

SECTION 3. OPERATING INSTRUCTIONS

<u>3-1.</u>	-1. OPERATING CONTROLS		Refer to Figure 1.	
Fig. No.	Item No.	Description	Function	
1	1	Digital Display	Shows all the functions of the Cook Cycle, program modes, diagnostic modes, and alarms	
1	2	START / STOP	Used to start and stop Cook Cycles	
1	3		Lights when the shortening temperature is $5^{\circ} F(3^{\circ} C)$ below to $15^{\circ} F(9^{\circ} C)$ above the cooking temperature, signaling the operator that the shortening temperature IS at the proper temperature for cooking product	
1	4	Product Select Buttons	Used to select the product for cooking and the LED above the selected product is lit; to start Cook Cycles with them; see section 2, Special Program Mode item SP-10	
1	5	Menu Card Window	The name of the food product associated with each product selection button; the menu card strip is located behind the decal	
1	6	PUSH TO PROGRAM	Press to access program modes; once in the program mode, it is used to advance to the next setting;	
1	7	COOK/PUMP Switch	A 3-way switch with a center OFF position; turn the switch to the COOK position to operate the fryer; turn the switch to the PUMP position to operate the filter pump; certain conditions must be met before operating the filter pump; these conditions are covered later in the Filtering section of the fryer manual	
1	8&9		Used to adjust the value of the currently displayed setting in the Program modes	

3-1. OPERATING CONTROLS (Continued)



Figure 1 Control Panel



3-2. OPERATING COMPONENTS

The images at the end of this section, identify all the operator controls and the major components of the pressure fryer.

Fig. No.	Item No.	Description	Function
2	1	Lid Latch	A spring loaded latch that provides a positive latch to hold the lid closed; this latch, along with the spindle assembly and lid gasket, provides a pressure sealed frypot chamber
2	2	Lid Limit Stop	A threaded adjustable collar used to obtain the proper tightness between the lid gasket and the frypot rim; done by controlling the number of clockwise rotations of the spindle
2	3	Solenoid Valve	An electromechanical device that causes pressure to be held in the frypot; the solenoid valve closes at the beginning of the Cook Cycle and is opened automatically by the controls at the end of the Cook Cycle; if this valve becomes dirty or the teflon seat nicked, pressure won't build and must be repaired
2	4	Spindle Assembly	An assembly that is tightened after the lid is latched, and applies pressure to the top of the lid; the lid gasket then applies pressure against the frypot rim; after building one pound of internal pressure, the lid liner pushes a locking pin up into the locking collar, prevent- ing the spindle from being turned while the frypot is pressurized
2	5	Safety Relief Valve Ring	DANGER BURN RISK <u>DO NOT</u> PULL THIS RING. SEVERE BURNS FROM THE STEAM WILL RESULT.
2	6	Safety Relief Valve	This is an ASME approved spring loaded valve, set at 14.5 psi; if the deadweight assembly is clogged, this safety valve releases excess pressure, keeping the frypot chamber at 14.5 psi (999 mbar) if this occurs, turn the main power switch to OFF to release all pressure from the frypot

If safety relief valve activates, turn main power switch to the OFF position. To avoid serious burns and injuries, have fryer serviced before next use.



3-2. OPERATING COMPONENTS (Continued)

Fig. No.	Item No.	Description	Function
2	7	Deadweight Assembly	This deadweight style, pressure relief valve maintains a constant level of steam pressure within the frypot; excess steam is vented through the exhaust stack



Failure to clean the deadweight assembly daily could result in the fryer building too much pressure. Severe injuries and burns could result.

