 11 at the fan motor. Remove the connector securing these wires. Wire number 11 can be discarded at this time. Wire number 12 will be connected to the nine-pin connector as noted on the wiring diagram. Wire number 8 from the fan motor will be joined with wire number 15 before it is connected to the nine-pin connector. Join these two wires using the twist-on wire connector provided.
- C. Note the position of the wires on the nine-pin connector. Reference wiring diagram Figure 2. The wires on the connector will have corresponding numbers to those within the control panel.
- D. Using the twist-on wire connectors provided, splice the corresponding wires together.
- E. Wiring of the nine-pin connector is completed.  
“Do not install the control panel at this time.”

### **1-6. TEMPERATURE PROBE INSTALLATION**

- A. Drain the shortening from the cook pot to a level below the position of the thermostat pot fitting.
- B. Remove the thermostat capillary tube from the cook pot as per section 5-11 of standard Henny Penny Service Manual.
- C. Install the reducer fitting, Henny Penny part number FP01-024 into the pot wall fitting. Use pipe sealant to seal the pipe threads.
- D. Install the compression fitting, part number 30094, Figure 3 into the reducer. Use pipe sealant to seal the pipe threads.
- E. Install the new probe by inserting the probe into the compression fitting until the probe extends one-half (1/2) inch into the cook pot. Tighten the nut on the compression fitting a half a turn past the point where the fitting first becomes tight onto the probe.

## **CAUTION**

*Excess force will damage the probe.*

- F. Installation of the temperature probe is complete.

### **1-7. SLOT COVER**

When installing the computerized panel retrofit kit, it is necessary to cover the existing slot in the heat shroud. This slot allows the capillary tube of the old control panel to extend through the heat shroud when mounting the old control.

- A. Open door and push slot cover through shroud from bottom of the shroud.
- B. Bend the 4 tabs of slot cover over the top of the heat shroud.

### **1-8. CONTROL PANEL INSTALLATION**

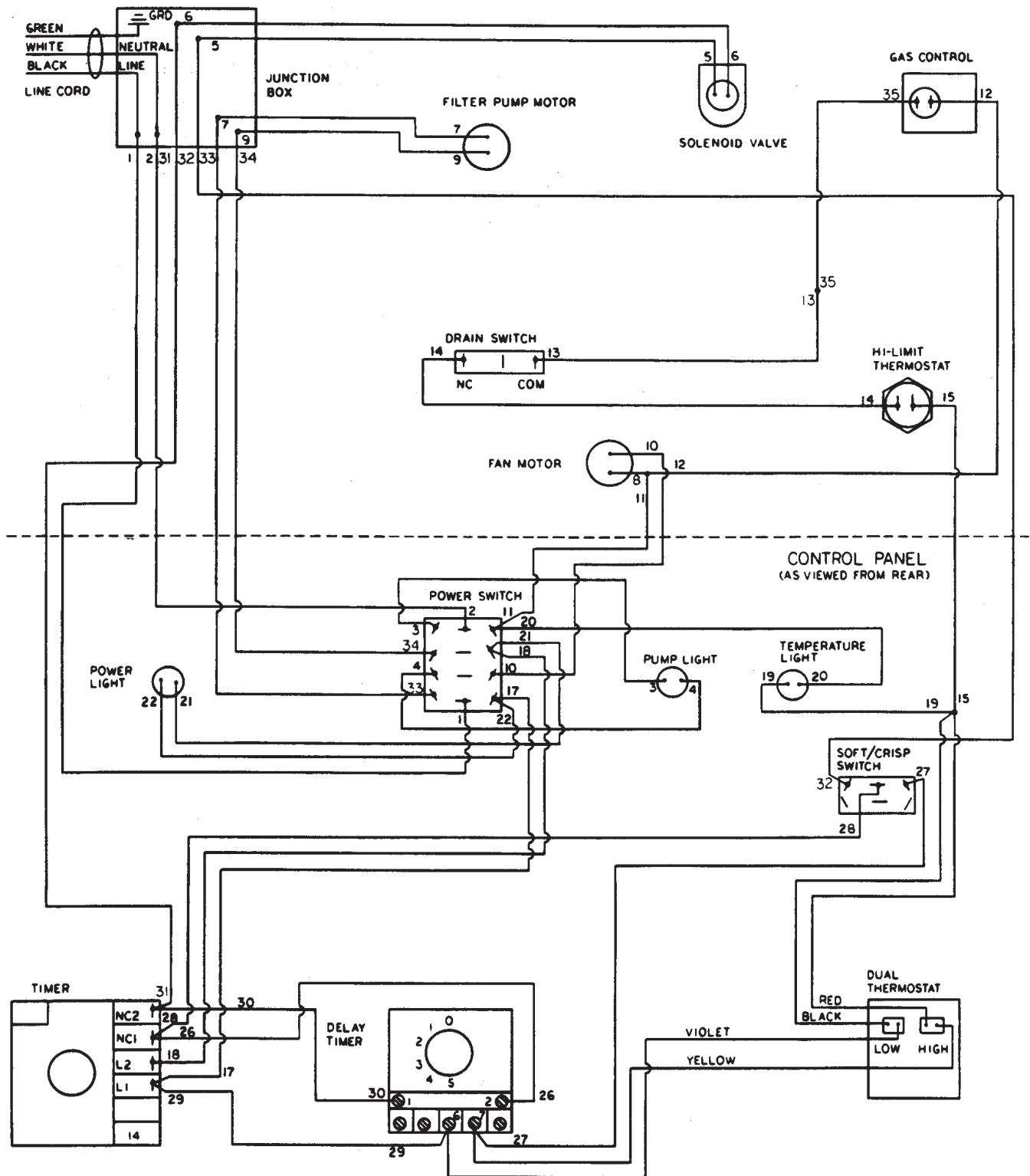


- A. The new computerized panel is positioned and installed exactly like the existing electromechanical control panel.
- B. Place the computerized control panel on top of fryer frame and door.
- C. Mate the nine-pin connectors together. Refer to KFC gas wiring diagram.
- D. Connect the temperature probe to the control panel board.
- E. Install the control panel and two screws. When installed properly there will be approximately a 7/16 inch of a gap between the bottom of the control panel and fryer rail.
- F. This completes the electrical and mechanical installation of the computerized control panel.



