

# Kentucky Fried Chicken Computerized Control

# Installation, Operation, and Programming Instructions





(left) Model 600-KFC w/controller

AGA, (Controller UL recognized)

# LIMITED WARRANTY FOR HENNY PENNY APPLIANCES

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:

<u>NEW EQUIPMENT:</u> Any part of a new appliance, except 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. To validate this warranty, the registration card for the appliance must be mailed to Henny Penny within ten (10) days after installation.

<u>REPLACEMENT PARTS:</u> 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 and 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.

<u>EXTENDED FRYPOT WARRANTY:</u> 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.

<u>0 TO 3 YEARS</u>: 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.

<u>3 TO 7 YEARS:</u> 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 represented 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 CONSQUENTIAL 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.

# Henny Penny

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Henny Penny Distributor List

# **SECTION 1. INTRODUCTION**

## 1-1. SAFETY

The Henny Penny Pressure Fryer has may 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 NOTE, CAUTION, WARNING, and DANGER are used. Their usage is described below.



The word DANGER indicates an imminent hazard which will result in highly serious injury such as second or third degree burns.

WARNING

The word WARNING is used to alert you to a procedure, that if not performed properly, might cause personal injury.



The word CAUTION is used to alert you to a procedure that, if not performed properly, may damage the fryer.

# NOTE

The word NOTE is used to highlight especially important information.

# **1-2. ASSISTANCE**

Should you require outside assistance, just call your local independent distributor maintained by Henny Penny Corporation.

In addition, feel free to contact our corporate headquarters in Eaton, Ohio. Dial 1-800-417-8405 toll free, or 937-456-8405.

1-3. INTRODUCTION	Installation of existing Henr	of the KFC on Penny gas	Computerized ( pressure fryers	Control Panel on s.
		V	VARNING	
	Disconnee before be	et the fryer fro ginning panel	om the electrical conversion.	l supply source
	Failure to could rest	disconnect th ult in electric	e fryer from the al shock.	e supply source
			NOTE	
	The fryer to the nu	internal wiri mbers on the	ng is numbered wiring diagram	to correspond a, Figure 1.
1-4. CONTROL PANEL WIRE REMOVAL	A. Remove th in place.	ne four screws	holding the exis	ting control panel
	B. Position th edge of th	e control pane e control pane	l for servicing by el on top of frye	y placing the lower r frame and door.
	C. Identify th diagram F	e locations of t Figure 1.	he following wir	es. Reference wire
	Wire	Wire Number	Pin Number 9 Pin Connector	Location
	Neutral Motor Motor L 1 Fan Solenoid Solenoid Hi Limit & Fan Gas Valve	2 34 33 1 10 31 32 8 12	1 9 7 3 4 6 8 2 5	Main Power Switch Main Power Switch Main Power Switch Main Power Switch Main Timer Soft/Crisp Switch Wiring Harness Gas Valve

# 1-5. NINE-PIN CONNECTOR WIRING



# 1-6. TEMPERATURE PROBE INSTALLATION

- 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."
- 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 the 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	<ul><li>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.</li><li>A. Open door and push slot cover through shroud from bottom of the shroud.</li><li>B. Bend the 4 tabs of slot cover over the top of the heat shroud.</li></ul>
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.
The second	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, Wiring Diagram



## FIGURE 2

UDEL 600 PRESSURE FRYE 120 V. 60 HZ. 1 PH.





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# **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.
	<b>Stand-by Mode</b> - 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.
	WARNING
	Although the display will read "COOL" in the stand-by mode, the shortening is hot and could cause burns.
	<b>Cycle Selection</b> - 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."
	<b>Time/Temperature Display</b> - 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)	<b>DROP Indicator</b> - The display will read "DROP" when the shortening has reached the setpoint temperature. $(+4^{\circ} \text{ to } -2^{\circ})$
	<b>Temperature Switch</b> -This switch allows the operator to read the temperature of the shortening while in a cook cycle. The display range is from $255^{\circ}$ to $390^{\circ}$ F.
2-3. FRYER POWER UP MODE	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.
	CAUTION
	The main power switch on this appliance does not discon- nect all line conductors. This appliance must be equipped with an external circuit breaker which will disconnect all ungrounded 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 shorten- ing has been filtered and the operator depresses the EXIT FILL switch. The control will then enter the stand-by mode.
	WARNING
	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 red ball on the lid latch.



Lid must be latched properly and red balls aligned, or 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.



Check the pressure gauge reading. Do not attempt to turn the spindle or open the lid until the pressure drops to zero. Opening the lid when the frypot is pressurized will allow hot shortening and moisture to escape from the frypot resulting in severe burns to the operator.

# 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.



Care should be taken when using a scraper or brush to clean the frypot. This will 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.