2	8	Pressure Gauge	Indicates the pressure inside the frypot
3	9	Frypot	Holds the cooking shortening and an adequate cold zone for collection of cracklings
3	10	Lid Spring	Assists in raising the lid, and then holding it open (shield covered)
3	11	Condensation Drain Channel	This channels the moisture, that collects on the lid liner when the lid is opened, into the drain line and prevents the moisture droplets from falling into the shortening
3	12	Lid Gasket	Provides the pressure seal for the frypot chamber
3	13 (Only the	Drain Valve Handle is Shown)	A two-way ball valve that is normally close; turn the handle to drain the shortening from the frypot, into the filter drain pan
3	14	Condensation Drain Pan	The collection point for the condensation, formed within the steam exhaust system; remove and empty periodically
3	15	Filter Union	Connects the filter to the filter pump, and allows easy removal of the filter and drain pan



<u>3-2. OPERATING COMPONENTS</u>

(Continued)				
Fig. No.	Item No.	Description	Function	
3	16	Filter Drain Pan	The removable pan that houses the filter and catches the shortening when it is drained from the frypot; it is also used to remove and discard old shortening	
3	17	Condensation Drain Line	A hose used to route the condensation collected within the steam exhaust system, to the condensation pan	
3	18	Drain Interlock Switch	A microswitch that provides protection for the frypot in the event an operator inadvertently drains the shortening from the frypot while the main power switch is on; the switch automatically shuts off the heat when the drain valve is opened $\underbrace{\texttt{DANGER}}_{\texttt{PRESSURIZED}}$ DO NOT OPEN THE DRAIN VALVE WHILE FRYPOT IS UNDER PRESSURE. HOT SHORTENING WILL RESULT	
3	19	Rinse Hose (Optional)	A hand-held hose used to rinse food particles from the frypot into the filter pan; attaches to a quick disconnect fitting	
3	20	Filter Valve	When the power switch is in the PUMP position, this two-way valve directs filtered shortening from the drain pan, back into the frypot	
3	21	Gas Control Valve (GasModels Only)	Controls the gas flow to the burner	



<u>3-2. OPERATING COMPONENTS</u>

(Continued)

Fig. No.	Item No.	Description	Function
4	22 (Ele	Circuit Breakers ectric Models Only)	A protective device which breaks the circuit when the current exceeds the rated value
5	23 (Ele	Contactors ectric Models Only)	Relays that route power to the heating elements; one relay is in series with the high limit, the other one is in series with the controls
5	24	Transformer	Reduces the voltage down to accommodate those components with low voltage
8	25	High Temperature Limit	A control that senses the temperature of the shortening; if the temperature of the shortening exceeds the safe operating limit, this control opens and shuts off the heat to the frypot; when the temperature of the shortening drops to a safe operation limit, the

Gas



Electric

Circuit Breaker Opens the electrical circuit, and removes power to elements (Single Phase Electrics Only)

control must be manually reset by pressing the red reset button,

located under the control panel, behind the door

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Model 500/600

<u>3-2. OPERATING COMPONENTS</u>





ELECTRIC MODEL Figure 2. Operating Controls

3-2. OPERATING COMPONENTS

(Continued)



GAS MODEL Figure 3. Operating Controls



<u>3-2. OPERATING COMPONENTS</u>

(Continued)

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Figure 5. Operating Controls



8



Figure 6. Operating Controls



Figure 7. Operating Controls







Figure 9. Operating Controls



<u>3-3. FILLING OR</u> ADDING SHORTENING



The shortening level must always be at the frypot level indicator on the rear of the frypot (see photo on next page). 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 elements on electric fryers, or the frypot surface on gas fryers, must be completely submerged. Fire or damage to the frypot could result.

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



To avoid severe burns when pouring hot shortening into frypot, wear gloves and take care to avoid splashing.

- 2. The electric model 500 requires 48 lbs. (21.8 kg) of liquid shortening, and the gas model requires 43 lbs. (19.5 kg). Model 500 fryers have 2 level indicator lines inscribed on the rear wall of the frypot, whereas the model 600 has only 1 level indicator. The level indicator lines show the proper shortening levels.
- 3. Cold shortening should be filled to 1/2-inch (12.7 mm) below a single level indicator line, and frypots with 2 level indicator lines, cold shortening should be even with the lower level indicator line. The shortening expands when heated and should be at the level indicator line when the shortening is hot, or the top level indicator line on model 500s.