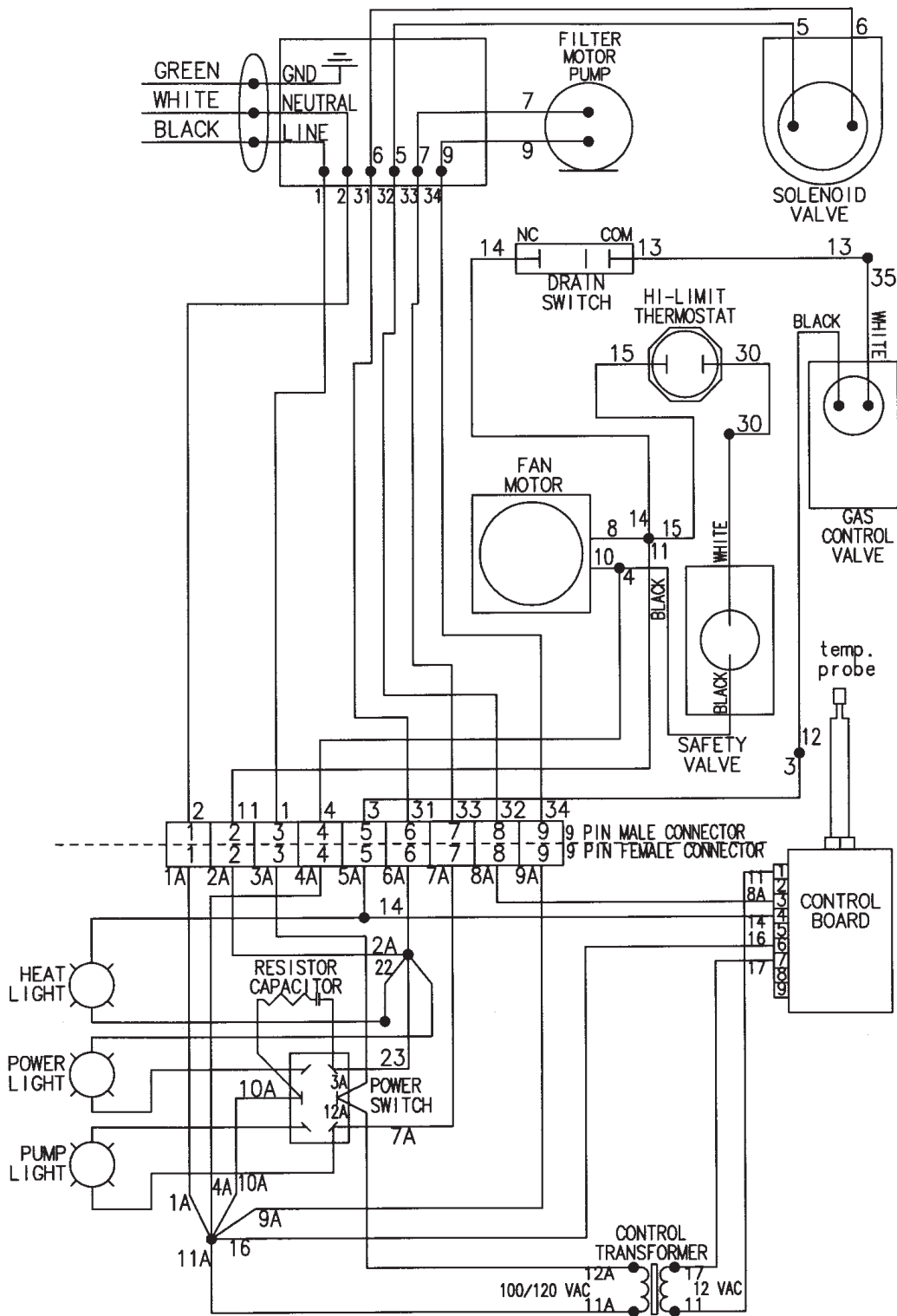


**FIGURE 1**

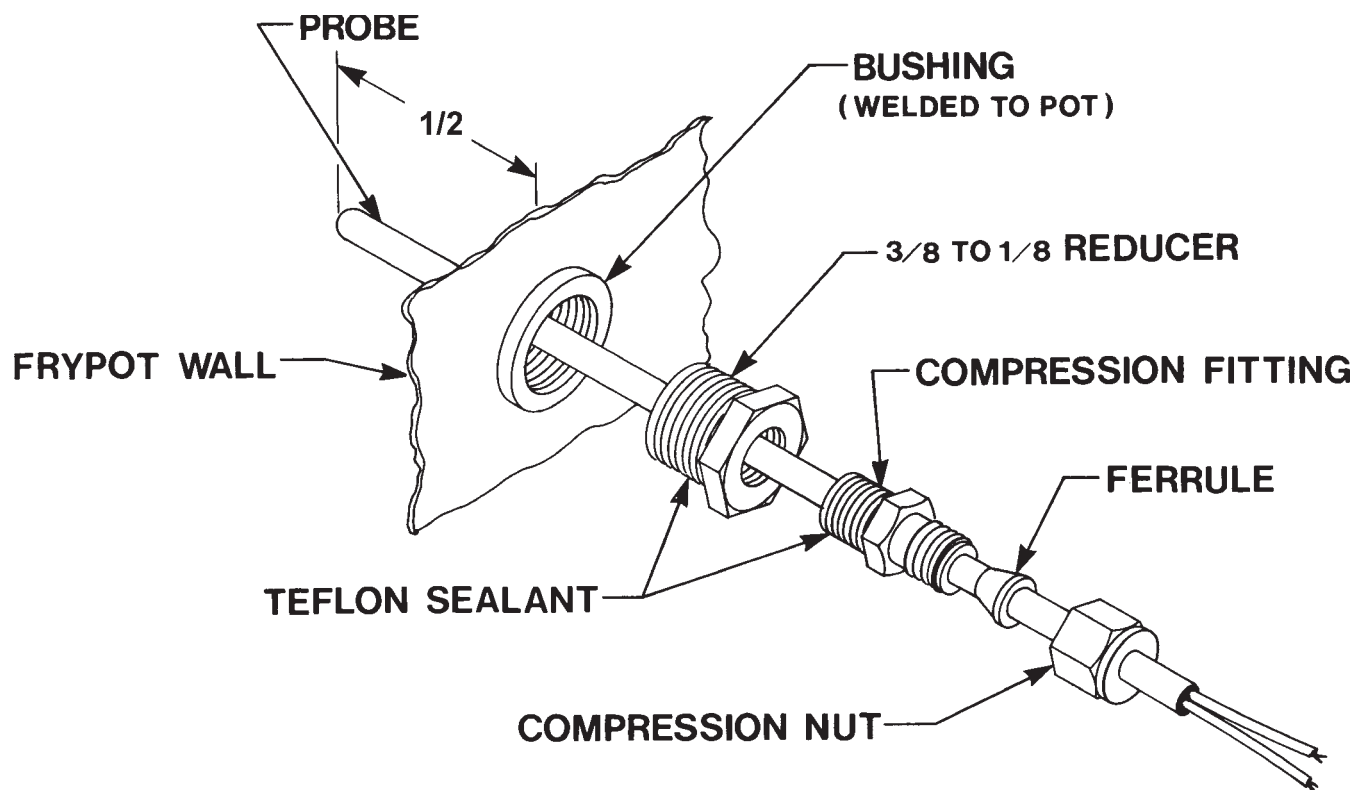


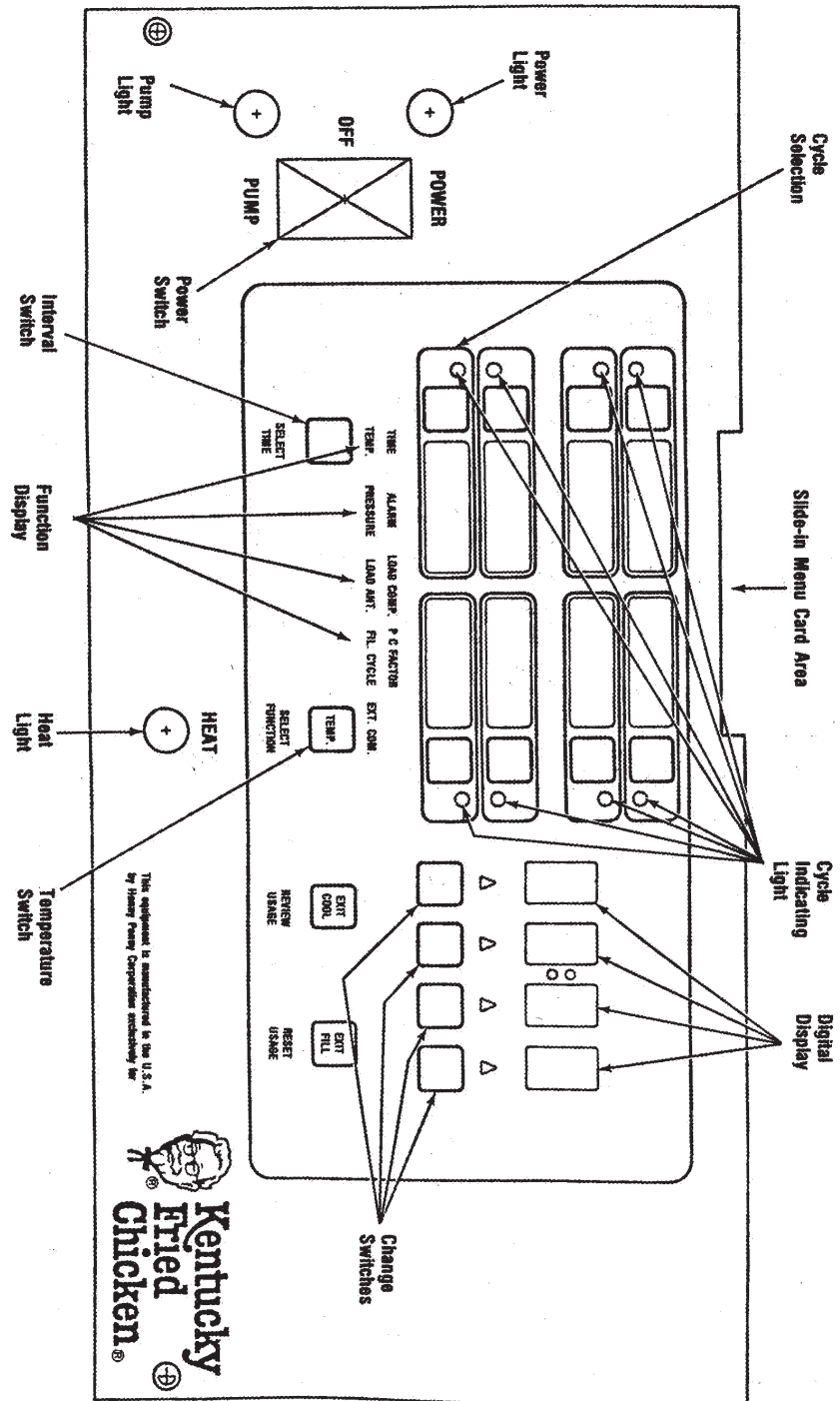
**Model 600 KC Gas Fryer, Dual Indicating Thermostat, 120V, 60 Hz.  
Wiring Diagram (17355)**

**FIGURE 2**



**MODEL 600KFC PRESSURE FRYER**  
100V 50/60HZ 1 PH  
HENNY PENNY CORP., EATON, OHIO 45320 29895





## SECTION 2. OPERATION

### 2.1 INTRODUCTION

The KFC Programmable Controller has two fundamental modes of operation: cook and program. In the cook mode the melt, stand-by, heat, and timer functions are active. In program, these modes are set by the operator.

### 2.2 SWITCHES AND INDICATORS

**Melt Indicator** - The display will read “LO” when the control is in the automatic melt mode. If the temperature of the shortening is below 185° the control will enter the melt mode. When the temperature of the shortening reaches 185° the control will go into the stand-by mode or to the first setpoint of the current cycle.

**Stand-by Mode** - The display will read “COOL” when the control is in the stand-by mode. After filtering or programming, the shortening temperature is reset to 250° which extends shortening life and is also an energy savings. The “EXIT COOL” switch must be depressed to exit the stand-by mode.



**Although the display will read “COOL” in the stand-by mode, the shortening is hot and could cause burns.**

**Cycle Selection** - Cycle selection is accomplished by depressing the switch next to the desired cook cycle. The LED light next to the switch will start flashing and the timing cycle will begin. When the cycle is completed the buzzer will sound and the display will read “DONE.”

**Time/Temperature Display** - This is a four digit LED type display which shows the remaining cook time during cook cycles and also the shortening temperature on demand from operator.

**Heat Indicator** - The heat light will illuminate whenever the control calls for heat. When shortening temperature has been reached the heat light will extinguish.

**HI Temperature Indicator** - The display will read “HI” if the shortening temperature is 40° above the setpoint.

## **2-2. SWITCHES AND INDICATORS** **(Continued)**

## **2-3. FRYER POWER UP MODE**

**DROP Indicator** -The display will read “DROP” when the shortening has reached the setpoint temperature. (+ 4° to -2°)

**Temperature Switch** -This switch allows the operator to read the temperature of the shortening while in a cook cycle. The display range is from 255° to 390° F.

In power up, the mode is selected depending on the temperature of the oil. Power Switch in the “POWER” position.

1. If pot temperature is below the melt temperature of 185° the fryer will enter the melt mode. Display will read’ “LO”.
2. If the pot temperature is 185° F or higher the control will enter the stand-by mode and regulate to 250° F. Display will read “COOL”.
3. When the operator presses the EXIT COOL switch the control will return to the last cycle selected and regulate to that cycle’s programmed temperature.



**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.**

## **2-4. MODE SELECTION FROM FILTER MODE**

When the display reads “FILR” after a cooking cycle, it is time to filter. Move the power switch to the OFF position and filter as usual. When the display reads “FILL” move the power switch to the pump position and pump the shortening back into the frypot. The control will remain “locked out” until the shortening has been filtered and the operator depresses the EXIT FILL switch. The control will then enter the stand-by mode.



**To avoid personal injuries or property damage be sure shortening has been pumped back into the frypot before depressing the EXIT FILL switch. Unit will enter the heat mode.**

## **2-5. COOKING OPERATION**

1. Move the power switch to the POWER position.
2. If the display reads “LO” wait for it to change to “COOL” or display a temperature.
3. If the display reads “COOL” depress the EXIT COOL switch.
4. Depress the switch next to the cycle you wish to use. The indicator light next to that cycle will illuminate.
5. When the display reads “DROP” meaning the temperature of the oil has reached operating temperature, carefully lower the loaded basket with product into the oil.
6. Tighten spindle in clockwise rotation aligning red ball on the spindle to read ball on the lid latch.



**LID MUST BE LATCHED PROPERLY OR PRESSURIZED SHORTENING AND STEAM MAY ESCAPE FRYPOT. SEVERE BURNS WILL RESULT.**

7. Depress the switch next to the cycle you have chosen. Indicator light will begin flashing and display will begin the timer countdown.
8. When the cooking cycle is finished, the buzzer will beep and the display will read “DONE.”
9. Depress the switch next to the cycle you are using. Be sure all pressure is released from the frypot, open lid, and remove product.



**DO NOT FORCE LID LATCH OPEN BEFORE PRESSURE GAUGE READS “0” PSI. ESCAPING STEAM AND SHORTENING WILL RESULT IN SEVERE BURNS.**

## **2-6. FILTERING THE SHORTENING**

Frying breaded products requires frequent filtering. After each frying cycle the display will read FILR, indicating to filter. It should be noted that further operation of the control is not allowed until filtering is complete. Clean and filter the frypot as follows.

1. Turn the main power switch to the OFF position.
2. Clean any build-up from the sides of the frypot.

### **CAUTION**

*Use care when using a scraper or brush to clean the frypot, to prevent damaging the temperature probe.*

3. Open the drain valve very slowly until all shortening has been drained from the frypot. As the shortening drains clean the inside of the frypot with a brush.

### **WARNING**

**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 basket will be hot. Use care when filtering to avoid getting burned.**

4. When the frypot is clean and all shortening has been drained, close the drain valve and open the filter valve.
5. Digital display will read FILL.
6. Move the power switch to the PUMP position.

