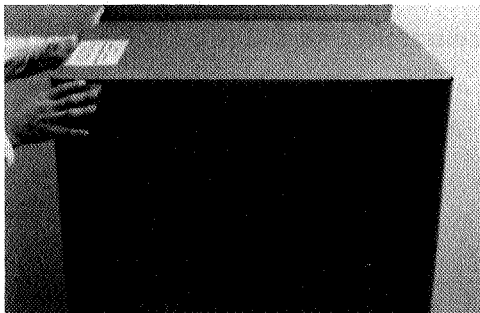
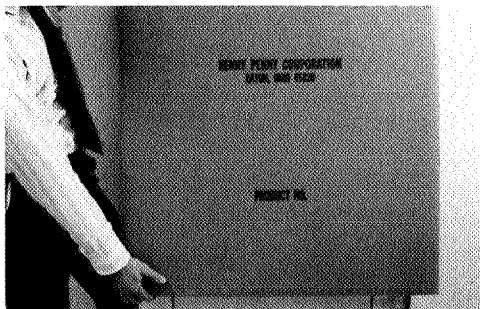
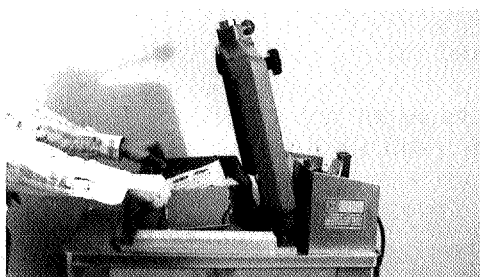
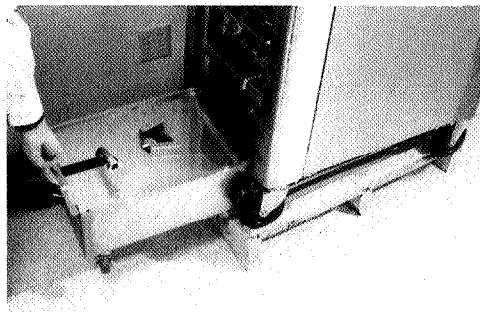


SECTION 2. INSTALLATION**2-1. INTRODUCTION**

This section provides the installation instructions for the Model 520 Electric Henny Penny Pressure Cooker.

2-2. UNPACKING**Step 1****Step 2****Step 3****Step 4**

The Henny Penny Model 520 has been tested, inspected, and expertly packed to insure arrival at its destination in best possible condition. The unit is packed inside a heavy cardboard carton with sufficient padding to withstand normal shipping treatment.

NOTE

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

To remove the Henny Penny Model 520 from the carton, you should:

1. Cut the bands from the carton.
2. Lift the carton from the cooker.
3. Open the lid of the unit and remove the basket and all accessories.
4. Remove the filter drain pan and remove all accessories.

2-2. UNPACKING (Continued)



Step 5



Step 6



Step 7

Step 8

5. Slide cooker from skid.

WARNING

The cooker weighs approximately 275 pounds (124.9 kg). Care should be taken when lifting to prevent personal injury.

6. Unthread the cap from the operating valve.

NOTE

A metal shipping support is placed within the operating valve housing to protect the orifice and weight during shipment. This support must be removed prior to installation and start-up.

7. Remove the weight.
8. Remove and discard the metal shipping support.
9. Clean the orifice with a dry cloth.
10. Replace the weight and cap.
11. Remove any protective paper and cardboard from the cooker and clean with a soft cloth and detergent water.

2-3. LEVELING THE COOKER

For proper operation, the cooker should be level from side to side and front to back. Using a level placed on the flat areas around the cookpot collar, adjust the leveling bolts or casters until the unit is level.

2-4. VENTILATION OF FRYER

The fryer should be located with provisions for venting into an adequate exhaust hood or ventilation system. This is essential to remove frying odors and steam exhaust.

NOTE

Ventilation must conform to local and national codes. Consult your local building authority and building codes.

2-5. ELECTRICAL REQUIREMENTS

Each fryer is provided with either a 12 AWG (3.3 mm), 4 or 5 conductor power supply cord, 6 feet (1.8 meters) long or a junction box. The power supply cord is not provided with an attachment plug for connection to the power point. An attachment plug conforming to local electrical requirements is to be provided by the installer. Installation of the attachment plug to the power supply cord conductors should be as follows:

1. Line conductors - color code black/red/white/blue.
2. Grounding conductor - green or green with yellow stripes.
3. Fryers are wired for installation on three phase 208 or 240 volts, three phase source of supply, 20 amps minimum ampacity. Refer to the data plate installed on the left side of the fryer for electrical ratings.

2-6. ELECTRICAL

Model 520 Electric fryer with built-in filtering system.

1. 240 VACs - 3 phase, 6,000 watts - 12.5 amps
208 VACs - 3 phase, 6,000 watts - 16.6 amps
2. Product capacity 8 lbs. (3.6 kg)
Shortening capacity 30 lbs., 4 gallons or 15 liters
3. Operating pressure 12 PSI (82.7 KPa)
Safety relief - 14.5 PSI (99.9 KPa)