3-4. CARE OF THE SHORTENING



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

- Frying breaded food products requires frequent filtering to keep the shortening clean. The shortening should be filtered after every 3 to 6 Cook cycles. For the best quality product, <u>Do not</u> <u>exceed 6 Cook Cycles without filtering</u>. Refer to Filtering of Shortening Section.
- 2. Maintain the shortening at the proper cooking level. Add fresh shortening as needed.
- 3. Do not overload the baskets with product (12 lbs. (5.4 kg.) for model 600 fryers and 14 lbs (6.4 kg.) for model 500 fryers, or place product with extreme moisture content into baskets.



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



3-5. BASIC OPERATIONS AND PROCEDURES



VALVES CLOSED (ELECTRIC)



VALVES CLOSED (GAS)



Step 8

These are just basic procedures. Refer to Wendy's operating procedures for more detailed instructions.

- 1. Be sure the drain valve is in the closed position.
- 2. Remove fry basket from frypot and leave lid up.
- 3. Fill the frypot with shortening.



When using new shortening, it is recommended to melt the shortening on an outside source before placing shortening in the frypot. Unless elements are completely covered in shortening, fire or damage to the frypot could result.

 Move power switch to the COOK position. Unit automatically goes into the Melt Cycle. When the temperature reaches 230°F (110°C) the control goes into the Heat Cycle, and heats the shortening until the temperature setting is reached.



Bypass the Melt Cycle, if desired, by pressing a product button and holding it for 4 seconds.



Do not bypass the Melt Cycle unless enough shortening has melted to completely cover all of the heating elements, or the curved surface of the gas frypot. If Melt Cycle is bypassed before these surfaces are covered, excessive smoking of the shortening or a fire will result.

- 5. Completely stir shortening to stabilize the temperature throughout the frypot.
 - 6. If the shortening was not filtered the night before at shutdown, it should be filtered now, after the shortening reaches the frying temperature and before the fryer is used. Refer to Filtering of Shortening Section.



<u>3-5. BASIC OPERATIONS</u> <u>AND PROCEDURES</u> <u>(Continued)</u>







Step 9



IF THE SHORTENING TEMPERATURE EXCEEDS 420°F (216°C), IMMEDIATELY SHUT OFF THE POWER AT THE MAIN CIRCUIT BREAKER AND HAVE THE FRYER REPAIRED. IF SHORTENING TEMPERATURE EXCEEDS ITS FLASHPOINT, FIRE WILL OCCUR, RESULTING IN SEVERE BURNS AND/OR PROPERTY DAMAGE.

6. Once the shortening temperature has stabilized at the set-point temperature and **READY** is lit, place the baskets

into the shortening. Then place product into the basket.



Do not overload, or place product with extreme moisture content into the basket. 12 lbs. (5.4 kgs) for the models 500 and 600, is the maximum amount of product per frypot. Failure to follow these directions can result in shortening overflowing the frypot. Serious burns or damage to the frypot could result.

- 7. Lift the basket slightly out of the shortening and shake basket to separate pieces.
- 8. Remove basket handle and close lid quickly, latching the lid.
- 9. Tighten the lid spindle clockwise, sealing the lid. Align red knob on the spindle with red knob on the latch.



LATCH THE LID PROPERLY AND ALIGN THE RED BALLS OR SEVERE BURNS WILL RESULT.



3-5. BASIC OPERATIONS AND PROCEDURES (Continued)

10. Press (to start a Cook Cycle. The display counts down the cooking time.



- 11. Within a few minutes, the pressure gauge increases to the OPERATING ZONE. If it does not recheck the procedures and then refer to the troubleshooting section.
- 12. At the end of the Cook Cycle the fryer automatically depressurizes, an alarm sounds and the display flashes "DONE". To stop the alarm, press



DO NOT ATTEMPT TO OPEN LID UNTIL THE PRESSURE DROPS TO ZERO. LID IS LOCKED WHEN FRYER IS UNDER PRESSURE. DO NOT ATTEMPT TO FORCE THE LID LATCH OR OPEN THE LID WHILE UNDER PRESSURE. OPENING THE LID WHEN THE FRYPOT IS PRESSURIZED ALLOWS HOT SHORTENING AND STEAM TO ESCAPE FROM THE FRYPOT, RESULTING IN SEVERE BURNS.