### **DANGER** **BURN RISK**

**FAILURE TO HOLD THE LID CLOSED SO THAT THE FIRST SURGE OF THE RETURNING SHORTENING WILL NOT SPLASH OUT OF THE FRYPOT, WILL RESULT IN SEVERE BURNS.**



**2-6. FILTERING THE  
SHORTENING**  
**(Continued)**

7. When the pump is pumping air only, close the filter valve first and then move the main power switch to the OFF position.
8. Being sure there is sufficient shortening in the frypot, depress the EXIT FILL switch.
9. The unit will go into the stand-by mode and digital display will read COOL.
10. Temperature of shortening will then stabilize to 250°F.
11. The control will stay in the stand-by mode until the EXIT COOL switch is depressed. This will return the control to the last cycle selected and regulate to that cycle's programmed temperature.



## SECTION 3. PROGRAMMING

### **3-1. BASIC PROGRAMMING SEQUENCE**

To enter the program mode a password keystroke sequence is required. Note that when performing this sequence the switches must be depressed within one second of each other. If not, the control will not enter the program mode.

1. Depress the “SELECT TIME” switch.
2. Depress the “EXIT COOL” switch.
3. Depress the “SELECT FUNCTION” switch.
4. Depress the “EXIT FILL” switch.

You are now in the program mode of the control.

### **3-2. COOK CYCLE PROGRAMMING**

To program a cook cycle the following steps should be followed.

1. Follow the keystroke sequence and enter the program mode.
2. Select the product you desire to program by depressing the cycle switch next to the product.
3. TIME will be flashing in the function display.
4. Use the four change switches beneath the display to change the displayed values. Program the starting time first.
5. Depress the SELECT TIME switch which allows you to enter the second interval for time.
6. Program your second interval time. Repeat until all six interval times have been programmed.
7. Depress the SELECT FUNCTION switch. TEMP will be flashing in the function display.
8. Repeat steps 4, 5, and 6 until all six interval temperatures have been programmed.
9. Depress the SELECT FUNCTION switch until PRESSURE is flashing in the function display. Digital display will read OFF or ON.

### **3-2. COOK CYCLE PROGRAMMING** **(Continued)**

10. Follow steps 4, 5, and 6 until all six intervals have been programmed for pressure.

## **NOTICE**

*The above steps may be followed for interval alarms except you cannot program an interval alarm in the first interval.*

*Refer to Special Programming Modes on factory presets for load compensation, proportional control, and filter cycle counts.*

### **3-3. ERROR CODES**

The following defines the error code number. If an error code occurs, the buzzer will sound until you depress a cycle switch. The control will continue to display the error code and fryer will be inoperative until error is corrected.

- E 5 - Pot temperature too high. (Software high limit)
- PROB - Temperature probe has failed.
- E 41 - Control Problem - Must be initialized and reprogrammed.

### **3-4. SPECIAL PROGRAMMING MODES**

The special programming modes are entered by way of a special sequence of keys and are intended to be infrequently used for service or factory preset functions. The modes are numbered according to the cycle that is selected to enter them.

- KFC Parameters (Factory Preset) (Cycle 6)
- Test Procedures (Cycle 7)

To enter special programming mode, the following steps must be followed exactly.

1. Enter the password keystroke sequence for programming mode. Refer to “The Basic Programming Sequence”.
2. Depress the EXIT COOL switch. Display will read “SP”.

### **3-4. SPECIAL PROGRAMMING MODES (Continued)**

3. Select the desired special function by depressing either cycle switch 6 or 7.
4. Perform the desired operation.
5. Depress the EXIT FILL switch to exit the special program mode. Unit will return to stand-by cook mode.

## **NOTICE**

*The preceding steps must be followed exactly to enter the special program mode.*

### **3-5. ONE STEP KFC PARAMETERS**

1. Enter the special program mode.
2. Depress the cycle 6 switch. Display will read as follows.

	□	□	□	□
Digit	4	3	2	1

Digit 1: Blank - When depressed it will erase all memory from controller. Display will read INIT for one second then erase all memory.

Digit 2: Blank - When depressed it will enter all KFC cooking parameters. Display will read INIT for two seconds, then DEF for two seconds.

Digit 3: Display will read either F for Fahrenheit degrees or C for Celsius degrees.

Digit 4: Display will read either E for Electric or 0 for other (includes gas).

### **3-6. TEST PROCEDURE**

1. Enter the special program mode.
2. Depress the cycle 7 switch. Display will be blank.
3. Depressing a certain switch on the front panel turns an output on, while depressing the same switch again turns that output off. This will test all circuits on the controller.

### **3-6. TEST PROCEDURE** **(Continued)**

The table below shows the corresponding switch with the output.

<b>Switch</b>	<b>Device Activated</b>
Product One	Pressure Solenoid and Heat Control
Select Time	Product Indicators
Select Function	Function Indicators
Change Switch Under Display 4	Change Switch Indicator Display
Change Switch Under Display 3	Change Switch Indicator Display
Change Switch Under Display 2	Change Switch Indicator Display
Change Switch Under Display 1	Change Switch Indicator Display

## **NOTICE**

*The SELECT FUNCTION or SELECT TIME switch must be depressed before the PRODUCT ONE switch to properly perform the solenoid and heat control output test.*



**To avoid personal injuries or property damage when performing the solenoid and heat control test, be sure there is shortening in the frypot. Unit will run unregulated. For test purposes only.**

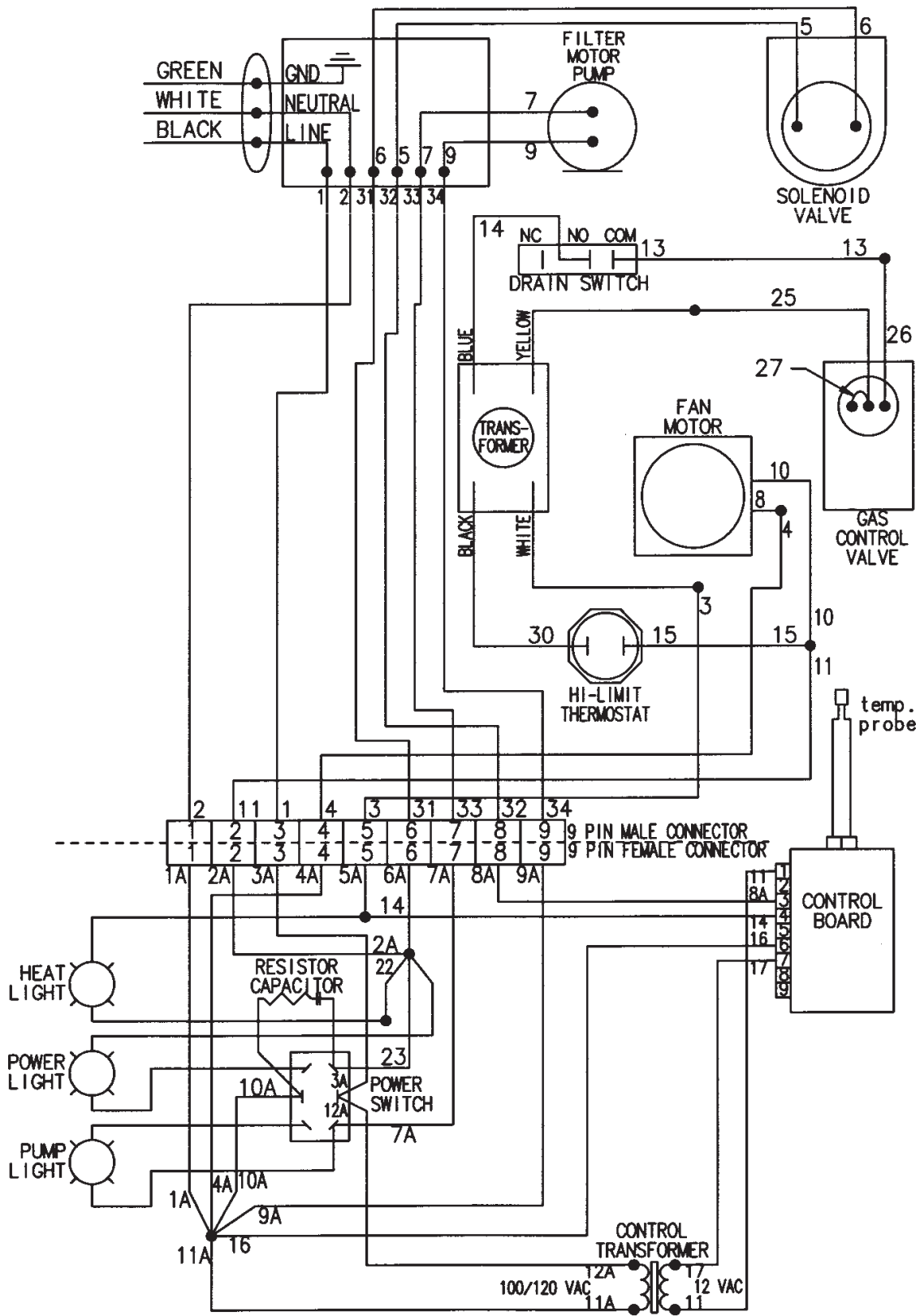
### **3-7. SPECIAL FUNCTIONS**

When programming one step KFC parameters, load compensation, proportional control, and filter cycle are automatically programmed into the control. The following defines these three functions.

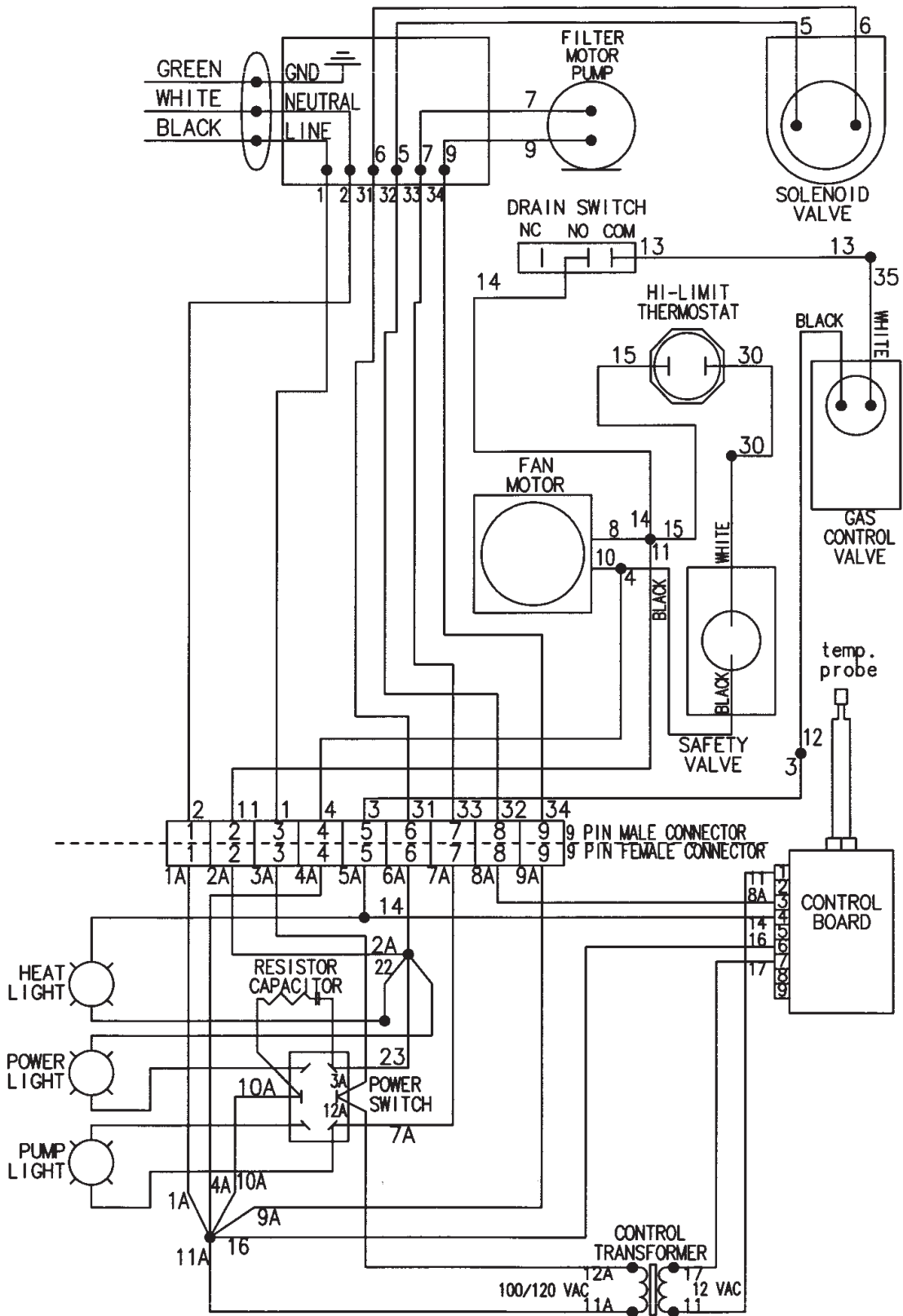
**Load Compensation** - Load compensation adjusts cooking times to compensate for differences in the cooking process such as load size. The control is continuously comparing the pot temperature to the setpoint, the control will shorten the cook time. If the pot temperature is below the setpoint, the control will lengthen the cook time. Load compensation for KFC parameters is set at 0.