The filter pan must be in the proper position beneath the drain valve. This will prevent the splashing of shortening on the floor. This splashing could result in severe burns.

- 4. When the fry pot 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.



Hold the lid closed so that the very first surge of the shortening will not splash up or over the top of the frypot, causing 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	<ul> <li>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.</li> <li>1. Depress the "SELECT TIME" switch.</li> <li>2. Depress the "EXIT COOL" switch.</li> <li>3. Depress the "SELECT FUNCTION" switch.</li> <li>4. Depress the "EXIT FILL" switch.</li> <li>You are now in the program mode of the control.</li> </ul>
3-2. COOK CYCLE PROGRAMMING	<ul> <li>To program a cook cycle the following steps should be followed.</li> <li>1. Follow the keystroke sequence and enter the program mode.</li> <li>2. Select the product you desire to program by depressing the cycle switch next to the product.</li> <li>3. TIME will be flashing in the function display.</li> <li>4. Use the four change switches beneath the display to change the displayed values. Program the starting time first.</li> <li>5. Depress the SELECT TIME switch which allows you to enter the second interval for time.</li> <li>6. Program your second interval time. Repeat until all six interval times have been programmed.</li> <li>7. Depress the SELECT FUNCTION switch. TEMP will be flashing in the function display.</li> <li>8. Repeat steps 4, 5, and 6 until all six interval temperatures have been programmed.</li> </ul>
	PRESSURE is flashing in the function display. Digital display will read OFF or ON.

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3-2. COOK CYCLE PROGRAMMING (continued)	10. Follow steps 4, 5, and 6 until all six intervals have been programmed for pressure.		
(continueu)	NOTE		
	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".		

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3-4. SPECIAL PROGRAMMING MODES (continued)	<ul> <li>3. Select the desired special function by depressing either cycle switch 6 or 7.</li> <li>4. Perform the desired operation.</li> <li>5. Depress the EXIT FILL switch to exit the special program mode. Unit will return to stand-by cook mode.</li> <li><b>NOTE</b></li> <li>The preceding steps must be followed exactly to enter the special program mode.</li> </ul>
3-5. ONE STEP KFC PARAMETERS	<ol> <li>Enter the special program mode.</li> <li>Depress the cycle 6 switch. Display will read as follows.</li> </ol>
	Digit4321Digit 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 O for other (includes gas).
3-6. TEST PROCEDURE	<ol> <li>Enter the special program mode.</li> <li>Depress the cycle 7 switch. Display will be blank.</li> <li>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.</li> </ol>

# 3-6. TEST PROCEDURE (continued)

The table below shows the corresponding switch with the output. Switch **Device** Activated 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 NOTE 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 temperature. If the pot temperature is above 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.













- 1. General Services 100 Hicks Ave. Medford, MA 02155 (800) 233-1033
- 2. Art Cole Associates Golden Street Industrial Park Meriden, CT 06450 (203) 237-7177
- Globe-Monte Metro, Inc. 47-02 Metropolitan Avenue Ridgewood, NY 11385 (718) 786-5760
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- 4. Gueran Dist. Inc. 5 Technology Drive East Syracuse, NY 13057-9713 (315) 437-4928 (800) 468-6336
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  - **31. CPE-USALCO** 1310 West Drivers Way Tempe, AZ 85284 (480) 496-6995
  - 32. National Equipment Corp. 242 West-3680 South Salt Lake City, UT 84115 (800) 266-5824 (800) 955-9202
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  - 37. Don Walters Company 2121 S. Susan Street Suite A Santa Ana, CA 92704 (714) 979-5863
  - **38. Troyer Foods, Inc.** 17141 State Route 4 Goshen, IN 46526 (219) 533-0302
  - **39. Tri-City HP, Inc.** 527 West Fourth St. Davenport, IA 52801 (319) 322-5382
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  - 41. Gower Distributors, Inc. P.O. Box 4804 Box 216K Rt. -4 Victoria, TX 77903 (361) 573-9777

- Top-Line Distributors

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   DSL Inc. Canada
- DSL Inc., Canada 14520 128th Ave. Edmonton, Alberta Canada T5L3H6 (403) 452-7580 (Alberta, British Columbia, Manitoba, Saskatchewan, Yukon, & N.W. Territories)
- 44. Taylor Freezers, Inc. 52 Armthorpe Rd. Brampton, Ontario Canada L6T5M4 (905) 790-2211 (Ontario, Montreal, and Maritime Provinces)
- 45. Bazinet Taylor Ltee. 4750 Rue Bourg Ville St. Laurent Quebec, Canada H5T 1J2 (514) 735-3627 (Quebec only)

If Further Assistance Is Needed Please Contact:

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# Henny Penny International Distributor Network

Revised 3/00

#### Henny Penny International Distributor Network

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