13. After pressure drops to zero, turn the spindle counterclockwise.



Do not flip or spin the spindle cross arm when opening the lid because it could damage the acme nut inside the cross bar.

14. Unlatch and raise the lid quickly to allow most of the condensation on the lid to drain through the drain channel and not into the shortening.



Do not let the lid slam up against the backstop cause damage to the hinge could result.

15. Using the detachable handle, lift the basket and hang it on the side of the frypot to drain. Dump product into holding pan.



Step 15



SCHEDULE

3-6. REGULAR MAINTENANCE As in all food service equipment, the Henny Penny pressure fryer does require care and proper maintenance. The table below provides a summary of scheduled maintenance.

Procedure	Frequency
Filtering of shortening	Every 3 to 6 frying cycles
Filter pump problem prevention	As required
Changing of shortening	As required
Changing the filter envelope	As required
Cleaning the frypot	Before changing the shortening
Cleaning the deadweight valve	Daily
Night closing procedures	Daily
Check optional rinse hose	Weekly
for deterioration	
Reversing the lid gasket	Quarterly
Lid lubrication	Quarterly
Limit stop adjustment	Quarterly
Check tightness of spreader bars	Quarterly
Clean safety relief valve	Annually

3-7. FILTER PUMP MOTOR PROTECTOR-MANUAL RESET



The filter pump motor is equipped with a manual reset button, located on the rear of the motor, in case the motor overheats. Wait about 5 minutes before attempting to reset this protective device to allow motor to cool. The filter motor is on the rear of the fryer. It takes some effort to push the reset, and a screwdriver can be used to help reset the button.

Electric fryers with serial numbers of HB013JB & below, and gas fryers with serial numbers of GA085JB & below, can push the reset button, by removing the access panel on the left side panel of the unit.



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



3-8. FILTERING OF SHORTENING

Frying breaded food requires frequent filtering. Watch the shortening for foaming during frying cycles. Discard the shortening as soon as it shows signs of foaming.

Clean the frypot as follows each time the shortening is changed or filtered:

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



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

2. Use a metal spatula to scrape any build-up from the sides of the frypot. Do not scrape heating element on electric units, or the curved portion of the gas frypot.



Scraping the electric fryer elements, or the curved portion of the gas frypot, produces scratches in these surfaces causing breading to stick and burn.

Do not bang the pot scraper, or other cleaning utensil, on the frypot rim. Damage to the frypot rim could result and the lid may not seal properly during a cook cycle.



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.

- 3. Open the drain valve very slowly, half a turn at first and then slowly to the full open position. This will prevent excessive splashing of the hot shortening as it drains into the filter drain pan.
- 4. As the shortening drains from the frypot, use fryer brushes (Henny Penny part number 12105 includes both brushes) to clean the side of the frypot and the heating elements (if electric unit). If the drain fills with breading, use the white brush to push the breading into the filter pan.



Step 2



Step 4

<u>3-8. FILTERING OF</u> <u>SHORTENING</u> (Continued)



Step 6e



Step 7a

- 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:
 - a. Close the drain valve.
 - b. Open the filter valve.
 - c. Lower lid and hold closed.
 - d. Move the main power switch to the PUMP position. Carefully open the lid to see if the shortening is returning properly. Fill frypot 1/3 full, then turn off pump.



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

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

- e. Wash down and scrub the sides of the frypot. Use "L" brush to clean the heating elements.
- f. After the sides and bottom are cleaned, open the drain valve.
- 7. If an optional filter rinse hose is available on your fryer, the following cleaning procedure may be used.
 - a. Attach the filter rinse hose with its quick disconnect fitting to the male fitting inside the door next to the filter valve handle. To do this, slide back the spring ring on the female side of the quick disconnect fitting and let it snap into place over the male half of the fitting.