**Proportional Control** - Proportional control regulates pot temperature by pulsing the heat off and on until it reaches setpoint temperature. This allows better temperature accuracy when dropping product. Proportional control for KFC parameters is set at 10 degrees.

**Filter Cycle** - Filter indication is given after the programmed number of cycles are cooked. KFC parameters are set at 1, and further operation of the control is not allowed until filtering is complete.

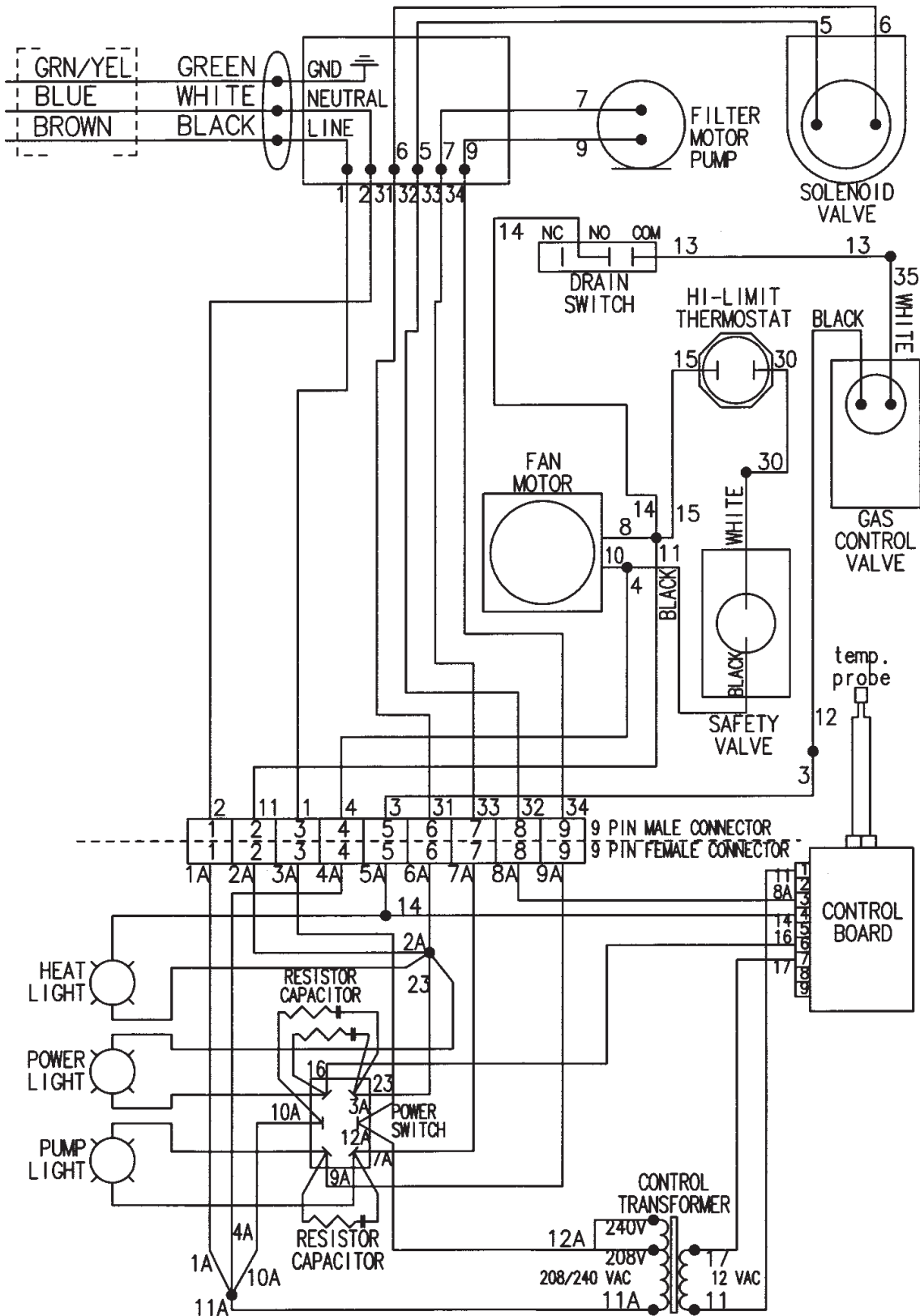


MODEL 600KFC PRESSURE FRYER  
120V 50/60HZ 1 PH  
HENNY PENNY CORP., EATON, OHIO 45320 63748



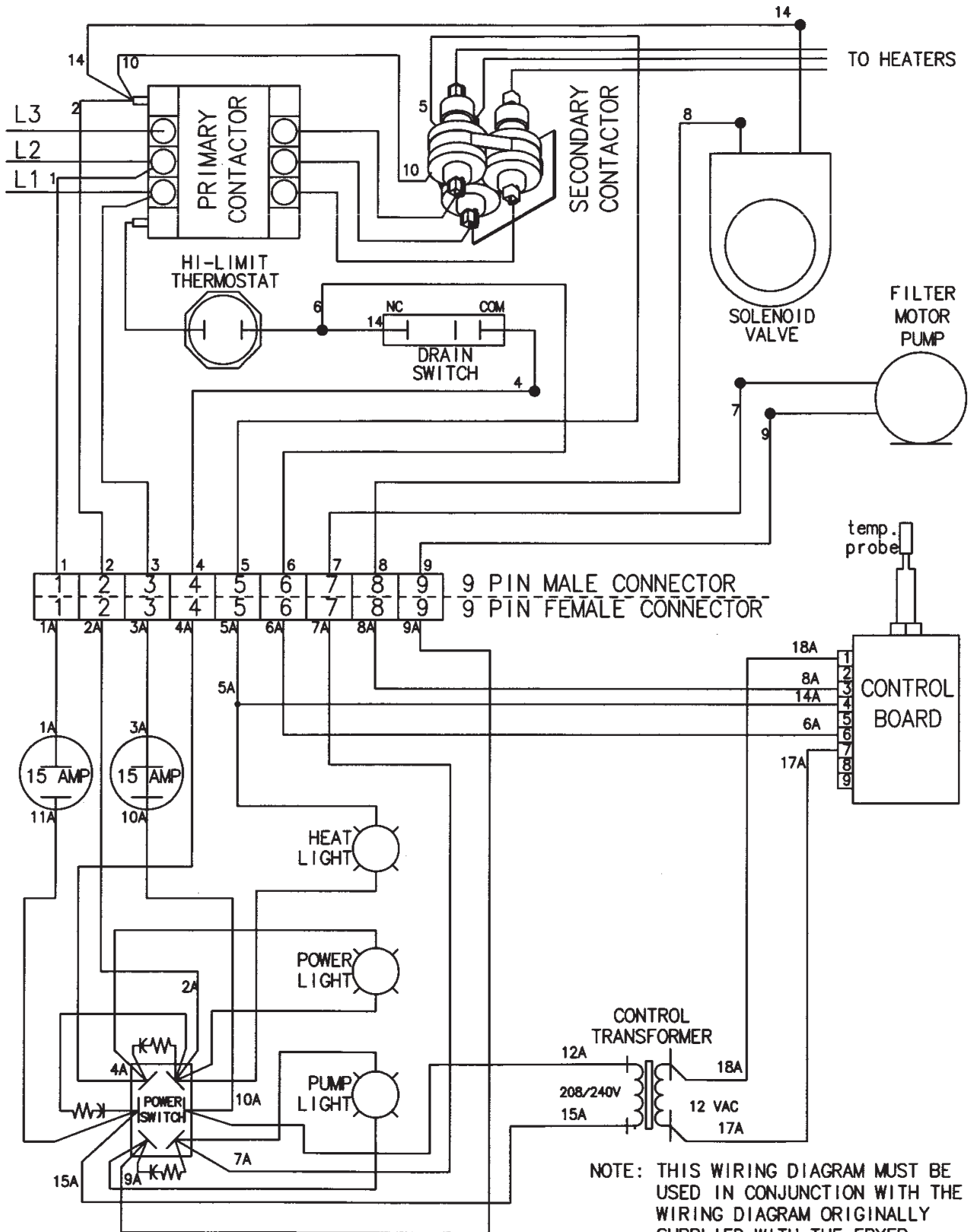
MODEL 600KFC PRESSURE FRYER  
100V 50/60HZ 1 PH  
HENNY PENNY CORP., EATON, OHIO 45320 29895





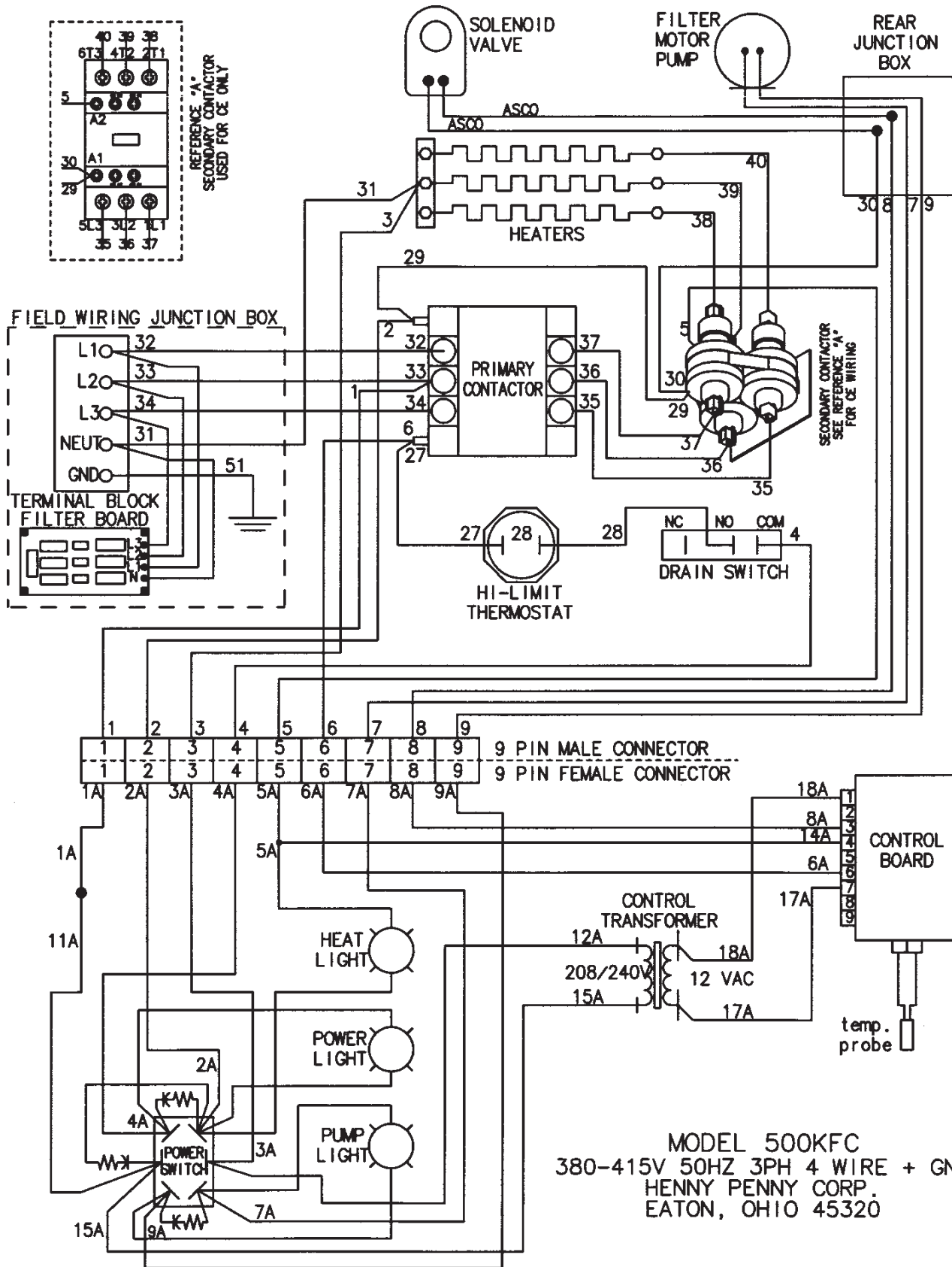
MODEL 600KFC PRESSURE FRYER  
208-240V 50/60HZ 1 PH  
HENNY PENNY CORP., EATON, OH 45320

29900

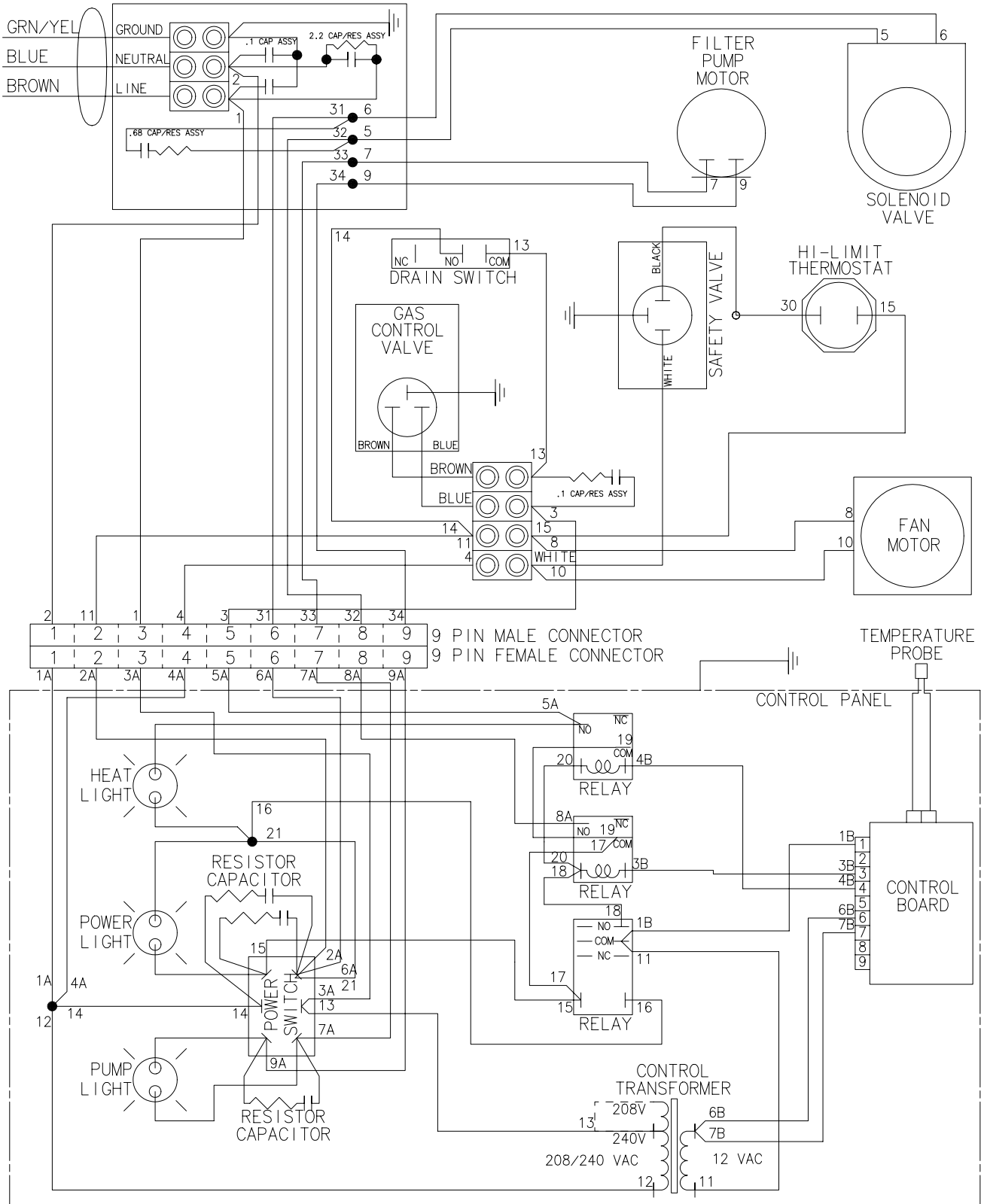


MODEL 500 FRYER KFC  
208-240V, N, 3 PH, 50/60Hz

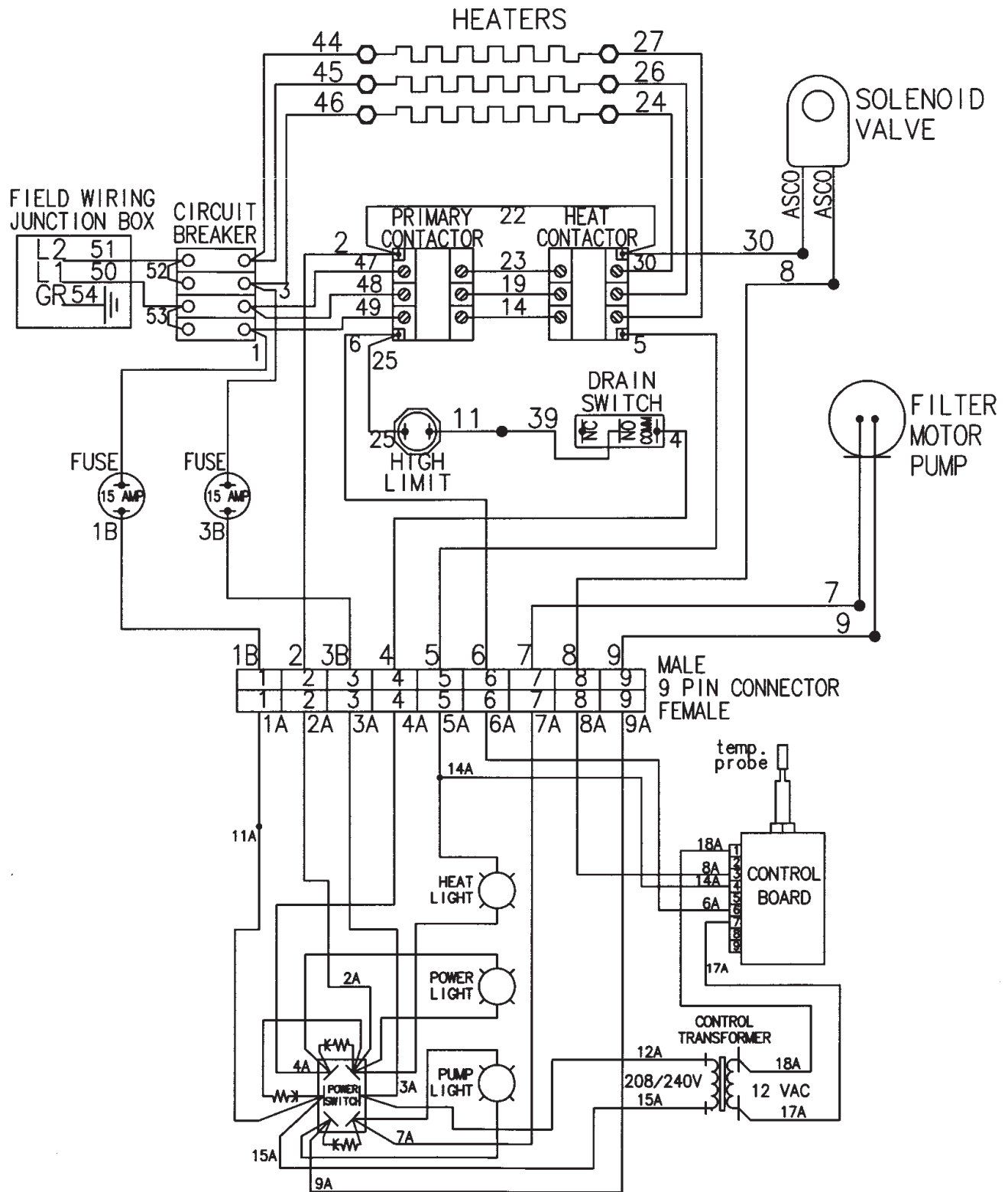
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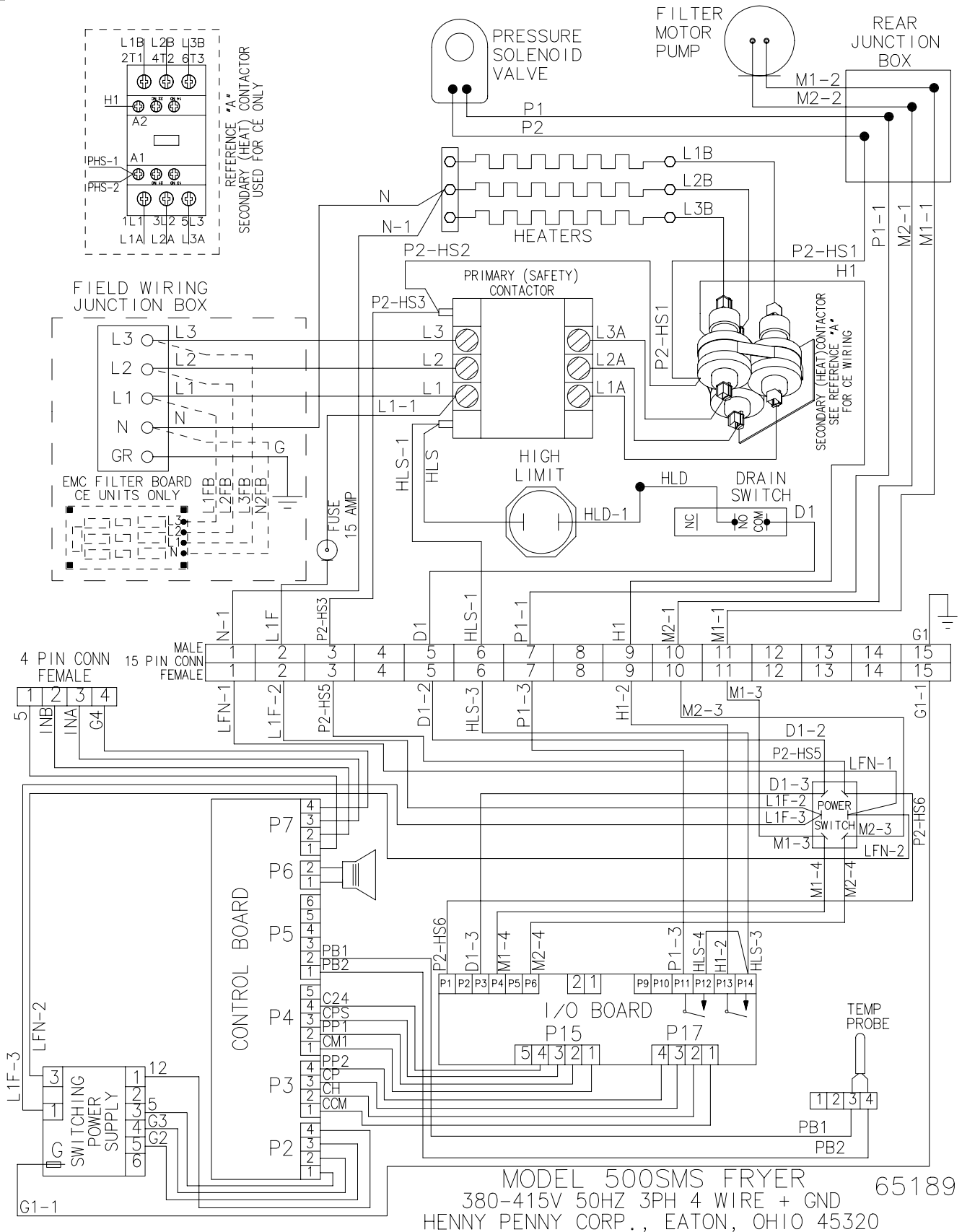