<u>3-8. FILTERING OF</u> <u>SHORTENING</u> (Continued)



Step 7b



Step 7c



Step 7f

b. While holding the wooden handle, make sure the hose nozzle is pointed down into the bottom of the frypot. Pull the lid down over the nozzle, close the filter valve, and move the main power switch to the PUMP position. Hold nozzle carefully to avoid excessive splashing.



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

- c. Rinse the frypot interior. Especially work on hard to clean areas, like the frypot bottom. On electric models clean around heating elements.
- d. After sufficient rinsing with shortening, close the drain valve.
- e. Turn the main power switch to the OFF position.



ONLY CONNECT AND DISCONNECT THE FILTER RINSE HOSE WHEN THE MAIN POWER SWITCH IS IN THE OFF POSITION. ALSO, USE A DRY CLOTH OR GLOVE TO AVOID BURNS. FAILURE TO DO THIS COULD RESULT IN SEVERE BURNS FROM HOT SHORTENING SPRAYING FROM THE MALE FITTING.

- f. Detach the hose. Raise the fitting end of hose high for a minute to allow the remaining shortening in the hose to drain into the frypot.
- 8. Pump all the shortening out of the filter pan and back into the frypot. Close lid during first surge of pumping.



<u>3-8. FILTERING OF</u> <u>SHORTENING</u> (Continued)



Step 9

9. When the pump is pumping air only, the shortening in the frypot will appear to be boiling. Close the filter valve first and then move the main power switch from PUMP to OFF. This will keep the filter pump and lines from filling up with shortening.



When bubbling occurs, immediately close the filter valve. This prevents aeration of the shortening, therefore increasing shortening life.

10. Check the level of the shortening if necessary, until it reaches the level indicator line on the rear wall of the frypot, or the top level indicator line on model 500s.

11. After completing the filtering operation, empty and

12. If frying is to be continued at this time, move the main power

switch back to the COOK position, and allow time for reheating

replace the condensation drain pan.

of the shortening.



Step 11



<u>3-9. FILTER PUMP</u> <u>PROBLEM</u> <u>PREVENTION</u>

<u>3-10. CHANGING THE</u> <u>FILTER ENVELOPE</u>



Step 3

Filter Union

The following steps will help prevent filter pump problems:

- 1. Make certain the charcoal filter is installed with the smooth side down and the arms on the frame are clamped down over the protrusions on the outside of the frame.
- 2. The filter valve is to be closed at all times during frying.
- 3. Pump all the shortening from the filter lines by running the filter pump motor until the shortening in the frypot appears to be bubbling or boiling.

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

- 1. Move the main power switch to the OFF position.
- 2. Remove and empty the condensation drain pan.
- 3. Disconnect the filter union and remove the drain pan from under the frypot. If available, a drain pan may have casters under it, allowing easy transport of filter pan and filter assembly.



This union could be hot! Use protective cloth or glove, or severe burns could result.

If the filter pan is moved while full of shortening, use care to prevent splashing, or burns could result.

- 4. Lift the screen assembly from the drain pan.
- 5. Wipe the shortening and crumbs from the drain pan. Clean the drain pan with soap and water, then thoroughly rinse with hot water.



<u>3-10. CHANGING THE</u> <u>FILTER ENVELOPE</u> (Continued)



6. Unthread the suction standpipe from the screen assembly.



- 7. Remove the sealer bar and discard the filter envelope.
- 8. Clean the top and bottom filter screen with soap and water. Rinse thoroughly with hot water.



Be sure that the filter screens, sealer bar, and the suction standpipe are thoroughly dry before assembly of filter envelope as water dissolves the filter paper.



9. Assemble the top filter screen to the bottom filter screen and slide the screens into a new filter envelope.

Step 9



<u>3-10. CHANGING THE</u> <u>FILTER ENVELOPE</u> (Continued)



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



11. Clamp the envelope in place with the sealer bar.

Step 10



- **10** 12. Screw on the suction standpipe assembly.
 - 13. Place complete filter screen assembly back into filter drain pan and slide pan back into place beneath the fryer.

Step 11

- 14. Connect the filter union by hand. Do not use a wrench to tighten.
- 15. Slide the condensation drain pan back into place. The fryer is now ready to operate.



<u>3-11. CLEANING</u> <u>THE FRYPOT</u>

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

1. Turn the main power switch to OFF, and unplug unit from the wall receptacle.



Moving either the frypot, or filter pan, while containing hot shortening is not recommended. Hot shortening can splash out. Severe burns could result.

The filter drain pan must be as far back under the 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.

- 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 the full open position.
- 3. Close the drain valve and discard the shortening in the filter pan. Then install the filter drain pan under the fryer, leaving out the filter screen assembly.
- 4. Refer to Wendy's frypot cleaning procedures.



DO NOT CLOSE LID WITH WATER AND/OR CLEANER IN FRYPOT. WATER UNDER PRES-SURE BECOMES SUPERHEATED. WHEN LID IS OPENED, ESCAPING WATER AND STEAM WILL RESULT IN SEVERE BURNS.



<u>3-11. CLEANING</u> <u>THE FRYPOT</u> (Continued)



<u>Do not</u> 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.

<u>Do not</u> use a water jet (pressure sprayer) to clean unit or component damage could result.



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



3-12. CLEANING THE At the end of each of DEADWEIGHTASSEMBLY cleaned as follows:

CAP









At the end of each day, the deadweight assembly valve must be cleaned as follows:



DO NOT ATTEMPT TO REMOVE DEADWEIGHT CAP WHILE FRYER IS OPERATING. SEVERE BURNS OR OTHER INJURIES WILL RESULT.

- 1. Turn the main power switch to the OFF position. Be sure all pressure has been released and open the lid.
- 2. Unscrew the deadweight cap and remove the cap and dead weight.



Deadweight cap may be hot. Use protective cloth or glove, or burns could result.

Failure to clean the deadweight assembly daily could result in the fryer building too much pressure. Severe injuries and burns could result.

- 3. Clean the exhaust tube with stainless steel brush (Henny Penny part number 12147).
- 4. Clean the deadweight cap and weight in hot detergent water. Make certain to thoroughly clean the inside of the valve cap and the deadweight.
- 5. Clean the deadweight orifice and the inside of the deadweight assembly body with a clean lint-free cloth.

6. Dry the deadweight and deadweight assembly cap.

7. Replace deadweight and deadweight assembly cap. Finger tighten the cap.



3-13. OPERATING INSTRUC-TIONS FOR OPTIONAL DIRECT-CONNECT SHORTENING SYSTEM



Figure 1



Figure 2

1. Connect the female quick disconnect, that is attached to the hose in the rear of the fryer, to the correct male quick disconnect at the wall. Once attached, the hose can remain connected unless the fryer is moved. Figure 1.



In order for the system to work properly, attach the hose to the shortening return line only.

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

- 3. Once all shortening is gone from frypot, turn the red handle counterclockwise, into the down position and hold. Figure 2.
- 4. While holding the handle down, turn the COOK/PUMP switch to the PUMP position. Shortening is now pumped from the drain pan.
- 5. Once all the shortening is out of the drain pan, turn the COOK/PUMP switch to the OFF position.
- 6. Turn red handle back to original position.
- 7. Frypot is now ready for fresh shortening.



<u>3-14. REVERSING THE</u> <u>LID GASKET</u>





1. Back the 4 lid liner screws (2 on each side) out about 1/2 inch (12.7 mm).

2. Using a thin blade screwdriver pry out the gasket at the corners, and then pull gasket from lid.



Check the gasket for any tears or nicks. If the gasket is damaged, it needs to be replaced.

3. Clean the gasket and gasket seat with hot water and cleaning detergent. Rinse with clean hot water.



4. Install the gasket with the "good" side out and tighten the 4 screws.



Install the four corners of the lid gasket. Smooth the gasket into place, working from the corners towards the middle of each side.



3-15. LID LUBRICATION









To extend the life of lid components, lubricate the ball seat and spindle, following the steps below.