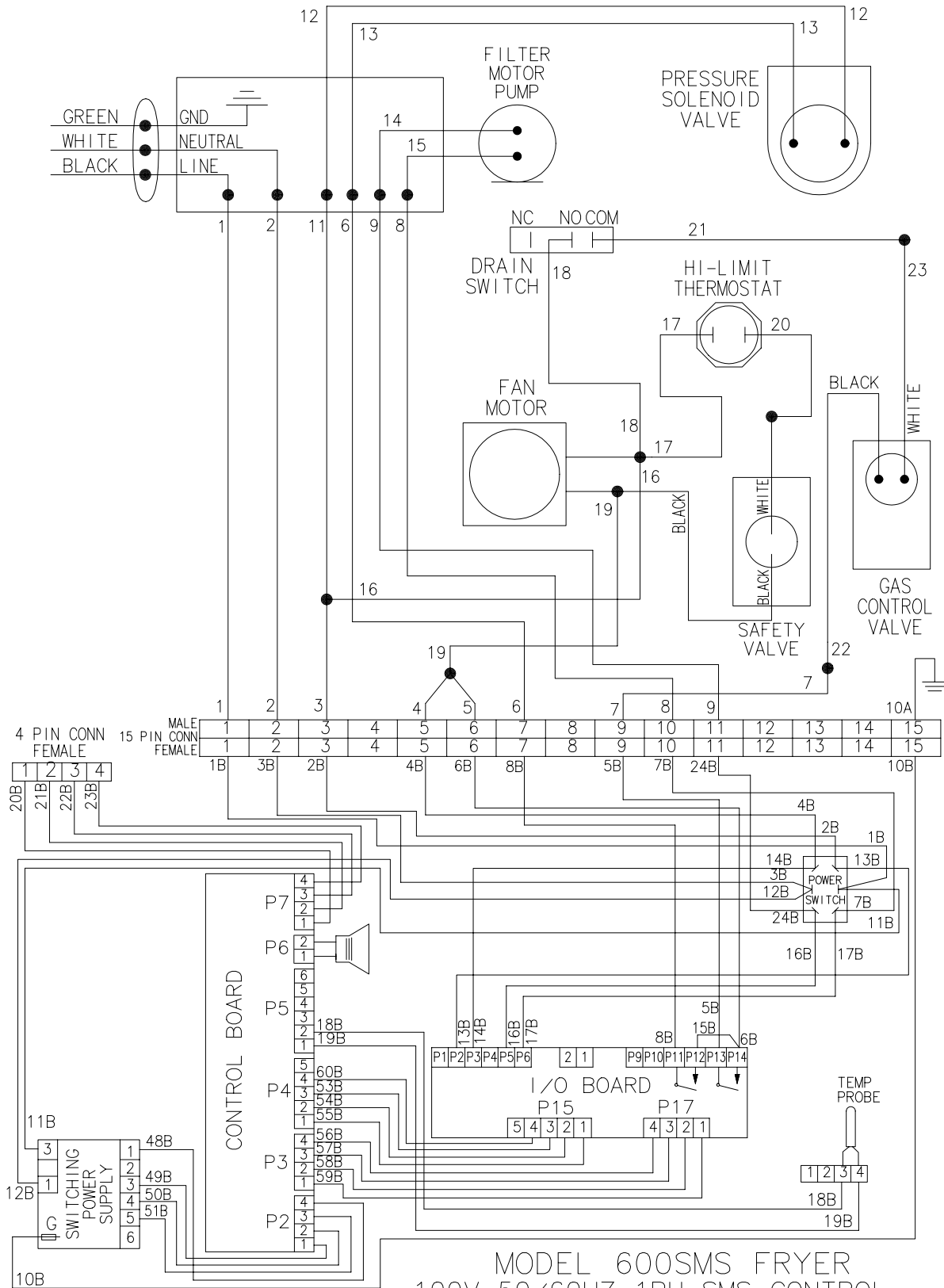
MODEL 600KFC GAS FRYER  
230V 50HZ 1PH  
HENNY PENNY CORP., EATON, OHIO 45320 34809



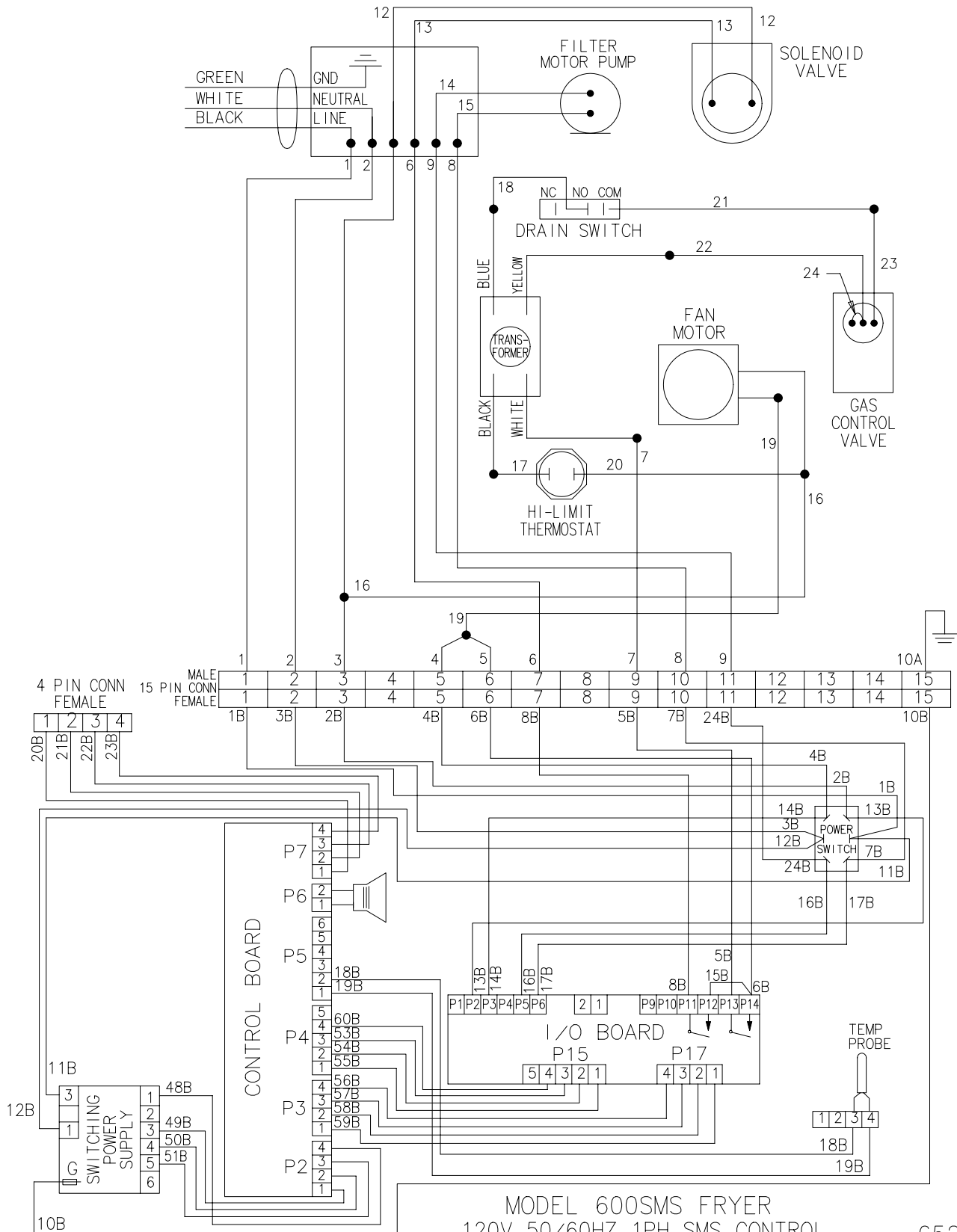
MODEL 500KFC  
208-240V 50/60HZ 1PH  
HENNY PENNY CORP.  
EATON, OH 45320

24853



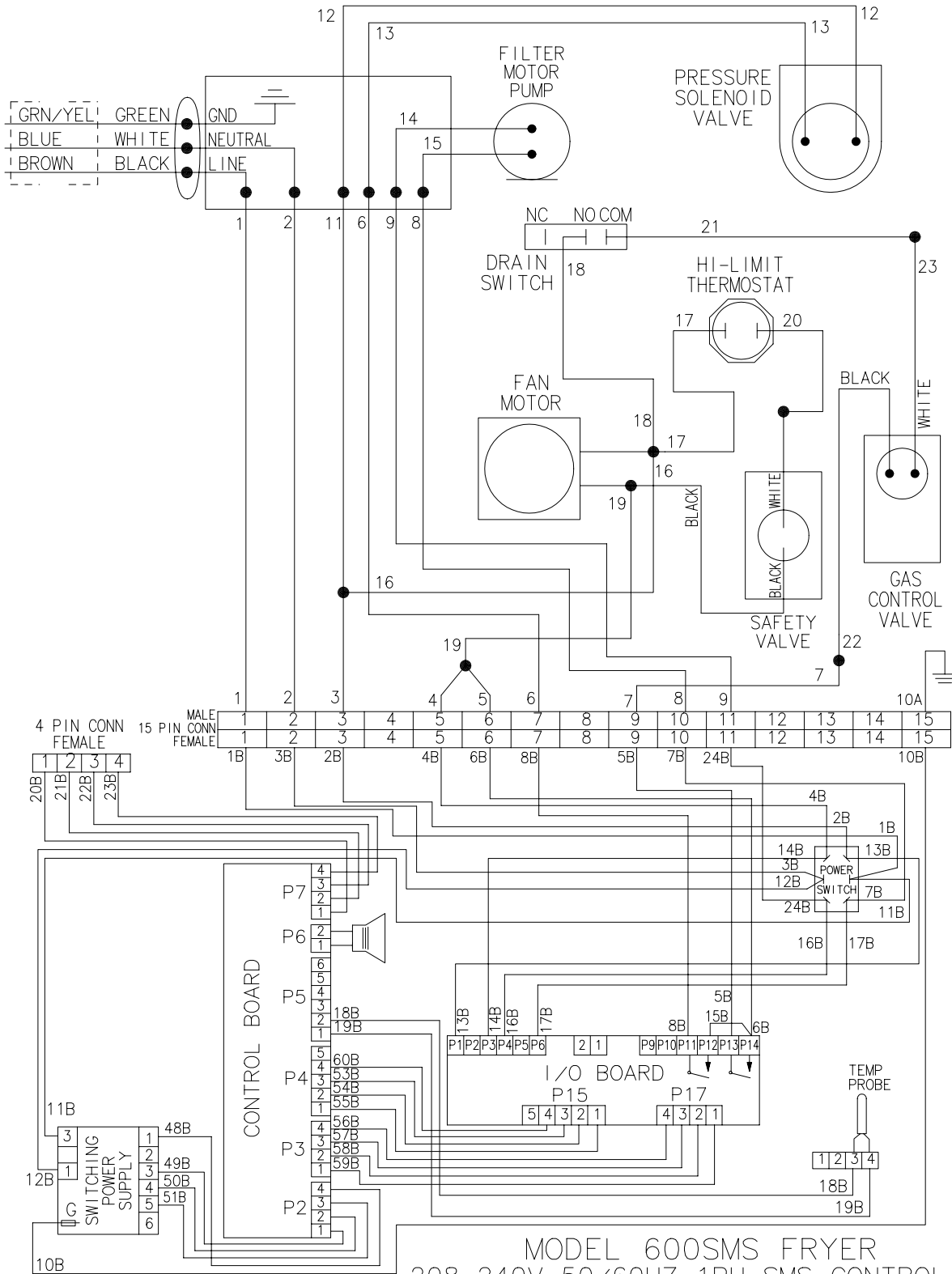


MODEL 600SMS FRYER  
100V 50/60HZ 1PH SMS CONTROL 65221  
HENNY PENNY CORP., EATON, OHIO 45320

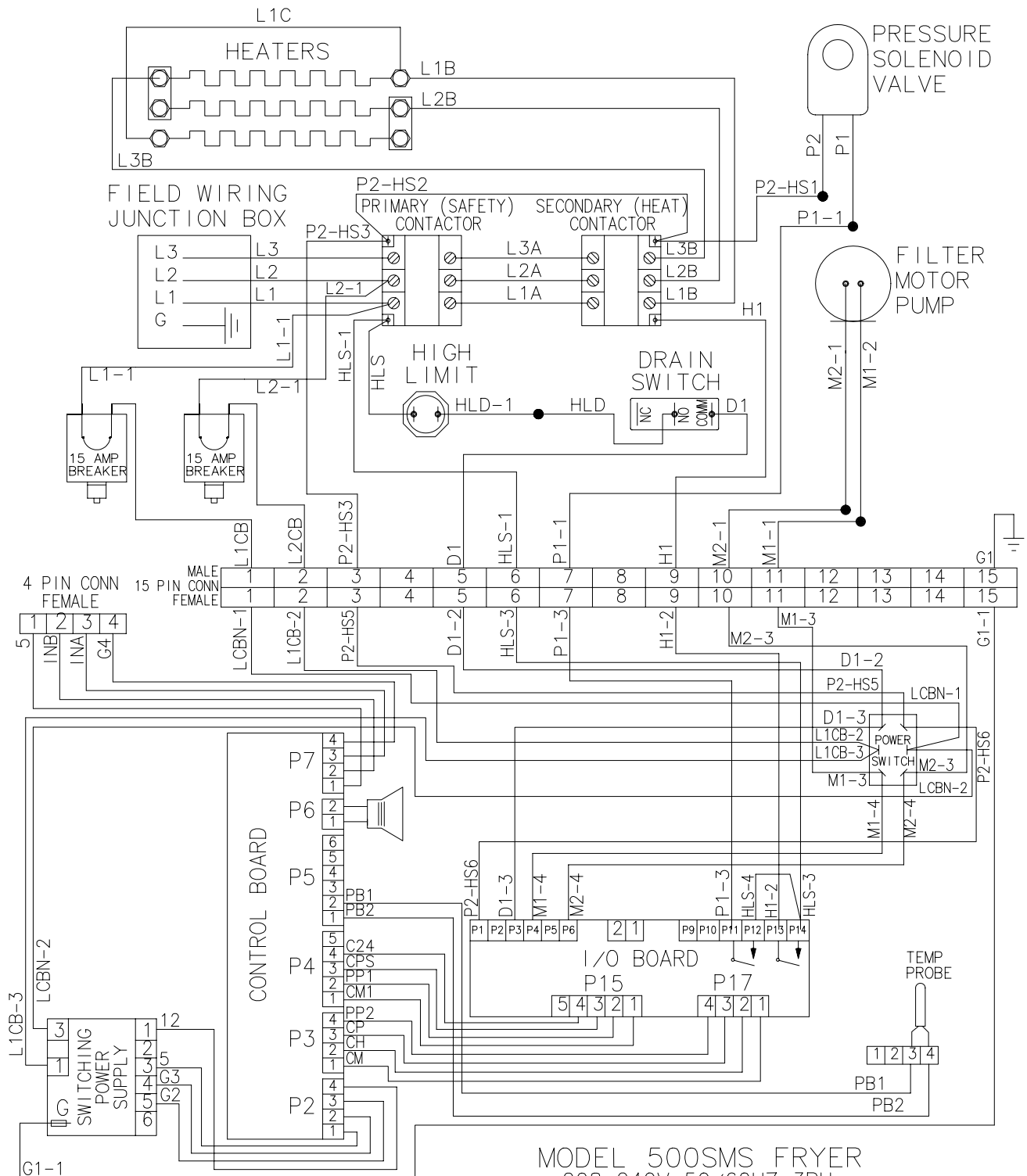


MODEL 600SMS FRYER  
120V 50/60HZ 1PH SMS CONTROL  
HENNY PENNY CORP., EATON, OHIO 45320 65222



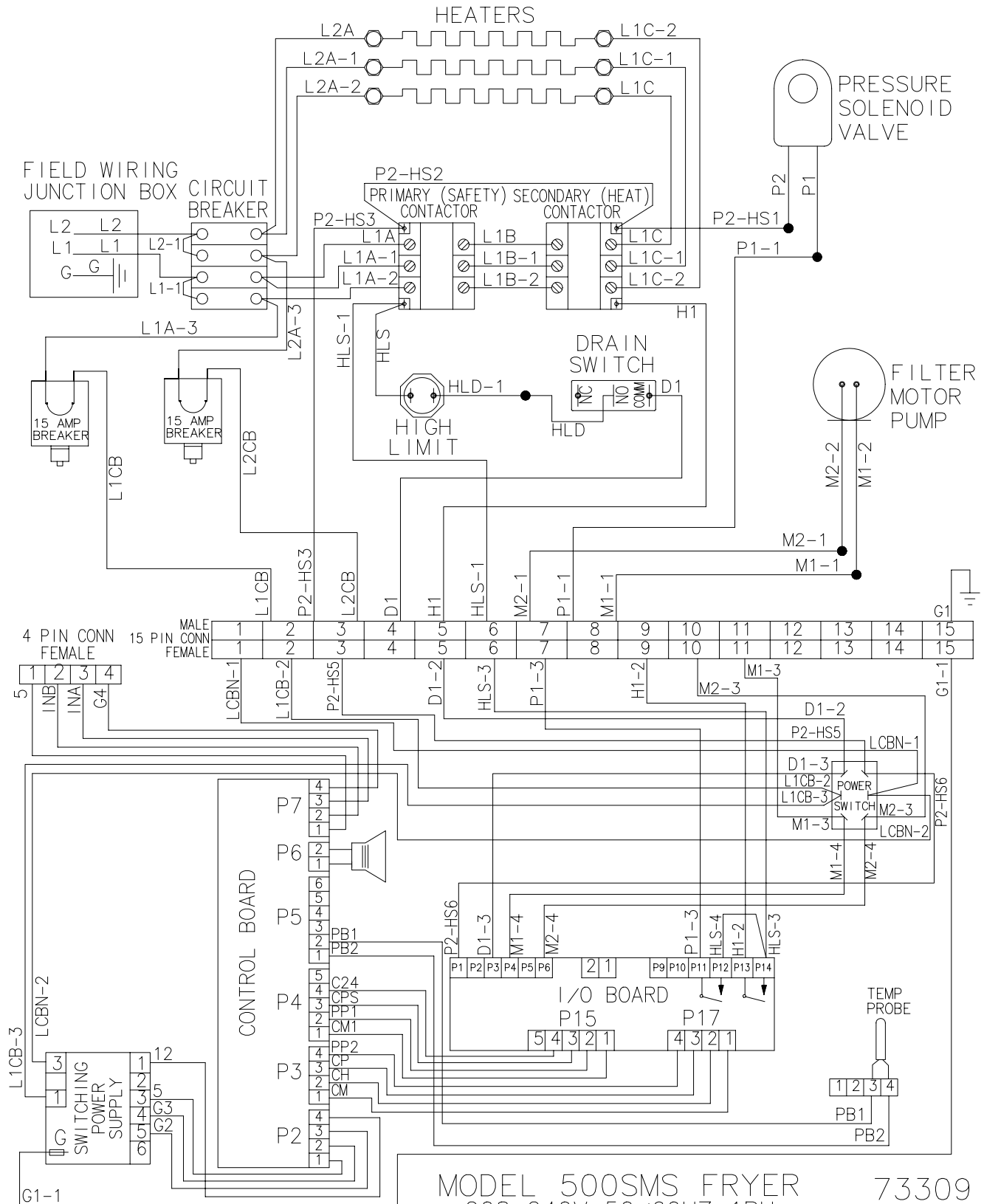


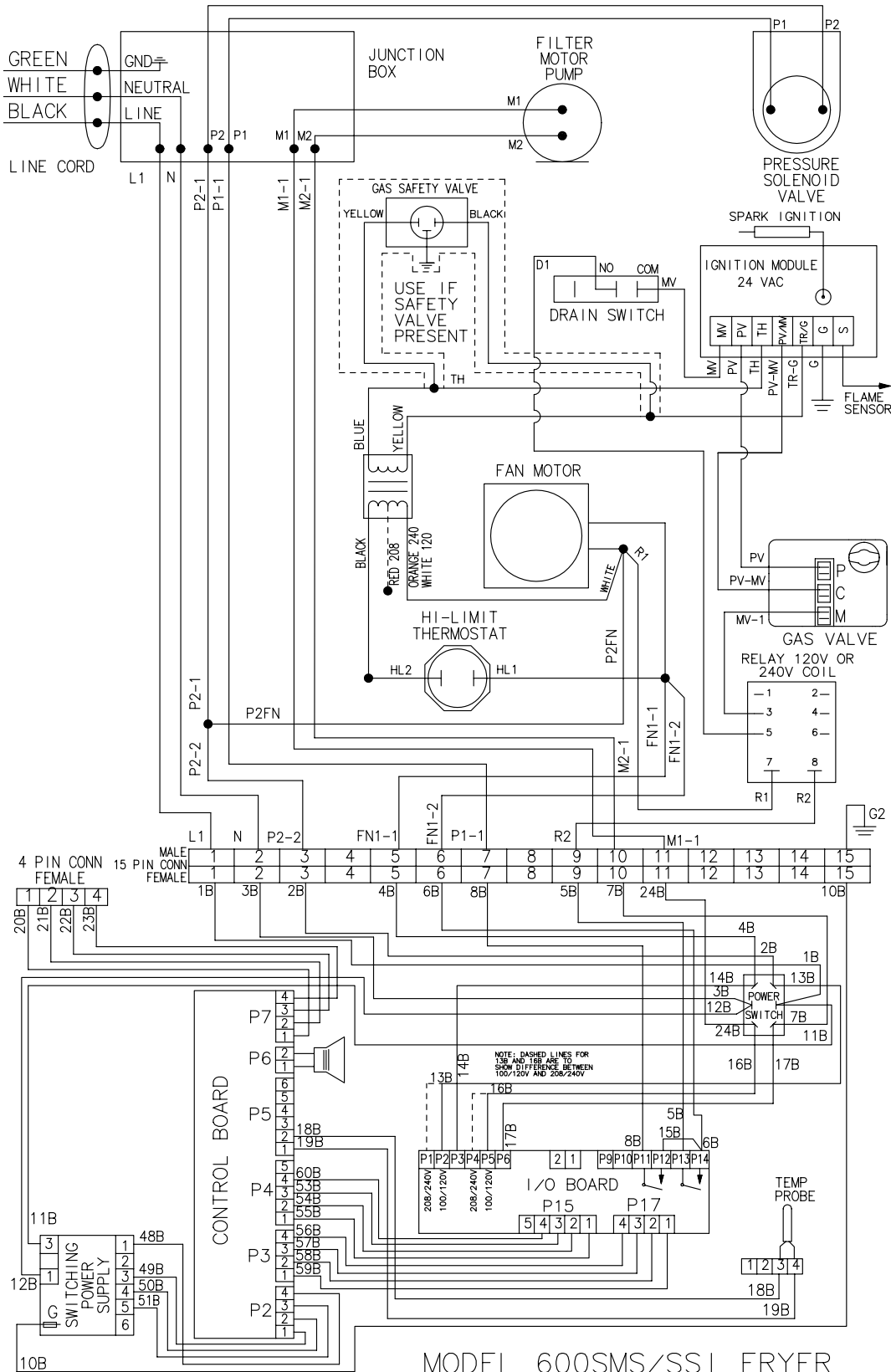
MODEL 600SMS FRYER  
230V 50HZ 1PH SMS CONTROL  
HENNY PENNY CORP., EATON, OHIO 45320 65224

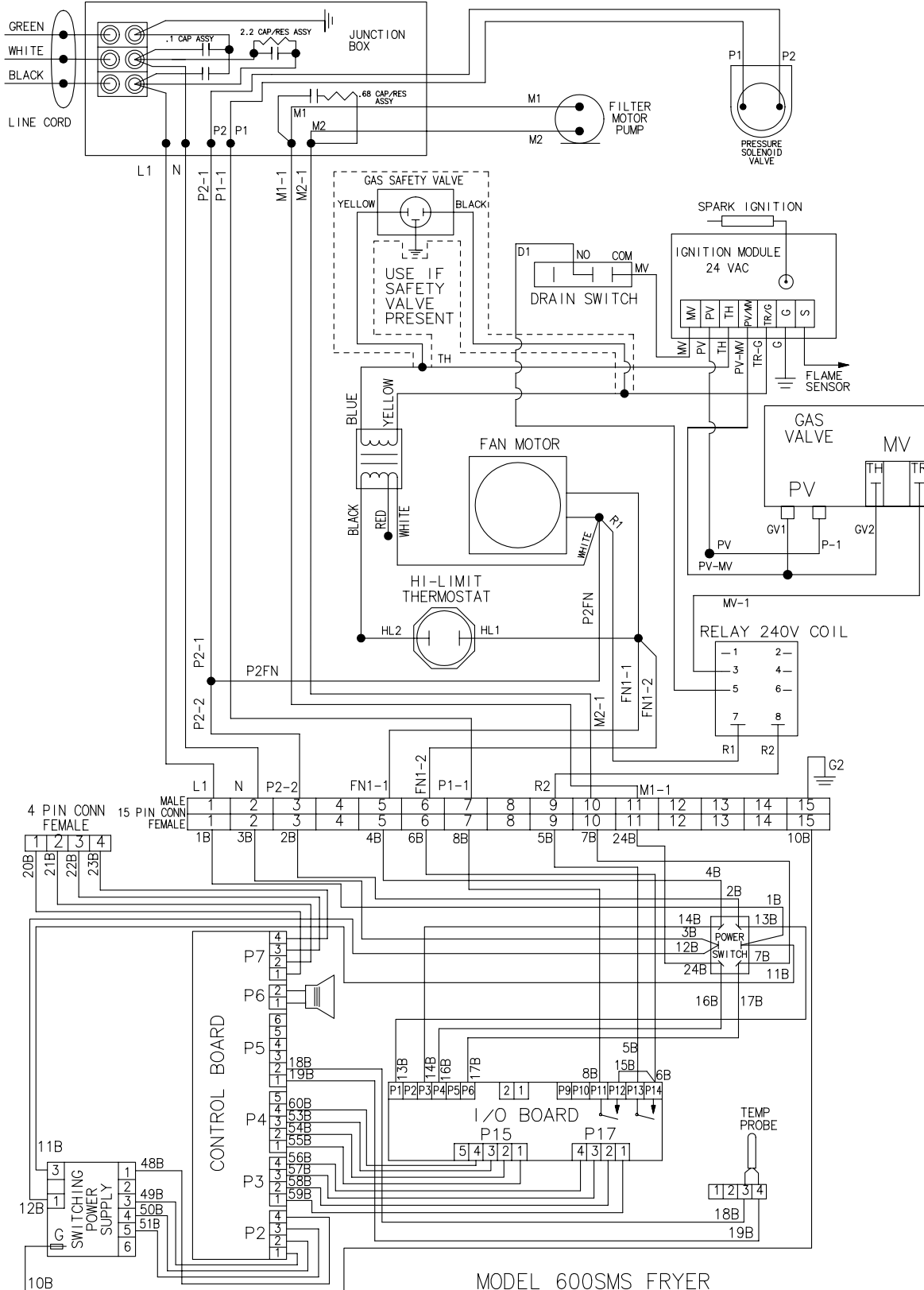


MODEL 500SMS FRYER  
208-240V 50/60HZ 3PH  
HENNY PENNY CORP., EATON, OHIO 45320

73307







MODEL 600SMS FRYER  
230V 50HZ 1PH SMS SSI CONTROL  
HENNY PENNY CORP., EATON, OHIO 45320 75512

**SN: AN0703021 & ABOVE**

## SPARE PARTS LIST - GAS

Part No.	Description
	<div style="border: 2px solid black; padding: 5px; text-align: center; font-weight: bold; font-size: 1.2em;">NOTICE</div> <p>To ensure the correct control replacement kit is shipped for gas fryers built before 8-16-06, the model and serial number must be provided.</p>
✓ 73888RB	Assy - Control - 600SMS Int (8-18-06 & after)
✓ 73889RB	Assy - Control - 600SMS Dom (8-18-06 & after)
✓ 30978	Transformer - 120VP-12VS-20VA
✓ 14332	Temperature Probe (non-SMS)
✓ 14428	Assy - 6 inch Probe - 600 SMS
29887	Menu Cards
30018	Ferrule (for Temperature Probe)
30094	Compression Fitting
36097	Pot Fitting with Protector