1. Close and latch the lid, and turn the spindle counterclockwise until it stops.

2. Press down on the front of the cross bar, pull out the release pin, lift the latch, and raise the cross bar.

3. Using spindle lube (part no. 12124), lubricate the ball seat in the center of the lid cover.

- 4. Turn spindle clockwise until it stops and then lubricate the threads on the spindle using the spindle lube.
- 5. Turn the spindle counterclockwise until it stops, line up the lid cover with the cross bar, pull the release pin out, and firmly press the cross bar back into place.
- 6. The fryer is now ready for use.



<u>3-16. LIMIT STOP</u> ADJUSTMENT







Step 3

To extend the life of the lid gasket and help prevent steam leakage, check the limit stop adjustment quarterly, following the steps below.

- 1. Close and latch lid, and turn spindle counterclockwise until it stops.
- 2. Using a 3/16" Allen wrench, loosen the 2 set screws on the outer collar of the limit stop.
- 3. Turn the inner collar clockwise until it stops.



Insert a small screwdriver or Allen wrench in the hole in the inner collar to assist you in turning the collar.

- 4. Turn spindle clockwise until it stops. The lid gasket is now touching the frypot rim.
- 5. From the front of the fryer, turn the spindle at least 3/4 of a turn, but not over 1 turn. One of the spindle arms should be lined up with the red ball of the latch, at this time.
- 6. Slightly turn the spindle past this position, so it should show in about the 7 o'clock position.



The 7 o'clock position is only to allow slight additional turning of the spindle to relieve any side pressure against the locking pin. Side pressure holds the pin in the locked position, even after all the pressure has released.

When adjustment is complete, if a black ball on the spindle is lined up with the red ball on the latch, unscrew the black ball and the red ball on the spindle and change places on the spindle. The red ball on the spindle should now line up with the red ball on the latch.



<u>3-16. LIMIT STOP</u> <u>ADJUSTMENT</u> (Continued)

- 7. Turn the inner collar counterclockwise until it stops against the bottom hub of the spindle.
- 8. Tighten Allen screws.



If the lid cover fails to seal properly, steam escapes from around the gasket during frying. Readjust the limit stop, this time turning the spindle 1 full turn after the initial contact of the lid gasket with the frypot rim (step 5).



DO NOT ATTEMPT TO REMOVE THE SAFETY VALVE WHILE FRYER IS OPERATING, OR SEVERE BURNS OR OTHER INJURIES WILL RESULT.

DO NOT DISASSEMBLE OR MODIFY THIS SAFETY RELIEF VALVE. TAMPERING WITH THIS VALVE COULD CAUSE SERIOUS INJURIES AND WILL VOID AGENCY APPROVALS AND APPLI-ANCE WARRANTY.

- 1. Remove deadweight cap and deadweight.
- 2. Use a wrench to loosen the valve from the pipe elbow, turn counterclockwise to remove.
- 3. Clean the inside of the pipe elbow with hot water.



Turn the safety relief valve towards the rear of the fryer when reinstalling the relief valve.

4. Immerse the safety relief valve in a soapy water solution for 24 hours. Use a 1 to 1 dilution rate. The valve cannot be disassembled. It is factory preset to open at 14-1/2 pounds of pressure (999 mbar). If it does not open or close, it must be replaced.

<u>3-17. CLEANING THE</u> <u>SAFETY RELIEF</u> <u>VALVE</u>

SAFETY VALVE





3-18. CHECK & TIGHTEN ELEMENT SPREADER BARS (Model 500 only)

To extend the life of the temperature probe, high limit, and elements, every 90 days check the tightness of the element spreader bar screws, following the steps below:



Drain shortening and allow fryer to cool before proceeding with the following steps. Surfaces of the fryer will be hot and burns could result.

WARNING

BURN RISK

1. Check that all spreader bars are in place (4 sets), and using a 5/16" socket or wrench, tighten all the element spreader screws.



If the bolts or spreaders are missing or damaged, order kit no. 14685 from your nearest Henny Penny distributor.

2. Pump shortening back into frypot and unit is now ready for use.