29898	Power Switch
✓ 17635	Indicator Lights
✓ 54085	Indicator Lights - Green - CE
✓ 29901	Capacitor/Resistor Assembly
✓ ME90-009	Relay - 240V (CE)
✓ 71933	Relay - 24V (CE)
✓ 56528	Membrane Switch
✓ 36210	Replaceable Beeper
✓ 51426	EMC Filter - CE
14354	Kit - Conversion 600 to SMS (SN: KA021JJ to GA085JB)

✓recommended parts

## SPARE PARTS LIST - ELECTRIC

Part No.	Description
	<div style="border: 2px solid black; padding: 5px; text-align: center; font-weight: bold; font-size: 1.2em;">NOTICE</div> <p>To ensure the correct control replacement kit is shipped for electric fryers built before 8-16-06, the model and serial number must be provided.</p>
✓ 73896RB	Assy - Control - 500SMS Int (8-18-06 & after)
✓ 73897RB	Assy - Control - 500SMS Dom (8-18-06 & after)
✓ 29382	Membrane Switch
✓ 36210	Replaceable Beeper
✓ 28979	Transformer
✓ 16624	Indicator Lights
✓ 54085	Indicator Lights - Green - CE
✓ 30560	Capacitor/Resistor Assembly
✓ 29901	Capacitor/Resistor Assembly
✓ 29898	Power Switch
29887	Menu Cards
30018	Ferrule (for Temperature Probe)
30094	Compression Fitting
✓ 43649	Probe Assembly (non-SMS)
✓ 73799	Assy - 3 inch Probe - 500 SMS
✓ 30971	MOV Assembly
14781	Kit - Dom.-FAST to HP Ctl. HB014JB & above (w/setpoints)
14459	Kit - Int'l.-FAST to HP Ctl. HB014JB & above (no setpoints)
14360	Kit - FAST to HP Ctl.-400V-CE (SN: KB021JJ to HB013JB)

✓recommended parts